

WELCOME...

to the 2008 season at Toyota Center! We look forward to 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, Lemongrass Shrimp, Spicy Smoked Pork, Southern-Style Smoked Brisket Sandwiches and Grass-Fed Sirloin Sandwiches. We'd also like to highlight the Memorial Hermann Healthy Choices package and à la carte options. These items are made with natural, locally grown, sustainable and/or organic ingredients.

Please keep an eye out for an email coming your way that includes your 2008 pre-order forms and a list of upcoming specials. Keep in mind, that the order deadline is two full business days prior to all events. When calling with questions or placing orders, please call our Guest Relations team at 713.758.7535. Those preferring to fax orders may do so at 713.758.7536 or email SuiteEats@LevyRestaurants.com

We look forward to seeing you throughout the 2008 season. In the meantime, please do not hesitate to contact me directly at 713.758.7526 with any questions or comments.



Ed Mazza
Director of Operations
Levy Restaurants 2008-09 Suite Menu



2008-2009 ENTERTAINMENT SEASON

WINNING COMBINATIONS

Our Executive Chef has created the perfect packages by hand-selecting the finest flavors and complementing dishes—designed to enjoy from the first play to the final buzzer, one delicious bite at a time. So take it easy and make your next suite experience a big success when you choose one of Levy's Winning Combinations.

THE THREE POINTER

HALL OF FAME

MVP

MEMORIAL HERMANN HEALTHY CHOICES

SPORTS FAN FAVORITES

MEXICAN FIESTA

TASTE OF TUSCANY

THE THREE POINTER

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.

FRESHLY POPPED POPCORN

BLT SALAD

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

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing.

MARKET FRESH FRUIT

Served with a yogurt dipping sauce.

SIRLOIN MEATLOAF

Mashed Idaho potatoes, charred sweet red onions and roasted garlic sauce.

SMOKED TURKEY SANDWICHES

Pretzel bread, Dijon dressing and crisp, sweet cabbage-apple slaw.

HOT DOGS

Served with all the traditional condiments and kettle-style potato chips.

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

SPICY PORK SANDWICHES

Smoked pork and green tomatillo salsa served with onion rolls and coleslaw.

Looking for the perfect beverage to take you back in time...ask your guest relations representative about our favorite selections from decades past!

Served for a minimum of twelve people. 54.95 per person.

HALL OF FAME

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

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 great snacks including: dry-roasted peanuts, pretzel twists, 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.

CHICKEN WING SAMPLER

A combination of our spicy, sweet chili and Southwestern-style wings with blue cheese dip and cilantro-lime crema.

BERRY SALAD

Field greens, seasonal berries, Gorgonzola cheese and spicy candied pecans served with blackberry-balsamic emulsion.

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.

HOT DOGS

Served with all the traditional condiments and kettle-style potato chips.

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

CHILI-APRICOT ROASTED PORK SANDWICHES

Roasted, naturally raised pork loin with pickled pepper relish and sweet and sour cucumbers on a brioche roll.

Served for a minimum of twelve people. 72.95 per person.

MVP

This package scores big points with every fan!

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three fresh salsas: roasted tomato and chili, salsa fresca and pico de gallo.

THE SNACK ATTACK

An assortment of great snacks including: dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips.

MARKET FRESH FRUIT

Served with a yogurt dipping sauce.

CHICKEN WING SAMPLER

A combination of our spicy, sweet chili and Southwestern-style wings with blue cheese dip and cilantro-lime crema.

WHOLE-WHEAT PENNE PASTA SALAD

Penne pasta with grilled farm stand vegetables, extra virgin olive oil, fresh basil and Parmesan cheese.

CLASSIC CAESAR SALAD

A game day classic.

HOT DOGS

Served with all the traditional condiments and Kettle-style potato chips.

Upgrade your menu package by replacing the 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 coleslaw to make your own mini sandwiches.

SPICY PORK SANDWICHES

Smoked pork and green tomatillo salsa, served with onion rolls and coleslaw. 8.95 per person

Served for a minimum of twelve people. 57.95 per person.

MEMORIAL HERMANN HEALTHY CHOICES

Our Memorial Hermann Healthy Choices package features natural, locally grown, organic and/or sustainable ingredients. Each homemade dish showcases the seasonal ingredients and specialties of the region.

HOMEMADE HONEY CRUNCH GRANOLA

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

Served with citrus vinaigrette.

WHOLE-WHEAT PENNE PASTA SALAD

Penne pasta with grilled farm stand vegetables, extra virgin olive oil, fresh basil and Parmesan cheese.

MARKET FRESH FRUIT

Served with a yogurt dipping sauce.

FARMSTAND GREEN BEANS AND TOMATOES

Tossed in a shallot basil vinaigrette.

GRASS-FED 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.



Feel just as good about your beverage selection with our favorite organic, local or natural thirst quenchers. Ask your guest relations representative for recommendations today.

Served for a minimum of twelve people. 56.95 per person.

SPORTS FAN FAVORITES

Dig in to major flavor with these arena classics.

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three fresh salsas: roasted tomato and chili, salsa fresca and pico de gallo.

THE SNACK ATTACK

An assortment of great snacks including: dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips.

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing.

COLESLAW

Crisp cabbage in a sweet and sour dressing.

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.

CHICKEN BRUSCHETTA WRAP

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

HOT DOGS

Served with all the traditional condiments and kettle-style potato chips.

Upgrade your menu package by replacing the 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 red onion, crisp lettuce, tomatoes and homemade dressing.

Served on a whole-wheat baguette.

Served for a minimum of twelve people. 56.95 per person.

MEXICAN FIESTA

FRESHLY POPPED POPCORN

SALSA SAMPLER

Crisp tortillas served with three fresh salsas: roasted tomato and chili, salsa fresca and pico de gallo.

MARKET FRESH FRUIT

Served with a yogurt dipping sauce.

SHRIMP MARGARITAS

Layers of chili-marinated shrimp in a margarita vinaigrette.

QUESADILLAS

- Southwestern beef brisket with Monterey Jack cheese and caramelized onions.
- Ancho-grilled chicken with cilantro and Monterey Jack cheese.
- Spinach, mushroom, onions and pepper Jack cheese.

Accompanied by pico de gallo and avocado crema.

SOUTHWESTERN NACHO BAR

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

BLUE CORN TORTILLA AND BLACK BEAN CORN RELISH SALAD

Mixed greens, black beans, red onion, jicama, roasted corn and diced tomatoes served with honey chipotle vinaigrette.

MINI TORTA SANDWICHES

Grilled chicken, cilantro aioli, roasted poblano peppers, watercress and queso fresco.

"FAJITAS" CARNE ASADA AND POLLO AL CARBON

- 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.

Served for a minimum of twelve people. 59.95 per person.

TASTE OF TUSCANY

FRESHLY POPPED POPCORN

THE SNACK ATTACK

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

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses served with assorted flatbread, crackers and honey.

CLASSIC BRUSCHETTA

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

MARKET FRESH FRUIT

Served with a yogurt dipping sauce.

ANTIPASTA PLATTER

Sopressata, coppa, prosciutto, mozzarella, ciliegine, marinated olives, artichokes, and roasted peppers with Focaccia crostini.

MIXED GREEN SALAD

Mixed field greens with cucumbers, tomatoes and red onion in balsamic vinaigrette.

TUSCAN FLATBREAD SANDWICHES

- Grilled chicken, roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on a grilled Focaccia bread.
- Grilled tenderloin and Boursin cheese with caramelized onion jam on grilled rosemary Focaccia bread.

CHEF CARVED NY STRIP ALFORNO

Roasted and crusted with fresh herbs, garlic, and artisan cheeses. Carved in your suite and accompanied by herb roasted potatoes and bistro vegetables.

CAVATAPPI WITH SHRIMP AND ITALIAN SAUSAGE

Tomato basil sauce, shrimp, Italian sausage, garlic, tomatoes, basil with grated Parmesan cheese and chili flakes.

Please remember that this package is limited and on a first come, first serve basis. Served for a minimum of twelve people. 89.95 per person.



WINNING COMBINATIONS

SEASON LINE-UP

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

WARM UPS

GREENS

CLASSIC SIDES

LEVY SIGNATURES

CHEF SPECIALTY ENTRÉES

SANDWICHES & MORE

DOGS

FUTURE CHAMPS

SNACKS

SWEET SPOT

COOL STARTERS

SHRIMP MARGARITAS

Layers of chili-marinated shrimp in a margarita vinaigrette. 12.75 per person

LEMONGRASS SHRIMP

Asian slaw with sweet chili vinaigrette. 12.95 per person

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 125.00 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

Served with a yogurt dipping sauce. 7.95 per person

ANTIPASTI PLATTER

Sopressata, coppa, prosciutto, mozzarella ciliegine, marinated olives, artichokes, and roasted peppers with focaccia crostini and herbed flatbread. 12.95 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. 8.95 per person

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

WARM UPS

CHICKEN WING SAMPLER

A combination of our spicy, sweet chili and Southwestern-style wings with blue cheese dip and cilantro-lime crema. 9.95 per person.

SPICY CHICKEN WINGS

Everyone's favorite! Traditional Buffalo-style chicken wings, served with blue cheese dressing. 8.95 per person

SPICY POPCORN CHICKEN

Crispy popcorn chicken accompanied by our homemade creamy Buffalo-style hot sauce and blue cheese dressing. 8.95 per person

CRISPY CHICKEN TENDERS

Buttermilk breaded chicken strips served with zesty barbecue sauce and buttermilk ranch dressing. 9.95 per person

SOUTHWESTERN NACHO BAR

With spicy chili, Cheddar cheese sauce, guacamole, sour cream and jalapeño peppers. 8.95 per person

CRAB CAKES

Served with mustard sauce and zesty lemon aioli. 11.95 per person

WARM ARTICHOKE SPINACH DIP

Accompanied by focaccia crostini, tortilla chips and herbed cracker bread. 6.95 per person

QUESADILLAS

- Southwestern beef brisket with Monterey Jack cheese and caramelized onions.
- Ancho-grilled chicken with cilantro and Monterey Jack cheese.
- Spinach, mushroom, onions and pepper Jack cheese.

Accompanied by pico de gallo and avocado crema. 9.95 per person

ASIAN LETTUCE WRAPS

Grilled breast of chicken and wok-seared beef, accompanied by iceberg lettuce cups, cilantro, carrots, bean sprouts and green onions. Served with sweet chili sauce, ginger soy glaze and Thai peanut sauce for dipping. 9.95 per person

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

GREENS

CLASSIC CAESAR SALAD

A game day classic. 6.95 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. 6.95 per person

PEAR, WALNUT AND GOAT CHEESE SALAD

Limestone lettuce accompanied by lemon vinaigrette. 7.95 per person

BERRY SALAD

Field greens, seasonal berries, Gorgonzola cheese and spicy candied pecans served with blackberry-balsamic emulsion. 7.95 per person

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 3.95 per person

COLESLAW

Crisp cabbage in a sweet and sour dressing. 3.95 per person

WHOLE-WHEAT PENNE PASTA SALAD

Penne pasta with grilled farm stand vegetables, extra virgin olive oil, fresh basil and Parmesan cheese. 5.95 per person

FRISÉE, GRANNY SMITH APPLE AND ENDIVE SALAD

Served with citrus vinaigrette. 6.95 per person

SOY GARDEN SALAD

Edamame, sea-salted soy nuts, grilled tofu, carrots, sugar snap peas, red onion, young organic lettuces and daikon sprouts. Served with a soy-yuzu dressing. 8.95 per person

ITALIAN CHOPPED SALAD

Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion, and Gorgonzola cheese, tossed in honey mustard vinaigrette. 7.95 per person

SPICY BEEF AND NOODLE SALAD

Baby greens, mango, cucumbers, and buckwheat noodles served with spicy thai vinaigrette. 8.95 per person

FREE-RANGE CHICKEN AND APPLE SALAD

White balsamic honey Dijon dressing, mixed greens, crispy apples, chèvre cheese and focaccia croutons. 8.95 per person

All side salads are served for a minimum of six people.

CLASSIC SIDES

CLASSIC MASHED POTATOES

With garlic and Parmesan cheese. 5.95 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. 5.95 per person

FARMSTAND GREEN BEAN AND TOMATOES

Tossed in a shallot basil vinaigrette. 5.95 per person

ROASTED YUKON GOLD POTATOES

5.95 per person

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli. 6.95 per person

HERB-ROASTED MUSHROOMS

Served with a balsamic syrup. 6.95 per person

TOASTED ORGANIC ISRAELI COUSCOUS

Mixed with toasted almonds, dried fruit
and honey lemon dressing. 5.95 per person

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

LEVY SIGNATURES

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 red and yellow beefsteak tomatoes. Accompanied by miniature twist rolls, horseradish sauce, Dijon mustard and homemade potato salad. 16.95 per person

“FAJITAS” CARNE ASADA AND POLLO AL CARBON

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. 13.95 per person

SIRLOIN MEATLOAF

Mashed Idaho potatoes, charred sweet red onions and roasted garlic sauce. 12.95 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 with wonton crisps. 18.95 per person

CHEF SPECIALTY ENTRÉES

These classics are created for you and your guests to savor in your suite as our expert chefs serve to order for one hour. Please remember that these are limited and are on a first come, first serve basis.

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. 32.95 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. 24.95 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. 23.95 per person

BARBECUE SHRIMP AND COUNTRY GRITS

Our signature griddle barbecue shrimp with lemon aioli and roasted corn salsa. Accompanied by country-style grits and bistro roasted vegetable. 29.95 per person

STEAK HOUSE GRILL

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

All Chef Specialty Entrées are served for a minimum of twelve people.

SANDWICHES & MORE

TUSCAN FLATBREAD SANDWICHES

- Grilled chicken, roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- Grilled tenderloin and Boursin® cheese with caramelized onion jam on grilled rosemary focaccia bread. 12.95 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

CHICKEN BRUSCHETTA WRAP

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

GRASS-FED SIRLOIN SANDWICHES

Baby arugula, pickled red onions, tomatoes and roasted garlic aioli on ciabatta. 13.95 per person

MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our hot sauce, accompanied by mini soft rolls and cool blue cheese coleslaw to make your own mini sandwiches. 9.95 per person

SMOKED TURKEY SANDWICHES

Pretzel bread, Dijon dressing and crisp sweet cabbage-apple slaw. 9.95 per person

SPICY PORK SANDWICHES

Smoked pork and green tomatillo salsa served with onion rolls and coleslaw. 9.95 per person

CHILI-APRICOT ROASTED PORK SANDWICHES

Roasted, naturally raised pork loin with pickled pepper relish and sweet and sour cucumbers on a brioche roll. 10.95 per person

PORTOBELLO MUSHROOM SANDWICHES

Ricotta Solatta cheese, oven roasted tomatoes, pickled vegetables, and mixed greens on a whole wheat bun. 10.95 per person

SOUTHERN STYLE SMOKED BRISKET SANDWICHES

In-house smoked tender brisket simmered in our own zesty barbecue sauce. Served with coleslaw and onion rolls. 10.95 per person

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

DOGS

GOURMET SAUSAGE SAMPLER

Grilled spicy chicken and jalapeño sausages, accompanied by char-grilled peppers and onions with gourmet mustards, sourdough sausage rolls and Kettle-style potato chips. 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 Kettle-style potato chips. 7.95 per person.

With our homemade chili, add 2.00

GUILT-FREE HOT DOG

Low-fat turkey hot dogs with condiments and baked potato chips. 5.95 per person

HOT DOG

Served with all the traditional condiments and Kettle-style potato chips. 5.95 per person

All sausages and hot dogs are served for a minimum of six people.

FUTURE CHAMPS

Future Champs meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip and a granola bar. 6.95 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.

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

SNACKS

THE SNACK ATTACK

An assortment of great snacks including: our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 36.00

FRESHLY POPPED POPCORN

13.00 per basket

GOURMET POPCORN TRIO

Caramel, white Cheddar and spicy popcorn
in a souvenir Rockets tin. 40.00

CASHEWS

15.00 per basket

DRY-ROASTED PEANUTS

11.00 per basket

SNACK MIX

11.00 per basket

HONEY-ROASTED PEANUTS

11.00 per basket

PRETZEL TWISTS

9.00 per basket

SALSA SAMPLER

Crisp tortillas served with three fresh salsas: roasted tomato and chili, salsa fresca, and pico de gallo. 38.00

HOMEMADE HONEY CRUNCH GRANOLA

13.00 per basket

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan,
French onion and blue cheese dips. 21.00 per basket

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

SWEET SPOT

LET THEM EAT CAKE!

GIMME S'MORE

75.00 serves 14

CHOCOLATE PARADIS'

64.95 serves 14

CHICAGO-STYLE CHEESECAKE

49.95 serves 14

BALANCED GOODNESS SWEET GRANOLA BARS

48.00 serves 12

BAVARIAN APPLE PIE

49.95 serves 12

CHOCOLATE BANANA STACK

64.95 serves 12

SIGNATURE SIX LAYER CARROT CAKE

64.95 serves 14

COCONUT LOPEZ CAKE

64.95 serves 12

RED VELVET CAKE

64.95 serves 14

BIG CHOCOLATE CARAMEL CAKE

64.95 serves 14

TRIPLE CHOCOLATE CHEESECAKE

49.95 serves 14

TEXAS PECAN PIE

64.95 serves 14

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

SWEET SPOT

GOURMET COOKIE PLATTER

An assortment of Levy's signature cookies: chocolate chunk, oatmeal raisin and Reese's® peanut butter cookies. 39.95

GOURMET COOKIES AND BROWNIES

A sweet assortment of gourmet cookies, triple chocolate brownies and blond brownies. 69.95. Serves 12

LEVY BIRTHDAY PACKAGE

We will provide a customized quarter sheet cake along with party hats and birthday candles for the special day. 75.00 Serves 15

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration - birthdays, anniversaries, graduations, etc. The cake, candles and sparklers will be delivered to your suite at a specified time.

We would appreciate a notice of three working days for this service.

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

SUITE SWEETS

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.

Signature Six Layer Carrot Cake
Chocolate Paradis'
Gourmet Dessert Bars
Chicago-Style Cheesecake
Giant Taffy Apples – Peanut and M&M™
Chocolate Pecan Turtles™
Giant Cookies
Coconut Lopez Cake
Red Velvet Cake
Bavarian Apple Pie
Chocolate Banana Stack
Gimme S'more
Peanut Butter Rice Krispie Creations
Big Chocolate Caramel Cake
Triple Chocolate Cheesecake

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



SEASON LINE-UP

GAME DAY LINE-UP

Our Game-Day Line-Up features an array of appetizers, side 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.

THE BUZZER BEATER

APPETIZERS & SIDE SALADS

SNACKS

SANDWICHES & MORE

THE BUZZER BEATER

FRESHLY POPPED POPCORN

COLESLAW

Crisp cabbage in a sweet and sour dressing.

SALSA SAMPLER

Crisp tortillas served with three fresh salsas:
roasted tomato and chili, salsa fresca and pico de gallo.

THE SNACK ATTACK

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

GARDEN FRESH VEGETABLES

Served with buttermilk ranch dressing and chili-lime crema.

MARKET FRESH FRUIT

Served with a yogurt dipping sauce.

CLASSIC CAESAR SALAD

A game day classic.

POPCORN CHICKEN

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

HOT DOGS

Served with all the traditional condiments and Kettle-style potato chips.

Served for a minimum of twelve people. 46.95 per person.

APPETIZERS & SIDE SALADS

SPICY CHICKEN WINGS

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

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons. 135.00 for 30 pieces

SPICY POPCORN CHICKEN

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

CLASSIC CAESAR SALAD

A game day classic. 7.95 per person

COLESLAW

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

MUSTARD POTATO SALAD

Red potatoes tossed in Dijon mustard dressing. 4.95 per person

MARKET FRESH FRUIT

Served with a yogurt dipping sauce. 8.95 per person

GARDEN FRESH VEGETABLES

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

FARMSTEAD CHEESES

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honeys. 10.95 per person

All appetizers & side salads are served for a minimum of six people unless otherwise noted.

SNACKS

THE SNACK ATTACK

An assortment of great snacks including: our snack mix, dry-roasted peanuts, pretzel twists, cashews and kettle-style potato chips. 37.00

SALSA SAMPLER

Crisp tortillas served with three fresh salsas: roasted tomato and chili, salsa fresca, and pico de gallo. 39.00

GOURMET POPCORN TRIO

Caramel, white Cheddar, and spicy popcorn in a souvenir Rockets tin. 45.00

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips. 22.00 per basket

FRESHLY POPPED POPCORN

14.00 per basket

DRY-ROASTED PEANUTS

12.00 per basket

SNACK MIX

12.00 per basket

HONEY-ROASTED PEANUTS

12.00 per basket

PRETZEL TWISTS

10.00 per basket

HOMEMADE HONEY CRUNCH GRANOLA

14.00 per basket

CASHEWS

16.00 per basket

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

SANDWICHES & MORE

TUSCAN FLAT BREAD SANDWICHES

- Grilled chicken, roasted tomatoes, baby spinach, provolone cheese and herb mayonnaise on grilled focaccia bread.
- Grilled tenderloin and 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 onions, crisp lettuce, tomatoes and homemade dressing. Served on a whole-wheat baguette. 10.95 per person. Serves 10

HOT DOGS

Served with all the traditional condiments and Kettle-style potato chips. 6.95 per person

SPICY PORK SANDWICHES

Smoked pork and green tomatillo salsa served with onion rolls and coleslaw. 10.95 per person

SOUTHERN STYLE SMOKED BRISKET SANDWICHES

In-house smoked tender brisket simmered in our own zesty barbecue sauce. Served with coleslaw and onion rolls. 11.95 per person



GAMEDAY LINE-UP

CHEERS

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 BEVERAGES & BEER

LIQUOR

WINES

CHILL

SPECIALTY BEVERAGES

MARGARITAVILLE

Cool down with a refreshing margarita. Includes Jose Cuervo Gold tequila (375ml), 2 bottles of Cuervo margarita mix, shaker, limes and margarita salt. 65.00

BEER

Budweiser 24.00

Budweiser Select 24.00

Bud Light 24.00

Bud Light Lime 26.00

Bacardi Silver Mojito 26.00

Heineken 26.00

Heineken Premium Light 26.00

Corona 26.00

Newcastle Brown Ale 26.00

Guinness Pub Draft (sold in four-pack) 26.00

Michelob Ultra 24.00

Miller Genuine Draft 24.00

Miller Lite 26.00

Miller Chill 26.00

Sharp's 24.00

Coors 24.00

Coors Light 24.00

The Budweiser logo, featuring the word "Budweiser" in a red, cursive script font with a small crown above the letter "u".

Sold by the six pack unless otherwise indicated.

LIQUOR

VODKA

Ketel One 75.00
Ketel One Citroen 75.00
Belvedere 90.00
Smirnoff 60.00
Smirnoff Raspberry 60.00
Absolut 75.00
Absolut Mandrin 75.00
Level 85.00
Grey Goose 90.00
Grey Goose l'Orange 90.00
SKYY 65.00
Stolichnaya 70.00
Stolichnaya Raspberry 70.00
Svedka 58.00
Finlandia 75.00

SCOTCH

Dewar's 70.00
Johnnie Walker Black 95.00
Johnnie Walker Red 70.00
Macallan 12-yr 155.00
Chivas Regal 90.00
The Glenlivet 100.00
Cutty Sark 70.00

WHISKEY

JACK DANIEL'S 70.00
Gentleman Jack 80.00
Jack Daniels Single Barrel 125.00
Woodford Reserve 100.00
Jim Beam 60.00
Knob Creek 90.00
Canadian Club 60.00
Maker's Mark 80.00
Wild Turkey 101 65.00
Crown Royal 85.00
V.O. 65.00
Jameson Irish 65.00

GIN

Bombay 65.00
Bombay Sapphire 75.00
Beefeater 65.00
Hendrick's 95.00
Tanqueray 75.00
Tanqueray No. TEN 85.00

TEQUILA

Jose Cuervo Gold 68.00
Sauza Gold 55.00
Sauza Hornitos Reposado 85.00
Patrón Silver 130.00
Cazadores Reposado 90.00

RUM

Bacardi 60.00
Bacardi Limón 60.00
Bacardi Razz 60.00
Captain Morgan's Parrot Bay 55.00
Malibu 60.00
Mount Gay Eclipse 60.00
10 Cane 95.00
Captain Morgans 60.00

MISCELLANEOUS

Grand Marnier 100.00
Starbucks 80.00
Cointreau 80.00
Rémy Martin VSOP 130.00
DeKuyper Pucker Sour Apple 35.00
Baileys Irish Cream 75.00
DiSaronno Amaretto 75.00
Kahlúa 75.00
Romana Sambuca 75.00
Jägermeister 70.00
Hennessy VS 105.00
Martini & Rossi Dry Vermouth 15.00
Martini & Rossi Sweet Vermouth 15.00

WINE

WHITE

BUBBLY

Dom Pérignon, Epernay, France 295.00

Veuve Clicquot, Reims, France 110.00

Chandon Blanc de Noirs, Carneros 49.00

Korbel Brut, California 40.00

LIGHT AND CRISP

Hogue Fume Blanc, Columbia Valley, Washington 30.00

Kunde Sauvignon Blanc, Sonoma 39.00

Whitehaven Sauvignon Blanc, New Zealand 37.00

Little Black Dress Pinot Grigio, California 34.00

Ruffino 'Lumina' Pinot Grigio, Italy 37.00

Santi Pinot Grigio, Italy 40.00

CREAMY AND ELEGANT

Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 55.00

Bonterra 'Organic' Chardonnay, Mendocino County 33.00

Toasted Head Chardonnay, California 39.00

Chalone 'Estate' Chardonnay, Monterey County 34.00

Merryvale 'Starmont' Chardonnay, Napa 52.00

Kendall-Jackson 'Special Select' Chardonnay, California 40.00

Franciscan 'Cuvée Sauvage' Chardonnay, Napa 78.00

Napa Cellars Chardonnay, Napa 48.00

Fetzer Chardonnay 34.00

FETZER
VINEYARDS

SWEET AND SMOOTH

Pine Ridge Chenin Blanc-Viognier, Clarksburg 39.00

Kenwood Rosé of Pinot Noir, Sonoma 36.00

Beringer White Zinfandel, California 25.00

Chateau Ste. Michelle Riesling, Columbia Valley, Washington 32.00

Fetzer White Zinfandel 26.00

WINE

RED

RIPE AND RICH

- Blackstone Winery Merlot, California 39.00
- Rutherford Hill Merlot, Napa 38.00
- Coppola 'Diamond Series' Merlot, California 43.00
- Greg Norman Cabernet-Merlot, Australia 41.00
- Carmel Road Pinot Noir, Monterey 48.00
- Rodney Strong 'Russian River' Pinot Noir, Sonoma 54.00
- Etude Pinot Noir, Carneros 106.00

SPICY AND SASSY

- Jacob's Creek 'Reserve' Shiraz, Australia 39.00
- Rancho Zabaco 'Heritage Vines' Zinfandel, California 57.00
- Guenoc Petite Sirah, Lake County 60.00

BIG AND BOLD

- Rubicon, Napa 180.00
- Newton Claret, Napa 54.00
- Provenance Cabernet Sauvignon, Napa 102.00
- Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 35.00
- Sequoia Grove Cabernet Sauvignon, Napa 78.00
- J. Lohr 'Seven Oaks' Cabernet Sauvignon, Paso Robles 40.00
- B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma 54.00
- Robert Mondavi 'Napa' Cabernet Sauvignon, Napa 68.00
- Silver Oak Cabernet, Alexander Valley 160.00

CHILL

(Sold by six-pack unless otherwise indicated)

SOFT DRINKS

- Pepsi 13.00
- Diet Pepsi 13.00
- Sierra Mist 13.00
- Sierra Mist Free 13.00
- Lipton Brisk Ice Tea 13.00
- Ginger Ale 13.00
- Mug Root Beer 13.00
- Dr Pepper 13.00
- Diet Dr Pepper 13.00
- Mountain Dew 13.00



JUICES (four-packs)

- Cranberry Juice 15.00
- Grapefruit Juice 15.00
- Orange Juice 15.00

WATER AND CLUB SODA

- Sparkletts 20.00
- Tonic Water 13.00
- Club Soda 13.00

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee 13.00
- Fresh-Roasted Decaffeinated Coffee 13.00
- Hot Chocolate 13.00
- Energy Drink (four-packs) 21.00

BAR SUPPLIES

- Finest Call Bloody Mary 9.00
- Sour Mix 9.00
- Margarita Mix 10.00

BEVERAGE REPLENISHMENT

We offer two beverages replenishment options:

OPTION A: AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

Avoid the inconvenience of monitoring your suite bar. Just select a beverage par at the beginning of the season and we'll make sure your suite stays fully stocked all year. After each game, our staff will determine what was consumed and replenish accordingly. Charges to replenished beverages will be added to your bill. Your beverage par can be customized to reflect any taste or need. To get you started, we recommend the following:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of scotch, whiskey or bourbon, vodka, gin, rum and tequila
- (1) liter each of Bloody Mary mix and Margarita mix
- (2) six-packs each of Pepsi and Diet Pepsi
- (1) six-pack each: Sierra Mist, Dr Pepper, bottled water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (3) domestic and (1) import
- (1) four-pack each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 713.758.7535.

OPTION B: ORDERING BY EVENT

You may also place a beverage order prior to any event. Just call your Guest Relations Representative at 713.758.7535.

BE A TEAM PLAYER - DRINK RESPONSIBLY

The Toyota Center 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 Toyota Center a safe and exciting place for everyone.



CHEERS!

THE SCOOP

We are just a quick call away. To make it easy for you, we've put together a list of essential phone numbers and important information to assist with your Toyota Center dining experience needs. Please do not hesitate to call on us with any special requests.

HOURS OF OPERATION

Toyota Center Guest Relations 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. To reach a representative, dial: 713.758.7535, e-mail: SuiteEats@LevyRestaurants.com or send a fax to: 713.758.7536.

QUICK REFERENCE LIST

Toyota Center General Information	713.758.7200
Levy Restaurants Guest Relations Representative	713.758.7535
Levy Restaurants Accounting Department	713.758.7519
Levy Restaurants Suite Fax	713.758.7536

FOOD AND BEVERAGE ORDERING

For the highest in presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m., two business days prior to each event. Please place all Saturday, Sunday and Monday game orders by 2:00 p.m. on Thursday.

Orders can be arranged with the assistance of a Guest Relations Representative at 713.758.7535 during normal business hours. You may also fax your order to 713.758.7536. If a game is cancelled for any reason and the arena 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.

To stock your suite bar and refrigerator, sign up for our Automatic Replenishment program. Your Guest Relations Representative is available to make the arrangements. If you don't see your preferred beverage on our menu, please let us know. We will do our best to satisfy your request. To order additional beverages during an event, please alert your suite attendant or call the number indicated in your suite menu on the in-suite courtesy phone

To maintain compliance with the rules and regulations set forth by the state of Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Toyota Center.
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 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—balloons, 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 and refrigerators 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.

TAXES

Food, non-alcoholic beverages and service charges are subject to an 8.25% sales tax.

PERSONAL ATTENDANT

A personal attendant can be reserved for any event at a cost of 125.00 per event.

SERVICE CHARGE

A 20% service charge is charged on all food and beverage items. The service charge is shared in the form of higher wages for all suite team members, not just the suite attendants. It helps our company attract a better level of team member from set-up crew to clean-up crew, and everyone in between. All of these team members are critical to making your experience here memorable.

PAYMENT PROCEDURE

Suite holders must set up an account with Levy Restaurants. Please select one of the following options:

1. Provide Levy Restaurants with a credit card to keep on file; or
2. Set up an Escrow account with a minimum check of \$25,000.

Suites will be billed after each event. Suite holders may supply an alternate credit card; however, in the event that a separate card is not provided, Levy Restaurants will either charge the card on file or withdraw the appropriate amount from the Escrow account.

Since Levy Restaurants is the exclusive provider of all food and beverage products for the suites at Toyota Center, guests are prohibited from bringing personal food and beverage without proper authorization from Levy Restaurants. Any items brought into the suite will be charged to the suite holder at retail price.

PARTIES AT TOYOTA CENTER

Arena Floor — Host your next banquet, gala, award show, meeting or expos where the Rockets play. The arena floor accommodates sit-down dinners for up to 1,000 guests and our event staff is ready to handle all your catering, audio/visual and entertainment needs.

Red & White Wine Bistro — Red & White's tiered dining room, twin 1,500 bottle wine towers, display kitchen and spectacular views of the arena floor provide a one-of-a-kind venue for parties of up to 300.

Red & White Banquet Space — Ideal for company meetings and receptions, the banquet space is equipped with six plasma televisions and can accommodate up to 200 guests. The room can also be divided into two smaller meeting areas.

The Penthouse Suite — Join us on Toyota Center's press level for breathtaking views of the action and a taste of our first class hospitality. Accommodates up to 250 guests.

1994 & 1995 Championship Room — With a dedicated entrance, 4,893 square feet of first class banquet space, and views of the downtown skyline, the 1994 & 1995 Championship Room is ideal for holiday parties and other special events. Accommodates up to 400 guests.

The Lexus Lounge — Just across the hall from the Rockets' locker room on Toyota Center's event floor, The Lexus Lounge is the place to be seen. This ultra-premium entertainment space features a full bar, two pool tables, plasma televisions and lounge furniture. Perfect for exclusive, spirited social gatherings of 50 to 225 guests.

East and West Club Lounges — Located on each side of the lower bowl, the clubs look out over the event floor and feature large center bars and hardwood floors. These flexible and inviting spaces can accommodate up to 500 guests. Available on non-event days only.

Party Suites — Our ten party suites are sized to accommodate groups as small as five and as large as 100. Each suite features theater-style fixed seats overlooking the event floor and function space ideal for mingling and meeting. Book a suite to host a seminar then stay to enjoy the event that night.

Jack Daniels Old No. 7 Club — With finishes like real Jack Daniel's whiskey barrel staves and wood reclaimed from 100-year old Texas barns, the Jack Daniel's Club offer is rich in character and authenticity. Perfect for Texas-themed parties, the Club and enclosed patio accommodate up to 300 guests.

PARTIES AT TOYOTA CENTER (CONTINUED)

Memorial Hermann Sky Court — With pop-a-shot, a full line-up of custom interactive activities, a dedicated party room, and a replica Rockets Center Court, the Memorial Hermann Sky Court is ideal for birthdays and company outings. Accommodates up to 300 guests.

Dream Game — Book a Toyota Center Dream Game and experience the thrill of lacing 'em up on the Rockets home court or the Aeros home ice.

For more information on private events at Toyota Center, please call our Event Booking team at 713.758.7255 or email us at eventbooking@rocketball.com.



THE SCOOP

