

Suite Menu



Packages

All packages serve 12 guest unless otherwise noted.



All-American Package serves 12 / 825

Bottomless Freshly Popped Popcorn V

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

Farmers Market Dips & Veggies V
Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chicken Tenders
Blues Hog BBQ and Honey Mustard

Classic Caesar Salad
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

The Hill Sub
Soppressata, Mortadella, Salami, Capicola, Provolone, Lettuce, Tomato, Pepperoncini, Red Onion, Red Wine Vinaigrette

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

MVP serves 12 / 850

Bottomless Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit V AVG
In-Season Fruits and Berries

BLT Salad
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, Croutons

Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

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

Spicy Chicken Wings
Traditional Spicy Buffalo Sauce, Celery Sticks, Buttermilk Ranch Dressing

Rhythm & Blues Package serves 12 / 800

Bottomless Freshly Popped Popcorn

Pretzel Twists

Blue Note Nacho Bar AVG
Seasoned Beef, Queso Blanco, Sour Cream, Pico De Gallo, Pickled Jalapeno, and Tortilla Chips

Classic Caesar Salad
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Toasted Ravioli
Marinara Sauce, Parmesan Cheese

Chicken Tenders
Blues Hog BBQ and Honey Mustard

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

Local Bratwurst
Sauerkraut, Kettle Chips

Goey Butter Cake
A Sweet Assortment of Goey Butter Cake

À La Carte

FARMERS
MARKET DIPS
& VEGGIES



Cool Appetizers

Local Charcuterie Board

serves 12 / 250

Chef's Selection of Imported and Local Cheeses, Meats, with Mustards, Honeys, Jams, Crackers, and Accompaniments

Farmers Market Dips & Veggies

serves 12 / 110

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail

200 / 36 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit

serves 12 / 110

In-Season Fruits and Berries

Warm Appetizers

Blue Note Nacho Bar

serves 12 / 180

Seasoned Beef, Queso Blanco, Sour Cream, Pico De Gallo, Pickled Jalapenos, Tortilla Chips

Guacamole Add-On

serves 12 / 10
Upgrade your Loaded Nacho Bar from Seasoned Beef to:

- **Blues Hog Pulled Pork** serves 12 / 25
- **Beef Barbacoa** serves 12 / 30
- **Chicken Carnitas** serves 12 / 20

Cheeseburger Dip

serves 12 / 105
Ground Beef, Cheddar Cheese, Pickles, Red Onion, Tomato Bacon, Tortilla Chips

Jalapeño Artichoke Dip

serves 12 / 80
Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Chicken Tenders

serves 12 / 165
Blues Hog BBQ and Honey Mustard

Spicy Wings

serves 12 / 175
Traditional Spicy Buffalo Sauce, Celery Sticks, Buttermilk Ranch Dressing

Wing Sampler

serves 12 / 185
Traditional Spicy Buffalo Sauce, Cuban Mustard, Cajun Ranch Dry Rubbed, Celery Sticks, Buttermilk Ranch Dressing

Three Cheese Mac

serves 12 / 150
Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo

serves 12 / 185
• Avocado Crema, Salsa Rojo

- **Chipotle-Marinated Chicken**
Cilantro, Monterey Jack Cheese
- **Carne Asada**
Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Crab Rangoon

serves 12 / 145
Sweet and Sour Sauce, Scallions

Cannelloni Bites

serves 12 / 175
Marinara Sauce, Parmesan Cheese

Toasted Ravioli

serves 12 / 170
Marinara Sauce, Parmesan Cheese

À La Carte

Greens

STL Kitchen Italian Salad

serves 12 / 120

Romaine, Iceberg, Artichokes, Pimentos, Red Onions, Pepperoncini, Provel, Red Wine Vinaigrette

Chopped Vegetable Salad V AVO

serves 12 / 125

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad V

serves 12 / 105

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken serves 12 / 24
- Shrimp serves 12 / 30

Bocconcini Tomato & Cucumber Salad V serves 12 / 120

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad serves 12 / 110

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



BLT
SALAD

Classics

Char-Grilled

Chicken Board AVO serves 12 / 210

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

STL BBQ Board serves 12 / 180

Baby Back Ribs, Smoked Chicken Wings, Potato Salad, Blues Hog BBQ, Cheddar Biscuits

Tomahawk Steak Board AVO

serves 12 / 400

Dry Brined, Grilled, Steak Butter, Potato Gratin, Roasted Brussels Sprouts

Chef's Seasonal Board (Changes by season)

serves 12 / (Price changes by season)

Meatball Sliders serves 12 / 150

Traditional Beef, Marinara Sauce, Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin

serves 12 / 380

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

MEATBALL
SLIDER



Classic Sides

Roasted Brussels Sprouts

serves 12 / 125

Roasted Baby Potatoes

serves 12 / 135

Shake Shack Fries serves 12 / 115

Handcrafted Sandwiches

The Authentic serves 12 / 145

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Blues Hog Smoked Chicken Sandwiches serves 12 / 140

Blues Hog Smoked Pulled Chicken, Champions Blend BBQ Sauce, Coleslaw, Mini Rolls

Blues Hog Smoked Pork Sandwiches serves 12 / 145

Blues Hog Smoked Pulled Pork, Champions Blend BBQ Sauce, Coleslaw, Mini Rolls

The Hill Sub serves 12 / 135

Soppressata, Mortadella, Salami, Capicola, Provolone, Lettuce, Tomato, Pepperoncini, Red Onion, Red Wine Vinaigrette

À La Carte

Burgers, Sausages & Dogs

Shake Shack Burger

serves 12 / 155

Angus beef cheeseburger with lettuce, tomato, and Shack Sauce on a toasted potato bun

Shake Shack Shroom Burger

serves 12 / 195

Crisp-fried Portobello mushroom filled with melted muenster and cheddar cheeses, topped with lettuce, tomato, and Shack Sauce on a toasted potato bun.

All-Beef Hot Dogs serves 12 / 76

Traditional Condiments, Kettle-Style Potato Chips

Local St. Louis Bratwurst

serves 12 / 89

Traditional Condiments, Soft Rolls, Kettle-Style Potato Chips

Local St. Louis Salsiccia

serves 12 / 89

Grilled Peppers and Onions, Soft Rolls

Snacks

Soft Bavarian Pretzel Sticks

serves 12 / 85

Beer Cheese, Spicy Mustard

House Made Pretzel Croissants

serves 12 / 90

Maldon Salt, Mustard Butter

Salsa & Guacamole

Sampler   serves 12 / 110

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack serves 12 / 80

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

Bottomless

Freshly Popped Popcorn 

serves 12 / 38

Dry-Roasted Peanuts  serves 12 / 28

Snack Mix  serves 12 / 29

Pretzel Twists  serves 12 / 28

Potato Chips &

Gourmet Dips  serves 12 / 84

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Levy 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.



À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake

serves 10 / 100

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake serves 12 / 100

Four-Layer Red Velvet,
White Chocolate Cream Cheese Icing,
Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake serves 12 / 110

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake serves 14 / 105

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis' Cake

serves 12 / 100

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

serves 14 / 110

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

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

Suite Sweets

*Suite Sweets are served for a
minimum of 12 guests unless
otherwise noted.*

Gourmet Cookies &

Brownies  serves 12 / 100

Gourmet Cookies, Decadent Brownies

Goey Butter Cake serves 12 / 100

Gourmet goey butter cake,
assorted flavors

Chef's Choice Dessert serves 12 / 110

Shake Shack Milkshakes serves 12 / 145

Variety of milkshakes from
Shake Shack



Our Famous Dessert Cart

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

Signature Desserts

Six-Layer Carrot Cake, Rainbow Cake,
Red Velvet Cake, Chocolate Paradis'
Cake, Chicago-Style Cheesecake,
Lemon Meringue Cake

Gourmet Dessert Bars

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

Gourmet Cookies And Turtles

Chocolate Chunk, Reese's® Peanut
Butter, White and Milk Chocolate Turtles

Giant Taffy Apples

Peanut, Loaded M&M's®

Nostalgic Candies

Gummi® Bears, Jelly Belly® Sassy Sours,
Mini Sour Worms, Peanut M&M's®,
Plain M&M's®

Dark Chocolate Liqueur Cups

Baileys® Original Irish Cream,
Disaronno® Amaretto, Skrewball®
Peanut Butter Whiskey, Kahlúa®

Customized Desserts

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

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.

Beverages



Ready to Drink Cocktails & Seltzers

Sold by the six-pack

High Noon (4-pack) / 55

Twisted Tea / 60

Cutwater Canned Cocktails / 55

Ranch Water Original / 60

On The Rocks / 60

Bud Light Seltzer Variety / 55

Beer, Ales, & Alternatives

Sold by the six-pack

Budweiser / 50

Bud Light / 50

Budweiser Select / 50

Budweiser Zero / 50

Coors Light / 50

Michelob ULTRA / 55

Miller Lite / 50

Busch Light / 50

Heineken / 55

Stella Artois / 55

Corona Extra / 55

Modelo Especial / 55

Blue Moon Belgian White / 55

Sierra Nevada
Hazy Little Thing IPA / 55

Stone IPA / 55

New Belgium Voodoo Ranger / 55

New Belgium Fat Tire / 55

Athletic Brewing Non-Alcoholic / 55

Angry Orchard Crisp Apple / 55

4-Hands City Wide (4-pack) / 55

Urban Chestnut Zwickel (4-pack) / 55

Urban Underdog (4-pack) / 55

Lagunitas / 55

Sam Adams / 55

Yuengling Flight / 55

Yuengling Lager / 55

Wine



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 85

Ferrari Brut / 110

Nicolas Feuillatte Brut / 90

Mumm Napa Brut Rosé / 105

Chapoutier Belleruche Rosé / 70

MOSCATO

Seven Daughters / 80

White Wine

Sold by the bottle

REISLING

Chateau Ste. Michelle / 80

PINOT GRIGIO

Benvolio / 75

SAUVIGNON BLANC

Kim Crawford / 85

Stags Leap Winery / 132

CHARDONNAY

**Kendall-Jackson
Vintner's Reserve / 85**

**Sonoma-Cutrer
Russian River Ranches / 105**

Cakebread / 120

Stag's Leap Winery / 110

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi / 85

La Crema / 90

Belle Glos Clark & Telephone / 110

Argyle / 105

MERLOT

Murphy Goode / 70

Decoy by Duckhorn / 80

CABERNET SAUVIGNON

Josh Craftsman's Collection / 70

Louis Martini / 85

JUSTIN / 115

Interception / 85

Quilt Napa Valley / 140

RED BLENDS

Conundrum by Caymus / 85

Brancaia Tre Super Tuscan / 75

The Prisoner / 100

Liquor

Sold by the 750ml bottle unless otherwise indicated

Vodka

New Amsterdam / 80

New Amsterdam Pink Whitney / 80

Absolut / 90

Tito's Handmade / 110

Ketel One / 120

Grey Goose / 130

Gin

Bombay Dry / 85

Bombay Sapphire / 95

The Botanist / 110

Hendrick's / 130

Beefeater / 105



Rum

Bacardí Superior / 70

Captain Morgan Spiced / 85

Tequila & Mezcal

Jose Cuervo Tradicional / 90

Casamigos Anejo / 165

Casamigos Blanco / 130

Casamigos Reposado / 145

Hornitos Plata / 105

Patrón Silver / 130

1800 Blanco / 100

Whiskey & Bourbon

Crown Royal / 125

Uncle Nearest 1856 / 155

Rebel Yell / 90

Jameson Irish / 125

Basil Hayden's / 145

Buffalo Trace / 130

Jim Beam White Label / 90

Skrewball / 95

Maker's Mark / 130

Woodford Reserve / 140

Scotch

Dewar's White Label / 100

Johnnie Walker Black / 140

The Glenlivet 12 / 170

Cognac / Brandy

Hennessey / 200

D'USSÉ / 210

Cordials

Amaro Montenegro / 50

Aperol / 50

Baileys Irish Cream / 95

Campari / 60

Cointreau / 80

Fireball / 85

Grand Marnier / 100

Kahlúa / 95

Foro Vermouth / 12

Foro Vermouth-Rosso / 12

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 30

Pepsi

Diet Pepsi

Pepsi Zero Sugar

Starry

Starry Zero Sugar

Minute Maid Lemonade / 35

MTN Dew

Mug Root Beer

1st Phorm Variety Pack (4-pack) / 35

Water

Aquafina Bottled Water
20oz. / 33

LIFEWTR Purified PH Balanced Water
23.7oz. / 36

Sparkling / 30

The crisp, fruity bubbles of Bubly Sparkling now have zero calories or sweeteners. Who knew nothing could taste so good.

Bubly Variety Pack / 30

Juices / 35

Brand & sizing

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice



Teas / 35

Lipton Iced Tea is a delicious taste that refreshes your body and mind. Enjoy the taste of sunshine from Lipton Iced Tea!

Pure Leaf Iced Tea Lemon

Pure Leaf Sweet Tea

Pure Leaf Unsweetened Black Tea

Miscellaneous Beverages

Fresh-Roasted Regular Coffee / 25

Fresh-Roasted
Decaffeinated Coffee / 25

Hot Chocolate / 25

Bar Supplies

Premium Bloody Mary Mix / 35

Premium Sweet & Sour Mix / 35

Premium Margarita Mix / 35

Premium Lime Juice / 35

Premium Grenadine / 35

Tonic Water (1Litre) / 25

Club Soda (1Litre) / 25

Ginger Ale / 25

Lemons & Limes / 12

Tabasco Sauce / 12

Worcestershire / 12

The Scoop

Hours of Operation

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

Online ordering is available at <http://suiteeats.com/EnterpriseCenter>

To reach a Representative:
Dial / **314-552-4510** or
E-mail / kara.vetter@levyrestaurants.com

Quick Reference List

Levy Premium Specialist Representatives / **314-552-4510**

Levy Accounting Department / lcrews@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 3:00 p.m. CST, three business days prior to each event.

Orders can also be received via e-mail at kara.vetter@levyrestaurants.com and online at <http://suiteeats.com/enterprisecenter>. Orders can be arranged with the assistance of a Premium Specialist Representatives at **314-552-4510** during normal business hours.

If for any reason an event is cancelled (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 cancelled (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 cancelled by 4:00 p.m. CST 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 Missouri, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Building Name.
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 Representatives 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 24% 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 exclusively furnishes all food and beverage products for the suites at Enterprise Center, 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 Enterprise Center

The rich tradition at Enterprise Center 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. Over 10 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the "Your Partners Enterprise Center" Event Staff at **314-622-5487**.