



FIFTH THIRD
ARENA



CHICAGO BLACKHAWKS COMMUNITY ICE RINK

MENU

Catering & Private Events



Levy



FIFTH THIRD
ARENA



CHICAGO BLACKHAWKS COMMUNITY ICE RINK

A warm Chicago

WELCOME

WELCOME to Fifth Third Arena, where our talented team of sports and entertainment food and beverage professionals aim to always provide a memorable experience. Whether you choose our catering service for a tournament, corporate meeting or special event our promise is to deliver the same level of customer service and food quality.

Our catering menu offers our signature chef tables, receptions and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all of your event needs.

SIGNATURE BREAKFAST SELECTIONS



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CONTINENTAL BREAKFAST

Chefs Seasonal Fruit Selection
 Assortment of Freshly Baked Pastries with Butter & Jam
 Hot Tea Service with Selection of Tea Bags
 Coffee Service with Traditional Accompaniments
 (Decaf Coffee Upon Request)

11.99 PER GUEST

AMERICAN CLASSIC BREAKFAST

Seasonal Fresh Fruit
 Assorted Breakfast Breads and Butter
 Scrambled Eggs with Cheddar Cheese
 Applewood Smoked Bacon & Breakfast Sausage
 Potatoes O'Brien
 Hot Tea Service with Selection of Tea Bags
 Coffee Service with Traditional Accompaniments
 (Decaf Coffee Upon Request)

16.99 PER GUEST

À LA CARTE

Enhance Your Breakfast Selection with these additional items, All priced per person

Croissant Breakfast Sandwich with Eggs, Cheese and Choice of Bacon or Sausage *3.99*

English Muffin With Egg Whites, Spinach & Feta Cheese *3.49*

Steel Cut Oatmeal Bar With Seasonal Fruit & Berries, Dried Fruit, Brown Sugar & Honey *4.99*

Whole Fresh Fruit *1.99*

Chilaquiles *4.99*

Greek Yogurt Parfaits *3.49*

Bagels and Cream Cheese *24.99 Per Dozen*

Please contact Levy at:

Danny Driscoll - ddriscoll@levyrestaurants.com,
 Deanna Brown - deanna.brown@levyrestaurants.com

CHEF'S PICNIC LUNCH



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Choose from a lineup of chef favorites to build creative lunches featuring gourmet sandwiches, crisp farm-fresh salads, snacks, and sweet treats

17.99 PER GUEST

GOURMET SANDWICH SELECTIONS

choose two

Italian Super Hero

With genoa salami, capicola, provolone cheese, cherry pepper relish

Turkey Club

Bacon, cheddar, lettuce, tomato & herb aioli

Roast Sirloin of Beef

On ciabatta with onion jam, spinach and boursin cheese

Smoked Ham and Swiss

On a pretzel roll, with lettuce, tomato and dijonnaise

Grilled Caprese Flatbread

With fresh mozzarella, plum tomatoes, fresh basil, kalamata olives and basil aioli

Quinoa Whole Wheat Wrap

With carrots, tomato, lettuce and hummus

FARMER SALADS

choose one

Field greens salad

With cucumbers, tomatoes, carrots, in balsamic vinaigrette

Loaded pasta salad

With bacon, egg, tomato, onion & creamy dressing

SNACKS

choose one

Assorted whole fruit

Kettle chips

Granola bars

COOKIE & BROWNIE PLATTER

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SMALL BITES & BREAKS



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HOT OPTIONS

All options priced per piece

- Crab cake with lemon aioli 3.99
- Coconut shrimp 3.99
- Cheeseburger sliders with cheddar, dijonaise & tomato 2.99
- Beef wellington with horseradish cream 2.99
- Beef tenderloin slider with shallot butter 4.49
- Pulled pork slider 2.99
- Chicken satay skewer with thai peanut sauce 2.99
- Chicken & waffles 2.99
- Chicken quesadilla with avocado crema 2.49
- Vegetable quesadillas 2.49
- Three cheese grilled cheese with tomato jam 2.49

COLD OPTIONS

All options priced per piece

- Tuna tartar on crispy wonton 3.99
- Ceviche tostone with shrimp, lime, tomato & peppers 3.99
- Beef skewer with chimichurri & tomato 2.99
- BLT bites 2.99
- Bruschetta with tomato, garlic & shallots on crostini 2.49
- Brie & jam on brioche 2.49
- Ratatouille tartlet 2.49



SNACK PLATTERS

Garden fresh crudité

Fresh cut vegetables with buttermilk ranch dip 39.99

Artisanal charcuterie

Charcuterie spread with pickled vegetables & assorted mustards served with crackers & bread 54.99

Domestic cheese display

Chefs choice of domestic cheeses and crackers 48.99

Hummus & veggie tray

Traditional hummus served with crispy carrot, celery, crackers, and pita chips 39.99

Seasonal fresh fruit platter 39.99

DESSERT OPTIONS

Chocolate chip & oatmeal raisin cookies
1.49 per person

Brownies & blondies 1.49 per person

Chef's choice of dessert bars 1.49 per person

BAR OFFERINGS



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Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

Featuring: tito's handmade vodka,
ketel one vodka, tanqueray 10, jack daniel's,
johnnie walker black, captain morgan
spiced, tullamore dew whiskey, don julio
blanco, remy martin vsop
8.99 per drink
House wine by the glass *7.99 per glass*
Import and craft beer *4.99 each*
Domestic beer *2.99 each*

HOSTED PREMIUM BAR

Featuring: smirnoff vodka, tanqueray,
captain morgan white, bulleit, canadian
club, seagram's 7, peligroso tequila
7.99 per drink
House wine by the glass *7.99 per glass*
Import and craft beer *4.99 each*
Domestic beer *2.99 each*

BAR PACKAGE BY THE HOUR:

	1 HOUR	2 HOURS
DELUXE BRANDS	<i>15.99 pp</i>	<i>21.99 pp</i>
PREMIUM BRANDS	<i>13.99 pp</i>	<i>19.99 pp</i>
BEER AND WINE	<i>11.99 pp</i>	<i>15.99 pp</i>

NON-ALCOHOLIC BEVERAGES

2 Hour soft drink package *3.99*
Bottled water, soft drinks *1.99 each*

CASH BAR OPTIONS ARE ALSO AVAILABLE

*A Minimum per bar is required, as well as a Bartender Fee.
Please review with your Catering Sales Manager for details.*

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PACKAGES



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EMPTY NETTER PACKAGE

Menu includes:

Potato Chips Served with Assorted Dips
Mac & Cheese
Chicago Style Hot Dogs with Condiments
Water and Soda

11.99 PP

tax and service fee not included

LONG CHANGE PACKAGE

Menu includes:

Potato Chips served with Assorted Dips
Chicken Tenders with BBQ and Honey Mustard Sauce
Mac & cheese
Caesar Salad with crisp romaine, shaved parmesan house made croutons in caesar dressing
Freshly Baked Cookies & Brownies
Water and Soda

15.99 PP

tax and service fee not included



MADHOUSE PACKAGE

Menu includes:

Italian Beef & Sausage
Chicago Style Hot Dogs
Nacho Bar with warm cheese & chili
Mixed Greens Salad with Balsamic Dressing
Assorted Dessert Bars
Water and Soda

19.99 PP

tax and service fee not included

ADD-ON ITEMS

Chicken Tenders with Bbq and Honey Mustard Sauce **24.99**
Connie's Cheese, Sausage or Pepperoni Pizza **18 Per Pizza**
Buffalo or BBQ Chicken Wings served with Blue Cheese and Ranch Dip **29.99**

CONNIES PIZZA PARTY

Menu includes:

Caesar Salad with crisp romaine, shaved parmesan and house made croutons tossed in caesar dressing
Connie's Cheese, Sausage & Pepperoni Pizza includes Water & Soda

14.99 PP

tax and service fee not included

BBQ SMOKEHOUSE

Menu includes:

Pulled Pork & Chicken with mini buns
Coleslaw
Southern Salad with Strawberries, Blueberries, Candied Pecans, Goat Cheese & Vanilla Balsamic Vinaigrette
Baked Beans
Corn Bread
Peach Cobbler
Water and Soda

22.99 PP

tax and service fee not included

HAT TRICK PACKAGE

Potato Chips served with Assorted Dips
Grilled Chicken Breast
Pasta served with Marinara & Alfredo Sauces
Mixed Greens Salad with Balsamic Vinaigrette
Water and Soda

15.99 PP

tax and service fee not included

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CHEFS TABLE



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SEASONAL CHEFS TABLE

Choice of (2) Salads

Iceberg Wedge grape tomatoes, red onions,
bacon and creamy blue cheese dressing

Caesar Salad crisp romaine, house made
croutons, creamy parmesan dressing

Mixed Green Salad cucumbers, tomatoes
and red onions in a balsamic vinaigrette

BLT Salad romaine, tomato, bacon,
cheddar cheese, ranch

Kale Salad carrot, dried cranberry, toasted
almonds, goat cheese, with parsley
vinaigrette

Choice of (1) Warm Vegetable Side Roasted
Bistro Vegetables with bell pepper, carrot,
zucchini & squash in herb oil

Oven Roasted Root Vegetables with parsnip,
carrot, turnip & rutabaga

Grilled Asparagus drizzled in lemon oil

Vegetable Ratatouille with zucchini,
squash, onion & tomato

Steamed Broccoli tossed in garlic and
olive oil

Choice of (1) Potato Side

Oven Roasted Fingerling Potato

Garlic Whipped Potato

Oven Roasted Sweet Potato

Choice of (1) Chicken Entrée

Lemon Chicken

BBQ Glazed Grilled Chicken

Chicken Vesuvio with peas and lemon
white wine sauce

Chicken Cacciatore with tomatoes & capers

Choice of (1) Dessert

Cookies and Brownies

Apple Crisp

Seasonal Berries with Vanilla Bourbon
Chantilly

24.99 PP



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