



LOGE MENU



SAVOR...INTRUST Bank Arena



SELECTIONS



FRESH, MODERN & SIMPLE



SNACKS

All SNACKS serve 4 guests.

Endless Popcorn

Freshly popped, lightly salted popcorn, replenished throughout the show. 10

SAVOR... Snack Mix

Savory snack mix of nuts and other snack pieces with a little kick. 10

SAVOR... Kettle Chips & Dips

SAVOR... Potato Chips accompanied with two house made dips: Herbed Ranch and French Onion. 12

Avocado Toast Platter

A dozen of each: Bacon and Tomato, Shrimp and Peppadew, and crispy Carnitas and Pineapple Pico de Gallo. 45

PICK FIVE 40

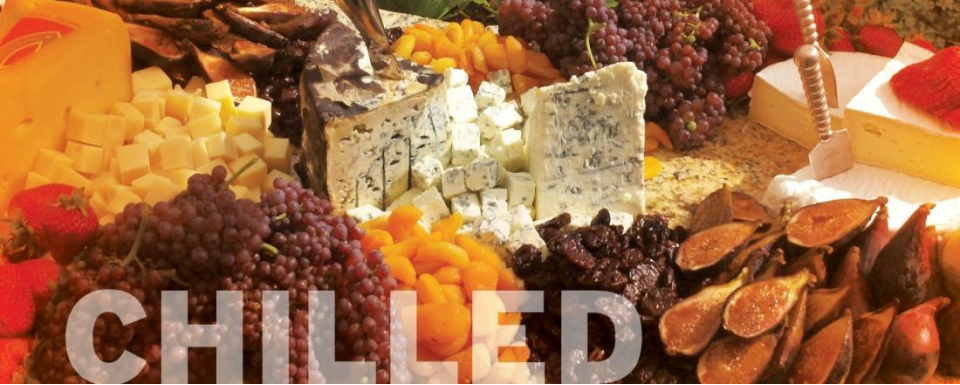
please choose 5 of the following:

M&M's
Cashews
Peanuts
Fancy Mixed Nuts
Yogurt Covered Pretzels
SAVOR... Kettle Chips
Reese's Pieces
Seasoned Pretzel Twists
Gummy bears
Mini Hershey's Candy Bars
Licorice Bites
Sour Balls
Mints
Hot Tamales
Mike & Ikes

All items require a mandatory 72-hour notice prior to the event.

An 18% administrative fee will be added to all food and beverage sales; only 7% goes to your server.

SELECTIONS...



All CHILLED SELECTIONS serve 4 guests.

Charcuterie Board

Cured and smoked meats, pickled vegetables, cheeses with toast points and mustards. 25

Farmer's Market Veggies

A selection of fresh vegetables served with hummus and herbed ranch. 20

Farmer's Market Fruit

Seasonal fresh fruit display. 20

Artisan Cheese Board

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

Hummus Duo

A twosome of traditional roasted garlic hummus and sun dried tomato and basil hummus served with lahvosh, grilled pita, and crostini. 15

Asian Bites

Chile lime Edamame, Crispy spiced chickpeas and Wasabi peas. 30

Shrimp Cocktail

Jumbo shrimp served with SAVOR... cocktail sauce and fresh lemon wedges. 30

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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

Chicken and a Biscuit

Fluffy golden baked biscuits stacked with fried chicken tenders, bacon and smoked Gouda, smothered with bacon chicken gravy. 30

Potato Skin Trio

Roasted redskin potatoes stuffed three ways: spicy chorizo, bacon and green onion, and caramelized shallot. 25

Meatball Trio

Three tasty varieties served hot: BBQ, Italian marinara, and Stroganoff. 35

Peppered Chicken Tenders

Battered and fried chicken tenders served with honey mustard, ranch, and barbecue sauces. 25

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

Spinach and Artichoke Dip

Creamy, melted white cheese dip filled with pieces of artichokes and chopped spinach. 20

Taco Bar

Choose beef or pork stuffed tacos: Served with stewed black beans and corn, grilled jalapenos, jicama slaw, shredded lettuce, shredded cheese, Pico de Gallo and salsa. 42

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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

Spicy Chicken

Fried chicken tenders tossed in spicy Buffalo sauce then topped with pickles and melted Swiss cheese. 48

Banh Mi

Asian marinated pork loin sliced and served with cucumbers, cilantro, shredded carrot, grilled jalapenos and sweet Thai mayo. 48

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SELECTIONS...



WRAPS & SANDWICHES

All WRAPS & SANDWICHES serve 4 guests.

Chicken Club

Grilled chicken, smoked bacon and ham, sliced cheddar and Swiss, lettuce, tomato Russian dressing on a brioche bun. 30

Monte Cristo Croquettes

Ham, turkey, Swiss and cheddar on Brioche bread, lightly battered and grilled served with fresh strawberry jam on the side. 42

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

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. 20

Papusa

El Salvadorian street food staple made with Chef Ben's award winning Smoked Pork Chili Verde stuffed into a thick corn tortilla, served with jicama slaw, avocado crème and salsa. 25

Italian Sub

Smoked ham, Genoa salami, Prosciutto, lettuce, tomato, banana pepper relish, Provolone cheese and creamy Italian dressing on local artisan bread. 30

Chicken Caesar Wrap

Grilled chicken, Romaine lettuce, Parmesan cheese and Caesar dressing wrapped up in a flour tortilla. 25

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SELECTIONS...



Now made in house by your SAVOR...team: Large Pizzas cut into 8 slices.

Supreme

Pepperoni, Italian sausage, mushrooms, onion, green peppers, black olives and ham. 30

Veggie

Mushrooms, onion, green peppers, and black olives. 30

Meat Eaters

Pepperoni, ham, beef, sausage and bacon. 30

BBQ Chicken

Tangy BBQ sauce, grilled chicken, bacon and red onions. 30

Johnny No Name

Ham, pepperoni, banana peppers, jalapenos and caramelized onions. 30

Meatballer

Herbed meatballs, Alfredo sauce, grilled chicken, yellow onion and sundried tomato. 30

Pepperoni

25

Sausage

25

Cheese

25

All items require a mandatory 72-hour notice prior to the event.

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SELECTIONS...



DESSERTS

All DESSERTS serve 4 guests.

Cookies and Brownies

Selection of fresh baked cookies and brownies. 10

Caramel Churro Chex Mix

Sweet caramel dusted Chex Mix made in house. 25

Strawberry Short Cake

Chunks of vanilla cake, strawberries soaked in vanilla and Gran Marnier topped with fresh ginger whipped cream. 17

German Chocolate Brownies

Sweet chocolate brownies topped with an Irresistible rich and gooey, nutty coconut frosting. 10

Cherry Crisp

Chef made spicy sweet cherry filling topped with toffee pecan streusel and served with fresh whipped cream. 20

Sea Salt Cocoa Caramel Crispy Bar

Buttery marshmallow with chocolate and golden-crisped rice cereal mixed with sea salt, caramel bits and chewy marshmallow pieces all drizzled with caramel. 12

Flourless Chocolate Cake

Gluten free option for your sweet tooth. 70

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SELECTIONS...



Non-Alcoholic (6 Pack)

Pepsi
Diet Pepsi
Mist Twist
Mountain Dew
15

Energy Drink (6 Pack)

Rockstar Energy Drink 20

Bottled Water (6 Pack)

Aquafina 15

Beer (6 Packs of 12 oz cans)

Budweiser 30
Bud Light 30
Coors Light 30
Miller Lite 30
Michelob Ultra 30
Corona 35
Guinness Stout 35
Fat Tire 35

REFRESH...



WHITES

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

Menage et Trois Moscato

Very sweet dancers on your taste buds. 30

Cupcake Moscoto

Vibrant with flavors of nectarine, peach and honey. 30

Hogue Late Harvest Riesling

Lightly sweet, honey lemon and tangerine. 30

Trimbach Reisling Alscase

Creamy white with defined acidity and flavors of pear, smoke, and lemon meringue. 30

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

Dreaming Tree Sauvignon Blanc

Fresh and juicy with tropical fruits and a crisp, clean finish. 25

Hudel Weine Gruner Veltliner

Dry, lime and green pepper flavors, great alternative to Sauvignon Blanc. 25

Woodbridge Chardonnay

Citrus, apple and tropical fruits. 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

Price Per Bottle.

Due to the glass policy, all wine bottles will be decanted into a plastic decanter prior to service.

REFRESH...



REDS

Woodbridge Pinot Noir

Cranberry, orange peel and licorice. 20

La Crema Pinot Noir

Sonoma Coast standard dark berries, sweet tobacco, plums, layered with blood orange and exotic spice with lingering finish. 60

Mark West Pinot Noir

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

Petit de Petite

Syrah blends with bright notes and floral bouquets. 40

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

Hey Mambo Red

Sultry red with vanilla bean and brandy soaked cherry notes. 30

Goats Do Roam Red Blend

Direct, with ripe cherry pie and plum flavors, subtle vanilla notes, juicy finish. 35

Duckhorn Decoy Zinfandel

Bright, red fruit and spice: ripe and appealing. 70

Woodbridge Cabernet

Dark fruits, oak aged. 20

Finca Los Primos Cabernet

Red plum, boysenberry, herbal accents with a crisp and mineral finish. 35

Sterling Cabernet

Cherry, cedar, mocha; silky feel with tannic finish 50

Z Alexander Brown Uncaged Cabernet

Black cherry, cola, and mocha; smooth and balanced. 30

Dreaming Tree Reserve Cabernet

Classic Cabernet: blackberry, cherry and herbal notes 40

Price Per Bottle.

Due to the glass policy, all wine bottles will be decanted into a plastic decanter prior to service.

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

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 Ben George. 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.

SERVICES...

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