



**SUITE  
MENU**



**SAVOR...INTRUST Bank Arena**



**SELECTIONS**



**FRESH, MODERN & SIMPLE**



All SNACKS serve 12 guests.

### **Endless Popcorn**

Freshly popped, lightly salted popcorn, replenished throughout the show. 20

### **SAVOR... Mixed Nuts**

SAVOR... Blend of cashews, almonds, pecans and peanuts. 35

### **SAVOR... Potato Chips & Dips**

SAVOR... Potato chips accompanied with a trio of house made dips: Herbed Ranch, French Onion and Creamy Bleu Cheese and Bacon 35

### **Fresh Tortilla Chips & SAVOR... Salsas**

Crisp, fresh tortilla chips served with a fire roasted tomato salsa and a corn and black bean salsa 25

### **Pub Cheese and Pretzels**

SAVOR... Seasoned Pretzels and three Pub cheeses: Aged Cheddar, Horseradish and Jalapeño Pub cheeses 45

### **Pick Five**

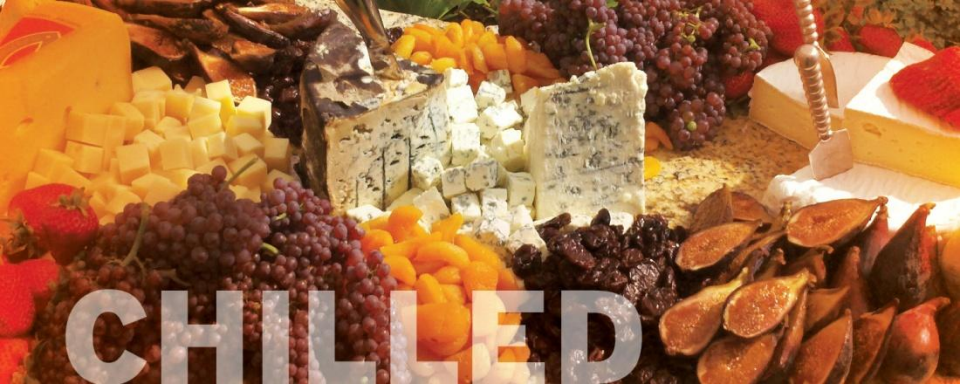
M&M's, cashews, peanuts, yogurt covered pretzels, chocolate covered raisins, SAVOR... Potato Chips, Reese's Pieces, honey roasted peanuts, pretzel twists, gummy bears, mini Hershey's candy bars and Hershey's Kisses **NEW!** Jelly beans, Hot Tamales and Mike and Ikes. 60

• Item requires a mandatory 72-hour notice prior to the event.

Please refer to the ordering calendar. Special Requests also require a 72-hour notice; please contact the Premium Seating Catering office. 7.5% Sales Tax applicable. An 18% service charge is added to all food and beverage items, only 7% goes to your server.

# SELECTIONS...





All CHILLED SELECTIONS serve 12 guests. All items are available in half orders.

### **Vegetable Crudités**

A selection of fresh vegetables served with hummus and herbed ranch. 50

### **Market Fresh Fruit Board**

Seasonal fresh fruit display 50

### **International Cheese Board**

Fine selections of cheese from around the world, served with crackers. 75

### **Mediterranean Duo**

A twosome of traditional roasted garlic hummus and Kalamata olive tapenade served with lahvosh, grilled pita and crostini 45

### **Canapé Platter \***

Three varieties on one platter: Smoked Chicken and Pesto, Bleu Cheese and Candied Pecan and Goat Cheese Bruschetta 45

### **Shrimp Cocktail •**

Jumbo shrimp served with SAVOR... Cocktail Sauce and fresh lemon wedges. 85

### **Smoked Salmon \***

Atlantic Salmon dry rubbed and smoked over pecan wood in house and served cold with sweet gherkins, hard cooked egg, grilled lemons and pickled okra 100

### **Shawarma Chicken Deviled Eggs \***

A blend of marinated chicken, curry, feta cheese and Kalamata olives and creamed egg yolks spooned into a hardboiled egg white half 30

### **Stir Fried Chicken Lettuce Wraps**

Marinated chicken, diced jicama, julienne carrots, sliced scallions and mushrooms sautéed in a sweet and tangy sauce, served with Iceberg lettuce cups 50

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# SELECTIONS...



# HOT SELECTIONS

All HOT SELECTIONS on this page serve 12 guests. These items are available in half orders.

## **Grilled Chicken Kabobs \***

Chicken skewered with bacon, sweet bell peppers and red onion, all glazed with Honey BBQ sauce 60

## **Mushroom Caps \***

Linguica sausage and herb cream cheese stuffed large mushroom caps, lightly breaded and deep fried 55

## **Spinach and Artichoke Dip**

Creamy blend of artichokes and baby spinach with parmesan and mozzarella cheese, served with Tortilla chips. 80

## **Rueben Egg Rolls \***

Smoked corned beef, sauerkraut and shredded Swiss cheese wrapped in a wonton shell and fried, served with 1000 Island dressing for dipping 70

## **Chopstick Shrimp \***

Tempura battered shrimp coated with puffed rice and served with a sweet Thai chili sauce for dipping 60

## **Peppered Chicken Tenders**

Battered and fried chicken tenders served with honey mustard, ranch and barbecue sauces. 60

## **Bacon Chicken Mac-n-Cheese Balls \***

Bacon, pulled chicken, macaroni noodles and aged cheddar cheese hand rolled and baked in house 80

## **Meatball Trio \***

Three tasty varieties served hot: BBQ, Italian marinara and Stroganoff style 60

## **Wing Trio**

Wings three ways: Chef Ben's prize winning sweet and tangy Thai glazed, Brined and smoked wings tossed in smoky BBQ sauce and of course, Traditional Buffalo style, served with ranch and celery on the side 90

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# SELECTIONS...

# HOT SELECTIONS

## **Sliders by the dozen:**

*You pick the flavor- we will deliver 12 at a time!*

### **Beef Brisket**

Coffee rubbed smoked beef brisket topped with dill Havarti and pickled red onion 48

### **Pulled Pork**

Honey rubbed smoked pulled pork topped with caramelized onion, cheddar cheese and southern slaw 48

### **Bacon Cheese Burger**

Grilled beef slider with thick cut bacon and cheddar cheese served with lettuce, tomato and pickle slices 48

### **Smoked Corned Beef**

House cured and smoked shredded corned beef topped with Swiss cheese and 1000 Island tossed slaw 48

### **Cubans**

House smoked pulled pork, sliced ham, smoked Gouda cheese, mango honey mustard and banana pepper relish 48

## **Build Your Own: \*** **Serves 12 guest**

*We give you the ingredients; you make it your own!*

### **Nacho \***

Seasoned ground beef, Chile con queso and fresh toppings: black olives, green onions, jalapeños, guacamole, sour cream and fire roasted tomato salsa all to load on crispy tortilla chips 125

### **Street Tacos \***

Shredded Pork Carnitas stuffed in a flour tortilla and fried to a golden brown, served with stewed black beans and roasted corn, jicama slaw, grilled limes, mango pico de gallo, salsa Verde and grilled fresh jalapeños 125

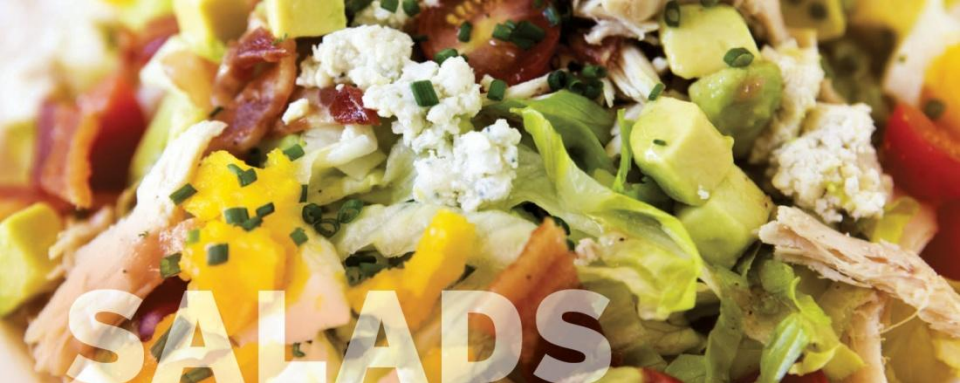
### **Phillies \***

Your choice of seasoned shaved rib eye or marinated shaved chicken breast which is then smothered in a rich white cheese sauce; Caramelized onions and sautéed bell peppers, roasted mushrooms on the side, Hoagie buns to hold it all 125

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## SELECTIONS...



All SALADS serve 12 guests EXCEPT the Individual Salads. All other salads are available in half orders.

### **Traditional Caesar**

Romaine lettuce, croutons, shaved parmesan cheese and Caesar dressing 45  
Add grilled chicken 25  
Add grilled shrimp 40

### **BLT**

Romaine lettuce, smoked bacon, cheddar cheese and tomatoes with herbed Ranch dressing and croutons. 45

### **Asian Shrimp \***

Crisp Romaine, Napa cabbage, cucumbers, carrots, Edamame, Won Ton crisps, sesame seeds and cilantro served with Honey Teriyaki dressing 65

### **Chef**

Garden fresh salad topped with sliced ham, turkey, salami, American and Swiss cheeses, cherry tomatoes and sliced red onions. Herbed Ranch and 1000 Island dressings on the side 55

### **Cobb \***

Chopped Romaine and iceberg lettuces with cherry tomatoes, bleu cheese, grilled chicken, smoky bacon, cucumber, hardboiled egg, red onion and chopped broccoli with herbed Ranch and Honey mustard dressing choices on the side 65

### **Southwest \***

Crisp iceberg lettuce tossed with black beans, roasted corn, pico de gallo, shredded cheddar cheese, sliced radish, green onion and grilled chicken 55

### **Individual salads:**

Garden Salad or Traditional Caesar Salads only - just big enough for one 6 per salad

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# SELECTIONS...



# WRAPS & SANDWICHES

All WRAPS & SANDWICHES serve 12 guests. All items are available in half orders.

## **Southwestern Wrap**

Shredded chicken Carnitas, mixed with pico de gallo, shredded Romaine, roasted corn, black beans and ranch dressing folded into a cheddar jack tortilla 60

## **Grilled Veggie Wrap \***

Grilled peppers, onions, squash, zucchini and mushrooms with a hummus spread in a garlic herb wrap 60

## **Asian Chicken Wrap \***

Napa cabbage, cashews, Thai glazed chicken, red onion, red pepper, Edamame and shredded carrots tossed in ginger honey mustard and wrapped in a roasted garlic tortilla 60

## **Smoked Pork Wrap**

Pecan smoked pulled pork, house BBQ sauce, roasted corn and southern style coleslaw and pepper jack cheese wrapped in a cheddar jack tortilla 60

## **Cajun Boursin Chicken**

Cajun dusted sliced chicken breast on a pretzel hoagie with a Boursin cheese spread, lettuce, tomato and sliced banana peppers 70

## **Italian Club \***

Cappicola ham, pepperoni and turkey layered on Focaccia bread with lettuce, tomato, pepperoncinis, roasted red pepper ranch spread and smoked Gouda cheese 85

## **Deli Bar \***

Build your own deli sandwich: Ham, turkey and roast beef; Swiss and Cheddar cheeses; lettuce, tomato, onion, and pickles, and herbed mayo and honey mustard on the side 120

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# SELECTIONS...





# PAPA JOHN'S PIZZA

## **The Works •**

Pepperoni, Italian sausage, mushrooms, onion, green peppers, black olives and ham. 22

## **Veggie Deluxe •**

Mushrooms, onion, green peppers and black olives. 22

## **The Meats •**

Pepperoni, ham, beef, sausage and bacon. 22

## **Pepperoni**

18

## **Sausage**

18

## **Cheese**

18

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## SELECTIONS...



# DESSERTS

All DESSERTS serve 12 guests. All items are available in half orders.

## Cookies and Brownies

Selection of fresh baked cookies and brownies. 30

*If you just want one or the other... we can do that too!*

## Toffee Bread Pudding \*

Brioche bread baked in a hazelnut custard and topped with toffee pecans and a bourbon caramel sauce 50

## Mini "Cakes" Duo \*

Almond latte fudge mini chocolate cakes and mini pumpkin cheesecakes side by side to make your belly happy! Almonds baked inside a chocolate fudge cake with a chocolate ganache and coffee cream cheese icing partnered with spiced pumpkin and cream cheese mini cheesecakes 35

## Donut Holes

House made donut holes tossed in cinnamon and sugar with chocolate, strawberry and butterscotch sauces for dipping 30

## White Chocolate Butterscotch Blondies

Chef Ben says every party is better with a blonde 60

## Xangos \*

Vanilla cheesecake wrapped in a tortilla, fried and tossed in cinnamon and sugar with a caramel drizzle 80

## Blueberry Crumble Bars \*

Graham cracker crust with a blueberry filling topped with cinnamon and oatmeal streusel 40

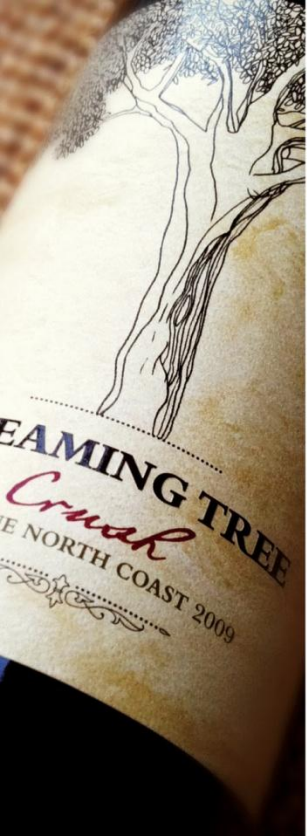
## Trio of Truffles \*

Three handmade truffles: Malt chocolate and peanut butter, gingerbread and dark chocolate and Oreo white chocolate 35

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# SELECTIONS...



**REFRESH**



**FRESH, MODERN & SIMPLE**



**Non-Alcoholic** (6 Pack)

Pepsi, Diet Pepsi, Sierra Mist,  
Mountain Dew 12

**Energy Drink** (6 Pack)

Rock Star Energy Drink 20

**Bottled Water** (6 Pack)

Aquafina 15

**Coffee**

KEURIG Coffee Kits 35  
(In Suite Brewer)

**Iced Tea** (Gallon)

27

**Domestic Beer** (6 Pack)

*Can be ordered individually through  
your server as well*

Budweiser 25

Bud Light 25

Coors Light 25

Miller Lite 25

Michelob Ultra 30

Boulevard Wheat 30

Shock Top White Ale 30

Corona 32

Sam Adams Lager 34

Guinness Stout 34

Fat Tire 36

Smirnoff Ice 36

10% Sales Tax applicable.

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**REFRESH...**





### **Lost Angel Moscato**

Sweet, crisp and light bodied perfect for dessert or aperitif 25

### **Hogue Late Harvest Riesling**

Lightly sweet, honey lemon and tangerine. 25

### **Woodbridge Pinot Grigio**

Floral notes, mild fruits and medium bodied. 20

### **Simply Naked Pinot Grigio**

Crisp, juicy lemon and grapefruit flavors with a dry finish 25

### **Kim Crawford Sauvignon Blanc**

Complex notes of white flowers and flint with multiple citrus aromas. Lively and balanced 60

### **Sean Minor Four Bears Sauvignon Blanc**

Palatable flavors of fresh melon, fig, lime and lingering finish. 25

### **Estancia Pinot Gris**

Tangerine, orange blossom, Tahitian vanilla, well-balanced 70

### **Woodbridge Chardonnay**

Citrus, apple and tropical fruits. 20

### **99 Vines Chardonnay**

Full bodied, vanilla, butter and green apple. 20

### **Franciscan Chardonnay**

Meyer lemon, Bartlett pears, crisp apples and flinty mineral notes 50

### **Au Contraire Chardonnay**

Citrus and tree fruits, brioche; round, elegant mouth feel; lingering finish 40

### **Cakebread Chardonnay**

Creamy, complex, yeasty fruits 145

### **Domaine Serene Soleil Chardonnay**

Baked Apple, crystallized ginger, honey suckle, barrel fermented 175

### **BLUSHES:**

### **Woodbridge White Zin**

Summer berries, light and refreshing. 20

### **Poiz Sangiovese**

Strawberry candy at first blush, balanced acidity, watermelon finish 40

**Price per Bottle.** 10% Sales Tax applicable.

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# REFRESH...



# REDS

## **Woodbridge Pinot Noir**

Cranberry, orange, licorice. 20

## **Sean Minor Four Bears Pinot Noir**

Bright acidity with flavors of raspberry and cherry with earthy aromas. 35

## **Mark West Pinot Noir**

Perfumed, strong floral aromas with black cherry and smoky oaks 35

## **Archery Summit Pinot Noir**

Blackberries, star anise, cinnamon; rose petal aroma, elegant finish 60

## **Primal Roots Red**

Blend of Merlot, Zinfandel and Syrah, full bodied, mocha and raspberries 35

## **Hot To Trot 14 Hands Red**

Blend of Cabernet and Merlot, with dark berry and currant notes 40

## **Woodbridge Merlot**

Black cherry, berry, chocolate. 20

## **Boomtown Merlot**

Bordeaux style, refined, fruity and very drinkable 30

## **Clos du Bois Merlot**

French style, dark berries, toasted oak and sweet tobacco leaf 50

## **Red Guitar Temperanillo**

Spicy, Dark Fruits 40

## **Justin Syrah**

Deep and complex with dark fruit and spicy, smoky notes 95

## **Diseño Malbec**

Full and fruity with jammy plum and sappy bouquet 40

## **Peachy Canyon Cirque du Vin**

Rare red blend; medium to full body; roasted nut and toffee flavors 38

## **Rosenblum Zinfandel**

High-toned, bright cherry, rhubarb and peppercorn 35

## **Duckhorn Decoy Zinfandel**

Bright, red fruit and spicy; ripe and appealing 70

## **Woodbridge Cabernet**

Dark fruits, cocoa and spices. 20

## **Boxhead Cabernet**

Herbaceous, smoky oak, currant flavors and full bodied. 30

## **Sterling Cabernet**

Cherry, cedar, and mocha flavors, silky feel with tannic finish. 50

## **Dreaming Tree Reserve Cabernet**

Classic Cabernet: blackberry, cherry and herbal notes 45

## **Round Pond Cabernet**

Complex acidity of fruits, warm herbs, velvety tannins 165

## **Ruffino Chianti**

Earthy, dark fruits and oak aged. 40

**Price per Bottle.** 10% Sales Tax applicable.

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# REFRESH...



# BUBBLY

## **Cooks Sparkling**

Citrus, summer fruits, semi-dry and slightly sweet 25

## **Dom Chandon Blanc de Noir**

Strawberry, currant, delicate aromas and medium bodied 45

## **Taittinger Francaise Champagne**

Yellow fruits, toasted nuts, rich feel and elegant finish 75

## **Also Available:**

### **Cocktails**

Cocktails are available through your Premium Seating attendant

### **Private Bar**

A fully stocked bar with a private bartender can be provided in your Premium Seating area.  
100 + cost of drinks

### **Adult Beverage Stations \***

Flavorful "adult" beverages in self-serve dispensers can be provided in your Premium Seating area, as long as all guests attending the event are of proper drinking age.

You can choose two from Traditional Lime margaritas, Strawberry rocks margaritas or Sangria for the Margarita station OR we can create a Bloody Mary bar to whet your whistle. These items do require a 72 hour notice of order.

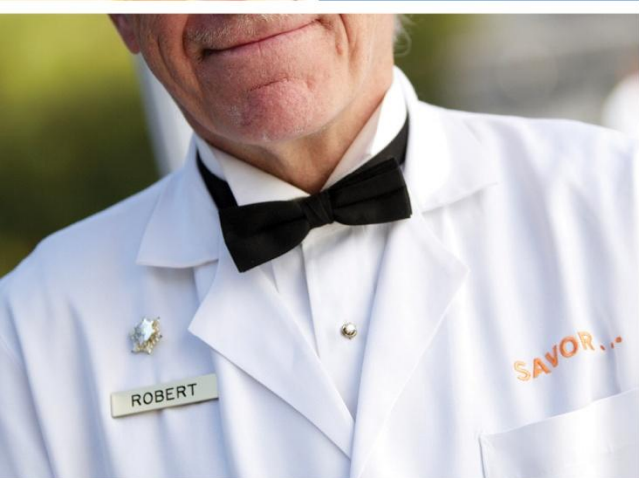
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# REFRESH...



# SERVICES



FRESH, MODERN & SIMPLE



Please contact the Premium Seating Catering Office for any special requests. All special requests will also require a 72 hour notice. As the exclusive in-house catering service for SAVOR..., SMG provides our Premium Seat holders with premier food and beverage selections for all events. All food is prepared on-site, by our SAVOR... Culinary Team and Executive Chef Ben George. The following is a guide to our policies and procedures for the Loge.

### **Advance Menu Ordering**

To ensure the highest level of presentation and service quality, we ask food and beverage orders be placed at least 72 business hours prior to an event. Our Premium Seating Catering office is available Monday through Friday, from 9:00am to 4:00pm. We accept pre-orders by phone, email, or fax. An ordering form is available for your convenience. All orders will be promptly followed by a confirmation via email.

### **Ordering Calendar:**

#### **Monday Events**

Wednesday by Noon

#### **Thursday Events**

Monday by Noon

#### **Sunday events**

Thursday by Noon

#### **Tuesday Events**

Thursday by Noon

#### **Friday Events**

Tuesday by Noon

#### **Wednesday Events**

Friday by Noon

#### **Saturday events**

Wednesday by Noon

### **Food and Beverage Ordering Contact**

Stacy Schraeder, Premium Seating Catering Manager, can be contacted via phone (316) 440-9082, email [Stacy.Schraeder@INTRUSTBankArena.com](mailto:Stacy.Schraeder@INTRUSTBankArena.com) or fax (316) 440-9187.

### **Event Day Ordering**

In the event an advance order is not placed 72 business hours prior to an event, the Event Day Menu will be available during the event and orders will be placed through your suite attendant.

## **Food Policies**

Food and beverages intended for consumption on the property must be purchased through SAVOR... SMG. Bringing any food or beverage into is strictly prohibited unless properly authorized by SAVOR... SMG. PUBLIC HEALTH CONTROL also prohibits a take away program for food in an arena atmosphere. Should you require food or beverage items not listed in our menu or have any dietary restrictions or allergies, please contact us at (316) 440-9082.

## **Payment Procedures**

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A credit card of VISA, MASTERCARD, DISCOVER or AMERICAN EXPRESS must be provided with your order for it to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our premium seating office and used to settle your bill for future events. Please notify the Premium Seating Catering office at (316) 440-9082 if you would like to complete this form.

## **Cancellation Policy**

If an event is cancelled for any reason, your order will be void and you will not be charged for your order. If you should need to cancel your food and beverage order, please contact the Premium Seating Manager at (316)440-9082 with your cancellation request at least 24 hours prior to the event. No charges will be incurred if you follow this procedure. Any Premium Seating orders cancelled within the 24 hour minimum will be assessed 50% of the invoice on food and beverage and 100% of the private attendant invoice if applicable. If the Premium Seating Catering Manager is not notified at all you will be charged the full cost of your order.

## **Private Attendant**

During an event, a suite attendant will be assigned to your suite with the responsibility to take your food and beverages orders and assist in maintaining your suite through the duration of an event. If you should desire a more personalized service for your guests, a private attendant is available. Requests for a private attendant must be made 1 week in advance. The services require an additional charge of \$50 per event.

## **Special Catering Requests**

SAVOR... would be delighted to assist you in planning any special functions in your suite. Please contact us should you desire to create a special menu or amenities such as flowers, ice carvings, or cakes available for your suite. Please allow at least 72 hours notice for special requests. Should you require food or beverage items not listed in our menu or have any dietary restrictions or allergies, please contact us at (316) 440-9082.

## **Alcoholic Beverage Policies**

SMG and SAVOR... are proud to promote both enjoyment and safety for our clients and their guests. SAVOR... has the exclusive right to the sale of all food and beverage service at INTRUST Bank Arena and is the sole alcoholic beverage licensee on the premises. We are subject to the regulations of the State Alcoholic Beverage Control Commission. Our policy prevents the serving of alcoholic beverages not purchased through the arena. Law prohibits alcoholic beverages from entering or leaving the arena. Minors under the age of 21 are not to consume alcoholic beverages. Alcohol sales will cease at designated times and consumption will be allowed through the duration of the event. Although it is the responsibility of the suite holder to monitor alcohol consumption, personnel has the right to check for proper identification and refuse service to persons who appear intoxicated. PLEASE BE A SAVOR... TEAM PLAYER and DRINK RESPONSIBLY!!

## **SAVOR... Catering**

SAVOR... would also be delighted to host your next event at INTRUST Bank Arena. We will provide your guests and clients the "Star Treatment." SAVOR... Catering and Executive Chef Ben George can create exceptional menus and provide a professional staff to amaze your guests with the hospitality and elegance of INTRUST Bank Arena. Our Catering Manager, Stacy Schraeder, will assist you with coordinating all aspects of your event. For more information, please contact her at 316-440-9082 or [Stacy.Schraeder@INTRUSTBankArena.com](mailto:Stacy.Schraeder@INTRUSTBankArena.com)