

TD GARDEN

SUITE MENU

2023-2024 PREORDER MENU



 **Delaware
North**



BEVERAGE PACKAGES

ABSOLUT & CRANBERRY PACKAGE \$140

ABSOLUT Vodka (1L bottle)
served with cranberry juice & fresh limes

STARTER PACKAGE \$245

(1) 6-pack each:
Bud Light
Sam Adams Seasonal
Corona Extra
TRULY Hard Seltzer
(1) Bottle each of:
Oyster Bay Sauvignon Blanc
Rickshaw Cabernet Sauvignon

FULL BAR LUXURY PACKAGE \$975

(1) 6-pack each:
Bud Light
Sam Adams Seasonal
Corona Extra
TRULY Hard Seltzer
(1) Bottle each of:
Oyster Bay Sauvignon Blanc
Rickshaw Cabernet Sauvignon
ABSOLUT Vodka
Jack Daniel's Tennessee Whiskey
Tanqueray Gin
Captain Morgan Original Spiced Rum
Patrón Blanco Tequila
Club Soda
Tonic Water
Cranberry Juice
Lemons and Limes

Please contact your Suite Administrator for additional information about our curated offerings.

WHITE WINE



CHAMPAGNE + SPARKLING

VEUVE CLICQUOT | BRUT | FRANCE \$210
DECOY BY DUCKHORN | BRUT | CALIFORNIA \$135
LA MARCA | PROSECCO | ITALY \$100
RUFFINO | PROSECCO | ITALY \$80
MIONETTO | PROSECCO | ITALY \$65

ROSÉ

MEIOMI | CALIFORNIA \$70
STUDIO BY MIRAVAL | FRANCE \$75

PINOT GRIGIO

BERINGER | CALIFORNIA \$50
DI LENARDO | ITALY \$55
ECCO DOMANI | ITALY \$65

RIESLING

DR. LOOSEN | GERMANY \$80

SAUVIGNON BLANC

MATUA VALLEY | NEW ZEALAND \$70
SEAGLASS | CALIFORNIA \$70
OYSTER BAY | NEW ZEALAND \$75
KIM CRAWFORD | NEW ZEALAND \$80

CHARDONNAY

19 CRIMES | AUSTRALIA \$70
WENTE | CALIFORNIA \$70
CLOS DU BOIS | CALIFORNIA \$75
JOSH | CALIFORNIA \$80
MEIOMI | CALIFORNIA \$85
DECOY BY DUCKHORN | NAPA VALLEY \$90
CAKEBREAD CELLARS | NAPA VALLEY \$145

RED WINE



PINOT NOIR

MARK WEST | CALIFORNIA \$75

ELOUAN | OREGON \$100

MEIOMI | CALIFORNIA \$110

BELLE GLOS 'BALADE' | CALIFORNIA \$125

MERLOT

14 HANDS | COLUMBIA VALLEY \$80

DECoy BY DUCKHORN | CALIFORNIA \$90

RED BLEND

19 CRIMES | AUSTRALIA \$75

CABERNET SAUVIGNON

STORYPOINT | CALIFORNIA \$70

RICKSHAW | CALIFORNIA \$75

JOSH | CALIFORNIA \$85

LOUIS M. MARTINI | SONOMA COUNTY \$100

STERLING VINTNER'S COLLECTION | CALIFORNIA \$105

DUCKHORN | NAPA VALLEY \$185

STAG'S LEAP ARTEMIS | NAPA VALLEY \$215

BEER + SELTZER



IMPORTS + PREMIUMS + CRAFT

BLUE MOON \$50
 CISCO BREWERS GREY LADY WHEAT ALE \$50
 CORONA EXTRA \$50
 CORONA LIGHT \$50
 FOUNDERS ALL DAY IPA \$50
 GOOSE ISLAND IPA (4-pack, 16oz.) \$50
 GUINNESS (4-pack, 16oz.) \$50
 HARPOON IPA \$50
 HARPOON SEASONAL \$50
 HEINEKEN \$50
 HEINEKEN SILVER \$50
 JACK'S ABBY BANNER CITY \$50

JACK'S ABBY HOUSE LAGER \$50
 JACK DANIEL'S & COCA-COLA \$55
 KONA BIG WAVE GOLDEN ALE \$50
 LAGUNITAS IPA \$50
 MICHELOB ULTRA \$50
 SAMUEL ADAMS BOSTON LAGER \$50
 SAMUEL ADAMS SEASONAL \$50
 SAMUEL ADAMS WICKED HAZY IPA \$50
 SIERRA NEVADA PALE ALE \$50
 STELLA ARTOIS \$50
 STONE IPA \$50

DOMESTICS + 0% BEERS

ATHLETIC BREWING N/A \$45
 BUDWEISER \$45
 BUD LIGHT \$45
 COORS LIGHT \$45
 HEINEKEN 0.0 N/A \$45
 MILLER LITE \$45

SELTZERS + CIDERS

ANGRY ORCHARD \$50
 HIGH NOON \$55
 TRULY HARD SELTZER \$50
 TWISTED TEA \$50
 VIVA HARD TEQUILA SELTZER \$55

SPIRITS



VODKA

ABSOLUT \$135
 ABSOLUT CITRON \$135
 ABSOLUT ELYX \$225
 GREY GOOSE \$180
 KETEL ONE \$170
 NEW AMSTERDAM \$125
 TITO'S HANDMADE \$165

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BOMBAY SAPPHIRE \$165
 HENDRICK'S \$195
 TANQUERAY \$135

TEQUILA

AVIÓN \$165
 CINCORO AÑEJO \$555
 CINCORO BLANCO \$350
 CÓDIGO BLANCO \$225
 CÓDIGO ROSA \$275
 PATRÓN AÑEJO (750 mL) \$225
 PATRÓN SILVER (750 mL) \$195

RUM

CAPTAIN MORGAN ORIGINAL SPICED \$140
 BACARDÍ SUPERIOR \$130
 MALIBU COCONUT \$125

AMERICAN WHISKEY + BOURBON

BULLEIT \$170
 JACK DANIEL'S \$130
 JACK DANIEL'S HONEY \$130
 MAKER'S MARK \$145
 WOODFORD RESERVE \$180

INTERNATIONAL WHISK(E)Y

CROWN ROYAL \$160
 DEWAR'S WHITE LABEL (750 mL) \$160
 JAMESON \$155
 JOHNNIE WALKER BLACK \$225
 THE GLENLIVET 18YR \$315
 THE MACALLAN 12YR (750 mL) \$245

COGNAC

HENNESSY V.S \$195

LIQUEUR

BAILEYS IRISH CREAM \$130
 JÄGERMEISTER \$95

Need Mixers? Offerings listed on next page →

MIXERS + MORE



NON-ALCOHOLIC

COCA-COLA \$27
DASANI BOTTLED WATER \$27
DIET COKE \$27
GINGER ALE \$27
LEMONADE \$27
MILK (individual) \$5
MONSTER ENERGY (4 pack) \$35
POWERADE \$33
SMARTWATER \$35
Sprite \$27
SWEET TEA (4 pack) \$27

GARNISHES

FRESH LEMON WEDGES \$10
FRESH LIME WEDGES \$10
FRESH ORANGE WEDGES \$10
GARNISH PLATE
lemon wedges, lime wedges & orange wedges
\$25

HOT BEVERAGES

UNLIMITED K CUP COFFEE SERVICE
(Tea available upon request) \$50

JUICE & MIXERS

BLOODY MARY MIX \$20
CANADA DRY CLUB SODA \$25
CANADA DRY TONIC \$25
CRANBERRY JUICE \$20
GRAPEFRUIT JUICE \$20
ORANGE JUICE \$20
PINEAPPLE JUICE \$20
SOUR MIX \$20



SUGGESTED PACKAGE ENHANCERS

Kayem Small Batch Sausages
Mac & Cheese
Mozzarella Board

OPTIONAL BEVERAGE

ADD-ON PACKAGE \$100

Includes a 6-pack of each:
Dasani water
Coca-Cola
Diet Coke
Ginger Ale
Sprite

(only available if ordering a food package)

LAYUP PACKAGE

\$800

Serves 8 Guests

BOTTOMLESS POPCORN G V

Bottomless, souvenir tin

ADOBO TORTILLA CHIPS G V

Tortilla chips, salsa crema, fresh guacamole

CLASSIC CAESAR SALAD G

Parmesan crisps, Parmesan cheese, focaccia croutons, Caesar dressing

CHICKEN TENDERS

Garlic Parmesan sauce, chipotle BBQ sauce

CHICKEN WINGS

Carrots, celery, Buffalo sauce, blue cheese dip

SHITAKE MUSHROOM & LEEK CRISPY SPRING ROLLS

Hoisin sauce, soy aioli, Chinese BBQ

KAYEM HOT DOGS

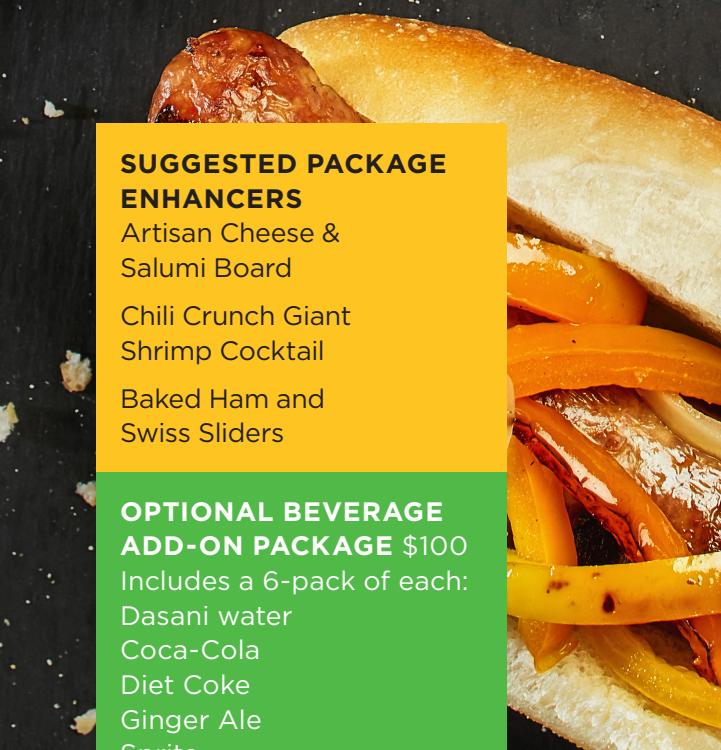
All-beef natural franks, brioche bun

SAL'S CHEESE PIZZA

SAL'S PEPPERONI PIZZA

COOKIE JAR V

Fresh baked, commemorative take-home jar



SUGGESTED PACKAGE ENHANCERS

Artisan Cheese & Salumi Board
Chili Crunch Giant Shrimp Cocktail
Baked Ham and Swiss Sliders

OPTIONAL BEVERAGE ADD-ON PACKAGE \$100

Includes a 6-pack of each:
Dasani water
Coca-Cola
Diet Coke
Ginger Ale
Sprite

(only available if ordering a food package)

SLAPSHOT PACKAGE

\$1000

Serves 8 Guests

FRUIT PLATTER G V

Seasonal fruit, berries, honey yogurt

GOURMET ROASTED NUTS G V

Jumbo cashews, almonds, Brazil nuts, filberts, pistachios, macadamia nuts, souvenir tin

KETTLE CHIPS & DIP G V

Cheddar ranch dip, beet tzatziki

BABY SPINACH & KALE SALAD G

Smoked bacon, chopped brown egg, crispy Vidalia onions, Vidalia dressing

CHICKEN TENDERS

Garlic Parmesan sauce, chipotle BBQ sauce

MAC & CHEESE

Three cheese sauce, Ritz cracker crust

MEI MEI DUMPLINGS

Vermont potato cheddar, sweet potato curry, lemongrass pork

ROASTED STEAK TIPS G

Fingerling potatoes, crispy Brussels sprouts, aged balsamic

KAYEM SMALL BATCH SAUSAGES

Sweet Italian, pineapple bacon, provolone & pepper, peppers & onions, sub rolls

COOKIE JAR V

Fresh baked, commemorative take-home jar



SUGGESTED PACKAGE ENHANCERS

- Sushi Platter
- Smoked pork belly donuts
- Hot Tots

OPTIONAL BEVERAGE ADD-ON PACKAGE \$100

Includes a 6-pack of each:

- Dasani water
- Coca-Cola
- Diet Coke
- Ginger Ale
- Sprite

(only available if ordering a food package)

CHAMPIONSHIP PACKAGE

\$1500

Serves 8 Guests

GIANT SHRIMP COCKTAIL G

Horseradish, cocktail sauce, lemon

FRUIT PLATTER G V

Seasonal fruit, berries, honey yogurt

CLASSIC CAESAR SALAD G

Parmesan crisps, Parmesan cheese, focaccia croutons, Caesar dressing

MOZZARELLA BOARD V

Ciliegine, burrata, Buffalo, smoked mozzarella, basil pesto, orange olives, roasted tomatoes, sweet peppers, focaccia, grissini

DUCK SPRING ROLLS

Crispy duck spring rolls, hoisin sauce, soy aioli, Chinese BBQ

ROSEMARY CHICKEN MARSALA

Sweet Marsala chicken jus, roasted mushrooms, Parmesan pearl couscous

CHILLED BEEF TENDERLOIN

Caramelized onions, blue cheese dip, roasted tomatoes, horseradish sauce, arugula, country rolls

BRUINS OR CELTICS CHOCOLATE TRUFFLES

MINI DESSERT PLATTER

**OPTIONAL BEVERAGE****ADD-ON PACKAGE \$100**

Includes a 6-pack of each:
 Dasani water
 Coca-Cola
 Diet Coke
 Ginger Ale
 Sprite

(only available if ordering a food package)

BOSTON BRUINS 100 YEAR CELEBRATION

\$2700

Serves 8 Guests

SUSHI PLATTER

Spicy tuna, California avocado, cucumber, sashimi & nigiri

CHILI CRUNCH GIANT SHRIMP COCKTAIL G

Vanilla mango sauce, lemon & lime \$175

MOZZARELLA BOARD V

Ciliegine, burrata, Buffalo, smoked mozzarella, basil pesto, orange olives, roasted tomatoes, sweet peppers, focaccia, grissini

BABY SPINACH & KALE SALAD G

Smoked bacon, chopped brown egg, crispy Vidalia onions, Vidalia dressing

MEI MEI DUMPLINGS

Vermont potato cheddar, sweet potato curry, lemongrass pork

FRIED HONEY BUTTER CHICKEN BITES

Crispy chicken, honey butter, B&B pickles

FOIE GRAS & PORK BRATWURST

Dijon caramelized onions, pretzel rolls

TUXEDO PIZZA

Burrata, black truffle

SURF & TURF SLIDERS

Maine lobster, beef tenderloin, caramelized onions, Gruyere

BRUINS CHOCOLATE TRUFFLES**BRUINS HOCKEY STICK CAKE**



BBQ EXPERIENCE

\$750

Serves 8 Guests

SLOW-ROASTED BONE-IN PORK SHOULDER

GIANT BBQ BEEF RIBS

CIDER HONEY BBQ

Chinese BBQ, chimichurri

POTATO ROLLS

RICE BAO

FLOUR TORTILLAS

HOUSE PICKLES

BOSTON BAKED BEANS

STREET STYLE SWEET CORN

BASIL COLESLAW

CREAMY MAC & CHEESE

TRIO OF STUFFED WAFFLES

Please note: Limited Availability

SNACKS + SPREADS



CLASSIC POPCORN ★ G V

Bottomless, souvenir tin \$55

KETTLE CHIPS ★ G V

Cheddar ranch dip, beet tzatziki \$80

ADODO TORTILLA CHIPS ★ G V

Tortilla chips, salsa crema, fresh guacamole \$90

THE CANDY TIN ★ V

Boston baked beans, gummy bears, sour patch kids, souvenir tin \$70

FRESH FRUIT ★ G V

Seasonal fruit, berries, honey yogurt \$85

ARTISAN CHEESE & SALUMI BOARD

Assorted local cheeses & cured meats, seasonal fruit, gourmet nuts, honey, dijon mustard, country breads \$175

MOZZARELLA BOARD V

Ciliegine, burrata, Buffalo, smoked mozzarella, basil pesto, orange olives, roasted tomatoes, sweet peppers, focaccia, grissini \$90

CHILI CRUNCH GIANT SHRIMP COCKTAIL G

Vanilla mango sauce, lemon & lime \$175

CLASSIC GIANT SHRIMP COCKTAIL ★ G

Horseradish, cocktail sauce, lemon \$175

SUSHI PLATTER*

Spicy tuna, California avocado, cucumber, sashimi & nigiri \$150

*CONSUMER ADVISORY:

Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



SALADS + GREENS

CLASSIC CAESAR SALAD ★ G

Parmesan crisps, parmesan cheese, focaccia croutons, Caesar dressing \$75

SIMPLE BABY LETTUCES G V

Heirloom tomatoes, rainbow carrots, fennel, herb vinaigrette \$75

BABY SPINACH & KALE SALAD G

Smoked bacon, chopped brown egg, crispy Vidalia onions, Vidalia dressing \$85

ADD-ONS

Chicken \$40
Jumbo shrimp \$50
Steak tips \$60

BOSTON FAVORITES



CHICKEN TENDERS ★

Garlic Parmesan sauce, chipotle BBQ sauce \$90

CRISPY CHICKEN WINGS ★

Carrots, celery, Buffalo sauce, blue cheese dip
\$100

CRISPY CHICKEN WINGS & TENDER COMBO ★

Carrots, celery, blue cheese dip, Buffalo sauce,
garlic Parmesan sauce, chipotle BBQ sauce \$130

EASTERN STANDARD WHEELHOUSE PRETZELS ★V

Bavarian mustard, cheddar ale spread \$90

BBQ PULLED CHICKEN QUESADILLA ★

Cider-braised honey BBQ chicken, sweet onions,
jalapeños, cheddar, flour tortilla, sour cream, pico
de gallo \$90

KAYEM SMALL BATCH SAUSAGES ★

Sweet Italian, pineapple bacon, provolone &
pepper, peppers & onions, sub rolls \$110

KAYEM HOT DOGS ★

All-beef natural franks, brioche buns \$80

TOPPINGS BAR G V

Bacon habanero jam, cheddar ale spread
giardiniera, roasted tomatoes,
b & b pickles \$35

STREET FOOD + SANDWICHES



HOT TOTS

Crispy tots, pulled chicken, house Buffalo sauce, cheddar ranch \$80

SHIITAKE MUSHROOM & LEEK

CRISPY SPRING ROLLS ★ V

Hoisin sauce, soy aioli, chinese BBQ \$90

SMOKED PORK BELLY DONUTS

BBQ spiced crispy pork belly, warm bourbon maple syrup \$80

BOSTON PIZZA CUPCAKES

Double pepperoni, buffalo chicken, truffle mushroom \$110

MEI MEI DUMPLINGS

Vermont potato cheddar, sweet potato curry, lemongrass pork \$110

ITALIAN HERO ON FOCACCIA

Salami, ham, mortadella, provolone, LTO, red wine vinaigrette \$75

CAPRESE ON FOCACCIA

Heirloom tomato, basil pesto, fresh mozzarella, arugula \$80

BAKED HAM & SWISS SLIDERS

Hawaiian pretzel rolls, poppy seed, honey butter dijon glaze \$75

HONEY BUTTER FRIED CHICKEN SLIDERS

Crispy chicken, honey butter, b&b pickles, Hawaiian pretzel roll \$75

BLACK ANGUS CHEESEBURGER SLIDERS ★

Aged cheddar, caramelized onions, bearnaise aioli, Hawaiian pretzel roll \$85

MAIN COURSES



EGGPLANT PARMIGIANA

Pomodoro sauce, fresh mozzarella, pesto ricotta cheese \$95

MAC & CHEESE ★

Three cheese sauce, Ritz cracker crust \$90
Add Maine lobster \$40

ROSEMARY CHICKEN MARSALA

Sweet Marsala chicken jus, roasted mushrooms, Parmesan pearl couscous \$225

ROASTED STEAK TIPS ★ G

Fingerling potatoes, crispy Brussels sprouts, aged balsamic \$300

CHILLED SLICED ROAST BEEF TENDERLOIN

Caramelized onions, blue cheese dip, roasted tomatoes, horseradish sauce, arugula, country rolls \$325

SAL'S PIZZA

CHEESE PIZZA ★ V \$45

PEPPERONI PIZZA ★ \$50

CHICKEN BACON RANCH PIZZA

Pulled chicken, garlic Parmesan cream, smoked bacon, mozzarella \$55

SWEETS + TREATS



**CHOCOLATE-DIPPED
STRAWBERRIES**   \$75

TD GARDEN SOUVENIR COOKIE JAR  \$125
Fresh baked, commemorative take-home jar

MINI DESSERT PLATTER  Whoopie pies, mini cannoli, cupcakes, cake pops, petits fours \$160

TRIO OF STUFFED WAFFLES
Strawberry cheesecake, banana nutella, s'mores, warm dulce de leche \$110

**BOSTON CELTICS
CHOCOLATE TRUFFLES**  \$130

**BOSTON BRUINS 100 YEAR
COMMEMORATIVE CHOCOLATE
TRUFFLES**  \$130

**BOSTON CELTICS
GOURMET CUPCAKES** \$120

**BOSTON BRUINS 100 YEAR
COMMEMORATIVE CUPCAKES** \$120

SPECIAL OCCASION CAKE 
10" chocolate & vanilla icing, customize with team logo or personalized message \$140

BOSTON CELTICS BASKETBALL CAKE
Celtics replica basketball layered cake \$300

BOSTON BRUINS HOCKEY STICK CAKE
Commemorative 100 year celebration layered cake \$300