



Prudential Center



Online Ordering

SuiteEats.com/PrudentialCenter



coming soon packages

*All packages serve 8 unless otherwise noted
 (*) Items served at puck drop to preserve quality*

All-American Package

Savor an all-star roster of our fan favorites // 420

Bottomless Freshly Popped Popcorn V

Kettle Chips & Gourmet Dips V

House-Fried Chips, Secret Seasoning, Roasted Garlic Parmesan, French Onion and Dill Pickle Dips

Farmers Market Dips & Veggies V AVG

Farmstand Vegetables, Hummus, Buttermilk Ranch

Devils Wings AVG

Crispy Fried Wings, House-Made Buffalo Sauce, Pepsi-Cola Barbecue Sauce, Celery, Carrot, Buttermilk Ranch Dressing, Blue Cheese Dressing

BLT Salad AVG

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

The Italian

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

Sabrett Premium Beef Franks

Sauerkraut, Ketchup, Mustard, Relish, Potato Rolls



MARKET DIPS & VEGGIES



DEVILS WINGS



THE ITALIAN



à la carte

All à la carte items serve 8 unless otherwise noted

(*) Items served at puck drop to preserve quality

Appetizers



FRESH FRUIT

New Jersey Grazing Board // 105

Local Cured Meats and Cheeses, Fruits, Vegetables, Nuts, Honey, Basil Pesto, Hummus, Olives, Crackers

Farmer's Market Dips & Veggies ^{AVG} // 65

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit ^{AVG} // 60

In-Season Fruits and Berries

GOVA Chicken Mojo Loaded Nacho Bar ^{AVG}

// 80

Chicken Mojo, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Devils Wings // 100

Crispy Fried Wings, House Made Buffalo Sauce, Pepsi-Cola Barbecue Sauce, Celery, Carrot, Buttermilk Ranch Dressing, Blue Cheese Dressing

Crispy Chicken Tenders // 85

Honey Mustard, Pepsi-Cola Barbecue Sauce

GOVA Double-Stacked Tinga Chicken Quesadilla* // 80

Chipotle Chicken, Black Beans, Corn, Roasted Peppers, Onions, Pepper Jack, Cheddar Cheese, Sour Cream, Salsa Roja

Greens

Classic Caesar Salad ^V // 50

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:
Grilled Chicken // Add 25

Mixed Green Salad ^V // 45

Cherry Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette

BLT Salad // 55

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



CAESAR SALAD

Classics

Meatball Sliders // 85

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Soft Sub Rolls

Traditional Baked Ziti // 90

Italian Sausage Ragu, Mozzarella, Pecorino, Ricotta, Garlic Bread

Steakhouse

Beef Tenderloin // 185

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

Char-Grilled Chicken Board // 145

All-Natural Brined, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Classic Sides

Three Cheese Mac ^V // 58

Cavatappi Pasta, Three Cheese Sauce

à la carte

All à la carte items serve 8 unless otherwise noted
(* Items served at puck drop to preserve quality)

Handcrafted Sandwiches

The Italian // 70

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

Smoked Pork Sandwiches // 95

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Pizza

18" Classic Cheese* // 32

Artisan Hand Rolled Dough, House-Made Sauce, Whole Milk Mozzarella, Grated Parmesan, Oregano

18" Spicy Pepperoni* // 37

Artisan Hand Rolled Dough, House-Made Sauce, Whole Milk Mozzarella, Hand-Sliced Pepperoni, Cracked Black Pepper, Hot Honey, Basil

Burgers, Sausages & Dogs



Traditional Slider

// 75, 2 burgers per guest

Pat LaFreida Beef Patty, American Cheese, Secret Sauce, House-Made Pickles, Tomatoes, Toasted Brioche

PREMIO Sausage & Peppers // 70


Italian Sausage, Caramelized Peppers and Onions, Red Sauce, Grana Padano, Toasted Baguette

Sabrett Premium Beef Franks // 45

Sauerkraut, Ketchup, Mustard, Relish, Potato Rolls

Snacks

Black & Red Mix // 45

Salted Peanuts, Black and Red , Dried Berries and Cranberries

Kettle Chips & Gourmet Dips // 40

House-Fried Chips, Secret Seasoning, Roasted Garlic Parmesan, French Onion and Dill Pickle Dips

GOYA Salsa Sampler // 40

House-Made Tortilla Chips, Salsa Verde, Salsa Roja

Auntie Anne's Nuggets // 40

Salt and Cinnamon Sugar Warm Pretzel Bites, Auntie Anne's Dipping Sauce

Bottomless Snack Attack // 48

An Endless Serving of Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Plain & Peanut // 35

Bottomless Freshly Popped Popcorn // 30

Dry-Roasted Peanuts // 30

Pretzel Twists // 20

Suite Sweets

Gourmet Cookies & Brownies // 40

Gourmet Cookies, Decadent Brownies

Assorted Desserts // 100

Mini Tarts, Cakes, Italian Cookies and Cannoli, Candy Coated Pretzels, Macarons

Cannoli Cake // 100

Vanilla Cake, Cannoli Filling, Traditional Icing



beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise noted

White Claw // 48

High Noon // 46

Cutwater Margarita Lime // 52

Cutwater Mai Tai // 52

Cutwater Vodka Mule // 52

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // 38

Bud Light // 38

Michelob ULTRA // 38

Corona Extra // 52

Corona Premier // 52

Heineken // 40

Stella Artois // 42

Goose Island IPA // 42

NJBC IPA // 42

Lagunitas IPA // 42

Yuengling // 38

Yuengling Flight // 38

Toms River Brewing Stick Toss // 50

Angry Orchard Crisp Apple // 40

Heineken 0.0 (non-alcoholic) // 38

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

La Marca Prosecco // 95

Ferrari Brut // 160

Nicolas Feuillatte Brut // 230

AIX Rosé // 95

Mumm Napa Brut Rosé // 130

Schramsberg Mirabelle Brut Rosé // 160

Minuty M Rosé // 160

RIESLING

Chateau Ste. Michelle // 95

PINOT GRIGIO

Santa Margherita // 90

SAUVIGNON BLANC

Kim Crawford // 95

Stag's Leap Winery // 120

CHARDONNAY

House of Brown // 75

Kendall-Jackson Vintner's Reserve // 85

Sonoma-Cutrer Russian River Ranches // 90

Stag's Leap Wine Cellars Karia // 210



White // 40

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi // 120

Belle Glos Clark & Telephone // 210

MERLOT

Decoy by Duckhorn // 110

CABERNET SAUVIGNON

Josh Craftsman's Collection // 80

JUSTIN // 70

Louis Martini // 70

QUILT Napa Valley // 390

RED BLENDS

Brancaia Tre Super Tuscan // 110

Conundrum by Caymus // 95

The Prisoner // 230



Red // 40



beverages

Liquor

Sold by the liter bottle unless otherwise noted

VODKA

Absolut // 120
Grey Goose // 140
Ketel One // 125
Tito's Handmade // 160

GIN

Bombay Sapphire // 170
Hendrick's // 185

RUM

Bacardí Superior // 125
Captain Morgan Spiced // 125

TEQUILA

Casamigos Anejo // 285
Casamigos Blanco // 240
Casamigos Reposado // 270
Don Julio 1942 // 395
Híjole // 100
Jose Cuervo Especial // 165
Patrón Silver // 240

BOURBON

Jim Beam White Label // 100
Jim Beam Devil's Cut // 116
High West Double Rye // 185
Maker's Mark // 210
Knob Creek // 225
Woodford Reserve // 220

WHISKEY

Crown Royal // 120
Dewar's White Label // 240
The Glenlivet 12 // 290
Jack Daniel's // 185
Jameson Irish // 190
Johnnie Walker Black // 255
Naked Malt // 120
Proper No. Twelve // 125
Skrewball Peanut Butter // 220

COGNAC

D'USSE // 250
Hennessy // 150
Rémy Martin 1738 Accord Royal // 300

CORDIALS

Baileys Original Irish Cream // 110
Campari // 110
Cointreau // 110
Kahlúa // 110
Martini & Rossi Dry Vermouth // 60
Martini & Rossi Sweet Vermouth // 60

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS

Pepsi // 24
Diet Pepsi // 24
Pepsi Zero Sugar // 24
Starry // 24
Starry Zero Sugar // 24
MTN Dew // 24
Mug Root Beer // 24
Schweppes Ginger Ale // 24

JUICES

Cranberry Juice // 27
Grapefruit Juice // 27
Orange Juice // 27
Tomato Juice // 27

WATER

Aquafina Bottled Water (20oz) // 24
Sparkling Water // 24
Tonic Water // 24
Club Soda // 24

TEAS

Pure Leaf Tea Lemon (18.5oz) // 28
Pure Leaf Sweet Tea (18.5oz) // 28
Pure Leaf Unsweetened
Black Tea (18.5oz) // 28

MISCELLANEOUS BEVERAGES

Keurig Coffee Service // 25
Nerd Focus Energy // 45

BAR SUPPLIES

Zing Zang Bloody Mary Mix // 20
Finest Call Sour Mix // 16
Finest Call Margarita Mix // 16
Owen's Craft Mixers // 20
Lime Juice // 16
Lemons and Limes // 10
Stuffed Olives // 10

HOURS OF OPERATION

Location Premium Specialists are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at www.suiteeats.com/prudentialcenter

To reach a Representative, dial: 973-757-6909 or e-mail: PRUCenterSuites@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Premium Specialist
973-757-6909

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 12:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at PRUCenterSuites@LevyRestaurants.com and online at www.suiteeats.com/prudentialcenter. Orders can be arranged with the assistance of a Premium Specialist at 973-757-6909 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of New Jersey, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Prudential Center
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus 6.25% sales tax. This service charge represents a gratuity of 11%, which will be distributed directly to the service staff, and an administrative fee of 9%. The administrative fee of 9% is not a gratuity and will not be distributed to the employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Prudential Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.