2017

Marlins Park

Suite Menu

Levy
Growing up in Miami, Chef Vince Navarrete dreamed of being an architect, and he received his Bachelor of Science in Civil Engineering and a Bachelor of Arts in Architecture at Florida International University. He soon found that his passion lay not at the drafting table but in the kitchen, and enrolled at Johnson & Wales University, where he received a degree in Culinary Arts and Food Service Management.

After graduating from culinary school, Chef Vince apprenticed with numerous chefs across the United States, gaining experience and deep knowledge in a variety of cuisines. After spending time at various Marriott Hotels & Resorts properties, he joined his alma mater Johnson & Wales University as a practicum instructor. Chef Vince moved to North Carolina to join Compass Group’s Eurest Dining Services, working as an Area General Manager, winning the company’s Be A Star, 5-Star Unit Award, Compass’s most prestigious honor. Chef Vince felt the call of home and returned to South Florida to open Table Catering, a contemporary event company featuring modern cuisine. Chef Vince joined the Levy Restaurants family at Marlins Park in 2013.

Chef Vince resides in Miami with his wife and three children, two of whom are twins.
OUR EXECUTIVE CHEF, VINCE NAVARRETE, has designed several game-day menus with the perfect blend of flavors to make ordering easy. In addition to the barbecue and traditional game-day favorites, you will see a MIA Farm to Fork package featuring local, sustainable items.

ROSSIE'S KICKIN' O

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

MIA FARM TO FORK

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

BARBECUE PACKAGE
MIA FARM TO FORK
TASTE OF LITTLE HAVANA
THE BIG HITTER
MAJOR LEAGUE
NATHAN’S FAMOUS
ULTIMATE FAN PACKAGE

To place your order, contact
305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
TASTE OF LITTLE HAVANA
A taste of Calle Ocho with ethnic flavors and classic dishes with a twist.

SERVES 16 GUESTS 720.00
SERVES 8 GUESTS 410.00

MARIQUITAS
LITTLE HAVANA WEDGE SALAD
ROPA VIEJA
MOJO PORK TENDERLOIN MASITAS
CILANTRO CUMIN RICE & SOFRITO BLACK BEANS
CUBAN SANDWICHES

THE BIG HITTER
Snacks, dogs and a twist on fan favorite sandwiches.

SERVES 16 GUESTS 790.00
SERVES 8 GUESTS 445.00

FRESHLY POPPED POPCORN
JUMBO WING SAMPLER
SALSA AND GUACAMOLE SAMPLER
THE SNACK ATTACK
MACARONI SALAD
CLASSIC CAESAR SALAD
NATHAN’S HOT DOGS
CHICKEN FLATBREAD SANDWICH
SMOKED PORK SANDWICHES

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
## MAJOR LEAGUE

Dig in to major flavor with these snacks, sandwiches and ballpark classics.

**SERVES 16 GUESTS 750.00**  
**SERVES 8 GUESTS 425.00**

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## NATHAN’S FAMOUS ULTIMATE FAN PACKAGE

We proudly serve Nathan’s Famous snacks & dogs for the ultimate fan experience.

**SERVES 16 GUESTS 500.00**  
**SERVES 8 GUESTS 300.00**

**Old Fashioned Lemonade**  
**Nathan’s Famous Snacks & Dogs**  
**Nathan’s Corn Dogs**  
**Nathan’s Famous Snacks & Dogs**

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTAURANTS.COM
These exclusive wine and charcuterie experiences offer a fun and delectable pairing of two wines and some of our chef selected local and regional meats and cheeses. We have already completed all the work for you—all wine and food selections have been paired by our culinary team—so sit back, relax and enjoy the event!

Chef selection of local and regional meats and cheeses paired with two hand selected bottles of wine.

342.00
SERVES 10-12 GUESTS

**GRAN RESERVE ‘SERIE RIBERAS’ CABERNET SAUVIGNON & LITTLE BLACK DRESS PINOT GRIGIO**

Gran Reserve ‘Serie Riberas’ Cabernet Sauvignon, Rapel Valley, Chile

Deep red in color with a bouquet brimming with intense aromas of plums, morello cherries, chocolate and cassis. Well-structured on the palate, with concentrated flavors of red fruit and sweet tannins.

Little Black Dress Pinot Grigio, California

This classic Pinot Grigio offers intense aromas of apple, melon, and lemon grass before a zesty, tangy finish.

**DEVILS COLLECTION RED BLEND & CASILLERO DEL DIABLO SAUVIGNON BLANC**

Devils Collection Red Blend, Rapel Valley, Chile

Bright red with purple highlights. A bold red with an impressive and energetic bouquet, magnificently combining elegance, maturity and style. Flavors of dark ripe fruit, plum and black cherry with a sinful touch of chocolate, followed by long, lingering finish.

Casillero del Diablo Sauvignon Blanc, Casablanca, Chile

The aromas are fresh and attractive with hints of citrus, peaches and gooseberry. On the palate, the wine is elegant, round, and mouth-filling. The wine is also balanced with attractive, crisp acidity.

Can’t find what you’re looking for? We can special order any wine four business days prior to an event.

To place your order, contact

305.480.3088 or SUITEATS@LEVYRESTAURANTS.COM
COOL APPETIZERS

**BUTCHER, BAKER AND CHEESE MAKER**
Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with an assortment of crackers.
240.00 SERVES 16 / 130.00 SERVES 8

**FARMERS MARKET DIPS, VEGGIES AND CROSTINI**
Fresh, crisp farmstead vegetables and focaccia crostini with red pepper hummus, garlic Parmesan and French onion dips.
160.00 SERVES 16 / 90.00 SERVES 8

**CHILLED SHRIMP COCKTAIL**
An American classic! Jumbo shrimp steamed, chilled and served with zesty cocktail and remoulade sauces with fresh-cut lemons.
120.00 FOR 30 PIECES

**CLASSIC SHRIMP CEVICHE**
Fresh Florida Pink Shrimp, Homestead tomatoes, cilantro, garlic, assorted peppers and onion, served with house made plantain chips.
190.00 SERVES 16 / 105.00 SERVES 8

**SEASONAL MARKET FRESH VEGETABLES**
Served with firecracker ranch dressing on the side.
160.00 SERVES 16 / 90.00 SERVES 8

**FRUIT SALSA WITH CINNAMON TORTILLA CHIPS**
Fresh seasonal fruit salsa, served with crispy tortilla chips dusted in cinnamon and sugar.
145.00 SERVES 16 / 83.00 SERVES 8

**PREMIUM SUVICE SUSHI BOAT PRE ORDER**
Chef’s Choice

**LARGE SUSHI BOAT**
- 4 Shrimp Ceviche of the day
- 12 Nigiris (Six salmon and six tuna)
- 16 Sushi rolls (Four of each: Marlins Roll, Spicy Tuna Roll, Miami Roll, SuViche Roll)
325.00 SERVES 16-20 GUESTS

**MEDIUM SUSHI BOAT**
- 2 Shrimp Ceviche of the day
- 6 Nigiris (Three salmon and three tuna)
- 8 Sushi Rolls (Two of each roll: Marlins Roll, Spicy Tuna Roll, Miami Roll, SuViche Roll)
175.00 SERVES 8-10 GUESTS

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTAURANTS.COM
WARM APPETIZERS

CORONA EXTRA STREET CORN NACHOS
Corona cheese sauce with fire-roasted corn, cilantro lime chicken and pork chorizo sausage. With crisp tortilla chips, queso fresco, limes and fresh cilantro.
240.00 SERVES 16 / 130.00 SERVES 8
Pairs perfectly with a six-pack of Corona Extra Beer
38.00 PER SIX-PACK

GRILLED GUAVA PORK BUN
Grilled guava glazed pork belly, sliced cucumber, and cilantro lime jicama slaw on a steamed rice bun.
160.00 SERVES 16 / 90.00 SERVES 8

SOUTHWESTERN NACHO BAR
Served hot with spicy chili, cheddar cheese sauce, sour cream and jalapeño peppers.
180.00 SERVES 16 / 100.00 SERVES 8
Substitute spicy chili with pulled pork for
195.00 SERVES 16 / 108.00 SERVES 8

JUMBO WING SAMPLER
A trio of full jointed chicken wings with traditional Buffalo, sweet chili and zesty barbecue sauces on the side.
225.00 SERVES 16 / 123.00 SERVES 8

SPICY CHICKEN WINGS
Everyone’s favorite! Traditional Buffalo-style chicken wings served with hot sauce, and blue cheese dressing on the side.
205.00 SERVES 16 / 113.00 SERVES 8

QUESADILLA TRIO
- ANCHO-MARINATED CHICKEN
  Served with cilantro and Monterey Jack cheese.
- CARNE ASADA
  With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.
- VEGETABLE
  Served with spinach, mushroom, onions and pepper Jack cheese.
All accompanied by avocado crema and salsa cruda.
225.00 SERVES 16 / 123.00 SERVES 8

CHICKEN EMPANADAS
Smoked chicken, cilantro, Monterey jack cheese and caramelized onions, accompanied by chimichurri crema.
160.00 SERVES 16 / 90.00 SERVES 8

HOUSE MADE BREADED CHICKEN TENDERS
Chicken tenders dipped in buttermilk, hand breaded twice and cooked to order. Served with honey mustard and barbeque sauce.
175.00 SERVES 16 / 98.00 SERVES 8

CRAB CAKES
Served hot with mustard sauce and zesty lemon aioli.
299.00 SERVES 16 / 160.00 SERVES 8

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**GREENS**

**BABY ICEBERG WEDGE SALAD**
Triple-smoked bacon, heirloom tomatoes, cucumber, red onion, and buttermilk ranch dressing on the side.  
128.00 SERVES 16 / 74.00 SERVES 8

**TURKEY COBB SALAD**
Herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard-cooked egg with blue cheese dressing on the side.  
160.00 SERVES 16 / 90.00 SERVES 8

**HEIRLOOM TOMATO, GRAPEFRUIT AND AVOCADO SALAD**
Butter leaf lettuce tossed with heirloom baby tomatoes, Indian River grapefruit segments, shaved fennel, avocado and grapefruit vinaigrette dressing on the side.  
145.00 SERVES 16 / 83.00 SERVES 8

**CLASSIC CAESAR SALAD**
Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing on the side.  
145.00 SERVES 16 / 83.00 SERVES 8

Add grilled chicken or shrimp  
65.00 SERVES 16 / 43.00 SERVES 8

**GRILLED VEGETABLE PASTA SALAD**
Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette.  
110.00 SERVES 16 / 65.00 SERVES 8

**MEDITERRANEAN SALAD**
Tandoori chicken, mixed greens, feta cheese, white beans, olives, artichoke hearts, tomatoes with red wine vinaigrette dressing on the side.  
160.00 SERVES 16 / 90.00 SERVES 8

**CHOPPED VEGETABLE SALAD**
Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette dressing on the side.  
125.00 SERVES 16 / 73.00 SERVES 8

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
CLASSICS

MEATBALL BAR
A selection of our handcrafted meatballs served hot with fresh rolls.
• Traditional beef with marinara sauce.
• Chicken with green chile verde sauce.
• Thai pork meatball with ginger-soy barbecue sauce.
225.00 SERVES 16 / 123.00 SERVES 8

STEAKHOUSE BEEF TENDERLOIN
Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns. 420.00 SERVES 16 / 220.00 SERVES 8

MOJO PORK TENDERLOIN MASITAS
Crispy mojo marinated pork tenderloin chunks glazed with a guava barbecue, served with cilantro onions and plantain maduros. 200.00 SERVES 16 / 110.00 SERVES 8

GRILLED FAJITAS
• Char-grilled chile garlic short rib
• Cilantro lime chicken
Served with warm tortillas, peppers, onion, charred jalapeño crema sauce and salsa cruda.
240.00 SERVES 16 / 150.00 SERVES 8

BUTTERMILK FRIED CHICKEN BUCKET
Southern fried chicken, pickled- buttermilk brined and served with cayenne honey and orange slaw.
225.00 SERVES 16 / 123.00 SERVES 8

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CLASSIC SIDES

THREE CHEESE MAC
Cavatappi pasta in a creamy sauce made from three cheeses. 175.00 SERVES 16 / 98.00 SERVES 8

SWEET PLANTAIN MADUROS
Fried crisp on the outside and soft and sweet on the inside. Topped with queso blanco and cilantro springs. 90.00 SERVES 16 / 55.00 SERVES 8

GRILLED ASPARAGUS
Char-grilled chilled asparagus accompanied by lemon aioli. 128.00 SERVES 16 / 74.00 SERVES 8

HERB-ROASTED BISTRO-STYLE VEGETABLES
Oven-roasted with fresh rosemary, thyme and garlic. 99.00 SERVES 16 / 60.00 SERVES 8

HANDCRAFTED SANDWICHES AND FLATBREADS

CHICKEN FLATBREAD
Grilled marinated chicken, pesto aioli, vine-ripened tomato, red onion, fresh basil and field greens. 175.00 SERVES 16 / 98.00 SERVES 8

STEAK FLATBREAD
Garlic and black pepper crusted short rib, horseradish aioli, red onion, vine-ripened tomato, blue cheese and field greens. 190.00 SERVES 16 / 105.00 SERVES 8

GRILLED CAPRESE FLATBREAD SANDWICH
Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. 145.00 SERVES 16 / 83.00 SERVES 8

“ZLT” FLATBREAD SANDWICH
Grilled zucchini, romaine, vine-ripened tomatoes, chipotle mayonnaise, jalapeño Jack cheese and sun-dried tomato pesto on grilled flatbread. 155.00 SERVES 16 / 87.00 SERVES 8

CLASSIC CUBAN SANDWICHES
Pulled pork, ham, roasted pork pickles, Swiss cheese and dijon mustard on pan neba. Delivered hot and pressed to your suite. 205.00 SERVES 16 / 113.00 SERVES 8

MINI BUFFALO CHICKEN SANDWICHES
Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served warm and accompanied by mini soft rolls and cool celery blue cheese slaw. 175.00 SERVES 16 / 98.00 SERVES 8

SMOKED PORK SANDWICHES
Smoked barbecue pork in our house-made barbecue sauce. Served hot with coleslaw and fresh rolls. 175.00 SERVES 16 / 98.00 SERVES 8

CRUNCHY FRIED CHICKEN SANDWICH
Crunchy fried chicken sandwich on mini ciabatta bread, tossed in a Nashville hot sauce. 155.00 SERVES 16 / 88.00 SERVES 8

BRIOCHE TRIPLE GRILLED CHEESE SANDWICHES
A melted blend of gouda, gruyere, and Tillamook cheddar on a thick cut of toasted brioche bread. 120.00 SERVES 16 / 70.00 SERVES 8

Add creamy tomato bisque soup 65.00 SERVES 16 / 43.00 SERVES 8

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTAURANTS.COM
BURGERS, SAUSAGES
AND DOGS

MINI HAND CRAFTED BURGERS

TURKEY BURGER
Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese on toasted brioche roll.
190.00 SERVES 16 / 105.00 SERVES 8

BEER CHEESE BURGER
Local beer cheese stuffed burger, topped with a sliced dill pickle and tomato on toasted brioche roll.
190.00 SERVES 16 / 105.00 SERVES 8

BARBECUE BURGER
Artisan cheddar, Levy barbecue sauce and topped with crisp bacon on toasted brioche bun.
190.00 SERVES 16 / 105.00 SERVES 8

NATHAN’S HOT DOGS
Grilled hot dogs served with all the traditional condiments and potato chips. 125.00 SERVES 16 / 73.00 SERVES 8

GRILLED ITALIAN SAUSAGE
Char grilled Italian sausage served with sautéed peppers, onions, Giardiniera dijonnaise, pepperoncini, and hoagie rolls. 160.00 SERVES 16 / 90.00 SERVES 8

TASTE OF MIAMI DOG
Sautéed cilantro garlic shrimp, avocado aioli, pickled red onion and mango relish. 144.00 SERVES 16 / 82.00 SERVES 8

DELI Dog
Sauerkraut, Thousand Island dressing and shredded Swiss cheese. 144.00 SERVES 16 / 82.00 SERVES 8

SHOCK TOP BRATS
Three regular and three spicy char-grilled pork brats made with Belgian White Shock Top, served with caramelized onions and assorted mustards.
120.00 SERVES 16 / 70.00 SERVES 8

Don’t Forget . . . Shock Top Belgian White Ale 38.00 PER SIX-PACK

TASTE CLUB
KIDS MEALS

OUR TASTE CLUB KIDS MEALS ARE RESERVED FOR PLAYERS TWELVE YEARS AND UNDER WITH ALL-STAR APPETITES.

Taste Club Kids Meals are accompanied by fresh fruit, carrot and celery sticks with ranch dip, and a granola bar. 9.00 PER PLAYER

HOT DOG
With all their favorite fixings.

MAC & CHEESE
A little sports fan favorite! Tossed in a cheddar cheese sauce.

CHICKEN TENDERS
Served with honey mustard & barbecue dipping sauce.

TURKEY AND CHEDDAR SANDWICH
Served on whole-wheat bread.

NATHAN’S HOT DOGS
Grilled hot dogs served with all the traditional condiments and potato chips. 125.00 SERVES 16 / 73.00 SERVES 8

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
SNACKS

HOUSE-MADE WARM BELGIAN PRETZELS
- Belgian Buttered Pretzels (6)
- Belgian Cinnamon Sugar Pretzels (6)
Served with whole-grain mustard, beer cheese and cinnamon cream cheese icing dips  64.00 PER ORDER

SALSA AND GUACAMOLE SAMPLER
House made fresh guacamole, salsa verde and salsa cruda with crisp tortilla chips.  90.00 PER ORDER

BOTTOMLESS SNACK ATTACK
A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips.  59.00 PER ORDER

BOTTOMLESS FRESHLY POPPED POPCORN
25.00 PER BASKET

DRY-ROASTED PEANUTS
19.00 PER BASKET

HONEY-ROASTED PEANUTS
19.00 PER BASKET

SNACK MIX
19.00 PER BASKET

PRETZEL TWISTS
19.00 PER BASKET

POTATO CHIPS AND GOURMET DIPS
Kettle-style potato chips with roasted garlic Parmesan, French onion and dill pickle dips. 49.00 PER BASKET

HAMPTON FARMS BAGGED IN THE SHELL PEANUTS
25.00 PER ORDER

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTAURANTS.COM
AVOIDING GLUTEN SNACK BASKET

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

29.00 PER BASKET. SERVES 1-2 GUESTS

SIGNATURE SPICY BLACK BEAN HOUSE-MADE VEGGIE BURGERS
Black bean, brown rice and oat bran burgers served on mini wheat buns. 70.00 SERVES 8

SLOPPY JANE
A riff on a classic! Tempeh, peppers and onions with molasses and brown sugar barbecue sauce - tastes meaty enough for the carnivores! 70.00 SERVES 8

Gluten free buns available upon request.

Levy is just one call away and a Culinary or Guest Relations Representative 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.

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTRANANTS.COM
SWEET SPOT

ALL OF OUR SIGNATURE DESSERTS CAN BE PACKAGED TO TAKE WITH YOU TO ENJOY AFTER THE EVENT WITH YOUR FAMILY AND FRIENDS.

SPECIALTY BEVERAGE PITCHERS

KEY LIME PIE CRUSH
Your sweet tooth’s new best friend is a twist on a key lime pie! Fresh squeezed key lime juice, condensed milk, Bacardi silver rum, crushed ice, and graham cracker pie crust crumbs balanced to bring out the best in the best sport season of all - the Fall.
60.00 PER PITCHER, SERVES 6

LET THEM EAT CAKE!

CHICAGO-STYLE CHEESECAKE
Traditional Chicago-style cheesecake in a butter cookie crust.
52.00 PER ORDER, SERVES 10

FLUFFERNUTTER PIE
Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups.
75.00 PER ORDER, SERVES 10

RED VELVET CAKE
4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle.
75.00 PER ORDER, SERVES 12

RAINBOW CAKE
Five colorful layers of sponge cake with a buttercream frosting.
75.00 PER ORDER, SERVES 12

SIX LAYER CARROT CAKE
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.
75.00 PER ORDER, SERVES 14

CHOCOLATE PARADIS’ CAKE
A rich chocolate génoise, layered with a chocolate ganache and candied toffee.
75.00 PER ORDER, SERVES 12

PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE
Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips.
70.00 PER ORDER, SERVES 14

SUITE SWEETS

GOURMET COOKIES AND BROWNIES
A sweet assortment of gourmet cookies and brownies.
199.00 SERVES 16 / 110.00 SERVES 8

CHOCOLATE S’MORES BROWNIE SKILLET
Chocolate fudge infused brownies on graham crackers topped with torched marshmallows.
160.00 SERVES 16 / 90.00 SERVES 8

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
OUR FAMOUS DESSERT CART

YOU WILL KNOW WHEN THE LEGENDARY DESSERT CART IS NEAR. JUST LISTEN FOR THE ‘OOHS’ AND ‘AHHS’ AS YOUR NEIGHBORS LINE UP IN ENTHUSIASTIC ANTICIPATION OF OUR SIGNATURE DESSERT CART.

SIGNATURE DESSERTS
Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis’ Cake, Chicago-Style Cheesecake, Chocolate Mocha Cake and Peanut Butter and Chocolate Brownie Stack Cake.

GOURMET DESSERT BARS
Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Peanut Butter and Jelly, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt.

GOURMET COOKIES AND TURTLES
A sweet assortment of Chocolate Chunk, Reese’s Peanut Butter, Smiley Face Cookies and White and Milk Chocolate Turtles.

WHITE CHOCOLATE BASEBALL APPLES
Granny Smith Apple hand dipped in white chocolate and decorated with red chocolate stitching.

NOSTALGIC CANDIES
A selection of Gummi Bears, Jelly Belly, Malted Milk Balls and M&M’s.

GROWN UP TREATS
Edible chocolate liqueur cups filled with your choice of Baileys Original Irish Cream, DiSaronno Amaretto, RumChata and Kahula.

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

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

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTAURANTS.COM
LEVY is proud to offer you a wine list that boasts the top rated wines from Wine Spectator’s ‘Top 100 Wines of the Year.’ We offer wines with a variety of characters, styles and bold flavors, providing you with the ultimate pairings for your savory food selections. Thirsty for a cocktail? Choose from our extensive list of premium liquors, beer, mixers and soft drinks.

**BEER BUNDLES**

Not sure which beer to pick for your group? Why not try a variety with our beer bundle packages. Our beer bundles include an assorted 6-pack of 3 different beers (2 cans of each). Let your group Taste, Discover and Enjoy a few options and your suite attendant will be happy to bring you additional 6-packs of your favorites throughout the event.

**PERFECT BUNDLE**
- Blue Moon Belgian White Ale
- Goose Island IPA
- Sam Adams Boston Lager
  - 43.00

**EUROPEAN BUNDLE**
- Stella Artois
- Heineken
- Amstel Light
  - 43.00

**MIAMI CRAFT BUNDLE**
- Big Rod
- Stiltsville
- TangeRica IPA
  - 43.00

**BEER IN MEXICO BUNDLE**
- Corona Extra
- Corona Light
- Modelo Especial
  - 43.00

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTAURANTS.COM
LOCAL AND CRAFT BEER
(Sold by the 6-pack)

TangeRica IPA 40.00
Stiltsville 40.00
Shark Bait 40.00
Big Rod Coconut Ale 40.00
Gator Tail 40.00
Miami Vice IPA 40.00

BEER, ALES AND ALTERNATIVES
(Sold by the 6-pack)

BUDWEISER 34.00
BUD LIGHT 34.00
MILLER LITE 34.00
COORS LIGHT 34.00
HEINEKEN 38.00
HEINEKEN PREMIUM LIGHT 38.00
AMSTEL LIGHT 34.00
MICHELOB ULTRA 34.00
CORONA EXTRA 38.00

CORONA LIGHT 38.00
MODEL ESPÉCIAL 38.00
GOOSE ISLAND IPA 38.00
SAM ADAMS 38.00
BLUE MOON WHITE BELGIUM ALE 38.00
STELLA ARTOIS 38.00
SHOCK TOP 38.00
LAGUNITAS IPA 38.00
ANGRY ORCHARD ‘CRISP APPLE’ CIDER 34.00

Can’t find what you’re looking for? We can special order any beer four business days prior to an event.

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
WHITE WINE

LOLAIO WHITE SANGRIA
Made from grapes indigenous to Spain, with natural extracts of orange peels, Mediterranean cherries and grapes makes this light-bodied, fruity and refreshing! 40.00 per pitcher. Serves 6

BUBBLY
Lunetta Prosecco, Veneto, Italy
Fragrant, with enticing aromas of apple and peach. A refreshingly dry sparkling with fine bubbles and crisp fruit flavors. 56.00

Korbel Brut, California
Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and a hint of strawberry. 50.00

Domaine Chandon Brut, California
Complex flavors of apple and pear accented by citrus spice and notes of almond and brioche that build on the crisp finish. 80.00

Veue Clicquot 'Yellow Label' Brut, Reims, France
Perhaps the most famous of all Champagnes, fresh and fragrant with a soft, creamy texture balanced by cleansing acidity. 255.00

BRIGHT AND BRISK
Little Black Dress Pinot Grigio, California
Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine. 48.00

Maso Canali Pinot Grigio, Italy
Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy. 72.00

FRESH AND FRUITY
New Age White Blend, San Rafael, Argentina
A blend of Torrontes and Sauvignon blanc that is a bit fruity, a bit dry, a bit fizzy and a whole lot of fun. An instant classic. 53.00

Chateau St. Michelle Riesling, Washington State
A versatile wine with sweet lime and peach flavors with subtle mineral notes that pairs well with just about anything. 40.00

Seven Daughters Moscato, California
Fresh and fruity with sweet apricot, peach and tropical fruit cocktail flavors. If you prefer a sweeter wine, this one is for you. 44.00

Devil’s Collection White Blend, Casablanca, Chile
Dazzling lemon-yellow with bright reflections. Young, seductive, and fresh from start to finish with a light and enveloping personality. Luscious aromas and flavors of pineapple, citrus, peach and a hint of honeysuckle, balanced by a playful, refreshing acidity and a delicious finish. 58.00

M. Chapoutier Belleruche Rose (Cotes Du Rhone), Rhone, France
Belleruche Rose’s color is a light pink with salmon-pink highlights. This wine has aromas of red fruits, currant, raspberry and cherry. On the palate, the freshness is well-balanced and round. 62.00

Kim Crawford Rose, Hawkes Bay, New Zealand
Pretty pale pink color. A lively nose, brimming with bright berry and tropical fruit. Soft and luscious, this refreshing Rose is richly fruited with hints of watermelon, strawberry, and melon. 66.00

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
**WHITE WINE**

**TART AND TANGY**

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand
Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite. 74.00

Casillero del Diablo Sauvignon Blanc, Casablanca, Chile
The aromas are fresh and attractive with hints of citrus, peaches and gooseberry. On the palate, the wine is elegant, round, and mouth-filling. The wine is also balanced with attractive, crisp acidity. 44.00

**CREAMY AND COMPLEX**

Greystone Chardonnay, California
Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America. 40.00

Kendall-Jackson ‘Vintner’s Reserve’ Chardonnay, California
A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate. 52.00

LaCrema Chardonnay, Monterey, California
Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner. 75.00

Sonoma-Cutrer Chardonnay, Sonoma Coast, California
Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay. 75.00

Beckon Chardonnay, Central Coast, California
This Chardonnay shows a brilliant yellow tone with green edges, combined with bright rich creme brulee, fuji apple and tropical notes. On the palate there’s a flavorful tropical mix of fruit and green apples initially, followed by nice rich creaminess. 58.00

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**RED WINE**

**LOLAILO RED SANGRIA**

Imported from Spain using Tempranillo and Bobal grapes as a base and infused with Mediterranean citrus and fruit juices from a 70 year old recipe. 40.00 per pitcher, Serves 6

**RIPE AND RICH**

Mark West Pinot Noir, California
Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices. 46.00

Beckon Pinot Noir, Central Coast, California
This Pinot Noir shows a brilliant purple red color with an elegant raspberry nose combined with some oak spice and a touch of vanilla. This wine expresses a lively palate, nice fruit, a touch of jamminess and finishing long with some light oak flavors. 68.00

Mieomi Pinot Noir, California
Rich cherry flavors are complemented by notes of cedar, raspberry, and strawberry. A definite MVP candidate. 80.00

14 Hands Merlot, Washington State
Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice. 48.00

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To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
SPICY AND SUPPLE

**Trivento Reserve Malbec, Mendoza, Argentina**
Deep red and violet in color, with powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak. Good body and fleshy tannins with a long, lingering finish.  44.00

**Amado Sur Malbec, Mendoza, Argentina**
Amado Sur is a deep red wine with violet hues. Aromas of strawberries and red cherries intertwine with hints of clove and vanilla. Lush red berry flavor gives way to velvety tannins and a pleasant, persistent finish.  56.00

**Gascón Malbec, Mendoza, Argentina**
Full-bodied wine with a deep violet color, displaying characteristics of blackberry, blueberry, plum, dark cherry, and a hint of mocha. 52.00

**Fresco baldi ‘Nippozzano’ Chianti, Ruffina, Italy**
Dense black cherry flavors prevail over hints of spice, with a touch of rustic old world flavors that make it a classic Chianti. 110.00

**Cline Cellars ‘Ancient Vine’ Zinfandel**
An intense, full-bodied expression of dusty raspberry, blackberry, white pepper and spice, finishing with coffee and chocolate notes. 64.00

**Devil’s Collection Red Blend, Rapel Valley, Chile**
Bright red with purple highlights. A bold red with an impressive and energetic bouquet, magnificently combining elegance, maturity and style. Flavors of dark ripe fruit, plum and black cherry with a sinful touch of chocolate, followed by long, lingering finish. 58.00

Can’t find what you’re looking for? We can special order any wine four business days prior to an event.

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM

BIG AND BOLD

**Casillero del Diablo Cabernet Sauvignon, Rapel Valley, Chile**
A dark, ruby red wine with aromas of cherries, black currant and dark plums. This Cabernet Sauvignon is very concentrated, rich in flavor, perfectly balanced, and boasts a satisfying and lingering finish. 44.00

**Grand Reserve ‘Serie Riberas’ Cabernet Sauvignon, Rapel Valley, Chile**
Deep red in color with a bouquet brimming with intense aromas of plums, morello cherries, chocolate and cassis. Well-structured on the palate, with concentrated flavors of red fruit and sweet tannins. 66.00

**Louis Martini Cabernet Sauvignon, Sonoma, California**
Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla. 54.00

**Columbia Crest ‘Grand Estates’ Cabernet Sauvignon, Columbia Valley, Washington**
A mellow expression of Cabernet with chocolate covered cherry and cassis flavors, with a soft finish. 48.00

**Marques de Casa Concha Cabernet Sauvignon, Maipo Valley, Chile**
Dark ruby red in color with luscious aromas of cherry and blackberries intertwined with cedar and smoke. These notes follow through to the palate. Tremendously concentrated flavors are revealed in firm tannins with a soft, silky texture and a lingering finish. 80.00
## LIQUOR
(1L UNLESS OTHERWISE NOTED)

### VODKA
- Svedka: 100.00
- Tito’s Handmade: 130.00
- Grey Goose: 190.00

### SCOTCH
- Dewar’s: 130.00
- Dewar’s 12 Year: 180.00
- The Macallan 12 Year Old (750mL): 230.00
- Johnnie Walker Black: 20.00
- Johnnie Walker Blue: 75.00

### WHISKEY
- Jack Daniel’s: 170.00
- Jim Beam: 100.00
- Maker’s Mark: 160.00
- Crown Royal: 180.00
- Gentleman Jack: 190.00

### GIN
- Bombay: 100.00
- Bombay Sapphire: 130.00

### TEQUILA
- Jose Cuervo Gold: 100.00
- Jose Cuervo Tradicional (750mL): 130.00
- Jose Cuervo Tradicional Reposado: 130.00
- Patron Silver: 160.00

### RUM
- Bacardi Superior: 100.00
- Bacardi Gold: 100.00
- Bacardi Limón: 110.00
- Bacardi Oakheart Spiced Rum: 100.00
- Bacardi 8: 150.00

### COGNAC / BRANDY
- Hennessey VS: 200.00
- Courvoisier VSOP: 220.00

### CORDIALS
- Baileys Original Irish Cream: 130.00
- DiSarono Amaretto: 130.00
- Kahlúa: 130.00
- Fireball Cinnamon Whisky: 90.00
- RumChata: 100.00
- Martini & Rossi Dry Vermouth (375mL): 30.00
- Martini & Rossi Sweet Vermouth (375mL): 30.00

### MISCELLANEOUS BEVERAGES
- Cafe La Rica Coffee Selections (6 CUPS)
  - Regular Coffee: 35.00
  - Decaf Coffee: 35.00
  - Tea: 35.00
  - Regular French Vanilla: 35.00
  - Coffee/Tea/French Vanilla: 35.00

### BAR SUPPLIES
- Bloody Mary Mix: 12.00
- Sour Mix: 12.00
- Margarita Mix: 12.00
- Lime Juice: 12.00
- Lemons and Limes: 8.00
- Stuffed Olives: 5.25
- Cocktail Onions: 5.25
- Tabasco Sauce: 5.25
- Worcestershire: 5.25

Can’t find what you’re looking for? We can special order any spirit four business days prior to an event.

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
## CHILL
(sold by the 6-pack unless noted)

### SOFT DRINKS 20.00

<table>
<thead>
<tr>
<th>Soft Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>PEPSI</td>
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<tr>
<td>DIET PEPSI</td>
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<tr>
<td>SIERRA MIST</td>
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<tr>
<td>BRISK ICED TEA</td>
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<tr>
<td>GINGER ALE</td>
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<tr>
<td>MUG ROOT BEER</td>
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<tr>
<td>MOUNTAIN DEW</td>
<td>20.00</td>
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<tr>
<td>CRUSH ORANGE</td>
<td>20.00</td>
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<tr>
<td>SUNKIST LEMONADE</td>
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<tr>
<td>PURE LEAF LEMON ICED TEA</td>
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<tr>
<td>PURE LEAF SWEET ICED TEA</td>
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### JUICES 22.00

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
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<tbody>
<tr>
<td>CRANBERRY JUICE</td>
<td>22.00</td>
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<tr>
<td>GRAPEFRUIT JUICE</td>
<td>22.00</td>
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<tr>
<td>ORANGE JUICE</td>
<td>22.00</td>
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<tr>
<td>TOMATO JUICE</td>
<td>22.00</td>
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<tr>
<td>APPLE JUICE</td>
<td>22.00</td>
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<tr>
<td>PINEAPPLE JUICE</td>
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<tr>
<td>AQUAFINA BOTTLED WATER</td>
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### WATER AND CLUB SODA

<table>
<thead>
<tr>
<th>Water and Club Soda</th>
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<tbody>
<tr>
<td>AQUAFINA BOTTLED WATER</td>
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<tr>
<td>PERRIER</td>
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<tr>
<td>TONIC WATER</td>
<td>20.00</td>
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<tr>
<td>CLUB SODA</td>
<td>20.00</td>
</tr>
</tbody>
</table>

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
BEVERAGE REPLENISHMENT

YOU MAY CHOOSE BETWEEN TWO OPTIONS TO REPLENISH THE BEVERAGES IN YOUR DIAMOND 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/Diet 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 Guest Relations Representative at 305.480.3088 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 1:00 p.m. EST two 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 Guest Relations Representative at 305.480.3088. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online www.e-levy.com/marlinspark.

BE A TEAM PLAYER DRINK RESPONSIBLY

The Marlins Park and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Marlins Park a safe and exciting place for everyone.

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
THE SCOOP

HOURS OF OPERATION
Location Guest Relations Representatives 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/marlinspark.

To reach a Representative, dial: 305.480.3088 or e-mail: SuiteEats@LevyRestaurants.com.

QUICK REFERENCE LIST
Levy Restaurants Guest Relations Representative
305.480.3088
Levy Restaurants Accounting Department
305.480.2403
Marlins Leased Suite Holders
www.e-levy.com/marlinspark

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 1:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for Licensed Suite holders to order online at www.e-levy.com/marlinspark. Orders can be arranged with the assistance of a Guest Relations Representative at 305.480.3088 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 4:00 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 Guest Relations Representative 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 FL, we ask that you adhere to the following:

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

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.

To place your order, contact 305.480.3088 or SUITEEATS@LEVYRESTAURANTS.COM
FOOD AND BEVERAGE DELIVERY
Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

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, corkscrew and salt and pepper shakers. 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 19% 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 Marlins Park, 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 MARLINS PARK
The rich tradition at Marlins Park 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. Many 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 please contact Monica Tafur, our Sales Manager at 305-480-2410.

To place your order, contact 305.480.3088 or SUITEEATS@LEYRESTAURANTS.COM