

# AGGANIS ARENA

AT BOSTON UNIVERSITY

## *CATERING MENU*



# BREAKFAST

## BUFFET

*Pricing is based on a minimum of 25 guests*



### Includes the following

Florida orange juice, ruby red grapefruit juice, cranberry juices, fresh brewed coffee, decaffeinated coffee and assorted teas

**Bagel Shop..... \$20**  
Freshly Baked New York style bagels with plain and flavored from Lyndell’s Bakery  
Whipped cream cheese, jams and jellies, fresh seasonal whole fruits and berries, Greek yogurt, dried fruits and honey

**European..... \$30**  
Greek yogurt, dried fruits and honey, seasonal fruit salad, prosciutto, and Tuscan bread, imported and local salami, cured meats and cheeses, tomato and spinach strata

**Rise & Shine..... \$30**  
House made fruit and nut granola with Greek yogurt, fluffy scrambled cage-free eggs, crispy home fried potatoes, applewood smoked bacon and sweet pork sausage, croissant with honey butter and jams and fresh seasonal whole fruit

*Please add \$10 per person for groups less than 25 guests*

Consuming raw or undercooked eggs, meat, or seafood may increase your risk of food borne illness

### Breakfast Enhancements

*Pricing is based on 25 guests per item*

Plain, fruit, low fat Greek yogurts..... \$6

Fresh seasonal fruit salad..... \$8

Assorted dry cereals ..... \$4

House made granola..... \$3

Fluffy scrambled eggs ..... \$5

Muffin basket & Danish..... \$7

**(Choose 2)** Turkey sausage, applewood smoked bacon, sweet pork sausage, Taylor ham..... \$7

**Steel Cut Oatmeal**  
with brown sugar and sun-dried fruits..... \$5

**French Toast**  
with honey butter and warm maple syrup..... \$6

**Belgian Waffle .....** \$7  
with seasonal berries, whipped cream and warm maple syrup

**Smoked Salmon & Eggs .....** \$16  
with tomato, capers, red onions and bagels

## STATION

*Pricing is based on a minimum of 25 guests*



**Omelets..... \$14**  
Farm fresh eggs and egg whites with assorted meats, vegetables

**Eggs Benedict..... \$15**  
Poached eggs, prosciutto, baby arugula, grilled crusty bread, tarragon hollandaise (*traditional option available*)

**Steak and Eggs..... \$18**  
Grilled steak, fried eggs, potato hash, salsa roja

**Smoothie Station..... \$8**  
Strawberry, peach, strawberry banana, chocolate peanut butter and blueberry

**Fresh Orange Juice..... \$7**  
Fresh squeezed orange juice



# BREAK



## Break Selections

*Pricing is based on a minimum of 25 guests*

### Includes the following

*Fresh brewed coffee, decaffeinated coffee, and assorted teas*

**Chips and Dips .....** \$6  
Potato chips, tortilla chips, chive & dill dip, pico de gallo, and salsa roja

### NEW ITEM

**Recharge.....** \$13  
Nut and fruit bars, house made trail mix, house made granola, flavored yogurt parfaits, whole fruit



**Sweet & Salty.....** \$12

Assorted flavored popcorns, butter toffee cashews, M&M's, Reese's Pieces gummy bears, milk and cookies

**Lyndell's Donuts.....** \$18

Delicious assortment of seasonal donuts from Lyndell's bakery in Somerville, Ma



**Chef attendant fee \$175**

*Dependent on guest count, some stations require more than one chef attendant.*



# BREAK

## Break Enhancements

*Pricing is based on 25 guests per item*

Whole Fruit ..... \$4

Granola Bars or Protein Bars ..... \$5

Chips, Pretzels, Popcorn, Cracker Jacks ..... \$6

or

Stacey's Pita Chips (per item)

Flavored Popcorn (Choose 2)..... \$3

Butter | Cheddar | Buffalo | Garlic & Parmesan



House Made Trail Mix ..... \$3

Rice Crispy Treats..... \$3

Assorted Candy Bars (per item)..... \$3

Spiced Mixed Nuts ..... \$4

Mini Hot Pretzels ..... \$7

Spicy mustard and cheddar cheese sauce



Warm cinnamon churros..... \$4

Chocolate sauce, and caramel sauce

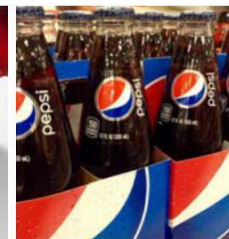
Assorted jumbo cookies ..... \$5

Brownies and blondies ..... \$5

Ice cream novelties ..... \$5

## DRINKS

### Enhancements



Pepsi

Gatorade

Diet Pepsi

Mountain Dew

Sierra Mist

Lipton Pure Leaf Iced Tea

Aquafina Bottled Water

Assorted Juices

Coffee & Tea



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# LUNCH



## Boxed Lunch Selections

*Pricing is based on a minimum of 25 guests*

### Sandwich on the go..... \$21

Turkey and cheddar, ham and cheese, tuna, bagged chips, red apple, chocolate chip cookie & bottled water  
(Vegetarian option available upon request)

### The Sandwich Box..... \$25

Roast beef & white cheddar  
Italian  
Turkey & Monterey Jack cheese  
Pasta salad, kettle chips and chocolate brownie choice of soda or bottled water  
(Vegetarian option available upon request)

## Buffet Selections

*Pricing is based on a minimum of 25 guests*

### Sandwich Buffet..... \$32

Vegetarian wrap  
Smoked turkey and white cheddar  
Roast beef and provolone  
Tuna salad  
Vegetable chopped salad  
Orecchiette pasta salad  
Fresh fried kettle chips  
Assorted bakery cookies

### Premium Sandwich Buffet..... \$38

Roasted vegetable wrap  
Grilled chicken breast B.L.T., lemon – thyme aioli  
Prosciutto & fresh mozzarella,  
Italian tuna salad  
Greek salad with lemon & dill dressing  
Fingerling potato salad  
Fresh fried kettle chips  
Assorted bakery cookies & brownies

### Hot Press..... \$42

Pressed Cuban sandwiches  
Four cheese & roasted pepper  
Turkey Reuben  
Roasted vegetables & fresh mozzarella cheese  
Cucumber salad  
Fresh fried kettle chips  
Seasonal fruit salad  
Assorted bakery cookies & brownies

## STADIUM FARE

**\$36**



### Stadium Hot Dogs

traditional rolls & toppings

### Traditional Coleslaw

### French Fries

### Chicken Fingers

honey mustard & BBQ sauce

### Assorted Bakery Cookies

### All Beef Sliders

lettuce, tomato & cheese



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# LUNCH

## SOUP & SALAD

**\$38**



Romaine	Maytag Blue Cheese
Field Greens	Shaved Asiago
Arugula	Grilled Chicken
Baby Spinach	Toasted Focaccia
Cucumber	White Balsamic Dressing
Tomato	Creamy Ranch
Red Onion	Caesar
Hardboiled Egg	Extra Virgin Olive Oil & Vinegar
Chickpeas	Assorted Dinner Rolls
Assorted Olives	

### Salads

*Choose one*

#### Boston Bibb Salad

Butter head lettuce, diced avocado, grape tomatoes, hard-boiled egg, shaved manchego cheese & zinfandel vinaigrette

#### Pasta Salad

Olives, roasted peppers, roasted tomatoes  
Baby arugula, white balsamic dressing

#### Traditional Caesar Salad

*Choose one*

### Soups

French Onion

Chicken & Orzo

New England Clam Chowder

Lobster Bisque

Tomato Bisque



**Classic Italian..... \$42**

Meatballs, sausage & peppers, penne vodka

Caesar salad

Assorted dinner rolls

Cannoli's



**Barbeque..... \$47**

BBQ roasted chicken

Smoked BBQ pulled pork, potato bun

Creamy macaroni & cheese, bread crumb topping

Redskin potato salad

Traditional coleslaw

Cornbread

Apple crisp



**Chef attendant fee \$175**

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# DINNER BUFFET



## Buffet Selections

*Pricing is based on a minimum of 25 guests*

**Terrier Dinner..... \$45**  
BBQ glazed meatloaf, mashed Yukon gold potatoes and haricot verts, sliced oven roasted turkey, corn succotash, assorted dinner rolls

### Salad Bar:

Romaine, baby spinach, cucumbers, tomatoes, chickpeas, hard-boiled eggs, toasted focaccia, white balsamic and ranch dressing, extra virgin olive oil & vinegar

### Apple Pie & Brownie A La Mode

**The Steakhouse..... \$56**  
Chopped salad - Iceberg lettuce  
Choice of dressing  
Applewood smoked slab bacon and tomatoes  
Marinated grilled flank steak  
Grilled chicken breast  
Sautéed spinach, steakhouse potatoes  
Roasted & grilled seasonal vegetables  
Garlic bread  
Steak sauce and herb butter  
NY cheesecake, fresh berries & caramel sauce

**All American ..... \$70**  
Baby spinach salad, egg, slab bacon, red onion, sunflower seed, and white balsamic dressing

### Grilled Shrimp Shooter

Celery slaw & spicy tomato jam

### Maryland Crab Cakes

Sweet potato hash, spinach lemon & chive aioli

### Grilled Chicken Breast

Roasted root vegetables, lemon & dill rice, natural au jus

### Mini Cupcakes

Red velvet, carrot, and chocolate

### Tacos Roqueros..... \$50

Roja verde flank steak, pulled pork carnitas, chicken tinga cilantro rice & abuela's beans  
salsa macha, ancho-guaillo salsa, elote loco  
flour tortilla, corn tortilla,  
pickled cabbage & radish slaw  
cinnamon sugar churros with chocolate sauce

## Buffet Enhancements

*Pricing is based on 25 guests per item*



### Soup..... \$5

French onion | Tomato bisque | Lobster bisque  
Chicken & orzo | New England clam chowder



### Chef attendant fee \$175

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# DINNER BUFFET

## SALADS

**Greek Salad..... \$10**  
Romaine, cucumbers, tomatoes, mixed olives, feta cheese, pepperoncini peppers, red onions, toasted focaccia, lemon & dill dressing

**Wedge Salad ..... \$10**  
Iceberg lettuce, slab bacon, oven roasted tomatoes, Maytag blue cheese, red onion  
*Choice of blue cheese or ranch dressing*



**Asian Chop Chop Salad..... \$10**  
Cucumbers, carrots, daikon radish, hard-boiled egg, crispy wontons, mint, basil, tat-soi lettuce, living greens, spicy cashews, and ginger-miso dressing

### CHEF'S FAVORITE

**Tomato Caprese Salad..... \$12**  
Beefsteak tomatoes, fresh mozzarella, basil oil, balsamic reduction, crushed pink peppercorns

**Classic Caesar Salad..... \$5**  
Romaine, asiago cheese, toasted focaccia, Caesar dressing

## SIDES



**Creamy Macaroni & Cheese..... \$8**  
**Grilled & Roasted Seasonal Vegetables..... \$7**  
**Fruit Salad..... \$6**



**add: Grilled Chicken..... \$6**  
**add: Chicken Milanese..... \$7**  
**add: Ahi Tuna..... \$16**



**Chef attendant fee \$175**  
*Dependent on guest count, some stations require more than one chef attendant.*

 **Delaware North**  
Sportservice



# RECEPTION



## Reception Selections

*50 piece minimum per item*

### Cold Hors d'oeuvres

<b>Seared Tuna &amp; Pickled Radish Tostada</b> .....	\$5
Sriracha aioli	
<b>Vietnamese Rolls with Vegetables</b> .....	\$3
Hoisin sauce	
<b>Prosciutto Wrapped Grissini</b> .....	\$3
Basil crème	
<b>Gazpacho Shooter</b> .....	\$3
Avocado crema	
<b>Mozzarella &amp; Tomato Tart</b> .....	\$3
Fig glaze, basil oil	
<b>Chilled corn bisque</b> .....	\$3
Chili oil	
<b>Hummus</b> .....	\$3
Grilled pita, kalamata olive	
<b>Spicy Ceviche Shooter</b> .....	\$5
<b>Sliced Filet Mignon</b> .....	\$6
Au poivre aioli, toasted brioche	
<b>Spring Pea Shooter, Bacon Dust</b> .....	\$3
<b>Tuna Tartar</b> .....	\$5
Jalapeno, crispy wonton	
<b>Chicken Salad</b> .....	\$3
Honey multi-grain crostinis	
<b>Smoked Salmon</b> .....	\$5
Chive cream cheese, fried capers	
<b>Chilled Jumbo Shrimp Shooter</b> .....	\$5
Cocktail sauce	

### Hot Hors d'oeuvres

<b>Grilled Cheese</b> .....	\$3
Tomato bisque	
<b>Fried Arancini</b> .....	\$3
Pesto aioli	
<b>Bacon on a Stick</b> .....	\$4
Crispy seasoned bacon	
<b>Mini Hot Dog En Croute</b> .....	\$3
Mustard puree	
<b>Bacon &amp; Horseradish Wrapped Shrimp</b> .....	\$6
<b>Blue Crab Cakes</b> .....	\$4
Remoulade sauce	
<b>Korean Style Beef Skewers</b> .....	\$5
<b>Petite Cuban Sandwiches</b> .....	\$4
<b>Spicy Mexican Chicken Satay</b> .....	\$4
Cilantro aioli	
<b>Spanakopita</b> .....	\$3
Cucumber & feta dip	



<b>Grilled Lamb Chops</b> .....	\$8
Port-cherry glaze	
<b>Mini Rubeen's on Rye</b> .....	\$4
1000 island dressing	
<b>Vegetarian Spring Rolls</b> .....	\$3
Thai chili sauce	
<b>Veal Meatballs</b> .....	\$4
Raisins, parmesan, gremolata	



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# RECEPTION

## Reception Table

*Pricing is based on a minimum of 25 guests*

**Cheese Board..... \$14**  
Imported, domestic and local cheeses, dried fruits, nuts, and assorted olives, assortment of flat breads & crostini's

**Crudités..... \$9**  
Cucumber, assorted olives, celery, marinated mushrooms, haricot verts, pickled romanesco, baby carrots, fennel, hummus, blue cheese dip

**Tuscan Antipasto..... \$18**  
Assorted salami & artisan meats, fresh mozzarella, aged parmesan, spicy giardiniera, fire roasted peppers, assorted warm olives, & oven roasted mushrooms, grilled flat breads, toasted focaccia

### CHEF'S FAVORITE

**Rings, Wings & Things..... \$16**  
Buffalo, Thai chili, & garlic parmesan chicken wings, beer battered onion, rings with horseradish sauce, hand cut french fries with sea salt, blue cheese dip, ketchup, and vinegar



**The Chipper..... \$13**  
House fried kettle chips, chive & dill dip, BBQ sauce, scallions, bacon, ranch dressing, cheddar cheese sauce, buffalo chicken dip, house fried tortilla chips pico de gallo,, salsa roja, warm chorizo dip

**Mezze..... \$17**  
Hummus, roasted eggplant dip, cucumber salad, marinated feta, grilled naan bread, and toasted pita chips

### Potato & Olive Salad

Celery, red onion, capers, lemon juice, & olive oil

### Tabbouleh Salad

Parsley, cilantro, mint, tomato, lemon juice, and olive oil

### Grilled Artichokes

Zucchini fritters and harissa aioli

**Latin Quarter..... \$25**

Guacamole, mango & habanero sauce, salsa roja plantain chips, yellow & blue corn chips

### Chicken Empanada

Black bean & cojita cheese

### Watercress Salad

Tomato, shaved sweet onion, hearts of palm and citrus dressing

### Skirt Steak Skewers

Piquillo pepper sauce

## BASHO SUSHI

*Please consult catering manager for pricing*



### BASHO Sushi

Assorted sushi and maki, California, yellow tail, tuna, and salmon rolls. Pickled ginger, wasabi & soy sauce. wakame salad.

### Raw Bar – Market price

Displayed on ice.

Consult with catering manager if you would like an ice carving as a display piece

- 1 - Seasonal oysters
- 2 - Clams on the half-shell
- 2 - Cracked crab claws
- 3 - Citrus poached gulf shrimp per person

Mignonette, cocktail sauce, remoulade, horseradish, tabasco & oyster crackers



**Chef attendant fee \$175**

*Dependent on guest count, some stations require more than one chef attendant.*





# ACTION STATIONS

## Action Stations

*Pricing is based on a minimum of 25 guests*

### Lucky's..... \$25

Char siu pork & sticky chicken skewers  
pork potstickers  
vegetable spring roll  
vegetable fried rice or vegetable lo Mein  
stir fry vegetables  
sweet & sour sauce, spicy mustard, Thai chili

### Add on to Lucky's

#### Grilled jumbo shrimp skewer..... \$11

#### The Good Burger..... \$18

*All-beef burger & cheeseburger Sliders*

Lettuce & tomato aioli, caramelized onions, house fried kettle chips, chive & dill dip, baby gherkins, half sour pickles  
chips, banana ring peppers, stadium sauce, ketchup & mayo



### Add on to your Good Burger

*Pricing is based on a minimum of 25 guests*

#### Crab Cake Sliders..... \$11

with remoulade

#### Buffalo Chicken Slider..... \$6

Lettuce, tomato, crumbled blue cheese

#### The Classic..... \$20

*All grilled cheese served on Texas toast*

Classic Grilled cheese  
Grilled cheese & taylor ham  
Grilled cheese & tomato  
Corn chow chow  
Tomato bisque soup  
Maple & tabasco glazed bacon on a stick



### Chef attendant fee \$175

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## PASTA \$16

PICK TWO



### Rigatoni

San Marzano tomato sauce, fresh basil, ricotta, fresh mozzarella

### Cheese Ravioli

Brown butter, English peas, crispy pancetta

### Orecchiette Pasta

Broccoli rabe, roasted garlic & olive oil

### Penne a la Vodka

Fresh tomatoes, and basil

### Farfalle

Baby spinach, charred tomatoes, ricotta salata, crimini mushrooms, lite marsala cream sauce

### Linguini

Roasted parsnips, slab bacon, caramelized onions, Tuscan kale, white wine butter sauce

### Add on to anyone of your pastas

*Pricing is based on a minimum of 25 guests*

Included: parmesan cheese, dinner rolls, hot pepper flakes

#### Meatballs..... \$6

#### Grilled chicken..... \$6

#### Butter poached shrimp..... \$11

#### Sweet & hot Italian sausage..... \$7

# ACTION STATIONS



## Boston Steak House Carving

*All beef is cooked med rare/medium*

Served with our house made steak sauce, steakhouse potato wedges & dinner rolls.

NY Strip Loin.....	\$18
Prime Rib Roast.....	\$18
Beef Tenderloin.....	\$25
Oven Roasted Turkey.....	\$14
Pork Tenderloin Roast.....	\$14
Wild Caught Salmon.....	\$16

## USDA Prime Cuts

*All beef is cooked to med rare/medium*

Bone in Ribeye .....	\$30
Filet Mignon – Center cut.....	\$32
Bone in NY Strip Steak.....	\$33
New Zealand Rack of Lamb.....	\$36

## Enhancements

Garlic Shrimp.....	\$14
Sea Scallops.....	\$18
Maryland Crab Cake.....	\$20

## Sauces – (Choose 2)

Béarnaise | Au Poivre | Horseradish Demi | Chive Butter



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## SIDES

*Pricing is based on a minimum of 25 guests*



Creamed leek Yukon gold mash potato.....	\$5
Scalloped potatoes.....	\$6
Baked potatoes.....	\$7
Butter, sour cream, bacon, cheddar cheese, scallion	
Roasted Potatoes in garlic & butter.....	\$5
Beer battered onion rings.....	\$5
Grilled asparagus.....	\$5
Roasted wild mushrooms.....	\$7
Creamed spinach .....	\$8
(sautéed spinach is available)	
Fried Brussel sprouts.....	\$6
Dusted in parmesan & lemon zest	
Corn & bacon succotash.....	\$5
Sautéed rainbow Swiss chard.....	\$5

## SALAD

*Pricing is based on a minimum of 25 guests*



Wedge Salad .....	\$10
Iceberg lettuce, slab bacon, oven roasted tomatoes, Maytag blue cheese, red onion	
Choice of blue cheese or ranch dressing	
Beefsteak Tomato Salad.....	\$10
Red onion, balsamic dressing, cracked black pepper	
Classic Caesar Salad.....	\$6
Romaine, asiago cheese, toasted focaccia, Caesar dressing	





# DESSERTS



## Dessert Table

*Pricing is based on 25 guests per item*

### Sweet Tooth..... \$15

Petite desserts

Chocolate covered strawberries, cannoli, chocolate dipped shortbread cookies, fruit tarts, red velvet cupcakes, éclairs, cheesecake

### SWEET CHOICE

### Candy Land..... \$15

Skittles, M&M's, Swedish Fish, Snickers, Sour Patch Kids, Airheads, Gummy Bears, Lollipops



## Dessert Action Station

*Pricing is based on 25 guests per item*

### Donuts Around the World..... \$14

Crème Bruleè donuts | Zeppoles

Churros | Chocolate sauce | Whipped cream

### Sweet & Salty..... \$20

Assorted flavored popcorn | Butter toffee cashews

M&M's, Reese's Pieces | Root beer soda floats

Chocolate covered pretzels

### Cookies 'n' Cream..... \$15

Vanilla | Chocolate | Espresso | Strawberry Ice Cream

Chocolate chip | Macadamia nut | Oatmeal | Chocolate

Chocolate cookies



# DINNER

## SELECTION



### Protein

Filet Mignon.....	\$88
Oven Roasted Chicken Breast.....	\$60
Pork Tenderloin.....	\$60

### CHEF'S FAVORITE

NY Strip Steak.....	\$80
Wild Caught Salmon.....	\$67
Braised Short Ribs.....	\$88
Ahi Tuna.....	\$77
Vegetable Risotto.....	\$50
Grilled Polenta ..... Chickpea stew. Kale	\$50

### Plated Dinner Enhancements

Petit Blue Fin Crab Cake.....	\$20
Maine Lobster Tail.....	\$25
Wild Caught Jumbo Shrimp.....	\$17
Maple & Tabasco Glazed Bacon.....	\$11

### Sauce

Choose one

Au Poivre sauce | Creole mustard sauce | Sherry chicken jus  
White wine & garlic | Merlot demi-glaze

### Starch

Choose one

Steakhouse Potato Wedges, Sea Salt  
Creamed Leek Yukon Gold Mashed Potato  
Roasted Potatoes in Garlic & Butter  
Grilled Polenta Cake  
Potato Fondant  
Lemon & Dill Scented Rice



### Vegetable

Choose one

Grilled Asparagus (*seasonal*)  
Roasted Wild Mushrooms  
Sautéed Spinach  
Brussel Sprouts (*seasonal*)  
Sautéed Rainbow Swiss Chard  
Haricot Verts  
Shallots and thyme  
Roasted Baby Carrots  
Root Vegetable Medley (*Seasonal*)

## DESSERT

Choose one



Crème Brûlée Cheese Cake  
Molten Chocolate Cake  
Seasonal Fruit & Berries  
Apple Tart  
Chocolate Mousse Cake



**Chef attendant fee \$175**

Dependent on guest count, some stations  
require more than one chef attendant.





# DINNER

## SALAD



*Choose one*

### Wedge Salad

Iceberg lettuce, slab bacon, red onion, oven roasted tomatoes, Maytag blue cheese, choice of blue cheese or ranch dressing

### Tomato Caprese Salad

Beefsteak tomatoes, buffalo mozzarella, basil oil, balsamic reduction, crushed pink peppercorns

### Classic Caesar Salad

Romaine, Asiago cheese, toasted focaccia, Caesar dressing

### Vegetable Chopped Salad

Cucumber, chickpea, red tomato, mixed olives, hearts of palms, baby carrots, asparagus, feta, white balsamic dressing

### Baby Green Salad

Heirloom tomatoes, charred red onions, cucumbers, toasted focaccia, shaved Grana, Padano balsamic dressing

## APPETIZERS



**Penne Vodka**..... \$10  
English peas and parmesan

**Ironbound**..... \$18  
Wild caught jumbo shrimp, potatoes, Spanish chorizo, smoked paprika and garlic sauce

### CHEF'S FAVORITE

**Maryland Crab Cake**..... \$20  
Corn, potato, and bacon hash, lemon and thyme aioli

**Orecchiette Pasta**..... \$12  
Broccoli rabe, crumbled spicy Italian sausage, ricotta cheese, garlic & oil

**Antipasto (Family Style)**..... \$16  
Assorted salami & artisan meats, buffalo mozzarella, aged parmesan, fire roasted peppers, warm olives, & grilled flat breads, toasted focaccia



**Chef attendant fee \$175**

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# SPECIAL EVENTS

## PREMIUM OPEN BAR



### Liquor Selections:

- Ketel One Vodka
- ABSOLUT
- Tanqueray Gin
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Captain Morgan Rum
- Malibu Rum
- Dewar's White Label Scotch
- Crown Royal Whiskey
- Jack Daniels Whiskey
- Jose Cuervo Gold Tequila
- Standard Cordials
- Imported & Domestic Beer

### Wine Selections:

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Merlot

### Ultra-Premium Offerings

Grey Goose | Patron Silver | Tanqueray 10  
Johnny Walker Black/Blue \*Additional  
Fee Added

### Champagne

Moet Imperial White Star | Dom Perignon  
\*Additional Fee Added

## Open Beer & Wine Bar

### Beer Selections

Budweiser, Bud Light, Bud Light Seltzer Black Cherry, Bent  
water Sluice Juice IPA, Harpoon, Stella Artois, Corona,  
Angry Orchard, O'Doul's

### Wine Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Two-Hour Package.....\$30.50 per person

Three-Hour Package.....\$36.50 per person

Four-Hour Package.....\$40.50 per person

### Consumption Bar or Cash Bar

\$150.00 flat fee per bartender

### Consumption Bar

Tab is run for all drinks and payment is due at the end of  
event.

### Cash Bar

All guests pay for their own drinks

*20% taxable administrative charge & 7% sales tax are not  
included in above pricing*



### \*Please note:

Only brands included in the hosted bar service will be displayed. Liquor & wine brands are subject to change.  
The brands listed above are current and to be used as a guideline for the level of product provided



# GENERAL INFORMATION

## Confirming your Event

To confirm your catering services, an executed Banquet Event Order (“BEO”) and deposit of 50% of the estimated balance must be received by Delaware North Sportservice ten (10) business days from BEO issuance. Delaware North Sportservice will not confirm an event without having both deposit and executed BEO. A separate facility rental contract must be executed for space usage with Agganis Arena. Final menu and bar selections are due one month prior to the event. Groups who are tax-exempt must provide State of Massachusetts Certificate of Sales Tax Exemption certificate no less than seven (7) days prior to event.

## Payment Terms

A deposit equal to 50% of the estimated balance is due ten (10) business days from BEO issuance. The final payment is due seven (7) business days prior to the event along with final guest guarantee.

Payments can be made by company check, certified check or credit card.

Balance must be paid prior to the beginning of the Event.

Doors to event will not open unless balance is paid in full. We require a credit card number on file for any additional charges (consumption bar, additional guests, etc). Payment for such charges is due at the end of the event.

Client understands that Delaware North Sportservice will suffer substantial harm if Client cancels Client’s Event. Accordingly, the deposit will be non-refundable and deemed to be liquidated damages to compensate for loss due to Client’s cancellation. In the event a written cancellation notice is received fewer than sixty (60) days, but more than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 75% the amount set forth in the BEO. In the event a written cancellation notice is received fewer than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 100% the amount set forth in the BEO. All cancellation notices must be made in writing. If for any reason beyond Delaware North Sportservice control, including but not limited to, strikes, labor disputes, accidents, unavailability of location, food scarcity due to external sources, government requisitions, acts of war or acts of God, is unable to perform our obligations as outlined in BEO, such non-performance will be excused and we may terminate Agreement without further liability of any nature upon the return of the deposit within thirty (30) days.

## Final Guaranteed Guest Count

Delaware North Sportservice must be notified of the exact number/amount of attendees by 12:00pm seven (7) business days prior to your event. This will be considered the Final Guarantee. Client will be charged according to the Final Guaranteed Guest Count or the actual guest count, whichever is greater. Delaware North Sportservice does not guarantee that it can accommodate food, beverages and service for more than 10% above the Final Guaranteed Guest Count. Client shall be responsible for all additional charges due to an increase in the guest count.

If you are hosting a plated event and multiple entrées are requested, the following situations apply:

If there is a price discrepancy between two entrées, the higher price will prevail for all entrées.

Normal guarantee procedure is required with indication for each entrée. Some form of entrée indication is required at the guest table.

## Taxes and Service Charge

The applicable Massachusetts State Tax will apply to all Food, Beverage, Labor, Equipment Rental and Service Charge. An 18% Gratuity/Service Fee charge will be applied to all Food & Beverage charges. This charge allows Sportservice, Inc. to elevate our services and amenities, offer higher wages for servers and attract motivated employees for server positions. These servers are critical to making your experience memorable. If you feel your attendant has provided a service above and beyond your expectations, then please feel free to extend an additional gratuity. However, you are under no obligation to do so. Solicitations for gratuities by your servers is a violation of our policies

Miscellaneous

Delaware North Sportservice is the exclusive caterer for Agganis Arena. No food or beverage of any kind may be brought onto the premises without prior written permission. All food and beverages provided hereunder must be consumed on the Premises; Client is not permitted to take any items “to go.”

Delaware North Sportservice has the right to make reasonable substitutions on the menu when necessary to protect the health of its patrons. Client will be alerted to any such menu substitutions at least three (3) business days prior to the Event, when feasible.

Delaware North Sportservice as the license holder is responsible for the administration of the sale & service

of alcoholic beverages in accordance with the laws and

regulations of the State of Massachusetts. All beer, wine and liquor must be supplied by Delaware North Sportservice and consumed on the premises.

Delaware North Sportservice reserves the right to exclude or eject any and all objectionable persons from the Event or the premises without liability. Client shall conduct its Event in an orderly manner and in full compliance with the rules of Delaware North Sportservice & Agganis Arena as well as all applicable laws, ordinances and regulations.

Stadium Alcohol Policies

All guests will be required to show I.D;

Limit one (1) or two (2) alcoholic beverages per possession, per I.D, per policy per event;

Management Reserves the right to amend these policies at any time.

Acceptable Forms of ID for Alcohol Service: Valid U.S state issued driver's License

Valid U.S state issued identification card, Valid U.S passport, Valid U.S military ID.

In Massachusetts, you must be 21 years of age to purchase, possess or consume alcoholic beverages.

Underage drinking is illegal and can have severe consequences for young people who

Drink and for adults who provide alcohol beverages to those

Under 21