



2026
SUITE CATERING
MENU



USPBL powered by Mortgage Matchup



WELCOME

TO OUR VALUED SUITE GUEST

Welcome to the 2026 season of the USPBL powered by Mortgage Matchup at UWM Field, featuring the Birmingham Bloomfield Beavers, the Eastside Diamond Hoppers, the Westside Woolly Mammoths, and the hometown favorite Utica Unicorns! The 2026 season is our 11th Season of USPBL baseball at UWM 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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LEADING OFF SNACKS

Serves 8



TOSTITOS TORTILLA CHIPS & GARDEN FRESH GOURMET JACK'S SPECIAL MEDIUM SALSA **\$45**

RUFFLES POTATO CHIPS WITH FRENCH ONION DIP **\$35**

8 Bags of Ruffles served with French Onion Dip.

BALLPARK POPCORN **\$50**

8 Individual Tubs.

PEANUTS **\$50**

CRACKER JACK **\$50**

SEASONAL FRUIT TRAY **\$65**

Seasonal Fruit.



FRESH VEGETABLE ASSORTMENT **\$65**

Fresh Seasonal Assortment of Vegetables served with Ranch Dipping Sauce.

ANTIPASTO TRAY **\$85**

Fresh Seasonal Fruit, Assorted Cheese, Salami, and Artisanal Crackers.

BAVARIAN PRETZEL BITES **\$55**

Pretzel Bites served with Housemade Beer Cheese.



ON DECK STARTERS

Serves 8



BATTERED KRINKLE CUT PICKLE CHIPS \$55

Served with Ranch Dressing.

SPINACH & ARTICHOKE POTSTICKERS \$60

24 per order.

CHICKEN TENDERS

\$85

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



GLUTEN FREE

CHICKEN TENDERS

\$90

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

CHICKEN WINGS

\$95

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)

\$280

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

ALL AMERICAN MEAL (serves 16)

\$290

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 Ruffles Potato Chips. *Kosher All-Beef Hot Dogs available upon request.*

ADD DETROIT STYLE TO ANY PACKAGE

\$50

Detroit Coney Sauce, Diced White Onion, and Mustard.

BUILD YOUR OWN

\$285

NACHO BAR (serves 16)

Taco Beef and Marinated Chicken with Peppers and Onions, served with Spanish Rice, Jalapenos, Shredded Mozzarella, Sour Cream, Garden Fresh Gourmet Jack's Special Medium Salsa, Tostitos Tortilla Chips.

HUNGRY HOWIE'S

\$290

PACKAGE (serves 16)

16 Hungry Howie's Pizzas (*your choice of all Pepperoni, all Cheese or Half Pepperoni and Half Cheese*), 16 Bags of Ruffles Potato Chips, 16 Chocolate Chip Cookies.

APPETIZER SAMPLER

\$290

PACKAGE (serves 16)

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

SMOKEHOUSE BBQ

\$360

PACKAGE (serves 16)

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

POLISH TRIO

\$320

PACKAGE (serves 16)

8 Kielbasa Sausages with Sauerkraut served with 8 Gourmet Buns. 16 Golabki Cabbage Rolls smoothed in Fresh Tomato Sauce. 32 Cheese and Potato Pierogies topped with Sauteed Onions. Served with Sour Cream.





UP TO BAT ENTREES

Serves 8



TRADITIONAL HOT DOGS

\$70

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

\$80

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

HOME PLATE

\$110

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

\$100

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.



PLAYA BOWLS

\$120.00 / Eight Bowls - Please select two options (will include four bowls each of the two selections)

ACAI BOWLS

Nutella Bowl - Playa Acai topped with Blueberry Flax Granola, Strawberry, Banana, Coconut Flakes, and Nutella®.

Pura Vida Bowl - Playa Acai topped with Blueberry Flax Granola, Strawberry, Blueberry, and Honey. *Vegetarian & Dairy Free.*

COCONUT BOWLS

Nutelloco Bowl - Playa Coconut blend topped with Blueberry Flax Granola, Banana, Strawberry, Coconut Flakes, Cacao Nibs, and Nutella®.

MANGO BOWLS

Mucho Mango Bowl - Playa Mango topped with Blueberry Flax Granola, Pineapple, Banana, Coconut Flakes, and Honey.

PITAYA BOWLS

Nutaya Bowl - Playa Pitaya topped with Blueberry Flax Granola, Banana, Blueberry, Cacao Nibs, Coconut Flakes, and Nutella®.



SLIDING INTO HOME SIDES

Serves 8



HOUSE SALAD

\$65

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

CAESAR SALAD

\$65

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

GARDEN PASTA SALAD

\$55

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

COLESLAW

\$55

Traditional Creamy Coleslaw.

SOUTHERN STYLE BAKED BEANS

\$65

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

HERB ROASTED WEDGE POTATOES

\$55

Garlic & Herb Roasted Redskin Potatoes.

OUR FAMOUS MAC-N-CHEESE

\$85

Signature Four Cheese Blend, Cavatappi Noodles.



WALK OFF HOME RUN DESSERTS

Serves 8

MINI MELTS

\$55

8 Delicious Beaded Ice Cream Treats

ICE CREAM BARS

\$50

8 Ice Cream Bars (Strawberry Shortcake & Chocolate Eclair)

JUMBO COOKIES

\$55

Chocolate Chip or Sugar

BROWNIES

\$55

STRAWBERRY SHORTCAKE

\$65

Pound Cake, Strawberry Compote, Whipped Cream





BEVERAGES



SOFT DRINKS & WATER (6 PACK)

- Pepsi, Pepsi Zero, Starry, Mountain Dew, Schweppes, Ginger Ale, Brisk Iced Tea, Dole Lemonade (20 oz. bottle) **\$35**
- Aquafina Bottled Water (12 oz. bottle) **\$30**

CAFFEINE DRINKS (6 PACK)

- Rockstar Energy Drink (16 oz.) **\$36**
- Fruit Punch
- Celsius Sparkling Energy Drink (12 oz.) **\$46**
- Wild Berry

COFFEE

- Coffee Carafe, Regular or Decaf. (Serves 6) **\$30**

BEER

Budweiser is the Official Beer of UWM Field

DOMESTIC (6 PACK)

- Bud Light (12 oz.) **\$50**
- Budweiser (12 oz.) **\$50**
- Michelob Ultra (12 oz.) **\$50**

IMPORTS (6 PACK)

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

CRAFT BEER, CIDER & MEAD (6 PACK)

- Golden Road Mango Cart (12 oz.) **\$60**
Fruit - Wheat Ale
- Kona Big Wave Golden Ale (12 oz.) **\$60**
Golden Ale
- Bell's Two Hearted (12 oz.) **\$60**
IPA - American
- Bell's Oberon (12 oz.) **\$60**
Wheat Beer - American Pale Wheat
- New Belgium Voodoo Ranger Juicy Haze (12 oz.) **\$60**
Hazy IPA



BEVERAGES



BEER

Budweiser is the Official Beer of UWM Field

CRAFT BEER, CIDER & MEAD CONTINUED (6 PACK)

New Belgium Fat Tire (12 oz.) <i>Classic Ale</i>	\$60
Perrin Dream Seeker (12 oz.) <i>Fruit - Raspberry</i>	\$60
Perrin Grapefruit (12 oz.) <i>IPA - Fruit</i>	\$60
Yuengling Traditional Lager (12 oz.)	\$60
Yuengling Flight (12 oz.)	\$60
Blake's Blue Raspberry Cider (12 oz.)	\$60
Blake's Triple Jam (12 oz.) <i>Cider - Strawberry, Blackberry & Raspberry</i>	\$60
Blake's American Apple (12 oz.) <i>Cider - Apple</i>	\$60
Blake's Tropical Mango (12 oz.) <i>Cider - Mango, Peach & Pineapple</i>	\$60
B. Nektar Zombie Killer (12 oz.) <i>Cherry Cider</i>	\$60
B. Nektar New Wave Lemonade (12 oz.) <i>Mead - Orange, Blueberry & Lemon</i>	\$60

NON-ALCOHOLIC BEVERAGES (6 PACK)

Michelob Ultra Zero (12 oz.)	\$60
Guinness 0.0% (14.9 oz.)	\$60

SELTZERS/CANNED COCKTAILS (4 PACK)

Carbliss Vodka Cocktail (12 oz) Black Raspberry, Lemon Iced Tea, Peach, or Grapefruit	\$60
Lone River Ranch Water Original (12 oz.) <i>Tequila-based Seltzer with Agave Nectar & Lime</i>	\$50
Nutri Vodka Seltzer (12 oz.) Pineapple or Black Cherry	\$50
Cutwater Canned Cocktail (12 oz.) Lemon Drop Martini or Tiki Rum Mai Tai	\$60
Long Drink (12 oz.) Traditional Citrus, Peach, Zero Sugar Citrus, or Zero Sugar Pineapple	\$60

FLAVORED MALT BEVERAGE (4 PACK)

Smirnoff Ice Red, White & Berry (12 oz.)	\$50
Smirnoff Ice SMASH Red, White & Berry (23.5 oz.)	\$50





BEVERAGES



WINE Bottles / 750 ML

CHARDONNAY

Maddalena (California) **\$50**
Aromas of Citrus, Guava, and Orange Peel

Tortoise Creek (Lodi, California) **\$55**
Aromas of Pears, Apples, and White Flowers

PINOT GRIGIO

Noble Vines 152 (Monterey, California) **\$40**
Flavors of Lemon Curd, White Peach, ripe Cantaloupe and a touch of Citrus, Green Apple, Pear and Orange Blossom

Kris (Delle Venezie, Italy) **\$45**
Aromas of Acacia Flowers, Lime, Tangerine and hints of Apricots and Almonds

MOSCATO

Beringer, Maine & Vine (California) **\$30**
Tastes of Peach, Apricot, and Honey

SAUVIGNON BLANC

Noble Vines 242 (California) **\$45**
Vibrant aromas of ripe Peach, Honeydew Melon, and Citrus

Sea Pearl (Marlborough, New Zealand) **\$55**
Aromas of Blackcurrant, Gooseberry, and Lime

CABERNET SAUVIGNON

Robert Hall (Paso Robles, California) **\$50**
Aromas of Black Currant, Tarragon, and Pipe Tobacco

Highlands 41 (Paso Robles, California) **\$55**
Aromas of Black Currant, Tarragon, and Pipe Tobacco

PINOT NOIR

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



BEVERAGES



WINE Bottles / 750 ML

MERLOT

Noble Vines 181 (California) **\$40**
Aromas of Blackberry, Vanilla, Cocoa, and a hint of Spice

Pelee Island Winery (Ontario) **\$45**
Full bodied with aromas of Pomegranate, Red Currant, and Cherry

RED BLEND

Summit Legacy Rouge (California) **\$35**
Full bodied, aromas of Dark Cherry and Rich Cocoa, with a smooth finish



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) **\$45**
Very intense and fruity with notes of Golden Apple

LaMarca, Prosecco (Veneto, Italy) **\$60**
Light and refreshing finish, with a hint of sweetness

Korbel Brut Champagne (California) **\$55**
Medium-dry, crisp profile with notes of citrus, vanilla, and apple



BEVERAGES



BOTTLE SERVICE

SCOTCH

Glenfiddich Single Malt 12 yr **\$135**

WHISKEY

Jack Daniel's **\$80**

Jack Daniel's Honey **\$80**

Jack Daniel's Fire **\$80**

Jack Daniel's Apple **\$80**

Crown Royal **\$90**

Gentleman Jack **\$95**

Jameson **\$100**

BOURBON

Old Forester **\$80**

Woodford Reserve **\$120**

TEQUILA

1800 Reposado **\$90**

1800 Anejo **\$120**

VODKA

Tito's Handmade Vodka **\$70**

Grey Goose **\$105**

GIN

Tanqueray **\$100**

Hendricks **\$115**

RUM

Bacardi Superior **\$50**

Captain Morgan **\$55**

LIQUEUR

Baileys Irish Cream **\$80**

MIXERS (PER BOTTLE)

Tonic 1L **\$20**

Club Soda 1L **\$20**

Orange Juice **\$20**

Cranberry Juice **\$20**

Pineapple Juice **\$20**

Lime Juice or Lemon Juice **\$20**

Margarita Mix **\$25**

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

COCKTAIL GARNISHES

Fresh Cut Lemons & Limes **\$20**

Bleu Cheese Olives **\$20**

Pearl Onions **\$20**

Maraschino Cherries **\$35**

ORDERING



INFORMATION & PROCEDURES

GENERAL INFORMATION

USPBL offices are located in Utica, 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.