

EVENT DAY MENU

This menu available to order from with your Suite Attendant on event day upon arrival to the suite.

Bottomless Popcorn Bucket 95

Freshly Popped Buttered Popcorn,
Souvenir Bucket

veg | avg

Potato Chips + Gourmet Dips 105

Kettle-Style Potato Chips, Roasted Garlic
Parmesan, Dill Pickle Dip

veg | avg

Artisan Pretzels 110

Salted Bavarian Pretzels, Buttered Pretzel
Rods, Spicy Mustard, Cold Beer Cheese Dip

veg

Classic Caesar Salad 95

Crisp Romaine Lettuce, Shaved Parmesan
Cheese, Garlic Croutons, Caesar Dressing

Buffalo Chicken Dip 165

Creamy Buffalo Style Dip, Smoked Chicken,
Shredded Carrots, Celery, Bleu Cheese
Crumbles, Green Onions

Chicken Tenders 170

Breaded Tenderloins, BBQ Sauce,
Honey Mustard

ATL Wings 175

Fried & Tossed in Your Choice of Buffalo,
Lemon Pepper or Garlic Parmesan, Celery,
Blue Cheese & Ranch Dressing

Beef Franks 145

Grilled Beef Franks, Grilled Onions, Ketchup,
Mustard, Relish, Potato Rolls

Plant Based Chicken Tenders 195

Celery, Vegan Ranch

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Plant Based Nachos* 165

Crispy Fried Tortilla Chips topped with Vegan
Cheese Sauce, Fresh Pico, Vegan Sour Cream,
Guacamole, Plant-Based Taco Meat

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Southern Three Cheese Mac 120

Cavatappi Pasta, Three Cheese Sauce,
Cheez-it Crumbles

Potato Wedge Fries 85

Served with Chipotle Ketchup

Sweet Potato Fries 85

Served with a Maple Thyme Aioli

Bakers Cookies and Brownie Platter 125

Assortment of Brownies, Blondies, Triple
Chocolate Chip, Red Velvet Cookies

veg | n



Plant Based Nachos

+These items will arrive to your suite by kickoff