



## **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 - \$725.00 Each serves approximately 14 people.

#### **Jumbo Soft Pretzels**

Salted jumbo pretzels with spicy brown mustard.

#### Choice of one (1) Starter

Soup du Jour, Green Garden Salad, or Caesar Salad.

#### Italian Style Pasta Salad

Pasta shells blended with premium italian meats and cheeses with tomato, broccoli, carrots, cauliflower, and onions in a light vinaigrette.

#### Philadelphia Cheesesteaks

Shaved Philadelphia beefsteak, American cheese, grilled peppers and onions, served with fresh torpedo rolls.

### **Italian Market Sausage**

Grilled Italian sausage smothered in sauteed onions and peppers in a marinara sauce, served with fresh rolls.

#### Choice of one (1) Dessert

Cannolis, Tiramisu, or Cookie Platter.

### **South of the Border Taco Bar** - \$765.00

Each serves approximately 14 people.

#### Fried Sweet Plantains

**Chef Prepared Street Corn Salad** 

#### **Diced Seasonal Fruit Bowl**

#### Beef and Chicken

Served with soft tortillas, shredded cheese, sour cream, guacamole, lettuce, tomato, and onions.

#### **Fried Churros**

With a dusting of cinnamon sugar.

## **PACKAGES**

### **Picnic in the City**- \$800.00

Each serves approximately 14 people.

### Potato Chips and Dip

Served with your choice of roasted garlic and parmesan dip or french onion dip.

#### **Diced Seasonal Fruit Bowl**

Our chef has selected the finest and freshest fruits of the season to create an artful display that's certain to be a crowd-pleaser.

#### **Loaded Potato Skins**

Hearty fried potato skins loaded with cheddar cheese, bacon, scallions, and sour cream.

#### All Beef Hot Dogs

All beef hot dogs served with all the traditional condiments along with diced onions, fresh baked buns, and shredded cheese.

#### **Assorted Philly Style Hoagies**

Combination of roasted turkey, roast beef, and Italian.

#### **Beef Sliders**

Mini hamburgers served with sautéed onions, shredded lettuce, sliced tomatoes, pickles, cheese, traditional condiments, and fresh rolls.

#### Veggie Pasta Salad

Pasta tossed with fresh veggies and house dressing.

#### **Assorted Cookies**

Chocolate chip and hearty oatmeal raisin cookies.

### **Pub Grub** - \$825.00

Each serves approximately 14 people.

#### Choice of (1) Salad

Caesar Salad or Garden Salad with Balsamic Dressing.

#### Choice of two (2) Starters

Cheesesteak eggrolls, Loaded potato skins, buffalo wings, mozzarella sticks

#### Choice of two (2) entrees

Meatball sandwich with sub rolls, Shredded buffalo chicken sandwich with sub rolls, Assorted mini sandwiches with chips and cole slaw, Cheesesteaks with club rolls,

#### **Chocolate Covered Pretzels**

## **PACKAGES**

## **The Kid In Us** - \$665.00

Each serves approximately 14 people.

### **Popcorn**

Freshly popped.

#### Your choice of salad

Green salad or Caeser salad.

#### **Chicken Tenders**

Crunchy golden brown strips of chicken breast served with honey mustard and barbeque sauce.

#### Mac & Cheese

### All Beef Hot Dogs or Beef Sliders

Served with diced onions, traditional condiments, and fresh baked buns.

#### **Diced Seasonal Fruit Bowl**

#### **Assorted Candies or Cookie Platter**

Assorted candies include Swedish Fish, M&Ms, Skittles, and Milk Duds.



#### Chickie's and Pete's Basket of Fries

\$125.00

Chickie's and Pete's World Famour CrabFries golden brown crinkle cut fries dusted with their unique blend of seasonings with their famous creamy cheese sause. A Philadelphia staple for over 30 years!

**Popcorn** 

\$35.00

A bottomless basket of freshly popped and lightly season corn.

### Chips and Dip

\$45.00

Served with your choice of Roasted Garlic and Parmesean dip or French Onion dip.

#### **Soft Pretzels**

\$50.00

A Philly favorite served with spicy brown mustard.

#### **Assorted Candies**

\$45.00

Swedish Fish, Skittles, and Assorted Chocolate Bars.



Garden Fresh Roasted Vegetable Platter \$80.00

Crisp, fresh, seasonal vegetables served with ranch dipping sauce.

Gourmet Meat and Cheese Board

\$125.00

A sampling of domestic cheese including smoked cheddar, pepper jack, aged swiss, and sharp chedder.

Accompanied by imported Genoa salami and pepperoni.

Served with crostinis and garnished with grapes.

**Cold Shrimp Cocktail** 

\$190.00

Jumbo shrimp, steamed, chilled, and piled high. Served with cocktail sauce and lemon wedges. **Market Fresh Fruit** 

\$90.00

Our chef has selected the finest and freshest fruits of the season to create an artful display that's certain to be a crowd pleaser.

Roasted Hummus and Bruschetta

\$80.00

Crisp carrots, celery, red pepper strips, broccoli, cucumber, zucchini, squash, and pita triangles.

Fruit, Vegetable, and Cheese Combo

\$195.00

A sampling of domestic and imported cheeses with crackers, sliced fruit, and garden vegetables served with ranch dressing





#### Warm Spinach and Artichoke Dip

\$145.00

Fresh spinach and artichoke hearts, blended with parmesan cheese, cream cheese, and mozzarella cheese: served with crostini breads.

#### **Buffalo Wings**

Crab Cakes \$190.00

Sweet delicate crabmeat mixed with celery, onion, roasted pepper, and fresh herbs. Dusted with bread crumbs and grilled until crips. Served with grilled lemon caper aioli.

\$180.00

Traditional spicy buffalo wings seasoned to perfection and served with bleu cheese dressing and celery sticks. Also available with teriyaki or Jerk seasoning.

#### **Cheesesteak Rolls**

\$150.00

Served with Chiptole mayo.

#### Chicken Tenders

\$160.00

Breaded strips of chicken breast, fried to a delicate, crunchy golden brown and served with honey mustard & barbeque sauce.

### Franks in a Puff Pastry

\$130.00

Beef cocktail franks wrapped in flaky pastry dough served with mustard and ketchup for dipping.

Cheddar cheese, bacon bits, sour cream, and green onions.

### Grilled Vegetable Kabob

\$100.00

Seasonal Vegetables.

#### Classic Quesadilla

Loaded Tater Tots

\$140.00

\$110.00

Your choice of Chicken, Beef, or Veggies. Served with diced tomatoes, green onions, jalapeno peppers, and guacamole.

### Stromboli Sampler

\$150.00

Cheese, Pepperoni, or Cheesesteak





#### Grilled Chicken Sandwich

\$140.00

Juicy chicken breasts with jack cheese, sauteed onions, and peppers served with fresh Kaiser rolls.

Italian or Turkey Hoagie

\$145.00

Three feet of freshly baked bread layered with an assortment of meats and cheeses, lettuce, onions, and tomatoes cut into bite-sized pieces.

#### The Hooter Hoagie

\$145.00

Roasted turkey breast, crispy bacon, Monterey Jack cheese, onion, lettuce, tomatoes, and a mild Chipotle spread.

### All Beef Hot Dogs

\$125.00

Hearty all beef hot dogs served with all the traditional condiments along with diced onions and fresh baked buns

#### Italian Sausage

\$140.00

Grilled mild Italian sausage with peppers and onions in Marinara sauce. Served with fresh torpedo rolls.

#### **BBQ** Pulled Pork Sliders

\$160.00

#### Philadelphia Cheesesteaks

\$145.00

Shaved Philadelphia beefsteak, American cheese, grilled peppers, and onions served with fresh torpedo rolls.

### Portobello Wrap

\$125.00

Tortilla loaded with mozzarella cheeses, asparagus, red onions, roasted red peppers, and Portobello mushrooms.

### Philadelphia Chicken Cheesesteaks

\$140.00

Shaved Philadelphia chicken, American cheese, served with fresh torpedo rolls

#### **Finger Sandwiches**

\$140.00

An assorted array of turkey, roast beef, tuna, and honey ham mini sandwiches accompanied with a lettuce, onion, tomato, and pickle platter.

#### **Angus Beef Sliders**

\$160.00

With lettuce, pickles, ad tomatoes.

### **Crab Cake Sliders**

\$190.00

With cocktail sauce and tartar sauce.

\$85.00

\$80.00



\$70.00

\$70.00

\$80.00

#### Healthy Choice Garden Salad

Mixed with tossed greens, cucumbers, and tomatoes with a vinaigrette.

Add grilled chicken \$12

#### Classic Caesar Salad

Crisp whole hearts of romaine lettuce with our own Caesar salad dressing, parmesan, and garlic croutons. Add grilled chicken \$17 Add jumbo shrimp \$22

#### Pasta Salad

Pasta shells blended with tomato, broccoli, carrots, cauliflower, onions, sun dried tomatoes in a light vinaigrette.

#### Tortellini Pasta Salad

Tri-colored cheese tortellini pasta tossed with red and green peppers, red onions, vine ripe tomatoes, and black olives with our creamy Italian vinaigrette.

#### **Homemade Potato Salad**

Tender red skinned potatoes tossed with fresh celery and onions in a seasoned mayonnaise dressing.

Serves 14 people | All prices are subject to a 20% management charge and applicable taxes.



Decadent layered Chocolate Cake	\$80.00
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Yummy Carrot Cake \$80.00

Italian Cookie Platter \$70.00

Cookies and Brownie Plater \$80.00

**Assorted Cookies** \$70.00 Delicious Chocolate Chip and Oatmeal Raisin Cookies.

Cannolis \$80.00 Straight from South Philly, pastry desserts filled

with a sweet, creamy filling.

Sweet Spot Dessert Sampler \$90.00
A delicious assortment of cannolis, gourmet cookies, fudge brownies, and mini cheese cakes.

Something to satisfy every sweet tooth.

**Birthday Cake** (available upon request)
We will provide a personalized cake for your next celebration: Birthdays, Anniversaries, Graduations, etc.
The cake and candles will be delivered to your Suite at a specified time. Orders must be placed at least 3 business days prior to your celebration needs.





Soft Drinks
Coca-Cola, Diet Coke, Seagram's Ginger Ale,
Sprite. 6 pack.

Bottled Water
Twenty ounce plastic bottles of Dasani water. 6 pack.

**Sparkling Water** \$24.00 6 pack.

**Juice** \$24.00 Plastic bottles of cranberry and orange juice. 6 pack.

Coffee Service \$45.00 100% Columbian coffee, regular or decaffeinated, Tea Service \$40.00

A choice of regular or decaffeinated served with cream, sugar, sweet & low, and equal.

Hot Chocolate \$40.00 Hot chocolate served with whipped cream.

**Domestic Beer** \$42.00 Miller Lite, Yuengling Lager. 6 pack.

**Specialty Beer** \$48.00 Heineken, Corona, Blue Moon, Yard Pale Ale, Dogfish Head 60 min IPA. 6 pack.

served with cream, sugar, sweet & low, and equal.

## **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 Saucignon, Imagery	\$48.00
Chardonnay, Imagery	\$48.00	Pinot Nior, Mark West	\$48.00
Sauvignon Blanc, Kim Crawford	\$50.00	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	
Dewars	Kettle One				

## **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.



