



**LOGE
MENU**



SAVOR... Intrust Bank Arena



SELECTIONS



FRESH, MODERN & SIMPLE



All SNACKS serve 4 guests.

Endless Popcorn

Freshly popped, lightly salted popcorn, replenished throughout the show. 8

SAVOR... Mixed Nuts

SAVOR... Blend of cashews, almonds, pecans and peanuts. 12

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. 12

Fresh Tortilla Chips & SAVOR... Salsas

Crisp, fresh tortilla chips served with a fire roasted tomato salsa and a corn and black bean salsa 9

Pub Cheese and Pretzels

SAVOR... Seasoned pretzels and three pub cheese: Aged Cheddar, Horseradish, and Jalapeno. 12

Pick 5

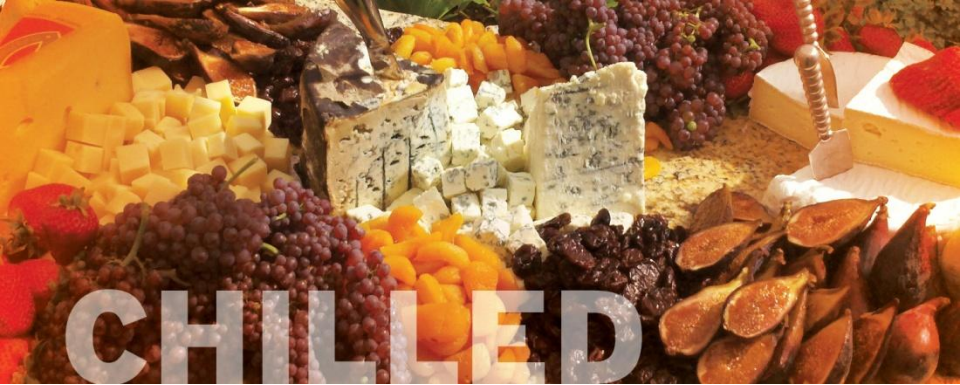
Your choice of:

M&M's, gummy bears, cashews, salted peanuts, yogurt covered pretzels, chocolate covered raisins, SAVOR... Potato Chips, Reese's Pieces, honey roasted peanuts, pretzel twists, mini Hershey's candy bars, Hershey's Kisses, Jelly Beans, Hot Tamales, and Mike and Ikes. 30

• 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 4 guests.

Vegetable Crudités

A selection of fresh vegetables served with peppadew hummus and herbed ranch. 17

Market Fresh Fruit Board

Seasonal fresh fruit display, served with honey yogurt dipping sauce. 17

International Cheese Board

Fine selections of cheese from around the world, served with crackers. 25

Mediterranean Duo

A twosome of traditional roasted garlic hummus and Kalamata olive tapenade served with lahvosh, grilled pita, and crostini.. 15

Canapé Platter*

Three varieties on one platter: Smoked Chicken and Pesto, Bleu Cheese and Candied Pecan, and Goat Cheese Bruschetta. 15

Shrimp Cocktail *

Jumbo shrimp served with SAVOR... Cocktail Sauce and fresh lemon wedges. 29

Shawarma Chicken Deviled Eggs *

A blend of marinated chicken, curry, feta cheese, Kalamata olives, and creamed egg yolks spooned into a hardboiled egg white half. 10

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. 17

* 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...



HOT SELECTIONS

All HOT SELECTIONS serve 4 guests.

Grilled Chicken Kabobs *

Chicken skewered with bacon, sweet bell peppers, and red onion, all glazed with Honey BBQ sauce. 20

Mushroom Caps *

Linguica sausage and herb cream cheese stuffed large mushroom caps, lightly breaded and deep fried. 19

Spinach and Artichoke Dip

Creamy blend of artichokes and baby spinach with parmesan and mozzarella cheese, served with fresh tortilla chips. 27

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. 24

Chopstick Shrimp *

Tempura battered shrimp coated with puffed rice and served with a sweet Thai chili sauce for dipping. 20

Peppered Chicken Tenders

Battered and fried chicken tenders served with honey mustard, ranch and BBQ sauces. 30

Bacon Chicken Mac-n-Cheese Balls *

Bacon, pulled chicken, macaroni noodles, and aged cheddar cheese hand rolled and baked In house. 27

Meatball Trio

Three tasty varieties served hot: BBQ, Italian marinara, and Stroganoff. 20

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 Traditional Buffalo style, served with ranch and celery on the side. 30

* 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...



HOT SELECTIONS

All HOT SELECTIONS serve 4 guests.

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:

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

Nacho *

Seasoned ground beef, Chile con queso, and fresh toppings: black olives, green onions, jalapenos, guacamole, sour cream, and fire roasted tomato salsa all to load on crispy tortilla chips. 42

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 jalapenos. 42

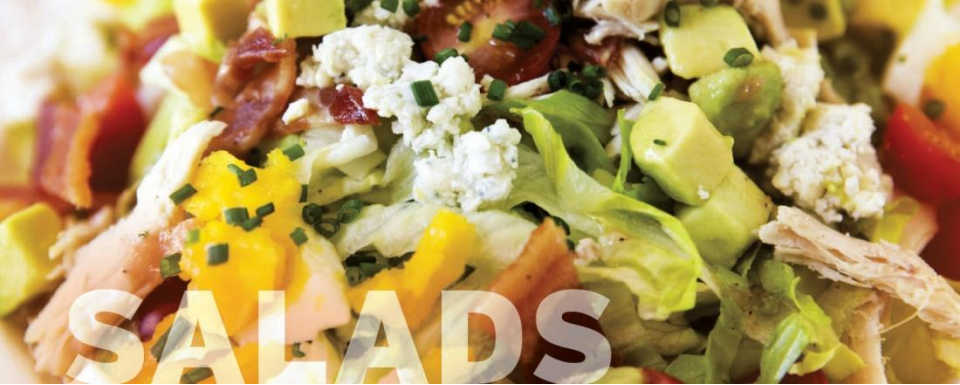
Phillies *

Your choice of seasoned shaved rib eye or marinated shaved chicken breast, smothered in a rich white cheese sauce; Caramelized onions and sautéed bell peppers and mushrooms on the side, Hoagie buns to hold it all. 42

• 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 SALADS serve 4 guests.

Traditional Caesar

Romaine lettuce, croutons, shaved parmesan cheese and Caesar dressing. 15
Add grilled chicken 9
Add grilled shrimp 14

BLT

Romaine lettuce, smoked bacon, cheddar cheese and tomatoes with herbed Ranch dressing and croutons. 15

Asian Shrimp*

Crisp Romaine, Napa cabbage, cucumbers, carrots, Edamame, Won Ton crisps, sesame seeds, and cilantro served with Honey Teriyaki dressing. 22

Chef

Garden fresh salad topped with sliced ham, turkey, salami, American and Swiss cheeses, cherry tomatoes and sliced red onions. Served with ranch and 1000 Island dressing. 19

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 on the side. 22

Southwest*

Crisp iceberg lettuce tossed with black beans, roasted corn, pico de gallo, shredded cheddar cheese, sliced radish, green onion, and grilled chicken. 19

• 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...



WRAPS & SANDWICHES

All WRAPS & SANDWICHES serve 4 guests.

Southwest Wrap

Shredded chicken Carnitas mixed with pico de gallo, shredded Romaine, roasted corn, black beans, and Chipotle Ranch dressing folded into a cheddar jack tortilla. 20

Grilled Veggie Wrap*

Grilled peppers, onions, squash, zucchini, and mushrooms with a hummus spread in a garlic herb wrap. 20

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. 20

Smoked Pork Wrap

Pecan smoked pulled pork, house BBQ sauce, roasted corn, southern style coleslaw, and pepper jack cheese wrapped in a cheddar jack tortilla. 20

Cajun Boursin Chicken

Cajun dusted sliced chicken breast on a pretzel hoagie with a Boursin cheese spread, lettuce, tomato, and sliced banana peppers. 25

Italian Club

Cappicola ham, pepperoni, and turkey layered on Focaccia bread with lettuce, tomato, pepperoncinis, roasted red pepper ranch spread and smoked Gouda cheese. 29

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. Served with wheatberry and thickcut sourdough. 40

* 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...



PAPA JOHN'S PIZZA

All PAPA JOHN'S PIZZAS are the Large size, cut into 8 slices.

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

• 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...



DESSERTS

All DESSERTS serve 4 guests.

Cookies and Brownies

Selection of fresh baked cookies and brownies. 12

Toffee Bread Pudding*

Brioche bread baked in a hazelnut custard and topped with toffee pecans and a bourbon caramel sauce. 17

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. 12

Xangos *

Vanilla cheesecake wrapped in a tortilla, fried and tossed in cinnamon and sugar with a caramel drizzle. 27

Donut Holes

House made donut holes tossed in cinnamon and sugar with chocolate, strawberry, and butterscotch sauces for dipping. 10

White Chocolate Butterscotch Blondies

Chef Ben says every party is better with a blonde. 20

Blueberry Crumble Bars*

Graham cracker crust with a blueberry filling topped with cinnamon and oatmeal streusel. 14

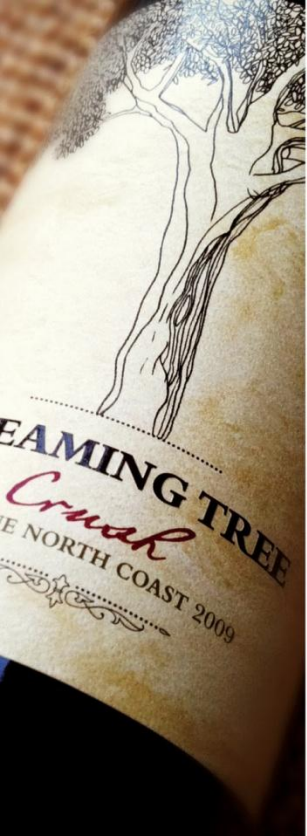
Trio of Truffles*

Three handmade truffles: malt chocolate and peanut butter, gingerbread and dark chocolate, and Oreo white chocolate. 12

• 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...



REFRESH



FRESH, MODERN & SIMPLE



Non-Alcoholic (6 Pack)

Pepsi, Diet Pepsi, Sierra Mist
and Mountain Dew 12

Energy Drink (6 Pack)

Rockstar Energy Drink 20

Bottled Water (6 Pack)

Aquafina 15

Beer (6 Packs of 12 oz cans)

Budweiser 25

Bud Light 25

Coors Light 25

Miller Lite 25

Michelob Ultra 30

Corona 32

Heineken 32

Guinness Stout 34

Fat Tire 36

10% Sales Tax applicable.

An 18% service charge is added to all food and beverage items, only 7% goes to your server.

REFRESH...



Wines Subject to Change - you will be notified if your choice is no longer available.

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

Kim Crawford Sauvignon Blanc

Lemon, grapefruit and tropical fruit notes 60

Sean Minor Four Bears Sauvignon Blanc

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

Woodbridge Pinot Grigio

Floral notes, mild fruits and medium bodied. 20

Simply Naked Unoaked Pinot Grigio

Crisp, refreshing, fruit forward 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, honeysuckle, barrel-fermented 175

BLUSHES:

Woodbridge White Zin

Summer berries, light and refreshing. 20

Poiz Sangiovese

Strawberry candy palette, balanced acidity, watermelon finish 40

Price Per Bottle.

Due to the glass policy, all wine bottles will be decanted into a plastic decanter prior to service. 10% Sales Tax applicable.

An 18% service charge is added to all food and beverage items, only 7% goes to your server.

REFRESH...



REDS

Woodbridge Pinot Noir

Cranberry, orange peel and 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, blackberry and 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 50

Justin Syrah

Deep complex dark fruit with 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, oak aged 20

Boxhead Cabernet

Herbaceous, smoky oak, currant, full-bodied 30

Sterling Cabernet

Cherry, cedar, mocha; 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

Price Per Bottle.

Due to the glass policy, all wine bottles will be decanted into a plastic decanter prior to service.
10% Sales Tax applicable.

An 18% service charge is added to all food and beverage items, only 7% goes to your server.

REFRESH...



BUBBLY

Wines Subject to Change - you will be notified if your choice is no longer available.

Cooks Sparkling

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

Cinzano Asti Spumante

Sweet honey, ripe peach- great with desserts 50

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

Price Per Bottle.

Due to the glass policy, all wine bottles will be decanted into a plastic decanter prior to service. 10% Sales Tax applicable.

An 18% service charge is added to all food and beverage items, only 7% goes to your server.

REFRESH...

Please contact the Premium Seating Catering Manager 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 Kasey Thexton. The following is a guide to our policies and procedures for Premium Seating Catering.

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

Kenzie Myers, Club Manager, can be contacted via phone (316) 440-9077, email kenzie.myers@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 Premium Seating attendant.

Food Policies

Food and beverages intended for consumption on the property must be purchased through SAVOR... SMG. Bringing any food or beverage into INTRUST Bank Arena 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) 440-9077.

Payment Procedures

Information provided upon placement of your order determines the payment method for each Premium Seating order. All Premium Seat 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 Club Manager at (316) 440-9077 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 Club Manager at (316) 440-9077 with your cancellation request at least 24 hours prior to the event. No charges will be incurred if you follow this procedure. Premium Seating Catering 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 Premium Seating attendant will be assigned to your Premium Seating area with the responsibility to take your food and beverages orders and assist in maintaining your Premium Seating area 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 Premium Seating area. Please contact us should you desire to create a special menu or amenities such as flowers, ice carvings, or cakes available for your Premium Seating area. 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) 440-9077.

Alcoholic Beverage Policies

SMG and SAVOR... are proud to promote both enjoyment and safety pertaining to alcohol consumption 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 allowed 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 Premium Seat holder to monitor alcohol consumption, personnel has the right to check for proper identification and refuse service to persons who appear to be 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 Premium Seating 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