



SPECIAL EVENTS



Lincoln Financial Field



CATERING MENU



BREAKFAST STATIONS

*priced per person

■ LFF CONTINENTAL BREAKFAST \$14

Seasonal Sliced Fruit
Fresh Baked Muffins, Breads & Pastries
Assorted Bagels with Jelly, Butter & Cream Cheese

■ LFF HOT BREAKFAST \$18

Seasonal Sliced Fruit
Scrambled Eggs * Cage Free
Home Fried Potatoes
Onions, Peppers
Applewood Smoked Bacon & Pork Sausage
Assorted Bagels with Jelly, Butter & Cream Cheese

■ LFF HEALTHY BREAKFAST \$25

Seasonal Sliced Fruit
Assorted Yogurts
Smoked Salmon Platter
Egg White & Seasonal Vegetable Frittata
Turkey Bacon & Chicken Sausage
Red Bliss Potato Hash
Onions, Peppers

■ BREAKFAST ADD-ONS

Belgian Waffles \$10

Maple Syrup, Fresh Fruit Toppings, Whipped Cream, Whipped Butter

Oatmeal Station \$8

Maple Syrup, Bananas, Seasonal Berries, Dried Fruit, Coconut, Almonds, Cinnamon, Cocoa Powder

Cinnamon Sugar French Toast \$10

Maple Syrup, Fresh Fruit Toppings, Whipped Butter

Turkey Bacon \$3

Chicken Sausage \$3

Vegan Sausage \$5

Jersey Pork Roll \$4

Assorted Dunkin Donuts \$40 per dozen

*Minimum 10 Dozen

■ OMELET STATION \$10

(Chef Attendant Required - \$199 Per Attendant)

3 Egg Omelet:

Egg Whites & Whole Eggs, Asparagus, Onions, Mushrooms, Tomatoes, Black Olives, Ham, Roasted Peppers, Bacon, Swiss Cheese, Goat Cheese, Cheddar Cheese

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Additional nutrition information is available upon request.



MEETING PACKAGES

*priced per person

■ MORNING SNACK \$12

Assorted Yogurts
Sliced Fruit
Assorted Energy Bars

■ MID-MORNING SNACK \$14

Assorted Energy Bars
Whole Fresh Fruit
Assorted Yogurts
Trail Mix

■ AFTERNOON SNACK \$16

Assorted Energy Bars
Hummus & Pita Chips
Sliced Cheese, Nuts, Fig Jam
Farmer's Market Crudité with Ranch
Federal Soft Pretzels



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BUFFET STATIONS

*priced per person

■ SOUP, SALAD & SANDWICH \$28

Served with Assorted Chips, Chocolate Covered Pretzels, Fruit Salad

Soup (Choice of 1)

Roasted Chicken Noodle, Tomato Bisque or Minestrone

Salad (Choice of 1)

Chopped Wedge, Caesar, or Garden

Sandwich (Choice of 3)

Turkey Club

Garlic Aioli, Tomato, Lettuce, Applewood Smoked Bacon, Onion Jam

Love Park

Soppressata, Ham, Genoa Salami, Giardiniera, Romaine, Roasted Tomato, Herb Aioli

I-76

Roasted Chicken, Goat Cheese, Ancho Cranberry Chutney, Green Apple, Mixed Greens

The G.o.a.t

Herbed Goat Cheese, Sun Dried Tomato, Baby Spinach, Grilled Veggies

Tuscan Roast Beef

Roasted Red Peppers, Torn Basil, Arugula, Lemon Herb Aioli

Prosciutto & Fig

Goat Cheese, Baby Arugula, Shaved Prosciutto, Fig Spread

BBQ Chicken

Smoked Gouda, Bibb Lettuce, Pickled Red Onion, Cilantro

Slightly Cuban

Roasted Turkey, Swiss Cheese, Ham, Pickles, Herbed Butter

■ LFF SMOKEHOUSE \$26

Fingerling Potato Salad

Mustard Vinaigrette

Chopped Smoked Beef Brisket

Cherrywood Smoked

Slow Roasted BBQ Pork

Cherrywood Smoked

Chicken Sausage

Applewood Smoked

Assorted Signature BBQ Sauces

Assorted Rolls

Cole Slaw

Smokehouse Mac & Cheese

Five Cheese Blend

Rancher Style Beans

Jalapeno Creamed Corn

Seasonal Bread Pudding

Fresh Baked Warm Chocolate Chip Cookies

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BUFFET STATIONS

*priced per person

■ PATTISON AVE TAILGATE \$28

Served with Caesar Salad, Pasta Salad, Mini Cannoli

Philly Cheesesteak

Caramelized Onions, Cheese Wiz, Seeded Roll

Italian Hoagie

Imported & Domestic Meats, Sharp Provolone, Lettuce, Tomato, Red Onions, Banana Peppers, Seeded Baguette

Dietz & Watson Char-Grilled Hot Dogs

Sauerkraut, Potato Hot Dog Rolls

Vegetarian Hoagie

Grilled Veggies, Hummus Spread

Roast Pork Sandwich

Broccoli Rabe, Long Hot Peppers, Provolone Cheese, Seeded Baguette

■ PASSYUNK AVE TAILGATE \$38

Spinach Cobb Salad

Avocado, Blue Cheese & Bacon

Lemon Dijon Brick Chicken

Garlic & Thyme

Cajun Spiced Cauliflower Steak

Roasted Red Pepper Romesco Sauce

Maple Bourbon Flank Steak

Tobacco Onions

Lump Crab Crusted Mahi Mahi

Meyer Lemon Sauce

Honey Glazed Carrots

Confit Baby Potatoes

Cheesecake

■ FDR TAILGATE \$30

Roasted Veggie & Olive Wraps

Mustard Vinaigrette

Mushroom Florentine Panini

Black Garlic Aioli

Cashew Chicken Lettuce Wraps

Sesame Vinaigrette

Farm Salad

Spring Mix, Stone Fruit, Strawberries, Quinoa, Honey Roasted Almonds, Endive, Lemon Poppy Dressing

Avocado & Quinoa Salad

Chopped Romaine, Baby Kale, Black Beans, Roasted Corn, Jicama, Red Onions, Cherry Tomatoes, Cilantro, Cotija Cheese, Chipotle Vinaigrette

Salad Add-Ons**

Grilled Shrimp \$6

Grilled Salmon \$8

Grilled Chicken \$5

Marinated Tofu \$6

Lemon Bars

Avocado Chocolate Mousse

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BUFFET STATIONS

*priced per person

■ BURGER BAR \$28

Served with Tomato & Cucumber Salad, Brioche Buns, Tater Tots, Brownies

Proteins (Choice of 2)

Beef Patty, Lamb Patty, Beyond Burger, Grilled Salmon Patty

Cheeses (Choice of 2)

Blue, American, Cheddar, Provolone, Swiss

Topping & Sides

Lettuce, Jersey Tomatoes, Red Onions, Pickles

Burger Bar Add-Ons**

Avocado \$4
Sautéed Mushrooms \$4
Crab Cake \$9
Thick Cut Bacon \$5

■ BUILD YOUR OWN RAMEN STATION \$28

(Chef Attendant Required - \$199 Per Attendant)

Served with Asian Chopped Salad with Sesame Ginger Dressing, Sweet Mango Sticky Rice, Assorted Mochi

Noodles (Choice of 1)

Soba Noodles or Ramen Noodles

Broth (Choice of 1)

Chicken Dashi Broth or Tamari Vegetable Broth

Proteins

Pork Belly, Minced Pork, Sliced BBQ Pork, Sesame Chicken, Kamaboko, Marinated Tofu, Hard Boiled Egg, Marinated Seitan

Vegetables

Enoki Mushrooms, Roasted Tomatoes, Bean Sprouts, Scallions, Nori, Bamboo Shoots, Kimchi, Baby Bok Choy, Corn, Edamame, Chinese Broccoli

Sauce Enhancements

Frank's Red Hot, Sambal, Sriracha, Toasted Sesame Oil, Chili Oil, Furikake, Yoisoba, Gochujang

■ BUILD YOUR OWN BOWL \$26

(Chef Attendant Required - \$199 Per Attendant)

Cabbage & Kale Salad

Toasted Cashews, Corn, Scallions, Citrus & Cilantro Vinaigrette

Grains

Citrus Rice, Brown Rice, Quinoa

Proteins

Grilled Chicken, Cilantro Grilled Chicken, Ancho Rubbed Skirt Steak, Marinated Tofu, Marinated Seitan, Spicy Beyond Meat

Vegetables

Sweet Potatoes, Corn, Edamame, Roasted Squash, Broccoli, Pickled Cabbage, Roasted Peppers, Grilled Onions, Green Beans, Carrots, Kale, Mushrooms, Spinach

Beans

Black Beans, Pinto Beans, Spicy Chickpeas

Sauces

Green Curry, Spicy Tomato, Mojo Vinaigrette, Chipotle Mayo, Cilantro Crema, Tamari Lime Vinaigrette

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HORS D'OEUVRES

*priced per piece

■ COLD HORS D'OEUVRES

Tuna Tartare Tart \$5

Radish, Wasabi

Shrimp Cocktail \$4

Poached Shrimp, Lemon Wedge

Caprese Skewer \$3

Mozzarella, Cherry Tomato, Basil Leaf, Balsamic Glaze

Bruschetta \$2

Crostini, Basil, Balsamic Glaze, Tomato Concasse

Oyster on the Half Shell \$4

Seasonal Mignonette, Cocktail, Horseradish

Grilled Toast \$4

Raclette Cheese, Shaved Speck, Purple Mustard

Pepper Crusted Steak on Crostini \$5

Skirt Steak, Salsa Verde, Garlic Crostini

■ HOT HORS D'OEUVRES

Pretzel Franks \$3

Smoked Mustard, Puff Pastry

Mini Cheesesteak Spring Rolls \$4

Togarashi Ketchup

Mini Veggie Spring Rolls \$3

Sweet Chili Sauce

Mini Peking Duck Spring Rolls \$5

Plum Sauce with Star Anise

Cozy Shrimp \$5

Sweet & Sour Sauce

Grilled Lamb Lollipop \$8

Herb Marinated, Tzatziki Sauce

Dumpling Trio \$4

Kale & Vegetable, Pork & Ginger, Chicken & Sriracha

Beef Taquito \$4

Green Onion, Korean BBQ

Shrimp Wrapped in Bacon \$5

Honey Garlic Sauce

Scallops Wrapped in Bacon \$5

Maple Soy Reduction

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COCKTAIL STATIONS

*priced per person

■ MEATBALL STATION \$14

Served with Brioche Slider Rolls

Smoked Pork Meatball

Caramelized Onions, Pecorino Cheese

Greek Meatballs (Choice of Chicken, Beef, or Lamb)

Torn Herbs, Garlic Yogurt Sauce

South Philly Meatball

San Marzano Marinara, Grana Padano

■ FARMER'S MARKET STATION \$16

Served with Flatbreads & Crostini's

Jersey Tomato Bruschetta

Whipped Burrata

Grilled Sourdough

Roasted Red Pepper Hummus

Chili Oil

Seasonal Mezze Platter

Marinated Feta Cheese, Grilled Artichokes,
Cherry Tomatoes, Marinated Olives,
Persian Cucumbers, Peppadew Peppers, Radish

■ 9TH STREET STATION \$18

Served with Lavash & Focaccia

Assorted Meats & Cheeses

Cured Olives

Garlic Roasted Peppers

Grilled Artichoke Hearts

Giardiniera

Peppadew

■ DIP STATION \$12

Served with Pretzel Bites, Pita Bread &
Vinegar Bay Chips

(Choice of 2)

Bay Spiced Creamy Shrimp Dip

Parmesan Cheese, Bell Peppers

Bacon Onion Dip

Horseradish, Chives

Buffalo Chicken Dip

Blue Cheese, Scallions

Vegetable Dip

Boursin, Dill

■ MACARONI & CHEESE STATION \$14

Pasta (Choice of 1)

Macaroni, Gemelli, Orecchiette

Toppings & Sides

Bacon, Scallions, Kielbasa, Bolognese, Andouille, Maitake
Mushrooms, Jalapenos, Buffalo Sauce, Crumbled Potato
Chips, Assorted Hot Sauces

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COCKTAIL STATIONS CONTINUED

*priced per person

■ ASIAN INFLUENCE STATION \$22

Served with Spicy Mustard, Sweet Chili Sauce, Wasabi, & Ginger

Ginger Chicken Pot Stickers

Cozy Shrimp in Spring Roll Wrapper

Chicken Yakitori

Charred Scallion

Veggie Spring Rolls

Sushi & Sashimi

Asian Influence Add-Ons **

Peking Duck Pot Stickers \$4

Pork Steam Buns \$4

Beef Yakitori \$8

■ RAW BAR \$22

Served with Mustard Sauce, Cocktail, Horseradish, Mignonette Sauce & Lemon Wedges

Shrimp Cocktail

East Coast Oysters on the Half Shell

Clams on the Half Shell

Seaweed Salad

Raw Bar Add-Ons **

Crab Lettuce Wraps \$8

Poached Bay Scallop with Peppadew & Citrus \$8

Crab Claws \$8

■ COCKTAIL STATION UPGRADES

Sushi Platter \$25

Wasabi & Pickled Ginger

Crudité Platter \$6

Seasonal Vegetables, Hummus & Ranch Dressing

Cheese Board \$10

Assorted Cheese Board with Seasonal Accompaniments

Crab Imperial \$14

Baked Crab Dip with Assorted Breads

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RECEPTION STATIONS

*priced per person

■ SALADS \$8

Choice of 1

Baby Kale Salad

Shaved Parmesan, Crispy Chickpeas, Lemon Vinaigrette

Romaine Caesar Salad

Garlic Croutons, Shaved Parmesan, Caesar Dressing

Spinach Salad

Gorgonzola, Chopped Pecans, Pickled Onions, Raspberry Vinaigrette

Garden Salad

Mixed Greens, Radicchio, Cucumbers, Croutons, Ricotta Salata, Ranch or Balsamic Vinaigrette

Asian Salad

Spring Mix, Mandarin Oranges, Cashews, Apple Tempura, Edamame, Sesame Soy Vinaigrette

Greek Salad

Romaine Lettuce, Tomatoes, Red Onions, Feta Cheese, Croutons, Red Peppers, Oregano, Olives, Red Wine Vinaigrette

Wedge Salad

Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

■ SOUTH PHILLY CHEESESTEAKS \$16

Beef & Chicken Cheesesteaks

Caramelized Onions, Cheese Wiz, Banana Peppers, Seeded Rolls

Fries

■ BUILD YOUR OWN SLIDERS \$14

Served with Potato Slider Rolls, Cole Slaw, Tater Tots

Proteins

Angus Beef Sliders, Jerk Chicken Sliders

Toppings & Sides

Lettuce, Roma Tomatoes, Cheddar Cheese, Jerk Sauce, House Steak Sauce, Traditional Accompaniments

Slider Station Add-On**

Beyond Burgers \$6

■ QUICK & CARMICHAEL \$18

(Chef Attendant Required - \$199 Per Attendant)

Served with Mini Brioche Buns

Cherrywood Smoked Pulled Pork

Sugar & Maple Pulled Chicken

Kansas City & North Carolina BBQ Sauce

Creamy Coleslaw

Cast Iron Skillet Corn Bread

■ PAN SEARED CRAB CAKES \$22

(Chef Attendant Required - \$199 Per Attendant)

Served with Mini Brioche Buns

Potato Salad

Roasted Asparagus

Cocktail, Tartar & Romesco Sauce

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RECEPTION STATIONS CONTINUED

*priced per person

■ EPA & MEATBALL STATION \$18

Served with Seeded Club Rolls

East Passyunk Ave Roasted Pork

Herb Roasted Pork, Arugula, Cherry Pepper Relish

Asiago Stuffed Brisket Meatballs

Sunday Gravy, Parmesan Cheese

Waffle Fries

Monterey Jack Cheese Sauce

■ BUILD YOUR OWN TACO STATION \$18

Served with Flour & Corn Tortillas

Proteins (Choice of 2)

Skirt Steak, Grilled Chicken, Grilled Shrimp
or Roasted Veggies

Toppings & Sides

Refried Beans, Black Beans, Rice, Pico de Gallo, Shredded Cheddar, Sour Cream, Shredded Lettuce, Sliced Jalapenos, Guacamole, Diced Tomatoes

■ PASTA STATION \$14

(Chef Attendant Required - \$199 Per Attendant)

Served with Garlic Bread Sticks, Crushed Red Pepper, Parmesan Cheese

Pasta

(Gluten Free available upon request)
Penne, Orecchiette, Cavatappi, Farfalle,
Cheese Tortellini, Gnocchi

Sauces

Marinara, Arrabiata, Alfredo, Basil Pesto, Vodka

Pasta Station Add-Ons**

U15 Shrimp \$12

Grilled Chicken \$4

Italian Sausage \$4

Braised Short Rib \$10

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RECEPTION STATIONS CONTINUED

*priced per person

■ CARVING STATION

(Chef Attendant Required - \$199 Per Attendant)

Served with Assorted Rolls & Butter

Roasted Turkey Breast \$18

Turkey Gravy

Chicken Roulade \$18

Stuffed with Chicken Sausage, Natural Jus

Beef Tenderloin \$30

Red Wine Bordelaise

Herb Crusted Prime Rib \$30

Horseradish Crème & Au Jus

Grilled Hanger Steak \$26

Cippolini Demi

Stuffed Pork Loin \$18

Stuffed with Bacon, Mushrooms & Shallots,
Roasted Garlic Jus

Mahi Mahi \$24

Avocado Salsa Verde

Verlasso Salmon \$28

Earl Grey Tea Glaze

Peppercorn Ahi Tuna Loin \$24

*Served Medium Rare
Lemongrass & Ponzu Marinated, Lime Vinaigrette

■ CARVING STATION SIDES

Choice of 2 Sides

Starches

Whipped Yukon Gold Potatoes

Marble/Fingerling Potatoes

Roasted Sweet Potatoes

Baked Mac & Cheese

Skillet Cornbread

Herbed Focaccia Stuffing

Wild Rice

Ginger Jasmine Rice

Vegetables

Braised Greens

Broccoli Rabe

Grilled Asparagus

Haricot Vert

Roasted Root Vegetables

Baby Carrots

Wilted Garlic Spinach

Petite Corn on the Cob

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RECEPTION DESSERTS

*priced per person

■ ICE CREAM SUNDAE BAR \$10

(Chef Attendant Required - \$199 Per Attendant)

Ice Cream Flavors (Choice of 2)

Vanilla Bean, Chocolate, Cookies & Cream, Butter Pecan

Assorted Toppings

Whipped Cream, Jimmies, Chocolate Sauce, Caramel,
Maraschino Cherries, Candy Pieces, Seasonal Berries

■ MINIATURE DESSERT STATION \$14

(Choice of 3)

Mini Fruit Kabobs

Mini Cupcakes

Assorted Mini Shooters

Mini Chocolate Covered Pretzels

Assorted Cookies

■ CANDY SHOPPE \$14

Skittles

Jellybeans

Swedish Fish

Sour Patch Kids

Mini Chocolate Bars

Mini Chocolate Footballs

M & M's

■ HOUSE MADE BARS & SQUARES \$10

(Choice of 2)

Lemon Bars

Marble Cheese Truffle

Oreo Dream

Pecan Chocolate Chunk

■ ASSORTED COOKIES & BROWNIES \$8

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PLATED DINNERS

*priced per person

■ PLATED DINNER \$75

Served with Assorted Rolls & Butter, Coffee Service

Soups & Salads

(Choice of 1)

Lobster Bisque

Chive Oil, Lemon Crème Fraiche, Oyster Crackers

Pasta E Fagioli

Extra Virgin Olive Oil, Grana Padano, Micro Basil

Radish & Arugula Salad

Belgian Endive, Carrot, Almond, Apple Cider Vinaigrette

Avocado Salad

Bibb Lettuce, Scallion, Red Bell Pepper, Heirloom Cherry Tomato, Cilantro, Honey Lime Vinaigrette

Insalata Italiano

Red Onion, Cherry Tomato, Pepperoncini, Garlic Croutons, Black Olives, Parmigiano Reggiano, Red Wine Herb Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Focaccia Croutons, Shaved Parmesan, Caesar Dressing

Entrees

(Choice of 3)

Fennel Rubbed Chicken

Broccoli Rabe, Roasted Potato, Pancetta, Garlic Red Chili Emulsion

Crispy Lemon Chicken

Couscous, Heirloom Baby Carrots, Carrot Top Pesto

Charred Chicken

Sweet Potatoes, Caramelized Orange, Grilled Asparagus, Citrus Vinaigrette

Pan Roasted Snapper

Citrus Roasted Baby Fennel, Confit Marble Potatoes, Caper Beurre Blanc

Seared Atlantic Salmon

Horseradish Gremolata, Wilted Greens, Smashed Fingerlings, Hot Bacon Vinaigrette

Day Boat Scallops

Acorn Squash, Maple Butter, Crispy Brussel Sprouts

Eggplant Tarte Tatin (Vegetarian)

Puff Pastry, Roasted Eggplant, Romesco, Wild Mushroom & Tomato Ragout

Quinoa Vegetable Stack (Vegan)

Baby Spinach, Heirloom Tomato, Wild Mushrooms, Butternut Squash, Pepita Pesto

Chinese 5 Spice Flank Steak

Oranges, Sesame Broccolini, Saffron Rice, Lemon Thyme Glaze

Ribeye Steak

Crispy Smashed Potatoes, Charred Asparagus, Chimichurri

36 Hour Braised Beef Short Rib

Loaded Yukon Gold Mashed, Cipollini Onions, Garlic Green Beans, Natural Jus

Desserts

(Choice of 1)

New York Style Cheesecake

Berry Coulis

Triple Chocolate Mousse

White Chocolate Snow

Apple Pie Tart

Calvados Whipped Cream

Carrot Cake

Cream Cheese Frosting

Crème Brûlée

Seasonal Berries

■ UPGRADE

Family Style Desserts \$12

(Choice of 3)

Caramel Chocolate Chip Brownies

Fruit Tarts

Mini Cupcakes

Zeppole & Sugar

Chocolate Covered Strawberries

Mini Assorted Cookies

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NON-ALCOHOLIC BEVERAGES

■ INDIVIDUAL DRINKS

* Charged on consumption per drink

Pepsi, Diet Pepsi, Starry \$6

Bottled Water \$6

Sparkling Water \$6

Assorted Juice \$6

Assorted Gatorade \$6

■ COFFEE

* Charged on consumption per drink

Dunkin K-Cups \$36/box

Coffee, Decaf, Hot Tea \$30 per gal

*Minimum of 3 gallons

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BAR PACKAGES

*priced per person

■ SODA, WATER, WINE, BEER PACKAGE

Non-Alcoholic

Pepsi, Diet Pepsi, Starry, Bottled Water

Wine

House Cabernet Sauvignon, Chardonnay

Beer

Choose 4 Selections

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Yuengling Lager, Stella, Goose Island, Guinness, Blue Moon, Leinenkugel (Available Seasonally)

One Hour \$19

Two Hours \$22

Three Hours \$25

Four Hours \$28

Five Hours \$33

■ CONSUMPTION BAR

(Bartender fee \$199 per 75-100 guests)

Charged on consumption

Water \$6

Bottled Water

Soda \$6

Pepsi, Diet Pepsi, Starry, Bottled Water

Wine \$12

House Cabernet Sauvignon, Pinot Grigio, Chardonnay

Beer \$12

Choose 4 Selections

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Yuengling Lager, Stella, Goose Island, Guinness, Blue Moon, Leinenkugel (Available Seasonally)

Liquor \$13

Absolut Vodka, Titos Vodka, Bombay Gin, Jose Cuervo Gold Tequila, Captain Morgan Rum, Bacardi Rum, Dewar's White Label Scotch, Jack Daniels Whiskey, Jim Beam Bourbon Whiskey

Bartenders are staffed one (1) per 75-100 guests. A \$199 per bartender fee will apply for the first four (4) hours of service. A \$50 per hour overtime charge will be applied after (4) hours of service.

For events where there are bars with no food, a staff fee of \$199 will apply. This fee covers the labor required to set-up, breakdown and service the event. These events are staffed one (1) attendant per 75- 100 guests.



BAR PACKAGES

*priced per person

■ SILVER BAR

Non-Alcoholic

Pepsi, Diet Pepsi, Starry, Bottled Water

Wine

House Cabernet Sauvignon, Pinot Grigio, Chardonnay

Beer

Choose 4 Selections

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Yuengling Lager, Stella, Goose Island, Guinness, Blue Moon, Leinenkugel (Available Seasonally)

Liquor

Absolut Vodka, Titos Vodka, Bombay Gin, Jose Cuervo Gold Tequila, Captain Morgan Rum, Bacardi Rum, Dewar's White Label Scotch, Jack Daniels Whiskey, Jim Beam Bourbon Whiskey, Jameson Irish Whiskey

One Hour \$23

Two Hours \$29

Three Hours \$35

Four Hours \$41

Five Hours \$48

■ GOLD BAR

Non-Alcoholic

Pepsi, Diet Pepsi, Starry, Bottled Water, Sparkling Water

Wine

House Cabernet Sauvignon, Pinot Grigio, Chardonnay

Beer

Choose 4 Selections

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona, Heineken, Yuengling Lager, Stella, Goose Island, Guinness, Blue Moon, Leinenkugel (Available Seasonally)

Liquor

Kettle One Vodka, Grey Goose Vodka, Tanqueray Gin, Patron Silver Tequila, Captain Morgan Rum, Bacardi Rum, Johnny Walker Black Bourbon Whiskey, Crown Royal Whiskey, Jameson Irish Whiskey, Makers Mark, Jack Daniels

One Hour \$27

Two Hours \$31

Three Hours \$37

Four Hours \$43

Five Hours \$51

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ENHANCE YOUR EXPERIENCE

*priced per person

■ ENHANCE YOUR BEVERAGE EXPERIENCE

Upgrade from House Wine to Premium Wine

for an additional \$6 per person

Sparkling and White Wine

House Champagne Toast

Pinot Grigio, Santa Margherita

Sauvignon Blanc, Kim Crawford

Chardonnay, Macon-Villages

Red Wine

Merlot, Guenoc

Pinot Noir, Gouguenheim

Cabernet Sauvignon, William Hill

Cabernet Sauvignon, Franciscan Oakville Estates

China, Linen, Silverware, Glassware

A rental fee will be applied for specific requests or additional silverware, glassware, and china needs. Linen napkin upgrades available, rental fees will apply for other colors and styles

Floral Arrangements

We partner with a local custom floral design company that provides amazing creations for any event including decor and center pieces

Wine Pairings

Our in-house wine expert will pair wines from our exquisite wine list with your menu selections

Custom Ice Sculpture

Wow your guests with a professional and custom ice carving

PLEASE INQUIRE WITH YOUR CATERING MANAGER
FOR PRICING AND ADDITIONAL INFORMATION

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ARAMARK GUIDELINES

■ CATERING GUARANTEES

The Client shall notify Caterer of the minimum number of persons Licensee guarantees will attend the Event(s) (the "Guaranteed Attendance"), 7 days prior to event.

The Guaranteed Attendance (a) shall not exceed the maximum capacity of the areas within the Facility in which the Event(s) will be held, and (b) shall not decrease by more than 25% (or more than 1,000 people, whichever is lower) of the estimated attendance specified on the Catering Order(s). Caterer shall be entitled to charge and collect from Licensee any reasonable costs incurred by Caterer in the event the Guaranteed Attendance figure provided by Licensee is not within the limits stated in this paragraph.

If Client fails to notify Caterer of the Guaranteed Attendance within the time required, (a) Caterer shall prepare for and provide services to persons attending the Event(s) on the basis of the estimated attendance specified on the Catering Order(s), and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance. (3) Caterer will be prepared to serve 5% above the Guaranteed Attendance (but not to exceed 50 meals; the "Overage"). In the event that Caterer serves 10% in excess of the Guaranteed Attendance, Licensee shall pay a surcharge of 10% of the per person charge for each person served at the Event(s) in excess of the total of the Guaranteed Attendance. In the event the Guaranteed Attendance increases (which may only increase with Caterer's approval), following the time the Guaranteed Attendance was due, the Overage will no longer apply.



ARAMARK GUIDELINES

■ FOOD AND BEVERAGE/CATERING SERVICES

The Client shall make all food and beverage arrangements for the Event only through ARAMARK Sports and Entertainment ("Caterer"). The Client shall not bring into the Stadium or the Stadium Area any food or beverage products, except for special food production items (for example, wedding cake) or food and beverage products purchased from the Concessionaire. The Client acknowledges and agrees that food and beverage products for the Event may not be donated by any party.

■ CHARGES FOR CATERING SERVICES

If the Catering Order(s) provides for per person charges, The Client shall pay Caterer for every person served at each Event at the per person charges specified on the Catering Order(s) plus all other costs and expenses specified on the Catering Order(s); provided, however, that if the number of persons served at the Event(s) is less than the Guaranteed Attendance (defined in Guarantee Section below), The Client shall pay the per person charges on the basis of the Guaranteed Attendance. Caterer reserves the right to count guests as they enter (or at a mutually agreeable time when an accurate count may be made) during each Event which is billed on a per person basis.

(1) an administrative charge in an amount equal to 23% of all charges for catering services during the Event. This Administrative Charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this Administrative Charge is distributed to employees. However, please note that, 8% of the total food and beverage charges are distributed to the service employees as additional wages.

(2) all applicable state and local sales taxes for all charges for catering services at the Event, as more particularly specified in the Catering Order(s); (3) all other charges specified on the Catering Order(s) or otherwise ordered by The Client or its agent(s); and (4) all other charges and sums required to be paid by The Client's pursuant to the terms of this Agreement.

The Client is an entity claiming exemption from taxation, The Client must deliver to Caterer satisfactory evidence of such exemption prior to the Event(s) in order to be relieved of its obligation to pay state and local sales taxes.