



PNC ARENA SUITES MENU

Welcome to the PNC Arena.

As the official caterer of the arena, our mission at VAB Catering, Inc. is to:

“Always provide the ultimate arena guest experience through a variety of delicious menus, with our friendly, well-trained staff that is committed to top notch service.”

It is our pleasure to serve you and your guests as you enjoy the events from your suite.

Excellent fare and first class service are always our assurance to you.

Our culinary staff has carefully prepared this menu to offer selections that can best be served and enjoyed during the event.

This Suites Menu contains valuable information to help you plan and submit your food and beverage selections.

Please take a few moments to review the following pages. Please feel free to contact us if you have any questions.

VAB Catering, Inc.



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CONTACT INFORMATION

In order to ensure that your entertainment experience is a most enjoyable one, we present to you the following information:

TELEPHONE NUMBERS

Suites Food and Beverage Manager.....919-861-6101
Suites Food and Beverage Supervisor 919-861-2301
Premium Services Hotline919-861-6234
(For additional event tickets and parking passes)

FAX NUMBERS

Suites Food and Beverage 919-861-6103
Non-Food and Beverage-Premium Services 919-861-2321

You can also email your menu order forms to us at: suiteorders@thepncarena.com
This dedicated mailbox is only for Food and Beverage related items; i.e. order forms, requests for receipts, etc.

Main Telephone Number-General Information 919-861-2300

Shipping and Mailing Address:
PNC Arena
1400 Edwards Mill Road
Raleigh, NC 27607

MENU SELECTION DEADLINE

In order to meet all your Food and Beverage requirements, we require that you place your orders no later than Noon EST two (2) business days prior to the event.

Ordering in advance provides you and your guests a much larger menu to select from and priority service in expediting all your catering requirements to your suite.

Schedule for Food and Beverage Advance Menu Ordering Deadlines:

Noon EST	Friday for a Monday Event
Noon EST	Friday for a Tuesday Event
Noon EST	Monday for a Wednesday Event
Noon EST	Tuesday for a Thursday Event
Noon EST	Wednesday for a Friday Event
Noon EST	Thursday for a Saturday Event
Noon EST	Thursday for a Sunday Event

FOOD PREPARATION

NON-TRANS FAT CANOLA OIL

We are pleased to announce that we prepare all fried foods arena wide using non-trans fat canola (corn) oil. The popcorn is prepared using coconut oil.

ALLERGIES

Does a member of your group have a specific or multiple food allergies? Please contact us in advance and we will provide you with a list of ingredients used to prepare any specific item on our menu.

Unfortunately we do not have the ability to deep fry items separately. This means that fish and or seafood may be deep fried in the same oil used for chicken.

FOOD & BEVERAGE ORDERING PROCEDURES

Advanced Menu order forms placed prior to the deadline will be delivered to your suite and set up for your arrival when the doors for each event open (times vary). To ensure the best quality, some selections may have a later delivery time (these items are noted in the menu).

SUITE MINI-BAR REFRIGERATORS

A par level mini-bar refrigerator (a pre-selected standard stock of beverages) will be established prior to each season based on each suite owners needs. A standardized refrigerator will be established if no par level information is received. The standard par bar will contain assorted domestic and imported beers, wine, various Pepsi products, energy drinks and bottled water. Juices will be available on request. We do not have the ability to change mini-bar par levels on an event by event basis.

Any beverages that are opened will be charged on a consumption basis. In order to open the mini-bar refrigerator you must have: a credit card number on file, provide a credit card number on your menu order form (Advanced or Event Day), have an active Food and Beverage Escrow Account, or have your guest present a personal credit card upon arrival to the suite. The refrigerator will not be opened until a form of payment (credit card, escrow account or cash) has been obtained.

SELECTING YOUR SUITE MENU

Food and beverage menus are to be submitted no later than Noon EST on the day of the deadline. Menu deadlines are listed on Page 4. Call the Food and Beverage department if you have questions as we would be glad to assist you in planning and selecting menu items for your function.

EVENT DAY MENU OPTION

Event Day ordering is provided as a convenience to our guests; however, it is designed to supplement your Advanced Menu order, not replace it. Those wishing to place an order after the Noon EST deadline for any event will be asked to submit an Event Day Menu Order Form. The menu is limited to the items that are readily accessible and repairable in mass quantity on a busy event day. Please order early for the full compliment of menu items available. The Event Day Menu can be found on pages 25-29.

STANDING MENU ORDERS FOR SUITE OWNERS

We would be happy to help you establish a "standing order" for your suite based on your guests' needs as well as your budget. Standing orders are repeating orders for each event. We allow standing orders to be changed on a monthly basis; otherwise, submission of an Advanced Menu Order Form will be required for each event in the building.

MENU CONFIRMATION

Once your menu order form has been received and processed (typically on the ordering deadline date); a confirmation will be faxed to you (as long as a fax number is provided on the menu order form). The confirmation should be reviewed, however; no action is required unless you wish to make changes and/or corrections. If changes are necessary, please note the changes on the confirmation sheet and either fax (919-861-6103), email (suiteorders@thepncarena.com) or phone us (919-861-2301).

HOW CAN I LOCATE MY SUITE SERVER?

In the event that you require additional food and beverages or simply have a question in regard to locating a specific service in the PNC Arena, each suite is equipped with a telephone. For the convenience of our guests, on the telephone there is a screen programmed with two speed dial numbers. One reads "FOOD". You may depress this button and be connected directly to an operator in our Suites Kitchen who can assist you with your food and beverage needs or to have your suite server sent to your suite (he/she wears a paging device for every event). The second button reads "MANAGER". This button is for a Premium Services Manager in the event you need additional information in regard to a suite. Service should only be a minute or two away!

ORDERING FOOD DURING AN EVENT

A suite server will be happy to place an Event Day order from your suite during the event as well. Please allow up to one (1) hour for delivery of all food orders placed during the event. All food and beverage consumed in the suite must be purchased from VAB Catering. Your cooperation is sincerely appreciated.

AUTHORIZATION FOR ADDITIONAL ORDERS PLACED ON EVENT DAY

Only authorized suites members and guests may place additional orders during an event. Suite owners may provide a list of authorized individuals on the Suite information form prior to the start of the season.

For additional authorized suite members (as your guest/host list may change from event to event), simply email us and/or include the information on the Special Instructions portion of the Menu Order Forms.

If a guest would like to place an order from the suite during the event, but has not been authorized, we will be glad to accept a personal credit card as payment.

SUITE FOOD DELIVERY, EQUIPMENT AND DISPOSABLES

Pre-ordered food will be delivered to the suites between one (1) hour prior to the start of the event and the start of the event.

Special delivery time requests cannot be accommodated due to the high volume of orders on event days.

All necessary service items will be provided in addition to an adequate supply of cups, plates, napkins, plastic ware, etc.

WHAT IF WE HAVE LEFTOVERS?

Your suite server will be happy to box up remaining food items for you to take home with you. Otherwise, at the end of the event, all remaining food items are discarded.

SPECIALTY NEEDS

We would be happy to assist you in planning for a special function in your private suite. Should you desire to entertain with china, wine glasses, silverware or linen, our Food and Beverage team would be pleased to quote you prices and arrange for the rental.

Please allow us to assist you should you need any floral arrangements, balloons, ice carvings, alcohol, etc. Please note that there are other facilities available in the arena that can accommodate any function too large to be held in your suite. Please contact the Catering Department (919-861-6100) for availability and additional information.

CANCELLATIONS

In the event you need to cancel an order, we ask that you do so at least 24 hours prior to the event date. Due to preparation costs, you (suite holders and rental guests) may be charged for orders not cancelled prior to the 24-hour period at a rate of 50%.

METHODS OF PAYMENT

Suite holders and rental clients may pay for food and beverages with the following methods of payment: American Express • Discover • Mastercard • Visa • Cash

VAB Catering will need your credit card information at the time the orders are placed in the event a credit card is not on file. Payment in full is required the day of your event as we don't have the capability to invoice our guests.

SALES TAX, SERVICE CHARGE AND GRATUITY

An 18% arena service charge and applicable sales tax will be added to your final bill. The arena service charge assists with event day staff needs such as set-up, preparation and delivery of food and beverage, reorders and suite supplies. The 18% arena service charge is not a gratuity for your server.

If you feel your service deems a gratuity, you are more than welcome to add one to the bill. We would also be glad to assist you in establishing an automatic gratuity for the entire season for your suite. Again, we would like to say that you are not obligated to leave a gratuity.

SECURITY, LOST AND FOUND

Please be sure to remove all personal belongings prior to vacating the premises. We cannot be responsible for any misplaced property, articles or equipment left unattended in the suites. Items left in the suite will be forwarded to Guest Services located in Section 127 on the main concourse.

SMOKING

The PNC Arena is a smoke-free facility. Smoking is not permitted anywhere inside the building. To accommodate our smoking guests, we have designated smoking areas outside the building. Our suite personnel will be glad to show you the designated smoking exit doors.

LIQUOR IN THE SUITE—REGULAR SEASON SUITE HOLDERS

We are pleased to offer liquor by the bottle purchases for all suite holders (not currently available for suite rentals – see next page). Make your own liquor drinks in the privacy of your suite without the expense of a hired bartender. Complete mixer packages and utensils (jiggers, shakers, etc.) are also available to make your favorite mixed drinks.

The Suites Food and Beverage Manager will be pleased to honor any special requests and quote you prices on your favorite brands and order those not featured on our menu given three (3) day lead time, please.

Spirits may be purchased by the bottle (750ml). All bottles will display VAB Catering's mixed beverage tax stamp. The suite owner may purchase no more than eight (8) bottles for their guests in accordance with North Carolina Law. In conformity with ABC Commission Rule 2S.0704, a notice shall be posted when the suite holder requests a stocked suite versus attended beverage service.

Guests may serve themselves throughout the event until the point of each event in which we cease liquor sales arena wide. Any product that is not consumed will be locked in a cabinet in the suite at the conclusion of the event. Empty liquor bottles will be destroyed after the tax stamp is defaced.

VAB Catering (no guest or suite owner) will have access to the locked cabinet, which will remain locked unless we receive prior authorization from the suite owner to unlock it.

North Carolina State Law requires all alcoholic beverages consumed in the suites be purchased from VAB Catering. VAB Catering reserves the right to confiscate any food and/or beverages brought into the PNC Arena.

Alcoholic beverages may be obtained through Suites Food and Beverage and various concession and club-level locations (depending on the venue – as some events are deemed non-alcohol) and liquor cannot be brought into or removed from the arena.

The minimum drinking age in the State of North Carolina is 21 years of age. It is the responsibility of each suite holder to monitor the consumption of alcoholic beverages within their suite. Your suite server will also card guests who appear to be less than 30 years of age per the PNC Arena alcohol policy.

The Management of the PNC Arena reserves the right, in its sole discretion, to cease alcohol service at any time during events.

LIQUOR PACKAGES—FOR RENTAL SUITE GUESTS

All rental suite guests requesting liquor in their suite for any alcohol event will be required to hire an in house private bartender. The cost of a private bartender is \$100.00 per event per suite. An expansive selection of spirits, along with mixers will be provided for a specified cost per drink. The total drink charge will be added to your bill at the end of the event.

Please provide a three (3) day notice when requesting a bartender for your rental suite. Contact your Suites Food and Beverage team for a list of available spirit brands. Beer and wine may be self-served by the suite holder and their guests.

Alcoholic beverages may be obtained only through Suites Food and Beverage and various concession and club-level locations (depending on the venue) and cannot be brought into or removed from the arena. We would be pleased to honor any special requests, given adequate notice. VAB Catering reserves the right to confiscate any food and/or beverages brought into the PNC Arena.

The minimum drinking age in the State of North Carolina is 21 years of age. It is the responsibility of each suite holder to monitor the consumption of alcoholic beverages within their suite. Your suite server will also card guests who appear to be less than 30 years of age per the PNC Arena alcohol policy.

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ADVANCED MENU SNACKS

(Each item serves 10-12 persons)

FRESH POPCORN

POPPED FRESH DAY OF EVENT, LIGHTLY SALTED — ALL YOU CAN EAT
ENDLESS..... \$15.00

CHIPS & DIP

WAVY POTATO CHIPS WITH OUR HOMEMADE SOUR CREAM AND ONION DIP
ONE POUND..... \$15.00

FRESH FRUIT BASKET

PIECES OF FRESH FRUIT THREE (3) EACH OF: APPLES, BANANAS, ORANGES, PEARS.....
\$25.00

PRETZEL NUGGETS

BARREL SHAPED BITE-SIZE NUGGETS
ONE POUND..... \$10.00

NEW GOLDFISH SNACK

THE ORIGINAL CHEDDAR GOLDFISH SNACK
ONE POUND..... \$10.00

TORTILLA & SALSA SAMPLER

RED, WHITE AND BLUE CORN CHIPS SERVED WITH OUR ORIGINAL PICO DE GALLO
AND TWO *NEW* SALSAS: ROASTED TOMATILLO AND PINEAPPLE-JALAPENO
BASKET OF CHIPS..... \$40.00

GET YOUR PEANUTS HERE

CLASSIC SALTED (14 oz)..... \$8.00
MIXED SALTED NUTS (12 oz)..... \$10
(Peanuts, cashews, almonds, Brazil nuts, hazelnuts and pecans)
WHOLE SALTED CASHEWS (12 oz)..... \$15

CHEX MIX SNACKS

A FAMILY FAVORITE, ORIGINAL MIX
ONE POUND..... \$8.00

NEW M&M'S

EVERYONE'S FAVORITE — YOUR CHOICE OF: PLAIN OR PEANUT
14 oz..... \$10

*ALL PRICES ARE SUBJECT TO APPLICABLE SALES TAXES AND AN 18% ARENA SERVICE CHARGE.

COLD APPETIZERS

BRUSCHETTA

Roma tomatoes, fresh mozzarella tossed in Italian-herb vinaigrette
with roasted red peppers, basil chiffonade served on croustinis
Serves 12..... \$45.00

NEW CHICKEN SALAD NEST

Seasoned chicken salad served in a fresh cucumber cup
30 Pieces..... \$35.00

NEW TUNA AND ROMA CROWN

Freshly made tuna salad seasoned with salt and pepper served on
a Roma tomato crown and lightly sprinkled with dill
30 Pieces..... \$35.00

CHEESE PLATE

Cubes of: cheddar, pepper-jack, provolone and Gouda (8 oz each),
served with crackers
Serves 12..... \$45.00

FRUIT PLATTER

Cantaloupe, honeydew, pineapple, strawberries and grapes
served with cinnamon rum sauce
Serves 12..... \$45.00

VEGGIE DISPLAY

Broccoli, cauliflower, carrots, celery, cucumbers and
cherry tomatoes. Served with Ranch dip and crackers
Serves 12..... \$40.00

GOURMET DEVILED EGGS

Southern tradition herb blended deviled eggs made with
mayonnaise; mustard and a hint of dill
Two Dozen..... \$20.00

HORN OF PLENTY

Assortment of cheddar, pepper-jack, provolone and Gouda cheeses.
Cantaloupe, honeydew, pineapple and strawberries. Broccoli, cauliflower, carrots
and celery. Served with Ranch dip,
cinnamon rum sauce (made with Myer's rum) and crackers
Serves 12..... \$50.00

ROASTED HUMMUS

Marinated roasted vegetables served with hummus and toasted pita points
Serves 12..... \$45.00

MEAT AND CHEESE PLATTER

Hard salami, cappicola and pepperoni chunks with provolone,
pepper jack and cheddar cheese cubes. Served with crackers
Serves 12..... \$55.00

SHRIMP COCKTAIL

Jumbo Gulf shrimp chilled and served with fresh lemon slices
and cocktail sauce
25 Pieces..... \$50.00

HOT APPETIZERS

ASIAN LETTUCE WRAPS

Diced chicken and jicama, green onion, cilantro and shiitake mushrooms sautéed in sesame oil with a sweet garlic hoisin sauce and rice noodles
Serves 12..... \$60.00

LOADED POTATO SKINS

Golden brown potato boats, bacon, scallions and cheddar cheese.
Served with sour cream on the side
16 Pieces..... \$40.00
**Special Delivery Time*

THAI SHRIMP

Lightly breaded and fried cold water shrimp (1.5 lbs) tossed in a spicy-hot Thai Sriracha and honey sauce
Serves 12 (approximately 50 pieces)..... \$75.00

MEXICALI (SEVEN-LAYER) DIP

Irresistible layers of refried beans, seasoned beef, salsa, sour cream, cheddar cheese, scallions, black olives with tri-color chips and jalapeños on the side
Serves 12..... \$50.00

COCKTAIL MEATBALLS

Simmered in a smoked-maple BBQ sauce
42 Pieces..... \$45.00

MEATBALL MARINARA

Italian meatballs in marinara sauce with grated Parmesan and mozzarella cheese, served with garlic bread
42 Pieces..... \$50.00

CLASSIC QUESADILLAS

Sautéed red and green peppers, caramelized onions and provolone cheese served with sour cream and salsa. Your choice of the following (12 pieces each):
Grilled Chicken... \$50.00 Marinated Beef... \$50.00 Veggie Mushroom... \$45.00

CHILI CON CARNE

Traditional chili with beef topped with cheddar cheese
Serves 12..... \$45.00

STROMBOLI FINGERS

Pepperoni and mozzarella wrapped in foccacia..... \$50.00
NEW Vegetarian with mixed vegetables rolled with mozzarella and fresh herbs..... \$50.00
NEW Chicken Pesto with marinated chicken strips, baked in pesto with mozzarella..... \$55.00
18 Slices each **Marinara served on the side*

HOMEMADE SALADS

(All salad dressings and croutons are served on the side)

CAESAR SALAD

Romaine lettuce, Parmesan cheese croutons with Caesar dressing

Serves 8-10..... \$30.00

With Grilled Chicken..... Add \$10.00

NEW CAPRESE SALAD

Sliced hot house tomatoes, fresh buffalo mozzarella and
basil leaves drizzled with olive oil and balsamic glaze

Serves 8-10..... \$30.00

BLT SALAD

Romaine lettuce, crumbled bacon, cheddar cheese and tomatoes
with garlic croutons, tossed with Ranch dressing

Serves 8-10..... \$35.00

NEW With Grilled Chicken..... Add \$10.00

CUCUMBER TOMATO SALAD

Seedless cucumbers, vine ripe tomatoes, red onion and fresh basil,
tossed in Italian vinaigrette dressing

Serves 8-10..... \$25.00

HEALTHY CHOICE GARDEN SALAD

Mix of tossed greens, cucumbers and tomatoes with Ranch
and vinaigrette dressings

Serves 8-10..... \$25.00

NEW With Grilled Chicken..... Add \$10.00

SOUTHERN-STYLE COLE SLAW

Prepared day of event with shredded cabbage, julienne carrots,
vinegar mayonnaise, sugar, celery salt and mixed by hand

Serves 8-10..... \$20.00

ENTREES

SMOKED BABY BACK RIBS

Pork ribs brushed with BBQ sauce and served with hushpuppies
12 sections with 3 bones each..... \$75.00

NEW CHICKEN POT PIE

Thick and creamy chicken and chopped veggies topped with
Southern-style biscuits
Serves 12..... \$50.00

BONELESS CHICKEN BREASTS

Served with six (6) buttermilk biscuits
6 pieces (Lightly Breaded/Fried)..... \$40.00
6 pieces (Marinated/Grilled)..... \$40.00

NEW BONE-IN PORK CHOPS

Stuffed 10 oz chops with apple butter stuffing and served
to juicy perfection. Served on roasted apples and sauerkraut
topped with fried onion straws
6 pieces..... \$75.00

PETITE GRILLED NEW YORK STRIP STEAK

3 oz pieces of strip steak grilled to perfection with mushrooms
and mashed potatoes with demi-glaze
Serves 12..... \$100.00

BEEF TENDERLOIN

Sliced beef tenderloin served in a mushroom demi-glaze
Serves 12..... \$120.00

CHICKEN CREOLE PASTA

Grilled chicken strips, bow tie pasta, andouille sausage,
green peppers tomatoes and scallions tossed in a light spicy
crème sauce. Served with a warm garlic loaf
Serves 12..... \$60.00

NEW BBQ BEEF BRISKET

Slow roasted, thinly sliced and served with our house-made
BBQ bistro sauce
Serves 12..... \$60.00

CHICKEN MARSALA

Lightly dusted and pan seared breasts of chicken served with
linguini and topped with a mushroom Marsala wine sauce
Serves 12..... \$75.00

STUFFED SHELLS

Large cheese filled shells (24) topped with meat sauce and
Parmesan cheese, fresh herbs and baked with mozzarella on top.
Served with a warm garlic loaf
24 pieces..... \$60.00

VEGETARIAN LASAGNA

Rolled pasta with roasted vegetables, ricotta and mozzarella cheeses
and marinara sauce served with garlic bread
12 pieces..... \$65.00

NEW SOFT TACO DINNER

Seasoned beef taco meat and *NEW* seasoned chicken served with warm
soft tortillas (24), shredded lettuce, diced tomatoes, shredded cheese,
sour cream and salsa
Serves 12..... \$85.00

POTATO ENCRUSTED COD

Baked potato encrusted cod filets (12) with chives and cheddar baked golden brown.
Served with steak fries. Tartar sauce served on the side
Serves 12..... \$75.00
**Special Delivery Time*

SANDWICHES

NORTH CAROLINA BBQ COMPANY

Our signature in-house smoked pork BBQ with Eastern and Western-style
sauces, cole slaw and eight (8) fresh cross top egg Kaiser rolls
Serves 8..... \$45.00

ALL-BEEF HOT DOGS

Served with cole slaw, relish, diced onions and rolls
12 pieces..... \$40.00 Add a bowl of warm chili..... \$5.00

NEW ALL-BEEF QUARTER POUND HOT DOGS

All beef quarter-pound hot dogs with a split top roll served with
cole slaw, relish and diced onions
8 pieces..... \$40.00 Add a bowl of warm chili..... \$5.00

PANINI SANDWICHES

Sliced beef tenderloin topped with pepper jack cheese and a sweet BBQ
mayonnaise and; Grilled chicken breast topped with provolone cheese
and Chipotle mayonnaise – both pressed to perfection and served on
focaccia bread. Six (6) pieces each lettuce, tomato and onion on the side
12 pieces..... \$65.00

CLASSIC ITALIAN SUB

Cappicola ham, Genoa salami, pepperoni, provolone cheese, sweet banana peppers,
lettuce and tomato served with Italian vinaigrette on the side
(12) Three-Inch Servings..... \$55.00

BBQ PULLED CHICKEN

Hickory smoked boneless chicken breast, pulled and seasoned with
our in-house NC BBQ Company Western sauce and eight (8) fresh cross
top egg Kaiser rolls
Serves 8..... \$55.00

WRAP ASSORTMENT

Four assorted sandwiches:

- Smoked oven roasted turkey with Gouda cheese and field greens,
- Portobello mushroom with roasted peppers and Boursin cheese spread,
 - Grilled chicken club with bacon
- Italian wrap with pepperoni, cappicola, ham and Genoa salami, shredded cheese and Italian vinaigrette dressing

All contain lettuce and tomato

16 pieces..... \$75.00

SLIDERS—MINI CHEESEBURGERS

Think White Castle. Topped with sliced American cheese and served on a mini pretzel bun

12 pieces..... \$50.00

GRILLED HALF-POUND HAMBURGERS

American and provolone cheeses, lettuce, tomato and red onion slices, pickle spears and eight (8) fresh cross top egg Kaiser rolls

8 pieces..... \$60.00 Add a bowl of warm chili..... \$5.00

VEGETARIAN GRINDER

Grilled eggplant, roasted tomato and steamed asparagus topped with Boursin cheese, with an olive oil and herb vinaigrette on foccacia bread

12 Pieces..... \$50.00

“HALF” IT YOUR WAY

All beef quarter-pound hot dogs (8) with a split top roll and fresh half-pound hamburgers (8) grilled to perfection and served with a platter of trimmings and eight (8) fresh cross top egg Kaiser rolls

16 pieces..... \$85.00 Add a bowl of warm chili..... \$5.00

NEW “MINI-ME” HOT DOG AND SLIDER COMBO

Sure to be an instant hit. Mini all beef hot dogs served on toasted mini rolls alongside our already popular Slider-Mini Cheeseburgers served on mini pretzel buns

24 pieces..... \$80.00

DELI-STYLE MEAT TRAY

Thinly rolled sliced of turkey, ham and roast beef, provolone and cheddar cheese slices with lettuce and tomato, served with eight (8) fresh cross top egg Kaiser rolls

Serves 8..... \$45.00

HAM & CHEESE AND TURKEY CLUB CIABATTAS

Shaved honey ham (6) topped with Provolone cheese, lettuce and tomato;

Sliced roasted turkey breast topped with American cheese, bacon, lettuce and tomato. Both served on ciabatta bread

12 pieces..... \$50.00

BUILD YOUR OWN TWO-WAY SAMPLER PLATTERS

*Choose any two (2) of your own favorites
Served with appropriate dipping sauces and sides*

NEW Fried Cheese Ravioli (30)	\$22.00
Black Bean Quesadilla Sticks (18)	\$37.00
Boneless Chicken Bites (24)	\$27.00
Buffalo Boneless Chicken Bites (24)	\$27.00
Chicken Chipotle Sticks (18)	\$39.00
Chicken Tenders (24)	\$36.00
Chicken Cordon Bleu Bites (24)	\$23.00
Fried Cheese Sticks (24)	\$27.00
Jalapeno Poppers (36)	\$22.00
Mini Corn Dog Nuggets (36)	\$30.00
Pot Stickers (pork) (18)	\$27.00
Wings, BBQ (24)	\$22.00
Wings, Buffalo (24)	\$22.00
Wings, Garlic Sesame (24)	\$22.00
Wings, Teriyaki (24)	\$22.00
Vegetable Spring Rolls (18)	\$36.00

SIDE DISHES

(Serves 6-8 each — \$20.00 each). All Side Dishes must be ordered in multiples of two (2)

Steamed Broccoli	Steamed String Green Beans
Steamed Asparagus	Garlic Mashed Potatoes
Roasted Red Potatoes	Macaroni and Cheese
Battered Onion Rings	Hot Buttered Corn
Roasted Vegetable Medley	

Add a side bowl of warm cheese sauce on the side..... \$5.00

Add a basket of dinner rolls to your order: One Dozen..... \$10.00

Add a basket of corn bread muffins to your order: One Dozen..... \$15.00

GOURMET PIZZA

8 Slices per pie

Cheese	\$25.00
Veggie	\$30.00
Pepperoni	\$30.00
Sausage & Pepperoni	\$35.00

**Special Delivery Time*

DESSERTS

WARM MIXED BERRY ANGEL FOOD CAKE

Fresh made sliced angel food cake with a warm mixture of assorted seasonal berries, whipped topping served on the side

Serves 12..... \$25.00

NEW FRUIT COBBLER

Served warm with a side of whipped cream. Your choice of: Cherry or Peach. Add a single scoop of Breyer's vanilla ice cream served in a cup and create your own ala'mode

Serves 9..... \$30.00 Add a single scoop of ice cream six (6) servings..... \$18.00
**Special Delivery Time*

BROWNIE AND COOKIE ASSORTMENT

Double chocolate chip, peanut butter, white chocolate cherry and our *NEW* Ghirardelli milk chocolate brownies

6 brownies and 9 cookies..... \$40.00

COOKIE ASSORTMENT

Double chocolate chip, peanut butter and white chocolate cherry – six (6) of each flavor

18 cookies..... \$35.00

GHIRARDELLI MILK CHOCOLATE BROWNIES

Made in house, day of event

12 pieces..... \$40.00

BIG COOKIE TRAY

Extra large cookies: chocolate chunk, oatmeal raisin and sugar – six (6) of each flavor

18 cookies..... \$50.00

BANANA PUDDING

Southern tradition Nilla wafers surrounded by vanilla pudding and sliced bananas topped with whipped cream

Serves 9..... \$25.00

CELEBRATION "CUPCAKES" – **NEW** SMALLER SIZE

We are pleased to offer fresh baked regular sized cupcakes. They are available in two (2) flavors: Chocolate and Yellow. All will be decorated with cream cheese icing

Chocolate (12 each)..... \$24.00 Yellow (12 each)..... \$24.00

Suiteholder and rental guests may request to bring a purchased celebration cake to the suite for a fee of \$25. Call for details.

Watch for our Dessert and Ice Cream Carts at your door during all regular season Hurricanes Hockey events and Men's ACC Basketball events. Items vary per event and may include:

Dessert Cart:

Big Cookies
Gummy Bears
Coffee (*by the cup*) w/Liqueur(s)
Carrot Cake
Cheesecake
Red Velvet Cake
Tuxedo Cake
Snickers' Pie
Death by Chocolate
Chocolate Shots (*Liquor – Hockey Only*)

Ice Cream Cart:

Single \$3
(Choice of: Chocolate or Vanilla)
Sundae \$5
(Add two toppings of your choice)
Hershey's Chocolate Syrup
Hershey's Caramel Syrup
Crushed Oreo Pieces
M&M Pieces
Walnut Pieces
Strawberries in Syrup

BEVERAGES

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist,
Mt. Dew, Ginger Ale and Sunkist Orange
12 oz can.....\$2.00

WATER – AQUAFINA

12 oz bottle.....\$2.00

GATORADE ALL-STARS

Assorted flavors

12 oz bottle.....\$2.50

SWEET TEA OR UNSWEETENED TEA

One-Half Gallon\$15.00

STARBUCK'S MOCHA FRAPPUCCINO

9.5 oz bottle\$4.00

RED BULL AND SUGAR-FREE RED BULL ENERGY DRINK

8.3 oz can\$4.50

JUICES

Apple, Cranberry, Grapefruit, Orange and Pineapple
10 oz can\$2.50

GOURMET COFFEE

Regular or Decaffeinated

1 pump pot (4–5 cups).....\$15.00

HOT TEA

1 pump pot (4–5 cups) with assorted tea bags and sweeteners \$15.00

MILK

Half-pint of 2%–white\$2.00

BEER & SPECIALITY DRINKS

DOMESTIC

Bud Light	Budweiser
<i>NEW</i> Carolina Blonde	Coors Light
Michelob Ultra	Redbridge (<i>Gluten free</i>) on request
Yuengling	
12 oz bottle.....	\$4.25

NON-ALCOHOLIC BEER

O'Douls
12 oz bottle.....

\$4.25

IMPORT

Amstel Light	Blue Moon
Corona	Heineken
Labatt Blue	Stella Artois
<i>NEW</i> Natty Greene's Buckshot Amber	
12 oz bottle.....	\$5.00

SPECIALTY BEVERAGE

Bacardi flavored alcoholic beverage
12 oz bottle.....

\$4.25

WINE SELECTION

Sold in 750ml Bottles

WHITE WINES: CHARDONNAY

Clos du Val Chardonnay, Sonoma.....	\$38
Light gold in color, exhibits aromas of pear and pineapple	
Kendall Jackson Vintner's Reserve Chardonnay, California.....	\$28
Vanilla, spice and oak compliment the tropical fruit flavors	
Menage A Trois Chardonnay, California.....	\$26
Fresh citrus aromas and lush tropical fruit flavors	
Chatham Hill Chardonnay, Yadkin Valley, North Carolina.....	\$24
A vibrant wine with the flavors of apple, pear and tropical fruit	
Trinity Oaks Chardonnay, California.....	\$20
Fresh, bright aroma of green apples and citrus	

OTHER INTERESTING WHITE WINES

NEW Honig Sauvignon Blanc, California..... \$28

Ripe citrus and pear notes abound on the palate with the clean, crisp finish

Joel Gott Riesling..... \$24

Rich with honeysuckle, jasmine, lychee, orange blossom, lime,
mango and white peach

Montevina Pinot Grigio, California..... \$22

Vibrantly hued, it catches the light and warms a room. Breezes of ripe pears swirl with
hints of peach and lotus blossom to form a heady perfume

Montevina White Zinfandel, California..... \$20

Zinfandel is considered America's own great indigenous grape.
Aromas of kiwi, watermelon, and strawberry

Trinity Oaks Pinot Grigio, California..... \$20

Crisp apple and pear with notes of honey and ripe peach mingle softly
with white pepper that adds a mineral touch to the vibrant, fruity finish

RED WINES: CABERNETS

Simi Cabernet, Sonoma..... \$48

Rich full bodied, cherry flavored wine that has a clean smooth finish

Kendall Jackson Cabernet, California..... \$34

Opens with deep black cherry, blackberry and cassis flavors; cedar and vanilla linger
on the finish

Liberty School Cabernet Sauvignon, Napa Valley..... \$32

Engaging blackberry brambles, layers of dark cherry, chocolate and cassis

Joel Gott 815 Cabernet, California..... \$30

Ripe with blueberry, cherry soda, and dark cherry flavor. The aromas burst with vio-
let, vanilla, cedar, chocolate and cinnamon spice

Chatham Hill Cabernet Sauvignon, Yadkin Valley, North Carolina..... \$24

Classic cabernet sauvignon flavors exhibit themselves throughout
the experience of this phenomenal wine

Trinity Oaks Cabernet, California..... \$20

Medium to full bodied with a fine structure that supports black and
red fruit flavors with typical notes of olive, chili and herbs
that add complexity

MERLOTS

Rodney Strong Merlot, Sonoma..... \$36
Aromas of chocolate covered cherries with a sweet herbal note
and essence of licorice

Folie A Deux Merlot, Napa..... \$30
The aromas of this deep ruby red, full-bodied Merlot is redolent
of cherry, spice and black cedar

Trinity Oaks Merlot, California..... \$20
Aromas of bright red cherry and sweet black plums with notes of
spice, tea, and vanilla. Medium-bodied on the palate with bright
cherry and black fruits to finish

OTHER INTERESTING RED WINES

NEW Malbec – Dona Paula Estate, Mendoza Argentina..... \$32
Heavy bodied with the complexity of Cabernet and a smooth spicy
texture seen in Zinfandel

Penfolds Shiraz, Adelaide, Australia..... \$24
Plush fruit spanning cassis to darkest black plums touching on
blueberry with fragrance nearing French oak delightfully subdued

NEW Joel Gott Relative Red, California..... \$24
A basket of luscious fruit wrapped in a velvety smooth finish
with hints of tannins and spice

Trinity Oaks Pinot Noir, California..... \$20
Bright black cherry flavors with hints of tobacco and mint.
a smooth silky texture and mild tannins

SPARKLING/WINE SPLITS

Wine Splits—Sutter Home, California
Cabernet \$5.50
Chardonnay \$5.50
Merlot..... \$5.50
Zinfandel..... \$5.50

Sparkling
Chandon Splits, Argentine (187ml) \$9
Martini & Rossi Asti Spumonte..... \$25
Mumm Napa Cuvee Brut Prestige \$35
Moet et Chandon White Star \$70

LIQUOR BY THE BOTTLE – SUITE HOLDERS

We are pleased to offer liquor by the bottle purchases for all suite holders (*not currently available for suite rentals*). Make your own liquor drinks in the privacy of your suite without the expense of a hired bartender. Complete mixer packages and utensils (*jiggers, shakers, etc.*) are also available to make your favorite mixed drinks.

The Suites Food and Beverage Manager will be pleased to honor any special requests and quote you prices on your favorite brands and order those not featured on our menu – three (3) day lead time, please.

Spirits may be purchased by the bottle (750ml). All bottles will display VAB Catering's mixed beverage tax stamp. The suite owner may purchase no more than eight (8) bottles for their guests in accordance with North Carolina Law. In conformity with ABC Commission Rule 2S.0704, a notice shall be posted when the suite holder requests a stocked suite versus attended beverage service.

Guests may serve themselves throughout the event until the point of each event in which we cease liquor sales arena-wide. Any product that is not consumed will be locked in a cabinet in the suite at the conclusion of the event. Empty liquor bottles will be destroyed after the tax stamp is defaced.

VAB Catering (*no guest or suite owner*) will have access to the locked alcohol cabinet, which will remain locked unless we receive prior authorization from the suite owner or authorized contact to unlock it.

North Carolina State Law requires all alcoholic beverages consumed in the suites be purchased from VAB Catering.

Alcoholic beverages may be obtained through Suites Food and Beverage and various concession and club-level locations (*depending on the venue – as some events are deemed non-alcohol*) and liquor cannot be brought into or removed from the arena.

VAB Catering reserves the right to confiscate any food and/or beverages brought into the PNC Arena.

The minimum drinking age in the State of North Carolina is 21 years of age. It is the responsibility of each suite holder to monitor the consumption of alcoholic beverages within their suite. Your suite server will also card guests who appear to be less than 30 years of age per the PNC Arena alcohol policy.

The Management of the PNC Arena reserves the right, in its sole discretion, to cease alcohol service at any time during events.

BOURBON/WHISKEY

Crown Royal.....	\$65
Jack Daniel's.....	\$65
Jim Beam.....	\$45

Maker's Mark	\$70
Seagram's 7	\$45
Southern Comfort	\$50

GIN

Bombay	\$50
Bombay Sapphire	\$65
Tangueray	\$55

RUM

Bacardi	\$45
Captain Morgan	\$50
Malibu	\$45

SCOTCH

Dewar's	\$65
Glenfiddich	\$95
J&B	\$60
Johnnie Walker Black	\$90

TEQUILA

El Jimador	\$55
Jose Cuervo 1800	\$75
Patron Silver	\$110
Patron Gold (Anejo)	\$130

VODKA

Absolut	\$55
Eristoff	\$45
Grey Goose	\$80
Ketel One	\$70
Stoli (All flavors)	\$60

MISCELLANEOUS

Bailey's Irish Cream	\$60
DiSarrano Amaretto	\$55
Jagermeister	\$60
Kahlua	\$55

** We would be pleased to honor any special requests and quote you prices on your favorite brands and order those not featured on our menu - three (3) day lead time, please.*

BAR SUPPLIES

The following items are available on request for all suites with liquor orders:

Bloody Mary, Cranberry Juice, Orange Juice, Sweet & Sour Mix 32 oz bottle	\$7.00
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Tonic Water & Club Soda 10 oz bottle	\$2.00
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Fresh Fruit:

Lemon, Lime, Orange, Maraschino Cherries, Olives (Call for pricing)

EVENT DAY MENU

SNACKS

(Each item serves 10-12 persons)

FRESH POPCORN

POPPED FRESH DAY OF EVENT, LIGHTLY SALTED — ALL YOU CAN EAT
ENDLESS..... \$15.00

CHIPS & DIP

WAVY POTATO CHIPS WITH OUR HOMEMADE SOUR CREAM AND ONION DIP
ONE POUND..... \$15.00

PRETZEL NUGGETS

BARREL SHAPED BITE-SIZE NUGGETS
ONE POUND..... \$10.00

NEW GOLDFISH SNACK

THE ORIGINAL CHEDDAR GOLDFISH SNACK
ONE POUND..... \$10.00

TORTILLA & SALSA SAMPLER

RED, WHITE AND BLUE CORN CHIPS SERVED WITH OUR ORIGINAL PICO DE GALLO
AND TWO *NEW* SALSAS: ROASTED TOMATILLO AND PINEAPPLE-JALAPENO
BASKET OF CHIPS..... \$40.00

GET YOUR PEANUTS HERE

CLASSIC SALTED (14 OZ)..... \$8.00
MIXED SALTED NUTS (12 OZ)..... \$10
(Peanuts, cashews, almonds, Brazil nuts, hazelnuts and pecans)
WHOLE SALTED CASHEWS (12 OZ)..... \$15

CHEX MIX SNACKS

A FAMILY FAVORITE, ORIGINAL MIX
ONE POUND..... \$8.00

NEW M&M'S

EVERYONE'S FAVORITE — YOUR CHOICE OF: PLAIN OR PEANUT
14 OZ..... \$10

*ALL PRICES ARE SUBJECT TO APPLICABLE SALES TAXES AND AN 18% ARENA SERVICE CHARGE.

COLD APPETIZERS

NEW CHICKEN SALAD NEST

Seasoned chicken salad served in a fresh cucumber cup
30 Pieces..... \$35.00

NEW TUNA AND ROMA CROWN

Freshly made tuna salad seasoned with salt and pepper served on
a Roma tomato crown and lightly sprinkled with dill
30 Pieces..... \$35.00

GOURMET DEVEILED EGGS

Southern tradition herb blended deviled eggs made with
mayonnaise, mustard and a hint of dill
Two Dozen..... \$20.00

HORN OF PLENTY

Assortment of cheddar, pepper-jack, provolone and Gouda cheeses.
Cantaloupe, honeydew, pineapple and strawberries. Broccoli, cauliflower, carrots
and celery. Served with Ranch dip,
cinnamon rum sauce (made with Myer's rum) and crackers
Serves 12..... \$50.00

MEAT AND CHEESE PLATTER

Hard salami, cappicola and pepperoni chunks with provolone,
pepper jack and cheddar cheese cubes. Served with crackers
Serves 12..... \$55.00

SHRIMP COCKTAIL

Jumbo Gulf shrimp chilled and served with fresh lemon slices
and cocktail sauce
25 Pieces..... \$50.00

HOT APPETIZERS

LOADED POTATO SKINS

Golden brown potato boats, bacon, scallions and cheddar cheese.
Served with sour cream on the side
16 Pieces..... \$40.00
**Special Delivery Time*

COCKTAIL MEATBALLS

Simmered in a smoked-maple BBQ sauce
42 Pieces..... \$45.00

MEATBALL MARINARA

Italian meatballs in marinara sauce with grated parmesan and
mozzarella cheese, served with garlic bread
42 Pieces..... \$50.00

HOT APPETIZERS CONTINUED

CHILI CON CARNE

Traditional chili with beef topped with cheddar cheese
Serves 12..... \$45.00

HOMEMADE SALADS

(All salad dressings and croutons are served on the side)

NEW CAPRESE SALAD

Sliced hot house tomatoes, fresh buffalo mozzarella and
basil leaves drizzled with olive oil and balsamic glaze
Serves 8-10..... \$30.00

BLT SALAD

Romaine lettuce, crumbled bacon, cheddar cheese and tomatoes
with garlic croutons, tossed with Ranch dressing
Serves 8-10..... \$35.00
NEW With Grilled Chicken..... Add \$10.00

CUCUMBER TOMATO SALAD

Seedless cucumbers, vine ripe tomatoes, red onion and fresh basil,
tossed in Italian vinaigrette dressing
Serves 8-10..... \$25.00

HEALTHY CHOICE GARDEN SALAD

Mix of tossed greens, cucumbers and tomatoes with Ranch
and vinaigrette dressings
Serves 8-10..... \$25.00
NEW With Grilled Chicken..... Add \$10.00

ENTREES

PETITE GRILLED NEW YORK STRIP STEAK

3 oz pieces of strip steak grilled to perfection with mushrooms
and mashed potatoes with demi-glaze
Serves 12..... \$100.00

STUFFED SHELLS

Large cheese filled shells (24) topped with meat sauce and
parmesan cheese, fresh herbs, baked with mozzarella on top.
Served with a warm garlic loaf
24 pieces..... \$60.00

NEW SOFT TACO DINNER

Seasoned beef taco meat and *NEW* seasoned chicken served with warm
soft tortillas (24), shredded lettuce, diced tomatoes, shredded cheese,
sour cream and salsa
Serves 12..... \$85.00

SANDWICHES

NORTH CAROLINA BBQ COMPANY

Our signature in-house smoked pork BBQ with Eastern and Western-style
sauces, cole slaw and eight (8) fresh cross top egg Kaiser rolls
Serves 8..... \$45.00

ALL-BEEF HOT DOGS

Served with cole slaw, relish, diced onions and rolls
12 pieces..... \$40.00 Add a bowl of warm chili..... \$5.00

SLIDERS—MINI CHEESEBURGERS

Think White Castle. Topped with sliced American cheese and served
on a mini pretzel bun
12 pieces..... \$50.00

“HALF” IT YOUR WAY

All beef quarter-pound hot dogs (8) with a split top roll and fresh half-pound
hamburgers (8) grilled to perfection and served with a platter of trimmings and
eight (8) fresh cross top egg Kaiser rolls
16 pieces..... \$85.00 Add a bowl of warm chili..... \$5.00

NEW “MINI-ME” HOT DOG AND SLIDER COMBO

Sure to be an instant hit. Mini all beef hot dogs served on toasted
mini rolls alongside our already popular Slider-Mini Cheeseburgers
served on mini pretzel buns
24 pieces..... \$80.00

DELI-STYLE MEAT TRAY

Thinly rolled sliced of turkey, ham and roast beef, provolone and cheddar cheese
slices with lettuce and tomato, served with eight (8)
fresh cross top egg Kaiser rolls
Serves 8..... \$45.00

BUILD YOUR OWN TWO-WAY SAMPLER PLATTERS

Choose any two (2) of your own favorites. Served with appropriate dipping sauces and sides

NEW Fried Cheese Ravioli (30)	\$22.00
Black Bean Quesadilla Sticks (18)	\$37.00
Boneless Chicken Bites (24)	\$27.00
Buffalo Boneless Chicken Bites (24)	\$27.00
Chicken Chipotle Sticks (18)	\$39.00
Chicken Tenders (24)	\$36.00
Chicken Cordon Bleu Bites (24)	\$23.00
Fried Cheese Sticks (24)	\$27.00
Jalapeno Poppers (36)	\$22.00
Mini Corn Dog Nuggets (36)	\$30.00
Pot Stickers (pork) (18)	\$27.00
Wings, BBQ (24)	\$22.00
Wings, Buffalo (24)	\$22.00
Wings, Garlic Sesame (24)	\$22.00
Wings, Teriyaki (24)	\$22.00
Vegetable Spring Rolls (18)	\$36.00

SIDE DISHES

(Serves 6-8 each – \$20.00 each). All Side Dishes must be ordered in multiples of two (2)

Steamed Broccoli
Steamed Asparagus
Hot Buttered Corn

Steamed String Green Beans
Battered Onion Rings
Roasted Vegetable Medley

Add a side bowl of warm cheese sauce on the side..... \$5.00

DESSERTS

WARM MIXED BERRY ANGEL FOOD CAKE

Fresh made sliced angel food cake with a warm mixture of assorted seasonal berries, whipped topping served on the side

Serves 12..... \$25.00

BROWNIE AND COOKIE ASSORTMENT

Double chocolate chip, peanut butter, white chocolate cherry and our *NEW* Ghirardelli milk chocolate brownies

6 brownies and 9 cookies..... \$40.00

COOKIE ASSORTMENT

Double chocolate chip, peanut butter and white chocolate cherry – six (6) of each flavor

18 cookies..... \$35.00

GHIRARDELLI MILK CHOCOLATE BROWNIES

Made in house, day of event

12 pieces..... \$40.00