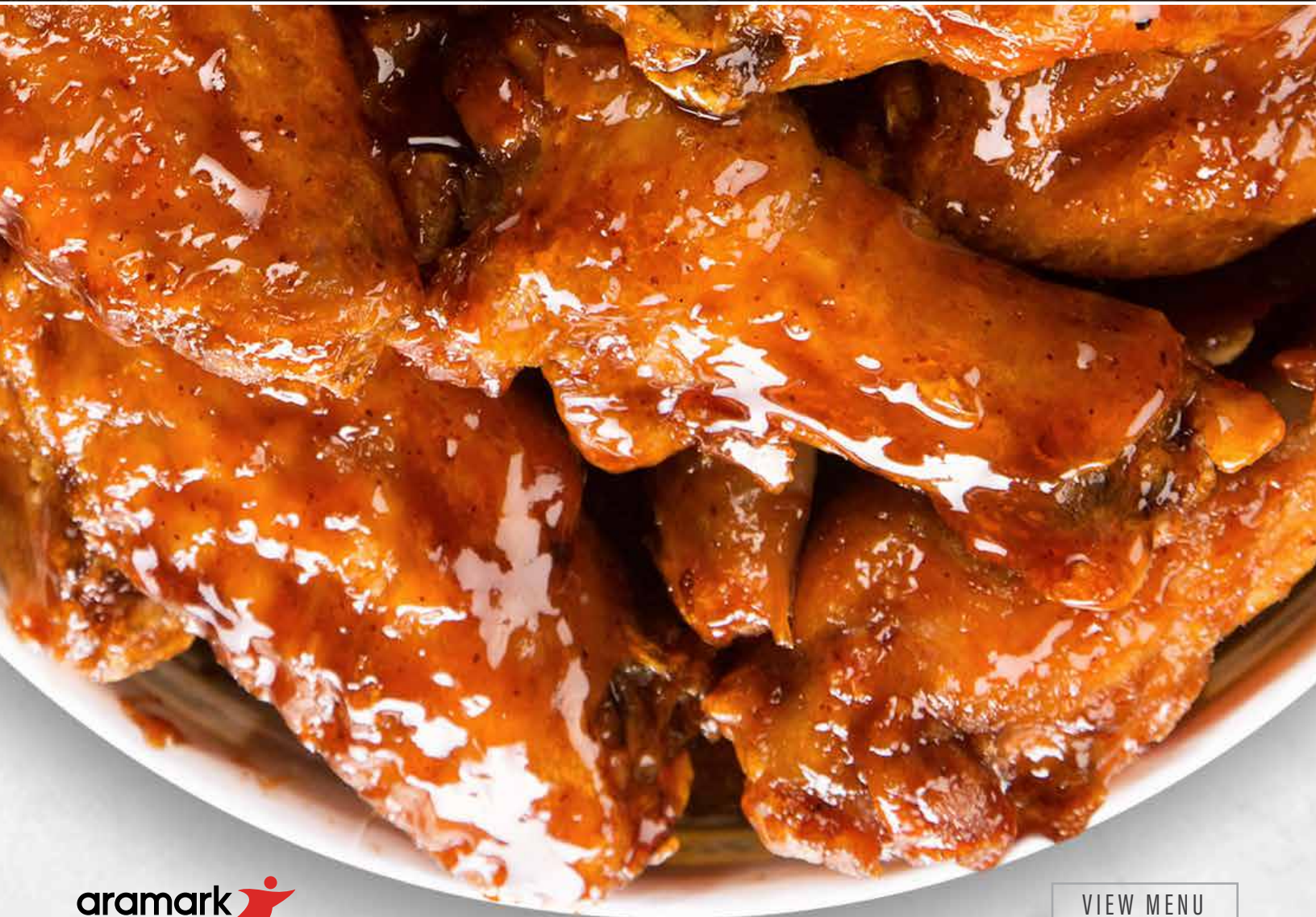




# SUITE MENU

2021 - 2022



[VIEW MENU](#)



The Colosseum

The Classics

The Slam Dunk

The DMV

## THE COLOSSEUM PACKAGE

\$900

Serves 12

### FRESHLY POPPED POPCORN GF V VG

Salted and bottomless

### KETTLE CHIPS & DIP GF V

Flash-fried kettle chips, house-made onion dip

### ARTISAN CHEESE & CHARCUTERIE

Local meats, cheeses, crostini

### GREEK SALAD GF V

Romaine, olives, cucumbers, tomatoes, onions, feta, pepperoncini, crispy chickpeas, oregano red wine dressing

### ITALIAN GRINDER

Salami, prosciutto, hot coppa, mozzarella, roasted peppers, red onions, shredded lettuce, EVOO, red wine vinegar, sub roll

### NONA'S MEATBALL SLIDERS

Beef and pork meatballs, mozzarella, marinara, garlic bread

### LOGAN'S ITALIAN SAUSAGE

Peppers, onions, marinara, pub rolls

### SOFT PRETZEL NUGGETS V

Beer cheese sauce

### GRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES



GF GLUTEN FREE

V VEGETERIAN

VG VEGAN

Local taxes and fees apply

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





# THE CLASSICS PACKAGE | \$925

Serves 12



## FRESHLY POPPED POPCORN GF V VG

Salted and bottomless

## KETTLE CHIPS & DIP GF V

Flash-fried kettle chips, house-made onion dip

## SEASONAL VEGETABLE CRUDITÉ GF V

Baby seasonal vegetables, buttermilk ranch

## FRESH FRUIT & BERRIES GF V VG

Melons, grapes, pineapple, berries

## ARTISAN CHEESE & CHARCUTERIE

Local meats, cheeses, crostini

## BERKS HOT DOGS

All beef hot dogs, traditional condiments, Martin's potato rolls

## CRISPY CHICKEN TENDERS

Honey mustard, BBQ sauce

## BLACK ANGUS BEEF SLIDERS

Chapel County Creamery Amber cheddar, secret sauce, house-made pickles, brioche rolls

## GRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES



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# THE SLAM DUNK PACKAGE

\$950

Serves 12



**FRESHLY POPPED POPCORN** GF V VG

Salted and bottomless

**KETTLE CHIPS & DIP** GF V

Flash-fried kettle chips, house-made onion dip

**ARTISAN CHEESE & CHARCUTERIE**

Local meats, cheeses, crostini

**CLASSIC CAESAR SALAD**

Romaine, parmesan, herbed croutons, Caesar dressing

**TURKEY & GOUDA SANDWICH**

Roast turkey, tomato-bacon jam, smoked gouda, arugula, baguette

**PHILLY CHEESE STEAK EGGROLLS**

Beer cheese sauce

**BUFFALO CHICKEN WINGS** GF

Buffalo sauce, buttermilk ranch

**CAROLINA PULLED PORK SLIDERS**

Carolina style, malt vinegar coleslaw, house-made pickles, brioche rolls

**GRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES**

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# THE DMV PACKAGE | \$1200

Serves 12

**FRESHLY POPPED POPCORN** GF V VG

Salted and bottomless

**KETTLE CHIPS & DIP** GF V

Flash-fried kettle chips, house-made onion dip

**OLD BAY SHRIMP COCKTAIL** GF

Cocktail sauce, lemon

**ARTISAN CHEESE & CHARCUTERIE**

Local meats, cheeses, crostini

**BALTIMORE-STYLE PIT BEEF**

Slow-roasted beef, red onions, tiger sauce, Kaiser roll

**VIRGINIA PIG CANDY** GF

Local candied pork belly bites, apple cider vinegar BBQ sauce

**MARYLAND CRAB CAKE SLIDERS**

Signature Old Bay remoulade, brioche rolls

**OLD BAY CHICKEN WINGS** GF

Dry-rubbed Old Bay, buttermilk ranch

**GRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES**



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## SNACKS

Serves 6

<p><b>FRESHLY POPPED POPCORN</b> GF V VG <b>\$26</b> Salted and bottomless</p> <p><b>KETTLE CHIPS &amp; DIP</b> GF V <b>\$26</b> Flash-fried kettle chips, house-made onion dip</p> <p><b>BUFFALO SNACK MIX</b> V <b>\$30</b></p>	<p><b>S'MORES SNACK MIX</b> V <b>\$30</b></p> <p><b>CHIPS &amp; SALSA</b> GF V VG <b>\$32</b> Tri-color tortilla chips, salsa fresca Add house-made guacamole \$10</p> <p><b>PITA CHIPS &amp; HUMMUS</b> V VG <b>\$40</b> Stacy's Pita Chips, Sabra Classic Hummus</p>
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## CHILLED PLATTERS

Serves 6

<b>SEASONAL VEGETABLE CRUDITÉ</b> <span>GF</span> <span>V</span> <b>\$82</b> Baby seasonal vegetables, buttermilk ranch	<b>OLD BAY SHRIMP COCKTAIL</b> <span>GF</span> <b>\$135</b> Cocktail sauce, lemon
<b>FRESH FRUIT &amp; BERRIES</b> <span>GF</span> <span>V</span> <span>VG</span> <b>\$85</b> Melons, grapes, pineapple, berries	<b>SUSHI PLATTER</b> <span>GF</span> <b>\$195</b> Chef's selections, wasabi, ginger, soy sauce
<b>ARTISAN CHEESE &amp; CHARCUTERIE</b> <b>\$105</b> Local meats, cheeses, crostini	

## HOT APPETIZERS

Serves 6

<b>SOFT PRETZEL NUGGETS</b> <span>V</span> <b>\$65</b> Beer cheese sauce	<b>CRISPY CHICKEN TENDERS</b> <b>\$85</b> Honey mustard, BBQ sauce
<b>FALAFEL BITES</b> <span>GF</span> <span>V</span> <b>\$72</b> Tzatziki sauce	<b>PHILLY CHEESE STEAK EGGROLLS</b> <b>\$96</b> Beer cheese sauce
<b>BUFFALO CHICKEN POT STICKERS</b> <b>\$75</b> Creamy blue cheese dressing	<b>TRADITIONAL CHICKEN WINGS</b> <span>GF</span> <b>\$98</b> Buffalo or dry-rubbed Old Bay, with buttermilk ranch
<b>VIRGINIA PIG CANDY</b> <span>GF</span> <b>\$80</b> Local candied pork belly bites, apple cider vinegar BBQ sauce	

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## FAN FAVORITES

Serves 6

<p><b>BERKS HOT DOGS</b> <b>\$65</b> All beef hot dogs, traditional condiments, Martin's potato rolls</p>	<p><b>LOGAN'S ITALIAN SAUSAGE</b> <b>\$90</b> Peppers, onions, marinara, pub rolls</p>
<p><b>MAC &amp; CHEESE</b> <b>\$75</b> <span style="color: green;">V</span> Signature fresh pasta, DC four-cheese sauce Add Carolina pulled pork \$20</p>	<p><b>CHICKEN &amp; WAFFLES</b> <b>\$90</b> Buttermilk fried chicken bites, Belgian waffles, sriracha maple syrup</p>

## SLIDERS

9 Per Order

<p><b>NONA'S MEATBALL SLIDERS</b> <b>\$80</b> Beef and pork meatballs, mozzarella, marinara, garlic bread</p>	<p><b>BLACK ANGUS BEEF SLIDERS</b> <b>\$105</b> Chapel County Creamery Amber cheddar, secret sauce, house-made pickles, brioche rolls</p>
<p><b>CAROLINA PULLED PORK SLIDERS</b> <b>\$84</b> Carolina style, malt vinegar coleslaw, house-made pickles, brioche rolls</p>	<p><b>MARYLAND CRAB CAKE SLIDERS</b> <b>\$185</b> Signature Old Bay remoulade, brioche rolls</p>
<p><b>PORK BAO BUNS</b> <b>\$88</b> Crispy Virginia pork belly, soy glaze, pickled vegetables, steamed bun</p>	

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## SANDWICHES & SALADS

Serves 6

<p><b>TURKEY &amp; GOUDA SANDWICH</b> <b>\$86</b> Roast turkey, tomato-bacon jam, smoked gouda, arugula, baguette</p> <p><b>BALTIMORE-STYLE PIT BEEF</b> <b>\$90</b> Slow-roasted beef, red onions, tiger sauce, Kaiser roll</p> <p><b>ITALIAN GRINDER</b> <b>\$105</b> Salami, prosciutto, hot coppa, mozzarella, roasted peppers, red onions, shredded lettuce, EVOO, red wine vinegar, sub roll</p>	<p><b>CLASSIC CAESAR SALAD</b> <b>\$55</b> Romaine, parmesan, herbed croutons, Caesar dressing Add grilled chicken \$20 Add Old Bay shrimp \$25</p> <p><b>GREEK SALAD</b> <b>\$60</b> <span>GF V</span> Romaine, olives, cucumbers, tomatoes, onions, feta, pepperoncini, crispy chickpeas, oregano red wine dressing Add falafel \$15</p>
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### THE TASTE OF THE *Season*

Every two months we will update the below items with the freshest ingredients that feature the best of the season. Our chefs will get creative with local fare and seasonal items to bring you unique dishes to showcase in your suite. Please reach out to Aramark to inquire what will be featured during your event.



**SEASONAL CARVING BOARD \$215**

Roasted in-house and served room temperature, paired with accoutrements and artisan bread

**SEASONAL PASTA \$195**

Authentic, fresh pasta, sauce from scratch with seasonal ingredients

**SEASONAL SPECIALTY SANDWICH \$110**

Chef-crafted specialties, creatively loaded with local and seasonal toppings

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## DESSERTS

Serves 6

### CRAVEWORTHY SUPER CHOCOLATE CHIP COOKIES

\$68

### FUDGE BROWNIES

\$70

Buttery, chocolate chewy brownie with chocolate chunks

### APPLE PIE EMPANADAS

\$75

Flash fried, warm and crispy, with caramel dipping sauce

### FRENCH MACAROONS

\$80

Miniature classic French dessert, assorted flavors

### GEORGETOWN CUPCAKES

\$96

Famous local cupcakes, half dozen assorted seasonal flavors

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## BRUNCH

Serves 6

Available for all events starting at 3pm or earlier

<p><b>DISTRICT DOUGHNUTS</b> \$65</p> <p><b>BREAKFAST PARFAITS</b> <span style="color: green;">V</span> \$75 Greek yogurt, granola, seasonal fruit, local honey</p> <p><b>SOUTHERN FRIED CHICKEN BISCUIT SLIDER</b> \$95 Crispy fried southern-style chicken, local honey butter glaze, buttermilk biscuit, house-made pickles, malt vinegar coleslaw</p> <p><b>VEGGIE FRITTATA</b> <span style="color: brown;">GF</span> <span style="color: green;">V</span> \$92 Slow-roasted eggs, farm fresh vegetables, local cheese, garden herbs</p>	<p><b>BRIOCHE FRENCH TOAST</b> <span style="color: green;">V</span> \$98 Orange-cinnamon batter, thick-cut brioche, Sugarman's maple syrup</p> <p><b>SMOKEHOUSE HASH</b> <span style="color: brown;">GF</span> \$120 Carolina pulled pork, potatoes, onions, Carolina BBQ sauce</p> <p><b>LOX &amp; BAGELS</b> \$160 Assorted mini Bethesda Bagels, caramelized onion and cracked pepper cream cheese, Chesapeake Smokehouse salmon, capers, red onion</p> <p><b>SHRIMP &amp; GRITS</b> <span style="color: brown;">GF</span> \$185 BBQ-spiced shrimp, Chapel County Creamery Cheddar cheese grits, green onions</p>
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## BEVERAGE PACKAGES

### NON-ALCOHOLIC

\$100

**two six packs each**

Aquafina Bottled Water

**one six pack each**

Pepsi  
Diet Pepsi  
Sierra Mist  
Mug Root Beer

### BREAKAWAY BEER & WINE

\$250

**one six pack each**

Bud Light  
Michelob Ultra  
Stella Artois  
Goose Island IPA

**one bottle each**

Joel Gott Sauvignon Blanc  
Joel Gott Cabernet Sauvignon

### FULL COURT PRESS

\$465

**one six pack each**

Bud Light  
Michelob Ultra  
Stella Artois  
Goose Island IPA

**one bottle each**

Joel Gott Sauvignon Blanc  
Joel Gott Cabernet Sauvignon  
New Amsterdam Vodka  
Jack Daniels Whiskey

**one six pack each**

Tonic Water  
Club Soda

**two bottles each**

Cranberry Juice  
Orange Juice

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Prices subject to additional fees and taxes.





## NON-ALCOHOLIC & MIXERS

### SOFT DRINKS \$17

- per 6-pack
- Pepsi
- Diet Pepsi
- Pepsi Zero
- Sierra Mist
- Ginger Ale
- Mug Root Beer

### ICED TEA \$30

- per 6-pack
- Pure Leaf Sweet Tea
- Pure Leaf Unsweet Tea

### JUICE \$6

- Individual, 15.2oz
- Cranberry
- Orange
- Pineapple-Orange
- Grapefruit

### WATER \$50

- per 6-pack
- Aquafina (16.9oz) \$19
- Perrier Sparkling (11oz) \$28

### COFFEE \$50

- Gallon
- Fresh Brewed Regular Coffee
- Fresh Brewed Decaf Coffee

### MIXERS \$16

- Garnish Tray \$16
- Lemons, limes, olives
- Lemons \$5
- Limes \$5
- Margarita Mix \$15
- Bloody Mary Mix \$15
- Club Soda (6-pack, 10oz) \$17
- Tonic Water (6-pack, 10oz) \$17

## BEER & SPECIALTY

6-pack, 16oz

### CROWD PLEASERS

- Bud Light \$34
- Budweiser \$34
- Michelob Ultra \$35
- Landshark \$38
- Golden Road Mango Cart \$40
- Stella Artois \$41
- Goose Island IPA \$43
- Bud Light Black Cherry Seltzer \$45
- Bud Light Mango Seltzer \$45

### LOCAL FAVORITES

- Devil's Backbone Vienna Lager, VA \$40
- Bold Rock Cider, VA \$41
- Heavy Seas Loose Cannon IPA, MD \$42
- Aslin Old Town Lager, VA \$50
- Devil's Backbone Capital-Ale IPA, VA \$55
- Red Bear Brewing 51st State IPA, DC \$58
- Devil's Backbone Canned Cocktails, VA (12 oz)
- Capitals Grapefruit Smash \$58
- Lime Margarita \$58



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Beverage Package   Non-Alcoholic   Beer   Liquor   Wine

## SPIRITS

1 Liter

### VODKA

- New Amsterdam \$75
- New Amsterdam Apple \$80
- New Amsterdam Orange \$80
- Tito's \$100
- Grey Goose \$140

### BOURBON

- Jack Daniel's \$95
- Maker's Mark \$120
- Bulleit \$130
- Woodford Reserve \$140

### WHISKEY

- Fireball \$90
- Jameson \$92
- Jameson Black Barrel \$105
- Crown Royal \$115
- Crown Apple \$115

### GIN

- New Amsterdam \$70
- Bombay Sapphire \$85
- Tanqueray \$90
- Hendrick's \$135

### SCOTCH

- Dewar's White Label \$85
- Chivas Regal \$115
- Johnnie Walker Black \$125
- Macallan 12 Yr \$145

### RUM

- Malibu \$65
- Bacardi Superior \$70
- Captain Morgan \$85

### TEQUILA

- Avión Silver \$95
- Patrón Silver \$150
- Casamigos Blanco \$180
- Casamigos Añejo \$200
- Casamigos Mezcal \$200

### COGNAC

- Martell \$90
- Hennessey VS \$150

### CORDIAL

- Kahlua \$78
- Disaronno \$80
- Baileys Irish Cream \$85
- Cointreau \$105
- RumChatta \$125

### OTHER

- Triple Sec \$25
- Dry Vermouth \$25
- Sweet Vermouth \$25

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# WINE

750ml

## WHITE WINE

### SPARKLING WINE

Ménage À Trois Prosecco	\$48
J Vineyards Cuvee	\$75
Veuve Clicquot Yellow Label	\$148
Moet	\$155

### SAUVIGNON BLANC

Joel Gott	\$45
Kim Crawford	\$56
Whitehaven	\$68

### CHARDONNAY

Ménage À Trois Gold	\$47
Kendall Jackson	\$52
La Crema	\$60
Fresh Vine	\$70
Cakebread	\$160

### PINOT GRIGIO

Seaglass	\$48
Joel Gott	\$50
Santa Margherita	\$68
Fresh Vine	\$73

### OTHER WHITES

Mia Dolcea Moscato	\$45
Seaglass Riesling	\$48
Firefly Illumination White Blend	\$65
Bieler Bandol Rosé	\$68

## RED WINE

### PINOT NOIR

Mark West	\$50
Ménage À Trois	\$55
Meiomi	\$65

### MERLOT

Frei Brothers	\$56
Francis Coppola Diamond	\$65
Folie À Deux	\$75

### CABERNET SAUVIGNON

Dark Horse	\$47
Joel Gott	\$56
Chateau Ste. Michelle	\$62
Fresh Vine	\$76

### OTHER REDS

Alamos Malbec	\$48
Ménage À Trois Red Blend	\$52
Firefly Twilight Red Blend	\$65

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