

suite MENU



WINNING COMBOS

SEASON LINE-UP

GAME-DAY LINE-UP

CHEERS

THE SCOOP

Please join us for a memorable season filled with great games and delicious food.

Our team of chefs have prepared a formidable line-up featuring game-day classics as well as some inspiring new creations. We invite you to order your favorites and try some of the new options from our kitchen. A few features that deserve mention are our Farmers Market Dips, Veggies and Crostini, Mini Buffalo Chicken Sandwiches, Grilled Trio of Shrimp, Ultimate Burger Bar and Sirloin Sandwiches. We'd also like to highlight the Farm to Fork package featuring fresh, natural, and local flavors of the season.

Please keep an eye out for an email coming your way that includes your 2009 pre-order forms and a list of upcoming specials. Keep in mind, that the order deadline is three full business days prior to all events. When calling with questions or placing orders, please call our Guest Relations team at 404-223-8550. Those preferring to fax orders may do so at 866-760-1054 or email SuiteLife@LevyRestaurants.gadome.com

We look forward to seeing you throughout the 2009 football season. In the meantime, please do not hesitate to contact me directly at 404-223-8549 with any questions or comments.

Levy Restaurants

David A. Vitale
Senior Suites Manager
Levy Restaurants 2009 Suite Menu

winning COMBOS

HALL OF FAME

ALL-AMERICAN

MVP

FARM TO FORK

CORNERBACK
BRUNCH

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes—designed to enjoy from the kick-off to the last down, one delicious bite at a time. So take it easy and make your next suite experience a touchdown when you choose one of

Levy's Winning Combinations.

HALL OF FAME

This package serves up fond memories from decades and games of the past. Enjoy some of our hall of fame favorites that are sure to make you smile.

BOTTOMLESS FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema.



KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

Upgrade your menu package by replacing the Kosher-Style Hot Dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette.

Served for a minimum of ten people. 40.95 per person

ALL-AMERICAN

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

BOTTOMLESS FRESHLY POPPED POPCORN

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.

THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

CLASSIC BRUSCHETTA

Focaccia crostini with tomato basil salad, herb-roasted wild mushrooms and olive tapenade.

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema.

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese. Tossed in a honey mustard vinaigrette.

★ CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad.

★ KOSHER-STYLE HOT DOGS

Served with all the traditional condiments.

Upgrade your menu package by replacing the Kosher-Style Hot Dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person

Served for a minimum of ten people. 53.95 per person

MVP

This package scores big points with every fan!

BOTTOMLESS FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo.

THE SNACK ATTACK

An assortment of dry-roasted peanuts, pretzel twists, snack mix, cashews and kettle-style potato chips.

MACARONI SALAD

A creamy summertime classic with bacon, egg, onion and tomato.

★ WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili garlic and zesty barbecue sauce. Served with celery sticks.

CLASSIC CAESAR SALAD

A game-day classic.

★ KOSHER-STYLE HOT DOGS

Served with all the traditional condiments and potato chips.

Upgrade your menu package by replacing the Kosher-Style Hot Dogs with the Ultimate Foot-Long Char Dogs. Add 2.00 per person

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce accompanied by mini soft rolls and cool blue cheese celery slaw to make your own mini sandwiches.

Served for a minimum of ten people. 44.95 per person

FARM TO FORK

Our Farm to Fork package features natural and locally grown specialties with homemade dishes showcasing the flavors of the region.

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, farm stand vegetables with focaccia crostini, red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips.

FRISÉE, GRANNY SMITH APPLE AND ENDIVE SALAD

Citrus vinaigrette.

COUS COUS SALAD

Tomato, cucumber, red onion with mint and basil in a lemon vinaigrette.

MARKET FRESH FRUIT

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses served with assorted flatbreads, crackers and honeys.

SIRLOIN SANDWICHES

Baby arugula, pickled red onions, tomatoes and roasted garlic aioli on ciabatta.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet.

Served for a minimum of ten people. 47.95 per person

FARM  FORK

CORNERBACK BRUNCH

Available for football games with Sunday kick-offs @ 1pm

POTATO CHIPS AND GOURMET DIPS

Barbecue and ranch flavored kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips.

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses served with assorted flatbreads, crackers and honeys.

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese, tossed in honey mustard vinaigrette.

FRUIT SALAD WITH COINTREAU & BROWN SUGAR

A seasonal selection of sliced fruits tossed with Cointreau and a hint of brown sugar.

SPICY WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing.

FRESH WHOLE FRUIT

A selection of Red Delicious and Granny Smith apples.

SIRLOIN SANDWICHES

Baby arugula, pickled red onions, tomatoes and roasted garlic aioli on ciabatta.

EGG FRITTATA

Andouille sausage, roasted tomatoes, peppers and eggs baked and topped with Cheddar cheese.

FRENCH TOAST CASSEROLE

Vermont maple syrup, seasonal berries and whipped cream.

LOBSTER MAC & CHEESE

Maine lobster with cavatappi pasta with Cheddar and Gruyère cheese.

Served for a minimum of ten people. 51.95 per person

season LINE-UP

COOL STARTERS	WARM-UPS	FIELD OF GREENS	CLASSIC SIDES
LEVY CLASSICS	CHEF SPECIALTY ENTRÉES	SANDWICHES AND WRAPS	DOGS AND MORE
KIDS' TASTE CLUB	SNACKS	SWEET SPOT	SUITE SWEETS

At Levy Restaurants we have a passion for food and a genuine enthusiasm for showing you our heartfelt hospitality. We hope you enjoy this year's culinary line-up, featuring game-day classics and new signature items that will make every event an experience to savor.

COOL STARTERS

★ CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 90.00 for 30 pieces

★ GRILLED TRIO OF SHRIMP (NEW ITEM)

Basil pesto shrimp paired with lemon aioli, Jamaican jerk with a pineapple jalapeño coulis, and red chili jumbo shrimp served with chimichurri sauce. 135.00 for 30 pieces

CLASSIC BRUSCHETTA

Focaccia crostini with: tomato basil salad, herb-roasted wild mushrooms and olive tapenade. 8.95 per person

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 9.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema. 7.95 per person

MARKET FRESH FRUIT

8.95 per person

ANTIPASTI PLATTER

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes, and roasted peppers with focaccia crostini and herbed flatbread. 9.95 per person

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp, vegetables and focaccia crostini to dip into red pepper hummus, garlic Parmesan, roasted eggplant, sun-dried tomato basil and French onion dips. 9.95 per person

All appetizers are served for a minimum of ten people unless otherwise noted.

WARM-UPS

★ WINGS COMBO

Grilled and fried chicken wings served with Buffalo, sweet chili garlic and zesty barbecue sauce. Served with celery sticks. 11.95 per person

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 9.95 per person

SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our homemade creamy Buffalo-style hot sauce and blue cheese dressing. 9.95 per person

SOUTHWESTERN NACHO BAR

With spicy chili, Cheddar cheese sauce, guacamole, sour cream and jalapeño peppers. 9.95 per person

TOSTADA BAR

Pulled pork and cheese sauce accompanied by a black bean dip, sour cream, salsa cruda served with flour and corn tostadas. 11.95 per person

CHICKEN TENDERS

Crispy chicken tenders accompanied by our signature barbecue sauce and honey mustard dressing. 10.95 per person

CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 14.95 per person

QUESADILLAS

- PULLED PORK
with Chihuahua cheese and caramelized onions.
- ANCHO-MARINATED CHICKEN
with cilantro and Monterey Jack cheese.
Accompanied by avocado crema. 10.95 per person

VEGETABLE QUESADILLA

Spinach, mushroom, onions and pepper Jack cheese. Accompanied by avocado crema. 9.95 per person

All appetizers are served for a minimum of ten people unless otherwise noted.

FIELD OF GREENS

CLASSIC CAESAR SALAD

A game-day classic. 5.95 per person
Add grilled chicken, steak or shrimp. 3.00 per person

BLT SALAD

Romaine lettuce, bacon, Cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons. 7.95 per person

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola with red wine vinaigrette. 6.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 5.95 per person

MACARONI SALAD

A creamy summertime classic with bacon, egg, onion and tomato. 7.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 4.95 per person

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese, tossed in honey mustard vinaigrette. 8.95 per person

THAI NOODLE SALAD WITH GRILLED SHRIMP

Egg noodles with pea pods, carrot, red pepper, basil and mint and tossed in an Asian vinaigrette and garnished with chilled grilled shrimp. 10.95 per person

SOUTHWESTERN STEAK SALAD

Marinated steak topped with queso fresco on romaine lettuce, with grilled corn, cilantro, red onion, and grape tomatoes served with honey chipotle ranch dressing. 9.95 per person

COUS COUS SALAD

Tomato, cucumber, red onion with mint and basil in a lemon vinaigrette. 6.95 per person

All salads are served for a minimum of ten people.

CLASSIC SIDES

CLASSIC MASHED POTATOES

4.95 per person

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made from three cheeses. 5.95 per person

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven roasted with fresh rosemary, thyme and garlic. 4.95 per person

ROASTED YUKON GOLD POTATOES

4.95 per person

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 5.95 per person

MUSTARD BAKED BEANS

4.95 per person

GARLIC SAUTÉED BROCCOLINI

6.95 per person

All classic sides are served for a minimum of ten people unless otherwise noted.

LEVY CLASSICS

★ FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent chicken and rosemary in an organic white bean cassoulet. 14.95 per person

★ CLASSIC BEEF TENDERLOIN

Black pepper seared tenderloin of beef, chilled, then sliced and presented with red onion and Beefsteak red and yellow tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 20.95 per person

LOBSTER MAC & CHEESE

Maine lobster with cavatappi pasta with Cheddar and Gruyère cheese. 14.95 per person

SIGNATURE BABY BACK RIBS

Our award-winning baby back ribs are specially seasoned, slowly smoked and basted with our own barbecue sauce. Accompanied by our Southern-style cornbread and sweet coleslaw. 18.95 per person

SOUTHERN FRIED CHICKEN

Served hot. A Georgia Dome favorite, served with homemade potato salad. 15.95 per person

"FAJITAS" CARNE ASADA AND POLLO AL CARBÓN

- Grilled skirt steak topped with peppers, onions and queso fresco.
- Grilled chicken with chorizo and Chihuahua cheese.

Served with salsa fresca, guacamole, sour cream and warm tortillas. 16.95 per person

SESAME SEARED TUNA

Pan-seared and chilled rare yellowfin tuna accompanied by an Asian slaw of napa cabbage, daikon, beets and cilantro in a sesame ginger vinaigrette. 18.95 per person

All Levy Classics are served for a minimum of ten people unless otherwise noted.

CHEF'S SPECIALTY ENTRÉES

These entrées are created for you and your guests to savor in your suite.

GRILLED PEPPERCORN TENDERLOIN OF BEEF

Grilled to perfection and accompanied by a creamy horseradish sauce and Dijon mustard sauce. Served with grilled asparagus and homemade classic mashed potatoes. 38.95 per person

FARFALLE WITH SHRIMP AND PANCETTA

Bowtie pasta with shrimp, pancetta, asparagus, tomatoes and basil in a pesto cream sauce. Accompanied by grilled focaccia bread with roasted garlic butter. 32.95 per person

APPLEWOOD-SMOKED BREAST OF TURKEY

Served with roasted garlic thyme aioli and dried cherry chutney. Accompanied by bistro-roasted vegetables and organic white bean cassoulet. 29.95 per person

HICKORY-SMOKED BRISKET OF BEEF

In-house smoked and served with our bourbon barbecue glaze. Served with three cheese macaroni and sweet potato casserole. 24.95 per person

★ BARBECUE SHRIMP AND COUNTRY GRITS

Our signature griddle barbecue shrimp with lemon aioli, roasted corn salsa. Accompanied by country-style grits and grilled in-season local vegetables. 28.95 per person

STEAKHOUSE GRILL

Chef carved aged strip steak accompanied by homemade classic mashed potatoes, creamed spinach and a steak sauce bar including: horseradish cream, homemade steak sauce and wild mushroom demi glace. 39.95 per person

Served for a minimum of ten people unless otherwise noted.

SANDWICHES AND WRAPS

★ TUSCAN FLATBREAD SANDWICHES

- GRILLED CHICKEN
Roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- GRILLED SIRLOIN
Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread. 13.95 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onion, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 9.95 per person. Serves 10

★ TURKEY MEATBALL HOAGIE

Seasoned turkey simmered in a San Marzano marinara sauce accompanied with hoagie rolls and vegetable chips. 10.95 per person

CHICKEN BRUSCHETTA WRAP

Grilled marinated chicken, tomato basil salad and lettuce on a soft flatbread with pesto aioli. 9.95 per person

ULTIMATE BURGER BAR

Char grilled hamburgers with grilled onions, served with onion rolls, Cheddar, Swiss and provolone, tomato, lettuce, pickles, bacon, mustard, mayonnaise and ketchup. 14.95 per person

SIRLOIN SANDWICHES

Baby arugula, pickled red onions, tomatoes and roasted garlic aioli on ciabatta. 11.95 per person

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw. 11.95 per person

ITALIAN FLATBREAD SANDWICH

Black Forest ham, salami, prosciutto, goat cheese and roasted tomatoes on artisan bread. 14.95 per person

TOMATO AND MOZZARELLA BRUSCHETTA SANDWICHES

Served on grilled focaccia bread. 9.95 per person

★ SMOKED TURKEY SANDWICHES

Ciabatta bread, Brie cheese, and a spicy fruit chutney. 9.95 per person

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 11.95 per person

All sandwiches are served for a minimum of ten people unless otherwise noted.

DOGS AND MORE

BRATWURST AND SAUERKRAUT

Grilled bratwurst served on a bed of sauerkraut with fresh rolls and whole grain mustard. 9.95 per person

THE ULTIMATE FOOT-LONG CHAR DOG

A half-pound, all-beef, foot-long hot dog, char-grilled and served with condiments and potato chips. 10.95 per person
With our homemade chili, add 2.00 per person

GUILT-FREE HOT DOG

Two low-fat turkey hot dogs with condiments and baked potato chips. 9.50 per person

★ KOSHER-STYLE HOT DOG

Two grilled hot dogs served with all the traditional condiments and potato chips. 10.50 per person

All sausages and hot dogs are served for a minimum of ten people unless otherwise noted.

KIDS' TASTE CLUB

Taste Club kids' meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, granola bar and a souvenir. 5.95 per player

HOT DOG

With all the favorite fixings.

CHICKEN TENDERS

Served with a barbecue dipping sauce.

MAC AND CHEESE

A little sports fan favorite! Tossed in a Cheddar cheese sauce.

TURKEY AND CHEDDAR SANDWICH

On whole-wheat bread.

GRILLED CHICKEN TENDERS

Served with honey mustard dipping sauce.

PEANUT BUTTER AND JELLY

A true classic.

Our Taste Club menu is reserved for players twelve years and under with all-star appetites.



SNACKS

SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 39.00 per order

UNLIMITED SNACK ATTACK

Replenished to your heart's desire. 100.00

BOTTOMLESS FRESHLY POPPED POPCORN 18.00

TRIPLE PLAY GOURMET POPCORN

Caramel, white Cheddar and spicy. 25.00 per trio

CASHEWS 16.00 per order

DRY-ROASTED PEANUTS 11.00 per order

SNACK MIX 11.00 per order

HONEY-ROASTED PEANUTS 12.00 per order

PRETZEL TWISTS 9.00 per order

MUSTARD PRETZEL TWISTS 20.00 per order

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 40.00 per order

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, blue cheese and French onion dips. 26.95 per order

★ BEER CHEESE DIP AND PRETZELS

Pretzel rods and grilled pretzel bread served with a Cheddar dip. 36.00 per order

CRACKER JACK™ 20.00 per order

SWEET TOOTH

An assortment of gummi bears, plain M&M's, chocolate covered pretzels and Milk Duds. 30.00 per order

UNLIMITED SWEET TOOTH

Replenished to your heart's desire. 115.00

All snacks are served for a minimum of ten people unless otherwise noted.

SWEET SPOTS

LET THEM EAT CAKE!

SIX-LAYER CARROT CAKE

55.00 serves 14

CHOCOLATE PARADIS' CAKE

65.00 serves 12

CHOCOLATE BANANA STACK CAKE

46.00 serves 12

G'IMME SMORE CAKE

75.00 serves 12

CHICAGO-STYLE CHEESECAKE

45.00 serves 10

COCONUT LOPEZ CAKE

41.00 serves 12

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

AS TASTES SUITE SWEETS

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies, rockslide brownies and blonde brownies. 7.95 per person. Served for a minimum of 10 people.

GIANT COOKIES

An assortment of colossal gourmet cookies. 9.95 per person. Served for a minimum of 10 people.

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature desserts and gourmet candies.

Six-Layer Carrot Cake
Chocolate Paradis' Cake
Chocolate Banana Stack Cake
G'imme Smore Cake
Chicago-Style Cheesecake
Coconut Lopez Cake
Gourmet Dessert Bars
Milk and White Chocolate Turtles
Assorted Gourmet Cookies
Taffy Apples

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Grand Marnier® and Kahlua.

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three working days for this service.

game-day **LINE-UP**

APPETIZERS & SIDE SALADS

SNACKS

SANDWICHES AND DOGS

Our Game-Day Line-Up features an array of appetizers, salads, snacks, hot dogs and sandwiches that can be ordered on game-day. You can make selections straight from this portion of the menu during the game by contacting your suite attendant.

APPETIZERS & SIDE SALADS

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings. Served with blue cheese dressing. 10.95 per person

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 100.00 for 30 pieces

SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our homemade creamy Buffalo-style hot sauce and blue cheese dressing. 10.95 per person

CHICKEN TENDERS

Crispy chicken tenders accompanied by our signature barbecue sauce and honey mustard dressing. 11.95 per person

CLASSIC CAESAR SALAD

A game-day classic. 6.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 5.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 6.95 per person

MARKET FRESH FRUIT

9.95 per person

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema. 8.95 per person

Served for a minimum of ten people unless otherwise noted.

SNACKS

SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 44.00 per order

UNLIMITED SNACK ATTACK

Replenished to your heart's desire. 115.00

BOTTOMLESS FRESHLY POPPED POPCORN 23.00

TRIPLE PLAY GOURMET POPCORN

Caramel, white Cheddar and spicy. 30.00 per trio

CASHEWS 21.00 per order

DRY-ROASTED PEANUTS 16.00 per order

SNACK MIX 16.00 per order

HONEY-ROASTED PEANUTS 17.00 per order

PRETZEL TWISTS 14.00 per order

MUSTARD PRETZEL TWISTS 25.00 per order

SALSA SAMPLER

Crisp tortillas served with three authentic fresh salsas: salsa verde, salsa cruda, and salsa rojo. 45.00 per order

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, blue cheese and French onion dips. 31.95 per order

CRACKER JACK™ 25.00 per order

SWEET TOOTH

An assortment of gummi bears, plain M&M's, chocolate covered pretzels and Milk Duds. 40.00 per order

UNLIMITED SWEET TOOTH

Replenished to your heart's desire. 135.00

All snacks are served for a minimum of ten people unless otherwise noted.

SANDWICHES AND DOGS

TUSCAN FLAT BREAD SANDWICHES

- **GRILLED CHICKEN**
With roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- **GRILLED TENDERLOIN**
With Boursin cheese with caramelized onion jam on grilled rosemary focaccia bread. 14.95 per person

THE NATURAL SUBMARINE SANDWICH

Breast of turkey, honey-glazed ham, Swiss and Cheddar cheeses, sliced red onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 11.95 per person. Serves 10

★ KOSHER-STYLE HOT DOGS

Two grilled hot dogs served with all the traditional condiments and potato chips. 11.50 per person

SMOKED PORK SANDWICHES

Smoked barbecued pork in our own barbecue sauce. Served with coleslaw and onion rolls. 12.95 per person

SMOKED TURKEY SANDWICHES

Ciabatta bread, Brie cheese, and a spicy fruit chutney. 10.95 per person

Served for a minimum of ten people unless otherwise noted.

cheers

**SPECIALTY DRINKS
& BEER**

LIQUOR

WINES

CHILL

**BEVERAGE
REPLENISHMENT**

Levy Restaurants is proud to offer you a wine list that boasts the top rated wines from Wine Spectator's "Top 100 Wines of the Year." We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

SPECIALTY DRINKS & BEER

KETEL ONE LEMONADE

Enjoy a tangy twist with a pitcher of our signature lemonade cocktail made with Ketel One Citroen. 45.00. Serves 6
Desire something extra? Add a shot of Chambord. 55.00

RASPBERRY WATERMELON LEMONADE

Make a splash with a pitcher that blends all the best flavors of the summer. 35.00. Serves 6

BEER

(Serves 6)

Budweiser 29.00
Bud Select 29.00
Bud Light 29.00
Mich Ultra 29.00
Miller Lite 29.00
Miller Genuine Draft 29.00
Miller Chill 29.00
Coors 29.00
Coors Light 29.00
Heineken 34.00
Heineken Light 34.00
Amstel Light 34.00
Newcastle Brown Ale 34.00
Corona Extra 34.00
Corona Light 34.00
Guinness Pub Draft 34.00
Redbridge (made without wheat or barley) 29.00
Sharp's 29.00
Singha 34.00

BEVERAGE PACKAGES

EXTRA POINT SOFT BAR PACKAGE 175.00

- | | |
|---------------|------------------|
| (3) Coke | (2) Dasani |
| (2) Diet Coke | (1) Orange Juice |
| (2) Sprite | |

★ SAFETY BEVERAGE PACKAGE 585.00

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|----------------------|------------------------|
| (1) Bud Light | (1) Tonic Water |
| (1) Amstel Light | (1) Club Soda |
| (1) House White Wine | (1) Smirnoff Raspberry |
| (1) House Red Wine | (1) Beefeater |
| (1) Coke | (1) Bacardi |
| (1) Diet Coke | (1) Jose Cuervo Gold |
| (1) Sprite | (1) Cointreau |
| (1) Dasani | (1) Jägermeister |
| (1) Orange Juice | (1) M&R Sweet Vermouth |

FIELD GOAL BEVERAGE PACKAGE 895.00

- | | |
|---------------------------|--------------------------|
| (1) Bud Light | (1) Tonic Water |
| (1) Miller Lite | (1) Club Soda |
| (1) Amstel Light | (1) Bloody Mary Mix (L) |
| (1) Heineken | (1) Sweet & Sour Mix (L) |
| (1) House White Wine | (1) Smirnoff Raspberry |
| (1) House Blush/Rose Wine | (1) Finlandia |
| (2) House Red Wines | (1) Cutty Sark |
| (2) Coke | (1) Canadian Club |
| (1) Diet Coke | (1) Jack Daniels |
| (1) Sprite | (1) Tanqueray |
| (1) Dasani | (1) Bacardi |
| (1) Orange Juice | (1) Jägermeister |
| (1) Cranberry Juice | (1) M&R Dry Vermouth |

★ TOUCHDOWN BEVERAGE PACKAGE 1525.00

- | | |
|-----------------------|--------------------------|
| (2) Bud Light | (1) Club Soda |
| (2) Miller Lite | (1) Bloody Mary Mix (L) |
| (2) Coors Light | (1) Margarita Mix (L) |
| (2) Amstel Light | (1) Sweet & Sour Mix (L) |
| (2) Heineken | (1) Stuffed Olives |
| (2) Corona | (1) Lemons & Limes |
| (2) House White Wines | (1) Grey Goose |
| (2) House Red Wines | (1) MaCallan 12 YR |
| (1) Korbel Brut | (1) Crown Royal |
| (2) Coke | (1) Woodford Reserve |
| (1) Diet Coke | (1) Hendricks |
| (2) Sprite | (1) Patrón Silver |
| (2) Dasani | (1) 10 Cane |
| (1) Ginger Ale | (1) Jägermeister |
| (1) Orange Juice | (1) Hennessy VS |
| (1) Cranberry Juice | (1) M&R Dry Vermouth |
| (1) Grapefruit Juice | (1) M&R Sweet Vermouth |
| (1) Tonic Water | |

All beer, soda and juices serve 6 unless otherwise noted.

WINNING
COMBOS

SEASON LINE-UP

GAME-DAY LINE-UP

CHEERS

THE SCOOP

TIQUOR

VODKA

Ketel One 70.00
Ketel One Citroen 60.00
Belvedere 69.00
Smirnoff 37.00
Smirnoff Raspberry 38.00
Absolut 65.00
Absolut Citron 65.00
Level 80.00
Grey Goose 87.00
Grey Goose L'Orange 83.00
SKYY 55.00
Stolichnaya 61.00
Stolichnaya Raspberry 65.00
Three Olives Triple Shot
Espresso 70.00
Finlandia 63.00

SCOTCH

Dewar's 54.00
Johnnie Walker Black 69.00
Johnnie Walker Red 59.00
Macallan 12-yr 85.00
Chivas Regal 72.00
The Glenlivet 72.00
Cutty Sark 52.00
J & B 58.00

WHISKEY

Jack Daniel's 56.00
Woodford Reserve 72.00
Jim Beam 47.00
Knob Creek 66.00
Canadian Club 44.00
Maker's Mark 65.00
Wild Turkey 101 52.00
Crown Royal 71.00
V.O. 38.00
Jameson Irish 54.00

GIN

Bombay 54.00
Bombay Sapphire 56.00
Beefeater 48.00
Hendrick's 79.00
Tanqueray 52.00
Tanqueray 10 65.00

TEQUILA

Jose Cuervo Gold 45.00
Sauza Gold 44.00
Sauza Hornitos Reposado 74.00
Patron Silver 80.00
Cazadores Reposado 79.00
1800 Reposado 56.00

RUM

Bacardi 38.00
Bacardi Limón 41.00
Bacardi Razz 41.00
Captain Morgan 43.00
Parrot Bay 43.00
Malibu 40.00
Mount Gay Eclipse 50.00
10 Cane 90.00
Appleton Estate V/X 88.00

MISCELLANEOUS

Grand Marnier 74.00
Cointreau 70.00
Rémy Martin VSOP 92.00
DeKuyper Pucker Sour Apple 32.00
Baileys® Irish Cream 58.00
Disaronno® Amaretto 58.00
Kahlúa 54.00
Romana Sambuca 48.00
Jägermeister 58.00
Hennessy VS 72.00
Martini & Rossi
Dry Vermouth 10.00
Martini & Rossi
Sweet Vermouth 10.00

WINNERS

WHITE

BUBBLY

- Perrier-Jouet Fleur de Champagne, Epernay, France 215.00
- Cuvee Dom Perignon, Epernay, France 235.00
- Veuve Cliquot Brut, Reims, France 78.00
- Chandon Blanc de Noirs, California 50.00
- Korbel Brut, California 33.00

LIGHT AND CRISP

- Hogue Fume Blanc, Washington 28.00
- Sterling 'Napa' Sauvignon Blanc, Napa 40.00
- Ferrari-Carano Fume Blanc, Sonoma 48.00
- Magnolia Lane Sauvignon Blanc, Sonoma 45.00
- Little Black Dress Pinot Grigio, California 38.00
- Ruffino 'Lumina' Pinot Grigio, Italy 31.00
- Livio Felluga Pinot Grigio, Italy 64.00

CREAMY AND ELEGANT

- Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 50.00
- J. Lohr 'Arroyo Vista' Chardonnay, Monterey 46.00
- Franciscan 'Cuvee Sauvage' Chardonnay, Napa 68.00
- Chalone 'Estate' Chardonnay, Monterey County 69.00
- Kendall-Jackson Vintner's Reserve Chardonnay, California 43.00
- Cuvaison Chardonnay, Napa 60.00
- Napa Cellars Chardonnay, Napa 46.00

SWEET AND SMOOTH

- Wente 'Riverbank' Riesling, Monterey 40.00
- Seven Daughters White Blend, California 36.00
- Montevina White Zinfandel, California 30.00
- Sophia by Francis Coppola Rose, Sonoma Coast 44.00

WINNERS

RED

RIPE AND RICH

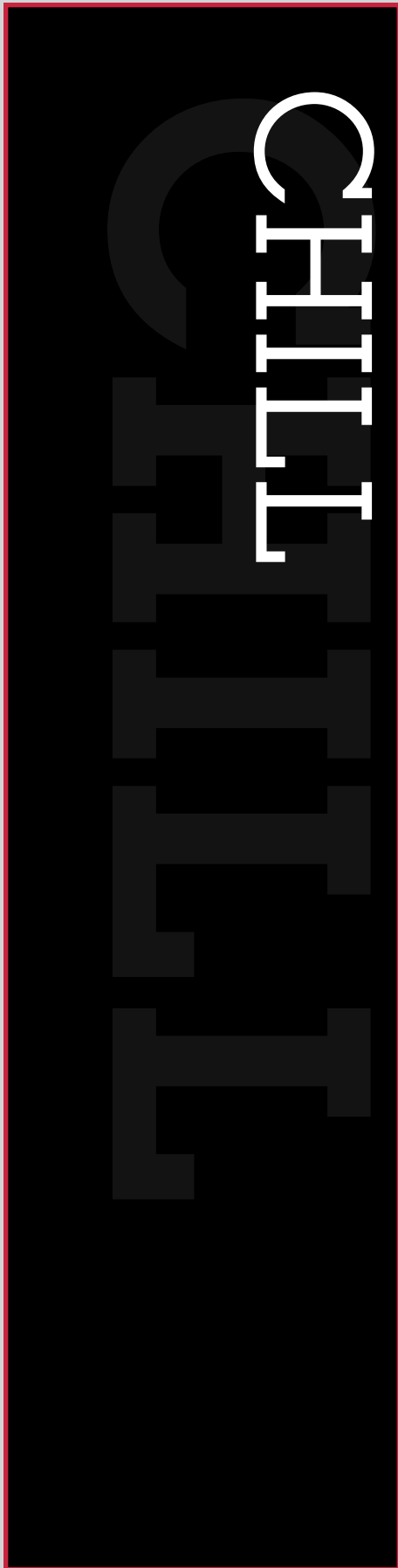
- Coppola 'Diamond Series' Merlot, California 42.00
- Gundlach Bundschu 'Rhinefarm Vineyard' Merlot, Sonoma 62.00
- Rutherford Hill Merlot, Napa 45.00
- Red Rock Merlot, California 50.00
- LaCrema 'Sonoma Coast' Pinot Noir, Sonoma 55.00
- Acacia Pinot Noir, Carneros 64.00
- Rodney Strong 'Russian River' Pinot Noir, Sonoma 38.00
- Wildhorse Pinot Noir, Central Coast 58.00

SPICY AND SASSY

- Jacob's Creek 'Reserve' Shiraz, Australia 36.00
- Penfold's 'Bin 128' Shiraz, Australia 60.00
- Bonterra Zinfandel, Mendocino County 38.00

BIG AND BOLD

- Beaulieu Vineyards 'Georges de Latour Private Reserve' Cabernet Sauvignon, Napa 195.00
- B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma 56.00
- Hayman & Hill Cabernet Sauvignon, Napa 40.00
- Columbia Crest Grand Estates Cabernet Sauvignon, Washington 36.00
- Louis Martini Cabernet Sauvignon, Sonoma 38.00
- Provenance Cabernet Sauvignon, Napa 60.00
- Estancia Meritage, Paso Robles 65.00



(Serves 6 unless otherwise indicated)

SOFT DRINKS

- Coke 18.75
- Diet Coke 18.75
- Sprite 18.75
- Diet Sprite 18.75
- Nestea 18.75
- Ginger Ale 18.75
- Root Beer 18.75
- Minute Maid Lemonade 18.75
- Orange Soda 18.75
- Grape Soda 18.75

JUICES

- Cranberry Juice 14.50
- Grapefruit Juice 14.50
- Orange Juice 14.50
- Tomato Juice 10.00
- Apple Juice 14.50
- Pineapple Juice 14.50

WATER AND CLUB SODA

- Dasani Bottled Water 21.00
- Tonic Water 16.00
- Club Soda 16.00
- Red Bull (4pk) 27.00
- Powerade 21.00

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 24.00 Carafe
- Fresh-Roasted Decaffeinated Coffee 24.00 Carafe
- Hot Chocolate 38.00 Carafe

BAR SUPPLIES

- | | |
|---------------------------|--------------------------|
| Bloody Mary Mix (L) 12.00 | Maraschino Cherries 6.00 |
| Sour Mix (L) 12.00 | Stir Straws 3.00 |
| Margarita Mix (L) 12.00 | Beverage Napkins 10.00 |
| Rose's Lime Juice 5.00 | Plastic Cups (7oz) 5.00 |
| Lemons and Limes 10.00 | Plastic Cups (12oz) 5.00 |
| Stuffed Olives 5.00 | Celery Sticks 3.00 |
| Cocktail Onions 5.00 | Carrot Sticks 3.00 |
| Tabasco Sauce 2.50 | Grenadine 10.00 |
| Worcestershire 2.50 | |

BEVERAGE RESTOCK 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 staff will assess what was consumed during the event and 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 whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary mix and Margarita mix
- (2) six-packs each of Coke and Diet Coke
- (1) six-pack each: Sprite, Dasani Bottled Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (3) six-packs of orange, cranberry and grapefruit juices

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 404-223-8550 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 12 p.m. EST, on the order deadline day for a specific event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Guest Relations Representative at 404.223.8550 or faxed to 866.760.1054.

BE A TEAM PLAYER - DRINK RESPONSIBLY

The Atlanta Falcons 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 the Georgia Dome a safe and exciting place for everyone.

the SCOOP

THE SCOOP

HOURS OF OPERATION

Levy Restaurants Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections. To reach a representative, dial: 404-223-8550, e-mail: SuiteLife@LevyRestaurants.gadome.com or send a fax to: 866-760-1054.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative	404-223-8550
Levy Restaurants Accounting Department	404-223-3402
Georgia Dome Executive Services	404-223-8400
Location General Information	404-223-8200
Levy Restaurants Catering Fax	866-760-1054

THE SCOOP

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 12:00 p.m. EST, three business days prior to each event. Please place all Saturday, Sunday and Monday game orders by 5:00 p.m. on Wednesday.

Orders can also be received via fax at 866-760-1054 or e-mail at SuiteLife@LevyRestaurants.gadome.com. Orders can be arranged with the assistance of a Guest Relations Representative at 404-223-8550 during normal business hours. If a game is cancelled for any reason and the stadium does not open, you will not be charged for your food and beverage order. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. the business day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your suite attendant or by using the in-suite courtesy phone. To maintain compliance with the rules and regulations set forth by the State of Georgia, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of the Georgia Dome.
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.

THE SCOOP

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 working days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping—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, cocktail and dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets will be LOCKED unless we are advised otherwise.

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.

PRIVATE SUITE ATTENDANT

Levy Restaurants can provide you with a private suite attendant at a charge of 150.00 per game. Private attendants can be requested with 48 business hours notice through your Levy Restaurants Guest Relations Team Representative at 404-223-8550 between the hours of 9:00 a.m. and 5:00 p.m. EST, Monday through Friday.

THE SCOOP

PAYMENT PROCEDURE

All pre-orders must be paid with a credit card prior to the event. A 20% service charge and applicable sales tax will be added to all orders. Because Levy Restaurants exclusively furnishes all food and beverage products for the Luxury Suites at the Georgia Dome, guests are prohibited from bringing personal food or beverages without proper authorization. Any such items will be charged to the suite holder at our normal retail price.

PARTIES AT THE GEORGIA DOME

Come out and play where the Atlanta Falcons play! The Georgia Dome provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Levy Restaurants.

The play options are endless, whether it's on the field, in the exclusive Owners Club, In-Zone, Executive Verizon Wireless Club Lounges, the Press Box or even the Falcons Locker Room! Team up with us for an unparalleled event. All facilities feature the fine cuisine and the expert service of Levy Restaurants.

For more information on private events at the Georgia Dome, call our Event Planners at 404-223-8423 or 404-223-8200.

THE SCOOP

UPCOMING EVENTS

AUG. 09 EVENT NAME ORDERS DUE BY 12 NOON

22	U.S. Army Corky Kell Classic	Tuesday, 8/18/09
29	Atlanta Falcons vs. San Diego Chargers (Pre-Season)	Tuesday, 8/25/09

SEPT. 09 EVENT NAME ORDERS DUE BY 12 NOON

3	Atlanta Falcons vs. Baltimore Ravens (Pre-Season)	Friday, 8/28/09
5	Chick-fil-A Kickoff Game	Tuesday, 9/1/09
13	Atlanta Falcons vs. Miami Dolphins	Wednesday, 9/9/09
20	Atlanta Falcons vs. Carolina Panthers	Wednesday, 9/16/09
26	Atlanta Football Classic	Tuesday, 9/22/09

OCT. 09 EVENT NAME ORDERS DUE BY 12 NOON

6	U2 360° Tour	Wednesday, 9/30/09
18	Atlanta Falcons vs. Chicago Bears	Wednesday, 10/14/09
31	2009 Bands of America	Tuesday, 10/27/09

NOV. 09 EVENT NAME ORDERS DUE BY 12 NOON

1	2009 Bands of America	Tuesday, 10/27/09
8	Atlanta Falcons vs. Washington Redskins	Wednesday, 11/4/09
29	Atlanta Falcons vs. Tampa Bay Buccaneers	Wednesday, 11/25/09

DEC. 09 EVENT NAME ORDERS DUE BY 12 NOON

5	2009 SEC Football Championship Game	Monday, 11/30/09
6	Atlanta Falcons vs. Philadelphia Eagles	Tuesday, 12/1/09
11/12	Georgia High School Football Finals	Monday, 12/7/09
13	Atlanta Falcons vs. New Orleans Saints	Wednesday, 12/9/09
27	Atlanta Falcons vs. Buffalo Bills	Tuesday, 12/22/09
31	Chick-fil-A Bowl	Wednesday, 12/23/09

JAN. 10 EVENT NAME ORDERS DUE BY 12 NOON

9	2010 Monster Jam	Tuesday, 1/5/09
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Levy Restaurants