



# Prudential Center



**Online Ordering**

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[SuiteEats.com/PrudentialCenter](https://SuiteEats.com/PrudentialCenter)



# packages

All packages serve 8 unless otherwise noted  
(\*) Items served at puck drop to preserve quality

## Only At The Rock

A selection of local classics // 500

### Bottomless Freshly Popped Popcorn V

**m&m's Black & Red Mix** V AVG  
Salted Peanuts, Black and Red Chocolate Candies, Dried Berries and Cranberries

**New Jersey Grazing Board**  
Local Cured Meats and Cheeses, Fruits, Vegetables, Nuts, Honey, Basil Pesto, Hummus, Olives, Crackers

**Garden State Salad** V  
Baby Lettuce, Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette

**Signature Slider Burger\***  
Custom Pat LaFrieda Beef Patty, Hot Pepper Bacon Jam, Shaved Red Onion, White Cheddar, Brioche Bun, Curly Fries

**Jersey Ripper\***  
Deep Fried Frank, Secret Slaw, Grilled Peppers and Onions, Jersey Jerk Relish, Crunchy Italian Roll

**Disco Fries\***  
Crinkle Cut French Fries, Fresh Mozzarella, Brown Gravy, Parsley

## All-American Package

Savor an all-star roster of our fan favorites // 410

**Bottomless Freshly Popped Popcorn** V

**Kettle Chips & Gourmet Dips** V  
House-Fried Chips, Secret Seasoning, Roasted Garlic Parmesan, French Onion and Dill Pickle Dips

**Farmers Market Dips & Veggies** V AVG  
Farmstand Vegetables, Hummus, Buttermilk Ranch

**Devils Wings**  
Crispy Fried Wings, House-Made Buffalo Sauce, Pepsi-Cola Barbecue Sauce, Celery, Carrots, Buttermilk Ranch Dressing, Blue Cheese Dressing

**BLT Salad** AVG  
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

**The Italian**  
Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

**All-Beef Franks**  
Sauerkraut, Ketchup, Mustard, Relish, Potato Rolls

## MVP Package

Scoring points with every fan! // 420

**Bottomless Freshly Popped Popcorn** V

**GOYA Fresh Made Salsa & Guacamole Sampler** V AVG  
Fresh Made Salsa, Arena-Made Guacamole, Fried Tortilla Chips

**Seasonal Fresh Fruit** V2 AVG  
In-Season Fruits and Berries

**Devils Wings**  
Crispy Fried Wings, House-Made Buffalo Sauce, Pepsi-Cola Barbecue Sauce, Celery, Carrot, Buttermilk Ranch Dressing, Blue Cheese Dressing

**Classic Caesar Salad**  
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

**All-Beef Franks**  
Sauerkraut, Ketchup, Mustard, Relish, Potato Rolls

**Smoked Pork Sandwiches**  
Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls





# à la carte

All à la carte items serve 8 unless otherwise noted  
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## Cool Appetizers



FRESH FRUIT

**New Jersey Grazing Board // 105**  
Local Cured Meats and Cheeses, Fruits, Vegetables, Nuts, Honey, Basil Pesto, Hummus, Olives, Crackers

**Sushi Platter**  
*50 pieces // 310*  
*75 pieces // 375*  
An Assortment of Fresh Rolls Made in House, Soy Sauce, Wasabi

**Ultimate Seafood Tower // 215**  
Maine Lobster, Gulf Shrimp, Jonah Crab Claws, Oysters, Hot Sauce, Cocktail Sauce, Lemon Aioli, Crackers

**Chilled Shrimp Cocktail AVG // 105**  
Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

**Farmers Market Dips & Veggies V AVG // 65**  
Farmstand Vegetables, Hummus, Buttermilk Ranch

**Seasonal Fresh Fruit AVG // 60**  
In-Season Fruits and Berries

## Warm Appetizers

**GOYA Loaded Nacho Bar**  
AVG // 80  
Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips  
*Upgrade Your Loaded Nacho Bar:*  
*Beef Barbacoa // Add 20*  
*Chicken Tinga // Add 10*

**Spinach & Artichoke Warm Dip\* V // 60**  
Spinach and Artichokes, Creamy Sauce, Tortilla Chips

**Devils Wings // 100**  
Crispy Fried Wings, House-Made Buffalo Sauce, Pepsi-Cola Barbecue Sauce, Celery, Carrots, Buttermilk Ranch Dressing, Blue Cheese Dressing

**Disco Fries\* // 60**  
Crinkle Cut French Fries, Fresh Mozzarella, Brown Gravy, Parsley

**Crispy Chicken Tenders // 85**  
Honey Mustard, Pepsi-Cola Barbecue Sauce

**GOYA Double-Stacked Mojo Chicken Quesadilla\* // 80**  
Mojo Chicken, Flour Tortillas, Black Beans, Corn, Roasted Peppers, Onions, Pepper Jack, Cheddar Cheese, Sour Cream, Salsa Roja

**Pot Stickers & Spring Rolls // 65**  
Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustards

## Salads

**Garden State Salad // 50**  
Baby Lettuce, Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette

**Chopped Vegetable Salad V AVG // 45**  
Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

**BLT Salad // 55**  
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

**Classic Caesar Salad V // 50**  
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons  
*Upgrade Your Caesar Salad:*  
*Grilled Chicken // Add 25*  
*Shrimp // Add 40*

**Chicken Teppanaki Noodle Salad // 45**  
Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing



CAESAR SALAD





# à la carte

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## Classics



MEATBALL SLIDER

**Char-Grilled Chicken Board** AVG // 145  
All-Natural Brine, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

**Steakhouse Beef Tenderloin** // 185  
Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

**Traditional Baked Ziti** // 90  
Italian Sausage Ragu, Mozzarella, Pecorino, Ricotta, Garlic Bread

**Meatball Sliders** // 85  
Traditional Beef Meatballs, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

**GOYA Tacos & Tostadas** // 85

- **Pork Al Pastor**  
Char Pineapple, Pickled Red Onions
- **Pollo Asada**  
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada

## Classic Sides

**Three Cheese Mac** V // 58  
Cavatappi Pasta, Three Cheese Sauce

**Crispy Fried Brussels** V // 48  
Dried Cranberries, Crushed Peanuts, Burnt Orange Vinaigrette

**Elote** V AVG // 52  
Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Toasted Corn Nuts, Queso Fresco, Cilantro

**18" Classic Cheese\*** V // 32  
Artisan Hand Rolled Dough, House-Made Sauce, Whole Milk Mozzarella, Grated Parmesan, Oregano

**18" Spicy Pepperoni\*** // 37  
Artisan Hand Rolled Dough, House-Made Sauce, Whole Milk Mozzarella, Hand-Sliced Pepperoni, Cracked Black Pepper, Hot Honey, Basil

## Handcrafted Sandwiches

**BLT Lobster Roll Slider** // 165  
Cold Water Lobster, Gem Lettuce, Nuekse's Bacon, Heirloom Tomato, Lemon-Pepper Aioli, Poppy Seed Bun

**Curry Vegetable Wrap** V V2 AVG // 65  
Fried Chickpea Stew, Baby Spinach, Pineapple Spread

**Top Sirloin Sandwich** // 85  
Medium-Rare Roasted Beef, Pickled Red Onions, Yellow Tomato, Arugula, Horseradish Cream, Ciabatta Roll

**The Authentic** // 75  
Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

**The Italian** // 70  
Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

**Smoked Pork Sandwiches** // 95  
Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

**Cheesesteak\*** // 85  
Shaved Ribeye, Sautéed Onions, Wit Whiz, Amoroso Roll



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## Burgers, Sausages & Dogs

**Signature Slider Burger\* // 110**  
Custom Pat LaFrieda Beef Patty, Hot Pepper Bacon Jam, Shaved Red Onion, White Cheddar, Brioche Bun, Curly Fries

**Jersey Ripper\* // 65**  
Deep Fried Frank, Secret Slaw, Grilled Peppers and Onions, Spicy Jerk Relish, Crunchy Italian Roll

**Traditional Slider // 75**  
Pat LaFrieda Beef Patty, American Cheese, Secret Sauce, House-Made Pickles, Tomatoes, Toasted Brioche

**Vegan Mini Burger V // 110**  
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aioli, Mini Bun  
*Plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.*

**PREMIO Sausage & Peppers // 70**  
Locally Made Italian Sausage, Caramelized Peppers and Onions, Red Sauce, Grana Padano, Toasted Baguette

**All-Beef Franks // 45**  
Sauerkraut, Ketchup, Mustard, Relish, Potato Rolls

## Snacks

**m&m's Black & Red Mix V // 45**  
Salted Peanuts, Black and Red Chocolate Candies, Dried Berries and Cranberries

**Flows Tasty Treats V // 30**  
Toasted Corn and Peanut Mix

**Auntie Anne's Nuggets V // 40**  
Salt and Cinnamon Sugar Warm Pretzel Bites, Auntie Anne's Dipping Sauce

**Kettle Chips & Gourmet Dips V // 40**  
House-Fried Chips, Secret Seasoning, Roasted Garlic Parmesan, French Onion and Dill Pickle Dips

**GOYA Fresh Made Salsa & Guacamole Sampler V // 40**  
Fresh Made Salsas, Arena-Made Guacamole, Fried Tortilla Chips

**m&m's 8 Theater Boxes V // 35**  
4 Peanut, 4 Plain

**Bottomless Snack Attack V // 48**  
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

**Bottomless Freshly Popped Popcorn V // 30**

**Bottomless Dry-Roasted Peanuts V // 30**

**Bottomless Snack Mix V // 30**

**Bottomless Pretzel Twists V // 20**

## Suite Sweets

**Mrs. Fields Suite Treats Tray V // 40**  
Gourmet Cookies, Decadent Brownies

**Galandra's Assorted Desserts V // 100**  
Mini Tarts, Cakes, Italian Cookies and Cannoli, Candy Coated Pretzels, Macarons

**Cannoli Cake V // 100**  
Vanilla Cake, Cannoli Filling, Traditional Icing

*Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.*

*We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.*





# beverages

## Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack unless otherwise noted*

White Claw Black Cherry // 50  
High Noon Pineapple // 56

Cutwater Canned Margarita // 60  
Cutwater Mai Tai // 60

Cutwater Vodka Mule // 60

## Beer, Ales & Alternatives

*Sold by the six-pack unless otherwise noted*

Budweiser // 48  
Bud Light // 48  
Michelob ULTRA // 48  
Miller Lite // 48  
Modelo Especial // 48

Corona Extra // 54  
Heineken // 52  
Stella Artois // 52  
Goose Island IPA // 54

Lagunitas IPA // 54  
Toms River Brewing  
Devil's Stick Toss (4-pack) // 54  
Angry Orchard Crisp Apple // 52  
Heineken 0.0 (non-alcoholic) // 54

## White Wine

*Sold by the bottle*

### SPARKLING / CHAMPAGNE

La Marca Prosecco // 95  
Ferrari Brut // 160  
Nicolas Feuillatte Brut // 230  
AIX Rosé // 95  
Mumm Napa Brut Rosé // 130  
Schramsberg  
Mirabelle Brut Rosé // 160  
Minuty M Rosé // 160

### REISLING

Chateau Ste. Michelle // 95

### PINOT GRIGIO

Santa Margherita // 95

### SAUVIGNON BLANC

Kim Crawford // 95  
Stag's Leap Winery // 120

### CHARDONNAY

House of Brown // 75  
Kendall-Jackson  
Vintner's Reserve // 85  
Sonoma-Cutrer Russian River  
Ranches // 95  
Stag's Leap  
Wine Cellars Karia // 210  
 White // 40

## Red Wine

*Sold by the bottle*

### PINOT NOIR

Meiomi // 120  
Belle Glos Clark & Telephone // 210


### MERLOT

Decoy by Duckhorn // 110

### CABERNET SAUVIGNON

Josh Craftsman's Collection // 80  
JUSTIN // 70  
Louis Martini // 70  
QUILT Napa Valley // 390

### RED BLENDS

Brancaia Tre Super Tuscan // 110  
Conundrum by Caymus // 95  
The Prisoner // 230  
 Red // 40



# beverages

## Liquor

*Sold by the liter bottle unless otherwise noted*

### VODKA

- Absolut // 120
- Grey Goose // 145
- Ketel One // 125
- Tito's Handmade // 135

### GIN

- Bombay Sapphire // 140
- Hendrick's // 140

### RUM

- Bacardí Superior // 100
- Captain Morgan Spiced // 125

### TEQUILA

- Hijole! // 100
- Casamigos Anejo // 300
- Casamigos Blanco // 260
- Casamigos Reposado // 280
- Don Julio 1942 // 525
- Jose Cuervo Especial // 165
- Patrón Silver // 240

### BOURBON

- High West Double Rye // 185
- Maker's Mark // 140
- Knob Creek // 225
- Woodford Reserve // 220

### WHISKEY

- Naked Malt // 120
- Proper No. Twelve // 125
- Skrewball Peanut Butter // 140
- Crown Royal // 180
- Dewar's White Label // 240
- The Glenlivet 12 // 300
- Jack Daniel's // 140
- Jameson Irish // 140
- Johnnie Walker Black // 260

### COGNAC

- Rémy Martin VSOP // 275
- Rémy Martin 1738
- Accord Royal // 300
- Hennessy // 185
- D'USSÉ // 250

### CORDIALS

- Baileys Original Irish Cream // 145
- Campari // 130
- Cointreau // 145
- Kahlúa // 130
- Martini & Rossi Dry Vermouth // 60
- Martini & Rossi Sweet Vermouth // 60

## Chill

*Sold by the six-pack unless otherwise noted*

### SOFT DRINKS

-  Pepsi // 24
-  Diet Pepsi // 24
-  Pepsi Zero Sugar // 24
- Starry // 24
- Starry Zero Sugar // 24
- MTN Dew // 24
- Mug Root Beer // 24
- Schweppes Ginger Ale // 24

### JUICES (32oz bottle)

- Cranberry Juice // 27
- Grapefruit Juice // 27
- Orange Juice // 27
- Tomato Juice // 27

### WATER

- Aquafina Bottled Water (20oz) // 24
- Sparkling Water // 24
- Tonic Water // 24
- Club Soda // 24


### TEAS

- Pure Leaf Tea Lemon (18.5oz) // 28
- Pure Leaf Sweet Tea (18.5oz) // 28
- Pure Leaf Unsweetened Black Tea (18.5oz) // 28

### MISCELLANEOUS BEVERAGES

- Keurig Coffee Service (serves 8) // 25

 **NERD** Original // 45

 **NERD** Zero Calorie // 45

### BAR SUPPLIES (By the bottle)

- Zing Zang Bloody Mary Mix // 20
- Finest Call Sour Mix // 16
- Finest Call Margarita Mix // 16
- Owen's Craft Mixers // 20
- Lime Juice // 16

### GARNISH

- Lemons and Limes // 10
- Stuffed Olives // 10

## HOURS OF OPERATION

Location Premium Specialist Representatives are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at [www.suiteeats.com/prudentialcenter](http://www.suiteeats.com/prudentialcenter)

To reach a Representative, dial: 973-757-6909 or e-mail: [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com)

## QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives  
973-757-6909

## FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 12:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com) and online at [www.suiteeats.com/prudentialcenter](http://www.suiteeats.com/prudentialcenter). Orders can be arranged with the assistance of a Premium Specialist Representative at 973-757-6909 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the Arena does NOT open, you will not be charged for your food and beverage order. If the gates to the Arena open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of New Jersey, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Prudential Center
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

## FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

## SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

## SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus 6.625% sales tax. This service charge represents a gratuity of 11%, which will be distributed directly to the service staff, and an administrative fee of 9%. The administrative fee of 9% is not a gratuity and will not be distributed to the employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Prudential Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.