Delaware North Companies Sportservice is proud to be the exclusive caterer at Soldier Field. Our mission is to be recognized as a leader in premium food and beverage services. Our team of chefs have selected only the finest foods to serve you and your guests. We look forward to exceeding your expectations. The following information is provided to assist you when placing your food and beverage orders.

“Creating Special Experiences, One Guest at a Time”
ADMINISTRATIVE CHARGE, TAX AND PRICING
A standard Administrative charge of 18% will be added on all food and beverage orders. 8% of the Administrative charge will be paid directly to the Suite Attendant. The remaining 10% will be retained by Delaware North Companies Sportservice to help provide more competitive wages for ancillary associates and to enhance services and amenities. If you feel that your Suite Attendant has provided a service that is of the highest quality, please know that additional gratuities are at the discretion of the Suite Partner.

CONSUMER ADVISORY
Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Young children, pregnant woman, older adults and those with certain medical conditions are at a greater risk.

FOOD ALLERGIES & SENSITIVITIES
If you or your guests suffer from a food-based allergy or sensitivity, please contact our Suite Coordinator at (312) 235-7022, who will consult with our Executive Chef in an effort to meet your needs. Please keep in mind some of the ingredients used in our offerings originate in facilities where common food allergens may be in use.

SOLDIER FIELD SUITE CATERING
Delaware North Companies Sportservice is the exclusive food and beverage provider to Soldier Field. It is not permissible to bring outside food and beverages into the stadium. Any food and/or beverage product brought into the Suites without proper authorization will be confiscated and/or charged to the Suite Partner at a normal retail price for such an item.

To place your order online and receive immediate confirmation, please visit https://Suites.dncinc.com/GuestReserve
WHITE WINE

SPARKLING

KORBEL BRUT, SPARKLING, CALIFORNIA
Light-tasting and crisp with a balanced medium-dry finish 43

MOET & CHANDON IMPERIAL, CHAMPAGNE, FRANCE
Moët maintains an impressive consistency with this lemon-lime flavored wine, smooth but crisp, and easy to drink 100

VEUVE CLICQUOT BRUT, CHAMPAGNE, FRANCE
Hints of toast and biscuit accent lightly honeyed flavors of quince, apple blossom and peach in this fresh and balanced Champagne 110

DOM PERIGNON, CHAMPAGNE, FRANCE
The first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smokey and toasted qualities 190

MIMOSA BAR
Korbel Champagne, freshly squeezed orange juice and disposable champagne flutes 90

CHARDONNAY

COLUMBIA CREST GRAND ESTATES, WASHINGTON
Aromas of vanilla bean, coffee bean, and dark cherries lead to a medium bodied palate accented by dark chocolate covered pomegranate 33

PENFOLDS RAWSONS RETREAT, AUSTRALIA
Grapefruit and white peach flavors are generous, yet lithe on the palate. Citrus acidity provides line and length with subtle texture and spice from oak maturation. Clean, fresh and vibrant 34

MERIDIAN, SANTA BARBARA, CA
Pineapple and cantaloupe are evident on the palate with a subtle hint of shortbread 35

ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA
Tree fruit aromas of pear and quince combine with delicate floral notes and a pinch of nutmeg spice to showcase the true essence of the grape 43

BONTERRA ORGANIC, MENDOCINO COUNTY, CA
A hint of oak complements the freshness of fruit and the evident notes of green apple, pear and citrus 46
entwine, 2010, CALIFORNIA
Easy-drinking, with crisp fall fruit - Think toast spread with homemade apple butter 46

CHATEAU ST. JEAN, SONOMA COUNTY, CA
Flavors of honeysuckle, perfume, peaches and citrus surround toasted almond and vanilla oak flavors 48

KENDALL JACKSON VINTNER’S RESERVE, CALIFORNIA
Ripe red apple and pear from Sonoma combine with luscious citrus notes from Monterey and rich tropical flavors 48

EDNA VALLEY VINEYARDS, CALIFORNIA
Ripe peach, pear, apricot and pineapple fruit with underlying notes of cinnamon and caramel 50

LA CREMA, CALIFORNIA
Vibrant notes of lemon zest and mineral blend with toasty shortbread overtones 56

SIMI, RUSSIAN RIVER VALLEY, CA
Lots of fruit and oak, balanced with crisp acidity. The flavors of pineapples and pears have an edge of smoke and buttered toast 74

CAKEBREAD CELLARS, NAPA VALLEY, CA
Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon/nutmeg scents 90
PINOT GRIGIO

ECCO DOMANI, ITALY
The wine is light bodied, with a pleasantly soft palate and a long finish 49

SANTA MARGHERITA, ALTO ADIGE, ITALY
Its clean, intense aroma and bone-dry taste, with an appealing flavor of Golden Delicious apples, make a wine of great personality and versatility 64

ALTERNATE WHITE WINES

BERINGER, WHITE ZINFANDEL, CALIFORNIA
In making Beringer’s White Zinfandel, the focus is to highlight the fresh red berry, citrus and melon aromas and flavors, and round them out with subtle hints of nutmeg and clove 30

CHATEAU STE MICHELLE, RIESLING, COLD CREEK VINEYARD, WA
This Cold Creek riesling offers ripe peach aromas with a refined elegance and a crisp finish 36

MIKE DITKA “THE COACH”, SAUVIGNON BLANC, CALIFORNIA
Bright acidity, with flavors of pineapple, key lime and grapefruit 46

ECCO DOMANI, MOSCATO, ITALY
Showcases bright floral hints of orange blossom and sweet tropical fruit aromas, with a flavor that is smooth and refreshing 48

CONUNDRUM, WHITE BLEND, CALIFORNIA
Lush tropical flavors of melon, pineapple and pear are matched with crisp lemon zest and hints of grapefruit 70
RED WINE

CABERNET SAUVIGNON

COLUMBIA CREST TWO VINES, COLUMBIA VALLEY, WA
Strawberry, cherry and cola aromas and flavors harmoniously flow into the silky and soft palate that culminates into a long velvety finish 33

ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA
The wine has the sweet floral red fruit character and a smokey oak and burgundy barrel roundness that invigorates the palate while providing a lasting finish 43

MIKE DITKA “THE COACH”, CALIFORNIA
Flavors of raspberry and plum, with an undertone of dark chocolate 54

BONTERRA ORGANIC, MENDOCINO COUNTY, CA
Hints of pepper, cedar and fragrant vanilla spice to complement a lush and fruit-centered personality 50

CHATEAU STE MICHELLE, COLUMBIA VALLEY, WA
Plenty of complexity and structure with silky tannins 50

LOUIS M. MARTINI, SONOMA COUNTY, CA
Featuring aromas and flavors of red cherry, plum and blackberry fruit with an underlying dry creek dustiness 58

STAGS’ LEAP, NAPA VALLEY, CA
Round supple tannins wrapped around layers of blackberry, espresso and black truffle 91

CHIMNEY ROCK RESERVE, CALIFORNIA
This wine has bright red fruit aromas in tandem with the extroverted fruit -- some sassy spices such as clove and even a hint of cinnamon 107

CAYMUS, NAPA VALLEY, CA
The palate is creamy richness with nuances of leather and a cocoa-style fine grain tannin 162

FAR NIENTE, NAPA VALLEY, CA
Well-integrated and melting tannins lead to a long and juicy finish 240
BERINGER FOUNDERS’ ESTATE, NAPA VALLEY, CA
Hints of plum and brown spice on the nose compliment the boysenberry, blackberry and blueberry finish on the palate 37

BLACKSTONE, CALIFORNIA
Displays a bright strawberry nose with expressive flavors of blackberry and cherry mingling with hints of vanilla and smoky notes from oak aging 40

STERLING VINTNER’S COLLECTION, CALIFORNIA
Black berry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa 45

ROBERT MONDAVI PRIVATE SELECTION, CALIFORNIA
Displays bright, ripe black cherry and plum aromas with subtle notes of spice and chocolate 47

ESTANCIA, CENTRAL COAST, CA
Black juicy fruit gives this wine its distinguishable character. A round, soft and full mouth feel is followed by a long finish with overtones of sweet oak and chocolate 54

FERRARI-CARANO, CALIFORNIA
Complex nose of fresh cherries, pomegranate and rhubarb pie, accented by intricately woven flavors of strawberry, brown sugar and crème brûlée 68

FREEMARK ABBEY, CALIFORNIA
An incredibly versatile wine, with a palate filled with bright cherry fruit and fresh Santa Rosa plum 68

KENWOOD, SONOMA COUNTY, CA
Raspberry, Plum, Spice, Dark Chocolate 92

entwine, 2010, CALIFORNIA
Juicy and mouthwatering - Think mid-summer plums and cherries, with a hint of black tea 52
PINOT NOIR
KENDALL JACKSON VINTNER’S RESERVE, CALIFORNIA
Bright cherry, strawberry and raspberry fruit with elegant earthy notes infused with cola and mild spice accents 61
JED STEELE, CALIFORNIA
Bright strawberry and cherry flavors, balanced with hints of earth and tobacco 63

RED BLENDS
PENFOLDS RAWSON’S RETREAT, SHIRAZ CABERNET, AUSTRALIA
A lovely balance of summer berries and light spices with soft tannins adding length on the palate 40
RAVENSWOOD, ZINFANDEL, CALIFORNIA
Intricate layers of black cherry, plum, currant, and wild berry flavors with a hint of spice 44

APOTHIC RED, CALIFORNIA
A captivating blend of three distinct grapes, with the dark fruit flavors of Syrah, brambly spice of Zinfandel, and a smooth elegance of Merlot 48
ROSEMOUNT ESTATE, SHIRAZ, AUSTRALIA
Intense, spicy fruit with a long, richly textured finish 79
CARDINALE, NAPA VALLEY, CA
Evokes violets and orange blossoms with a fruit component of dark cherry combined with a palate that offers currant, ripe blackberry and toast with a velvety texture on a long, drawn finish 175
QUINTESSA, NAPA VALLEY, CA
Warm clove spice, sassafras and a touch of vanilla complement nuances of toast to deliver a complex mix of flavors and texture in the mouth 200
PROFILE MERRYVALE, NAPA VALLEY, CA
Aromas of blackberry, cassis, sweet mixed berries, perfume and black tea along with vanilla, baking spices and toasty oak. The texture is broad and mouth-filling with mature tannins and exceptional length 205
SPRITS

VODKA
SVEDKA 50
Smirnoff 52
ABSOLUT 78
ABSOLUT CITRON 80
Ketel One 91
Grey Goose 106
ABSOLUT BLOODY MARY BAR 125
Build your own perfect Bloody Mary! One bottle of ABSOLUT vodka, two bottles of Ditka’s Kick Ass Bloody Mary Mix, green, jalapeño and garlic olives, beef sticks, string cheese sticks, horseradish, fresh lemons and limes.

SOUVENIR DITKA BLOODY MARY BAR 300
Handcrafted wooden souvenir box autographed by Mike Ditka. The package includes two bottles of Ditka Bloody Mary Mix, a bottle of ABSOLUT Vodka and two Chicago Bears logo pint glasses.

GIN
Beefeater 62
Tanqueray 78
Bombay Original 84
Tanqueray No. Ten 98

RUM
BACARDI Límon 47
BACARDI Superior 50
Malibu Coconut 56
Captain Morgan Original Spiced 59

TEQUILA
Camarena 52
Sauza Gold 52
Jose Cuervo Especial 59
Patrón Silver 114

SCOTCH
Johnnie Walker Red Label 78
Dewar’s White Label 83
Chivas Regal 12yr 104
Johnnie Walker Black Label 108
Macallan 12 Year Old 164
Johnnie Walker Blue Label 325

WHISKEY
Seagram’s 7 Crown 46
Jim Beam 53
Canadian Club 59
JAMESON 80
Crown Royal 88

BOURBON
Jack Daniel’s 75
Maker’s Mark 86
Knob Creek 106
Woodford Reserve 129

COGNAC/BRANDY
Korbel 48
Remy Martin V.S.O.P 103
Hennessy V.S 103
Remy Martin XO 300

LIQUEUR
Peach Schnapps 32
Southern Comfort 56
Patrón Citrónge 84
Frangelico 86
Chambord 86
Kahlúa 87
Disaronno Amaretto 88
Sambuca Romana 89
Baileys Irish Cream 91
Grand Marnier 126
# Beer & Non Alcoholic Beverages

## American Premium
- Miller Lite 30
- Miller Genuine Draft 30
- Miller High Life 30
- Michelob Ultra 30
- Leinenkugel Shandy 30
- Samuel Adams Boston Lager 33
- Crispin Hard Cider 25
- Sharp’s NA 24

## Import-Craft
- Pilsner Urquell 34
- Heineken 33
- Heineken Light 33
- Guinness (4pk) 35
- Blue Moon 33
- Corona Extra 33
- Corona Light 33
- Amstel Light 33

## Malt
- Mike’s Hard Lemonade 30

## Soda
- RC Cola 18
- RC 10 18
- Dr Pepper 18
- Diet Dr Pepper 18
- 7UP 18
- Canada Dry Ginger Ale 18
- Canada Dry Club Soda 18
- A&W Root Beer 18

## Juice
- Cranberry Juice 18
- Grapefruit Juice 18
- Orange Juice 18
- Tomato Juice 18

## Other Beverages
- Country Time Lemonade 18
- Snapple Lemon Ice Tea (4pk) 18
- Venom Energy (4pk) 22

## Mixers
- Martini & Rossi Dry Vermouth 22
- Martini & Rossi Sweet Vermouth 22
- Mike Ditka Bloody Mary Mix 19
- Mike Ditka Bloody Mary Mix-Spicy 19
- MXR Skinny Margarita Mix 11
- MXR Sweet & Sour Mix 11
- Rose’s Grenadine 11
- Rose’s Lime Juice 11

## Water
- Deja Blue Water 21
- Perrier Sparkling Water 18
- Tonic Water 18
SWEET & SALTY
Serves 12 guests

“NUTS ON CLARK” TRIO PACK
Cheese, caramel and Chicago mix gourmet popcorn. 55

GOURMET NUTS
A lightly salted assortment. 45

SOUVENIR KETTLE CHIPS AND ONION DIP 35

SUITE MEMORIES
M&M Plain, M&M Peanut or mixed M&M’s served in a special souvenir display. 40

CLASSIC POPCORN
Endless supply of butter flavored popcorn served in a souvenir bucket. 35

SOUVENIR SNACK BUCKET
Filled with Fritos, sourdough pretzels, and snack mix. 45

NACHO FIESTA
Corn tortilla chips served with pico de gallo, salsa verde, salsa roja and warm nacho cheese. 65
Keep the fiesta going with guacamole. 15

COOL BEGINNINGS & HOT STARTERS
Serves 12 guests

J.P.’S NINE LAYER DIP
Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, olives, green onions, refried beans, with tortilla chips. 75

MEDITERRANEAN LAYER DIP
Hummus garnished with feta cheese, olives, tomato, cucumber, scallions and peppers. Served with pita chips. 80

ARTISAN CHEESE AND SAUSAGE
Chef’s selection of sausages, regional cheese, fresh and dried fruits with gourmet crackers. 110

SEASONAL FRUIT
An array of melons, pineapple, whole fruits and berries. 75

FARMER’S MARKET CRUDITÉ
Chef’s selection of seasonal vegetables with creamy ranch dip. 60

SHRIMP COCKTAIL
48 shrimp poached with lemon and wine. Served with cocktail sauce. 125
JUMBO CRAB CAKES
Premium lump meat crab cakes with roast corn-red pepper sauce and creole remoulade. 125

CHICKEN TENDERS
With BBQ, ranch and honey mustard. 80

CHICKEN WINGS
Traditional Buffalo sauced wings, celery and blue cheese. 80

GRILLED CHICKEN QUESADILLAS
Spicy chicken filled tortillas, salsa roja and avocado crema fresca. 90

“TAILGATE” GLAZED MEATBALLS
Mini meatballs tossed in sweet and spicy sauce served with mini soft rolls. 85

BAKED SPINACH AND ARTICHOKE DIP
Baby spinach, artichoke hearts, herbs and garlic cream, served with crostinis. 70

ASIAN SAMPLER PLATTER
Coconut shrimp, pork pot stickers, vegetable spring rolls, sweet red chili sauce and hot mustard sauce. 95

AN ASSORTMENT OF SAVORY CUPCAKES
We’re taking cupcakes and turning them upside down! Our savory cakes riff on stadium classics such as cheeseburgers, hot dogs, and meatballs. 90
CHILLED SALADS & SANDWICHES
Serves 12 guests

TRADITIONAL CAESAR SALAD
Romaine lettuce, aged Parmesan cheese and garlic croutons. 60
Enhance your salad with grilled chicken. 15

MAGGIANO’S CHOPPED SALAD
Iceberg and romaine lettuces, diced tomatoes, crumbled blue cheese, green onions, avocado and crispy Prosciutto tossed in a specialty dressing. 80

IRISH WINTER SALAD
Roasted Brussels sprouts and crisp bibb lettuce tossed with shredded corned beef, roasted potatoes and croutons served with creamy horseradish and dill dressing on the side. 85

CAPRESE SKEWERS
24 skewers of the season’s best petit tomatoes with basil marinated fresh mozzarella, red onion and caper berries with balsamic dipping sauce. 65

SOUTHERN COLESLAW
Chopped cabbage, carrots and onions in a sweet creamy dressing. 35

“GRANDMA’S” POTATO SALAD
With hard boiled eggs, onions and celery in a light mustard dressing. 35

WRAP TRIO
Firecracker chicken with sweet chili glaze, cucumber, tomato and red onion. Turkey BLT with cheddar and Boursin cheese spread. Roasted vegetable with spinach and hummus. 96

WINDY CITY DELI SANDWICH
Shaved pastrami and corned beef piled high with coleslaw, garlic-dill pickles and whole grain mustard spread. 125
STADIUM FAVORITES
Serves 12 guests

CHICAGO STYLE HOT DOGS
Windy City all beef franks with traditional rolls and condiments. 80

“DA BEAR’S” SPECIALTY SAUSAGES
Italian sausage, Bratwurst and Polish sausage served with traditional rolls and condiments. 95

BRATWURST
Seasoned sauerkraut, diced onions, sausage rolls and traditional condiments. 90

CHICAGO’S FAVORITE ITALIAN BEEF SANDWICH
Tender spiced roast beef in thickened beef broth, roasted green peppers, giardiniera and bakery fresh hoagie rolls. 120

BACON SLOPPY JOES
Ground beef and slab bacon chunks slow-cooked with tomatoes served with rolls, shredded pepper jack cheese and fried onions. 90

BUFFALO CHICKEN SLIDERS
Roasted and pulled chicken in a traditional Buffalo wing sauce. Served with blue cheese dressing and bakery fresh buns. 90

BURGER SLIDERS
Served with onions, cheese and pickles. 95

BBQ PULLED PORK SLIDERS
Pulled pork with BBQ sauce, red onion slices, dill pickle chips and petite challah rolls. 85

SAUSAGE AND PEPPERS
Sweet and hot Italian sausage with bell peppers in home made marinara sauce accompanied by bakery fresh Italian bread. 95

HONEY BATTERED BONELESS CHICKEN
Crispy fried chicken thighs served with pepper jack cheese, sweet Dijon spread and buttermilk biscuits. 85

“MONSTERS OF THE MIDWAY” CHILI
Hearty chili topped with cheddar cheese and served with diced onions, sour cream and corn tortilla chips. 70
MAIN EVENT
Serves 12 guests

**SAGE RUBBED TURKEY BREAST**
Fresh roasted breast of turkey served with cranberry sauce, gravy and bakery fresh rolls. 145

**WILDFIRE’S WHOLE TENDERLOIN**
Served with shallot balsamic and horseradish sauces. 250

**HONEY BAKED SPIRAL HAM PLATTER**
Sliced whole ham with Bavarian mustard. 160

**BEEF & CHICKEN FAJITAS**
Marinated steak, grilled chicken breast, Spanish rice, peppers, onions, pico de gallo, sour cream and warm flour tortillas. 95

**INDIVIDUAL BAKED CASSOULET TRIO**
Chicken Pot Pie - potatoes, carrots and sweet peas with a flaky top. Shepherd’s Pie - savory lamb and beef topped with mashed potatoes. Vegetable Cassoulet - market fresh vegetables with a sweet potato crust. 145

**SHORT RIB AND BISCUIT COBBLER**
Red wine-braised beef short ribs with fall vegetables in rich gravy, topped with buttery biscuits. 160

**ACTION CART**
Serves 20 guests

**SMOKEHOUSE BBQ CART**
Baby back ribs, smoked sirloin and sausage, mac ‘n’ cheese, baked beans, apple cobbler, cornbread muffins and coleslaw. 450

**PRIME RIB CARVERY CART**
Hickory smoked prime rib, Boursin whipped potatoes, roast market vegetables, Asiago rolls, horseradish cream, Bavarian mustard and (20) customized Chicago Bears souvenir chef hats. 600

**CLASSIC SURF & TURF CART**
Treat your guests to a steakhouse experience! (20) cold water lobster tails with drawn butter and fresh lemon paired with black pepper-herb crusted beef tenderloin, bordelaise and béarnaise sauce. 650
THE SIDELINE
Serves 12 guests

BAKED MOSTACCIOLI
Basil and garlic marinara, provolone cheese and basil pesto drizzle. 45

MARKET BASKET VEGETABLES
Ask your suite administrator for our freshest preparation. 40

WHOLE GRAIN STUFFED APPLES
Baked apples with savory whole grains, wild mushrooms and orange saffron broth. 45

RED ROASTED POTATOES
Rosemary, garlic and butter. 40

BUFFALO CHICKEN MACARONI AND CHEESE
Macaroni and cheese tossed with spicy buffalo chicken, topped with blue cheese breadcrumbs and baked until crispy. 85
SUITE TEMPTATIONS CART
WOW your guests by ending on a high note with our Chef’s selection of signature desserts, candies, fresh berries and cordials! Price Varies

SPECIAL OCCASION CAKE
Contact your suite catering manager to arrange for your custom cake. Price Varies

COOKIE AND BROWNIE COMBO
A selection of fresh baked cookies and rich fudge brownies. 45

WARM CHOCOLATE CHIP COOKIES
Delivered at half-time with organic milk. 65

HÄAGEN DAZS VANILLA ICE CREAM CUPS
12 creamy vanilla ice cream cups. 50

ELI’S TURTLE CHEESECAKE
Pecans, chocolate and caramel. 75

ELI’S CARROT CAKE
Sweet carrots, walnuts, raisins, pineapple slices, layered with cream cheese icing. 75

COFFEE SERVICE
Regular and decaffeinated brews, cream and sweetener assortment. 40

FLAVORED COFFEE SERVICE
Regular flavored coffee brews, cream and sweetener assortment. 40

PREMIUM BEVERAGE ASSORTMENT
Regular and decaffeinated coffee, herbal tea selections, hot chocolate and specialty condiments. 50

HOT CHOCOLATE SERVICE
Rich, hot milk chocolate with whipped cream, marshmallows and chocolate shavings. 40

HOT TEA SERVICE
Assorted regular and decaffeinated hot tea selections with lemon and honey. 40

SWEET ENDINGS
Serves 12 guests
<table>
<thead>
<tr>
<th></th>
<th>NUTRITIONAL INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GLUTEN FREE OPTIONS</strong></td>
<td></td>
</tr>
<tr>
<td>“Nuts on Clark” Trio Pack</td>
<td>Chicken Wings</td>
</tr>
<tr>
<td>Gourmet Nuts</td>
<td>Caprese Skewers</td>
</tr>
<tr>
<td>Souvenir Kettle Chips &amp; Onion Dip</td>
<td>Maggiano’s Chopped Salad</td>
</tr>
<tr>
<td>Suite Memories</td>
<td>Southern Coleslaw</td>
</tr>
<tr>
<td>Classic Popcorn</td>
<td>“Grandma’s” Potato Salad</td>
</tr>
<tr>
<td>Nacho Fiesta</td>
<td>“Monsters of the Midway” Chili</td>
</tr>
<tr>
<td>J.P.’s Nine Layer Dip</td>
<td>Market Fresh Vegetables</td>
</tr>
<tr>
<td>Mediterranean Layer Dip</td>
<td>Whole Grain Stuffed Apples</td>
</tr>
<tr>
<td>Artisan Cheese &amp; Sausage</td>
<td>Red Roasted Potatoes</td>
</tr>
<tr>
<td>Seasonal Fruit</td>
<td>Häagen Dazs Vanilla Ice Cream Cups</td>
</tr>
</tbody>
</table>

| **GLUTEN FREE WITH BREAD OMISSION** |                       |
| Chicken Wings | Baked Spinach & Artichoke Dip |
| Caprese Skewers | Traditional Caesar Salad |
| Maggiano’s Chopped Salad | Irish Winter Salad |
| Southern Coleslaw | Windy City Deli Sandwich |
| “Grandma’s” Potato Salad | “Da Bears” Specialty Sausages |
| “Monsters of the Midway” Chili | Bratwurst |
| Market Fresh Vegetables | Chicago’s Favorite Italian Beef Sandwich |
| Whole Grain Stuffed Apples | BBQ Pulled Pork Sliders |
| Red Roasted Potatoes | Honey Battered Boneless Chicken |
| Häagen Dazs Vanilla Ice Cream Cups | Chicago Style Hot Dogs |

| **VEGETARIAN** |                       |
| “Nuts on Clark” Trio Pack | Mediterranean Layer Dip |
| Gourmet Nuts       | Seasonal Fruit         |
| Souvenir Kettle Chips & Onion Dip | Farmer’s Market Crudité |
| Suite Memories     | Shrimp Cocktail         |
| Classic Popcorn    | Jumbo Crab Cakes       |
| Nacho Fiesta       | Jumbo Crab Cakes       |
| J.P.’s Nine Layer Dip | Baked Spinach & Artichoke Dip |
| Mediterranean Layer Dip | Caprese Skewers |
| Seasonal Fruit     | Traditional Caesar Salad |
| Farmer’s Market Crudité | Southern Coleslaw |
| Shrimp Cocktail    | “Grandma’s” Potato Salad |
| Jumbo Crab Cakes  | Red Roasted Potatoes   |
| Baked Spinach & Artichoke Dip | Vegetable Cassoulet |
| Caprese Skewers    | Baked Mostaccioli       |
|                   | Market Fresh Vegetables |
|                   |                           |
| Whole Grain Stuffed Apples | Eli’s Turtle Cheesecake |
| Eli’s Carrot Cake  | Eli’s Carrot Cake       |
| Cookie & Brownie Combo | Warm Chocolate Chip Cookies |
| Warm Chocolate Chip Cookies | Häagen Dazs Vanilla Ice Cream Cups |
Experience the unique flavor and culture of visiting teams!

**AUGUST 9TH — DENVER BRONCOS**
Dr Pepper Glazed Roast Lamb
Baby Carrots with Dill, Red Potatoes and “Coor’s” Beer Biscuits. 175

**AUGUST 18TH — WASHINGTON REDSKINS**
Porchetta Sandwich
Tender Roast Pork with Hazelnut Gremolata and Lemon Curd. on Ciabatta. Served with Sea Salt and Herb Fresh Cut Fries. 160

**SEPTEMBER 9TH — INDIANAPOLIS COLTS**
Chicken & Waffle Wings
Waffle Batter Fried Chicken Wings and Skillet Potatoes with Bacon Bits, Buttered Corn and Maple Chicken Gravy. 165

**SEPTEMBER 23RD — ST. LOUIS RAMS**
BBQ Hog Wings
Tender Pork “Wings” served with Sweet Spicy Pickle Slices, Potato - Green Bean Salad and Corn Bread Sticks. 165

**OCTOBER 22ND — DETROIT LIONS**
Eastern Market Lamb Burger
Feta Cheese, Olive Topping, Cucumbers and Tomatoes, Lemon Dill Yogurt and Bakery Fresh Ciabatta Buns. 155

**OCTOBER 28TH — CAROLINA PANTHERS**
BBQ Chicken
Carolina Cider Mop, Cinnamon Sweet Potato Casserole and Fried Pickle Chips. 155

**NOVEMBER 11TH — HOUSTON TEXANS**
Smoked Brisket and Sausage
Texas size portion of Hard Wood Smoked Brisket and Sausage, Roast Potatoes, Braised Greens and Fried Onion Straws. 195

**NOVEMBER 25TH — MINNESOTA VIKINGS**
Breakfast Grenade
One Dozen Deep Fried Bacon Wrapped Eggs dipped in Pancake Batter, Spicy Maple Dipping Sauce. 110

**DECEMBER 2ND — SEATTLE SEAHAWKS**
Apple Glazed Roast Salmon
Brussel Sprouts with Mustard Seeds and Fingerling Potatoes. 165

**DECEMBER 16TH — GREEN BAY PACKERS**
Brat Slider
Fresh Brat Patty with Caramelized Onion, Fried Cheddar Curds and Bacon on Pretzel Roll, served with Pickle Chips, Onions, Brown Mustard and Stadium Chips. 120
THE ULTIMATE TAILGATE PACKAGE
Serves 14-16 guests
950

“NUTS ON CLARK” TRIO PACK
Cheese, caramel and Chicago mix gourmet popcorn.

SOUVENIR KETTLE CHIPS AND ONION DIP
House made kettle chips served in a souvenir Bears logo bucket.

J.P.’S NINE LAYER DIP
Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, olives, green onions and refried beans with tortilla chips.

SHRIMP COCKTAIL
48 shrimp poached with lemon and wine. Served with cocktail sauce.

CHICKEN TENDERS
BBQ, ranch and honey mustard sauces.

MAGGIANO’S CHOPPED SALAD
Iceberg and romaine lettuce, diced tomatoes, crumbled blue cheese, green onions, avocado and crispy Prosciutto tossed in a specialty dressing.

CHICAGO STYLE HOT DOGS
Windy City all beef franks with traditional Chicago style toppings and rolls.

SMOKEHOUSE BBQ CART
Our carvery cart attended by a personal chef will feature baby back ribs, smoked sirloin and sausage, mac ‘n’ cheese, baked beans, apple cobbler, cornbread muffins and coleslaw.

WARM CHOCOLATE CHIP COOKIES
Delivered at half-time with organic milk.
Take advantage of the Executive Suite Retail Discount on the Bears items listed below!

Contact your Sportservice Executive Suite Coordinator at 312-235-7022 or SFSuiteAdmin@dncinc.com

Make it a touchdown event for you and your guests when you enjoy the featured items at a special discounted price.

As a valued client you are able to enjoy any of the featured Chicago Bears retail merchandise for 20% off when you pre-order with your food and beverage order.

Purchased items will be presented in your Suite upon your arrival or arrangements can be made for the items to be gift packaged.
DELAWARE NORTH COMPANIES SPORTSERVICE WELCOMES YOU TO SOLDIER FIELD, HOME OF THE CHICAGO BEARS.

We are pleased to accommodate all of your Suite food and beverage needs. All food and beverage services at Soldier Field are provided exclusively by Delaware North Companies Sportervice.

Introducing your Sportservice Suites Catering Team:
Rachel Buda - Executive Suites Manager
RBuda@dncinc.com (312) 235-7158

Kyla Duewel - Executive Suites Coordinator
SFSuiteAdmin@dncinc.com (312) 235-7022

ADVANCE MENU & ORDERING PROCESS
Sportservice has created extensive menu offerings for your planning convenience. Our Suite Staff will assist you in coordinating your menus and ensuring your needs are always met. If you have any special dietary requirements, please inform us when you place your order. Our Advance Menu includes an expansive list of menu offerings at pre-event pricing. To ensure we meet your food and beverage requirements, we request you place all Advance Orders by 12:00pm, CST, three (3) business days prior to the event. These deadlines are set in order to provide you with the best service and prompt return of your menu confirmation for clarification. Advance Orders received after the deadline will incur a $100 late order fee.

Example:
Event Day: Sunday, September 9th
Advance Order Deadline: Wednesday, September 5th by 12:00pm, CST.

All cold and dry food will be delivered two hours prior to the start of the event. Hot food has the option of being delivered two hours prior to the start of the event or during the 1st quarter. Please state your preference when placing your Advance Order.
The dessert and cordial cart can be requested to stop by your Suite when placing your Advance Order or on the event day. All food and beverage service will end promptly at the end of the 3rd quarter. Our dessert cart contains several Chicago Bears retail items, such as game day pins, hats, mugs, etc. Retail items will not be removed from the cart, so please contact our Suite Coordinator if you prefer to only offer dessert items to your guests.

PLACING YOUR ADVANCE ORDER
You have four (4) options for placing your Advance Order prior to the deadline:
1. Call the Suite Coordinator (312) 235-7022
2. Fax the order form to (312) 235-7033
3. Email the Suite Coordinator at: SFSuiteAdmin@dncinc.com
4. Complete your order via the Guest Reserve Website:
   a. Go to https://Suites.dncinc.com/GuestReserve
   b. Select “Soldier Field”
   c. Enter your suite number and password
   d. Select the event and create your order
If you have forgotten your password, please call the Suite Office. SportService will only provide the password to the Suite Administrator.

ORDERING FOOD DURING THE EVENT
All items listed with a fork icon in the Suites Menu are available less than three (3) business days prior, as well as during an event. These orders will be accepted through the completion of the 3rd quarter or otherwise communicated by your Suite Attendant. A credit card must be provided to the Suite Attendant for payment of all game day catering orders.

We strongly encourage you to order at least three (3) business days in advance of the event. Not only will you pay pre-event prices, but you will also have a larger selection of choices. Game day ordering is provided as a convenience to our guests; however, it is meant to supplement the pre-event order, not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for delivery of all game day orders.
PAR STOCKING BEVERAGE SYSTEM
We strongly recommend you establish a beverage par stock to be kept in the Suite at all times. The system benefits your Suite, eliminating the hassle of ordering beverages for every event and offers automatic replenishment when needed. The Suites Coordinator can help create a set ‘par’ of beverages offered in the Suite during events. After an event, your inventory will be replenished accordingly to bring your beverages back up to par, and the difference will be charged to your account the next day.

Special brand requests of liquor, beer, wine or mixers must be ordered 72 hours in advance to ensure proper delivery. Some restrictions or added charges may apply.

ALCOHOLIC BEVERAGES
To ensure a safe, enjoyable time in the Suites and to maintain compliance with the rules and regulations of the state of Illinois and Soldier Field, no alcoholic beverage may be brought in or removed from the Suite.

It is the responsibility of the Suite Partner to ensure that no minors or impaired persons consume alcoholic beverages in their Suite. We reserve the right to check for proper identification and refuse service to a person that appears to be impaired.

CANCELLATIONS
Should you need to cancel a food or beverage order, please contact our Suite Coordinator at (312) 235-7022 with your cancellation at least 72 hours prior to the event. Suite orders canceled after this time are subject to the full invoice and all applicable charges.

METHOD OF PAYMENT
All Suite Partners will set up an account with the Sportservice Suite Office with a major credit card and your business contact person will be referred to as a Suite Administrator. The Sportservice Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless specified. The Suite Administrator is responsible for any orders placed for their suite. At the conclusion of an event, the Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event.
A Suite guest may also use their personal credit card for payment of food and beverage orders. At the conclusion of an event, the Suite Attendant will present an itemized bill to the owner of the credit card.

The methods of payment accepted are MasterCard, Visa, American Express and Discover.

EQUIPMENT & DISPOSABLES
All Suites are provided with the necessary chafing dishes and other service equipment. Replacement fees will be assessed for missing or damaged items. If you wish to entertain with china, silverware, glassware or linens, our Suites Coordinator will be happy to quote prices and arrange for rental.

PERSONAL SERVICES
Sportservice would be delighted to assist you in planning a special function in your Suite. Please call our Suite Coordinator should you require any Bears logo hats, shirts or memorabilia; or flowers, balloons, celebration cakes, ice carvings or any decorations.

During events, Suite Attendants will take additional food and beverage orders. Should you desire a private attendant or bartender services, we will be happy to provide you with the necessary staff. When ordering a private server or bartender, a 72-hour notification and a fee of $175.00 is required.

CATERING
Catering opportunities are available in our many banquet facilities. Soldier Field is a unique location for holiday parties, weddings, corporate functions, award dinners and creative field events. We can cater parties from 20 to 1,200. Please contact our Catering Sales Team at (312) 235-7096 for more information.

Delaware North Companies Sportservice would like to thank all our Suite Partners for joining us for the 2012 Chicago Bears season. Your satisfaction and enjoyment is the basis of our success!