



# **WELCOME!**

Oak View Group welcomes you to The Liacouras Center for another year of world-class entertainment.

As the exclusive provider of food and beverages at The Liacouras Center, we are committed to the highest standards of quality service, Oak View Group's on-premises culinary staff is committed to providing you the the finest food, services, and amenities for you and your guests.

Our suite menu features a wide array of foods; from appetizers to full meals, salads and sandwiches, hot and cold entrees, sweet desserts, and complete beverage service.

For your convenience, we have prepared our most popular custom packages designed to accommodate 14 guests.







# **A Touch of South Philly** - \$800.00

Each serves approximately 14 people.

#### **Jumbo Soft Pretzels**

Salted jumbo pretzels with spicy brown mustard.

#### Choice of Salad

Caesar or Mixed Greens.

# Italian Style Pasta Salad

Pasta with Italian meats (pork) and cheeses with vegetables tossed in a light vinaigrette.

# **Barbecue** - \$875.00

Each serves approximately 14 people.

# **Barbecue Brisket**

Slow cooked beef brisket with barbeque sauce.

#### Potato or Pasta Salad

Traditional Potato Salad or Pasta Salad with vinaigrette.

#### House-made Cole Slaw

# Mac & Cheese

All prices are subject to a 20% management charge and applicable taxes.

### Philadelphia Cheesesteaks

Shaved steak with American cheese and grilled onions, served with rolls.

### Italian Market Sausage

Italian sausage served with peppers and onions, provolone on the side, with fresh rolls.

#### **Choice of Dessert**

Cannolis, Cookies, or Brownies.

## Bone-in BBQ Chicken

Oven-Roasted BBQ seasoned chicken topped with BBQ sauce.

#### **Choice of Dessert**

Assorted Cookies or Brownies.

## Cornbread

**Green Beans** 

# **PACKAGES**

# Picnic in the City- \$850.00 Each serves approximately 14 people.

#### **Beef Sliders**

Mini hamburgers served with lettuce, tomato, pickles, and traditional condiments.

Can substitute veggie sliders +15

### **Assorted Hoagies**

Combination of Turkey, Roast beef, and Italian hoagies. Can substitute a vegetarian wrap for any or all

# Chips and Dip

Potato Chips and French Onion Dip.

### **Beef Hot Dogs**

Beef hot dogs served with traditional condiments, onions, and cheese.

#### Fruit Salad

Selection of seasonal fruits and berries.

#### Pasta Salad

Pasta tossed with vegetables and a light vinaigrette.

#### Choice of Dessert

Assorted Cookies or Brownies.

# **Pub Grub** - \$875.00

Each serves approximately 14 people.

### Choice of (1) Salad

Caesar or Mixed Green.

### Choice of two (2) Starters

Cheesesteak Eggrolls, Loaded Potato Skins, Buffalo Wings, Vegetable Eggrolls, Buffalo Chicken Empanadas, Buffalo Cauliflower, Spanakopita, Chickies and Pete's Fries.

#### Choice of two (2) entrees

Meatball Sandwich with marinara and rolls, Pulled Buffalo chicken and blue cheese dressing, Assorted slider sandwiches, Beef/Chicken Cheesesteaks with club rolls, Burgers with lettuce, tomatoes, pickles, and American Cheese.

#### **Jumbo Soft Pretzels**

Jumbo soft pretzels with spicy brown mustard.

# **PACKAGES**

# **The Kid In Us** - \$715.00 Each serves approximately 14 people.

# **Popcorn**

Fresh popped in house.

#### Your choice of salad

Caeser or Mixed Greens.

#### **Chicken Tenders**

Chicken tenders served with honey mustard, barbeque sauce, and ketchup.

# Hot Dogs or Beef Sliders

Hot Dogs with condiments or Beef Sliders with toppings.

#### Mac & Cheese

Housemade mac and cheese topped with breadcrumbs.

#### Fruit Salad

#### **Assorted Cookies or Candies**

Platter of assorted cookies or assorted candies.



Hummus and Bruschetta

\$80.00

Fresh vegetables, Roasted Red Pepper Hummus, Bruschetta, and Crostini.

**Jumbo Soft Pretzels** 

\$50.00

A Philly favorite served with spicy brown mustard.

<b>Potato Chips and Dip</b> Potato Chips with French Onion Dip.	\$45.00
<b>Tortilla Chips and Dip</b> Tortilla Chips, Salsa, Guacamole, and Sour Cream	\$60.00
Assorted Candies	\$45.00



Fruit Salad or Sliced Fruit Platter

\$100.00

Fresh selection of fruits and berries.

**Garden Fresh Vegetables** 

\$75.00

Crisp vegetables served with hummus and ranch.

Italian Meats and Cheese Board \$150.00

Sampling of simple Italian meats and cheeses with crostini.

Oven Roasted Vegetable Platter

\$80.00

Chef selected roasted vegetables served with ranch dipping sauce.

Shrimp Cocktail

\$190.00

Lightly cooked shrimp piled high served with cocktail sauce and lemon wedges.

Fruit, Vegetable, and Cheese Combo \$195.00 Sampling of fresh vegetables and fruits, cheeses, crackers, and

fig jam.



#### Chickie's and Pete's Fries

\$125.00

Chickie's and Pete's World Famous Crab Fries- Golden Brown crinkle cut fries dustes with their unique seasoning blend, served with their famous cheese sauce. A Philadelphia staple for over 30 years!

## **Buffalo Wings**

\$180.00

Crisped wings tossed in Buffalo sauce, served with celery sticks and blue cheese dressing.

#### **Chicken Tenders**

\$160.00

Fried chicken strips served with honey mustard and barbecue sauce

#### Crab Cakes

\$220.00

House-Made crab cakes served with lemon caper aioli.

### Grilled Vegetable Kabob

\$100.00

Chef selected Roasted vegetable skewer with balsamic glaze drizzle.

# Stromboli Sampler

\$150.00

Cheese, Pepperoni, or Veggie

# Spinach and Artichoke Dip

\$145.00

House-made spinach and artichoke dip made with a blend of cheeses and cream cheese, served with crostini

# **Buffalo Chicken Empanadas**

\$150.00

Crispy pastry filled with shredded chicken, buffalo sauce, and blue cheese.

#### **Cheesesteak Rolls**

\$150.00

Served with Chiptole mayo.

# Spanikopita

\$85.00

Spinach and cheese stuffed phyllo triangles

# Vegetable Eggrolls

\$85.00

Fried vegetable eggrolls served with sweet chili sauce.

### **Buffalo Cauliflower**

\$85.00

Fried spicy cauliflower served with blue cheese dressing.

# Classic Quesadilla

\$165.00

Your choice of chicken or beef or vegetable, served with salsa, sour cream, guacamole





# Cold

Italian Hoagie

\$165.00

Selection of Italian cold cuts (pork), provolone cheese, olive oil, lettuce tomato, and red onion on fresh bread.

The Hooter Hoagie

\$180.00

Roasted Turkey, Bacon, American cheese, chipotle mayo, lettuce, and tomato.

Turkey Hoagie

\$165.00

Turkey, Lettuce, Tomato, cheddar, fried onions.

# Roasted Vegetable Wrap

\$130.00

Tortilla loaded with roasted vegetables hummus and mixed greens.

**Grilled Chicken Sandwich** 

\$170.00

Chicken breast with roasted peppers, pesto, and fresh mozzarella.

**Finger Sandwiches** 

\$140.00

Assortment of Turkey, American Cheese, Roast Beef and Provolone, Ham and Cheddar. Served with lettuce, tomato, onion, and pickle platter.

# Hot

Philadelphia Cheesesteaks

\$180.00

Beef or Chicken Shaved meat mixed with american cheese, sauteed onions served with rolls.

Beef Sliders \$180.00

Beef slider burgers served with cheese, lettuce, tomato, and pickle platter.

Hot Honey Chicken Sandwich

\$140.00

Fried Chicken thigh tossed with hot honey, served with lettuce, tomato, pickle plate and fresh buns

**Hot Dogs** 

\$125.00

Beef Hot Dogs served with traditional condiments, cheese, onions

Italian Sausage

\$140.00

Grilled mild Italian sausage, peppers and onions, served with provolone cheese and fresh rolls.

**Barbecue Pork Sliders** 

\$160.00

Slow cooked barbecue pork with BBQ sauce served on mini buns  $\,$ 

**Crab Cake Sliders** 

\$220.00

Mini crab cakes served with lemon caper aioli and lettuce, tomato, pickle platter



Mixed Greens \$80.00

Mixed greens with tomato, cucumber, and red onion. Served with balsamic dressing.

Caesar Salad \$80.00

Crisp romaine lettuce, croutons, parmesan, and caesar dressing.

Add grilled chicken \$20

Add jumbo shrimp \$25

Homemade Potato Salad

\$80.00

Italian Pasta Salad

\$100.00

Pasta with Italian meats (pork) and cheeses with vegetables tossed in a light vinaigrette.

Tortellini Pasta Salad

\$85.00

Tricolor tortellini pasta tossed with vegetables and a light vinaigrette.

Pasta Salad

\$85.00

Pasta with vegetables and herbs in a light vinaigrette



**Assorted Cookies** 

\$70.00

Chocolate Chip, Oatmeal, and Sugar Cookies.

Brownies

\$70.00

Cookies and Brownie Plater

\$80.00

**Cupcakes** 

\$85.00

Assorted flavors; Chocolate, Red Velvet, Vanilla Bean, Jelly Roll, and Peanut Butter Cup.

**Cannolis** 

\$80.00

Straight from South Philly, pastry desserts filled with a sweet, creamy filling.

**Sweet Spot Dessert Sampler** 

\$100.00

A delicious assortment of cannolis, gourmet cookies, fudge brownies, and mini cheesecakes.

**Celebration Cake** (available upon request)

We will provide a personalized cake for your next celebration. The cake and candle will be delivered to your suite at a specified time.. Orders must be placed at least 3 business days prior to your celebration needs.





<b>Soft Drinks</b> Coca-Cola, Diet Coke, Seagram's Ginger Ale, Sprite. 6 pack.	\$20.00
<b>Bottled Water</b> Twenty ounce plastic bottles of Dasani water. 6 pack	\$24.00 c.
<b>Sparkling Water</b> 6 pack.	\$24.00
<b>Juice</b> Plastic bottles of cranberry and orange juice. 6 pack.	\$24.00
Coffee Service 100% Columbian coffee, regular or decaffeinated, served with cream, sugar, sweet & low, and equal.	\$45.00

<b>Tea Service</b> A choice of regular or decaffeinated served with cream, sugar, sweet & low, and equal.	\$40.00
Hot Chocolate Hot chocolate served with whipped cream.	\$40.00
<b>Domestic Beer</b> Miller Lite, Yuengling Lager, Coors Light. 6 pack.	\$42.00
Specialty Beer Heineken, Corona, Blue Moon, Yard Pale Ale, Dogfi Head 60 min IPA, White Claw Mango or Blackberr Arnold Palmer Half & Half (Iced Tea & Lemonade) - pack.	y,

# **BEVERAGES**

# Wine

750ml bottles

White Wines		Red Wines	
Pinot Grigio, Hayes	\$42.00	Merlot, Hayes	\$42.00
Pinot Grigio, Mark West	\$48.00	Cabernet Sauvignon, Hayes	\$42.00
Chardonnay, Hayes	\$42.00	Cabernet Sauvignon, Meiomi	\$52.00
Chardonnay, Meiomi	\$52.00	Pinot Nior, Mark West	\$48.00
Prosecco, Santa Margherita	\$60.00	Blush Wines	
		Rose, Hayes	\$42.00

# Liquor

Pricing information available upon request

Bourdon/Scotch	Vodka	Gin	Rum	Cognac	Tequila
Jim Bean	Pinnacle	Beefeater	Bacardi	Courvoisier VS	Jose Cuervo Gold
Makers Mark	Absolute	Tanqueray	Captain Morgan	Hennessy	Hornitos Reposado
Dewars	Kettle One Tito's				Don Julio Blanco Don Julio Reposado

# **Mixers** - \$14

Cranberry Juice, Orange Juice, Club Soda, Tonic Water

# ORDERING INFORMATION

## **Suite Advance Orders**

Orders must be placed by 11:00am, 48 hours prior to an event. Saturday, Sunday, and Monday orders must be placed by 11:00am on the preceding Friday. Orders taken after these deadlines may result in selection availability. Please consult the catering department for items available on game day.

# **Special Requests**

Suite services would gladly provide any menu items, additional services, china, linen service, and additional staff. There is a 72-hour notice for most special requests.

# **Payment Methods**

MasterCard, Visa, American Express, and cash are accepted. All payments are due on the day of the event. Credit Cards can be processed prior to the event. When placing your initial order, a credit card is required. Pennsylvania sales tax and a 20% Management Charge will be added to all food and beverage orders.

All catered events are subject to a 20% Management Charge. 3% of this Management Charge is distributed to the employees who perform services in connection with the catered event. The remaining 17% of this Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's cost and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or a service charge, nor is it purported to be a tip, gratuity, or a service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. All alcoholic beverages are subject to an additional 10% liquor sales tax.

## **Suite Attendant**

In an effort to provide you with personal, professional, and courteous service, we will provide you with a private attendant.

All menu items serve approximately 14 guests.

# **Special Notes**

Oak View Group has exclusive rights to the sale of all food and beverage services. Cans and bottles may not be taken outside of your suite. Please pour beverages into the plastic cups provided with your beverage order.

It is the responsibility of the suite owner or his/her representative to monitor and control alcoholic beverage consumption.

City and County ordinance prohibits alcoholic beverages from entertaining to leave arena grounds. Minors under the age of 21 are not permitted to consume alcoholic beverages within the suite or the arena. We reserve the right to discontinue the sale of alcohol at any time. Warning: drinking distilled spirits: beer, coolers, wine, and other alcoholic beverages may increase cancer risk and during pregnancy can cause birth defects.



