

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
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570-970-7611 – FAX
WASKEVICHA@MOHEGANSUNARENAPA.COM

CHEF, SAVOR FOOD AND BEVERAGE
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SAVOR...

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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@mohegansunarena.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

Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

ORDER DUE BY 3:00pm

Prior Week's Thursday
Prior Week's Friday
Monday
Tuesday
Wednesday
Thursday
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
Caesar Salad
Sautéed Potato & Cheese Pierogi
Mild Boneless Bites
Pulled Pork BBQ
Italian Meatball Sandwiches
Fresh Baked Cookies

\$315.00 (\$21.00 per person – package serves 15ppl)

*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

***Bottomless Popcorn**

\$10.00

***UTZ Pretzel Nuggets**

Honey Mustard - \$18.00

***House-Made Kettle Chips**

Sriracha Ranch Dip - \$20.00

***UTZ Corn Tortilla Chips**

With Salsa - \$20.00

***Soft Baked Pretzel Braids**

Spicy Brown Mustard - \$24.00

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

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

PIZZA

***16" Round Pizza**

Traditional Style Pizza (8 slices)
\$20.00

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

***Buffalo Wing Pizza**

Crispy Chicken, Mild Wing Sauce,
With Mozzarella, Bleu Cheese
Round Pizza (8 Slices) - \$27.00

Stromboli Sampler

Italian, Cheesesteak, Mild Chicken
Wing, Served with Bleu Cheese &
Marinara on the Side

Serves 12 - \$85.00 (\$7.00 per person)

***Philly Cheesesteak Pizza**

Thin Sliced Ribeye Steak with Peppers
& Onions, Cheese & Sauce
Round Pizza (8 slices) - \$27.00

***Garlic Cheese Sticks**

With Marinara

Serves 12 - \$36.00

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, Mild or BBQ

Chicken Wings

48 pcs - \$65.00 (10lbs)

Bleu Cheese Dressing & Celery

Choice of Plain or Mild

* Philly Cheesesteak Spring Rolls

With Thai Chili Sauce

Serves 12 - \$55.00

Nacho Grande

Tortilla Chips topped with Cheese Sauce, Your Choice of Seasoned Beef or Grilled Chicken, Lettuce, Tomato, Jalapeños & Black Olives.

Salsa and Sour Cream Served on the Side Serves 12 - \$65.00

Add Freshly Made Guacamole - \$12.00

* Mini Potato Pancakes

Sour Cream & Applesauce

Serves 12 - \$30.00

Sautéed Potato & Cheese Pierogi

Sour Cream - 3 dzn - \$30.00

* Chicken Quesadillas

Caramelized Onion, Grilled Chicken, Jack Cheese

Lettuce, Tomato, Salsa and Sour Cream Served on the Side Serves 12 - \$85.00

Add Freshly Made Guacamole - \$12.00

* Waffle Fries

Served with Ketchup

Serves 12 - \$20.00

* Add Mild Cheese Sauce \$8.00

* Balsamic Bleu Chips

House-made Kettle Chips, topped with Crumbled Bleu Cheese and

Balsamic Reduction - \$30.00

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

COLD APPETIZERS & SALADS

Shrimp Cocktail

Cocktail Sauce & Lemon
Wedges
60 pcs - \$150.00

Walnut & Bleu Cheese Stuffed Grapes

Serves 12 - \$35.00

Kielbasa & Cheese Board

Array of Domestic Cheeses, Smoked
Kielbasa, White Horseradish, Dijon
Mustard & Crackers
Serves 12 - \$60.00

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

Garden Salad

Romaine and Spring Mix Topped
with Shredded Carrots, Tomatoes,
Cucumbers, Shredded Cheese,
Croutons, Italian Dressing and
Ranch on the Side
Serves 12 – \$35.00 (\$2.92 per person)

Party Sub Tray

A Classic Italian Sub Tray including Ham, Salami, Provolone, Lettuce,
Tomato, Onion, Hot and Sweet Peppers
Turkey and American Cheese, Lettuce, Tomato
Roast Beef and Cheddar, Lettuce, Tomato
Mayo and Mustard on the Side, Served with Kettle Chips
Serves 12 – \$75.00 (\$6.25 per person)

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

HOT SANDWICHES

Meatball Sandwiches

45 House-made Meatballs, Simmered in Marinara Sauce, Provolone Cheese on the Side, Club Rolls

Serves 12 - \$75.00 (\$6.25 per person)

Italian Sandwiches

12 Sweet Sausages, Simmered in Marinara Sauce, Served with Sautéed Peppers and Onion, Provolone Cheese on the Side, Club Rolls

Serves 12 - \$75.00 (\$6.00 per person)

Crab Cake Sliders

16 Lump Crab Cake Sliders, with Shredded Bibb Lettuce & House-made Remoulade on Brioche Buns

\$95.00 (\$5.95 per person)

Sirloin Sliders

16 Sliders, with Caramelized Onion and Horseradish on Brioche Buns

\$85.00 (\$5.25 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

Mild Buffalo Chicken with Bleu Cheese Crumbles

Ham & Swiss, and Honey Dijon

Turkey & Brie with Bacon

Served with Waffle Fries

Serves 12 - \$90.00 (\$7.50 per person)

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

***Funnel Cake Sticks**

Powdered Sugar Topping - \$35.00

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

Seasonal Dessert Display

A Variety from 3 Selected Gourmet Cakes
and Pastries

May Contain Traces of Peanuts

12 Pcs. - \$65.00

***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)

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, Corona, Heineken, Amstel Light, Stella Artois, Labatt Blue, Sam Adams Boston Lager, Molson Canadian, Truly Sparkling Lime, Angry Orchard, Mikes Hard Variety Pack

\$23.50 each (3.92 per bottle)

Craft Selection: TROEGS Perpetual IPA, Dogfish Head 60 minute IPA, Susquehanna Brewing Seasonal, Great Lakes Edmond Fitzgerald

\$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

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

Bourbon

Jim Beam (375ml bottle) \$25.00

Jim Beam (750ml bottle) \$48.00

Knob Creek (750ml bottle) \$80.00

Rum

Captain Morgan (375ml bottle) \$24.00

Captain Morgan (750ml bottle) \$45.00

Bacardi (750ml bottle) \$45.00

Malibu (750ml bottle) \$45.00

Gin

Tanqueray (375ml bottle) \$35.00

Tanqueray (750ml bottle) \$55.00

Bombay Sapphire (750ml bottle) \$75.00

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, 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.