suite Menul





Packages serve 8 guests unless otherwise noted.

ONLY AT THE ROCK PACKAGE • 950

Potato Chips & Gourmet Dips O

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

New Jersey Grazing Board

Local Cured Meats and Cheeses, Fruits, Vegetables, Nuts, Honey, Basil Pesto, Hummus, Olives, Crackers

Quesadilla Duo

- Ancho-Marinated Chicken Cilantro, Monterey Jack Cheese
- Carne Asada Braised Brisket, Onions

Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

BLT Lobster Roll Slider

Cold Water Lobster, Gem Lettuce, Nuekse's Bacon, Heirloom Tomato, Lemon-Pepper Aïoli, Poppy Seed Bun

Sushi / 50 PIECES

An Assortment of Fresh Rolls Made in House, Soy Sauce, Wasabi Steakhouse

Steakhouse Beef Tenderloin

Black Pepper Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Mini Logo Cupcakes



MELBAS PACKAGE • 550

Momma's Potato Salad

Diced Potato, Mayonnaise, Mustard, Eggs, Red Pepper, Pickle Relish

Tres Mac & Cheese

Elbow Macaroni, Cheddar Cheese, Mozzarella Cheese, Pepper Jack Cheese

Southern Fried Chicken Slider

Hand-Breaded Chicken Thigh, Chipotle Mayonnaise, Pickle, Mini Brioche Slider Bun

Barbecue Short Rib Slider

Shredded Beef, Barbecue Sauce, Mini Brioche Slider Bun

Sweet Potato Wedges

Deep Fried, Maple Syrup Drizzle

Collard Greens



AVOIDING GLUTEN PACKAGE · 490

Bottomless Freshly Popped Popcorn 🝩

Bocconcini Tomato &

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

Farmers Market Dips & Veggies 🕶 🚥

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

Seasonal Fresh Fruit @ @

In-Season Fruits & Berries

Char-Grilled Chicken Board 🐵

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Gluten Free Pasta o / CHOOSE 1

- Three Cheese Mac Gluten Free Penne Pasta. Three Cheese Sauce
- Baked Ziti Gluten Free Penne Pasta, Ragu, Mozzarella, Pecorino, Ricotta

Gluten Free Brownies 🐵

Manifesto Chewy Marshmallow



Packages serve 8 guests unless otherwise noted.

ALL AMERICAN • 425

Bottomless Freshly Popped Popcorn O

The Snack Attack O

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Farmers Market Dips & Veggies 👽 🐵

Farmstand Vegetables, Hummus, Buttermilk Ranch Dressing

The Authentic

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Hot Dogs

Traditional Condiments



MVP • 415

Bottomless Freshly Popped Popcorn O

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit @ @

In-Season Fruits & Berries

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac O

Cavatappi Pasta, Three Cheese Sauce

Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw

Hot Dogs

Traditional Condiments

Cool Appetizers

Cool Appetizers serve 8 guests unless otherwise noted.



New Jersey Crazing Board

110

Local Cured Meats & Cheeses, Fruits, Vegetables, Nuts, Honey, Basil Pesto, Hummus, Olives, Crackers

Farmers Market Dips & Veggies © • 65

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Chilled Shrimp Cocktail ©

• 110 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit @ @ • 65

In-Season Fruits & Berries

Olive & Whipped Feta Platter • 65

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Sushi Platter

- 310 / 50 PIECES
- 375 / 75 PIECES

An Assortment of Fresh Rolls Made in House, Soy Sauce, Wasabi

Ultimate Seafood Tower • 65

Maine Lobster, Gulf Shrimp, Oysters, Jonah Crab Claws, Hot Sauce, Cocktail Sauce, Lemon Aïoli, Crackers

Warm Appetizers

Warm Appetizers serve 8 guests unless otherwise noted.

GOVA Nacho Bar 9 · 85

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Beef Barbacoa 105
- Chicken Tinga 95

Jalapeño Artichoke

Dip 🕶 🚥 • 60

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Three Cheese Mac ♥ • 60

Cavatappi Pasta, Three Cheese Sauce

The Chicken Tender & Sauce Zone • 125

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Devils Wings • 110

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

GOVA Quesadilla Duo 80

- Ancho-Marinated Chicken
 Cilantro, Monterey Jack Cheese
- Carne Asada

Braised Brisket, Onions

Oaxaca Cheese, Poblano Peppers, Avocado Crema, Salsa Roja

Potstickers & Spring Rolls • 70

Chicken Lemongrass Potstickers, Vegetable Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustard

Disco Fries • 60

Crinkle Cut French Fries, Fresh Mozzarella, Brown Gravy, Parsley



Greens

Greens serve 8 guests unless otherwise noted.

Classic Caesar Salad • 55

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Bocconcini Tomato & Cucumber Salad •• 55

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 55

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Baby Artichokes & Green Bean Salad • 75

Heirloom Tomatoes, Peas, Roasted Carrots, Citrus Vinaigrette

Chopped Wedge Salad • 75

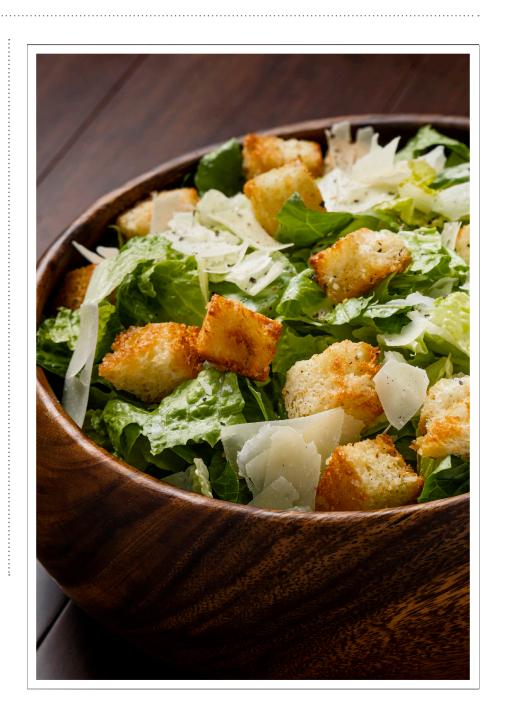
Tomatoes, Avocado, Bacon, Eggs, Blue Cheese, Red Wine, Vinaigrette

Garden State Salad • 55

Baby Lettuce, Tomatoes, Cucumbers, Carrots, Balsamic Vinaigrette

Upgrade your any salad by adding:

- Grilled Chicken 25
- *Shrimp* 40





à la carte serve 8 guests unless otherwise noted.

Classics

Char-Grilled Chicken Board •• 145

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Steak Frites Board • 400

Wet-Aged Ribeye, Maldon Sea Salt, Creamy Horseradish, Signature Steak Sauce, Wedge Potatoes, Grilled Asparagus

Meatball Sliders • 90

Traditional Beef. Marinara Sauce. Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin • 185

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

GOVA Tacos & Tostadas • 85

- Pork Al Pastor
- Charred Pineapple, Pickled Red Onions
- Pollo Asado

Chorizo, Cotija Cheese

Charro Beans, Salsa Verde, Mexican Crema, Flour Tortillas, Corn Tostada

Whiskey-Glazed Char-Grilled Short Ribs • 320

Horseradish Cream

House-Made Pasta • 85

Penne Pasta, Lemon Chicken Breast, Roasted Garlic, Basil Pesto, Oven Dried Tomatoes

CLASSIC SIDES

French Fries • 40

Crispy Fried Brussels • 50

Dried Cranberries, Crushed Peanuts, Burnt Orange Vinaigrette

Burgers, **Sausages & Dogs**

Rocksmash Burgers • 115

Serves 10 | 2 Burgers per person 3oz Pat La Frieda Beef Patties, American Cheese, Dill Pickles, Rock Sauce, Bakery Bun

Plant-Based Mini Burger ♥ • 120

Serves 10 | 2 Burgers per person Char-Grilled Plant Based Burger, Leaf Lettuce, Vine-Ripened Tomatoes, Cheddar Cheese, Chipotle Lime Aïoli, Mini Bun

Traditional Slider • 120

Pat LaFrieda Beef Patty. American Cheese, Secret Sauce, House-Made Pickles, Tomatoes, Toasted Brioche

PREMIO Sausage & Peppers • 70

Locally Made Italian Sausage, Caramelized Peppers & Onions, Red Sauce, Grana Padano, Toasted Baguette

Hot Dogs • 65

Traditional Condiments, Kettle-Style Potato Chips

Pizzas

Pizza is unavailable for concerts

Jersey-Style Square 18" Cheese Pizza • 45

Marinara Sauce. Sliced Mozzarella Cheese, Basil Pesto Sauce

Jersey-Style Square 18" Pepperoni Pizza • 50

Marinara Sauce, Sliced Mozzarella Cheese, Sliced Pepperoni

Handcrafted Sandwiches

THE WALKING STICKS

Ham & Swiss • 65

Mustard Butter, Pretzel Baguette

Roast Beef • 65

Garlic Horseradish Aïoli, Arugula, Maldon Salt, Baguette

Roasted Turkey • 65

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Authentic • 75

Turkey, Ham, Cheddar Cheese, Swiss Cheese, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

Mini Buffalo Chicken Sandwiches • 100

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Blue Cheese Slaw

Banh Mi Sandwiches • 150

• Vietnamese Chicken

Roasted Chicken, Daikon, Carrots, Cilantro, Jalapeno, Siracha Aioli, Baguette

Cheesesteak • 85

Shaved Ribeye, Sautéed Onions, Wit Whiz, Amoroso Roll

Curry Vegetable Wrap • 100

Fried Chickpea Stew, Baby Spinach, Pineapple Spread

BLT Lobster Roll Slider • 165

Cold Water Lobster. Gem Lettuce. Nuekse's Bacon, Heirloom Tomato, Lemon-Pepper Aioli, Poppy Seed Bun

Snacks

Snacks serve 8 guests unless otherwise noted.

GOVA Salsa & Guacamole Sampler © • 40

Salsa Verde, Salsa Roja, Guacamole, Tortilla Chips

The Snack Attack ♥ • 50

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Seasoned Pretzel Sticks & Dips **②** ⋅ 65

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Bottomless Freshly Popped Popcorn **0** • 65

Bottomless Snack Mix 0.30

Bottomless Pretzel Twists • 30

House-Made Roasted Snack Mix • 35

Pistachios, Cashews, Almonds, Dried Olives

Vegetable Chips & Dips ♥ • 50

Green Bean Chips, Veggie Chips, Vegan Pesto, Baba Ghanoush, White Bean Hummus

Potato Chips & Gourmet Dips • 40

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



Suite Sweets

Suite Sweets serve 8 guests unless otherwise noted.

Suite Treats Tray • 50
Gourmet Cookies, Decadent Brownies

Galandra's* Mini Logo Cupcakes • 60

• Custom Logo • ADD 20

GALANDRA'S* Assorted Desserts

Mini Tarts, Cakes, Italian Cookies & Cannoli's, Candy Coated Pretzels, Macarons

GALANDRAS* Assorted Chocolate
Candy Coated Pretzels • 60

Carvel. Fice Cream Sundae Bar • 70

Vanilla & Chocolate Swirl 4oz Ice Cream Cups, M&M Chocolate Candies, Rainbow Sprinkles, Hersey Syrup, Crushed Oreos





Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Canned Margarita • 65

Cutwater Canned Moscow Mule • 65

Surfside Iced Tea 4-packs • 48

Original Lemonade Half & Half Peach Surfside Lemonade 4-packs • 48

Original Strawberry Black Cherry Raspberry

High Noon Hard Seltzer Pineapple • 65

White Claw Hard Seltzer Black Cherry • 58

Watermelon NÜTRL • 65

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser • 50

Bud Light • 50

Miller Lite • 50

Michelob ULTRA • 50

Blue Moon Belgian White • 58

Modelo Especial • 58

Corona Extra • 58

Stella Artois • 58

NJ Brewing Company LBIPA IPA • 68

Athletic Brewing Non-Alcoholic • 58



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 95

Ferrari Brut • 160

Nicolas Feuillatte Brut • 215

Veuve Clicquot • 260

M by Minuty Rosé • 95

Mumm Napa Brut Rosé • 145

White Wine

Sold by the bottle

PINOT GRIGIO

Josh Craftsman Collection • 90

Santa Margherita • 90

RIESLING

Chateau Ste. Michelle • 75

SAUVIGNON BLANC

Kim Crawford • 90

Cakebread • 180

CHARDONNAY

GALANDRA'S White • 50

Josh Craftsman Collection • 90

Kendall-Jackson Vintner's Reserve • 90

Sonoma-Cutrer Russian River Ranches • 110

Cakebread Cellars • 225

Red Wine

Sold by the bottle

PINOT NOIR

La Crema • 110

Meiomi • 120

Belle Glos Clark & Telephone • 210

MERLOT

Decoy by Duckhorn • 110

CABERNET SAUVIGNON

Louis Martini • 75

Josh Craftsman's Collection • 90

JUSTIN • 180

QUILT Napa Valley • 250

Silver Oak • 650

RED BLENDS

Conundrum by Caymus • 85

The Prisoner • 225



Sold by the liter

VODKA

Aspen • 90

American Harvest • 125

Ketel One • 145

Tito's Handmade • 145

Grey Goose • 180

GIN

Hendrick's • 185

Tanqueray • 185

The Botanist • 225

RUM

Bacardí Superior • 110

Captain Morgan Spiced • 125

Malibu • 145

TEQUILA & MEZCAL

Jose Cuervo Tradicional • 165

Patrón Silver • 240

Patrón Cristalino Añejo • 300

Casamigos Blanco • 260

Casamigos Reposado • 280

Casamigos Añejo • 300

Don Julio Reposado 750mL • 300

Don Julio 1942 • 600

Clase Azul Reposado • 550

Illegal Mezcal Jovan • 200

WHISKEY & BOURBON

Buffalo Trace • 165

Jack Daniel's • 180

Crown Royal • 180

Buchanan's 12 Year • 200

Jameson Irish • 200

Maker's Mark • 200

Woodford Reserve • 220

Four Roses Bourbon • 225

Basil Hayden • 240

SCOTCH

Dewar's White Label • 165

Johnnie Walker Black • 215

The Glenlivet 12 • 300

Macallan 12 • 350

Macallan 15 • 600

Macallan 18 • 900

COGNAC / BRANDY

Hennessy VS • 245

CORDIALS

Aperol • 125

Campari • 125



Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS - 30

Pepsi

Diet Pepsi

Pepsi Zero Sugar

Starry

Starry Zero Sugar

Schweppes Ginger Ale

Mug Root Beer

Mountain Dew

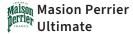
WATER

Aquafina Bottled Water 200z. • 36



SPARKLING • 32







OCEAN SPRAY JUICES

32oz bottles • **30**

Cranberry Juice

Grapefruit Juice

Orange Juice

Tomato Juice

TEAS • 35

Lipton Iced Tea is a delicious taste that refreshes your body and mind. Enjoy the taste of sunshine from Lipton Iced Tea!

Pure Leaf Lemon Iced Tea

Pure Leaf Sweet Tea

Pure Leaf Unsweetened Black Tea

MISCELLANEOUS BEVERAGES

Keurig Coffee Service • 60

Hot Chocolate K-Cup

Serves 8 • **50**

BAR SUPPLIES

Zing Zang Bloody Mary Mix • 28

Finest Call • 28

Sour Mix Margarita Mix

Owen's Nitro Espresso Martini Mix 4-pack • 28

Owen's Ginger Beer 4-pack • 28

Tonic Water • 32

Club Soda • 32

Lemons & Limes • 10

Stuffed Olives • 20

Tabasco Sauce • 12



Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. EST, two business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. EST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of New Jersey, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Prudential Center
- 2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite
- 3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages

- 4. It is unlawful to serve alcoholic beverages to an intoxicated person
- 5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level
- 6. During some events, alcohol consumption may be restricted

Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subjected to a 21% service charge (9% is retained as an administrative fee and 12% is distributed to service employees as gratuity), plus applicable sales tax. The 9% portion of the service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

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Because Levy exclusively furnishes all food and beverage products for the suites at Prudential Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.