

PACKAGES | A LA CARTE | BEVERAGES | THE SPECIFICS

Suite Menu

2023-2024 SEASON



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EATERTAIN

SERVES SIX PEOPLE - \$530

MUCHO MUNCHIES

Popcorn, honey roasted peanuts, barbeque dusted potato chips, and smoked almonds

CHEF'S PICK FRUIT

Seasonal fresh fruit *(subject to change due to season)*

CHARCUTERIE BOARD

Artisanal cured meats served with country olives, cornichons honey, grapes, blueberries, strawberries, brie, Cheddar, Purple Moon cab soaked Fiscalini, and crackers

PRETZELS AND CHEESE

Warm buttered and sea salted soft pretzels with house-made cheese sauce and brown mustard

CALIFORNIA WEDGE

Baby Iceberg, heirloom cherry tomatoes, avocado, Neuske's bacon, Pt. Reyes bleu cheese, house-made ranch, and crispy onions

POKE NACHOS

Marinated Ahi, fried wontons, spicy aioli, sweet soy, green onions, sliced Serrano chile, avocado, and toasted sesame seeds

LOW AND SLOW SHORT RIBS

5-hour braised beef short ribs served with fondant potatoes, braised carrots, demi-glaze, and horseradish cream

CHARRED CAULIFLOWER

Pesto, soy bacon bits, and caramelized onions



TACO BAR

SERVES SIX PEOPLE - \$495

GUACAMOLE AND SALSA

Served with tortilla chips

FRUIT CART PLATTER

Tajin, key limes, and chamoy
(mango, cucumbers, jicama, pineapple, watermelon, cantaloupe, and honeydew)

CAESAR SALAD

Romaine hearts, Parmesan cheese, Focaccia croutons, served with Caesar dressing

MEATS (CHOICE OF 2)

Birria, asada, carnitas, adobo chicken, shrimp, chicken fajitas, steak fajitas, al pastor jackfruit and mushrooms, served with corn or flour tortillas. *Add an extra meat for 120*

CHORIZO SPANISH RICE

With peas and carrots

REFRIED BEANS

Garnished with cotija

ESQUITES

Mayo, butter, cotija, chili powder, and lime juice



PIZZA PARTY

SERVES SIX PEOPLE - \$480

CHEF'S PICK FRESH FRUITS



Seasonal fresh fruit *(subject to change due to season)*

ANTIPASTO SALAD

Romaine lettuce, olives, cherry tomatoes, pepperoni, salami, fresh mozzarella cheese, and artichoke hearts

BUFFALO WINGS

Ranch dipping sauce, carrots, and celery sticks

JOJO POTATOES

Breaded potato wedges

MEATBALL MINI SUBS

Signature ground beef, provolone cheese, and marinara sauce

GARLIC STICKS

Warm bread sticks served with marinara sauce

SHEET PAN PIZZA

Two (1/4 sheet pan) - Deep dish

Pick Two: pepperoni, vegetable, or cheese

CANNOLI

Sweet mascarpone, ricotta, and chocolate chips



CHINESE TAKEOUT


SERVES SIX PEOPLE - \$490

ASIAN SNACK MIX

EGG ROLLS

Veggie eggrolls with Mae ploy dipping sauce

CHINESE CHOPPED SALAD

Iceberg, toasted almonds, shredded carrots, shredded cabbage, snap peas, bell peppers, chow mein  noodles, tangerine segments, served with sesame ginger dressing

ORANGE CHICKEN

Fried rice, soy sauce, oyster sauce, peas, carrots, egg, and sesame oil

SZECHUAN STEAK AND BROCCOLI

Chow mein, yakisoba noodles, shredded carrots, shredded cabbage, soy sauce, sesame oil, bell peppers, and green onion

GARLIC GINGER BOK CHOY

Sesame oil, sesame seeds, soy sauce, garlic, ginger, and garlic chips

GINGER DUSTED WONTON CHIPS

FORTUNE COOKIES



STEAKHOUSE

SERVES SIX PEOPLE - \$600

CHILLED SHRIMP COCKTAIL

Cocktail sauce, and lemon wedges

CALIFORNIA WEDGE

Baby Iceberg, heirloom cherry tomatoes, avocado, Neuske's bacon, Pt. Reyes bleu cheese, house-made ranch, and crispy onions

TRUFFLE MAC & CHEESE

Macaroni, truffle oil, Gouda, Parmesan, mozzarella, panko crusted

JUMBO LUMP CRABCAKES

Served with red bell pepper creme

PORCINI RUBBED FLANK STEAK

Loaded mashed potatoes, served with cherry demi-glace

GRILLED WHITE AND GREEN ASPARAGUS

Pink peppercorn and lemon aioli

HARISSA ROASTED CAULIFLOWER

Pine nuts and tahini dressing



THE HEALTH NUT

SERVES SIX PEOPLE - \$500

PLANTAIN CHIPS

Spiced lemon yogurt sauce

CHEF'S PICK FRESH FRUITS

Seasonal fresh fruit *(subject to change due to season)*

STRAWBERRY WALNUT SALAD

Spring mix, fresh tomatoes, strawberries, blueberries, candied walnuts, served with raspberry vinaigrette

SEASONAL GRILLED VEGGIES

KALE & BRUSSELS SALAD

Crispy turkey bacon, and cranberry vinaigrette

BAKED SWEET POTATO WEDGES

STEAMED QUINOA & BROWN RICE BLEND

Tri blend quinoa with organic brown rice

GRILLED CITRUS CHICKEN BREAST

COFFEE RUBBED TRI TIP

House-made, medium roast coffee dry rub

SMOKE HOUSE

SERVES SIX PEOPLE - \$575

PIT BOSS CHIPS AND DIPS

Pimento cheese dip and French onion dip served with fresh fried potato chips

CHEF'S PICK FRESH FRUITS

Seasonal fresh fruit *(subject to change due to season)*

COWBOY CHOPPED CHICKEN SALAD

Smoked chicken breast, bacon, Romaine lettuce, roasted corn, black beans, cucumbers, tomatoes, and avocado served with jalapeño ranch dressing

BABY BACK RIBS

Slow smoked pork ribs, tossed in brown sugar barbeque sauce served with grilled corn on the cob

MAC & CHEESE

Elbow pasta, house-made cheese sauce topped with Parmesan breadcrumbs

SLOW SMOKED BRISKET

Spice rubbed and covered in Memphis barbeque sauce served with herb roasted potatoes

JALAPEÑO HONEY CORNBREAD MUFFINS

Served with honey butter

GREATEST HITS

SERVES SIX PEOPLE - \$490

HOUSE-MADE POPCORN

CHEF'S PICK FRESH FRUITS melissa's

Seasonal fresh fruit *(subject to change due to season)*

CRUNCH PLATE melissa's

Carrots, celery, bell peppers, cucumbers, broccoli, and cherry tomatoes served with ranch dipping sauce

GUACAMOLE AND SALSA

House guacamole and tomato salsa served with fresh fried corn tortilla chips

TATER SALAD melissa's

Peewee potatoes, mayonnaise, dill pickle relish, celery, red onions, and hard boiled eggs

GOLDEN FRIED CHICKEN TENDERS

Crispy chicken breast tenders served with buttermilk ranch dressing, and barbeque dipping sauce

BURGER TIME BAR

1/3 lb. signature blend burger patty accompanied with tomatoes, lettuce, pickles, assorted cheeses, and traditional condiments

GRILLED HOT DOGS

All beef hot-dogs served with ketchup, mustard, relish, and diced onions



SNACKTASTIC

All a la carte orders are built for 6 guests

GO BOTTOMLESS! (JUST ASK)

House-Made Popcorn 21

Mucho Munchies 50

Popcorn, honey roasted peanuts, BBQ dusted potato chips
smoked almonds

GUACAMOLE AND SALSA 55

House guacamole and tomato salsa served with fresh fried
corn tortilla chips

CANDIES 35

Peach rings, sour belts, Albanese gummy bears

HONEY ROASTED PEANUTS 20



COOL BEGINNINGS

CRUNCH PLATE  90

Carrots, celery, bell peppers, cucumbers, broccoli, and
cherry tomatoes served with ranch dipping sauce

CHEF'S PICK FRESH FRUITS  84

Seasonal fresh fruit (subject to change due to season)

BLACKENED AHI TUNA Priced per platter 100

Seared blackened sashimi tuna served with sesame
seaweed and ponzu sauce

CHARCUTERIE BOARD Priced per board 135

Artisanal cured meats served with country olives,
cornichons, honey, grapes, blueberries, strawberries,
brie, Cheddar, Purple Moon cab soaked Fiscalini, and
crackers

135

CHILLED SHRIMP COCKTAIL

Chilled shrimp, served with traditional cocktail sauce
(30 Pieces)

MARKET GREENS

All salads serves 6 guests.

CALIFORNIA WEDGE melissa's

Baby Iceberg, heirloom cherry tomatoes, avocado, Neuske's bacon, Pt. Reyes bleu cheese, house-made ranch, and crispy onions

75

COWBOY CHOPPED SALAD melissa's

Grilled chicken, Romaine lettuce, roasted corn, black beans, bacon, cucumbers, tomatoes, and avocado served with jalapeño ranch dressing

125

THE HOUSE melissa's

Mixed greens topped with tomatoes, cucumbers, and carrots served with buttermilk ranch and balsamic dressings

75

TATER SALAD melissa's

Peewee potatoes, mayonnaise, dill pickle relish, celery, red onions, hard-boiled eggs

70

CAESAR melissa's

Romaine hearts, Parmesan cheese, and Focaccia croutons served with Caesar dressing

Add Chicken 30

Add Shrimp 50

70

CHINESE CHOPPED SALAD melissa's

Iceberg, toasted almonds, shredded carrots, shredded cabbage, snap peas, bell peppers, chow mein noodles, tangerine segments, served with sesame ginger dressing

Add Chicken 30

Add Shrimp 50

70



A LA CARTE

All A La carte orders have a minimum of 6 orders for each of these items.

GOLDEN CHICKEN TENDERS

Served with buttermilk ranch and barbeque dipping sauces
Two pieces per order

18

GRILLED SALMON ^{GF}

Grilled asparagus, confit tomatoes, fingerling potatoes, and lemon beurre blanc
Approximately 5oz per order

30

HARISSA ROASTED CHICKEN ^{GF}

Organic chicken breast marinated in harissa spices, with roasted corn succotash, and herb roasted potatoes.
Approximately 6oz per order

28

BABY BACK RIBS ^{GF}

Slow smoked pork ribs tossed in brown sugar barbeque sauce, served with grilled corn on the cob
Two pieces per order

30

SLOW BRAISED SHORT RIBS ^{GF}

5-hour braised beef short ribs served with fondant potatoes, braised carrots, demi-glace, and horseradish cream
Approximately 7oz per order

30

CRISPY BUFFALO CHICKEN WINGS

Crispy chicken wings tossed in our house wing sauce served with celery, carrots, and ranch dressing
Four wings per order

19

SUSHI BOAT

Chef's selection of nigiri, sashimi, and cut rolls
60 pieces per boat

350



GET A GRIP

All A La carte orders have a minimum of 6 orders for each of these items.

ARENA DOGS *Priced per person* 11
All beef hot dogs served with ketchup, mustard, relish and diced onions

Add chili and cheese 4
Substitute Turkey dog 3
Substitute Beyond Brat 6

BURGER TIME BAR *Priced per person* 20
1/3 lb signature blend burger patty accompanied with tomatoes, lettuce, pickles, assorted cheeses, and traditional condiments

Add Neuske bacon 3.50
Add mushrooms & onions 5

GRILLED CHICKEN FOCACCIA *Priced per platter* 115
Citrus grilled chicken, Roma tomatoes, basil pesto, and mozzarella cheese served on Focaccia

ROASTED VEGETABLE FOCACCIA *meijer's* 90
Artichokes, roasted peppers, heirloom tomato, baby spinach, basil pesto, garlic aioli, and fresh mozzarella
Priced per platter

RICH ENDINGS

COOKIE & BROWNIE PLATTER *Priced per platter* 90
House-made assorted cookies, brownies, and pastries

CRISPY CHURROS 11
Warm crispy churros tossed in cinnamon and sugar served with salted caramel sauce

NEW YORK CHEESECAKE 145
Classic cheesecake topped with whipped cream and strawberries

FLOURLESS CHOCOLATE CAKE 145
Served with berry compote and whipped cream



BEERS

Bud Light 6-pack	42
Bud Light Seltzer Black Cherry 6-pack	42
Coors Light 6-pack	42
Michelob Ultra 6-pack	42
Budweiser Zero (Non-Alcoholic) 6-pack	42
Estrella Jalisco 6-pack	48
Guinness Pub Draft 4-pack	48
Golden Road Mango Cart 6-pack	54
Golden Road Ride On 10 Hop Hazy IPA 6-pack	54
Kona Big Wave 6-pack	54
Hop Valley Bubble Stash IPA 6-pack	54
Hop Valley Stash Panda Hazy IPA 6-pack	54
Stella Artois 6-pack	54
Brewery X Slap & Tickle IPA 6-pack	54
Brewery X Battlesnakes Pilsner 6-pack	54



HARD LIQUOR

VODKA

Ketel One	84
Ciroc	99

WHISKEY

Jack Daniel's	79
Jack Daniel's Tennessee Honey	69
Jack Daniel's Single Barrel	91
Gentleman Jack	79
Jack Daniel's Fire	69
Woodford Reserve	79
Woodford Reserve Single Rye	79
Knob Creek	97

SCOTCH

Macallan 12 Year	131
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Tanqueray	92
Tanqueray 10	99
Hendricks	105

TEQUILA

Herradura Silver	68
Herradura Reposado	131
Herradura Anejo	147
Patron Silver	115

RUM

Captain Morgan Spiced	92
Captain Morgan White	92
Ron Zacapa	159

COGNAC

Hennessey VS	131
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LIQUEURS

Bailey's Irish Cream	70
Grand Marnier	79
Sour Apple	38
Disaronno Amaretto	70
Kahlúa	70
Triple Sec	38
Martini & Rossi Dry Vermouth 1L	19
Martini & Rossi Sweet Vermouth 1L	19

SODA, JUICES & MIXERS

SODA

Coke 6-pack	24
Diet Coke 6-pack	24
Coke Zero 6-pack	24
Sprite 6-pack	24
Barq's Root Beer 6-pack	24
Dr. Pepper 6-pack	24
Lemonade 6-pack	24
Ginger Ale 6-pack	24

JUICE

Pineapple Juice 6-pack	19
Apple Juice 6-pack	19
Cranberry Juice 6-pack	19
Grapefruit Juice 6-pack	19
Orange Juice 6-pack	19
Tomato Juice 6-pack	19

WATER

Arrowhead 20 oz 6-pack	36
Origin Sparkling 6-pack	24

HOT

Regular Coffee Carafe	18
Decaf Coffee Carafe	18
Hot Chocolate Carafe	18
Hot Tea Carafe	18

MIXERS

Bloody Mary mix 1L	22
Sour mix 1L	22
Margarita mix 1L	22
Lime Juice 1L	22
Grenadine 1L	22
Monster Energy Drink 4-pack	22
Monster Low Carb 4-pack	22
Fever Tree Club Soda 6-pack	22
Fever Tree Tonic Water 6-pack	22
Fever Tree Ginger Beer 6-pack	22

WINE

SPARKLING WINE

Caposaldo Prosecco	45
J Vineyards California Cuvee	58
Taittinger Brut La Francaise	69
Louis Roederer Brut Premier	87
Veuve Clicquot	125
Louis Roederer Cristal Brut	327

PINOT GRIGIO/PINOT GRIS

Hahn Family Wines	48
Santa Margherita, Italy	62

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand	52
Domaine Hubert Brochard Sancerre, Loire, France	70

CHARDONNAY

Ferrari Carano, Sonoma	70
Heitz, Napa Valley	89
Quilt, Napa Valley	72
ZD, California	82
Far Niente, Napa Valley	120
William Fevre Chablis Grand Cru Bougros, France	174

MERLOT

Columbia Crest, Washington State	45
Markham Limited, Napa Valley	64
Charles Krug Napa Valley	70
Duckhorn	111
Pahlmeyer, Napa Valley	160

RIESLING/GEWURZTRAMINER

Alexander Valley New Gewurztraminer	45
Stadt Krems Gruner Veltliner Kremstal	53
Fess Parker Dry, Rodney's Vineyard	46
Chateau Ste. Michelle Eroica Johannesburg, Riesling	50
Trimbach Riesling (Alsace)	45
Zind Humbrecht, Riesling, Alsace	55
Dr Fischer Bockstein 2016 Spatlese (Riesling)	63

BLUSH WINES

Daou Rose	50
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WINE

DESSERT & SWEET

Dashe Cellars Late Harvest Zinfandel	45
Banfi Regale Rose Brachetto d'Acqui D.O.C.G	45
Chateau Coutet Sauternes Barsac	102
Royal Tokaji Aszu 5 Puttonyos Red Label	108

PINOT NOIR/COTE DE NUITS/BEAUJOLAIS

Boen, Santa Maria Valley, Central Coast	65
Hahn Family Wines Santa Lucia Highlands	79
Emeritus, Hallberg Ranch, Russian River Valley	81
Lemelson Vineyards Thea's Selection Willamette Valley	79
Goldeneye, Anderson Valley, Mendocino	92
ZD Founders Reserve Carneros Signal	122

SHIRAZ / SYRAH / BIG REDS / RHONE

Domaine Courbis St Joseph	68
Chateauneuf-du-Pape, DM Pegau Red Cuvee Laurence	200

PORT WINE

Heitz Ink Grade Port Nv 750 ml	58
Graham's 20 Year Old Tawny Port 750 ml	120
Quinta De La Rosa 20 Yr Tawny	82

ZINFANDEL

Trig Point, Alexander Valley	50
Dry Creek Old Vine	58
Ghost Block Estate Pelissa Vineyard Oakville	65

CABERNET SAUVIGNON

J. Lohr- Seven Oaks	65
Quilt	80
Raymond Reserve, Napa Valley	76
Justin	85
Double Diamond	96
Round Pond Estate Rutherford	119
Caymus, Napa Valley	162
Heitz Martha's Vineyard	360

WINE

REDS & BLENDS /BORDEAUX MERITAGE

Paraduxx Proprietary Red	57
Leviathan Red	70
Trefethen Dragon Tooth Red Blend	82
Overture by Opus One	260
Hess Collection "The Lion"	280

SPANISH STYLE / CHILEAN ARGENTINA

Faustino Gran Reserva Rioja, Spain	70
Bodega Catena Zapata, Catena Alta Malbec, Argentina	74
El Jefe Walla Walla, Tempranillo	106
Lapostolle Close Apalta, Chile	221

ITALIAN WINES RED / ITALIAN STYLE

Felsina Chianti Classico	74
Tenuta San Guido Guidalberto, Super Tuscan, Tuscany	80
Pio Cesare Barolo	118
Brunello di Montalcino Donatella Colombini DOCG Riserva	217

