



Online Ordering

SuiteEats.com/TropicanaField



packages

The Perfect Game Package

Enjoy traditional stadium fare and American culinary classics // **60 Per Person**

This package includes an assortment of Coca-Cola, Diet Coke, Coca-Cola Zero Sugar, Sprite and Dasani Bottled Water.

Mediterranean Chopped Salad V AVG

Chopped Baby Iceberg, Goat Cheese, Country Olives, Tomatoes, Red Onion, Greek Dressing

Crispy Chicken Tenderloins

Buttermilk Ranch, Honey Mustard

Smoked Pork Sandwich

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

All-Beef Hot Dogs

Traditional Condiments

Bottomless Snack Attack V

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped Popcorn V

Bavarian Pretzels V

Warm Beer Cheese, Spicy Brown Mustard

Cookies V

Brownies V

MVP Package

Savor an all-star roster of our fan favorites // **600, Serves 12 Guests**

This package includes three 6-packs of an assortment of Coca-Cola, Diet Coke, Coca-Cola Zero Sugar, Sprite and Dasani Bottled Water.

Bottomless Freshly Popped Popcorn V

Potato Chips & Gourmet Dips V

Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit V? AVG

In-Season Fruits and Berries

Classic Caesar Salad V

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac V

Cavatappi Pasta, Smoked Gouda, Parmesan Panko Crumb

All-Beef Hot Dogs

Traditional Condiments

Mini Buffalo Chicken Sandwich

Crispy Chicken, Buffalo Sauce, Blue Cheese Celery Slaw, Mini Rolls



The Burst Package

A sampling of local culinary delights // **1000, Serves 12 Guests**

This package includes three 6-packs of an assortment of Coca-Cola, Diet Coke, Coca-Cola Zero Sugar, Sprite and Dasani Bottled Water.

Local Charcuterie Board

Local Cheese, Cured Sliced Meats, Marcona Almonds, Olive Mix, Dried Black Mission Figs, Honey, Dried Apricots, Assorted Crackers

Farmers Market Dips & Veggies V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail AVG

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit V? AVG

In-Season Fruits and Berries

The 'BURG' Salad AVG

Crisp Greens, Ham, Turkey, Parmesan, Swiss, Grape Tomatoes, Spanish Olives, Garlic Vinaigrette

The TB Cuban Sandwich

Roasted Pork, Pit Ham, Swiss Cheese, Fresh Pickle, Dijonnaise, Cuban Bread

Carved Beef Tenderloin

Herb Roasted Baby Potatoes, Grilled Seasonal Vegetable, Pickled Red Onion, Horseradish Cream

Key Lime Pie V

Whipped Cream, Lime Zest

à la carte

All à la carte items serve 12 guests unless otherwise noted

Cold Appetizers



MARKET DIPS & VEGGIES

Local Charcuterie Board // 140

Local Cheese, Cured Sliced Meats, Marcona Almonds, Olive Mix, Dried Black Mission Figs, Honey, Dried Apricots, Assorted Crackers

Farmer's Market Dips & Veggies V AVG // 125

Farmstand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail AVG

140 // 30 Pieces
Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit V AVG // 100

In-Season Fruits and Berries

Coastal Poke Bowl V // 110

Edamame, Cabbage, Mango, Carrot, Sushi Rice, Crispy Nori

Upgrade Your Coastal Poke Bowl: Shrimp // Add 35

Hot Appetizers

Loaded Nacho Bar AVG // 125

Chicken Tinga, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Corn Tortilla Chips

Jalapeño Artichoke Dip V AVG // 85

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Corn Tortilla Chips

Spicy Wings // 125

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Chicken Tenders // 125

Buttermilk Ranch, Honey Mustard

Cuban Empanada // 125

Ropa Vieja, Pepperjack Cheese, Roasted Pepper, Cilantro, Turmeric Caramel Sauce

Potstickers & Spring Rolls // 110

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Salads

The 'BURG' Salad AVG // 115

Crisp Greens, Ham, Turkey, Parmesan, Swiss, Grape Tomatoes, Spanish Olives, Garlic Vinaigrette

Bocconcini Tomato & Cucumber Salad V AVG // 110

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

Classic Caesar Salad V // 90

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:

Grilled Chicken // 30

Shrimp // 35

Mediterranean Chopped Salad V AVG // 105

Chopped Baby Iceberg, Goat Cheese, Country Olives, Tomatoes, Red Onion, Greek Dressing



à la carte

All à la carte items serve 12 guests unless otherwise noted

Food Fight Top Chef Experience

People's Choice Award, Best Food in St. Pete



Bulgogi Short Rib // 1,350

Slow Braised Korean Beef, Quinoa Fried Rice Cake, Wasabi Pea Puree, Pickled Kimchee

Surf & Turf // 1,450

Carved Wagyu Beef Sirloin, Chimichurri, Jumbo Lump Deviled Crab, Meyer Lemon Aioli

Entrées

Jerk Chicken Board // 190

Sweet Plantains, Tropical Fruit Compote, Yellow Rice

Baked Tortellini V // 95

Marinara Sauce, Fresh Mozzarella, Ricotta, Basil Pesto, Chili Flakes

Carved Hot Tenderloin Board // 255

Herb Roasted Baby Potatoes, Grilled Seasonal Vegetable, Pickled Red Onion, Horseradish Cream

Three Cheese Mac V // 95

Cavatappi Pasta, Smoked Gouda, Parmesan Panko Crumb

Elote V AVG // 55

Fire-Roasted Street Corn, Aioli, Cotija Cheese, Cilantro

Turmeric Roasted Cauliflower Bites V AVG // 60

Golden Raisins, Pine Nuts, Herbs

Sides

Sandwiches

Turkey Sandwich // 125

Boars Head Smoked Turkey, Arugula, Roma Tomato, Local Honey, Mustard Aioli

Cheese Steak // 160

Mini Cheese Steak, Angus Beef Short Ribs, Cheese Sauce, Peppadew Peppers, Caramelized Onions, Jack Cheese

Smoked Pork Sandwich // 135

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

The TB Cuban Sandwich // 135

Roasted Pork, Pit Ham, Swiss Cheese, Fresh Pickle, Dijonnaise, Cuban Bread

Chicken Gyro // 120

Lettuce, Tomato, Onion, Tzatziki, Pita

Falafel Gyro V // 120

Lettuce, Onion, Tzatziki, Pita



Mini Buffalo Chicken Sandwich // 130

Crispy Chicken, Buffalo Sauce, Blue Cheese Celery Slaw, Mini Rolls



MINI BUFFALO CHICKEN SANDWICH

à la carte

All à la carte items serve 12 guests unless otherwise noted

Dogs, Sausages & Burgers



ALL-BEEF HOT DOGS

All-Beef Hot Dogs // 70

Traditional Condiments

Smoked Bratwurst // 85

Roasted Bell Pepper, Caramelized Onion, Whole Grain Honey Mustard

IMPOSSIBLE® Burger V

// 115, Serves 6 Guests

Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Bun
Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

Burst BURGER // 140

Angus Beef, Burst Sauce, American Cheese, Iceberg Lettuce, Roma Tomato, Sesame Seed Bun

Blazing BURGER // 145

Pepper Jack Cheese, Smoked Bacon, Cherry Pepper Relish, Crispy Fried Onions

Hand-Tossed Pizzas

Pepperoni Pizza // 60

Pomodoro, Shredded Mozzarella, Garlic Oil

Margherita Pizza V // 60

Heirloom Tomato, Fresh Mozzarella, Basil Pesto

Cheese Pizza V // 55

Mozzarella, Parmesan

Snacks

Bavarian Pretzel V // 70

Beer Cheese, Spicy Mustard

Salsa & Guacamole

Sampler V AVG // 65

Guacamole, Salsa Verde, Salsa Roja, Corn Tortilla Chips

The Snack Attack V // 65

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Freshly Popped

Popcorn V // 35

Bagged In-the-Shell Peanuts V // 55

Potato Chips & Gourmet Dips V // 65

Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



POTATO CHIPS & GOURMET DIPS

Levy is just one call away and a Culinary or Premium Specialists 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.

sweet spot

All desserts serve 12 guests unless otherwise noted

Desserts

Gourmet Cookies & Brownies V // 95

Gourmet Cookies, Decadent Brownies

Key Lime Pie V // 95

Whipped Cream, Lime Zest

Chicago-Style Cheesecake V // 100

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Rainbow Cake V // 100

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V // 100

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake V // 100

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake // 100

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows



SIX LAYER CARROT CAKE

Our Famous Dessert Cart



GOURMET COOKIES & BROWNIES

Signature Desserts V

- Six Layer Carrot Cake
- Rainbow Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake
- Key Lime Pie

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVG

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's® Peanut Butter
- Red Velvet Cookie

Nostalgic Candies V

- Gummi® Bears
- Jelly Belly® Sassy Sour
- Mini Sour Worms
- M&M's®

beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS // 24.50

Coca-Cola
Coca-Cola Zero Sugar
Diet Coke
Sprite
Ginger Ale
Barq's Root Beer (20oz) // 28.50
Minute Maid Lemonade (20oz) // 28.50

JUICES // 19.50

Sold by the 32oz bottle

Tropicana Cranberry Juice
Tropicana Grapefruit Juice
Tropicana Orange Juice

WATER

Dasani Bottled Water // 25.50
Glacéau Smartwater // 36.50

SPARKLING WATER // 25.50

Seagram's Tonic Water
Seagram's Club Soda

TEAS // 32

Gold Peak Unsweetened Tea (18.5oz)
Gold Peak Sweet Tea (18.5oz)

COFFEE // 26

Kahwa Fresh-Roasted Regular
Kahwa Fresh-Roasted Decaffeinated

Seltzers

Sold by the six-pack unless otherwise noted

High Noon // 60

Viva Tequila Seltzer // 60

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // 50
Bud Light // 50
Coors Light // 50
Michelob ULTRA // 50
Miller Lite // 50
Corona // 60

Heineken // 60
Stella Artois // 60
Coppertail Free Dive IPA // 60
Coppertail Florida Special Lager // 60
3 Daughters Beach Blonde Ale // 60

New Belgium Voodoo Ranger IPA (19.2oz) // 75
New Belgium Fat Tire Ale // 60
Angry Orchard Crisp Apple  // 60
Athletic Brewing Run Wild IPA (non-alcoholic) // 50



beverages

Sparkling

Sold by the bottle

La Marca Prosecco // 65
Ferrari Brut // 138
Schramsberg Mirabelle
Brut Rosé // 132
Notorious Wines Pink
Grand Cuvée // 55

White Wine

Sold by the bottle

Chateau Ste Michelle Riesling // 55
Benvolio Pinot Grigio // 68
Kim Crawford Sauvignon Blanc // 66
Kendall Jackson Chardonnay // 55
Sonoma-Cutrer Russian River
Ranches Chardonnay // 77

Notorious Wines Pink Grenache // 55
Vino Ghvino 21 Georgia // 60
Vino Ghvino 21 Victorious // 60
Notorious Wines Infamous
Gold Cabernet Blanc // 55
Vino Ghvino 21 Vivid // 75

Red Wine

Sold by the bottle

Meiomi Pinot Noir // 72
Decoy by Duckhorn Merlot // 110
Josh Craftsman's Collection
Cabernet Sauvignon // 60

Conundrum by Caymus
Red Blend // 50
Vino Ghvino 21 Gallant // 60
Vino Ghvino 21 Vesta // 60

Notorious Wines Scandalous One
Cabernet Noir // 55

Liquor

Sold by the 1L bottle unless otherwise noted

VODKA

Tito's Handmade // 138
Ketel One // 180

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Bombay Sapphire // 138

RUM

Bacardí Superior // 105
Captain Morgan Spiced // 150

TEQUILA

Superbird Blanco // 125
Superbird Reposado // 125
Patrón Silver // 195

WHISKEY & BOURBON

Jack Daniel's // 144
Crown Royal // 170
Uncle Nearest 1856 (750mL) // 195
Woodford Reserve // 195

SCOTCH

Dewar's White Label // 148
Johnnie Walker Black // 245

COGNAC / BRANDY

D'USSE // 198

CORDIALS

Kahlúa // 158
Baileys Original Irish Cream // 178

BAR SUPPLIES

Owen's Margarita Mix // 24
Owen's Ginger Beer // 24
Owen's Espresso Martini Mix // 24
Lemons & Limes // 10



MOSCOW MULE

Craft Cocktails

Seasonal Craft Cocktails

Serves 8 guests // 102

Batched In-House, Premium Spirits, Fresh
Garnish, Souvenir Rays Baseball Cups
Inquire about our current selection

the scoop

QUICK REFERENCE LIST

To reach a Representative e-mail:
RaysSuites@LevyRestaurants.com

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 2:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at RaysSuites@LevyRestaurants.com and online at www.suiteeats.com

If for any reason an event is canceled (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 event is canceled (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 canceled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

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

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 event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service.

SMALLWARES AND SUPPLIES

Suites will be supplied with all 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

Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

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 Tropicana Field, 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.



Need Rays Gear for your special event?
Contact The Bay Republic Team Store
at team@thebayrepublic.com.