

# SUITE MENU

2024-2025



\*\*\*  
**MONUMENTAL**  
- PREMIER -  
CAPITAL ONE ARENA

**Capital One**  
Arena



# TABLE OF CONTENTS



# TABLE OF CONTENTS

## ORDERING & PARTNERS 4

ORDERING & EVENT DAY DELIVERY

SIGNATURE CHEF'S PARTNERS

## DIETARY INDEX 7

## EXPERIENCES 9

CHEF'S STUDIO

DIRECTORS SOIREE

DESSERT CART

## FOOD PACKAGES 13

THE ASSIST

THE ALLEY - OOP

FAN FAVORITES

SNACK ATTACK

## BEVERAGES PACKAGES 23

BEVERAGE

SEASONAL BATCH COCKTAILS

HANDCRAFTED COCKTAIL KITS

## À LA CARTE 29

BRUNCH

SNACKS & DIPS

BITES

STARTERS

SALADS

COLD DISPLAYS

SLIDERS, SANDWICHES, BURGERS

DESSERT

CUSTOM DESSERT

## BEVERAGES 39

NON - ALCOHOLIC BEVERAGES

BEER & BEYOND

SPIRITS

WINE

## SUITES SERVICE 44

HOW TO ORDER

PAYMENTS & FEES

RESTOCK PROGRAM

PROCEDURES & SERVICES

## LET US ASSIST YOU!

If you need additional assistance from the Aramark Sales Team, please contact:

**CAPITAL ONE ARENA**

**Suite Catering**

[suitecatering@aramark.com](mailto:suitecatering@aramark.com) / 202.628.3200 ext 6861

# ORDERING & PARTNERS

## ADVANCE ORDERING & DAY OF DELIVERY GUIDELINES

### ADVANCED DAY ORDER GUIDELINE

Advanced orders are DUE BY 4:00pm two (2) business days prior to the event.

#### PRE-EVENT DAY

DAY OF EVENT	DUE BY 4:00PM ON
Monday	Thursday, week prior
Tuesday	Friday, week prior
Wednesday	Monday of that week
Thursday	Tuesday of that week
Friday	Wednesday of that week
Saturday	Thursday of that week
Sunday	Thursday of that week

### DELIVERY OF ORDERS

Please note the culinary staff reserves the right to deliver food based on the flow of the event and other considerations.

In general, our Service Times are as follows:

All items unless marked otherwise in menu will be delivered by doors.

#### TIP OFF OR PUCK DROP

Shrimp & Grits, Cinnamon Buns, Buttermilk Fried Chicken & Waffles, Alabama Short Rib Tots, Dumplings, Soft Pretzels, Lobster Tostadas, Ceviche, Handcrafted Turkey Sliders, Mediterranean Burgers, Handcrafted Bacon Jam Cheeseburgers, House Smoked BBQ Platter, Crispy Fried Chicken Platter & All Signature Chef Partner Items

#### 3RD QUARTER OR END OF 2ND PERIOD

Churro Doughnuts, Pastel De Nata & Beignets



# SIGNATURE CHEF'S PARTNERS

## BEELINER DINER

is a new kind of old-fashioned diner featuring delectable breakfast, lunch and dinner with house-made cakes, pies, ice cream, drinks and more! We are excited to add their Chicken & Biscuits breakfast sandwich as a new brunch item you don't want to miss.



## LITTLE MINER TACO

Swing on through to the Little Miner Taco, your go-to food truck for a bellyful of joy in D.C.! Since 2019, they've been slinging the OG birria in the DMV, making every meal an unforgettable occasion. Dive into their burritos bursting with carne bliss or savor a nacho box that's nacho average snack. We be featuring their Street Corn which is a great first bite to start off your culinary experience.



## PHO WHEELS

The inspirations of our dishes aren't wholly Vietnamese. You may have guessed that the influence is from the many years of Chinese domination as well as French colonialism in Indochina. Vietnamese food is a true crossroad of cultures, incorporating cooking methods and ingredients from both cultures. This season we will be introducing the OG Roti Pork Belly Tacos which are a sure fire way to wow your taste buds.



## TONARI -WAFU ITALIAN

The popularity of Italian food in Japan started decades ago when they were first introduced to spaghetti noodles and red sauce from American-Italian GIs during the occupation. In 1953 a small restaurant in Tokyo named "Kabe no Ana" (Hole in the Wall) essentially became the unofficial pioneer of Wafu Italian cooking when they started to use Japanese ingredients in pasta dishes hoping to appeal to a wider audience. This niche culinary concept took off to meteoric heights in the 90s and is now served in thousands of eateries all over metropolitan Japan. The Cheese & Pepperoni Pizza's will be the new star of your game day experience.



## ASTRO

TimeOut called Astro an "exemplary fryery" and one of the top-21 best fried chicken restaurants in America. Thrillist named Astro among the "21 best donut shops in America," and the Washington Post crowned the Crème brûlée doughnut "the city's best." We're thrilled to add their doughnuts as a sweet treat in our Signature Chef Partner program..



# DIETARY INDEX





# DIETARY INDEX

## VEGETARIAN

### SNACKS

Happy Hour Snack Mix  
Bottomless Popcorn

### DIPS

Tortilla Chips & Dips  
Kettle Chips & Dip

### BRUNCH

Warm Cinnamon Buns  
Blueberry Pancakes with  
Fresh Berries  
Yogurt Parfaits  
Veggie Omelet

### BITES

Dumplings  
Soft Pretzels  
Street Corn

### STARTERS

Mac & Cheese

### SALADS

Greek Salad  
Brutus Salad

### COLD DISPLAYS

Fresh Seasonal Fruit & Berries  
Seasonal Vegetable Crudité

### BURGERS

Mediterranean Burger

### DESSERTS

Churro Doughnuts  
Midnight Treats Cookies  
Pastel De Nata  
Beignets  
Brownies  
Giant Chocolate Chip Cookie

## GLUTEN FRIENDLY

### SNACKS

Bottomless Popcorn

### DIPS

Kettle Chips & Dip

### BRUNCH

Shrimp & Grits  
Veggie Omelet  
Sushi Platter  
Lobster Tostadas  
Vietnamese Summer Rolls  
Greek Salad  
Fresh Seasonal Fruit & Berries  
Seasonal Vegetable Crudité

### DESSERT

Brownies

## VEGAN

### SNACKS

Bottomless Popcorn

### DIPS

Tortilla Chips & Dips

### COLD DISPLAYS

Fresh Seasonal Fruit & Berries  
Seasonal Vegetable Crudité

### DESSERTS

Midnight Treats Cookies

## FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

### HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark sales team member when placing your order or to a Supervisor on event day should you have any questions.

This guide is intended to be used as a reference only. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

# EXPERIENCES





# CHEF STUDIO

## IN-SUITE LIVE ACTION EXPERIENCE

No Substitutions

### THE KONNICHIWA ROLLER

*Made to Order in Your Suite*

Seasonal Selection of  
Sushi and Nigiri, with  
Traditional Accompaniments.



### SMOKE

Tasting of "QUE", BBQ Beef & Pork Ribs, and Smoked Chicken Wings, Crispy Fried Mac-N-Cheese Bites, Collard Greens and Our Signature BBQ Sauces throughout The "QUE" Regions

### FIRE & ICE

King Crab Legs, Jumbo Prawns, Maine Lobster & Oysters served with a Vodka Cocktail Sauce, Mignonette Sauce, and Espellete Dijionaise Sauce.

### THE POWER PLAY

Roasted 64oz. American Wagyu Beef Tomahawk Steak with a Uncle Nearest Whiskey Steak Sauce, served with Potato Gratin and Grilled Asparagus.

All studio sessions are based on market price.

Please email our sales team for reservations and more details.

Email: [suitecatering@aramark.com](mailto:suitecatering@aramark.com)



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DIRECTORS SOIREE

## 1ST EXPERIENCE

### DOORS

#### ASSORTMENT OF SNACKS, BITES OR STARTERS

#### PAIRED WITH CLASSIC COCKTAILS OF CHOICE

Prepared in Suite by Bartender on Signature Cocktail Cart  
Cocktail Menu Received Upon Reservation Request

## 2ND EXPERIENCE

### DELIVERED AT TIP OFF / PUCK DROP

#### VARIOUS MENU ITEMS:

Salads, Displays, Platters, Sliders, Sandwiches or Burgers

#### CHEF'S STUDIO UPGRADES AVAILABLE UPON REQUEST

#### WINE PAIRING W

## DESSERT EXPERIENCE

### PRESENTED DURING 3RD QUARTER OR END OF 2ND PERIOD

#### ASSORTMENT OF INDIVIDUAL DESSERTS

## CUSTOM CURATED

### PACKAGES

Loge Box	\$3,650
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Lexus & Lower Suites	\$7,360
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Loft Suites	\$9,420
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### No Substitutions

### LIMITED RESERVATIONS

*Priced Per Person -  
Minimum Based on Suite Size*



Please email our sales team for reservations and more details.

Email: [suitecatering@aramark.com](mailto:suitecatering@aramark.com)

Local taxes and fees apply.



# DESSERT CART

## LOOKING TO WOW YOUR GUESTS?

It's a sure fire way to make a lasting impression.

### CAPITAL CANDY JAR

- Peanut Butter Cup
- Marshmallow
- Caramel Cloud
- Cotton Candy
- Candied Peanuts
- Candy Bags  
Gummies, M&M's, Skittles, Starburst
- Caramel Popcorn

### SIGNATURE CHEF TREATS

- Beeliner Diner
- Nothing Bundt Cakes
- Double Mousse Cupcake
- Seasonal Cupcake
- Chocolate Covered Waffles

### IMAGINE CAKE STUDIO

- Cookies
- Chocolate Dipped Oreos
- Pretzels
- Rice Krispy Treats

## DESSERT CART FOR GAMES!

The Dessert Cart is ONLY Available for Capitals and Wizards Games!



### PRE-ORDER THE DESSERT CART TO VISIT YOUR SUITE!

Don't forget, payment will be required at the dessert cart.



Local taxes and fees apply.







# PACKAGES

THE ASSIST

THE ALLEY-OPP

FAN FAVORITES

SNACK ATTACK



# THE ASSIST



# THE ASSIST MIX & MATCH MENU

### FRESHLY POPPED POPCORN

Salted and Bottomless  
*Gluten Friendly, Vegetarian, Vegan*

### PICK 2

#### OLD BAY CRAB DIP

With Tri-Color Tortilla Chips

#### TORTILLA CHIPS & DIPS

Tri-Color Tortilla Chips Served with Trio of Dips (Guacamole, Traditional Salsa & Salsa Verde)

*Vegan*

#### BUFFALO CHICKEN DIP

With Tri-Color Tortilla Chips

#### GREEK SALAD

Kalamata Olives, Cucumbers, Cherry Tomatoes, Red Onions, Feta, Sliced Banana Peppers, Crispy Chickpeas on a bed of Romaine Lettuce Hearts with an Oregano Red Wine Dressing

*Gluten Friendly, Vegetarian*

#### BRUTUS SALAD

Shaved Parmesan, Sliced Cherry Tomatoes & Cornbread Croutons on a bed of Baby Kale & Baby Romaine with Blood Orange Dressing

*Gluten Friendly, Vegetarian*

### PICK 1

#### MAC & CHEESE

Signature Fresh Pasta, DC Four-Cheese Sauce

*Vegetarian*

#### DUMPLINGS

**DELIVERED TIP OFF / PUCK DROP**

Assorted Vegetarian Dim Sum, Bok Choy, Crispy Tofu, Chili Sauce, Teriyaki Sauce

### PICK 2

#### MEDITERRANEAN BURGER

**DELIVERED TIP OFF / PUCK DROP**

Crispy Falafel, Curried Tzatziki with Pickled Cucumbers & Onions

*Vegetarian*

#### HAND CRAFTED BACON JAM CHEESEBURGER

**DELIVERED TIP OFF / PUCK DROP**

With Black Angus Patties, American Cheese, Tomato Aioli, House-Made Pickles and Bacon Jam on Martin's Potato Buns

#### OLD BAY CHICKEN WINGS

Buttermilk Ranch and Blue Cheese Dressing

*Gluten Friendly*

#### CRISPY CHICKEN TENDERS

Honey Mustard, Boom Boom Sauce

#### BBQ BEEF SHORT RIB SLIDERS

**DELIVERED TIP OFF / PUCK DROP**

Slow Cooked Short Rib Topped with Coleslaw & Pickled Red Onions on Brioche

*Pairs well with Firefly Petit Verdot*

## PACKAGE

### FEEDS

8 Guest	\$790
LOGE BOX ONLY	
18 Guest	\$1,830
24 Guest	\$2,510

No Substitutions

### PICK 1

#### BROWNIES

Chocolate Brownies with Chocolate Chunks

*Gluten Friendly, Vegetarian*

#### GIANT CHOCOLATE CHIP COOKIE

*Vegetarian*



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# THE ALLEY-OOP



# THE ALLEY-OOP

### FRESHLY POPPED POPCORN

Salted and Bottomless  
*Gluten Friendly, Vegetarian, Vegan*

### OLD BAY CRAB DIP

With Tri-Color Tortilla Chips

### CRISPY CHICKEN TENDERS

Honey Mustard, Boom Boom Sauce

### SEASONAL VEGETABLE CRUDITÉ

Seasonal Vegetables with an Avocado Green Goddess Dressing  
*Gluten Friendly, Vegetarian*

### S.T.G ON ROSEMARY FOCACCIA

Smoked Turkey & Smoke Gouda with Iceberg Lettuce,  
Sliced Tomatoes on S.T.G Rosemary Focaccia  
*Pairs well with an IPA*

### HAND CRAFTED BACON JAM CHEESEBURGER

**DELIVERED AT TIP OFF/PUCK DROP**  
With Black Angus Patties, American Cheese, Tomato Aioli,  
House-Made Pickles and Bacon Jam on Martin's Potato Buns

### GIANT CHOCOLATE CHIP COOKIE

*Vegetarian*

## PACKAGE

### FEEDS

<b>8</b> Guest	<b>\$770</b>
LOGE BOX ONLY	
<b>18</b> Guest	<b>\$1,490</b>
<b>24</b> Guest	<b>\$2,260</b>

No Substitutions



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# FAN FAVORITES





# FAN FAVORITES

## FRESHLY POPPED POPCORN

Salted and Bottomless

*Gluten Friendly, Vegetarian, Vegan*

## KETTLE CHIPS & DIP

Flash Fried Kettle Chips

Served with Dip

*Gluten Friendly, Vegetarian, Vegan*

## BUFFALO CHICKEN DIP

With Tri-Color Tortilla Chips

*Pairs well with an IPA*

## LOGAN'S HALF SMOKES

**DELIVERED AT TIP OFF/PUCK DROP**

Smoked Sausage, Traditional Condiments with Martin Potato Rolls

*Ask about adding on the Topping Bar of Chili, Cheese & Bacon*

## BRUTUS SALAD

Shaved Parmesan, Sliced Cherry Tomatoes & Cornbread Croutons on a bed of Baby Kale & Baby Romaine with Blood Orange Dressing

*Vegetarian*

## FRESH SEASONAL FRUIT & BERRIES

Melons, Grapes, Pineapple, and Berries

*Gluten Friendly, Vegetarian, Vegan*

## CRISPY FRIED CHICKEN

**DELIVERED AT TIP OFF/PUCK DROP**

Pickle Brined, Capital City Mambo Sauce, Fried Pickles, and Buttermilk Biscuits

## GIANT CHOCOLATE CHIP COOKIE

*Vegetarian*

## PACKAGE

### FEEDS

<b>8</b>	Guest	<b>\$725</b>
LOGE BOX ONLY		
<b>18</b>	Guest	<b>\$1,565</b>
<b>24</b>	Guest	<b>\$2,095</b>

No Substitutions



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SNACK ATTACK





# SNACK ATTACK

### FRESHLY POPPED POPCORN

Salted and Bottomless  
*Gluten Friendly, Vegetarian, Vegan*

### TORTILLA CHIPS & DIPS

Tri-Color Tortilla Chips Served with Trio of Dips  
(Guacamole, Traditional Salsa & Salsa Verde)  
*Vegan*

### ALABAMA SHORT RIB TOTS

**DELIVERED AT TIP OFF / PUCK DROP**  
Crispy Tater Tots Topped with Beef Short Rib & Alabama Sauce  
*Wine Pairing ~ Tribute Cabernet Sauvignon*

### DUMPLINGS

**DELIVERED AT TIP OFF / PUCK DROP**  
Assorted Vegetarian Dim Sum, Bok Choy, Crispy Tofu, Chili Sauce, Teriyaki Sauce

### SOFT PRETZEL STICKS

**DELIVERED AT TIP OFF / PUCK DROP**  
Served with Empty Bowl Queso  
*Vegetarian*

### FRESH SEASONAL FRUIT & BERRIES

Melons, Grapes, Pineapple, and Berries  
*Gluten Friendly, Vegetarian, Vegan*

### BRUTUS SALAD

Shaved Parmesan, Sliced Cherry Tomatoes & Cornbread Croutons  
on a bed of Baby Kale & Baby Romaine with Blood Orange Dressing  
*Vegetarian*  
*Wine Pairing ~ Kim Crawford Sauvignon Blanc*

### CHURRO DOUGHNUTS

**DELIVERED AT 3RD QUARTER OR END OF 2ND PERIOD**  
with Cinnamon, Honey & Powered Sugar  
*Vegetarian*

## PACKAGE

### FEEDS

<b>8</b> Guest	<b>\$710</b>
LOGE BOX ONLY	
<b>18</b> Guest	<b>\$1,400</b>
<b>24</b> Guest	<b>\$2,030</b>

No Substitutions



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.







# BEVERAGES PACKAGES

BEVERAGE PACKAGES

SEASONAL BATCHED  
COCKTAILS

HANDCRAFTED  
COCKTAIL KITS

\*\*\*  
**MONUMENTAL**  
— PREMIER —  
CAPITAL ONE ARENA





# BEVERAGE PACKAGES

No Substitutions

## SPECTATORS CHOICE \$530

### BUILD YOUR OWN

Serves 24 Guests



#### WATER

2 six packs

Dasani

#### BEER + SELTZER / CHOICE OF 2

six pack

Goose Island IPA

Stella Artois

Golden Mango Cart

NÜTRL Black Cherry

Potters - Hopped Sessions Cider

#### WINE / CHOICE OF 2

bottle

Firefly, Petit Verdot, *Virginia*

Francis Coppola Diamond, Merlot, *California*

Kim Crawford, Sauvignon Blanc, *New Zealand*

Kendall Jackson, Chardonnay, *California*

#### MIXERS / CHOICE OF 2

three each

Orange Mango Juice

Lemonade

Ginger Ale

Club Soda

#### LIQUOR / CHOICE OF 1

bottle

Jack Daniels Tennessee Whiskey

Patron Silver Tequila

## THE BENDER \$300

Serves 18 Guests

#### BEER + SELTZER / 1 six pack each

Bud Light

Michelob Ultra

NÜTRL Pineapple

Jack Daniels & Coke

#### WINE / 1 bottle each

Alamos, Malbec, *Argentinian*

La Crema, Chardonnay, *California*

## THE INTERFERENCE \$135

Serves 12 Guests

#### WATER / 2 six packs

Dasani

#### SODA / 1 six pack each

Coke

Diet Coke

Sprite

Ginger Ale



Local taxes and fees apply.

# SEASONAL BATCH COCKTAILS

*Pratt* COCKTAIL  
CO.  
*Standard*



## OLD FASHIONED

### MEZCAL

with Agave Simple Syrup

### OR

### BOURBON

Traditional Simple Syrup

### WITH SEASONAL GARNISH

1 gal \$240 / 2 gal \$460 / 3 gal \$620



### GALLONS

- 1 16 Servings
- 2 32 Servings
- 3 48 Servings

## MARGARITA

### WITH SALT, SUGAR & SEASONAL GARNISH

1 gal \$230 / 2 gal \$440 / 3 gal \$590



## SANGRIAS

### WHITE WINE OR RED WINE

Mix of Fresh Seasonal Fruits, & Wines

1 gal \$225 / 2 gal \$425 / 3 gal \$575



Local taxes and fees apply.



# HANDCRAFTED COCKTAILS KITS



No Substitutions



## PALOMA KIT \$185

Owen's Rio Red Grapefruit, 1800 Silver, Simple Syrup, Owen's Club Soda, Sliced Limes



## SPARKLING COSMOPOLITAN KIT \$250

Owen's Sparkling Cranberry, Tito's Vodka, Grand Marnier Liqueur, Lemon Garnish



## CUCUMBER MINT MOJITO KIT \$175

Owen's Cucumber Mint, Havana Anjeo Blanco Rum, Owen's Club Soda, Simple Syrup, Fresh Mint



## ESPRESSO MARTINI KIT \$200

Owen's Espresso Martini Mix, Grey Goose Vodka, Espresso Beans

Local taxes and fees apply.







# À LA CARTE

BRUNCH

SNACKS & DIPS

BITES

STARTERS

SALADS &  
COLD DISPLAYS

SLIDERS, SANDWICHES  
& BURGERS

DESSERT

\*\*\*  
**MONUMENTAL**  
— PREMIER —  
CAPITAL ONE ARENA





Boos  
Blocks



# BRUNCH

Serves 8

## CHESAPEAKE SMOKEHOUSE SLIDERS \$170

Arugula, Pickled Onions, Crème Fraiche on Mini Everything Bagel

## SHRIMP & GRITS \$265

BBQ Spiced Shrimp with Cheddar Stone Grits and Green Onion

*Gluten Friendly*

*Pairs well with La Crema, Chardonnay*

## MILLION DOLLAR BACON \$135

Brown Sugar and Chili Crusted Thick Cut Bacon

## CINNAMON BUNS \$95

DELIVERED AT TIP OFF / PUCK DROP

Orange and Vanilla Frosting

## BLUEBERRY PANCAKES \$90

With Fresh Berries

*Vegetarian*

## YOGURT PARFAIT'S \$105

Seasonal Fruit Flavored Mini-Greek Yogurt Shooters, and Local Honey

*Vegetarian*

## VEGGIE OMELET \$80

Slow-Roasted Eggs, Farm Fresh Vegetables, Local Cheese, Garden Herbs

*Gluten Friendly, Vegetarian*

## RED VELVET BUTTERMILK FRIED CHICKEN & WAFFLES \$140

With Vermont Maple Syrup & Hot Sauce

## SIGNATURE CHEF'S PARTNERS

### BEELINER DINER

## CHICKEN & BISCUIT \$150



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SNACKS & DIPS

Serves 8

## SNACKS

### HAPPY HOUR SNACK MIX \$50

Butter Toffee Peanuts, Cajun Hot Corn Sticks, Rice Snacks, Wasabi Peas, Roasted and Salted Almonds, Pecans, Cashews, and Mustard Pretzels

*Vegetarian*

### BOTTOMLESS POPCORN \$40

Salted and Bottomless

*Gluten Friendly, Vegetarian, Vegan*

## DIPS

### OLD BAY CRAB DIP \$150

With Tri-Color Tortilla Chips

### BUFFALO CHICKEN DIP \$95

With Tri-Color Tortilla Chips

### KETTLE CHIPS & DIP \$45

Flash Fried Kettle Chips

Served with French Onion Dip

*Gluten Friendly, Vegetarian*

### TORTILLA CHIPS & DIPS \$50

Tri-Color Tortilla Chips  
Served with Trio of Dips  
(Guacamole, Traditional Salsa & Salsa Verde)

*Vegan*



# BITES

### SUSHI PLATTER \$320

Chef's Selections, Wasabi, Ginger, and Soy Sauce

*Gluten Friendly*

### MARYLAND CRAB CAKES

#### IMPERIAL \$285

Roasted Tomato Remoulade

### PHILLY CHEESESTEAK SPRING ROLLS \$170

Horseradish Mustard Sauce

### ALABAMA SHORT RIB TOTS \$165

**DELIVERED AT TIP OFF / PUCK DROP**

Crispy Tater Tots Topped with Beef Short Rib & Alabama Sauce

### TRADITIONAL CHICKEN WINGS \$155

Buffalo, Capital City Mambo Sauce, Dry-Rubbed Old Bay, Honey Lemon Pepper, Served with Buttermilk Ranch Dressings

*Gluten Friendly*

### DUMPLINGS \$85

Assorted Vegetarian Dim Sum, Bok Choy, Crispy Tofu, Chili Sauce, Teriyaki Sauce

### SOFT PRETZELS \$105

**DELIVERED AT TIP OFF / PUCK DROP**

Served with Empty Bowl Queso

*Vegetarian*

## SIGNATURE CHEF'S PARTNERS

### LITTLE MINER TACO

#### STREET CORN \$80

**DELIVERED AT TIP OFF / PUCK DROP**

Corn Served with Cotija Cheese, Cilantro, Chipotle Aioli & Lime Wedge

*Gluten Friendly, Vegetarian*

**CAPITAL CITY CO.**



# STARTERS

## VIETNAMESE SUMMER ROLLS \$245

Seasonal Vegetables, Rice Noodle, Shrimp, Thai Basil, Sesame Ginger Sauce

## CRISPY CHICKEN TENDERS \$135

Honey Mustard, Boom Boom Sauce

## LOGAN'S HALF SMOKES \$135

Traditional Condiments, Martin's Potato Rolls

Try the Add on Toppings Bar  
Caramelized Onion, Chili, Cheese, Jalapenos & Bacon \$50

## MAC & CHEESE \$135

Signature Fresh Pasta, DC Four-Cheese Sauce

*Vegetarian*

ADD

**BBQ BRISKET \$155**

**CRAB \$170**

*Wine Pairing ~  
La Crema, Chardonnay*

*Vegetarian Option*

## HOT DOGS \$100

All Beef Hot Dogs, Traditional Condiments, Martin's Potato Rolls

Try the Add on Toppings Bar  
Caramelized Onion, Chili, Cheese, Jalapenos & Bacon \$50



## MILLION DOLLAR BACON \$135

Brown Sugar and Chili Crusted Thick Cut Bacon

## LOBSTER TOSTADAS \$190

**DELIVERED AT TIP OFF / PUCK DROP**

Crispy Corn Tostada, Queso, Cilantro, Mango Chili Salsa

*Gluten Friendly*

## SIGNATURE CHEF'S PARTNERS

### PHO WHEELS

## OG ROTI PORK BELLY TACO \$85

**DELIVERED AT TIP OFF / PUCK DROP**



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SALADS

Serves 8

## GREEK SALAD \$90

Kalamata Olives, Cucumbers, Cherry Tomatoes, Red Onions, Feta, Sliced Banana Peppers, Crispy Chickpeas on a bed of Romaine Lettuce Hearts with an Oregano Red Wine Dressing

*Gluten Friendly, Vegetarian*

ADD

**FALAFEL \$110**

**CHICKEN \$120**

## BRUTUS SALAD \$80

Shaved Parmesan, Sliced Cherry Tomatoes & Cornbread Croutons on a bed of Baby Kale & Baby Romaine with Blood Orange Dressing

*Vegetarian*

ADD

**CHICKEN \$110**

**SHRIMP \$120**

# COLD DISPLAYS

Serves 8

## ARTISAN CHEESE & CHARCUTERIE \$155

Local Meats, Cheeses, and Crackers

## FRESH SEASONAL FRUIT & BERRIES \$135

Melons, Grapes, Pineapple, and Berries

*Gluten Friendly, Vegetarian, Vegan*

## SEASONAL VEGETABLE CRUDITÉ \$130

Baby Seasonal Vegetables with Avocado Green Goddess Dressing

*Gluten Friendly, Vegetarian, Vegan*



## CEVICHE \$135

**DELIVERED AT TIP OFF / PUCK DROP**

Jumbo Shrimp, Crabmeat, King Crabmeat, Avocado, Mango Salsa



# SLIDERS, SANDWICHES & BURGERS

Serves 8

## SLIDERS

### HAND CRAFTED TURKEY SLIDERS \$165

DELIVERED AT TIP OFF / PUCK DROP

Homemade Turkey Patties with Cranberry Aioli & Pickled Cucumbers on Hawaiian Style Rolls

### BBQ BEEF SHORT RIB SLIDERS \$110

Slow Cooked Short Rib Topped with Coleslaw & Pickled Red Onions on Brioche

*Pairs well with Firefly Petit Verdot*



## SANDWICHES

### S.T.G. ON FOCACCIA \$155

Smoked Turkey & Smoked Gouda with Iceberg Lettuce, Sliced Tomatoes on Rosemary Focaccia

### DC LOBSTER ROLL \$315

Poached Lobster, Old Bay Mayo, Brioche Rolls

### SOUTHERN CHICKEN SALAD SANDWICH \$120

Chicken Salad with Tarragon Aioli, Red Grapes, Celery and Roasted Sweet Peppers on a Pineapple Roll

## BURGERS

### MEDITERRANEAN BURGER \$155

DELIVERED AT TIP OFF / PUCK DROP

Crispy Falafel with Curried Tzatziki Topped with Pickled Cucumbers and Onions

*Vegetarian*

### HAND CRAFTED BACON JAM CHEESEBURGER \$180

DELIVERED AT TIP OFF / PUCK DROP

with Black Angus Patties, American Cheese, Tomato Aioli, House-Made Pickles and Bacon Jam on Martin's Potato Buns

## PLATTERS

DELIVERED AT TIP OFF / PUCK DROP

### HOUSE SMOKED BBQ PLATTER \$205

Brisket, Pulled Pork, Half Smokes, Coleslaw, Pickles, and Cornbread

*Brisket Pairs well with Whiskey*

### CRISPY FRIED CHICKEN PLATTER \$160

Pickle Brined Chicken with Capital City Mambo Sauce, Fried Pickles, And Buttermilk Biscuits

## SIGNATURE CHEF'S PARTNERS

### TONARI - WAFU ITALIAN PIZZA

CHEESE \$50

PEPPERONI \$60



Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DESSERT

Serves 8

## CHURRO DOUGHNUTS \$165

DELIVERED AT 3RD QUARTER OR  
END OF 2ND PERIOD

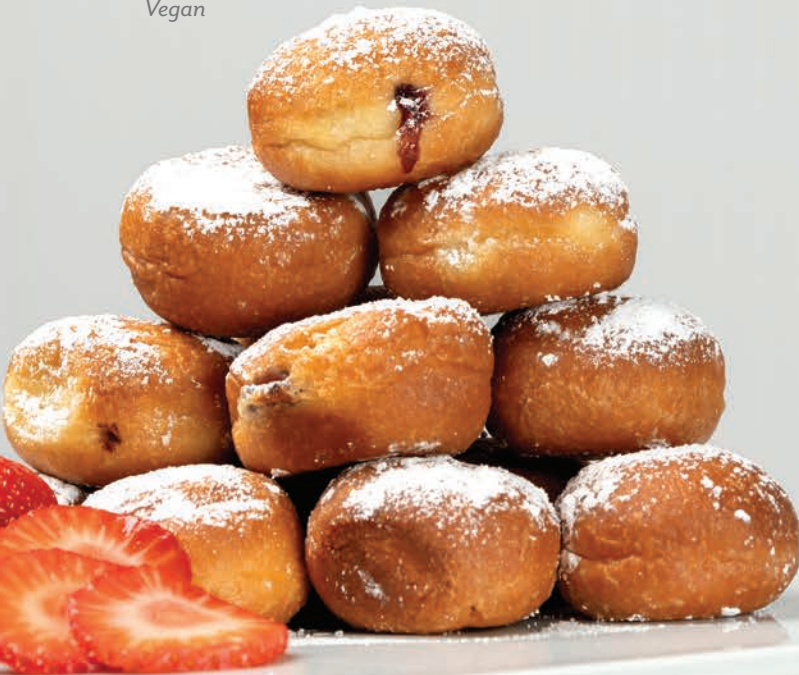
Cinnamon, Honey, Powdered Sugar

*Vegetarian*

## MIDNIGHT TREATS \$120

"Monster-Sized" Cookies

*Vegan*



## PASTEL DE NATA \$115

DELIVERED AT 3RD QUARTER OR END OF 2ND PERIOD

A delicious Portuguese custard tart  
topped with Chantilly Cream

*Vegetarian*

## BEIGNETS \$105

DELIVERED AT 3RD QUARTER OR END OF 2ND PERIOD

*Vegetarian*

## BROWNIES \$125

Chocolate Brownies with Chocolate Chunks

*Gluten Friendly, Vegetarian*

## GIANT CHOCOLATE CHIP COOKIE \$81

*Vegetarian*

## SIGNATURE CHEF'S PARTNERS

### ASTRO DOUGHNUTS & FRIED CHICKEN

#### ASSORTED DOUGHNUTS \$100

DELIVERED TIP OFF / PUCK DROP

## KEURIG COFFEE SERVICE \$90

### TO INCLUDE

Keurig

Regular Pods (12)

Decaf Pods (12)

Coffee Condiments

### KEURIG POD REFILLS

Regular Pods (12) \$60

Decaf Pods (12) \$55

with Additional Coffee Condiments



# CUSTOM DESSERT



## CUSTOM CAKES

**8" ROUND \$180**

**10" ROUND \$240**

## CUSTOM COOKIES

**3" - ONE DOZEN \$110**

**4" - ONE DOZEN \$120**

## CUSTOM CUPCAKES

**ONE DOZEN \$110**

## CUSTOM CAKE POPS

**ONE DOZEN \$110**

Additional Seasonal Flavors Available Upon Request.

Local taxes and fees apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.







# BEVERAGES

NON-ALCOHOLIC

BEER & BEYOND

WINE

SPIRITS

\*\*\*  
**MONUMENTAL**  
— PREMIER —  
CAPITAL ONE ARENA

# NON-ALCOHOLIC BEVERAGES

## SOFT DRINKS \$26.50

six pack / 12oz

Coke  
Diet Coke  
Coke Zero  
Sprite  
Ginger Ale

## WATER

six pack / 16.9oz bottle

Dasani \$22.00  
Perrier Sparkling \$31.25

## GOLD PEAK ICED TEAS \$40.25

six pack / 16oz bottle

Sweet Tea  
Unsweetened Tea

## JUICE \$7.25

each / 11.5oz

Cranberry  
Orange  
Mango Orange  
Lemonade

## MIXERS \$27.00

six pack / 240ml

Club Soda  
Tonic Water  
Ginger Beer

## GARNISH TRAY \$16.00

Lemons, Limes, Olives



# BEER & BEYOND

## CROWD FAVORITES

six pack / 16oz

Goose Island \$51  
*IPA*  
Stella Artois \$48  
*Belgian Pilsner*  
Golden Road Mango Cart \$46  
*Wheat Ale*  
Michelob Ultra \$46  
*Superior Light Beer*  
Kona Big Wave \$44.50  
*Golden Tropical Ale*  
Bud Light \$42  
*Premium Light Lager*  
Budweiser \$42  
*American Style Lager*

## READY TO DRINK

six pack

Blossom 8.4oz  
Espresso Martini \$62  
Jack Daniel's 12oz  
Jack & Coke \$66  
NÜTRL 12oz \$55  
Pineapple, *Seltzer*  
Black Cherry, *Seltzer*

## OF THE LOCAL VARIETY

six pack

Solace Partly Cloud 16oz \$63  
*IPA*  
Devils Backbone  
Capit-ale 16oz \$60  
*Golden IPA*  
Potter's 12oz \$51  
Hopped Sessions, *Cider*  
Grapefruit Hibiscus, *Cider*  
Passion Fruit Mosaic, *Cider*





# SPIRITS

## BOURBON

Maker's Mark	1liter	\$130
Bulleit	1liter	\$140
Woodford Reserve	1liter	\$150
Angels Envy	750ml	\$160

## COGNAC

Hennessy	1liter	\$166
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## CORDIAL

Grand Marnier	1liter	\$176
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## GIN / 1 liter

Tanqueray	1liter	\$95
Hendricks	1liter	\$140

## RUM

Havana Silver Anejo	750ml	\$80
Appleton Estate Jamaican	750ml	\$90

## SCOTCH / 750ml

Monkey Shoulder, Whiskey/Scotch Blend	750ml	\$115
Macallan 12 Year	750ml	\$165
Glenfiddich	750ml	\$205

## MEZCAL

Artesanal 400 Conejos Joven	750ml	\$140
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## TEQUILA

1800 Silver	1liter	\$94
Patron Silver	750ml	\$160
Patron Reposado	750ml	\$170
Patron El Cielo Silver	700ml	\$250
Patron El Alto Reposado	700ml	\$450
Don Julio 1942	750ml	\$650

## VODKA

Tito's	1liter	\$118
Grey Goose	1liter	\$156
Haku 80	750ml	\$180

## WHISKEY

Jack Daniel's	1liter	\$120
Jameson Irish	1liter	\$106
Uncle Nearest	750ml	\$210



400 CONEJOS



1800  
TEQUILA



Hennessy



JACK DANIEL'S  
No. 7



PATRÓN  
TEQUILA



UNCLE NEAREST  
1858  
PREMIER WHISKEY

Local taxes and fees apply.

# RED WINE

## CABERNET SAUVIGNON

**Chateau Ste. Michelle, California** \$78

The aromas offer notes of corn on the cob, coconut, butter and apple. Full feeling peach and apple flavors follow.

**Tribute, California** \$70

Opulent and bold with aromas and flavors of cassis, blackberry, black cherry and ripe plum that give way to earthy notes, tea, vanilla bean and shaved dark chocolate.

**Joel Gott 815, California** \$65

Raspberries, blackberries, plum and mocha aromas with notes of cinnamon and cedar.

## CHIANTI

**Peppoli, Italy** \$78

A blend made from Sangiovese grapes and complementary varieties; recognized and appreciated for the full expression of its fruit.

## MALBEC

**Alamos, Argentinian** \$54

Aromas of violet intertwine with spice and vanilla, with layers of dark cherry & blackberry.

## MERLOT

**Francis Coppola Diamond, California** \$73

Well-balanced fruit & lush with flavors of plum, cherries, red berries & caramel.

## PETIT VERDOT

**Firefly, Virginia** \$80

Offers aromas of black fruit like plum, blackberry, and blueberry, along with lighter notes of black cherry. It's also known for herbal and floral notes such as violet, lilac, lavender, sage, and dried herbs.

## PINOT NOIR

**Menage A Trois, California** \$62

Vibrant cherry flavors, dusky violet notes, and silky finish.

**Mark West, California** \$62

Notes of black cherry, plum & strawberry.

*Firefly*  
CELLARS



Local taxes and fees apply.



# WHITE WINE

## CHARDONNAY

**Bramito Della Salla, Italy** \$80

Aromas of baked green apples and roasted pineapple, with hints of crème and sweet spices.

**La Crema, California** \$68

Flavors of asian pear, orange-tangerine, and notes of minerality.

**Kendall Jackson, California** \$67

Pineapple, mango, and papaya flavors with notes of cinnamon, candied lime, and vanilla crème brulee.

## PINOT GRIGIO

**Seaglass, California** \$73

Flavors of ripe, apple & hints of tangerine.

**Joel Gott, California** \$60

Bright fruit flavors, floral notes & crisp minerality on the finish.

## PINOT NOIR

**Blindfold, California** \$82.50

Notes of fresh, in-season citrus, white flower, white peach, a hint of tart cranberry.

## SAUVIGNON BLANC

**Kim Crawford, New Zealand** \$65

Ripe, tropical fruit flavor with passion fruit, melon & grapefruit.

**Joel Gott, California** \$60

Tropical fruit flavors with citrus notes.

## SPARKLING

**Charles de Cazanove, Champagne Brut Tete de Cuvee, France** \$110

Elegant bouquet featuring freshly baked brioche, roasted notes, and ripe, sun-kissed fruits like mango, apricot, and mirabelle plum. It also includes hints of dried fruits, pistachio, and almond.

**Coppo, Moscato d'Asti Moncalvina, Italy** \$70

Aromatic with floral notes along with peach & pear overtones.

**Valdo Numero 1 Prosecco, Italy** \$54

Extremely fine and fruity, ranging from floral to green apple scents. Taste with its persistent taste, this bright wine reveals a harmonious and balanced sweetness.



# SUITE SERVICE

## HOW TO ORDER

### ADVANCED DAY ORDER GUIDELINE

Advanced orders are **DUE BY 4:00pm two (2)** business days prior to the event.

### PRE-EVENT DAY

DAY OF EVENT	DUE BY 4:00PM ON
Monday	Thursday, week prior
Tuesday	Friday, week prior
Wednesday	Monday of that week
Thursday	Tuesday of that week
Friday	Wednesday of that week
Saturday	Thursday of that week
Sunday	Thursday of that week

### ORDERS

#### 1. **ONLINE** [suitecatering.com](http://suitecatering.com)

Please email us to create your online profile. Note our order and payment deadline schedule is above and also available via our website.

#### 2. **TELEPHONE** 202.628.3200 Ext 6861

To avoid confusion, please specify suite number, company name, the date and time of the event, as well as the name and phone number of the person placing the order. We encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplicate of orders.

## PAYMENTS & FEES

### TAXES

Food, non-alcoholic beverages and administrative charge are subject to a 10.00% sales tax.

### ADMINISTRATIVE CHARGE

A 22% administrative charge is added to each food and beverage order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees.

### GRATUITIES

Any suite attendant gratuities for exceptional service occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount.

### METHODS OF PAYMENT

We require payment in full prior to the rendering of all services, guest checks will be settled at the conclusion of each event.

#### 1. **CREDIT CARD ON FILE**

You may authorize us to retain valid credit card information on file for us to use to settle all charges (including the par bar restocking program) due to Aramark at the conclusion of a game/event. At the end of the event, an appropriate signature is required on the catering invoices, eliminating the need to present a credit card.

#### 2. **PREPAY**

You may prepay for all charges incurred for the advanced orders, then requiring no payment settlement at the conclusion of services. You will still have to provide a signed payment agreement form with a valid credit card prior to rendering service. Appropriate signature is required on food service invoices prepared when services are complete.

## LET US ASSIST YOU!

If you need additional assistance from the Aramark Sales Team, please contact:

### CAPITAL ONE ARENA

#### Suite Catering

[suitecatering@aramark.com](mailto:suitecatering@aramark.com)

202-628-3200 Ext 6861

## FEEDBACK

### WE WOULD LOVE TO HEAR FROM YOU!

Please feel free to let us know about your experience with us.

[suitecatering@aramark.com](mailto:suitecatering@aramark.com)

202-628-3200 Ext 6861



### 3. ESCROW

You may prepay for numerous orders with a payment of \$10,000 or more. Charges incurred will be applied to the prepayment and you will be informed when the extended prepayment amount is near depletion. Appropriate signature is required on food service invoices prepared when services are complete.

## BEVERAGES

### ALCOHOLIC BEVERAGES

Aramark is the only licensee authorized to sell or service liquor, beer and wine at the Capital One Arena. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Washington DC State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the Suiteholder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Suiteholders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark Suite Representative.

### AUTOMATIC BAR RESTOCKING PROGRAM

It is our recommendation that each suite owner establish a standard (par) beverage inventory level. Our staff will inventory these items at the conclusion of each event and replenish for the next game as necessary. Place an initial order of what you would like to offer throughout the season and we will keep your suite stocked with the selected items.

## PROCEDURES & SERVICES

### EVENT DAY ORDERING

A separate event day menu is provided in your suite for your review. Event ordering is provided as a convenience to you and your suite guests, however, it is intended to supplement your advance order, not replace it. Please allow 45 minutes for the delivery of event day orders.

### CANCELLATIONS

No charges will be assessed to suite holders for food or beverage orders that are cancelled 24 hours in advance. Cancellations must be in writing and must be confirmed by Aramark to be valid. All other cancellations will be assessed a charge of up to one hundred percent of the total order value including fees and taxes. In the event of an event cancellation, you will not be charged unless the gates were opened before the event was cancelled.

### LIABILITY

Please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. Please note that all food service equipment is the property of Aramark and may be removed from your service area only by authorized personnel. We also reserve the right to discard any product not deemed suitable from consumption.

## ARAMARK VIP SERVICES

### CUSTOM FLOWER ARRANGEMENTS

Select from traditional bouquets to uniquely designed or themed flower arrangements. Fresh cut flowers create a first and lasting impression for any suite.

### VIP MENU SERVICES

In addition to our suite menu, we are glad to customize a menu for any occasion you are planning. Please call for details.

As the Exclusive Caterer of Capital One Arena, Aramark is committed to the highest standards of quality and service. All food is prepared and delivered fresh to your suite from our Capital One Arena kitchens.

Please remember that it is not permissible for patrons to bring food or beverages into Capital One Arena.

We will be happy to assist with personalized dining requirements such as dietary or religious restrictions.

★ ★ ★  
**MONUMENTAL**  
— **PREMIER** —  
CAPITAL ONE ARENA

