



2021-2022 SUITE 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.

TABLE OF CONTENTS

- 3** General Information
- 4** Suite Snacks
- 5-6** Signature Starters
- 7** Fresh Market Salads
- 8** Gourmet Pizzas
- 9-10** Handcrafted Sandwiches
- 10** Entrées
- 11** Sweet Endings
- 12** Menu Packages
- 13** Wine Cellar
- 14** Liquor Selections & Carafe Cocktails
- 15** Beverages



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 two (2) business days prior to an event.

ORDERING DEADLINES

By 5 PM on Monday for a Wednesday event

By 5 PM on Tuesday for a Thursday event

By 5 PM on Wednesday for a Friday event

By 5 PM on Thursday for a Saturday event

By 5 PM on Friday for a Sunday event

By 5 PM on Saturday for a Monday event

By 5 PM on Sunday for a Tuesday event

EVENT DAY ORDERING

If you are ordering after the pre-order deadline, you may use the online ordering system at giantcenter.boomerecommerce.com. Suite owners and administrators should be aware this menu selection is limited, and online ordering is available until the morning of 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 Catering 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 Catering 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 and salted soft pretzels served with mustard & cheese sauce

\$29

TORTILLA CHIPS

Fresh tri-color tortilla chips served with salsa and homemade jalapeño dip

\$25

BOTTOMLESS DUO

Bottomless baskets of chips and pretzels served with French onion dip

\$35

POPCORN

Freshly popped corn in souvenir boxes

\$25

BLEU CHEESE CHIPS

Housemade chips topped with blue cheese crumbles, blue cheese dressing and balsamic glaze

\$29

LOADED TOTCHOS

Deep fried tater barrels with seasoned ground beef, cheddar cheese blend, chopped bacon, ranch lime crema, Queso Fresco, green onions

\$33

PHILLY PRETZEL FACTORY RIVETS

50 fresh Rivets served with the sweet Philly Pretzel Factory Cinnamon Dip

\$32

LOADED TOTCHOS



SIGNATURE STARTERS

MOZZARELLA STICKS **VG** **VG** **\$39**

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

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

Sustainably harvested shrimp, poached in a spiced white wine court bouillon, tossed with Old Bay™ served with cocktail sauce, and lemon wedges

FARMER'S VEGETABLE CRUDITÉ **VG** **\$48**

Baby carrots, English cucumbers, golden cherry tomatoes, baby bell peppers, half pickled green beans, broccoli, cauliflower. Served with Parmesan Peppercorn dressing.

BOLOGNA & CHEESE PLATTER **\$60**

Lebanon sweet bologna, baby Swiss, and yellow sharp cheddar cheeses served with mustard and crackers

GIANT CENTER CHARCUTERIE BOARD **\$70**

Seasonally changing selection of premium meats and cheeses. Four artisan meat and cheese selections paired with house pickled vegetables. Served with crostini, crackers, dried fruits and other charcuterie board favorites. Server will have a detailed list of meats and cheeses.

HOT BUFFALO CHICKEN DIP **\$40**

A spicy and creamy chicken dip made with a blend of hot sauces, cheese, and a hint of ranch. Served with red and bell pepper strips, carrots, and Tostitos® Scoops.

CLASSIC WINGS OR BONELESS WINGS **\$55**

All wings are served with crisp celery and bleu 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 sauce

Smokehouse BBQ



GIANT CENTER CHARCUTERIE BOARD



SIGNATURE STARTERS

CHEESE QUESADILLA CONES VG

Handheld quesadilla with colby Jack and cheddar cheeses rolled into a tortilla cone and baked. Served with sour cream and salsa.

\$55

BUILD-YOUR-OWN NACHO BAR

Customize your own nachos with these classic choices: tri-colored chips, beef, chili, jalapeño cheese sauce, and your favorite nacho toppings.

\$55

CHICKEN FINGERS

Lightly breaded chicken served with Yuengling® BBQ and honey mustard sauces

\$58

MINIATURE CRAB CAKES

Hand formed lump crab cakes pan seared and roasted. Served with tarter, cocktail sauces, and lemon wedges.

\$80

CHICKEN ENCHILADA DIP

Chicken breast braised in enchilada sauce, Monterey Jack cheese, cream cheese, mild green chilis. Garnished with Cilantro. Served with Frito Scoops.

\$49

PIZZA PINWHEELS

Marinara, pepperoni, and mozzarella rolled in pizza dough and baked to golden brown

\$55

FRUIT PLATE VG GF

Elegant display of hand cut seasonal fruit with refreshing strawberry yogurt dip

\$52

PIZZA PINWHEELS



FRESH MARKET SALADS

CHICKEN CAESAR SALAD

Crisp romaine lettuce, grilled chicken, and Parmesan cheese served with Caesar dressing

\$52

CAESAR SALAD VG

Crisp romaine lettuce and Parmesan cheese served with Caesar dressing

\$45

COBB SALAD GF

Mixed greens, grilled chicken, crisp bacon, tomatoes, red onions, chopped egg, and crumbled bleu cheese served with honey dijon dressing

\$52

CHOPPED SALAD

Fresh shredded lettuce topped with corn, tomatoes, crisp bacon, croutons, and shredded cheese, served with ranch and balsamic dressing

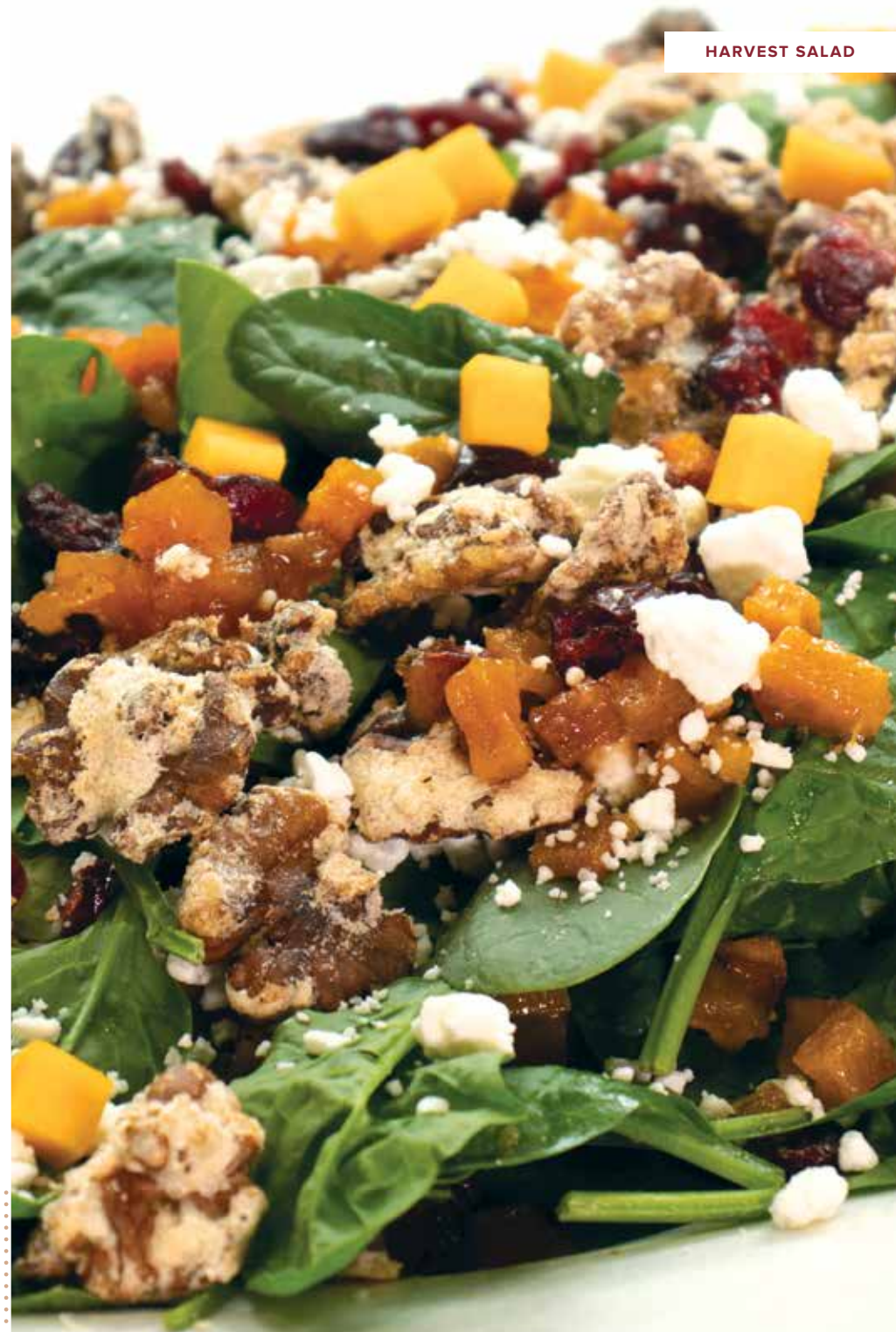
\$52

HARVEST SALAD VG

Brown sugar roasted butternut squash, dried cranberries, spiced candied walnuts, harvest fresh apples and pears, over tender baby spinach, served with an apple cider vinaigrette

\$52

HARVEST SALAD



GOURMET PIZZAS

CHEESE PIZZA VG **\$28**

PEPPERONI PIZZA **\$29**

MEAT LOVER'S PIZZA **\$29**

Sliced meatballs, ham, bacon, sausage, and pepperoni

MARGHERITA PIZZA VG **\$29**

Extra virgin olive oil, chopped tomatoes, garlic, basil, and mozzarella

BUFFALO CHICKEN PIZZA **\$29**

Arooga's Mildly Spicy Buffalo Sauce, deep fried chicken bites, ranch drizzle

All pizzas are 16" round

MEAT LOVER'S PIZZA



HANDCRAFTED SANDWICHES

SLOW-ROASTED PIT BEEF

Seasoned with our own dry rub, sliced thinly in au jus, served with horseradish and club rolls

\$67

SLIDERS

SLIDER TRIO

Fifteen assorted miniature hamburgers: bacon and American cheese, black and bleu, and tangy BBQ sauce

\$70

HAMBURGER OR FRIED CHICKEN SLIDERS

Sixteen miniature hamburger or fried chicken sliders, lettuce, tomatoes, and cheese served with slider rolls

\$67

PHILADELPHIA CHEESESTEAK

Grilled steak, jalapeño cheese sauce, sautéed peppers, and onions with steak rolls

\$70

GRILLED WRAP PLATTER

An assortment of three wraps: pepper jack, turkey, and bacon; horseradish roast beef; and spicy Italian. The grilled wrap platter is served cold with buttermilk blue cheese and chipotle ranch aioli.

\$75

GRILLED WRAP PLATTER



HANDCRAFTED SANDWICHES

THE DOG POUND

1/4 lb. Hot Dog Italian Sausage

\$57

BBQ SANDWICH COMBO

Combination of slow-roasted pork and pulled chicken, tossed in our own signature BBQ sauce served with a side of coleslaw and slider rolls

\$67

PENNSYLVANIA PRETZEL MELT

Ham and Swiss with Pennsylvania Dutch mustard on mini pretzel rolls served warm

\$65

ENTRÉES

PENNSYLVANIA HOMESTYLE MACARONI AND CHEESE

Baked macaroni mixed with creamy white cheddar cheese topped with a savory breadcrumb crust

\$65



All items are portioned to serve eight guests. All prices are subject to 6% Pennsylvania sales tax and 19% service

PENNSYLVANIA PRETZEL MELT



SWEET ENDINGS

SLAP SHOT COOKIE PLATTER ^{VG}

Sugar, Chocolate Chip, and Peanut Butter with Peanut Butter Chips

\$43

WHOOPIE PIE PLATTER ^{VG}

Chocolate with peanut butter filling, chocolate with vanilla filling, and confetti

\$43

HOMETOWN CUPCAKES ^{VG}

Three Hometown Flavors: Hot Cocoa, Strawberry Shortcake, and Peanut Butter

\$45

DASHER BARS

Assortment of lemon, butter pecan and cheesecake bars

\$45

BUILD-YOUR-OWN SUNDAE BAR ^{VG}

Half gallon of vanilla and chocolate ice cream served with Hershey's® hot fudge topping, Reese's® peanut butter shell topping, Hershey's® classic caramel topping, rainbow sprinkles, and crushed Reese's Pieces, gummy bears, strawberry topping, pineapple topping, mini chocolate chips and whipped cream

\$62

DESSERT BOARD

Strawberry, Chocolate Ganache and Salted Caramel dipping sauces served with Chocolate Covered Pretzel Rods, Chocolate Chip Cookies, seasonal berries, brownie bites, graham crackers and homemade mini waffles

\$62

S'MORES SKILLET DESSERT

Soft baked brownie topped with warm Hershey Chocolate ganache, mini marshmallows and graham cracker crumble. Served with graham crackers, strawberries, pretzel rods and marshmallows.

\$45

DESSERT BOARD



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, and pancakes

\$155

ADDITIONS TO THE BREAKFAST PACKAGES

Bacon \$52 Fresh Fruit Platter \$52 Bagels \$22

POWER PLAY

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

\$210

VEGETABLE CRUDITÉ



WINE CELLAR

WHITE VINO

Bella Sera Moscato Sicilia, Italy	\$31
Santa Margherita Pinot Grigio Valdadige, Italy	\$45
Lobster Reef Sauvignon Blanc Marlborough, New Zealand	\$32
Canyon Road Chardonnay California	\$28
Concannon Chardonnay Monterey County, California	\$36
Canyon Road White Zinfandel California	\$28

RED VINO

Alamos Malbec Mendoza, Argentina	\$32
Ménage á Trois Pinot Noir California	\$34
Greg Norman Shiraz Limestone Coast, Australia	\$36
Concannon Cabernet Sauvignon Paso Robles, California	\$40
Canyon Road Merlot California	\$28
Clos du Bois Merlot Mendoza, California	\$38

BUBBLES

Moet Brut (187 ml)	\$25
--------------------	------

THESE WINES ARE BROUGHT TO YOUR SUITE UPON REQUEST.



LIQUOR SELECTIONS

VODKA

Tito's Handmade Vodka **GF** \$30
Grey Goose \$43

RUM

Don Q Cristal \$20
Captain Morgan \$25

GIN

Tanqueray \$35

TEQUILA

1800 Tequila Silver \$40

SCOTCH

Dewar's \$34
Chivas Regal \$43

BOURBON

Maker's Mark \$40

WHISKEY

Jack Daniel's \$30
Crown Royal \$35

CORDIALS

Baileys Irish Cream \$40

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

CARAFE COCKTAILS

SEASONAL SANGRIA

Ask your server about our current selection

\$22

BLACKBERRY LEMONADE

Ole Smoky™ Blackberry Moonshine and lemonade
served with lemon slices

\$28

All crafted cocktails ready to serve over ice with two souvenir ole smoky mason jars

HOCKEY PUNCH

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

\$28

MARGARITA

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

\$28



BEVERAGES

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

NON-ALCOHOLIC BEVERAGES

\$2.55

Pepsi
Mountain Dew
Diet Pepsi
Sierra Mist
Root Beer
Schweppes Ginger Ale
Aquafina Water

COFFEE AND TEA

\$2.55

Coffee
Decaf Coffee
English Tea
Hot Cocoa

DOMESTIC AND IMPORTED BEER

\$6

Yuengling Lager
Miller Lite
Corona
Ever Grain Joose Juicy
Bud Light
Angry Orchard
Molson
Troegenator



