



2016-2017 Suite Catering Menu

Fresh. Local. Sustainable.

At Lincoln Financial Field, our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process.

By partnering with the local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors, we have access to the best available ingredients and a network of suppliers who share our dedication to sourcing sustainable menus.

Proudly Serving



A TOUCH OF SPRING

Available through September 4, 2016
Additional Selections Available for the Remainder of the Season

\$555

plus local taxes and fees



Popcorn (590 calories per 5 ounce serving)

Bottomless Fresh Popped

Tortilla Chips and Salsa

Fresh Corn Tortilla Chips (290 calories per 4 ounce serving)

Roasted Tomato Salsa (10 calories per 1 ounce serving)

Adobo Chicken Quesadillas (220 calories per 4½ ounce serving)

Bell Peppers, Sautéed Onions, Cheddar Jack Cheese, Sour Cream, Salsa

Beef Sliders* (180 calories each)

Grilled Onions (10 calories per ½ ounce serving)

Pickles (5 calories per 1 ounce serving)

Cheddar Cheese (60 calories per ½ ounce serving)

Potato Roll (100 calories each)



Dietz & Watson Stadium Hot Dogs (210 calories each)

Sauerkraut (5 calories per 1 ounce serving)

Diced Onions (5 calories per 1 ounce serving)

Mustard (10 calories per 1 ounce serving)

Ketchup (20 calories per 1 ounce serving)

Relish (15 calories per ½ ounce serving)

Rolls (110 calories each)

16" Cheese Pizza (460 calories per slice)

Loaded Tater Tots (240 calories per 4 ounce serving)

Applewood Smoked Bacon, Monterey Jack Cheese Sauce, Sour Cream, Scallions

Fresh Fruit Platter (10–20 calories per 1 ounce serving)

Grapes, Cantaloupe, Honeydew, Pineapple, Fresh Berries

Fresh Baked Cookies

Chocolate Chip (130 calories each)

Sugar (120 calories each)

Dunkin' Donuts Munchkins (60–90 calories each)



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

SPIRIT OF SUMMER

Available through September 4, 2016
Additional Selections Available for the Remainder of the Season

\$1010

plus local taxes and fees



Flash Crisp Yukon Gold Chips and Dip

Housemade Yukon Gold Chips	(140 calories per 4 ounce serving)
French Onion Dip	(90 calories per 1 ounce serving)

Popcorn (590 calories per 5 ounce serving)

Bottomless Fresh Popped

Caprese Salad (135 calories per 4 ounce serving)

Heirloom Tomatoes, Fresh Mozzarella, Local Basil, Balsamic Glaze
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Dietz & Watson Idaho Baked Potato Salad (160 calories per 4 ounce serving)

Cheddar Cheese, Bacon, Scallions, Sour Cream
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Italian Market Hoagie (250 calories per 6½ ounce serving)

Genoa Salami, Ham, Hot Coppa, Prosciutto, Sharp Provolone, Banana Peppers

Maine Lobster Rolls (590 calories each)

Butter Poached Lobster Salad, Micro Cilantro, New England Roll
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Adobo Chicken Quesadillas (220 calories per 4½ ounce serving)

Bell Peppers, Sautéed Onions, Cheddar Jack Cheese, Sour Cream, Salsa
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Black Cherry Smoked BBQ Pulled Pork (210 calories per 5 ounce serving)

Potato Slider Rolls (100 calories each)

Beef Sliders* (180 calories each)

Grilled Onions	(10 calories per ½ ounce serving)
Pickles	(5 calories per 1 ounce serving)
Cheddar Cheese	(60 calories per ½ ounce serving)
Potato Roll	(100 calories each)

Grilled Turkey Sliders (110 calories each)

Grilled Onions	(10 calories per ½ ounce serving)
Pickles	(5 calories per 1 ounce serving)
Swiss Cheese	(40 calories per ¼ ounce serving)
Potato Roll	(100 calories each)

Cinnamon Bun Brownies (225 calories each)

Cream Cheese Icing

Fresh Baked Cookies

Chocolate Chip	(130 calories each)
Sugar	(120 calories each)

Dunkin' Donuts Munchkins (60-90 calories each)

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Righteous Felon Jerky (60 calories per 1 ounce serving)

Tortilla Chips and Salsa

Fresh Corn Tortilla Chips	(290 calories per 4 ounce serving)
Roasted Tomato Salsa	(10 calories per 1 ounce serving)

Federal Soft Pretzels (300 calories each)

Sea Salt Coated	
Spicy Mustard	(0 calories per teaspoon)

Farmers Market Seasonal Crudité (5 calories per 1 ounce serving)

Carrots, Peppers, Cucumber, Broccoli	
Hummus Dip	(50 calories per 1 ounce serving)

Shrimp Cocktail

Shrimp	(60 calories per 4 ounce serving)
Cocktail Sauce	(20 calories per 1 ounce serving)
Lemons	(10 calories per 2 ounce serving)



Fresh Fruit Platter (10-20 calories per 1 ounce serving)

Grapes, Cantaloupe, Honeydew, Pineapple, Fresh Berries	
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Flat Iron Steak* Salad (215 calories per 4¼ ounce serving)

Hearty Winter Greens, Gorgonzola, Toasted Almonds, Edamame	
Whole Grain Mustard Dressing	(240 calories per 1½ ounce serving)

Pan Seared Crab Cakes (180 calories each)

Horseradish-Sriracha Remoulade	(80 calories per 1 ounce serving)
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Dietz & Watson Stadium Hot Dogs (210 calories each)

Sauerkraut	(5 calories per 1 ounce serving)
Diced Onions	(5 calories per 1 ounce serving)
Mustard	(10 calories per 1 ounce serving)
Ketchup	(20 calories per 1 ounce serving)
Relish	(15 calories per ½ ounce serving)
Rolls	(110 calories each)

Turkey Hoagie (470 calories per 9 ounce serving)

Cooper Sharp Cheese, Shredded Lettuce, Tomatoes, Red Onions, Roasted Garlic Aioli, Seeded Roll	
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South Philly Meatball Sandwich

Asiago Stuffed Meatballs	(140 calories each)
Sunday Gravy	(40 calories per 2 ounce serving)
Seeded Rolls	(180 calories each)

Black Cherry Smoked BBQ Pulled Pork (210 calories per 5 ounce serving)

Potato Slider Rolls	(100 calories each)
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Buffalo Chicken Macaroni and Cheese (260 calories per 4 ounce serving)

Bleu Cheese Crumbles	
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Fresh Baked Cookies

Chocolate Chip	(130 calories each)
Sugar	(120 calories each)

Assorted Chocolate Truffles (70 calories each)

Milk Chocolate, White Caramel, Dark Hazelnut	
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Cinnamon Roll Brownies (225 calories each)

Cream Cheese Icing	
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BUILD YOUR OWN

\$1,155

plus local taxes and fees



SNACKS – CHOOSE 3

Federal Soft Pretzels (300 calories each)

Sea Salt Coated	
Spicy Mustard	(0 calories per teaspoon)

Popcorn (590 calories per 5 ounce serving)

Bottomless Fresh Popped	
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Flash Crisp Yukon Gold Chips and Dip

Housemade Yukon Gold Chips	(140 calories per 2 ounce serving)
French Onion Dip	(90 calories per 1 ounce serving)

Tortilla Chips and Salsa

Fresh Corn Tortilla Chips	(290 calories per 4 ounce serving)
Roasted Tomato Salsa	(10 calories per 1 ounce serving)

Frito Lays Snack Pack (140-160 calories each)

Cheetos, Cool Ranch Doritos, Sweet & Spicy Doritos, Smart Food Popcorn	
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CHILLED PLATTERS – CHOOSE 1

Charcuterie

Cured Meats	(30-60 calories per ½ ounce serving)
Gherkins	(10 calories per ½ ounce serving)
Whole Grain Mustard	(10 calories per ½ ounce serving)
Assorted Crackers	(170 calories per 2 ounce serving)

Cheese Platter (280 calories per 3 ounce serving)

Dried Fruit	(35 calories per ½ ounce serving)
Candied Pecans	(80 calories per ½ ounce serving)
Marcona Almonds	(80 calories per ½ ounce serving)
Assorted Crackers	(170 calories per 2 ounce serving)

Fresh Fruit Platter (10-20 calories per 1 ounce serving)

Grapes, Cantaloupe, Honeydew, Pineapple, Fresh Berries	
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Farmers Market Seasonal Crudité (5 calories per 1 ounce serving)

Carrots, Peppers, Cucumber, Broccoli	
Hummus Dip	(50 calories per 1 ounce serving)

HOT APPETIZERS – CHOOSE 1

Crispy Chicken Tenders (580 calories per 8 ounce serving)

Honey Mustard	(60 calories per teaspoon)
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Philly Cheesesteak Spring Rolls (110 calories each)

Spicy Ketchup	(20 calories per 1 ounce serving)
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Beef Sliders* (180 calories each)

Grilled Onions	(10 calories per ½ ounce serving)
Pickles	(5 calories per 1 ounce serving)
Cheddar Cheese	(60 calories per ½ ounce serving)
Potato Roll	(100 calories each)



Grilled Turkey Sliders (110 calories each)

Grilled Onions	(10 calories per ½ ounce serving)
Pickles	(5 calories per 1 ounce serving)
Swiss Cheese	(40 calories per ¼ ounce serving)
Potato Roll	(100 calories each)

SALAD – CHOOSE 1

Chicken Caesar Salad

Romaine	(15 calories per 3 ounce serving)
Grilled Chicken	(150 calories per 3 ounce serving)
Shaved Parmesan	(60 calories per ½ ounce serving)
Caesar Dressing	(150 calories per 1 ounce serving)

Dietz & Watson Idaho Baked Potato Salad (160 calories per 4 ounce serving)

Cheddar Cheese, Bacon, Scallions, Sour Cream	
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Garden Salad (30 calories per 5 ounce serving)

Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes	
Balsamic Vinaigrette	(60 calories per 1 ounce serving)

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BUILD YOUR OWN CONT. \$1,155

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SANDWICH – CHOOSE 1

Italian Market Hoagie (250 calories per 6½ ounce serving)

Genoa Salami, Ham, Hot Coppa, Prosciutto, Sharp Provolone, Banana Peppers

Italian Roast Pork (290 calories per 8 ounce serving)

Broccoli Rabe (40 calories per 2 ounce serving)

Sharp Provolone Cheese (120 calories per 1 ounce serving)

Roasted Long Hots (20 calories per 1 ounce serving)

Seeded Rolls (180 calories each)

Turkey Hoagie (470 calories per 9 ounce serving)

Cooper Sharp Cheese, Shredded Lettuce, Tomatoes, Red Onions, Roasted Garlic Aioli, Seeded Roll

Vegetarian Sandwich (400 calories per 13 ounce serving)

Grilled Portobello Mushrooms, Roasted Red Peppers, Grilled Zucchini, Grilled Squash, Arugula, Hummus, Whole Wheat Roll

STADIUM FAVORITES – CHOOSE 2

Dietz & Watson Stadium Hot Dogs (210 calories each)

Sauerkraut (5 calories per 1 ounce serving)

Diced Onions (5 calories per 1 ounce serving)

Mustard (10 calories per 1 ounce serving)

Ketchup (20 calories per 1 ounce serving)

Relish (15 calories per ½ ounce serving)

Rolls (110 calories each)

Dietz & Watson Italian Sausage (320 calories each)

Peppers and Onions (20 calories per 2½ ounce serving)

Seeded Rolls (180 calories each)

Black Cherry Smoked BBQ Pulled Pork (210 calories per 5 ounce serving)

Potato Slider Rolls (100 calories each)

Philadelphia Cheesesteaks

Shaved Sirloin Steak (310 calories per 7 ounce serving)

Cheese Whiz Sauce (150 calories per 2 ounce serving)

Caramelized Onions (180 calories per 3 ounce serving)

Torpedo Roll (200 calories each)

ENTRÉE – CHOOSE 1

Lemon Thyme Chicken (280 calories per 4½ ounce serving)

Warm Potato Salad (60 calories per 2 ounce serving)

Green Beans (60 calories per 1½ ounce serving)

Natural Jus (10 calories per 1 ounce)

Pan Seared Crab Cakes (180 calories each)

Horseradish-Sriracha Remoulade (80 calories per 1 ounce serving)

South Philly Meatball Sandwich

Asiago Stuffed Meatballs (140 calories each)

Sunday Gravy (40 calories per 2 ounce serving)

Seeded Rolls (180 calories each)



Braised Beef Short Rib Korma (950 calories per 10½ ounce serving)

Bombay Potatoes (190 calories per 3 ounce serving)

Carrots (70 calories per 2 ounce serving)

SIDES – CHOOSE 1

Loaded Tater Tots (240 calories per 4 ounce serving)

Applewood Smoked Bacon, Monterey Jack Cheese Sauce, Sour Cream, Scallions

Five Alarm Vegetable Chili (150 calories per 6½ ounce serving)

Vermont Cheddar Cheese (60 calories per ½ ounce serving)

Corn Muffins (450 calories each)

Warm Potato Salad (60 calories per 2 ounce serving)

Buffalo Chicken Macaroni and Cheese (260 calories per 4 ounce serving)

Bleu Cheese Crumbles

DESSERT – CHOOSE 2

Assorted Chocolate Truffles (70 calories each)

Milk Chocolate, White Caramel, Dark Hazelnut

Chocolate Covered Pretzels (40 calories each)

Milk Chocolate with Toffee

White Chocolate with Green String

Dark Chocolate with Green and White Drizzle

Milk Chocolate with Green and White Drizzle

Fresh Baked Cookies

Chocolate Chip (130 calories each)

Sugar (120 calories each)

Cinnamon Bun Brownies (225 calories each)

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PHILLY FAVORITES

PACKAGE IS PREPARED FOR 20 GUESTS

\$955

plus local taxes and fees



Popcorn (590 calories per 5 ounce serving)

Bottomless Fresh Popped

Federal Soft Pretzels (300 calories each)

Sea Salt Coated
Spicy Mustard (0 calories per teaspoon)

Tortilla Chips and Salsa

Fresh Corn Tortilla Chips (290 calories per 4 ounce serving)
Roasted Tomato Salsa (10 calories per 1 ounce serving)

Cheese Platter (280 calories per 3 ounce serving)

Dried Fruit (35 calories per ½ ounce serving)
Candied Pecans (80 calories per ½ ounce serving)
Assorted Crackers (170 calories per 2 ounce serving)

Fresh Fruit Platter (10-20 calories per 1 ounce serving)

Grapes, Cantaloupe, Honeydew, Pineapple, Fresh Berries

Charcuterie

Cured Meats (30-60 calories per ½ ounce serving)
Gherkins (10 calories per ½ ounce serving)
Whole Grain Mustard (10 calories per ½ ounce serving)
Assorted Crackers (170 calories per 2 ounce serving)

Garden Salad (30 calories per 5 ounce serving)

Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes
Balsamic Vinaigrette (60 calories per 1 ounce serving)

Dietz & Watson Stadium Hot Dogs (210 calories each)

Sauerkraut (5 calories per 1 ounce serving)
Diced Onions (5 calories per 1 ounce serving)
Mustard (10 calories per 1 ounce serving)
Ketchup (20 calories per 1 ounce serving)
Relish (15 calories per ½ ounce serving)
Rolls (110 calories each)

Italian Market Hoagie (470 calories per 9 ounce serving)

Genoa Salami, Ham, Hot Coppa, Prosciutto, Sharp Provolone, Banana Peppers

Beef Sliders* (180 calories each)

Grilled Onions (10 calories per ½ ounce serving)
Pickles (5 calories per 1 ounce serving)
Cheddar Cheese (60 calories per ½ ounce serving)
Potato Roll (100 calories each)

Italian Roast Pork (290 calories per 8 ounce serving)

Broccoli Rabe (40 calories per 2 ounce serving)
Sharp Provolone Cheese (120 calories per 1 ounce serving)
Roasted Long Hots (20 calories per 1 ounce serving)
Seeded Rolls (180 calories each)

Dietz & Watson Idaho Baked Potato Salad (160 calories per 4 ounce serving)

Cheddar Cheese, Bacon, Scallions, Sour Cream

Fresh Baked Cookies

Chocolate Chip Cookies (130 calories each)
Sugar (120 calories each)

Cinnamon Roll Brownies (225 calories each)

Cream Cheese Icing



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AVOIDING GLUTEN SERVES 10

Please check with our suite-catering department for additional options.



<p>Caprese Salad (135 calories per 4 ounce serving) \$69</p> <p>Heirloom Tomatoes, Fresh Mozzarella, Local Basil</p> <p>Balsamic Glaze</p>	<p>LFF Snack Mix (245 calories per 2 ounce serving) \$30</p> <p>Bourbon Praline Pecans, Cashews, Honey Roasted Almonds, Butter Toffee Peanuts, Shelled Pistachios, Dried Cherries</p>	<p>Flat Iron Steak* Salad (215 calories per 4¼ ounce serving) \$89</p> <p>Hearty Winter Greens, Gorgonzola, Toasted Almonds, Edamame</p> <p>Whole Grain Mustard Dressing (240 calories per 1½ ounce serving)</p>
<p>Watermelon & Feta Salad (90 calories per 7 ounce serving) \$79</p> <p>Arugula, Jersey Watermelon, Pickled Shallots, Greek Feta</p> <p>Lavender Honey, Mint</p>	<p>Farmers Market Seasonal Crudité (5 calories per 1 ounce serving) \$89</p> <p>Carrots, Peppers, Cucumber, Broccoli</p> <p>Hummus Dip (50 calories per 1 ounce serving)</p>	<p>Garden Salad (30 calories per 5 ounce serving) \$49</p> <p>Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes</p> <p>Balsamic Vinaigrette (60 calories per 1 ounce serving)</p>
<p>Popcorn \$20</p> <p>Bottomless Fresh Popped (590 calories per 5 ounce serving)</p>	<p>Fresh Fruit Platter (10–20 calories per 1 ounce serving) \$69</p> <p>Grapes, Cantaloupe, Honeydew, Pineapple, Fresh Berries</p>	<p>Lemon Thyme Roasted Chicken (280 calories per 4½ ounce serving) \$119</p> <p>Warm Potato Salad (60 calories per 2 ounce serving)</p> <p>Green Beans (60 calories per 1½ ounce serving)</p> <p>Natural Jus (10 calories per 1 ounce serving)</p>
<p>Righteous Felon Jerky \$49</p> <p>(60 calories per 1 ounce serving)</p>	<p>Shrimp Cocktail \$159</p> <p>Shrimp (60 calories per 4 ounce serving)</p> <p>Cocktail Sauce (20 calories per 1 ounce serving)</p> <p>Lemons (10 calories per 2 ounce serving)</p>	<p>Warm Potato Salad (60 calories per 2 ounce serving) \$49</p>
<p>Tortilla Chips and Salsa \$25</p> <p>Fresh Corn Tortilla Chips (290 calories per 4 ounce serving)</p> <p>Roasted Tomato Salsa (10 calories per 1 ounce serving)</p>	<p>Buffalo Wings (720 calories per 10 ounce serving) \$129</p> <p>Celery (5 calories per 1 ounce serving)</p> <p>Bleu Cheese Dressing (120 calories per 1 ounce serving)</p>	<p>Green Beans (60 calories per 1½ ounce serving) \$39</p>

In addition to the above items, gluten free rolls are available for many of our sandwiches.

Ask your suite administrator about our gluten free cookies, brownies and pizza.

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SPRING AND SUMMER SEASONAL SELECTIONS

EACH ITEM IS PREPARED FOR 10 GUESTS

AVAILABLE THROUGH SEPTEMBER 4, 2016 / ADDITIONAL SELECTIONS AVAILABLE FOR THE REMAINDER OF THE SEASON



Caprese Salad (135 calories per 4 ounce serving)	\$69
Heirloom Tomatoes, Fresh Mozzarella, Local Basil	
Balsamic Glaze	
Watermelon & Feta Salad (90 calories per 7 ounce serving)	\$79
Arugula, Jersey Watermelon, Pickled Shallots, Greek Feta	
Lavender Honey, Mint	
Adobo Chicken Quesadillas (220 calories per 4½ ounce serving)	\$89
Bell Peppers, Sautéed Onions, Cheddar Jack Cheese	
Sour Cream, Salsa	
Maine Lobster Rolls (590 calories each)	\$159
Butter Poached Lobster Salad, Micro Cilantro, New England Roll	
Smoked Jumbo Scallops (90 calories per 3 ounce serving)	\$169
Pearled Cous Cous	(45 calories per 1½ ounce serving)
Apricot	(15 calories per ¼ ounce serving)
Orange	(5 calories per ¼ ounce serving)
Garden Pea Leaves	(5 calories per ¼ ounce serving)
Citrus Vinaigrette	(40 calories per 1 ounce serving)
White Chocolate Raspberry Dacquoise (300 calories per 4¾ ounce serving)	\$99
Ladyfingers, Almond, Raspberry, White Chocolate	
50 Dunkin' Donut Munchkins (60-90 calories each)	\$39
Glazed and Chocolate	
6-pack Bud Light Lime (150 calories each)	\$35
6-pack Corona Light (100 calories each)	\$38
Blue Chair Bay White Rum (100 calories per 1½ ounce serving)	\$42
Blue Chair Bay Coconut Rum (100 calories per 1½ ounce serving)	\$42
Blue Chair Bay Spiced Coconut Rum (100 calories per 1½ ounce serving)	\$42

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À LA CARTE MENU

EACH ITEM IS PREPARED FOR 10 GUESTS



SNACKS (SERVES 10)

Popcorn (590 calories per 5 ounce serving)	\$20
Bottomless Fresh Popped	
Righteous Felon Jerky (60 calories per 1 ounce serving)	\$49
Federal Soft Pretzels (300 calories each)	\$24
Sea Salt Coated	
Spicy Mustard (0 calories per teaspoon)	
Tortilla Chips and Salsa	\$25
Fresh Corn Tortilla Chips (290 calories per 4 ounce serving)	
Roasted Tomato Salsa (10 calories per 1 ounce serving)	
Flash Crisp Yukon Gold Chips and Dip	\$25
Housemade Yukon Gold Chips (140 calories per 2 ounce serving)	
French Onion Dip (90 calories per 1 ounce serving)	
Frito Lays Snack Pack (140-160 calories each)	\$30
Cheetos, Cool Ranch Doritos, Sweet & Spicy Doritos, Smart Food Popcorn	

LFF Snack Mix (245 calories per 2 ounce serving)	\$30
Bourbon Praline Pecans, Cashews, Honey Roasted Almonds, Butter Toffee Peanuts, Shelled Pistachios, Dried Cherries	

CHILLED PLATTERS (SERVES 10)

Farmers Market Seasonal Crudité (5 calories per 1 ounce serving)	\$89
Carrots, Peppers, Cucumber, Broccoli	
Hummus Dip (50 calories per 1 ounce serving)	
Fresh Fruit Platter (10-20 calories per 1 ounce serving)	\$69
Grapes, Cantaloupe, Honeydew, Pineapple, Fresh Berries	
Shrimp Cocktail	\$159
Shrimp (60 calories per 4 ounce serving)	
Cocktail Sauce (20 calories per 1 ounce serving)	
Lemons (10 calories per 2 ounce serving)	
Charcuterie	\$99
Cured Meats (30-60 calories per ½ ounce serving)	
Gherkins (10 calories per ½ ounce serving)	
Whole Grain Mustard (10 calories per ½ ounce serving)	
Assorted Crackers (170 calories per 2 ounce serving)	

Sushi* and Assorted Rolls (30-80 calories per piece)	\$164
Wasabi (5 calories per ½ ounce serving)	
Soy (70 calories per 1 ounce serving)	
Pickled Ginger (5 calories per ½ ounce serving)	

Cheese Platter (300 calories per 3 ounce serving)	\$99
Dried Fruit (35 calories per ½ ounce serving)	
Candied Pecans (80 calories per ½ ounce serving)	
Marcona Almonds (80 calories per ½ ounce serving)	
Assorted Crackers (170 calories per 2 ounce serving)	

HOT APPETIZERS (SERVES 10)

Crispy Chicken Tenders (580 calories per 8 ounce serving)	\$102
Honey Mustard (60 calories per tablespoon)	
Buffalo Wings (720 calories per 10 ounce serving)	\$129
Celery (5 calories per 1 ounce serving)	
Bleu Cheese Dressing (120 calories per 1 ounce serving)	
Hot Crab Dip (50 calories per 1 ounce serving)	\$99
Pretzel Nuggets (70 calories per 1 ounce serving)	
Beef Sliders* (180 calories each)	\$99
Grilled Onions (10 calories per ½ ounce serving)	
Pickles (5 calories per 1 ounce serving)	
Cheddar Cheese (60 calories per ½ ounce serving)	
Potato Roll (100 calories each)	
Grilled Turkey Sliders (110 calories each)	\$109
Grilled Onions (10 calories per ½ ounce serving)	
Pickles (5 calories per 1 ounce serving)	
Swiss Cheese (40 calories per ¼ ounce serving)	
Potato Roll (100 calories each)	
Philly Cheesesteak Spring Rolls (110 calories each)	\$99
Spicy Ketchup (20 calories per 1 ounce serving)	

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À LA CARTE MENU (CONT.)

EACH ITEM IS PREPARED FOR 10 GUESTS



SALADS (SERVES 10)

Chicken Caesar Salad	\$69
Romaine	(15 calories per 3 ounce serving)
Grilled Chicken	(150 calories per 3 ounce serving)
Shaved Parmesan	(60 calories per ½ ounce serving)
Caesar Dressing	(150 calories per 1 ounce serving)

Flat Iron Steak* Salad (215 calories per 4¼ ounce serving)	\$89
Hearty Winter Greens, Gorgonzola, Toasted Almonds, Edamame	
Whole Grain Mustard Dressing	(240 calories per 1½ ounce serving)



Garden Salad (30 calories per 5 ounce serving)	\$49
Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes	
Balsamic Vinaigrette	(60 calories per 1 ounce serving)

Dietz & Watson Idaho Baked Potato Salad (160 calories per 4 ounce serving)	\$49
Cheddar Cheese, Bacon, Scallions, Sour Cream	

SANDWICHES (SERVES 10)

Turkey Hoagie (470 calories per 9 ounce serving)	\$104
Cooper Sharp Cheese, Shredded Lettuce, Tomatoes, Red Onions	
Roasted Garlic Aioli, Seeded Roll	

Vegetarian Sandwich (400 calories per 13 ounce serving)	\$100
Grilled Portobello Mushrooms, Roasted Red Peppers,	
Grilled Zucchini, Grilled Squash, Arugula, Hummus, Whole Wheat Roll	

Italian Market Hoagie (250 calories per 6½ ounce serving)	\$109
Genoa Salami, Ham, Hot Coppa, Prosciutto, Sharp Provolone, Banana Peppers	

Italian Roast Pork (290 calories per 8 ounce serving)	\$119
Broccoli Rabe	(40 calories per 2 ounce serving)
Sharp Provolone Cheese	(120 calories per 1 ounce serving)
Roasted Long Hots	(20 calories per 1 ounce serving)
Seeded Rolls	(180 calories each)

PIZZA (SERVES 10)

16" Cheese Pizza (460 calories per slice)	\$30
Pepperoni (480 calories per slice)	\$36
Pepperoni and Mozzarella	
Stromboli Sampler	\$89
Pepperoni	(110 calories per 1½ ounce serving)
Cheesesteak	(120 calories per 1½ ounce serving)
Chicken Cacciatore	(110 calories per 1½ ounce serving)
Marinara	(15 calories per 1 ounce serving)

STADIUM FAVORITES (SERVES 10)

Dietz & Watson Stadium Hot Dogs (210 calories each)	\$74
Sauerkraut	(5 calories per 1 ounce serving)
Diced Onions	(5 calories per 1 ounce serving)
Mustard	(10 calories per 1 ounce serving)
Ketchup	(20 calories per 1 ounce serving)
Relish	(15 calories per ½ ounce serving)
Rolls	(110 calories each)

Dietz & Watson Italian Sausage (320 calories each)	\$109
Peppers and Onions	(20 calories per 2½ ounce serving)
Seeded Rolls	(180 calories each)

Philadelphia Cheesesteaks	\$119
Shaved Sirloin Steak	(310 calories per 7 ounce serving)
Cheese Whiz Sauce	(150 calories per 2 ounce serving)
Caramelized Onions	(180 calories per 3 ounce serving)
Torpedo Roll	(200 calories each)

Black Cherry Smoked BBQ Pulled Pork (230 calories per 5 ounce serving)	\$124
Potato Slider Rolls	(100 calories each)

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À LA CARTE MENU (CONT.)

EACH ITEM IS PREPARED FOR 10 GUESTS



ENTRÉES (SERVES 10)

Lemon Thyme Roasted Chicken (280 calories per 4½ ounce serving) \$119

Warm Potato Salad	(60 calories per 2 ounce serving)
Green Beans	(60 calories per 1½ ounce serving)
Natural Jus	(10 calories per 1 ounce serving)

Braised Beef Short Rib Korma (950 calories per 10½ ounce serving) \$180

Bombay Potatoes	(190 calories per 3 ounce serving)
Carrots	(70 calories per 2 ounce serving)

Pan Seared Crab Cakes (180 calories each) \$204

Horseradish-Sriracha Remoulade	(80 calories per 1 ounce serving)
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South Philly Meatball Sandwich \$119

Asiago Stuffed Meatballs	(140 calories each)
Sunday Gravy	(40 calories per 2 ounce serving)
Seeded Rolls	(180 calories each)

Roasted Vegetable Turnover (525 calories per 7¼ ounce serving) \$109

Red Pepper Coulis	(35 calories per 2½ ounce serving)
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SIDES (SERVES 10)

Warm Potato Salad (60 calories per 2 ounce serving) \$49

Green Beans (60 calories per 1½ ounce serving) \$39

Loaded Tater Tots (240 calories per 4 ounce serving) \$89

Applewood Smoked Bacon, Monterey Jack Cheese Sauce, Sour Cream, Scallions

Buffalo Chicken Macaroni and Cheese (280 calories per 5 ounce serving) \$69

Bleu Cheese Crumbles

Five Alarm Vegetable Chili (150 calories per 6½ ounce serving) \$99

Vermont Cheddar Cheese	(60 calories per ½ ounce serving)
Corn Muffins	(450 calories each)

DESSERT (SERVES 10)

Fresh Baked Cookies \$69

Chocolate Chip	(130 calories each)
Sugar	(120 calories each)

Cinnamon Bun Brownies (225 calories each) \$69

Cream Cheese Icing

Assorted Chocolate Truffles (70 calories each) \$69

Milk Chocolate, White Caramel, Dark Hazelnut
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Chocolate Covered Pretzels (40 calories each) \$55

Milk Chocolate with Toffee
White Chocolate with Green String
Dark Chocolate with Green and White Drizzle
Milk Chocolate with Green and White Drizzle

Seasonal Fruit Tart (210 calories each) \$69

Flaky Crust, Streusel Topping

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



FIRST AND GOAL \$645

Two 6-Packs Miller Lite	(130 calories each)
Two 6-Packs Budweiser	(200 calories each)
Two 6-Packs Yuengling	(190 calories each)
One 6-Pack Yards Philadelphia Pale Ale	(140 calories each)
One Bottle Cupcake Chardonnay	(140-290 calories per 6½ ounce serving)
One Bottle William Hill Cabernet Sauvignon	(120-160 calories per 6½ ounce serving)
One Bottle Svedka Vodka	(100 calories per 1½ ounce serving)
One Bottle Captain Morgan's Spiced Rum	(100 calories per 1½ ounce serving)
One Bottle Seagram's VO	(100 calories per 1½ ounce serving)
Two 6-Packs Coca-Cola	(140 calories each)
Two 6-Packs Diet Coke	(0 calories each)
Two 6-Packs Sprite	(140 calories each)
Two 6-Packs Dasani	(0 calories each)

One 6-Pack Ginger Ale	(140 calories each)
One 6-Pack Orange Juice	(140 calories each)
One 6-Pack Cranberry Juice	(200 calories each)

TWO MINUTE DRILL \$445

Two 6-Packs Miller Lite	(130 calories each)
Two 6-Packs Budweiser	(200 calories each)
Two 6-Packs Yuengling	(190 calories each)
One 6-Pack Yards Philadelphia Pale Ale	(140 calories each)
One Bottle Cupcake Chardonnay	(140-290 calories per 6½ ounce serving)
One Bottle William Hill Cabernet Sauvignon	(120-160 calories per 6½ ounce serving)
Two 6-Packs Coca-Cola	(140 calories each)
One 6-Pack Diet Coke	(0 calories each)
One 6-Pack Sprite	(140 calories each)

Two 6-Packs Dasani	(0 calories each)
One 6-Pack Snapple Lemon Tea	(150 calories each)
One 6-Pack Snapple Diet Peach Tea	(10 calories each)

QUARTERBACK SNEAK \$350

Two 6-Packs Miller Lite	(130 calories each)
Two 6-Packs Budweiser	(200 calories each)
Two 6-Packs Yuengling	(190 calories each)
One 6-Pack Yards Philadelphia Pale Ale	(140 calories each)
Two 6-Packs Coca-Cola	(140 calories each)
Two 6-Packs Diet Coke	(0 calories each)
Two 6-Packs Sprite	(140 calories each)
Two 6-Packs Dasani	(0 calories each)
One 6-Pack Snapple Lemon Tea	(150 calories each)

BLOODY MARY BAR \$99

One Bottle Svedka Vodka	(100 calories per 1½ ounce serving)
Two Bottles Bloody Mary Mix	(35 calories per 4 ounce serving)
One Bottle Tabasco Sauce	(0 calories per teaspoon)

"LIME" BACKER \$169

One Bottle Cuervo Gold Tequila	(100 calories per 1½ ounce serving)
Two Bottles Margarita Mix	(180 calories per 4 ounce serving)
Two 6-Packs Corona	(148 calories each)

THE WARM UP \$105

One Box Dunkin' Donuts Coffee K-Cups	(0 calories each)
One Bottle Jameson's Irish Whiskey	(100 calories per 1½ ounce serving)

HOT COCO COCOA \$80

Available in Season	
One Box Dunkin' Donuts Hot Chocolate K-Cups	(70 calories each)
One Bottle Malibu Coconut Rum	(100 calories per 1½ ounce serving)

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BEER SELECTION

Now Featuring 16 oz 6-Packs Unless Specified

Domestic \$35

Bud Light	(140 calories each)
Budweiser	(200 calories each)
Miller Genuine Draft	(190 calories each)
Miller Lite	(130 calories each)
Coors Light	(140 calories each)

Premium \$38

Leinenkugel	(180 calories each)
Shock Top	(230 calories each)
Blue Moon Belgium White	(230 calories each)
Corona	(200 calories each)
Heineken	(200 calories each)
Samuel Adams Boston Lager	(233 calories each)
Yuengling Lager	(190 calories each)

Super Premium \$41

Stella Artois 14.9 oz	(190 calories each)
Goose Island 312	(200 calories each)
Guinness	(170 calories each)

Specialty 12oz 6-Pack \$35

Red Bridge Gluten Free	(130 calories each)
Yards Philadelphia Pale Ale	(140 calories each)
St Pauli Girl Non Alcoholic	(148 calories each)

SOFT DRINKS, JUICES AND MIXERS (6-PACK)

Coca-Cola (140 calories each)	\$17.50
Diet Coke(0 calories each)	\$17.50
Coke Zero (0 calories each)	\$17.50
Sprite (140 calories each)	\$17.50
Dasani (0 calories each)	\$21

Snapple Lemon Tea (150 calories each)	\$24
Snapple Diet Peach Tea (10 calories each)	\$24
Snapple Half and Half (210 calories each)	\$24
Orange Juice 10oz (140 calories each)	\$14
Pineapple Juice 6oz (100 calories each)	\$14
Cranberry 10oz (200 calories each)	\$14
Grapefruit 10oz (160 calories each)	\$14
Ginger Ale (140 calories each)	\$17.50
Club Soda (0 calories each)	\$17.50
Tonic Water (120 calories each)	\$17.50

SPECIALTY MIXERS

Sour Mix (100 calories per 4 ounce serving)	\$18
Bloody Mary Mix (35 calories per 4 ounce serving)	\$18
Margarita Mix (180 calories per 4 ounce serving)	\$20

DUNKIN' DONUTS K-CUPS (BOX)

Regular (0 calories each)	\$30
Decaf (0 calories each)	\$30
French Vanilla (0 calories each)	\$30
Hot Chocolate (70 calories each) (in season)	\$30

LIQUOR SELECTIONS

VODKA (100 calories per 1½ ounce serving)

Svedka 1L	\$58
Stoli Vanilla	\$75
Absolut 1L	\$80
Stoli 1L	\$83
Ketel One 1L	\$95
Grey Goose 1L	\$108

GIN (100 calories per 1½ ounce serving)

Tanqueray 1L	\$97
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Beefeaters 1L	\$72
Bombay Sapphire	\$105

RUM (100 calories per 1½ ounce serving)

Captain Morgan 1L	\$72
Bacardi 1L	\$52
Malibu 1L	\$52
Cruzan Mango Rum	\$42
Cruzan Black Cherry Rum	\$42
Cruzan Coconut Rum	\$42

TEQUILA (100 calories per 1½ ounce serving)

Cuervo Gold 1L	\$72
Patron Silver	\$125

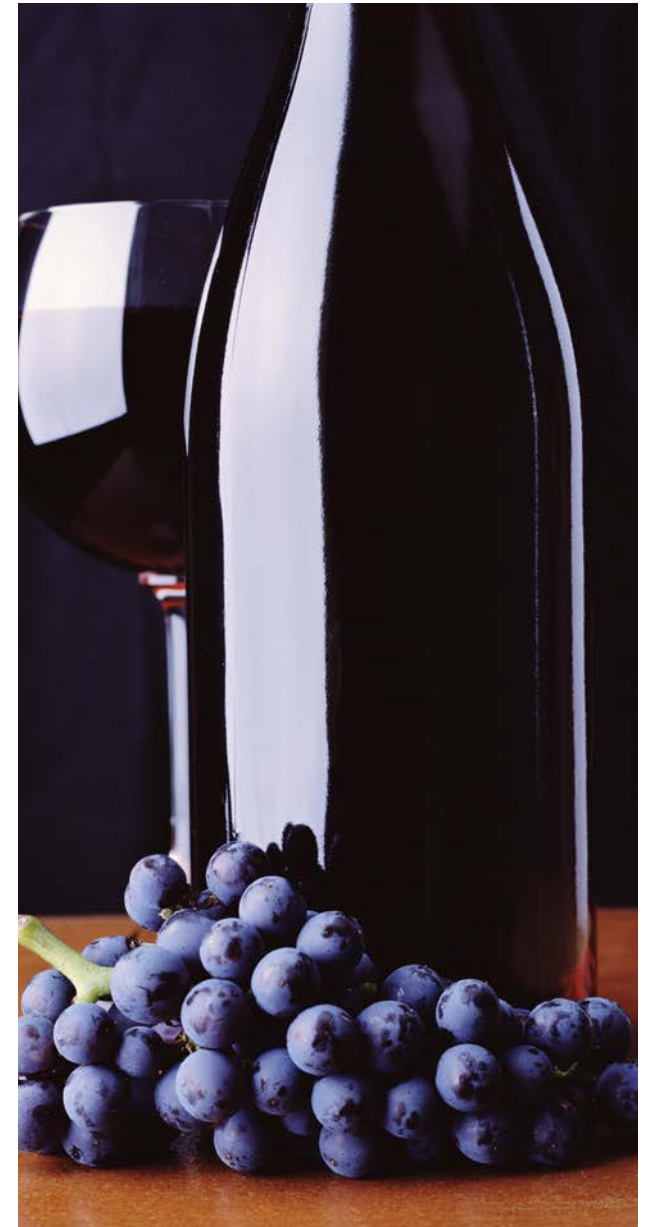
SCOTCH and WHISKEY (100 calories per 1½ ounce serving)

Seagram's 7	\$50
Jim Beam 1L	\$68
Dewars 1L	\$82
Johnny Walker Black 1L	\$93
Jack Daniel's 1L	\$78
Jack Daniel's Honey 1L	\$88
Jack Daniel's Fire 1L	\$88
Jameson Irish 1L	\$78
Crown Royal 1L	\$85

COGNAC & CORDIALS (50-200 calories per 1½ ounce serving)

Southern Comfort	\$68
Hennessy	\$92
Bailey's	\$68
Kahlua	\$58
Amaretto DiSaronno	\$82
Sweet Vermouth	\$15
Dry Vermouth	\$15

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PREMIUM WINE SELECTIONS

Sparkling and White Wine (140-290 calories per 6½ ounce serving)

Champagne, Moët & Chandon "White Star"	\$90
Sparkling, Domaine Chandon Brut	\$60
White Zinfandel, Woodbridge	\$30
Moscato, Woodbridge	\$35
Pinot Grigio, Eco Domani	\$38
Pinot Grigio, Santa Margherita	\$68
Sauvignon Blanc, Kim Crawford	\$58
Chardonnay, Woodbridge	\$30
Chardonnay, Cupcake	\$46
Chardonnay, Sonoma Cutrer	\$80
Chardonnay, Bridge Lane	\$60

Red Wine (120-160 calories per 6½ ounce serving)

Merlot, Woodbridge	\$30
Merlot, Casa Lapostolle	\$62
Pinot Noir, Bogle	\$50
Red Blend, Menege a Trois	\$55
Cabernet Sauvignon, Woodbridge	\$30
Cabernet Sauvignon, William Hill	\$50
Cabernet Sauvignon, Franciscan Oakville Estates	\$90
Malbec, Alamos	\$40

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

AUTHORIZED SIGNERS FOR CREDIT & ESCROW ACCOUNTS

It is Aramark's policy that only authorized signers, designated by the suite holder, are allowed to charge additional food and beverage for the suite during an event to the suite holder's account. If no authorized signers will be present during the event, please notify us prior to the event as to the name of the representative who will be responsible for signing the receipt and authorized to order additional food and beverage. If no authorized signer is present during the event, the guests will not be allowed to charge purchases to the suite holder account. Guests will be responsible to pay by either cash or credit card. Please use the selections on the ordering form to specify permissions.

CANCELLATION POLICY

No charges will be assessed to suite holders for orders cancelled at least 48 hours in advance. Suite orders that are not cancelled within the 48-hour minimum will be assessed 50% of the total food and beverage charge and 100% of the administrative and additional billed labor charges.

GENERAL INFORMATION

MENU LABELING EXPLANATORY STATEMENT

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly.

FOOD & BEVERAGE DELIVERY

Unless a specific time is indicated, most food and beverage will be delivered to the suites at the opening of gates. In order to ensure the highest level of food quality, certain foods may be delivered to the suites after the guests arrive.

HOURS OF OPERATION

An Aramark representative will be available during regular business hours, Monday through Friday from 9:00am until 5:00pm for all order processing. During an event, please contact your suite attendant or suite supervisor.

LIABILITY

Aramark reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The suite holder agrees to accept responsibility for any damage done by their group to the function room or suite, prior to, during or following their event. Aramark cannot assume any responsibility for personal property or equipment brought into the suite and event areas.

OUTSIDE FOOD & BEVERAGE

All food products served in the suites are handled exclusively by Aramark. It is not permissible for guests to bring or remove food to or from the suites. Any food products brought into the suites without prior authorization will be charged to the suite holder at our standard retail price.

SECURITY/LOST & FOUND

Please be sure to remove all personal property in each suite when leaving the premises. Aramark is not responsible for any misplaced property, articles or equipment left unattended in the suites.

SUITE ADMINISTRATOR

Each suite should designate one person as the official contact or "suite administrator." Your suite administrator should be responsible for all order placement and communication with the suite catering department.

SUITE SET-UP

All suites will be stocked with environmentally safe disposable plates, utensils and drinking cups.

ADDITIONAL SERVICES

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact the suite catering office and allow 72-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$100.00 per event.

PRIVATE SUITE ATTENDANT FEE

This private suite attendant fee is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this private suite attendant fee is distributed to employees. However, please note that \$45 is distributed to the private suite attendant as additional wages.

SPECIAL AMENITIES

Aramark can provide a selection of customized items for your suite including personalized napkins, balloons, special occasion décor and party favors. We can also provide a selection of china, silverware and service ware. Please contact your suite manager for details on rental charges and costs.

SPECIAL OCCASION CAKE

If you're celebrating a birthday or another special occasion, we would be pleased to prepare a special cake just for you. Please contact our suite sales office 96-hours in advance for ordering and pricing.

ADMINISTRATIVE CHARGES & TAXES

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) administrative charge. This administrative charge is not intended to be a tip, gratuity, or administrative charge for the benefit of service employees, and no portion of this administrative charge is distributed to employees. However, please note that (i) 7.50 percent of the total food and beverage charges are distributed to the servers as additional wages and (ii) 0.75 percent of the total food and beverage charges are distributed to the suite runners as additional wages. Gratuities are at your discretion.

APPLICABLE TAXES

Alcoholic beverages are subject to a 10% sales tax. All other charges, including the Administrative Charge, are subject to an 8% sales tax.

PAYMENT OPTIONS

PAYMENT PROCEDURES & POLICIES

Aramark offers two payment options – credit cards and escrow accounts. All suite holders will be required to provide a credit card to be kept on file for the season. Advance payment is required for all events.

CREDIT CARDS

Aramark accepts American Express, Discover, MasterCard or VISA.

ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, please contact your suite representative to set up the account and complete the required forms. An escrow account can be established with a minimum deposit of \$10,000 payable to Aramark. As charges are made for food and beverage, deductions are made from the account. When the balance drops below \$1,500 you will be asked to replenish your account.

BEVERAGE INFORMATION

ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine at Lincoln Financial Field. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

BEVERAGE PAR MENU

Each suite holder who has finalized the paperwork necessary to set up an account and has provided a credit card to be kept on file, has the ability to set up a standard beverage par menu for the entire season. By completing the beverage par form, you may choose any of the beverages on the menu to be placed in your suite. The beverages will be placed in the suite prior to the arrival of guests and will be inventoried to ensure that the beverages provided matches the requested items and amounts as stated on the beverage par form. Your suite representative is available to help you customize a standard beverage par menu for your suite. At the end of the event, the beverages will be re-inventoried to determine what amount of beverages had been consumed, based on the initial standing order received by the Aramark suite manager. A separate billing summary will be created for the restock. Alcoholic beverages may not be removed from the premises.

RECOMMENDED BEVERAGE PAR LEVELS

One bottle of each: vodka, rum, gin, scotch, bourbon or blended whiskey

One bottle of white wine: chardonnay/sauvignon blanc

One bottle of red wine: cabernet sauvignon/merlot

Two cases of beer: domestic and imported (one each)

Two bottles of mixers: margarita, bloody mary and sweet and sour

Two cases of soft drinks: regular, diet and lemon-lime

One six-pack each of club soda and tonic water

Four six-packs of bottled water

LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your suite catering order form or on the online catering website for each event. If a liquor cabinet or refrigerator has not been requested to be open on an event day, it will only be unlocked for an authorized signer of the suite account. Suites that have not created a beverage par menu would need to pre-order or purchase beverage the day of the event.

UNCONSUMED BEVERAGES

For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

SUITE POLICIES AND PROCEDURES

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

ORDER INFORMATION

ORDERS CAN BE PLACED IN THREE EASY WAYS

1. Online: www.suitecatering.com
2. Fax: 267-570-4107
3. Call the Aramark Office at 267-570-4059

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

CONTACT INFORMATION

Robert Bolletino

Suites Manager

267-570-4059

bolletino-robert@aramark.com

ONLINE CATERING WEBSITE

Our online suite catering website is www.suitecatering.com

The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be setup with a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements. The suite menu will be available online according to the cut-off schedule listed below. At noon the day of the cut-off, the suite menu will no longer be accessible from the online system. You will be able to order from the event day menu. Any requests should be placed by contacting your suite representative. It is not necessary for suite rentals to order online; orders can be placed through a suite representative.

ADVANCED ORDERING

Advanced day ordering provides you with the opportunity to order from a menu that features much more variety than our standard event day menu. Additionally, all special requests can be easily accommodated. Advanced Orders are due by 12pm according the following schedule:

Monday	for Friday events
Tuesday.....	for Saturday events
Wednesday.....	for Sunday events
Thursday.....	for Monday events
Friday.....	for Tuesday events
Friday.....	for Wednesday events
Friday.....	for Thursday events

EVENT DAY ORDERING

An event day menu is included in your suite. During an event, orders may be placed through your suite attendant or by pushing the suite ordering speed dial button from the phone inside the suite. Event day ordering is provided as a convenience for all guests to have more food available in addition to your existing pre-event orders.

STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the advance ordering time frame to accommodate any special requests. Please discuss with your suite manager to determine what would best fit your needs.