



# SAVOR...

## SUITE MENU

---

### Stockton Arena

● PACKAGES ● SNACKS ● COLD STARTERS ● HOT STARTERS ● BETWEEN THE BREADS ● PIZZA ● SALADS ● SWEETS ● REFRESH ● SUITE INFORMATION ●



# Packages

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

● Available for Event Day Ordering

## South of the Border

125

### Chicken Quesadillas

Served by the dozen

### Nacho Fiesta

Chips, Warm Cheese Sauce, Salsa, Jalapeños and Sour Cream

### Nine Layer Dip

Refried Beans topped with Guacamole, Sour Cream, Jalapeños, Shredded Cheddar Cheese, Black Olives, Green Onions and Cilantro, served with House-made Tortilla Chips

### Churros

With a Sweet Dipping Sauce

[MORE PACKAGES ▶](#)



# Packages

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

- Available for Event Day Ordering

## Just For Fun

117

### Pizza

Choice of 2: Cheese, Hawaiian, Pepperoni, Combination or Veggie

### Mozzarella Sticks

Served with Hot Marinara Sauce

### Caesar Salad

Romaine, Shaved Parmesan, Herbed Croutons, Caesar Dressing

### Bottomless Popcorn

Fresh popped and never runs out

[MORE PACKAGES ▶](#)



# Packages

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

- Available for Event Day Ordering

## The Fremont Street

112

### All Beef Hot Dogs

Relish, Diced Onion, Mustard, Ketchup and Fresh Buns

### Angus Beef Burgers

Onions, Aged Cheddar and Pepper Jack Cheeses served with Fresh Buns, Mustard, Ketchup and Mayonnaise

### House-made Potato Chips and Ranch Dip

### Fresh Baked Cookies

House-made, served by the dozen



# Snacks

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

● Available for Event Day Ordering

**Kettle Cooked Chips ●**

Served with Ranch Dip and Green Goddess Dip 18

**Chips & Salsa ●**

Served with Fresh Tortilla Chips and SAVOR...Salsa 18

**Bottomless Popcorn ●**

Fresh popped and never runs out 22

**Spinach Artichoke Dip**

Served with Fresh Tortilla Chips 35



# Cold Starters

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

## **Nine Layer Dip**

Refried Beans topped with Guacamole, Sour Cream, Jalapeños, Shredded Cheddar Cheese, Black Olives, Green Onions and Cilantro, served with House-made Tortilla Chips 35

## **Farmers Market Crudité** •

An assortment of Fresh Local Garden Vegetables, side of Ranch Dip 28

## **Market Fresh Fruit**

Artistically displayed Seasonal Fresh Cut Fruit 35



# Hot Starters

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

## **Hat Trick •**

Select any 3 of the following: Traditional Wings (12), Boneless Wings (12), Chicken Tenders (8), Mini Corn Dogs (12), Potato Skins (6), Mozzarella Sticks (18) 55

## **Chicken Quesadillas •**

Grilled Flour Tortillas Filled with Chicken, Cheddar and Mozzarella Cheeses, Onions and Peppers, served with Salsa and Sour Cream 45

## **Nacho Fiesta •**

Tortilla Chips served with Warm Cheese Sauce, Red Salsa, Jalapeños and Sour Cream 28

*Keep the Fiesta going, add Chili or Taco Meat 12*

[MORE HOT STARTERS ▶](#)



# Hot Starters

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

## **Buffalo Wings** •

(24) Tossed in your choice of BBQ Sauce, Buffalo Sauce or Garlic Parmesan Sauce 40

## **Boneless Chicken Wings** •

(24) Tossed in your choice of BBQ Sauce, Buffalo Sauce or Garlic Parmesan Sauce 42

## **Potato Skins** •

A dozen Oven Roasted Potato Skins filled with Melted Cheddar and Mozzarella Cheeses, Smoked Bacon Bits and Fresh Green Onions, served with Sour Cream 37

## **Chicken Tenders** •

(24) Crispy Golden Brown Chicken Breast Strips served with Ranch Dressing and BBQ Sauce 43





# Between the Breads

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

- Available for Event Day Ordering

## HOT

### **Stockton Sliders** •

A dozen Grilled Mini Angus Beef Burgers, topped with Caramelized Onions and American Cheese 40

### **BBQ Pulled Pork Sliders** •

Served by the dozen 36

### **Burger Bar** •

Six Grilled Angus Beef Patties, topped with American Cheese or Pepper Jack Cheese on Toasted Buns, served with Lettuce, Tomatoes, Onions and Pickles with Condiments on the side 45

### **Hot Dogs** •

All Beef, Relish, Diced Onion, Mustard, Ketchup and Fresh Buns 45

[MORE BETWEEN THE BREADS ▶](#)



# Between the Breads

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

- Available for Event Day Ordering

## COLD

### Lettuce Wraps

Sliced Grilled Chicken Breast, Iceberg Lettuce and Asian Slaw  
Sweet Chili Sauce and Thai Peanut Sauce for Dipping 37

*Veggie Option 32*



# Pizza

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

## Cheese •

Three Cheese Blend 30

## Pepperoni •

Classic 38

## Garden Vegetable •

Mushrooms, Onion, Green Pepper and Black Olives 36

## Combination •

Pepperoni, Sausage, Green Pepper and Red Onion 41



# Salads

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

## **Santa Fe Chicken Salad**

Mixed Greens, Roasted Corn, Black Beans, Diced Tomatoes, Shredded Cheese, Crispy Tortilla Strips and Chipotle Ranch Dressing 36

*Add Chicken Breast 8*

## **Garden House**

Mixed Greens with Shredded Carrots, Tomato, Cucumber, Red Onion, and Croutons. Choice of Ranch or Italian Dressing 35

*Add Chicken Breast 8*

## **Caesar •**

Romaine Lettuce, Croutons, Shredded Parmesan, Caesar Dressing 35

*Add Chicken Breast 8*



# Sweets

All items serve 4-6 guests unless otherwise specified.

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

## Ice Cream Sundae Bar •

Vanilla Ice Cream served with Chocolate & Caramel Sauce, Chopped Nuts, Whipped Cream and Maraschino Cherries 40

## Fresh Baked Cookies •

A dozen Freshly Baked Chocolate Chip, Oatmeal Raisin, Old-Fashioned Sugar, Peanut Butter and White Chocolate Macadamia Nut Cookies 24

## Sweet Treats Platter •

Assortment of Fresh Baked Cookies and Fudge Brownies 30

## Raspberry Cheesecake Chimichangas •

A dozen Deep Fried Tortilla filled with Cheesecake and a Drizzle of Raspberry 34



# Refresh

## Soft Drinks

6 Pack Cans: Coke, Diet Coke, Sprite 16

## Dasani Water

6 Pack Bottles 18

## Hot Beverages

Regular Coffee, Decaf Coffee, Hot Tea. Serves 6-8 guests 30

## Domestic Beer

6 Pack Cans: Budweiser, Bud Light, Coors Light 30

## Premium Beer

6 Pack Cans: Firestone 805, Sierra Nevada Pale,  
Founders All Day IPA, Kona Big Wave 35

## Wine

Please see our Wine List

[MORE REFRESH ▶](#)

## Vodka

**Grey Goose**  
85

**Svedka**  
40

## Tequila

**Patron Silver**  
100

**Jose Cuervo Silver**  
48

## Rum

**Captain Morgan**  
42

**Bacardi Silver**  
35

## Whiskey

**Jack Daniels**  
60

**Crown Royal**  
65

## Gin

**Tanqueray**  
55

## Scotch

**Chivas Regal**  
70

## Mixers

**Margarita Mix**  
Bottle 15

**Ginger Ale**  
6 Pack 20

**Club Soda**  
6 Pack 20

**Tonic Water**  
6 Pack 20

**51Fifty Regular**  
4 Pack 16

**51Fifty Sugar Free**  
4 Pack 16

**Cranberry Juice**  
15

**Orange Juice**  
16

**Pineapple Juice**  
15



# Suite Information

## Advance Ordering

Food and beverage orders may be placed with the suite catering office by calling (209) 373-1651, during business hours 9am-4pm. On event days, our staff will be able to assist you from 9am to the conclusion of the event. To avoid confusion, please specify suite number, suite owner, date and time of the event for which you are ordering, as well as the name and phone number of the party placing the order. We encourage you to appoint one person to place all orders to develop more effective communication and to avoid duplication of orders.

To ensure that SAVOR will satisfy all of your food and beverage requirements, we request that you place your orders by 12 Noon, three business days prior to the event. For example:

Monday Events ..... order by noon on Wednesday

Tuesday Events ..... order by noon on Thursday

Wednesday Events..... order by noon on Friday

Thursday Events ..... order by noon on Monday

Friday Events ..... order by noon on Tuesday

Saturday Events..... order by noon on Tuesday

Sunday Events..... order by noon on Tuesday

Any orders placed after this time can only be ordered from the Event Day Menu.

[MORE SUITE INFORMATION ▶](#)



**Event Day Menu**

A separate event day menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre event order, not to replace it. Please allow 30 minutes for event day orders. Event day ordering will conclude at the drop of the puck at the beginning of the third period during hockey and one hour prior to the end of all other events.

**Personalized Services**

On event days , a suite attendant will be assigned to your luxury suite. The attendant is there to take your food and beverage orders, and assist in your suite experience. These attendants are responsible for a group of suites.

If you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact the catering office at (209) 373-1651. Please allow 5 business days notification to ensure your request can be accommodated.

**Payment Procedures**

Payment options are cash, Visa, MasterCard or American Express. Information provided on the Credit Card Authorization Form will determine the payment information for each suite. For your convenience, a credit card number and list of authorized signers can be placed on file to settle food and beverage purchases. Please notify the catering office at (209)373-1651.

**Administration Charges And Taxes**

All food and beverage charges are subject to a 9% Sales Tax and 20% Administration fee. This administration fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

**Cancellations**

Should you need to cancel your event order , please contact the catering office at (209) 373-1651. If your cancellation request is made 24 hours prior to the event, you will incur no charges. If the request is not made within the 24 hour minimum a 50% charge will be assessed on food and beverage invoices and 100% of the attendant fee.

**Alcoholic Beverages**

SMG Food and Beverage LLC, as a licensee, is responsible for the administration of the sales and service of alcohol beverages in accordance with the laws and regulations of the state of CALIFORNIA. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the Stockton Arena.

California State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcohol in their suite.

Pre order alcohol will be put into your suite prior to your arrival. Any left over beverages from the event will be locked up and must stay in the suite for future events.

**Contact Us**

Catering and Suite Sales: (209)373-1651. We look forward to serving you at the Stockton Arena.