VERANDA

Peachtree Menu

STATE FARM ARENA 2023 - 2024



Food Menu

PEACHTREE MENU

PICK ONE FROM EACH CATEGORY

VERANDA

Snacks

SNACK ATTACK
dry roasted peanuts, pretzels and levy snack mix, *VE*

POPCORN SAMPLER
featuring ranch, cheddar and buttered popcorn, *V, D*

SEASONAL FRUIT AND BERRIES
assorted seasonal melons, berries, mint *GF, VE*

HUMMUS WITH PITA
homemade sweet potato and chickpea hummus, pita, *G, VE*

GRILLED VEGETABLE CRUDITE PLATTER
chimichurri marinated grilled vegetables, *GF, VE, V*

Apps

A-TOWN DOWN CHICKEN WINGS
buffalo bourbon honey mustard and buttermilk dip, *D*

ATL CHICKEN TENDERS
SMF fried chicken tenderloins, buttermilk ranch, BBQ sauce, *D, G*

BRISKET OR CHEESE QUESADILLA
pico de gallo, guacamole, sour cream, *D, G*

BUFFALO CAULIFLOWER
served with vegan aioli, *GF, VE*

VEGAN CHILI DIP
charred mushrooms, black beans, guajillo chilies, plant based cheese, corn chips, *VE, GF*

Salads

CRUNCHY CHINOIS SALAD
shredded cabbage, daikon radish, bell peppers, carrots, cilantro, 5 spice wonton chips, sesame-ginger dressing, *VE, GF, sesame and soy*

CLASSIC CAESAR SALAD
romaine lettuce, garlic croutons, shaved parmesan, Caesar dressing, *D, G*

SPICY ANTIPASTO PASTA SALAD
grilled giardiniera, cavatappi pasta, pesto lemon vinaigrette, *V, D*

Desserts

COOKIE PLATTER
assorted fresh baked cookies, *may contain nuts, D, G*

BROWNIE PLATTER
fresh baked brownies, *may contain nuts, D, G*

ASSORTED CUPCAKES
vanilla, chocolate, red velvet, strawberry, peanut butter cup *may contains nuts, D, G*

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Main Course

FRIED CHICKEN BISCUIT 135.00
fried chicken breast, bread and butter pickles, buttermilk biscuit, spicy honey, *D, G*

HOT DOGS 125.00
ketchup, mustard, onions and relish, *G*

MINI SMASH BURGERS 120.00
SMC beef, cheddar cheese, caramelized onions, *D, G*

PULLED BRISKET SANDWICH 150.00
ATL style BBQ sauce, chow chow, bread and butter pickles, brioche bun, *G*

SMOKED SALMON 185.00
with pecan gremolata and lemon, *GF and nuts*

SHRIMP AND GRITS 150.00
stone ground grits topped with jumbo shrimp in a tomato gravy, *S, D, GF*

PORK CARNITAS ENCHILADAS 115.00
slow roasted pork shoulder, salsa enchilada, lime crema and salsa verde, *G, D*

LEMON & HERB ROASTED CHICKEN 115.00
herb roasted 8 cut chicken, roasted potatoes, chimichurri sauce, *GF*

MUSHROOM TACOS 105.00
grilled portabella mushrooms, peppers
and onions on a corn tortilla with salsa,
GF, VE

VEGAN BAKED PASTA 95.00
with seasonal vegetables, kale, almond cream sauce, plant based cheese, *V, VE, G, nuts*

Sides

RED BLISS POTATOES 70.00
VE, GF

THREE CHEESE MAC 75.00
D, V, G

SEASONAL VEGETABLES 65.00
VE, GF

SOUTHERN JAMBALYA 65.00
GF, D

MINI BISCUITS 55.00
G, D

CREAMED CORN 65.00
GF, VE, Nut

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Extras

8 GUESTS PER SERVING

LOCAL MEATS AND CHEESES **175.00**
local charcuterie and cheeses with honey, lavosh cracker, dried fruit and grain mustard, *D, G*

HOT DOG BAR **40.00**
upgrade your normal hot dog experience with adding house made condiments, *D, G*

FRESH CARVING BOARD
delivered to your suite freshly carved your choice of the following items, beef tenderloin, pork loin or roasted turkey, *GF*
Beef - **350.00** Turkey - **200.00** Pork - **100.00**

SHRIMP COCKTAIL **165.00**
30-piece shrimp platter with cocktail sauce and comeback sauce, *S, GF*

BRAISED BEEF **175.00**
boneless short rib cooked for 8 hours and served with seasonal vegetables, *GF*

HANDMADE PIZZA **60.00**
option of handmade cheese or pepperoni pizza, *D, G*

HANDMADE PIZZA TRIO **150.00**
one each handmade cheese, pepperoni and margarita pizza, *D, G*

BUILD YOUR OWN TACO BAR **150.00**
choice of pork carnitas, picadillo, chicken tinga or beyond picadillo with sour cream, shredded cheese, pico de gallo, shredded lettuce, pickled red onions and pickled jalapenos, *G, D*
**not all condiments are vegan friendly if ordering beyond picadillo*

V – Vegetarian VE – Vegan G/GF – Gluten/Gluten Free D - Dairy S – Shellfish
Dietary restrictions not met in the menu above can be accommodated upon request Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness

Non-Alcoholic

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Soft Drinks *BY THE SIX PACK*

COCA - COLA 12OZ

COCA - COLA ZERO 12OZ

DIET COKE 12OZ

SPRITE 12OZ

SPRITE ZERO 12OZ

GINGER ALE 12OZ

MINUTE MAID LEMONADE 12OZ

FANTA ORANGE SODA 12OZ

BARQ'S ROOT BEER 12OZ

Water *BY THE SIX PACK*

DASANI WATER 16.9OZ

AHA SPARKLING WATER 12OZ

Tea *BY THE SIX PACK*

GOLD PEAK UNSWEET TEA 18.5OZ

GOLD PEAK SWEET TEA 18.5OZ

Beer & Wine

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White Wine

KENDALL JACKSON CHARDONNAY, CALIFORNIA

SEVEN DAUGHTERS MOSCATO, CALIFORNIA

CANYON ROAD PINOT GRIGIO, CALIFORNIA

CHATEAU STE MICHELLE RIESLING, WASHINGTON STATE

KIM CRAWFORD SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND

WYCLIFF BRUT CHAMPAGNE, CALIFORNIA

Red Wine

JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA

ALAMOS MALBEC, ARGENTINA

MURPHY'S GOODE MERLOT, WASHINGTON STATE

ESTANCIA PINOT NOIR, CALIFORNIA

19 CRIMES RED BLEND, CALIFORNIA

Beer

DOMESTIC

BUDWEISER

BUD LIGHT

BUD LIGHT SELTZER

MICHELOB ULTRA

YUENGLING

CRAFT

SCOFFLAW BASEMENT IPA

SCOFFLAW TROPICAL STAYCATION

SCOFFLAW POG

MANGO CART

IMPORT

HEINEKEN

HEINKEN SILVER

MODELO ESPECIAL

STELLA ARTOIS

CORONA EXTRA

VERANDA

PEACHTREE MENU

Wine/Sparkling

CAKEBREAD CELLARS CHARDONNAY, *CALIFORNIA*	**98.00**
SANTA MARGHERITA PINOT GRIGIO, *ITALY*	**80.00**
VEUVE CLICQUOT "YELLOW LABEL" BRUT, *FRANCE*	**200.00**
MEIOMI PINOT NOIR, *CALIFORNIA*	**55.00**
BRANCAIA TRE SUPER TUSCAN RED BLEND, *ITALY*	**100.00**
CAMYUS CABERNET SAUVIGNON, *CALIFORNIA*	**250.00**
DECOY BY DUCKHORN MERLOT, *CALIFORNIA*	**75.00**

Canned Cocktails

CAN BY THE FOUR PACK

CROWN ROYAL PEACH TEA	**75.00**
CROWN ROYAL APPLE	**75.00**

Bar Mixers

CRANBERRY JUICE	**20.00**	**LIME JUICE**	**20.00**
PINEAPPLE JUICE	**20.00**	**GRENADINE**	**20.00**
ORANGE JUICE	**20.00**	**SWEET AND SOUR MIX**	**20.00**
TONIC WATER	**18.00**	**MARGARTIA MIX**	**20.00**
CLUB SODA	**18.00**	**TRIPLE SEC**	**20.00**

Liquor List

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Bourbon/Whisky

FOUR ROSES	90.00
CROWN ROYAL	130.00
CROWN ROYAL APPLE	130.00
JACK DANIEL'S	130.00
JACK DANIEL'S HONEY	130.00
JACK DANIEL'S FIRE	130.00
GENTLEMAN JACK	155.00
JAMESON	100.00
JIM BEAM	80.00
KNOB CREEK RYE	140.00
MAKER'S MARK	165.00
UNCLE NEAREST 1856	175.00
WOODFORD RESERVE	165.00

Gin

BOMBAY SAPPHIRE	100.00
HENDRICKS	150.00

Cognac

HENNESSY VS	225.00
HENNESSY BLACK	250.00
HENNESSY VSOP	325.00
GRAND MARNIER	220.00
REMY VSOP	230.00

Scotch

DEWAR'S WHITE LABEL	125.00
HIGHLAND PARK 12YR	450.00
JOHNNIE WALKER RED	170.00
MACALLAN 12YR	250.00

Vodka

NEW AMSTERDAM	90.00
TITO'S	140.00
KETEL ONE	120.00
KETEL ONE ORANJE	120.00
KETEL ONE CITROEN	120.00
KETEL ONE CUCUMBER & MINT	120.00
KETEL ONE PEACH & ORANGE	120.00
KETEL ONE GRAPEFRUIT & ROSE	120.00
REDMONT	200.00

Tequila

1800 SILVER	100.00
AVION SILVER	160.00
AVION REPOSADO	180.00
AVION ANEJO	200.00
GRAN CORAMINO CRISTALINO	175.00

Rum

BACARDI SUPERIOR	80.00
BACARDI LIMON	80.00
BARCADI OAKHEART	80.00
BACARDI 8 YEAR	120.00
CAPTAIN MORGAN	100.00
MALIBU	90.00

Be a Team Player and Drink Responsibility

The Hawks and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make State Farm Arena a safe and exciting place for everyone.

What You Need To Know

HOURS OF OPERATION

- Our Premium Specialist is available from 10:00 AM to 6:00 PM ET, Monday through Friday, to assist you in your food and beverage selections. Online Ordering is available at https://suiteeats.com/StateFarmArena
  To reach our premium specialist, email: suiteeats@levyrestaurants.com

FOOD AND 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 3:00 PM ET, two business days prior to each event.
Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at https://suiteeats.com/StateFarmArena. Orders can be arranged with the assistance of a Premium Specialist Representative at 404-878-3680 during normal business hours. Orders can be arranged with the assistance of our Director of Catering Sales at eford@Levyrestaurants.com outside normal business hours.
If for any reason a game is cancelled (cold, snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the gates to the arena open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00 p.m. ET ONE BUSINESS day prior to the event will not be charged.
To maintain compliance with the rules and regulations set forth by the State of Georgia, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of State Farm Arena.
2. It is the responsibility of the Contract/Agreement 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. Contract/Agreement 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.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate five business days' notice for this service.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.
Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at State Farm Arena, 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.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Contract/Agreement Holder's designated credit card each event. The Contract/Agreement Holder or Host will receive an itemized invoice outlining all charges in detail on event day. If a credit card is not charged on event day and pre-approved by Levy Restaurants, an itemized invoice will be sent to following our 15-day payment policy.
Please note that all food and beverage items are subject to a 23% service charge plus applicable sales tax. This 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.