



SUITE MENU

2024-25 SEASON



WELCOME!

Welcome to the 2024-2025 season. It's going to be a fantastic year for entertaining at the AMERANT BANK ARENA!

The Sanza Food Family is so excited for this 2024-2025 season. We are delighted to welcome you, and we would like to thank you for your support of the Florida Panthers, winners of the 2024 Stanley Cup. The Sanza Food Suites department is dedicated to providing outstanding hospitality services to you, your family and guests, from assistance to preordering, making your food, delivering your food, or taking your game day order. We look forward to celebrating the Florida Panthers season and are eager to assist you in creating unforgettable memories this Panthers season together with you, your family, friends, and colleagues.

From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests. Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed below for your convenience as is the Suite Coordinator, Sandy Izzo. Please call!

Here's to great times and a truly memorable experience with the Panthers at the AMERANT BANK ARENA.

Thank you for joining us!

Cheers!

Heather Wheatley
Suites Hospitality Manager
Sanza Food at the AMERANT BANK ARENA
Office #: 954-835-7931
wheatleyh@sanzafood.com | suiteorder@sanzafood.com

Sandy Izzo
Suite Coordinator
Sanza Food at the AMERANT BANK ARENA
Office #: 954-835-7913
izzos@sanzafood.com | suiteorder@sanzafood.com

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A 21% service charge and applicable taxes will be added to all food and beverage orders.

SERVICE DIRECTORY

The Sanza Food Suite Catering Department is available during the Florida Panthers season from 9:30am to 4:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact Sanza Food by 2:00pm, three (3) business days prior to your game or event to place your order by calling **954-835-7913** or suiteorders@sanzafood.com.

Sanza Food Suites
Heather Wheatley, Suites Manager
wheatleyh@sanzafood.com **954-835-7931**

Sanza Food Suites Coordinator
Sandra Izzo
izzos@sanzafood.com **954-835-7913**

Special Orders - Wines & Experiences
James Lyons
lyonsj@floridapanthers.com **954-835-7021**

Single Game Suites Department **954-835-PUCK**

Single Game Tickets **954-835-PUCK**

Amerant Bank Arena Security **954-835-8610**

Amerant Bank Arena Lost & Found **954-835-8610**



Game Day Menu

Look for this Game Day icon for items available until the beginning of the 3rd period (see pg. 29 for more information).











































Gluten Free

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Sanza Food does not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens such as nuts.

2024-2025 HOME SCHEDULE

FLORIDA PANTHERS

 10/08/24 VS. BOS	 11/27/24 VS. TOR	 01/18/25 VS. ANA	 03/23/25 VS. PIT
 10/17/24 VS. VAN	 11/30/24 VS. CAR	 01/29/25 VS. LAK	 03/28/25 VS. UTA
 10/19/24 VS. VGK	 12/07/24 VS. SJS	 02/01/25 VS. CHI	 03/30/25 VS. MTL
 10/22/24 VS. MIN	 12/20/24 VS. STL	 02/02/25 VS. NYI	 04/08/25 VS. TOR
 11/07/24 VS. NSH	 12/23/24 VS. TBL	 02/08/25 VS. OTT	 04/10/25 VS. DET
 11/09/24 VS. PHI	 12/28/24 VS. MTL	 02/22/25 VS. SEA	 04/12/25 VS. BUF
 11/12/24 VS. NJD	 12/30/24 VS. NYR	 02/27/25 VS. EDM	 04/14/25 VS. NYR
 11/14/24 VS. NJD	 01/02/25 VS. CAR	 03/01/25 VS. CGY	
 11/16/24 VS. WPG	 01/03/25 VS. PIT	 03/03/25 VS. TBL	
 11/23/24 VS. COL	 01/11/25 VS. BOS	 03/06/25 VS. CBJ	
 11/25/24 VS. WSH	 01/16/25 VS. DET	 03/08/25 VS. BUF	

A 21% service charge and applicable taxes will be added to all food and beverage orders.

NEW ITEM HIGHLIGHTS

WRAP TRIO BASKET

Mediterranean Wrap – Hummus, diced tomatoes, red onion, bib lettuce, peppers, wrapped in a spinach wrap

Turkey Wrap – Turkey, provolone cheese, bib lettuce, diced tomatoes, guacamole, and bacon wrapped in a garlic and herb wrap.

Italian Wrap – Pepperoni, salami, ham, provolone cheese, bib lettuce, and zesty Italian dressing, wrapped in a tomato basil wrap.

GUINNESS BRAISED SHORT RIBS WITH POLENTA

Baby carrots, celery, yellow onion, with a Guinness demi-glace.

FLORIDA GRILLED CHICKEN SANDWICH

Marinated chicken, red onions, guacamole, bib lettuce, mango salsa, on a brioche bun.

PORK SHANK OSSO BUCCO

Pork shanks are braised for hours until they fall off the bone, served with mashed potatoes.

SOUTHWEST CHOPPED SALAD

Romaine hearts, peppers, cherry tomatoes, green onions, black beans, corn, diced avocado and additional dressing on the side lightly tossed in a creamy cilantro dressing.

OREO STUFFED CINNAMON ROLLS

Chef crafted cinnamon rolls stuffed with an Oreo cookie with creamy icing and a sprinkle with Oreo cookie crumbs served warm.

CHOCOLATE CHIP COOKIE DOUGH MARSHMALLOW CAKE

Three layers of chocolate cake with layers of edible chocolate chip cookie dough and marshmallow cream.

BANANA FOSTER CAKE

Three luscious and moist banana flavored cake layers are filled and frosted with a light caramel-toffee mousse. Ground walnuts surround this delicious cake which is finished with hand-made rosettes and caramel leaves.

CARNIVAL CAKE

Pink and blue cotton candy swirled 3-layer, edible sugar cookie dough with rainbow sprinkles

DESSERT CART FAVORITES - NOW AVAILABLE IN FULL SIZE FOR SUITE

PERSONALIZED HOSPITALITY

CUSTOM PACKAGES

For your convenience, we have created the following packages which are sure to please you and your guests.
Serves approximately 12 guests.

LORD STANLEY \$1450

KETTLE CHIPS W/ FRENCH ONION DIP

Natural cut potatoes fried daily sprinkled with ranch seasoning served with French onion dip.

SLOW ROASTED TURKEY BREAST

Seasoned with sage and served with traditional pan gravy, cranberry relish and freshly baked dinner rolls.

RED BLISS POTATOES

Roasted potatoes seasoned with garlic and fresh herbs.

CALIFORNIA ROLLS

California rolls (inside out sushi roll with cucumber, avocado and imitation crab) served with soy sauce, wasabi and pickled ginger.

BEEF TENDERLOIN

Roasted beef tenderloin served with rosemary wine demi-glace sauce, freshly baked dinner rolls.

ASSORTED MACARONS (24)

ARTESIAN CHEESE BOARD

Windsor red cheddar, truffle cordero, wensleydale blueberry, manchengo, fog grande goat cheese, merlot cheese, dry fruit, spicy olives served with crackers.

VEGETABLE MEDLEY

Fresh seasonal garden vegetables, steamed and lightly seasoned.

PERSONALIZED HOSPITALITY

Serves approximately 12 guests.

THE POWER PLAY \$760

FRESHLY POPPED POPCORN

KETTLE CHIPS WITH FRENCH ONION DIP

Natural cut potatoes fried daily sprinkled with ranch seasoning served with French onion dip.

HAT TRICK COMBO

A combination of naked wings, chicken taquitos, and chicken tender bites, sprinkled with gourmet battered onion rings for garnish and served with honey mustard, barbeque sauce, sweet chili sauce, and salsa.

BBQ PORK SLIDERS

Carolina style slow smoked, boneless, shredded pork butt, secret barbeque sauce on freshly baked potato rolls and coleslaw on the side.

FRESHLY BAKED ASSORTED COOKIE PLATTER (16)

Assorted cookies including chocolate chip, oatmeal raisin, heath bar hope, sugar.



HOT DOGS

Hebrew National grilled hot dogs, sautéed onions, banana peppers, sauerkraut served with fresh potato buns.

CHILI BAR

Chef crafted chili, served with diced onions, shredded cheese, jalapenos and freshly made corn tortilla chips.

A 21% service charge and applicable taxes will be added to all food and beverage orders.

PERSONALIZED HOSPITALITY

Serves approximately 12 guests.

THE ITALIAN BUFFET \$650

CLASSIC CAESAR SALAD

Crisp romaine lettuce, radicchio, freshly shredded Parmesan cheese, garlic croutons and traditional Caesar dressing served on the side.

BAKED ZITI

Tube shaped pasta baked with Italian sausage, marinara sauce and a blend of cheeses.

MEATBALLS MARINARA

Meatballs simmered in zesty sauce topped with Parmesan cheese.

VEGETABLE MEDLEY

Fresh seasonal garden vegetables, steamed and lightly seasoned.

GARLIC PARMESAN BREAD STICKS

Bread sticks baked with garlic butter and Italian herbs.

MINI ITALIAN CANNOLIS (16)

Mascarpone crème with mini chocolate chips in a crispy shell and topped with powder sugar.



PERSONALIZED HOSPITALITY

Serves approximately 12 guests.

SOUTH FLORIDA SUNSHINE PACKAGE **\$1125**

CHEF CRAFTED SALSA

Made in house, with fresh veggies, tomatoes, jalapeño peppers, cilantro, garlic served with freshly made corn tortilla chips.

GARDEN FRESH & LOCAL CRUDITÉS

Celery, peppers, broccoli, mixed cauliflower, zucchini, yellow squash, baby carrots. Served with hummus and buttermilk ranch dip.

FLORIDA KEYS SHRIMP COCKTAIL

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges. **48 shrimp per order.**

CARIBBEAN JERK CHICKEN WINGS

Jerk marinated and grilled chicken wings, lightly tossed in guava BBQ sauce.

SIGNATURE CUBAN SANDWICH

A South Florida tradition. Mojo marinated pork loin, cured ham, capicola, swiss cheese, pickle planks, and spicy brown mustard on an authentic Cuban bread, hot pressed and served with salted Marquita's on the side.

FLORIDA MAHI-MAHI FISH TACOS

Cilantro- garlic marinated mahi-mahi, grilled and served on a bed of yellow rice and served with warm flour tortillas.

CHEF CRAFTED BEEF EMPANADAS

In house handmade loaded with ground beef, tomatoes, chopped green olives, jalapeno peppers, garlic, special seasonings served with a cilantro lime crema sauce.

BLACK BEANS & RICE

Jasmine rice, mixed with black beans and seasonings.

KEY LIME PIE

A South Florida tradition. A crisp fresh Key lime infused pie, with a graham cracker crust topped with vanilla whipped cream.



A 21% service charge and applicable taxes will be added to all food and beverage orders.

SOUTH FLORIDA SPECIALTIES

Serves approximately 8 guests.

CHEF CRAFTED BEEF EMPANADAS \$100

In house handmade loaded with ground beef, tomatoes, chopped green olives, jalapeño peppers, garlic, special seasonings served with a cilantro lime crema sauce.

SIGNATURE CUBAN SANDWICH \$125

A South Florida tradition. Mojo marinated pork loin, cured ham, capicola, swiss cheese, pickle planks, and spicy brown mustard on an authentic Cuban bread, hot pressed and served with salted marquitas on the side.

SMOKED BBQ WONTONS \$90

Slow simmered smoked pulled pork wrapped in a wonton wrapper served with dipping sauce.

STREET TACO BAR \$140

Slow cooked Barbacoa meat simmering in its own juices, grilled chicken thighs, served with both corn and flour tortilla, salsa, sour cream, cheddar cheese, guacamole and lettuce.

FLORIDA MAHI-MAHI FISH TACOS \$120

Cilantro- garlic marinated mahi-mahi, grilled and served on a bed of yellow rice and served with warm flour tortillas.

BBQ PORK COMBO \$140

Pulled barbecue pork, macaroni and cheese, cole slaw and freshly baked rolls.

BLACK BEANS & RICE \$100

Jasmine rice, mixed with black beans and seasonings.

CAST IRON BOURBON STREET SHRIMP \$135

Marinated in bourbon, cajun seasoning and other spices served with a pineapple bourbon cocktail sauce served in a cast iron skillet.

CHEF CRAFTED LOBSTER MACARONI & CHEESE \$145

Atlantic Lobster meat, Pasta Shells, Cheddar Cheese in a Creamy Sauce.

CHEF CRAFTED MACARONI & CHEESE \$100

Pasta elbows, cheddar cheese, in a creamy sauce.



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SNACKS

Serves approximately 8 guests.

POPCORN BUCKET OF FRESHLY POPPED POPCORN 🍷 🍷 \$50

SWEET & SALTY MIXED NUTS 🍷 🍷 \$58

Peanuts, Brazil nuts, cashews, almonds, pecans, cayenne pepper, honey.

KETTLE CHIPS WITH FRENCH ONION DIP 🍷 🍷 \$45

Natural cut potatoes fried daily sprinkled with ranch seasoning served with French onion dip.

FRESHLY BAKED PRETZEL STICKS 🍷 🍷 \$60

Salted and served with artisan grain mustard and beer cheddar cheese sauce.

CHEF CRAFTED SALSA 🍷 🍷 \$65

Made in house, with fresh veggies, tomatoes, jalapeno peppers, cilantro, garlic served with freshly made corn tortilla chips.

CHEF CRAFTED SALSA AND GUACAMOLE COMBO \$65

Made in house, with fresh veggies, tomatoes, jalapeno peppers, cilantro, garlic and avocados served with freshly made corn tortilla chips.

HUMMUS AND PITA CHIPS 🍷 🍷 \$50

Creamy hummus served with pita chips.

7-LAYER DIP 🍷 🍷 \$80

Our version of this traditional favorite...refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions served with freshly made corn tortilla chips.

ASSORTED MINI CANDY COMBO 🍷 🍷 \$55

Mini Hershey's Chocolate Bars, M&M's, Snickers.



CHEF CRAFTED BOARDS

ARTESIAN CHEESE BOARD **\$145**

Windsor red cheddar, truffle cordero, wensleydale blueberry, manchengo, fog grande goat cheese, merlot cheese, dry fruit, spicy olives served with crackers.

CHARCUTERIE BOARD **\$155**

Spicy capicola, genoa salami, pepperoni, prosciutto, calabrese, fresh mozzarella balls, cubed cheddar, roasted peppers, cherry tomatoes, olives and served with a caper-mustard sauce and rustic rolls.



APPETIZERS – BITES

Serves approximately 8 guests.

GRILLED CARIBBEAN BARBEQUE MEATBALLS \$80

Grilled meatballs tossed in bold guava and pineapple barbeque sauce.

SWEDISH MEATBALLS \$80

Meatballs simmering in a rich brown sauce and cremini mushrooms.

PORK BELLY STEAMED BAO \$115

Steamed bao buns are filled with pork belly that has been seasoned to perfection and topped with an apple vinaigrette coleslaw.

POT STICKERS – PORK \$85

Asian style dumpling filled with pork, deep fried (steamed upon request) served with a ponzu dipping sauce.

PHILLY STEAK & CHEESE EGGROLLS \$95

A combination of sirloin steak and cheddar cheese wrapped in a traditional wrapper served with a nacho cheese sauce.



APPETIZERS – VEGGIE BITES

Serves approximately 8 guests.

VEGETABLE EGGROLLS \$95

A combination of vegetables wrapped in traditional wrapper, deep fried and served with sweet and sour sauce.

POT STICKERS - VEGETABLE \$85

Asian style dumpling filled with vegetables deep fried (steamed upon request) served with a ponzu dipping sauce.

ONION RINGS \$68

Gourmet battered onion rings, served with boom boom sauce.

BUFFALO CAULIFLOWER \$90

White Cauliflower battered then tossed in a honey buffalo sauce and baked served with blue cheese, celery stick and carrot sticks.

BREADED MUSHROOMS \$75

Served with boom boom sauce.

PARMESAN TRUFFLE FRENCH FRIES \$70

French fries, grated parmesan cheese and truffle oil.

FRENCH FRIES \$62



A 21% service charge and applicable taxes will be added to all food and beverage orders.

APPETIZERS – CHICKEN

Serves approximately 8 guests.

HAT TRICK COMBO \$130

A combination of naked wings, chicken taquitos, and chicken tender bites, sprinkled with gourmet battered onion rings for garnish and served with honey mustard, barbeque sauce, sweet chili sauce, and salsa.

BUFFALO CHICKEN EGGROLLS \$95

A combination of shredded chicken, buffalo sauce and blue cheese wrapped in a traditional wrapper, deep fried and served with a blue cheese dipping sauce.

SOUTHWEST EGGROLLS \$95

A combination of chicken, black beans, corn, spinach, roasted red peppers, Monterey jack, wrapped in a traditional wrapper, deep fried and served with a jalapeño ranch.

BREADED CHICKEN TENDERS \$115

Honey mustard and barbeque dipping sauces.

GRILLED CHICKEN TENDERS \$110

Honey mustard and barbeque dipping sauces.

BUFFALO CHICKEN LOLLIPOPS \$140

Tossed in Spicy Frank's buffalo sauce, and served with blue cheese dipping sauce.

NAKED CHICKEN WINGS \$135

Chef's secret recipe, lightly seasoned wings served with Thai Chili Sauce, and Buffalo Hot Sauce (blue cheese dipping sauce upon request).

GARLIC PARMESAN CHICKEN WINGS \$135

Chicken wings fried to perfection tossed in a garlic parmesan sauce.



A 21% service charge and applicable taxes will be added to all food and beverage orders.

FRUIT/VEGGIES/VEGAN

Serves approximately 8 guests.

GARDEN FRESH AND LOCAL CRUDITÉS \$80

Celery, peppers, broccoli, zucchini, yellow squash, carrots. Served with hummus and buttermilk ranch dip.

SEASONAL FRUIT AND BERRIES \$85

Cubed watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, blueberries, raspberries, blackberries and grapes.

ROASTED RED BLISS POTATOES \$70

Seasoned with rosemary and herbs tossed in garlic and olive oil.

MASHED POTATO BAR \$100

Served on the side with Bacon pieces, cheddar cheese, scallions.

STREET CORN \$75

Infused with cilantro butter, our tender and sweet, local corn is slowly grilled in its husk and drizzled with sriracha aioli sauce.

GARDEN FRESH VEGETABLES \$120

A seasonal selection of freshly harvested local veggies, roasted and drizzled with extra virgin olive oil and aged sherry vinegar. Finished with a dusting of chopped fine herbs.

STEAMED LOCAL VEGETABLE MEDLEY \$75

Fresh seasonal garden vegetables, steamed and lightly seasoned.

SALADS

Serves approximately 8 guests.

CLASSIC CAESAR SALAD \$75

Crisp romaine lettuce, radicchio, freshly shredded Parmesan cheese, garlic croutons and traditional Caesar dressing served on the side.

Grilled Chicken Breast Side \$45

GARDEN FRESH SALAD WITH BALSAMIC \$70 VINAIGRETTE

Arcadian blend, romaine hearts, cherry tomatoes, European cucumbers, shredded carrots, served with balsamic vinaigrette dressing.

VEGETARIAN PASTA SALAD \$90

Tri-color tortellini, farfalle, mozzarella balls, cubed yellow squash, cubed zucchini, cherry tomatoes, green olives, peppers and shaved red onions, tossed in a zesty Italian dressing.

SOUTHWEST CHOPPED SALAD \$85

Romaine hearts, peppers, cherry tomatoes, green onions, black beans, corn, diced avocado and additional dressing on the side lightly tossed in a creamy cilantro dressing.

TUSCAN PANTHER POWER BOWL **\$65**

Cherry tomatoes, mixed greens, romaine lettuce, English cucumbers, mixed olives, feta cheese crumbles, red and yellow peppers and Cannellini beans served with balsamic dressing on the side.



A 21% service charge and applicable taxes will be added to all food and beverage orders.

CARVERY SELECTIONS & ENTREES

Serves approximately 8 guests.

BEEF TENDERLOIN \$360

Roasted beef tenderloin served with rosemary wine demi-glace sauce and freshly baked dinner rolls.

SLOW ROASTED TURKEY BREAST \$215

Seasoned with sage and served with traditional pan gravy, cranberry relish and freshly baked dinner rolls.

NEW!

GUINNESS BRAISED SHORT RIBS W/ POLENTA \$265

Baby carrots, celery, yellow onion, with a Guinness demi-glace.

NEW!

PORK SHANK OSSO BUCCO \$265

Pork shanks are braised for hours until they fall off the bone, served with mashed potatoes.

HERB CRUSTED PRIME RIB \$390

Rosemary, parsley, thyme, olive oil and other seasoning rubbed on a Prime Rib, roasted to perfection.

CHILI BAR 🌮 \$100

Chef crafted chili, served with diced onions, shredded cheese, jalapeños and freshly made corn tortilla chips



FROM THE GRILL

Serves approximately 8 guests.



HEBREW NATIONAL ALL-BEEF HOT DOGS \$80

Grilled hot dogs, sautéed onions, banana peppers, sauerkraut served with fresh potato buns.

CHICKEN FAJITA BAR \$140

Marinated chicken breast grilled served with sautéed onions and peppers, warm tortillas and all the fajita topping you've come to love, cheddar cheese, guacamole, salsa, and sour cream.

STEAK FAJITA BAR \$155

Marinated skirt steak grilled served with sautéed onions and peppers, warm tortillas and all the fajita topping you've come to love, cheddar cheese, guacamole, salsa, and sour cream.

GRILLED SALMON WITH QUINOA & ASPARAGUS \$195

Grilled Salmon served on a bed of delicately seasoned Quinoa, sautéed mushrooms, accompanied with Asparagus, served with a delicate Dill cream sauce on the side.

PANTHERS MIXED GRILL \$460

Lollipop lamb, filet medallions, grilled chicken thighs, smoked Polish sausage, sautéed mushrooms, grilled sweet peppers, grilled broccolini, served with yogurt chutney sauce, mint pesto and creamy horseradish sauce.



SEAFOOD

CHILLED JUMBO SHRIMP COCKTAIL \$170

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges. **48 shrimp**

CAVIAR – MARKET PRICE

Kaluga Reserve – 50G tin – served with mini blinis and crème fraiche.

Ostera Karat Amber – 50G tin – served with mini blinis and crème fraiche.

CALIFORNIA ROLLS (50 PIECE) \$310

California rolls (inside out sushi roll with cucumber, avocado and imitation crab) served with soy sauce, wasabi and pickled ginger.

ASSORTED PREMIUM SUSHI ROLLS (60 PIECE) \$425

A variety of sushi and California rolls served with soy sauce, wasabi and pickled ginger.

SEARED SEA BASS WITH TOMATOES AND SPINACH \$450

Pan seared sea bass served with sautéed spinach and cherry tomatoes.

SEARED SESAME AHI TUNA \$155

Drizzled with a wasabi aioli, served on a bed wakame salad, with pickled ginger and wasabi.

SEAFOOD TOWER - MARKET PRICE

Colossal cocktail served with cocktail sauce, dungeness crabs, lobster tails. Served with a garlic butter sauce. Optional add on caviar-kaluga served with mini blinis and crème fraiche

Please note that this item will not be brought into the suite until requested by the guest



FOR THE KIDS

CHICKEN TENDER & FRIES COMBO \$90

This is a half order of our chicken tenders and a half order of our French fries served together.



HOT DOG AND FRIES COMBO \$75

Four Hebrew National all-beef hot dogs individually wrapped and a half order of our French fries served together.



A 21% service charge and applicable taxes will be added to all food and beverage orders.

SLIDERS/SANDWICHES/WRAPPS

Serves approximately 8 guests.

NEW!

WRAP TRIO BASKET \$90

Mediterranean Wrap - Hummus, diced tomatoes, red onion, bib lettuce, peppers, wrapped in a spinach wrap.

Turkey Wrap - Turkey, provolone cheese, bib lettuce, diced tomatoes, guacamole, and bacon wrapped in a garlic and herb wrap.

Italian Wrap - Pepperoni, salami, ham, provolone cheese, bib lettuce, and zesty Italian dressing, wrapped in a tomato basil wrap.

CHEESEBURGER SLIDERS \$110

Our signature custom grind. Grilled beef patties, American cheese, sautéed onions, special sauce and a pickle served on freshly baked buns. **16 sliders per order.**

CHICKEN CLUB SLIDERS \$100

Breaded chicken patty, fried green tomato, pepper bacon with boom boom sauce on a potato slider roll.

BARBEQUE PORK SLIDERS \$100

Carolina style slow smoked, boneless, shredded pork butt, secret barbeque sauce on a freshly baked potato rolls and coleslaw on the side.

SAUSAGE AND PEPPERS \$100

Italian sausage sautéed with onions and peppers served with freshly baked rolls.

NEW!

FLORIDA GRILLED CHICKEN SANDWICH \$160

Marinated chicken, red onions, guacamole, bib lettuce, mango salsa on a brioche bun.

PIZZA

Our 16-inch pizzas are served on a crisp, Italian crust with a sauce made from pure tomatoes and baked with Grande mozzarella and Pecorino Romano cheeses.

RUSTIC CHEESE \$45

Blend of Italian cheeses

RUSTIC CURED PEPPERONI \$50

Dry cured pepperoni and blend of Italian cheeses.

FLATBREAD TRIO \$65

CHORIZO AND ROASTED RED PEPPER STRIPS

Tomato sauce, grande mozzarella, grilled chorizo, roasted red pepper strips.

HEIRLOOM TOMATO & MOZZARELLA X2

Tomato sauce, Grande mozzarella, oven dried heirloom tomatoes, basil.



BAKE IT LOCAL

Publix.

Because life is too short to neglect dessert, we've asked local artisan bakers at **Main Street Gourmet Bakery and JC Bakeshop** to help us come up with fun, sporty, and regionally-inspired treats especially for the Amerant Bank Arena's VIPs. These are all locally made, inventive, and best of all — delicious! The perfect way to treat your Suite guests to the sweet life! **Mainstreet Gourmet Bakery** has been providing exquisitely baked products for the finest hotels, country clubs, restaurants and specialty stores in Florida since 1974. Mainstreet Gourmet Bakery is a family owned and operated business.

JC Bakeshop is a Third Generation family owned and locally operated bakery. We pride ourselves on the quality of our product, our ability to work with our customers on their special production items and a customer service staff second to none.
Serves approximately 8 guests.

KEY LIME PIE 🍰 \$100

A South Florida tradition. A crisp fresh Key lime infused pie, with a graham cracker crust topped with vanilla whipped cream.

CHOCOLATE FUDGE CAKE 🍰 \$120

Rich chocolate sponge cake, chocolate mousse filling and buttercream frosting.

CARROT CAKE 🍰 \$100

A sweet moist spice cake, full of carrots covered in cream cheese icing.

PANTHERS RASPBERRY GANACHE CAKE \$195

A rich chocolate cake with a raspberry chocolate topping.

CHOCOLATE FLOURLESS PANTHER PUCKS (8) 🍰 \$120

Cute puck size chocolate flourless cakes with the Panthers (or special occasion) on the top of the cake.

NEW! CHOCOLATE CHIP COOKIE DOUGH MARSHMALLOW CAKE 🍰 \$125

Three layers of chocolate cake with layers of edible chocolate chip cookie dough and marshmallow cream.

NEW! BANANA FOSTER CAKE 🍰 \$125

Three luscious and moist banana flavored cake layers are filled and frosted with a light caramel-toffee mousses. Ground walnuts surround this delicious cake which is finished with hand-made rosettes and caramel leaves.

NEW! CARNIVAL CAKE 🍰 \$125

Pink and blue cotton candy swirled 3-layer, edible sugar cookie dough with rainbow sprinkles.

SPECIALTY CAKES – MARKET PRICE

Contact Your Suite Coordinator For Your Special Cake Needs

- 10" ROUND CAKE
- BIRTHDAY CHOCOLATE FUDGE 10" ROUND CAKE
- 1/4 SHEET CAKE
- 1/2 SHEET CAKE
- FULL SHEET CAKE

SPECIALTY DESSERT CART

Individual Specialty Desserts And Cakes Delivered To Your Suite

Various Cakes And Desserts From Annie's Euro American Bakery & David's Cookies

**Prices vary depending on item*

A 21% service charge and applicable taxes will be added to all food and beverage orders.



SWEET SELECTIONS

Serves approximately 8 guests.

FRESHLY BAKED ASSORTED COOKIE PLATTER (16) \$65

Assorted cookies including chocolate chip, oatmeal raisin, heath bar hope, sugar.

FRESHLY BAKED CHOCOLATE CHIP COOKIE PLATTER (16) \$65

ASSORTED MINI CUPCAKES (14) \$70

Assorted flavors: vanilla and chocolate.

HOLLYWOOD DONUT FACTORY DONUTS (6) \$55

Assorted flavors: classic glazed, kronut, Boston cream, apple crumb, raspberry jam, chocolate icing.

HOLLYWOOD DONUT FACTORY ASSORTED DONUT BITES (50) \$65

Assorted flavors.

CINNAMON & SUGAR PRETZELS \$70

Soft pretzel sticks, served warm with vanilla and Nutella dipping sauces.

OREO STUFFED CINNAMON ROLLS \$55

Chef crafted cinnamon rolls stuffed with an Oreo cookie inside with creamy icing and a sprinkle with Oreo cookie crumbs served warm.

MINI ITALIAN CANNOLIS \$70

Mascarpone crème with mini chocolate chips in a crispy shell and topped with powder sugar.

TIRAMISU PLATTER \$120

Espresso-soaked lady fingers covered in mascarpone mousse, chocolate and cream.

MACARONS \$90

24 total, six varieties that change seasonally.

ICE CREAM (8 HAAGEN DAAZ ICE CREAM BARS) \$95

4 vanilla ice cream with milk chocolate coating & 4 chocolate ice cream with dark chocolate coating

BEVERAGES



BEER (6-pack)

AMERICAN PREMIUM (12oz)

COORS LIGHT	\$42
MILLER LITE	\$42
YUENGLING	\$42
YUENGLING FLIGHT	\$42

CRAFT/IMPORT (12oz)

CORONA EXTRA	\$54
CORONA LIGHT	\$54
NEW BELGIUM JUICY HAZE	\$54
NEW BELGIUM JUICE FORCE	\$54
VOODOO RANGER IPA	\$54
BLUE MOON	\$54
FUNKY BUDDHA FLORIDIAN	\$54
FUNKY BUDDHA HOP GUN	\$54
MODELO	\$54
PERONI	\$54

HARD SELTZER (12oz 6-pack)

WHITE CLAW BLACK CHERRY	\$54
WHITE CLAW MANGO	\$54
WHITE CLAW WATERMELON	\$54

FEVER TREE MIXERS

OLD FASHIONED	\$60
MARGARITA	\$20
BLOODY MARY	\$20
SWEET & SOUR	\$20
GRENADINE	\$20

NON-ALCOHOLIC BREW

(12oz 6-pack)	
ATHLETIC BREWING UPSIDE	\$42
DAWN - GOLDEN	
ATHLETIC BREWING RUN	\$42
WILD IPA	

SOFT DRINKS (6-pack)

COCA COLA	\$32
COCA COLA ZERO SUGAR	\$32
DIET COCA COLA	\$32
SPRITE	\$32
SPRITE ZERO	\$32
SEAGRAM'S GINGER ALE	\$32
SEAGRAM'S TONIC WATER	\$32
SEAGRAM'S CLUB SODA	\$32
MINUTE MAID FRUIT PUNCH	\$48
MINUTE MAID LEMONADE	\$48
MINUTE MAID PINK LEMONADE	\$48

SPARKLING WATER (6-pack)

LA CROIX BEACH PLUM	\$32
LA CROIX GUAVA	\$32
LA CROIX LIME	\$32
LA CROIX LEMON	\$32
LA CROIX LIMONCELLO	\$32
LA CROIX PAMPLEMOUSSE	\$32
LA CROIX CHERRY BLOSSOM	\$32
LA CROIX PURE	\$32

ICED TEA (6-pack)

GOLD PEAK SWEETENED	\$48
GOLD PEAK UNSWEETENED	\$48

COFFEE (8 single pods)

CASTAWAY COFFEE	\$32
CASTAWAY DECAFFEINATED	\$32
HOT CHOCOLATE	\$32
8 ASSORTMENT (OF ABOVE)	\$32

COLD BREW

CASTAWAY MOCHA NITRO	\$52
COLD BREW	
CASTAWAY VANILLA LATTE	\$52
COLD BREW	

FITNESS DRINKS (6-pack)

CELSIUS TROPICAL VIBE	\$36
CELSIUS ARCTIC VIBE	\$36
CELSIUS PEACH VIBE	\$36
CELSIUS ORANGE	\$36
CELSIUS KIWI GUAVA	\$36
CELSIUS MIXED BERRY	\$36
BODYARMOR (16oz) LYTE	\$54
PEACH MANGO	
BODYARMOR (16oz) SUPER	\$54
DRINK STRAWBERRY BANANA	

JUICES (qt. size)

ORANGE JUICE	\$28
GRAPEFRUIT JUICE	\$20
CRANBERRY JUICE	\$20
PINEAPPLE JUICE	\$20
LIME JUICE	\$20

WATER (20oz six-pack)

DASANI	\$42
SMART WATER	\$48



A 21% service charge and applicable taxes will be added to all food and beverage orders.

JAMESON®



SMOOTHNESS IS OUR TERRITORY



BEVERAGES

SPIRITS (by the liter)



JAMESON



PATRÓN
TEQUILA



BACARDÍ

JEFFERSON'S
Bourbon

APEROL
1919

Southside



CONNIPTON
GIN

VODKA

STOLI	\$110
STOLI BLUEBERRY	\$110
STOLI CUCUMBER	\$110
STOLI VANILLA	\$110
STOLI CHAMOY	\$110
STOLI ELIT	\$165
<small>*OTHER STOLI FLAVORS AVAILABLE FOR PRE-ORDER</small>	
GREY GOOSE	\$211
ABSOLUT	\$215

SCOTCH

CHIVAS REGAL 12 YR.	\$182
GLENLIVET 12 YR.	\$176
GLENLIVET 14 YR.	\$303
CHIVAS REGAL 18 YR.	\$363
MACALLAN 12 YR.	\$275

BOURBON

JEFFERSON'S OCEAN	\$286
JEFFERSON'S VERY SMALL BATCH	\$150
JEFFERSON'S RESERVE	\$250
HORSE SOLDIER RESERVE	\$250
WOODFORD RESERVE	\$303
RABBIT HOLE CAVEHILL	\$209
TRIPLE MALT	
SMOOTH AMBLE CONTRADICTION	\$160
RABBIT HOLE DARERINGER	\$273
SHERRY CASKET	

TEQUILA

PATRÓN SILVER	\$149
PATRÓN ANEJO	\$193
PATRÓN REPOSADO	\$176
PATRÓN EXTRA ANEJO	\$270
PATRÓN GRANDE PLATINUM	\$700
PATRÓN EL CIELO	\$375
DON JULIO 1942	\$800
CAZADORES BLANCO	\$99
CAZADORES REPOSADO	\$132
QUINTALIZA	\$250

COGNAC & CORDIALS

BAILEY'S IRISH CREAM	\$149
HENNESSY	\$215
GRAND MARINER	\$165

SPICED RUM

BACARDI SPICED	\$94
SAILOR JERRY	\$104

GIN

BOMBAY	\$94
CONNIPTON AMERICAN DRY	\$110
CONNIPTON KINSHIP	\$140

OTHER

APEROL	\$116
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FLAVORED WHISKEY

SKREWBALL	\$140
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RUM

SANTA TERESA 1796	\$116
BACARDI SUPERIOR	\$105
BACARDI GOLD RESERVE OCHO	\$110

CANADIAN WHISKY

CROWN ROYAL	\$143
CANADIAN CLUB	\$88

IRISH WHISKEY

JAMESON	\$143
JAMESON BLACK BARREL	\$231
JAMESON ORANGE	\$160
JAMESON 18 YR.	\$578

RYE WHISKEY

TEMPLETON, THE GOOD STUFF	\$154
6 YR.	
WHISTLEPIG 12 YR. MARRIAGE	\$435

CANNED COCKTAILS (6 PACK)

BACARDI MOJITO	\$72
BACARDI RUM PUNCH	\$72
JAMESON LEMONADE	\$72
JAMESON COLA	\$72
JAMESON GINGER AND LIME	\$72
APEROL SPRITZ	\$72
ORIGINAL SOUTHSIDE GIN	\$72
WHITE CLAW VARIETY PACK	\$72
SURFSIDE LEMONADE + VODKA	\$72
SURFSIDE ICED TEA + VODKA	\$72



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PERFECTION ON ICE

OFFICIAL TEQUILA OF THE FLORIDA PANTHERS

SIMPLY PERFECT.®

patrontequila.com



THE PERFECT WAY TO ENJOY PATRÓN IS RESPONSIBLY.
©2023, PATRÓN, ITS TRADE DRESS AND THE BEE LOGO ARE TRADEMARKS. HANDCRAFTED IN MEXICO, IMPORTED BY THE PATRÓN SPIRITS COMPANY, CORAL GABLES, FL. TEQUILA - 40% ALC. BY VOL.

WINE

CHAMPAGNE/SPARKLING

DOM PERIGNON (FRANCE)	\$925
RARE BRUT CHAMPAGNE	\$750
PERRIER JOUET (FRANCE)	\$225
MOET & CHANDON IMPERIAL (FRANCE)	\$200
GH MUMM BRUT (FRANCE)	\$150
CHANDON BRUT (CALIFORNIA)	\$85
AVISSI PROSECCO (FRANCE)	\$60

ROSÉ

LUC BELAIRE SPARKLING (FRANCE)	\$75
MIRABEAU COTEAUX D'AIX-EN (FRANCE)	\$55

PINOT GRIGIO/PINOT GRIS

SANTA MARGHERITA (ITALY)	\$78
PONZI PINOT GRIS - WILLIAMETTE VALLEY	\$55

CHARDONNAY

CHATEAU MONTELENA (CALIFORNIA)	\$215
STONESTREET, SOMONA COUNTY (CALIF.)	\$145
EN ROUTE BY FAR NIENTE BRUMAIRE, RUSSIAN RIVER	\$125
FLOWERS SONOMA COAST (CALIFORNIA)	\$100
FROG'S LEAP (CALIFORNIA)	\$100
HESS PANTHERA, RUSSIAN RIVER VALLEY	\$75
FREEMARK ABBEY (CALIFORNIA)	\$60

WHITE BURGUNDY

LOUIS LATOUR CHABLIS LA CHANFLEURE	\$140
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SANCERRE/SAUVIGNON BLANC

ST. SUPERY "DOLLAR HIDE" (CALIF.)	\$90
LE PETIT SILEX, SANCERRE (CALIF.)	\$85
LES CHAMPS CLOS, SANCERRE (CALIF.)	\$80
SINEGAL SAUVIGNON BLANC (CALIF.)	\$60
OLEMA, VAL DE LOIRE - SAUVIGNON BLANC	\$55

RESERVE RED SELECTIONS

MEMENTO MORI CABERNET (CALIF.)	\$800
VIADER BLACK LABEL CUVÉE (CALIF.)	\$500
GAJA DAGROMIS BAROLO	\$360
FAUST THE PACT (CALIFORNIA)	\$345
CADE "HOWELL MOUNTAIN" (CALIF.)	\$325
HEITZ CAB LOT C-91 (CALIFORNIA)	\$275
ALLEGRI AMARONE DELLA VALPOLICELLA	\$250

SINEGAL ZINFANDEL - EXCLUSIVE TO THE FLORIDA PANTHERS (ASK ABOUT PRICING)

INTERESTING WHITES

DARIOUSH VIOGNIER (CALIFORNIA)	\$175
BODEGAS FILLABOA (SPAIN)	\$60

CABERNET SAUVIGNON

CAYMUS (CALIFORNIA)	\$275
STAGS LEAP ARTEMIS (CALIFORNIA)	\$265
SILVER OAK ALEXANDER VALLEY	\$220
GROTH OAKVILLE (CALIFORNIA)	\$210
BELLA UNION BY FAR-NIENTE (CALIF.)	\$175
PENFOLDS BIN 704 (CALIFORNIA)	\$175
FRANK FAMILY (CALIFORNIA)	\$155
HALL (CALIFORNIA)	\$154
FAUST CAB 2021 (CALIFORNIA)	\$150
QUILT 2021 (CALIFORNIA)	\$145
HONIG (CALIFORNIA)	\$135
ANDREW JANUIK STONE CAIRN (WASH.)	\$132
BUEHLER VINEYARDS (CALIFORNIA)	\$130
HESS ALLOMI (CALIFORNIA)	\$125
FROGS LEAP, 2020 (CALIFORNIA)	\$120
SINEGAL (CALIFORNIA)	\$110
FAR NIENTE POST & BEAM (CALIFORNIA)	\$110
AUSTIN HOPE (CALIFORNIA)	\$95
TRUCHARD VINEYARDS (CALIFORNIA)	\$90

BORDEAUX & RHONE WINE

CHATEAU LASSEGUE ST. EMILION BORDEAUX	\$180
LES ALLIES, CHATEAUNEUF DU PAPE	\$120
CHATEAU REYSSON HAUT MEDOC, BORDEAUX	\$90
BERNARD MAGREZ, BORDEAUX	\$65
E. GUIGAL COTE DU RHONE, ROUGE	\$55

RED BLENDE

DARIOUSH "CARAVAN" (CALIF.)	\$140
LEVIATHEN (CALIFORNIA)	\$130
ORIN SWIFT 8 YRS. IN THE DESERT	\$125
THE PRISONER (CALIFORNIA)	\$120
CHAPPELLET MOUNTAIN CUVÉE (CALIF.)	\$110
IDENTITY CRISIS NO. 2 (CALIFORNIA)	\$90

ITALIAN RED

CASANOVA NERI BRUNELLO DI MONTALCINO	\$235
CORDERO BAROLO, PIEDMONT	\$150
BRANCIA CHIANTI CLASSICO	\$130
BANFI MAGNA CUM LAUDE, SUPER TUSCAN	\$120
ALLEGRI PDI (BABY AMARONE) VENETO	\$65

MERLOT

DUCKHORN (CALIFORNIA)	\$110
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PINOT NOIR

BELLE GLOS CLARK & TELEPHONE (CALIF.)	\$100
PANTHERA PINOR NOIR, SONOMA COAST	\$100
EN ROUTE LES POMMIERS, RUSSIAN RIVER	\$100
MERRYVALE CARNEROS (CALIF.)	\$100
WILD FIGHTER, RUSSIAN RIVER	\$65
BENTON LANE (OREGON)	\$65

SPAIN & ARGENTINA RED

CATENA ALTA BODEGAS VINEDOS, ALA HISTORIC ROW	\$145
MARQUES DE CACERES GRAN RESERVA RIOJA	\$105
DURIGUTTI LA COMPUERTAS MALBEC	\$75
DOMAINE BOUSQUET GAIA	\$66
ACHAVEL FERRER MALBEC	\$65

TIMING

We want you and your guests to be absolutely delighted with your experience at the Amerant Bank Arena. **We strive to make every detail as smooth and easy for you as possible.**

As you can imagine, it takes a little time to prepare for a party of 8, 16, 24, 50, or 100 guests! So **please place the order for your suite by 2:00 pm, three (3) business days prior to each game or event.** This gives us the time we need to take good care of you.

If you miss the advance order deadline, don't worry! We also offer a smaller "Game Day" menu of freshly prepared items.

The "Game Day" menu is always available until the beginning of the 3rd period on game day. Beverages are available during the entire event.

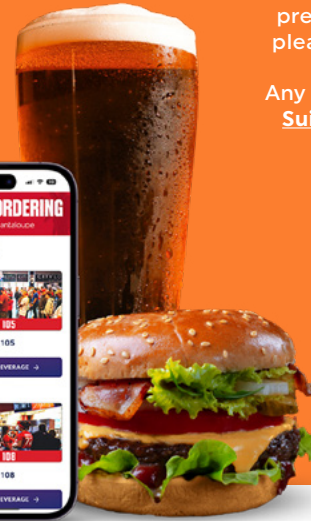
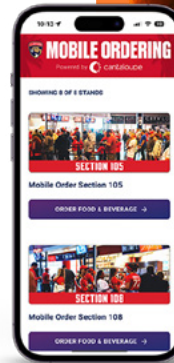
Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00pm, two (2) business day prior to your game will not be charged.

**NOW FEATURING ONLINE
PRE-ORDERING THROUGH**



To register your account and pre-order online for your suite, please scan the QR code below!

Any questions can be directed to SuiteOrders@sanzafood.com.



ADDITIONAL INFORMATION

GAME DAY SUITE HOURS OF OPERATION

The suites are open for guest arrival 1 hour prior to game time.

DELIVERY

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Sanza Food at 954.835.7913 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

SPECIAL ORDERS

In addition to this Suite Menu, the Suites Chef Victor and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered three (3) business days prior to your event.

SPECIAL ORDERS - WINES & EXPERIENCES

If you need assistance with special events in your suite or wine selections, please contact James Lyons via email at lyonsj@floridapanthers.com or by phone at 954.835.7021.

PAYMENT INFORMATION

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 21% service charge and all applicable sales tax will be included.

SUITE STAFFING

A team of Sanza Food Suite Attendants staff the Suite Level and Club Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. **We offer private suite attendants, bartenders and mixologists for a fee of \$250 each. Please inquire.**

A 21% service charge and applicable taxes will be added to all food and beverage orders.

ADDITIONAL INFORMATION

SERVICE CHARGE

A "House" or "Administrative" Charge of 21% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

SPECIAL NOTE - CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code.

SERVICE OF ALCOHOL

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the Amerant Bank Arena. To maintain compliance with rules and regulations set for by the local laws, we ask that you adhere to the following:

It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite.

Minors, by law, are not permitted to consume alcoholic beverages.

It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.

No passing alcoholic beverages from one suite to another or to general seating.

By law, alcoholic beverages cannot be brought into or taken out of the Amerant Bank Arena.

SUITE HOLDER RESPONSIBILITIES

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Sanza Food and Beverage representative.

THANKS TO OUR PARTNERS & LOCAL SUPPLIERS:



JC BAKESHOP INC.

A 21% service charge and applicable taxes will be added to all food and beverage orders.



