



**EATING IS NOT
A SPECTATOR
SPORT**



PACKAGES

All Packages Served for a Minimum of 15 People

ROSIE'S KICKIN Q' BARBECUE PACKAGE

Rosie knows barbecue and serves up everything with a kick, from traditional barbecue items to fresher fare; we think you're gonna love it. 1025

SANDWICHES

- PULLED CHICKEN
Brined and slow-smoked, hand-pulled and tossed in sweet vinegar barbecue sauce with locally baked rolls.
- PULLED PORK
Hand-rubbed with our house dry rub and slow-smoked for 14 hours over smoldering hickory wood with locally baked rolls.

BONELESS BEEF SHORT RIB

Boneless beef short rib hand-rubbed with our house dry rub, slow-smoked and basted with our sweet vinegar barbecue sauce.

SIDES

HONEY CHEDDAR CORNBREAD

Grilled sweet corn, sharp cheddar cheese and honey.

SOUTHERN SLAW

Shaved green cabbage, carrots and green onions tossed in a sweet southern dressing.

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made of sharp cheddar, Monterey Jack, and American cheeses.

HOUSE SAUCES

- CAROLINA BBQ
Tomatoes, distilled vinegar, brown sugar, onions, Worcestershire and cracked black pepper.
- SMOKING HOT AND SWEET
Tomatoes, distilled vinegar, Sriracha, onions, brown sugar, fresh navel oranges and cracked black pepper.
- 3 MUSTARD
Dijon, stone-ground and yellow mustards, distilled vinegar, onions, brown sugar and cracked black pepper.

FARM TO FORK

Each of our house-made Farm to Fork selections feature fresh, natural and local flavors of the season. 1000

FARMERS MARKET DIPS, VEGGIES AND CROSTINI

Fresh, crisp farm stand vegetables and focaccia crostini with red pepper hummus, classic hummus and French onion dips.

FARMERS SEASONAL FRUIT

In-season fruits and berries.

MARYLAND CRAB CAKE

Jumbo lump crab, OLD BAY and lemon aioli.

TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

TUSCAN PASTA SALAD

Cavatappi pasta, broccoli, oven dried tomatoes, pesto, Pecorino Romano cheese.

LOCAL ARTISANAL SAUSAGE SAMPLER

Featuring chicken Chesapeake, bratwurst, and spicy Italian sausages. Served with spicy brown mustard, whole-grain mustard, sauteed onions, with sauerkraut and hoagie rolls.

FREE-RANGE ROASTED ROSEMARY GARLIC CHICKEN

A classic blend of fresh flavors featuring succulent rosemary chicken with roasted potatoes.

ALL-AMERICAN

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes. 1175

WING TOSS

Our house-made seasoned and crispy fried chicken wings, served with traditional spicy Buffalo, lemon OLD BAY, sweet and smoky barbecue.

CHILLED SHRIMP COCKTAIL

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail sauce.

VEGETABLE CAPRESE SLIDERS

Fresh mozzarella, Roma tomato, roasted red peppers, basil, balsamic on mini ciabatta rolls.

CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and locally baked rolls.

HOT DOGS

Served with all the traditional condiments.



Meet your Chef:

SENIOR SUITES SOUS CHEF EVIN MARTIN

Chef Evin is entering his third season at FedExField and his tenth year with Levy. Over the years he has supported numerous major events including The Kentucky Derby and Indy 500.



PACKAGES

All Packages Served for a Minimum of 15 People

DMV

Local flavors from the District, Maryland and Virginia. *1100*

DMV CHOPPED SALAD

Romaine, Tuscan kale, tomato, cucumber, roasted peppers, chick peas, artichoke and ciabatta crisps with red wine vinaigrette.

HAM AND CHEESE BISCUITS

Sliced Virginia ham topped with cheddar cheese and served on top of a fresh buttermilk biscuit topped with apple butter.

MARYLAND CRAB DIP

Served with kettle chips and pretzel crisps.

CHESAPEAKE TOSSED SALAD

OLD BAY grilled chicken, tomato, cucumber, shredded carrot, Chesapeake cheddar, Smithfield crispy cured bacon on a bed of Arcadian lettuce with a sherry vinaigrette.

HALF-SMOKES

Served with diced onion and shredded cheddar cheese.

DC CHILI

House-made chili with sliced half-smokes, kidney beans and onions in a savory tomato broth.

MARYLAND CRAB CAKES

Jumbo lump crab, OLD BAY and lemon aioli.

MVP

This package scores big points with every fan! *900*

CRISPY CHICKEN TENDERS

Buttermilk battered chicken with honey mustard and sweet and smoky barbecue sauce.

SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, salsa verde and smoked pepper salsa rojo with crispy tortilla chips.

LOADED MACARONI SALAD

A creamy classic with bacon, eggs, shredded cheddar cheese, onions, and tomatoes, tossed with our sweet cream dressing.

DISTRICT ITALIAN

Each of our house-made Italian inspired selections feature seasonal and local flavors. *1050*

SICILIAN OLIVE SALAD

A Mediterranean blend of olives, red onions and Italian seasonings marinated in a red wine vinaigrette.

DMV CHOPPED SALAD

Romaine, Tuscan kale, tomato, cucumber, roasted peppers, chick peas, artichoke, ciabatta crisps with red wine vinaigrette.

TOMATO, BASIL AND MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar.

PIZZETTE

Margherita, buffalo mozzarella, San Marzano tomatoes, basil

CLASSIC CAESAR SALAD

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons, and our signature Caesar dressing.

HOT DOGS

Served with all the traditional condiments.

DMV PUB BURGER

American cheese, shredded lettuce, sliced tomato, DMV sauce with locally baked rolls.

CALZONE

Traditional ricotta & mozzarella

ITALIAN ROPE SAUSAGE

Sweet Italian sausage, roasted peppers, onions and oregano.

BUTCHER, BAKER AND CHEESE MAKER

Hand-cut cheeses and sliced cured meats with artisan chutney, mustards and local honey.



PACKAGES

All Packages Served for a Minimum of 15 People

TASTE OF ASIA FEATURING PF CHANG'S PF CHANG'S

All PF Chang's orders must be placed with the pre-order deadline. No Exceptions

PACKAGE 1: GOOD FORTUNE

CHANG'S CHICKEN LETTUCE WRAPS

A secret Chiang family recipe and our signature dish.

CHANG'S SPICY CHICKEN

Our signature sweet-spicy chili sauce, green onion.

BEEF AND BROCCOLI

Flank steak, ginger-garlic aromatics, green onion, steamed broccoli.

COMBO FRIED RICE

Wok-tossed with egg, carrots, bean sprouts, green onion with chicken, beef, pork and shrimp.

MANDARIN CRUNCH SALAD

Julienned vegetables, chopped cabbage, mango, almonds, crispy rice sticks, mandarin vinaigrette

Serves 12 people. 1,100

White rice included, brown rice upon request.

PACKAGE 2: LUCKY CAT

CHANG'S BBQ SPARE RIBS

Slow-braised pork ribs wok-seared with a tangy Asian barbecue sauce.

SESAME CHICKEN

Sesame sauce, broccoli, bell peppers, onion.

MONGOLIAN BEEF

Sweet soy glaze, flank steak, garlic, snipped green onion.

VEGETABLE FRIED RICE

Wok-tossed with egg, carrots, bean sprouts, green onion.

MANDARIN CRUNCH SALAD

Julienned vegetables, chopped cabbage, mango, almonds, crispy rice sticks, mandarin vinaigrette

Serves 12 people. 1,100

White rice included, brown rice upon request.

SESAME CHICKEN



MONGOLIAN BEEF



PF CHANG'S A LA CARTE ITEMS

Serves 8-10 guests

CHANG'S CHICKEN LETTUCE WRAPS

A secret Chiang family recipe and our signature dish.

215

HOUSE MADE PORK EGG ROLLS

Hand-rolled with julienned veggies, sweet and sour mustard sauce.

250

CHANG'S BBQ SPARE RIBS

Slow-braised pork ribs wok-seared with a tangy Asian barbecue sauce.

240

MONGOLIAN BEEF

Sweet soy glaze, flank steak, garlic, snipped green onion.

350

CHANG'S SPICY CHICKEN

Our signature sweet-spicy chili sauce, green onion.

350

VEGETABLE FRIED RICE

Wok-tossed with egg, carrots, bean sprouts, green onion.

215

COMBO FRIED RICE

Wok-tossed with egg, carrots, bean sprouts, green onion with chicken, beef, pork and shrimp.

260

MANDARIN CRUNCH SALAD

Julienned vegetables, chopped cabbage, mango, almonds, crispy rice sticks, mandarin vinaigrette.

150

CALIFORNIA ROLL AND SPICY TUNA ROLL COMBO

200

CHANG'S CHICKEN LETTUCE WRAPS



HOUSE MADE PORK EGG ROLLS





À LA CARTE

GREENS

All greens are served for a minimum of 15 people unless otherwise noted

BALANCED GRAINS 130

Quinoa, cherry tomatoes, fresh mozzarella, roasted sweet corn & bulgur wheat tossed in a chimichurri dressing.

BABY ICEBERG WEDGE SALAD 150

Triple-smoked bacon, heirloom tomatoes, spiced pumpkin seeds and buttermilk ranch dressing.

DMV CHOPPED SALAD 125

Romaine, Tuscan kale, tomato, cucumber, roasted peppers, chick peas, artichoke and ciabatta crisps with red wine vinaigrette.

CLASSIC CAESAR SALAD 135

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

*Add grilled chicken, steak or shrimp.
80 per order*

CHESAPEAKE TOSSED SALAD 145

OLD BAY grilled chicken, tomato, cucumber, shredded carrot, Chesapeake cheddar, Smithfield crispy cured bacon on a bed of Arcadian lettuce with a sherry vinaigrette.

TUSCAN PASTA SALAD 135

Cavatappi pasta, broccoli, oven dried tomatoes, pesto, Pecorino Romano cheese.

CLASSIC SIDES

All classic sides are served for a minimum of 15 people unless otherwise noted

HOG MAC AND CHEESE 160

Applewood smoked bacon, pulled pork tossed in a creamy white cheese sauce.

THREE CHEESE MAC 180

Cavatappi pasta in a creamy sauce made of sharp cheddar, Monterey Jack, and American cheeses.

GRILLED ASPARAGUS 125

Char-grilled chilled asparagus accompanied by lemon aioli.

COLLARDS GREENS 140

Braised slow with pork belly and sweet onions.

STREET CORN ON THE COB 150

Fresh husked corn, brushed with lime cream and topped with crumbled cotija cheese, cilantro and chile lime salt.

COOL APPETIZERS

All appetizers are served for a minimum of 15 people unless otherwise noted

BUTCHER, BAKER AND CHEESE MAKER 135

Hand-cut cheeses and sliced meats with artisan chutney, mustards and local honey with French baguettes.

FARMERS MARKET DIPS, VEGGIES AND CROSTINI 150

Fresh, crisp farm stand vegetables and focaccia crostini with red pepper hummus, classic hummus and French onion dips.

FARMERS SEASONAL FRUIT 135

In-season fruits and berries.

WARM APPETIZERS

All warm appetizers are served for a minimum of 15 people unless otherwise noted

WING TOSS 195

Our house-made seasoned and crispy friend chicken wings, served with traditional spicy Buffalo, lemon OLD BAY, sweet and smoky barbecue.

STREET TACOS 285

Your choice of two of the following marinated, grilled meats and fish.

- Battered Fish
- Chicken Asado
- Skirt Steak Arranchera

Served with flour tortillas. Accompanied by salsa rojo, queso fresco, limes, pickled red onions, and jalapeños.

CLASSICS

All classics are served for a minimum of 15 people unless otherwise noted

GRILLED ENTRÉE BOARDS

HOT SMOKED SALMON 225

Whole salmon dry rubbed and hot smoked served with grilled asparagus spears, charred lemons and fried sweet capers.

BACKYARD FIRE ROASTED CHICKEN 250

Slow-roasted chicken carved butcher style with a lemon herb jus, heirloom fingerling potatoes and char-grilled tomatoes.

CLASSIC ITALIAN BEEF MEATBALLS 190

Traditional beef meatballs with marinara sauce. Served hot with locally baked rolls

CHILLED SHRIMP COCKTAIL 145, 30 pieces

An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail sauce.

GARDEN VEGETABLES 165

Farmers market fresh vegetables, buttermilk ranch dip.

MOZZARELLA & HEIRLOOM TOMATOES 120

Seasonal ripe tomatoes and fresh mozzarella with a basil pesto.

CRISPY CHICKEN TENDERS 190

Honey mustard and sweet and smoky barbecue.

STEAKHOUSE BEEF TENDERLOIN 375

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with g Jardiniera, horseradish sauce, mustard, arugula and locally baked rolls.

MARYLAND CRAB CAKES 280

Jumbo lump crab, OLD BAY and lemon aioli.

14-HOUR SMOKED BEEF BRISKET 315

Hand rubbed with our chef's dry rub, slow smoked and glazed with our sweet vinegar barbecue sauce.



À LA CARTE

HANDCRAFTED SANDWICHES AND FLATBREADS

All sandwiches, wraps and flatbreads are served for a minimum of 15 people unless otherwise noted

VEGETABLE CAPRESE SLIDERS 120
Fresh mozzarella, Roma tomatoes, roasted red peppers, basil and balsamic on mini ciabatta rolls.

MINI BUFFALO CHICKEN SANDWICHES 195
Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served hot with cool celery blue cheese slaw and locally baked rolls.

SMOKED PORK SANDWICHES 195
Smoked barbecue pork in our house-made barbecue sauce. Served hot with coleslaw and locally baked rolls.

'ZLT' FLATBREAD SANDWICH 155
Grilled zucchini, micro arugula, vine-ripe tomatoes, chipotle mayonnaise and jalapeño Jack cheese on grilled flatbread.

BEEFSTEAK TOMATO SLIDERS 135
Thick-cut beefsteak tomato, micro arugula, pickled zucchini and lemon aioli on brioche rolls.

BURGERS, SAUSAGES AND DOGS

All hot dogs and more are served for a minimum of 15 people unless otherwise noted

MINI HAND CRAFTED BURGERS

TURKEY BURGER 210, 2 burgers per person
Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese served with locally baked rolls.

DMV PUB BURGER
210, 2 burgers per person
American cheese, shredded lettuce, sliced tomato and DMV sauce served with locally baked rolls.

THE BACON BACON BURGER
210, 2 burgers per person
Artisan beef and bacon blend, aged cheddar, thick-cut bacon, bacon onion jam and garlic aioli served with locally baked rolls.

BACKYARD GRILLED LOCAL SAUSAGE 195
Hoffman's artisan sausages served with grilled sweet peppers and onions with assorted mustards, giardiniera relish and hoagie rolls.

SIGNATURE DOGS
THE BIG KID DOG 185 per order, serves 25
Goopy mac & cheese with smoked pork belly, topped with fiery Cheetos.

CHILI DOG 195 per order, serves 25
Steakhouse chili topped, shredded cheddar finished with crunchy Fritos.

NATHAN'S ALL-BEEF HOT DOGS serves 25, 175
Served with all the traditional condiments.

TASTE CLUB KIDS MEAL 11

Accompanied by fresh fruit, carrot and celery sticks with ranch dip, and granola bar.

CHOICE OF UNCRUSTABLE PB&J OR HOMEMADE WARM GRILLED CHEESE

SNACKS

HOUSE-MADE WARM PRETZEL BITES

130 per order, serves 15 guests

- BUTTERED AND SALTED PRETZEL BITES
Served with whole-grain mustard and beer cheese dip
- or
- CINNAMON SUGAR PRETZEL BITES
Served with vanilla cream dip
Dropped after the start of your event.

HOUSE-MADE CHIP DIP 60

House-made potato chips served with dill pickle dip.

SALSA AND GUACAMOLE SAMPLER 90

House-made fresh guacamole, salsa verde and smoked pepper salsa rojo with crispy tortilla chips.

SNACK ATTACK 59

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

FRESHLY POPPED POPCORN 40

DRY-ROASTED PEANUTS 19

SNACK MIX 19

PRETZEL TWISTS 19

POTATO CHIPS AND GOURMET DIPS 55

Kettle-style potato chips served with roasted garlic Parmesan and French onion dips.

AVOIDING GLUTEN SNACK BASKET

26 per basket, serves 1-2 guests

There's something for everyone on Game-Day! Enjoy a selection of gluten-free snacks including:

- Cherry Larabar
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar Popcorn
- Eden Organic Berry Mix
- NuGo Free Dark Chocolate Bar

Levy Restaurants is just one call away and a Culinary or Premium Services Specialist will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



À LA CARTE

SWEET SPOT

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

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE

65 per order, serves 12

Traditional Chicago-style cheesecake in a butter cookie crust.

RED VELVET CAKE 90 per order, serves 12

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle.

RAINBOW CAKE 90 per order, serves 12

Five colorful layers of sponge cake with a buttercream frosting.

SIX LAYER CARROT CAKE

90 per order, serves 14

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans.

CHOCOLATE PARADIS' CAKE

90 per order, serves 12

A rich chocolate génoise, layered with a chocolate ganache and candied toffee.

PEANUT BUTTER AND CHOCOLATE STACK CAKE 90 per order, serves 12

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips.

OUR FAMOUS DESSERT CART

SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Peanut Butter and Chocolate Stack Cake.

GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie and Rice Crispy Treat.

GOURMET COOKIES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter and Red Velvet Cookies.

ASSORTED CANDIES

A selection of Gummi® Bears, Jelly Belly®, Skittles and regular or peanut M&M's®.

SUITE SWEETS

GOURMET COOKIES AND BROWNIES

195 per order, serves 15

A sweet assortment of gourmet cookies and brownies.

SOUVENIR M&M DISPENSER 55

Your choice of regular or peanut M&M's in a souvenir football dispenser.

CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

BIRTHDAY PACKAGE

Includes a custom Redskins logo celebration cake or Redskins logo cupcakes with candles, Redskins logo plates and napkins, decorations including streamers and balloons. 250

CELEBRATION CAKE 1/4 sheet, 150

CELEBRATION CAKE 1/2 sheet, 200

REDSKINS LOGO CUPCAKES

market price

Please contact your Premium Services Specialist if you are interested in ordering the Birthday Package or customized desserts.



BEVERAGES

BEER, ALES AND ALTERNATIVES

Sold by the six-pack

Budweiser	40	Flying Dog Snakedog IPA	46
Bud Light	40	Goose Island IPA	46
Miller Lite	40	Stella Cidre	46
Coors Light	40	Shock Top	46
Michelob Ultra	40	Devil's Backbone Vienna Lager	46
Heineken	46	Guinness	46
Stella Artois	46	Port City Optimal Wit	50
Corona Extra	46	#ATTR Golden Ale	50
Corona Light	46	O'Doul's (non-alcoholic)	36

LIQUOR 750 mL

Smirnoff	75	Fireball Whiskey	95
Tito's Handmade Vodka	135	Bombay Sapphire	105
Ketel One	145	Tanqueray	95
Ciroc	145	Jose Cuervo Gold	90
Ciroc Red Berry	145	Deleon Tequila	135
Grey Goose	160	Patron Silver	150
Johnnie Walker Red	95	Bacardi Superior	90
Johnnie Walker Black	150	Captain Morgan Spiced Rum	85
The Macallan 12Yr	180	Captain Morgan Coconut Rum	90
Jack Daniel's Tennessee Whiskey	100	Southern Comfort	50
Bulleit Bourbon	115	Hennessy VS	150
Maker's Mark	135	Bailey's	80
Crown Royal	125	M&R Dry Vermouth (375 mL)	16
Jameson Irish Whiskey	120	M&R Sweet Vermouth (375 mL)	16

BAR SUPPLIES

Bloody Mary Package	40	Margarita Mix	16
Bloody Mary mix, stuffed olives, celery sticks, tabasco sauce, lemons and limes		Lemons and Limes	15

CHILL

JUICES (Quart)

Cranberry Juice	16
Grapefruit Juice	16
Orange Juice	16
Pineapple Juice	16

NA BEVERAGES (Six pack)

Pepsi	18
Diet Pepsi	18
Sierra Mist	18
Brisk Iced Tea	18
Pure Leaf Sweet Tea (4-Pack)	24
Schweppes Ginger Ale	18
Aquafina Water	18
Schweppes Tonic Water	18
Schweppes Club Soda	18
Bubly Sparkling Water	18
Lifewtr 20 Oz	32
Voss Water (330 mL)	32
K-Cup Service	75

WHITE WINE

<i>Smoke Tree Rose, California</i>	60
<i>Little Black Dress Pinot Grigio, California</i>	52
<i>Ruffino Pinot Grigio, Italy</i>	62
<i>Nobilo Sauvignon Blanc, New Zealand</i>	52
<i>Kim Crawford Sauvignon Blanc, New Zealand</i>	72
<i>Stag's Leap Aveta Sauvignon Blanc, Napa Valley</i>	87
<i>Sycamore Lane Chardonnay, California</i>	49
<i>Kendall Jackson Chardonnay, California</i>	62
<i>La Crema Chardonnay, Sonoma Coast</i>	80
<i>Cakebread Cellars Chardonnay, Napa Valley</i>	120

BUBBLY

<i>Ruffino Prosecco</i>	46
<i>Domaine Chandon Brut</i>	75
<i>Veuve Clicquot</i>	200

RED WINE

<i>Meiomi Pinot Noir, Sonoma County</i>	74
<i>La Crema Pinot Noir, Sonoma Coast</i>	95
<i>Cloudy Bay Pinot Noir, New Zealand</i>	120
<i>The Dreaming Tree Crush Red Blend, North Coast</i>	60
<i>Robert Mondavi Private Selection Merlot, California</i>	70
<i>Rutherford Hills Merlot, Napa Valley</i>	85
<i>Terrazas Reserva Malbec, Argentina</i>	59
<i>Sycamore Lane Cabernet Sauvignon, California</i>	49
<i>Louis Martini Cabernet Sauvignon, Sonoma County</i>	64
<i>Simi Cabernet Sauvignon, Sonoma County</i>	86
<i>Daou Cabernet Sauvignon, Napa County</i>	95

Did you Know!

PORT CITY BREWING COMPANY IS THE OLDEST PACKAGING BREWERY IN METROPOLITAN WASHINGTON, D.C. WE ARE PLEASED TO OFFER THEIR OPTIMAL WIT - A BELGIAN-STYLE WITBIER WITH A CRISP AND REFRESHING FINISH.

Snap a pic of your Optimal Wit!

 @PortCityBrew
#PortCityBrew

 Port City Brewing Company
#BeerGrownHere



COCKTAIL TRAYS

BLOODY MARY *185 per tray*

A truly engaging and customizable experience. Our signature tangy Bloody Mary base with Ketel One Vodka and a variety of garnishes hand-selected by our chefs for each and every tray.



HAND-CRAFTED MARGARITA *165 per tray*

The world's best-selling cocktail just got better! Hand-crafting at its finest with our signature blend of lime-based margarita mix with Deleon Tequila, Cointreau Orange Liqueur and finish with a squeeze of a fresh lime.



Try one today!



THE SCOOP

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Pepsi and Diet Pepsi
- (1) six-pack each of Sierra Mist/Aquafina Bottled Water, tonic water, etc.
- (1) bottle each of white and red wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) quart each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Premium Services Specialist at 301-276-6848 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 5:00 p.m. EST three business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Premium Services Specialist at 301-276-6848. Orders can also be received via e-mail at jtaff@levyrestaurants.com, and for licensed suiteholders to order online www.e-levy.com/fedexfield.

BE A TEAM PLAYER DRINK RESPONSIBLY

The Washington Redskins and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced.

HOURS OF OPERATION

Location Premium Services Specialist are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections. For licensed suite holders, online ordering is now available at www.e-levy.com/fedexfield. To reach a Representative, dial: 301-276-6848 or e-mail: jtaff@levyrestaurants.com.

QUICK REFERENCE LIST

Levy Restaurants Premium Services Specialist, Jennifer Taff; jtaff@levyrestaurants.com, 301-276-6848

Levy Restaurants Accounting Department 301-276-6087

FedExField Leased Suite Holders www.e-levy.com/fedexfield

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 5:00 p.m. EST, six business days prior to each event.

Orders can also be received via e-mail at jtaff@levyrestaurants.com, and for Licensed Suiteholders to order online at www.e-levy.com/fedexfield. Orders can be arranged with the assistance of a Premium Services Specialist at 301-276-6848 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00 p.m. EST the BUSINESS day prior to the event will not be charged.

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

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

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

1. Alcoholic beverages cannot be brought into or taken out of FedExField.
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.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our 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, dinner napkins, cups. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at FedExField, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT FEDEXFIELD

The rich tradition at FedExField is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 10 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Redskins Event Staff at 301-276-6036 or 301-276-6337.