

PNC ARENA SUITES MENU

2018-2019 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 meet all your Food and Beverage requirements, we require that you place your advance orders, we present the following information:

TELEPHONE NUMBERS

Suites Food and Beverage Hotline 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? We have identified foods throughout the menu if they are gluten friendly, vegetarian or contain nuts. The food items will be designated with the following symbols **GF**, **V** and **N**. If you need more assistance on 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

ADVANCE MENU

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).

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 reparable in mass quantity on a busy event day. Please order early for the full complement of menu items available.

Event Day Menu items are identified by the following symbol: ★

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.

The management of PNC Arena reserves the right, in it's sole discretion to cease beverage service at any time during events.

FOOD PREPARATION

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 acknowledgment. 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), phone (919-861-2301), or email us (suiteorders@thepncarena.com).

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.

FOOD PREPARATION

SUITE FOOD DELIVERY, EQUIPMENT AND DISPOSABLES

“New” Pre-Ordered Suite Food Delivery Schedule

- Snacks, Cold Appetizers & Salads will be in the Suite when the doors open for each event
- Hot Appetizers, Sandwiches, Build Your Own and Side Dishes will be placed in the Suite approximately 30 minutes before the start of each event
- Pizza, Dips & Stromboli’s will be delivered before the 1st Intermission for hockey, along with all other hot food for basketball and Intermission for concerts/shows
- Desserts will be placed in the suite near the beginning of 2nd period for hockey, Halftime for Basketball and after intermission or when the main act takes the stage for concerts/shows

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 canceled 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

A 21% 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 21% 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.

FOOD PREPARATION

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 and/or electronic smoking aids are 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. Your event ticket will be required for re-entering into the arena.

OUTSIDE FOOD & BEVERAGE

VAB Catering, Inc does not allow outside food and beverage entry to the building for any event. Items will be retained at the point of entry and will not be permitted to be transported to a suite (this excludes pre-authorized birthday/special occasion cakes which include a fee). Please contact the Suites Food and Beverage department if you have a question and/or concern in regard to a specific item(s) being planned for your event.

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.

FOOD PREPARATION

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.

SUITES FOOD & BEVERAGE MENU SELECTIONS

SNACKS

(Each item serves approximately 12 or more persons)

★ FRESH POPCORN GF V

Popped fresh day of event, lightly salted – all you can eat
Endless..... \$16.00

★ CHIPS & DIP GF V

Homemade fried potato chips with our homemade sour cream
and onion dip
One pound..... \$16.00

★ PRETZEL NUGGETS V

Barrel shaped bite-size nuggets
One pound..... \$11.00

TORTILLA & SALSA SAMPLER GF V

Red, white and blue tri-colored corn chips, served with
Chunky Garden Salsa, Black Bean & Corn Salsa, and Guacamole
Basket of chips..... \$45.00

★ MIXED NUTS V N

Mixed Salted Nuts (14 oz)..... \$16.00
(Peanuts, cashews, almonds, Brazil nuts, hazelnuts and pecans)

★ CHEX MIX V

A family favorite, original mix
One pound..... \$11.00

★ M&M'S V N

Everyone's favorite – your choice of: Plain or Peanut
14 oz..... \$11

★ GOLDFISH SNACK V

The original cheddar Goldfish snack
One pound..... \$11.00

*All prices are subject to applicable sales taxes
and a 21% arena service charge.

COLD APPETIZERS

CHEESE PLATE **V**

Cubes of: cheddar, pepper-jack, provolone and Gouda (8 oz each), served with crackers

Serves 12..... \$50.00

FRUIT PLATTER **GF V**

Cantaloupe, honeydew, pineapple and grapes, served with cinnamon rum sauce

Serves 12..... \$50.00

VEGGIE DISPLAY **V**

Broccoli, carrots, celery, cucumbers and cherry tomatoes, served with Ranch dip and crackers

Serves 12..... \$45.00

★ HORN OF PLENTY **V**

Assortment of cheeses, fruits and vegetables, served with Ranch dip, cinnamon rum sauce (made with Myer's rum) and crackers

Cheddar, pepper-jack, provolone and Gouda cheeses

Cantaloupe, honeydew and pineapple

Broccoli, carrots and celery

Serves 12..... \$55.00

ROASTED HUMMUS **V**

Fresh crisp carrots, celery, red pepper strips, broccoli, cucumbers, zucchini and squash, served with a roasted red pepper and artichoke hummus and roasted garlic lemon basil hummus with warm pita triangles

Serves 12..... \$50.00

SHRIMP COCKTAIL **GF**

Jumbo Gulf Shrimp chilled, served with fresh lemon slices and cocktail sauce

25 Pieces..... \$55.00

NEW ANTIPASTI PLATTER **V**

Assorted sliced Italian meats, gourmet cheeses, olives, roasted tomatoes & stuffed cherry peppers. Served with house made crostinis and assorted crackers.

Serves 12..... \$75.00

HOT APPETIZERS

★ LOADED POTATO SKINS

Golden brown potato boats, bacon, scallions and cheddar cheese,
served with sour cream on the side

16 Pieces..... \$45.00 *Special Delivery Time

★ LOADED TATER TOTS

Fried golden brown and topped with cheddar cheese,
bacon bits, sour cream and green onions

Serves 12..... \$45.00

CLASSIC QUESADILLA

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... \$55.00 **V**

FIRE CRACKER SHRIMP

Lightly breaded shrimp tossed in tangy spicy sauce

Serves 12..... \$80.00 *Special Delivery Time

★ COCKTAIL MEATBALLS

Simmered in a smoked-maple BBQ sauce

24 Pieces..... \$50.00

HOMEMADE SALADS

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

CAESAR SALAD **V**

Romaine lettuce, Parmesan cheese croûtons
with Caesar dressing

Serves 6-8..... \$33.00

With Grilled Chicken..... Add \$11.00

BOWTIE PASTA SALAD **V**

Bowtie pasta with fresh basil, grape tomatoes, julienne
zucchini and squash tossed in light red wine vinaigrette

Serves 8-10..... \$28.00

★ HEALTHY CHOICE GARDEN SALAD **GF V**

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

Serves 6-8..... \$28.00

With Grilled Chicken..... Add \$11.00

SUITES DINNER PACKAGES

★ NEW TAILGATER PACKAGE

Grilled Half-Pound Hamburgers

American and provolone cheeses, lettuce, tomato and red onion slices, pickle spears and fresh Kaiser rolls.

All Beef Quarter Pound Hot Dogs

With coleslaw, relish, diced onions and split top rolls.

Loaded Tater Tots

Fried Golden Brown and topped with cheddar cheese, bacon bits and green onions. Served with Sour Cream on the side.

Tomato Cucumber Salad

Seedless cucumbers, vine ripe tomatoes, red onions and fresh basil tossed in Italian Vinaigrette dressing.

Buffalo Chicken Bites

BBQ Chicken Wings

Chips and Dip

homemade fried potato chips with our house made French Onion Dip

\$26 per person... serves up to 18
*no substitutions can be made

NEW SOUTHERN BBQ PACKAGE

Baby Back Ribs

Pork Ribs brushed with BBQ Sauce

Fried Chicken

Chicken marinated in buttermilk and herbs, dredged in seasoned flour and fried golden brown

Mac & Cheese

Baked Beans

Hushpuppies

Coleslaw

\$33 per person... serves up to 18
*no substitutions can be made

SUITES DINNER PACKAGES

NEW FIESTA CELEBRATION PACKAGE

Beef & Chicken Soft Tacos

Seasoned Beef and Seasoned Chicken served with warm soft tortillas, shredded lettuce, diced tomatoes, shredded cheese, sour cream and salsa

Veggie Quesadillas

Sauteed Mushrooms, red and green peppers, caramelized onions and provolone cheese

Seasoned Rice

Long grain white rice steamed with onions, carrots, celery and seasoned with herbs, salt, and pepper

Street Corn

Grilled corn with mayonnaise, Tex Mex seasoning, lime juice and cilantro

Jalapeno Poppers & Battered Corn Bites

Fiesta Salad

Chopped romaine lettuce topped with heirloom tomatoes, English cucumber chunks, sliced yellow onion, avocado chunks

Tortilla & Salsa Sampler

Red, White & Blue corn chips, served with black bean & corn salsa, chunky garden salsa and guacamole

\$40 per person... serves up to 18
*no substitutions can be made

NEW VIP PACKAGE

Sliced Beef Tenderloin

Served with roasted garlic and mushroom demi-glaze

Chicken Marsala

Boneless Chicken breast lightly floured and pan seared topped with a mushroom marsala wine sauce

\$50 per person... serves up to 18
*no substitutions can be made

Grilled Salmon

Fresh Atlantic Salmon seared and grilled topped with a lemon butter sauce

Mashed Potatoes & Green Beans

Mixed Green Salad

Dinner Rolls

A LA CART OPTIONS

★ GLUTEN FRIENDLY A LA CART PLATE OPTIONS **GF**

Grilled Chicken Breast, steamed broccoli
and fresh fruit..... \$13.00

Grilled Salmon Fillet, steamed broccoli
and fresh fruit..... \$16.00

Each served on a covered china plate, serves one (1)
**Special Delivery Time*

★ **KIDS MEALS** *(CHILD-SIZED PORTIONS)*

Your Choice of:

Chicken Tenders (3), All-Beef Hot Dog,
Peanut Butter & Jelly Uncrustable

Served with: tater tots, fresh grapes and
a chocolate chip cookie in a styrofoam container

Serves 1 each..... \$10.00

PIZZAS, DIPS & STROMBOLI'S

★ SPICY CHICKEN DIP GF

Buffalo hot sauce marinated chicken, zesty cheese blend, served with a basket of tri-colored chips and celery

Serves 12..... \$45.00

SEVEN LAYER DIP

Irresistible layers of refried beans, seasoned beef, salsa, sour cream, cheddar cheese, scallions, black olives, served with tri-colored chips and jalapeños on request

Serves 12..... \$55.00

STROMBOLI FINGERS

Pepperoni and mozzarella wrapped in fresh pizza dough..... \$55.00

Vegetarian with mixed vegetables rolled with mozzarella and fresh herbs..... \$55.00 **V**

18 Slices each **Marinara served on the side*

SOFT PRETZEL BITES WITH QUESO DIP

Warm soft salted pretzel bites, served with Queso Blanco Cheese for dipping

50 Pieces..... \$40.00

**Special Delivery Time*

GOURMET PIZZAS

8 slices per pie

Cheese.....\$30.00

V Veggie\$35.00

Pepperoni.....\$35.00

Sausage & Pepperoni.....\$40.00

**Special Delivery Time*

SANDWICHES

CLASSIC ITALIAN SUB

Capicola ham, Genoa salami, pepperoni, provolone cheese, sweet banana peppers, lettuce and tomato, served with Italian vinaigrette on the side

(12) Three-Inch Servings..... \$60.00

CHEESESTEAK SUBS

Shaved beef seasoned and sautéed, mixed with jalapeno cheese. Served with sautéed onions and mushrooms with additional cheese sauce on the side and our in house made sub rolls

12 Subs..... \$65.00

★ SLIDERS–MINI CHEESEBURGERS

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

12 pieces..... \$55.00 **Special Delivery Time*

★ “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..... \$85.00

**Special Delivery Time*



★ NORTH CAROLINA BBQ COMPANY

Our signature in-house smoked pork BBQ with Eastern and Western-style sauces, large bowl of coleslaw and twelve (12) mini kaiser rolls

Serves 12..... \$60.00

★ 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

Boneless Chicken Bites (24).....	\$30.00	Wings, BBQ (24)	\$24.00
Buffalo Boneless Chicken Bites (24).....	\$30.00	Wings, Buffalo (24).....	\$24.00
Chicken Tenders (24)	\$40.00	Wings, Garlic Sesame (24)	\$24.00
Corn Dog Nuggets (36)	\$33.00	Wings, Teriyaki (24).....	\$24.00
V Fried Cheese Sticks (24).....	\$30.00	V Vegetable Spring Rolls (18).....	\$40.00
V Gouda Mac and Cheese Bites (40).....	\$30.00	Chicken Pot Stickers (18)	\$40.00
V Jalapeño Poppers (36)	\$24.00	Pretzel Dog Bites (30)	\$40.00
Pot Stickers (pork) (18)	\$30.00		

SIDE DISHES

All Side Dishes must be ordered in multiples of two (2) – served in a split pan

(Serves 6-8 each – \$22.00 each)

Steamed Broccoli **GF V**

Steamed String Green Beans **GF V**

Brown Sugar Baked Beans **V**

Macaroni and Cheese **V**

Add side bowl of warm cheese sauce \$5.00

Add basket of dinner rolls to your order: One Dozen \$11.00

DESSERTS

All dessert selections are being prepared from scratch by our very own in-house culinary staff bakers.

CINNAMON BREAD PUDDING **V**

Made with cinnamon, vanilla, heavy cream (*contains eggs*) and sugar, served with a warm caramel sauce

Serves 9..... \$35.00

**Special Delivery Time*

★ BROWNIE AND MINI COOKIE ASSORTMENT **V N**

Chocolate chunk, peanut butter, lemon delight and our Ghirardelli milk chocolate brownies

6 brownies and 18 cookies..... \$45.00

★ MINI COOKIE PLATTER **V N**

Chocolate chunk, peanut butter, lemon delight, oatmeal raisin and white chocolate cherry – six (6) of each flavor

30 cookies..... \$35.00

★ GHIRARDELLI MILK CHOCOLATE BROWNIES **V**

Made in-house, day of event

12 pieces..... \$45.00

BANANA PUDDING **V**

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

Serves 9..... \$30.00

CUPCAKE COMBINATION PLATTER **V**

Our delicious cupcakes offered in three flavors, four (4) of each.

– Strawberry Shortcake

– Chocolate Caramel

– Lemon Meringue

12 cupcakes..... \$25.00

★ ASSORTED SWEET CANDY BASKET

Individual candy bags of your favorite sweet treats.

Choose from:

Sour Patch Kids, Mike & Ikes, Gummy Bears and Reese's Pieces

9 bags..... \$55.00

CAKES

IN-HOUSE BAKED CAKES **V**

(Advanced Order Only - Request Cake Order Form)

8" Round Layer Cakes

12 slices..... \$35 Seven (7) Flavors

Old Fashion Yellow Cake with Chocolate Icing

Three layers of yellow cake with chocolate frosting

Ho Ho Cake

Chocolate cake with cream filling and chocolate frosting
drizzled on top

CUSTOM BIRTHDAY CAKES

Cake Flavors - Chocolate or Yellow

Frosting Flavors - Butter Cream, Cream Cheese or Chocolate

Cake Greeting - Please provide us with your color preference

Sheet (14x10) Decorated Cake Serves 20..... \$45

Sheet (19x14) Decorated Cake Serves 40..... \$60

Customization (edible imaging) available

- We require .jpg file attached to Cake Menu Order Form

*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.*

DESSERT AND ICE CREAM CARTS

ORDER OUR DESSERT AND ICE CREAM CARTS

For all Regular-Season Hurricanes Hockey and Men's ACC Basketball Events. Items vary per event and may include:

SINGLE \$4

Choice of: Chocolate or Vanilla

SUNDAE \$6

Add two toppings of your choice

Hershey's Chocolate Syrup

Hershey's Caramel Syrup

Crushed Oreo Pieces

M&M Mini's

Strawberries in Syrup

ROOT BEER FLOATS \$6

INDIVIDUAL MINI CAKES \$7

BEVERAGES

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew,

NEW Diet Mt. Dew, **NEW** Bubly Water, Cheerwine, Ginger Ale,
and Sunkist Orange

12 oz can..... \$2.75

WATER – EVIAN

16.9 oz bottle..... \$3.75

TONIC WATER & CLUB SODA

10oz bottle..... \$2.75

GATORADE

Assorted flavors

12 oz bottle..... \$3.50

SWEET TEA OR UNSWEETENED TEA

One-Half Gallon..... \$17.00

ROCK STAR AND SUGAR-FREE ROCK STAR ENERGY DRINK

16 oz can..... \$7.25

JUICES

Apple, Cranberry, Grapefruit, Orange and Pineapple

10 oz can..... \$3.00

GOURMET COFFEE

Regular or Decaffeinated

1 air pot (4–5 cups)..... \$17.00

HOT TEA

1 air pot (4-5 cups) with assorted tea bags
and sweeteners..... \$17.00

MILK *(ON REQUEST)*

Half-pint of 2%–white..... \$2.50

BEER & SPECIALTY DRINKS

DOMESTIC

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Shock Top

12 oz bottle..... \$6.00

NON-ALCOHOLIC BEER

O'Douls

12 oz bottle..... \$6.00

PREMIUM

Amstel Light, Corona, Hoppyum
Bold Rock Cider, Stella Artois, Elysian Space Dust,
Thousand Smiles Golden Ale, Redbridge **GF ON REQUEST**

12 oz bottle..... \$7.50

WINE

WINE SPLITS

Woodbridge Red Blend.....\$6.50
Woodbridge Chardonnay.....\$6.50
Woodbridge Pinot Grigio.....\$6.50

SPARKLING

Chandon Brut Classic - Argentina (187ml).....\$9
Ruffino Prosecco Sparkling.....\$30
Clos Du Bois Lightly Bubbled Rose.....\$30
J. Roget Champagne - California.....\$35
Moet Nectar Rose Champagne (375 ml) - France.....\$55
Moet et Chandon White Star Champagne.....\$75

WHITE WINE

White and Red Wines sold in 750ml Bottles

KIM CRAWFORD SAUVIGNON BLANC

NEW ZEALAND..... \$36

Brimming with fruity sweetness and juicy acidity for a balanced flavor profile

ROBERT MONDAVI CHARDONNAY, NAPA VALLEY..... \$28

Juicy pineapple and ripe pear fruits mingle with warm apple pie and toasted hazelnut flavors

WOODBIDGE MOSCATO..... \$22

Aromas of orange blossom and citrus with notes of Fuji apples and lemon cream

KIM CRAWFORD UNOAKED CHARDONNAY..... \$22

Medium weight with a creamy texture and hints of butterscotch and lemon meringue pie.

BULLY HILL BASS RIESLING, NEW YORK..... \$22

Bright and floral with enticing aromas of peach and rose petals with flavors of apple and nectarine with a subtle minerality

BULLY HILL CHARDONNAY ELSE, NEW YORK..... \$22

An elegantly simplistic taste with a bright fruit, subtle oak and a soft buttery finish

BULLY HILL PINOT GRIGIO, NEW YORK..... \$22

A classic white with aromas of pear and apple and a palate cleansing finish

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

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.

ROBERT MONDAVI PRIVATE SELECTION

MERLOT, CALIFORNIA..... \$22

Aromas of black cherries, berries, cedar, brown sugar, toasted marshmallow, chocolate, graham cracker with a toasty caramel finish

ROBERT MONDAVI OAKVILLE

CABERNET, NEW YORK..... \$60

Silky texture with dark blackberry and toasty, sweet oak spices mingling with dried herbs and clove complexity

BULLY HILL LOVE MY GOAT RED, NEW YORK..... \$22

A unique, mellow, easy-drinking wine with a subtle cherry fruit core and a soft finish

BULLY HILL SWEET WALTER RED, NEW YORK..... \$22

Deliciously sweet red wine walks on the grapey side with a sensationally smooth finish

WOODBIDGE CABERNET.....\$22

Aromas of cherries, berries, cedar, brown sugar and toast. Flavors of berries, toasted marshmallow, chocolate, and graham cracker follow with a toasty caramel finish.

CLOS DU BOIS PINOT NOIR, CALIFORNIA..... \$22

Intense aromas of cherry, dried roses, nutmeg, and earthy-woody forest floor. Flavors of sweet cherry and cranberry fruit are wrapped in a silky, rich, and lush texture. The wine is well balanced with light, toasty oak.

FRANCISCAN CABERNET, NAPA VALLEY..... \$45

A tart red currant around savory notes of fresh tobacco, clove, cedar and graphite

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 25.0704, 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 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.

LIQUOR BY THE BOTTLE - SUITE HOLDERS

BOURBON/WHISKEY

Crown Royal	\$80
Jim Beam	\$50
Bulleit	\$85
Seagrams 7	\$50

GIN

New Amsterdam	\$60
Tanqueray	\$70

RUM

Captain Morgan White	\$50
Captain Morgan Coconut	\$50
Captain Morgan	\$55

SCOTCH

McClelland Highland SM	\$75
Singleton	\$120
Teachers Highland Cream	\$65
Johnnie Walker Black	\$105

TEQUILA

Jose Cuervo	\$50
Jose 1800	\$85
Don Julio Blanco	\$130
Don Julio Anejo	\$150

VODKA

New Amsterdam	\$50
Social House	\$75
Ketel One	\$85

MISCELLANEOUS

Bailey's Irish Cream	\$65
DiSarrano Amaretto	\$65
Jagermeister	\$65
Kahlua	\$60

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