

A top-down view of a sesame seed bun burger with lettuce, tomato, and onion, next to sliced red onions and pickles on a dark surface.

AGGANIS ARENA

Suites Menu

Boston University

All packages serve approximately 6 guests

SNACK PACKAGE

Bottomless Buttered Popcorn

Chips & Salsa

*Cilantro Lime Salted Corn Tortilla Chips,
House Made Salsa*

Warm Bavarian Pretzel Bites

Pimento Cheese

Small Farm Cheese Board

*Selection of Massachusetts Farm Cheeses
Local Honey, Dried Fruits, Artisan Crackers*

\$90

PIZZA + WINGS

Caesar Salad

*Shaved Parmesan Cheese, Seasoned Croutons,
Creamy Caesar Dressing*

Boneless Buffalo Hot Wings

Buttermilk Blue Cheese or Ranch Dressing, Celery

Choice of Two Pies

*Pepperoni. Cheese. Veggie
Sausage & Brocollini. Spicy Chicken*

\$160

NORTH END

Garden Salad

*Carrots, Cucumbers, Cherry Tomatoes,
Croutons, Balsamic Vinaigrette*

Crispy Chicken Tenders

Honey Mustard

All Beef Hot Dogs

Traditional Accompaniments

Italian Sub

*Capicola, Salami, Shaved, Pepper Ham,
Iceberg Lettuce, Tomato, Aged Provolone*

\$165



A La Carte

All items serve approximately 6 guests

SNACKS

Chips & Salsa

*Cilantro Lime Salted Corn Tortilla Chips,
House Made Salsa*
\$22

Warm Bavarian Pretzel Bites

Pimento Cheese
\$25

Bottomless Buttered Popcorn

\$15

Flash Fried Yukon Gold Potato Chips

Espelette Spiced Chips, Caramelized Onion Dip
\$22

CHILLED PLATTERS

Market Fresh Fruit Display

*Traditional Melons, Citrus, Pineapple,
Berries & Grapes*
\$35

Vegetable Crudités

*Local & Seasonal
Sriracha Buttermilk Ranch*
\$35

Grazing Table

*Whipped Ricotta, Hummus, Harissa, Baba Ghanoush,
Oil Cured Tomatoes, Assorted Crackers & Flatbreads*
\$48

Small Farm Cheese Board

*Selection of Massachusetts Farm Cheeses
Local Honey, Dried Fruits, Artisan Crackers*
\$50

PIZZAS

Gluten Crust Available Upon Request

Pepperoni

Sauce, Mozzarella, Pepperoni
\$26

Cheese

Sauce, Mozzarella
\$26

Veggie

*Sauce, Mozzarella, Artichokes, Roasted Red Peppers,
Broccoli, Olives, Red Onions*
\$28

Sausage & Broccoli

Mozzarella, Sausage, Broccoli, Garlic, Chili Flakes
\$28

Spicy Chicken

*Mozzarella, Red Onions, Basil, Oregano,
Roasted Red Peppers, Garlic Oil*
\$28

All items serve approximately 6 guests

FAN FAVORITES

Crispy Chicken Tenders

Honey Mustard
\$40

Boneless Buffalo Hot Wings

Buttermilk Blue Cheese or Ranch Dressing, Celery
\$42

All Beef Hot Dogs

Traditional Accompaniments
\$26

Grilled Italian Sausage

Onions, Peppers, Spicy Brown Mustard
\$30

Smoked Beef Brisket Mac n Cheese

Brisket, Smoked Gouda Cheese, Crispy Onions,
Toasted Panko
\$45

Clam Chowder

Clams, Potatoes, Cream, Oyster Crackers
\$35

Miniature Burgers

LTO, House Garlic Pickles, Roasted Onions,
Cheddar, Local Rolls
\$35

Meatball BLT Sliders

Meatballs, Pancetta, Arugula, Cured Tomatoes,
Ricotta, Local Rolls
\$35

Italian Sub

Capicola, Salami, Shaved, Pepper Ham,
Iceberg Lettuce, Tomato, Aged Provolone
\$52

Buffalo Style Chicken Wraps

Rotisserie Chicken, Buffalo Sauce, Shaved Celery
\$50

Cider Brine & Applewood Smoked Turkey BLT

Grilled Sourdough, Thick Cut Slab Bacon,
Little Gem Iceberg Lettuce, Hot House Tomatoes,
Black Pepper Aioli
\$52

SALADS

Wedge Salad

Hearts of Romaine, Bacon, Sweet 100 Tomatoes,
Crumbled Blue Cheese, Red Onions,
Buttermilk Blue Cheese Dressing
\$42

Caesar Salad

Shaved Parmesan Cheese, Seasoned Croutons,
Creamy Caesar Dressing
\$42 | Add Grilled Chicken +\$8

DESSERTS

Maple Pecan Bread Pudding

Crème Anglaise, Whipped Cream
\$48

Double Fudge Brownies

Salted Caramel Sauce
\$42

Warm Fresh Baked Cookies

Chocolate Chip
\$38

All items serve approximately 6 guests

NON-ALCOHOLIC

Soft Drinks

*Pepsi | Diet Pepsi | Sierra Mist | Mountain Dew
Mug Root Beer
\$22 - 6 pack*

Juices

*Cranberry | Grapefruit | Orange Juice
\$22 - 4 pack*

Aquafina Water 6 pack

\$22

Perrier Sparkling Water 6 pack

\$24

Fogbuster Coffee

*Regular | Dark | Decaf
\$28*

BEER

Domestic

*Budweiser | Bud Light | Yuengling | Coors Light
Michelob Ultra
\$42 - 6 pack*

Import & Craft

*Heineken | Stella Artois | Sam Adams Lager | Corona
Magners | Bentwater Sluice Juice | Magners
Sam Wicked Hazy | Champ Lager
Seasonal Rotating Offering
\$46 - 6 pack*

Beyond Beer

*Bud Light Seltzer | Truly Seltzer
Babe Bubbles Canned Rose
\$46 - 6 pack*

SPIRITS

Premium Spirits

*New Amsterdam Vodka | Bacardi Rum
Jameson Irish Whiskey | Sauza Tequila
\$8 per 50mL bottle*

Top Shelf Spirits

*Absolut Vodka | Tito's Vodka | Captain Morgan Rum
Hendrick's Gin | Jack Daniels Bourbon
Johnnie Walker Black Scotch | Patron Silver Tequila
\$10 - per 50mL bottle*

Cordials

*Kahlua & Bailey's Irish Cream
\$8 - per bottle*

All items serve approximately 6 guests

WINE

WHITES

Santa Marina

Prosecco NV | Italy
\$36

Ecco Domani

Pinot Grigio | Italy
\$38

Chateau Ste. Michelle Riesling

Riesling | Washington State
\$38

Kendall Jackson

Chardonnay | California
\$40

Oyster Bay

Sauvignon Blanc | New Zealand
\$50

REDS

Apothic

Red Blend | California
\$42

Mark West Pinot Noir

Pinot Noir | California
\$40

Drumheller Cellars Merlot

Merlot | California
\$38

Josh Cellars Cabernet Sauvignon

Cabernet Sauvignon | California
\$55

GARNISHES & MIXERS

Garnish Tray

Lemons, Limes, & Olives
\$10

Individual Garnishes

Lemons, Limes, or Olives
\$3.50

Tabasco Sauce

\$3

Worcestershire

\$3

Cocktail Salt

\$3

Mixers

Bloody Mary, Margarita, Sour
\$5 - each

Club Soda | Ginger Ale | Tonic Water
\$22 - 6 pack

AGGANISARENA