



**BANK OF AMERICA
STADIUM**

Suite Menu



Online Ordering

SuiteEats.com/BankOfAmericaStadium

Packages

All packages serve 10 guest unless otherwise noted.



All-American Package / 500

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

Bojangles Supremes

Classic Crispy Bojangles Supremes, Bo's Special, Honey Mustard and Barbecue Sauces

BLT Salad

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

Italian Super Hero

Genoa Salami, Pepperoni, Black Forest Ham, Provolone Cheese, Hot Pepper Relish Aioli, Red Wine Vinaigrette, Traditional Sandwich Veggies

Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips

MVP / 550

Freshly Popped Popcorn V

Texas Pete Kettle Chips & Dips V

Dill Pickle Dip, French Onion Dip, Texas Pete Spiced House-Fried Kettle Chips

Seasonal Fresh Fruit V AVO

In-Season Fruits and Berries

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Baked Mac & Cheese V

Tender Pasta, Classic White Sauce, Signature Cheese Blend

Hot Dogs

Traditional Condiments, Kettle-Style Potato Chips

Texas Pete Buffalo Chicken Sliders

Pulled Chicken, Texas Pete Buffalo-Style Hot Sauce, Sweet Rolls, Cool Celery Blue Cheese Slaw

Piedmont Pit Package / 725

Freshly Popped Popcorn V

Texas Pete Kettle Chips & Dips V

Dill Pickle Dip, French Onion Dip, Texas Pete Spiced House-Fried Kettle Chips

Brisket Burnt Ends

Beef Brisket, Double Smoked, Cheerwine Reduction

Cheerwine Brats

All Beef Garlic Smoked Sausage Link, Grilled Onions, Caramelized Cheerwine Syrup, Mustard Sweet Rolls

Whole Smoked Pork Butt

House Dry Rubbed, 16-Hour Hard Wood Smoked Whole Pork Butt, Sweet Rolls

Broccoli Quinoa Salad

Farm Fresh Broccoli, Chilled Quinoa, Roasted Peppers and Onions, Lemon and Cracked Pepper Dressing

Baked Mac & Cheese V

Tender Pasta, Classic White Sauce, Signature Cheese Blend

Packages

Brunch at the Bank / 700

Available for 1PM Kick Off Events Only

Assorted Local Pastries & Breakfast Bars V

Seasonal Fruit Platter V AVG

Overnight Oat Bar V AVG

Seasonal Berries, Wild Clover Honey, Chia Seeds, Granola

Brisket Hash AVG

Slow Smoked Beef Brisket, Red Bliss Potatoes, Sauteed Peppers and Onions, Garden Fresh Scallions

Southern Heirloom Tomato Pie V

Vine Ripened Tomatoes, Fresh Basil and Scallions, House Blended Cheeses, Flaky Pie Crust

Farmer's Veggie Frittata V AVG

Farm Fresh Eggs, Baby Spinach, Artichoke Hearts, Red Bell Peppers, Shredded Monterey Jack Cheese

Breakfast Pizza - Kick Off Delivery

White Sauce Base, Nueske Bacon, Breakfast Sausage, Scrambled Eggs, Shredded Cheddar Cheese

Purrfect Tailgate Box / 150

Featuring a New Chef's Feature Every Event of Sliders, Dogs or Sausages.
Check with your Premium Specialist to Find Out what your Game Day Feature Will Be!



BRUNCH AT
THE BANK

À La Carte

FARMERS
MARKET DIPS
& VEGGIES



Serves 10 unless otherwise specified

Cool Appetizers

Charcuterie Board / 160

Hand-Cut Local Cheeses, Hickory Nut Gap Farms Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes



Farmers Market Dips & Veggies ^V / 85

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail ^{AVG} / 140 / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit ^{VP} ^{AVG} / 85

In-Season Fruits and Berries

Deviled Eggs ^{AVG} / 75

A Dozen of Each Smoked Salmon with Crispy Capers and Southern-Style Pimento Cheese

Local Sushi Platter / 200

Assorted Maki, Rolls, Sashimi, Soy, Pickled Ginger

Warm Appetizers

Loaded Nacho Bar ^{AVG} / 95

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa / Add 75
- Chicken Tinga / Add 40

Jalapeño Artichoke Dip ^V ^{AVG} / 75

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Bojangles Supremes / 135

Classic Crispy Bojangles Supremes, Bo's Special, Honey Mustard and Barbecue Sauces

Texas Pete Buffalo Wings / 165

Texas Pete Buffalo Sauce, Blue Cheese Dressing, Buttermilk Ranch Dressing

Baked Mac & Cheese ^V / 85

Tender Pasta, Classic White Sauce, Signature Cheese Blend

Upgrades

- Neuske's Bacon & Blistered Tomato / Add 50
- Buffalo Chicken / Add 30
- Barbecue Pulled Pork / Add 40

Texas Pete Buffalo Chicken Dip / 85

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

Carolina Shrimp Cakes / 150

Sweet Corn Puree, Peppadew Peppers, Old Bay White Barbecue Sauce

À La Carte

Serves 10 unless otherwise specified

Greens

Broccoli & Quinoa Salad / 65

Farm Fresh Broccoli, Chilled Quinoa, Roasted Peppers and Onions, Lemon and Cracked Pepper Dressing

Chopped Vegetable Salad / 65

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

Classic Caesar Salad / 75

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- Grilled Chicken / Add 30
- Shrimp / Add 40

Bocconcini Tomato & Cucumber Salad / 70

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

BLT Salad / 75

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



BLT SALAD

Classics

Barbecue Bone-In Chicken / 165

16 Piece Bone-In Chicken, Carolina Barbecue Sauce, Ranch Parmesan Crispy Potatoes, Fried Onions

Meatball Sliders / 160

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Sweet Rolls

Steakhouse Beef Tenderloin / 195

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

Tacos & Tostadas / 175

- **Pork Al Pastor**
Charred Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Classic Sides

Southern Heirloom Tomato Pie / 85

Vine Ripened Tomatoes, Fresh Basil and Scallions, House-Blended Cheeses, Flaky Pie Crust

Elote / 55

Fire Roasted Corn, Street Corn Aioli, Pico de Gallo, Cotija Cheese

ROAST BEEF WALKING STICKS



Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss / 195

Mustard Butter, Pretzel Baguette

Roast Beef / 185

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

Roasted Turkey / 175

Apricot Ginger Chutney, Havarti Cheese, Baguette

Italian Super Hero / 135

Genoa Salami, Pepperoni, Black Forest Ham, Provolone Cheese, Hot Pepper Relish Aioli, Red Wine Vinaigrette, Traditional Sandwich Veggies

Texas Pete Buffalo Chicken Sliders / 165

Pulled Chicken, Texas Pete Buffalo-Style Hot Sauce, Sweet Rolls, Cool Celery Blue Cheese Slaw

Whole Smoked Pork Butt / 145

House Dry Rubbed, 16-Hour Hard Wood Smoked Whole Pork Butt, Sweet Rolls

À La Carte

Serves 10 unless otherwise specified

Burgers, Sausages & Dogs

Pimento Chicken Sliders / 165

Crispy Chicken, Mini Brioche Bun, Pimento Cheese, Bread and Butter Pickles

All-Beef Sliders / 110

Cheddar Cheese, Butcher's Blend Burger, Secret Sauce, Bread and Butter Pickles, Mini Brioche Bun

IMPOSSIBLE[™] Mini Burger v / 120

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

Impossible[™] plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

Hot Dogs / 80

Traditional Condiments, Kettle-Style Potato Chips

Char-Grilled Cheerwine Brat / 95

Grilled Onions, Brown Mustard, Classic Bun

Snacks

Queen City Pretzel Bites v / 55

Cinnamon and Traditional Salted Pretzel Bites, Whipped Butter, Beer Cheese Dip, Whole Grain Mustard

Salsa & Guacamole

Sampler v avo / 45

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack v / 55

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

Freshly Popped Popcorn v / 32

Dry-Roasted Peanuts v avo / 18

Snack Mix v / 20

Pretzel Twists v / 20

Texas Pete Kettle Chips + Dips v

Dill Pickle Dip, French Onion Dip, Texas Pete Spiced House-Fried Kettle Chips

Kettlecorn Trio / 75

Cheddar Cheese, Traditional Kettle, and Old Fashioned Caramel

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.



HOT DOGS
& MINI
BURGERS

À La Carte

Serves 10 unless otherwise specified

Let Them Eat Cake!

Chicago-Style Cheesecake

Serves 10 / 95

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake

Serves 12 / 200

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

Rainbow Cake

Serves 12 / 125

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake

Serves 14 / 160

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

Chocolate Paradis' Cake

Serves 12 / 125

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake

Serves 14 / 160

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 10 guests unless otherwise noted.

Suite Treats Tray / 110

Gourmet Cookies, Decadent Brownies

Krispy Kreme Donuts / 40

One Dozen Original Glazed



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, Triple Chocolate Chunk, 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®

Beverages



Seltzers

Sold by the six-pack unless otherwise noted.

White Claw Variety Pack / 47

Vizzy Hard Seltzer Variety Pack / 47

TopoChico Hard Seltzer Variety Pack / 47

**Cutwater Lime Margaritas
four-pack / 60**

Beer, Ales, & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser / 42

Bud Light / 42

Coors Light / 42

Michelob ULTRA / 42

Miller Lite / 42

Heineken / 47

Stella Artois / 47

Corona Extra / 47

Modelo Especial / 47

Blue Moon Belgian White / 47

OMB Copper four-pack / 47

Legion Juicy Jay four-pack / 50

Wicked Weed Pernicious / 47

TropHop Tropical IPA four-pack / 47

NoDa Roaring Riot four-pack / 50

Non-Alcoholic Beers

Budweiser Zero / 42

**Athletic Brewing, Run Wile IPA
four-pack / 42**

Wine *By the Bottle*



Sparkling & Rosé

La Marca Prosecco / 55

Ferrari Brut / 105

Veuve Cliquot “Yellow Label” / 260

Whispering Angel Rosé / 65

White Wine

REISLING

Chateau Ste. Michelle / 50

PINOT GRIGIO

DaVinci, Italy / 60

Santa Margherita, Italy / 90

SAUVIGNON BLANC

Kim Crawford, New Zealand / 80

Whitehaven, New Zealand / 60

CHARDONNAY

Kendall-Jackson
Vintner’s Reserve / 55

Sonoma-Cutrer
Russian River Ranches / 75

Red Wine

PINOT NOIR

Meiomi / 60

MERLOT

Decoy by Duckhorn / 75

CABERNET SAUVIGNON

Josh Craftsman’s Collection / 50

Louis Martini / 60

JUSTIN / 90

Stags’ Leap Artemis, Napa Valley / 275

RED BLENDS

The Prisoner / 140

Black Girl Magic / 80

Liquor

Sold by the 750mL bottle unless otherwise indicated

Vodka

New Amsterdam / 95

Tito's Handmade / 160

Grey Goose / 180

Gin

Bombay Sapphire / 155

The Botanist / 175

Hendrick's / 190



Rum

Bacardí Superior / 100

Captain Morgan Spiced / 125

Malibu Coconut / 130

Tequila & Mezcal

Jose Cuervo Especial / 140

Casamigos Anejo / 300

Casamigos Blanco / 225

Casamigos Reposado / 250

Patrón Silver / 275

1800 Silver / 165

Whiskey & Bourbon

Crown Royal / 175

Jack Daniel's / 155

Jameson Irish / 150

Basil Hayden's / 225

Maker's Mark / 165

Woodford Reserve / 225

Southern Star Paragon / 165

Skrewball Peanut Butter / 150

Scotch

Dewar's White Label / 150

The Glenlivet 12 / 225

Cognac / Brandy

Hennessey / 220

Cordials

Baileys Irish Cream / 150

Fireball / 125

Grand Marnier / 185

Kahlúa / 140

Southern Star Double Shot / 165

Martini & Rossi Dry Vermouth / 95

Cocktail of the Game / 195

Add to your game day experience with the Featured Cocktail of the Game. Check in with your Premium Specialist for more details.

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks / 21

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Minute Maid Lemonade *four-pack*

Water & Sparkling / 26

Topo Chico Sparkling Water is a flavored sparkling water with no sweeteners, zero calories and no sodium!

Dasani Bottled Water
20oz.

Perrier Sparkling
500mL

Topo Chico Sparkling Blueberry

Topo Chico Sparkling Tangerine

Juices / 15

Ocean Spray / 32oz.

Cranberry Juice

Grapefruit Juice

Orange Juice

Dole Pineapple Juice *six-pack*



Teas (4 pack) / 21

Gold Peak® Tea – Home Brewed Taste You'll Love at First Sip™

Gold Peak Unsweetened Tea

Gold Peak Sweet Tea

K-Cup Service / 35

Serves 10. Comes with individual creamers and variety sweeteners and sugar.

Fresh-Roasted Regular Coffee

Fresh-Roasted Decaffeinated Coffee

Hot Chocolate

Hot Tea

Knowledge Perk Cold Brew
four-pack / 60

Mixers

Zing Zang Bloody Mary Mix 750mL / 20

Finest Call Sour Mix 750mL / 20

Finest Call Margarita Mix 750mL / 20

Canada Dry Tonic Water / 21

Canada Dry Club Soda / 21

Canada Dry Ginger Ale / 21

Lime Juice 750mL / 20

Fever Tree Ginger Beer / 20

Beverage Packages

Bloody Mary Package / 300

Tito's Handmade Vodka
Jose Cuervo Gold
Zing Zang Bloody Mary Mix
Green Olives
Limes
Celery

Mimosa Package / 195

La Marca Prosecco
Orange Juice
Peach Nectar
Cranberry Juice
Cherries
Orange Slices

Extra Point Package / 225

Whitehaven, Sauvignon Blanc
Josh, Cabernet Sauvignon
Bud Light *six-pack*
Miller Light *six-pack*
Coca-Cola *six-pack*
Diet Coke *six-pack*
Sprite *six-pack*
Dasani Water *six-pack*



1st Down Package / 285

Kendall Jackson, Chardonnay
Louis Martini, Cabernet Sauvignon
Michelob ULTRA *six-pack*
Corona Extra *six-pack*
OMB Copper *four-pack*
Coca-Cola *six-pack*
Diet Coke *six-pack*
Sprite *six-pack*
Dasani Water *six-pack*

Carolina Crafted Beer Package / 225

Wicked Weed Pernicious *four-pack*
OMB Copper *four-pack*
Legion Juicy Jay *four-pack*
TropHop IPA *four-pack*
NoDa Roaring Riot *four-pack*

Touchdown Package / 380

LaMarca, Prosecco
Kim Crawford, Sauvignon Blanc
Meiomi, Pinot Noir
Stella Artois *six-pack*
Michelob ULTRA *six-pack*
Legion Juicy Jay *four-pack*
TropHop IPA *four-pack*
Coca-Cola *six-pack*
Diet Coke *six-pack*
Sprite *six-pack*
Dasani *six-pack*

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/bankofamericastadium>

To reach a Representative:
Dial / **312.932.4958** or
E-mail / SuiteEats@LevyRestaurants.com.

Quick Reference List

Levy Premium Specialist Representatives / **312.932.4958**

Levy Accounting Department / **704.358.7128**

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 2:00 p.m. CST, five business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://suiteeats.com/bankofamericastadium>. Orders can be arranged with the assistance of a Premium Specialist Representatives at **312.932.4958** 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 2:00 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 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.
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 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.**

Because Levy 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 upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Many 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 Tepper Sports and Entertainment Event Staff at 704-358-7710 or e-mail sales@panthers.nfl.com.