



SUITE CATERING MENU

2023

USPBL powered by UWM



WELCOME

TO OUR VALUED SUITE GUEST

Welcome to the 2023 season of the USPBL powered by UWM at Jimmy John's Field, featuring the Birmingham Bloomfield Beavers, the Eastside Diamond Hoppers, the Westside Woolly Mammoths, and the hometown favorite Utica Unicorns!

We pride ourselves on the quality of our food and our guest services. If there is anything we can do to make your experience better, please feel free to call us. We look forward to making your experience at the ballpark the best it can be this season and for many more to come!

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SUITE CATERING MENU

GRAND SLAM PACKAGES

All selections will be set up as a buffet in the suites when the gates open.

ON DECK PACK (serves 16) \$260

16 Hot Dogs served with Gourmet Buns, Mac-N-Cheese, 16 Bags of Lay's Potato Chips, 16 Chocolate Chip Cookies; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans.

JIMMY JOHN'S FIELD PACK REGULAR \$255

18 Assorted Mini Jimmy's, 16 Bags of Jimmy Chips, Jimmy John's Pickle Bucket, 16 Jimmy John's Cookies; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans.

JIMMY JOHN'S FIELD PACK LARGE \$280

30 Assorted Mini Jimmy's, 16 Bags of Jimmy Chips, Jimmy John's Pickle Bucket, 16 Jimmy John's Cookies; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans.

ALL AMERICAN PACKAGE (serves 16) \$260

8 Hot Dogs and 8 Hamburgers served with Gourmet Buns and everything included to top your favorite dog or burger (*Diced Onion, Relish, Mustard, Ketchup, American Cheese, Lettuce, and Tomato*), Garden Pasta Salad, 16 Bags of Lay's Potato Chips; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans; *Kosher All-Beef Hot Dogs available upon request.*



ADD DETROIT STYLE TO ANY PACKAGE

\$35

Detroit Coney Sauce, Diced White Onion, and Mustard.

SMOKEHOUSE BBQ PACKAGE (serves 16) \$350

Smoked Burnt Ends & Rib Tips served with Mac & Cheese, Coleslaw & Southern Style Baked Beans; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans; *Veggie Baked Beans available upon request.*

NACHO PACKAGE (serves 16) \$270

Seasoned Ground Beef, Nacho Cheese, Jalapenos, Shredded Lettuce, Diced Onion, Diced Tomato, Black Olives, Sour Cream, Missy & Mel's Salsa, Tostitos Tortilla Chips; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans.

HUNGRY HOWIE'S PACKAGE (serves 16) \$270

16 Hungry Howie's Pizzas (*your choice of all Pepperoni, all Cheese or Half Pepperoni and Half Cheese*), 16 Bags of Lay's Potato Chips, 16 Chocolate Chip Cookies; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans.

SOPRANO'S CATERING ASIAN FEAST \$275

25 Veggie Spring Rolls, 25 Pork Pot Stickers, 25 Sesame Chicken Tenders, 25 Asian Glazed Wings; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans.

SOPRANO'S CATERING ITALIAN FEAST \$320

16 Herb Chicken Breasts, Penne Pasta with Meat Sauce, Roasted Redskin Potatoes, Buttered Green Beans, 16 Homemade Rolls; Served with 10 Waters, 5 Pepsi Cans & 5 Diet Pepsi Cans.



SUITE CATERING MENU

LEADING OFF SNACKS

Serves 8



SEASONAL FRUIT TRAY

Michigan Seasonal Fruit

\$45

FRESH VEGETABLE ASSORTMENT

Fresh Seasonal Assortment of Michigan Vegetables served with Ranch Dipping Sauce.

\$45

BALLPARK POPCORN

8 Individual Tubs

\$40



TOSTITOS TORTILLA CHIPS & MISSY & MEL'S GOURMET SALSA

\$40

LAY'S POTATO CHIPS WITH FRENCH ONION DIP

\$30

8 Bags of Classic Lay's Potato Chips served with French Onion Dip.

BAVARIAN PRETZEL BITES

\$45

Pretzel Bites served with Housemade Beer Cheese.

ANTIPASTO TRAY

\$70

Fresh Seasonal Fruit, Assorted Cheese, Salami, Olives & Artisanal Crackers.





SUITE CATERING MENU

ON DECK STARTERS

Serves 8



SPINACH DIP

Served with Warm Naan

\$49.50

CHICKEN TENDERS

16 Chicken Tenders served with Honey Mustard, Ranch, and BBQ Dipping Sauces.

\$69.50



GLUTEN FREE CHICKEN TENDERS **\$75.50**

16 Rice Flour-Breaded Chicken Tenders baked and served with Ranch Dipping Sauce.

CHICKEN WINGS

\$89.50

24 Flash Fried Chicken Wings served with Celery Sticks and Ranch, Buffalo, and BBQ Sauces.

SOUTHWEST EGG ROLLS

\$55.50

16 Egg Rolls filled with Seasoned Chicken, Corn, Black Beans, Sauteed Peppers and Onions. Served with Chipotle Ranch Sauce.



SUITE CATERING MENU

UP TO BAT ENTREES

Serves 8



ITALIAN SAUSAGE

\$60

8 Grilled Italian Sausages served with Gourmet Buns and Grilled Peppers and Onion.

HOME PLATE

GOURMET BURGER BAR

\$85

8 Angus Beef Burgers served with Gourmet Buns, Assorted Cheese, Lettuce, Tomato, and Onion.



IMPOSSIBLE BURGER BAR

\$105

Plant-Based Burgers served with Gourmet Buns, Assorted Cheese, Lettuce, Tomato, and Onion.

TRADITIONAL HOT DOGS

\$50

8 Hot Dogs served with Gourmet Buns, Diced Onions, Mustard, and Ketchup; *Kosher All-Beef Hot Dogs available upon request. (Add Coney Chili for \$25)*

PULLED PORK SANDWICH BAR

\$85

Smithfield Smoked Pulled Pork served with Gourmet Buns, Swiss Cheese, Red Onion, and Pickles.

HUNGRY HOWIE'S PIZZA

CHEESE PIZZA

\$10

Individual Personal Cheese Pizza with Garlic Herb Crust

PEPPERONI PIZZA

Individual Personal Pepperoni & Cheese Pizza with Garlic Herb Crust
\$10





SUITE CATERING MENU

SLIDING INTO HOME SIDES

Serves 8



HOUSE SALAD **\$50**

Spring Mix with Cucumber, Plum Tomatoes, Bacon & Jack Cheddar Blend

CAESAR SALAD **\$50**

Crisp Romaine Lettuce, Shaved Parmesan, Artisanal Seasoned Croutons, Caesar Dressing

GARDEN PASTA SALAD **\$50**

Rotini Pasta, Italian Vinaigrette, Black Olive, Red Pepper and Carrot

COLESLAW **\$50**

Traditional Creamy Coleslaw

HERB ROASTED WEDGE POTATOES **\$45**

Herb Roasted Redskin Potatoes with Scallions

MAC-N-CHEESE **\$60**

Cavatappi Pasta with a Signature Four Cheese Blend

SOUTHERN STYLE BAKED BEANS **\$40**

Baked Beans with Ground Beef, Sautéed Green Bell Peppers and Onions; *Veggie Baked Beans available upon request.*



WALK OFF HOME RUN DESSERTS

Serves 8

DIPPIN' DOTS **\$50**

8 Delicious Beaded Ice Cream Treats

ICE CREAM BARS **\$45**

8 Ice Cream Bars (pick two flavors)

THEATER PACK **\$89.50**

All your theater goodies in one bundle:
Popcorn, Assorted Candy, Cotton Candy

JUMBO CHOCOLATE CHIP COOKIES **\$45**

BROWNIES **\$45**



BEVERAGES

NON-ALCOHOLIC

Soda, Tea, Lemonade, and Water served as a 6-pack.

Pepsi, Diet Pepsi, Pepsi Zero, Starry, Mug	\$25	Dole Lemonade (12 oz. cans)	\$25
Root Beer, Schweppes Ginger Ale (12 oz. cans)		Aquafina Bottled Water (16.9 oz. bottle)	\$25
Brisk Iced Tea (12 oz. cans)	\$25	Coffee Carafe (Regular or Decaf)	\$30

BEER

Budweiser is the Official Beer of Jimmy John's Field

DOMESTIC (6 PACK)

Bud Light (12 oz. can)	\$37.50	New Belgium Fat Tire (12 oz. can)	\$51.50
Budweiser (12 oz. can)	\$37.50	Grav Cap Fluff White Stout (16 oz. can)	\$59.99
Michelob Ultra (12 oz. can)	\$37.50	Grav Cap Pie Wheat Rock Cock Red (16 oz. can)	\$59.99
Shocktop (12 oz. can)	\$47.50	Blake's Triple Jam (12 oz. can)	\$51.50
		<i>Cider - Strawberry, Blackberry & Raspberry</i>	

IMPORTS (6 PACK)

Guinness Draught (14.9 oz)	\$63.50	Blake's American Apple (12 oz. can)	\$51.50
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CRAFT BEER, CIDER & MEAD (6 PACK)

Golden Road Mango Cart (12 oz. can)	\$51.50
<i>Fruit-Wheat Ale</i>	
Kona Big Wave Golden Ale (12 oz. can)	\$51.50
<i>Golden Ale</i>	
Bell's Two Hearted (12 oz. can)	\$51.50
<i>IPA - American</i>	
Bell's Oberon (12 oz. can)	\$51.50
Wheat Beer-American Pale Wheat	
New Belgium Voodoo Ranger (12 oz. can)	\$51.50



BEVERAGES

BEER

Brew Detroit Cerveza Delray (19.2 oz. can)
Mexican Style Lager

\$55.50

Prairie Artisan Ales Rainbow Sherbet (12 oz. can)
Sour Ale

\$55.50

BNektar Lime Cream Delight (12 oz. can)
Mead

\$59.99

BNektar Orange Cream Delight (12 oz. can)
Mead

\$59.99

BNektar Zombie Killer (12 oz. can)
Cherry Cider

\$59.99

BNektar New Wave Lemonade (12 oz. can)
Mead

\$59.99

NON-ALCOHOLIC (6 PACK)

Bud Zero (12 oz. can)

\$37.50

Untitled Art N/A American Gold (12 oz. can)

\$55.50

Guinness Zero (14.9 oz.)

\$64.50

SELTZERS (4 PACK)

Lone River Ranch Water Original (12 oz. can)

\$41.50

Tequila-based Seltzer with Agave Nectar & Lime

Lone River Ranch Water Rita (12 oz. can)

\$41.50

Tequila-based Margarita-style Seltzer with Agave Nectar & Lime

Smirnoff Ice Pink Lemonade Seltzer (12 oz. can)

\$41.50

Smirnoff Ice Red, White & Berry (16 oz. can)

\$41.50

Nutrl Vodka Seltzer – Lemonade (12 oz. can)

\$41.50

Flavors: Classic Lemonade, Blackberry Lemonade, Peach Lemonade, and Strawberry Lemonade

Bud Light Seltzer – Black Cherry (12 oz. can)

\$34.50

Untitled Art Blood Orange Pom (12 oz. can)

\$45.50



BEVERAGES

WINE

BOTTLES / 750 ML

MOSCATO

Stella Rosa, Moscato d'Asti (Veneto, Italy)
Tastes of Peach, Apricot, and Honey

\$25

CHARDONNAY

Maddalena (California)
Aromas of Citrus, Guava, and Orange Peel

\$23

Rombauer (Carneros, California)
Aromas of Vanilla, Peach, and Mango layered with Apricots and Crème Brûlée

\$95

PINOT GRIGIO

Kris (Delle Venezie, Italy)
Aromas of Acacia Flowers, Lime, Tangerine and hints of Apricots and Almonds

\$35

Noble Vines (Monterey, California)
Flavors of Lemon Curd, White Peach, Ripe Cantaloupe and a touch of Citrus, Green Apple, Pear, and Orange Blossom

\$40

SAUVIGNON BLANC

The Champion (Marlborough, New Zealand)
Aromas of Passionfruit, Gooseberry, and Pink Grapefruit

\$20

Stoneleigh (Marlborough, New Zealand)
Vibrant aromatics of Grapefruit, White Peach, and Passionfruit

\$30

CABERNET SAUVIGNON

Robert Hall (Paso Robles, California)
Aromas of Black Currant, Tarragon, and Pipe Tobacco

\$23

Highlands 41 (Paso Robles, California)
Ripe Blackberry and Plum flavors complemented by Spicy Oak from barrel-aging

\$30

Black Stallion (Napa Valley, California)
Full-bodied and balanced with Blackberry, Cassis, Spice and a hint of Brown Spice and Caramel

\$58



BEVERAGES

WINE

BOTTLES / 750 ML

PINOT NOIR

Noble Vines (Monterey, California) **\$25**
Aromas of Black Cherry, Currant, and a touch of Vanilla

Diora (Monterey, California) **\$40**
Full-bodied with aromas of Blackberries and Roasted Almonds

MERLOT

Noble Vines 181 (California) **\$20**
Aromas of Blackberry, Vanilla, Cocoa, and hint of Spice

Bonterra Vineyards (California) **\$35**
Medium-bodied with aromas of Blueberry, Plum, and Dried Herbs

RED BLEND

Silk & Spice (Portugal) **\$20**
Aromas of Nutmeg, Cinnamon, Cloves, and Pepper

Highlands 41 Black Granite (Paso Robles, California) **\$40**
Flavors of Raspberry and Blackberry with notes of Spice and Vanilla



ROSÉ

Castello del Poggio, Sweet Rosé (Italy) **\$22**
Fruity notes of Apricot, White Peach, and Pomegranate

Whispering Angel Côtes de Provence Rosé **\$45**
(Provence, France)
Full and lush, dry with a smooth finish

SPARKLING

Castello del Poggio, Prosecco (Veneto, Italy) **\$25**
Very intense and fruity with notes of Golden Apple

Korbel (California) **\$30**
Aromas of Citrus and Cinnamon with flavors of Orange, Lime, Vanilla, and Strawberry



BEVERAGES

By Consumption \$8.99/Drink

Premium Wine, Domestic & Craft Beer, Premium Cocktails

COCKTAILS & PACKAGES

TITO'S HANDMADE MOSCOW MULE (serves 8) **\$120**

Cocktail Kit featuring Tito's Handmade Vodka, Ginger Beer, and Fresh Limes

JACK DANIEL'S HONEY & LEMONADE (serves 8) **\$120**

Cocktail Kit featuring Jack Daniel's Honey Whiskey, Lemonade, and Fresh Lemons

JOSE QUERVO (4 PACK - 12 OZ. BOTTLES) **\$70**

Flavors: Authentic Lime, Strawberry Lime

CROWN ROYAL (4 PACK - 12 OZ. CANS) **\$70**

Flavors: Whiskey Lemonade, Washington Apple

SMOOJ HARD SMOOTHIES (4 PACK - 12 OZ. CANS) **\$65**

Flavors: Pina Colada, Strawberry Banana

BLOODY MARY BAR **\$135**

Featuring Tito's Handmade Vodka and Vivio's Bloody Mary Mix along with Tabasco Sauce and McClure's Garlic Pickles. Accompanied with Sliced Salami, Assorted Cheese, and Artisan Crackers.

MIMOSA BAR **\$85**

Featuring Poggio Prosecco with Orange Juice, Pineapple Juice, Cranberry Juice, and Fresh Berries.

BOTTLE SERVICE



SCOTCH

Glenfiddich Single Malt 12 yr **\$120**

WHISKEY

Jameson **\$95**

Jack Daniel's **\$58**

Jack Daniel's Honey

Jack Daniel's Fire

Jack Daniel's Apple

Gentleman Jack **\$90**

BEVERAGES

BOTTLE SERVICE

BOURBON

Woodford Reserve	\$90
Crown Royal	\$75
Old Forester	\$90

TEQUILA

1800 Blanco	\$85
1800 Reposado	\$90
1800 Anejo	\$95
1800 Coconut	\$85

VODKA

Tito's Handmade Vodka	\$60
Grey Goose	\$95

GIN

Tanqueray	\$85
Hendricks	\$95

RUM

Bacardi Superior	\$45
Bacardi Coconut	\$45
Captain Morgan	\$45

LIQUEUR

Baileys Irish Cream	\$70
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CAFFEINE (6 PACK)

Red Bull (8.4 oz. cans)	\$35.94
Flavors: Original, Sugar Free, Watermelon	
Rockstar Energy Drink (16 oz. cans)	\$29.94
Flavor: Fruit Punch	
Celsius Sparkling Energy Drink (12 oz. cans)	\$35.94
Flavor: Wild Berry	

MIXERS (PER BOTTLE)

Tonic 1L	\$15
Club Soda 1L	\$15
Orange Juice	\$15
Cranberry Juice	\$15
Pineapple Juice	\$15
Lime Juice	\$15
Margarita Mix	\$15
Vivio's Bloody Mary Mix	\$20

COCKTAIL GARNISHES

Luxardo Maraschino Cherries	\$36
Filthy Pimento Olives	\$15
Filthy Onions	\$15
McClure's Garlic Dill Pickles	\$18



ORDERING

INFORMATION & PROCEDURES

GENERAL INFORMATION

USPBL offices are located at General Sports in Rochester, MI. Office hours are Monday-Friday, 9:00 am to 5:30 pm. If you have any questions about our suite catering menu, please call (248) 759-5283 or email suitecatering@uspbl.com.

ADVANCED ORDERING PROCEDURE

We request that all food and beverage orders be placed at least two (2) business days prior to each event. Orders are to be placed through our suite catering portal, and you will receive an email with a link to the portal, as well as a username and password to login to your account to place your order.

*Please note that once you have placed a suite catering order for a specific game date, you will not be able to log in again to make modifications. If any modifications are needed after the original order is placed, please email to suitecatering@uspbl.com so that our staff can assist with any changes.

*Please also note that gameday menu items will be limited.

SALES TAX & SERVICE CHARGE

All sales are subject to applicable 6% sales tax and an 18% service charge. This service charge is distributed with 7% going to associates providing your services, 1% to support staff, and 10% is retained to allow us to provide competitive wages to our staff. Additional gratuity is optional.

PAYMENT

A credit card will be required at the time your suite catering order is placed, however your card will not be charged until the end of the game on your suite date. Visa, MasterCard, American Express, Discover, or cash is accepted. If you choose to provide a different payment method on your game date, please notify your suite server.