



# 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

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## 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, Yokisoba, 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

**Crudit  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

### ■ HOUSE MADE BARS & SQUARES \$10

(Choice of 2)

Lemon Bars

Marble Cheese Truffle

Oreo Dream

Pecan Chocolate Chunk

### ■ MINIATURE DESSERT STATION \$14

(Choice of 3)

Mini Fruit Kabobs

Mini Cupcakes

Assorted Mini Shooters

Mini Chocolate Covered Pretzels

Assorted Cookies

### ■ ASSORTED COOKIES & BROWNIES \$8

### ■ CANDY SHOPPE \$14

Skittles

Jellybeans

Swedish Fish

Sour Patch Kids

Mini Chocolate Bars

Mini Chocolate Footballs

M & M's

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# PLATED DINNERS

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## ■ 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 Brulee**

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, Sierra Mist \$5

Bottled Water \$5

Sparkling Water \$5

Assorted Juice \$5

Assorted Gatorade \$5

### ■ COFFEE

\* Charged on consumption per drink

Dunkin Iced Coffee \$6

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, Sierra Mist, Bottled Water

### Wine

House Cabernet Sauvignon, Chardonnay

### Beer

(2) Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

(2) Imported: Leinenkugel, Corona, Heineken, Sam Adams, Yuengling Lager, Stella, Goose Island, Guinness, Yards

One Hour \$16

Two Hours \$19

Three Hours \$22

Four Hours \$25

Five Hours \$30

## ■ CONSUMPTION BAR

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

Charged on consumption

### Water \$5

Bottled Water

### Soda \$5

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water

### Wine \$11

House Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay

### Beer \$10/\$12

(2) Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

(2) Imported: Leinenkugel, Corona, Heineken, Sam Adams, Yuengling Lager, Stella, Goose Island, Guinness, Yards

### Liquor \$12

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, Sierra Mist, Bottled Water

### Wine

House Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay

### Beer

(2) Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

(2) Imported: Leinenkugel, Corona, Heineken, Sam Adams, Yuengling Lager, Stella, Goose Island, Guinness, Yards

### 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 \$20

Two Hours \$26

Three Hours \$32

Four Hours \$38

Five Hours \$45

## ■ GOLD BAR

### Non-Alcoholic

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water, Sparkling Water

### Wine

House Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay

### Beer

(2) Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

(2) Imported: Leinenkugel, Corona, Heineken, Sam Adams, Yuengling Lager, Stella, Goose Island, Guinness, Yards

### 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 \$24

Two Hours \$28

Three Hours \$34

Four Hours \$40

Five Hours \$48

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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, Gougenheim

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**

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



# 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 22% 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.