

WELCOME

Welcome!

Levy Restaurants welcomes our Luxury Suite Clients to the 2012 US Open. We look forward to providing you and your guests with exceptional food and beverage choices as well as heartfelt hospitality throughout the tournament.

We are proud that our passion has taken us to some of the most spectacular events in the country, from Super Bowls and Major League All-Star games to the Grammy Awards and Ryder Cup. We bring this wealth of experience to the US Open in the form of attentive service and innovative menus that are sure to exceed your expectations.

Our team of chefs, have prepared a formidable line-up of tennis classics as well as some inspiring restaurant packages. We are passionate about the menu and look forward to working with you on selecting the perfect options to complete your suite experience. You are our focus, we're here to serve you, so don't hesitate to call on us for all of your event day needs!

Thank you for your participation in the luxury suite program. I look forward to working with you throughout the US Open and in the meantime, if you have any questions, please don't hesitate to ask.

Cheers!

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LUXURY SUITE PROGRAM OVERVIEW

Levy Restaurants, in association with the USTA Billie Jean King National Tennis Center, is pleased to provide Suite Holders with a celebrated package of food and beverage services unique to the sports and entertainment industry. We are committed to working with you to ensure that our services exceed your highest expectations. A Levy Restaurants Account Executive will be assigned to assist you in all phases of your luxury suite planning. Your Levy Restaurants Account Executive will serve as your primary contact with Levy Restaurants and will be available to execute any last minute requests or to help with suggestions in creating a memorable luxury suite experience for you and your guests.

The Luxury Suite Food and Beverage Program consists of individually ordered platters, which serve a range of guests depending on consumption. While determining the number of guests served per platter cannot be exact, we have designed them to provide a full portion for a minimum of 10 guests. If you anticipate heavy consumption, you should estimate each platter will serve 8-10 guests. For lighter consumption, you could plan for as many as 12 guests per platter. Suite food items are presented al fresco unless otherwise noted.

Please refer below to our terms and conditions relative to the Luxury Suite Food and Beverage Program. If at any point in your planning and preparation for the 2012 US Open you have questions relating to this information, do not hesitate to contact your Levy Restaurants Account Executive. Thank you for your participation in the Luxury Suite program here at the USTA Billie Jean King National Tennis Center.

HOURS OF OPERATION

Hours of operation for hospitality suites are 10:00 AM - 5:00 PM for day sessions and 6:00 PM to the conclusion of play for evening sessions.

DELIVERY TIMES

To ensure the freshest possible product delivered when your guests will be ready to dine, we have established the following delivery schedule:

Morning Sessions – Food delivery by 12:00 PM

Evening Sessions – Food delivery by 6:30 PM

All pre-ordered food and beverage items will be delivered by the designated delivery times. Room temperature items will be delivered before hot food items. In the event that morning session play runs late, all food orders for evening sessions will follow the regularly scheduled delivery time by 6:30 PM unless your Suite Host requests a later delivery time.

Please note that Suite Hosts, provided by the Suite Holder, are responsible to approve and sign for deliveries.

SAME DAY SESSION ORDERING

Same day orders to replenish existing, pre-ordered items (re-orders) are not subject to a same day surcharge. Items ordered within 72 hours of the session that are not repeat items from the existing pre-order will be assessed a 10% surcharge on the menu price to cover additional labor and food costs.

Please note that same day orders will be delivered after all suite pre-orders are distributed, within the hour, after the scheduled delivery time.

SERVICE EQUIPMENT

In an effort to reduce the environmental impact of the US Open, standard suite serviceware includes China plates, glassware, stainless steel flatware and recycled paper napkins. Environmentally friendly disposable serviceware will be available for use on the patio.

LUXURY SUITE PROGRAM OVERVIEW

CONTRACTS AND PAYMENT POLICY

To ease your planning process, we suggest that your planning discussions with your Levy Restaurants Account Executive begin a minimum of 5 weeks prior to the start of the tournament. This will enable you to easily meet the deadlines for ordering and payment. Please note that only primary Suite Holders designated by the USTA will be billed for Levy Restaurants' charges.

A 100% deposit on all contractually confirmed orders is required 14 days prior to the start of the tournament. A pre-approved credit card authorization is required to be held on file. All food and beverage charges in excess of pre-paid orders will be satisfied DAILY using this pre-approved credit card held on file. If you choose to pay this excess by check, the charges on this credit card will be reversed once the check is received.

Please refer to the following timeline for suite orders, signed contracts and payments:

July 16	Introduction to Levy Restaurants Account Executive, begin sales discussion (suggested)
July 27	Preliminary orders placed
July 30	Levy Restaurants to submit contract for client approval
August 6	Signed contract for suite pre-orders and pre-authorized credit card number received by Levy Restaurants
August 10	Receipt of 100% deposit on contractually confirmed pre-orders
August 27	Tournament begins, all pre-ordered food and beverage to be confirmed and paid before suite opens
September 14	Final reconciliation submitted to suite client

CANCELLATION POLICY

Suite pre-orders may be cancelled without penalty or surcharges at any time up to 72 hours prior to the session for which the food is ordered. Suite pre-orders cancelled between 72 hours and 24 hours of the session will be subject to a 50% charge of the agreed menu price to cover the cost of food and beverage purchases already made in preparation for the event. In the event that a suite order is cancelled or if, due to weather, a session (or sessions) is cancelled with less than 24 hours notice, the client will be charged the full menu price, as the menu items will already be in production and the staff committed to work.

STAFFING

To accommodate your suite, a Suite Attendant will be provided at the cost of 150 dollars per session or 250 dollars per day. Additional Suite Attendants or Bartenders can be requested at 150 dollars per session or 250 dollars per day. Per New York labor law, an attendant is required to have a day off after seven days of work. The staffing agency will be in contact with each suite host to establish the scheduled day off for the two week event. A replacement attendant will be provided that day. Gratuities for attendants are at your sole discretion, but are welcomed based on the service provided.

ADMINISTRATIVE CHARGE AND SALES TAX: All orders are subject to 8.875% sales tax. In addition, Levy Restaurants charges a 21% administrative charge. The administrative charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.

ARTHUR ASHE
KIDS' DAY

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KIDS' DAY

ARTHUR ASHE KIDS' DAY SPECIALTIES

AVAILABLE AUGUST 25, 2012 ONLY

The complete À La Carte Menu will be available on Arthur Ashe Kids' Day

All individual items serve 10 guests

In addition to the À La Carte Menu, the following children's specialty items are available:

PEANUT BUTTER AND JELLY SANDWICHES

On white bread 60.00

CHICKEN TENDERS

Honey mustard sauce 70.00

INDIVIDUAL ORGANIC JUICE BOXES 16.00

COOKIES

Chocolate chunk cookies baked in-house 65.00

US OPEN KIDS' LUNCH BOX

Available for pre-order the entire tournament

Peanut butter and jelly sandwich, organic juice box, fruit, vegetables and dip in a US OPEN lunch box
10.00 per lunch box

LITTLE TENNIS FAN

FOR PRE-ORDER ONLY

AVAILABLE AUGUST 25, 2012 ONLY

Complete menu to serve 10 guests, for pre-orders only. Limited quantities available

Package includes complimentary kids' chef hats

ALL-BEEF HOT DOGS

Hot dogs accompanied with ketchup, mustard and pickle relish

CHICKEN TENDERS

Honey mustard sauce

MAC AND CHEESE

Pasta tossed in a cheddar cheese sauce

KETTLE CHIPS

MARKET FRESH FRUIT SKEWERS

VEGETABLE STICKS

Ranch dressing

COOKIES

Chocolate chunk cookies baked in-house

CHOCOLATE MILK, 2% MILK AND ORGANIC JUICE

225.00 dollars



PACKAGES

LUXURY SUITE LABOR DAY BBQ

SERVED LABOR DAY WEEKEND ONLY

Complete menus to serve 20 guests for pre-orders only
Limited quantities available per session, first-come, first-served
No substitutions please

DUO OF MINIATURE HAMBURGER SLIDERS AND KOSHER-STYLE HOT DOGS

Sauerkraut and condiments (Served hot)

BARBECUE RIBS

Charred, tender pork ribs glazed in our bourbon barbecue sauce (Served hot)

PICNIC-STYLE FRIED CHICKEN

Crisp buttermilk battered fried chicken and biscuits

CORN ON THE COB

Spicy jalapeño butter (Served hot)

POTATO SALAD

Red bliss potatoes tossed in sour cream and chive dressing

COLESLAW

Julienne crisp vegetables tossed in a refreshing sweet and sour dressing

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic (Served hot)

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

1120.00 dollars

LUXURY SUITE MENU 1

Complete menus to serve 20 guests
Substitutions are welcome (Price will vary depending upon choice)

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

ARTISANAL EUROPEAN CHEESES

A selection of artisan European cheeses with dried fruits, flatbreads and honey

GARDEN FRESH VEGETABLE CRUDITÉS

Buttermilk ranch dip

GOURMET POPCORN

Served in a commemorative US OPEN container

CORIANDER GRILLED SHRIMP

Coriander-dusted grilled jumbo shrimp, chilled and accompanied by a pineapple-mango relish

TURKEY COBB SALAD

Crisp romaine hearts, accompanied by roasted turkey, bacon, bleu cheese, red onions, grape tomatoes and cucumbers with vinaigrette and bleu cheese dressings

GOURMET MINIATURE SANDWICH SAMPLER

- Ham and Jarlsberg swiss pretzel sandwich
- Applewood-smoked turkey with cranberry apricot chutney on a miniature artisan roll
- Grilled beef tenderloin sandwiches with tomato, caramelized onions and herbed aïoli on a fresh-baked ciabatta roll

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

1020.00 dollars

LUXURY SUITE MENU 2

Complete menus to serve 20 guests
Substitutions are welcome (Price will vary depending upon choice)

ASSORTED DIPS AND SPREADS

Red pepper hummus, basil pesto spread and garlic-parmesan dip accompanied by pita chips

GARDEN FRESH VEGETABLE CRUDITÉS

Buttermilk ranch dip

CLASSIC BRUSCHETTA

Three toppings including: tomato basil salad, herbed ricotta cheese and green olive-artichoke caponata

ITALIAN SALUMI

Sopressata, prosciutto, capicola, country marinated olives, long-stemmed artichoke and asparagus salad with assorted flatbreads

TUSCAN FLATBREAD SANDWICH SAMPLER

- Grilled beef tenderloin and boursin cheese with caramelized onion jam on grilled rosemary focaccia bread
- Grilled chicken, roasted tomatoes, braised spinach, provolone cheese and herb mayonnaise on grilled focaccia bread

MURRAY'S LOCALLY RAISED HERB-CRUSTED CHICKEN BREAST

Accompanied by baby arugula, tomatoes, shaved fennel and red wine vinaigrette

PESTO PASTA SALAD

Summer market tomatoes, red onions, basil, mozzarella cheese and pine nuts in a basil vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with our caesar dressing, parmesan cheese and garlic croutons

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

INDIVIDUAL NEW YORK CHEESECAKES

1225.00 dollars

LUXURY SUITE MENU 3

CHEF'S HARVEST PACKAGE Complete menus to serve 20 guests

Substitutions are welcome (Price will vary depending upon choice)

AMERICAN FARMSTEAD CHEESES

A selection of local artisan cheeses with dried fruits, flatbreads and honey

GOURMET TRAIL MIX

A gourmet mix of unsalted peanuts, papayas, yogurt covered raisins, yogurt covered peanuts, diced pineapples, diced dates, banana chips, roasted unsalted almonds, pretzel treats, sesame sticks, roasted salted peanuts, honey-roasted peanuts, rice crackers and green wasabi peas

HERB-ROASTED LOCALLY HARVESTED VEGETABLES

Rosemary-roasted baby vegetables including zucchini, patty pan squash, carrots, fennel and turnip accompanied with a farro salad and finished with citrus dressing

HEARTLAND SANDWICH SAMPLER

- Chicken bruschetta wraps with herb-marinated chicken, sliced heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla
- Homemade tuna salad on a bri che bun with lettuce and vine-ripe tomatoes
- Grilled vegetable wrap with sun-dried tomato and goat cheese spread in a spinach tortilla

NIMAN RANCH MINI SAUSAGE SAMPLER

Grilled all natural spicy Italian and apple gouda sausages served with stewed peppers and onions, yellow and spicy mustards and hero rolls (Served hot)

MURRAY'S LOCALLY RAISED ROSEMARY GARLIC ROASTED CHICKEN

Ragout of roasted artichokes, fennel, sun-dried tomatoes, fingerling potatoes, kalamata olives and rosemary-lemon jus (Served hot)

LIMESTONE LETTUCE, PEAR, WALNUT AND GOAT CHEESE SALAD

Tossed with a citrus vinaigrette

TABBOULEH SALAD

Cracked wheat, celery, mint, parsley, golden raisins, cucumbers, tomatoes and lemon dressing

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

1258.00 dollars

LUXURY SUITE MENU 4

Complete menus to serve 20 guests
Substitutions are welcome (Price will vary depending upon choice)

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

CHILLED SHRIMP COCKTAIL

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

TURKEY COBB SALAD

Crisp romaine hearts, accompanied by roasted turkey, bacon, bleu cheese, red onions, grape tomatoes and cucumbers with vinaigrette and bleu cheese dressings

CHICKEN BRUSCHETTA WRAPS

Herb-marinated chicken, sliced heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla

KOSHER-STYLE HOT DOGS

Sauerkraut and condiments (Served hot)

CREEKSTONE FARMS CLASSIC BEEF TENDERLOIN

Seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak red and yellow tomatoes served with miniature artisan rolls and horseradish sauce

POTATO SALAD

Red bliss potatoes tossed in sour cream and chive dressing

COLESLAW

Julienne crisp vegetables tossed in a refreshing sweet and sour dressing

NEW YORK STYLE PICKLES

Selection of preparation: "kosher spear," "whole dill," "half sour" and "whole hot" pickles

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

SIGNATURE SIX LAYER CARROT CAKE

Loaded with fresh carrot, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans

1405.00 dollars

LUXURY SUITE MENU 5

Complete menus to serve 20 guests
Substitutions are welcome (Price will vary depending upon choice)

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

CORIANDER GRILLED SHRIMP

Coriander-dusted grilled jumbo shrimp, chilled and accompanied by a pineapple-mango relish

ECKERTON HILL FARMS HEIRLOOM TOMATOES AND FRESH MOZZARELLA

Cold-pressed extra virgin olive oil and cracked black pepper with aged balsamic for seasoning

SMOKED BARBECUE CHICKEN SALAD

Crisp romaine, radicchio, spinach, red onion, tomato, beans, cornbread croutons and topped with a barbecue chicken and fresh grilled corn. Served with a baked bean vinaigrette

LONG ISLAND LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll

DUO OF MINIATURE HAMBURGER SLIDERS AND KOSHER-STYLE HOT DOGS

Sauerkraut and condiments (Served hot)

BARBECUE RIBS

Charred tender pork ribs glazed in our bourbon barbecue sauce (Served hot)

PICNIC-STYLE FRIED CHICKEN

Crisp buttermilk battered fried chicken and biscuits

CORN ON THE COB

Spicy jalapeño butter (Served hot)

POTATO SALAD

Red bliss potatoes tossed in sour cream and chive dressing

COLESLAW

Julienne crisp vegetables tossed in a refreshing sweet and sour dressing

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

SIGNATURE SIX LAYER CARROT CAKE

Loaded with fresh carrots, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans

1820.00 dollars

LUXURY SUITE

MENU 6

Complete menus to serve 20 guests

Substitutions are welcome (Price will vary depending upon choice)

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip

AMERICAN FARMSTEAD CHEESES

A selection of local artisan cheeses with dried fruits, flatbreads and honey

CHILLED SHRIMP COCKTAIL

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

CHINESE CHICKEN SALAD

Chicken breast with romaine lettuce, napa and red cabbage, spinach and wonton strips served with an Asian dressing

LONG ISLAND LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll

GOURMET MINIATURE SANDWICH SAMPLER

- Ham and Jarlsberg swiss pretzel sandwich
- Applewood-smoked turkey with cranberry apricot chutney on a miniature artisan roll
- Grilled beef tenderloin sandwiches with tomato, caramelized onions and herbed aioli on a fresh-baked ciabatta roll

CREEKSTONE FARMS CLASSIC BEEF TENDERLOIN

Seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak red and yellow tomatoes, served with miniature artisan rolls and horseradish sauce

SESAME SEARED AHI TUNA

Accompanied by seaweed salad with wasabi crème fraiche

MURRAY'S LOCALLY RAISED ROSEMARY GARLIC ROASTED CHICKEN

Ragout of roasted artichokes, fennel, sun-dried tomatoes, fingerling potatoes, kalamata olives and rosemary-lemon jus (Served hot)

MIXED FIELD GREEN SALAD

Mixed field greens with cucumbers, tomatoes and red onions with a balsamic vinaigrette

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies

INDIVIDUAL NEW YORK CHEESECAKES

SIGNATURE SIX LAYER CARROT CAKE

Loaded with fresh carrots, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans

2085.00 dollars

LUXURY SUITE WINE BAR FOOD

Complete menus to serve 20 guests for pre-orders only
Limited quantities available per session, first-come first-served
No substitutions please

SEARED RARE TUNA LOIN

Rice, beans and capers

PROSCIUTTO

Grana, shaved artichokes and hearts of palm

FLAMING OUZO SHRIMP

PANZANELLA

Traditional tuscon bread salad with heirloom tomatoes, cucumbers, onions and basil

SPANISH CHEESE ASSORTMENT

Traditional membrillo and bread

TOMATO BREAD

Serrano ham and Manchego cheese

FRESH MOZZARELLA

Tomatoes, arugula and olives

MARINATED BAR OLIVES

Accompanied with a bottle of pressed olive oil and aged balsamic vinegar

CHOCOLATE DIPPED ALMOND AND PINE NUT COOKIES

RAISIN ICE CREAM

With Pedro Ximenez Sherry

1875.00 dollars

LUXURY SUITE ITALIAN PACKAGE

Complete menus to serve 20 guests for pre-orders only
No substitutions please

GOURMET COUNTRY MARINATED OLIVES

BRUSCHETTA ASSORTI

White beans and escarole, corn and avocado tomato and mozzarella and smashed fresh favas served with grilled breads

SEASONAL HEIRLOOM TOMATOES

With house-made pesto, and country olives

MARKET SALAD

Pink watermelon radishes, asparagus, peasant bread, yellow mustard greens, ricotta salata, eggs with red wine vinegar dressing

WILD MUSHROOM LASAGNA

Phillips Mushroom Farms chantrella, portobello, shiitake and oyster mushroom with taleggio cheese (Served hot)

SPICY MEATBALL RAGU

Strozzapreti pasta, cherry tomatoes, fennel bulb and pecorino cheese (Served hot)

CHICKEN SALTIMBOCCA

Prosciutto, sage leaf, oyster mushroom, fontina cheese with a marsala glaze (Served hot)

MOCHA RICOTTA TIRAMISU

Individual mascarpone custard layered with mocha ricotta and ladyfingers

ASSORTED CANNOLI

Pistachios, chocolate chip and vanilla bean

1600.00 dollars

LUXURY SUITE FINALS WEEKEND PACKAGE

SERVED FINALS WEEKEND ONLY (FRIDAY/SATURDAY/SUNDAY)

Complete menus to serve 20 guests for pre-orders only
Limited quantities available per session, first-come first-served
No substitutions please

MINI FRUIT SAMPLERS

Mango and summer melons

AMERICAN FARMSTEAD CHEESES

A selection of local artisan cheeses with dried fruits, flatbreads and honey

BRUSCHETTA ASSORTI

White beans and escarole, corn and avocado tomato and mozzarella and smashed fresh favas served with grilled breads

LOBSTER AND SEAFOOD NEWBURG

Maine lobster, sautéed rock shrimp, scallops with spring onion and sherry (Served hot)

CREEKSTONE FARMS COFFEE RUBBED FILET MIGNON

Ancho wild mushroom ragout, kale and onion (Served hot)

ACES SIGNATURE CRABCAKES

Zesty lemon aioli (Served hot)

ECKERTON HILL FARMS HEIRLOOM TOMATO SALAD

Capers and fresh basil with roasted shallot vinaigrette

SATUR FARMS WILD BABY ARUGULA SALAD

Golden roasted beets, candied walnuts, tomatoes, goat cheese and lemon citrus dressing

WHEAT BERRIES SALAD

Rainbow kale, wild mushroom, country olive mix, grape tomato with lemon thyme vinaigrette

TUMBADOR ARTISANAL CHOCOLATES

PB&J, passion fruit and smokey caramel

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream

3000.00 dollars

LUXURY SUITE CHAMPIONS GRILL

Complete menus to serve 20 guests for pre-orders only
Limited quantities available per session, first-come, first-served
No substitutions please

COLD POACHED JUMBO SHRIMP

Chilled with zesty cocktail sauce and fresh cut lemons

BABY ICEBERG WEDGE SALAD

Red onions, bacon and bleu cheese dressing

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with caesar dressing, parmesan cheese and garlic croutons

ECKERTON HILL FARMS HEIRLOOM TOMATO SALAD

Balsamic syrup, wild arugula and shaved parmesan cheese

SESAME CRUSTED AHI TUNA

Pineapple relish

CREEKSTONE FARMS ANGUS GRILLED FILET MIGNON

Horseradish cream

MURRAY'S LOCALLY RAISED CITRUS-BRINED NATURAL AMISH CHICKEN

Lemon and thyme natural jus

YUKON GOLD MASHED POTATOES (Served hot)

CREAMED SPINACH WITH PARMESAN (Served hot)

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

SIGNATURE SIX LAYER CARROT CAKE

Loaded with fresh carrots, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans

US OPEN CUSTOM CHOCOLATES

3500.00 dollars

Talk to your Levy Restaurants Account Executive for wines to compliment your Champions Grill Package



LUXURY SUITE ACES GOLD

Complete menus to serve 20 guests for pre-orders only
Limited quantities available per session, first-come first-served
No substitutions please

CHILLED LOBSTER AND POACHED SHRIMP

Spicy cocktail sauce and lemon aioli

ACES SIGNATURE CRAB CAKES

Accompanied by summer slaw and lemon aioli (Served hot)

LOCAL FIELD GREENS

Oranges, fennel, torpedo onions, cucumber and black sesame vinaigrette

HEIRLOOM TOMATO SALAD

Summer beans, picked herb salad and a lemon citronette

CHAR-GRILLED AHI TUNA

Pickled ginger and spiced mango salsa

PANKO-CRUSTED CHICKEN

Dusted with curry and cumin and served with a sweet chili dipping sauce (Served hot)

CREEKSTONE FARMS ANGUS GRILLED FILET MIGNON

Shallot cabernet sauce (Served hot)

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES

MOLTEN CHOCOLATE LAVA CAKE

Tahitian vanilla ice cream and dark chocolate fudge sauce

WARM CINNAMON-PEACH COBBLER

Graham cracker cobbler crumble, peach compote and butterscotch caramel

US OPEN CUSTOM CHOCOLATES

4750.00 dollars

Talk to your Levy Restaurants Account Executive for wines to compliment your Aces Gold Package

LUXURY SUITE ACES PLATINUM

Complete menus to serve 20 guests for pre-orders only
Limited quantities available per session, first-come, first-served
No substitutions please

PLATEAU ROYALE

The ultimate chilled seafood platter with chilled jumbo shrimp, chilled lobster, king crab legs, oysters and clams, served with cocktail sauce, lemon aioli and a lime-ginger mignonette

CHILLED LOBSTER

Poached hard-shelled lobsters, served chilled with lemon aioli

ACES SIGNATURE CRAB CAKES

Accompanied by summer slaw and lemon aioli (Served hot)

LOCAL FIELD GREENS

Oranges, fennel, torpedo onions, cucumber and black sesame vinaigrette

HEIRLOOM TOMATO SALAD

Summer beans, picked herb salad and a lemon citronette

AMERICAN FARMSTEAD CHEESES

A selection of local artisan cheeses with dried fruits, flatbreads and honey

CHAR-GRILLED AHI TUNA

Pickled ginger and spiced mango salsa

SKUNA BAY CHARRED SALMON

A summer bean salad and a black sesame vinaigrette

PANKO-CRUSTED CHICKEN

Dusted with curry and cumin and served with a sweet chili dipping sauce (Served hot)

CREEKSTONE FARMS ANGUS GRILLED FILET MIGNON

Shallot cabernet sauce (Served hot)

MOLTEN CHOCOLATE LAVA CAKE

Tahitian vanilla ice cream and dark chocolate fudge sauce

MEYERS LEMON MERINGUE SEMIFREDDO

Buttery sugar cookie crust, torched meringue, summer berry compote and a lemon chip

WARM CINNAMON-PEACH COBBLER

Graham cracker cobbler crumble, peach compote and butterscotch caramel

US OPEN CUSTOM CHOCOLATES

5750.00 dollars

Talk to your Levy Restaurants Account Executive for wines to compliment your Aces Platinum Package



À LA CARTE

LUXURY SUITE À LA CARTE MENU

SNACKS

All individual items serve 10 guests

SNACK ATTACK

An assortment of great snacks including our snack mix, mustard pretzels, orange cranberry mix, chocolate covered raisins and kettle-style potato chips served with onion dip 95.00

ARTISANAL EUROPEAN CHEESES

A selection of artisan European cheeses with dried fruits, flatbreads and honey 165.00

AMERICAN FARMSTEAD CHEESES

A selection of local artisan cheeses with dried fruits, flatbreads and honey 215.00

SALSA AND GUACAMOLE SAMPLER

Our homemade guacamole served with crisp tortillas, fresh salsa verde and salsa cruda 90.00

ASSORTED DIPS AND SPREADS

Red pepper hummus, basil pesto spread and garlic-parmesan dip accompanied by pita and flatbread 135.00

GARDEN FRESH VEGETABLE CRUDITÉS

Buttermilk ranch dip 85.00

CLASSIC BRUSCHETTA

Three toppings including: tomato basil salad, herbed ricotta cheese and green olive-artichoke caponata 95.00

GOURMET POPCORN

White cheddar and gourmet caramel popcorn 35.00

MIXED NUTS

Selection of hazelnuts, pecans, cashews and almonds 25.00

GOURMET COUNTRY MARINATED OLIVES 40.00

NEW YORK STYLE PICKLES

Selection of preparation: "kosher spear", "whole dill", "half sour" and "whole hot" pickles 50.00

GOURMET TRAIL MIX

A gourmet mix of unsalted peanuts, papayas, yogurt covered raisins, yogurt covered peanuts, diced pineapples, diced dates, banana chips, roasted unsalted almonds, pretzel treats, sesame sticks, roasted salted peanuts, honey-roasted peanuts, rice crackers and green wasabi peas 28.00

HEALTHY SNACK BASKET

With a variety of healthy and gluten-free options to balance your menu 95.00

CRUNCHY VEGETABLE CHIPS

Served with a lemon tarragon dip 36.00

ASIAN CRUDITE

A trio of fresh flavors: Wok-seared spicy edamame, black sesame cucumbers and gingered daikon and carrots. Served with wasabi ranch dressing and crispy wontons 115.00

PEPPER-GLAZED GOAT CHEESE SPREAD

Chevre, peppadew, jalapeño cream cheese with toasted pita chips 95.00

SMOKED ALMONDS 20.00

HUMMUS SAMPLER

Traditional chickpea, white bean and edamame hummus with crispy pita 115.00

PRETZEL CROSTINI AND SPREADS

Accompanied by beer cheese, sun-dried tomato mascarpone and lemon tarragon spreads 98.00

LUXURY SUITE À LA CARTE MENU

APPETIZERS

All individual items serve 10 guests

CHILLED SHRIMP COCKTAIL

Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh cut lemons 260.00

CORIANDER GRILLED SHRIMP

Coriander-dusted grilled jumbo shrimp, chilled and accompanied by a pineapple-mango relish 185.00

ACES SIGNATURE CRABCAKES

Zesty lemon aioli (Served hot) 290.00

ASIAN POTSTICKERS

Selection of chicken and vegetable, steamed and seared dumplings served with vegetable stir fry and sweet chili dipping sauce (Served hot) 155.00

BAKED HONEY-LEMON CHICKEN TENDERS

Farm-raised natural fresh chicken tenders marinated and roasted with honey, lemon, garlic and fresh herbs. Served with an herb ranch dip (Served hot) 115.00

PICO DE GALLO MAC-N-CHEESE

Housemade pico de gallo with cavatappi pasta, chihuahua cheese sauce and crispy fried tortillas (Served hot) 95.00

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES 100.00

GRILLED CAPRESE FLATBREAD SQUARES

Grilled open-face flatbread with fresh mozzarella, plum tomatoes, kalamata olives, fresh basil leaves and finished with a house-made pesto dressing 95.00

SPINACH AND ARTICHOKE DIP

Topped with a parmesan crust and served with baked pita chips (Served hot) 95.00

ECKERTON HILL FARMS HEIRLOOM TOMATOES AND FRESH MOZZARELLA

Cold-pressed extra virgin olive oil and cracked black pepper with aged balsamic for seasoning 95.00

ANTIPASTI FLATBREAD SQUARES

Grilled open-face flatbread with genoa salami, mortadella, prosciutto, fresh oregano leaves, shaved Parmigiano-Reggiano, roasted pepper and sun-dried tomato pesto drizzled with a light balsamic glaze 105.00

NORWEGIAN SMOKED SALMON

Norwegian smoked salmon with capers, onions and pumpernickel bread 150.00

ITALIAN SALUMI

Sopressata, prosciutto, capicola, country marinated olives, long-stemmed artichoke and asparagus salad with flat breads and grissini 185.00

(We recommend pairing the Italian Salumi with the Eckerton Hill Farms Heirloom Tomatoes and Fresh Mozzarella)

MORIMOTO SUSHI

Sushi is prepared under the supervision of "Iron Chef" Masaharu Morimoto, known to millions as the star of Iron Chef and Iron Chef America.

MORIMOTO SUSHI PLATTER

Tuna nigiri, salmon nigiri, shrimp nigiri, whitefish nigiri, and hamachi nigiri with spicy tuna, salmon avo, and other assorted rolls 300.00 76 pieces

MORIMOTO DELUXE SUSHI PLATTER

Toro sushi, hamachi yellowtail sushi, yellowtail scallion roll and signature toro scallion roll with tuna nigiri, salmon nigiri, shrimp nigiri, whitefish nigiri, and hamachi nigiri with spicy tuna, salmon, and other assorted rolls 550.00 108 pieces

Day of event orders – subject to availability

LUXURY SUITE À LA CARTE MENU

ENTRÉE SALADS

All individual items serve 10 guests

CHOPPED CHICKEN SALAD

Chopped lettuce with pulled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese, tossed in red wine vinaigrette 140.00

SMOKED BARBECUE CHICKEN SALAD

Crisp romaine, radicchio, spinach, tomatoes, beans, cornbread croutons and topped with barbecue chicken and fresh grilled corn. Served with a baked bean vinaigrette 135.00

TURKEY COBB SALAD

Crisp romaine hearts accompanied by roasted turkey, bacon, blue cheese, red onions, tomatoes and cucumbers with vinaigrette and bleu cheese dressings 125.00

SOUTHWESTERN STEAK SALAD

Sliced Creekstone Farms sirloin steak with romaine lettuce, grape tomatoes, roasted corn, queso fresco, cilantro, corn bread croutons and honey-chipotle ranch dressing 155.00

CHINESE CHICKEN SALAD

Chicken breast with romaine lettuce, napa and red cabbage, spinach and wonton strips served with an Asian dressing 115.00

CLASSIC CAESAR SALAD WITH CHICKEN

Crisp chopped romaine lettuce served with our caesar dressing, parmesan cheese, garlic croutons and grilled chicken 95.00

HERB-ROASTED LOCALLY HARVESTED VEGETABLES

Rosemary-roasted baby vegetables to include zucchini, patty pan squash, carrots, fennel and turnip accompanied with a farro salad and finished with a citrus dressing 130.00

BARBECUE SHRIMP AND ANDOUILLE SALAD

BBQ shrimp, andouille sausage, sweet grilled corn, onions, kidney beans, tomatoes and croutons tossed with assorted greens and a spicy cajun vinaigrette 165.00

THAI NOODLE SALAD WITH GRILLED SHRIMP

Egg noodles with pea pods, carrots, red pepper, basil and mint tossed in an asian vinaigrette and garnished with chilled grilled shrimp served in individual "to go" containers 175.00

PEANUTTY DAN DAN NOODLES WITH CHICKEN

Udon noodles, pulled roasted chicken, toasted peanuts, shredded carrots, green cabbage and peanut dressing 115.00

BALSAMIC AND OLIVE OIL

A bottle of imported balsamic vinegar and extra virgin olive oil 40.00

LUXURY SUITE À LA CARTE MENU

SANDWICHES

All individual items serve 10 guests

LONG ISLAND LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll 175.00

GRILLED FLATBREAD SANDWICH SAMPLER 140.00

- Marinated char-grilled chicken breast, Fontina cheese, baby spinach, tomato and lemon garlic aioli on grilled flatbread
- Ham, salami, prosciutto, provolone cheese, shredded romaine and vine-ripe tomato drizzled with red wine vinaigrette and served on grilled flatbread
- Grilled zucchini, romaine lettuce, vine-ripe tomatoes, chipotle mayonnaise, jalapeno jack cheese and sun-dried tomato pesto on grilled flatbread

TUSCAN FLATBREAD SANDWICH SAMPLER 145.00

- Grilled chicken, roasted tomatoes, braised spinach, provolone cheese and herb mayonnaise on grilled focaccia bread
- Grilled beef tenderloin and boursin cheese with caramelized onion jam on grilled rosemary focaccia bread

TURKEY BLT SANDWICH

Roasted turkey, Niman Ranch apple-wood smoked bacon, lettuce, tomato and herb aioli on a soft roll 115.00

GOURMET MINIATURE SANDWICH SAMPLER 135.00

- Ham and Jarlsberg swiss pretzel sandwich
- Applewood-smoked turkey with cranberry apricot chutney on a miniature artisan roll
- Grilled Creekstone Farms beef tenderloin sandwiches with tomato, caramelized onions and herbed aioli on a fresh-baked ciabatta roll

HEARTLAND SANDWICH SAMPLER 125.00

- Chicken bruschetta wraps with herb marinated chicken, sliced Eckerton Hill Farms heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla
- Homemade tuna salad on a brioché bun with lettuce and vine-ripe tomatoes
- Grilled vegetable wrap with sun-dried tomato and goat cheese spread in a spinach tortilla

CHICKEN BRUSCHETTA WRAPS

Herb-marinated chicken, Eckerton Hill Farms sliced heirloom tomatoes, fresh mozzarella and basil pesto in a whole wheat tortilla 95.00

CHILLED MINI VEGAN BURRITOS

Red chile marinated grilled vegetables, cilantro-lime cabbage and black beans rolled in rice paper with spicy garlic-soy dressing 85.00

CHICKEN TORTA SANDWICHES

Roasted chicken, spicy aioli, chipotle jack cheese, lettuce, cilantro and tomato with side of pickles 110.00

VEGETARIAN FLATBREAD SANDWICH

Grilled zucchini, romaine lettuce, vine-ripe tomatoes, chipotle mayonnaise, jalapeño jack cheese and sun-dried tomato pesto on grilled flatbread 95.00

SUMMER VEGETABLE AND TOFU FLATBREAD

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaise and sun-dried tomato pesto on grilled flatbread with side of olives 95.00

KOSHER-STYLE HOT DOGS

Sauerkraut and condiments (Served hot) 95.00

TURKEY MEATBALL HEROS

Rustic marinara sauce and melted provolone cheese served with hero rolls (Served hot) 130.00

NIMAN RANCH MINI SAUSAGE SAMPLER

Grilled all-natural spicy Italian and apple gouda sausages served with stewed peppers and onions, yellow and spicy mustards and hero rolls (Served hot) 185.00

US OPEN KIDS' LUNCH BOX

Peanut butter and jelly sandwich, organic juice box, fruit, vegetables and dip in a US OPEN lunch box 10.00 per lunch box



LUXURY SUITE À LA CARTE MENU

ENTRÉES AND LEVY CLASSICS

All individual items serve 10 guests

CREEKSTONE FARMS CLASSIC BEEF TENDERLOIN

Seared tenderloin of beef, chilled, then sliced and presented with red onions and beefsteak red and yellow tomatoes, served with miniature artisan rolls and horseradish sauce 300.00

CREEKSTONE FARMS CHEF-SLICED NEW YORK STRIP STEAK

Accompanied with steakhouse hashbrown potatoes (Served hot) 350.00

SESAME SEARED AHI TUNA

Accompanied by seaweed salad with wasabi crème fraiche 190.00

SKUNA BAY CHARRED SALMON

Summer bean salad, pickled red onions and a black sesame vinaigrette 165.00

MAPLE-GLAZED ROAST TURKEY

Roasted garlic thyme aioli, cranberry-apricot chutney and miniature artisan rolls 155.00

MURRAY'S LOCALLY RAISED ROSEMARY GARLIC ROASTED CHICKEN

Ragout of roasted artichokes, fennel, sun-dried tomatoes, fingerling potatoes, kalamata olives and rosemary-lemon jus (Served hot) 140.00

MURRAY'S LOCALLY RAISED HERB-CRUSTED CHICKEN BREAST

Baby arugula, tomatoes, shaved fennel and a red wine vinaigrette 130.00

PICNIC-STYLE FRIED CHICKEN

Crisp buttermilk battered fried chicken and biscuits 105.00

ORECCHIETTE PASTA

Roasted Italian sausage, eggplant, ricotta cheese, grape tomato confit, basil in extra virgin olive oil and tomatoes (Served hot) 110.00

CAVATAPPI PASTA WITH SUMMER VEGETABLES "AGLIO ET OLIO"

Artichoke, arugula, grape tomatoes and asparagus with red chili flakes and a garlic extra virgin olive oil sauce (Served hot) 110.00

CREEKSTONE FARMS SHORT RIBS

Red wine marinated beef short ribs slowly roasted and served with a summertime corn and bean succotash (Served hot) 175.00

CHICKEN PICCATA

Lightly breaded and served with a lemon caper sauce (Served hot) 140.00

MURRAY'S LOCALLY RAISED PAN SEARED CHICKEN BREAST

Spring corn and fresh bean succotash with Meyer lemon glaze (Served hot) 155.00

BREAD BASKET

An assortment of miniature artisanal rolls 25.00

LUXURY SUITE À LA CARTE MENU

SIDES

All individual items serve 10 guests

PESTO PASTA SALAD

Summer market tomatoes, red onions, basil, mozzarella cheese and pine nuts in a basil vinaigrette 75.00

LIMESTONE LETTUCE, PEAR, WALNUT AND GOAT CHEESE SALAD

Tossed with a citrus vinaigrette 85.00

CLASSIC CAESAR SALAD

Crisp chopped romaine lettuce served with caesar dressing, parmesan cheese and garlic croutons 65.00

MIXED FIELD GREEN SALAD

Mixed field greens with cucumbers, tomatoes and red onions with a balsamic vinaigrette 55.00

CHOPPED VEGETABLE SALAD

Romaine and spinach with seasonal vegetables, olives, fennel and Gorgonzola with a honey-mustard vinaigrette 85.00

POTATO SALAD

Red bliss potatoes tossed in sour cream and chive dressing 55.00

COLESLAW

Julienne crisp vegetables tossed in refreshing sweet and sour dressing 45.00

SUMMER GREEK SALAD

Romaine lettuce, tomatoes, red onions, kalamata olives, cucumbers, crumbled feta cheese, marjoram and red wine vinaigrette 95.00

COUS COUS SALAD

Tomatoes, cucumber, red onion, mint and basil in a lemon vinaigrette 65.00

LOADED MACARONI SALAD

Cavatappi pasta, chopped egg, spinach chiffonade, grape tomatoes, bacon, red onion, shredded cheddar cheese, scallions and a creamy horseradish dressing 75.00

NEW YORK STYLE PICKLES

Selection of preparation: "kosher spear", "whole dill", "half sour" and "whole hot" pickles 50.00

TABBOULEH SALAD

Cracked wheat, celery, mint, parsley, golden raisins, cucumbers, tomatoes and lemon dressing 60.00

HERB-ROASTED BISTRO-STYLE VEGETABLES

Oven-roasted with fresh rosemary, thyme and garlic 80.00

TRADITIONAL EGGPLANT PARMIGIANA

Served in a tomato basil sauce (Served hot) 95.00

GRILLED ASPARAGUS

Char-grilled asparagus accompanied by lemon aioli 85.00

GREEK FARRO SALAD

Tomato, cucumber, red onion, feta cheese, basil in a red wine vinaigrette dressing 75.00

SPINACH SALAD

Satur Farms baby spinach with dried cherries, goat cheese, radicchio, white peaches, Belgian endive and cider vinaigrette 75.00

BREAD BASKET

An assortment of miniature artisanal rolls 25.00

GOURMET COUNTRY MARINATED OLIVES 40.00

LUXURY SUITE À LA CARTE MENU

DESSERTS

All individual items serve 10 guests

CHAMPAGNE AND CHOCOLATE COVERED STRAWBERRIES

Celebrate the Open! Two bottles of Moët & Chandon Brut Imperial, Epernay, France and (10) chocolate covered strawberries 285.00

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES 100.00

COOKIE AND BROWNIE SAMPLER

A sweet assortment of chocolate chunk, oatmeal-raisin cookies baked in-house and fudge brownies 95.00

COOKIE SAMPLER

A sweet assortment of chocolate chunk, peanut butter cup and oatmeal-raisin cookies baked in-house 95.00

INDIVIDUAL NEW YORK CHEESECAKES

Graham cracker crust (10) 115.00

SLICED ANGEL FOOD CAKE

A mixed berry compote and whipped cream 95.00

INDIVIDUAL SUMMER BERRY FRUIT TARTS

Seasonal berries and vanilla bean custard (10) 90.00

INDIVIDUAL CUPCAKES

Assorted: vanilla, chocolate and red velvet (10) 80.00

SIGNATURE SIX LAYER CARROT CAKE

Loaded with fresh carrots, nuts and spices and layered with a sweet cream cheese icing and topped with toasted coconut and pecans 95.00

INDIVIDUAL MOLTEN CHOCOLATE LAVA CAKE

With whipped cream and dark chocolate fudge sauce (10) 110.00

TENNIS BALL BUTTER COOKIES 50.00 per dozen

BROWNIES 45.00

A SELECTION OF WHOLE SEASONAL FRESH FRUIT 60.00

LEMON TARTS

With mixed berries (10) 110.00

ASSORTED BEN & JERRY'S ICE CREAM BARS 5.00 per bar

(To be delivered in Ben & Jerry's freezer bags)

ASSORTED GOURMET DESSERT BARS

Lemon, rockslide brownie and blueberry linzertorte 95.00

LEMONADE CAKE

A taste of summer layered with Meyer lemon curd, coated with lemon bark and topped with lemon drops 85.00

CAKE POPS

Chocolate and red velvet sweet cake pops (10) 75.00

LUXURY SUITE À LA CARTE MENU

EARLY ARRIVALS

(Available for AM sessions only)

All individual items serve 10 guests

SLICED FARMERS MARKET SUMMER FRUIT PLATTER WITH BERRIES 100.00

INDIVIDUAL GRANOLA PARFAITS

Natural yogurt and summer berry compote 90.00

MINI BREAKFAST PASTRIES

Assorted danish, croissants and muffins with preserves and sweet cream butter 40.00

GLAZED DONUTS

Fresh-baked glazed donuts 18.00

MINI BAGELS

New York style, poppy seed, whole wheat and plain bagels served with cream cheese and sweet cream butter 30.00

NORWEGIAN SMOKED SALMON

Norwegian smoked salmon with capers, onions and pumpernickel bread 150.00

LUXURY SUITE À LA CARTE MENU

KOSHER MENU

Individual Glatt Kosher meals are available with your choice of one appetizer, entrée and dessert.

All meals are prepared fresh, sealed and served at either room temperature or warm.

Please provide our sales team at least 24 hours advanced notice for each individual order.

APPETIZERS

HEARTS OF ROMAINE SALAD

Lemon garlic dressing

MESCLUN BABY GREENS SALAD

Balsamic vinaigrette and garlic crostino

TEA SMOKED WILD KING SALMON

FRESH FRUIT PLATTER

ENTRÉES

HERB MARINATED GRILLED CHICKEN

Green bean salad

GRILLED SALMON

Grilled leek salad and lemon vinaigrette

GRILLED TUNA

Grilled leek salad and lemon vinaigrette

ANCHO CHILI MARINATED SKIRT STEAK

Watercress salad

GRILLED CHICKEN SALAD

Baby greens and balsamic vinaigrette

GRILLED TURKEY SALAD

Baby greens and balsamic vinaigrette

CHEF'S SALAD

Roast beef, mixed greens, cherry tomatoes, cucumbers and garlic dressing

DESSERT

CHOCOLATE DANISH

CHOCOLATE BOBKA

SEVEN LAYER CAKE

APPLE STRUDEL

CHOCOLATE BROWNIE

180.00 per person

BEVERAGES

2012 BEVERAGE PACKAGES

DELUXE BAR

Grey Goose, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Repasado and Rémy Martin VS, Napa Cellars Chardonnay, Ca' Bolani Pinot Grigio, Geysers Peak Cabernet Sauvignon, Heineken, Heineken Light, Buckler Non-Alcoholic Brew and Domestic Beers, evian®, Snapple, Bottled Sparkling Water, Assorted Pepsi Products and Juices

Bar Mixers Includes: Bloody Mary Mix, Sour Mix, Orange Juice, Cranberry Juice, Grapefruit Juice, Olives, Cherries, Limes and Lemons

40.00 per person

BEER, WINE & SODA BAR

Napa Cellars Chardonnay, Ca' Bolani Pinot Grigio, Geysers Peak Cabernet Sauvignon, Heineken, Heineken Light, Buckler Non-Alcoholic Brew and Domestic Beers, evian®, Snapple, Bottled Sparkling Water, Assorted Pepsi Products and Juices

25.00 per person

SODA BAR & JUICE BAR

Assorted Pepsi Products and Juices, evian®, Snapple, Bottled Sparkling Water

15.00 per person

À LA CARTE BEVERAGES

LIQUORS (750ml bottles)

Grey Goose	110.00
Grey Goose L'Orange	110.00
Grey Goose Le Citron	110.00
Grey Goose La Poire	110.00
Grey Goose Cherry Noir	110.00
Absolut	88.00
Ketel One	92.00
Ketel One Citroen	92.00
Belvedere	98.00
Tanqueray Gin	65.00
Bombay Gin	69.00
Bombay Sapphire Gin	85.00
Jose Cuervo Gold	55.00
Jose Cuervo Tradicional	98.00
1800 Reposado	105.00
Patrón Silver	125.00
Bacardi Limón	58.00
Bacardi Superior	52.00
Captain Morgan	68.00
Mount Gay Eclipse	68.00
Wild Turkey	82.00
Jack Daniel's	72.00
Johnnie Walker Red	80.00
Johnnie Walker Black	120.00
Johnnie Walker Blue	350.00
Maker's Mark	115.00
Jim Beam	55.00
The Glenlivet 12 Year Old	98.00
The Macallan 12 Year Old	120.00
Dewar's 'White Label'	78.00
Crown Royal	90.00
Chivas Regal	120.00
M&R Dry Vermouth (375ml)	22.00
M&R Sweet Vermouth (375ml)	22.00
Skinnygirl Margarita	50.00

CORDIALS (750ml bottles)

Rémy Martin V.S.O.P.	98.00
Courvoisier V.S.O.P.	120.00
B & B	89.00
Disaronno Amaretto	89.00
Kahlúa	89.00
Romana Sambuca	89.00
Baileys Original Irish Cream	89.00
Grand Marnier	120.00
Frangelico	89.00
Chambord	89.00
Midori	75.00

BAR FRUIT 10.00

Lemons, limes

BAR FRUIT GARNISH TRAY 20.00

Lemons, limes, stuffed olives, maraschino cherries

BEERS (6 - 12oz cans)

Heineken 5L Draughtkeg	55.00
Heineken Light 5L Draughtkeg	55.00
Newcastle 5L Draughtkeg	55.00
Heineken	34.00
Heineken Light	34.00
Amstel Light	34.00
Domestic	31.00
Domestic Light	31.00
Buckler Non-Alcoholic	31.00

SODAS AND JUICES (6 - 12oz cans)

Pepsi	19.00
Diet Pepsi	19.00
Sierra Mist	19.00
Diet Sierra Mist	19.00
Mountain Dew	19.00
Diet Mountain Dew	19.00
AMP Energy	24.00
Cranberry Juice (1qt bottles)	17.00
Orange Juice (1qt bottles)	17.00
Grapefruit Juice (1qt bottles)	17.00

MIXERS AND BAR SUPPLIES

Margarita Mix (liter bottle)	20.00
Bloody Mary Mix (liter bottle)	20.00
Pomegranate Mix (liter bottle)	20.00
Prickly Pear Mix (liter bottle)	20.00
Sour Mix (liter bottle)	20.00
Lime Juice (12oz bottle)	10.00
Tabasco Sauce (2oz bottle)	10.00
Worcestershire Sauce (5oz bottle)	10.00

CARBONATED MIXERS

Club Soda	19.00 (10oz bottles)
Ginger Ale	19.00 (6-12oz bottles)
Tonic Water	19.00 (10oz bottles)

COFFEE AND TEA SERVICE (Serves 10)

These compact systems deliver fresh, individually brewed cups of gourmet coffee or tea

100% Colombian Coffee	35.00
100% Colombian Decaf	35.00
Assorted Coffees and Decaf	35.00
Colombian Dark, Decaf, French Vanilla and Hazelnut	
Assorted Fine Teas	30.00
Breakfast Blend, Earl Grey and Green Tea	
Hot Cocoa	30.00
Espresso Bar (Per session-limited quantity)	185.00

ICED TEAS (6 - 16oz bottles)

Snapple Iced Tea	29.00
Snapple Peach Iced Tea	29.00
Snapple Diet Peach Iced Tea	29.00

SPORTS DRINK (6 - 20oz bottles) Gatorade 24.00

WATERS

evian® (6 - 500ml bottles)	23.00
Bottled Sparkling Water (1 - 750ml)	8.00

BEVERAGE PROGRAM ADDITIONS

CRAFTED BEVERAGE PITCHERS

GREY GOOSE® HONEY DEUCE PITCHER

Created to embody the spirit of the US Open with a fresh blend of GREY GOOSE® Vodka, a touch of premium raspberry-flavored liqueur, lemonade and honeydew melon balls served in two pitchers with 10 commemorative US Open cups
140.00 Serves 10

SUMMER SANGRIA SAMPLER

A refreshing twist on this Spanish classic featuring a pitcher of red wine, brandy, fresh juices and fruit and a pitcher of white wine, fresh juices and peaches
115.00 Serves 10

GRAND SLAM BLOODY MARY PITCHER

Spice things up with two pitchers of our signature bloody mary featuring GREY GOOSE® Vodka, spicy bloody mary mix and served with skewers of pickled spears, cheese, grilled vegetables and olives
115.00 Serves 10

WINE LIST

US OPEN GUEST SOMMELIER

Our guest sommelier will be pleased to help you plan your perfect event! We can help you review vintages, learn a bit more about our program and hand pick wines for your special day. Contact your sales manager to set up a visit to your suite on Arthur Ashe Kids Day.

WHITE

SPARKLING

	bottle
Moët & Chandon Impérial, Épernay, France	110
Moët & Chandon Rosé Impérial, Épernay, France	125
Moët & Chandon Grand Vintage, Épernay, France	150
Dom Pérignon, Épernay, France	325
Piper Sonoma Blanc de Blanc, Sonoma	46
Nino Franco 'Rustico' Prosecco, Veneto, Italy	48
Chandon Brut Classic, California	66
Louis Roederer Cristal, Reims, France	425

BRIGHT, CRISP SUMMERY WHITES

Martín Códax Albariño, Rías Baixas, Spain	46
Blackstone 'Winemaker's Select' Sauvignon Blanc, Monterey County	46
Alois Lageder Pinot Grigio, Alto Adige, Italy	52
Provenance Vineyards 'Rutherford' Sauvignon Blanc, Napa	56
Signaterra 'Shone Farm' Sauvignon Blanc, Russian River Valley	64
St. Innocent 'Freedom Hill Vineyard' Pinot Blanc, Willamette Valley	64
Jermann Pinot Grigio, Friuli, Italy	66
Domaine Thomas & Fils 'La Crêpe' Sancerre, Loire, France	76

AROMATIC, FRUITY WHITES

Seven Daughters White Blend, California	43
Laurenz und Sophie 'Singing' Grüner Veltliner, Austria	46
Hermann J. Weimer Dry Riesling, Finger Lakes, New York	54
Domaine Ehrhart 'Herrenweg' Gewurztraminer, Alsace, France	56
Schloss Vollrads Kabinett Riesling, Rheingau, Germany	60

RICH, FULL FLAVORED WHITES

Chateau St. Jean Chardonnay, Sonoma	46
Napa Cellars Chardonnay, Napa	58
Isabel Mondavi Chardonnay, Carneros	58
Joseph Drouhin Pouilly-Fuissé, Mâconnais, France	66
Domaine William Fevre 'Champs Royaux' Chablis, France	70
Chanson Père & Fils Chablis, Burgundy, France	70
Cakebread Chardonnay, Napa	96
Far Niente Chardonnay, Napa	106
Joseph Drouhin Puligny-Montrachet, Burgundy, France	118

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RED

PINK, DRY ROSÉ

Château d'Esclans 'Whispering Angel,' Côtes de Provence, France	bottle	50
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LIGHT, FRUITY REDS

Estancia 'Pinnacles Ranches' Pinot Noir, Monterey County	50
Louis Jadot Bourgogne Pinot Noir, Burgundy, France	54
Le Crema 'Sonoma Coast' Pinot Noir, Sonoma	68
Panther Creek 'Shea Vineyard' Pinot Noir, Willamette Valley	75
Acacia Pinot Noir, Carneros	85
Domaine Drouhin Pinot Noir, Willamette Valley	100
Flowers Pinot Noir, Sonoma Coast	110

SPICY, MEDIUM BODIED REDS

Cusumano 'Benuara' Nero d'Avola/Syrah, Sicily, Italy	48
Conde de Valdemar Rioja Reserva, Rioja, Spain	52
Rodney Strong 'Knotty Vines Estate Vineyards' Zinfandel, Northern Sonoma	55
Tardieu-Laurent 'Les Becs Fins,' Côtes-du-Rhône, France	55
Delas Freres 'Les Launes' Crozes-Hermitage, Rhône, France	60
Castello di Nipozzano Riserva Chianti Rufina, Tuscany, Italy	66
Legaris Crianza, Ribera del Duero, Spain	72
Terlato Vineyards Syrah, Dry Creek Valley, Sonoma	95
Antinori Tignanello, Tuscany, Italy	130

RICH, FULL REDS

Bodega Tamarí Reserva Malbec, Mendoza, Argentina	46
Hayman & Hill Cabernet Sauvignon, Napa	48
Francis Coppola 'Diamond Collection' Merlot, California	54
Oberon 'Napa Valley' Cabernet Sauvignon, Napa	58
B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma	64
Penfolds 'Bin 28' Kalimna Shiraz, South Australia	65
Kenwood 'Jack London Vineyard' Zinfandel, Sonoma	68
Mt. Veeder Winery Cabernet Sauvignon, Napa	82
Orin Swift Cellars 'The Prisoner,' Napa	92
Jordan Cabernet Sauvignon, Sonoma	118
Duckhorn Vineyards Merlot, Napa	125
Joseph Phelps Cabernet Sauvignon, Napa	128
Chimney Rock Cabernet Sauvignon, Stags Leap District, Napa	140
Silver Oak Cabernet Sauvignon, Napa	165
Dominus, Napa	220