

BANK OF AMERICA STADIUM

SUITES

MENII



PACKAGES

ALL PACKAGES SERVE 10 GUESTS

BBQ COOKOUT

500

V FRESH POPPED POPCORN

10 TEXAS PETE KETTLE CHIPS + DIP

Dill Pickle Dip + Texas Pete Spiced House-Fried Kettle Chips

PEE WEE POTATO SALAD

Greek Yogurt + Dijon Mustard + Shallots + Chives + Hard Cooked Cage-Free Eggs

CLASSIC CAESAR SALAD

Romaine Lettuce + Aged Parmesan Cheese + Garlic-Butter Croutons + Creamy Caesar Dressing

CHAR-GRILLED CHEERWINE BRAT

Grilled Onions + Brown Mustard + Classic Bun

CAROLINA WHOLE SMOKED PORK BUTT

Dry Rubbed 10-Hour Smoked Pork Butt + House BBQ Marinade + Sweet Rolls + BBQ Sauce

VBAKED MAC + CHEESE

Tender Pasta + Classic White Sauce + Signature Cheese Blend

-TRAVELING GAMEDAY

550

SNACK ATTACK

Pretzel Twists + Kettle Chips + Snack Mix + Dry Roasted Peanuts

SEASONAL FRESH FRUIT

Agave Orange Dip

♥ SALSA + GUACAMOLE SAMPLER

Salsa Verde + Salsa Roja + Guacamole + Tortilla Chips

QUESADILLA TRIO

• Street Corn Quesadilla + Pulled Chicken Quesadilla +
Smoked Beef Brisket Quesadilla + Pico de Gallo +
Sour Cream

PESTO PASTA SALAD

Pesto + Fresh Mozzarella + Pasta + Pine Nuts + Cherry Tomato + Basil

TEXAS PETE BUFFALO CHICKEN WINGS

Jumbo Split Wings + Texas Pete Rub + Texas Pete Buffalo Wing Sauce + Buttermilk Ranch + Blue Cheese Dressings

GRILLED FAJITAS

Char-Grilled Chile Garlic Flank Steak +
Cilantro Lime Chicken + Grilled Peppers & Onions +
Salsa Roja + Avocado Crema + Flour Tortillas

FANFARE PACKAGE

500

O FRESH POPPED POPCORN

VITEXAS PETE KETTLE CHIPS + DIP

Dill Pickle Dip + Texas Pete Spiced House-Fried Kettle Chips

CLASSIC CAESAR SALAD

Romaine Lettuce + Aged Parmesan Cheese + Garlic-Butter Croutons + Creamy Caesar Dressing

O BAKED MAC + CHEESE

Tender Pasta + Classic White Sauce + Signature Cheese Blend

ALL-BEEF SLIDERS

Cheddar Cheese + Butcher's Blend Burger + Secret Sauce + Mini Brioche Bun + Bread And Butter Pickles

KAYEM ALL-BEEF HOT DOGS

Ketchup + Mustard + Relish + Diced Onions + Classic Bun

BOJANGLES SUPREMES

Classic Crispy Bojangles Supremes + Bo's Special Sauce + Honey Mustard + BBQ Sauce

SNACKS-

ALL SERVE 10 GUESTS

- FRESH POPPED POPCORN 28
- **TEXAS PETE KETTLE CHIPS + DIP 65** Dill Pickle Dip + Texas Pete Spiced House Fried Kettle Chips
- SALSA + GUACAMOLE SAMPLER 75 PRETZEL TWISTS 12 Salsa Verde + Salsa Roia + Guacamole + Tortilla Chips
- **SNACK ATTACK 55**

Pretzel Twists + Kettle Chips + Snack Mix + Dry Roasted Peanuts

- ODRY ROASTED PEANUTS 15
- SNACK MIX 18

HEALTHY SNACK BASKET 135

- Vogurt Covered Pretzels
 - Berry Good Mix
- Vermont BBQ Beef Meat Sticks
- 🕡 🥯 That's It Bar Apple + Strawberry
- 🕜 🧠 Hippeas White Cheddar Puffs
 - 🛡 🥯 Kool Ranch Kale Chips

COLD APPETIZERS

ALL SERVE 10 GUESTS

CHILLED SHRIMP BUCKET * 140

Jumbo Poached Shrimp + Lemon Wedges Cocktail Sauce + Horseradish Dollop (2)

SEASONAL FRESH FRUIT 75

Served With Agave Orange Dip

OCHEF'S GARDEN VEGETABLES 85

Farmer's Market Fresh Vegetables + Buttermilk Ranch Dip

HISSHO SUSHI PLATTER* 200

Assorted Maki + Rolls + Sashimi + Soy + Pickled Ginger

MEAT + CHEESE PICNIC BASKET 135

Fresh Mozzarella + Vine Ripe Tomatoes + Balsamic Syrup + Grilled Bread + Miniature Pickles + Shaved Charcutrerie + Marinated Olives

* Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

WARM APPETIZERS

ALL SERVE 10 GUESTS

QUEEN CITY PRETZEL BOX 70

Handmade Buttered Pretzels + Gourmet Cinnamon Sugar Pretzel Bites + Salted & Buttered Pretzel Bites + Whole Grain Mustard + Beer Cheese + Whipped Cream Cheese

TEXAS PETE BUFFALO CHICKEN WINGS 165

Jumbo Split Wings + Texas Pete Rub + Texas Pete Buffalo Wing Sauce

+ Buttermilk Ranch + Blue Cheese Dressings

BOJANGLES SUPREMES 140

Classic Crispy Bojangles Supremes + Bo's Special Sauce + Honey Mustard + **BBO Sauce**

SMOKED BRISKET NACHOS 100

Smoked Beef Brisket + Queso Blanco + Sour Cream + Jalapenos + Pico de Gallo + TriColored Tortilla Chips

TEXAS PETE BUFFALO CHICKEN DIP 90

Creamy Buffalo Style Dip + Shredded Smoked Chicken + Blue Cheese -Cheddar + Tortilla Chips

QUESADILLA TRIO 110

Street Corn Quesadilla + Pulled Chicken Quesadilla + Smoked Beef Brisket Quesadilla + Pico de Gallo + Sour Cream

SALADS

ALL SERVE 10 GUESTS

CLASSIC CAESAR SALAD 75

Romaine + Aged Parmesan + Garlic-Butter Croutons + Creamy Caesar Dressing

PESTO PASTA SALAD 60

Pesto + Fresh Mozzarella + Pasta + Cherry Tomato + Pine Nuts + Basil

SMOKEHOUSE WEDGE 95

Iceberg Lettuce + Applewood Bacon + Blistered Tomatoes + Double-Smoked Brisket + Crispy Onions + Roasted Onions + Blue Cheese Dressing

OPEE WEE POTATO SALAD 60

Greek Yogurt + Dijon Mustard + Shallots + Chives + Hard Cooked Cage - Free Eggs



CLASSICS

ALL SERVE 10 GUESTS

GRILLED FAJITAS 165

Char-Grilled Chile Garlic Flank Steak + Cilantro Lime Chicken + Grilled Peppers & Onions + Salsa Roja + Avocado Crema + Flour Tortillas

CHEERWINE BBQ SMOKED **BRISKET 185**

10-Hour Dry Rubbed House Smoked Brisket + Cheerwine BBQ Sauce + Charred Red Onions + Roasted Potatoes + Sweet Rolls

CAROLINA WHOLE SMOKED PORK BUTT 135

Dry Rubbed 10-Hour Smoked Pork Butt + House BBQ Marinade + Sweet Rolls + BBQ Sauce

STEAKHOUSE BEEF **TENDERLOIN 175**

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

BAKED MAC + CHEESE 85

Tender Pasta + Classic White Sauce + Signature Cheese Blend

STEAKHOUSE TOMAHAWK BOARD

44oz Tomahawk Steak + Baby Arugula + Blistered Cherry Tomatoes + Charred Asparagus + Cauliflower + House-Made Red Chimichurri + Atomic Horseradish Cream

SANDWICHES + HANDHELDS

ALL SERVE 10 GUESTS

CAROLINA SMOKED BRISKET REUBEN 125

Charred Red & Green Cabbage + BBQ Thousand Island + Crispy Fried Onions + Swiss Cheese + Toasted Marble Rye Bread 👣

ALL-BEEF SLIDERS 90

Cheddar Cheese + Butcher's Blend Burger + Secret Sauce + Mini Brioche Bun + Bread And Butter Pickles

PIMENTO CHICKEN SLIDERS 125

Crispy Chicken + Mini Brioche Bun + Pimento Cheese + Bread And Butter Pickles

IMPOSSIBLE MINI BURGER 100

Char-Grilled Plant Based Burger + Leaf Lettuce + Vine-Ripened Tomatoes + Cheddar Cheese + Chipotle Lime Aioli + Mini Bun

KAYEM ALL-BEEF HOT DOGS 80

Ketchup + Mustard + Relish + Diced Onions + Classic Bun

CHAR-GRILLED **CHEERWINE BRAT 90**

Grilled Onions + Brown Mustard + Classic

[T] In order to preserve food quality, these items will be dropped at Kick-Off or Event Start Time unless otherwise requested

DESSERTS-

ALL SERVE 10 GUESTS

COOKIES + BLONDIES 60

Chocolate Chip Cookies + Toffee Crunch Blondies

W KRISPY KREME 40

Classic Glazed Donuts

THE DESSERT CART

Satisfy everyone's tastes by visiting one of our Dessert Carts or ordering directly through your attendant! Featuring Cake by the Slice: Red Velvet, 6-Layer Carrot, Rainbow, Chocolate, Cheesecake, Brownies + Bars: Rockslide, Rice Krispy Bars, Gluten Free Chocolate Brownie Classic Treats: Caramel Apples, Gummi Bears, Milk Chocolate Malt Balls, Jelly Bellies, M+Ms, White or Chocolate Turtles

BEVERAGES

LIQUOR

VODKA Svedka 130 Tito's Handmade 160 Absolut 170 Grey Goose 170 GIN 145 Bombay Sapphire 145 Hendrick's 170 RUM 125 Bacardi Superior 125 Bacardi 8 170 Sailor Jerry 140 Malibu 135

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1
135
140
180
170
175
180
170
160
145
160
125
125

SCOTCH

3001011	
Dewar's White Label	135
Monkey Shoulder	175
The Glenlivet 12yr	145
The Macallan 12yr	250
WHISKEY & BOURBON	
Maker's Mark	
Knob Creek	175
Knob Creek Rye	170
Basil Hayden's	175
Woodford Reserve	170
Jack Daniel's	155
Crown Royal	160

Skrewball Peanut Butter......150
Jameson Irish......150

READY TO DRINK COCKTAILS

Disaronno Amaretto......135

HOUSE MADE COCKTAILS

CAROLINA MULE 150

Jack Daniel's + Gosling's Ginger Beer + Lime

CLASSIC MARGARITA 150

Jose Cuervo + Margarita Mix

ELECTRIC LEMONADE 150

Svedka+ Blue Curacao + Lemonade + Splash of Sprite

BEER, ALES + ALTERNATIVES

DOMESTICS (6pk)	CRAFTS + LOCALS	IMPORTS
Budweiser42	Blue Moon White Belgium Ale (6pk) 47	Heineken (6pk)
Bud Light42	New Sarum Hurley Park Blood	Modelo Especial (6pk)
Miller Lite42	Orange Wheat Ale (4pk) 47	Corona Extra (4pk)
Coors Light42	Legion Brewing Juicy Jay IPA (4pk)47	Corona Premier (4pk)
Michelob Ultra42	OMB Copper (4pk)47	Stella Artois (6pk)
Budweiser Zero (non-alcoholic)42	Wicked Weed Pernicious IPA (4pk)47	Stella Cidre (6pk)
	Founder's All Day IPA (4pk)47	
HARD SELTZERS (4pk)	Catawba White Zombie (4pk)47	
Bud Light Strawberry Lemonade47	Sierra Nevada Hazy Little Thing (4pk)47	

Vizzy Pineapple Mango47 NoDa Pitchside Pils (4pk).......47

CAROLINA FLIGHT

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BEER SAMPLER FEATURING 2 BEERS FROM EACH OF THESE CAROLINA BREWERIES

OMB Copper

Wicked Weed Pernicious IPA

New Sarum Hurley Park Blood Orange Wheat

NoDa Pitchside Pils

BEVERAGES

SOFT DRINKS	SPARKLING		OCEAN SPRAY JUICES	
Coca-Cola17.50	Ana Sparkiing Water & Line		32OZ BOTTLE	
iet Coke17.50		23	Cranberry Juice	
Coca Cola Zero Sugar17.50	7 ii ii Coparitii ig Water e Biaeberi	у	Grapefruit Juice	
prite17.50			Orange Juice	
inger Ale17.50	Dasani Bottled Water		Pineapple Juice	
EAS	Tonic Water		BAR SUPPLIES	
EN3 iold Peak Sweet Tea (4pk)19.50			750ML	
Gold Peak Unsweetened Tea (4pk) .19.50			Finest Call Loaded Bloody Mary	Mix
finute Maid Lemonade (4pk)			Finest Call Sour Mix	
			Finest Call Margarita Mix	
			Finest Call Lime Juice	
			Gosling's Ginger Beer (6pk)	
K-CUP SERVICE Choice of Regular Coff Tea OR Hot Chocolate		S CH PRES	S SERVICE 45 gular and decaf coffee	
Choice of Regular Coff	SERVES 10 GUEST 35 FRENCE FRE	S CH PRES Ige Perk re	S SERVICE 45 gular and decaf coffee	
Choice of Regular Coff Tea OR Hot Chocolate	SERVES 10 GUEST	S CH PRES Ige Perk re	S SERVICE 45 gular and decaf coffee	
Choice of Regular Coff Tea OR Hot Chocolate CHARDONNAY	SERVES 10 GUEST 35 FRENCE E. Decaf Coffee, Hot Knowled WHITE WIN	S CH PRES Ige Perk re	S SERVICE 45 gular and decaf coffee	
Choice of Regular Coff Tea OR Hot Chocolate CHARDONNAY endall Jackson	SERVES 10 GUEST 35 FRENCE E. Decaf Coffee, Hot Knowled WHITE WI PINOT GRIGIO Da Vinci	CH PRES	S SERVICE 45 gular and decaf coffee	
Choice of Regular Coff Tea OR Hot Chocolate CHARDONNAY endall Jackson	SERVES 10 GUEST 35 FRENCE See, Decaf Coffee, Hot Knowled WHITE WI PINOT GRIGIO Da Vinci	CH PRES	S SERVICE 45 gular and decaf coffee SPARKLING Ruffino Sparkling Rose	
Choice of Regular Coff Tea OR Hot Chocolate CHARDONNAY endall Jackson	SERVES 10 GUEST 35 FRENCE See, Decaf Coffee, Hot Knowled WHITE WI PINOT GRIGIO Da Vinci	CH PRES	S SERVICE 45 gular and decaf coffee SPARKLING	2
Choice of Regular Coff Tea OR Hot Chocolate CHARDONNAY endall Jackson	SERVES 10 GUEST 35 FRENC See, Decaf Coffee, Hot Knowled WHITE WIN PINOT GRIGIO Da Vinci	CH PRES Ige Perk re	S SERVICE 45 gular and decaf coffee SPARKLING Ruffino Sparkling Rose	1
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----RED WINE ----

RED BLEND	PINOT NOIR	MERLOT
19 Crimes40	Meiomi55	Murphy Goode50
Conundrum80		CABERNET SAUVIGNON
Chaos Theory		Josh Craftsman4
	Alamos, Argentina45	CLT FC Inaugural Season100
		Louis Martini150

BE A TEAM PLAYER DRINK RESPONSIBLY

Bank of America Stadium and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Bank of America Stadium a safe and exciting place for everyone.

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of Bourbon, Vodka, Rum and Tequila
- (1) Liter each of Bloody Mary and Margarita Mix
- (2) Six-packs each of Coca-Cola and Diet Coke, Dasani Bottled Water.
- (1) Bottle each of White and Red Wine
- (1) Bottle of Sparkling Wine
- (4) Six-packs of Beer: (2) Domestic and (2) Import OR Craft
- (1) Bottle each of Orange & Cranberry Juice

If you would like to participate in the Beverage Restock Program, please contact your Premium Specialist at 312.932.4958 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 3:00 p.m. EST, five business days prior to each event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Premium Specialist at 312.932.4958. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/bankofamericastadium

HOURS OF OPERATION

Location Premium Specialist are available from 10:00 a.m. to 6:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at www.e-levy.com/bankofamericastadium

To reach a Representative, dial: 312.932.4958 or e-mail: **SuiteEats@LevyRestaurants.com**.

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist 312,932,4958

Bank of America Leased Suite Holders www.e-levy.com/bankofamericastadium

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. EST, five business days prior to each event.

Orders can also be received via e-mail at SuiteEats@ LevyRestaurants.com, and for Licensed Suiteholders to order online at www.e-levy.com/bankofamericastadium. Orders can be arranged with the assistance of a Premium Specialist at 312.932.4958 during normal business hours.

If for any reason a game 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 doors to the stadium open for ANY amount of time and the game 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. EST the BUSINESS day prior to the event will not be charged.

Additional beverages may be purchased during the game through your Suite Attendant. Please allow 30–45 minutes' delivery time on orders placed Day of Event.

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

- 1. Alcoholic beverages cannot be brought into or taken out of Bank of America Stadium.
- 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.
- 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 game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Restaurants 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 Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restauants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 20% service charge, 150.00 Dedicated Service Personnel, 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 Bank of America Stadium, 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 BANK OF AMERICA STADIUM

The rich tradition at Bank of America Stadium is the perfect backdrop for your next up-scale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/ Bat Mitzvahs, holiday parties or wedding receptions. For further information and date availability, please contact our Special Events Sales Executive Molly Kenny at 704-358-7710.

PRICING AND AVAILABILITY

Menu item selections availability and pricing are subject to change at any time based on supplier stock.