WELCOME

SAVOR…SMG CATERING WELCOMES YOU AND YOUR GUESTS TO THE VIP LUXURY SUITES AT MOHEGAN SUN ARENA AT CASEY PLAZA

AS THE EXCLUSIVE PROVIDER OF FOOD AND BEVERAGE SERVICES AT MOHEGAN SUN ARENA, WE ARE COMMITTED TO THE HIGHEST STANDARDS OF QUALITY AND SERVICE. OUR CULINARY STAFF IS COMMITTED TO PROVIDING THE FINEST FOODS, SERVICES AND AMENITIES FOR YOU AND YOUR GUESTS.

OUR SUITE MENU FEATURES AN APPEALING ARRAY OF FOODS, FROM APPETIZERS TO OUR CUSTOMIZED PACKAGES, SALAD TO SANDWICHES, HOT ENTREES, DESSERTS AND COMPLETE BEVERAGE SERVICES.

Please do not hesitate to call with any questions, special requests or to place your order. Orders can be e-mailed, faxed or called in to the SAVOR Catering office. If you need assistance placing your order, a member of our team will be available Monday-Friday from 10am through 4pm.

PREMIUM SERVICES MANAGER
ANNA WASKEVICH
570-970-3523 – DIRECT
570-970-7611 – FAX
WASKEVICHA@MOHEGANSUNARENAPA.COM

EXECUTIVE CHEF – SAVOR FOOD AND BEVERAGE
SARAH FELLIN
570-970-3526 – DIRECT

www.mohegansunarenapa.com

SAVOR…
Catering • Concessions • Special Events

Mohegan Sun Arena Catering Policies and Procedures

MENUS

As the exclusive caterer of the Mohegan Sun Arena, SAVOR is committed to the highest standards of quality and service. All food is prepared and delivered fresh to your suite from our kitchen. In addition to our In Suite Dining Selections, we frequently have seasonal food and beverage selections available. We also offer menu customization for any occasion. Please contact our Suite Catering department for more information.

CANCELLATIONS

Please contact the Suite Catering office at (570)970-3523 or 3526 with your cancellation request at least 24-hours prior to the event. Special Order items will be invoiced at 100%. Any food and beverage order cancelled within the 24-hour minimum will be assessed 50% of the invoice on food and beverage and 100% of the private attendant invoice, if applicable.

SERVICES CHARGES & TAXES

A facility fee of 18% is added to all food and beverage items purchased. The catering and support staff receive 5% of this fee as compensation for their service. It is at the discretion of the suite holder to tip additionally. Food and non-alcoholic beverages are subject to all current local and state taxes.

DELIVERY, EQUIPMENT & DISPOSABLES

Unless otherwise requested, food and beverage orders will be delivered to your suite one hour prior to the event. All suites will be provided with necessary chafing dishes, as well as the appropriate service utensils. Also, a supply of disposable wares will be provided at no additional cost.

ORDERING PRIOR TO THE EVENT

Food and beverage orders may be placed with the Suite Catering staff by calling (570)970-3523 during daily business hours from 10am – 4pm. Orders can also be faxed to a secure line (570)970-7611. For added convenience, scanned copies of the order form can also be e-mailed to waskevicha@moheganunarenapa.com. Order confirmations will be sent via e-mail, if one is provided upon ordering. We also encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communication and to avoid duplicate orders. **To ensure that SAVOR will meet your food and beverage requirements, we request that you place your order by 3:00pm, two (2) business days prior to the event.**

EVENT DAY	ORDER DUE BY 3:00pm
Monday	Prior Week's Thursday
Tuesday	Prior Week's Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday	Thursday
Sunday	Thursday

Mohegan Sun Arena Catering Policies and Procedures

ORDERING DURING THE EVENT

A separate event day menu is provided in each suite for your review. Orders may be placed through your suite attendant or by contacting "Room Service" from your suite telephone. Event day ordering is provided as a convenience to your guests, however, it is meant to supplement your pre-event order, not replace it. Your cooperation is appreciated. Please allow up to 1 hour for delivery of event day orders.

PERSONALIZED SERVICE

China, flatware and linen service are available at an additional cost. Fresh cut flowers and additional VIP services can also be arranged with the Suite Catering department by calling 570-970-3523. Should you desire a dedicated suite attendant to remain exclusively in your suite for an event, please contact us at least 1 week in advance to arrange the service. The cost for a private server is $100.00.

ALCOHOLIC BEVERAGES

SAVOR is responsible for the administration of the sale & service of alcoholic beverages in accordance with the laws & regulations of the Commonwealth of Pennsylvania. Therefore, in compliance with the State law, all beer, liquor and wine must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the Mohegan Sun Arena. 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 owner and purchaser of alcohol to ensure that no minors or intoxicated person consume alcoholic beverages in their suite. SAVOR Management reserves the right to check for proper identification & refuse service to persons who appear to be intoxicated.

PAR STOCKS

Each suite is equipped with a private refrigerator. Upon request, our suite catering staff will stock each with the quantity & selection of liquors, wines, beer and soft drinks chosen by the suite owner (the "par-stock"). At the completion of each event, our staff will replenish to the agreed upon "par-stock" level and an invoice will be provided for your records post-event. Please contact the Suite Catering office to establish your "par-stock" levels.

METHODS OF PAYMENT

A receipt listing all food, beverages, fees and taxes related to your order will be prepared and presented at the conclusion of the event. Accepted payments are VISA, MasterCard, AMERICAN EXPRESS, cash or company check. Your desired payment method must be supplied at time of ordering. Credit Cards are not processed until the conclusion of the event. If you choose to pay by company check it must be received (3) business days prior to the event.

PACKAGES

*The UTZ Hat Trick

House-Made Rotisserie Kettle Chips

Pretzel Nuggets with Honey Mustard

Tortilla Chips with House-made Salsa

$58.00($4.83 per person)

All You Can Eat Package

Food Service through the Second Period

Bottomless Arena Popcorn

Rotisserie Kettle Chips & Sriracha Ranch

Bavarian Pretzels with Cheese

Caesar Salad

Potato Pancakes

Chicken Tenders

All Beef Arena Hot Dogs

Philly Style Cheesesteaks

Fresh Baked Cookies

$25.00 per person over 12 years old

$15.00 per person 12 and under

Center Ice

Bottomless Arena Popcorn

Italian Sausage & Meatballs Sandwiches

Fried Pierogies

Boneless Buffalo Bites

Plain Cheese Pizza (16 cuts)

Arena Burger Bar

Fresh Baked Cookies

$295.00 ($24.58 per person)

*Children's Party Package

Bottomless Arena Popcorn

Waffle Fries

All Beef Arena Hot Dogs (12 pc)

Classic Fried Chicken Fingers (18pc)

Fresh Baked Cookies

$114.00 ($9.50 per child – serves 12)

PLEASE SEE THE BEVERAGE SECTION OF OUR MENU
FOR COMPLETE ADD-ON BEVERAGE OPTIONS

Prices do not include 13% administrative fee, 5% gratuity or 6% sales tax

All menu items serve 12 guests unless otherwise noted

Items noted by an (*) are available for event day purchase

SNACKS & DIPS

***Bottomless Popcorn**
$10.00

***UTZ Pretzel Nuggets**
Honey Mustard - $18.00

***House-Made Rotisserie Kettle Chips**
Sriracha Ranch Dip - $20.00

***UTZ Corn Tortilla Chips**
House-made Salsa - $20.00

***Soft Baked Pretzel Braids**
Spicy Brown Mustard - $24.00

***Add Jalapeno Cheese Sauce -** $8.00

***Add Mild Cheese Sauce** - $8.00

Crab Dip
UTZ Tortilla Chips
$55.00

Spinach & Artichoke Dip
UTZ Tortilla Chips
$45.00

Buffalo Wing Dip
UTZ Tortilla Chips
$50.00

PIZZA

***Margherita Pizza**
Fresh Tomato, Mozzarella, Basil
Square Pizza (12 pcs) - $27.00

***Square Pizza**
Traditional Pizza (12 pcs) - $20.00

Add Toppings: $3.00 each
Pepperoni, Mushroom, Sausage, Green Peppers, Raw Onion

***Philly Cheesesteak Pizza**
Thin Sliced Ribeye Steak with Peppers & Onions, Cheese & Sauce
Square Pizza (12 pcs) - $27.00

Items noted by an (*) are available for event day purchase

NEPA FAVORITES

***Classic Fried Chicken Fingers**

Serves 4-6 $34.00

Serves 10-12 - $60.00

Honey Mustard and BBQ

***Boneless Chicken Bites**

Serves 4-6 - $34.00

Serves 10-12 - $60.00

Bleu Cheese Dressing & Celery

Choice of Plain or Mild

Chicken Wings

48 pcs - $65.00 (10 lbs)

Bleu Cheese Dressing & Celery

Choice of Plain or Mild

Walking Taco

Individual Bags of Tortilla Chips Served with Nacho Cheese Sauce, Seasoned Beef & Chicken, Lettuce, Tomato, Salsa and Sour Cream, Jalapeños & Black Olives.

Serves 12 - $65.00

Add Freshly Made Guacamole - $12.00

***Mini Potato Pancakes**

$30.00

Sour Cream & Applesauce

Delivered Upon Request

***Fried Potato & Cheese Pierogi**

Sour Cream - 3 dzn - $30.00

***Mozzarella Sticks & Marinara**

Serves 12 - $35.00

Kielbasa & Cheese Board

Array of Domestic Cheeses, Smoked Kielbasa, White Horseradish, Dijon Mustard & Crackers

Serves 12 - $55.00

***Buffalo Kettle Chips**

House-made Kettle Chips, topped with Shredded Chicken, Mild Wing Sauce, Bleu Cheese Crumbles, Crispy Bacon and Scallions - $38.00

Items noted by an (*) are available for event day purchase

COLD APPETIZERS & SALADS

Shrimp Cocktail

Cocktail Sauce & Lemon Wedges

60 pcs - $150.00

Vegetable Tray

Seasonal Vegetables with Ranch & Hummus

Serves 12 - $65.00

***Caesar Salad**

Chopped Romaine Topped with Parmesan Cheese and Fresh Garlic Crostini

Serves 12 – $40.00 ($3.50 per person)

Add Grilled Chicken - $14.00

Mixed Greens Salad

Spring Mix Topped with Fresh Bleu Cheese Crumbles, Candied Almonds, Craisins, Balsamic Vinaigrette

Serves 12 – $40.00 ($3.75 per person)

Add Grilled Chicken - $14.00

Crispy Chicken Salad

Chopped Romaine Topped with Fried Chicken, Shredded Cheese, Tomatoes, Cucumbers, Crumbled Bacon, Ranch Dressing

Serves 12 – $55.00 ($4.58 per person)

Garden Salad

Romaine and Spring Mix Topped with Shredded Carrots, Tomatoes, Cucumbers, Shredded Cheese, Croutons, Italian Dressing

Serves 12 – $35.00 ($2.92 per person)

Cold Sandwich Board Assortment

House-made Chicken Salad on Croissant

Roast Beef & Cheddar with Horseradish Aioli on Onion Roll

Roast Pork with Sautéed Greens and Sharp Provolone on Club Roll

Green Leaf Lettuce, Sliced Tomatoes, Pickle Spears, Banana Peppers,

Serves 12 – $75.00 ($6.25 per person)

Items noted by an (*) are available for event day purchase

SPUDS

Our newest menu section features everyone's' favorite waffle fries topped several different ways. Your spud selection will be delivered to your suite just in-time for the first intermission!

*The Classic SPUD

Waffle Fries & Ketchup

Serves 12 - $20.00

***Add Mild Cheese Sauce $8.00**

*Garlic Parmesan SPUDS

Waffle Fries tossed with Fresh Garlic, Herbs, and Parmesan Cheese, Horseradish & Rosemary Aioli on the Side

Serves 12 - $40.00

*Cheesesteak SPUDS

Waffle Fries topped with Rib-eye, Sautéed Peppers & Onions & Mild Cheese Sauce, Ketchup & Pepper Relish on the Side

Serves 12 - $50.00

Pulled Pork SPUDS

Waffle Fries topped with

Pork BBQ, Coleslaw.

Serves 12 - $50.00

Poutine SPUDS

Waffle Fries topped with Fried Cheese Balls & Gravy

Serves 12 - $53.00

Tex-Mex SPUDS

Waffle Fries topped with Seasoned Ground Beef, Sour Cream, Cheese Sauce, Jalapeños & Black Olives

Serves 12 - $48.00

Items noted by an (*) are available for event day purchase

HOT SANDWICHES

Meatball & Sausage Sampler

18 House-made Meatballs, 6 Mild Italian Sausages, Simmered in Marinara Sauce, Peppers & Onions, Provolone Cheese on the Side, Club Rolls

Serves 12 - $75.00 ($6.25 per person)

Burger Bar

12- 6oz. Fresh Ground Heep's Steak Burgers, Lettuce, Tomato, Onion, Cheddar Cheese, Bacon, Pickles, Ketchup, Mayonnaise & Mustard on the side, Brioche Buns

Serves 12- $66.00 ($5.50 per person)

Beer Brats

12 Lager Infused Heep's Beer Brats, Served with Fried Onions, Sauerkraut & Spicy Brown Mustard on the side, Club Rolls

Serves 12- $66.00 ($5.50 per person)

***Philly Cheesesteak Sandwiches**

Chipped Rib-eye with American Cheese, Served with Peppers & Onions, Ketchup & Pepper Relish on the Side, Club Rolls

Serves 12 - $70.00 ($5.83 per person)

Pulled Pork BBQ

With Coleslaw & Kaiser Buns

Serves 12 - $75.00 ($6.25 per person)

***All Beef Arena Hot Dogs**

12 pcs - $25.00

24 pcs - $50.00

With Ketchup & Yellow Mustard

Add a Toppings Bar - $18.00

Warm Cheese Sauce, Hot Dog Chili, Fresh Jalapeños, Sauerkraut, Relish, Chopped Onion

Panini Sampler

Pressed Cuban - Roast Pork Loin, Ham, Swiss, Yellow Mustard, Pickles

Turkey & Swiss

Buffalo Chicken – Fried Chicken in Buffalo Wing Sauce, Bleu Cheese Crumbles

Serves 12 – $85.00 ($7.00 per person)

Vegetarian Options Available Upon Request

***Add Kettle Chips $20.00** ***Add Waffle Fries $20.00** **Add Pasta Salad $24.00**

With Ketchup

Items noted by an (*) are available for event day purchase

DESSERT

***Ice Cream Sundae Bar**

Vanilla, Chocolate & Strawberry Ice Creams Served with Oreo Pieces, Chocolate & Rainbow Sprinkles, Chocolate, Caramel & Strawberry Sauces, Whipped Cream & Cherries

Serves 12 - $60.00

Add Hockey Helmet Bowls - $1.00 Each

Jack Daniels Candied Bacon

Serves 12 - $36.00

Custom Celebration Cakes

Round Cake Serving 8-12 beginning at $19.00

Requires at least 48 hour notice

Please call 570-970-3523 for details

***Funnel Cake Oreos**

Powdered Sugar Topping - $25.00

***Funnel Cake Sticks**

Powdered Sugar Topping - $35.00

Root Beer Floats

3-Barq's Non-Alcoholic Root Beers, 3 Not Your Father's Root Beer (5.9% AbV), Served with Vanilla Ice Cream, Whipped Cream & Mason Jar Mugs

Serves 6 Adults, Serves 6 Children - $40.00

***Chocolate Chip Cookies**

20 Fresh Baked Cookies - $25.00

May Contain Traces of Peanuts

SOFT DRINKS & MIXERS

Soft Drinks Sold by the 6-Pack

Coke, Diet Coke, Sprite, Barq's Root Beer, Cherry Coke

$8.50 each ($1.42 per can)

Gold Peak Lemon Tea Sold by the 4-Pack

$12.00 each ($3.00 per bottle)

Bottled Water Sold by the 6-Pack

Dasani Bottled Water

$9.00 each ($1.50 per bottle)

Fruit Punch Flavored Juice Boxes Sold by the 4-Pack

$5.00 each ($1.25 per carton)

Mixers

Orange Juice – 4 pk bottles - $8.75

Cranberry Juice – 4 pk bottles - $8.75

Tonic Water, Club Soda & Ginger Ale by the liter - $5.00 each

Coffee & Tea Package

A Variety of 12 K-Cups including 3 Bold, 3 House Blend, 3 Decaffeinated, 3 Herbal Tea $30.00 – includes cups, sweeteners, creamers and use of a personal Keurig machine

Additional K-Cups - $2.50 each

BEER SOLD BY THE 6-PACK

Coors Cutter Non Alcoholic

$14.00 each

Coors Light, Miller Lite, Yeungling Lager, Stegmaier Seasonal, Budweiser, Bud Light

$18.50 each ($3.08 per bottle)

Blue Moon, Mikes Hard Variety Pack, Corona, Heineken, Amstel Light, Stella Artois, Labatt Blue, Sam Adams Boston Lager

$23.50 each (3.92 per bottle)

Craft Selection: Shiner Bock, Long Trail Ale, Goose Island IPA, TROEGS Perpetual IPA, Dogfish Head 60 minute IPA

$28.50 each ($4.75 per bottle)

LIQUOR SOLD BY THE BOTTLE

VODKA

Svedka Vodka (750ml bottle) $50.00

Ketel One (750ml bottle) $65.00

Grey Goose (375ml bottle) $45.00

Grey Goose (750ml bottle) $90.00

Rum

Captain Morgan (375ml bottle) $24.00

Captain Morgan (750ml bottle) $45.00

Bacardi (750ml bottle) $45.00

Malibu (750ml bottle) $45.00

Whiskey

Seagram's 7 (750ml bottle) $34.00

Jack Daniel's (375ml bottle) $30.00

Jack Daniel's (750ml bottle) $62.00

Crown Royal (750ml bottle) $75.00

Gin

Tanqueray (375ml bottle) $35.00

Tanqueray (750ml bottle) $55.00

Bombay Sapphire (750ml bottle) $75.00

Bourbon

Jim Beam (375ml bottle) $25.00

Jim Beam (750ml bottle) $48.00

Knob Creek (750ml bottle) $80.00

Scotch

Dewar's While Label (375ml bottle) $40.00

Dewar's White Label (750ml bottle) $70.00

Johnnie Walker Black (750ml bottle) $95.00

With advanced authorization, your guests may also have individual drinks from our Suite Level Bar added onto your final suite invoice

WINE SOLD BY THE BOTTLE

House Selection

Chardonnay, Cabernet Sauvignon, White Zinfandel

$25.00 per bottle

Reserve Selection

Listed Sweet to Dry

Reisling, Blufeld - $38.00

Pinot Grigio, Clos du Bois - $35.00

Sauvignon Blanc, Kim Crawford - $38.00

Chardonnay, Toasted Head - $45.00

Everyday White Central Coast - $45.00

Merlot, Robert Monday Private Selection Gold Coast - $38.00

Cabernet Sauvignon, Hidden Crush - $45.00

Pinot Noir, Mark West - $38.00

CORPORATE EVENTS & ADDITIONAL SERVICES

Catering services offered by SAVOR span the full spectrum of public catering needs. In practice and policy we are customer driven and committed to partnering with you to create a custom event. In addition to our VIP Suite Catering service, SAVOR and the Mohegan Sun Arena at Casey Plaza are able to host corporate events, holiday parties and social group catering. We offer each client the opportunity to assist in the creation of a custom menu and program, based on their specific needs. Please contact 570-970-3523 for further details.