



SAVOR...

PREMIUM MENU

INTRUST Bank Arena

● SNACKS ● CHILLED ● HOT SELECTIONS ● SALADS ● SIDES ● WRAPS & SANDWICHES ● THE PIZZA JOINT ● DESSERTS ● REFRESH ● PREMIUM INFORMATION ●



Snacks

All Snacks serve 12 guests unless otherwise specified.

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

Endless Popcorn

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

SAVOR... Snack Mix

SAVOR... Savory Snack Mix of Nuts and other snack pieces, with a little kick! 20

SAVOR... Kettle Chips & Dips

SAVOR... Potato Chips accompanied with two House Made Dips: Herbed Ranch and French Onion 20

Avocado Toast Platter •

A few of each: Bacon and Tomato, Shrimp and Peppadew and Crispy Carnitas and Pineapple Pico de Gallo 45

Pick Five...

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, Skittles, Salt Water Taffy, Chocolate Covered Nuts, Sour Balls, Hot Tamales or Mike and Ikes. 60

Add a bowl of Ranch or French Onion Dip to your Pick Five... 12



Chilled

All items serve 12 guests unless otherwise specified.

All items are available in half orders.

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

Charcuterie Board •

Cured and Smoked Meats, Pickled Vegetables, Cheeses with Toast Points and Mustards 75

Veggie Tray

A selection of Fresh Vegetables served with Hummus and Herbed Ranch 45

Fruit Tray

Seasonal Fresh Fruit Assortment 50

Artisan Cheese Board

Fine selections of Cheese from around the world, served with Crackers 65

Hummus Duo

A twosome of traditional Roasted Garlic Hummus and Sun Dried Tomato and basil Hummus served with Cracker Breads 45



Chilled

All items serve 12 guests unless otherwise specified.

All items are available in half orders.

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

Lobster Rolls ●

Fresh Lobster Salad stuffed in a split New England Bun 110

Salad Shooters ●

Grilled Chicken with Romaine and Kale, Pecans,
Sundried Cranberries, Feta and Red Onion 45

OR

Shrimp with Mango, Romaine, Cilantro, Gouda Cheese
and Pickled Onion 55

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

Shrimp Cocktail ●

Jumbo Shrimp served with SAVOR... Cocktail Sauce
and Fresh Lemon Wedges 75



Hot Selections

Most Hot Selections serve 12 guests. These items are available in half orders, except where indicated.

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

- Flatbreads:** (not available in half orders)
Choose one of the following four options:
Sausage, Pesto, Red Bell Pepper and Fresh Mozzarella 15
Mushroom, Caramelized Onion, Figs and Gorgonzola 15
Pancetta, Apple, Smoked Cheddar and Arugula 15
Grilled Chicken, Cappicola, Pineapple and Pickled Onion 15
- Mini franks**
Wrapped Hot Dogs served with Beer Mustard and Spicy Ketchup 70
- Chef's Mozz Stix** •
Mozzarella wrapped in Risotto, lightly breaded with House Made Marinara 40
- Meatball Trio**
Three tasty varieties served hot:
BBQ, Italian Marinara and Stroganoff style 100
- Potato Skin Trio** •
Roasted red skin potatoes stuffed three ways: Spicy Chorizo, Bacon and Green Onion and Caramelized Shallot 55
- Jumbo Fried Shrimp** •
Lightly breaded with Lemon Wedges and Cocktail Sauce 110
- Southwest Cigars**
Seasoned Chicken, Corn and Black Beans fried to perfection with Chipotle Ranch Dip 95
- Pick Three Wings**
Please choose three of the following flavors:
Traditional Buffalo, Sweet and Soy Asian, BBQ, Garlic Parmesan, Mango Habanero, Sesame Thai 100



Hot Selections

Most Hot Selections serve 12 guests. These items are available in half orders, except where indicated.

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

Bacon Wrapped Poppers ●

Jalapeños stuffed with Creamy Pub Cheese, wrapped in Bacon and Deep Fried 45

Chicken Tenders

Traditional Chicken Tenders with Honey Mustard, Ranch and Barbecue Sauces for dipping 80

Spinach and Artichoke Dip

Traditional style with Tortilla Chips 60

Hot Crab Dip ●

Creamy and Rich Crab Dip topped with Pepper Jack Cheese and served with Grilled Breads and Crackers 85

American Fry Bar

Refillable Crinkle Cut Fries served with Cut Throat Porter Chili, Melted Cheese Sauce, Fresh Grilled Jalapeños, Bacon Bits, Avocado Cream, Spicy Ketchup, Sour Cream and Chives, Banana Pepper Relish and Agave Barbecue Sauce to make your own masterpiece 80

Taco Bar ●

Choose Beef or Pork Stuffed Tacos; stewed Black Beans and Corn, Grilled Jalapeños, Jicama Slaw, Shredded Lettuce, Shredded Cheese, Pico de Gallo and Salsa on the side 85

Grilled Chicken Kabobs ●

Chicken skewered with Bacon, Sweet Bell Peppers and Red Onion, all glazed with Honey BBQ Sauce 70



Hot Selections

Most Hot Selections serve 12 guests. These items are available in half orders, except where indicated.

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

Fried Pickle Twists ●

Spiraled Pickles battered and Corn Chip Coated Fried and served with Spicy Ranch Dipping Sauce 50

Fresh Tortilla Chips & SAVOR... Trio Dips

Crisp, fresh Tortilla Chips served with a Fire Roasted Tomato Salsa, con Queso and Guacamole 75

Sliders by the dozen:

Turkey Reuben

Turkey Pastrami, 1000 Island, Sauerkraut and Swiss Cheese 40

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 35

Bacon Cheese Burger

Grilled Beef Slider with Thick Cut Bacon and Cheddar Cheese served with Lettuce, Tomato and Pickle Slices 45

Buffalo Chicken

Fried Chicken Tender tossed in Spicy Buffalo sauce topped with Pickles and melted Swiss Cheese 40



Salads

All Salads and Sides serve 12 guests.

All other salads are available in half orders.

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

BLT

Crisp Romaine, Smoked Bacon, Cheddar Cheese, Tomatoes and Croutons with Ranch Dressing 50

Chef Salad

Ham, Turkey, Salami, Cheddar, Swiss, Grape Tomatoes, Red Onions, Croutons with Ranch and 1000 Island on the side 55

Traditional Caesar

Romaine Lettuce, Croutons, Shaved Parmesan Cheese and Caesar Dressing 30

If you add Grilled Chicken 60

If you add Grilled Shrimp 70

Southwest ●

Crisp Iceberg Lettuce tossed with Black Beans, Roasted Corn, Pico de Gallo, Shredded Cheddar Cheese, Sliced Radish, Green Onion and Grilled Chicken 55

Garden House

Baby Field Greens, Tomatoes, Red Onion, Cucumbers and Croutons; Ranch and Balsamic Vinaigrette 40



Sides

All Salads and Sides serve 12 guests.

All other salads are available in half orders.

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

Pork Green Chili •

Chef Ben's award winning Pork Chili Verde 70

Smoked Chicken and Shrimp Gumbo •

Bayou approved 75

Broccoli Slaw •

Chopped Broccoli, Carrots, Cabbage and other fresh goodies mixed with a Creamy Slaw Dressing 45

Mac n Cheese •

Chef Ben's own mixture of Cheeses on fat Macaroni Noodles 50

Potato Salad •

Traditional creamy style 45



Wraps & Sandwiches

Wraps & Sandwiches serve 12 guests.

All items are available in half orders.

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

Lobster Rolls •

Fresh Lobster Salad stuffed in a split New England Bun 110

Chicken Club •

Grilled Chicken, Smoked Bacon and Ham, Sliced Cheddar and Swiss, Lettuce, Tomato and Bacon Russian Dressing on a brioche bun 95

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 65

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

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce, Parmesan Cheese and Caesar Dressing wrapped up in a Flour Tortilla 60

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



The Pizza Joint

Now made in house by your SAVOR...team:

Large Pizzas cut in 8 slices.

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

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, Jalapeños, and Caramelized Onions 30

Meatballer ●

Herbed Meatballs, Alfredo Sauce, Grilled Chicken, Yellow Onion and Sundried Tomato 30

Pepperoni

25

Sausage

25

Cheese

25



Desserts

All Desserts serve 12 guests.

All items are available in half orders.

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

Giant Cookies ●

Peanut Butter, M&M and Chocolate Chip 45

Caramel Churro Chex Mix ●

Sweet Caramel Dusted Chex Mix made In house 25

Sticky Pecan Cinnamon Twist ●

Not your average Sticky Bun 75

Donut Holes

Cinnamon and Sugar Covered Fried Donut Holes with Chocolate, Strawberry and Caramel Dipping Sauces 25

Cheesecake Pops ●

Assortment of Chocolate Tuxedo, Cherry Pink Cashmere and Toffee Top hats 45

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 45

Flourless Chocolate Cake ●

Gluten Free option for your sweet tooth 85

Cookies and Brownies

Selection of Fresh Baked Cookies and Brownies 30

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



Refresh

All Beverages available for Event Day Ordering.
10% Alcohol Tax Included. An 18% Administrative Fee
is added to all food and beverage items, only 7% goes to
your server.

Non-Alcoholic Beverages

Sodas (6 Pack)

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper,
Diet Dr. Pepper 15

Bottled Water (6 Pack)

Aquafina 15
Sparkling Water 20

Coffee

KEURIG Coffee Kits. (In Suite Brewer) 35

Iced Tea (3 Gallon) 27

Beer

Domestic Beer (6 Pack)
Can be ordered individually through your server as well 16 oz:
Budweiser 40
Bud Light 40
Coors Light 40
Miller Lite 40
Michelob Ultra 40

12 oz Beer:
Boulevard Pale Ale 35
Shock Top White Ale 35
Corona 40
Modelo 50
Negra Modelo 35
Seasonal 35 (will vary) 35
Sam Adams Lager 35
Guinness Stout 50

Other:
Strawberitas 35
Angry Orchard cider 50

Rosé / Blushes:

Woodbridge White Zin
20

Angels and Cowboys Rosé
35

Kim Crawford Rosé
40

White Wine

Menage et Trois Moscato
30

Cupcake Moscato
30

Hogue Late Harvest Riesling
30

Woodbridge Pinot Grigio
20

Dreaming Tree Sauvignon Blanc
25

Kim Crawford Sauvignon Blanc
40

Santa Margherita Pinot Grigio
60

Woodbridge Chardonnay
20

Franciscan Chardonnay
50

Au Contraire Chardonnay
40

Cakebread Chardonnay
145

Acrobat Pinot Grigio
30

Red Wine

Woodbridge Pinot Noir
20

Mark West Pinot Noir
35

La Crema Pinot Noir
60

Primal Roots Red
35

Woodbridge Merlot
20

Boomtown Merlot
30

Z Alexander Brown Uncaged Proprietary Blend
30

Hey Mambo Red
30

Goats Do Roam Red Blend
35

Woodbridge Cabernet
20

Sterling Cabernet
50

Z Alexander Brown Uncaged Cabernet
30

Dreaming Tree Cabernet
40

Zin-Phomaniac Old Vine Zinfandel
35

Vinaceous Voodoo Moon Shiraz
30

Skyfall Cabernet
40

Bubbly

Cooks Sparkling
25

Cinzano Asti Spumante
30

Also Available:

Cocktails

Call and premium brand 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.
(Recommended only in the party suites.)



Premium Information

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 Suite.

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. Any food or beverage orders that you wish to have waiting for your guests upon arrival are considered advanced orders and require the 72 hour notice. 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 |
| Tuesday Events | Thursday by Noon |
| Wednesday Events | Friday by Noon |
| Thursday Events | Monday by Noon |
| Friday Events | Tuesday by Noon |
| Saturday Events | Wednesday by Noon |
| Sunday Events | Thursday 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 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