



**SPOKANE ARENA**

**2021**  
**SUITE MENU**



# SUITE PACKAGES

## ALL - AMERICAN PACKAGE

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes.

### *Freshly Popped Popcorn*

**Wing Toss** Whisky brined, slow roasted, then crispy fried chicken wings. Served with celery, carrots, traditional spicy buffalo sauce, and sweet & smoky barbecue sauce.

**Potato Chips & Gourmet Dips** Kettle-style potato chips served with roasted garlic Parmesan, French onion, and blue cheese dips.

**The Snack Attack** An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

**Grilled Caprese Flatbread Squares** Grilled open-face flatbread with fresh mozzarella, plum tomatoes, Kalamata olives and fresh basil. Finished with a house-made pesto dressing. Served with a marinated olive salad.

**Chefs Garden Vegetables** Farmers market fresh vegetables served with buttermilk ranch dip.

**Chopped "Icebox" Salad** Salami, mortadella, Swiss cheese, tomato, cucumber, red onion, oyster cracker croutons, cork screw pasta, hard-boiled eggs and black olives served with a pickle-brine dressing.

**Steakhouse Beef Tenderloin** Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and mini onion buns.

**Hot Dogs** Served with all of the traditional condiments and potato chips.

**65.00 PER PERSON**



# SUITE PACKAGES

## ITALIAN PIZZETTE PACKAGE

**Mini Pizzette, Calzonnetto and Pie**  
Hand-crafted, baked and served warm.

**Margherita Pizzette** Fresh Mozzarella, tomato, basil (5 each).

**Four Seasons Pizzette** Two cheese blend, prosciutto, marinated artichoke, roasted mushroom, sun-ripened olives (5 each).

**Baby Spinach & Three Cheese Pie** Spiced ricotta, Romano cheese (5 each).

**Traditional Cheese Calzonnetto** Tomato basil sauce (5 each).

**Chargrilled Rope Italian Sausage**  
Caramelized sweet peppers and onions.

**Rosemary Focaccia** Olive oil.

**Sicilian Olive Salad** Roast garlic, red onion, orange zest, parsley.

**Baby Fennel & Tomato Salad** Apple cider vinaigrette.

**Fresh Mozzarella & Vine Ripened Tomato**  
Lemon basil oil, balsamic.

**45.00 PER PERSON**



# SUITE PACKAGES

## MVP PACKAGE

This package scores big points with every fan!

### *Freshly Popped Popcorn*

**Wing Toss** Our house-made seasoned and grilled and crispy fried chicken wings. Served with celery, carrots, traditional spicy buffalo sauce, sesame apricot habanero sauce and No-Li Beer-B-Q Sauce.

**Salsa & Guacamole Sampler** House made fresh guacamole, cowboy caviar salsa and ghost pepper salsa roja with crisp tortilla chips.

**The Snack Attack** An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.

**Macaroni Salad** A creamy classic with bacon, eggs, onion and tomatoes.

**Classic Caesar Salad** Crisp romaine served with Caesar dressing, Parmesan cheese and garlic croutons.

**Hot Dogs** Served with all the traditional condiments and kettle chips.

**Mini Buffalo Chicken Sandwiches** Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw.

**60.00 PER PERSON**



## SUITE PACKAGES

### SOUTHERN CHICKEN SHACK PACKAGE

Come on in and step up to our chicken shack and try our new mini chicken package featuring house-made fried and roasted chicken specialties.

**WFC Sandwich** Seasoned flour, Washington Fried Chicken sandwich on mini ciabatta bread, tossed in Nashville hot sauce.

**Roasted Chicken "Lollipops" Trio** Buffalo, barbecue and gochujang glaze chicken drumstick lightly tossed and served hot.

**Bucket of Fried Chicken** Bucket of salt-brined buttermilk fried chicken.

**Spiced Potato Wedges** Nothing goes better with chicken than taters!

**Creamy Country Slaw** Cabbage, carrots and onion tossed in a sweet-and-tangy mayo dressing.

**Honey Butter & Spicy Pickles**

**45.00 PER PERSON**





# A LA CARTE

## SALADS

*Salads serve approximately 10.*

**BLT Salad** Chopped fresh romaine lettuce, crispy bacon, grape tomatoes, cheddar cheese and served with ranch dressing. **85.00**

**Farmer's Market Salad** Artisan mixed greens, garden vegetables, pickled onions, house made croutons, and buttermilk dressing. **80.00**

**Caesar Salad** Crisp romaine lettuce, shaved parmesan cheese, house made croutons and our signature scratch garlicky dressing. **96.00**

## COLD APPETIZERS

*Appetizers serve approximately 10.*

### **Butcher, Baker, & Cheese Maker**

Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes. **175.00**

### **Farmer's Market Dips, Veggies, & Crostini**

Red Pepper Hummus, French Onion and Garlic Parmesan Dip. **150.00**

**Chilled Shrimp Bucket** Poached shrimp, zesty cocktail sauce with horseradish, and lemons. **145.00 (30 Pieces)**

**Seasonal Fresh Fruit** In-season fruits served with marshmallow cream cheese dip. **100.00**

**Chef's Garden Vegetables** Farmers market fresh vegetables, buttermilk ranch dip. **95.00**



## A LA CARTE

### HOT APPETIZERS

*Appetizers serve approximately 10.*

**Smoked Chicken Nacho Platter** Smoked chicken on oven-roasted tortilla chips, topped with Chihuahua cheese sauce, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja. **130.00**

**Pulled Pork Nacho Platter** Pulled pork on oven-roasted tortilla chips, topped with Chihuahua cheese sauce, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja. **130.00**

**Southwestern Nacho Bar** Served hot with spicy chili, cheddar cheese sauces, sour cream, and Jalapeño peppers. **130.00**

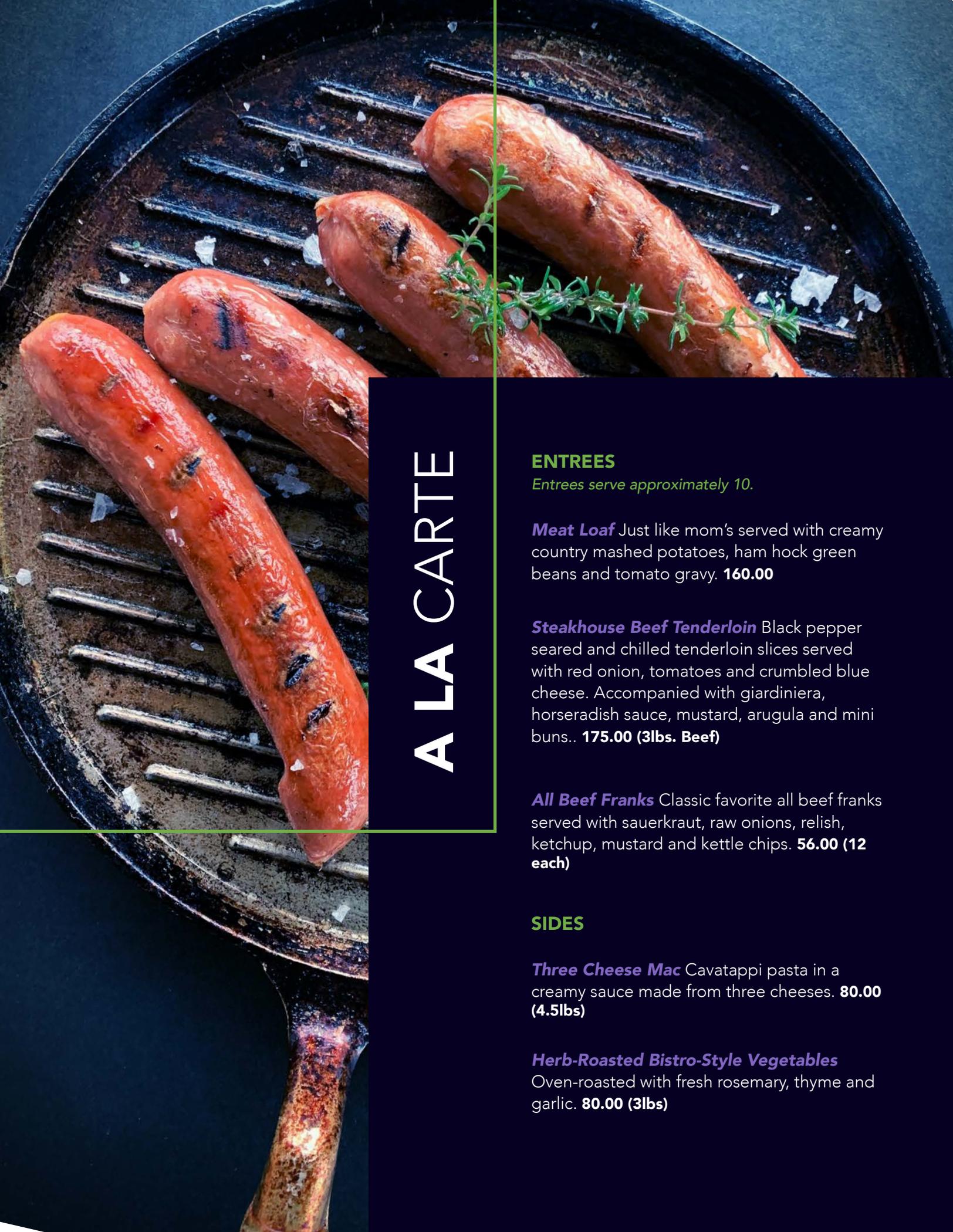
**Crispy Chicken Tenders** Crispy Chicken Tenders accompanied by our No-Li Beer-B-Q Sauce and honey mustard sauces. **100.00**

**Wing Toss** Whisky brined, slow roasted, then crispy fried chicken wings, celery and carrots with traditional spicy buffalo and No-Li Beer-B-Q Sauce. **180.00**

**Mini Buffalo Chicken Sandwiches** Pulled chicken tossed in our homemade Buffalo-style hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. **110.00**

**Slow Cooked Brisket Sandwiches** Smoked barbecue brisket in our No-Li Beer-B-Q Sauce. Served hot with coleslaw and fresh rolls. **130.00**





# A LA CARTE

## ENTREES

*Entrees serve approximately 10.*

**Meat Loaf** Just like mom's served with creamy country mashed potatoes, ham hock green beans and tomato gravy. **160.00**

**Steakhouse Beef Tenderloin** Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns.. **175.00 (3lbs. Beef)**

**All Beef Franks** Classic favorite all beef franks served with sauerkraut, raw onions, relish, ketchup, mustard and kettle chips. **56.00 (12 each)**

## SIDES

**Three Cheese Mac** Cavatappi pasta in a creamy sauce made from three cheeses. **80.00 (4.5lbs)**

**Herb-Roasted Bistro-Style Vegetables** Oven-roasted with fresh rosemary, thyme and garlic. **80.00 (3lbs)**



# BEVERAGES

## SOFT DRINKS

*By the six-pack.*

- Coke** (12 oz.) **20.00**
- Diet Coke** (12 oz.) **20.00**
- Sprite** (12 oz.) **20.00**
- Fuse Iced Tea** (12 oz.) **20.00**
- Dasani Bottle Water** (12 oz.) **20.00**
- Tonic Water** (12 oz.) **20.00**
- Club Soda** (12 oz.) **20.00**
- Monster Energy Drinks** (16 oz.) **25.00**

**Coffee** Regular or decaf. Includes 12 assorted Keurig K-Cups and individual brewer. **45.00**

## BEER

*By the six-pack.*

- Bud Light** (16 oz.) **48.00**
- Coors Light** (16 oz.) **48.00**
- Kokanee** (16 oz.) **48.00**
- Blue Moon** (16 oz.) **48.00**
- Bud Light Seltzer** (16 oz.) **48.00**
- White Claw** (16 oz.) **48.00**
- O'Doul's** Non-alcoholic **48.00**

## SPIRITS

*By the cocktail.*

- Dry Fly Vodka** **8.50**
- Dry Fly Gin** **8.50**
- Dry Fly Whiskey** **8.50**
- Dry Fly Bourbon** **8.50**
- Dewar's White Label Scotch** **8.50**
- Bacardi Rum** **8.50**

## WINE

*By the bottle.*

- Wycliff** **38.00**
- Brut** **38.00**
- Brute Rose** **38.00**
- Woodbridge by Robert Mondavi** **36.00**
- Chardonnay** **36.00**
- Pinot Grigio** **36.00**
- Cabernet Sauvignon** **36.00**
- Merlot** **36.00**

## FOOD & 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 2:00pm 3 business days prior to your event. When ordering keep in mind you can create a standing order for all your favorite items you would like each time you visit.

The Day of Event menu is always available until the second period for hockey games, end of half-time for football games or the beginning of intermission on event day. Last call for beverages is the beginning of the third intermission for hockey games, the end of the third quarter for football games and the end of intermission during other events.

## ONLINE ORDERING

1. Click on [connect.appetizeapp.com/preorders/buildorder/ SVMA](https://connect.appetizeapp.com/preorders/buildorder/SVMA)
2. Select Date and Event for ordering.
3. Select Location/Suite Number for order.
4. The Menu Category is displayed in the middle. When you click Add Item, it pops up on left.
5. Check Out Order.
6. If you already have Login credentials, Log in OR complete Registration.
7. Complete Payment Options.
8. Submit order.
9. Complete Notes field and Submit Order.

## DELIVERY

In ensuring the highest level of presentation, service and quality some items may be delivered after you or your guests arrive to ensure freshness. To ensure freshness and quality, we remove unconsumed food after two hours after placement.

If you have a specific instructions or questions we are happy to accommodate you. Please leave notes in the order form before submittal.

For any other inquiries please contact Levy at: [mlambert@Levyrestaurants.com](mailto:mlambert@Levyrestaurants.com).

## SPECIAL ORDERS

We believe that every occasion should be extraordinary. It's all about the food, and the thousandsof details that surround it. Our Executive Chef and sales team will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days' prior to your event.

## PAYMENT INFORMATION

Spokane Veterans Memorial Arena is proud to become a "Cashless" facility. Payment for your food and beverage may be made using MasterCard, Visa, American Express, and Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 21.5% service charge and all applicable sales tax will be included.

## SUITE STAFFING

Levy's Suite Attendants will be attending to suites and all of your day of event needs. It is their responsibility to ensure that your food and beverage orders delivered, and to assist you on event day. Should you want that extra service or handmade drinks in your suite, you surly have that option as well.

Additional Suite Attendants and Bartenders are available for a fee of \$150.00 each. Please let us know if you need private attendants or bartenders at least three (3) to five (5) business days prior to the event.

**SPOKANE**  **ARENA**