

2021-22

# Suite Menu



Prudential  
Center



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# Welcome to the suites at Prudential Center

**Legends Hospitality, Prudential Center's exclusive premium  
service provider, welcomes you to your suite!**

Featuring personalized, high-end service, your suite is the perfect atmosphere for you and your guests to watch your favorite event with comfortable convenience and charming elegance. Our menu offers farm to fan and regional favorites utilizing only the freshest, seasonal and locally grown foods. Our renowned culinary staff will prepare your choices with refined expertise and display a spectacular presentation for all of your guests to enjoy. We have thoughtfully designed an incredible suite menu for you to customize your experience.

The Legends Hospitality team is truly committed to providing a food and beverage experience to remember. We believe no request is unreasonable and going the extra mile isn't the exception, it's the expectation and we strive to make a difference for our guests from the moment you enter the arena to the time of your departure.

**We hope your experience is **legendary!****



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# Packages



# The Rookie Package

All items serve 16 | 590

**Popcorn Basket** V GF

**Tortilla Chips** V

Guacamole, Fire Roasted Salsa

**Mixed Greens** V GF

Baby Lettuce, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

**Seasonal Fruit** V GF

**Crispy Chicken Tenders**


**French Fries** V

**Mini Burgers**

Half Served With Cheese, Potato Rolls



**Brownies and Blondies** V

Bread products provided by 

V Vegetarian GF Gluten-Free

Prices do not include a 20% Service Charge



# The Blue Line Package

All items serve 16 | 660

## Snack Basket V

Individually Bagged Pretzels, Potato Chips, Doritos Munchies® Snack Mix

## Artisan Cheese and Charcuterie Platter GF

Imported Italian Meats, Imported and Domestic Cheeses, Crackers, Fresh Fruit Garnish



## Italian Sausage GF

Chargrilled Sweet and Hot Italian Sausage, Roasted Peppers and Onions, Classic Italian Club Rolls

## Chicken Parmesan Sliders

Breaded Chicken Cutlet, Melted Mozzarella, Marinara Sauce, Potato Bun


## Penne a la Vodka V

## Classic Cheese Pizza V



## Fresh Baked Cookies V

Triple Chocolate, Chocolate Chip, Cinnamon Sugar

Bread products provided by 

V Vegetarian GF Gluten-Free

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# The MVP Package

All Items serve 16 | 915

## Popcorn Basket V GF

## Tortilla Chips V

Guacamole, Fire Roasted Salsa

## Caesar Salad V

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing

## Vegetable Crudité V GF

A Selection of Seasonal Vegetables, Buttermilk Ranch Dip

## French Fries V

## Crispy Chicken Tenders

## Hot Wings GF

Jumbo Chicken Wings tossed in Hot Sauce, Celery, Carrots, Bleu Cheese


## Mini Burgers

Half Served with Cheese, Potato Buns



## Fresh Baked Cookies V

Triple Chocolate, Chocolate Chip, Cinnamon Sugar

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# À La Carte

# Snacks

All items serve 16

## Snack Basket | 55

Individually Bagged Pretzels, Potato Chips, Doritos Munchies® Snack Mix

## Popcorn Basket | 25

16 Individual Bags of Popcorn

## Tortilla Chips | 65

Guacamole, Fire Roasted Salsa

## **FLAWS** tasty treats Tasty Treats | 25

Individual Bags of Toasted Corn & Peanut Mix

## Roasted Eggplant Dip | 60

Served in an Italian bread bowl, Accompanied by Naan Bread on the Side

## Mediterranean Platter | 85

Garlic Hummus, Roasted Red Pepper Hummus, Stuffed Grape Leaves, Julienne Peppers, Carrots & Celery Sticks, Artichoke Hearts, Cucumbers, Accompanied by Naan Bread

# Salads

All items serve 16 | All salads served in individual Cups with Dressing on the side

## Asian Tofu Salad | 65

Mixed Greens, Tofu, Broccoli Rabe, Carrots, Red Cabbage, Raspberry Vinaigrette

## Caesar Salad | 65

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing

## Mixed Greens | 65

Baby Lettuce, Tomato, Cucumber, Carrots, Balsamic Vinaigrette

## Tortellini Pasta Salad | 90


Tri-Color Tortellini, Grape Tomatoes, Red and Yellow Peppers, Red Onions, Parsley, Kalamata Olives, Feta Cheese, Cucumbers, Lemon Honey Dressing



## Garden State Quinoa Salad | 85

Quinoa, Cucumbers, Heirloom Cherry Tomatoes, Red Onion, Fresh Herbs, Red Wine Vinaigrette

## Add Grilled Chicken | 30

## Add Shrimp | 40

Bread products provided by 

 Vegetarian  Gluten-Free  Event Day

Prices do not include a 20% Service Charge





# Cold Appetizers

All items serve 16

## Vegetable Crudité V GF ED | 85

A selection of Seasonal Vegetables with Buttermilk Ranch Dip

## Seasonal Fruit V GF ED | 95

## Artisan Cheese and Charcuterie Platter GF ED | 110

Imported Italian Meats, Imported and Domestic Cheeses, Crackers, Fresh Fruit Garnish

## Chicken Thai Lettuce Wraps GF ED | 90

Chilled Asian Chicken Salad, Lettuce Wraps, Shredded Daikon Radish, Pickled Carrots & Cucumbers, Bang-Bang Sauce

## Sushi

### 50 pieces | 295


California Roll, Spicy Tuna Roll, Salmon Roll, Rainbow Roll, Crunchy Roll, Vegetable Roll, White Ginger and Wasabi

### 75 pieces | 350

Salmon Roll, Rainbow Roll, Spicy Tuna Roll, Crunchy Roll, Vegetable Roll, Caviar Roll, California Roll, White Ginger and Wasabi

## Shrimp Cocktail GF | 140

Poached Shrimp, Lemons, Limes, Cocktail Sauce

Bread products provided by 

V Vegetarian GF Gluten-Free ED Event Day

Prices do not include a 20% Service Charge



# Hot Appetizers

All items serve 16

## Arena Sampler | 125

Pizza Bites, Vegetable Spring Rolls,  
Pigs in a Blanket

## Mini Soft Pretzel Bites | 65

Cheese Dip

## Crispy Chicken Tenders | 105

## French Fries | 40

## Bacon Wrapped Chicken Poppers | 85


Bacon Wrapped Jalapeños Stuffed with Chicken, Cheese,  
Black Beans, Barbeque Aioli




## Hot Wings | 130

Jumbo Chicken Wings Tossed in Hot Sauce,  
Celery, Carrots, Bleu Cheese

## Chicken Quesadillas | 90

Flour Tortilla, **GOYA** Seasoned Shredded Chicken,  
Cheddar Cheese, Green Chili, Sour Cream,  
Fire Roasted Salsa

Bread products provided by 

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# Pizza

All items serve 16

Classic Cheese  | 40

Meat Lovers Pizza | 45

# Sandwiches

All items serve 16

**PREMIO**  
THE WAY SAUSAGE SHOULD BE™

Italian Sausage   | 130

Chargrilled Sweet and Hot Italian Sausage,  
Roasted Peppers and Onions, Classic Italian Club Rolls

Chicken Parmesan Sliders  | 140

Breaded Chicken Cutlet, Melted Mozzarella,  
Marinara Sauce, Potato Bun

Assorted Pinwheel Wrap Sandwiches  | 125

Turkey, Italian, Vegetable

Deluxe Slider Combo  | 155

Chicken Parmesan Sliders, Cheesesteak,  
Mini Burger with Bacon, Onions and Cheese

All-Beef Hot Dogs  | 100

Sauerkraut, Chili, Hot Dog Rolls

Gluten-free hot dog rolls available upon request

Italian Grilled Chicken Sandwich | 120

Grilled Chicken, Provolone Cheese, Roasted Red Peppers,  
Spinach Pesto Mayonnaise served on Italian Club rolls

Cheesesteaks  | 125


Thinly Sliced Sirloin Steak, White American Cheese,  
Grilled Onions




Impossible Burger  | 125

Meatless Vegetable, Protein, Vegan Soy,  
Chipotle Sauce, Coleslaw

Mini Burgers  | 145

Half Served with Cheese, Potato Buns

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# Entrees

All items serve 16

## Mac and Cheese | 90

Cavatappi Pasta, Artisan Cheese Sauce

## Penne a la Vodka | 90

## Bang-Bang Shrimp | 150

Build Your Own Battered Fried Shrimp, Vegetable Fried Rice, Lettuce Wraps, Wonton Shells, Shredded Daikon Radish, Pickled Carrots and Cucumbers, Bang-Bang Sauce

## Asian Chicken Combo | 150

General Tso and Grilled Orange Chicken served with Vegetables & Fried Rice

## Braised Beef Short Ribs | 165

Potato Croquettes, Roasted Root Vegetables, Topped with Espresso Demi-glace

## Smokehouse Pork Rib Pops | 160

Smoked Ribs, Corn Bread, Macaroni Salad


## Chicken and Beef Fajita Bar | 110




Flour Tortillas, Salsa, Sour Cream, Shredded Cheddar

## Chicken Tacos | 95

**GOYA** Seasoned Shredded Chicken, Cilantro, Sour Cream, Mini Soft Flour Tortilla

Kosher Menu available upon request (10 guest minimum). Must order 72 hrs prior to event, not available Saturdays or Holidays. Kosher Items are available on Event Days at the Kosher Stands located on the Main and Upper Concourses and also the Corner Markets located at Section 17 Main Concourse and Section 101 Upper Concourse. These stands are not open on Friday Evening events.

Bread products provided by 

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# Fan Favorite Combos

All items serve 8

**Chicken Tenders and French Fries | 75**

**Buffalo Wings and Plain Wings | 125**

**Chicken Tenders and Wings | 115**

**Hot Dogs and Sauerkraut | 50**

**Hot Dogs and Chili | 55**

**Cheesesteaks and Onion Rings | 85**

**Mini Burgers and Fries | 90**

**Mac and Cheese and Chicken Tenders | 95**


**Penne Vodka and Chicken Parmigiana | 115**




**French Fries and Onion Rings | 40**

 **Auntie Anne's Original Soft Pretzels | 32**

Salt, Cinnamon Sugar



Bread products provided by 

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# Desserts




# Desserts

All items serve 16 unless noted

**GALANDRA'S BAKERY** Mini Éclair and Cannoli Platter   | 125

**GALANDRA'S BAKERY** Assorted Chocolate Covered Pretzels  | 115



**GALANDRA'S BAKERY** Custard Cups   | 65  
Sprinkled with Powdered Sugar.

**GALANDRA'S BAKERY** Assorted Mini Logo Cupcakes  | 95  
Customize with your own logo for an additional \$15.  
Must order and provide picture 72 hours prior to event.

**GALANDRA'S BAKERY** Custom and Devils-themed cakes available for purchase for special occasions. Inquire with Legends Suites Staff at least 72 hours prior to event.

**Midroll** Brownies and Blondies   | 70

**Midroll** Fresh Baked Cookies   | 120  
Triple Chocolate, Chocolate Chip, Cinnamon Sugar

**Welch Farms** Ice Cream Sundae Bar   | 95  
Chocolate and Vanilla Cups, Traditional Assorted Toppings

**DOUGH MAZING** Cookie Dough  | 95  
Chocolate Chip

**Auntie Anne's** Original Soft Pretzels  | 65  
8 Salt and 8 Cinnamon Sugar Pretzels

**M&M'S** Assorted Candy Boxes    
10 Boxes | 45  
14 Boxes | 60  
M&M'S® Peanut and M&M'S® Milk Chocolate, Skittles®, Twizzlers® and Starburst®

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# Beverages





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# Liquor Packages

## Liquor | 395

1 Bottle of Jim Beam Whiskey  
1 Bottle of NEW AMSTERDAM VODKA  
1 Bottle of Tanqueray Gin  
1 Six-Pack of Pepsi  
1 Six-Pack of Diet Pepsi

1 Six-Pack of Tonic  
1 Six-Pack of Club Soda  
1 Bottle of Cranberry Juice  
1 Bottle of Orange Juice  
Garnish Tray

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## Bloody Mary | 190

1 Bottle of NEW AMSTERDAM VODKA  
2 Bottles of Bloody Mary Mix

Garnish Tray  
6 Devils Logo Mason Jars

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# Beer

## Domestic, by the six pack (16oz. cans)

Budweiser .....	36
Bud Light .....	36
Michelob Ultra .....	36
Coors Light .....	36
Miller Lite .....	36
Yuengling Lager .....	36
Blue Moon .....	40

## Specialty, by the four pack

White Claw Black Cherry (19oz.) .....	46
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## Imported, by the six pack (16oz. cans)

Heineken .....	38
Heineken 0.0 (non-alcoholic) .....	38
Corona .....	38
Molson .....	40
Stella Artois (19.2oz.) .....	40

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# Non-Alcoholic

by the six pack

Pepsi .....	18	Aquafina Water .....	20
Diet Pepsi .....	18	Sparkling Water .....	22
Sierra Mist .....	18	Club Soda .....	22
Ginger Ale .....	18	Tonic Water .....	22
Brisk Iced Tea .....	18	Pure Leaf Half Iced Tea/Half Lemonade .....	30

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# Mixers

by the quart

Cranberry .....	16	Bloody Mary Mix .....	20
Grapefruit .....	16	Strawberry Margarita Mix .....	20
Pineapple .....	16	Lime Margarita Mix .....	20
Orange .....	16		

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# Hot Beverages

Regular Coffee .....	25	Hot Tea .....	25
Decaf Coffee .....	25	Hot Chocolate .....	25

Prices do not include a 20% Service Charge



# Liquor by the Bottle

## Vodka

NEW AMSTERDAM VODKA .....	110
Ketel One.....	115
Tito's.....	95
Grey Goose .....	130

## Gin

Hendricks .....	135
Tanqueray.....	85

## Rum

Malibu.....	85
Bacardi .....	70
Captain Morgan .....	90

## Tequila

Patron Silver .....	165
Tres Agaves .....	90
Don Julio 1942.....	385
Don Julio Blanco .....	160

## Bourbon

Bulleit.....	125
Makers Mark.....	110
Makers Mark Private Select.....	185
Hudson Baby .....	165

## Whiskey

Jack Daniel's.....	110
Jim Beam .....	90
Jameson .....	115

## Scotch

Glenlivet 12 Year.....	165
Macallan 12 Year .....	170
Johnnie Walker Black.....	155
Johnnie Walker Blue.....	600

## Cognac

Hennessy VS .....	140
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## Bar Supplies

Garnish Tray .....	30
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Prices do not include a 20% Service Charge

# Wine

## Champagne & Sparkling

Chandon Sparkling Brut, France .....	150
Chandon Sparkling Rosé, France .....	100
La Luca Prosecco, Veneto, Italy .....	50
Taittinger Brut La Francaise, France .....	210
Dom Pérignon, France .....	585

## Rosé

Fleurs de Prairie, France .....	50
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## WHITE WINE

### Chardonnay

Simi, Sonoma County .....	65
Cakebread, Napa Valley .....	120
Josh Cellars, California .....	50

### Sauvignon Blanc

Satellite, New Zealand .....	50
Joel Gott, California .....	48

### Pinot Grigio

Santa Margherita, Italy .....	72
Alto Livello, Italy .....	40
Terra D' Oro, California .....	45

## WHITE VARIETALS

 White .....	36
Michael Redde Sancerre, France .....	75

## RED WINE

### Cabernet Sauvignon

Faust, Napa Valley .....	180
Jordan, Alexander Valley .....	175
Hall, Napa Valley .....	150
Silver Oak, Napa Valley .....	390
Bonanza by Caymus, Napa Valley .....	85
Joseph Phelps, Napa Valley .....	210
Josh Cellars, California .....	55
J. Lohr Seven Oaks, Paso Robles .....	52
Decoy by Duckhorn, Sonoma County .....	68
Opus One, Napa Valley .....	600

### Merlot

Charles and Charles, Washington .....	50
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### Pinot Noir

La Crema, Sonoma Coast .....	72
J. Lohr, California .....	45

### Chianti

Ruffino Gold, Tuscany, Italy .....	120
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## RED VARIETALS

The Prisoner Red Blend, Napa Valley .....	155
 Red .....	36
Joel Gott Palisades, California .....	50

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# The Legends Hospitality Team

## **Joyce Coppola**

Director Of Premium Services

973-757-6902

Email: [Joyce.Coppola@Legends.net](mailto:Joyce.Coppola@Legends.net)

## **Angela Monteiro**

Suites Manager

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## **Rachel Hanrahan**

Asst. Suites Manager

973-757-6911

Email: [RHanrahan@legends.net](mailto:RHanrahan@legends.net)

## **Suite Administrator**

973-757-6912

Fax: 973-860-0959

Email: [PruCenterCatering@Legends.net](mailto:PruCenterCatering@Legends.net)

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# Policies and Procedures

# Luxury Suites Policies and Procedures

## Advanced Ordering

To ensure that Legends will meet all of your food and beverage requirements, please place Advance Orders by 12:00pm two (2) business days prior to the event.

Event Day	Order Due by 12
Monday	Friday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

## Advanced Ordering Procedures

Call Suite Sales at **973-757-6909** or fax us at **973-860-0959**. Email: [prucentercatering@legends.net](mailto:prucentercatering@legends.net)  
(Send with this filled out order form attachment).

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

## Event Day Orders

An Event Day Menu will be available after the pre-order deadline (2 business day by noon prior to your event) and during the event. This menu is intended to supplement the pre-order menu, not replace it. Menu items on the event day menu are intended to serve 16 Guests. Please note that a 10% food cost will be added when ordering after the advanced menu cutoff. All Event Day Orders must be received by Noon on the day of the event if ordering with a suite coordinator prior to arrival. After that point, you may place an order with your suite attendant upon arrival.

**\*Monday-Friday, all Event Day orders are due by noon. For Saturday and Sunday events, orders are due by 5pm on Friday.**

## Special Requests

Please inform Legends upon placing your order if you have any food allergies. If you are looking for a specialty beverage, food item or you have specialty dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR (4) business days in advance to place your order. Legends Hospitality is Prudential Center's exclusive Premium Service provider and therefore no food or beverage from outside will be allowed onto the Infiniti Suite Level.

## Food and Beverage Delivery

In order to provide the best quality of food possible, we will begin delivery of all cold and hot food items prior to your arrival. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the doors open.

## Cancellations

Should you need to cancel your food and beverage order for your suite, please let us know **48 hours prior to doors opening for a 100% refund**. If you cancel **24-48 hours prior to doors you will incur a 50% food charge**. Anything cancelled within **24 hours of door opening will be charged 100% of the total bill**. Please contact our Suites Coordinator directly at **973-757-6909** to cancel your order. In the event a game is canceled PRIOR to the doors opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order.

## Method of Payment

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and event day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.

## Alcohol in your Suite

The New Jersey Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Prudential Center. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Spirits may not be removed from the suite level.

## Personalized Service

A Suite Attendant will be assigned to set up and maintain your suite throughout the game. Should you prefer a dedicated Suite Attendant or an additional Suite Attendant or Bartender, you may request one with a minimum of THREE (3) business days' notice at an additional charge of \$150 per attendant per event. If you would like to arrange a special function in your suite during an event (action station, private bar), please contact our Suites Coordinator to assist you in planning the event.

## Taxes & Gratuity

A 6.625% NJ Sales tax, 10% administrative charge and 10% non-taxable service charge will be added onto your final food and beverage bill. The 10% administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this Administrative Charge is distributed to employees. The 10% Non-Taxable Service Charge is a commissionable gratuity that is distributed 8% to the suite attendant and 2% to the suite runners. If you have any discrepancies or need an additional copy of your receipt, please call our Suites Coordinator at **973-757-6909**.

## Thank You!

We thank you for joining us during the 2021-2022 Season at Prudential Center. Please let us know if there is anything we can do to make your visit a more memorable one.



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We hope your experience  
is **legendary!**

