

CATERING & PRIVATE EVENTS



T Mobile CENTER

Levy



WELCOME TO KANSAS CITY

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal, and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.

The rich tradition at T-Mobile Center is the perfect backdrop for your event. Over a dozen great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. Our private events menu offers a wide variety of options, from our signature chef tables

to plated meals and passed appetizers to reception action stations. Our team is also happy to customize any menu to accommodate all of your needs. We look forward to showing you what Midwest hospitality is all about.

JOSHUA STONE

Executive Chef

Joshua Stone brings to T-Mobile Center over 20 years of culinary experience. He has worked in the South, Southwest, Midwest and West Coast, developing a well-versed knowledge and creating a unique style. Josh displays that style by constructing new dishes and updating classics. His passion shows in the flavors and presentation apparent in everything he and his team serve.

Among his many accomplishments, Josh has fed fans at NFL Conference Championship games, NBA home openers, NCAA and Conference Basketball Championships, as well as charity and other events.

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

14 per Guest

Continental Plus V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

39 per Guest

EGGS

Choose 1

- Classic Scrambled Eggs V AVG
- Spinach & Feta Egg White
Frittata Bites V AVG
- Tofu & Spring Veggie Scramble V AVG

MORNING POWER-UPS

Choose 1

- Mini Hash Brown Frittatas V AVG
- Herb-Roasted Red Potatoes V AVG
- Stone Ground Grits V AVG
- Vegan Oat Jars V⁺
- French Toast Bake V
- Belgian Style Waffles V

MIGHTY MEATS

Choose 2

- Thick Cut Bacon AVG
- "Whole Hog" Pork Sausage AVG
- Chicken Sausage AVG
- Plant-Based Sausage V

V Vegetarian V⁺ Vegan AVG Avoiding Gluten

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.

Breakfast Sandwiches

Minimum of 25 Guests or Boost Your Continental Breakfast

Bacon, Egg, Gouda, Ciabatta | 12 per Guest

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin | 12 per Guest

Chorizo, Egg, Potato, Flour Tortilla | 12 per Guest

Ham, Egg, Swiss, Croissant | 13 per Guest

Fried Chicken, Hot Honey, Biscuit | 10 per Guest



Breakfast Boards

Serves 10 Guests

Whipped Ricotta Board V

Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers

40 per Board



Whipped Feta Board V

Tapenade, Pita Chips

60 per Board

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BREAKFAST EXPERIENCES



Action Stations

Minimum 25 Guests
Chef Attendant Fee 150

Hot Oatmeal Bar V

Dried Fruits, Nuts,
Brown Sugar, Berries

13 per Guest

Omelet Action Station AVG

Cheeses, Peppers, Mushrooms,
Tomatoes, Green Onions, Bacon,
Sausage, Ham

18 per Guest

Chilaquiles Action Table AVG

Crispy Fried Corn Tortillas, Spicy Salsa
Verde, Roasted Tomato Salsa, Charro
Beans, Avocado, Cilantro, Roasted
Fresh Chiles, Fried or Scrambled Eggs,
Assorted Hot Sauces

16 per Guest

Mini Protein Packed & Regular Pancakes V

Chocolate Chips, Blueberries, Pecans,
Maple Syrup, Fruit Marmalades,
Dried Nuts, Fresh Bananas,
Strawberries, Greek Yogurt, Butter

18 per Guest

Farmers Market Ranchers Steak & Eggs AVG

Grilled Strip Steak, Scrambled Eggs,
Breakfast Potato Cheese Casserole,
Avocado Chimichurri

45 per Guest

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ALL DAY BREAKS

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Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese

12 per Guest

Cinnamon Roll Shop V

House-Made Cinnamon Rolls,
Assorted Compotes, Nutella Spread,
Whipped Cream, Dark Chocolate
Shavings, Candied Pecans,
Seasonal Fresh Fruits & Berries

20 per Guest

Build Your Own Trail Mix V

Pretzels, Puffed Oats, Granola,
M&M's, Dried Fruit, Toasted Coconut,
Yogurt Covered Pretzels, Assorted
Nuts & Seeds

15 per Guest

The Candy Jar V

M&M's, Gummy Bears,
Malted Milk Balls, Jellybeans

13 per Guest

Cookies & Milk V

- Triple Chocolate Chunk Cookies
- Peanut Butter Cup Cookies
- Assorted Milks & Non-Dairy Milks

14 per Guest

Grab & Go

Whole Fruit V² AVG | 24 per Dozen

Fruit Cup V² AVG | 110 per Dozen

Assorted Greek Yogurts V² AVG | 65 per Dozen

Yogurt, Granola & Berry Parfaits V | 100 per Dozen

Assorted Jumbo Cookies V | 80 per Dozen

Double Fudge Brownies V | 60 per Dozen

Granola Bars V | 30 per Dozen

Protein & Energy Bars V | 80 per Dozen

Individual Trail Mix V | 30 per Dozen

Freshly Popped Popcorn V² AVG | 7 per Guest

Tortilla Chips, Guacamole & Salsa V² | 9 per Guest

Kettle Chips & French Onion Dip V | 9 per Guest



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LUNCH

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Classic Lunch Tabled or Boxed

Choose 2 | 32 per Guest

Choose 3 | 36 per Guest

SANDWICHES & WRAPS

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Smoked Ham

Swiss, Lettuce, Tomatoes, Whole Grain Mustard, Artisan Roll

Tuscan Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Buffalo Cauliflower

Quinoa, Kale, Blue Cheese, Shaved Carrot, Celery,
Buttermilk Ranch Dressing, Pita Pocket

SALADS

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives,
Feta Cheese, Red Onions, Oregano Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes,
Cheddar Cheese, Buttermilk Ranch Dressing

SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Grilled Vegetable Pasta V

Fruit Cup V

Potato Salad V

Kettle Chips V

Snack Mix V

Garden Fresh Crudités &
Buttermilk Ranch Dressing V

Pita Chips & Hummus V

SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Rice Crispy Treats V AVG



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LUNCH EXPERIENCES

Sandwich Action Stations

TURKEY BLT CARVING STATION

43 per Guest

Minimum 25 Guests

Chef Attendant Fee 150

Slow-Smoked Turkey Breast, Honey Glazed Nueske's Bacon, Heirloom Tomatoes, Avocado, Assorted Cheeses, Lettuce, Arugula, Herb Aioli, Assorted Mustards, Wheat Bread, Sourdough Rolls, Rye Bread, Classic Potato Salad, Roasted Vegetable Salad, Kettle Chips

HOT OFF THE PRESS

33 per Guest

Minimum 25 Guests

Chef Attendant Fee 150

Barbecue Smoked Pork Cuban Sandwich

Pit Ham, Swiss Cheese, Slow-Smoked Pork Shoulder, Ciabatta

Serious Jerk Chicken

Marinated Chargrilled Chicken Thighs, Pickled Vegetables, Scotch Bonnet Aioli, Vietnamese Roll

Vegetable Bahn Mi

Chili Mayo, Grilled Portobello, Tofu, Pickled Carrot, Cucumber, Jalapeño, Vietnamese Roll

Includes:

Fire-Roasted Vegetable Salad

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

Elote Corn Salad

Sweet Corn, Chili Lime Salt, Cotija Cheese, Lime Juice, Cilantro

Chip Dip

Kettle-Style Potato Chips, Dill Pickle Dip

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LUNCH EXPERIENCES



MVP Station

37 per Guest
Minimum 25 Guests

Classic Caesar Salad V

Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

BLT Salad

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

Italian Submarine Sandwich

Salami, Capicola, Ham, Tomatoes,
Onions, Provolone, Lettuce,
Giardiniera, Soft Baguette,
Red Wine Vinaigrette, Olive Oil

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

Vegetable Wrap V

Quinoa, Roasted Zucchini,
Red Onions, Red Pepper, Tapenade,
Spinach Wrap

Freshly Popped Popcorn V VG AVG

Potato Chips & Gourmet Dips V

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

Gourmet Cookies, Brownies & Blondies V

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LUNCH



Lunch Enhancements

Spicy Tofu Protein Bowl V AVG

Red Quinoa, Basmati Rice, Basil,
Mango, Edamame, Soy Ginger Dressing

12 per Guest

Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes,
Cremini Mushrooms, Red Onions,
Carrots, Cauliflower, Fresh Mint,
Honey Mustard Dressing

14 per Guest

Chinois Chicken Salad

Grilled Chicken, Romaine, Napa
Cabbage, Baby Spinach, Radicchio,
Wonton Strips, Chinois Dressing

8 per Guest

Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

11 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions,
Assorted Mustards, Hoagie Rolls

12 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing,
BBQ Sauce

14 per Guest

Smoked Pulled Pork

Signature BBQ Sauce,
Creamy Coleslaw, Onion Rolls

11 per Guest

All Beef Hot Dogs

Traditional Condiments,
Hot Dog Buns

11 per Guest

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RECEPTION DINING

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Classic Cold Appetizers

Minimum 25 Guests

Deviled Eggs V AVG

Hungarian Paprika

4 each

Asparagus & Prosciutto Crostini V

Shallot Lemon Drizzle

5 each

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

9 each

Boursin & Peppadew Crostini V

4 each

Antipasto Kabobs

Salami, Artichokes, Mozzarella, Red and Yellow Pepper, Green Olives, Tortellini

12 each

Spinach & Artichoke Tart V

Creamy Spinach, Roasted Artichoke

6 each

Everything Pretzel & Beer Cheese Dip V

5 each

Tuna Tartar

Sushi Grade Tuna, Wonton Crisp, Wasabi Cream

11 each

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

7 each

Gazpacho Shooters V

7 each

Garden Crudité Shooters V AVG

Buttermilk Ranch Dressing

7 each

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Classic Warm Appetizers

Minimum 25 Guests

Philly Cheesesteak Tart

5 each

Blackened Chicken Phyllo Cup

Mango Pepper Relish

4 each

Shrimp Quesadillas

Oaxaca Cheese, Roasted Chilies,
Salsa Verde

12 each

Vegetarian Quesadilla V

Bulgogi Beyond Meat, Pepper Jack
Cheese, Shredded Mozzarella,
Cilantro, Scallions

7 each

Mini Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar

4 each

Cheeseburger Slider

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

8 each

Filet Mignon Sliders

Garlic Butter, Brioche Bun

14 each

Pork Potstickers

Sweet Chili Soy Glaze

4.50 each

Vegetable Spring Rolls V

Sweet Chili Sauce

4 each

Tomato Soup & Grilled Cheese V

5.50 each

Mini BBQ Bowl

Pulled Pork, Mashed Potatoes,
Cheesy Corn, Fried Onions

8 each

Mini Beef Empanadas

Salsa Verde

7 each

Thai Chicken Skewers AVG

Peanut Sauce

6.00 each

Tequila Lime

Shrimp Skewers AVG

Grilled Tequila-Marinated
Tiger Prawns, Cilantro, Garlic,
Charred Lime

13 each

Crab Cake

Lemon Aioli

13 each

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RECEPTION EXPERIENCES



Pasta Action Station

Choose 2 | 32 per Guest

Choose 3 | 39 per Guest

Minimum 50 Guests

Chef Attendant Fee 150

Orecchiette Pasta

Italian Sausage, Rapini

Cacio e Pepe V

Spaghetti, Black Pepper, Pecorino

Bucatini Amatriciana

San Marzano Tomato Sauce, Pancetta

Sun-Dried Tomato

Pesto Mafaldine V

Parmigiano Reggiano

Dim Sum

62 per Guest

Minimum 25 Guests

Assorted Steamed & Fried Dumplings,
Shao Mai, Spring Rolls, Soy Ginger Dipping Sauce,
Sweet & Sour Sauce, Hot Chinese Mustard

Cantina Nachos

22 per Guest

Minimum 25 Guests

House-Fried Tortilla Chips, Adobo Chicken,
Corona Beef, Green Chile Queso,
Pico de Gallo, Salsa Verde, Jalapeños, Sour
Cream, Guacamole

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RECEPTION EXPERIENCES

Sliders & Minis

Choose 2 | 16 per Guest

Choose 3 | 18 per Guest

Ahi Tuna Sliders

Wasabi Aioli

Cheeseburger

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

Nashville Hot Chicken

Spicy Butter Pickles, Brioche Bun

Chicken Banh Mi Sliders

Vietnamese Chicken, Daikon,
Jalapeño Slaw, Chili Aioli

Raw Bar

Market Price

Minimum 25 Guests

King Crab Legs, Jumbo Shrimp, Tuna Poke, Remoulade,
Spicy Cocktail Sauce, Oyster Crackers

Signature Butchers Block

Mini Rolls & Butter

Minimum 25 Guests

Carver Fee of 150 will be applied to all Butcher Blocks

Roasted Strip Loin

Red Wine Sauce

28 per Guest

Prime Rib

Natural Jus, Horseradish Cream

30 per Guest

Smoked Brisket

BBQ Sauce, Red Onion Marmalade

32 per Guest

Herb-Roasted Turkey Breast

Apricot Chutney

24 per Guest

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CATERING & PRIVATE EVENTS



DINNER

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Classic Dinner – Tabled

27 + Entrées per Guest
Minimum 25 Guests

ENTRÉES

Choose 2

Grilled Petite Filet

55 per Guest

Red Wine Braised Short Ribs

Red Wine Demi

30 per Guest

Lemon Herb Chicken Breast

15 per Guest

Bourbon Brined Pork Chop

Roasted Apple Demi

14 per Guest

Wild Salmon

Chardonnay Butter Emulsion

25 per Guest

COLD SIDES

Choose 2

Classic Caesar Salad

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Field of Greens Salad

Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

Grilled & Chilled

Asparagus

Lemon Aioli, Peruvian Peppers,
Shaved Parmesan

Kale & Apple Salad

Red Quinoa, Cabbage, Cranberries,
Pickled Red Onion, Cider Vinaigrette

Chopped Wedge

Baby Iceberg, Vine-Ripened Tomatoes,
Red Onions, Hard Boiled Eggs,
Crispy Lardons, Blue Cheese Dressing

Mediterranean Mezz

Grilled Seasonal Vegetables,
Peppadews, Artichokes, Roasted
Tomatoes, Traditional Hummus

Tomatoes, Mozzarella & Basil

Cold-Pressed Olive Oil,
Balsamic Glaze, Maldon Flakes

HOT SIDES

Choose 2

Salt-Roasted Yukon Gold Potatoes

Garlic Butter, Scallion Sour Cream

Sautéed Haricots Verts

Dill, Shallots, Tomatoes

Goosey Mac & Cheese

Fontina, Gruyère, Cheddar Cheeses

Roasted Carrots

Honey, Fresh Thyme

Garlic Mashed Potatoes

Yukon Gold Potatoes,
Roasted Garlic Butter

Wild & Brown Rice Sauté

Shiitake Mushrooms, Spinach,
Roasted Apples

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DINNER



Kansas City Hospitality

Hickory smoked meats, hand-carved by our chefs & served with traditional Kansas City BBQ sauces & corn muffins with whipped honey butter

46 per Guest

Minimum 25 Guests

MEATS

Choose 3

Add additional 9 per Guest

12-Hour Smoked Brisket AVG

Smoked Pork AVG

BBQ Brined Chicken AVG

Smoked Pork Sausage

SIDES

Choose 3

Add additional 7 per Guest

Creamy Slaw V

Smoked Beans

Cheesy Corn Bake V

Mustard Potato Salad V

**Smoked Cheddar
Mashed Potatoes** V

Four Cheese Mac & Cheese V

DESSERT

Choose 1

Add additional 6 per Guest

Seasonal Fruit Cobbler V

Whipped Cream

**Double Chocolate Bread
Pudding** V

Dessert Bars V

Cookies & Brownies V

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DINNER

Classic Dinner – Plated

Dinner Rolls & Honey Herb Butter

SALAD

Choose 1

Field of Greens Salad

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

ENTRÉE

Choose 1

Grilled Petite Filet & Shrimp

Roasted Fingerling Potatoes, Haricots Verts

75 per Guest

Red Wine Braised Short Ribs

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

50 per Guest

Truffle Chicken

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

50 per Guest

Oven-Roasted Salmon

Saffron Couscous, Haricots Verts, Chardonnay Butter Emulsion

60 per Guest

Spaghetti Squash

Fried Portobello Ribs, Smoked Tomato Sauce

50 per Guest

DESSERT

Choose 1

Signature Carrot Cake

Cream Cheese Frosting, Toasted Coconut

Cheesecake

Strawberry Compote, Whipped Cream

Flourless Chocolate Torte

Fresh Berries, Chocolate Sauce

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DESSERT

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Dessert Tables

Mini Dessert Cart Experience V

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

45 per Guest

Minimum 25 Guests

Chef Attendant Fee 150

Bread Pudding Soufflé V

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

8.50 per Guest

Minimum 25 Guests

Fresh Fruit Cobblers V

· Blueberry, Peach or Apple
· Fresh Whipped Cream

10 per Guest

Minimum 25 Guests

Dessert Action

Carved Campfire S'mores V

Jumbo Homemade Marshmallow, Graham Crackers, Chocolate Slabs, Pretzel Rods, Reese's Cups, Oreos, Brownie Bites, Strawberries, Chocolate Sauce, Nutella Spread

18 per Guest

Minimum 25 Guests

Chef Attendant Fee 150



Ice Cream Sundae V AVG

Vanilla Bean Ice Cream, M&M's, Oreo Crumbles, Toffee Pieces, Rainbow Sprinkles, Raspberry Compote, Chocolate & Caramel Syrups, Whipped Cream

15 per Guest

Minimum 25 Guests

Chef Attendant Fee 100

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BEVERAGE

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Hosted Deluxe Bar

Spirits

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardí Superior Rum
Hornitos Plata Tequila
Jack Daniel's Tennessee Whiskey

9 per Drink

Wine

Proverb Pinot Grigio
Proverb Chardonnay
Proverb Pinot Noir
Proverb Cabernet Sauvignon

10 per Drink

Beer

Bud Light
Coors Light
Miller Lite
Boulevard Wheat
Boulevard Pale Ale
Boulevard Space Camper
Boulevard Southwest Lager

6 per Domestic

8.50 per Craft

Hosted Platinum Bar

Spirits

Grey Goose Vodka
Hendrick's Gin
Bacardí Superior Rum
Patrón Tequila
Crown Royal Canadian Whisky

12 per Drink

Wine

Proverb Pinot Grigio
Proverb Chardonnay
Proverb Pinot Noir
Proverb Cabernet Sauvignon

10 per Drink

Beer

Bud Light
Coors Light
Miller Lite
Boulevard Wheat
Boulevard Pale Ale
Boulevard Space Camper
Boulevard Southwest Lager

6 per Domestic

8.50 per Craft

Hosted Bar Service

	2 Hours	3 Hours	4 Hours
Deluxe Brands	26.95 pp	31.95 pp	36.95 pp
Deluxe Beer & Wine	20 pp	24.50 pp	29.50 pp
Platinum Brands	29 pp	34 pp	38 pp
Platinum Beer & Wine	24.50 pp	29 pp	32 pp

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Specialty Cocktail Packages

*Enhance your bar package with one of our signature cocktails!
All Specialty Cocktail Packages are Priced for 2 Hour Service.*

Martini

5 per Guest

Tito's Handmade Vodka or Bombay Sapphire Gin,
Bevy of Garnishes for Classic Martinis,
Cosmopolitans or Lemon Drops

Bloody Mary

5 per Guest

Our Signature Bloody Mary Mix, Tito's Handmade Vodka,
Chef Selected Garnishes

Mimosa

5 per Guest

Sparkling Wine, Orange, Grapefruit and
Pineapple Juices, Seasonal Fruits, Berries

Aperol Spritz

7 per Guest

Aperol, Sparkling Wine, Club Soda,
Sliced Orange Garnish

Margarita

6 per Guest

Casamigos Tequila with Hornitos Tequila,
Lime, Orange Liqueur

Strawberry, Peach, Mango, Pineapple Flavor Options

Ask your sales associate for a list of available seasonal flavors

Sangria

6 per Guest

Red & Rosé White Sangria, Seasonal Fruits

Whiskey Aficionado

Manhattan & Old-Fashioned

*Additional 10 per Guest
Choose 4*

Basil Hayden Bourbon

Crown Royal Bourbon

Four Roses Single Barrel Bourbon

Maker's Mark Bourbon

Woodford Reserve Bourbon

Johnnie Walker Black Scotch

Glenlivet 12 Year Scotch

BEVERAGE



Specialty Wine Packages

All Specialty Wine Packages are Priced for 2 Hour Service.

Celebratory Bubbles

30 per Guest

- La Marca Prosecco
- Ferrari Brut
- Mumm Napa Brut Rosé

Signature Whites

40 per Guest

- Alois Lageder Pinot Grigio
- Kim Crawford Sauvignon Blanc
- Sonoma-Cutrer Russian River Ranches Chardonnay

Signature Reds

40 per Guest

- Meiomi Pinot Noir
- Guigal Cotes du Rhone Rouge Syrah Grenache Blend
- Intercept Cabernet Sauvignon
- Brancaia Tre Super Tuscan

CONSULT A SOMMELIER

Not seeing wines you are interested in listed? Be connected to our advanced sommelier for a consultation to fulfill your needs.

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BEVERAGE

White Wine

By the Bottle

Riesling

Chateau Ste. Michelle | 46

Pinot Grigio

Alois Lageder | 91

Sauvignon Blanc

Kim Crawford | 63

Cakebread | 118

Chardonnay

Kendall-Jackson Vintner's Reserve | 54

Sonoma-Cutrer
Russian River Ranches | 89

Rosé & Sparkling

Mumm Napa Brut Rosé | 81

La Marca Prosecco | 76

Ferrari Brut | 152

Nicolas Feuillatte Brut | 172

Red Wine

By the Bottle

Pinot Noir

Meiomi | 88

La Crema | 107

Belle Glos Clark & Telephone | 121

Merlot

Decoy by Duckhorn | 109

Cabernet Sauvignon

Josh Craftsman's Collection | 68

Louis M. Martini | 105

JUSTIN | 106

Intercept | 101

Red Blends

Conundrum by Caymus | 99

Brancaia Tre Super Tuscan | 88

The Prisoner | 140

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.

BEVERAGE

Non-Alcoholic Packages

All Non-Alcoholic Packages are Priced for 2 Hour Service.

All-Natural Flavored Waters

10 per Guest

Choose 2

Strawberry

Cucumber Lemon

Minted Watermelon

Local Seasonal Variety

Hot Chocolate

6 per Guest

Warm Chocolate, Fresh Whipped Cream,
Chocolate Sprinkles, Mini Marshmallows

Coffee & Hot Tea

4 per Guest

Coffee, Decaffeinated Coffee, Herbal Teas, Milks,
Creamers, Non-Dairy Creamers, Assorted Sweeteners

Lemonade & Iced Tea

3 per Guest

Sweet & Unsweetened Tea, Traditional Lemonade,
Raspberry Lemonade

Continuous Non-Alcoholic Beverage Service

4 Hours Continuous Beverage | 16 per Guest

8 Hours Continuous Beverage | 25 per Guest

Soft Drinks & Bottled Water

Coffee, Decaf & Herbal Teas

Non-Alcoholic A La Carte

Assorted Soft Drinks

| 4 each

Bottled Water

| 4.50 each

Water Station with Refills

| 60 each

Coffee & Decaffeinated Coffee

| 48 per Gallon

Iced Tea & Lemonade

| 48 per Gallon

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The Scoop

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

Kelsey Maxwell
Director of Sales
Phone: 248.756.2668
Email: kmaxwell@levyrestaurants.com

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (2) two weeks prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (7) seven days prior to the event date.

Because Levy exclusively furnishes all food and beverage products for T-Mobile Center, guests are prohibited from bringing personal food or beverage without proper authorization.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We appreciate at least (5) five business days' notice for this service.

SERVICE CHARGE AND SALES TAX

Please note that all food and beverage items are subject to a 20% service charge plus 11.975% state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy. Both of these documents must be signed and fully executed in order to confirm the event on a definite basis.

T Mobile CENTER)