

2023-2024 SUITE & CATERING MENU

WELCOME

The Suites in the *GIANT Center*SM arena put you right in the center of all the action and excitement with optimal views, deluxe amenities, and unparalleled service. Enjoy and entertain with a wide selection of premium food and beverage offerings, freshly prepared and presented for your dining pleasure by our expert culinary team.

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GENERAL INFORMATION

ADVANCE ORDERING

All food and beverage orders will be provided through *GIANT Center* arena Food and Beverage Services. Suite patrons are not permitted to bring outside food/beverage on the Suite Level at *GIANT Center* arena. For the complete selection of menu choices and best possible service, we recommend Suite Administrators pre-order their food and beverage selections. Your food orders can be placed via our online ordering at <https://giantcenter.boomerecommerce.com>. All pre-orders must be received in the boomer system three (3) business days prior to an event.

ORDERING DEADLINES

By Midnight on Sunday for a Wednesday event

By Midnight on Monday for a Thursday event

By Midnight on Tuesday for a Friday event

By Midnight on Wednesday for a Saturday event

By Midnight on Thursday for a Sunday event

By Midnight on Friday for a Monday event

By Midnight on Saturday for a Tuesday event

EVENT DAY ORDERING

If you are ordering after the pre-order deadline, you will need to contact the suites team at gcsuites@hersheypa.com. Suite owners and administrators should be aware this menu selection is limited, and online ordering is shut down two days before the event. Event day orders can also be placed with the Suite Attendant or Suite Captain upon your arrival.

CANCELLATIONS

Should you need to cancel your suite food and beverage order, please contact our Suite Office by phone (717) 520-5170 or email gccatering@hersheypa.com with your cancellation at least 24 hours prior to the event so no charges will be incurred. There will be a 100% cancellation fee plus Pennsylvania Sales Tax for cancellations received less than 24 hours prior to an event.

ACCOUNT SETTLEMENT & SERVICE CHARGE

GIANT Center Staff will charge the Suite Holder's designated credit card at each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by *GIANT*

Center Staff, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 19% service charge plus applicable Pennsylvania state sales tax.

- While all food and beverage orders in the suites at *GIANT Center* arena include a 19% service charge, it does not go directly to the server.
- This service charge contributes to higher hourly wages for the entire *GIANT Center* Staff in order to provide you with the highest quality service.
- If you would like to reward your server for exemplary service, a gratuity may be added. Please feel free to speak to a Premium Seating Manager for further clarification.

ALCOHOL IN YOUR SUITE

The Pennsylvania Liquor Control Board prohibits alcohol from being brought into or out of *GIANT Center* arena. State law prohibits the consumption of any alcoholic beverages by any person who is under the age of twenty-one. We request the cooperation of all of the Suite Holders and their guests in complying with these legal requirements. *GIANT Center* reserves the right to refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the Suites.

FOOD ALLERGIES

If you have special dietary needs such as a food allergy, please contact our Suite Office (717) 520-5170 to discuss your needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities: *GIANT Center* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.



 - Vegetarian Option


 - Vegan Upon Request


 - Gluten Free





SUITE SNACKS


SOFT PRETZELS   **\$35**
Freshly baked salted soft pretzels served with country style mustard and cheese sauce.

TORTILLA CHIPS N' DIP  **\$32**
Fresh tri-color tortilla chips served with salsa, homemade jalapeño dip, and bacon spinach dip.

BOTTOMLESS DUO  **\$35**
Bottomless baskets of chips and pretzels served with French onion dip.

POPCORN   **\$27**
Freshly popped corn served in individual boxes.

REESE'S CHEX SNACK MIX  **\$32**
Sweet n' salty tossed pretzels, Corn Chex cereal, Reese's Puffs cereal, and Reese's pieces with blended chocolate and peanut butter.

SNACK ATTACK  **\$30**
Assortment of 12 Frito Lay® brand snack bags.

SOFT PRETZELS



SIGNATURE STARTERS

SHRIMP COCKTAIL **GF** **VG** \$90

Sustainably harvested shrimp, poached in white wine court bouillon, served with cocktail sauce and lemon wedges.

PETITE MARYLAND CRABCAKES MKT. \$

House made lump crab cakes pan-seared and roasted. Served with lemon slices, tartar, and cocktail sauce.

FARMER'S VEGETABLE CRUDITÉ **GF** **VG** \$55

Baby carrots, English cucumbers, cherry tomatoes, bell peppers, broccoli, cauliflower, and pickled green beans. Served with parmesan peppercorn dressing.

FRESH FRUIT PLATE **GF** **VG** \$60

Hand cut seasonal fruit display, served with strawberry yogurt dip.

DEVILED EGGS **GF** \$42

Classic deviled egg recipe with smoky paprika and crisp bacon.

PA DUTCH BOLOGNA & CHEESE PLATTER \$65

Lebanon sweet bologna, ring bologna, Swiss cheese, and sharp yellow cheddar cheese. Served with mustard and crackers.

GIANT CENTER CHARCUTERIE BOARD \$75

Seasonally changing selection of four premium meats and cheeses. Paired with dried fruits, nut blend, gherkins and olives, fig jam, and dijon mustard. Served with toasted crostini bread slices.

HOT BUFFALO CHICKEN DIP \$42

A spicy and creamy chicken dip made with a blend of hot sauces, cheese, and a hint of ranch. Served with Fritos® Scoops.

MEXICAN STREET CORN DIP **VG** \$42

Zesty creamy blend of sweet corn sauteed with red pepper and onion, topped with cilantro, lime crema, scallion, and cotija cheese. Served with Fritos® Scoops.

HOT BUFFALO CHICKEN DIP



SIGNATURE STARTERS

MOZZARELLA STICKS ^{VG} \$50

Fresh mozzarella breaded and fried to crispy perfection served with marinara sauce.

PIZZA LOGS \$55

Crispy fried wontons filled with mozzarella and pepperoni. Served with marinara dipping sauce.

BUILD-YOUR-OWN NACHO BAR \$58

Create your own nachos with tri-colored chips, ground seasoned beef, cheese sauce, salsa, sour cream, diced tomatoes, scallions, black olives, and pickled jalapenos.

CHICKEN ENCHILADA ^{GF} \$58

Classic corn tortillas stuffed with seasoned chicken and cheese simmered in enchilada sauce. Served with sour cream and salsa.

CHICKEN FINGERS \$60

Lightly breaded chicken fingers served with smokehouse BBQ sauce and honey dijon mustard.

CLASSIC OR BONELESS CHICKEN WINGS \$60

All wings are served with celery sticks and blue cheese dressing. Classic chicken wings OR boneless chicken bites tossed in your choice of wing sauce.

Choose one sauce per order:

Arooga's Mildly Hot Dry Rub Smokehouse BBQ Korean BBQ

LOADED POTATO WEDGES \$55

Seasoned potato wedges topped with beer cheese, shredded cheese, bacon, sour cream and scallions.

CHOCOLATE BBQ MEATBALLS \$55

House made meatballs smothered in a tangy Chocolate BBQ sauce.

PENNSYLVANIA HOMESTYLE MACARONI AND CHEESE ^{VG} \$65

Baked macaroni mixed with creamy white cheddar cheese sauce, topped with savory breadcrumbs.



FRESH MARKET SALADS

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese, and garlic croutons. Served with creamy Caesar dressing.

\$48

ADD CHICKEN

\$7

COBB SALAD GF

Mixed greens, grilled chicken breast, crispy bacon, tomatoes, red onion, hard-boiled egg, and blue cheese. Served with Ranch dressing.

\$57

CHOPPED SALAD

Shredded lettuce, sweet corn kernels, diced tomatoes, crispy bacon, croutons, and shredded cheese. Served with Ranch and Balsamic dressings.

\$55

ITALIAN PASTA SALAD

Curly cavatappi pasta with diced Genoa salami, diced provolone cheese, black olives, peppers, onions, and shredded Parmesan cheese tossed in Italian dressing.

\$48

GREEK SALAD GF V

Romaine lettuce tossed with tomatoes, cucumbers, feta, red pepper and black olives. Served with stuffed grape leaves and Greek dressing.

\$55

WEDGE SALAD PLATTER GF

Wedged romaine lettuce topped with blue cheese crumbles, cherry tomatoes, bacon, red onion and balsamic reduction. Served with grilled flank steak, ranch dressing and Balsamic vinaigrette.

\$65

BEARS HOUSE SALAD GF V

Mixed greens, red onion, sliced almonds, dried cranberries, mandarin oranges and feta cheese. Served with Poppyseed dressing.

\$57

WEDGE SALAD PLATTER



HEARTH BAKED

16" ROUND

CHEESE PIZZA VG

\$28

PEPPERONI PIZZA

\$32

MARGHERITA PIZZA VG

\$30

Brushed with extra virgin olive oil and fresh garlic, seasoned chopped tomatoes, mozzarella cheese, and fresh basil.

MEAT LOVER'S PIZZA

\$34

Marinara sauce, mozzarella cheese, sliced meatballs, ham, bacon, sausage, and pepperoni.

CHICKEN BACON RANCH PIZZA

\$34

Ranch dressing, mozzarella cheese, sliced chicken, bacon and sliced red onions.

SPECIALTY

ITALIAN STROMBOLI

\$55

Hand-stretched dough rolled, stuffed and baked with ham, Genoa salami, pepperoni, meatball, marinara, and mozzarella. Served with marinara dipping sauce.

LOADED GARLIC KNOTS

\$48

Knotted garlic rolls smothered in marinara and topped with mozzarella, sausage, meatballs and pepperoni.

CHICKEN BACON RANCH PIZZA



HANDCRAFTED SANDWICHES

SMOKED BEEF BRISKET

Dry rubbed and slow smoked until tender, sliced thinly in au jus broth.
Served with Bourbon BBQ sauce and club rolls.

\$70

PULLED PORK BBQ

Slow roasted pork shredded and tossed in smokehouse BBQ sauce.
Served with slider rolls and a side of coleslaw.

\$65

SLIDERS

All served with soft potato rolls, lettuce, tomato & onion.

\$70

CHAR-GRILLED SLIDER BURGER TRIO

(Bacon & American Cheese, BBQ Sauce, and Cheddar & Jalapeno)

CHAR-GRILLED HAMBURGERS

HOT DOGS

Eight 1/4 pound jumbo beef hot dogs.

\$55

PENNSYLVANIA PRETZEL MELT

Ham and Swiss cheese with yellow mustard spread, served warm on soft pretzel rolls.

\$68

GRILLED WRAP PLATTER

Assortment of three wraps: pepper jack, turkey and bacon; horseradish beef; and spicy Italian. The grilled wraps are sliced and served chilled with buttermilk blue cheese and chipotle ranch dressing.

\$78

DELI DUO

Classic Tuna and Chicken Salad duo served with potato slider rolls.

\$60



SMOKED BEEF BRISKET



SWEET ENDINGS

SLAP SHOT COOKIE PLATTER ^{VG} \$48

S'mores, chocolate chunk, and peanut butter cookies.

WHOOPIE PIE PLATTER ^{VG} \$48

Chocolate with peanut butter icing & chocolate with vanilla confetti icing.

HOMETOWN CUPCAKES ^{VG} \$50

Trio of chocolate peanut butter, chocolate 'hot cocoa' & strawberry shortcake cupcake.

DASHER BARS ^{VG} \$50

Soft chewy brownie, caramel-pretzel fudgy brownie, and pecan butterscotch blondie.

CHEESECAKE PUCKS ^{GF VG} \$50

Crustless New York style cheesecakes topped 3 ways: whipped cream, strawberry topping, and salted caramel.

MELTED S'MORES KISSES SKILLET ^{VG} \$55

Molten milk chocolate brownie baked with marshmallow topping, graham cracker crumb, and mini *Hershey's* Kisses. Served with strawberries, pretzel rods, marshmallows, and graham crackers for dipping.

BUILD-YOUR-OWN SUNDAE BAR ^{VG} \$68

Vanilla & chocolate ice cream, *Hershey's* hot fudge topping, *Hershey's* classic caramel topping, strawberry topping, rainbow sprinkles, *Reese's* pieces, chopped peanuts, chocolate chips, maraschino cherries, and whipped cream.

DONUT TREE ^{VG} \$48

One dozen ring donuts topped with vanilla and chocolate icing and a variety of sprinkles.

DONUT TREE



MENU PACKAGES

COLD BREAKFAST *(exclusively available 6-11 AM)*

Muffins, croissants, assorted Danish, and mini bagels with butter, cream cheese, and preserves.

\$60

HOT BREAKFAST *(exclusively available 6-11 AM)*

Scrambled eggs, home fries, sausage, bacon, and pancakes.

\$155

POWER PLAY

Bottomless duo, farmer's vegetable crudité, homestyle macaroni and cheese, hot dogs, and sliders.

\$210

COLD BREAKFAST PACKAGE



WINE CELLAR

WHITE VINO

Placido Mosacato Asti, Italy	\$35
Santa Margherita Pinot Grigio Valdadige, Italy	\$50
Stoneleigh Sauvignon Blanc Marlborough, New Zealand	\$37
Rex Goliath Chardonnay California	\$32
J Vineyard Chardonnay Sonoma County, California	\$40
Canyon Road White Zinfandel California	\$32

RED VINO

Alamos Malbec Mendoza, Argentina	\$35
J Vineyard Pinot Noir Sonoma County, California	\$40
Coppola Cabernet Sauvignon Paso Robles, CA	\$34
Rex Goliath Merlot, California	\$32
Penfolds Shiraz Barossa Valley, Australia	\$40

REX GOLIATH HOUSE WINES ARE STOCKED IN YOUR SUITE.

ALL OTHER WINES ARE BROUGHT TO YOU UPON REQUEST.



LIQUOR SELECTIONS

VODKA

Tito's Handmade Vodka **GF** \$32
Grey Goose \$45

RUM

Bacardi \$21
Captain Morgan \$27

GIN

Tanqueray \$35

TEQUILA

1800 Tequila Silver \$42

SCOTCH

Dewar's \$36
Chivas Regal \$45

BOURBON

Maker's Mark \$42

WHISKEY

Jack Daniel's \$32
Crown Royal \$37

CORDIALS

Baileys Irish Cream \$42

THESE LIQUORS ARE BROUGHT TO YOUR SUITE UPON REQUEST.
BOTTLES ARE 375ML.

BARTESIAN COCKTAILS

Ask about our Bartesian Machine that can be placed in your Suite.

\$13/each



CARAFE COCKTAILS

SEASONAL SANGRIA

Ask your server about our current selection.

\$25

BLACKBERRY LEMONADE

Ole Smoky™ Blackberry Moonshine and lemonade served with lemon slices.

\$30

HOCKEY PUNCH

Don Q Cristal, Myers's Dark Rum, orange juice, pineapple juice, cranberry juice, and a splash of grenadine. Served with orange slices, lime slices, and cherry garnishes.

\$30

MARGARITA

Hornitos Reposado Tequila, Triple Sec, lime juice, and sweet and sour. Served with salt, sugar, lime, and orange slices.

\$30

COCO'S MULE

Jack Daniel's Honey Whiskey, ginger beer and lime juice. Served with lime slices.

\$30



BEVERAGES

The following items are stocked in your suite refrigerator and/or suite cabinets and will be billed on consumption.

NON-ALCOHOLIC BEVERAGES

\$2.75

Pepsi
Mountain Dew
Diet Pepsi
Starry
Root Beer
Schweppes Ginger Ale
Aquafina Water

COFFEE AND TEA

\$2.75

Coffee
Decaf Coffee
English Tea
Hot Cocoa

DOMESTIC AND IMPORTED BEER

\$8

Yuengling Lager	Labatt Blue
Miller Lite	Troegs Sunshine Pilsner
Corona	Twisted Tea
Ever Grain Joose Juicy	Truly Wild Berry



