

# SUITE MENU



**CFG BANK ARENA**

# WELCOME

We are excited to host you at CFG Bank Arena, the new world-class entertainment venue in Charm City. This menu has been crafted to complement your event experience, featuring bold flavors and other regionally inspired favorites.

Our dedicated Culinary Team is serious when it comes to authentic Maryland flavors. We are serving up regional favorites like Maryland Crab and authentic Pit Beef as well as arena classics with a flare! Chef Taleigh and team take pride in sourcing from local purveyors and farmers to create quality menu items to please a variety of guests' tastes.

As part of our green initiatives, we will exclusively be offering environmentally friendly service-ware made from 100% renewable resources and BPI-certified compostable.

We are honored to serve you and deliver a world-class hospitality experience at CFG Bank Arena here in Baltimore.

Enjoy!



# PRE-ORDER PACKAGES

Packages designed to serve 8 guests.

## CHESEPEAKE FAVORITES

620

### BOTTOMLESS POPCORN <sup>GF</sup>

### TINY TWIST CRUNCHY PRETZELS <sup>V</sup>

### KETTLE CHIPS & ONION DIP

### KALE-BRUSSELS SPROUTS & BABY CAESAR SALAD

garlic croutons, parmesan cheese & caesar dressing

### CRAB CAKES

old bay aioli & lemon wedge

### CHICKEN WINGS <sup>GF</sup>

choice of sweet chili garlic sauce, bbq sauce or hot wing sauce, served with ranch dipping sauce

### ALL BEEF HOT DOGS

traditional condiments

### WARM CHOCOLATE CHUNK COOKIES <sup>V</sup>

## THE CLASSIC SUITES SPREAD

420

### BOTTOMLESS POPCORN <sup>GF</sup>

### TINY TWIST CRUNCHY PRETZELS <sup>V</sup>

### SEASONAL VEGETABLE CRUDITE & DIP <sup>V</sup>

seasonal fresh cut vegetables, ranch dip, roasted red pepper hummus

### CHEESE & CHARCUTERIE BOARD <sup>GF</sup>

local cheeses & cured meats, spicy mustard, gherkins, garlic crostini

### CHICKEN TENDERS

cooked golden brown served with bbq sauce, honey mustard

### ALL BEEF HOT DOGS

traditional condiments

### WARM CHOCOLATE CHUNK COOKIES <sup>V</sup>

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN

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# PRE-ORDER PACKAGES

Packages designed to serve 8 guests.

## NAVARRO'S PACKAGE

560

### CHARRED SWEET CORN GUACAMOLE <sup>V GF</sup>

grilled yellow corn, mashed avocado, sugar bomb tomato and cotija cheese with chili-lime tortilla chips

### PROSCIUTTO & BURRATA

honeycomb, balsamic marinated blackberries, wild arugula and grilled herb focaccia

### TRUFFLE MAC & CHEESE <sup>V</sup>

cavatappi pasta, tartufo bechamel and shaved parmesan

### DRY RUBBED CHICKEN DRUMETTES <sup>GF</sup>

bbq spice and stone fruit bbq sauce

### NEW YORK STEAK SANDWICH

grilled new york strip, horseradish creamed spinach, gorgonzola cheese, grilled red onions and red wine aioli on french baguette

### PEACHES & CREAM PARFAIT <sup>V</sup>

yellow peaches, vanilla mousse, almond crumble and sweet tea syrup

## CHARM CITY CHINATOWN

495

### EDAMAME & CARROTS <sup>V GF</sup>

sesame pans seared whole in pod edamame, julienned baby tri color carrots, top toasted sesame seeds

### SPRING ROLLS <sup>V</sup>

light mix of yam bean, edamame, carrot, cabbage, and sweet potatoes

### ASIAN WONTON SALAD <sup>V</sup>

fresh romaine, cucumbers, cherry tomatoes, red onion, fried wonton, sesame dressing

### VEGETABLE LO MEIN <sup>V</sup>

stir fry vegetable blend broccoli cuts, julienned carrots, onion strips, red pepper strips, celery, mushrooms, and water chestnuts, lo mein noodles and Kikkoman soy sauce

### BEEF & BROCCOLI WITH WHITE RICE

grilled marinade slice beef strips, stir fry broccoli, white rice and stir fry sauce

### ASSORTED MACARONS <sup>V</sup>

flavor-bursting-filling center six flavors macaron, salted caramel, candied orange, toasted coconut, fig poppy seed, lemon cured, and chocolate hazelnut

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# PRE-ORDER PACKAGES

Packages designed to serve 8 guests.

## LITTLE ITALY BUNDLE

420

### **GARLIC BREAD** <sup>V</sup>

french bread with garlic spread and herbs

### **CAPRESE SALAD** <sup>V GF</sup>

roma tomatoes, mozzarella, basil

### **KALE BRUSSEL CAESAR SALAD** <sup>V</sup>

garlic croutons, parmesan cheese & caesar dressing

### **ALL BEEF MEATBALL**

20 beef premium italian style meatballs covered with house made marinara with parmesan cheese

### **BAKED ZITI** <sup>V</sup>

rigatoni pasta, ricotta cheese, grilled onion, spinach, roasted tomatoes, house marinara sauce, basil, mozzarella, and parmesan

### **CANNOLI'S** <sup>V</sup>

cannoli filled with sweet vanilla cream mini chocolate morsels topped with fresh strawberries and sauce

## SOUTH OF THE BORDER

450

### **MEXICAN STREET CORN** <sup>V GF</sup>

fire roasted corn, fresco cheese, lime mayonnaise aioli, chili powder, cilantro, butter

### **TACO SALAD** <sup>V GF</sup>

romaine lettuce blend, black bean, roasted corn, pic de gallo, cheddar cheese, tortilla strips, cilantro taco seasoning

### **BEEF OR CHICKEN TACOS**

taco seasoning beef or chicken cilantro, onion on corn tortilla taco shells

### **MEXICAN YELLOW RICE** <sup>V</sup>

south of the border mix long rice, red and green peppers, tomatoes and celery

### **CHURROS** <sup>V</sup>

caramel sauce, cinnamon, sugar

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# SNACKS

<b>TINY TWIST CRUNCHY PRETZELS</b> <sup>V</sup>	<b>20</b>
<b>BOTTOMLESS POPCORN</b> <sup>GF</sup>	<b>35</b>
<b>BTI CRAB CHIPS</b>	<b>35</b>
<b>SWEET &amp; SALTY SNACK MIX</b> <sup>V</sup> nacho peanuts, pretzels, rye chips, cheese crackers, cheese wicks, breadsticks: sesame seed, plain & cheesy sesame	<b>40</b>
<b>CHIPS &amp; SALSA ROJA</b> <sup>GF   V</sup> ADD GUACAMOLE 15	<b>40</b>
<b>KETTLE CHIPS &amp; ONION DIP</b> <sup>V</sup>	<b>50</b>
<b>FIESTA 7 LAYER DIP &amp; TORTILLA CHIPS</b> <sup>V</sup> refried beans, chunky salsa, avocados, sour cream, monterey jack & cheddar cheese, green onion, pico de gallo	<b>95</b>

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All Menu Items Designed to Serve 8 guests.  
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# APPETIZERS

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN





# SALADS

## FRESH FRUIT SALAD <sup>V GF</sup>

honeydew, cantaloupe, grapes, pineapple, strawberry, blueberries, blackberries

60

## CAPRESE SALAD <sup>V GF</sup>

roma tomatoes, mozzarella, basil

60

## PASTA SALAD <sup>V</sup>

cavatappi pasta, heirloom baby tomatoes, red onion, parsley, spinach, parmesan cheese italian dressing, cucumber, italian seasoning

59

## SHRIMP SALAD OVER SPRING MIX <sup>GF</sup>

spring mix, carrot, tomato, cucumber, red onion, shrimp salad, celery, onion

70

## CLASSIC ICEBERG WEDGE

blue cheese crumbles, plum tomatoes, crispy bacon, red onions, blue cheese dressing

48

## ASIAN WONTON SALAD <sup>V</sup>

fresh romaine, cucumbers, cherry tomatoes, red onion, fried wonton, sesame dressing

55

## TACO SALAD <sup>V GF</sup>

romaine lettuce blend, black bean, roasted corn, pic de gallo, cheddar cheese, tortilla strips, cilantro taco seasoning

50

## KALE-BRUSSELS SPROUTS & BABY CAESAR SALAD

garlic croutons, parmesan cheese & caesar dressing

48

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All Menu Items Designed to Serve 8 guests. Prices do not include Sales Tax or Administrative Fee





## LITE OPTIONS

### **VEGETABLE LO MEIN <sup>V</sup>** **45**

stir fry vegetable blend broccoli cuts, julienned carrots, onion strips, red pepper strips, celery, mushrooms, and water chestnuts. lo mein noodles and kikkoman soy sauce

### **BAKED ZITI <sup>V</sup>** **55**

rigatoni pasta, ricotta cheese, grilled onion, spinach, roasted tomatoes, house marinara sauce, basil, mozzarella, and parmesan

### **CAULIFLOWER TACOS <sup>V</sup>** **60**

roasted cauliflower, red & white cabbage, red onion, cilantro, sour cream

### **SESAME TOFU & BROCCOLI <sup>V GF</sup>** **65**

grilled marinade tofu, stir fry broccoli, white rice and stir fry sauce

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All Menu Items Designed to Serve 4 guests.

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PACKAGES

SNACKS

APPETIZERS

SALADS

LITE

ENTREES

PIZZA

DESSERTS

BEVERAGES

POLICIES

# ENTREES

## ALL BEEF MEATBALLS

beef premium italian style meatballs coved with house made marinara with parmesan cheese

100

## DRY RUBBED CHICKEN <sup>GF</sup>

bbq spice and stone fruit bbq sauce

105

## CHICKEN TENDERS

bbq sauce, honey mustard

115

## BEEF & BROCCOLI WITH WHITE RICE

grilled marinade slice beef strips, stir fry broccoli, white rice and stir fry sauce

150

## TACO BAR <sup>GF</sup>

taco seasoned beef or chicken cilantro, onion on corn tortilla  
taco shells black bean, cheddar/jack cheese, salsa rojo, pico de gallo, sour cream

165

## CHILLED BEEF TENDERLOIN

arugula, shaved red onions, beef steak tomatoes, tiger sauce, mini potato rolls

199

## TRUFFLE MAC & CHEESE <sup>V</sup>

cavatappi pasta, tartufo bechamel and shaved parmesan

240

## SANDWICHES, SAUSAGES & DOGS

### ARTISAN ITALIAN HOAGIE

local italian cured meats & cheeses, hoagie rolls

80

### ALL BEEF HOT DOGS

traditional condiments

85

### LOCAL ITALIAN SAUSAGE

grilled onions, sweet & spiced relish, hoagie roll

100

### PLANT BASED SAUSAGE <sup>V</sup>

grilled onions, sweet & spicy pepper relish, hoagie roll

112

### CHEESESTEAKS

shaved rib-eye steak, cheese whiz, fried onions, hoagie roll

111

### NEW YORK STEAK SANDWICH

grilled new york strip, horseradish creamed spinach, gorgonzola cheese, grilled red onions and red wine aioli on french baguette

190

### GOURMET SLIDERS <sup>CHOICES INCLUDE</sup>

#### FRIED CHICKEN SLIDER

choose your favorite flavor: original, honey hot or mambo sauce

153

#### PLANT BASED HAMBURGER SLIDER <sup>V</sup>

lettuce, tomato & pickle on the side

165

#### ANGUS BEEF CHEESEBURGER SLIDER

lettuce, tomato & pickle on the side

164

#### CRAB CAKE SLIDER

old bay aioli

175

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All Menu Items Designed to Serve 8 guests. Prices do not include Sales Tax or Administrative Fee





# PIZZA

## **CLASSIC CHEESE PIZZA <sup>V</sup>**

**38**

## **PEPPERONI PIZZA**

sliced pepperoni

**45**

## **VEGGIE PIZZA <sup>V</sup>**

roasted artichokes, jalapenos, mushrooms, peppers, onions

**47**

## **MARGARITA PIZZA <sup>V</sup>**

**55**

house marinara sauce, fresh mozzarella slice, fresh basil, garlic oil

## **MEAT LOVERS PIZZA**

**60**

sausage, pepperoni, bacon

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All Menu Items Designed to Serve 8 guests. Prices do not include Sales Tax or Administrative Fee

PACKAGES

SNACKS

APPETIZERS

SALADS

LITE

ENTREES

PIZZA

DESSERTS

BEVERAGES

POLICIES





# DESSERTS

<b>FISHERS CARAMEL POPCORN</b>	<b>17</b>
<b>DOVE ICE CREAM BARS</b> dove chocolate vanilla bars	<b>50</b>
<b>WARM CHOCOLATE CHUNK COOKIES <sup>v</sup></b>	<b>55</b>
<b>FUNNEL CAKE FRIES <sup>v</sup></b>	<b>59</b>
<b>COOKIES &amp; BROWNIES <sup>v</sup></b>	<b>65</b>
<b>NY INDIVIDUAL CHEESE CAKES</b> strawberry topping	<b>120</b>
<b>FULL SHEET CAKE</b> decorated for your special occasion	<b>150</b>

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All Menu Items Designed to Serve 8 guests.  
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# A LA CARTE ALCOHOLIC BEVERAGES

## BEER

Priced per(6) six pack, unless otherwise noted

### DOMESTIC BEER

BUDWEISER	
BUD LIGHT	
MICHELOB ULTRA	
MILLER LITE	
SAM ADAMS BOSTON LAGER	
BLUE MOON	

45	
45	
45	
45	
48	
48	

### IMPORT | CRAFT | LOCAL

MODELO ESPECIAL	
CORONA	
VOODOO RANGER IPA	
DOGFISH HEAD 60 IPA	
GUINNESS BLONDE	
STELLA ARTOIS	

48	
48	
58	
58	
53	
53	

### HARD SELTZER | COCKTAIL | CIDER

TRULY VODKA MANGO	
ANGRY ORCHARD CIDER	
CUTWATER LONG ISLAND	
CUTWATER MARGARITA	
SAGAMORE HONEY	

69
53
69
69
69

## WINE

Priced per 750mL Bottle

### SPARKLING

FRANCIS COPPOLA PROSECCO	60
MUMM NAPA ROSE	75
MUMM NAPA BRUT	75
PERRIER JOUET BRUT	130
LECHEMIN DU ROI	
BRUT-LUMINOUS	145
BOUCHARD PERE & FILS: PREMIER	
CRU-VOLNAY LES CAILLERETS	430

### CHARDONNAY

MON FRERE	45
KENDALL JACKSON	55
NAPA CELLARS	65
NEYERS	75
CAKEBREAD	90

### PINOT GRIGIO

SEAGLASS	45
BOTTEGA VINAIA	55

### SAUVIGNON BLANC

JOEL GOTT	50
ECHO BAY	55

### ROSE

YES WAY, ROSE	50
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### CABERNET

JOEL GOTT	55
DAOU	60
BLACK STALLION NAPA	70
CAYMUS	190

### PINOT NOIR

DIORA	45
LA CREMA	75

### RED BLEND

TAYLOR PORT WINE	45
FRANCIS COPPOLA,	
CLARET - BORDEAUX	70
SALENTEIN, MALBEC	80
DIRECTOR'S CUT, ZINFANDEL	90
CAYMUS,	
WALKING FOOL, BLEND	90

## LIQUOR

Priced per 750mL Bottle

### VODKA

KETEL ONE	120
GREY GOOSE	150

### RUM

BACARDI SUPERIOR	89
CAPTAIN MORGAN	88
MOUNT GAY	125

### GIN

TANQUERAY	110
BOMBAY	130

### SCOTCH

JOHNNY WALKER - BLACK	135
GLENLIVET 12 YR	185

### MISC.

BAILEY'S IRISH CRÈME	105
HENNESSY	165

### BOURBON

WOODFORD RESERVE	130
MAKER'S MARK	170

### WHISKEY

JAMESON	109
CROWN ROYAL	130
SAGAMORE RYE	135
SAGAMORE RESERVE 8 YR	295

### TEQUILA

LOBOS JOVEN	109
CASAMIGOS BLANCO	169
CASAMIGOS RESPASADO	199
LOBOS REPESADO	195
LOBOS MEZCAL	255
CASAMIGOS ANEJO	225
CASAMIGOS MEZCAL	255
CLASE AZUL	575

ADD ON: GARNISH BAR | 21 fresh cut limes, lemons, oranges and cherries. ~ask your server if you'd like to substitute for cocktail olives or onions

Prices do not include Sales Tax or Administrative Fee





# A LA CARTE BEVERAGES

## NON-ALCOHOLIC BEVERAGES

Priced per(6) six pack, unless otherwise noted

### SOFT DRINKS

PEPSI	24
PEPSI ZERO	24
STARRY	24
BUBLY LIME	27
ICED TEA	27

### BOTTLED WATER

PROUD SOURCE NATURAL & SPRING WATER	37
PROUD SOURCE SPARKLING SPRING WATER	43

### MIXERS

ORANGE JUICE	27
CRANBERRY JUICE	27
PINEAPPLE JUICE	27
CLUB SODA	27
GINGER ALE	27

### PREMIUM MIXERS PER 6 PACK OR BOTTLE

OWEN'S BRAND MARGARITA MIX	37
OWEN'S BRAND GINGER BEER	37
OWEN'S BRAND TONIC WATER	37
OLD BAY BLOODY MARY MIX	37
SWEET & SOUR MIX	37





# BEVERAGE PACKAGES

## **COLD BEVERAGE PACKAGE**

2 SIX PACKS PEPSI  
1 SIX PACK PEPSI ZERO  
1 SIX PACK STARRY  
3 SIX PACKS PROUD SOURCE WATER

## **HOT BEVERAGE PACKAGE**

COFFEE, HOT TEA & HOT CHOCOLATE  
Single Serve Coffee System Package - Designed for 8 guests  
assorted single pods of regular, decaf, hot chocolate, hot tea  
includes brewing system and traditional condiments.  
ADDITIONAL PODS \$3 EACH

## **CHARM CITY BLOCK PARTY**

1 SIX PACK BUD LIGHT  
1 SIX PACK BUD LIGHT SELTZER BLACK CHERRY  
1 SIX PACK MODELO  
1 SIX PACK IMPERIAL VODOO RANGER  
1 SIX PACK SAM ADAMS BOSTON LAGER

**165**

## **INNER HARBOR YATCH CLUB**

1 SIX PACK MICHELOB ULTRA  
1 SIX PACK STELLA ARTOIS  
1 SIX PACK DOGFISH HEAD 60 MIN. IPA  
1 SIX PACK GUINNESS BLONDE  
1 BOTTLE KETEL ONE  
1 BOTTLE MUMMS BRUT – SPARKLING WHITE WINE

**415**

## **THE SAGAMORE**

1 SIX PACK DOGFISH HEAD 60 MIN. IPA  
1 SIX PACK GUINNESS BLONDE  
1 SIX PACK SAGAMORE HONEY  
1 SIX PACK SAGAMORE LEMON FIZZ  
1 BOTTLE SAGAMORE RYE

**355**

## **WINE COUNTRY TOUR**

1 BOTTLE MUMMS ROSE - SPARKLING WINE  
1 BOTTLE NAPA CELLARS CHARDONNAY  
1 BOTTLE LA CREMA NOIR  
1 BOTTLE FRANCIS COPPOLA, CLARET – BORDEAUX

**425**

## **MARGARITA TOWER**

BATCHED CASAMIGOS MARGARITA SERVED WITH LIMES

**180**

Prices do not include Sales Tax or Administrative Fee

# POLICIES + PROCEDURES

## PERSONALIZED SERVICES

During events, a suite attendant will be assigned to deliver your food and beverage 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 717-891-9159 and allow 3 days in advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$100 per event.

## 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 by 4 pm. Orders placed after the 4 pm deadline will be subject to the selections from the event day menu. Advance orders may be placed through our online customer portal, please visit: <https://preorder.tapin2.co/1059> should you have any additional questions about placing a pre-order for your suite, please contact us directly either by phone: 717-891-9159 or by email at: [robin.patty@oakviewgroup.com](mailto:robin.patty@oakviewgroup.com)

## CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite catering office at 717-891-9159, 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 the invoice on food and beverage and 100% of the private suite attendant fee.

## ADMINISTRATION FEE AND TAXES

All catered events are subject to a 20% administration fee and a 6% food and 9% Alcohol MD State sales tax. This administration fee is the sole property of the food/beverage service company or the venue owner, as applicable, and 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 administration fee 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 administration fee 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. Maryland 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. OVG Hospitality reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at CFG Bank Arena, OVG Hospitality 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 valid and appropriate identification (e.g., a Photo driver's license or a Photo state ID card) to ensure that your guests are of legal age. OVG Hospitality, 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. OVG Hospitality will supply appropriate signage for you in the bar area of your suite.

## CFG BANK CLOSING POLICY

Private Clubrooms and Party suites are to be vacated 30 minutes after the event has ended. Suite Hosts and their guests are required to exit their private suite and the facility 30 minutes after the concert or event has concluded.



**CFG BANK  
ARENA**

201 W. Baltimore Street  
Baltimore, MD 21201