MENU
Catering & Private Events
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.
Chef Andrew was able to stick to his culinary roots by shopping at local farmer’s markets around LA and sourcing ingredients which were indigenous to this area. After spending 5 years in Los Angeles, Andrew returned to the Midwest and joined the Levy Restaurants team at the United Center. Andrew spent three seasons working for the world champion Chicago Bulls and Blackhawks before joining the team at Wrigley Field as the Banquet Chef before returning to the World Champion Chicago Blackhawks here at the Fifth Third Arena.

**Your Executive Chef**

**Andrew Snyder**

Chef Andrew Snyder comes to us as the Executive Sous Chef at Fifth Third Arena with a rich and extensive history in the culinary arts and hospitality industry. Chef Andrew has been curating menus in the farm to table style since he was first struck with his passion for creating amazing sustainable food as a child. Andrew grew up in central Illinois on a small farm his family owns. He grew up here where raising cattle, hogs, chicken, goats and rabbits was a part of daily life. They also grew produce year round which is where Andrew first learned to cook with seasonal, sustainable & local food. Foraging for ingredients has always been a way of life for Andrew who has been harvesting mushrooms and berries since he was a 5-year-old.

Throughout his professional career Chef Andrew has embodied this upbringing and passion for locally sourcing products when they are at their best and in season. Andrew spend the majority of his career working with small, owner operated restaurants. In 2011 he jumped feet first into the custom catering world as Executive Chef in Pasadena, California.
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:
Carly Smith-Newcomb- csmithnewcomb@levyrestaurants.com,
Bree Smith- brsmith@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 dijonaise

**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

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
BAR OFFERINGS

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:

<table>
<thead>
<tr>
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<th>1 HOUR</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>DELUXE BRANDS</td>
<td>15.99 pp</td>
<td>21.99 pp</td>
</tr>
<tr>
<td>PREMIUM BRANDS</td>
<td>13.99 pp</td>
<td>19.99 pp</td>
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<tr>
<td>BEER AND WINE</td>
<td>11.99 pp</td>
<td>15.99 pp</td>
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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.

Please contact Levy at:
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Bree Smith- brsmith@levyrestaurants.com
PACKAGES

**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
- SouthernSalad 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
# 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: bell pepper, carrot, zucchini & squash in herb oil
- Oven Roasted Root Vegetables: 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

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**24.99 PP**
DAY CAMP MENUS
Each day is served with Lemonade and Water

MONDAY – MAKE YOUR OWN BURGER
Hamburger with assorted toppings
Pasta salad
Fresh fruit

TUESDAY – TACOS
Beef taco with assorted toppings
Mexican style rice
Refried beans
Sugar cookie

WEDNESDAY – PASTA DAY
Chicken alfredo
Mixed green salad
Pretzels with dip

THURSDAY – PIZZA DAY
Connie’s cheese, sausage, pepperoni pizza
Caesar salad
Whole fruit

FRIDAY – KID FAVORITES
Chicken tenders
Baked mac & Cheese
Buttered corn
Brownies