



**Blue Cross Arena**

—at the—

**WAR MEMORIAL**

**LUXURY SUITES MENU**

**2018 / 2019**



Welcome to Blue Cross Arena at the War Memorial!

Delaware North Sportservice welcomes you to yet another exciting season at Blue Cross Arena at the War Memorial, home of the Rochester Americans and Rochester Knighthawks!

As the exclusive food and beverage provider to Blue Cross Arena, Delaware North Sportservice is delighted to offer you the finest cuisine and highest level of service. It is our distinct pleasure to have you and our guests here for a game, concert or special event, and we are committed to the promise of creating special experiences, one guest at a time.

We look forward to providing you and your guests with your favorite food and beverage selections for a truly memorable event!

Thank you!

Delaware North Sportservice

### **Delaware North Suite Catering Contact Information**

#### **Greg Henrichs**

Food & Beverage Manager

#### **Delaware North**

Blue Cross Arena

One War Memorial Square

Rochester, NY 14614

C: (585) 465-9157

E: [ghenrichs@delawarenorth.com](mailto:ghenrichs@delawarenorth.com)

#### **Peter Barone**

General Manager

#### **Delaware North**

Blue Cross Arena

One War Memorial Square

Rochester, NY 14614

P: 585.438.1743

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***\*Please send all catering requests and orders to both Greg Henrichs and Peter Barone***

## **Policies. Procedures.**

### **Method Of Payment**

We request that suite holders keep a credit card on file with the Suites Office. All orders must be received with instructions to use the credit card on file or be submitted with another credit card number. Any orders received without proper payment information will not be placed.

### **Beverage Par Stocking System**

We recommend that Leased Suite Owners establish a par level for their suites with the assistance of our Suites Administrator. You may select which beverages you want to keep on your beverage par from our Suites menu. Your selections will then be automatically replenished to par level after each event and you will receive a summary of the charges for the items consumed at the event. Items that are sold in quantities of six will be replenished by six cans/bottles.

### **Food Allergies**

If you or your guest suffer from a food allergy or sensitivity, please contact the Suites Office at 585-454-5335. Please keep in mind some of the ingredients used in our offerings originate in facilities where common food allergens may be used.

### **Dietary Restrictions**

In the effort to meet the needs of our guests, the Blue Cross Arena Suite Menu is designed to provide a wide array of choice. If you or your guests adhere to dietary restrictions that cannot be met, please contact the Suites Office at (585)-454-5335.

### **Alcoholic Beverages**

New York state law prohibits the sale of alcoholic beverages to persons under the age of 21. Therefore, all fans under the age of 40 should be prepared to show proper identification and proof of age when purchasing alcoholic beverages at Blue Cross Arena.

We reserve the right to check for proper identification and refuse to a person that appears to be intoxicated. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of New York, no alcoholic beverages may be brought in or removed from the suites at any time.

## **Ordering Deadlines**

All food & beverage orders are due by 2pm ET, two business days prior to each game in order to be considered advance orders. Orders received after the Advance Order Deadline are considered Event Day Orders and will be delivered to the suite in the order in which they are received. There will be a limited Event Day Menu available.

<u>Event Day</u>	<u>Deadline Day</u>
Saturday, Sunday & Monday	Thursday 2pm
Tuesday	Friday 2pm
Wednesday	Monday 2pm
Thursday	Tuesday 2pm
Friday	Wednesday 2pm

All beverages and snack items will be available for your enjoyment upon your arrival in the suite. To ensure the quality and presentation, hot items will be delivered up to 30-60 minutes after gates open. Food and alcoholic beverage orders will end at the start of the 3<sup>rd</sup> period. Soft drink and water services are available throughout the event.

## **Changes/Cancellations**

Should you need to change or cancel an order, please call the main office at (585)-454-4335 with your cancellation at least 24 hours prior to the event to avoid any charges.

## **Tax, Administrative Charge & Tipping Policy**

As a convenience to our guests, we have included this policy to clarify the administrative charge and tipping policy in the Luxury Suites at Blue Cross Arena.

Sales tax of 8.00% will be added to all orders. An 18% Administrative Charge calculated on the cost of any food and beverage order will automatically be added. This is an Administrative Charge, it is not a gratuity or tip, will not be distributed to the employees providing your service and will be retained by Rochester Sportservice, LLC to pay competitive wages and enhance amenities.

## Snacks

All selections serve 12 guests, unless otherwise noted

\*Available Game Day **GF** Gluten-Free **N** Contains Nuts **V** Vegetarian

\*Souvenir Snack \$45 **N** **V**

Popcorn, peanuts, and chocolate-covered pretzels

\*Chip and Dip \$25 **V**

Kettle chips and French onion dip

\*Salsa Trio \$30 **GF** **V**

Corn tortilla chips, pico de gallo, salsa verde and roasted corn salsa

**Upgrade your Trio**

*Add queso blanco to your trio \$15 **GF** **V***

*Add guacamole to your trio \$15 **GF** **V***

\*Classic Popcorn \$22 **V**

Endless supply of butter flavored popcorn

\*The Candy Shop \$30 **GF** **N** **V**

M&Ms milk chocolate, M&M peanut, Reese's Pieces or Swedish fish or Sour Patch Kids

Gourmet Nuts \$50 **V** **N**

Assortment of gourmet nuts

Gourmet Snacks \$45 **N**

Seasoned beet chip, sea salt & garlic kale chips, parmesan edamame, jerky, salami chips, herbed cashews, side of pickled vegetables, and garlic aioli

## Starters

All selections serve 6 guests, unless otherwise noted

\* Available Game Day **GF** Gluten-Free **N** Contains Nuts **V** Vegetarian

### **Artisan Cheese and Charcuterie \$60**

Cured meats, regional cheeses, fresh & dried fruits and gourmet crackers

\* **Fresh Fruit \$45 GF V**

Seasonal fruits and berries

\* **Chicken Wings \$60**

30 Traditional Buffalo chicken wings, celery and blue cheese

\* **Chicken Tenders \$60**

30 Traditional Buffalo, BBQ sauce, and ranch

\* **Chicken Wing & Tender Duo \$60**

15 Chicken wings, 15 chicken tenders, celery, blue cheese and BBQ sauce

**Shrimp Cocktail \$55 GF**

12 Jumbo shrimp, horseradish cocktail sauce, remoulade and fresh lemon

**Mediterranean Mezze \$55 V**

Roasted garlic hummus, tzatziki, cucumber tomato salad, spicy olive mix, pepper relish, feta, pita chips and naan bread

**Farmers Market Crudité \$42 GF V**

Haricot vert, teardrop tomato, cucumber stick, heirloom carrots, celery stick, broccoli/cauliflower florets, French onion dip and garlic hummus

**Chinese Dumpling \$38**

18 Pan-fried pork dumpling and sweet chili mango dipping sauce

**Pulled Pork with BBQ Sauce \$65**

Smoked Pork Sliders with BBQ Sauce

\* **Original Pizza Logs \$40**

18 pizza logs & roasted tomato marinara

\* **Bavarian Pretzel Sticks \$40 V**

Warm pretzels with beer cheese and grain mustard

## Salad

*All selections serve 12 guests, unless otherwise noted*

\*Available Game Day **GF** Gluten-Free **N** Contains Nuts **V** Vegetarian

### \*Traditional Caesar Salad \$50 **V**

Romaine lettuce, aged parmesan cheese and garlic croutons

### Lebanese Tabbouleh \$40 **V**

Bulgar Wheat with parsley, Mint, Olives, Tomato, Peppers & Lemon Vinaigrette

### Greek Salad \$50

Romaine, Red Onion, Kalamata Olives, Cucumber, Tomato, Feta Cheese, Pepperoncini, Greek Dressing

### Cobb Salad \$55 **GF**

Romaine lettuce, turkey, applewood bacon, avocado, cucumber, tomato, blue cheese, hard-boiled egg and red wine vinaigrette

### New York Salad \$55 **GF N V**

Mixed Greens, Spinach, Cheddar Cheese, New York State Apples, Dried Cranberries, Candied Walnuts, Raspberry Vinaigrette

#### Enhance your salads

*Add herb grilled chicken \$15 **GF***

## Sides

*All selections serve 6 guests, unless otherwise noted*

### Grilled & Roasted Seasonal Vegetables \$20 **GF V**

Pesto Marinated Grilled Zucchini, Yellow Squash, Asparagus, Portobello Mushroom w Roasted Red Pepper

### Potato Salad \$20 **GF**

Roasted Fingerling Potatoes, Applewood Bacon, Whole Grain Mustard Dressing, Chives

### Coleslaw \$20 **V**

Savoy & Red Cabbage, Crispy Apples, Carrot, Candied Walnuts, Green Goddess Dressing

### Pickle Bar \$15 **GF V**

House made dill pickle, bread & butter pickles, and pickled mushrooms

### Homemade Pasta Salad \$20 **GF V**

Penne, Roasted Red Pepper, Olives, Cucumber, Tomato, Feta, Pesto

## Sandwiches, Sliders & Dogs

*All selections serve 6 guests, unless otherwise noted*

\*Available Game Day **GF** Gluten-Free **N** Contains Nuts **V** Vegetarian

### \*Zweigle's Hot Dogs \$45

6 all meat franks, traditional rolls and condiments

#### Enhance your Hot Dogs

*Add a side beer cheese to compliment your hot dogs \$10*

### Specialty Sausage \$50

Bratwurst, Italian, grilled peppers & onions, sauerkraut and bakery fresh buns

### \*Beef on Weck \$65

Horseradish, au jus and kimmelweck roll

### Penalty Box Wraps \$55

- Turkey BLT with Avocado Mayo
- Ham & Cheddar with Whole Grain Mustard

### Pulled Pork Sliders \$65

Pulled seasoned pork and BBQ sauce

### Meatball Bar Sliders \$55

Roasted tomato marinara, pesto cream and bourbon glaze

### Zweigle's White Hot Sliders \$45

12 Zweigle's White Hot sliders w Rochester Meat Hot Sauce, Mustard, Diced Onion

### Street Tacos \$55

12 Flour tortillas, chicken tinga, beef barbacoa, cotija cheese, salsa verde, jalapenos, cilantro, pico deo gallo, and lime

### All American Burger \$55

1/2 Pound Burger, Lettuce, Tomato, Onion, Cheddar Cheese

### Specialty Toppings Bar \$15

Toppings offered include fresh jalapeno, crispy onions, shredded cheddar cheese, cabbage slaw, bacon onion jam, Rochester Meat Hot Sauce

## Pizza

*All selections serve 6 guests, unless otherwise noted.*

### \*Classic Cheese Pizza \$35 **V**

Classic cheese pizza

### Vegetarian Pizza \$40 **V**

Classic, olive oil, tomato, grilled vegetables, pesto

### \*Pepperoni Pizza \$40

Classic cheese and spicy pepperoni



## Entrees

*All selections serve 6 guests, unless otherwise noted.*

\*Available Game Day **GF** Gluten-Free **N** Contains Nuts **V** Vegetarian

### **Herb Seared Beef Tenderloin \$125**

Red Wine Demi-Glace, Seasonal Vegetables, Roasted Garlic Smashed Potatoes, Artisan Rolls

### **Citrus Herb Roasted Chicken \$60**

Pan Gravy, Seasonal Vegetables, Rice Pilaf, Artisan Rolls

### **Polish Feast \$60**

Polish Sausage, Pierogi, Kapusta, Cucumber Dill Salad, Rye Bread, Whole Grain Mustard, Beet Horseradish

### **Turkey Breast Roulade \$75**

Turkey Breast Stuffed with Cranberries, Spinach, & Wild Mushrooms, Burnt Orange Jus, Roasted Squash, Seasonal Vegetables

### **\*Premium Mac 'n Cheese \$55 V**

Traditional mac 'n cheese

Add Buffalo Chicken \$65

## Action Carts

*All selections serve 12 guests, unless otherwise noted.*

### **Build your own Ice Cream Sundae \$150**

Perry's vanilla and chocolate ice cream, M&Ms, Reese's pieces, Swedish fish, chocolate shavings, fresh strawberries, banana, maraschino cherries, rainbow sprinkles, chocolate sprinkles, peanuts, pretzels, whipped cream, chocolate syrup and caramel sauce

## Desserts

*All selections serve 6 guests, unless otherwise noted*

\*Available Game Day **GF** Gluten-Free **N** Contains Nuts **V** Vegetarian

\***Cookie & Brownie Combo \$32 N V**

Freshly baked cookies and brownies

\***Warm Cookies \$37 N V**

Freshly baked cookies

**Special Occasion Cake \$70**

Please contact our suite catering office at (585)-454-5335 to arrange for your custom cake

Cake orders require 48 hours advance notice.

**Original Apple Pie Logs \$30**

12 Original Apple Pie Logs served with Powdered Sugar and Caramel Sauce

**Mini Dessert Platter \$34 N V**

Coconut melt-away, chocolate raspberry, lemon, marble and assorted French macaroons

## Suite Packages

*All selections serve 12-18 guests, unless otherwise noted.*

\*Available Game Day GF Gluten-Free N Contains Nuts V Vegetarian

### **Snack Attack \$125 N**

- Classic Popcorn
- Chex Mix
- Chip and Dip
- Salsa Trio and Queso Blanco

### **Rochester Preferred \$425 N**

- Souvenir Snack
- Shrimp Cocktail
- New York Salad
- Chicken Wings
- Pepperoni Pizza
- Zweigle's White Hot Sliders
- Polish Feast
- Perry's Ice Cream Novelties

### **MVP \$325**

- Souvenir Snack
- Bavarian Pretzel
- Charcuterie & Cheese
- Chicken Tenders
- Pepperoni Pizza
- Penalty Box Wraps
- Cookie & Brownies

## White Wines

### *Champagne & Sparkling*

**Moët & Chandon Impérial, France \$155**

Exhibits a delicious generosity of white fruits, with a seductive palate and elegant maturity

**La Marca, Prosecco, Italy \$48**

Fresh and clean with ripe citrus, green apple and some toast

### *Chardonnay*

**Clos du Bois, California \$50**

This bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop

**Chateau St. Jean, California \$40**

Flavors of apple and pear as well as tropical notes of pineapple topped with lemon and lime zest

**Cakebread Cellars, Napa Valley, California \$120**

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scent

**Meiomi, California \$54**

Notes of Crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow and spices

**Kendall-Jackson Vintner's Reserve, California \$50**

Beautifully integrated tropical flavors such as pineapple, mango and papaya with citrus notes

**Proverb, California \$35**

Layers of baked apple and pineapple with whispers of vanilla and caramel

### *Moscato*

**Beringer California Collection, California \$35**

This carefully crafted wine offers immediately pleasing peach-scented and honeysuckle aromas with fresh, sweet flavors of juicy stone fruit, honeydew melon, Fuji apple and ripe pears

### *Pinot Grigio*

**Ecco Domani, Italy \$39**

Light bodied, with a pleasantly soft palate and a long finish

**Terlato Vineyards, Friuli-Coli, Italy \$52**

Ripe peach, apricot and pear, with a mouth-filling texture and crisp mineral finish

### *Riesling*

**Bully Hill "Bass", Finger Lakes, New York \$36**

Bright and floral, this wine flaunts enticing aromas and flavors of apple, nectarine with a subtle minerality

**Covey Run, Columbia Valley, Washington \$36**

Delicate aromas of honeysuckle that give way to citrus notes with a hint of minerality and luscious flavors of peach and apricot

**Chateau Ste Michelle, Columbia Valley, Washington \$40**

Crisp apple aromas and flavors with subtle mineral notes

### *Rose*

**M. Chapoutier 'Belleruche', Cotes du Rhone \$33**

Aromas of red fruit and citrus complemented by notes of exotic fruits

### *Sauvignon Blanc*

**Kim Crawford, New Zealand \$50**

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness

**Prophecy, Marlborough, NZ \$36**

Displaying a soft mouth feel and crisp flavors of tropical fruit and melon balanced with hints of grapefruit and pear

**Tom Gore, California \$35**

Bright citrus, lime and tangerine aromas that carry through the palate

## Red Wines

### *Cabernet Sauvignon*

**Cakebread Cellars, Napa Valley, California \$145**

Deeply concentrated black fruit flavors and intriguing dusty, loamy and minerality tones that add wonderful dimension and complexity

**Proverb, California \$35**

Rich blackberries meld with hints of mocha, vanilla and oak

**Louis M. Martini, Sonoma County \$48**

Complex, juicy flavors of black plum jam and freshly picked blueberry framed by notes of mocha and toast

**Storypoint, California \$36**

Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla

**Sterling Vintner's Collection, California \$70**

Black berry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa

### *Merlot*

**BV Coastal Estates, California \$50**

Lovely red fruit aromas, complemented by peppery oak notes

**Woodbridge by Robert Mondavi, California \$35**

Velvety smooth layers of black cherry, blackberry and chocolate character, with just a hint of oak

### *Pinot Noir*

**Mark West, California \$42**

Layers of fruit characteristics including fresh cherries, rich strawberries and raspberry notes

**MacMurray Estate, California \$64**

Delicate notes of black cherry, raspberry and pomegranate

**Erath, Oregon \$50**

This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke

**Mirassou, California \$36**

Displays fresh fruit flavors of pomegranates, cherries and currants with complementing aromas of strawberries, pomegranates and cherries

### *Red Blend*

**Apothic Red, Winemaker Blend, California \$40**

A captivating blend of three distinct grapes, the dark fruit flavors of Syrah, brambly spice of Zinfandel and a smooth elegance of Merlot

**19 Crimes, Australia \$35**

Bright hues of dark berry fruits accompanied by a strong vanilla aroma

**Bully Hill 'Love My Goat', Finger Lakes, New York \$36**

A unique, mellow, easy-drinking wine with subtle fruit and a soft finish

### *White Zinfandel*

**Beringer, California \$35**

Fresh red berry, citrus and melon aromas and flavors with subtle hints of nutmeg and clove

## Spirits – 1L Bottles

### Vodka

Tito's Handmade \$105  
Ketel One \$115  
Grey Goose \$125  
ABSOLUT \$110

### Gin

Hendrick's \$105  
Bombay Sapphire \$95

### Tequila

Casamigos Blanco \$115  
Patrón Silver \$130

### Rum

BACARDÍ Superior \$75  
Captain Morgan Spiced \$85

### American Whiskey

Jack Daniel's \$100

### Bourbon Whiskey

Jim Beam \$75  
Maker's Mark \$110  
Woodford Reserve \$110

### Scotch Whiskey

Dewar's White Label \$80  
Johnny Walker Red Label \$85

### Irish Whiskey

Jameson \$85

### Canadian Whiskey

Canadian Club \$70  
Crown Royal \$105  
Fireball \$69

### Liqueur

Southern Comfort \$75  
Kahlúa \$80  
Baileys Irish Cream \$95  
Grand Marnier \$100

## Beer

Sold as 6 packs, unless otherwise noted

### American Premium

Budweiser \$36

Bud Light \$36

Michelob Ultra \$36

Odoul's NA \$28

Genny Beer \$36

Genny Lt. \$36

### Import-Craft

Labatt Blue \$36

Labatt Blue Light \$36

Labatt Blue Light Lime \$36

Corona Extra \$40

Heineken \$40

Samuel Adams Boston Lager \$40

Stella Artois (4pk) \$40

Blue Moon Belgian White \$40

Guinness Draught (4pk) \$40

Southern Tier One Buffalo \$40

Southern Tier IPA \$40

## Mixers & Non-Alcoholic

### Soft Drinks - 6pk

Aquafina Water \$20  
Pepsi \$20  
Diet Pepsi \$20  
Sierra Mist \$20  
Mountain Dew \$20  
Wild Cherry Pepsi \$20

### Mixers - 1L Bottles

Bloody Mary Mix \$20  
Sour Mix \$20  
Lime Juice \$12  
Grenadine Syrup \$12  
Dry Vermouth 375mL \$14  
Sweet Vermouth 375mL \$14  
Club Soda 8oz \$20  
Tonic Water 8oz \$20

### Juices 5.5oz – 6pk

Orange Juice \$18  
Cranberry Juice \$18  
Grapefruit Juice \$18  
Pineapple Juice \$18  
Clamato Juice \$18

### Hot Beverage Service \$38

#### Tim Hortons Coffee

- Regular, decaffeinated,
- Tea Assortment
- Creamer, sweetener, honey and lemon