

# 2024-2025

WELLS FARGO  
CENTER

## SUITE CATERING MENU

# S U I T E C A T E R I N G M E N U

## SNACKS

### ARENA POPCORN

Freshly Popped, Sea Salt, Butter

\$25

### FEDERAL PRETZELS

Sea Salt, Spicy Mustard

\$29

### TORTILLA CHIPS & DIP

Tomato Salsa, Guacamole

\$27

### KETTLE CHIPS

3 Onion Dip

\$27

### SNACK PACK

Kettle Chips, Chef's Party Mix,

\$30

Old Fashion Sour Dough Pretzels

### BAVARIAN PRETZEL

\$39

### NUGGETS

Herb Butter, Beer Cheese

### HUMMUS TRIO

\$30

Roasted Garlic, Spicy Red Pepper,

Everything Bagel, Fresh Baked Pita

\$30

### WHIPPED RICOTTA

Honey Whipped Ricotta, Lemon Zest,

Pine Nuts, Bread basket

### FARMERS MARKET CRUDITE

Buttermilk Ranch OR

\$66

Roasted Garlic Hummus

### MEZZA BOARD

\$70

Charcuterie, Whipped Ricotta, Roasted

Garlic Hummus, Pickled Vegetables

### SHRIMP COCKTAIL

\$150

Traditional Cocktail Sauce, Lemon

### BUTCHER BLOCK

\$95

Cheeses & Charcuterie, Grain mustard,

Fig Jam, Calabrese Olives, Breadbasket

### SLICED FRESH FRUIT

\$66

Seasonal Fruit and Berries

### SUSHI AND MAKI

\$180

Wasabi, Pickled Ginger, Soy Sauce

**ALL ITEMS ARE  
INTENDED TO FEED  
6-8 PEOPLE IN ITS'  
ENTIRETY**

## SALADS

### CHICKEN CAESAR

\$65

Romaine, Herb Croutons, Parmesan,

Caesar Dressing, Grilled Chicken

### CHOPPED COBB

\$55

Lettuce, Hard Boiled Egg, Tomatoes,

Chicken, Bacon, Cucumber, Avocado

Ranch

### SOUTH JERSEY FARMERS

\$55

Mixed Greens, Hot House Tomatoes,

Shaved Tri- Colored Carrots, Euro

Cucumbers, Avocado Ranch

## SANDWICHES

### ROTISSERIE

\$92

### TURKEY HOAGIE

Turkey, Shredded Lettuce, Swiss

Cheese, Sweet Pepper Aioli,

Formica Roll

### VEGGIE WRAP

\$61

Roasted Garlic Hummus,

Lavash

### THE ITALIAN

\$85

Provolone, Salami, Pepperoni,

Hot Copa, Mortadella, Olive

Oil Oregano

### CHILLED FLANK

\$85

### STEAK

Chimichurri Aioli, Pickled

Red Onion, Frisee,

Ciabatta

## PAIRINGS SUGGESTIONS



LA CREMA



CHILLED PLATTERS





# S U I T E C A T E R I N G M E N U



## HOT APPS

**CHICKIE'S & PETE'S \$88**

### CUTLETS

Honey Mustard

**BUFFALO WINGS \$90**

Blue Cheese OR Ranch

**BONELESS BUFFALO \$85**

### BITES

Blue Cheese OR Ranch

**CHICKIE'S & PETE'S \$68**

### CRABFRIES

Cheese Sauce



**SEARED CRABCAKE SLIDER \$165**

Frisee, Old Bay Remoulade

### STEAMED BAO BUN

**\$90**

### SAMPLER

Pork, Cauliflower, Pickled Cabbage

**KOREAN STREET TACOS \$75**

Braised Beef, Charred Scallion Aioli,

Red Cabbage Slaw, Corn Tortilla

**\$85**

### SPINACH & ARTICHOKE

### DIP

French Baguette

## SIDES

**HERB POTATO SALAD \$45**

Celery, Mustard Seeds, Fine Herbs

**CHARRED BROCCOLINI \$40**

Gremolata

**TRUFFLE MAC & CHEESE \$55**

Black Truffle Bread crumbs,

Bechamel

**ALL ITEMS ARE INTENDED TO  
FEED 6-8 PEOPLE IN ITS ENTIRETY**

### PAIRING SUGGESTIONS



## PHILLY FAVS

**DIETZ & WATSON \$86**

### ARENA DOGS

All Beef Dogs, Sauerkraut, Potato Bun

### CHEESESTEAK \$110

Cooper Wiz, Quick Fried Onions, Formica Roll

**BUTTERMILK FRIED \$95**

### CHICKEN SANDWICH

Boneless Chicken Breast. Bread & Butter Pickles, Special Sauce, Formica Burger Bun

**SOUTH PHILLY \$100**

### SANDWICH DUO

Italian Roast Pork, House-Made Meatballs, Cherry Peppers, Broccoli Rabe, Provolone Cheese, Formica Seeded Roll

**BUTTER BURGER \$99**

White Cheddar, Bread & Butter Pickle, Special Sauce, Formica Burger Bun

## ENTREES

**PISTACHIO CRUSTED**

### SCALLOPS

**\$180**

Butternut Squash Puree, Pistachios, Frisee

**BRAISED BEEF \$160**

### SHANK

Charred Broccolini, Roasted Fingerlings, Natural Jus

### FRENCHED CHICKEN

**BREAST CUTLET \$105**

Herb Marinated Potato

Salad, Verts

**"THE SMOKE HOUSE" \$180**

18 Hour Beef Ribs, Truffle Mac n Cheese, Skillet Corn Bread, Bourbon BBQ Demi

**BAKED RIGATONI \$120**

"Sunday Gravy", Whipped Ricotta, Grana Padano



16' CHEESE **\$60**

16' PEPPERONI **\$66**

# DESSERT MENU

## INSOMNIA COOKIES

Chocolate Chunk & Sugar

\$65



## BLONDIES & BROWNIES

Assorted Brownies & Blondies

\$60

## "BELLA VISTA"

\$125

## CANNOLI DIP

Chocolate Chips, Isgros Cannoli Shells

## BANANA BREAD PUDDING

\$60

Vanilla Sauce

## MINI PASTRY SAMPLER

\$120

Chef's Daily Selection

## CHOCOLATE SAMPLER

\$60

Mini Chocolate Pretzels, Assorted Truffles

## CANDY SAMPLER

\$55

Selection of Fun Sized Candy

## FAVORITE PAIRINGS

LA CREMA



ROBERT MONDAVI  
PRIVATE SELECTION

smartwater





# B E V E R A G E M E N U

## NON-ALCOHOLIC

### SOFT DRINKS

Coke, Diet Coke, Coke Zero,  
Sprite, Fanta Orange,  
Dr. Pepper, Ginger Ale,  
Club Soda, Tonic

**\$27**

**SOLD BY THE  
6 PACK**

### GOLD PEAK

### SWEET TEA

### RED BULL

Original, Sugar Free,  
Watermelon

**\$28**

**\$40**

### SMART WATER

**\$30**

### SPARKLING WATER

**\$31**

### JUICES

Orange, Apple, Cranberry,  
White Grapefruit, Pineapple

**\$21**

## KEURIG SERVICE

### MACHINE RENTAL

Season Rental **\$500**  
Daily Rental **\$50**

### COFFEE

**\$36**

Green Mountain, Regular,  
Green Mountain Decaf

### HOT TEA

**\$36**

Earl Grey, English  
Breakfast

### HOT CHOCOLATE

**\$36**

Milk Chocolate



# Red Bull

# BEVERAGE MENU

## DOMESTIC BEER \$43

Coors Light, Miller Lite,  
Michelob Ultra, Yuengling  
Lager, Yuengling Flight,  
Bud Light



SOLD BY THE  
6-PACK

## CRAFT BEER \$50

Dogfish 90Min IPA, Dogfish  
60Min IPA, Stella Artois,  
Heineken, Peroni, Kona Big  
Wave, Imperial Voodoo  
Ranger IPA, Corona Extra,  
Corona Premier



## PREMIUM BEER \$47

Twisted Tea Light,  
Twisted Tea, Sam Adams  
Just The Haze NA, Bud  
Light Black Cherry, Sam  
Adamas Seasonal

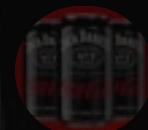


## SPIKED HARD SELTZER \$46

Bud Light Black Cherry, Truly  
Wild Berry

## BEYOND BEER \$65

Surfside Lemonade or  
Strawberry Lemonade  
Surfside Tea or Green Tea  
High Noon Peach, Black Cherry  
or Pineapple  
Cutwater Espresso Martini  
Dogfish Head Orange Crush  
(Coming Soon)  
Jack Daniels & Coke (Canned)



## WHITE WINE

Chardonnay, Stags Leap \$85  
Chardonnay, Kendall- Jackson \$65  
Chardonnay, La Crema \$88  
Sauvignon Blanc, Duck Horn \$65  
Sauvignon Blanc, Kim Crawford \$55  
Sauvignon Blanc, Starborough \$60  
Pinot Grigio, Cielo \$46  
Pinot Grigio, Santa Margherita \$80  
Pinot Grigio, Ecco Domoani \$46

## RED WINE

Cabernet Sauvignon, J. Lohr \$63  
Cabernet Sauvignon, Decoy \$60  
Cabernet, Francis \$80  
Coppola Diamond \$50  
Pinot Noir, Canyon Road \$80  
Pinot Noir, La Crema \$60  
Merlot, Decoy \$55  
Robert Mondavi Private Selection

## BLUSH WINE

Moscato, Seven Daughters \$60  
Rose, Fleur De Mer \$50

## SPARKLING

Korbel Brut \$50  
Veuve Cliquot \$160  
La Marca Prosecco \$80

SOLD BY  
THE BOTTLE



LA CREMA

# BEVERAGE MENU

## VODKA

Grey Goose	\$140
Ketel One	\$135
Tito's Handmade	\$120
Union Forge - PA Made	\$85
New Amsterdam Pink Whitney	\$89

## BOURBON

Woodford Reserve	\$150
Angels Envy	\$200
Knob Creek Rye	\$105
Basil Hayden	\$150
4 Roses	\$150

## SCOTCH

Johnny Walker Black	\$150
Johnny Walker Blue	\$500
Laphroaig 10 Year	\$285
Balvenie 10 Year	\$300
Dewars	\$95
Glenfiddich 12 Year	\$305
Glenlivet 12 Year	\$165
Glenmorangie 10 Year	\$165

## BAR SUPPLIES & MIXERS

FRUIT WEDGES	\$4
Lemon, Lime, Orange	
ANGOSTURA BITTERS	\$12
ROSE'S LIME JUICE	\$16
ROSE'S GRENADINE	\$14
BLOODY MARY MIX	\$14
SOUR MIX	\$14

## GIN

Bombay Sapphire	\$110
Bluecoat	\$120

## WHISKEY & BLENDS

Jameson	\$105
Makers Mark	\$110
Jack Daniel's	\$95
Jack Daniels Fire	\$90
Jack Daniels Rye	\$90
Seagrams 7	\$85
Crown Royal	\$105

## RUM

Bacardi	\$80
Captain Morgan	\$65
Don Q	\$60
Jacquins World Famous	\$55
Myers Dark	\$65

## LIQUEURS

Grand Marnier	\$115
Bailey's Irish Cream	\$96
Kahula	\$69
DiSaronna Amaretto	\$89
Chambord	\$79
Cointreau	\$89
Rumchatta	\$79

## BARTESIAN SERVICE

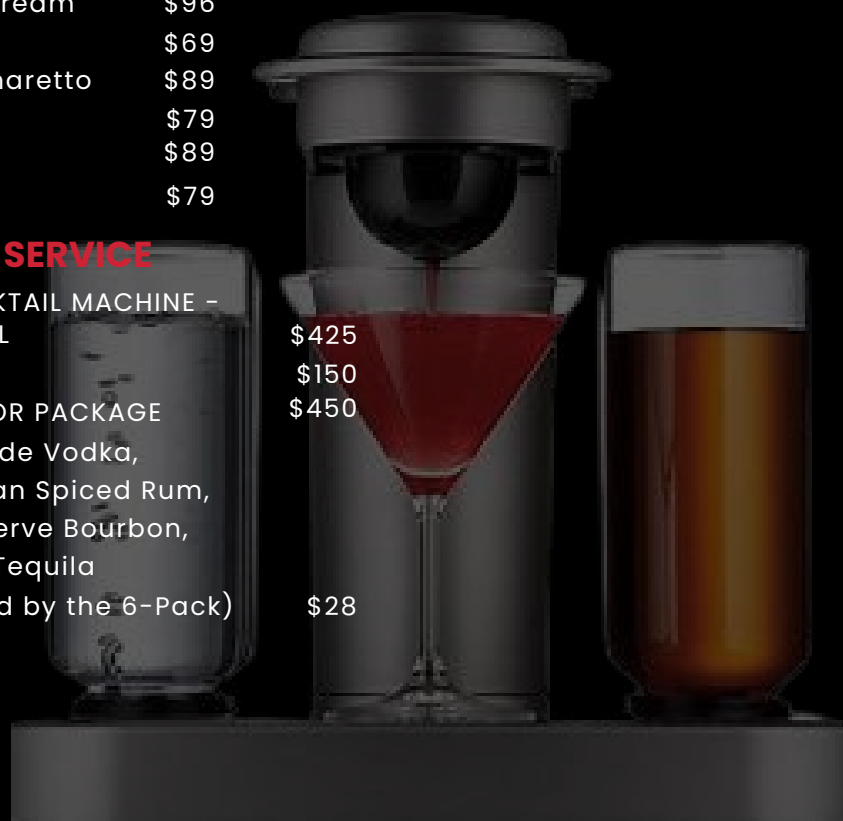
PREMIUM COCKTAIL MACHINE - SEASON RENTAL	\$425
DAILY RENTAL	\$150
PREMIUM LIQUOR PACKAGE	\$450
Tito's Handmade Vodka, Captain Morgan Spiced Rum, Woodford Reserve Bourbon, Santo Blanco Tequila	
CAPSULES (Sold by the 6-Pack)	\$28

## TEQUILA

Casamigos Blanco	\$185
Casamigos Reposado	\$199
Casamigos Anejo	\$220
Casamigos Mezcal	\$175
Casamigos Cristillino	\$150
Clase Azul	\$460
Don Julio 1942	\$548
Santo Blanco	\$162
Santo Reposado	\$199

## COGNAC

Hennessy V.S	\$160
Couvossier	\$235





# P A C K A G E S

Love Park  
\$276.45++



ONE 6- PACK EACH OF  
Coke, Diet Coke, Sprite,  
Smart Water

TWO 6- PACKS EACH OF  
Domestic Beer Of your  
Choice

TWO 6- PACKS EACH OF  
Premium Beer Of your  
Choice

FOUR 6- PACKS EACH OF  
Premium Beer Of your Choice

ONE BOTTLE EACH OF  
Robert Mondavi Private Selection  
Kendall-Jackson Chardonnay

ONE BOTTLE EACH OF  
Union Forge Vodka, Jack Daniel's Whiskey,  
Bluecoat Gin

ONE 6- PACK EACH OF  
TONIC, CLUB SODA, ORANGE  
JUICE, CRANBERRY JUICE

Society Hill  
\$663.10++





# P A C K A G E S

## PHILLY FAN FAVORITES

**\$689.70 ++**

### ARENA POPCORN

Freshly Popped Popcorn

### THE ITALIAN.

Provolone, salami, pepperoni, hot copa, mortadella, lettuce tomato onion, olive oil oregano, focaccia

### CHICKIE'S & PETE'S CUTLETS

Honey Mustard

### DIETZ & WATSON ARENA DOGS

All beef Dogs, Sauerkraut Potato Buns

### PHILLY FEDERAL PRETZELS

Sea Salt, Mustard

### CHIPS & DIP

Tri-color tortilla chips, tomato salsa, Guacamole

### CHICKEN CAESAR SALAD

Romaine, herb croutons, shaved parmesan, caesar dressing, grilled chicken

### "PHILLY" CHEESETEAKS

Cooper Wiz, Quick Fried Onions, Formica Roll

### BUTCHER BLOCK

Chef's selection of cheeses and charcuterie, grain mustard, calabrese olives, grilled bread

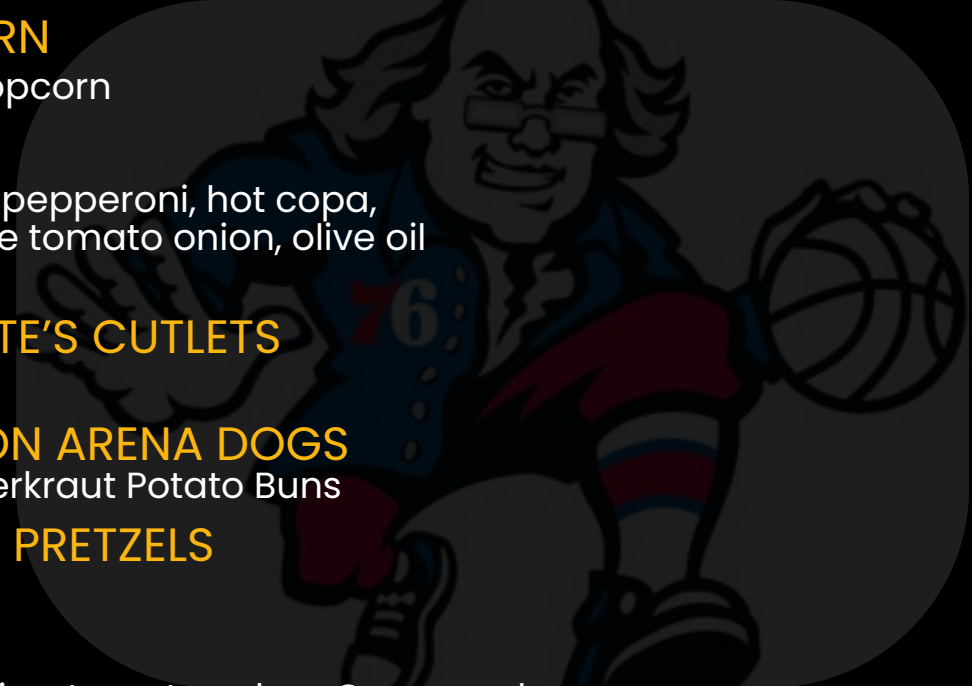
### SLICED FRESH FRUIT

Seasonal Fruits & Berries

### BLONDIES & BROWNIES SAMPLER

Assorted Brownies & Blondies

**ALL ITEMS ARE  
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12 PEOPLE IN ITS  
ENTIRETY**



# P A C K A G E S



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**\$705.85 ++**

## **KETTLE CHIPS**

3 Onion Dip

## **MEZZA BOARD**

Charcuterie, Whipped Ricotta,  
Roasted Garlic Hummus, Pickled  
Vegetables, Grilled Bread

## **FEDERAL PRETZELS**

Sea Salt, Mustard

## **FARMERS MARKET CRUDITES**

Seasonal Vegetables Buttermilk  
Ranch OR Roasted Garlic Hummus

## **CHOPPED COBB SALAD**

Lettuce, Hard Boiled Egg,  
Tomatoes, Chicken, Bacon,  
Cucumber, Avocado Ranch

## **KOREAN STREET TACOS**

Braised Beef, Charred Scallion aioli,  
Red Cabbage Slaw, Corn Tortilla

## **DIETZ & WATSON DOGS**

All beef Dogs, Sauerkraut  
Potato Rolls

## **"SOUTH PHILLY" SANDWICH DUO**

Roast Pork, House Made Meatballs,  
Cherry Peppers, Broccoli Rabe,  
Provolone Cheese, Formica Seeded  
Roll

## **SEARED CRAB CAKE SLIDERS**

Frisee, Old Bay Remoulade

## **INSOMNIA COOKIES**

Chocolate Chunk, Sugar

# BEN FRANKLIN



# P A C K A G E S



**\$641.25 ++**

## SOUTH BROAD

### **KETTLE CHIPS**

3 Onion Dip

### **PHILLY FEDERAL PRETZELS**

Sea Salt, Mustard

### **MEZZA BOARD**

Charcuterie, Whipped Ricotta, Roasted Garlic Hummus, Pickled Vegetables, Grilled Breads

### **FARMERS MARKET SEASONAL CRUDITES**

Seasonal Vegetables, Buttermilk Ranch  
OR Roasted Garlic Hummus

### **SHRIMP CAESAR SALAD**

Romaine, Herb Croutons, Shaved Parmesan,  
Caesar Dressing, Blackened Shrimp

### **ROTISSERIE TURKEY HOAGIE**

Turkey, Shredded Lettuce, Swiss Cheese,  
Sweet Pepper Aioli, Formica Roll

### **BONELESS BUFFALO BITES**

Celery, Blue Cheese OR Ranch

### **PHILLY CHEESESTEAKS**

"Cooper Wiz", Quick Fried Onions, Formica Roll

### **DIETZ & WATSON ARENA HOT DOGS**

All Beef Dogs, Sauerkraut, Potato Bun

### **CHOCOLATE SAMPLER**

Mini Chocolate Pretzels, Assorted Truffles

**ALL ITEMS ARE  
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# P A C K A G E S



**ALL ITEMS ARE  
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**Melissas Clean Snax Pack**  
Pumpkin Seed, Coconut, Almond

**Chips and Dips**  
Tri- Color Tortilla Chips,  
Tomato Salsa, Guacamole

**"South Jersey Farmers" Salad**  
Mixed Season Greens, Hot House Tomatoes,  
Shaved Tri Clored Carrots, Euro Cucumbers,  
Bermuda Red Onions, Honey- Balsamic Dressing

**Hummus Trio**  
Roasted Garlic, Spicy Red Pepper,  
Everything Bagel, Pita, Carrots

**Veggie Wrap**  
Zucchini, Squash, Roasted Red Pepper, Oven Dried  
Tomatoes, Mixed Greens, Roasted Garlic Hummus

**Steamed Bao Buns**  
Spicy Cauliflower, Pickled Cabbage

**South Philly Beyond Meatball Sandwich**  
House- Made Beyond Meatballs, Cherry Peppers,  
Broccoli Rabe, Provolone Cheese, Formica Seeded Roll

**FARMERS MARKET SEASONAL  
CRUDITES**

Seasonal Vegetables, Buttermilk Ranch  
OR Roasted Garlic Hummus

**Sliced Fresh Fruit**  
Seasonal Fruits & Berries

**Insomnia Warm Fresh baked Cookies**  
Vegan Cookies

# FARMERS MARKET

**\$559.55++**

# POLICIES & PROCEDURES

## ORDERS CAN BE PLACED IN THREE EASY WAYS:

1. Online: [www.suitecatering.com/login](http://www.suitecatering.com/login) (contact the suite admins for a login)
2. Email: [WellsFargoCenterSuites@Aramark.com](mailto:WellsFargoCenterSuites@Aramark.com)
3. Phone: 215-952-5251

To avoid confusion, please specify suite number, company name, the date and time of the game, as well as the name and phone number of the person placing the order. We 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 duplication of orders.

## ADVANCED ORDERING

Advance day ordering provides the opportunity to order from a menu that features much more variety than our standard event day menu. Advanced orders are DUE BY 4:00 pm two (2) business days prior to the event.

## EVENT DAY ORDERING

A separate, event day QR menu is provided in the suite. Event ordering is provided as a convenience and is intended to supplement the advance order, not replace it. Please allow 45 minutes for the delivery of event day items.

## CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at 215.952.5251, with your cancellation request at least 24 hours prior to the event to ensure that no charges will occur. Suite orders cancelled after the 24-hour minimum will be assessed 50% of invoice on food and beverage and 100% of the private attendant fee, if selected.

## ADMINISTRATIVE CHARGE

An administrative charge equal to twenty percent (22%) of the food and beverage order items shall apply to each order. No portion of this administrative charge is distributed to employees as a tip, gratuity, or service charge; however, a portion of the total suite food and beverage charges are paid to certain service staff as additional wages.

## TAXES

Food and beverage are subject to all current and applicable local and state sales tax.



# POLICIES & PROCEDURES



## PERSONALIZED SERVICES

A suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. If desired, a dedicated suite attendant can remain exclusively in your suite for an event. Please contact the suite catering office at 215.952.5251 and allow 48 hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$75 per event.

## GRATUITIES

Any suite attendant gratuities for exceptional personalized services occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount.

## METHODS OF PAYMENT

We require payment in full prior to the rendering of all services, guest checks will be settled at the conclusion of each event. Please note that before rendering any services, for security purposes we require a valid credit card authorization from you. Aramark accepts three payment options: Credit Cards (American Express, Discover, Mastercard and Visa), Escrow and Pre-Payments.

## ALCOHOLIC BEVERAGES

Aramark Corporation, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the Commonwealth of Pennsylvania. Therefore, in compliance with state law, all beer, liquor, and wine must be supplied by Aramark. Alcoholic beverages are not permitted to be brought into, or out, of the Wells Fargo Center. 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 holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. Aramark is the only licensee authorized to sell or service liquor, beer and wine at Wells Fargo Center. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Pennsylvania State 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. 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.