



SAVOR...

SUITE MENU

Mohegan Sun Arena

● SNACKS ● COLD STARTERS ● HOT STARTERS ● BETWEEN THE BREADS ● PIZZA ● SALADS ● SWEETS ● REFRESH ● SUITE INFORMATION ●



Snacks

All items serve 10-12 guests unless otherwise specified.
Highlighted Items showcase our local selections.

• Available for Event Day Ordering

UTZ Sourdough Specials •

Honey Dijon 20

UTZ Gluten Free Pretzels •

12

UTZ White Cheddar Popcorn •

12

UTZ Corn Tortilla Chips •

With Salsa 20

Add Jalapeño Cheese Sauce 8

Premium Mixed Nuts •

Assortment of Cashews, Almonds, Pecans and Peanuts 45

Kettle Cooked Chips •

Served with French Onion Dip 20

Bottomless Popcorn •

Fresh popped and never runs out 10



Cold Starters

All items serve 10-12 guests unless otherwise specified.

Highlighted Items showcase our local selections.

● Available for Event Day Ordering

Kielbasa & Cheese Board

Array of Domestic Cheeses, Smoked Kielbasa, White Horseradish, Dijon Mustard and Crackers 65

Market Fresh Fruit

Artistically Displayed Seasonal Fresh Cut Fruit 75

Farmers Market Crudité

Fresh cut Garden Vegetables and Herb-Ranch Dressing 65

Jumbo Shrimp Cocktail

Served with House-made Cocktail Sauce and Lemon Wedges 60 pieces 150

Chilled Beef Tenderloin

Seasoned and Grilled to Perfection, Chilled and Sliced, served with Silver Dollar Rolls and Horseradish Cream Sauce 210



Hot Starters

All items serve 10-12 guests unless otherwise specified.
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● Available for Event Day Ordering

Boneless Chicken Bites ●

Choice of Plain, Mild or BBQ served with Bleu Cheese Dressing and Celery 60

4-6 Servings 35

Nacho Bar

Tortilla Chips served with Cheese Sauce, Seasoned Beef and Grilled Chicken, Lettuce, Tomato, Jalapeños and Black Olives. Salsa and Sour Cream served on the side 65

Add Freshly Made Guacamole 12

Bacon Wrapped Jalapeños

Stuffed with Cajun Cream Cheese, with a Cherry Bourbon Dipping Sauce 36 pieces 55

Irish Nachos

Waffle Fries with Chopped Scallions, Bacon, Cheddar Cheese Sauce, Sour Cream 35

Waffle Fries ●

Served with Ketchup 20

Add Mild Cheese Sauce 8

[MORE HOT STARTERS ▶](#)



Hot Starters

All items serve 10-12 guests unless otherwise specified.
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● Available for Event Day Ordering

Sautéed Potato & Cheese Pierogi

Sour Cream 36 pieces 30

Philly Cheesesteak Spring Rolls

With Thai Chili Sauce 55

Pretzel Crusted Fried Shrimp ●

Stuffed with Craft Beer Infused Cheddar Cheese 36 pieces 65

Chicken Tenders ●

Crispy Tenders served with Honey Mustard, Ranch
and BBQ Dipping Sauces 60

4-6 Servings 35

Chicken Wings

Traditional Naked Wings fried golden crisp, tossed in
choice of sauce: Buffalo, BBQ or Sweet Chili. Served with
Celery and Bleu Cheese Dipping Sauce 48 pieces 75

Soft Pretzels ●

Bavarian style served with Mustard 24

Add Warm Cheese Dipping Sauce 8



Between the Breads

All items serve 10-12 guests unless otherwise specified.
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- Available for Event Day Ordering

HOT

Meatball Sandwiches

45 House-made Meatballs, Simmered in Marinara Sauce, Provolone Cheese on the Side, Club Rolls 80

Crab Cake Sliders

16 Lump Crab Cake Sliders, with Shredded Bibb Lettuce and House-made Remoulade on Brioche Buns 120

Philly Cheesesteak Sandwiches ●

Chipped Rib-eye with American Cheese, Peppers & Onions, Ketchup and Pepper Relish on the Side, served with Club Rolls 75

Spaghetti & Meatball Grilled Cheese

On Garlic Texas Toast 50

[MORE BETWEEN THE BREADS ▶](#)



Between the Breads

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HOT

Pulled Pork BBQ Sliders

With Coleslaw and Sweet Mini Rolls 85

Gourmet Burgers

Angus Beef Burgers, Caramelized Onions, Smoked Bacon, Aged Cheddar Cheese served with Fresh Buns, Mustard, Ketchup and Mayonnaise 75

Nathan's Hot Dogs •

All Beef, Pepper Relish, Diced Onion, Mustard, Ketchup and Fresh Buns 12 Servings 25

24 Servings 50

Sliced Beef Brisket

Smoked low and slow served with BBQ Sauce, Dill Pickle Chips and Sweet Mini Rolls 120



Between the Breads

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- Available for Event Day Ordering

COLD

Mediterranean Veggie Wrap

Roasted Garlic Hummus, Tomato, Olives, Cucumber and Feta Cheese served with Kettle Chips Serves 4 25

Italian Super Sub

Smoked ham, Genoa Salami, Prosciutto, Giardiniera and House Italian dressing 85

Chicken Caesar Wraps

Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing, Flour Tortilla 60

Chicken Club

Grilled Chicken, Smoked Bacon, Lettuce, Tomato and Avocado Mayonnaise on Sourdough 60



Pizza

All Pizza served in 12 cuts unless otherwise specified.
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● Available for Event Day Ordering

Italian Stromboli

Ham, Salami, Pepperoni, Mozzarella & Marinara on the side.
Available with Onion and Sweet Peppers 60

Philly Cheesesteak Pizza ●

Thin Sliced Ribeye Steak with Peppers & Onions,
Cheese and Sauce 30

Cheese ●

Three Cheese Blend 24

Pepperoni ●

Classic 27

Meat Lovers ●

Pepperoni, Ham, Bacon and Sausage 30

Garden Vegetable ●

Mushrooms, Onion, Green Pepper and Black Olives 30



Salads

All items serve 10-12 guests unless otherwise specified.

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● Available for Event Day Ordering

Antipasto Display

Sopressata, Prosciutto, Salami, Buffalo Mozzarella, Smoked Provolone, Kalamata Olives, Pepperoncini, Marinated Artichokes 75

Garden House

Baby Field Greens, Tomato, Sliced Red Onion, Cucumbers, Herbed Croutons, House-made Balsamic Vinaigrette 40

Add Grilled Chicken 14

Caesar ●

Romaine, Shaved Parmesan, Herbed Croutons, Caesar Dressing 40

Add Grilled Chicken 14



Sweets

All items serve 10-12 guests unless otherwise specified.
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- Available for Event Day Ordering

Ice Cream Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream served with Oreo Pieces, Chocolate and Rainbow Sprinkles, Chocolate, Caramel and Strawberry Sauces, Whipped Cream and Cherries 60

Add Hockey Helmet Bowls 1 each

Funnel Cake Sticks •

Powdered Sugar Topping 35

Funnel Cake Oreos •

Powdered Sugar Topping 25

Gourmet Cookies •

20 House-baked Chocolate Chip Cookies. May contain traces of Peanuts 30

Triple-Chocolate Brownies

Creamy and delicious, served by the dozen 55

Petit Fours

Bite-size decadent delights 55

Special Occasion Cakes

Prices beginning at \$19.00. Requires at least 48 hour notice.
Please call 570-970-3523 for details.



Refresh

Soft Drinks

6 Pack: Coke, Diet Coke, Sprite, Barq's Root Beer, Cherry Coke 12

Gold Peak Lemon Tea

4 Pack 14

Dasani Bottled Water

6 Pack 12

Juice Boxes

6 Pack 8

Coffee & Tea

A Variety of 12 K-Cups including 3 Bold, 3 House Blend, 3 Decaffeinated, 3 Herbal Tea 35

Domestic Beer

6 Pack: Coors Light, Miller Lite 18

Import Beer

6 Pack: Blue Moon, Corona, Heineken, Amstel Light, Stella Artois, Labatt Blue, Sam Adams Boston Lager, Molson Canadian, Mikes Hard Variety Pack, Angry Orchard 23.50

Craft Beer

6 Pack: TROEGS Perpetual IPA, Dogfish Head 60 minute IPA, Susquehanna Brewing Seasonal, New Belgium Fat Tire Ale 28.50

Non-Alcoholic Beverage

6 Pack: Coors Cutter Non Alcoholic 14

[MORE REFRESH ▶](#)

Vodka

Faber Vodka
750ml 55

Titos Vodka
750ml 60

Ketel One
Liter 110

Stoli Vodka
Liter 68

Grey Goose
Liter 110

Scotch

Dewar's White Label
Liter 90

Johnnie Walker Black
750ml 120

Gin

Tanqueray
Liter 110

Bombay Sapphire
750ml 110

Whiskey

Seagram's 7
750ml 45

Jack Daniel's
Liter 90

Crown Royal
750ml 110

Crown Royal Apple
750ml 110

Rum

Captain Morgan
Liter 68

Bacardi
Liter 60

Malibu Coconut Rum
Liter 62

Bourbon

Jim Beam
Liter 85

Knob Creek
750ml 110

Mixers

Orange Juice
4 Pack 10

Cranberry Juice
4 Pack 10

**Tonic Water, Club Soda
& Ginger Ale**
Liter 6

Ginger Beer
4 Pack 18

Lime Juice
12

Mojito Mix
15

House Wine Selection

Chardonnay
25

Cabernet Sauvignon
25

White Zinfandel
25

Reserve Wine Selection

Ruffino Prosecco
42

Blufeld Reisling
38

**Clos du Bois Pinot
Grigio**
35

**Kim Crawford
Sauvignon Blanc**
46

**Toasted Head
Chardonnay**
38

Black Stone Merlot
35

**Tom Gore Cabernet
Sauvignon**
38

Mark West Pinot Noir
35

Bottles by the Liter
serve approximately 20 drinks with lemons and limes

Bottles by the 750ml
serve approximately 15 drinks with lemons and limes

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



Suite Information

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.

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 3pm. On event days a team member will be available after 2pm.

[MORE SUITE INFORMATION ▶](#)

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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.

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 - 3pm. 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@mohegansunarenapa.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

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. Gratuities are at your discretion based on the quality of the service you receive and may be added to your bill on event day.

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.

[MORE SUITE INFORMATION ►](#)

Lease Holder 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 for the season.

The following guidelines will be used when restocking a beverage par:

Liquor or other Spirits: bottles have one third remaining

Wine: bottles are less than half-full or missing a cork

Mixers or Juice: bottles are less than half-full or expiration date is approaching

Beer, Soda & Water: packs have three or less can/bottles per six-pack

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.

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

An Administrative fee of 18 percent (18%) is added to all food and beverage items purchased. The catering and support staff receive 5 percent (5%) of this fee as compensation for their service. 13 percent (13%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. 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.

Contact Us

Premium Services Manager
570-970-3523 - Direct
570-970-7611 - Fax
Waskevicha@Mohegansunarenapa.com

Chef, Savor Food and Beverage
570-970-3526 - Direct

www.mohegansunarenapa.com