



**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... 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 35*

### **Avocado Toast Platter \***

*A few of each: Bacon and tomato, Shrimp and Peppadew and crispy carnitas and pineapple Pico de Gallo 45*

### **Popcornia \***

*One large bowl of each specialty popcorn made In house: Chocolate Toffee, Truffle Parmesan and Sriracha Cheddar 45*

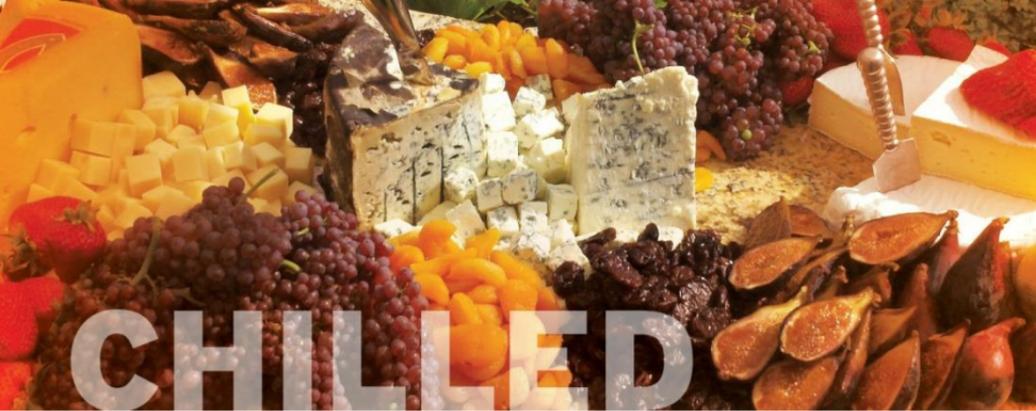
### **Pick Five ... please choose 5 from the following:**

*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 or Mike and Ikes. Add a bowl of Ranch or French Onion dip to your Pick Five... 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. 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.

### **Charcuterie Board**

*Cured and smoked meats, pickled vegetables, cheeses with toast points and mustards 75*

### **Farmer's Market Veggies**

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

### **Farmer's Market Fruit**

*Seasonal fresh fruit assortment 50*

### **Artisan Cheese Board**

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

### **Hummus Duo**

*A twosome of traditional roasted garlic hummus and sun dried tomato and basil hummus served with cracker breads 45*

### **Asian Bites \***

*Chile lime Edamame, Crispy spiced chick peas and Wasabi peas 30*

### **Chilled Beef Tenderloin \***

*Seasoned and smoked to perfection, chilled then sliced, our beef tenderloin is then served on tasty rolls with creamy horseradish sauce 150*

### **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. 85*

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# SELECTIONS...



# HOT SELECTIONS

All HOT SELECTIONS 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*

## **Chicken and a Biscuit**

*Fluffy golden baked biscuits stacked with fried chicken tenders, bacon and smoked Gouda, smothered with bacon chicken gravy 60*

## **Arancini \***

*Risotto pockets stuffed with fresh mozzarella, coated lightly with seasoned bread crumbs and deep fried, sweet and sour marinara on the side 35*

## **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 50*

## **Fried Pickle Twists \***

*Spiraled pickles battered and corn chip coated fried and served with spicy ranch dipping sauce 45*

## **Duck Egg Rolls \***

*Peking style duck, Napa cabbage, micro greens, shredded carrot and green onion rolled in a wonton and fried golden brown served with an Asian dipping sauce 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*

## **Bacon Wrapped Poppers \***

*Jalapeños stuffed with creamy pub cheese, wrapped in bacon and deep fried 50*

## **Fresh Tortilla Chips & SAVOR... trio dips**

*Crisp, fresh tortilla chips served with a fire roasted tomato salsa, con queso and guacamole 75*

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# SELECTIONS...

# HOT SELECTIONS

## **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 60*

## **Spinach and Artichoke Dip**

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

*If you would like to add smoked chicken 50*

## **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 125*

## **Chicken Tenders**

*Traditional chicken tenders with honey mustard, ranch and barbecue sauces for dipping 70*

## **Sliders by the dozen:**

### **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 tender tossed in spicy Buffalo sauce topped with pickles and melted Swiss cheese 48*

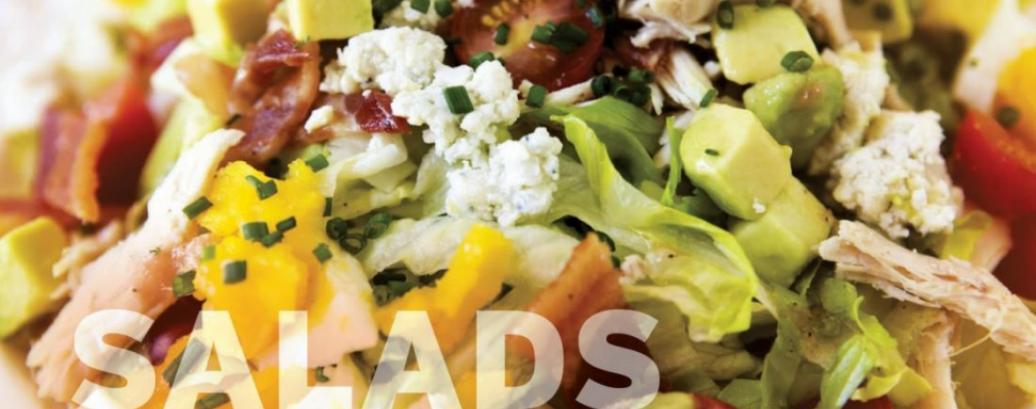
### **Bahn Mi**

*Asian marinated pork loin sliced thin and served with cucumbers, cilantro, shredded carrot, grilled jalapeños and sweet Thai mayo 48*

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## SELECTIONS...



All SALADS AND SIDES serve 12 guests. All other salads are available in half orders.

### **Asian Shrimp \***

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

#### **BLT**

*Crisp Romaine, smoked bacon, cheddar cheese, tomatoes and croutons with Ranch dressing 45*

#### **Traditional Caesar**

*Romaine lettuce, croutons, shaved parmesan cheese and Caesar dressing 70*

*Add grilled chicken 45*

#### **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*

### **Pork Green Chili \***

*Chef Ben's award winning pork chili Verde*

### **Smoked Chicken and Shrimp Gumbo \***

*Bayou approved*

### **Broccoli Slaw**

*Chopped broccoli, carrots, cabbage and other fresh goodies mixed with a creamy slaw dressing*

### **Mac n Cheese**

*Chef Ben's own mixture of cheeses on fat macaroni noodles*

### **Stewed Black Beans and Corn**

*Slightly spicy*

### **Potato Salad**

*Traditional creamy style*

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# SELECTIONS...



# WRAPS & SANDWICHES

BETWEEN THE BREADS serve 12 guests. All items are available in half orders.

## **Chicken Club**

*Grilled chicken, smoked bacon and ham, sliced cheddar and Swiss, lettuce, tomato and bacon Russian dressing on a brioche bun 85*

## **Monte Cristo Croquettes \***

*Ham, turkey, Swiss and cheddar on Brioche bread, lightly battered and grilled, fresh strawberry jam on the side 125*

## **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*

## **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*

## **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 75*

## **Italian Sub \***

*Smoked ham, Genoa salami, Prosciutto, lettuce, tomato, banana pepper relish, Provolone cheese and creamy Italian dressing on local artisan bread 85*

## **Chicken Caesar Wrap**

*Grilled chicken, Romaine lettuce, Parmesan cheese and Caesar dressing wrapped up in a four tortilla 75*

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# SELECTIONS...



# THE PIZZA JOINT

*Now made in house by your Savor...team: Large Pizzas cut in 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, jalapeños, and caramelized onions 30*

## **Meatballer \***

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

## **Pepperoni**

25

## **Sausage**

25

## **Cheese**

25

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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!*

## **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 50*

## **German Chocolate Brownies \***

*Sweet chocolate brownie topped with an irresistible rich and gooey, nutty coconut frosting 25*

## **Donut Holes**

*Cinnamon and sugar covered fried donut holes with chocolate, strawberry and caramel dipping sauces 25*

## **S'mores Blondies**

*Graham cracker, chocolate chips and marshmallow bars 35*

## **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 35*

## **Cherry Crisp \***

*Chef made spicy sweet cherry filling topped with toffee pecan streusel and served with fresh whipped cream 60*

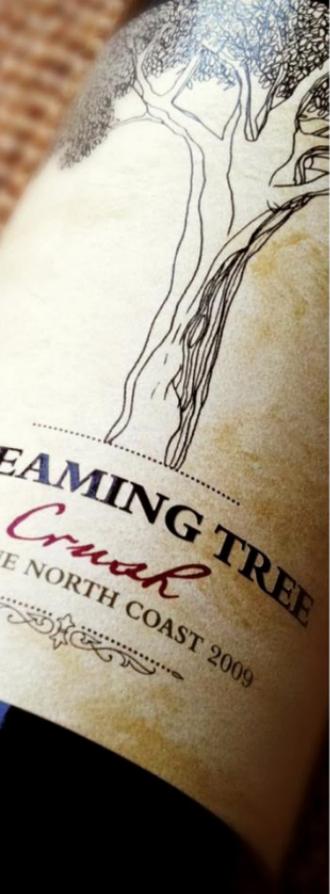
## **Flourless Chocolate Cake \***

*Gluten free option for your sweet tooth 70*

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## SELECTIONS...



**REFRESH**



**FRESH, MODERN & SIMPLE**



**Non-Alcoholic** (6 Pack)

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

**Bottled Water** (6 Pack)

*Aquafina 15*

**Coffee**

*KEURIG Coffee Kits 35  
(In Suite Brewer)*

**Iced Tea** (3 Gallon)

*27*

**Domestic Beer** (6 Pack)

*Can be ordered individually through  
your server as well*

*Budweiser 30*

*Bud Light 30*

*Coors Light 30*

*Miller Lite 30*

*Michelob Ultra 30*

*Boulevard Wheat 35*

*Shock Top White Ale 35*

*Corona 35*

*Deschutes Black Butte Porter 35*

*Seasonal 35 (will vary)*

*Sam Adams Lager 35*

*Guinness Stout 35*

*Fat Tire 35*

*Henry's Hard Soda 35*

10% Alcohol Tax Included

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**REFRESH...**



### **Menage et Trois Moscato**

*Very sweet dancers on your taste buds 30*

### **Cupcake Moscato**

*Vibrant with flavors of nectarine, peach and honey 30*

### **Hogue Late Harvest Riesling**

*Lightly sweet, honey lemon and tangerine. 30*

### **Trimbach Riesling Alsace**

*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*

### **Santa Margherita Sauvignon Blanc**

*Clean, dry and versatile 60*

### **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*

### **BLUSHES:**

### **Woodbridge White Zin**

*Summer berries, light and refreshing. 20*

**Price per Bottle.** 10% Alcohol Tax Included.

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# REFRESH...



# REDS

## **Woodbridge Pinot Noir**

*Cranberry, orange, licorice. 20*

## **Mark West Pinot Noir**

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

## **La Crema Pinot Noir**

*Sonoma Coast standard-Dark berries, sweet tobacco, plums, layered with blood orange and exotic spice with a lingering finish 60*

## **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, berry, chocolate. 20*

## **Boomtown Merlot**

*Bordeaux style, refined, fruity and very drinkable 30*

## **Z Alexander Brown Uncaged**

## **Proprietary Blend**

*Ripe blueberry, baking spices; robust and full-bodied 30*

## **Hey Mambo Red**

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

## **Goats Do Roam Red Blend**

*Ripe cherry pie and plum flavors, subtle vanilla notes, juicy finish 35*

## **Duckhorn Decoy Zinfandel**

*Bright, red fruit and spicy; ripe and appealing 70*

## **Woodbridge Cabernet**

*Dark fruits, cocoa and spices. 20*

## **Finca Los Primos Cabernet**

*Red Plum, boysenberry, herbals accents with a crisp and mineral finish 35*

## **Sterling Cabernet**

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

## **Z Alexander Brown Uncaged Cabernet**

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

## **Dreaming Tree Cabernet**

*Classic Cabernet: blackberry, cherry and herbal notes 40*

**Price per Bottle.** 10% Alcohol Tax Included

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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*

## **Cinzano Asti Spumante**

*Sweet and fruity, highly drinkable  
bubbly 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)*

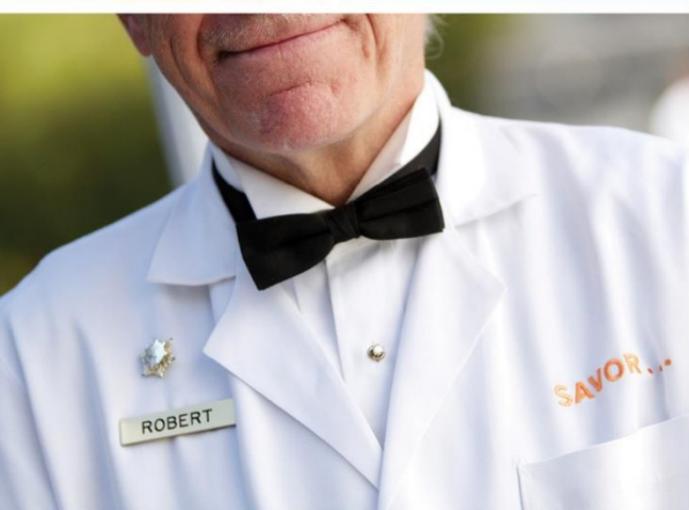
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# REFRESH...



## 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. **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

#### 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 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)