



SUITE MENU





WELCOME!

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Welcome to the 2015/2016 Suite Menu for the Crown Coliseum

We're thrilled to have the opportunity to host you and your special guests here at the Crown Coliseum. You've made a terrific entertainment choice, and this year is going to be especially fun here in Fayetteville.

This season, our new Suite Menu features a number of delicious additions and changes that are sure to be popular with your guests. From fan and regional favorites to special desserts, everything we offer is carefully sourced and prepared for great taste and super good times!

On behalf of Centerplate's entire team of hospitality professionals here at Crown Coliseum, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

And of course special requests are never a problem. Just ask, and I will work with you to create the perfect special dishes for your celebration.

Here's to great times and truly memorable experiences. Welcome and thanks for joining us!

Bryan Dahlstrom

Bryan Dahlstrom, Executive Chef
Centerplate
Crown Coliseum



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The Centerplate Suite Catering Department is available throughout the year at the Crown Coliseum from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact Centerplate by 5:00pm, two (2) days prior to your event to place your order. 910.486.7700 ext. 124, 128 or 129.

Centerplate	910.486.7700 ext. 128
Brian Gaskill, General Manager	brian.gaskill@centerplate.com
Centerplate Suite Services Fax Line	910.486.4751
On-Line Ordering	www.ezplanit.com
Crown Coliseum General Information	910.438.4100
Crown Coliseum Groups and Suites Department	910.438.4123
Crown Coliseum Ticket Office	910.438.4100
Crown Coliseum Security	910.438.4100
Crown Coliseum Lost & Found	910.438.4100

 Click on any of the INDEX items to jump immediately to that page.



Gluten Free Selections

Please be advised that Centerplate gluten-free products may inadvertently come into cross-contact with gluten-containing food product



Event Day Menu

Look for this Event Day icon for items available until the beginning of the second period. (See page 20 for more information.)





PERSONALIZED HOSPITALITY

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CUSTOM VALUE PACKAGES

Create a custom value package for your suite. Choose menu items from the a la carte sections to greet your guests with creativity and imagination while receiving value pricing.

Serves approximately 10 guests

MVP Package \$500

Choose any: 3 Snacks, 1 Appetizer, 2 Salads-Sides-Fruit-Vegetables, 2 Grill or Sandwich choices, 2 Pizzas, 2 Sweet Selections

All-Star Package \$350

Choose any: 3 Snacks, 2 Appetizers, 1 Grill or Sandwich choices, 1 Pizza, 1 Sweet Selection

Hat Trick Package \$225

Choose any: 3 Snacks, 1 Appetizer, 1 Salad-Sides-Fruit-Vegetables, 1 Grill or Sandwich choice, 1 Sweet Selection





SNACKS

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Serves approximately 10 guests

-   **Freshly Popped Orville Redenbacher's® Popcorn \$20**
Bottomless bucket, nicely seasoned
-   **Dry Roasted Peanuts \$22**
Nutin' like a peanut in the shell, salted and roasted for the perfect arena flavor
-  **Kettle Chips with Roast Onion Dip \$30**
Thick and hearty potato chips served with our signature dip
-   **Chips and Salsa \$23**
Spicy roasted tomato and mild tomatillo salsas, served with crisp tortilla chips
Add Guacamole \$13

Pimento Bacon Cheese Spread \$25
A Southern tradition, served with assorted crackers

-  **Nachos Grande \$23**
Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies
Add One Topping \$20
Add Two Toppings \$37
Seasoned Beef Seasoned Pulled Pork
Seasoned Chicken Guacamole

-  **Individual 7-Layer Dip \$60**
Our version of this traditional favorite...refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions, served with crisp tortilla chips in conservation-friendly, individual cups. Served family style upon request





APPETIZERS

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Serves approximately 10 guests



All-Natural Chicken Tenders \$75

Cool ranch, honey mustard and barbeque dipping sauces



Crispy Chicken Wings \$70

Classic Buffalo, Sweet Chili or barbeque sauce served with blue cheese dressing and celery sticks



Imported & Domestic Cheese Board \$62

An assortment of fine cheeses with a selection of dried and fresh seasonal fruits. Served with rice crackers



Cheese Quesadillas \$40

A blend of Jack and cheddar cheese melted between two grilled flour tortillas. Served with red salsa and sour cream

Add Seasoned Chicken \$22

Add Guacamole \$13



Signature Meatballs \$60

Served with your choice of bold marinara or barbeque sauce

Coconut Shrimp \$70

White shrimp coated with coconut batter and fried golden. Served with sweet chili sauce and lemon wedges

Soft Pretzels and Crab Dip \$72

Served with warm crab dip

Carolina Hush Puppies \$33

Fried golden brown and served with cocktail and tartar sauce

SALADS - SIDES - FRUIT - VEGGIES

INDEX



Serves approximately 10 guests

GF **Basket of Garden Fresh and Local Crudités \$35**
Fresh celery, peppers, broccoli, zucchini, yellow squash, cauliflower and carrots with ranch dip

GF **Seasonal Fruit and Berries \$38**
A selection of the freshest available seasonal fruits and berries with minted yogurt dip

Baked Potato Salad \$54
With applewood smoked bacon, green onions, cheddar cheese and sour cream dressing

Spring Pasta Salad \$28
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

Event Day **Coleslaw \$25**
Shredded green and red cabbage, carrots, and scallions mixed with traditional sweet and sour dressing

Event Day **Tossed Green Salad \$30**
A blend of romaine and iceberg lettuce tossed with sliced red cabbage and topped with sliced cucumbers, mushrooms, cherry tomatoes, and crunchy seasoned croutons. Served with Ken's Italian and ranch dressings

Caesar Salad \$32
Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing
Add Grilled Chicken Breast \$20

Event Day **Grilled Vegetable Salad \$45**
Farm fresh veggies, served on tossed greens with goat cheese and Carolina green goddess dressing





FROM THE GRILL

INDEX

Serves approximately 10 guests



Sabrett All Beef Hot Dogs \$42

Grilled hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of sauerkraut, diced onions, relish, ketchup and mustard

Add Chili Con Carne \$20



Market Place Burgers \$88

All beef patties on corn dusted buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the event)

Signature Sausage \$78

Italian sausage grilled slowly and served with sweet peppers, onions, sliced pepperoncinis and hoagie rolls

Field Roast Vegetarian Grill \$88

Tasty vegetarian hot dogs and hamburgers made from all-natural grain meat. Served with succotash, corn dusted buns, sauerkraut, dill pickle spears, hot peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard





SANDWICHES

INDEX

Serves approximately 10 guests

Gourmet Wraps \$73

Choose any combination of 5 wraps. 10 pieces per order

- **Chicken Caesar Wrap** - Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** - Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard
- **Grilled Veggie Wrap** - Grilled seasonal vegetables and leaf lettuce drizzled with a hint of balsamic vinaigrette
- **Roast Beef and Cheddar Wrap** - Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise
- **Italian Wrap** - Capicola, pepperoni, salami, provolone cheese, leaf lettuce and sliced tomato drizzled with olive oil and balsamic vinegar

House-Smoked Brisket Sandwich \$95

Served on Texas toast with southern style coleslaw, barbeque sauce and bread & butter pickles

Buffalo Chicken Sandwiches \$72

Grilled chicken breasts, tossed with hot sauce and served on corn dusted rolls with blue cheese dressing. Accompanied by crisp lettuce, sliced tomatoes and red onions



Carolina Cuban \$78

Carolina barbeque pork, sliced ham, Swiss cheese, yellow mustard and sliced pickles. Served on Cuban bread





PIZZA

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Our Papa John's 16" pizzas are baked on a crispy crust with freshly grated mozzarella cheese



Classic Three Cheese \$32

A blend of mozzarella, provolone and Parmesan cheese



Pepperoni \$34

Dry cured pepperoni

Garden Fresh Pizza \$38

Freshly sliced onions, green peppers, ripe black olives, Roma tomatoes and mozzarella cheese

John's Favorite \$40

Pepperoni, sausage and blend of mozzarella, Parmesan, Romano, Asiago, provolone and fontina cheeses. Finished with a dusting of Italian herbs





CAROLINA CULINARY CLASSICS

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Serves approximately 10 guests

Low Country Shrimp and Grits \$120

Shrimp smothered in Andouille sausage gravy and served over creamy stone ground grits

Southern Fried Fish and Chips \$92

Fresh fillets, dusted in corn meal, and fried golden. Served with Carolina rémoulade sauce and Cajun dusted chips

Chicken and Waffle Sliders \$85

Smoked chicken, served on a Belgian waffle with creamy slaw and bourbon-sorghum sauce

Fried Green Tomatoes \$44

Sliced, breaded and deep fried. Served with Carolina rémoulade sauce



Liberty Barbeque Pulled Pork \$84

Served with coleslaw, bold barbeque sauce and freshly baked buns





SWEET SELECTIONS

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Serves approximately 10 guests



Freshly Baked Cookies \$25

An assortment of large gourmet cookies



Double Fudge Brownies \$38

Buttery chocolate, chewy brownies, generously studded with chunks of fudge



Cookies and Double Fudge Brownies \$35

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge

Chocolate-Pecan Cookie Ice Cream Slider \$47

Vanilla ice cream and chocolate syrup between two pecan cookies

Sweet Potato Cheesecake Parfait \$62

Layered with brown sugar streusel and toasted marshmallows



BEVERAGES



CENTERPLATE'S SPIRIT
HOSPITALITY

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Spirits

By the liter

Vodka

New Amsterdam	\$70
Ketel One	\$120
Grey Goose	\$125

Gin

Bombay Original	\$95
Tanqueray	\$105
Bombay Sapphire	\$110

Scotch

Dewar's White Label	\$100
Dewar's 12	\$135
Johnnie Walker Black	\$155

Rum

Bacardi Superior	\$70
Captain Morgan Original Spiced	\$85
Bacardi 8	\$115

Bourbon & Whiskey

Jack Daniel's	\$125
Bulleit	\$185
Woodford Reserve	\$200

Canadian Whisky

Seagram's 7 Crown	\$65
Seagram's VO	\$95
Crown Royal	\$125

Tequila

Jose Cuervo Especial	\$95
Camarena Silver	\$95
Herradura Silver	\$150
Patron Silver	\$165

Cognac & Cordials

Hennessy V.S.	\$125
Hennessy V.S.O.P.	\$240
Fireball	\$100
Southern Comfort	\$75
Tuaca	\$95
Bailey's Irish Cream	\$105
Martini & Rossi Vermouth	\$60
Dekuyper Triple Sec	\$50
Dekuyper Peachtree	\$90





BEVERAGES continued

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Premium Beer

By the six-pack

- Budweiser **\$36**
- Bud Light **\$36**
- Coors Light **\$36**
- Miller Lite **\$36**
- Michelob Ultra **\$36**
- Corona Extra **\$42**
- Amstel Light **\$42**
- Heineken **\$42**
- Red's Apple Ale **\$42**
- Sam Adams Boston Lager **\$42**
- Sam Adams Seasonal **\$42**
- Shock Top **\$42**
- O'Doul's (non-alcoholic) **\$24**

Soft Drinks

\$13

By the six-pack

- Pepsi
- Diet Pepsi
- Sierra Mist
- Mountain Dew
- Lipton Brisk Tea
- Aquafina Bottled Water
- Ginger Ale
- Tonic Water
- Club Soda

Diet and caffeine-free soft drinks available upon request.

Hot Beverages

\$20

By the 64 ounce pot

- Premium Coffee
- Premium Decaffeinated Coffee

Finest Call Mixers

\$15

By the quart

- Bloody Mary Mix
- Sweet and Sour Mix
- Orange Juice
- Grapefruit Juice
- Cranberry Juice





WINE by the bottle

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Sparkling

Chandon Brut, Sparkling Wine – *California* **\$60**

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors

WHITE WINES

Pinot Grigio

Castello Banfi, San Angelo, Pinot Grigio – *Italy* **\$55**

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish

Sauvignon Blanc

Whitehaven, Sauvignon Blanc – *New Zealand* **\$35**

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish

Riesling

Pacific Rim, Riesling – *Washington* **\$30**

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

Alternative White

Bonterra, Viognier – *California* **\$40**

Aromas of peaches and cream, citrus blossom and apricot

Chardonnay

A by Acacia, Chardonnay – *California* **\$60**

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya





WINE continued

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RED WINES

Merlot

The Monterey Vineyard, **\$40**

Merlot – *California*

Juicy black cherry, ripe plum and cranberry mingle with chocolate, vanilla and spice

Pinot Noir

Edna Valley, Pinot Noir **\$45**

– *California*

Rose petal, cola, earth & black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins

Rainstorm, Pinot Noir **\$40**

– *Oregon*

Soft and elegant with flavors of bright cherry, pomegranate and red berries

Cabernet Sauvignon

Bonterra Organic, **\$50**

Cabernet Sauvignon – *California*

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish

Ghost Pines, Cabernet **\$40**

Sauvignon – *California*

Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla & savory notes

Alternative Red

Fetzer Crimson – *California* **\$35**

Aromas of black cherry, raspberries, allspice, and vanilla





PLACING YOUR ORDER

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ORDERING ONLINE IS EASY!

Already a Registered User?

1. Visit www.ezplanit.com
2. Click on Stadiums, select **Crown Complex**
3. Click on **Place Order**, select the date of the event you wish to order for, then click on the event name.
4. Sign in using your user name and password.
5. Select your suite number.
6. Click on the food or drink category you wish to order, use the pull-down arrow next to the menu category to choose different categories.
7. Add menu items to your shopping cart by clicking on the **Add** button.
8. Once you are finished, click **Check Out** (this will take you to your shopping cart where you can adjust quantities and add special notes or requests).
9. Scroll down to the bottom of the page and click on **Check Out** (please make sure you select the appropriate method of payment).
10. Review your order, check the box and agree to the policies, then click on **Complete Check Out**.
11. You will be given an order confirmation number, and we'll also send you a Catering Confirmation of your order.

New User?

At www.ezplanit.com, click on Register Today and follow the steps to enter your customer information. We will electronically assign you to your suite, and send you an email confirming that you can go ahead with your order.

Timing

We want you and your guests to be absolutely delighted with your experience at the Crown Coliseum. 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 10 guests! So please place the order for your suite by 5:00 pm, (2) business days by (5:00 PM Saturday for Monday events) prior to each event day. 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 "Event Day" menu of freshly prepared items.

The "Event Day" menu is always available until the beginning of the 2nd period on event day. Last call for beverages from the event day menu is the beginning of the 3rd period.

Please notify us as soon as possible of any cancellations. Orders cancelled by 1:00 pm on an event day will not be charged.



THE FINE PRINT

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Game Day Suite Hours of Operation

The suites are open for guest arrival one (1) hour prior to events.

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 Centerplate at 910.486.7700 ext. 128 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 Executive Chef 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 two (2) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. 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 19% service charge and all applicable sales tax will be included.

Suite Staffing

A team of Centerplate Suite Attendants staff the Suite Level. 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 \$75 plus 8% sales tax per attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.

Service Charge

A “House” or “Administrative” Charge of 19% 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.



THE FINE PRINT continued

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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 Centerplate Food and Beverage representative.

Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the Crown Coliseum.

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 Crown Coliseum



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THE CENTERPLATE WAY

Centerplate is a leading global 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.

Making it better to be there since 1929.

