

2012 – 2013 SUITE MENU



FLORIDA PANTHERS
AT THE
BB&T CENTER



WELCOME!

Welcome to the 2012/2013 Suites Menu for the Florida Panthers at BB&T Center.

We're excited for the opportunity to help you and your guests have a great time! Centerplate Catering is here to make sure every game is fun and memorable—not just on the ice, but in your suite as well.

We've made lots of changes this season that we hope you'll like. From old favorites to new specialties, all the food and drink we're offering this year is carefully chosen and specially prepared to create good times.

Quality, honest ingredients and delicious preparations make for lots of choices to please and impress your guests.

We also welcome special requests. Please don't hesitate to ask for something unique for special occasions.

Here's to health and happiness. Thanks for joining us!

Michelle Sullivan

Michelle Sullivan,
Suites Food and Beverage Administrator
BB&T Center



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Centerplate





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SERVICE DIRECTORY

The Centerplate Suite Department is available during the Florida Panthers season and for all events throughout the year to assist you with your food and beverage needs.

Centerplate Food and Beverage Suite Services	954.835.7913
Centerplate Suite Services Fax Line	Fax: 954.835.7912
Centerplate Administrative Offices	954.835.7900

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guest with food sensitivities or allergies: Centerplate cannot ensure that menu items do not contain ingredients that might cause an allergic reaction.

***Game Day Menu**
Look for this Game Day icon for items available up to an hour and a half (1 ½) after the start of the event.
(See page 28 for more information.)



THANK YOU



THE CENTER OF IT ALL

**WOULD LIKE TO THANK THE FOLLOWING
PARTNERS FOR THEIR SUPPORT
ON THE 2012-13 EXECUTIVE SUITE MENU**

BB&T



Coca-Cola



GOLD COAST
BEVERAGE DISTRIBUTORS



CHEF NATURALS

Welcome to the newest addition to your suite menu – Chef Naturals. This new program features seven tasty dishes, some sports classics, and some soon to be favorites, all featuring naturally sourced ingredients.

For all of us who are into food, these are incredibly exciting times. Awareness of hand-crafted and locally sourced products is growing rapidly. And never have people in this country been more interested in food – where it comes from, how it's handled, who's behind it, how it's prepared, and who's preparing it.

At Centerplate we believe that if natural and sustainable foods are important to you, then in the spirit of hospitality, we should give you the choice to choose natural.

You'll notice a QR code next to each menu item. Scan the code with your smartphone to see a brief video with a little more information about the dish and its ingredients.

We invite you to give Chef Naturals a try. Then we'd love to hear what you think. Please email me directly at john.sergi@centerplate.com.

Here's to an exciting and delicious season.

John Sergi

John Sergi, Chief Design Officer
Centerplate Stir



SUITES MENU 2012 – 2013



CHEF NATURALS

Gulf Shrimp Cocktail \$145

Sea to Table™ wild white shrimp served with a spicy cocktail sauce and lemon and lime wedges
24 count



Tuna Nicoise Salad \$79

American® pole-caught albacore tuna, red potatoes, green beans, Kalamata olives, carrot and cabbage slaw, anchovies, hard boiled eggs, heirloom tomatoes, caper berries, radicchio, Bibb lettuces and a thyme-lemon vinaigrette



Natural Frankfurters \$48

Continental Sausage® frankfurters with caraway seed Riesling sauerkraut, tomato fondue, and natural potato rolls



Crispy Chicken Filets \$65

Koch® natural chicken tenders served Milanese style with a Diablo dipping sauce



Cowboy Steak Carvery \$220

Buckhead Beef® bone-in cowboy steak with braised cipollini onions, green peppercorn sauce, and multi-grain rolls



Natural Wrap Sampler \$54

Selection of natural wraps served with house-made kettle style potato chips

- **Asian Chicken:** Natural chicken breast, napa cabbage, sweet carrot ribbons, edamame, and Thai ginger-lemongrass sauce
- **Vegetable:** Hummus, cucumber ribbons, African pappadew peppers, shaved romaine, feta cheese, roasted peppers, and kalamata tapenade
- **Southwest Turkey:** Natural roasted turkey, romaine hearts, sweet corn, black beans, chipotle-mayo sauce and lime

All featuring Maria and Ricardo's® whole wheat natural wraps



Flourless Chocolate Cake \$38

With chipotle spiked SOL® natural Mexican cocoa ganache and fresh strawberries





PERSONALIZED HOSPITALITY

BUNDLED VALUE PACKAGES

All packages serve 8 guests

Lord Stanley: \$690

Imported & Domestic Cheese Board
Pear and Strawberry Salad
Jumbo Shrimp Cocktail (48 count)
Chateau of Beef Tenderloin
Sage Roasted Turkey Breast
Vegetable Medley
Garlic and Parsley Potatoes
Chocolate Fudge Cake
Savings of \$60

Prince of Wales: \$650

Queso Dip & Tortilla Chips
Salsa Sampler
Kettle Chips and Dip
Seasonal Fruit and Berries
Farm Table Salads
California Rolls
Roasted Turkey Breast
Chicken Tender Bites
Grilled Turkey Meatballs
Ice Cream Sundae Bar
Savings of \$69

The Breakaway: \$600

Bottomless Bucket of Fresh Popcorn
Salsa Sampler
Imported & Domestic Cheese Board
Seasonal Fruit and Berries
Chilled Tuna Platter
Gourmet Cheeseburgers
Crispy Chicken Wings
Grilled Barbecue Meatballs
Classic Pizza
Cheese Pizza
Freshly Baked Gourmet Cookies
Florida Panther Colored M&M's
Savings of \$50

The Power Play: \$500

Queso Dip & Tortilla Chips
Bottomless Bucket of Fresh Popcorn
Jumbo Shrimp Cocktail (48 count)
Pear and Sliced Strawberry Salad
Hat Trick Combo
Ultimate Hot Dog Bar
Chicken Tender Bites
Chocolate Covered Strawberries
Cookies and Double Fudge Brownies
Savings of \$43

The Italian Buffet: \$300

Freshly Baked Ziti with Diced Italian Sausage
Meatball Marinara
Vegetable Medley
Caesar Salad
Garlic Texas Toast
Mini Tiramisu
Two Bottles of Straccali Chianti
Savings of \$35

The Icing: \$350

Salsa Sampler
Eight Layer Dip (Family Style)
Seasonal Fruit and Berries
Gourmet Cheeseburgers
Southwest Chicken Eggrolls and Jalapeño
Poppers
Deep Dish Key Lime Pie
Freshly Baked Gourmet Cookies
Savings of \$39

SNACKS



Bottomless Bucket of Freshly Popped Popcorn \$30



Sweet and Spicy Roasted Mixed Nuts \$22

Peanuts, Brazil nuts, cashews, almonds, pecans, peanuts and filberts, roasted with a natural spiced seasoning blend and honey



Home-Made Kettle Chips with Roast Onion Dip \$22



Salsa Sampler \$24

Spicy roasted tomato, mild tomatillo salsa, and mango salsa, with crisp tri-color tortilla chips

Individual 7-Layer Dips \$65

Refried beans, shredded cheddar cheese, salsa fresco, guacamole, sour cream, ripe olives, green onions, crisp tortilla chips.

Family style platters are available upon request



Florida Panther Colored M&M's \$28



Queso Dip & Tortilla Chips \$38

Melted Chihuahua cheese, roasted green chilies, chipotle pepper and house-made seasoned tortilla chips served with fire roasted tomato salsa fresco

APPETIZERS



Chicken Tender Bites \$75

Honey mustard and barbecue dipping sauces



Crispy Chicken Wings \$75

Classic Buffalo dipping sauce served with blue cheese

Imported & Domestic Cheese Board \$82

Aged sharp cheddar, Boursin, pepper jack, brie, blue cheese, and gouda, with fresh honey-comb, dried apricots, grapes and strawberries, served with specialty crackers

Grilled Turkey Meatballs \$55

Traditional recipe in tomato basil sauce topped with Parmesan cheese



Grilled Barbecue Meatballs \$55

Meatballs tossed in an citrus chipotle barbecue sauce and drizzled with a golden honey barbecue sauce



Swedish Meatballs \$55

Herbed meatballs topped with a silky red wine demi, sour cream and mushrooms



Chilled Jumbo Shrimp Cocktail

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

48 count \$120

96 count \$220

California Rolls \$190

A variety of vegetable and seafood rice rolls, served with soy sauce, wasabi, and pickled ginger

Chilled Tuna Platter \$130

A trio of cracked black pepper crusted, tri-color sesame and pan seared Chinese five spice tuna served with soy sauce and drizzled with wasabi ranch

Deviled Eggs \$32

Chipotle chile, pesto, and traditional



Hat Trick Combo \$88

A combination of Buffalo wings, popcorn chicken and chicken tender bites, accompanied by ale battered onion rings, and served with honey mustard and blue cheese sauces



Steamed Potstickers \$82

Pork and chicken potstickers served with an Asian garlic dipping sauces



Southwest Chicken Eggrolls & Jalapeño Poppers \$82

Eggrolls filled with a mixture of chicken, black bean, fresh corn, spinach, Monterey jack cheese and cream cheese filled jalapeño peppers, served with popper jam



SALADS-SIDES-FRUIT-VEGGIES

Basket of Garden Fresh and Local Crudités \$55

Celery, peppers, broccoli, zucchini, yellow squash, red radish, carrots, buttermilk ranch dip



Seasonal Fruit and Berries \$65

Cubed watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, mango and papaya



Classic Caesar Salad \$30

Crisp romaine lettuce, radicchio, freshly grated Parmesan cheese, garlic croutons, classic Caesar dressing freshly tossed

Add Grilled Chicken \$48

Greenmarket Salad Bar \$60

Crisp Romaine lettuce, radicchio, carrots, dried cranberries, cucumbers, tomatoes, peppers, almonds, feta cheese, served with vinaigrette and ranch dressing

Farm Table Salads \$65

Roasted jumbo oyster and trumpet mushrooms topped with Parmesan vinaigrette, roasted beets and fennel salad with pistachio and a white balsamic vinaigrette, and pickled red and white cabbage salad

Red Bliss Potato Salad \$22

Whole grain mustard, green beans, peppers, red onions and scallions topped with light honey-mustard vinaigrette

Apple Jalapeño Cole Slaw \$22

Shredded cabbage and carrots tossed in a creamy apple jalapeño poppy seed dressing



Pear and Sliced Strawberry Salad \$44

Chopped romaine and spring mix, candied pecans, blue cheese crumbles, sliced strawberries, sliced pears, red seedless grapes, fresh diced tomatoes, balsamic vinaigrette



Steamed Vegetable Medley \$28

Fresh seasonal garden vegetables, steamed and lightly seasoned

FROM THE GRILL



All Beef Hot Dogs \$38

Grilled hot dogs, sautéed onions, fresh baked buns, and traditional condiments



Ultimate Hot Dog Bar with Chili \$68

Grilled hot dogs, chili, sautéed onions, fresh baked buns, sauerkraut, sport peppers, red jalapeño peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard

Cheeseburgers \$75

Twelve custom burgers, crisp butter lettuce, sliced tomatoes, red onion, dill pickles, cheddar cheese, and barbecue kettle chips



Chicken Fajitas \$78

Tequila-lime marinated grilled chicken breast, onions, peppers, soft flour tortillas, salsa, guacamole, sour cream, shredded cheddar cheese and Mexican rice

Chilled Tenderloin of Beef \$244

Horseradish, stone ground mustard, grilled cipollini onions, dinner rolls

PIZZA



Our 16" pizzas are delivered on a thin, crispy shell with a sauce of true San Marzano tomatoes with Grand Mozzarella cheese from Wisconsin

• Cheese \$28

• Pepperoni \$28

• Garden Fresh \$28

Tri-color peppers, mushroom, black olives, sliced red onion

• Meatizza \$28

Pepperoni, sliced Italian sausage, meatballs, and extra mozzarella cheese



SANDWICHES

Pulled Chicken Salad Croissant \$68

Mini fresh baked croissants topped with pulled chicken salad and accompanied with natural cut potato chips

Sandwich Basket Selection with Barbecue Kettle Potato Chips \$75

Choose any combination of eight half sandwiches from:

- Roast beef baguette, arugula, vine ripe tomato, caramelized onion, grain mustard
- Hot Capicola, Genoa salami, pepperoni, smoked ham, aged Provolone, iceberg lettuce, shaved red onion, sliced pepperoncini peppers, green peppers, olive oil, freshly ground black pepper
- Roast turkey, dill Havarti cheese, butter lettuce, cranberry relish on multi-grain baguette
- Roasted vegetable, fresh Mozzarella, fresh basil, multi-grain baguette



Spicy Italian Sausage \$54

Grilled with sweet peppers, onions, and sliced pepperoncinis

Everglades BBQ Company Pulled Pork \$84

Marinated slow smoked, boneless pork butt served with Carolina style, citrus chipotle, and original BBQ Sauces, freshly baked rolls and apple jalapeño coleslaw



Cheeseburger Slider \$52

Sixteen griddled slider patties topped with sharp cheddar cheese and served with caramelized onions, sautéed mushrooms, and house made natural kettle chips



Chicken Breast Sandwich Trio \$72

Asian glazed, herb grilled, and blackened chicken breasts served with freshly baked rolls

HOME-STYLE FAVORITES

Slow Roasted Sage Turkey Breast \$144

Served with traditional roasted gravy, cranberry relish and fresh baked dinner rolls

Chateau of Beef Tenderloin \$244

Served with a rosemary wine demi sauce, fresh baked dinner rolls, and creamy horseradish sauce

Ropa Vieja with Black Beans and Rice \$120

Beef slowly cooked in a traditional Spanish sofrito until tender and served on top of Moros Y Cristianos (black beans cooked in white rice)



Jerk Shrimp Tacos with Sweet & Spicy Pineapple Jam \$78

Gulf Shrimp with jerk seasonings on a bed of cabbage served with a tangy pineapple jam and warm flour tortillas



Mini Cheeseburger and Mini Hot Dog Sliders \$48

Eight cheeseburger sliders and eight slider style hot dogs served with house made natural kettle chips



SWEET SELECTIONS



Freshly Baked Gourmet Cookies \$36

Assorted cookies including chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter and double chocolate chip cookies



Double Fudge Brownies \$38

Buttery chocolate, chewy brownies, with chunks of fudge



Cookies and Double Fudge Brownies \$36



Ice-cream Novelties Souvenir Logo Cooler \$48

Eight ice cream bars will be delivered to your suite in a Florida Panther souvenir soft-sided cooler



Deep Dish Key Lime Pie \$40

Chocolate Dipped Strawberries \$42

Cold Stone Ice Cream Cake \$75

Strawberry Passion, Cookies & Creamery, Peanut Butter Playground, Cheesecake Desire and Chocolate Dipper

Assorted Mini Cupcakes \$42



Chocolate Fudge Cake \$49



Ice Cream Sundae Bar \$41

An assortment of three pints of ice cream served with hot fudge, strawberries, whipped cream, sprinkles, chocolate chips and Oreo cookie pieces



Florida Panther Colored M&M's \$28



BEVERAGES

Beer – Sold by the 6 Pack		
Domestic	\$30	
Miller, Miller Lite, Miller Genuine Draft		
Icehouse		
Coors, Coors Light		
Coors (Non-alcoholic)		
Premium	\$33	
Heineken, Heineken Light		
Corona, Corona Light		
Amstel Light		
Molson		
Samuel Adams, Samuel Adams Light		
Killians Red		
Guinness		
Blue Moon		
Dos Equis		
Smirnoff Ice		
Peroni		
New Castle		
Yuengling Traditional Lager		
Yuengling Light		
Refreshers – Sold By The 6 Pack		
Coke, Diet Coke, Sprite	\$19.50	
Brooklyn Water Bottling Co.	\$19.50	
Seagram's Club Soda	\$19.50	
Seagram's Tonic Water	\$19.50	
Seagram's Ginger Ale	\$19.50	
Fuze Iced Tea - 4 Pack	\$19.50	
Ritz Seltzer Water (Kosher)		
Sold By The 4 Pack	\$20	
La Croix – Sold by the 4 Pack		
Berry, Lemon, Lime	\$13	
Fruit Juices		
Orange, Grapefruit, Cranberry	\$19.50	
Vodka		
Svedka	\$90	
Original, Citron, Clementine, Cherry, Raspberry, and Vanilla		
Gin		
Beefeaters	\$90	
Bourbon		
Jim Beam	\$87	
Jim Beam Red Stag Cherry	\$109	
Whiskey		
Maker's Mark	\$131	
Black Velvet Canadian	\$104	
Black Velvet Reserve	\$115	
Black Velvet Toasted Caramel	\$98	
Rum		
House Rum	\$90	
Spiced Rum	\$90	



Tequila		Mixers / Bar Supplies	
Patron Gran Platinum	\$615	Margarita Mix	\$13
Patron Anejo	\$170	Lime Juice	\$13
Patron Reposado	\$153	Bloody Mary Mix	\$11
Patron Silver	\$128	Grenadine Syrup	\$11
Patron Citronage	\$104	Pineapple Juice	\$10
Patron XO Café	\$105		
Cognac		Worcestershire Sauce	\$6
Frapin VS	\$131	Aromatic Bitters	\$26
Bauchant	\$98	Tabasco Sauce	\$6
Liqueur		Cocktail Olives	\$13
Aperol Aperitivo	\$77	Maraschino Cherries	\$13
Bottega Sambuca	\$87		
		Dekuyper Sour Apple Pucker	\$54
		Dekuyper Peach Schnapps	\$58
		Triple Sec	\$38





We're at home
on the ice too.

Proud sponsor of the
Florida Panthers



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WINE

Chardonnay

Cavit	\$53
Clos du Bois	\$48
Toasted Head, Barrel Reserve	\$42
Robert Mondavi, Private Selection	\$39
Principato	\$38
Ravenswood, Vintners Blend	\$40
Franciscan	\$42

Riesling

Cavit	\$53
SA Prum Blue Slate	\$54

Pinot Grigio

Bottega Vinaia	\$53
Cavit	\$53
Ruffino Lumina	\$32

Sauvignon Blanc

Kim Crawford	\$50
Nobilo	\$44

Pouilly Fuisse

Laboure Roi	\$50
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Blush

Pinot Grigio Blush, Principato	\$42
La Terre, White Zinfandel	\$34

Champagne

Perrier Jouet, Fleur	\$330
Mumm Napa Brut Prestige	\$75
Perrier Jouet, Grand Brut	\$105
Marques de Latour, Rose	\$44
Cavit, "Lunetta"	\$40



Red

Amarone, Bertani	\$314
Fonterutoli Castello Chianti Classico	\$151
Chianti Classico Straccali	\$ 37

Cabernet Sauvignon

Cavit	\$53
Quattro Vicariati	\$78
Robert Mondavi	\$71
Simi "Landslide"	\$156

Merlot

Hogue Genesis	\$35
Cavit	\$53
Blackstone	\$68
Franciscan	\$75

Pinot Noir

Mark West	\$30
Cavit	\$53
Wildhorse	\$54

Red Blend, Rocca Della	\$38
Malbec, Diseno	\$30
Zinfandel, Ravenswood	\$28
Dreaming Tree Crush Red Blend	\$40



GAME DAY MENU



SNACKS

Bottomless Bucket of Freshly Popped Popcorn \$34

From the drop of the puck until the start of the third period our delicious home-made popcorn will be delivered in a souvenir tin.

Sweet and Spiced Roasted Mixed Nuts \$26

Peanuts, Brazil nuts, cashews, almonds, pecans, peanuts and filberts, roasted with a natural spiced seasoning blend and honey

Home-Made Kettle Chips with Roast Onion Dip \$26

Salsa Sampler \$28

Spicy roasted tomato, mild tomatillo salsa, and mango salsa, with crisp tri-color tortilla chips

Florida Panther Colored M&M's \$32

Queso Dip & Tortilla Chips \$42

Melted Chihuahua cheese, roasted green chilies, chipotle pepper and house-made seasoned tortilla chips served with chef-crafted fire-roasted tomato salsa fresco



APPETIZERS

Chicken Tender Bites \$79

Honey mustard and barbecue dipping sauces

Crispy Chicken Wings \$79

Classic Buffalo dipping sauce served with bleu cheese

Grilled Barbecue Meatballs \$59

Meatballs tossed in an citrus chipotle barbecue sauce and drizzled with a golden honey barbecue sauce

Swedish Meatballs \$59

Herbed meatballs topped with a silky red wine demi, sour cream and mushrooms

Chilled Jumbo Shrimp Cocktail

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

48 count \$124

96 count \$224

Hat Trick Combo \$92

A combination of Buffalo wings, popcorn chicken and chicken tender bites, accompanied by ale battered onion rings, and served with honey mustard and blue cheese sauces

Steamed Potstickers \$86

Pork and chicken potstickers served with an Asian garlic dipping sauces

Southwest Chicken Eggrolls & Jalapeño Poppers \$86

Eggrolls filled with a mixture of chicken, black bean, fresh corn, spinach, Monterey jack cheese and cream cheese filled jalapeño peppers, served with popper jam

SALADS - SIDES - FRUITS - VEGGIES

Seasonal Fruit and Berries \$69

Cubed watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, mango and papaya

Classic Caesar Salad \$34

Crisp romaine lettuce, radicchio, freshly grated Parmesan cheese, garlic croutons, classic Caesar dressing freshly tossed

Add Grilled Chicken \$52

Pear and Sliced Strawberry Salad \$48

Chopped romaine and spring mix, candied pecans, blue cheese crumbles, sliced strawberries, sliced pears, red seedless grapes, fresh diced tomatoes, balsamic vinaigrette

Steamed Vegetable Medley \$32

Fresh seasonal garden vegetables, steamed and lightly seasoned

FROM THE GRILL

All Beef Hot Dogs \$42

Grilled hot dogs, sautéed onions, fresh baked buns, and traditional condiments

Ultimate Hot Dog Bar with Chili \$72

Grilled hot dogs, chili, sautéed onions, fresh baked buns, sauerkraut, sport peppers, red jalapeño peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard

Chicken Fajitas \$82

Tequila-lime marinated grilled chicken breast, onions, peppers, soft flour tortillas, salsa, guacamole, sour cream, shredded cheddar cheese and Mexican rice

PIZZA

Our 16" pizza are delivered on a thin, crispy shell with a sauce of true San Marzano tomatoes with Grand Mozzarella cheese from Wisconsin

• **Cheese \$32**

• **Pepperoni \$32**

• **Garden Fresh \$32**

Tri-color peppers, mushroom, black olives, sliced red onion

• **Meatizza \$32**

Pepperoni, sliced Italian sausage, meatballs, and extra mozzarella cheese

SANDWICHES

Spicy Italian Sausage \$58

Grilled with sweet peppers, onions, and sliced pepperoncinis

Cheeseburger Slider \$56

Sixteen griddled slider patties topped with sharp cheddar cheese and served with caramelized onions, sautéed mushrooms, and house made natural kettle chips

Chicken Breast Sandwich Trio \$76

Asian glazed, herb grilled, and blackened chicken breasts served with freshly baked rolls



HOME-STYLE FAVORITES

Jerk Shrimp Tacos with Sweet & Spicy Pineapple Jam \$82

Gulf Shrimp with jerk seasonings on a bed of cabbage served with a tangy pineapple jam and warm flour tortillas

Mini Cheeseburger and Mini Hot Dog Sliders \$52

Eight cheeseburger sliders and eight slider style hot dogs served with house-made natural kettle chips

SWEET SELECTIONS

Freshly Baked Gourmet Cookies \$40

Assorted cookies including chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter and double chocolate chip cookies

Double Fudge Brownies \$42

Buttery chocolate, chewy brownies, chunks of fudge

Cookies and Double Fudge Brownies \$40

Ice-cream Novelties Souvenir Logo Cooler \$52

Eight ice cream bars will be delivered to your suite in a Florida Panther souvenir soft-sided cooler

Deep Dish Key Lime Pie \$44

Chocolate Fudge Cake \$53

Ice Cream Sundae Bar \$45

An assortment of three pints of ice cream served with hot fudge, strawberries, whipped cream, sprinkles, chocolate chips and Oreo cookie pieces

Florida Panther Colored M&M's \$32

PLACING YOUR ORDER

TIMING

We want you and your guests to be absolutely delighted with your experience at BB&T Center. We strive to make every detail as smooth and easy for you as possible. Please place the order for your suite **by 3 pm, two (2) business days** prior to each event.



Event day ordering is provided as a convenience to you and your guest; however it is meant to supplement your pre-order, not replace it. Event day orders will incur additional charges. Event day orders may be placed with your suite attendant overseeing your suite. Please allow approximately one (1) hour for delivery.

All items described in the menu with the game-day icon are available after the deadline has passed and during the event with your suite attendant.

FINE PRINT

It is strictly prohibited to bring any food and beverage into the suites from outside of BB&T Center. Please notify us as soon as possible of any cancellations. Orders canceled at least one (1) business day prior to the event will not be charged.

Suite orders cancelled after the one (1) business day deadline or day of the event will be charged 50% of the invoice on food and beverage. If an event is cancelled after the doors have opened, you will be charged 100% of your invoice regardless of the number of guests in your suite. If an event is cancelled before the doors were opened you will not be charged. A 21% service charge and 6% Florida state sales tax will be added to all food and beverage orders. 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. You are free, but not obligated to add or give a gratuity directly to your servers.



GENERAL INFORMATION

Game Day Suite Hours of Operations

The suites are open for guest arrival (1) hour prior to the event and remain open for (1) hour after the end of the game. All other events are subject to gate time.

Special Request

Centerplate will make every effort to happily fulfill special requests. We regularly arrange special touches that help make for truly memorable events. May we suggest:

- Customized specialty cakes
- Private suite attendant

Please call 954-835-7913 for more details.

Be a Team Player—Drink Responsibly

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

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic beverage consumption within the suite.
- Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.
- Suite attendants and bartenders are available to you as a requested service to monitor and serve alcohol within your suite.



Payment Policy

Centerplate accepts Discover, Visa, MasterCard and American Express for your suite food and beverage services.

All suite holders are asked to provide Centerplate with a credit card number to be kept on file. This credit card will be used for all authorized pre-orders and, per your request, on game day. Additional credit cards or cash can also be used for game day orders. On game day, the suite holder will receive an itemized final bill detailing all pre-orders and final beverage replenishment charges. A 21% service charge and 6% Florida State sales tax will be included.

Suite Staffing

A team of Centerplate Suite Attendants staff the BB&T Center Suite Level, supervised by Suite Area Supervisors. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of 200.00 per attendant. Please let us know if you need private attendants or bartenders at least (3) business days prior to the event.

Special Event Catering

Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs, as well as décor, props, flowers and party themes. From fare right out of the concession stands to continental breakfast service, buffet lunches, and elegant dinners.

For private events and complete catering menu package contact:
General Manager: **Bob Hough**, 954-835-7900
Craveable Experiences. Raveable Results





The Centerplate Way

Centerplate is the world's leading event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere, and attentive service, our guiding philosophy is more "restaurant" than "caterer." So welcome to our place! We'll do everything we can to help you have a fantastic time.

Centerplate Stir™ is our new strategic design initiative, formed to imagine and create custom hospitality solutions as uniquely compelling as the events and venues and teams they support.

