



Lenovo
Center

2024-25
PREMIUM SUITES MENU

WELCOME

As the official caterer of Lenovo Center, our mission at VAB Catering, Inc. is to:

"Always provide the ultimate arena guest experience through a variety of delicious menus with our friendly, well-trained staff that is committed to top notch service."

It is our pleasure to serve you and your guests in the comfort of your private suite here at Lenovo Center. Our culinary staff, led by Executive Chef Dennis Atkinson, has prepared this menu with selections that will excite your guests and maintain the highest levels of quality during each event. The server assigned to your suite will make sure that we meet your every need throughout each event, our goal is always that your guests leave the arena WOWed by their experience. Please take a few minutes to read over this menu, it contains all the valuable information you need to plan and order your food and beverage selections.

If you have any questions, your Suite's F&B Team (listed below) are here to help.

OUR TEAM



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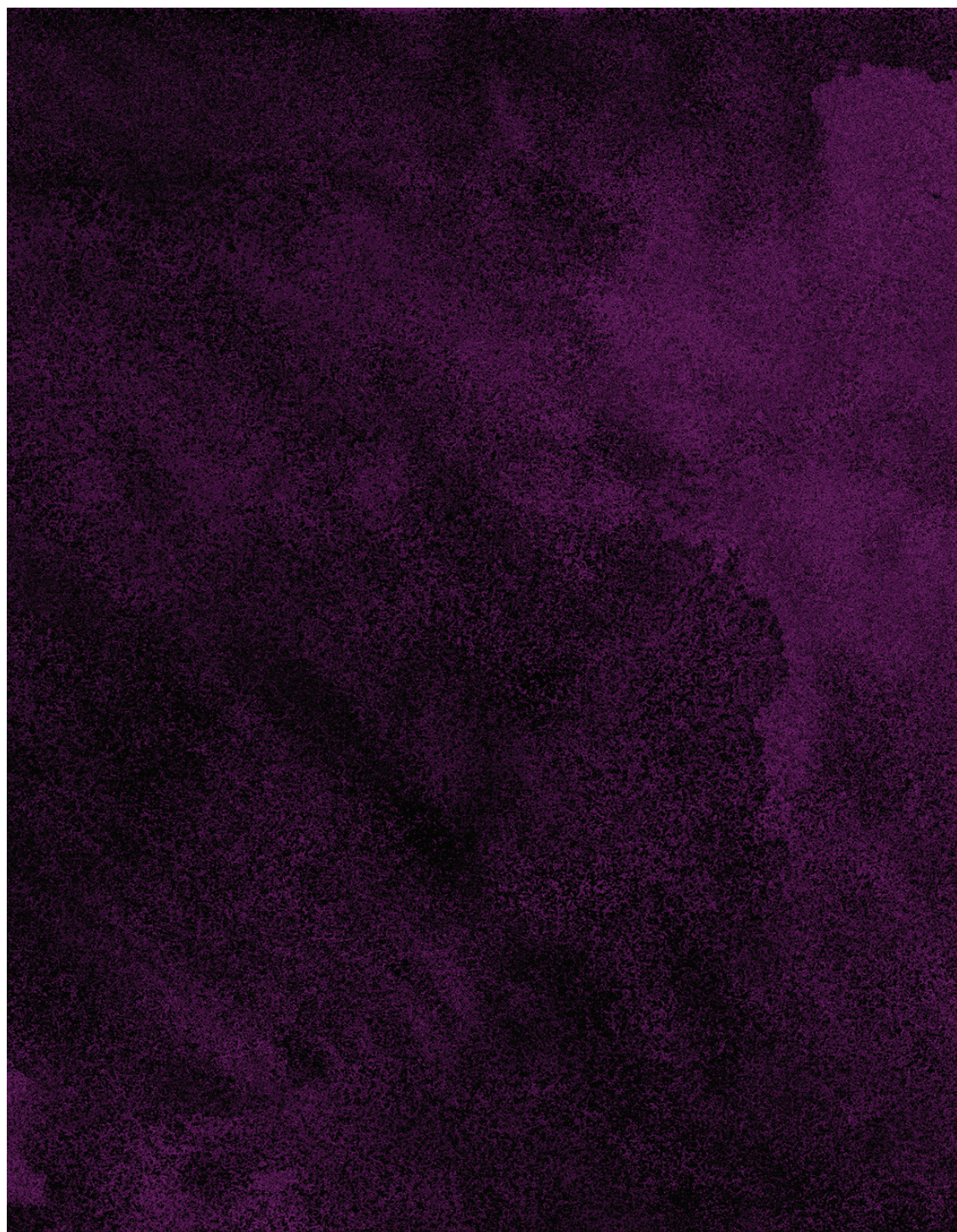
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ORDERING

PLACING A ORDER

In order to meet all your Food and Beverage needs, we require that you place your orders no later than Noon EST three (3) business days prior to the event.

Schedule for Food and Beverage Pre-Order Deadlines:

Event Day	Order Deadline
Sunday Monday Saturday	Wed. @ 12PM EST
Tuesday	Thur. @ 12PM EST
Wednesday	Fri. @ 12PM EST
Thursday	Mon. @ 12PM EST
Friday	Tuesday @ 12PM EST

Once you have made your selections for your suite and are ready to order follow the steps listed below to submit your order.

1. Log in using credentials provided by Suites F&B Team
2. Enter payment method
 - Credit card added will not be charged until conclusion of event
4. Select event
5. Choose beverage option and add to order
 - Locked Fridge
 - Unlocked Fridge
 - Water & Soda Only
6. Add food items to order
 - Each item has a description when you open it
7. When ready to submit, locate cart at top right-hand corner of page
8. Review Order
9. Add special instructions you want Suites F&B Team to know
 - Be sure to save Instructions
10. Place Order

Once your order is submitted, the Suites F&B Team will take it from here! Should you want to make revisions, or have questions, please contact one of the Suites F&B Managers.

MISSED THE DEADLINE?

The Event Day Menu is available to order from at all times including during the event. This menu is limited to items that are readily accessible and preparable in mass quantity on a busy event day. Please allow up to one (1) hour for delivery of all food orders placed during the event.

Event Day Menu can be found in section 6.

BEVERAGE OPTIONS

Each suite is furnished with a fully stocked refrigerator. There are three (3) options for how you use it.

Locked Fridge — Please add this item to your order (\$0.00) if you'd like the fridge locked with no access for guests to consume beverages. Guests are able to get beverages from bars or stands on the concourse.

Unlocked Fridge — Please add this item to your order (\$0.00) if you'd like the fridge to be open and unlocked upon your arrival to your suite. We are unable to customize each fridge, if you know your group will drink a select beverage heavily please add that in the special instructions and we will have extra cans/bottles of that beverage in an iced tub on the counter. You will only be charged for beverages consumed, not the entire contents of the fridge.

Water & Soda Only — Please add this item to your order if you only want water and soda available for your group to consume. We will create an assortment of our options and have them in an iced tub on the counter. With this selection, your fridge in the suite (stocked with alcohol) will be locked and inaccessible by guests. You will only be charged for consumed beverages out of the tub.

LOOKING FOR LIQUOR? HIRE A BARTENDER!

A private bartender (stationed in your suite) with an expansive selection of spirits and mixers will be provided for a specified cost per drink. The total drink charge will be added to your bill at settlement. Please provide one (1) week notice when requesting a bartender for your suite. We will add a \$250.00 charge to your bill once a bartender has been confirmed for the suite. Contact the Suites Food and Beverage Team to get it set up!

Beer and wine are self-serve and do not require a private bartender.



PACKAGES



CLASSIC SOUTHERN

\$540 (10-12 people) or \$810 (15-18 people)

NC BBQ Co Pulled Pork ● ●

Buffalo Chicken Wings ●

Sautéed Green Beans ● ● ●

Sweet Onion Hushpuppies ●

Cheddar Mac'n'Cheese ●

Southern Dip Sampler

pimento cheese, sweet onion & bacon, creamy collard green

Fresh Fruit Salad ● ● ●

Banana Pudding Cups ●

Unlimited Popcorn ● ● ●

METROPOLITAN SOUTHERN

\$660 (10-12 people) or \$990 (15-18 people)

Smoked BBQ Beef Brisket ● ● ●

Beer Battered Chicken Tenders

Broccoli and Cheddar Casserole ●

Mac'n'Beer Cheese ●

Sweet Potato Spinach Salad ● ●

orange-chipotle dressing

Farmer's Market Spread

S'more D'oeuvres ●

Unlimited Popcorn ● ● ●

BACKYARD GRILL

\$600 (10-12 people) or \$900 (15-18 people)

Grilled 1/3lb Burgers ● ●

All Beef Hotdogs ● ●

Loaded Tots

Buffalo Chicken Dip ●

Toasted Flatbread Sandwich Squares

margherita & smoked BBQ chicken

Frips and Dips ●

french onion & cheddar-bacon

Strawberry Shortcake ●

Unlimited Popcorn ● ● ●

1ST STAR

\$780 (10-12 people) or \$1170 (15-18 people)

Seared Sicilian Beef Tips ●

tuscan compote & burgandy jus

Chicken Cordon Bleu with Dijon Alfredo

Scalloped Potatoes au Gratin ● ●

Roasted Brussel Sprouts ● ● ●

balsamic glaze

Shrimp Cocktail ● ●

Cobb Salad ●

Cheesecake Bites ●

Unlimited Popcorn ● ● ●



FOOD SAFETY & ALLERGY AWARENESS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Vegetarian



Gluten Free



Dairy Free

BUON APPETITO

\$660 (10-12 people) or \$990 (15-18 people)

Marinara Meatballs

Three Cheese Ravioli 🌱

Roasted Vegetable Medley 🌱 🍷 🥚

Stromboli Sampler

hot ham & cheese, sausage & pepperoni, cheese

Caprese Skewers 🌱 🍷

tomato, fresh mozzarella, basil, balsamic glaze

Caesar Salad 🌱

Tiramisu Shooters and Cannoli 🌱

Unlimited Popcorn 🌱 🍷

ASIAN FUSION

\$720 (10-12 people) or \$1080

Ginger Pork Dumplings 🥚

Sweet and Sour Chicken 🥚

Kimchi Fried Rice 🌱 🥚

Tempura Vegetables 🌱

Sesame Seared Ahi Tuna 🥚

pickled ginger, wontons, wasabi

Tomato Cucumber Salad 🌱 🥚

Dessert Bars 🌱

Unlimited Popcorn 🌱 🍷 🥚

GAME DAY ALL-STARS

\$600 (10-12 people) or \$900 (15-18 people)

NC BBQ Pulled Pork 🍷 🥚

Buffalo Chicken Wings 🥚

Veggie Spring Rolls 🌱

Loaded Tots

Mixed Green Salad 🌱 🍷 🥚

Farmers Market Spread

Brownies, Blondies & Cookies 🌱

Unlimited Popcorn 🌱 🍷 🥚

ANTOJITOS

\$660 (10-12 people) or \$990 (15-18 people)

Fiesta Chicken Tortas

chipotle aioli

Baja Burger Sliders

Enchilada Pork Bites 🍷 🥚

sweet pepper chile rice

Tres Queso Taquitos 🌱

guacamole

Salsa Sampler 🌱 🍷 🥚

salsa roja, roasted corn & black bean, pepper-piña, tortilla chips

Mexican Chopped Salad 🌱 🍷

Dulce de Leche Tortes 🌱

Unlimited Popcorn 🌱 🍷 🥚



FOOD SAFETY & ALLERGY AWARENESS

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À LA CARTE

CRUNCHY AND SALTY

Serves 12 people

Popcorn - Bottomless \$35   

Arena Snack Mix \$50 

Frips & Dips \$60 

house made frips, french onion dip,
cheddar-bacon dip

Salsa Sampler \$90   

salsa roja, roasted corn & black bean,
pepper-piña, tortilla chips

M & M's \$45  

plain or peanut

CHILLED TO PERFECTION

Serves 12 people

Farmers Market Spread \$145

fresh fruit, artisan cheeses, cured meats

Shrimp Cocktail \$195  

jumbo shrimp, house made cocktail sauce

Sesame Seared Ahi Tuna Platter \$225 

sliced ahi tuna, pickled ginger, wasabi,
crispy wontons

Southern Dip Sampler \$95


pimento cheese, sweet onion & bacon, creamy
collard greens, toasted pita chips

Hummus Duo Display \$80   

traditional, black bean, toasted pita chips

SOME LIKE IT HOT

Serves 12 people

Chicken Wings (36) \$95 

choice of plain, buffalo, BBQ, or garlic
parmesan sauce

Meatballs \$110

choice of BBQ or marinara sauces

Veggie Spring Rolls (30) \$90 

teriyaki sauce

Loaded Tots \$75

cheddar cheese, bacon, chives, sour cream
& ranch on the side

Buffalo Chicken Dip \$95 

shredded chicken, cheddar cheese, cream
cheese, buffalo sauce, tortilla chips

Pizza (8 Slices) \$60

cheese or pepperoni

Boneless Chicken Bites (36) \$85

choice of plain, buffalo, BBQ, or garlic
parmesan sauce

**Beer Battered Chicken Tenders
(30) \$90**

Mozzarella Sticks (30) \$75 

Tempura Shrimp \$150  

sweet & sour sauce



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BETWEEN THE BREAD

Serves 12 people

NC BBQ Co Pulled Pork \$110  

eastern & western BBQ sauces, coleslaw, buns

Hots & Brats \$135  

hot Italian sausage & bratwurst, buns, onions,
spicy brown mustard

Grilled Hamburgers \$120  

buns and condiments on the side

All Beef Hot Dogs \$95  

onions, relish, buns, and condiments

Fiesta Chicken Tortas \$125

seasoned fried chicken, chipotle aioli, rolls

PERFECT ACCOMPANIMENT

Serves 12 people

Mac'n'Beer Cheese \$75 

three cheese ale sauce & cavatappi

Roasted Brussel Sprouts \$65   

balsamic glaze

Potatoes au Gratin \$75  

onions, cheddar béchamel

Parmesan Roasted Potatoes \$65  

red potatoes, parmesan, herbs

FRESH AND LIGHT

Serves 12 people

Mixed Green Salad \$60

tomatoes, cucumbers, carrots, onions, croutons, ranch dressing, italian dressing

Caesar Salad \$75

shaved parmesan, focaccia croutons, caesar dressing

Cobb Salad \$95

bacon, bleu cheese crumbles, tomatoes, hard-boiled eggs, carrots, ranch dressing, bleu cheese dressing

Fresh Fruit Salad \$85

melon mélange, seedless grapes, orange-champagne vinaigrette

KIDS SELECTIONS

Serves 1 person (all selections come with house made chips)

Chicken Nuggets \$25

All Beef Hot Dog \$25

Cheese Quesadillas \$25

DIETARY SPECIFIC SELECTIONS

Serves 1 person

Chicken Breast \$35

broccoli

Plant-Based Smash Burger \$35

GF or brioche bun, lettuce, tomato, onion, house made chips

Contact your administrator with other specific dietary sensitivities.

SWEET AND DELICIOUS

Serves 12 people

S'more D'oeuvres (24) \$85

toasted marshmallow, chocolate, graham cracker crumble

Cheesecake Bites (24) \$95

NY style, chocolate, cinnamon streusel

Dessert Bars (36) \$95

lemon berry, chocolate pecan, caramel apple, Oreo creamsicle

Chocolate Chip and Vanilla Oreo Cannoli Platter (24) \$85

Brownies, Blondies & Cookies (36) \$85

double chocolate brownies, blondies, house baked cookies

CUSTOM CAKES AND CUPCAKES

1/4 Sheet Cake (20 pieces) \$80

1/2 Sheet Cake (40 pieces) \$140

12 Cupcakes \$60

Contact your administrator about selections and pricing

(approved desserts brought from outside source fee = \$35)



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VENUE PARTNERS

CHICK-FIL-A

Chick-fil-A Sandwich pack \$130

10 Chick-fil-A chicken sandwiches

Spicy Chicken Sandwich Pack \$140

10 Chick-fil-A spicy chicken sandwiches

Small Nugget Tray \$90

64 Chick-fil-A nuggets with one 8oz. bottle of Chick-fil-A sauce

Small Chick-n-Strips Tray \$90

24 Chick-n-strips with one 8oz. bottle of Chick-fil-A sauce

SHAKE SHACK

Burger Package \$135

10 angus beef cheeseburgers with lettuce, tomato, and ShackSauce on a toasted potato bun (contains sesame, eggs, milk, soy, wheat, and gluten)

Fry Package \$80

10 orders - made from golden potatoes and prepared in cholesterol-free soy oil

Shake Package \$115

10 black and white Shake Shack shakes

PRIMOHOAGIES

Sub Platter \$95

italian & turkey subs (9 italian pieces, 6 turkey pieces) condiments on the side

***Italian Subs**

prosciutto, provolone cheese, hot capicola, genoa salami, lettuce, tomato, onion

***Turkey Subs**

turkey breast, american cheese, lettuce, tomato, onions

ALPACA CHICKEN

Alpaca Chicken Package \$225

10 quarter chicken boxes, rice & beans, sweet plantains, yellow and green sauces

Alpaca Specials Package \$235

4 quarter chicken boxes, 3 quinoa fresh salads with chicken, 3 chop chop specials

Alpaca Alfajores Package \$65

10 soft sugar cookie sandwiches filled with dulce de leche and topped with powdered sugar

***Quarter Chicken Box**

1/4 charcoal rotisserie chicken, rice & beans, sweet plantains, yellow and green sauces

***Quinoa Fresh Salad Box**

spring mix, romaine lettuce, cherry tomatoes, cucumbers, queso fresco, hard-boiled egg, quinoa, crunchy yuca, dried cranberries, choclo (peruvian corn), topped with Alpaca chicken

***Chop Chop Special Box**

boneless-skinless rotisserie chicken "chopped" and sauteed with corn, served over a bed of jasmine rice & black beans, topped with house made pico and sweet plantains

FOOD SAFETY & ALLERGY AWARENESS

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BEVERAGES



SOFT DRINKS

Aquafina / **\$6**
Pepsi / **\$6.50**
Diet Pepsi / **\$6.50**
Pepsi Zero / **\$6.50**
Starry / **\$6.50**
Cheerwine / **\$6.50**
Mountain Dew / **\$6.50**
Sunkist / **\$6.50**
Ginger Ale / **\$6.50**

BEER

Bud Light / **\$12.50**
Michelob Ultra / **\$12.50**
Bud Zero / **\$7**
Stella / **\$13.50**
Corona / **\$13.50**
Bold Rock Cider / **\$13.50**
Wicked Weed Pernicious / **\$15**
White Claw Black Cherry / **\$15**
R&D Storm Brew / **\$11**
R&D Seven Saturday's IPA / **\$14**
R&D Backspin Hazy IPA / **\$13**
End of Days Distillery Hurricane / **\$14**

WHITE

Pinot Grigio
Beviamo Pinot Grigio / Italy **\$45**
J Vineyards Russian River Pinot Gris / CA **\$80**
Chardonnay
Robert Mondavi P.S. Buttery / CA **\$45**
Girilan Marna Chardonnay / Italy **\$85**
Sauvignon Blanc
Joel Gott Sauvignon Blanc / CA **\$60**
Saint Clair Sauvignon Blanc / New Zealand **\$80**
Groth Sauvignon Blanc / CA **\$110**

Blend

Terra d'Oro, Chenin Blanc Viognier / CA **\$60**
Charming Grüner Veltline / Austria **\$100**

Moscato

Sutter Home / CA **\$32**

Riesling

Chateau Ste. Michelle / WA **\$40**

ROSE

Bieler Pere Et Fils Reserve Rose Bandol / France **\$60**

SPLITS

Woodbridge Cabernet Sauvignon / CA **\$9**
Woodbridge Pinot Grigio / CA **\$9**
Woodbridge Chardonnay / CA **\$9**
Mionetto Prosecco / Italy **\$15**

RED

Cabernet

Woodbridge Cabernet Sauvignon / CA **\$42**
Robert Mondavi P.S. Bourbon Barrel Aged / CA **\$60**
Joel Gott 815 Cabernet Sauvignon / CA **\$75**
Walla Walla Vinters Cabernet Sauvignon / WA **\$110**
Jordan Cabernet Sauvignon / CA **\$150**

Pinot Noir

Robert Mondavi P.S. Pinot Noir / CA **\$45**
Meiomi Pinot Noir / CA **\$75**
Robert Mondavi Pinot Noir, Napa Valley / CA **\$125**

SPARKLING

Prosecco

Mionetto Avantgarde Collection / DOC Treviso Brut / Italy **\$50**
Nino Franco Rustico Prosecco / Italy **\$80**
Gruet, Brut Rose Methode Champenoise / NM **\$65**
Segura Viudas / Cava Brut Reserva Heredad / Spain **\$110**

Champagne

Nicolas Feuillatte / Champagne Brut **\$135**
Moet & Chandon Champagne / Champagne Brut Imperial **\$220**
Armand de Brignac / Ace of Spades / Champagne Brut **\$475**
Armand de Brignac / Ace of Spades / Champagne Brut Rose **\$650**

RED (OTHER)

Cabernet

Barossa Valley Estate Shiraz / Australia **\$60**
Ronco di Sassi Primitivo Malbec / Italy **\$70**
Conundrum Red / CA **\$75**

**Prices subject to change without notice*

EVENT DAY MENU

GAME DAY ALL-STARS

\$600 (10-12 people) or \$900 (15-18 people)

NC BBQ Pulled Pork

Buffalo Chicken Wings

Veggie Spring Rolls

Loaded Tots

Mixed Green Salad

Farmer's Market Spread

Brownies, Blondies & Cookies

Unlimited Popcorn

Appetizers

Farmers Market Spread \$145

fresh fruit, artisan cheeses, cured meats

Chicken Wings (36) \$95

choice of plain, buffalo, BBQ, or garlic
parmesan sauce

Meatballs \$110

choice of BBQ sauce or marinara sauce

Veggie Spring Rolls (30) \$90

teriyaki sauce

Boneless Chicken Bites (36) \$85

choice of plain, buffalo, BBQ, or garlic
parmesan sauce

Beer Battered Chicken Tenders (30) \$90

Mozzarella Sticks (30) \$75

Tempura Shrimp \$150

sweet & sour sauce

Snacks

Popcorn - Bottomless \$35

Arena Snack Mix \$50

M & M's \$45

plain or peanut

Salads

Mixed Green Salad \$60

tomatoes, cucumbers, carrots, onions, croutons,
ranch dressing, italian dressing

Handhelds

Serves 12 people

All Beef Hot Dogs \$95

onions, relish, buns, and condiments

N.C. BBQ Company Pulled Pork \$110

eastern & western BBQ sauces, coleslaw, buns

Gluten-Free/Vegetarian Meals

Chicken Breast \$35

broccoli

Plant-Based Smash Burger \$35

GF or brioche bun, lettuce, tomato, onion, house
made frips

Desserts

Brownies, Blondies & Cookies \$85

double chocolate brownies, blondies, and house
baked cookies



Vegetarian



Gluten Free



Dairy Free



POLICIES



FOOD PREPARATION

NON-TRANS FAT CANOLA OIL

We are pleased to announce that we prepare all fried foods arena-wide using non-trans fat canola oil. The popcorn is prepared using coconut oil.

ALLERGIES

Does a member of your group have specific or multiple food allergies? We have identified foods throughout the menu that are gluten free, dairy free, or vegetarian. The food items will be designated with the following symbols 🌾 (GF), 🥚 (V) and 🧀 (Dairy-Free). If you need additional assistance with food allergies, please contact us in advance and we would be happy to help you choose a menu for your event that meets your dietary restrictions.

SUITE REFRIGERATORS

A par-level refrigerator (a pre-selected standard stock of beverages) will be established prior to each season. The standard par bar will contain assorted domestic and imported beers, wine, various Pepsi products, and bottled water. Juices will be available on request. We do not have the ability to change stock levels on an event-by-event basis.

Any beverages that are opened will be charged on a consumption basis. In order to open the refrigerator you must have: a credit card number on file (entered by F&B management or by you on the online ordering site), provide a credit card number on your menu order form (Advanced or Event Day), or have your guest present a personal credit card upon arrival to the suite. The refrigerator will not be opened until a form of payment has been obtained.

The management of VAB Catering reserves the right, in its sole discretion, to cease beverage service at any time during events.

FOOD & BEVERAGE ORDERING PROCEDURES CONT.

AUTHORIZATION FOR ADDITIONAL ORDERS PLACED ON EVENT DAY

Only authorized suite members and guests may place additional orders during an event. Suite owners may provide a list of authorized individuals on the Suite information form prior to the start of the season. For additional authorized suite members (as your guest/host list may change from event to event), please provide this information in the special instructions on the checkout page through the online portal.

If a guest would like to place an order from the suite during the event, but has not been authorized, we will be glad to accept a personal credit card as payment.

NO SHOW FEES

In the event you need to cancel an order, we ask that you do so at least 24 hours prior to the event date. Due to preparation costs, you (suite holders and rental guests) will be charged a cancellation fee equal to 50% of your order total for any orders not canceled at least 24 hours in advance.

METHODS OF PAYMENT

We accept the following methods of payment:

American Express / Discover / Mastercard / Visa

Payment in full is required on the day of your event as we don't have the capability to invoice our guests.

SALES TAX, SERVICE CHARGE AND GRATUITY

A 21% arena service charge and applicable sales tax will be added to your final bill. The arena service charge assists with event day staff needs such as labor, set-up, preparation and delivery of food and beverage. The 21% arena service charge is not a gratuity for your server.

If you feel your service deems a gratuity, you are welcome to add one to the bill. We would also be glad to assist you in establishing an automatic gratuity.

OUTSIDE FOOD & BEVERAGE

Lenovo Center does not allow outside food and beverage entry to the building for any event. Items will be retained at the point of entry and will not be permitted to be transported to a suite (this excludes pre-authorized birthday/special occasion cakes which include a fee). Please contact the Suites Food and Beverage department if you have a question and/or concern in regard to a specific item(s) being planned for your event.

WHAT IF WE HAVE LEFTOVERS?

Your suite server will be happy to box up the remaining food items for you to take home with you. Otherwise, at the end of the event, all remaining food items are discarded.