



PNC ARENA SUITES MENU

2012-2013 SEASON



Welcome to 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

DIRECTOR OF SUITES FOOD AND BEVERAGE 919-861-6101
SUITES FOOD AND BEVERAGE SUPERVISOR..... 919-861-2301
PREMIUM SERVICES HOTLINE 919-861-6234
(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.

PNC ARENA

MAIN TELEPHONE NUMBER-GENERAL INFORMATION..... 919-861-2300

Shipping and Mailing Address:

PNC Arena
1400 Edwards Mill Road
Raleigh, NC 27607

MENU SELECTION DEADLINES

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 Advanced 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

For your convenience, orders may be placed via email at: suiteorders@thepncarena.com or via fax to: 919-861-6103 (secure internal fax line no cover sheet required)

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 27-31.

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 via email you will receive an email acknowledgement. Fax confirmation of orders submitted will be sent after cutoff has been processed on an event by event basis. 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 PNC Arena each suite is equipped with a telephone. For the convenience of our guests, on the telephone there are two (2) preprogrammed numbers on the screen labeled: FOOD and PS MGR. You may depress the FOOD button and be connected directly to an operator in our suites kitchen who can assist you in having your server paged and sent to your suite (he/she wears a paging device during every event). Service should only be a minute or two away. If you have a question in regard to additional event tickets or parking passes depress the PS MGR button and the manager on duty will respond to your important call.

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.

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 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.

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

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. Arena staff will be glad to show you the nearest 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 Rental Guest page). Make your own liquor drinks in the privacy of your suite without the expense of a hired bartender. Complete mixer packages and utensils are also available to make your favorite mixed drinks.

Suites food and beverage management 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 (full or partial bottle) will be locked in a cabinet in the suite at the conclusion of the event. Empty liquor bottles will be discarded 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 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 PNC Arena alcohol policy.

The management of 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 are self-serve and do not require a private bartender.

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 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 PNC Arena alcohol policy.

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

ADVANCED MENU SNACKS

(Each item serves approximately 12 or more 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

GOLDFISH SNACK

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

TORTILLA & SALSA SAMPLER

RED, WHITE AND BLUE CORN CHIPS SERVED WITH: PICO DE GALLO,
ROASTED TOMATILLO AND PINEAPPLE-JALAPEÑO SALSAS
BASKET OF CHIPS..... \$40.00

GET YOUR PEANUTS HERE

CLASSIC SALTED (14 OZ)..... \$15.00
MIXED SALTED NUTS (14 OZ)..... \$15.00
(Peanuts, cashews, almonds, Brazil nuts, hazelnuts and pecans)
WHOLE SALTED CASHEWS (14 OZ)..... \$20.00

CHEX MIX

A FAMILY FAVORITE, ORIGINAL MIX
ONE POUND..... \$10.00

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 CHANGE.

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

CHICKEN SALAD NEST

SEASONED CHICKEN SALAD SERVED IN A FRESH CUCUMBER CUP

30 PIECES..... \$35.00

NEW RICE WRAP PLATTER

CALIFORNIA ROLL ASSORTMENT (CONTAINS NO RAW SEAFOOD) IN SIX DIFFERENT
RECIPES: VEGETABLE ROLL, TROPICAL THUNDER (COCONUT, MANGO, SWEET RICE),
SWEET SHRIMP, CALIFORNIA MANGO (MANGO, CREAM CHEESE, CUCUMBER),
SOUTHWEST (VEGGIE, SPICY) AND SPICY CRAB ROLLS. SERVED WITH WASABI

AND GINGER SOY SAUCES

48 PIECES..... \$45.00

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 DEVEILED EGGS

SOUTHERN TRADITION HERB BLENDED DEVEILED 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 (NEW RECIPE)

FRESH CRISP CARROTS, CELERY, RED PEPPER STRIPS, BROCCOLI, CAULIFLOWER,
CUCUMBERS, ZUCCHINI AND SQUASH. SERVED WITH A ROASTED RED PEPPER
AND ARTICHOKE HUMMUS WITH WARM PITA TRIANGLES
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 TOSSED IN
A SPICY-HOT THAI SRIRACHA AND HONEY SAUCE
SERVES 12 (APPROXIMATELY 50 PIECES)..... \$75.00
**Special Delivery Time*

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 REQUEST
SERVES 12..... \$50.00

NEW LOADED TATER TOTS

FRIED GOLDEN BROWN AND TOPPED WITH CHEDDAR CHEESE, BACON BITS,
SOUR CREAM AND GREEN ONIONS
SERVES 12..... \$40.00

COCKTAIL MEATBALLS

SIMMERED IN A SMOKED-MAPLE BBQ SAUCE
42 PIECES..... \$45.00

MEATBALL MARINARA

ITALIAN MEATBALLS IN MARINARA SAUCE WITH GRATED PARMESAN AND MELTED
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 FRESH PIZZA DOUGH..... \$50.00
VEGETARIAN WITH MIXED VEGETABLES ROLLED WITH
MOZZARELLA AND FRESH HERBS..... \$50.00
CHICKEN PESTO WITH MARINATED BONELESS CHICKEN STRIPS,
BAKED IN PESTO ROLLED 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 6-8..... \$30.00
WITH GRILLED CHICKEN..... ADD \$10.00

CAPRESE SALAD

SLICED HOT HOUSE TOMATOES, FRESH BUFFALO MOZZARELLA AND
BASIL LEAVES DRIZZLED WITH OLIVE OIL AND BALSAMIC GLAZE
SERVES 8-10..... \$30.00

NEW BUTTON MUSHROOM SALAD

MARINATED IN BALSAMIC VINAIGRETTE WITH ROASTED RED PEPPERS,
RED ONION AND GARLIC
SERVES 8-10..... \$25.00

CUCUMBER TOMATO SALAD

SEEDLESS CUCUMBERS, VINE RIPE TOMATOES, RED ONION AND FRESH BASIL,
TOSSED IN ITALIAN VINAIGRETTE DRESSING
SERVES 8-10..... \$25.00

NEW SHRIMP PASTA SALAD

TRI COLORED ROTINI AND SHRIMP TOSSED WITH BLACK OLIVES, CHERRY TOMATOES,
FETA CHEESE, RED ONION, SPICES AND AN OLIVE OIL DRESSING
SERVES 8-10..... \$40.00

HEALTHY CHOICE GARDEN SALAD

MIX OF TOSSED GREENS, CUCUMBERS AND TOMATOES WITH RANCH
AND VINAIGRETTE DRESSINGS
SERVES 6-8..... \$25.00
WITH GRILLED CHICKEN..... ADD \$10.00

SOUTHERN-STYLE COLE SLAW

PREPARED DAY OF EVENT WITH SHREDDED CABBAGE, JULIENNE CARROTS,
VINEGAR, MAYONNAISE, SUGAR, CELERY SALT, MIXED BY HAND
SERVES 12+..... \$20.00

ENTREES

SMOKED BABY BACK RIBS

PORK RIBS BRUSHED WITH BBQ SAUCE AND SERVED WITH HUSHPUPPIES
12 SECTIONS OF 3 BONES EACH..... \$75.00

NEW CHICKEN PARMESAN

PANKO BREADED CHICKEN BREAST (12 BREASTS HALVED) OVER PENNE PASTA
WITH FRESH BASIL MARINARA AND MOZZARELLA CHEESE.
SERVED WITH WARM GARLIC BREAD
24 PIECES..... \$70.00

BONELESS CHICKEN BREASTS

SERVED WITH SIX (6) BUTTERMILK BISCUITS
6 PIECES (LIGHTLY BREADED/FRIED)..... \$40.00
6 PIECES (MARINATED/GRILLED)..... \$40.00

NEW PORK TENDERLOIN

THICK SLICED MEDALLIONS SLOW ROASTED WITH A DIJON AND JERK SEASONED
RUB TOPPED WITH PINEAPPLE AND PEACH CHUTNEY
24 PIECES..... \$70.00

PETITE GRILLED NEW YORK STRIP STEAK

STRIP STEAK (12-3 OZ PCS.) GRILLED TO PERFECTION WITH MUSHROOMS AND SALT
AND PEPPER 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
CRÉME SAUCE. SERVED WITH A WARM GARLIC BREAD
SERVES 12..... \$60.00

BBQ BEEF BRISKET

SLOW ROASTED, THINLY SLICED AND SERVED WITH OUR HOUSE-MADE
BBQ BISTRO SAUCE
SERVES 12..... \$60.00

NEW CHICKEN FRANCESE

BONELESS CHICKEN BREAST (12 BREASTS HALVED) COATED WITH EGG BATTER AND
FRIED GOLDEN BROWN OVER RICE PILAF WITH A LEMON BUTTER SAUCE.

SERVED WITH WARM GARLIC BREAD

SERVES 12..... \$70.00

STUFFED SHELLS

LARGE CHEESE FILLED SHELLS (24) TOPPED PARMESAN CHEESE, FRESH HERBS,
BAKED WITH MOZZARELLA ON TOP. SERVED WITH A WARM GARLIC LOAF

24 PIECES..... \$60.00

WITH MEAT SAUCE..... \$70.00

NEW EGGPLANT ROLLATINI

THIN SLICES OF EGGPLANT STUFFED WITH A THREE-CHEESE BLEND RICOTTA AND
HERBS TOPPED WITH FRESH BASIL MARINARA AND MOZZARELLA CHEESE.

SERVED WITH GARLIC BREAD

18 PIECES..... \$60.00

SOFT TACO DINNER

SEASONED BEEF TACO MEAT AND SEASONED CHICKEN SERVED WITH
WARM SOFT TORTILLAS (24), SHREDDED LETTUCE, DICED TOMATOES,
SHREDDED CHEESE, SOUR CREAM AND SALSA

SERVES 12..... \$85.00

NEW GRILLED SALMON

MEDALLIONS OF SALMON FILET SEASONED AND PAN SEARED THEN TOPPED WITH
A LEMON CAPER SAUCE

18 PIECES..... \$70.00

GLUTEN-FREE ALA CART PLATE OPTIONS

GRILLED CHICKEN BREAST, STEAMED BROCCOLI AND FRESH FRUIT..... \$12.00

GRILLED SALMON FILET, STEAMED BROCCOLI AND FRESH FRUIT..... \$15.00

EACH SERVED ON A COVERED CHINA PLATE, SERVES ONE (1)

**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

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

**Special Delivery Time*

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
**Special Delivery Time*

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

“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 FRESH-CROSS-TOP EGG KAISER ROLLS
16 PIECES..... \$85.00 ADD A BOWL OF WARM CHILI..... \$5.00

“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

NEW PHILLY CHEESE STEAK

SOUTH PHILLY STYLE SHREDDED BEEF WITH SAUTÉED ONIONS, GREEN & RED PEPPERS,
SERVED WITH CHEESE WHIZ ON THE SIDE AND HOAGIE ROLLS
SERVES 10..... \$60.00

NEW VEGETABLE PITAS

MESCULIN MIX, RED ONION, ASPARAGUS, PORTABELLA MUSHROOMS, SHREDDED
CARROTS AND FETA CHEESE. TOSSED IN A LIGHT MEDITERRANEAN VINAIGRETTE
SERVED IN A WHOLE-WHEAT PITA WITH BLACK OLIVE AND HUMMUS SPREAD
12 PIECES..... \$50.00

BUILD YOUR OWN SAMPLER PLATTERS

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

BATTERED ONION RINGS (1/2 PAN).....	\$20.00
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
CORN DOG NUGGETS (36)	\$30.00
FRIED CHEESE RAVIOLI (30)	\$22.00
FRIED CHEESE STICKS (24)	\$27.00
JALAPENO POPPERS (36)	\$22.00
POT STICKERS (PORK) (18)	\$27.00
NEW STEAK AND CILANTRO EMPANADA (18) ..	\$39.00
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
HOT BUTTERED CORN	ROASTED VEGETABLE MEDLEY

ADD SIDE BOWL OF WARM CHEESE SAUCE ON THE SIDE..... \$5.00

ADD BASKET OF DINNER ROLLS TO YOUR ORDER: ONE DOZEN..... \$10.00

ADD 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 AND WHIPPED TOPPING SERVED ON THE SIDE

SERVES 12..... \$25.00

**Special Delivery Time*

PEACH COBBLER

PEACHES WITH A HINT OF CINNAMON SERVED WARM WITH A SIDE OF WHIPPED CREAM.
ADD A SINGLE SCOOP OF BREYER'S VANILLA ICE CREAM SERVED IN A CUP AND
CREATE YOUR OWN À LA MODE

SERVES 9..... \$30.00

ADD A SINGLE SCOOP OF ICE CREAM SIX (6) SERVINGS... \$18.00

**Special Delivery Time*

NEW CINNAMON BREAD PUDDING

MADE WITH CINNAMON, VANILLA, HEAVY CREAM (CONTAINS EGGS) AND SUGAR.
SERVED WITH A WARM CARAMEL SAUCE

SERVES 9..... \$30.00

**Special Delivery Time*

BROWNIE AND COOKIE ASSORTMENT

DOUBLE CHOCOLATE CHIP, PEANUT BUTTER, WHITE CHOCOLATE CHERRY
AND OUR 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..... \$45.00

BANANA PUDDING

SOUTHERN TRADITION NILLA WAFERS SURROUNDED BY VANILLA PUDDING
AND SLICED BANANAS TOPPED WITH WHIPPED CREAM

SERVES 9..... \$25.00

WE ARE PLEASED TO OFFER EDIBLE ART CAKES AND GIGI'S CUPCAKES
FOR YOUR SPECIAL OCCASIONS

(Available for Pre-Ordering Only)

EDIBLE ART

WE WILL BE GLAD TO PLACE A CUSTOM-BAKED CAKE ORDER BASED ON YOUR SPECIFIC NEEDS (SIZE, THEME, FLAVOR, ICING AND/OR FILLING OPTIONS). PLEASE CALL FOR INDIVIDUAL CAKE PRICING.

GIGI'S CUPCAKES

OFFERING A 12 PACK DELIVERED IN GIGI'S CUSTOM-MADE CONTAINERS.

FLAVORS CONSIST OF (4 EACH):

- **WEDDING CAKE** (WHITE CAKE TOPPED WITH VANILLA BUTTERCREAM FROSTING AND SPRINKLED WITH WHITE NONPAREILS)
- **SCARLETT'S RED VELVET** (RED VELVET CAKE WITH VANILLA FILLING TOPPED WITH CREAM CHEESE FROSTING A WHITE CHOCOLATE HEART AND RED SUGAR CRYSTALS)
- **MIDNIGHT MAGIC CHOCOLATE CHIP** (DEVIL'S FOOD CAKE WITH DARK CHOCOLATE CHIPS TOPPED WITH CHOCOLATE BUTTERCREAM FROSTING AND CHOCOLATE CHIPS)

SAMPLER BOX – 12 TOTAL (4 EACH FLAVOR)..... \$48

*Any suite guest may request to bring a purchased celebration cake to the arena for a fee of \$25.
Cakes must be dropped off at the VIP Security desk. 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
SNICKER'S PIE
DEATH BY CHOCOLATE
YOGURT COVERED PRETZELS
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

ROCK STAR AND SUGAR-FREE ROCK STAR ENERGY DRINK

16 OZ CAN\$4.50

JUICES

APPLE, CRANBERRY, GRAPEFRUIT, ORANGE AND PINEAPPLE
10 OZ CAN\$2.50

GOURMET COFFEE

REGULAR OR DECAFFEINATED

1 AIR POT (4-5 CUPS) \$15.00

HOT TEA

1 AIR 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
COORS LIGHT	YUENGLING
MICHELOB ULTRA	REDBRIDGE (<i>Gluten free</i>) ON REQUEST

12 OZ BOTTLE..... \$4.50

NON-ALCOHOLIC BEER

O'DOULS

12 OZ BOTTLE..... \$4.50

PREMIUM

AMSTEL LIGHT	BLUE MOON
CORONA	HEINEKEN
LABATT BLUE	NATTY GREENE'S BUCKSHOT AMBER
STELLA ARTOIS	CAROLINA BLONDE

12 OZ BOTTLE..... \$5.25

SPECIALTY BEVERAGE

BACARDI RAZ-FLAVORED ALCOHOLIC BEVERAGE

12 OZ BOTTLE..... \$4.50

WINE SELECTION

Sold in 750ml Bottles

WHITE WINE:

HONIG SAUVIGNON BLANC - CALIFORNIA..... \$30

RIPE CITRUS AND PEAR NOTES ABOUND ON THE PALATE WITH A CLEAN, CRISP FINISH

KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY - CALIFORNIA..... \$28

VANILLA, SPICE AND OAK COMPLIMENT THE TROPICAL FRUIT FLAVORS

NEW SEVEN DAUGHTERS MOSCATO - ITALY..... \$28

A DELIGHTFUL BOUQUET OF FRESH FLOWERS WITH A TOUCH OF HONEY. LIGHTLY SWEET AND EFFERVESCENT ON THE PALATE PERFECTLY BALANCED WITH THE NATURAL AROMA OF THE MOSCATO GRAPE

NEW BLOOM RIESLING - NAHE, GERMANY..... \$22

PEACH AND HONEYSUCKLE FRAGRANCE FILLS THE BOUQUET AND FOLLOWS THROUGH THE FLAVORS. A LIGHT TOUCH OF SWEETNESS GRACES THIS WINE THAT IS CRISP AND FRESH ON THE PALATE

CHATHAM HILL CHARDONNAY, YADKIN VALLEY, NORTH CAROLINA..... \$22

A VIBRANT WINE WITH THE FLAVORS OF APPLE, PEAR AND TROPICAL FRUIT

NEW BERINGER WHITE ZINFANDEL - CALIFORNIA..... \$20
HINTS OF STRAWBERRY, CHERRY AND CITRUS FLAVORS WITH JUST THE RIGHT
LEVEL OF SWEETNESS AND A CLEAN FINISH LEAVING A HINT OF STRAWBERRIES
ON THE PALATE

NEW WALNUT CREST CHARDONNAY - CASABLANCA VALLEY, CHILE..... \$20
CRISP, FRUITY AND AROMATIC FLAVORS LIKE PASSION FRUIT, VANILLA, BANANAS
AND A TOUCH OF CREAM

NEW WALNUT CREST SAUVIGNON BLANC - MULCHEN VALLEY, CHILE..... \$20
REFRESHINGLY CRISP CITRIC FRUIT FLAVORS AND THEIR TYPICAL HERBACEOUS TASTE

NEW WALNUT CREST PINOT GRIGIO - ITALY \$20
SOFT, SMOOTH, FRESH AND FRUITY. GRAPES ARE PRESSED SOFTLY AND THE
FERMENTATION IS SLOW. NICE WHITE WINE WITH LIGHT GOLDEN REFLECTIONS

RED WINE:

SIMI CABERNET - SONOMA..... \$48
COMPELLING FLAVORS OF CASSIS, BLACKBERRY AND PLUM ALONG WITH
BLACK PEPPER, CEDAR AND CLOVE RICH AND FULL BODIED THAT HAS A CLEAN
SMOOTH FINISH

AIA - NAPA VALLEY, CALIFORNIA..... \$45
OUR OWN LIMITED EDITION 2011 ALL STAR WINE. EACH BOTTLE IS NUMBERED.
BOTTLES PURCHASED MAY BE TAKEN HOME AS A SPECIAL SOUVENIR, LET YOUR
SERVER KNOW IF YOU PREFER TO DRINK IT IN THE SUITE OR TAKE A BOTTLE OR TWO
HOME WITH YOU

JOEL GOTT 815 CABERNET - CALIFORNIA..... \$36
RIPE WITH BLUEBERRY, CHERRY SODA AND DARK CHERRY. THE AROMAS BURST WITH
VIOLET, VANILLA, CEDAR, CHOCOLATE AND CINNAMON SPICE

RODNEY STRONG MERLOT - SONOMA..... \$36
PLUM AND BLUEBERRY FLAVORS DOMINATE IN THIS SOFT, RICH MERLOT. AGED IN
SMALL OAK BARRELS FOR A TOASTY-SPICY VANILLA CHARACTER WITH A LINGERING
BERRY-CREAM FINISH

KENDALL JACKSON CABERNET, CALIFORNIA..... \$34
OPENS WITH DEEP BLACK CHERRY, BLACKBERRY AND CASSIS FLAVORS; CEDAR AND
VANILLA LINGER ON THE FINISH

NEW FRANCIS COPPOLA DIAMOND LABEL ZINFANDEL - CALIFORNIA..... \$30
BLACKBERRIES, PLUMS, PEPPER AND CLOVE BALANCE ELEGANTLY WITH THE WINES
SOLID STRUCTURE AND MATURE TANNINS

JOEL GOTT RELATIVE RED MERITAGE - CALIFORNIA..... \$28
A BASKET OF LUSCIOUS FRUIT WRAPPED IN A VELVETY SMOOTH FINISH WITH HINTS
OF TANNINS AND SPICE

LIBERTY SCHOOL CABERNET SAUVIGNON - NAPA VALLEY..... \$28
ENGAGING BLACKBERRY BRAMBLES, LAYERS OF DARK CHERRY,
CHOCOLATE AND CASSIS

NEW PETER LEHMAN BAROSSA SHIRAZ - AUSTRALIA..... \$28
COMBINATION OF GRAPES YIELDS A FULL WINE OF BLACK PLUMS, CHERRIES,
STRAWBERRIES, SPICK OAK AND PEPPER

NEW VILLA POZZI MERLOT - SICILY..... \$24
INTENSE AND VIBRANT ON THE PALATE AND DARK RUBY COLORED, EXHIBITS RIPE,
COMPLEX BLACKBERRY AND RASPBERRY AROMA FINISHING WITH A RICH ARRAY
OF BERRY FLAVORS

CHATHAM HILL CABERNET SAUVIGNON - YADKIN VALLEY, NORTH CAROLINA... \$22
CLASSIC CABERNET SAUVIGNON FLAVORS EXHIBIT THEMSELVES THROUGHOUT
THE EXPERIENCE OF THIS PHENOMENAL WINE

NEW CASILLERO DEL DIABLO RESERVA MALBEC - RAPEL VALLEY, CHILE..... \$22
DEEP, INKY PURPLE WITH AROMAS OF LUSCIOUS DARK FRUIT WITH A HINT OF SPICE.
MOUTH-FILLING PALATE WITH DARK PLUM LAYERED WITH SPICY COCOA
AND A TOASTY YET LUSH BALANCED FINISH

NEW CASILLERO DEL DIABLO RESERVA PINOT NOIR - CASABLANCA, CHILE..... \$20
DELICATE, BRIGHT RUBY-RED IN COLOR, ENTICING AROMAS WITH NOTES OF
STRAWBERRY, RASPBERRY AND SUBTLE HINTS OF SPICE AND TOASTED FRENCH OAK

NEW WALNUT CREST CABERNET SAUVIGNON - RAPEL VALLEY, CHILE..... \$20
RICH, SILKY FLAVORFUL RED WINE AGED IN FRENCH OAK

NEW WALNUT CREST MERLOT - RAPEL VALLEY, CHILE..... \$20
SOFT, FRUIT-FORWARD, DELICIOUS RED WINE AGED IN TOASTED FRENCH OAK

SPARKLING/WINE SPLITS

WINE SPLITS

NEW FRONTERA CABERNET/MERLOT BLEND - CHILE..... \$5.50
NEW FRONTERA CHARDONNAY..... \$5.50
NEW BERINGER WHITE ZINFANDEL - CALIFORNIA..... \$5.50

SPARKLING

CHANDON BRUT CLASSIC - ARGENTINA (187ML).....\$9
MARTINI & ROSSI ASTI SPUMONTE - ITALY.....\$25
MUM NAPA CUVÉE BRUT PRESTIGE - CALIFORNIA.....\$35
NEW MOET NECTAR ROSE CHAMPAGNE (375 ML) - FRANCE....\$55
MOET ET CHANDON WHITE STAR CHAMPAGNE.....\$75

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 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 ARENAWIDE. 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 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 PNC ARENA ALCOHOL POLICY.

THE MANAGEMENT OF 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.....	\$50
MAKER'S MARK	\$70
SEAGRAM'S 7.....	\$50
SOUTHERN COMFORT	\$50

GIN

BOMBAY	\$50
BOMBAY SAPPHIRE.....	\$65
TANGUERAY.....	\$60

RUM

BACARDI.....	\$50
CAPTAIN MORGAN.....	\$50
MALIBU.....	\$50
APPLETON EXTRA.....	\$85

SCOTCH

DEWAR'S	\$65
GLENFIDDICH	\$95
J&B.....	\$60
JOHNNIE WALKER BLACK.....	\$90

TEQUILA

EL JIMADOR.....	\$50
JOSE CUERVO 1800	\$75
PATRON SILVER.....	\$110
PATRON GOLD (ANEJO).....	\$130

VODKA

ABSOLUT	\$65
ERISTOFF.....	\$50
GREY GOOSE	\$90
KETEL ONE	\$70
STOLI (VARIOUS FLAVORS).....	\$65

MISCELLANEOUS

BAILEY'S IRISH CREAM	\$60
DISARRANO AMARETTO	\$55
JAGERMEISTER.....	\$65
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 approximately 12 or more 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

GOLDFISH SNACK

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

TORTILLA & SALSA SAMPLER

RED, WHITE AND BLUE CORN CHIPS SERVED WITH: PICO DE GALLO,
ROASTED TOMATILLO AND PINEAPPLE-JALAPEÑO SALSAS
BASKET OF CHIPS..... \$40.00

GET YOUR PEANUTS HERE

CLASSIC SALTED (14 OZ)..... \$15.00
MIXED SALTED NUTS (14 OZ)..... \$15.00
(Peanuts, cashews, almonds, Brazil nuts, hazelnuts and pecans)
WHOLE SALTED CASHEWS (14 OZ)..... \$20.00

CHEX MIX

A FAMILY FAVORITE, ORIGINAL MIX
ONE POUND..... \$10.00

M&M'S

EVERYONE'S FAVORITE — YOUR CHOICE OF: PLAIN OR PEANUT
14 OZ..... \$10.00

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

COLD APPETIZERS

CHICKEN SALAD NEST

SEASONED CHICKEN SALAD SERVED IN A FRESH CUCUMBER CUP
30 PIECES..... \$35.00

GOURMET DEVEILED EGGS

SOUTHERN TRADITION HERB BLENDED DEVEILED 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*

NEW LOADED TATER TOTS

FRIED GOLDEN BROWN AND TOPPED WITH CHEDDAR CHEESE, BACON BITS, SOUR CREAM
AND GREEN ONIONS
SERVES 12..... \$40.00

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

CHILE 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)

CAPRESE SALAD

SLICED HOT HOUSE TOMATOES, FRESH BUFFALO MOZZARELLA AND
BASIL LEAVES DRIZZLED WITH OLIVE OIL AND BALSAMIC GLAZE

SERVES 8-10..... \$30.00

NEW BUTTON MUSHROOM SALAD

MARINATED IN BALSAMIC VINAIGRETTE WITH ROASTED RED PEPPERS,
RED ONION AND GARLIC

SERVES 8-10..... \$25.00

CUCUMBER TOMATO SALAD

SEEDLESS CUCUMBERS, VINE RIPE TOMATOES, RED ONION AND FRESH BASIL,
TOSSED IN ITALIAN VINAIGRETTE DRESSING

SERVES 8-10..... \$25.00

NEW SHRIMP PASTA SALAD

TRI COLORED ROTINI AND SHRIMP TOSSED WITH BLACK OLIVES, CHERRY TOMATOES,
FETA CHEESE, RED ONION, SPICES AND AN OLIVE OIL DRESSING

SERVES 8-10..... \$40.00

HEALTHY CHOICE GARDEN SALAD

MIX OF TOSSED GREENS, CUCUMBERS AND TOMATOES WITH RANCH
AND VINAIGRETTE DRESSINGS

SERVES 6-8..... \$25.00

WITH GRILLED CHICKEN..... ADD \$10.00

SOUTHERN-STYLE COLE SLAW

PREPARED DAY OF EVENT WITH SHREDDED CABBAGE, JULIENNE CARROTS, VINEGAR,
MAYONNAISE, SUGAR, CELERY SALT, MIXED BY HAND

SERVES 12+..... \$20.00

ENTREES

PETITE GRILLED NEW YORK STRIP STEAK

STRIP STEAK (12-3 OZ PCS.) GRILLED TO PERFECTION WITH MUSHROOMS AND SALT
AND PEPPER MASHED POTATOES WITH DEMI-GLAZE

SERVES 12..... \$100.00

STUFFED SHELLS

LARGE CHEESE FILLED SHELLS (24) TOPPED PARMESAN CHEESE, FRESH HERBS, BAKED
WITH MOZZARELLA ON TOP. SERVED WITH A WARM GARLIC LOAF

24 PIECES..... \$60.00

NEW WITH MEAT SAUCE..... \$70.00

SOFT TACO DINNER

SEASONED BEEF TACO MEAT AND SEASONED CHICKEN SERVED WITH WARM
SOFT TORTILLAS (24), SHREDDED LETTUCE, DICED TOMATOES, SHREDDED CHEESE,
SOUR CREAM AND SALSA

SERVES 12..... \$85.00

NEW GRILLED SALMON

MEDALLIONS OF SALMON FILET SEASONED AND PAN SEARED THEN TOPPED
WITH A LEMON CAPER SAUCE
18 PIECES..... \$70.00

GLUTEN-FREE À LA CARTE PLATE OPTIONS

GRILLED CHICKEN BREAST, STEAMED BROCCOLI AND FRESH FRUIT..... \$12.00
GRILLED SALMON FILET, STEAMED BROCCOLI AND FRESH FRUIT \$15.00
EACH SERVED ON A COVERED CHINA PLATE, SERVES ONE (1)
**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

SLIDERS-MINI CHEESEBURGERS

THINK WHITE CASTLE. TOPPED WITH SLICED AMERICAN CHEESE
AND SERVED ON A MINI PRETZEL BUN
12 PIECES..... \$50.00
**Special Delivery Time*

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

"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

"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
**Special Delivery Time*

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

NEW PHILLY CHEESE STEAK

SOUTH PHILLY STYLE SHREDDED BEEF WITH SAUTÉED ONIONS, GREEN & RED PEPPERS,
SERVED WITH CHEESE WHIZ ON THE SIDE AND HOAGIE ROLLS
SERVES 10..... \$60.00

BUILD YOUR OWN TWO-WAY SAMPLER PLATTERS

Choose any multiple of two (2) items each and create your own favorites.

Served with appropriate dipping sauces and sides

BATTERED ONION RINGS (1/2 PAN).....	\$20.00
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
CORN DOG NUGGETS (36)	\$30.00
FRIED CHEESE RAVIOLI (30)	\$22.00
FRIED CHEESE STICKS (24)	\$27.00
JALAPENO POPPERS (36)	\$22.00
POT STICKERS (PORK) (18)	\$27.00
NEW STEAK AND CILANTRO EMPANADA (18) ..	\$39.00
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	HOT BUTTERED CORN
ROASTED VEGETABLE MEDLEY	

ADD A SIDE BOWL OF WARM CHEESE SAUCE ON THE SIDE..... \$5.00

DESSERTS

BROWNIE AND COOKIE ASSORTMENT

DOUBLE CHOCOLATE CHIP, PEANUT BUTTER, WHITE CHOCOLATE CHERRY
AND OUR 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