



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

150

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

Dulce de Leche Chimmichnangas

[MORE PACKAGES ▶](#)



Packages

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Just For Fun

170

Pizza

Choice of (2) David's Pizzas: Cheese, Hawaiian, Pepperoni, Combination or Veggie

Mozzarella Sticks

(18) 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

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The Fremont Street

150

All Beef Hot Dogs

(6) Relish, Diced Onion, Mustard, Ketchup and Fresh Buns

Angus Beef Burgers

(6) 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

House-made Potato Chips and Ranch Dip

Fresh Baked Cookies

House-made, served by the dozen



Snacks

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• Available for Event Day Ordering

Bottomless Popcorn •

Fresh popped and never runs out 25

Chips & Salsa •

Served with Fresh Tortilla Chips and SAVOR...Salsa 20

Kettle Cooked Chips •

Served with Ranch Dip and Green Goddess Dip 20



Cold Starters

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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 45

Farmers Market Crudité •

An assortment of Fresh Local Garden Vegetables, side of Ranch Dip 30

Market Fresh Fruit

Artistically displayed Seasonal Fresh Cut Fruit 45



Hot Starters

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Hat Trick •

Select Any 3 of the Following: Traditional Wings (12 pieces), Boneless Wings (12 pieces), Chicken Tender (8 pieces), Mini Corn Dogs (12 pieces), Potato Skins (6 pieces), Mozzarella Sticks (18 pieces) 65

Chicken Quesadillas •

One dozen Grilled Flour Tortillas Filled with Chicken, Cheddar and Mozzarella Cheeses, Onions and Peppers, served with Salsa and Sour Cream 55

Nacho Fiesta •

Tortilla Chips served with Warm Cheese Sauce, Red Salsa, Jalapeños and Sour Cream 30

Keep the Fiesta going, add Chili or Taco Meat 45

MORE HOT STARTERS ►



Hot Starters

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Traditonal Wings •

(24) Tossed in Your Choice of BBQ Sauce, Buffalo Sauce or Lemon Pepper Sauce 50

Boneless Chicken Wings •

(24) Tossed in Your Choice of BBQ Sauce, Buffalo Sauce or Lemon Pepper Sauce 45

Potato Skins •

One dozen Oven Roasted Potato Skins filled with Melted Cheddar and Mozzarella Cheeses, Smoked Bacon Bits and Fresh Green Onions, served with Sour Cream 55

Chicken Tenders •

(24) Crispy Golden Brown Chicken Breast Strips served with Ranch Dressing and BBQ Sauce 55



Between the Breads

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HOT

Stockton Sliders •

A dozen Grilled Mini Angus Beef Burgers, topped with Caramelized Onions and American Cheese 60

BBQ Pulled Pork Sliders •

Served by the dozen 60

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 60

Hot Dogs •

(6) All Beef Hot Dogs in Warm Buns. Served with Ketchup, Mustard, Relish and Diced Onions 38

MORE BETWEEN THE BREADS ►



Between the Breads

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• 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 35

Veggie Option 32

We proudly serve



Pizza

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

Freshly Prepared Pizza (16 slices) •

Choice of:

Cheese •

Three Cheese Blend 30

Pepperoni •

Classic 40

Vegetarian •

Mushrooms, Onion, Green Pepper and Black Olives 36

Combination •

Pepperoni, Sausage, Green Pepper and Red Onion 42

Hawaiian •

Ham and Pineapple 45

Meat •

Salami, Sausage, Bell Pepper and Onion 48

Heat Pizza •

Pepperoni, Hot Links, Pineapple, Onion and Hot Honey 42



Salads

All items serve 4-6 guests unless otherwise specified.

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● Available for Event Day Ordering

Santa Fe Salad

Mixed Greens, Roasted Corn, Black Beans, Diced Tomatoes, Shredded Cheese, Crispy Tortilla Strips and Chipotle Ranch Dressing 40

Add Chicken Breast 8

Garden House

Mixed Greens with Shredded Carrots, Tomato, Cucumber, Red Onion, and Croutons. Choice of Ranch or Italian Dressing 38

Add Chicken Breast 8

Caesar ●

Romaine Lettuce, Croutons, Shredded Parmesan, Caesar Dressing 38

Add Chicken Breast 8



Sweets

All items serve 4-6 guests unless otherwise specified.

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• Available for Event Day Ordering

Ice Cream Sundae Bar •

Vanilla Ice Cream served with Chocolate & Caramel Sauce, Chopped Nuts, Whipped Cream and Maraschino Cherries 45

Fresh Baked Cookies •

A dozen Freshly Baked Chocolate Chip, Oatmeal Raisin, Old-Fashioned Sugar, Peanut Butter and White Chocolate Macadamia Nut Cookies 25

Sweet Treats Platter •

Assortment of Fresh Baked Cookies (6) and Fudge Brownies (6) 30

Raspberry Cheesecake Chimichangas •

One dozen Deep Fried Tortilla filled with Cheesecake and a Drizzle of Raspberry 38



Refresh

Soft Drinks

6 Pack Cans: Coke, Diet Coke, Sprite 25

Dasani Water

6 Pack Bottles 20

Hot Beverages

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

Domestic Beer

See Beer List for our current offerings. 39

Premium Beer

See Beer List for our current offerings. 45

MORE REFRESH ►

Wine

See Wine List for our current offerings.

Vodka

Grey Goose
140

Svedka
60

Tequila

Patron Silver
160

Jose Cuervo Silver
80

Rum

Captain Morgan
80

Bacardi Silver
80

Cognac

Hennessy
160

Whiskey

Crown Royal
120

Jack Daniels
100

Jim Beam
80

Fireball
80

Seagram's 7
60

Gin

Beefeater
80

Scotch

Chivas Regal
120

Mixers

Margarita Mix
Bottle 15

Ginger Ale
6 Pack 20

Club Soda
6 Pack 20

Tonic Water
6 Pack 20

Redbull
4 Pack 25

Redbull Sugar Free
4 Pack 25

Cranberry Juice
15

Orange Juice
20

Pineapple Juice
15



Suite Information

Advance Ordering

Food and beverage orders may be placed with the suite catering office by calling (209) 373-1722, 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 ►](#)

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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) 373-1722. 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) 373-1722.

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) 373-1722. 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) 373-1722 or email us at suitescatering@asmstockton.com. We look forward to serving you at the Stockton Arena.