



2025-2026 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

Freshly baked salted soft pretzels served with country style mustard and beer cheese dipping sauce.

\$46

SOFT PRETZEL NUGGETS

Bavarian style bite-sized soft pretzel nuggets, served warm with country style mustard and beer cheese dipping sauce.

\$38

TORTILLA CHIPS N' DIP

Fresh tortilla chips served with fire roasted salsa, homemade jalapeno dip, and fresh corn salsa.

\$32

BOTTOMLESS DUO

Bottomless baskets of chips and pretzels served with French onion dip.

\$36

POPCORN

Fresh butter popped corn served in individual bags.

\$27

SAVORY SNACK MIX

A blend of pretzels, Cheez-Its, Chex cereal, and crackers seasoned with a parmesan ranch blend.

\$32

PRETZEL NUGGETS



SIGNATURE STARTERS

SHRIMP COCKTAIL GF

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

\$99

FARMER'S VEGETABLE CRUDITÉ GF VG V

Carrot sticks, English cucumbers, celery, cherry tomatoes, bell peppers, broccoli, and a dish of pickled vegetables. Served with Parmesan Peppercorn dressing.

\$64

FRESH FRUIT PLATE GF VG

Hand cut seasonal fruit display.

\$64

PA DUTCH BOLOGNA & CHEESE PLATTER

Lebanon sweet bologna, original Lebanon bologna, cooper sharp, and sharp yellow cheddar cheese. Served with mustard and crackers.

\$74

GIANT CENTER CHARCUTERIE BOARD

Premium selection of sliced meats and cheeses to pair with assorted nuts, bacon jam, pickled accompaniments, and fresh grapes. Served with flatbread crackers.

\$89

HOT BUFFALO CHICKEN DIP GF

A creamy blend of cheeses, hot sauce, and chicken. Topped with Ranch dressing, and served with Tostitos® Scoops.

\$48

BACON CHEESEBURGER DIP

A creamy blend of beef and cheeses, topped with lettuce, tomatoes, pickles, and burger sauce. Served with mini sesame Naan bread.

\$58

CHEESEBURGER DIP



SIGNATURE STARTERS

MOZZARELLA NUGGETS VG

Premium fried mozzarella nuggets in crispy breading. Served with marinara dipping sauce.

\$60

BUILD-YOUR-OWN NACHO BAR

Create your own nachos with house-made tortilla chips, seasoned ground beef, queso cheese, salsa, sour cream, guacamole, pickled red onion, and jalapenos.

\$68

CHEESESTEAK EGG ROLLS

Shaved beef and American cheese combined then rolled in egg roll wrappers and fried. Garnished with peppers and onions with marinara dipping sauce on the side.

\$62

CHICKEN FINGERS

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

\$62

CLASSIC OR BONELESS CHICKEN WINGS

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. *With Choice Of One Sauce: Mild Buffalo, Smokehouse BBQ, or Garlic Parmesan*

\$64

SWEET N' TANGY MEATBALLS

Seasoned petite meatballs baked in a mildly spicy and sweet sauce.

\$55

PENNSYLVANIA HOMESTYLE MACARONI AND CHEESE VG

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

\$75

POTATO FRITTERS

Homemade shredded potato fritters seasoned with bacon and cheddar cheese, served with buttermilk ranch and beer cheese.

\$48

POTATO FRITTERS



FRESH MARKET SALADS

CAESAR SALAD

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

\$50

ADD CHICKEN

\$8

COBB SALAD ^{GF}

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

\$58

CHOPPED SALAD

Chopped Iceberg lettuce, sweet corn kernels, tomatoes, crispy bacon, radish, tortilla strips, and shredded cheese. Served with lime wedges and a spicy jalapeno ranch dressing.

\$58

ITALIAN HOAGIE SALAD

Lettuce blend topped with fresh mozzarella pearls, tomatoes, red onion, pepperoni, salami, ham, pepperoncini, oregano, croutons, and served with creamy Italian dressing.

\$58

CHINESE CHICKEN SALAD

Napa cabbage and lettuce mix with shredded chicken, carrots, mandarin oranges, chow mein noodles, wonton strips, green onions. Served with a sesame ginger dressing.

\$58



HEARTH BAKED

16" ROUND

CHEESE PIZZA

\$31

PEPPERONI PIZZA

\$34

WHITE PIZZA

Brie, mozzarella, and parmesan cheeses topped with spinach, ricotta cheese and crushed red pepper flakes.

\$34

MEAT LOVER'S PIZZA

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

\$36

SPECIALTY

ITALIAN STROMBOLI

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

\$55

FOCACCIA BREAD

Rosemary tomato parmesan focaccia bread served with a homemade marinara sauce.

\$33



HANDCRAFTED SANDWICHES

SMOKED BEEF BRISKET

Dry rubbed and slow smoked beef brisket sliced in natural jus, served with french rolls and BBQ sauce.

\$80

PULLED PORK BBQ

House smoked BBQ pulled pork served with soft potato rolls, coleslaw, and smokehouse BBQ sauce.

\$75

SLIDERS

All served with soft potato rolls, cheese, pickles, lettuce, tomato, and onion.

CHAR-GRILLED SLIDER BURGER TRIO

Bacon & American Cheese, BBQ Onion, and Cheddar & Jalapeno.

\$75

CHAR-GRILLED HAMBURGERS

Served in beef au jus, grilled onions on the side.

\$72

HOT DOGS

Sixteen beef hot dogs, served with sauerkraut and brioche hot dog buns.

\$60

FRENCH DIP SLIDERS

Roasted sliced pit beef served with provolone cheese and french rolls with a side of au jus.

\$75

ITALIAN PARTY SUB

Sliced provolone, ham, salami, pepperoni, lettuce, tomato, red onion, and banana peppers. Served with an Italian mayo on the side.

\$70

BUILD YOUR OWN SOFT TACO BAR

Combination of fajita shredded chicken and taco seasoned ground beef. Served with guacamole, shredded cheese blend, fire roasted salsa, tortillas, sour cream, and cojita cheese.

\$90



SWEET ENDINGS

SLAP SHOT COOKIE PLATTER VG

Sugar, oatmeal raisin, chocolate chunk, and peanut butter cookies.

\$55

HOMETOWN CUPCAKES VG

Trio of cupcakes: Chocolate with peanut butter icing, Red velvet with cream cheese icing, Vanilla confetti cupcakes with vanilla icing.

\$55

BROWNIE PLATTER VG

Assorted platter of fudge, caramel swirl, and cheesecake brownies.

\$45

CHEESECAKE PUCKS GF VG

Crustless Philadelphia style cheesecake baked with mixed berries and topped with whipped cream.

\$55

WHOOPIE PIES VG

Chocolate with vanilla filling, chocolate with peanut butter filling, or vanilla confetti with vanilla filling.

\$48

WARM APPLE CRISP VG

Sliced cinannon sugar apples baked with a brown sugar and oat topping and a side of vanilla ice cream.

\$55

SUITE “SWEET BOARD” VG

Variation of sweet snacks to choose from! Chocolate-dipped pretzels, rice crispy treat pops, fudge brownies, chocolate peanut butter cupcakes, chocolate chip cookies and *Hershey Bears* sugar cookies.

\$65

MILTON’S ICE CREAM SUNDAE BAR GF VG

Pints of Milton’s vanilla and chocolate ice cream served with chocolate sauce, strawberry topping, chocolate chips, Reese’s pieces, rainbow sprinkles, and whipped cream.

\$75

C.V.T. SOFT ICE CREAM POUCHES VG

Individual pouches of squeezable soft-serve vanilla and chocolate ice cream. Served in a keepsake *Hershey Bears*® Logo cooler bag!

\$60

CHEESECAKE PUCKS



WINE CELLAR

WHITE VINO

Santa Margherita Pinot Grigio Valdadige, Italy	\$50
Stoneleigh Sauvignon Blanc Marlborough, New Zealand	\$37
Canyon Road Chardonnay	\$32
J Vineyard Chardonnay Sonoma County, California	\$40
Canyon Road White Zinfandel, California	\$32
Canyon Road Pinot Grigio, California	\$32
Luccio Moscato, Italy	\$34

RED VINO

Alamos Malbec Mendoza, Argentina	\$35
J Vineyard Pinot Noir Sonoma County, California	\$40
Coppola Cabernet Sauvignon Paso Robles, California	\$34
Canyon Road 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

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

Jose Cuervo Tequila, Triple Sec, lime juice, and sweet and sour. Served with salt, sugar, lime, and orange 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 Graffiti Highway
Corona	Twisted Tea
Ever Grain Joose Juicy	Truly Wild Berry
Michelob Ultra	

COCKTAIL PARTY BUCKET

\$50

6 pack of canned cocktails. Choose either one flavor or two each of the following flavors:
Sun Cruiser Tea, Sun Cruiser Pink Lemonade, Jimmy Juice Orange Fizzy



