

PNC ARENA CATERING MENU



PNC Arena | VAB Catering, Inc.

1400 Edwards Mill Road, Raleigh, North Carolina 27607 | PNC Arena Operator: (919) 861-2300

EXPERIENCE CATERING AT PNC ARENA

VAB Catering, Inc. at the PNC Arena specializes in full service event planning for any type of event. We plan and host trade shows, corporate meetings, formal dinners, theme parties, tent parties and VIP events from 10 to 5,000 people. Utilizing the event space at PNC Arena and our nationally acclaimed culinary staff, our catering sales team is well equipped to execute the most extraordinary events.



The PNC Arena Advantage:

- Pre-planned and custom menus
- Extensive inventory of “included” items (china, linens, tables, chairs and more)
- Audio-visual equipment and on-site support
- Professionally trained and courteous staff
- Free parking
- Full ABC license
- On-site security
- Free Wi-Fi
- Centralized location

Let's Get Started

Have your event details ready — date, time, number of people, budget, etc — and contact our Catering Sales staff and we will handle the rest.

Catering Sales Office: (919) 861-6100 (919) 861-6103 (Fax) catering@thepncarena.com

EVENT SPACES

The PNC Arena has event spaces that comfortably accommodate 20 to 20,000. Our truly unique venue is home to business, sports and entertainment celebrities of all calibers. Available to the general public — you can host your next event with us and experience the PNC Arena advantage!

Varsity Club, Located on the South, Club Level \$300

Audio/Visual built into the room allows you to host meetings for up to 50 people. Great space for a pre-game reception for up to 75 people.

Arena Club, Located on South, Club Level \$800, \$550, \$350

Our largest, most versatile room, the Arena Club can accommodate seated events for up to 350 people or receptions for up to 500 people! Our state-of-the-art A/V system takes your presentation to the next level. A fully stocked bar is located inside the room for all of your beverage needs. The Arena Club easily separates creating two separate spaces: Arena Club West and Arena Club East.

Arena Club West can accommodate up to 200 seated guests or 300 guests for a reception.

Arena Club East can accommodate up to 115 seated guests or 200 guests for a reception.

Ledge Lounge, Located on South, Club Level \$350

Ideal for receptions and cocktail parties, the Ledge Lounge is a large entertaining space, directly overlooking the arena bowl. Three 45" flat screen TV's are centered in a 140 linear foot, full-service bar, while offering a spectacular view of the arena.

Media Lounge, Located on South, Arena Level \$350

With direct access from the elevators and VIP entrance, this space hosts all Carolina Hurricanes team meals, press conferences and celebrity entertainers' meet-and-greet events. This space can accommodate up to 65 guests seated or receptions for up to 150 people.

Media Workroom, Located on South, Arena Level \$275

1,000 square feet with permanent perimeter seating and electric and data connections every three feet. This space is ideal for computer training sessions and can accommodate up to 50 people comfortably.

For these and other event spaces, please contact our Catering Sales Team to discuss options and availability.

BREAKFAST

BREAKFAST PACKAGES (Per person)

Breakfast packages include regular and decaf coffee, hot tea, and iced water

Lite Start Breakfast | \$15

Assorted Breakfast Pastries and Muffins

Continental Breakfast | \$16

Assorted Breakfast Pastries and Muffins
Fresh Sliced Fruit & Assorted Chilled Juices

Rise and Shine Breakfast | \$20

Fluffy Scrambled Eggs
Smoke-Cured Bacon & Breakfast Sausage Links
Shredded Hash Browns
English Muffins with Butter & Jam
Fresh Sliced Fruit & Assorted Chilled Juices

Up & At 'Em Breakfast | \$22

Choice of: Cinnamon French Toast, Belgian Waffles,
or Buttermilk Pancakes with Maple Syrup
& Blended-Berry Sauce
Fluffy Scrambled Eggs
Smoke-Cured Bacon
Shredded Hash Browns
Fresh Sliced Fruit & Assorted Chilled Juices

À LA CARTE BREAKFAST ITEMS

**Ham or Sausage
Biscuits**

\$26 per dozen

**Bagels w/ Cream
Cheese & Butter**

\$16 per dozen

Whole Fruit

\$22 per dozen

Assorted Fruit Yogurts

\$24 per dozen

Pancakes

\$3 per person

French Toast

\$3.50 per person

Belgian Waffles

\$4 per person

Fresh Sliced Fruit

\$4 per person

Smoke-Cured Bacon

\$4.25 per person

Sausage Patties or Links

\$4.25 per person

Country Ham

\$4.25 per person

Sage Turkey Links

\$4.25 per person

FROM THE BAKERY

(Made fresh in house)

Scones

\$30 per dozen

Muffins

\$30 per dozen

Danish

\$30 per dozen

BREAKFAST BEVERAGES

**Coffee, Decaf, and
Hot Tea Service**

\$30 per gallon

Assorted Bottled Juices

\$3 each

**Whole Milk, 2% Milk,
and Chocolate Milk**

\$2 each

BREAK PACKAGES & BOXED LUNCHES

BREAK PACKAGES (Per person)

Beverages refreshed all day throughout your meeting

All Day Beverages | \$9

Coffee Service: Coffee, Decaf, and Hot Tea, Sodas, Sweet Tea, Unsweet Tea, and Iced Water

Corporate Level Break | \$13

Coffee, Decaf, and Hot Tea, Sodas and Bottled Water

Morning: Assorted Bottled Juices, Assorted Breakfast Pastries and Muffins

Afternoon: Assorted Cookies and Brownies

Executive Level Break | \$17

Coffee, Decaf, and Hot Tea, Sodas and Bottled Water

Morning: Assorted Bottled Juices, Assorted Breakfast Pastries and Muffins, Bagels with Cream Cheese, Fresh-Sliced Fruit

Afternoon: Assorted Cookies and Brownies, Pretzel Nuggets, Granola Bars

ADDITIONAL SNACKS (Serves 12)

Granola Bars | \$18

Pretzel Nuggets | \$16

Chex Snack Mix | \$18

Tortilla Chips and Salsa | \$20

Popcorn | \$16

Pepperidge Farm Goldfish | \$16

Mixed Nuts | \$35

Also see our "From the Bakery" section for fresh made bakery items!

BOXED LUNCHES (Per person)

Corporate Boxed Lunch | \$14

Ham and Swiss on Rye

Smoked Turkey and Provolone on Wheat

Roast Beef and Boursin Cheese on a Kaiser Roll

Chicken Salad on a Croissant Roll

Tuna Salad on Sourdough

Chips, Cookie, Condiments
and Choice of Soda or Bottled Water

Executive Boxed Lunch | \$16

Turkey, Tomato, Provolone, Shredded Lettuce
and Avocado Aioli in a Garlic & Herb Wrap

Grilled Salmon BLT on Brioche

Hickory BBQ Chicken, Honey Ham, Smoked Bacon
and Cheddar Cheese with Tomato on a Kaiser Roll

Grilled Steak with Caramelized Onions and Horseradish
Sauce on a Toasted Onion Roll

Grilled Portobello Mushrooms and Asparagus
with Mescaline Greens and Feta Cheese
in a Spinach Wrap

Pasta Salad, Fruit Salad OR Potato Salad, Brownie,
Condiments and Choice of Soda or Bottled Water

Contact your Catering Sales representative for custom packages.

A 21% Service charge and applicable sales tax is added to all food and beverage orders.

DESSERTS

FROM THE BAKERY

(Made fresh in house)

VAB Catering, Inc. has an in-house bakery featuring specialty cakes, cheesecakes and custom desserts.

For more information on our custom bakery items, please contact your Catering Sales Representative.

Assorted Cookies

\$28 per two dozen minimum

Chocolate Brownies

\$30 per two dozen (petite size)

Assorted Cupcakes

\$25 per dozen

OTHER DESSERTS

Banana Pudding

\$45, serves 25 people

Chocolate Éclair Pie

\$45, serves 25 people

Assorted Dessert Bars

\$30 per dozen (petite size)



Contact your Catering Sales representative for custom packages.
A 21% Service charge and applicable sales tax is added to all food and beverage orders.

PLATED & BUFFET MEALS

All buffet and plated meals include one choice of salad, entrée(s), Chef's choice vegetable and starch, house-made dinner rolls, sweet tea, unsweet tea, and iced water.

Lunch menus start at \$17 per person.

Dinner menus start at \$21 per person.

SALAD SELECTIONS

Spring Berry Salad

Mixed Greens and Romaine Lettuce with Fresh Berries, Heirloom Tomatoes, Cucumbers, Toasted Walnuts and Feta Cheese with an Apricot Vinaigrette on the Side

Mixed Greens Salad

A Variety of Fresh Lettuces Tossed with Tomatoes, Cucumbers, Carrots, and a Selection of Dressings on the Side

Spinach Salad

Fresh Baby Spinach with Mushrooms, Tomatoes, Chopped Egg, and Red Onion with a Mustard-Bacon Dressing on the Side

Caesar Salad

Romaine Lettuce Tossed with Grated Parmesan Cheese, Herbed Croûtons, and Caesar Dressing

FEATURED ENTRÉES

Slow Roasted Beef Brisket

Slow Roasted Brisket in a Smoky-Sweet Cheerwine BBQ Sauce with Caramelized Onions

Herb Roasted Chicken

Lightly Seasoned Roasted, Bone-in Chicken

Jerk Pork Tenderloin

Jerk-seared tenderloin bites served with a Mango-dijon cream

Cajun Spiced Salmon

Lightly Seasoned and Grilled Salmon Fillets with Mango Salsa and Citrus Velouté

Lasagna

Classic Cheese, Beef, or Vegetable Lasagna. Ask About our Specialty Lasagnas!

Stuffed Portobello Mushroom

Portobello Mushroom Stuffed with Wilted Spinach, Basil Pesto Orzo, Tomato and a Ricotta-Asiago Cheese Blend

Brandied Beef Medallions

Pan-Seared Beef Medallions with a Brandied Mushroom-Onion Ragout Topped with our Special Bistro Sauce

Fiesta Chicken

Lightly Breaded, Fajita Spiced Boneless Chicken Breasts with a Green Chili-Charred Tomato Sauce and Shredded Cheddar Cheese

Carolina BBQ Grilled Pork Coph

Seasoned thick-cut boneless prok chop topped with Cheerwine BBQ sauce

Coastal Carolina Crab Cakes

Lump Blue Crab Meat with Celery and a Hint of Hot Sauce Served with a Smoky Tomato Remoulade

Grilled Vegetable Raviolis

Grilled Garden Vegetables and Mozzarella Filled Ravioli with a Tomato Vodka Sauce

BUFFET PARTY PACKAGES

(20 person minimum for any party package. All party packages are served with sweet and unsweet tea and iced water.)

FEATURED PACKAGES (Per person)

Piedmont Pig Pickin' | \$19

North Carolina BBQ Company Pulled Pork
Country Fried Chicken
Creamy Cole Slaw
Macaroni and Cheese
Fresh Steamed Green Beans
Sweet Onion Hush Puppies
Fresh Baked Rolls
Banana Pudding

Texican Taco Buffet | \$20

Shredded Chicken and Ground Beef
Soft and Hard Shell Tacos
Tri-Colored Tortilla Chips
Chipotle Corn Salad
Shredded Lettuce, Diced Tomatoes,
Shredded Cheddar Cheese
Sautéed Peppers and Onions
Sour Cream, Guacamole, and Salsa Fresca
Fresh Baked Cookies

Delicatessen Buffet | \$17

Black Forest Ham, Smoked Turkey,
and Rare Roast Beef
Pasta Salad, Potato Salad and Potato Chips
Sliced American and Provolone Cheeses
Lettuce, Tomato, and Onion Tray
Fresh Baked Rolls and Cookies

Backyard Cookout | \$18

Hot Dogs and Hamburgers
Baked Beans, Macaroni Salad, Potato Salad
and Potato Chips
Sliced American and Provolone Cheeses
Lettuce, Tomato, and Onion Tray
Fresh Baked Rolls and Cookies

Italian Buffet | \$24

Caesar Salad and Tomato-Mozzarella Salad
Panko Breaded Chicken Parmesan
Sicilian Meatball Marinara
Herbed Olive Oil Fusilli Pasta
Toasted Garlic Bread
Chocolate Éclairs and Cannolis

South of the Border Buffet | \$24

Seared Fajita Chicken Strips and
Chili-Spiced Steak Strips
Mexican Rice and Refried Beans
Chipotle Corn Salad
Sautéed Peppers and Onions
Shredded Cheddar-Jack Cheese, Pico de Gallo,
Cilantro-Lime Guacamole, and Sour Cream
Tomato and Garlic-Herb Tortillas
Mocha-Coconut Chocolate Bars

Assorted Mini Sandwich Buffet | \$18 (Per person)

Buffalo Chicken

Spiced Chicken Breast Tossed in Our Buffalo-Style
Sauce with Creamy Bleu Cheese Slaw on
a House-Made Kaiser Roll

Smokehouse Slider

Smoked Ham, Shaved Beef, and Smoke-Cured Bacon
with a Cheerwine BBQ Sauce and Pepper-Jack Cheese
on a Toasted Flatbread

California Turkey

Roasted Turkey Breast with Sliced Tomato, Cucumber,
and Swiss Cheese with Leaf Lettuce and Avocado-Aioli
on a Croissant

Italian Panino

Cured Salami, Capicola, Ham, and Mozzarella with
Tomato and a Creamy Garlic-Basil
Dressing on a House-Made Baguette

Mixed greens salad, potato salad, and potato chips. Assorted cookies and brownies

PARTY PLATTERS

(Each platter serves an estimate of 50 people)

FEATURED PARTY PACKAGES

Tortilla and Salsa Display | \$175

Fried Fresh Tri-Colored Tortillas Served with Guacamole, Salsa Fresca, Warm Queso Dip, and Sour Cream

Goodness Grows Vegetable Crudité | \$175

An Array of Fresh Market Vegetables with a Buttermilk Ranch Dipping Sauce

Artisan Cheese Display | \$200

A Variety of Domestic and Imported Cheeses Served with Grapes and Specialty Crackers

Buffalo Chicken Dip | \$175

Shredded Chicken, Cream Cheese, and Buffalo-Style Sauce Served with Toasted Pita Points or Tri-Colored Tortilla Chips

Antipasti Display | \$350

Olives, Pepperoncini, Marinated Artichoke Hearts, Roasted Red Pepper, Grilled Asparagus, Fresh Mozzarella, Cherry Tomatoes, Pepperoni, and Genoa Salami with Italian Flat Bread

Seasonal Sliced Fruit Display | \$200

Fresh sliced fruit
Ask about our Cinnamon Rum Sauce

Horn of Plenty | \$300

A Combination of Seasonal Sliced Fruit Display, Goodness Grows Vegetable Crudité, and the Artisan Cheese Display

Spinach and Artichoke Dip | \$140

A Creamy Combination of Spinach, Artichoke Hearts, Fresh Basil, and Italian Cheeses Served with Toasted Pita Points

Southern Pimento Cheese Dip | \$125

A Classic Southern Blend of Cheeses, Mayo and Sweet Peppers Served with Toasted Flat Breads and Celery

Jumbo Shrimp Cocktail | Market Price

Served with Lemon-Cocktail Sauce

Contact your Catering Sales representative for customized platters.

A 21% Service charge and applicable sales tax is added to all food and beverage orders.

HORS D'OEUVRES

(50 piece minimum per item...Priced per piece)

COLD HORS D'OEUVRES

Assorted Deli Pin Wheels | \$1.50

Turkey, Avocado and Provolone,
Ham, Swiss and Dijon Aioli,
and Roast Beef and Boursin

Deviled Egg Sampler | \$2

Traditional, Pimento-Cheese,
and Bacon-Avocado

Tomato-Mozzarella Bruschetta | \$2

Apricot Brie Crostini | \$2.25

Creamy Brie and Sweet Apricot Preserves
on a Toasted Crostini

Antipasto Skewer | \$2.25

Mozzarella, Tomato, Olives, and Prosciutto
with a Balsamic Drizzle

Honey-Pecan Chicken Salad Phyllo Cups | \$2.50

Sesame Crusted Ahi Tuna Canapé | \$4.25

Ahi Tuna, Wasabi, and Ginger-Mango
Compote on a Cucumber Coin

Fig Mascarpone Phyllo Purse | \$2.50

Figs with Mascarpone Cheese in a
Phyllo Pouch

HOT HORS D'OEUVRES

Tempura Battered Button Mushrooms | \$1.50

with a Roasted Garlic Aioli

Cheddar-Jack Corn Fritters | \$1.50 with an Avocado Ranch Dipping Sauce

Buffalo Wings | \$1.50

Served with Celery and Bleu Cheese
or Ranch Dressing

Savory Meatballs | \$1.50

Choice of Swedish, BBQ, or Marinara

Spanakopita | \$1.75

Baked Spinach and Feta Cheese
Phyllo Pouches

Vegetable Spring Rolls | \$2.00

Served with a Ginger Plum Sauce

Boneless Chicken Bites | \$1.50

Choice of Plain, BBQ, Buffalo,
or Yum Yum Sauce

Chicken Satay | \$2.25

Seared Chicken Skewers Served
with a Spicy Peanut Sauce

Beef Satay | \$2.50

Seasoned Beef Skewers Served
with a Hoisin-Ginger Sauce

Pork Potstickers | \$2.00

Served with a Sesame-Scallion Sauce

Mini Crab Cakes | \$3.25

with a Basil-Roasted Pepper Remoulade

Yum Yum Vegetable Dumplings | \$2.00

Dumplings tossed in an Asian Sauce

Warm Pretzel Bites | \$1.25

with a Beer Cheese Sauce and
Spicy Brown Mustard

PARTY STATIONS

(50 person minimum per station)

APPETIZER ACTION STATIONS

All serving sizes are appetizer portions. Priced per person.

Mac and Cheese Bar | \$6

Shell Pasta in a Monterey Jack-Cheddar Cheese Sauce with a Myriad of Toppings to Include: Chopped Bacon, Diced Ham, Diced Chicken, Jalapeños, Scallions, Shredded Cheddar and Mozzarella Cheeses

Slider Trio Bar | \$7

Pulled Pork, Chicken Parmesan, and Burger Sliders with all the Toppings. Coleslaw, Eastern and Western BBQ Sauces, Lettuce, Tomato, Cheese, Petite Buns and Condiments

Shrimp and Grits Bar | \$8

Stone Ground Cheese Grits and a Choice of Toppings Including: Shrimp Gravy, Jalapeños, Bacon, Sautéed Mushrooms, Scallions, and Shredded Cheddar

Macho Nachos Bar | \$5.50

Tri-Colored Tortilla Chips with Texican Ground Beef, Shredded Chicken, Warm Queso Dip, Guacamole, Salsa Fresca, Sour Cream, Jalapeños, Scallions, and Shredded Cheddar

Pasta Bar | \$10

Fettuccine and Penne Pasta with a Selection of Sauces to Include: Marinara, Bolognese, and Alfredo Sauce. Top with Italian Sausage or Diced Grilled Chicken

Want to add more options?

Contact your Catering Sales representative with other available add-ons

Ice Cream Bar | \$8

Self-serve Breyers Ice Cream with Assorted Toppings

CARVING STATIONS

Fresh premium cuts of in-house seasoned meats carved to order at a Chef-attended station. For a list of our available carve options, please contact your Catering Sales representative.

BAR SERVICE

PNC Arena Bartenders are required for all events serving alcoholic beverages at a flat rate of \$75 per bartender. One bartender is required for each 50 guests. Bartenders fully enforce and abide by all North Carolina alcohol laws and regulations. Proof of age with a valid ID is required. No one under the age of 21 will be served.

BEVERAGE OPTIONS

Choose from a vast selections of alcoholic beverage. PNC Arena offers full bar services via a host bar, drink tickets, or cash bar.

Host Bar, \$6-\$15.50

Open bar with one check paid by the host. The host is charged upon consumption. Host bar offerings can be limited to suit the host's event or budget (i.e.: beer and wine only, beer, wine, and house drinks, etc.)

Cash Bar, \$6.50-\$16

All guests purchase their own beverages during the event. Bartender fee(s) are billed to the host. Host can limit the bar choices as desired.

Drink Tickets, \$6-\$15.50

In addition to a cash bar, the host can provide guests with a predetermined number of drinks tickets. Guests can exchange each ticket for a corresponding beverage of their choice consumed during the event. Drink tickets may not be used outside the confines of the hosted event and are not exchangeable for cash or credit. The host will be charged for the actual tickets/beverages consumed.



AUDIO VISUAL

All event space is equipped with built-in projectors, screens, and sound! We have multiple styles of microphones to suit the needs of your event as well as SiriusXM radio capabilities to kick off your event.

BASIC A/V PACKAGES

The Starter A/V Package | \$350

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio

The Enhanced A/V Package | \$400

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio
Choose of: (1) wireless handheld microphone OR (1) wireless lavalier microphone

ADVANCED A/V PACKAGES

An A/V tech is required when three (3) or more microphones are used during one event.

Please contact your Catering Sales Representative for more information.

A/V tech fees are not included in the prices below.

The Ultimate A/V Package | \$450

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio
(3) wired tabletop microphones

The Extreme 2.0 A/V Package | \$500

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio
(2-3) wireless handheld microphones

The Extreme 3.0 A/V Package | \$500

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio
(3) wireless lavalier microphones

ADDITIONAL A/V EQUIPMENT

Additional A/V equipment is available and can be added to any package.

Custom packages are available through your Catering Sales representative.

Television Scaling | \$300

Play your presentation on all the televisions in the event space
(Arena Club, Arena Club East, and Arena Club West only)

Blu-Ray Player | \$80

Play a video or scroll images on the television or the dropdown screen
(Arena Club, Arena Club East, and Arena Club West only)

Flip Charts | \$25/each

Includes easel, pad, and markers

Dry Erase Board | \$15/each

Includes dry erase board, eraser, and markers

CANESVISION SERVICES

Custom designed welcome messages and imaging on the arena floor video board, ribbon board, and/or digital boards. Everything from your logo to a full slide show or video loop can be customized and displayed on our LED boards! Call for a custom quote and to check availability.