

**Spectrum** ▶  
**CENTER**

Spectrum  
CENTRE



**EATING IS  
NOT A  
SPECTATOR  
SPORT**

📷 @hungryhornets

*e-Levy*

# PACKAGES

All Packages Served for a Minimum of 12 People

## UPTOWN BARBECUE PACKAGE

We know barbecue and serve up everything with a kick, from traditional barbecue items to fresher fare; we think you're gonna love it. [54.95](#)

### BBQ SPICED POPCORN

Freshly popped popcorn tossed with barbecue spice

### BBQ

- WHOLE SMOKED CHICKEN  
Quarters brined, rubbed and slow-cooked. Served with fresh rolls
- PULLED PORK  
Hand-rubbed with our Buzz City dry rub and slow-smoked for 16 hours over smoldering hickory wood with fresh rolls
- SLICED BEEF BRISKET  
Dry Rub, Mesquite Smoked and hand sliced served with fresh rolls

### SIDES

#### SMOKEHOUSE BOURBON BAKED BEANS

Bourbon, brown sugar, bacon and sorghum

#### HONEY BUTTER CORNBREAD

Roasted sweet corn and sharp cheddar cheese served with honey butter

#### CREAMY COLE SLAW

Shaved green cabbage and shredded carrots tossed with creamy horseradish dressing

#### BAKED MAC & CHEESE

Creamy blend of white cheddar and fontina cheeses with a little crunch on top

### HOUSE SAUCES

#### SWEET AND SMOKEY

Tomatoes, distilled vinegar, onions, brown sugar, smoked paprika and black pepper

#### BUZZ CITY HONEY MUSTARD "Q"

Honey and mustard, with a touch of maple syrup and ancho pepper

## MJ STEAKHOUSE PACKAGE

Featuring signature specials from Michael Jordan's Steak House. [74.95](#)

### BACON CARAMEL POPCORN

Pecans, bacon and caramel

### SIGNATURE GARLIC BREAD WITH BLUE CHEESE FONDUE

Crispy ciabatta bread stacked and topped with our rich and creamy blue cheese fondue

### WEDGE SALAD

Bacon, tomatoes, buttermilk dressing

### MJ SHRIMP COCKTAIL

Shaved celery, vodka spiked cocktail sauce

### FINGERLING POTATOES

Duck fat, caramelized onions, thyme

### CHILE LIME CORN

With queso fresco and pickled red onion

### PIRI PIRI CHICKEN

Piri-piri marinade, arugula, grilled lemon, crispy potatoes

### CHEF CARVED BEEF TENDERLOIN

Served with balsamic au jus, black garlic truffle butter

For an upgrade experience add a Chef Attendant for a fee of 125.00

## FAN FAVORITES

The ultimate day at the event starts with the perfect package of fan favorites and our signature dishes. [53.95](#)

### BOTTOMLESS FRESHLY POPPED POPCORN

### WING TOSS

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

### POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips with roasted garlic parmesan, French onion and blue cheese dips

### BOTTOMLESS SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

### SMOKED TURKEY TORTA

Fresh toasted Bolillo bread with black bean spread, avocados, jack cheese, red leaf lettuce and chipotle aioli

### CHEF'S GARDEN VEGETABLES

Farmers market fresh vegetables, buttermilk ranch dip

### CHOPPED VEGETABLE SALAD

Romaine and Spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette

### STEAKHOUSE BEEF TENDERLOIN

Black pepper seared, chilled, thick slices served with red onion, tomatoes and blue cheese crumbles. Accompanied with giardiniera, horseradish sauce, Dijon mustard, arugula and mini onion buns

### HOT DOGS

Served with all the traditional condiments and potato chips

Meet your Chef:

### EXECUTIVE CHEF NIKO MARINOS

Chef Niko Marinos brings over 20 years of culinary experience to the Spectrum Center. Having worked across the United States and Europe he has developed an eclectic approach to the dining experience. He says his methodology is to, "Provide thought and care in every dish our guests enjoy with us." He goes on to say that, "Our guests are with us for a short period of time and trust us to provide an experience that exceeds and delights."

Say hi and follow on social media!

 @hungryhornets

# PACKAGES

All Packages Served for a Minimum of 12 People

## BUZZ CITY'S MVP

This package scores big points with every fan! **44.95**

### BOTTOMLESS FRESHLY POPPED POPCORN

### CRISPY CHICKEN TENDERS

Served with honey mustard and ranch dressing

### SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, salsa verde and salsa roja with crisp tortilla chips

### BOTTOMLESS SNACK ATTACK

An assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

### GRILLED VEGETABLE PASTA SALAD

Cavatappi pasta, grilled zucchini, red onion, bell pepper tossed with herb vinaigrette

### CLASSIC CAESAR SALAD

Crisp romaine served with shaved parmesan, garlic-parmesan croutons and our signature Caesar dressing

### HOT DOGS

Served with all the traditional condiments and potato chips

### MINI BUFFALO CHICKEN SANDWICHES

Pulled chicken tossed in our homemade Buffalo wing hot sauce, accompanied by mini soft rolls and cool celery blue cheese slaw

## ITALIAN PIZZETTE

Mini Pizzette, Calzonnetto and Pie  
Hand-crafted, baked and served warm.  
**44.95**

### MARGHERITA PIZZETTE

Fresh Mozzarella, tomato, basil (5 each)

### FOUR SEASONS PIZZETTE

Two cheese blend, prosciutto, marinated artichoke, roasted mushroom, sun-ripened olives (5 each)

### BABY SPINACH AND THREE CHEESE PIE

Spiced ricotta, Romano cheese (5 each)

### TRADITIONAL CHEESE CALZONNETTO

Tomato basil sauce (5 each)

### CHARGRILLED ROPE ITALIAN SAUSAGE

Caramelized sweet peppers and onions

### ROSEMARY FOCACCIA

Olive oil

### SICILIAN OLIVE SALAD

Roast garlic, red onion, orange zest, parsley

### BABY FENNEL AND TOMATO SALAD

Apple cider vinaigrette

### FRESH MOZZARELLA AND VINE RIPENED TOMATO

Lemon basil oil, balsamic

## Did you Know!

LAST SEASON OUR TOP SELLING PACKAGE WAS THE FAN FAVORITES WITH OVER 2000 SOLD!

Share your knowledge on social media and tag us!

 @hungryhornets

# À LA CARTE

## COOL APPETIZERS

All Appetizers are served for a minimum of 6 people unless otherwise noted.

### BUTCHER, BAKER AND CHEESE MAKER 135, serves 10-12

Hand-cut cheeses and sliced meats with artisan chutneys, mustards and local honeys with warm baguettes

### CHILLED SHRIMP BUCKET 125, 30 pieces

Poached shrimp, zesty cocktail sauce with horseradish, and lemons

### SEASONAL FRESH FRUIT 95, serves 10

In-season fruits, Greek yogurt agave orange dip

### CHEF'S GARDEN VEGETABLES 95, serves 10

Farmers market fresh vegetables, buttermilk ranch dip

### GRILLED CAPRESE FLATBREAD SQUARES 10.95 per person

Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli on grilled flatbread. Served with a marinated olive salad

## IMPOSSIBLE™

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

## WARM APPETIZERS

### BAJA NACHOS

#### TRADITIONAL NACHOS 90, serves 10

Tortilla chips, served with Chihuahua cheese sauce, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja

#### IMPOSSIBLE™ PLANT BASED TACO MEAT TO YOUR BAJA NACHOS 139.50, serves 10

#### SMOKED CHICKEN NACHOS 120, serves 10

Smoked chicken tortilla chips, served with Chihuahua cheese sauce, sour cream, avocado, diced tomato, green onions, cilantro and salsa roja

#### WING TOSS 125, serves 10

Our house-made seasoned and grilled and crispy fried chicken wings, celery and carrots with traditional spicy buffalo, sesame apricot habanero, sweet and smoky barbecue sauces

#### STREET TACOS 169.50, serves 10

A Duo of marinated and grilled meats.

- Chicken Asado
- Skirt Steak Arrachera

Served with corn and flour tortillas.

Accompanied by salsa verde, salsa roja, queso fresco, limes, onions, cilantro and charred jalapeños

#### CRISPY CHICKEN TENDERS 11.95 per person

Served with honey mustard and ranch dressing

## GREENS

All Greens are served for a minimum of 6 people unless otherwise noted.

#### PECAN SALAD WITH FRESH SEASONAL FRUITS 8.95 per person

Arugula, baby spinach, Sweet Grass Asher Blue, raspberry vinaigrette

#### BALANCED GRAINS 129, serves 10

Grilled chicken breast, rocket, artichoke hearts, toasted almonds & barley tossed in a Dijon vinaigrette

#### TURKEY COBB SALAD 10.95 per person

Herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard-cooked egg with blue cheese dressing

#### CHOPPED VEGETABLE SALAD 8.95 per person

Romaine and spinach with seasonal vegetables, olives, artichokes and Gorgonzola cheese with a red wine vinaigrette

#### IMPOSSIBLE™ PLANT BASED TACO MEAT TO YOUR STREET TACOS 220, serves 10

#### CRAB CAKES 14.95 per person

Served hot with mustard sauce and zesty lemon aioli

#### QUESADILLA DUO 13.95 per person

- ANCHO-MARINATED CHICKEN Served with cilantro and Monterey Jack cheese.
- CARNE ASADA

With braised brisket, chopped onions, Oaxaca cheese and poblano peppers.

All accompanied by avocado crema and salsa roja.

#### VEGETABLE QUESADILLA 7.95 per person

Served with spinach, mushroom, onions and pepper Jack cheese.

All accompanied by avocado crema and salsa roja.

#### **NEW!** IMPOSSIBLE™ ASIAN APPETIZER DUO 169.50, serves 10

- PAN FRIED POT STICKERS Ginger, scallions, cabbage and sesame with soy chili dipping sauce
- CRISPY SPRING ROLLS Napa cabbage, green onion with ginger jalapeño marmalade and Chinese hot mustard sauce

#### CLASSIC CAESAR SALAD 7.95 per person

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

Add grilled chicken, shrimp 4 per person

#### GRILLED VEGETABLE PASTA SALAD 6.95 per person

Cavatappi pasta, grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette

#### CREAMY COLE SLAW 6.95 per person

Shaved green cabbage and shredded carrots tossed with celery seed horseradish dressing

#### BLT SALAD 9.95 per person

Romaine, bacon, cheddar cheese and tomatoes served with buttermilk dressing and house-made croutons

## Did you Know!

THE HORNET'S MASCOT HUGO IS A 4 TIME WINNER OF THE NBA'S MASCOT SLAM DUNK CHAMPIONSHIP

Share your knowledge on social media and tag us!

 @hungryhornets

# À LA CARTE

## CLASSICS

All Classics are served for a minimum of 6 people unless otherwise noted.

### GRILLED ENTRÉE BOARDS

All boards, serve 10 guests

Our executive chef has built new entrée boards that are fired hot from our kitchen and delivered to your suite by the start of the event

### CHAR-GRILLED LEMON CHICKEN BOARD

145

All-natural marinated and grilled chicken served with little gem potatoes and grilled vegetables

### MOZZARELLA & HEIRLOOM TOMATOES BOARD

120

Seasonal ripe tomatoes and assorted grilled vegetables with our garden basil pesto

### BACKYARD FIRE ROASTED LOCAL SAUSAGE BOARD

150

Fresh assorted butcher handcrafted sausages. Served with our grilled sweet peppers & onions with assorted mustards, Giardiniera relish and hearth baked hoagie rolls

### SOUTHERN FRIED CHICKEN AND BISCUITS BOARD

150

Crispy and juicy whole fried chicken, buttermilk biscuits, strawberry preserves, Mike's hot honey, whipped butter and hot sauce

### HICKORY SMOKED BACKYARD BBQ BOARD

150

Slow smoked St. Louis ribs and hand carved Sirloin Tri Tip steak. Served with our grilled sweet peppers, tobacco onions, signature BBQ sauces, Giardiniera and fresh rolls

### MEATBALL BAR

13.95 per person

A selection of our handcrafted meatballs served hot with fresh rolls.

- Traditional beef with marinara sauce
- Chicken with green chile verde sauce
- Thai pork meatball with ginger-soy barbecue sauce

### STEAKHOUSE BEEF TENDERLOIN

22.95 per person

Black pepper seared and chilled tenderloin slices served with red onion, tomatoes and crumbled blue cheese. Accompanied with giardiniera, horseradish sauce, mustard, arugula and mini buns

### GRILLED FAJITAS

16.95 per person

- Char-grilled chile garlic short rib
- Cilantro lime chicken

Served with warm tortillas, peppers, onion, charred jalapeño crema sauce and ghost pepper salsa roja

### LOCAL CAROLINA SHRIMP AND STONE GROUND GRITS

19.95 per person

Sautéed shrimp, smokey bacon and green onions served over stone ground grits

## CLASSIC SIDES

All Classic Sides are served for a minimum of 6 people.

### THREE CHEESE MAC

9.95 per person

Cavatappi pasta in a creamy sauce made from three cheeses

### HERB ROASTED BISTRO-STYLE VEGETABLES

5.95 per person

Oven roasted with fresh herbs

### NEW! RICE AND BLACK BEANS

7.95 per person

A classic Latin recipe flavored with a squeeze of lime juice, garlic, spices garnished with chopped cilantro.

## TASTE CLUB KIDS MEAL

Accompanied by fresh fruit, carrot and celery sticks with ranch dip, a granola bar and a souvenir. Our Taste Club Kids Meals are reserved for players twelve years and under with all-star appetite. 7.95 per player

### TURKEY AND CHEDDAR SANDWICH

Served on whole-wheat bread

## SUITE SWEETS

Served for a minimum of 6 people

### GOURMET COOKIES AND BROWNIES

11.95 per person

A sweet assortment of gourmet cookies and brownies

## HANDCRAFTED SANDWICHES, WRAPS AND FLATBREADS

All Sandwiches, Wraps and Flatbreads are served for a minimum of 6 people.

### CHICKEN AND STEAK FLATBREAD SANDWICH DUO

14.95 per person, serves a minimum of 6

- CHICKEN FLATBREAD Grilled marinated chicken, pesto aioli, vine-ripe tomato, red onion, fresh basil and field greens
- STEAK FLATBREAD Garlic and black pepper crusted short rib, horseradish aioli, red onion, vine-ripe tomato, blue cheese and field greens

### MINI BUFFALO CHICKEN SANDWICHES

11.95 per person

Pulled chicken tossed in our house-made, Buffalo-style hot sauce. Served warm and accompanied by mini soft rolls and cool celery blue cheese slaw

### IMPOSSIBLE™ MEATBALL GRINDER

16.95 per person, serves 6

Toasted baguette, marinara sauce, fresh mozzarella and grated Reggiano

### SMOKED PULLED PORK

11.95 per person

Hand-rubbed with our Buzz City dry rub and slow-smoked for 16 hours over smoldering hickory wood with fresh rolls and a side of coleslaw

### NEW! CRISPY CHICKEN SANDWICH

119.50, serves 10

Hand-breaded crispy chicken served warm on a house-made pretzel roll with spicy paprika aioli accompanied by crispy apple coleslaw

### NEW! SPICY SHRIMP WRAP

139.50, serves 10

Breaded popcorn shrimp wrap tossed with spicy Asian slaw and a spicy Sriracha glaze. Served with noodle salad and assorted condiments

### SANDWICH SAMPLER

13.95 per person

- SMOKED TURKEY TORTA  
Fresh Bolillo bread with black bean spread, avocados, fontina cheese, red leaf lettuce and chipotle aioli
- SMOKED BEEF BRISKET  
Ciabatta Focaccia, 18 hour smoked beef brisket with apple cider cured bacon, tobacco onions, jack cheese and cabbage slaw

## Did you Know!

THE CHARLOTTE HORNETS ARE THE ONLY TEAM IN THE NBA TO HAVE  
A SPECIAL UNIFORM FOR CITY BASED HOLIDAYS

Share your knowledge on social media and tag us!

@hungryhornets

# À LA CARTE

## SNACKS

### HOUSE-MADE WARM BELGIAN

#### PRETZEL BOX 109 per box, serves 10

- Jumbo Belgian Buttered Pretzels (3)
- Jumbo Belgian Cinnamon Sugar Pretzels (3)
- Salted and Buttered Pretzel Knots (10)

Served with whole-grain mustard, beer cheese and cream cheese dips

Box will be dropped after the start of your event

### SEASONED BOTTOMLESS

#### POPCORN 43 per order

Three flavors of tasty popcorn: traditional buttered, spicy Buffalo with blue cheese and green onions and zesty chili lime

### BOTTOMLESS SNACK

#### ATTACK 54 per order

A bottomless assortment of great snacks, including our snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips

### BOTTOMLESS FRESHLY

#### POPPED POPCORN 24 per basket

#### DRY-ROASTED PEANUTS 12 per basket

#### SNACK MIX 12 per basket

#### PRETZEL TWISTS 12 per basket

### POTATO CHIPS AND

#### GOURMET DIPS 28 per basket

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips

### CRISPY PORK RINDS

#### 70 per order, serves 10

Fresh, crispy pork rinds tossed in sour cream & onion, spicy barbecue and chili cheese seasonings. Served with pimento cheese

### AVOIDING GLUTEN SNACK BASKET

#### 29.95 per basket, serves 1-2 guests

There's something for everyone on Game-Day!

Enjoy a selection of gluten-free snacks including: Dried Fruit, Chips, Popcorn, Nuts and Chocolate Bars

Levy Restaurants is just one call away and a Culinary or Guest Relations 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.

### CUSTOMIZED DESSERTS

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service

## BURGERS, SAUSAGES AND DOGS

All Hot Dogs and more are served for a minimum of 6 people.

### PIMENTO CHEESE BURGER

#### 12.95 per person, 2 burgers per person

Grilled burger topped with homemade pimento cheese and a sliced dill pickle on toasted bun

### BARBECUE BURGER

#### 12.95 per person, 2 burgers per person

Artisan cheddar, barbecue sauce and topped with crisp bacon on a toasted bun

### HOT DOGS

#### 7.95 per person

All beef served with all the traditional condiments and potato chips

### IMPOSSIBLE® MINI BURGER

#### 15.95 per person, 2 burgers per person

Chargrilled plant based burger, leaf lettuce, vine ripe tomato & cheddar cheese topped with a chipotle lime aioli on a toasted roll

### LOADED CHILI DOG

#### 9.95 per person

Grilled all beef hot dog served with chili, shredded cheddar cheese, corn chips and diced onions. Accompanied by traditional hot dog condiments

### LOCAL CAROLINA DOG

#### 9.95 per person

Grilled all beef hot dogs served with chili, creamy coleslaw and diced onions. Accompanied by traditional hotdog condiments

## VEGETARIAN AND VEGAN OPTIONS

All served for a minimum of 6 people.

### SUMMER VEGETABLE AND

#### TOFU FLATBREAD 9.95 per person

Grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganise and sun-dried tomato pesto on grilled flatbread

### GOING GREEN SALAD WITH

#### FRIED GREEN TOMATO 7.95 per person

Romaine, spinach, green beans, broccoli, cucumber and herbed-champagne dressing

## SWEET SPOT

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

### LET THEM EAT CAKE!

#### CHICAGO-STYLE CHEESECAKE

##### 60 per order, serves 10

Traditional Chicago-style cheesecake in a butter cookie crust

#### FLUFFERNUTTER PIE

##### 75 per order, serves 10

Rich cake-like peanut butter blondie packed with peanuts and peanut butter chips. Topped with creamy peanut butter filling, marshmallow topping and chopped peanut butter cups

#### RED VELVET CAKE 80 per order, serves 12

4-layer red velvet recipe with white chocolate cream cheese icing. Finished with red velvet crumb and chocolate drizzle

#### RAINBOW CAKE

##### 75, serves 12

Five colorful layers of sponge cake with a buttercream frosting

#### SIX LAYER CARROT CAKE

##### 75 per order, serves 14

Our signature layered carrot cake loaded with fresh carrots, nuts and spices with a sweet cream cheese icing and garnished with toasted coconut and toasted pecans

#### CHOCOLATE PARADIS' CAKE

##### 70 per order, serves 12

A rich chocolate génoise, layered with a chocolate ganache and candied toffee

#### PEANUT BUTTER AND CHOCOLATE BROWNIE STACK CAKE

##### 75 per order, serves 14

Chocolate cake layered with peanut butter French crème, chocolate brownies and topped with gourmet peanut butter chips

#### LEMON MERINGUE CAKE

##### 80 per order, serves 16

Six lemon cake layers sandwiched between lemon cake filling topped with meringue

## OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

### SIGNATURE DESSERTS

Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake

### GOURMET DESSERT BARS

Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Salted Caramel Bar and Marshmallow with Brown Butter and Sea Salt

### GOURMET COOKIES AND TURTLES

A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, and White and Milk Chocolate Turtles

### GIANT TAFFY APPLES

Plain and Peanut

### NOSTALGIC CANDIES

A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®.

And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Rum Chata and Grand Marnier



# BEVERAGES

## READY TO DRINK COCKTAILS

House made Mason Jar cocktails – Let us bring your guests 10 pre-made specialty cocktails on ice.

<b>SIGNATURE STINGER MULE</b>	99	<b>ELECTRIC LEMONADE</b>	99
Jack Daniel's Honey, Gosling's Ginger Beer, and Lime		Svedka Vodka, Blue Curacao, and Lemonade	
<b>CLASSIC MARGARITA</b>	99		
Jose Cuervo Tradicional with classic Margarita Mix. Want something a little extra? Add a flavor for 5.00			

## BEER, ALES AND ALTERNATIVES

Sold by the 6-pack

<b>Budweiser</b>	35	<b>Sierra Nevada Pale Ale</b>	39
<b>Bud Light</b>	35	<b>Bon &amp; Viv Spiked Seltzer Variety</b>	38
<b>Miller Lite</b>	35	<b>O'doul's (non-alcoholic)</b>	25
<b>Coors Light</b>	35	<b>Redbridge Gluten-Free Sorghum Beer</b>	39
<b>Heineken</b>	39	<b>New Belgium Fat Tire</b>	39
<b>Michelob Ultra</b>	35	<b>NoDa Jam Session (4pk)</b>	38
<b>Corona Extra</b>	39	<b>NoDa Hop Drop N Roll (4pk)</b>	38
<b>Corona Light</b>	39	<b>Triple C Golden Boy (4pk)</b>	38
<b>Corona Premier</b>	39	<b>Triple C 3C IPA (4pk)</b>	38
<b>Blue Moon White Belgium Ale</b>	39	<b>Catwaba White Zombie (4pk)</b>	38
<b>Stella Artois</b>	39	<b>Catawba CLT IPA (4pk)</b>	38
<b>Angry Orchard 'Crisp Apple' Cider</b>	39	<b>Founders All Day IPA (4pk)</b>	38

## CHILL

Sold by 6-pack unless otherwise indicated

### SOFT DRINKS

<b>Coca-Cola</b>	17
<b>Diet Coke</b>	17
<b>Coca Cola Zero Sugar</b>	17
<b>Sprite</b>	17
<b>Diet Sprite</b>	17
<b>Seagram's Ginger Ale</b>	17
<b>Barq's Root Beer</b>	17
<b>Minute Maid Lemonade</b>	17

### TEAS

18.5oz bottle sold by 4-packs  
Gold Peak® Tea – Home Brewed Taste  
You'll Love at First Sip™

<b>Gold Peak Unsweetened Tea</b>	19
<b>Gold Peak Sweet Tea</b>	19

### SPARKLING

DASANI® Sparkling is a flavored, unsweetened, zero calorie, sparkling water beverage.

<b>Dasani Sparkling Variety 12oz</b>	20
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## BAR SUPPLIES

<b>Finest Call Loaded Bloody Mary Mix</b>	15	<b>Finest Call Margarita Mix</b>	15
<b>Finest Call Sour Mix</b>	15	<b>Finest Call Lime Juice</b>	15

## LIQUOR 750mL

\*These items will be available pre-order only

### VODKA

<b>Tito's Handmade Absolut</b>	125
<b>Grey Goose Svedka</b>	110
<b>Wheatley Vodka</b>	145
	95
	110

### SCOTCH

<b>Dewar's</b>	105
<b>The Macallan 12</b>	150
<b>The Glenlivet 12</b>	140
<b>Monkey Shoulder</b>	175

### WHISKEY & BOURBON

<b>Jack Daniel's</b>	110
<b>Jack Daniel's Honey</b>	110
<b>Woodford Reserve</b>	145
<b>Jim Beam</b>	95
<b>Crown Royal</b>	130
<b>Knob Creek</b>	130
<b>Canadian Club</b>	105
<b>*Basil Hayden</b>	140
<b>Maker's Mark</b>	125
<b>Jameson Irish</b>	105
<b>Gentleman Jack</b>	140

### GIN

<b>Bombay Sapphire</b>	120
<b>Hendrick's</b>	145

### TEQUILA

<b>Jose Cuervo Tradicional</b>	110
<b>Patrón Silver</b>	150
<b>Jose Cuervo Especial Silver</b>	110
<b>Hornitos Platinum</b>	130
<b>Del Maguey VIDA</b>	190

### RUM

<b>Bacardi Superior</b>	90
<b>Bacardi 8</b>	110
<b>*Sailor Jerry Spiced Rum</b>	110
<b>Malibu Coconut</b>	85

### COGNAC/BRANDY

<b>Hennessey VS</b>	125
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### CORDIALS

<b>Disaronno Amaretto</b>	85
<b>Grand Marnier</b>	85
<b>Bailey's Original Irish Cream</b>	80
<b>RumChata</b>	100
<b>Martini &amp; Rossi</b>	
<b>Dry Vermouth (375mL)</b>	25
<b>Martini &amp; Rossi</b>	
<b>Sweet Vermouth (375mL)</b>	25

# BEVERAGES

## WHITE WINE

### BUBBLY

<i>Veuve Clicquot 'Yellow Label' Brut, Reims, France</i>	190
<i>Domaine Chandon Brut, California</i>	66
<i>La Marca Prosecco, Italy</i>	44
<i>Nicolas Feuillatte Brut</i>	108

### BRIGHT AND BRISK

<i>Love Story Pinot Grigio, Italy</i>	36
<i>Santa Margherita Pinot Grigio, Italy</i>	76

### FRESH AND FRUITY

<i>Chateau St. Michelle Riesling, Washington State</i>	38
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### TART AND TANGY

<i>Kim Crawford Sauvignon Blanc, Marlborough, New Zealand</i>	52
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### CREAMY AND COMPLEX

<i>Kendall-Jackson 'Vintner's Reserve' Chardonnay, California</i>	48
<i>Sonoma-Cutrer Chardonnay, Sonoma Coast, California</i>	58
<i>Edna Valley Chardonnay, California</i>	41

### REFRESHING ROSÉS

<i>Beringer White Zinfandel, Napa, California</i>	32
<i>Chandon Rose, California</i>	67
<i>Fluer De Mer Rose, France</i>	59

## RED WINE

### RIPE AND RICH

<i>19 Crimes Red Blend, Australia</i>	34
<i>Meiomi Pinot Noir, California</i>	54
<i>La Crema Pinot Noir, California</i>	46
<i>Murphy Goode Merlot, California</i>	43
<i>Conundrum Red Blend by Caymus Vineyards 1L</i>	60

### SPICY AND SUPPLE

<i>Alamos Malbec, Argentina</i>	42
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### BIG AND BOLD

<i>Louis Martini Cabernet Sauvignon, Sonoma, California</i>	53
<i>Josh Craftsman Cabernet Sauvignon, California</i>	40

## Did you Know!

THE CHARLOTTE HORNETS GOT THEIR NAME THROUGH A NAMING CONTEST, THEY WERE ORIGINALLY GOING TO BE NAMED THE CHARLOTTE SPIRITS

Share your knowledge on social media and tag us!

 @hungryhornets



# THE SCOOP

## BE A TEAM PLAYER DRINK RESPONSIBLY

Hornets Sports & Entertainment and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Spectrum Center a safe and exciting place for everyone.

## BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

### 1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

#### RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) Liter each of Bloody Mary Mix and Margarita Mix
- (2) Six-packs each of Coca-Cola and Diet Coke
- (1) Six-pack each of Sprite/Diet Sprite, Dasani Bottled Water, tonic water, etc.
- (1) Bottle each of white and red wine
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic and (2) import
- (1) Quart each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Premium Specialist at 704-688-8290 and they can help you make your selections.

### 2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. EST two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Premium Specialist at 704-688-8290. Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for licensed suiteholders to order online [www.e-levy.com/spectrumcenter](http://www.e-levy.com/spectrumcenter).

## HOURS OF OPERATION

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

For licensed suite holders, online ordering is now available at [www.e-levy.com/spectrumcenter](http://www.e-levy.com/spectrumcenter).

To reach a Representative, dial: 704-688-8290 or e-mail: SuiteEats@LevyRestaurants.com.

## QUICK REFERENCE LIST

Levy Restaurants Premium Specialist  
704-688-8290  
Levy Restaurants Accounting Department  
704-688-8224  
Spectrum Center Leased Suite Holders  
[www.e-levy.com/spectrumcenter](http://www.e-levy.com/spectrumcenter)

## 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 2:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com, and for Licensed Suiteholders to order online at [www.e-levy.com/spectrumcenter](http://www.e-levy.com/spectrumcenter). Orders can be arranged with the assistance of a Guest Relations Representative at 704-688-8290 during normal business hours.

If for any reason a game 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 doors to the arena open for ANY amount of time and the game 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.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone. Please allow 30-45 minutes delivery time on orders placed Day of Event.

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

1. Alcoholic beverages cannot be brought into or taken out of Spectrum 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 game time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy Restaurants 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 Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

## SMALLWARES AND SUPPLIES

Suites will be supplied with all of 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 Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 21.5% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at Spectrum 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.

## EVENTS AT SPECTRUM CENTER

The rich tradition at Spectrum Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. For further information and date availability, please contact our Catering Sales Manager at 704-688-8218.