

SAVOR...  
**THE EXPERIENCE.**

# Suite Menu

VyStar Veterans Memorial Arena





# WELCOME

Welcome! We are thrilled to open our doors and welcome you to VyStar Veterans Memorial Arena. Our SAVOR... staff is confidently committed to providing a safe and enjoyable live events.

We are in the business of creating experiences and memories that last a lifetime, and we look forward to providing you and your guests an event experience like no other.





# SUITE INFORMATION.

As the exclusive in-house catering service for VyStar Veterans Memorial Arena, SAVOR... provides our suite holders with premier food and beverage selections for all events. All food is prepared on-site by the SAVOR... culinary team and our Executive Chef. The following is a guide to our policies and procedures for the suites:

## ADVANCE ORDERING

Food and beverage orders may be placed with our suite catering manager by emailing [Premiumservices@savorjax.com](mailto:Premiumservices@savorjax.com) or calling (904) 729-0653 during normal business hours from 9am to 5pm. On event days, our staff will be available to assist you until the conclusion of the event. Please provide the following information when placing your order:

- Suite Number
- Suite Owner
- Contact Name
- Contact Phone
- Contact Email

We encourage you to appoint one person, when possible to place all orders to develop more effective communications and to avoid duplication of orders.

To ensure that SAVOR will satisfy all of your food & beverage requirements, we request that you place your orders at least **four (4) business days prior to event.**

## EVENT DAY MENU

A separate event day menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre-event order, not to replace it. Please allow a minimum of 45 minutes for event day orders. Items with this symbol "•" are available for event day ordering.

## PERSONALIZED SERVICES

On event days, a suite attendant will be assigned to your luxury suite. The attendant is there to take your food and beverage orders, and assist in your suite experience. These attendants are responsible for a group of suites.

If you would like a more personalized service for your guest, a dedicated suite attendant is available for a \$300 fee. Requests for private attendants should be made a minimum of 72 business hours in advance. This special service includes the greeting of your guests, taking additional event day orders, and the general hospitality maintenance of your suite. Gratuities are at your discretion based on the quality of the service you receive and may be added to your bill on event day.

## PAYMENT PROCEDURES

Information provided upon placement of your order determines the payment method for each suite. **A credit card of Visa, Mastercard, Discover, or American Express must be provided with your order to be processed.**

For your convenience, a credit card number and list of authorized signers can be placed on file in our premium seating office and used to settle your bill for future events. Please notify the Food & Beverage Department at (904) 729-0653 if you would like to complete this form.

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## CANCELLATIONS

Should you need to cancel your event order, please contact the Food & Beverage Department at [Premiumservices@savorjax.com](mailto:Premiumservices@savorjax.com). If your cancellation request is made at least **48 hours prior to the event**, you will incur no charges. If the request is not made within the 48-hour minimum, a 50% charge will be assessed on food and beverage invoices and 100% charge if request is not made within 24 hours.

## ALCOHOLIC BEVERAGES

ASM Food and Beverage LLC, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the State of Florida. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the VyStar Veterans Memorial Arena.

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.

Pre-ordered alcohol will be put in your suite prior to your arrival. Any left over beverages from the event will be locked up and must stay in the suite for future events.

**Contact our Catering and Suite Sales at  
(904) 729-0653 or [Premiumservices@savorjax.com](mailto:Premiumservices@savorjax.com)**

**We look forward to serving you at VyStar Veterans Memorial Arena.**





A large crowd of people is gathered in a stadium or arena, illuminated by stage lights. A blue circular sign hangs from the ceiling. The text "A SUITE FEAST FOR YOUR EVENT." is overlaid on the image.

# A SUITE FEAST FOR YOUR EVENT.

SUITE PACKAGES • BOARDS & SALADS •  
SNACKS, SANDWICHES & HORS D'OEUVRES • SWEETS





# SUITE PACKAGES.

*All packages serve 12 guests.*

## JAX SURF & TURF | 820

### SAVOR... KETTLE CHIPS

Freshly fried homemade kettle chips seasoned with sea salt

### STRAWBERRY FIELD SPINACH SALAD

Baby spinach, local strawberries, red onion, jicama, honey glazed walnut, feta cheese served with homemade strawberry basil vinaigrette

### COCONUT SHRIMP

Large shrimp dipped in mild coconut batter and rolled in a mixture of coconut and breadcrumbs, served with sweet Thai chili sauce

### STEAK & CRAB CAKE

Honey sriracha marinated flank steak and Maryland crab cake. Served with tarragon hollandaise sauce

### SWEET CORN SOUFFLE

Freshly baked warm sweet corn souffle

### MINI CHICKEN CORDON BLEU

Panko crusted bite size chicken breast with swiss cheese and ham

### SORBETTO DUO

Gourmet duo of raspberry and mango sorbet garnished with candied citrus, mint, and raspberries

## THE ITALIAN KITCHEN | 650

### SAVOR... KETTLE CHIPS

Freshly fried homemade kettle chips seasoned with sea salt

### EVERYDAY ITALIAN SALAD

Romaine lettuce, homemade crouton, red onion, pepperoncini pepper, cherry tomato, sweet piquante pepper, freshly grated parmesan. Served with Italian dressing

### CLASSIC CAPRESE SALAD

Vine ripened tomato, burrata cheese, fresh basil dressed with maldon sea salt and freshly grated black pepper, and drizzled generously with extra virgin olive oil and aged balsamic glaze

### FRESHLY BAKED CALZONES

Fresh baked meat stuffed calzones and vegetarian calzones served with side of marinara sauce

### BAKED CANNELLONI

Chicken and spinach stuffed cannelloni baked with homemade vodka sauce and mozzarella cheese

### MEATBALL GRINDER PLATTER

Jumbo meatball topped with generous amount of mozzarella and marinara served on a hoagie roll

### TIRAMISU

Luscious layers of lady fingers with mascarpone cheese and espresso

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## TACOS DE LA NOCHE | 590

### SOUTHWEST SALAD

Fresh Romaine lettuce with tomato, roasted corn, avocado, pickled red onion, pepitas, cheddar jack cheese, and cilantro lime dressing

### NACHO TACOS

Trio of steak, chicken, and carnitas served with warm corn tortilla and tortilla chips

### ASSORTED ACCOMPANIMENTS

Black olives | jalapeno | guacamole | sour cream | salsa rojo | salsa verde | tomato | onion & cilantro | lettuce | cheddar jack cheese

### SPANISH RICE

### REFRIED BEANS

### CHURROS

Made to order crisp churros served with chocolate sauce

## PACIFIC EXPRESS | 800

### CHICKEN LEMONGRASS POTSTICKER

Served with ponzu soy dipping sauce

### VEGETARIAN SPRING ROLL

Served with sweet Thai chili sauce

### SESAME NOODLE SALAD

Ginger sesame dressing marinated noodles with sugar snap, bell pepper, carrot, napa cabbage, red cabbage, and cilantro

### KIMCHI SLAW

Spicy and tangy kimchi marinated coleslaw

### KOREAN BBQ SHORT RIB

Korean BBQ marinated "LA" short rib grilled on the char broiler for perfect caramelization and served with side of mini steamed bao buns

### SWEET & SOUR CHICKEN

Tempura battered chicken with pepper and pineapple gently coated with sweet and sour sauce

### PINEAPPLE COCONUT CAKE

Thin layers of white cake filled with white chocolate mousse, pineapple marmalade, cream cheese, and finished with pineapple coconut glaze

### FORTUNE COOKIES

## THE ALL AMERICAN | 550

### SAVOR... KETTLE CHIPS

Freshly fried homemade kettle chips seasoned with sea salt

### SAVOR...BAKED POTATO SALAD

Oven roasted red potatoes tossed in a creamy ranch dressing served with your favorite toppings: shredded cheddar cheese, crispy bacon, and green onion

### GRILLED CHEESE

Sharp cheddar and provolone cheese with homemade onion jam on artisan sourdough bread

### CRISPY FRIED CHICKEN SLIDERS

Fried chicken slider patty, black pepper aioli, dill pickle chip, Swiss cheese, slider bun

### SAVOR...KOBE MEATLOAF SLIDERS

Kobe Meatloaf, glaze, crispy onions, slider bun

### CHEESEBURGER SLIDERS

Certified Angus™ beef slider patties with American cheese, caramelized onion, and dill pickle chips, mustard, ketchup on the side

### FRESHLY BAKED COOKIES

Assortment of freshly baked cookies



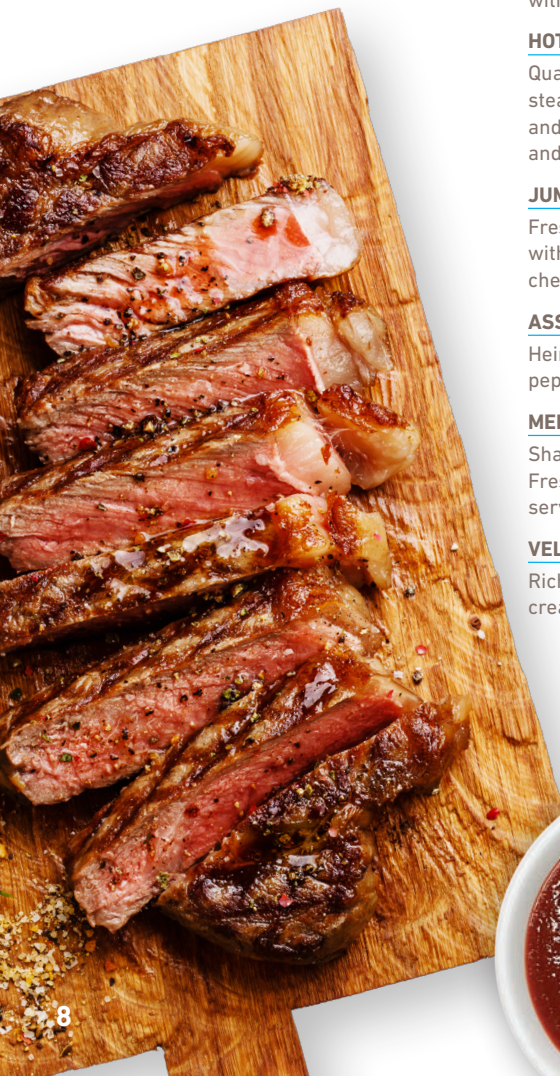
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## FANATIC | 780

### SAVOR... KETTLE CHIPS

Freshly fried homemade kettle chips seasoned with sea salt

### HOT DOG & BURGER BAR

Quarter pound all beef franks and half pound fresh steakhouse hamburgers, with fresh brioche buns, and lettuce, tomatoes, red onion, assorted cheeses, and condiments served on the side

### JUMBO BAVARIAN BRAUHAUS PRETZELS

Fresh 10oz Bavarian brauhaus pretzels served with honey mustard and Intuition Ale Works beer cheese sauce

### ASSORTMENT OF FLATBREAD

Heirloom margherita | pesto italian sausage & peppers | alfredo chicken spinach

### MELON CUCUMBER SALAD

Shaved seasonal melons, cucumber, pickled Fresno chiles, roasted pepitas on a bed of romaine served with champagne vinaigrette

### VELVETY RED VELVET

Rich velvety chocolate flavored cake layered with creamy cheesecake frosting

## THE VETERANS | 550

### SAVOR... KETTLE CHIPS

Freshly fried homemade kettle chips seasoned with sea salt

### MAPLE BACON SLIDERS

Thick slab of maple glazed applewood bacon topped with bleu cheese and fried onion

### STEAKHOUSE SLIDER

Certified Angus™ beef slider patties smothered with mushrooms, Swiss cheese, and onion ring

### CHICKEN TENDERS

Golden fried chicken tenderloins served with honey mustard, ranch, and BBQ sauce

### ITALIAN TORTELLINI PASTA SALAD

Tricolor cheese tortellini pasta with cherry tomato, ciliegine fresh mozzarella, cucumber, black olives, bell peppers, pepperoncini, salami, freshly grated parmesan cheese, and Italian dressing

### SIGNATURE SALAD

Spring mix tossed with dried cranberries, feta cheese, and glazed pecans, served with a champagne vinaigrette

### BROWNIES AND BLONDIES

Double chocolate chunk brownies and toffee crunch blondies

## BOLD CITY BBQ | 600

### HOUSE SMOKED BRISKET AND FIRE BRAISED ST. LOUIS RIBS

Served with gourmet BBQ sauces:  
White BBQ • Sweet BBQ • Hot & Spicy BBQ

### BBQ BAKED BEANS

### WHITE CHEDDAR MAC & CHEESE

### SAVOR...COLESLAW

### JALAPEÑO CORNBREAD

### BANANA PUDDING

## KID'S PACKAGE | 475

### CHICKEN NUGGETS

### PIGS IN BLANKET

### WHITE CHEDDAR MAC & CHEESE

### DICED SEASONAL FRUIT

### SUNDAE BAR

Rich vanilla ice cream served with assorted toppings, hot fudge, and caramel sauce

### CHOICE OF APPLE JUICE OR LEMONADE

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# ENDLESS SNACKS.

*All items serve 12 guests.*

*All Endless Snacks include unlimited refills until last call.*

• *Available for Event Day Ordering*

## **SNACK ATTACK | 150 •**

Our kettle chip sampler, endless popcorn, and SAVOR...Snack Mix

## **KETTLE CHIPS | 100 •**

Freshly fried homemade SAVOR... Kettle Chips. Choose from one of our signature styles:

Bleu Cheese with a Balsamic Glaze

Bacon & Scallion with Cajun Ranch

Bacon & Jalapeno with Chipotle Aioli

## **KETTLE CHIP SAMPLER | 130 •**

Make it easy and cover everyone's taste with all three combinations

## **ENDLESS POPCORN | 60 •**

Freshly popped, lightly salted popcorn, replenished throughout the show *Serves full suite.*

## **SAVOR... SNACK MIX | 60 •**

Goldfish, pretzel twists, and blackened pumpkin seeds with sesame and corn sticks

## **BBQ PORK RINDS | 75 •**

Fried to order chicharrón tossed with Tajin seasoning and served with lime BBQ dipping sauce

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# ON DISPLAY.

All items serve 12 guests.

• Available for Event Day Ordering

## MARKET FRESH FRUIT BOARD | 230

Seasonal fresh fruit display served with Nutella and organic honey yogurt dipping sauce

## CHEF'S CHEVRE BOARD | 130

Artisan goat cheese spread topped with black mission fig jam, onion jam, toasted Marcona almonds served with marble rye toast points

## DOMESTIC AND INTERNATIONAL CHEESE & CHARCUTERIE DISPLAY | 300 •

Chef's selection of local and international cheeses & meats served with complimentary arrangements and freshly baked artisanal bread

## PROSCIUTTO & MELON | 150

Prosciutto wrapped honeydew and cantaloupe drizzled with aged balsamic, and garnished with country-style olives, basil, and fried capers

## CLASSIC MEDITERRANEAN HUMMUS | 75 •

Served with fire roasted red pepper, feta cheese, country-style olives, and house seasoned pita points

## VEGETABLE CRUDITÉ | 90

Fresh seasonal vegetables served with organic green goddess dressing and roasted red pepper hummus

## BRUSCHETTA POMODORO | 125

Freshly marinated heirloom tomatoes with freshly grated parmesan cheese and grilled flatbread

## SAVOR... BAKED POTATO SALAD | 75

Oven roasted red potatoes tossed in a creamy ranch dressing served with your favorite toppings including shredded cheddar cheese, crispy bacon, and green onion

## TRADITIONAL CAESAR SALAD | 100

Crisp Romaine lettuce with Parmesano Romano cheese, house-made crunchy Focaccia Croutons, with creamy Caesar dressing

*Add Grilled Chicken 75*

## CLASSIC CAPRESE SALAD | 150

Vine ripened tomato, burrata cheese, fresh basil dressed with maldon sea salt and freshly grated black pepper, and drizzled generously with extra virgin olive oil and aged balsamic glaze

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# ON THE BUN & BEYOND.

*All items serve 12 guests.*

*All selections served with SAVOR... Kettle Chips. • Available for Event Day Ordering*

## THE ITALIAN HERO | 170

Prosciutto, pepperoni, salami, coppa, provolone, piquante pepper, lettuce, tomato, onion, and drizzled with oil and vinegar on hoagie roll

## GRILLED CUBAN SANDWICH | 180

Pulled Pork, honey ham, Swiss cheese and pickles served with dijonnaise on freshly baked telera rolls

## LEMON ROSEMARY CHICKEN | 170

Lemon rosemary basted grilled chicken breasts served with baby greens, sundried tomato, goat cheese and roasted garlic aioli on freshly baked telera rolls

## JERK CHICKEN PHILLY | 180

Grilled jerk seasoned chicken, melted pepper and onion with Swiss cheese on hoagie rolls

## GOURMET BURGERS | 230 •

Steakhouse blend half-pounders with caramelized onions, assorted cheeses, lettuce, tomato, pickles, mustard, mayonnaise, and ketchup

## GRILLED HOT DOGS | 170 •

Quarter pound all beef franks served with bean-less chili, diced onions, feathered cheddar jack, relish, mustard, and ketchup

## CRABCAKE SANDWICH | 240

Served with chipotle remoulade on brioche bun accompanied with coleslaw, lettuce, tomato, and onion

## GRILLED CHEESE | 100 •

Sharp cheddar and provolone cheese with homemade onion jam on artisan sourdough bread

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# SLIDERS BAR.

*All items serve 12 guests.*

*All selections served with SAVOR... Kettle Chips. • Available for Event Day Ordering*

## **CHEESEBURGER SLIDERS | 180 •**

Certified Angus™ beef slider patties with American cheese, caramelized onion, and dill pickle chips, mustard, mayonnaise, ketchup on the side

## **BUFFALO CHICKEN SLIDERS | 190 •**

Crispy fried chicken breast with buffalo sauce served with chunky bleu cheese dressing and celery sticks

## **MAPLE BACON SLIDERS | 190**

A thick slab of maple glazed applewood bacon with bleu cheese and fried onion

## **CRISPY FRIED CHICKEN SLIDERS | 190 •**

Fried chicken slider patty, black pepper aioli, dill pickle chips, and swiss cheese

## **SAVOR... KOBE MEATLOAF SLIDERS | 190 •**

Kobe Meatloaf, glaze, crispy onions, slider bun

## **MINI RUEBEN | 200**

Loaded corned beef, sauerkraut, Swiss cheese, and thousand island dressing on crustless butter toasted marble rye

## **FLIGHT OF SLIDERS | 190 •**

4 Crispy Fried Chicken Sliders  
4 SAVOR... Kobe Meatloaf Sliders  
4 Cheeseburger Sliders

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# HOT SELECTIONS.

*All items serve 12 guests.*

• *Available for Event Day Ordering*

## **SPINACH & ARTICHOKE DIP | 130 •**

Creamy blend of artichokes and baby spinach with parmesan and Manchego cheeses, served with crispy pita points

## **JUMBO BAVARIAN BRAUHAUS PRETZELS | 135 •**

Fresh Bavarian Brauhaus pretzels served with honey mustard and Intuition Ale Works beer cheese sauce

## **JUMBO WINGS | 150 •**

Jumbo chicken wings tossed with your choice of flavor and served with celery sticks, ranch, and bleu cheese dressing

## **AVAILABLE FLAVORS**

Spicy Buffalo • Sweet Teriyaki • Hot Honey •  
Mango Habanero • Bourbon Glaze • Garlic Parmesan •  
Lemon Pepper

## **CHICKEN TENDERS | 150 •**

Golden fried chicken tenderloins served with honey mustard, ranch, and BBQ sauce

## **FRESH BAKED PIZZA | 60 •**

Sixteen-inch crust, robust red sauce, with your choice of sausage, pepperoni, or four cheeses

*Serves 6 guests.*

## **ASSORTMENT OF FLATBREAD | 170 •**

Heirloom Margherita  
Pesto Italian Sausage & Peppers  
Alfredo Chicken Spinach

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# HORS D'OEUVRES.

*All items serve 12 guests.*

• *Available for Event Day Ordering*

## **THAI PEANUT CHICKEN SATAY | 240 •**

With hoisin peanut dipping sauce

## **CHICKEN QUESADILLA CORNUCOPIA | 210 •**

Roasted chicken, cheddar jack cheese, jalapenos, peppers, onion, and tomato salsa folded into a flour tortilla cornucopia "cone", served with sour cream and salsa

## **BUFFALO CHICKEN SPRING ROLL | 230 •**

Spicy combination of tender chicken breast, carrots, and celery, rolled in a crispy spring roll wrapper, served with blue cheese sauce

## **CRAB RANGOON | 210 •**

Blend of crab meat, cream cheese and pan-asian flavors wrapped in a fresh wonton skin, served with served with sweet Thai chili sauce

## **SMOKED BRISKET PICADILLO EMPANADA | 250**

Smoked beef brisket, crushed tomatoes, chopped jalapenos, Monterey Jack Cheese, sweet golden raisins wrapped in maseca corn pastry, and served with cilantro crema

## **EDAMAME POTSTICKER | 190**

Garden fresh mix of edamame, napa cabbage, scallions, carrots and shoepeg corn, accented with an Asian-inspired blend of herbs and spices, placed in a thin dumpling wrapper, served with ponzu soy sauce

## **COCONUT SHRIMP | 270 •**

Large shrimp dipped in mild coconut batter and rolled in a mixture of coconut and breadcrumbs, served with sweet Thai chili sauce

## **MINI CHICKEN CORDON BLEU | 270**

Panko crusted bite size chicken breast with swiss cheese and ham

## **SAVOR... HORS D'OEUVRES SAMPLER | 250**

Your choice of 3 of your favorite  
SAVOR... Hors D'oeuvres

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# SUITE SWEETS.

All items serve 12 guests.

• Available for Event Day Ordering

## HOME BAKED COOKIES | 110 •

An assortment of freshly baked cookies

## BROWNIES AND BLONDIES | 120 •

Double Chocolate Chunk Brownies and Toffee Crunch Blondies

## SUNDAE BAR | 150 •

Rich vanilla ice cream served with assorted toppings, hot fudge, and caramel sauce

## COBBLER & CREAM | 150

Fresh Seasonal Fruit Cobbler served with Vanilla Ice Cream

## KEYWEST KEY LIME PIE | 125

Rich layers of tangy lime mousse and smooth cream cheese filling topped with white chocolate curls and key lime jelly

## FRUIT SKEWERS & CHOCOLATE FONDUE | 150

Fresh seasonal fruits served with a warm chocolate fudge fondue

## DECADENT PÂTISSERIE | 180 •

Collection of seasonal gourmet mini pâtisserie and petit four garnished with seasonal berries and edible flowers

## Customized Cakes

We will proudly provide personalized layer cakes for your next celebration, delivered to your suite at a specified time. Please order at least five (5) business days in advance.

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# FLAVOR FOCUSED. PLANT-BASED. DELICIOUS.

At the heart of **SAVOR...**'s food vision is the basic element of hospitality. Providing great food, friendly service and a welcoming environment are at the core of how we plan and deliver our events. That includes providing for our guests who have specific dining preferences, such as vegan, vegetarian or flexitarian as well as those who are simply looking for more plant-based options.

To make all our customers feel at home we have prepared the following **SAVOR...** Plant-Based Menu section. **All items here are vegan, including items such as burgers, meatballs, seafood, eggs, cheese, butter and other dairy products, which are made entirely from plant-based ingredients.**

Many of the items include ingredients from Wicked Kitchen, our culinary driven, internationally known vegan partners. The **SAVOR...** International Chef Team and the Wicked Kitchen Culinary Team spent many hours collaborating on this delicious plant-based menu. We hope you enjoy eating these items as much as we did creating them!



Jalapeño Burgers

*All menu items in this section contain no added animal protein.*

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Meatballs

## PLANT-BASED SELECTIONS

*All items serve 12 guests.*

### MEATBALLS | 175

Wicked Kitchen meatballs, simmered in marinara and smothered with Simply Plant mozzarella. Served with Roasted Garlic Baguettes

### MEDITERRANEAN BURGER | 200

Pan seared Wicked Kitchen jalapeno burger topped with vegan feta cheese and tangerine-chili sundried tomato green olive tapenade on vegan butter toasted pretzel buns

### NOVELTY ICE CREAM | 160

Chocolate Almond Bar | White Berry Bar | Chocolate Red Berry Cone

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# **BEVERAGES** **TO CELEBRATE WITH.**

SOFT DRINKS • WATER • BEER • WINE • LIQUOR





# BEVERAGES.

*All items are sold in 6 packs unless otherwise noted.*

## REFRESHMENTS

### SOFT DRINKS | 24

Coca-Cola • Coke Zero • Diet Coke •  
Sprite • Lemonade • Ginger Ale •  
Club Soda • Tonic Water

### BOTTLED WATER

Dasani **24**  
SmartWater **30**

### COFFEE SERVICE | 36

Brewed Coffee with Creamer and Sugar

### JUICE MIXERS | 22

Orange, Pineapple, Cranberry

### MIXERS | 24

Margarita, Bloody Mary, Sour

## BEER

### DOMESTIC BEER | 38

Budweiser, Bud Light, Coors Light, Miller Lite,  
Michelob Ultra, Yuengling

### PREMIUM BEER | 44

Corona, Corona Premier, Stella Artois,  
Sweetwater 420 Extra Pale Ale, Lagunitas IPA

### NON-ALCOHOLIC BEER | 38

Budweiser Zero

### JACKSONVILLE CRAFT BEER | 44

Raging Blonde Ale, *Veteran's United Brewery*  
I-10 IPA, *Intuition Ale Works*  
Duke's Brown Nose Ale, *Bold City Brewery*  
Killer Whale Cream Ale, *Bold City Brewery*  
Flying Saucer Lager, *Ruby Beach Brewing*  
Farm Cider, *Congaree & Penn* **4 Pack**

### READY TO DRINK

White Claw, Black Cherry **44**  
White Claw, Mango **44**  
High Noon, Peach **46**  
Bluebird Hardwater, Tequila+Water **46**  
Bluebird Hardwater, Bourbon+Water **46**

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## WINE BY THE BOTTLE

### WHITES

**SIMI CHARDONNAY | 77**

California

**NEYERS CHARDONNAY | 92**

Carneros

**HARTFORD COURT FOUR  
HEARTS CHARDONNAY | 187**

Russian River Valley

**KIM CRAWFORD  
SAUVIGNON BLANC | 79**

New Zealand

**TERRA D'ORO PINOT GRIGIO | 72**

California

**RUFFINO MOSCATO D'ASTI | 62**

Italy

### REDS

**UNSHACKLED  
CABERNET SAUVIGNON | 77**

California

**THE CALLING  
CABERNET SAUVIGNON | 85**

Alexander Valley

**JORDAN  
CABERNET SAUVIGNON | 140**

Alexander Valley

**CHATEAU STE MICHELLE  
INDIAN WELLS MERLOT | 72**

Washington State

**LA CREMA PINOT NOIR | 74**

Monterey

**THREE STICKS PINOT NOIR | 187**

Sonoma

**CHALK HILL RED BLEND | 76**

Sonoma

**ROSCATO SWEET RED | 55**

Italy

**GERARD BETRAND  
COE DES ROSES | 63**

France

**THE PRISONER RED BLEND | 132**

California

### SPARKING

**RUFFINO PROSECCO | 78**

Italy

**RUFFINO SPARKLING ROSE | 78**

Italy

**Orders must be placed by four (4) business days prior to the event.**

*Pricing includes food and/or beverage only, plus 21% administrative fee and 7.5% tax.  
Prices subject to change. Due to supply and demand some items may be substituted or not available*

**SAVOR...  
VYSTARVETERANS  
MEMORIALARENA**





## LIQUOR

### VODKA

GREY GOOSE | 160 liter

GREY GOOSE | 83 375ml

TITOS | 152 liter

### RUM

BACARDI SUPERIOR | 102 liter

BACARDI SPICED | 102 liter

### GIN

BOMBAY SAPPHIRE | 115 liter

OXLEY | 124 750 ml

### WHISKEY

CROWN ROYAL | 174 liter

CROWN ROYAL | 93 375ml

JACK DANIELS | 167 liter

LARCENY BOURBON | 167 liter

ANGELS ENVY BOURBON | 172 750 ml

JAMESON | 172 liter

### SCOTCH

ABERFELDY

12YR SINGLE MALT | 163 750 ml

### AGAVE

CAZADORES REPOSADO | 127 liter

CAZADORES REPOSADO | 87 375ml

PATRON SILVER | 178 750 ml

DON JULIO BLANCO | 214 750 ml

ILEGAL MEZCAL JOVEN | 182 liter

ILEGAL MEZCAL REPOSADO | 216 liter

### LOCAL

MANIFEST VODKA | 137 750 ml

CITRUS DISTILLERS WHISKEY | 164 750 ml

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**SAVOR...**  
**VYSTARVETERANS**  
**MEMORIALARENA**



A wide-angle, high-angle shot of a massive crowd at a concert or festival. The stage is illuminated with bright blue and white spotlights that fan out across the audience. The crowd is dense and fills the lower two-thirds of the frame. The stage area is visible in the distance, with various equipment and structures. The overall atmosphere is vibrant and energetic.

# THANK YOU

We would like to extend our sincerest thanks from SAVOR... Jacksonville for your patronage. We are excited to offer you the best in entertainment, catering and customer service. Enjoy the show, and we hope to see you again soon!

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# SAVOR...