



SUITE MENU





WELCOME

TO ADDITION FINANCIAL ARENA

**The world class sports & entertainment venue at the
Univeristy of Central Florida.**

**Our suite menu features a wide variety of food & beverage
offerings, including appetizers, salads, sandwiches & full
meals & desserts.**

**We look forward to creating a unique premium experience
for you & your guests!!**

PREMIUM MANAGER

Email:

Nicole.Hoppingarner@Oakviewgroup.com

PACKAGES

SERVES APPROXIMATELY 15 PPL FOR \$600

SERVES APPROXIMATELY 10 PPL FOR \$400

FAN FAVORITES

CLASSIC BURGER BAR

grilled patty accompanied with lettuce, tomato, onion, pickle, sliced cheeses, ketchup, mayo and mustard

GRILLED BALLPARK HOT DOGS

diced onion and shredded cheese

POTATO CHIPS AND DIP

served with French Onion dip

FIELD GREEN SALAD

with ranch dressing

ASSORTED DESSERT PLATTER

BBQ PARTY

BBQ PULLED PORK SANDWICHES

served with classic coleslaw

BUFFALO PULLED CHICKEN SANDWICHES

served with blue cheese slaw

BBQ SPICED CORN ON THE COB

BBQ CHICKEN SALAD

Mixed greens, red onion, cherry tomato, roasted corn, diced BBQ chicken Breast, ranch dressing

COOKIE AND BROWNIE PLATTER

ACROSS THE BORDER

TORTILLA CHIPS AND SALSA SAMPLER

grilled pineapple mango salsa, tomatillo sauce, charred roasted salsa roja

GRILLED FAJITAS CHILI LIME CHICKEN

sauté peppers and onions, queso fresco and chopped cilantro served with white corn tortillas and flour tortillas

CHIPOTLE LIME CHURRASCO

sauté peppers and onions, queso fresco and chopped cilantro served with white corn tortillas and flour tortillas

TORTILLA SALAD

chopped romaine, shredded radicchio, red onion, cherry tomato, fried tortilla strips and chipotle ranch

CINNAMON SUGAR CHOCOLATE

STUFFED CHURROS

chocolate sauce

HIGH END EATS

SEAFOOD TOWER

butter poached lobster tail, jumbo shrimp, imported red crab claw with horseradish cocktail sauce, crab shack mustard sauce, lemon wedges and mini tabasco

ROASTED TOP SIRLOIN BOARD

shishito peppers, pearl onions and peppercorn demi glazed

ROASTED ASPARAGUS DUO

drizzle of truffle oil

DOUBLE STUFFED BAKED POTATOES

baked twice Idaho potatoes, sliced of cheddar and topping with green onions

STEAKHOUSE SALAD

baby Iceberg wedges, bacon lardons, pickled red onions, cherry tomatoes, blue cheese crumbles, ranch or blue cheese dressing

MINI KEY LIME PIES

SERVES APPROXIMATELY 15 PPL FOR \$750

SERVES APPROXIMATELY 10 PPL FOR \$500





SNACKS

SERVES APPROXIMATELY 10 PPL

JUMBO LUMP CRAB CAKES **\$180**

served with charred grilled lemon halves and creole lemon aioli

MINI EMPANADAS **\$110**

buffalo chicken and cilantro cheese beef served with salsa and sour cream

SEARED SALMON CAKES **\$150**

served with grain mustard and lemon sauce

MEATBALL SLIDER **\$120**

beef meatballs in marinara sauce, grated parmesan and shredded mozzarella, in a brioche slider bun.



APPETIZERS

SHRIMP COCKTAIL (15) - \$265 (10) - \$175

jumbo shrimp, chilled and served with horseradish cocktail sauce, crab shack mustard sauce, lemon wedges and mini tabasco

ANTIPASTO PLATTER (15) - \$270 (10) - \$180

blue cheese, tillamook cheddar, manchego, genoa salami, sliced prosciutto, mortadella, marinated olives, artichokes, drop peppers with crostinis

CHEESE PLATTER (15) - \$225 (10) - \$150

domestic and imported cheeses, with grapes, agave nectar and variety of crackers

FRUIT PLATTER (15) - \$120 (10) - \$75

watermelon, honey dew, cantaloupe, pineapple, exotic fruits, berries

VEGETABLE CRUDITE PLATTER

(15) - \$120 (10) - \$75

carrot and celery sticks, sweet peppers, cucumber, tricolor cauliflower, broccoli, served with buttermilk ranch

SALADS

CAESAR SALAD (15) - \$100 (10) - \$70

crisp romaine lettuce, shaved asiago, toasted garlic parmesan crouton, anchovy dressing

WATERMELON AND MOZZARELLA SALAD

(15) - \$150 (10) - \$100

diced watermelon, ciliegine mozzarella, watercress, olive oil, cracked pepper, balsamic glazed

SERVES APPROXIMATELY 15 PPL

SERVES APPROXIMATELY 10 PPL

TRIO OF DIPS (15) - \$150 (10) - \$100

spinach and artichoke dip with pita chips, pimento cheese dip, with tortilla chips, roasted garlic and parmesan dip, with housemade potato chips

SALSA SAMPLER (15) - \$120 (10) - \$80

grilled pineapple and mango salsa, tomatillo sauce, fire roasted salsa roja all served with tortilla chips

POTATO CHIP AND DIPS (15) - \$85 (10) - \$55

served with dill pickle dip, and roasted garlic and parmesan dip

BABY WEDGE SALAD (15) - \$100 (10) - \$70

iceberg lettuce, bacon lardon, pickled red onion, cherry tomato, blue cheese crumbles and choice of ranch or blue cheese dressing

HOUSE SALAD (15) - \$75 (10) - \$50

chopped romaine, spring mixed, cherry tomato, red onion, shredded carrots, cucumber, chickpeas, with choice of buttermilk ranch dressing, raspberry vinaigrette or balsamic dressing



SANDWICHES, BURGERS + WRAPS

FULL ORDER SERVES APPROXIMATELY 15 PPL - HALF ORDER SERVES APPROXIMATELY 10 PPL

GRILLED BURGER BAR

Half Order \$90 Full Order \$135

grilled patty accompanied with lettuce, tomato, onion, pickle, sliced cheeses, ketchup, mayo and mustard

HOT DOGS

Half Order \$70 Full Order \$105

served with diced onions and shredded cheddar

BLACK BEAN BURGER

Half Order \$100 Full Order \$150

lettuce, tomato, onion, pickle, sliced cheeses, ketchup, mayo and mustard

IMPOSSIBLE BURGER

Half Order \$110 Full Order \$160

lettuce, tomato, onion, pickle, sliced cheeses, ketchup, mayo and mustard

BBQ PULLED PORK SANDWICHES

Half Order \$90 Full Order \$135

accompanied with classic coleslaw

BUFFALO PULLED CHICKEN SANDWICHES

Half Order \$90 Full Order \$135

accompanied with blue cheese slaw

CHICKEN CAESAR WRAP

Half Order \$95 Full Order \$150

add description here

ROASTED VEGGIE WRAP

Half Order \$65 Full Order \$100

add description here

CHIPOTLE CHICKEN WRAP

Half Order \$65 Full Order \$100

add description here

WINGS + TENDERS

TRIO OF WINGS

Half Order \$130 Full Order \$200

GRILLED, BREADED AND OVEN ROASTED

served with buffalo sauce, BBQ sauce, sweet chili, blue cheese, celery and carrot sticks

PLAIN WINGS

Half Order \$130 Full Order \$200

served with buffalo sauce, celery sticks and blue cheese

GLUTEN FREE WINGS

Half Order \$150 Full Order \$215

oven baked, served with GF ranch, blue cheese, buffalo celery and carrot sticks

TRADITIONAL CHICKEN TENDERS

Half Order \$100 Full Order \$150

served with ranch, honey mustard and BBQ sauce

GLUTEN FREE CHICKEN TENDERS

Half Order \$120 Full Order \$170

served with GF dipping sauces





DESSERTS

SERVES APPROXIMATELY 10 PPL

THREE LAYER CARROT CAKE \$88

RED VELVET CAKE \$75

LEMON ITALIAN CREAM CAKE \$70

CHOCOLATE CAKE \$75

FLOURLESS CHOCOLATE CAKE \$75

ASSORTED DESSERT PLATTER \$65

CUPCAKE PLATTER \$70
chocolate, red velvet, vanilla, jelly roll, peanut butter

ASSORTED BROWNIE AND COOKIE PLATTER \$70



PACKAGES

COFFEE

BARISTA BAR \$ 50
18 Keurig Cups to include Tea, Hot Chocolate,
Coffee

(Seasonal flavors available in Fall & Winter)
Creamer, Sugar & Artificial Sweeteners

Spice up your Barista Bar \$70
Kahlua or Baileys Irish Cream

BEER

SERVED AS SIX PACK

PREMIUM - \$48

Corona
Corona Premier
Modelo
Jai Alai
Crooked Can Florida Sunshine
Crooked Can Stepper
Stella
White Claw

LIQUOR

VODKA

Grey Goose \$120
Titos \$110

TEQUILA

Patron Silver \$150
Casamigos \$150
Milagros \$110

RUM

Bacardi Silver \$95
Captain Morgan \$95

BOURBON

Crown Royal \$155
Makers Mark \$145
Jack Daniels \$120
Johnnie Walker Black \$155
Heavens Door Straight \$125
Heavens Door Double \$125
Heavens Door Straight Rye \$125

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Tanqueray \$95
Bombay \$115

SOFT DRINKS

SERVED AS SIX PACK \$ 20

Dasani Water - 16.9oz
Coke - 12oz
Diet Coke - 12oz
Sprite - 12oz
Club Soda - 12oz
Tonic - 12oz
Ginger Ale - 12oz
Cranberry Juice - 12oz
Orange Juice - 12oz
Pineapple Juice - 6oz

\$15

DOMESTIC - \$43

Bud Light
Michelob Ultra
Yuengling
Yuengling Flight
Miller Lite

CANNED COCKTAILS - \$54

Truly Vodka Sodas
High Noons
Bounce Berry Blast

WINE

PREMIUM \$60

Kendall Jackson - Chardonnay
J Vineyard - Pinot Grigio
Hess - Cabernet Sauvignon
Aphotic Red - Merlot
Kim Crawford - Love Block
Prosecco La Marca - Champagne

STANDARD \$30

Woodbridge Brand

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Sauvignon Blanc



SERVICES

ORDERING

ORDERS MUST BE PLACED VIA EMAIL OR THRU THE ONLINE PORTAL 12:00PM THREE BUSINESS DAYS PRIOR TO THE EVENT. CUSTOMIZED MENUS ARE AVAILABLE SEVEN DAYS PRIOR TO THE EVENT. THERE IS A \$100.00 SPECIAL ORDER CHARGE. ITEMS MARKED WITH A (*) ARE GLUTEN FREE. OUR KITCHEN DOES NOT USE PEANUT OIL.

SERVICE CHARGE & TAXES

ALL CATERED EVENTS ARE SUBJECT TO A 20% MANAGEMENT CHARGE. THIS MANAGEMENT CHARGE IS THE SOLE PROPERTY OF THE FOOD/BEVERAGE SERVICE COMPANY OR THE VENUE OWNER, AS APPLICABLE, IS USED TO COVER SUCH PARTY'S COSTS & EXPENSES IN CONNECTION WITH THE CATERED EVENT (OTHER THAN EMPLOYEE TIPS, GRATUITIES, & WAGES), & IS NOT CHARGED IN LIEU OF A TIP.

THE MANAGEMENT CHARGE IS NOT A TIP, GRATUITY, OR SERVICE CHARGE, NOR IS IT PURPORTED TO BE A TIP, GRATUITY, OR SERVICE CHARGE, FOR ANY WAIT STAFF EMPLOYEE, SERVICE EMPLOYEE, SERVICE BARTENDER, OR OTHER EMPLOYEE, & NO PART OF THE MANAGEMENT CHARGE WILL BE DISTRIBUTED (AS A TIP, GRATUITY, OR OTHERWISE) TO ANY EMPLOYEE WHO PROVIDES SERVICE TO GUESTS. FOOD & BEVERAGES ARE SUBJECT TO ALL CURRENT & APPLICABLE LOCAL & STATE SALES TAX.

CANCELLATION POLICY

SHOULD YOU NEED TO CANCEL YOUR FOOD & BEVERAGE ORDER, PLEASE CONTACT THE SUITE CATERING OFFICE, WITH YOUR CANCELLATION REQUEST, AT LEAST 24 HOURS PRIOR TO THE EVENT. SUITE ORDERS CANCELED WITHIN THE 24-HOUR MINIMUM WILL BE ASSESSED 50% OF INVOICE ON FOOD & BEVERAGE & 100% OF THE GUEST ATTENDANT INVOICE. DELIVERY, EQUIPMENT & DISPOSABLE WARES UNLESS OTHERWISE REQUESTED, FOOD & BEVERAGE ORDERS WILL BE DELIVERED TO YOUR SUITE WHEN GATES OPEN FOR THE EVENT. PLEASE NOTE THAT ALL FRIED FOODS WILL BE DELIVERED UPON ARRIVAL IN YOUR SUITE IN ORDER TO PROVIDE THE BEST PRODUCT POSSIBLE. ALL SUITES WILL BE PROVIDED WITH THE NECESSARY HOLDING EQUIPMENT, SERVING UTENSILS, & DISPOSABLE WARES.

ALCOHOLIC BEVERAGES

IT IS NOT PERMITTED TO BRING IN BEVERAGES OR TO LEAVE THE FACILITY WITH LEFTOVER BEVERAGES. FLORIDA STATE LAW PROHIBITS THE CONSUMPTION OF ANY ALCOHOLIC BEVERAGES BY ANY PERSON UNDER THE AGE OF 21. IT IS THE RESPONSIBILITY OF THE SUITE HOLDER TO ENSURE THAT NO MINORS OR INTOXICATED PERSONS CONSUME ALCOHOLIC BEVERAGES IN THEIR SUITE. BEVERAGE MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE TO PERSONS WHO APPEAR TO BE INTOXICATED.

