





Packages

All packages serve 10-12 guests unless otherwise noted

Detroit’s Barbecue Package

Take a tasty tour through the vibrant local food scene. **685**

Cherry Smoked Pepper Brisket

House Smoked Beef in Levy BBQ Sauce

Smoked Pulled Pork Sandwiches

Smoked Barbecue Pork, Homemade Barbecue Sauce, Coleslaw, Fresh Rolls

Five Cheese Mac

Cavatappi, Five Cheese Creamy Sauce

Baked Beans

Slow-Cooked Baked Beans, Mustard, Brown Sugar, Onions, Smoked Bacon

Barbecue Chicken Salad

Romaine, Grilled Chicken, BBQ Sauce, Tomato, Black Beans, Red Onions, Roasted Corn, Crispy Corn Chips, Ranch Dressing

Grilled Apple A La Mode

Grilled Michigan Apples, Cinnamon Grand Marnier, Vanilla Ice Cream, Caramel Sauce

Kick Off Package

You can’t lose with this flavorful lineup. **695**

Seven Layer Dip V AVG

Seasoned Black Beans, Pico de Gallo, Fire-Roasted Peppers, Grilled Onions, Sweet Corn, Pepper Jack Cheese, Sour Cream, Tortilla Chips

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

Chicken Caesar Sandwich

Flame-Grilled Chicken Breast, Creamy Caesar Dressing, Shredded Romaine, Sliced Tomato, Pancetta, Toasted Crouton Slice

Quesadilla Duo

Ancho-Marinated Chicken, Cilantro, Monterey Jack Cheese
Carne Asada Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers
Served with Avocado Crema and Salsa Roja

BBQ Ribs

Six-Hour Stadium Smoked Baby Back Ribs, Sweet & Spicy Barbecue Sauce, Charred Corn

Competition Cookies V



V **VEGETARIAN**

Vp **VEGAN**

AVG **AVOIDING GLUTEN**



Packages

All packages serve 10-12 guests unless otherwise noted

Brunch Package

The perfect combination of savory and sweet! 610

Egg Strata Bake

Organic Eggs, Bell Peppers, Caramelized Onions, Shredded Mozzarella

Cinnamon French Toast Casserole

Cinnamon and Vanilla Custard Soaked Brioche Bread, Powdered Sugar, Maple Syrup, Fresh Berries

Breakfast Meat Board

Applewood Bacon, Black Forest Ham, Apple & Sage Breakfast Sausage

Buttermilk Fried Chicken

Biscuits, Honey Butter

Loaded Mashed Potatoes

Yukon Gold Potatoes, Applewood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives



MVP

Savor an all-star roster of our fan favorites. 535



Bottomless Freshly Popped Popcorn V

Wing Toss

Crispy Fried Chicken Wings, House-Made Seasoning, Celery, Carrots, Spicy Buffalo Sauce, Smoky Barbecue Sauce



Salsa & Guacamole Sampler V AVG
House-Made Guacamole, Fresh Tomato Chipotle Salsa, Ghost Pepper Salsa Roja. House Made Tortilla Chips

Mozzarella & Heirloom Tomato V
Heirloom Tomatoes, Grilled Eggplant, Sliced Baguette, Olive Oil, Balsamic Vinegar, Sea Salt & Basil Pesto

BLT Salad V
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Dressing, Home-made Croutons

All-Beef Hot Dogs
Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Smoked Pulled Pork Sandwich
Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Fresh Rolls

- V VEGETARIAN
- Vp VEGAN
- AVG AVOIDING GLUTEN



Cool Appetizers



Greens



À La Carte

All a la carte serve 10-12 guests unless otherwise noted

Classics

GRILLED ENTRÉE BOARDS

Char-Grilled Lemon Chicken Board 206

All-Natural Marinated & Grilled Chicken, Little Gem Potatoes, Grilled Vegetables

Backyard Fire-Roasted Local Sausage Board 212

Butcher Handcrafted Sausages, Grilled Sweet Peppers & Onions, Assorted Mustards, Giardiniera Relish, Hoagie Rolls

Chicken & Pork Taco Board 265

Pork Al Pastor, Ancho Charred Chicken, Grilled Corn On The Cob, Queso Fresco, Pickled Onions, Radishes, Flour Tortillas, Salsa Roja, Salsa Verde

Meatball Duo 162

Traditional Beef & Marinara Sauce, Chicken & Green Chile Verde Sauce, Mini Rolls

Loaded Mashed Potatoes 100

Yukon Gold Potatoes, Crispy Applewood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives

Five Cheese Mac  93

Cavatappi Pasta, Five Cheese Creamy Sauce

Steakhouse Beef Tenderloin 247

Black Pepper Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls



Handcrafted Sandwiches, Wraps & Flatbreads

Chicken Foccacia Flatbread 130

Grilled Marinated Chicken, Pesto Aioli, Vine-Ripe Tomatoes, Red Onions, Fresh Basil, Field Greens

Grilled Caprese Foccacia Flatbread 124

Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Kalamata Olives, Basil Aioli, Grilled Flatbread. Served with Marinated Olive Salad

Brisket Pull Apart Sandwich 150

Smoked & Shredded Brisket, Caramelized Onions, Cheddar Cheese, Barbecue Sauce, Mini Pull Apart Roll

50 Yard Sub Sandwich Bar 250

3 Foot Sub Sandwich with Provolone, Mortadella, Ham, Salami, Turkey, Lettuce, Tomato, Shaved Red Onions. Choice of Toppings Include: Mild Gardinaire, Cherry Pepper Relish, Sliced Pickles, Sliced Banana Rings, House-Made Italian Dressing, Mayonnaise, Dijon Mustard, Jalapeno Ranch, Oil & Vinegar. Served at Halftime.



Smoked Pork Sandwiches 135

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Trio Wrap Sampler 134



- Cuban Wrap - Ham, Pulled Pork, Swiss Cheese, Pickle, Mustard Aioli
- Chilean Chicken Wrap - Guajillo Pepper Spiced Chicken, Jalapeno Romaine Slaw, Queso Fresco, Guajillo Aioli
- Spicy Shrimp Wrap - Popcorn Shrimp Tossed in Spicy Sriracha BBQ Sauce, Asian Slaw

-  VEGETARIAN
-  VEGAN
-  AVOIDING GLUTEN



À La Carte

All a la carte serves 10-12 guests unless otherwise noted

Burgers, Sausages & Dogs

Fried Green Tomato Sliders 110

Fried Green Tomato, Pimento Cheese, Pickle Chips, Brioche Slider Bun

Burger Bar 150

Your Choice Angus Beef Burger, Turkey Burger or Impossible Burger Patties. Bar Toppings Include Leaf Lettuce, Sliced Tomato, Pickle Chips, Crispy Potato Sticks, Crispy Fried Onions, Sliced Jalapenos, Candied Bacon Strips, Sauteed Mushrooms & Caramelized Onions, Ketchup, Mustard, Mayonnaise, Brioche Bun

All-Beef Hot Dogs 98

Natural Casing All-Beef Hot Dogs, Traditional Condiments, Kettle-Style Potato Chips

Kosher

Hot Dogs 108

Grilled Hot Dogs, Traditional Condiments, Potatoes Chips

Coney Island Dogs 123

Grilled Hot Dogs, Detroit-Style Coney Island Chili, Diced Onions, Assorted Mustards, Potato Chips



Snacks

House-Made Warm Belgian Pretzels V 134

- Jumbo Belgian Buttered Pretzels (3)
- Jumbo Belgian Cinnamon Sugar Pretzels (3)

Box will be dropped after the start of your event.

Salsa & Guacamole Sampler V AVG 92

House-Made Fresh Guacamole, Fresh Tomato Chipotle Salsa, Ghost Pepper Salsa Roja, House-Made Tortilla Chips



The Snack Attack V 62

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped V Popcorn 36

Dry-Roasted Peanuts V 21

Snack Mix V 21

Pretzel Twists V 15

Potato Chips & Gourmet Dips V 50

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion

Avoiding Gluten

Snack Basket V AVG 34



There's Something for Everyone on Game Day! Enjoy a Selection of Avoiding Gluten Snacks.

Levy Restaurants is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

Vegetarian & Vegan Options

Vegan Enchilada V² AVG 142

Corn Tortilla, Portabella Mushrooms, Black Beans, Red Enchilada Sauce, Guacamole and Jalapeno

Chickpea Salad Sandwich V² 125

Chickepea Salad with Vegan Mayonnaise, Lettuce, Tomato, Multigrain Bread

V VEGETARIAN

V² VEGAN

AVG AVOIDING GLUTEN



Sweet Spot

Suite Sweets

Chicago-Style Cheesecake V

78, Serves 10
Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Assorted Cakes in a Jar V **118**

By Good Cakes & Bakes

Chef Specialty Cakes

We will provide personalized, decorated
layer-cakes for your next celebration:
birthdays, anniversaries, graduations, etc.

*1/4 Sheet Cake 103
9” Round Cake 98*

*The cake and candles will be delivered to
your suite at a specified time. We would
appreciate a notice of three business days
for this service.*

*All of our signature desserts can be
packaged to take with you to enjoy after
the event with your family and friends.*

**Gourmet Cookies
& Brownies** V

115, Serves 10-12
Gourmet Cookies,
Decadent
Brownies



**Gourmet
Dessert Bars** V

155, Serves 10-12
An Assortment of Our
Specialty Dessert Cart Bars

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the ‘oohs’ and ‘ahs’
as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis’ Cake
- Chicago-Style Cheesecake
- Peanut Butter & Chocolate Brownie
Stack Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

Gourmet Cookies V

By Good Cakes & Bakes

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Skrewball® Peanut Butter Whiskey
- Kahlúa®

V VEGETARIAN

Vp VEGAN

AVG AVOIDING GLUTEN



Beverages

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

LOCAL CRAFT

- Atwater Dirty Blonde 37
- Bell’s Two Hearted (4 Pack) 37
- Founder’s All Day IPA (4 Pack) 37
- Old Nation M-43 (4 Pack) 37
- Old Nation B-43 (4 Pack) 37

NATIONAL CRAFT

- Blue Moon Belgian White 37
- Blue Moon Light Sky 37
- Leinenkugel Peach 37

IMPORT LAGER

- Modela Especial 37
- Stella Artois (4 Pack) 37

AMERICAN LAGER

- Budweiser 34
- Bud Light 34
- Budweiser Zero (non-alcoholic) 28
- Coors Light 34
- Michelob Ultra 34
- Miller Lite 34

SELTZER & CIDER

- Bud Light Black Cherry Seltzer 35
- Vizzy Strawberry Orange Mimosa Seltzer 35
- Topo Chico Strawberry Guava 35
- Nutrl Watermelon Seltzer 35
- Virtue Michigan Apple Cider 37

CANNED COCKTAILS

- Crown Royal Whiskey & Cola (4 Pack) 44
- Bombay Gin & Soda (4 Pack) 44
- Two Chicks Vodka Strawberry Lemon Kiss (4 Pack) 44

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

- La Marca 62
- Mumm Napa Brut Rosé 70
- Schramsberg Mirabelle Brut Rosé 82
- Farrari Brut 75
- Champagne Taittinger 125

ROSÉ

- AIX 62
- JUSTIN Rosé 70

CHARDONNAY

- Kendall-Jackson 54
- Sonoma-Cutrer 72
- House of Brown 62
- Celani Family Vineyards 118
- Stag’s Leap 75

PINOT GRIGIO

- Santa Margherita 75
- Villa Caterina 45

SAUVIGNON BLANC

- Kim Crawford 64
- Stag’s Leap 75

REISLING

- Chateau Ste. Michelle 42

Red Wine

Sold by the bottle

PINOT NOIR

- Meiomi 70
- La Crema 60
- Belle Glos Clark & Telephone 80

MERLOT

- Decoy 60
- Parducci 52

MALBEC

- Alamos 54

CABERNET SAUVIGNON

- Josh Craftsman’s Collection 67
- Louis Martini 62
- JUSTIN 72
- QUILT 100

RED BLENDS

- Conundrum 62
- The Prisoner 155
- Celani Family Vineyards Tenacious Proprietary Red 170



Beverages

Liquor

Sold by the bottle

VODKA

- Tito’s Handmade 100
- Absolut 95
- Ketel One 98
- Grey Goose 110

GIN

- Bombay Sapphire 102
- Hendrick’s 150

RUM

- Bacardi Superior 56
- Captain Morgan Spiced 67

TEQUILA

- Hornitos Plata 80
- Patron Silver 135
- Casamigos Blanco 130
- Casamigos Reposado 142
- Casamigos Anejo 160
- Del Maguey Vida Mezcal 98
- 1800 Silver 78

SCOTCH

- Johnnie Walker Black 90
- The Glenlivet 12 150
- The Balvenie Caribbean Cask 14 190

WHISKEY & BOURBON

- Jim Beam 94
- Maker’s Mark 100
- Knob Creek 124
- High West Double Rye 130
- Buffalo Trace 170
- Basil Hayden 165
- Woodford Reserve 135
- Jack Daniel’s 106
- Skrewball Peanut Butter 103
- Jameson Irish 80
- Fireball Cinnamon 80
- Crown Royal 114
- Coppercraft Bourbon 120

COGNAC / BRANDY

- D’Usse 160

CORDIALS

- Aperol 92
- Cointreau 112
- Baileys Original Irish Cream 90
- Kahlúa 90
- Martini & Rossi
- Dry Vermouth (375mL) 18
- Martini & Rossi
- Sweet Vermouth (375mL) 18



Specialty Drink

All of our Cocktail Packages Serve 10-12 Guests

The Mimosa Bar 105 Per Order

La Marca Prosecco, Trio of Fruit Juices, Assortment of Fresh Fruit and Berries

Bloody Mary Package 124 Per Order

Premium Vodka, Bloody Mary Mix, Beef Straws, Pickles, Green Olives, Cheese Cubes, Pepperoncini

Hand-Crafted

Moscow Mule 232 Per Order

Tito’s Vodka, Ginger Beer, 4 Detroit Lions Souvenir Copper Mugs





Beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS 21

- Pepsi
- Diet Pepsi
- Pepsi Zero Sugar
- Sierra Mist
- Diet Sierra Mist
- Mountain Dew
- Mug Root Beer
- Schweppes Ginger Ale

SPORTS DRINKS 33

- Gatorade Cool Blue
- Gatorade Fruit Punch

TEAS AND LEMONADE 21

- Pure Leaf Iced Tea Lemon (4 Pack)
- Pure Leaf Sweet Tea (4 Pack)
- Pure Leaf Unsweetened Black Tea (4 Pack)
- Lemonade (4 Pack)

SPARKLING WATER 21

- Bubly Lime
- Bubly Raspberry

ICED COFFEE

- Starbucks Cold Brew (4 Pack) 33
- Starbucks Vanilla Frappucino (4 Pack) 35

JUICES 15

- Cranberry Juice
- Grapefruit Juice
- Orange Juice
- Tomato Juice

WATER 31

- Aquafina Bottled Water
- LIFEWTR (4 Pack)

Miscellaneous Beverages

- Gourmet Coffee Service 78
- Personal Keurig Machine, Assorted Coffees, Teas, Hot Chocolate Pods



Bar Supplies

- Bloody Mary Mix 20
- Sour Mix 20
- Margarita Mix 20
- Lime Juice 20
- Schweppes Tonic Water 20
- Schweppes Club Soda 20

- Cutwater Ginger Beer (4 Pack) 23
- Lemons & Limes 7
- Stuffed Olives 8
- Tabasco Sauce 8
- Worcestershire 8

The Scoop

HOURS OF OPERATION

Location Premium Specialists are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at www.e-levy.com/fordfield.

To reach a Premium Specialist, dial: 313-262-2109 or fordfieldsuites@levyrestaurants.com.

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. EST, three business days prior to each event.

Orders can also be received via e-mail at fordfieldsuites@levyrestaurants.com and online at www.e-levy.com/fordfield. Orders can be arranged with the assistance of a Premium Specialist at 313-262-2109 during normal business hours.

If for any reason an event is canceled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is canceled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Michigan, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Ford Field.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at Ford Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT FORD FIELD

The rich tradition at Ford Field is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 guests. For further information and date availability, please contact the Group Sales Department at 313-262-2165.