



2025 SUITE CATERING MENU



USPBL powered by UWM



WELCOME

TO OUR VALUED SUITE GUEST

Welcome to the 2025 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! The 2025 season is our 10th Season of USPBL baseball at Jimmy John's Field!

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! We Are – REAL BASEBALL, REAL FUN!

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A close-up photograph of a bowl filled with fresh raspberries, green grapes, and blueberries. The raspberries are bright red and have a bumpy texture. The green grapes are smooth and round. The blueberries are dark blue and have a slightly wrinkled texture. The bowl is dark-colored and the background is blurred.

A white square plate filled with golden-brown, triangular fried fish cakes. The cakes are topped with a reddish-orange seasoning. A small glass bowl of white dipping sauce is in the bottom left corner.



ON DECK STARTERS

Serves 8



BATTERED KRINKLE CUT PICKLE CHIPS \$50

Served with Ranch Dressing.

SPINACH ARTICHOKE DIP \$55

Served with Warm Naan Bread.

CHICKEN POTSTICKERS \$70

Served with Thai Chili Sauce.

CHICKEN TENDERS \$70

16 Chicken Tenders served with Frank's Red Hot Sauce, and Ranch & BBQ Dipping Sauces.



GLUTEN FREE CHICKEN TENDERS \$80

16 Rice Flour-Breaded Chicken Tenders baked and served with Frank's Red Hot Sauce and Ranch & BBQ Dipping Sauces.

CHICKEN WINGS \$90

24 Flash Fried Chicken Wings served with Celery Sticks and Frank's Red Hot Sauce, and Ranch & BBQ Dipping Sauces.

GRAND SLAM PACKAGES

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



ON DECK PACK (serves 16)

\$265

16 Hot Dogs served with Gourmet Buns, Mac-N-Cheese, 16 Bags of Lay's Potato Chips, 16 Chocolate Chip Cookies.

ALL AMERICAN MEAL (serves 16)

\$275

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. *Kosher All-Beef Hot Dogs available upon request.*

ADD DETROIT STYLE TO ANY PACKAGE

\$40

Detroit Coney Sauce, Diced White Onion, and Mustard.

SOUTHWEST FAJITAS (serves 16)

\$275

Beef Barbacoa and Marinated Chicken with Peppers and Onions, served with Spanish Rice, Jalapenos, Shredded Mozzarella, Sour Cream, Garden Fresh Gourmet Jack's Special Medium Salsa, and Flour Tortillas.

HUNGRY HOWIE'S PACKAGE (serves 16)

\$275

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.

APPETIZER SAMPLER PACKAGE

\$275

(serves 16)

Appetizer Sampler for 16 guests features: Boneless Wings, Fried Onion Petals, Chicken Potstickers, and Fried Battered Pickle Chips. Served with Frank's Red Hot Sauce, Ranch, and Bleu Cheese Dressing.

SMOKEHOUSE BBQ PACKAGE (serves 16)

\$360

Smoked Burnt Ends and BBQ Pulled Pork served with Mac & Cheese, Coleslaw, and Southern Style Baked Beans. *Veggie Baked Beans available upon request.*

JIMMY JOHN'S FIELD

\$265

SANDWICH PACK (regular)

18 Assorted Mini Jimmy's, 16 Bags of Jimmy Chips, Jimmy John's Pickle Bucket, 16 Jimmy John's Cookies.

JIMMY JOHN'S FIELD

\$295

SANDWICH PACK (large)

30 Assorted Mini Jimmy's, 16 Bags of Jimmy Chips, Jimmy John's Pickle Bucket, 16 Jimmy John's Cookies.

THE ULTIMATE OLGA'S

\$390

KITCHEN BUFFET (serves 16)

Make your own Original or Grilled Chicken Olga! Comes with Original Olga seasoned beef and lamb with Olgasauce® on the side and Grilled Chicken with Honey Mustard Dressing on the side, served with Olga Bread, the Best Bread on the Planet™, vine-ripened Tomato, and Sweet Onion. Also includes The Olga Salad, and Olga's Snackers with Swiss Almond Cheese.





UP TO BAT ENTREES

Serves 8



TRADITIONAL HOT DOGS

\$55

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)*

ITALIAN SAUSAGE

\$65

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

HOME PLATE

\$95

GOURMET BURGER BAR

8 Angus Beef Burgers served with Gourmet Buns, American Cheese, Lettuce, Tomato, and Onion. *Veggie option available upon request for additional \$20.*

PULLED PORK SANDWICH BAR

\$95

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



HUNGRY HOWIE'S INDIVIDUAL PIZZAS

CHEESE PIZZA

\$11

Individual Personal Cheese Pizza with Garlic Herb Crust.

PEPPERONI PIZZA

\$12

Individual Personal Pepperoni & Cheese Pizza with Garlic Herb Crust.



SLIDING INTO HOME SIDES

Serves 8



HOUSE SALAD

\$50

Spring Mix with Cucumber, Grape Tomatoes, Bacon & Jack Cheddar Blend. Served with Ranch and Italian Dressing.

CAESAR SALAD

\$50

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



GARDEN PASTA SALAD

\$50

Rotini Pasta, Italian Vinaigrette, Black Olives, Red Peppers and Carrots.

COLESLAW

\$50

Traditional Creamy Coleslaw.

SOUTHERN STYLE BAKED BEANS

\$50

Baked Beans with Ground Beef, Sauteed Green Bell Peppers and Onion. *Veggie Baked Beans available upon request.*

HERB ROASTED WEDGE POTATOES

\$50

Garlic & Herb Roasted Redskin Potatoes.

OUR FAMOUS MAC-N-CHEESE

\$70

Signature Four Cheese Blend, Cavatappi Noodles.

WALK OFF HOME RUN DESSERTS

Serves 8

MINI MELTS

\$50

8 Delicious Beaded Ice Cream Treats

ICE CREAM BARS

\$45

8 Ice Cream Bars (Strawberry Shortcake & Chocolate Eclair)

JUMBO COOKIES

\$50

Chocolate Chip or Sugar

BROWNIES

\$50

STRAWBERRY SHORTCAKE

\$60

Pound Cake, Strawberry Compote, Whipped Cream



BEVERAGES



SOFT DRINKS & WATER (6 PACK)

Pepsi, Diet Pepsi, Pepsi Zero, Starry, Schweppes
Ginger Ale, Brisk Iced Tea, Dole Lemonade
(20 oz. bottle) **\$35**

Aquafina Bottled Water (12 oz. bottle) **\$25**

CAFFEINE DRINKS (6 PACK)

Rockstar Energy Drink (16 oz.) **\$35**

Fruit Punch

Celsius Sparkling Energy Drink (12 oz.) **\$45**

Wild Berry

COFFEE

Coffee Carafe (Regular or Decaf) **\$30**

BEER

Budweiser is the Official Beer of Jimmy John's Field

DOMESTIC (6 PACK)

Bud Light (12 oz.) **\$40**

Budweiser (12 oz.) **\$40**

Michelob Ultra (12 oz.) **\$40**

IMPORTS (6 PACK)

Guinness Draught (14.9 oz) **\$60**

CRAFT BEER, CIDER & MEAD (6 PACK)

Golden Road Mango Cart (12 oz.) **\$55**

Fruit-Wheat Ale

Kona Big Wave Golden Ale (12 oz.) **\$55**

Golden Ale

Bell's Two Hearted (12 oz.) **\$55**

IPA - American

Bell's Oberon (12 oz.) **\$55**

Wheat Beer-American Pale Wheat

New Belgium Voodoo Ranger **\$55**

Juicy Haze (12 oz.)

Hazy IPA

New Belgium Fat Tire (12 oz.) **\$55**

Classic Ale



BEVERAGES



BEER

Budweiser is the Official Beer of Jimmy John's Field

Blake's Blue Raspberry Cider (12 oz.) **\$55**

Blake's Triple Jam (12 oz.) **\$55**
Cider - Strawberry, Blackberry & Raspberry

Blake's American Apple (12 oz.) **\$55**
Cider - Apple

Blake's Tropical Mango (12 oz.) **\$55**
Cider - Mango, Peach & Pineapple

Brew Detroit Cerveza Delray (12 oz.) **\$55**
Mexican Style Lager

Dark Horse Limonata (12 oz.) **\$55**
Czech Style Pilsner

Prairie Artisan Ales Rainbow Sherbet (12 oz.) **\$55**
Sour Ale with Rainbow Sherbet Flavors

B. Nektar Zombie Killer (12 oz.) **\$55**
Cherry Cider

Rochester Mills Rochester Red Ale (12 oz.) **\$55**

Rochester Mills Orange Whip (12 oz.) **\$55**

Unicorn Mystic Cherry Bomb (12 oz.) **\$55**

NON-ALCOHOLIC BEVERAGES (6 PACK)

Michelob Ultra Zero (12 oz.) **\$60**

Guinness 0.0% (14.9 oz.) **\$60**

Untitled Art N/A American Gold (12 oz.) **\$60**

B. Nektar Sober Classic Margarita (12 oz.) **\$60**

SELTZERS (4 PACK)

Lone River Ranch Water Original (12 oz.) **\$45**
Tequila-based Seltzer with Agave Nectar & Lime

Smirnoff Ice Red, White & Berry (12 oz.) **\$45**

Untitled Art Florida Seltzer Orange Yuzu (12 oz.) **\$45**

Untitled Art Florida Seltzer Prickly Pear Guava (12 oz.) **\$45**

Nutrl Vodka Seltzer (12 oz.) **\$50**
Pineapple, Black Cherry or Orange

HARD TEA (4 PACK)

Skimmers Original Vodka Tea (12 oz.) **\$50**
Spiked Iced Tea

Smirnoff Ice SMASH Hard Peach Tea (12 oz.) **\$50**
Spiked Iced Tea



Captain Morgan Tropical Hurricane	\$50
VOSA Vodka Water Lemon	\$50
VOSA Vodka Water Pink Lemon	\$50
VOSA Vodka Cocktail Cherry	\$50
VOSA Vodka The Michigan Long Drink	\$50
Malibu Rum Cans (Pina Colada, Strawberry Daiquiri)	\$50
Jameson on the Go (Ginger & Lime, Lemonade)	\$50
Absolut Vodka Soda (Ocean Spray Cranberry™, Ocean Spray Cran-Pineapple™)	\$50
Jose Cuervo Margarita (Lime, Strawberry)	\$55

CHARDONNAY

Tortoise Creek (Lodi, California) **\$50**
Aromas of Pears, Apples, and White Flowers

PINOT GRIGIO

Kris (Delle Venezie, Italy) **\$40**
Aromas of Acacia Flowers, Lime, Tangerine and hints of Apricots and Almonds



BEVERAGES



WINE

Bottles / 750 ML

MOSCATO

Beringer, Maine & Vine (California) **\$25**
Tastes of Peach, Apricot, and Honey

SAUVIGNON BLANC

Noble Vines 242 (California) **\$38**
Vibrant aromas of ripe Peach, Honeydew Melon, and Citrus

Sea Pearl (Marlborough, New Zealand) **\$50**
Aromas of Blackcurrant, Gooseberry, and Lime

CABERNET SAUVIGNON

Robert Hall (Paso Robles, California) **\$45**
Aromas of Black Currant, Tarragon, and Pipe Tobacco

Highlands 41 (Paso Robles, California) **\$50**
Ripe Blackberry and Plum flavors complemented by Spicy Oak from barrel-aging

PINOT NOIR

Diora La Petite Grace (Monterey, California) **\$55**
Full-bodied with aromas of Blackberries and Roasted Almonds

MERLOT

Noble Vines 181 (California) **\$38**
Aromas of Blackberry, Vanilla, Cocoa, and a hint of Spice

Pelee Island Winery (Ontario) **\$40**
Full bodied with aromas of Pomegranate, Red Currant, and Cherry

RED BLEND

Silk & Spice (Portugal) **\$42**
Aromas of Nutmeg, Cinnamon, Cloves, and Pepper

ROSÉ

Longevity (Napa, California) **\$46**
Aromas of Strawberry, Tropical Fruit and Orange Blossom with a hint of Grapefruit and Pomegranate

Whispering Angel Côtes de Provence Rosé **\$86**
 (Provence, France)
Full and lush, dry with a smooth finish

SPARKLING

Castello del Poggio, Prosecco (Veneto, Italy) **\$40**
Very intense and fruity with notes of Golden Apple

LaMarca, Prosecco (Veneto, Italy) **\$55**
Light and refreshing finish, with a hint of sweetness





BEVERAGES



BOTTLE SERVICE

SCOTCH

Glenfiddich Single Malt 12 yr **\$155**

WHISKEY

Jack Daniel's **\$75**

Jack Daniel's Honey **\$75**

Jack Daniel's Fire **\$75**

Jack Daniel's Apple **\$75**

Crown Royal **\$80**

Gentleman Jack **\$90**

Jameson **\$95**

BOURBON

Old Forester **\$90**

Woodford Reserve **\$110**

TEQUILA

1800 Blanco **\$85**

1800 Coconut **\$85**

1800 Reposado **\$90**

1800 Anejo **\$120**

VODKA

Tito's Handmade Vodka **\$60**

Grey Goose **\$95**

GIN

Tanqueray **\$95**

Hendricks **\$110**

RUM

Bacardi Superior **\$45**

Captain Morgan **\$50**

LIQUEUR

Baileys Irish Cream **\$80**

MIXERS (PER BOTTLE)

Tonic 1L **\$15**

Club Soda 1L **\$15**

Orange Juice **\$15**

Cranberry Juice **\$15**

Pineapple Juice **\$15**

Lime Juice **\$20**

Margarita Mix **\$20**

Vivio's Bloody Mary Mix **\$25**

COCKTAIL GARNISHES

Fresh Cut Lemons & Limes **\$15**

Bleu Cheese Olives **\$20**

Pearl Onions **\$20**

Maraschino Cherries **\$30**

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) 266-2297 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 in order 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 6% sales tax and a 20% service charge. Additional tip is encouraged for exceptional service provided by your suite server.

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 when you arrive.