



SUITE MENU 2017-2018



WELCOME!

Welcome to the 2017-2018 season! It's going to be a great year here at the Crown Coliseum.

We are honored to host you and your friends and colleagues this year. Everyone on our team of culinary professionals is striving to make the time that you and your guests spend together here at the Crown Coliseum more enjoyable, and more valuable. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

Take a careful look through the new menu. We're always working to adapt authentic regional dishes inspired by the traditions of the communities where we live, and this year we've added some fun and delicious local options. From tried-and-true fan favorites to locally sourced specialties, everything we prepare is fresh, wholesome, and meant to support the entertainment moments that people remember for a lifetime.

On behalf of our entire hospitality team here at the Crown Coliseum, we are delighted to help you host a successful event.

Special requests are never a problem. From cakes to entrees, our Chef will work with you to create perfect special dishes for your celebration. Please call us. We're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

Here's to great times and truly memorable experiences. Welcome and thanks for joining us! Cheers!

Magen Dilworth

Magen Dilworth, General Manager
Centerplate Catering at Crown Coliseum



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SERVICE DIRECTORY

The Centerplate Suite Catering Department is available weekdays from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact Centerplate by 5:00pm, two (2) days prior to your event to place your order. 910-486-7700 ext. 124, 128 or 129.

Centerplate Suites & Catering 910-486.7700 ext. 128
Magen Dilworth, General Manager magen.dilworth@centerplate.com

Centerplate Suite Services Fax Line 910-486-4751

On-Line Ordering <https://crowncomplex.ezplanit.com>

Crown Coliseum General Information 910-438-4100

Crown Coliseum Groups and Suites Department 910-438-4123

Crown Coliseum Ticket Office 910-438-4100

Crown Coliseum Security 910-438-4100

Crown Coliseum Lost & Found 910-438-4100



Event Day Menu

Look for this Event Day icon for items available until the end of the second period (See page 20 for more information.)



Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



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PERSONALIZED HOSPITALITY

CUSTOM VALUE PACKAGES

Create a custom value package for your suite. Choose menu items from the a la carte sections to greet your guests with creativity and imagination while receiving value pricing.

Serves approximately 10 guests

The Marksmen MVP Package \$500

Choose any: 3 Snacks, 1 Appetizer, 2 Salads-Sides-Fruit-Vegetables, 2 Grill or Sandwich choices, 2 Pizzas, 2 Sweet Selections

All-Star Package \$350

Choose any: 3 Snacks, 2 Appetizers, 1 Grill or Sandwich choice, 1 Pizza, 1 Sweet Selection

Hat Trick Package \$300

Choose any: 3 Snacks, 1 Appetizer, 1 Salad-Sides-Fruit-Vegetables, 1 Grill or Sandwich choice, 1 Sweet Selection





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APPETIZERS

Serves approximately 10 guests



All-Natural Chicken Tenders \$75

Cool ranch, honey mustard and barbeque dipping sauces



Crispy Chicken Wings \$73

Classic Buffalo, teriyaki or barbeque sauce served with blue cheese dressing and celery sticks



Imported & Domestic Cheese Board \$63

An assortment of fine cheeses with a selection of dried and fresh seasonal fruits. Served with rice crackers



Cheese Quesadillas \$40

A blend of Jack and cheddar cheese melted between two grilled flour tortillas. Served with salsa and sour cream

Add Seasoned Chicken \$24

Add Guacamole \$13



Beef Meatballs \$60

Served with your choice of our bold marinara or barbeque sauce



Coconut Shrimp \$70

White shrimp coated with coconut batter and fried golden served with ranch dressing and lemon wedges

Buffalo Chicken Dip \$38

A blend of chicken, cream cheese, cheddar cheese, blue cheese, ranch dressing and Frank's RedHot® sauce, served with celery sticks and tortilla chips

Carolina Hush Puppies \$33

Fried golden brown and served with cocktail and tartar sauce





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SALADS - SIDES - FRUIT - VEGGIES

Serves approximately 10 guests

-  **Basket of Garden Fresh and Local Crudités \$35**
Fresh celery, peppers, broccoli, zucchini, yellow squash, cauliflower and carrots with ranch dip
-  **Seasonal Fruit and Berries \$38**
A selection of the freshest available seasonal fruits and berries with minted yogurt dip
- Spring Pasta Salad \$28**
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil
-  **Tossed Green Salad \$30**
A blend of romaine and iceberg lettuce tossed with sliced red cabbage and topped with sliced cucumbers, mushrooms, cherry tomatoes and crunchy seasoned croutons. Served with Ken's Italian and ranch dressings
- Mac n' Cheese \$34**
Elbow macaroni baked with a blend of creamy Jack and cheddar cheese sauce and cracked black pepper
-  **Coleslaw \$25**
Shredded green and red cabbage, carrots, and scallions mixed with traditional sweet and sour dressing
-  **Grilled Vegetable Salad \$50**
Garden fresh vegetables, served over tossed greens with goat cheese and Carolina green goddess dressing





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FROM THE GRILL

Serves approximately 10 guests



Sabrett All Beef Hot Dogs \$46

Grilled hot dogs on a bed of sautéed onions served with freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard

Add Chili Con Carne \$20

Add Sauerkraut \$10



Gourmet Burgers \$90

All beef patties on corn dusted buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the event)

Centerplate Signature Sausage \$72

Italian sausage grilled slowly and served with sweet peppers, onions, sliced pepperoncinis and hoagie rolls

Black Bean Burgers \$90

Tasty high protein, vegetarian patties served with freshly baked buns, crisp lettuce, red onions, dill pickle spears and traditional condiments of ketchup, mustard and mayonnaise



Turkey Burgers \$88

Seasoned, ground turkey patties on corn dusted buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, mayo and mustard (cooked fresh and delivered to your suite at the beginning of the event)





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PIZZA

Our 16" pizzas are baked on a crispy crust with freshly grated mozzarella cheese.



Cheese \$32

100% real cheese made from mozzarella on top of our signature pizza sauce with our original crust then baked to a golden brown



Pepperoni \$34

Our original crust covered with our signature pizza sauce, 100% real cheese made from mozzarella and premium pepperoni

Garden Fresh \$38

All your favorite veggies together on a delightfully delicious pizza. Loaded with crisp green peppers, fresh-sliced onions, cremini mushrooms, ripe black olives and vine-ripened roma tomatoes

The Marksmen Favorite \$40

Featuring pepperoni, sausage and a generous six-cheese blend of 100% real cheese made from mozzarella, Romano, Parmesan, asiago, provolone and fontina. Finished with a blend of Italian herb seasonings





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SANDWICHES

Serves approximately 10 guests

Gourmet Wraps \$85

A selection of delicious wraps. 2 pieces per guest

- **Chicken Caesar Wrap** - Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- **Turkey BLT Wrap** - Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard
- **Roast Beef and Cheddar Wrap** - Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise
- **Italian Wrap** - Capicola, pepperoni, salami, provolone cheese, leaf lettuce and sliced tomato drizzled with a olive oil and balsamic vinegar
- **Grilled Veggie Wrap** - Grilled seasonal vegetables, and leaf lettuce drizzled with aged balsamic syrup



Liberty Barbeque Pulled Pork \$85

Served with coleslaw, bold barbeque sauce and freshly baked buns



Buffalo Chicken Sandwiches \$78

Buttermilk fried chicken breasts, tossed in hot sauce and served on a potato roll with blue cheese coleslaw



Carolina Cuban \$85

Carolina barbeque pork, sliced ham, Swiss cheese, yellow mustard and sliced pickles. Served on Cuban bread





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CAROLINA CULINARY CLASSICS

Serves approximately 10 guests

Low Country Shrimp and Grits \$120

Shrimp smothered in Andouille sausage gravy and served over creamy stone ground grits

Southern Fried Fish and Chips \$92

Fresh fillets, dusted in corn meal, and fried golden. Served with Carolina rémoulade sauce and Cajun dusted chips

Chicken and Waffle Sliders \$85

Smoked chicken, served on a Belgian waffle with creamy slaw and bourbon-sorghum sauce





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SWEET SELECTIONS

Serves approximately 10 guests



Freshly Baked Cookies \$25

An assortment of large gourmet cookies.



Double Fudge Brownies \$38

Buttery chocolate, generously studded with chunks of fudge



Cookies and Double Fudge Brownies \$35

An assortment of large gourmet cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge

Cinnamon Sugar Pretzel Bites \$23

A fan favorite dessert. Deliciously sweet

Vanilla Ice Cream Sliders \$47

Premium ice cream and chocolate syrup sandwiched between two pecan cookies





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BEVERAGES

SPIRITS By the liter

Vodka

New Amsterdam	\$70
Grey Goose	\$125

Gin

Bombay Original	\$95
Bombay Sapphire	\$110

Scotch

Dewar's White Label	\$100
Johnnie Walker Black	\$125

Rum

Bacardi Superior	\$70
Malibu Rum	\$80
Bacardi 8	\$115

Bourbon & Whiskey

Jack Daniel's	\$125
Woodford Reserve	\$165

Canadian Whisky

Seagram's 7 Crown	\$65
Crown Royal	\$125

Tequila

Jose Cuervo Especial	\$95
Herradura Silver	\$150

Cognac & Cordials

Hennessy V.S.	\$125
Fireball	\$75
Southern Comfort	\$75
Tuaca	\$95
Bailey's Irish Cream	\$105
Martini & Rossi Vermouth	\$60
Bols Triple Sec	\$55
Bols Blue Curacao	\$60
Bols Peach	\$60





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BEVERAGES continued

Premium Beer

By the six-pack

Budweiser	\$36
Bud Light	\$36
Coors Light	\$36
Miller Lite	\$36
Michelob Ultra	\$36
Corona Extra	\$36
Heineken	\$36
Sam Adams Boston Lager	\$36
Sam Adams Seasonal	\$36
Rebel IPA	\$36
Shock Top	\$36
Angry Orchard	\$36
O'Doul's (non-alcoholic)	\$30
Southern Pines Brewing Man of Law	\$36
Southern Pines Brewing Duck Hook Ale	\$36

Amstel Light	\$42
Sierra Nevada Pale Ale	\$42
Stella Artois	\$42

Soft Drinks **\$13**

By the six-pack

Pepsi	
Diet Pepsi	
Sierra Mist	
Mountain Dew	
Lipton Brisk Tea	
Aquafina Bottled Water	
Ginger Ale	
Diet and caffeine-free soft drinks available upon request.	
Rockstar Energy Drink	\$30

Hot Beverages **\$20**

By the 64 ounce pot

Premium Coffee
Premium Decaffeinated Coffee

Finest Call Mixers **\$15**

By the quart

Bloody Mary Mix
Sweet and Sour Mix
Orange Juice
Grapefruit Juice
Cranberry Juice





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WINE By the bottle

Sparkling

Veuve Clicquot, Champagne
– France **\$120**
Symphony of fruit tastes that include white fruits, raisins, vanilla and brioche.

Chandon Brut, Sparkling Wine – California **\$42**
Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

Riesling

Pacific Rim, Riesling
– Washington **\$30**
Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate.

Alternative White

 **Bonterra, Viognier** – California **\$40**
Aromas of peaches and cream, citrus blossom and apricot.

Chardonnay

Canyon Road Chardonnay
– California **\$33**
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.

A by Acacia, Chardonnay
– California **\$36**
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

Pinot Grigio

Placido, Pinot Grigio – Italy **\$40**
Fresh and fruity aromas of pears, citrus and grapefruit. Full fresh and lively.



Castello Banfi, San Angelo, Pinot Grigio – Italy **\$52**
Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish

Sauvignon Blanc

Fetzer Echo Ridge – California **\$40**
Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with passion fruit and mango notes.

Whitehaven, Sauvignon Blanc – New Zealand **\$40**
Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish.





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WINE continued

Merlot

Walnut Crest Select, Merlot
– *Chile*

\$33

Notes of strawberry, ripe red fruits and subtle spice, nicely balanced on the palate.



Chateau St. Jean, Merlot
– *California*

\$34

Spicy oak and polished tannins even the balance in this lush, rich Merlot that pulls up bittersweet chocolate and finishes with cedar and black cherry fruit notes.

Alternative Red

Fetzer Crimson,
Red Blend – *California*

\$28

Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate.

Pinot Noir

Fetzer Vineyards, Pinot Noir
– *California*

\$36

Full of jammy black fruit flavors. The sweet vanilla and richness of the oak flavors blend seamlessly.

Edna Valley, Pinot Noir
– *California*

\$38

Rose petal, cola, earth and black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins.

Rainstorm, Pinot Noir
– *Oregon*

\$46

Soft and elegant with flavors of bright cherry, pomegranate and red berries.

Cabernet Sauvignon



Bonterra Organic, Cabernet
Sauvignon – *California*

\$40

Crafted from certified organic all grown grapes. Flavors of cherry and currant. A lingering finish.

Beringer Main & Vine, Cabernet
Sauvignon – *California*

\$46

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish.





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PLACING YOUR ORDER continued

Timing

We want you and your guests to be absolutely delighted with your experience at the Crown Coliseum. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 10 guests! So please place the order for your suite by 2:00pm, two (2) business days by (2:00pm Saturday for Monday events) prior to each event day.



If you miss the advance order deadline, don't worry! We also offer a smaller **"Event Day"** menu of freshly prepared items.

The "Event Day" menu is always available until the end of the 2nd period. Last call for beverages from the Event Day menu is the beginning of the 3rd period.

Please notify us as soon as possible of any cancellations. Orders cancelled by 1:00pm on an event day will not be charged.





THE FINE PRINT

Event Day Suite Hours of Operation

The suites are open for guest arrival one (1) hour prior to event time.

Delivery

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Centerplate at **910.486.7700 ext. 128** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered two (2) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 19% service charge and all applicable sales tax will be included.

Suite Staffing

A team of Centerplate Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of \$75.00 plus 8% sales tax per attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.



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THE FINE PRINT continued

Service Charge

A “House” or “Administrative” Charge of 19% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Centerplate Food and Beverage representative.

Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the coliseum. To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the Crown Coliseum





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

