

SAVOR... PACKAGES

Serves 12 people

All Packages are served with bottomless popcorn and a basket of Savor... Kettle chips with French Onion dip

Family Favorite

Fresh Carrots and Celery Sticks with Herbed Ranch Dip

Crispy Chicken Tenders with Ranch Dipping Sauce

Hot Dog sliders served with onions, dill pickle shreds, mustard and ketchup.

Hamburger Sliders served with caramelized onions, cheese slices, dill pickle shreds, mustard, mayonnaise and ketchup.

Fresh baked assortment of Cookies and Brownies

130

Blue Line

Savor... Southern coleslaw

Spicy chicken wings with celery sticks, bleu cheese and ranch sauces

Hamburger Sliders served with caramelized onions, cheese slices
dill pickle shreds, mustard, mayonnaise and ketchup

Pulled pork sliders with bourbon barbecue sauce

Assorted cookies and brownies

150

South of the Border

Fresh tortilla chips served with salsa

Combination of grilled chicken and steak fajitas with sautéed peppers and onions,
served with flour tortillas, fiesta rice, shredded lettuce,
diced onions, ripe tomatoes, guacamole, sour cream and shredded cheddar cheese

Strawberry Torte

175

Tailgate Package

Bottomless Popcorn

Mexican Layered Dip

Fresh vegetables accompanied with sundried tomato hummus and herbed ranch dip

Hot Dog sliders served with onions, dill pickle shreds, mustard and ketchup.

Hamburger Sliders served with caramelized onions, cheese slices, dill pickle shreds,
mustard, mayonnaise and ketchup.

Assorted cheesecake platter

225

SNACK SELECTIONS

Serves 12 People

Bottomless Popcorn ■ ■ ■

Freshly popped, lightly salted popcorn
replenished throughout the show

15

SAVOR... Blend of Nuts ■ ■ ■

An assortment of cashews,
almonds, pecans, and peanuts

22

SAVOR... Kettle Chips and Dips ■ ■ ■

Kettle chips accompanied with
French Onion Dip

20

Fresh Tortilla Chips & SAVOR... Salsa ■ ■ ■

Crisp, fresh tortilla chips served with salsa

20

Snacked Up ■ ■ ■

Kettle chips, bottomless popcorn and
Snack mix

36

Sweet & Salty ■ ■ ■

Snack mix, popcorn and
assorted Cookies and Brownies

36

CHILLED SELECTIONS

Serves 12 People

Vegetable Crudités ■ ■ ■

A selection of fresh vegetables
accompanied with sundried tomato hummus and herbed ranch dip
33

Market Fresh Fruit Board ■ ■ ■

Seasonal fresh fruit display, served with organic honey yogurt dipping sauce
40

Locavor Cheese Board ■ ■ ■

Fine selection of local cheeses served with crackers
45

Traditional Hummus ■ ■ ■

Sundried Tomato hummus, Fiesty Feta dip and Mushroom bruschetta
Served with Savor... pita chips and vegetable dippers
25

Antipasto Platter ■ ■ ■

A presentation of local cheese with Cured Genoa Salami and pepperoni.
Served with an assortment of Olives, peppers, grilled vegetables and flavored
Crostoni and pita chips.
40

Mexican Layer Dip

Layers of refried beans, roasted corn, black beans, lettuce, tomato,
sour cream, salsa, and blended cheeses displayed for dipping.
Accompanied with Tortilla Chips.
35

Shrimp Cocktail

Jumbo shrimp served with Savor... cocktail sauce and fresh lemon wedges
60

Seafood Lovers Sampler

Jumbo shrimp, chilled crab claws, mussels, and oysters with vino
tinto mignonette, Savor... cocktail sauce and fresh lemons
180

HOT SELECTIONS

Serves 12 People

Hot Pretzel Braids ■ ■ ■

Served with mustard

30

Spinach and Artichoke Dip ■ ■ ■

Creamy blend of braised artichokes and baby spinach with parmesan and manchego cheeses served with herb and garlic crostini

35

Deluxe Nacho Bar

Toppings include spiced ground beef, cheddar cheese sauce, guacamole, Savor... salsa, olives, sour cream, refried beans, green onions, jalapenos & tortilla chips

45

24 PIECE HOT SELECTIONS

24 pieces per item

Mini Chicken Tacos ■ ■ ■

Red Corn tortillas filled with zesty chicken fried crisp. Served with Southwest dipping sauce.

30

Queso Cheese Sticks ■ ■ ■

Blue and gold corn crusted cheese sticks served with Southwest dipping sauce.

36

Ancho Chili Chicken Wings

Classic Chicken wings with Ancho flavor with no heat. Roasted tender and served with celery sticks, bleu cheese and ranch dipping sauces.

40

Chicken Quesadillas

Seasoned chicken, sauteed onions, green chilies and a blend of cheeses grilled in a flour tortilla and served with SAVOR... salsa

55

Chicken Tenders ■ ■ ■

Crispy Chicken tenders served with honey-mustard, ranch and bourbon barbecue sauce.

65



24 PIECE HOT SELECTIONS

24 pieces per item

Beef Sliders ■ ■ ■

Hamburger sliders served with caramelized onions, cheese slices, dill pickle shreds, mustard, mayonnaise and ketchup

55

Chicken Sliders ■ ■ ■

Grilled chicken breast sliders served with bourbon barbecue sauce

55

Pulled Pork Sliders ■ ■ ■

Slow-cooked pulled pork sliders served with bourbon barbecue sauce

60

Hot Dog Sliders ■ ■ ■

Minature all beef hot dogs served with caramlized onions, dill pickle shreds, mustard, and ketchup.

50

PIZZA SELECTIONS

Serves 8 slices per pizza

Pizzas are available to order upon your arrival.
Special orders available

Classic Cheese ■ ■ ■

Three Cheese Blend of Pizza.

25

Pepperoni ■ ■ ■

Cheese and Pepperoni topped Pizza.

25

Garden Fresh ■ ■ ■

A fresh blend of Vegetables topped on a Three Cheese blend.

27

Hawaiian ■ ■ ■

Smoked Ham and pineapple on top of our Three Cheese blend.

27

The Works ■ ■ ■

Pepperoni, Sausage, Onion, Mushroom, Peppers and topped on a Three Cheese blend.

30

SALADS & CHILLED SANDWICHES

Serves 12 People

Cherry – Michigan Cherry Spinach Salad

Fresh Baby Spinach topped with Dried Cranberries and Dried Cherries, Red Onion, Feta cheese and topped with walnuts. Served with Lite Poppy Seed Vinaigrette.

40

SAVOR... Chopped Salad

Mixed Romaine, Iceberg, Radicchio, Feta cheese, Red onion, grape Tomatoes, and Kalamata Olives with Creamy Oregano dressing

35

Add Grilled Chicken

45

It's a Wrap Platter

Trio of pinwheel wrap sandwiches served in snackable sizes.

Wraps include: Turkey and Cheddar, Ham and Swiss and Garden Vegetable.

55

The Van Andel Sub ■ ■ ■

A Fresh baked French Batard layered with Swiss and Cheddar Cheeses, Smoked Ham, Oven Roasted Turkey, Genoa Salami and topped with lettuce, tomato, shaved red onion and banana peppers.

Served with Mustard and Mayonnaise.

60

The Muffaletta

Layers of Genoa Salami, Ham and Provolone cheese, spread with a fresh olive salad of green olives, pimientos, celery, garlic, cocktail onions, capers, oregano, parsley, olive oil, red wine vinegar, salt and pepper set in crusty Italian Bread.

70

ALL ABOUT THE “SUITES”

Serves 12 People

Assorted Gourmet Cookies by the Dozen ■ ■ ■

An assortment of Fresh Baked Cookies in a
Variety of Delectable Flavors.

25

Assorted Brownies by the Dozen ■ ■ ■

An assortment of Fresh Baked Brownies to include
double Dutch Chocolate, Tiger Strip, Haystack with Coconut
and Triple Chocolate.

30

Cookies & Brownies by the Dozen ■ ■ ■

An assortment of Fresh Baked Cookies and Brownies

30

Dessert Bars by the Dozen ■ ■ ■

Our sweet nothings to tempt your taste buds including
Oreo Cookie, Lemon Berry, Caramel Apple and Marble Cheesecake.

32

Strawberry Shortcake Torte ■ ■ ■

12 slices

Layers of strawberries yellow sponge cake and whipped cream.

45

Chocolate Torte ■ ■ ■

12 slices

Double Chocolate Buttercream frosting triple layered between
sheets of devils food cake.

45

Cheesecake

12 slices

Rich New York Style Cheesecake topped with Cherry topping and
Chocolate Sauce.

60

REFRESHMENTS

NON- ALCOHOLIC

(6-Packs)

Soft Drinks <i>by the six-pack</i>	12
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Mug Root Beer, Orange Slice	
Aquafina	14

ALCOHOLIC

(6-Packs)

Domestic <i>by the six-pack</i>	19
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra	
Import <i>by the six-pack</i>	25
Labatt Blue, LaBatt Blue Light, Corona, Heineken, Fosters	
Malt Beverages <i>by the six-pack</i>	30
Mike's Hard Lemonade, Mikes Hard Cranberry, Bacardi Razz	
Cosmo's <i>sold individually</i>	8
Daily's 8oz Cosmopolitan's	
Mixers <i>by the bottle</i>	12
Club Soda, Tonic Water, Cranberry Juice, Orange Juice, Bloody Mary Mix	
O'Douls <i>Non-Alcoholic</i>	19

LIQUOR

By the Bottle

Cordials

Bailey's Irish Cream	85
Kahlua	65

Bourbon

Jim Bean	65
Jack Daniels	75

Vodka

Smirnoff	45
Absolut	70
Grey Goose	130

Scotch

Dewar's White Label	80
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Rum

Bacardi	50
Captain Morgan	55

Gin

Tanqueray	70
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Whiskey

Seagram's 7	48
Crown Royal	90

* Additional items may be available upon request, we ask for a 72-hour notice*

WINES

By the Bottle

Chardonnay- Beaulieu “Signet Series”	42
Clos du Bois Chardonnay	45
Coastal Vines Chardonnay	35
La Terre White Zinfandel	30
Coastal Vines White Zinfandel	35
Chateau Grand Traverse Semi Dry Riesling	38
Kreuznacher Spatlese Riesling	45
Placido Pinot Grigio— Italy	36
St Julian Pinot Grigio—PawPaw	40
Cabernet Sauvignon - Beaulieu “Signet Series”	42
Robert Mondavi Private Selection Cabernet	40
Coastal Vines Cabernet	36
Firestead Pinot Noir—Oregon	50
Mark West Pinot Noir—California	40
Canyon Road Pinot Noir	30
Barricas Mabec (Cabernet/Merlot Blend)	30
Robert Mondavi Private Selection Cabernet	40
Merlot- Beaulieu "Signet Series"	42
Coastal Vines Merlot	35
Toasted Head Merlot	45

POLICIES & PROCEDURES

As the exclusive catering service for the Van Andel Arena, **SAVOR...** provides the luxury suites with extensive food and beverage selections. All food is prepared onsite by our Culinary Team. In the following guide, you will find policies and procedures for the Suites along with our suite menus.

Quick Reference Telephone List

Suites and Catering Representative	616-742-6231
Suites/Catering Fax	616-742-6232
Suites/Catering Accounts Receivable	616-742-6231
Suites/Catering Pantry (Night of) Representative	5282
Banquet Inquiries	616-742-6231
Van Andel Arena Box Office	616-742-6600
SAVOR Website	www.savormggrandrapids.com

ADVANCE ORDER

To help deliver the finest food and beverage service possible, we ask that food and Beverage orders are placed by 5:00 pm three (3) days prior to an event. We have included an order form with this menu packet. Our Catering representatives are available Monday through Friday, 9:00am to 5:00pm at 616-742-6231.

Should circumstances prohibit placement of your order before the three-day deadline, there will be a limited selection of menu items still available to you on the Event Day Menu.

EVENT DAY ORDERING

The Event Day Menu is available should you wish to place your order after 5:00 pm three (3) days prior to the event. You may place your order prior to an event by contacting the Suites and Catering representative via fax or email.

Event Day orders must be **faxed to 742-6232 or Emailed to suites@smggr.com** by Noon on the event day if suite holders want food items staged in the suite prior to their Arrival Orders placed during an event by a person other than the Suite Administrator or Authorized Account Signers will require Payment by credit card or cash.

Orders can be placed during an event, directly with your suite attendant or by calling the Catering Pantry at 5282 (in-building extensions do not require the 742 prefix). When ordering, please identify the specific items you wish to order, your name, and suite number. The team member will confirm and place your order with the Culinary Team. Purchases will be delivered to your suite within 40 minutes.

Payment options are cash, Discover Card, Visa, MasterCard and American Express. Personal checks are not accepted.

POLICIES & PROCEDURES

CANCELLATIONS

If for any reason you need to cancel your food or beverage order, please notify your **SAVOR** Catering Representative at least one business day in advance so that we may remove your order without additional cost to you.

Unfortunately, if you cancel with less than one business day's notice, you will be charged for the full order.

ALCOHOLIC BEVERAGES

Although it is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite, **SAVOR...** Grand Rapids employees reserve the right to check for proper identification and refuse service to persons who appear to be intoxicated

To maintain compliance with rules and Regulations set forth by the State of Michigan, we ask that you please adhere to the following guidelines:

- We ask that the Suite Administrator monitor and control alcohol consumption within the suite.
- The legal drinking age in Michigan is 21 years of age. Minors are not permitted to consume alcoholic beverages within your suite at any time.
- Please do not serve alcoholic beverages to persons who are or appear to be intoxicated.
- Savor reserves the right to refuse service to anyone who is unable to produce an acceptable form of identification or who appears to be intoxicated.
- For safety and security, no one other than Savor staff may remove any bottles or cans from your suite.
- Suite holders are not permitted to bring china or glassware into the suite without written approval from the Catering & Suites Manager.
- During some events, alcohol will not be sold to the general public. In these cases, please keep all alcoholic beverages in the suites.

DELIVERY

Food and beverage orders will be delivered to your suite prior to opening the doors for an event. If you would prefer a specific delivery time, we will be happy to accommodate your request. Please indicate delivery time when placing orders. For quality assurance reasons, some items will remain in our kitchen until your arrival.

EQUIPMENT & SUPPLIES

All suites will be equipped with all of the necessary accoutrements: knives, forks, spoons, plates, cocktail and dinner napkins, glassware, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. China and glassware are prohibited within the suites without prior approval by **SAVOR**.

We are not responsible for stolen or lost property, articles, or equipment. Please be sure to take your personal property with you when vacating your suite. Loss, breakage or damage of equipment provided by **SAVOR** will result in a replacement fee. All food and beverage equipment and serving items are the property of **SAVOR...** and may not be removed.

POLICIES & PROCEDURES

PERSONALIZED SERVICES

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. However, should you desire a dedicated suite attendant, host/hostess, bartender, or personal chef to remain stationed in your suite for an event, please contact the Catering and Suites Representative at 616-742-6231. An advance notice of three (3) days is requested for these services. This service requires an additional charge of \$75.00 per event.

SPECIAL REQUESTS

We are delighted to assist suite holders in achieving that extra special touch. Flowers, celebration cakes, and other special occasion items are available upon request. From Birthday parties to a VIP evening, we will plan all the details. Contact your Catering Representative to assist in planning special services for your suite. **Food or beverages from outside the arena may not be brought into any area of the Venue.**

PAYMENT PROCEDURES

Information provided on the **SAVOR** Credit Card Authorization form determines the payment method for each suite.

All suite holders will receive a computer-generated check at the conclusion of each event. Guest Checks must be settled prior to your departure using Visa, Master Card, Discover, American Express or cash.

For your convenience, a credit card number can be placed on file in our catering office and used to settle your bill. An authorized signature will be required on the guest check at the conclusion of an event.

SAVOR... exclusively handles all food and beverage products in the suites. It is not permissible for attendees to bring any food or beverage into the suite from outside sources. Any food or beverage products brought into the suites without proper authorization will be removed and may result in comparable items being charged to the suite holder at our normal retail price. Applicable sales tax of 6% and a 15% suites service charge will be added to all orders. Gratuities are at the suite holder's discretion and may be added to the guest check based on the quality of service received.

SAVOR will mail all catering invoices to the addresses provided. Statements will be sent twice per month listing all individual event charges. All applicable taxes will be added to food and beverages charges. Payment is due 30 days from the date of the invoices. Balances 45 days past due will be charged to the primary credit card on the contact form.

Please remit all payments to:

SAVOR...

Van Andel Arena

130 W. Fulton Street

Grand Rapids, Michigan 49503

SAVOR...