

SAVOR...

Luxury Suite Catering
2011 - 2012



MOHEGAN SUN
ARENA AT CASEY PLAZA



Welcome

SAVOR...SMG Catering welcomes you and your guests to the VIP Luxury Suites at Mohegan Sun Arena at Casey Plaza.

As the exclusive provider of food and beverage services at Mohegan Sun Arena, we are committed to the highest standards of quality and service. Our culinary staff is committed to providing the finest food, services and amenities for you and your guests.

Our suite menu features an appealing array of foods, from appetizers to our VIP packages, salads to sandwiches, hot and cold entrees, sweet desserts and complete beverage service.

Please do not hesitate to call with any questions, special requests or to place your order.

Premium Services Manager
(570) 970-3523

www.mohegansunarenapa.com

Suite Information

Mohegan Sun Arena Catering Policies and Procedures

Menus

As the exclusive caterer of Mohegan Sun Arena, SAVOR is committed to the highest standards of quality and service. Our menu offers a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our In Suite Dining Selection, we would be glad to customize a menu for any occasion you are planning to celebrate. Please contact our Suite Catering department at (570) 970-3523 and a representative will be happy to plan a menu for your special occasion.

Cancellations

Should you need to cancel your food & beverage order, please contact the Suite Catering office at (570) 970-3523 with your cancellation request at least 24-hours prior to the event not including any special order items which will be invoiced at 100%. No charges will be incurred if you follow this procedure. Suite 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.

Service Charges and Taxes

A standard service charge of 18% will be assessed on all food & beverage orders for the purpose of compensating suite attendants and support staff. Food and non-alcoholic beverages are subject to all current local and state sales tax.

Delivery, Equipment, and Disposables

Unless otherwise requested, food and beverage orders will be delivered to your suite one hour prior to the event. All suites will be provided with the necessary chafing dishes, as well as the appropriate service utensils. Additionally, a reasonable supply of disposable wares will be provided at no additional cost.

Ordering Prior to the Event

Food and beverage orders may be placed with the Suite Catering staff by calling (570) 970-3523 during daily business hours from 9:00 A.M. – 3:00 P.M. On event days, our staff will be available to assist you from 9:00 A.M. until the conclusion of the event. For your added convenience, a fax order sheet is available. Our fax number is (570) 970-7611. All food and beverage orders placed by fax will be confirmed by a member of our Catering staff via fax confirmation. To avoid confusion, please specify the Suite Number, Suite Owner's Name, Event Contact, the Date and Time of the event in which you are ordering, as well as the name and telephone number of the party placing the order. We also encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplicate orders.

To ensure that SAVOR will meet your food and beverage requirements, we request that you place your orders by 3:00pm, two (2) business days prior to the event.

EVENT DAY	ORDER DUE BY 3:00p.m.
Monday	Prior Weeks Thursday
Tuesday	Prior Weeks Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday	Thursday
Sunday	Thursday

Suite Information

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Ordering During the Event

A separate event day menu is provided in each suite for your review. Orders may be placed through your suite attendant or by contacting "Room Service" from your suite telephone. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre-event order, not replace it. Your cooperation is sincerely appreciated. **Please allow up to 1 hour for delivery of event day orders.**

VIP Service

China and linen service are available at an additional cost. Fresh cut flowers and additional VIP services can also be arranged with the Suite Catering department by calling (570) 970-3523.

Personalized Service

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders and periodically assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for an event, please contact the Suite Catering office at (570) 970-3523 and allow 48 hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$75.00.

Alcoholic Beverages

SAVOR is responsible for the administration of the sale & service of alcoholic beverages in accordance with the laws & regulations of the Commonwealth of Pennsylvania. Therefore, in compliance with the State law, all beer, liquor and wine must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the Mohegan Sun Arena. Pennsylvania State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite owner and purchaser of alcohol to ensure that no minors or intoxicated person consume alcoholic beverages in their suite. SAVOR management reserves the right to check for proper identification & refuse service to persons who appear to be intoxicated.

Par Stocks

Each suite will have a private, locked liquor cabinet and refrigerator. Upon request, our suite catering staff will stock each with the quantity & selection of liquors, wines, beer and soft drinks chosen by the suite owner (the "par-stock"). As the stock is depleted, our staff will replenish to the agreed upon "par-stock" level and an invoice will be provided for your records post-event. Please contact the Suite Catering office to establish your "par-stock" levels.

Methods of Payment

An invoice listing all food, beverage and related charges will be prepared and presented at the conclusion of each event. If you are a Suite Owner, you may pay with a major credit card, cash or company check. If you are a guest and are responsible for food and beverage services, please inform the Suite Catering office if you will be paying by credit card. The credit card that is being used must be presented at the event. We will require your credit card number when you place your order. If you would like to pay by company check, we must receive full pre-payment of all charges at least three (3) business days prior to the event. MasterCard, VISA, American Express, and Discover are the major credit cards accepted by SAVOR.

Packages

Serve 12 guests

***The Hat Trick**

Wavy Potato Chips with French Onion Dips
Pretzel Nuggets with Honey Mustard Dipping Sauce
Tri Colored Tortilla Chips with Garden Salsa
\$50.00 (\$4.17 per person)

***The Minor League**

Sicilian Pizza (12 Cuts)
All Beef Arena Hot Dogs
Classic Fried Chicken Tenders
Fresh Baked Cookies
Bottomless Arena Popcorn
\$160.00 (\$13.33 per person)

The Blue Line

Bottomless Arena Popcorn
Buffalo Chicken Wings with Celery Sticks,
Ranch and Bleu Cheese Dipping Sauces
Sirloin Burger Sliders- 24 Individually Prepared Sirloin Sliders Served on
Miniature Brioche Rolls with Baby Greens, Tomatoes,
Slivered Red Onion and Boursin Cheese
Pulled Pork BBQ Sandwiches
Fresh Baked Cookies and Brownies
\$230.00 (\$19.17 per person)

The MVP ~ Serves 15 Guests

Soft Baked Stuffed Pretzel Assortment
Vegetable Spring Rolls with Soy and Duck Sauces
Cheese Board
Market Fresh Fruit Display
Peppered Tenderloin of Beef with Cabernet Infused Sautéed
Onions & Mushrooms. Served with Dinner Rolls, Garlic Mashed Potatoes, and Vegetables
Chicken Piccata Served with a Caesar Salad & Italian Bread
Seasonal Dessert Display
\$625.00

**Please See The Beverage Section of Our Menu
For Complete Add-on Beverage Options**

Prices Do Not Include 18% Service Charge or 6% Sales Tax
All Menu Items Serve 12 Guests Unless Otherwise Noted
Items Notated By An * Are Available For Event Day Purchase

Snacks

Serve 12 Guests

*Tri-Colored Corn Tortilla Chips
Fresh Garden Salsa \$18.00

*Bottomless Arena Popcorn \$9.00

*Pretzel Nuggets
Honey Mustard Sauce \$12.00

*Add Salsa Con Queso \$8.00

*Add a Cheese Crock \$8.00

*Add Guacamole \$10.00

*Soft Baked Pretzel Braids

Spicy Brown Mustard \$22.00

*Add a Cheese Crock \$8.00

*Wavy Potato Chips

French Onion Dip \$20.00

*Stuffed Soft Pretzel Assortment

Four of Each Stuffed Pretzel: Cream Cheese, Jalapeño Cheddar, Pizza \$45.00

*UTZ Party Mix

\$15.00

Pizza

*Sicilian Style Square

\$22.00

*Pizza Toppings:

Pepperoni, Sausage, Mushroom, Extra Cheese, Pepper & Onion \$2.00 each

Gluten Free Personal Cheese Pizza (7 inches)

\$12.00

* Ask your Suite Attendant about the Specialty Pizza of the Night *

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Appetizers

Serve 12 Guests

Quesadilla Trio

Monterey Jack, Shredded Chicken and Steak
Grilled and Served with Salsa, Guacamole and Sour Cream Over Spanish Rice \$52.00 (4.33 per person)

Market Fresh Fruit Display

Seasonal Fresh Fruit, Served with Honey-Yogurt
Dipping Sauce - Market Price

*Cheese Board

Brie, Pepper Jack, Cheddar, Swiss, Colby Jack and
Boursin Cheeses, Seasonal Berries,
with Assorted Cocktail Breads \$50.00

Farmers Market Vegetable Crudités

Celery, Carrots, Cucumbers, Broccoli, Cauliflower, Cherry Tomatoes,
With Ranch \$60.00

Loaded Potato Skins

Bacon, Pepper Jack & Cheddar Cheeses
Served with Sour Cream and Green Onion \$65.00

Shrimp Cocktail

Jumbo Shrimp Served with Cocktail Sauce & Lemon
Wedges - Market Price

*Potato & Cheese Pierogies

Sautéed in Butter & Caramelized Onion with Sour Cream \$45.00

*Buffalo Pierogies

Tossed in Hot Wing Sauce, Served with Bleu Cheese \$45.00

*Deluxe Nacho Bar

Tri-Colored Corn Tortilla Chips with All Toppings on the Side:
Southwestern Ground Beef, Nacho Cheese Sauce, Sliced Jalapeños,
Black Olives, Diced Tomatoes, Sour Cream and Garden Salsa \$45.00 (\$3.75 per person)

*Add Guacamole \$10.00

*Mozzarella Sticks

With Marinara \$40.00

*Jalapeño Poppers

Stuffed with Cheddar Cheese \$32.00

*Fried Pickle Chips

With Ranch \$40.00

*Buffalo Wing Dip

With Tri Colored Tortilla Chips \$35.00 (\$2.92 per person)

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Arena Favorites

*Classic Fried Chicken Tenders

Ketchup, Honey Mustard and BBQ
Serves 4-6 \$34.00 Serves 10-12 \$56.00

*Chicken Wings

Celery Sticks,
Ranch and Bleu Cheese
Choice of Sauce: BBQ, Mild or Hot
Serves 4-6 \$40.00 Serves 10-12 \$65.00

*Boneless Chicken Bites

Celery Sticks,
Ranch and Bleu Cheese
Choice of Sauce: BBQ, Mild or Hot
Serves 4-6 \$40.00 Serves 10-12 \$65.00

*Potato Pancakes

With Sour Cream \$35.00

*Waffle Fries

With Ketchup \$20.00
*Add a Cheddar Cheese Crock \$8.00

*Pepperoni Pizza Rolls

With Marinara Sauce \$50.00

*Sweet Potato Fries

Tossed in Brown Sugar, Served with Maple Syrup \$20.00

Cold Sandwiches & Salad

*3 Foot Turkey Hoagie

Turkey, American Cheese, Green Leaf Lettuce,
Sliced Tomatoes, Red Onion Slices,
Pickle Spears, Banana Peppers, Mayonnaise &
Yellow Mustard on the Side \$55.00

Tuscan Chicken Caesar Wrap

Romaine Lettuce tossed with Grilled Chicken, Artichoke
Hearts, Kalamata Olives, Shaved Pecorino, Garlic Crostini
and Caesar Dressing in a Honey Tortilla Wrap. \$60.00

*Add German Potato Salad \$20.00

Pittsburgh Salad

Romaine, Cherry Tomatoes, Shredded Carrots and
Cucumber, Red Onion Topped with Natural Cut
Fries and Sirloin Steak, Ranch Dressing
Serves 10-12 \$65.00 (\$5.42 per person)

*Classic Caesar Salad

Romaine, Shaved Pecorino Romano, Garlic Crostini,
House-Made Dressing
Serves 4-6 \$30.00 Serves 10-12 \$60.00 (\$5.00 per person)
*Add Grilled Chicken \$15.00

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Hot Sandwiches

Panini Sampler

Roast Beef, Caramelized Onion, Sautéed Mushrooms, Horseradish Sauce
Classic Ham & Swiss with Whole Grain Mustard Sauce
Roast Turkey, Mozzarella Cheese, Tomato and Red Onion \$60.00 (\$5.00 per person)

*Philly Cheese Steak Sandwiches

Chopped Sirloin, Sautéed Green & Red Peppers, Caramelized Onion, American Cheese,
Ketchup, Mayo & Pepper Relish with Club Rolls \$60.00 (\$5.00 per person)

*Meatball Subs

In Marinara with Provolone & Club Rolls \$75.00

*Crispy Buffalo Chicken Sliders

With Bleu Cheese \$55.00

*Jumbo Arena Hot Dogs

Ketchup, Yellow Mustard, Pickle Relish,
Chopped Onion, with Potato Buns
Serves 4-6 \$24.00 Serves 10-12 \$48.00

Sirloin Sliders

24 Individually Prepared Sirloin Sliders with Baby Greens,
Tomatoes, Slivered Red Onion and Boursin Cheese \$75.00

*Add Hot Dog Chili \$8.00

*Add Cheese Sauce \$8.00

*Add Sauerkraut \$8.00

*Pulled Pork BBQ Sandwiches

Shredded Roast Pork, Coleslaw & Kaiser Buns \$55.00

Serve 12 Guests **Entrées**

Asian Station

Chicken or Beef with White Rice or Noodles, Tossed in Your Choice of Sauce- Thai or Sweet & Sour. Served in an
Asian Take Out Container with Sautéed Vegetables and a Fortune Cookie \$150.00

Linguine Abruzzi

Roasted Peppers, Sweet Italian Sausage and Linguine
Tossed in a Mild Tomato Sauce Served with a
Caesar Salad and Italian Bread \$185.00

Chicken Piccata

Fresh Lemon, Capers, White Wine, Romano and Fresh
Herbs Atop Tender Breaded Chicken Filets
over Penne Pasta Served with a
Caesar Salad and Italian Bread \$185.00

Peppered Tenderloin of Beef

Peppered Beef Loin Grilled to Your Temperature of Choice served with Cabernet Infused Sautéed
Onions and Mushrooms. Served with Dinner Rolls, Garlic Mashed Potatoes and Seasonal Vegetables
Market Price

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Dessert

Serve 12 Guests

*Ice Cream Sundae Station

Vanilla & Chocolate Ice Creams with Toppings:
Oreo Cookies, Chocolate & Rainbow Sprinkles,
Pineapple, Chocolate, Strawberry & Caramel Sauces,
Cherries & Whipped Cream \$60.00 (\$5.00 per person)

*Add Hockey Helmet Bowls \$1.00 Each

*Cookies & Brownies

Assorted Fresh Baked Cookies and Brownies \$25.00

*State Fair Fried Sampler

Oreo Cookies, Twinkies &
Miniature Snickers, served with Chocolate and
Strawberry Sauces \$25.00

*Funnel Cake Stix

With Powdered Sugar Topping \$35.00

*New York Cheesecake

12 Slices ~ Served with Cherry Topping \$40.00

*Seasonal Cake

September, October, November—Pumpkin Spice
December, January, February—Apple Walnut Crumb
March, April, May—Carrot Cake
June, July August—Strawberries & Cream Cheesecake
6 Slices—\$30.00

Soft Drinks & Mixers

Gourmet Coffee and Tea Package

A Selection of Individual Pods of Coffees and Herbal Teas Presented in Your Suite \$27.00

Soft Drinks Sold by the 6-Pack

Coke
Diet Coke
Sprite
Sprite Zero
Barq's Root Beer
Cherry Coke
Nestea Sweetened Iced Tea
Minute Maid Pink Lemonade
\$8.00 each (\$1.33 per can)

Bottled Water Sold by the 6-Pack

Dasani Bottled Water
\$9.00 Each (\$1.66 per bottle)

Mixers Sold by the 4-Pack

Pineapple Juice
\$5.00 each (\$1.25 per can)

Orange Juice
Cranberry Juice
\$8.75 each (\$2.18 per bottle)

Sold by the Liter

Tonic Water
Ginger Ale & Club Soda
\$5.00 each

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Liquor

Sold by the Bottle

Vodka

Ketel One (375ml bottle) **\$40.00**
Svedka Vodka (750ml bottle) **\$50.00**
Svedka Raspberry Vodka (750ml bottle) **\$55.00**
Svedka Vanilla Vodka (750ml bottle) **\$55.00**
Ketel One (750ml bottle) **\$65.00**
Grey Goose (750ml bottle) **\$90.00**

Bourbon

Jim Beam (375ml bottle) **\$25.00**
Jim Beam (750ml bottle) **\$48.00**
Knob Creek (750ml bottle) **\$80.00**

Scotch

Dewars White Label (375ml bottle) **\$40.00**
Dewars White Label (750ml bottle) **\$70.00**
Johnnie Walker Black Label (750 ml bottle) **\$95.00**

Whiskey

Seagram's 7 (750ml bottle) **\$34.00**
Jack Daniels (375ml bottle) **\$30.00**
Jack Daniels (750ml bottle) **\$62.00**
Crown Royal (750ml bottle) **\$75.00**

Gin

Tanqueray (375ml bottle) **\$35.00**
Tanqueray (750ml bottle) **\$55.00**
Bombay Sapphire (750ml bottle) **\$75.00**

Rum

Captain Morgan (375ml bottle) **\$24.00**
Captain Morgan (750ml bottle) **\$45.00**
Bacardi (750ml bottle) **\$45.00**
Malibu Coconut (750ml bottle) **\$45.00**

With Advanced Authorization, Your Guests May Also Have Individual Drinks from our Suite Level Bar Added onto your Final Suite Invoice

Sold by the 6-pack

Beer

Coors Cutter Non Alcoholic

\$12.00 each (\$2.00 per can)

Coors Light, Miller Lite, Yuengling Lager, Stegmeier Amber Lager

\$16.50 each (\$2.75 per bottle)

Labatt Blue

\$19.50 each (\$3.25 per bottle)

Sam Adams, Sam Adams Seasonal

\$21.00 each (\$3.50 per bottle)

Blue Moon, Wine Cooler Mixed Variety Pack

Molson Canadian, Corona, Heineken, Amstel Light, Stella Artois

\$22.00 each (\$3.66 per bottle)

Prices Do Not Include 18% Service Charge or 6% Sales Tax

* All Beverage Selections are Available for Event Day Purchase

Wine

Sold by the Bottle

House Selection

Sycamore Lane Chardonnay, Cabernet Sauvignon, White Zinfandel
\$25.00

Reserve Selection

Reisling, Blufeld ~ Aromas of citrus, peach, and floral notes. It's fresh with a juicy mid-palate, balanced acidity and a sweet, lingering finish ~ \$38.00

Pinot Grigio, Woodbridge by Robert Mondavi ~ Charming fruit, spice, floral and mineral notes from cool California vineyards ~ \$35.00

Sauvignon Blanc, Monkey Bay ~ Tropical fruit-driven aromas of pineapple and gooseberry complemented by hints of pink grapefruit, capsicum, and passionfruit ~ \$40.00

Chardonnay, Clos du Bois ~ Ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel ~ \$45.00

Chardonnay, Toasted Head ~ Bright tangerine and pear fruit aromas are highlighted by clove and nutmeg. Its crisp acidity with pear and toasty butterscotch oak flavors add to a long finish with a creamy texture ~ \$45.00

Merlot, Woodbridge by Robert Mondavi ~ Velvety smooth layers of black cherry, blackberry and chocolate character, with just a hint of oak ~ \$35.00

Pinot Noir, Woodbridge by Robert Mondavi ~ Elegant cranberry and black cherry character with complex orange peel, licorice and peppery spice accents ~ \$35.00

Cabernet, Talus ~ Bright full flavors and underlying characters of green pepper and green olive. It has full ripe tannin and a sweet toasty oak finish ~ \$34.00

Zinfandel, Ravenswood ~ Raspberries, blueberries, black cherries, and spicy hints of oak spring forth from the fruit-laden aroma of this wine ~ \$40.00

Cook's Extra Dry Champagne ~ \$35.00

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