Spectrum CENTER

Online Ordering

SuiteEats.com/SpectrumCenter

packages

All packages serve 10 unless otherwise noted

Fan Favorite Package

*Enjoy traditional Arena fare and American culinary classics // **700***

Bottomless Freshly Popped Popcorn (V)

The Snack Attack (V)
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Farmer's Market Dips & Veggies (V)
Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Spicy Wings
Traditional Spicy Buffalo Sauce, Ranch Dressing

Chopped Vegetable Salad (V) (AVG)
Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

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

All-Beef Hot Dogs
All-Beef Hot Dogs, Ketchup, Mustard and Relish

MVP

*Savor an all-star roster of our fan favorites // **600***

Bottomless Freshly Popped Popcorn (V)

Potato Chips & Gourmet Dips (V)
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit (V) (AVG)
In-Season Fruits and Berries

Classic Caesar Salad (V)
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac (V)
Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs
All-Beef Hot Dogs, Ketchup, Mustard and Relish

Mini Buffalo Chicken Sandwiches
Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

THREE CHEESE MAC

Piedmont Pit Package

*Savor an all-star roster of our fan favorites // **750***
Take a tasty tour through the vibrant local food scene.

BBQ Kettle Chips & Pimento Cheese Dip (V)
In-House Fried Chips, Homemade Pimento Cheese

18-Hour Smoked Pork Butt
Hickory Smoked Until Fork Tender, Served with Sweet Rolls

Sliced Brisket with Cheerwine BBQ Sauce
USDA Beef, Dry Rubbed, Slow Smoked

Mesquite BBQ Chicken
Bone-In Grilled Chicken, Carolina BBQ Sauce

Baked Beans
Southern Style

Three Cheese Mac (V)
Cavatappi Pasta, Three Cheese Sauce

Southern Cornbread With Honey Butter (V)

(V) *Vegetarian* (V²) *Vegan* (AVG) *Avoiding Gluten*

packages

All packages serve 10 unless otherwise noted

Fiesta Package

// 750

Cilantro Rice

Elote-Fire-Roasted Corn
Street Corn Aïoli, Pico De Gallo, Cotija Cheese

Salsa and Guacamole
Sampler-Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

Jicama Slaw

Tacos & Tostadas
Pork Al Pastor-Charred Pineapple, Pickled Red Onions
Pollo Asada-Chorizo, Cotija Cheese
Served with Charro Beans, Salsa Verde, Mexican Crema and Flour Tortillas, Tostadas

Steakhouse Package

// 1,100

Herb Crusted Tomahawk
Bordelaise Sauce

Citrus Grilled Shrimp
Lemon Butter Sauce

Lobster Mashed Potatoes
Maine Lobster, Whipped Potatoes, Crème Fraise, Chives

Grilled Asparagus
Grilled Jumbo Asparagus, Garlic Chips

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

Jalapeño Artichoke Dip
Cream Cheese, Artichokes, Jalapeños Parmesan Cheese, Tortilla Chips

à la carte

All à la carte items serve 10 unless otherwise noted

Cool Appetizers

Charcuterie Board // ***135***
Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Assortment of Crackers and Crostini's

Farmer's Market Dips & Veggies AVG // ***115***
Farmstand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail AVG
195 // 30 pieces
Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit V² AVG // ***100***
In-Season Fruits and Berries

Smoked Salmon Cream Cheese Dip with Bagel Chips // ***120***
Red Onions, Chopped Eggs, Chopped Salmon, Capers, Bagel Chips

Warm Appetizers

Loaded Nacho Bar // ***125***
Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo Jalapeños, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to: Chicken Tinga // ***150***

Jalapeño Artichoke Dip
V AVG // ***110***
Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Spicy Wings // ***150***
Traditional Spicy Buffalo Sauce, Ranch Dressing

Crispy Chicken Tenders // ***125***
Honey Mustard and BBQ Sauce

Beef Empanadas // ***100***
Roasted Jalapeño Aïoli

Pan-Seared Shrimp Cake // ***168***
Chipotle Aïoli, Jicama Slaw, Mini Brioche Roll

Greens

Local Garden Salad V // ***120***
Crisp Lettuce, Cherry Tomatoes, Cucumbers, Grated Carrot, Sliced Radish, Arena Crouton Balsamic Vinaigrette

Chopped Vegetable Salad V AVG // ***115***
Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad V // ***100***
Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad: Grilled Chicken // ***115***

Chicken Teppanyaki Noodle Salad // ***115***
Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing

BLT Salad // ***105***
Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

V *Vegetarian* V² *Vegan* AVG *Avoiding Gluten*

à la carte

All à la carte items serve 10 unless otherwise noted

Classics

Char-Grilled Chicken Board AVG // *200*
All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Meatball Sliders // *125*
Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin // *250*
Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas // *350*
Pork Al Pastor-Charred Pineapple, Pickled Red Onions
Pollo Asada-Chorizo, Cotija Cheese
Served with Charro Beans, Salsa Verde, Mexican Crema and Flour Tortillas

Classic Sides

Three Cheese Mac V // *150*
Cavatappi Pasta, Three Cheese Sauce

Elote V AVG // *80*
Fire-Roasted Corn, Street Corn Aïoli, Pico De Gallo, Cotija Cheese

Southern Cornbread // *50*
Honey Butter

Handcrafted Sandwiches

The Authentic // *150*
Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

The Italian // *175*
Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Mini Buffalo Chicken Sandwiches // *125*
Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Smoked Pork Sandwiches // *150*
Smoked Barbecue Pork, Our House-Made BBQ Sauce, Coleslaw, Mini Rolls

Brisket Sandwich // *160*
Sliced Brisket, Cheerwine BBQ Sauce, Swiss Cheese, B & B Pickles

V *Vegetarian* V² *Vegan* AVG *Avoiding Gluten*

à la carte

All à la carte items serve 10 unless otherwise noted

Burgers, Sausages & Dogs

MINI HAND-CRAFTED BURGERS

Fried Chicken Slider
// 140, 2 Burgers per Guest
Pimento Cheese, Sliced Dill Pickles

Traditional Slider
// 150, 2 Burgers per Guest
Beef Burger, American Cheese, Secret Sauce, Sliced Dill Pickles, Tomatoes, Mini Bun

IMPOSSIBLE™ Mini Burger V ***// 170***
Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aïoli, Mini Bun
Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein, and heme.

All-Beef Hot Dogs ***// 90***
All-Beef Hot Dogs, Traditional Condiments,

Carolina Dog ***// 110***
Chili, Coleslaw, Diced Onions

Snacks

Buzz City Pretzel Sticks ***// 115***
Whole Grain Mustard and Pimento Cheese

Salsa & Guacamole Sampler
V AVG ***// 125***
Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack V ***// 60***
Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Bottomless Popcorn Trio V ***// 120***
Cheddar Cheese, Kettle Corn, Old Fashion Caramel

Bottomless Freshly Popped Popcorn V ***// 45***

Dry-Roasted Peanuts V ***// 20***

Snack Mix V ***// 25***

Pretzel Twists V ***// 25***

Potato Chips & Gourmet Dips
V ***// 90***
Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Levy Restaurants 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.

V *Vegetarian* V² *Vegan* AVG *Avoiding Gluten*

sweet spot

All desserts serve 12 unless otherwise noted

Let Them Eat Cake!

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

Chicago-Style Cheesecake V
70 // Serves 10
Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V ***// 85***
Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V ***// 80***
Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V
80 // Serves 14
Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake V ***// 80***
Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V
80 // Serves 14
Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips

SIX LAYER CARROT CAKE

Suite Sweets

Gourmet Cookies & Brownies V
120 // Serves 10
Assortment of Oatmeal Raisin, Chocolate Chip, Sugar Cookies and Double Chocolate Brownies

Flourless Mini Chocolate Cake AVG
80 // Serves 6

Our Famous Dessert Cart

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

GOURMET COOKIES & BROWNIES

Signature Desserts V
- Six Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis' Cake
- Chicago-Style Cheesecake
- Peanut Butter & Chocolate Brownie Stack Cake

Gourmet Dessert Bars V
- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar
- Honduran Chocolate Manifesto Brownie

Gourmet Cookies & Turtles V
- Chocolate Chunk
- Reese's® Peanut Butter
- White and Milk Chocolate Turtles

Giant Taffy Apples V
- Peanut
- Plain Taffy

Nostalgic Candies V
- Gummi® Bears
- Malted Milk Balls
- Plain M&M's®

Dark Chocolate Liqueur Cups V
- Baileys® Original Irish Cream
- DiSaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahúla®

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.

V *Vegetarian* V² *Vegan* AVG *Avoiding Gluten*

beverages

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // *42*

Bud Light // *42*

Coors Light // *42*

Michelob ULTRA // *47*

Miller Lite // *42*

Corona Extra // *47*

Modelo Especial // *47*

Heineken // *47*

Stella Artois // *47*

Blue Moon // *47*

Noda Jam Session *(4-pack)* // *47*

Legion Brewing Juicy Jay *(4-pack)* // *47*

Wicked Weed Pernicious *(4-Pack)* // *47*

Angry Orchard Crisp Apple // *47*

TRULY Pineapple // 47

TRULY Wildberry // 47

Athletic Brewing Run Wild (non-alcoholic) // *47*

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

La Marca Prosecco // *60*

Nicolas Feuillatte Brut // *115*

Mumm Napa Brut Rosé // *80*

ROSE

Chapoutier Belleruche Rosé // *55*

REISLING

Chateau Ste. Michelle // *45*

PINOT GRIGIO

Santa Margherita // *50*

Benvolio // *40*

SAUVIGNON BLANC

Kim Crawford // *70*

White Haven // *50*

CHARDONNAY

Kendall-Jackson Vintner's Reserve // *50*

Sonoma-Cutrer Russian River Ranches // *70*

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi // *60*

La Crema // *75*

Argyle // *45*

MERLOT

Decoy by Duckhorn // *65*

CABERNET SAUVIGNON

Josh Craftsman's Collection // *50*

JUSTIN // *90*

Intercept // *65*

RED BLENDS

Conundrum by Caymus // *90*

Brancaia Tre Super Tuscan // *65*

19 Crimes // *45*

Black Girl Magic // *70*

V *Vegetarian* VG *Vegan* AVG *Avoiding Gluten*

beverages

Liquor

Sold by the 750ml bottle unless otherwise noted

VODKA

Grey Goose // *180*

Tito's Handmade // *175*

New Amsterdam // *140*

GIN

Bombay Sapphire // *150*

Hendrick's // *190*

The Botanist // *170*

RUM

Bacardí Superior // *125*

Malibu // *120*

Captain Morgan Spiced // *130*

TEQUILA & MEZCAL

Casamigos Anejo // *300*

Casamigos Blanco // *200*

Casamigos Reposado // *250*

Hornitos Plata // *150*

Patrón Silver // *200*

Cincoro Anejo // *450*

Cincoro Blanco // *300*

Cincoro Reposado // *380*

WHISKEY & BOURBON

Uncle Nearest 1884 // *215*

Buffalo Trace // *135*

Crown Royal // *170*

Jack Daniel's // *155*

Jameson Irish // *150*

Skrewball Peanut Butter // *150*

Basil Hayden's // *175*

Maker's Mark // *170*

Woodford Reserve // *190*

SCOTCH

Dewar's White Label // *130*

Johnnie Walker Black // *220*

COGNAC / BRANDY

D'USSÉ // *250*

Hennessy VS // *200*

CORDIALS

Baileys Original Irish Cream // *145*

Fireball // *115*

Kahlúa // *125*

Foro Vermouth-Rosso // *25*

Foro Vermouth // *25*

OLD FASHIONED

V *Vegetarian* VG *Vegan* AVG *Avoiding Gluten*

beverages

Chill

Sold by the 6-pack bottle unless otherwise noted

SOFT DRINKS

Coke // ***17***

Diet Coke // ***17***

Coke Zero // ***17***

Sprite // ***17***

Ginger Ale // ***17***

Lemonade // ***17***

Dr Pepper // ***17***

Diet Dr Pepper // ***17***

JUICES

Cranberry Juice // ***16***

Orange Juice // ***16***

Pineapple Juice // ***16***

WATER

Dasani Bottled Water // ***20***

Tonic Water // ***11***

Club Soda // ***11***

SPARKLING

AHA Sparkling Water Lime + Watermelon // ***20***

AHA Sparkling Water Blueberry + Pomegranate // ***20***

TEAS

Gold Peak Sweet Tea *(4 Pack)* // ***19***

Gold Peak Unsweet Tea *(4 Pack)* // ***19***

MISCELLANEOUS BEVERAGES

Assortment of Regular, Decaf, Hot Tea, Hot Chocolate Pods // ***85, serves 12***

Assorted Pod Refill // ***50, serves 12***

BAR SUPPLIES

Bloody Mary Mix // ***15***

Sour Mix // ***15***

Margarita Mix // ***15***

Lime Juice // ***15***

Owen's Craft mixers Grapefruit + Lime, Ginger Beer, Mint + Cucumber+ Lime // ***18***

LEMONS & LIMES

V *Vegetarian* V+ *Vegan* AVG *Avoiding Gluten*