



2017 Suite Menu



Welcome

Spectra Food Services & Hospitality welcomes you to Talen Energy Stadium

As the exclusive provider of food and beverage, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. Spectra's staff is constantly striving to set industry benchmarks in food quality, service and amenities for our guest. We are here to ensure that your Talen Energy Stadium experience is superb!

Our suite menu features a wide array of foods from customized packages, appetizers, salads, sandwiches, decadent desserts and complete beverage service.

Please call us with questions, special requests or to place an order.

Thank you for giving Spectra the opportunity to serve you.

**Suite Catering Manager
Stephanie Bellomo
610-859-3124**

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SPECTRA
BY COMCAST SPECTACOR



Classic Line-Up

Serves Approximately 14 People For \$625

Potato Chips and Dip

Served with roasted garlic and parmesan dip.

Fruit Platter

The freshest fruits of the season are served with homemade yogurt dipping sauce.

Potato Salad

Tender red skinned potatoes tossed with fresh celery and onions in a seasoned mayonnaise dressing.

Chicken Wings

Traditional wings served with bleu cheese dressing, hot sauce and celery.

Burgers

We take the finest beef and season the already flavorful patties then charbroil them to perfection. Served with fresh rolls and traditional accompaniments.

Hot Dogs

All beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and fresh rolls.

Cookies and Brownie Platter

Freshly baked assorted cookies and brownies.



A Little Bit Of Fun

Serves Approximately 14 People For \$625

Potato Chips and Dip

Served with roasted garlic and parmesan dip.

Vegetable Platter

Fresh seasonal vegetables served with ranch dipping sauce.

SLIDER BAR- CHOICE OF THREE OF THE FOLLOWING:

Turkey Burger

Served with Cranberry Celery Relish

Cuban

Thinly sliced Pork, Ham and Swiss cheese.
Topped with yellow mustard & pickles, served on a mini pretzel roll.

Cheesesteak

Chicken Cheesesteak

BBQ Pulled Pork

Burgers

Served with Bacon Mayo

Buffalo Chicken

Topped with Bleu Cheese Crumbles

Grilled Chicken

Topped with Creamed Spinach

Italian Meatball

Topped with Melted Mozzarella

Eggplant Parm

Topped with Pomodoro Sauce

Black Bean Veggie

Served with Sriracha Slaw

Cookie Platter

Freshly baked assorted cookies





Chester Philly

Serves Approximately 14 People For \$575

Soft Pretzels

Fresh Vegetable Platter

Fresh seasonal vegetables served with ranch dipping sauce.

Chester Cuban

Thinly sliced pork and ham with Swiss cheese, yellow mustard and pickles served on a Union Shield Pretzel.

Philadelphia Cheese Steaks

Shaved Philadelphia beefsteak, American cheese and grilled onions served with fresh rolls.

Pasta Salad

Pasta tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and parmesan cheese and dressed in a light lemon basil dressing.

Mini Sweet Sampler

Assorted macaroons, cannoli, cream puffs, mini cakes and éclairs.



Playmaker's Choice

Serves Approximately 14 People For \$550

Freshly Popped Popcorn

Fresh Vegetable Platter

Fresh seasonal vegetables served with ranch dipping sauce.

Classic Caesar Salad

Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and Garlic croutons.

***Add grilled breast of chicken to your salad**

\$45

Chicken Tenders

Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with cilantro ranch, honey mustard & BBQ dipping sauces.

Hot Dogs

All beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and fresh rolls.

Cookies and Brownie Platter

Freshly baked assorted cookies and brownies.





Yellow Card Starters

All Starters & Appetizers Serve Approximately 14 People

Shrimp Cocktail Three dozen jumbo shrimp, steamed and chilled. Served with cocktail sauce and lemon wedges.	\$210	*Vegetable Platter Fresh seasonal vegetables served with ranch dipping sauce.	\$70
Cuban Sliders Thinly sliced Pork, Ham and Swiss cheese. Topped with yellow mustard & pickles served on a mini pretzel roll.	\$160	Hummus Sampler A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus and seasoned pita chips and tangy green olives.	\$50
Fruit, Veggie & Cheese Combination Domestic and imported cheeses served with crackers, seasonal fresh fruit, and garden fresh vegetables and ranch and yogurt dipping sauces.	\$150	Bruschetta House made tomato basil bruschetta. Served with herb grilled crostini.	\$50
Antipasto Platter Shaved salami, prosciutto and asparagus pinwheels grilled and marinated Portobello mushrooms, artichoke hearts, roasted red peppers, olives, provolone cheese, fresh mozzarella and tomato salsa. Served with herb grilled crostini.	\$140	*Trio of Salsas A bottomless basket of tri-colored crispy corn tortilla chips and fresh spicy red salsa, chipotle salsa, and black bean salsa. Upgrade your order Add: salsa verde, pico de gallo, sour cream and fresh homemade guacamole.	\$45 \$25
Cheese Platter Domestic and imported cheese. Served with a variety of crackers and garnished with grapes.	\$125	Basket of Soft Pretzels	\$40
*Fruit Platter The freshest fruits of the season are served with homemade yogurt dipping sauce.	\$80	*Potato Chips and Dip Served with roasted garlic and parmesan dip.	\$25
		*Popcorn	\$16



Red Card Appetizers

All Hot Appetizers Serve Approximately 14 People

Slider Bar Crab Cake Served with Mango cilantro salsa	\$250	Italian Meatball Topped with Melted Mozzarella	\$160
Turkey Burger Served with Cranberry Celery Relish	\$170	Eggplant Parm Topped with Pomodoro Sauce	\$150
Cheesesteak	\$160	Black Bean Veggie Served with Sriracha Slaw	\$150
Chicken Cheesesteak	\$160		
BBQ Pulled Pork	\$160	Coconut Shrimp	\$210
Burgers Served with Bacon Mayo	\$160	Shrimp cooked in Tempura Batter with Coconut, Ginger and Cinnamon. Served with Asian Sesame Chili Sauce	
Buffalo Chicken Topped with Bleu Cheese Crumbles	\$160	Crawfish Monica	\$210
Grilled Chicken Topped with Creamed Spinach	\$160	Rotini Pasta and Crawfish tossed in a Spicy Creole Cream Sauce.	
		Kickin Chicken N Waffles	\$195
		Waffles glazed with a Honey Maple Buffalo Butter Sauce topped with Chicken Tenders tossed in same sauce.	





Red Card Appetizers

All Hot Appetizers Serve Approximately 14 People

*Trio of Wings Traditional wings tossed in Garlic Parmesan, BBQ Sauce and our House made Asian Sauce.	\$195	Cheese Steak Pierogies Locally made Pierogies served with sautéed onions.	\$150
*Chicken Wings Traditional wings served with bleu cheese dressing, hot sauce and celery.	\$175	Buffalo Chicken Pierogies Locally made Pierogies served with sautéed onions.	\$150
*Honey Sriarcha Chicken Tenders Breaded strips of chicken breast fried to a delicate, crunchy golden brown and tossed in a Honey Sriarcha Sauce	\$175	*Chicken Tenders Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with cilantro ranch, honey mustard & BBQ dipping sauces.	\$140
Tacos Choice of Ground Beef or Shredded Chicken served with traditional toppings and choice of either Hard Shell or Soft Shell.	\$160	*Baked Macaroni and Cheese Chef's House Made Macaroni and Cheese.	\$130
Lobster Pierogies Locally made Pierogies served with sautéed onions.	\$170	Franks in Puff Pastry All beef franks wrapped in flaky puff pastry dough.	\$120
Potato Pierogies Locally made Pierogies served with sautéed onions.	\$150		
Chicken Cheesesteak Pierogies Locally made Pierogies served with sautéed onions.	\$150		

* Food available event day



Sandwiches

All Sandwiches Serve Approximately 14 People

<p>*Burgers \$200 We take the finest beef and season the already flavorful patties then charbroil them to perfection. Served with fresh rolls and traditional accompaniments.</p>	<p>Turkey Burger \$170 Topped with Cranberry Celery Relish</p>
<p>*Philadelphia Cheese Steaks \$180 Shaved Philadelphia chicken or beefsteak, American cheese and grilled onions served with fresh rolls.</p>	<p>*Marinated Grilled Chicken \$165 Grilled chicken breast served with creamed spinach and a platter of provolone cheese with fresh rolls.</p>
<p>Italian Hoagie \$175 Italian salami, capicola, prosciutto and provolone cheese on an Italian baguette with cracked black pepper and olive oil dressing.</p>	<p>Marinara Meatball \$165 Meatballs in house made marinara served with mini torpedo rolls.</p>
<p>Chicken Caesar Club Sandwich \$170 Ciabatta Bread sliced and topped with Caesar Dressing, Arugula, Sun Dried Tomatoes, Shaved Parmesan, Crispy Pancetta and Sliced Chicken.</p>	<p>*Italian Sausage \$165 Grilled mild Italian sausage with peppers and onions served with fresh rolls.</p>
<p>Chicken Parmesan Sandwich \$170 Chicken fried to a crunchy golden brown and topped with marinara sauce and Mozzarella Cheese. Served with fresh rolls.</p>	<p>Eggplant Parmesan Sandwich \$160 Eggplant fried to a crunchy golden brown and topped with marinara sauce and Mozzarella Cheese. Served with fresh rolls.</p>
	<p>Sausage Smacker \$155 Seasoned sausage bites tossed in a sweet buffalo sauce served with mini rolls.</p>
	<p>*Hot Dogs \$140 All beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and fresh rolls.</p>





Salads & Pizza

All Salads Serve Approximately 14 People

Summer Wrap Grilled Chicken, Apples, Brie Cheese & Cranberry wrapped in a Flour Tortilla.	\$160
Tomato and Mozzarella Slices of fresh tomatoes and mozzarella topped with basil and drizzled with olive oil and balsamic vinegar.	\$90
Crispy Spinach & Bacon Salad Fresh Spinach and Bacon sautéed, served warm and topped with croutons	\$80
*Classic Caesar Salad Hand tossed crisp whole hearts of romaine lettuce served with Caesar dressing, parmesan cheese and garlic croutons. Add grilled chicken breast	\$80 \$45
Pasta Salad Pasta tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and parmesan cheese and dressed in a light lemon basil dressing.	\$70
Potato Salad Tender red skinned potatoes tossed with fresh celery and onions in a seasoned mayonnaise dressing.	\$70
*Pizza A hearty 8 slice pizza	\$35 per pie
Choice of: Cheese, Pepperoni, Veggie or Meat Lovers.	



Overtime

Desserts & Sweets Serve Approximately 14 People, Unless Otherwise Noted

Let them Eat Cake!

We will provide personalized, decorated layer or ice cream cakes for your next celebration: birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your Suite at a specified time. Orders must be placed at least three business days prior to your celebration needs. Price varies per cake

Vanilla Bean Cheese Cake

\$85

Mini Sweet Sampler

Assorted macaroons, cannoli, cream puffs, assorted mini cakes and éclairs.

\$65

*Cookie & Brownie Platter

Assorted cookies and brownies.

\$60

Assorted brownies featuring decadent chocolate and salted caramel pretzel.

*Assorted Cookies

\$40

An assortment of fresh baked cookies.

*Musselman's Apple Sauce Basket

\$35

Assorted Musselman's Applesauce packets.

*Turkey Hill Ice Cream

Quarts of Gelato

\$12

Pints of Turkey Hill Ice Cream

\$6

Ice Cream Sandwiches

\$5

Vanilla Fudge Cones

\$5

* Food available event day



***Brownies**

\$45



Spirits Of Chester

Liquor - 750 ML Bottles

VODKA

Grey Goose	\$115
Ketel One	\$95
Finlandia	\$65
New Amsterdam	\$55
Pinnacle	\$50
Pinnacle Orange	\$50
Pinnacle Peach	\$50
Smirnoff Green Apple	\$50

GIN

Bombay Sapphire	\$85
Bombay Dry	\$65
New Amsterdam	\$50

TEQUILA

El Jimador Anejo	\$80
Jose Cuervo Gold	\$70
El Jimador Reposado	\$70
El Jimador Blanco	\$70

RUM

Captain Morgan	\$60
Bacardi	\$60
Malibu	\$60
New Amsterdam	\$50

COGNAC

Courvoisier	\$110
Salignac	\$70

SCOTCH/WHISKEY BLENDS

Johnnie Walker Black	\$125
Jameson	\$95
Gentleman's Jack	\$95
Crown Royal	\$95
Makers Mark	\$95
Jack Daniels	\$80
Jack Daniels Fire	\$80
Jack Daniels Honey	\$80
Dewar's White Label	\$70
J & B Rare Scotch	\$70
Southern Comfort	\$60
Canadian Club	\$50
Seagrams 7	\$45
Seagrams VO	\$45

CORDIALS

Grand Marnier	\$115
Disaronno Amaretto	\$80
Bailey's Irish Cream	\$75
Kahlua	\$55



Spirits Of Chester

*BEER

16 oz - served by the six pack

Coors Light	\$42
Bud Light	\$42
Bud	\$42
Miller Lite	\$42

12 oz - served by the six pack

Corona	\$40
Corona Light	\$40
Stella Artois	\$40
Blue Moon	\$40
Sierra Nevada	\$40
Dogfish Head 60 Min IPA	\$40
Dogfish Head 90 Min IPA	\$40
Red Bridge GLUTEN FREE	\$40
O'Douls Non Alcoholic	\$40

*WINES BY THE BOTTLE - 750ML BOTTLES

Merlot Red Rock	\$55
Pinot Noir Brindlewood	\$55
Sauvignon Blanc Sterling	\$55
Chardonnay Little Black Dress	\$40
Pinot Grigio Little Black Dress	\$40
Cabernet Little Black Dress	\$40





Spirits Of Chester

*SOFT DRINKS

20 oz - by the six pack

SMART Water

\$30

Vitamin Water

Acai Blueberry Pomegranate - XXX

\$30

Fruit Punch (Revive) - Zero

\$30

Coke

\$25

Coke Zero

\$25

Diet Coke

\$25

Sprite

\$25

Root Beer

\$25

Dr. Pepper

\$25

Ginger Ale

\$25

10 oz Tonic Water

\$20

10 oz Club Soda

\$20

Turkey Hill Iced Tea

\$25

Turkey Hill Lemonade

\$25

Turkey Hill Green Tea

\$25

*COFFE & TEA

Coffee

\$20

Decaffeinated Coffee

\$20

Hot Tea

\$20

Hot Cocoa

\$20

* FRUIT JUICE

5.5 oz cans – by the six pack

Cranberry Juice

\$16

Grapefruit Juice

\$16

Orange Juice

\$16

Pineapple Juice

\$16

Apple Juice Bottles

\$20

Cranberry Juice Bottles

\$20

Orange Juice Bottles

\$20

* BAR ADD-ONS

Dry Vermouth

\$26

Sweet Vermouth

\$26

Angostura Bitters

\$15

Rose's Lime Juice

\$15

Bloody Mary Mix

\$15

Margarita Mix

\$15

Sour Mix

\$15

Grenadine

\$15

Cocktail Olives

\$4

Lime Wedges

\$4

Lemon Wedges

\$4

Orange Wedges

\$4

Maraschino Cherries

\$4



Suite Catering Terms & Conditions

Personalized Services

During events, a Suite attendant will be assigned to deliver your food and beverages orders, take additional orders, and periodically assist in maintaining your Suite. Should you desire a dedicated Suite attendant to remain exclusively in your Suite for an event, please contact the Suite catering office at 610-859-3124 and allow 72 hours advance notice to ensure your request can be accommodated. The cost for a private Suite attendant is \$100 per event.

Menus

As the preferred caterer of the Talen Energy Stadium, Spectra is committed to the highest standards of quality and service. Our staff has customized food packages featuring regional favorites consisting of everything from Appetizers, Salads, and Sandwiches to Delightful Desserts. Packages are designed to accommodate 14 guests, and as your order depletes, you can replenish from our Event Day Menu at an additional charge. All food is prepared and delivered fresh to your Suite from our kitchen.

Advance Ordering

Advance ordering is necessary to achieve the utmost in presentation, service, quality and freshness at the best value. To facilitate this process, we require that advance orders are received no later than 3 business days before the event.

Advance orders may be placed through Spectra Suite Catering, by phone, by email or by completing and faxing an advanced order form.

Event Day Ordering

A less extensive "Event Day Menu" will also be available in your Suite for last minute arrangements and additional requests. Orders may be placed with your Suite attendant. Event day ordering is provided as a convenience to you and your guests, however, it is meant to supplement your pre-event order not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

Cancellation Policy

Should you need to cancel your food and beverage order, please contact the Suite Catering office at 610-859-3127, with your cancellation request, at least 24 hours prior to the event. Suite orders canceled within the 24-hour minimum will be assessed 50% of invoice on food and beverage and 100% of the guest attendant invoice.

Delivery, Equipment And Disposable Wares

Unless otherwise requested, food and beverage orders will be delivered to your Suite when gates open for the event. Please note that all fried foods will be delivered upon arrival in your suite in order to provide the best product possible. All Suites will be provided with the necessary holding equipment, serving utensils, and disposable wares.





Suite Catering Terms & Conditions

Management Charge And Taxes

All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip.

The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Food and beverages are subject to all current and applicable local and state sales tax.

Alcoholic Beverages

It is not permitted to bring in beverages or to leave the facility with leftover beverages. Pennsylvania 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 alcoholic beverages in their Suite.

Spectra reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at Talen Energy Stadium, Spectra takes very seriously its responsibilities under the law concerning the service of alcohol, and we ask that you do the same.

You must ensure that all persons who consume alcoholic beverages in your Suite are TWENTY-ONE YEARS of age or older. Please request appropriate identification (e.g., photo driver's license) to ensure that your guests are of legal age. Spectra, for example, requires identification from anyone appearing to be under the age of 40, you may wish to adopt a similar policy in your Suite. The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. Spectra will supply appropriate signage for you in the bar area of your Suite.



Payment Options

Listed below are the payment options for our Suite Holders. Please take the time to review your options and decide which payment arrangements will best suit the needs of you and your guests. Then, simply sign the payment agreement and return it to the Spectra Suite Catering office at your earliest convenience. Please note that all Suites will be required to provide a back up payment in the form of a credit card which will not be charged unless all other payment options fail. Any company that is tax exempt must provide notification of exemption before placing food and beverage orders.

Option #1: Credit Card On File

As a Suite holder, you may place a credit card on file with the Spectra Suite Catering office to be used for food and beverage charges. At the end of an event, you will just be required to sign the customer summary, eliminating the need to present a credit card. Copies of the customer summaries will be sent to you from the Spectra Suite Catering office to assist in the reconciliation of your credit card.

Option #2: Event Day Payment

Payment for a one time event is an option in which the guests of the Suite are responsible for all food and beverage charges incurred during each individual session. All charges will be posted to this credit card during the course of the event and a signature will be required at the end of the event. Should the guests decide to pay cash the credit card voucher will be discarded.

Option #3: Advance Payment

Advance payment for food and beverage arrangements in the Suite is always an option. The Suite Catering office will provide you, in advance, with a total of all charges for the order and arrangements can then be made for payment. Advance payments by company or personal check must be received at least 2 Weeks prior to the day of the event. Advance Payments of Cash, Credit Card or Cashiers Check must be provided 72 hours prior to your event. Any food or beverage purchases that occur during the event and that are over and above the initial order will be handled on an a la carte basis and our guest attendants will be required to ask for payment at the time the order is placed.





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