

WELCOME

We are thrilled to open the doors and welcome you to Mohegan Sun Arena.

Our SAVOR... staff is confidently committed to providing exciting and memorable live events.

We are in the business of creating experiences and memories that last a lifetime, and look forward to providing an incredible experience for you. Step inside and savor all we have to offer!

SAVOR... MOHEGAN SUN ARENA



SAVOR...

EXPERIENCES & SUSTAINABILITY

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At **SAVOR...**, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food.

We strive to build on those moments.

We seek out partnerships with local chefs, restauranteurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

Our Food and Beverage Partners

Mohegan Sun Arena at Casey Plaza and ASM Global would like to recognize and thank our food and beverage partners.













GENERAL INFORMATION.

SAVOR 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 10:00 a.m. through 3:00 p.m. On event days a team member will be available after 2:00 p.m.

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.

ADVANCED ORDERING

Food & Beverage orders may be placed with our Online Catering Portal provided by our Premium Service Manager . To avoid Confusion, when calling for portal or questions about ordering or the portal, please Specify suite number, suite owner and date of your event you are calling about, as well as name and phone number of the party inquiring.

To ensure that SAVOR will meet your food and beverage requirements, we request that you place your orders by

12 NOON, THREE (3) DAYS PRIOR TO YOUR EVENT.

EXAMPLE: Sunday for Wednesday, Tuesday for Friday, Wednesday for Saturday, and Thursday for Sunday.

Any orders placed after this time will have to be ordered from our Event Day menu upon your arrival to your suite.

EVENT DAY MENU

A separate event day menu is provided in each suite. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to your guests: however, it is meant to supplement your pre order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude during the second intermission. Your cooperation is sincerely appreciated.

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.



SERVICES CHARGES & TAXES

An Administrative fee of 20 percent (20%) is added to all food and beverage items purchased. The catering and support staff receive 8 percent (8%) of this fee as compensation for their service. 12 percent (12%) 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.

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.







GET THE PARTY GOING!

SNACKS & STARTERS.

SNACKS

All items serve 10-12 guests unless otherwise specified.

UTZ SOURDOUGH SPECIALS 24 •

Honey Dijon

GLUTEN FREE PRETZELS | 12

CORN TORTILLA CHIPS | 22 •

Salsa 8
Guacamole 8
Cheese Sauce 8
Jalapeno Cheese Sauce 8
Hummus 8

BOTTOMLESS POPCORN | 20 •

Fresh popped and never runs out!

DIP TRIO | 45

Corn Tortilla Chips, Guacamole, Salsa, Hummus

SNACK STATION | 60

Goldfish Crackers, Chex Mix, Swedish Fish, Gummy Bears, Dried Banana Chips & Pretzels

Items with a '•' are available for Event Day Ordering.

Prices do not include 20% administrative fee or sales tax.





THE COMPLETE PARTY! PACKAGES.

All items serve 10-12 guests unless stated otherwise.

THE ARENA HUB 325

Bottomless Popcorn Farmers Market Crudité w/ Ranch Dip Caesar Salad

Nathans All Beef Arena Hot Dogs (24) Pepperoni & Plain Cheese Pizza

Assorted Fresh Baked Cookies

THE DIAMOND CITY 600

Bottomless Popcorn

Dip Trio (Corn Tortilla Chips, Salsa, Hummus, Guacamole)

Farmers Market Crudité

Antipasto Salad

Smoked Chicken Wings (50)

Philly Cheesesteak Sandwiches

Pepperoni & Plain Cheese Pizza

Santa Fe Egg Rolls

Bavarian Pretzel Sticks

Assorted Cookies

THE HIGHLAND PARK | 450

Bottomless Popcorn
Farmers Market Crudité
Caesar Salad
Chicken Tenders
Beef and Chicken Nacho Bar

Pepperoni & Plain Cheese Pizza

Chocolate Chip Cookies, Fudge Brownies



ADD ONS

All items serve 10-12 guests.

CHICKEN TENDERS | 80

Crispy Tenders served with Honey Mustard, Ranch & BBQ

PHILLY CHEESESTEAK SPRING ROLL 90

With Thai Chili Sauce

COCONUT CHICKEN SKEWER 85

24 Served with Sweet Thai Chili Sauce

MEATBALL SANDWICHES 100

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

PULLED PORK BBQ SLIDERS 110

With Coleslaw and Sweet Mini Rolls

PHILLY CHEESESTEAK SANDWICHES | 110

Chipped Rib-Eye with American Cheese, Peppers & Onions, Ketchup and Pepper Relish on the Side, Served with Club Roll

ALL BEEF HOT DOGS | 42 (12 Hot Dogs)

All Beef, Relish, Diced Onion, Mustard, Ketchup

POTATO & CHEESE PIEROGI W/ BUTTER AND ONION 80 (36 Pieces)

Sour Cream & Ketchup

BONELESS CHICKEN BITES 85

Choice of Plain, Mild or BBQ Served with Bleu Cheese Dressing and Celery 4-6 Servings 42

HOUSE WAFFLE FRIES 42

Served with Ketchup

Add Mild Cheese Sauce 8

SOFT PRETZELS 42 (12 Pieces)

Bavarian Style Served with Mustard Add Warm Cheese 8

Items with a '•' are available for Event Day Ordering. Prices do not include 20% administrative fee or sales tax.





BOLD, EXCITING FLAVORS!

OUR CHEF SPECIALTIES.

All Chef Specialties serve 10-12 guests.
*Chef Specialties require ONE (1) week lead time prior to the event.

BBQ BABY BACK RIBS 110

Three Full Racks of Hand-Selected Pork Baby Back Ribs, House Seasoned and Slow Smoked to Perfection with a Light House-Made BBQ Glaze.

CRAB CAKE SLIDERS | 120 (16 pieces)

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

GRILLED STEAK SLIDERS 95 (16 pieces)

16 Grilled sliced Steak Sliders Served with Caramelized Onion and Horseradish Aioli on a Brioche Slider Bun

SLICED SMOKED BEEF BRISKET | 120

Smoked Beef Brisket Sliced on a Bed of Greens with Kentucky Bourbon Glaze

PULLED PORK CROSTINI 90

Our own House-Smoked Pulled Pork on a Crostini, Topped with Coleslaw, Relish and Finished with a House-Made Smoky BBQ Sauce

PLANT BASED SPECIALTIES

All Plant Based Offerings serve 2-4 guests and require ONE (1) week lead time.

ITALIAN AMAZEBALLS SANDWICH 35

Gluten Free Hoagie Roll, Wicked Kitchen Amazeballs, House Made Marinara Sauce, Plant-Based Parmesan.

CHORIZO STYLE SAUSAGE 38

Grilled Chorizo Brat, Pretzel Bun, Peppers, Onion, Arugula, Harissa Mayo

WESTERN SALMON BURGER 40

BBQ Plant Based Salmon Burgers with Creamy Slaw and Sweet Pickles on an Everything Bun





AN ARENA FAVORITE!

HOT PIZZA.

All Pizza served in 12 cuts unless otherwise specified.

CHEESE 30 •

Three Cheese Blend

PEPPERONI 32 •

The Classic

MEAT LOVERS 35 •

Pepperoni, Ham, Bacon and Sausage

GARDEN VEGETABLE 35 •

Mushrooms, Onion, Green Pepper and Black Olives

MCBURGER PIZZA 35

Shredded Lettuce, Yellow American Cheese, Ground Beef, Pickles, and Onion

BUFFALO WING CHICKEN PIZZA 35

Shredded Chicken, Buffalo Sauce and Bleu Cheese

CAULIFLOWER CRUST 20

10" Round Cheese Pizza

GLUTEN FREE PIZZA 20

10" Round Personal Pizza

Items with a '•' are available for Event Day Ordering. Prices do not include 20% administrative fee or sales tax.





A FITTING FINALE!

SWEET TREATS.

All items serve 10-12 guests unless otherwise specified.

ICE CREAM SUNDAE BAR | 75

Vanilla, Chocolate and a Seasonal Flavor Served with Oreo Pieces, Mini M&M's, Cookie Dough, Reese Mini Cups, Rainbow Sprinkles, Chocolate, Caramel and Strawberry Sauces, Whipped Cream and Cherries

Add Hockey Helmet Bowls 1 each

FUNNEL CAKE STICKS | **55** (12 servings) •

With Powdered Sugar Topping

GOURMET COOKIES 36 (24 cookies) / 18 (12 cookies)

House-Baked Chocolate Chip Cookies

*May contain traces of peanuts.

THE "CANDY" BAR | 55 (12 Bars)

Assorted Candy Bars, Reese's Pieces, Snickers, M&M's, Peanut M&M's and Twizzlers

Items with a '•' are available for Event Day Ordering.

Prices do not include 20% administrative fee or sales tax.







REFRESHING!

BEVERAGES.

DRINKS

SOFT DRINKS | 15 per 6-pack

Pepsi, Diet Pepsi, Starry, Iced Tea

ROCK STAR ENERGY | 20 per 4-pack

GATORADE | 20 per 4-pack

FRUIT SHOOT JUICE | 18 per 6-pack

AQUAFINA BOTTLED WATER | 15 per 6-pack

COFFEE & TEA 40

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

SELTZER COCKTAILS

25 per 4-pack

Escape Goat Mango Crush, Escape Goat Orange Crush

30 per 4-pack

White Claw

BEER

Sold by the 6-Pack,12 oz cans

25 per 6-pack

Coors Light, Miller Lite, Michelob Ultra

30 per 6-pack

Blue Moon, Corona, Yuengling Lager

35 per 6-pack

TROEGS Perpetual IPA, Susquehanna Brewing Seasonal















LIQUOR

Served by the Bottle

VODKA

Stoli | **85** liter
Tito's | **55** liter
Grey Goose | **85** liter

SCOTCH

Dewars | 55 750ml
Johnnie Walker Black | 85 750ml
Johnnie Walker Blue | 400 750ml

GIN

Bombay Sapphire | 85 750ml

WHISKEY

Crown Royal | **85** 750ml

Jack Daniels | **55** 750ml

Jameson | **85** 750ml

Fireball | **55** 750ml

NEPA SMALL BATCH CRAFT WHISKEY

Kinsey 4 Year Bourbon | 160
Kinsey Single Hive Honey | 160
New Liberty Bloody Butcher | 160
New Liberty Millstone Rye | 160
Flight of Whiskey | 65

RUM

Bacardi Rum | **55** 750ml Captain Morgan | **55** liter Malibu Rum | **55** liter

TEQUILA

Teremana Blanco 85 750ml

BOURBON

Knob Creek | **85** 750ml

Jim Beam | **55** 750ml

Maker's Mark | **85** 750ml

MIXERS

Sugar Free Red Bull | 20 4-pack
Orange Juice | 10 4-pack
Cranberry Juice | 10 4-pack
Tonic Water, Club Soda, Ginger Ale | 6 liter





WINE

Served by the Bottle

HOUSE WINE SELECTION

Robert Mondavi Chardonnay | 25
Robert Mondavi Cabernet Sauvignon | 25
Robert Mondavi White Zinfandel | 25
Robert Mondavi Riesling | 25
Robert Mondavi Merlot | 25
Robert Mondavi Pinot Grigio | 25

RESERVE WINE SELECTION

Kim Crawford Sauvignon Blanc | 35
Toasted Head Chardonnay | 35
Josh Cabernet Sauvignon | 35
Josh Pinot Grigio | 35
Mark West Pinot Noir | 35

