PNC ARENA SUITES MENU

2015-2016 SEASON

PNC ARENA

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

VAB Catering, Inc.

TABLE OF CONTENTS

Contact Information 4
Menu Selection Deadlines 4
Food Preparation (Allergy Information) 5
Food and Beverage Ordering Procedures 5-8
Advance Menu 5
Suite Mini-Bar Refrigerators 5
Selecting your Suite Menu 5
Event Day Menu Option 5
Standing Menu Orders for Suite Owners 6
Menu Confirmation 6
How can I Locate my Suite Server? 6
Ordering Food during an Event 6
Authorization for Additional Orders Placed on Event Day 6
Suite Food Delivery, Equipment and Disposables 7
Specialty Needs 7
Cancellations 7
Methods of Payment 7
Sales Tax, Arena Service Charge and Gratuity 7
Security, Lost and Found 8
Smoking 8
Outside Food & Beverage 8
Liquor in the Suite 8-9
Liquor Packages–Rental Suites Only 9

SUITES FOOD AND BEVERAGE SELECTIONS

Snacks 10
Cold Appetizers 11
Hot Appetizers 12
Homemade Salads 13
Entrées 14-15
Gourmet Pizzas 15
Kids Meals 15
Sandwiches 16-17
Sampler Platters 18
Side Dishes 18
Desserts 19
Cakes 20
Desserts and Ice Cream Carts 21
Soda, Water, Juices, Energy Drinks, Coffee and Tea 22
Beer and Specialty Beverages 23
Wine Selection 23-25
Liquor by the Bottle 26-27

CONTACT INFORMATION

In order to ensure that your entertainment experience is a most enjoyable one, 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.

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.

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 compliment of menu items available.

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

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

Pre-ordered food will be delivered to the suites between one (1) hour prior to the start of the event and the start of the event.

Special delivery time requests cannot be accommodated due to the high volume of orders on event days. All necessary service items will be provided in addition to an adequate supply of cups, plates, napkins, plastic ware, etc.

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

Wavy 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 pico de gallo and NEW guacamole salsas

Basket of chips..... $45.00

⭐ GET YOUR PEANUTS HERE V N

Classic Salted (14 oz)..... $16.00

Mixed Salted Nuts (14 oz)..... $16.00

(Peanuts, cashews, almonds, Brazil nuts, hazelnuts and pecans)

Whole Salted Cashews (14 oz)..... $22.00

⭐ 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

BRUSCHETTA V

Roma tomatoes, fresh mozzarella tossed in
Italian-herb vinaigrette with roasted red peppers
and basil chiffonade, served on croustinis

28 Pieces..... $50.00

CHICKEN SALAD NEST GF

Seasoned chicken salad, served in a fresh cucumber cup

30 Pieces..... $40.00

TUNA SASHIMI GF

Sesame seared slices of fresh ahi tuna,
served with pickled ginger and wasabi sauces

32 Pieces..... $75.00

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, strawberries and grapes,
served with cinnamon rum sauce

Serves 12..... $50.00

VEGGIE DISPLAY V

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

Serves 12..... $45.00

GOURMET DEVILED EGGS GF

Southern tradition herb blended deviled eggs made
with mayonnaise, mustard and a hint of dill

24 Pieces..... $22.00

⭐ 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, pineapple and strawberries
Broccoli, cauliflower, carrots and celery

Serves 12..... $55.00

ROASTED HUMMUS V

Fresh crisp carrots, celery, red pepper strips, broccoli,
cauliflower, 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

⭐ MEAT AND CHEESE PLATTER

Hard salami, cappicola and pepperoni chunks with provolone,
pepper jack and cheddar cheese cubes, served with crackers

Serves 12..... $60.00

⭐ SHRIMP COCKTAIL GF

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

25 Pieces..... $55.00

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*

⭐ 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

MEXICALI (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

⭐ LOADED TATER TOTS

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

Serves 12..... $45.00

⭐ COCKTAIL MEATBALLS

Simmered in a smoked-maple BBQ sauce

24 Pieces..... $50.00

⭐ MEATBALL MARINARA

Italian meatballs in marinara sauce with grated Parmesan and melted mozzarella cheese, served with garlic bread

24 Pieces..... $55.00

CLASSIC QUESADILLAS

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 Marinated Beef... $55.00
Veggie Mushroom...$50.00 V

FIRE CRACKER SHRIMP

Lightly breaded shrimp tossed in tangy spicy sauce

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

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

Cheese Steak and provolone wrapped in fresh pizza dough and baked..... $60.00

18 Slices each **Marinara served on the side*

⭐ POTATO & CHEESE PIERGOIS

Sautéed onions and bacon served atop potato and cheese filled pockets, served with sour cream on the side

24 Pieces..... $45.00

NEW SOFT PRETZEL BITES WITH BEER CHEESE DIP

Warm soft salted pretzel bites, served with warm beer cheese for dipping

40 Pieces..... $30.00

HOMEMADE SALADS

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

CAESAR SALAD V

Romaine lettuce, Parmesan cheese croutons
with Caesar dressing

Serves 6-8..... $33.00

With Grilled Chicken..... Add $11.00

CAPRESE SALAD GF V

Sliced hothouse tomatoes, fresh buffalo mozzarella and
basil leaves drizzled with olive oil and balsamic glaze

Serves 8-10..... $33.00

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

⭐ CUCUMBER TOMATO SALAD GF V

Seedless cucumbers, vine ripe tomatoes, red onion and
fresh basil, tossed in Italian vinaigrette dressing

Serves 8-10..... $28.00

ANTIPASTA SALAD GF

Chopped iceberg lettuce topped with julienne strips of ham,
pepperoni, salami, capicola and provolone cheese,
served with grape tomatoes, sliced black olives, banana
pepper rings and a balsamic dressing

Serves 8-10..... $45.00

⭐ 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

⭐ SOUTHERN-STYLE COLE SLAW V

Prepared day of event with shredded cabbage, julienne carrots,
vinegar, mayonnaise, sugar, celery salt, *mixed by hand*

Serves 12+..... $22.00

ENTRÉES

CHICKEN CREOLE PASTA

Grilled chicken strips, bow tie pasta, andouille sausage, green peppers, tomatoes and scallions tossed in a light spicy créme sauce, served with a warm garlic bread

Serves 12..... $65.00

CHICKEN PARMESAN

Panko breaded chicken breast (12 breasts halved) over penne pasta with fresh basil marinara and mozzarella cheese, served with warm garlic bread

24 pieces..... $75.00

⭐ BONELESS CHICKEN BREASTS

Served with six (6) buttermilk biscuits

6 pieces (Lightly Breaded/Fried)..... $45.00

6 pieces (Marinated/Grilled)..... $45.00

SMOKED BABY BACK RIBS

Pork ribs brushed with BBQ sauce

12 sections of 3 bones each..... $80.00

PORK TENDERLOIN

Thick sliced medallions slow roasted with a Dijon and jerk seasoned rub topped with pineapple and peach chutney

24 pieces..... $75.00

BEEF TENDERLOIN

Sliced beef tenderloin served in a mushroom demi-glaze

Serves 12..... $135.00

ASIAN BEEF RIBS

Slow cooked beef short ribs tossed in an Asian BBQ Sauce

30 pieces..... $75.00

BBQ BEEF BRISKET

Slow roasted, thinly sliced and served with our house-made BBQ bistro sauce

Serves 12..... $65.00

⭐ STUFFED SHELLS V

Large cheese filled shells (24) topped Parmesan cheese, fresh herbs, baked with mozzarella on top, served with a warm garlic loaf

24 pieces..... $65.00 With Meat Sauce..... $75.00

EGGPLANT ROLLATINI V

Thin slices of eggplant stuffed with a three-cheese blend ricotta and herbs topped with fresh basil marinara and mozzarella cheese, served with garlic bread

18 pieces..... $65.00

⭐ SOFT TACO DINNER

Seasoned beef taco meat and seasoned chicken, served with warm soft tortillas (24), shredded lettuce, diced tomatoes, shredded cheese, sour cream and salsa

Serves 12..... $90.00

GRILLED SALMON GF

Medallions of salmon filet seasoned and pan seared then topped with a lemon caper sauce

18 pieces..... $75.00

GF = Gluten Friendly Item **V** = Vegetarian Item **N** = Contains Nuts ⭐ = Event Day Item

ENTRÉES

⭐ GLUTEN FRIENDLY ALA CART PLATE OPTIONS GF

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

Grilled Salmon Filet, steamed broccoli
and fresh fruit..... $16.00

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

GOURMET PIZZAS & KIDS MEALS

8 slices per pie

	Cheese	$30.00
V	Veggie	$35.00
	Pepperoni	$35.00
	Sausage & Pepperoni	$40.00

**Special Delivery Time*

⭐ KIDS MEALS *(CHILD-SIZED PORTIONS)*

Your Choice of:

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

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

Serves 1 each..... $10.00

SANDWICHES

DELI SANDWICH ASSORTMENT

Four assorted sandwiches *(Three pieces each flavor)*

- Oven roasted turkey with provolone cheese served on a wheat roll

- Tuna salad served on a wheat roll

- Roast beef with cheddar cheese served on a white sub roll with Horseradish sauce

- BLT traditional bacon, lettuce and tomato sandwich served on a white sub roll

All contain lettuce and tomato

12 pieces..... $70.00

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

DELI-STYLE MEAT TRAY

Thinly rolled sliced of turkey, ham and roast beef, provolone and cheddar cheese slices with lettuce and tomato, served with twelve (12) mini kaiser rolls

Serves 12..... $50.00

VEGETABLE PITAS V

Mesculin mix, red onion, asparagus, portabella mushrooms, shredded carrots and feta cheese, tossed in a light Mediterranean vinaigrette served in a whole-wheat pita with black olive and hummus spread

12 pieces..... $55.00

NEW SAUSAGE SAMPLER

Brats (6) & Italian Sausage (6) served with Peppers and Onions with our in-house freshly-made hoagie rolls

12 pieces..... $75.00

NEW CALIFORNIA CHICKEN CLUB SANDWICH

Grilled Chicken, guacamole, bacon, lettuce and tomato on our in-house freshly-made bread

12 pieces..... $60.00

NEW STEAK & WHITE CHEDDAR SUB

Sliced Steak with white cheddar and caramelized onions on our in-house freshly-made onion sub rolls

12 pieces..... $75.00

⭐ NORTH CAROLINA BBQ COMPANY

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

Serves 12..... $50.00

SANDWICHES

⭐ ALL-BEEF HOT DOGS

Served with coleslaw, relish, diced onions and rolls

12 pieces..... $45.00 Add a bowl of warm chili..... $5.00

⭐ ALL-BEEF QUARTER POUND HOT DOGS

All beef quarter-pound hot dogs with a split top roll, served with coleslaw, relish and diced onions

8 pieces..... $45.00 Add a bowl of warm chili..... $5.00

⭐ 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*

⭐ GRILLED HALF-POUND HAMBURGERS

American and provolone cheeses, lettuce, tomato and red onion slices, pickle spears and eight (8) fresh-cross-top egg Kaiser rolls

8 pieces..... $65.00 Add a bowl of warm chili..... $5.00

⭐ "HALF" IT YOUR WAY

All beef quarter-pound hot dogs (8) with a split top roll and fresh half-pound hamburgers (8) grilled to perfection and served with a platter of trimmings and fresh-cross-top egg Kaiser rolls

16 pieces..... $90.00 Add a bowl of warm chili..... $5.00

⭐ "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

⭐ 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

	Battered Onion Rings *(½ pan)*	$22.00
V	Black Bean Quesadilla Sticks (18)	$40.00
	Boneless Chicken Bites (24)	$30.00
	Buffalo Boneless Chicken Bites (24)	$30.00
	Chicken Tenders (24)	$40.00
	Chicken Cordon Bleu Bites (24)	$25.00
	Corn Dog Nuggets (36)	$33.00
V	Fried Cheese Ravioli (30)	$24.00
V	Fried Cheese Sticks (24)	$30.00
V	Gouda Mac and Cheese Bites (40)	$30.00
V	Jalapeño Poppers (36)	$24.00
	Popcorn Shrimp (½ pan)	$40.00
	Pot Stickers (pork) (18)	$30.00
	Steak and Cilantro Empanada (18)	$42.00
	Wings, BBQ (24)	$24.00
	Wings, Buffalo (24)	$24.00
	Wings, Garlic Sesame (24)	$24.00
	Wings, Teriyaki (24)	$24.00
V	Vegetable Spring Rolls (18)	$40.00
	NEW Chicken Pot Stickers (18)	$40.00

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 Asparagus **GF** **V**
- ⭐ Roasted Vegetable Medley **GF** **V**
- ⭐ Hot Buttered Corn **GF** **V**
- ⭐ Steamed String Green Beans **GF** **V**

- Brown Sugar Baked Beans **V**
- Garlic Mashed Potatoes **GF** **V**
- Macaroni and Cheese *(Recipe Change)* **V**
- Roasted Red Potatoes **GF** **V**

Add side bowl of warm cheese sauce	$5.00
Add basket of dinner rolls to your order: One Dozen	$11.00
Add basket of NEW Cheddar Biscuits to your order: One Dozen	$16.00

GF = Gluten Friendly Item **V** = Vegetarian Item **N** = Contains Nuts ⭐ = Event Day Item

DESSERTS

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

PEACH COBBLER V

Peaches with a hint of cinnamon,
served warm with a side of whipped cream

Add a single scoop of Breyer's vanilla ice cream,
served in a cup and create your own à la mode

Serves 9..... $35.00

Add a single scoop of ice cream six (6) servings..... $24.00

**Special Delivery Time*

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.

– Red Velvet with Cream Cheese Filling

– Traditional Yellow Cake with Vanilla Buttercream Frosting

– HoHo Cupcake with Chocolate Frosting

12 cupcakes..... $25.00

NEW CRÈME BRULEE

Sweet, smooth, thick custard covered with a coating
of cooked sugar

Serves 6..... $60

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

NEW Lemon Meringue Cake

Three layers of lemon cake with lemon custard filling and a meringue frosting

NEW Flourless Chocolate Torte GF

A light and fluffy chocolate cake without the wheat or gluten

NEW Funfetti Cake

Three layers of yellow cake with a vanilla and sprinkle frosting

NEW Banana Cake

Banana flavored cake with a banana cream cheese filling and topped with a chocolate ganache

NEW Orange Creamsicle Cake

Three layers of orange cake with an orange vanilla cream frosting

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

BACK BY POPULAR DEMAND! 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*

SWEET CANDY TREATS *$5 each*

Mini Gummy Bears
Sour Patch Kids
Jelly Beans
Skittles
Mike & Ikes

INDIVIDUAL MINI CAKES *$7*

BEVERAGES

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist,
Mt. Dew, Cheerwine, Ginger Ale and Sunkist Orange
12 oz can..... $2.50

WATER – AQUAFINA

12 oz bottle..... $2.50

TONIC WATER & CLUB SODA

10oz bottle..... $2.50

GATORADE

Assorted flavors
12 oz bottle..... $3.00

SWEET TEA OR UNSWEETENED TEA

One-Half Gallon..... $17.00

STARBUCKS MOCHA FRAPPUCCINO

9.5 oz bottle..... $5.00

ROCK STAR AND SUGAR-FREE ROCK STAR ENERGY DRINK

16 oz can..... $6.00

JUICES

Apple, Cranberry, Grapefruit, Orange and Pineapple
10 oz can..... $2.75

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..... $2.25

BEER & SPECIALTY DRINKS

DOMESTIC

Bud Light
Budweiser
Coors Light
Michelob Ultra
Redbridge **GF ON REQUEST**
Yuengling

12 oz bottle..... $4.75

NON-ALCOHOLIC BEER

O'Douls

12 oz bottle..... $4.75

PREMIUM

Amstel Light
Blue Moon
Carolina Blonde
Corona
Heineken
Hoppyum
Sam Adams Lager
Stella Artois

12 oz bottle..... $6.00

WINE

WINE SPLITS

Frontera Cabernet/Merlot Blend – Chile $6.00
Frontera Chardonnay – Chile $6.00
Beringer White Zinfandel – California $6.00

SPARKLING

Chandon Brut Classic - Argentina (187ml)..... $9
Martini & Rossi Asti Spumonte - Italy..... $25
Mumm Napa Cuvee Brut Prestige - 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

KING ESTATE PINOT GRIS - OREGON..... $32

Brilliant luminosity with aroma of fresh pear, peach blossom, lime and grapefruit, crisp entry, nice texture, long finish

HONIG SAUVIGNON BLANC - CALIFORNIA..... $30

Brilliant luminosity with aroma of fresh pear, peach blossom, lime and grapefruit, crisp entry, nice texture long finish

SEVEN DAUGHTERS MOSCATO - ITALY..... $28

A delightful bouquet of fresh flowers with a touch of honey, lightly sweet and effervescent on the palate perfectly balanced with the natural aroma of the Moscato grape

KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY - CALIFORNIA..... $28

Vanilla, spice and oak compliment the tropical fruit flavors

BLOOM RIESLING - NAHE, GERMANY..... $22

Peach and honeysuckle fragrance fills the bouquet and follows through the flavors, a light touch of sweetness graces this wine that is crisp and fresh on the palate

BERINGER WHITE ZINFANDEL - CALIFORNIA..... $22

Hints of strawberry, cherry and citrus flavors with just the right level of sweetness and a clean finish leaving a hint of strawberries on the palate

CHATHAM HILL CHARDONNAY -YADKIN VALLEY, NORTH CAROLINA..... $22

A vibrant wine with the flavors of apple, pear and tropical fruit

WALNUT CREST CHARDONNAY - CASABLANCA VALLEY, CHILE..... $22

Crisp, fruity and aromatic flavors like passion fruit, vanilla, bananas and a touch of cream

WALNUT CREST SAUVIGNON BLANC - MULCHEN VALLEY, CHILE..... $22

Refreshingly crisp citrus fruit flavors and their typical herbaceous taste

WALNUT CREST PINOT GRIGIO - ITALY..... $22

Soft, smooth, fresh and fruity. Grapes are pressed softly and the fermentation is slow. Nice white wine with light golden reflections.

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.

RODNEY STRONG MERLOT - SONOMA..... $36

Plum and blueberry flavors dominate in this soft, rich Merlot, aged in small oak barrels for a toasty-spicy vanilla character with a lingering berry-cream finish

KENDALL JACKSON CABERNET - CALIFORNIA..... $34

Opens with deep black cherry, blackberry and cassis flavors, cedar and vanilla linger on the finish

FRANCIS COPPOLA DIAMOND LABEL ZINFANDEL - CALIFORNIA..... $30

Blackberries, plums, pepper and clove balance elegantly with the wines solid structure and mature Tannins

LIBERTY SCHOOL CABERNET SAUVIGNON - NAPA VALLEY..... $28

Engaging blackberry brambles, layers of dark cherry, chocolate and cassis

PETER LEHMAN BAROSSA SHIRAZ - AUSTRALIA..... $28

Combination of grapes yields a full wine of black plums, cherries, strawberries, spicy oak and pepper

VILLA POZZI MERLOT - SICILY..... $24

Intense and vibrant on the palate and dark ruby colored, exhibits ripe, complex blackberry and raspberry aroma finishing with a rich array of berry flavors

CHATHAM HILL CABERNET SAUVIGNON - YADKIN VALLEY, NORTH CAROLINA..... $22

Classic cabernet sauvignon flavors exhibit themselves throughout the experience of this phenomenal wine

CASILLERO DEL DIABLO RESERVA MALBEC - RAPEL VALLEY, CHILE..... $22

Deep, inky purple with aromas of luscious dark fruit with a hint of spice, mouth-filling palate with dark plum layered with spicy cocoa and a toasty yet lush balanced finish

CASILLERO DEL DIABLO RESERVA PINOT NOIR - CASABLANCA, CHILE..... $22

Delicate, bright ruby-red in color, enticing aromas with notes of strawberry, raspberry and subtle hints of spice and toasted French oak

WALNUT CREST CABERNET SAUVIGNON - RAPEL VALLEY, CHILE..... $22

Rich, silky flavorful red wine aged in French oak

WALNUT CREST MERLOT - RAPEL VALLEY, CHILE..... $22

Soft, fruit-forward, delicious red wine aged in toasted French oak

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 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 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
Jack Daniel's $75
Jim Beam $50
Maker's Mark $85
Seagram's 7 ..... $50
Southern Comfort $50

GIN

Bombay $60
Bombay Sapphire $70
Tanqueray $60
Top of the Hill $80

RUM

Bacardi $50
Captain Morgan $55
Malibu $50
Appleton Extra $90

SCOTCH

Dewar's $75
Glenlivett $120
J&B $65
Johnnie Walker Black $105

TEQUILA

El Jimador $50
Jose Cuervo 1800 ..... $85
Patron Silver $130
Patron Gold (Anejo) $150

VODKA

Absolut $65
Covington $85
Smirnoff $50
Grey Goose $85
Ketel One $80
Stoli (various flavors) $65

MISCELLANEOUS

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

** We would 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.*