SAVOR... THE EXPERIENCE. SUITE MENU

MOHEGAN SUN

-

-

Mohegan Sun Arena

an Manager and a supply supply and an and the supply supply and the supply supply and the supply supply and the

FFICE

WELCOME

We are thrilled to open the doors and welcome you to Mohegan Sun Arena.

Our SAVOR... staff is confidently committed to providing exciting and memorable live events. We are in the business of creating experiences and memories that last a lifetime, and look forward to providing an incredible experience for you. Step inside and savor all we have to offer!

SAVOR... EXPERIENCES & SUSTAINABILITY

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At **SAVOR...**, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restauranteurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

Our Food and Beverage Partners

Mohegan Sun Arena at Casey Plaza and ASM Global would like to recognize and thank our food and beverage partners.



L. T. Verrastro, Inc.









SIMPLE, FRESH, DELICIOUS,

GENERAL INFORMATION.

SAVOR Catering welcomes you and your guests to the VIP Luxury Suites at Mohegan Sun Arena at Casey Plaza. As the exclusive provider of food and beverage services at Mohegan Sun Arena, we are committed to the highest standards of quality and service. Our culinary staff is committed to providing the finest foods, services and amenities for you and your guests. Please do not hesitate to call with any questions, special requests or to place your order. Orders can be e-mailed, faxed or called in to the SAVOR Catering office. If you need assistance placing your order, a member of our team will be available Monday-Friday from 10:00 a.m. through 3:00 p.m. On event days a team member will be available after 2:00 p.m.

MENUS

As the exclusive caterer of the Mohegan Sun Arena, SAVOR is committed to the highest standards of quality and service. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our In Suite Dining Selections, we frequently have seasonal food and beverage selections available. We also offer menu customization for any occasion. Please contact our Suite Catering department for more information.

ADVANCED ORDERING

PRIOR TO

YOUR EVENT.

Food & Beverage orders may be placed with our Online Catering Portal provided by our Premium Service Manager. To avoid Confusion, when calling for portal or questions about ordering or the portal, please Specify suite number, suite owner and date of your event you are calling about, as well as name and phone number of the party inquiring.

Fr

Sa

To ensure that SAVOR	<u>Ev</u>
will meet your food and	Su
beverage requirements,	
we request that you	Mo
place your orders by	Tu
12:00 NOON	We
FOUR (4) DAYS	Th

ent Day	Due by Noon
nday	Thursday
nday	Friday
esday	Saturday
dnesday	Sunday
ursday	Monday
day	Tuesday
turday	Wednesday

Any orders placed after this time will have to be ordered from our Event Day menu upon your arrival to your suite.

EVENT DAY MENU

A separate event day menu is provided in each suite. 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 order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude during the second intermission. Your cooperation is sincerely appreciated.

ALCOHOLIC BEVERAGES

SAVOR is responsible for the administration of the sale & service of alcoholic beverages in accordance with the laws & regulations of the Commonwealth of Pennsylvania. Therefore, in compliance with the State law, all beer, liquor and wine must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the Mohegan Sun Arena. Pennsylvania State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite owner and purchaser of alcohol to ensure that no minors or intoxicated person consume alcoholic beverages in their suite. SAVOR Management reserves the right to check for proper identification & refuse service to persons who appear to be intoxicated.



SERVICES CHARGES & TAXES

An Administrative fee of 20 percent (20%) is added to all food and beverage items purchased. The catering and support staff receive 8 percent (8%) of this fee as compensation for their service. 12 percent (12%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. It is at the discretion of the suite holder to tip additionally. Food and non-alcoholic beverages are subject to all current local and state taxes.

CANCELLATIONS

Please contact the Suite Catering office at (570) 970-3523 or 3526 with your cancellation request at least 24-hours prior to the event. Special Order items will be invoiced at 100%. Any food and beverage order cancelled within the 24-hour minimum will be assessed 50% of the invoice on food and beverage and 100% of the private attendant invoice, if applicable.



A SUITE FAST FOR YOUR EVENT

SNACKS • COLD & HOT STARTERS • SANDWICHES • PIZZA SENTRÉES • SWEETS



7

GET THE PARTY GOING! SNACKS & STARTERS.

SNACKS

All items serve 10-12 guests unless otherwise specified.

UTZ SOURDOUGH SPECIALS | 24 • Honey Dijon

GLUTEN FREE PRETZELS | 12

CORN TORTILLA CHIPS | 22 •

Salsa 8 Guacamole 8 Cheese Sauce 8 Jalapeno Cheese Sauce 8 Hummus 8

BOTTOMLESS POPCORN 20 • Fresh popped and never runs out!

DIP TRIO 45 Corn Tortilla Chips, Guacamole, Salsa, Hummus

SNACK STATION 60

Goldfish Crackers, Chex Mix, Swedish Fish, Gummy Bears, Dried Banana Chips & Pretzels

Items with a '•' are available for Event Day Ordering. Prices do not include 20% administrative fee or sales tax.



THE COMPLETE PARTY! PACKAGES.

All items serve 10-12 guests unless stated otherwise.

THE ARENA HUB 325

Bottomless Popcorn Farmers Market Crudité w/ Ranch Dip Caesar Salad Nathans All Beef Arena Hot Dogs (24) Pepperoni & Plain Cheese Pizza Assorted Fresh Baked Cookies

THE DIAMOND CITY 600

Bottomless Popcorn Dip Trio (Corn Tortilla Chips, Salsa, Hummus, Guacamole) Farmers Market Crudité Antipasto Salad Smoked Chicken Wings (50) Philly Cheesesteak Sandwiches Pepperoni & Plain Cheese Pizza Santa Fe Egg Rolls Bavarian Pretzel Sticks Assorted Cookies

THE HIGHLAND PARK 450

Bottomless Popcorn Farmers Market Crudité Caesar Salad Chicken Tenders Beef and Chicken Nacho Bar Pepperoni & Plain Cheese Pizza Chocolate Chip Cookies, Fudge Brownies

ARENA LEAN & CLEAN 380

Farmers Market Crudité w/ Hummus Market Fresh Fruit Tray Coconut Chicken Skewers Garden Salad 2 Cauliflower Crust Sweet Sauce Pizzas

Prices do not include 20% administrative fee or sales tax.



ADD ONS

All items serve 10-12 guests.

CHICKEN TENDERS 80

Crispy Tenders served with Honey Mustard, Ranch & BBQ

PHILLY CHEESESTEAK SPRING ROLL 90 With Thai Chili Sauce

MEATBALL SANDWICHES | 100

House-made Meatballs, Simmered in Marinara Sauce, Provolone Cheese on the Side, Club Rolls

PULLED PORK BBQ SLIDERS | 110

With Coleslaw and Sweet Mini Rolls

PHILLY CHEESESTEAK SANDWICHES | 110

Chipped Rib-Eye with American Cheese, Peppers & Onions, Ketchup and Pepper Relish on the Side, Served with Club Rolls

ALL BEEF HOT DOGS | 42 (12 Hot Dogs)

All Beef, Relish, Diced Onion, Mustard, Ketchup

 FRIED POTATO & CHEESE PIEROGI
 80 (36 Pieces)

Sour Cream, Applesauce, & Ketchup

BOOYAH BITES 90

Choice of Plain, Buffalo, Honey Garlic, Booyah Blue or BBQ served with Bleu Cheese Dressing and Celery

HOUSE WAFFLE FRIES 42

Served with Ketchup
Add Mild Cheese Sauce 8

SOFT PRETZELS | 42 (12 Pieces)

Bavarian Style Served with Mustard Add Warm Beer Cheese or Aged Cheddar Cheese 8

CHEESE QUESADILLA NACHO GRANDE 85

Crispy Quesadilla base filled with Melted Cheese, with Seasoned Beef or Chicken, Black Beans, shredded Iceberg Lettuce, Tomatoes, Jalapeños, sliced Avocado, Sour Cream, and Cilantro served with Guacamole and Salsa

NASHVILLE HOT CHICKEN & WAFFLE SLIDERS 90

Crispy, juicy piece of Fried Chicken, Nashville Hot Aioli, crispy Bread and Butter Pickle Chips between two fluffy mini Belgian Waffles, and drizzled with Chipotle Honey Maple Syrup.

Items with a '•' are available for Event Day Ordering. Prices do not include 20% administrative fee or sales tax.

BOLD, EXCITING FLAVORS! OUR CHEF SPECIALTIES.

All Chef Specialties serve 10-12 guests. *Chef Specialties require ONE (1) week lead time prior to the event.

BBQ BABY BACK RIBS 110

Three Full Racks of Hand-Selected Pork Baby Back Ribs, House Seasoned and Slow Smoked to Perfection with a Light House-Made BBQ Glaze.

CRAB CAKE SLIDERS | 120 (16 pieces)

Lump Crab Cake Sliders with Shredded Bibb Lettuce and House-Made Remoulade on Brioche Buns

GRILLED STEAK SLIDERS 95 (16 pieces)

Grilled sliced Steak Sliders Served with Caramelized Onion and Horseradish Aioli on a Brioche Slider Bun

FLIGHT OF PASTA | 100

Red Wine Bolognese with Rigatoni Garden Cheese Tortellini with Pesto Sauce Shrimp Alfredo with Pappardelle Pasta

LOBSTER POUTINE WITH BROWN BUTTER CHEESE SAUCE 160

A twist on the classic Canadian dish!

Crispy Fries topped with succulent pieces of Lobster, a rich Browned Butter Cheese Sauce and Fresh Herbs

SAVOR....

MOHEGAN SUN ARENA





AN ARENA FAVORITE! HOT PIZZA.

All Pizza served in 12 cuts unless otherwise specified.

CHEESE | 35 • Three Cheese Blend

PEPPERONI 37 • The Classic

MEAT LOVERS 38 • Pepperoni, Ham, Bacon and Sausage

GARDEN VEGETABLE 38 • Mushrooms, Onion, Green Pepper and Black Olives **SWEET SAUCE** 35 • Blend of Sharp Cheeses, Housemade

Sweet Sauce

MCBURGER PIZZA 40

Shredded Lettuce, Yellow American Cheese, Ground Beef, Pickles, and Onion

BUFFALO CHICKEN WING PIZZA 40

Diced Chicken Breast, Blend of Sharp Cheeses, Housemade Wing Sauce

GLUTEN FREE PIZZA 25 10" Round Personal Pizza

Items with a '•' are available for Event Day Ordering. Prices do not include 20% administrative fee or sales tax.



A FITTING FINALE! SWEET TREATS.

All items serve 10-12 guests unless otherwise specified.

BUNNY BASKET 65

(8) Assorted Blue Bunny Ice Cream Bars: Fudge Bar, Orange Cream, Vanilla Chocolate Crunch and Strawberry Shortcake

AND

(8) Premade Personal Sundae Cups: Brookie, Brownie Bomb, Blueberry Cobbler and Strawberry Sundae

FUNNEL CAKE STICKS 55 (12 servings) •

With Powdered Sugar Topping

HOUSE BAKED CHOCOLATE CHIP GOURMET COOKIES 18 (12 cookies) *May contain traces of peanuts.

THE "CANDY" BAR 55 (12 Bars) Assorted Candy Bars

Items with a '•' are available for Event Day Ordering. Prices do not include 20% administrative fee or sales tax.

BEVERAGES TO CELEBRATE VITE

SOFT DRINKS • WATER • BEER • LIQUOR • WINE



REFRESHING! BEVERAGES.

DRINKS

SOFT DRINKS | 18 per 6-pack Pepsi, Diet Pepsi, Starry, Iced Tea

AQUAFINA BOTTLED WATER | 18 per 6-pack



ROCK STAR ENERGY | 20 per 4-pack

GATORADE | 20 per 4-pack

COFFEE & TEA 40 A Variety of 12 K-Cups including 3 Bold, 3 House Blend, 3 Decaffeinated, 3 Herbal Tea



BEER

30 per 6-pack

Sold by the 6-Pack,12 oz cans



Coors Light, Miller Lite, Michelob Ultra 35 per 6-pack Corona.

Blue Moon, Corona, Yuengling Lager



40 per 6-pack TROEGS Perpetual IPA, Susquehanna Brewing Seasonal

SELTZER **COCKTAILS**

40 per 4-pack White Claw

READY-TO-DRINK COCKTAILS

STATESIDE STATESIDE VODKA SODAS 40 per 6-pack

Orange, Black Cherry



SURFSIDE VODKA TEAS 40 per 6-pack Raspberry Tea, Half & Half

PARTY GROUP COCKTAILS

Personalized Suite Batch Drink 100 oz.

90 (Choose ONE selection:)

1. Kozmo's (Rum)

- 2. Moscow Mule Choice of Holla Flavor (Vodka) Cherry, Watermelon, Regular & Raspberry
- 3. White Sangria (Brandy-Vodka)

SAVOR... MOHEGAN SUN ARENA



LIQUOR

Served by the Bottle

VODKA

Stateside **85** liter Tito's **55** liter

SCOTCH

Dewars | 55 750ml Johnnie Walker Black | 85 750ml Johnnie Walker Blue | 400 750ml

GIN

Bombay Sapphire 85 750ml

WHISKEY

Crown Royal | **85** 750ml Jack Daniels | **55** 750ml Jameson | **85** 750ml Fireball | **55** 750ml

RUM

Bacardi Rum | **55** 750ml Captain Morgan | **55** liter Malibu Rum | **55** liter

TEQUILA

Teremana Blanco | 85 750ml

BOURBON

Knob Creek | **85** 750ml Jim Beam | **55** 750ml Maker's Mark | **85** 750ml

MIXERS

Orange Juice | 10 4-pack Cranberry Juice | 10 4-pack Pineapple Juice | 10 4-pack Tonic Water, Club Soda, Ginger Ale | 6 liter

SAVOR...

MOHEGAN SUN ARENA



WINE Served by the Bottle

HOUSE WINE SELECTION

Robert Mondavi Chardonnay25Robert Mondavi Cabernet Sauvignon25Robert Mondavi White Zinfandel25Robert Mondavi Riesling25Robert Mondavi Merlot25Robert Mondavi Pinot Grigio25

RESERVE WINE SELECTION

Kim Crawford Sauvignon Blanc | 35 Toasted Head Chardonnay | 35 Josh Cabernet Sauvignon | 35 Josh Pinot Grigio | 35 Mark West Pinot Noir | 35



ADVANCED ORDERING

Food & Beverage orders may be placed with our Online Catering Portal provided by our Premium Service Manager . To avoid Confusion, when calling for portal or questions about ordering or the portal, please Specify suite number, suite owner and date of your event you are calling about, as well as name and phone number of the party inquiring.

To ensure that SAVOR will satisfy all your food and beverage requirements we request that you place your orders by 12 NOON, Three (3) days prior to the event. **EXAMPLE: Sunday for Wednesday, Tuesday for Friday, Wednesday for Saturday, and Thursday for Sunday.** Any orders placed after this time will have to be ordered from our Event Day menu upon your arrival to your suite.

EVENT DAY MENU

A separate event day menu is provided in each suite. 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 order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude during the second intermission. Your cooperation is sincerely appreciated.

CONTACT US

Chris O'Donnell odonnellc@mohegansunarenapa.com (570) 970-3523

SAVOR...