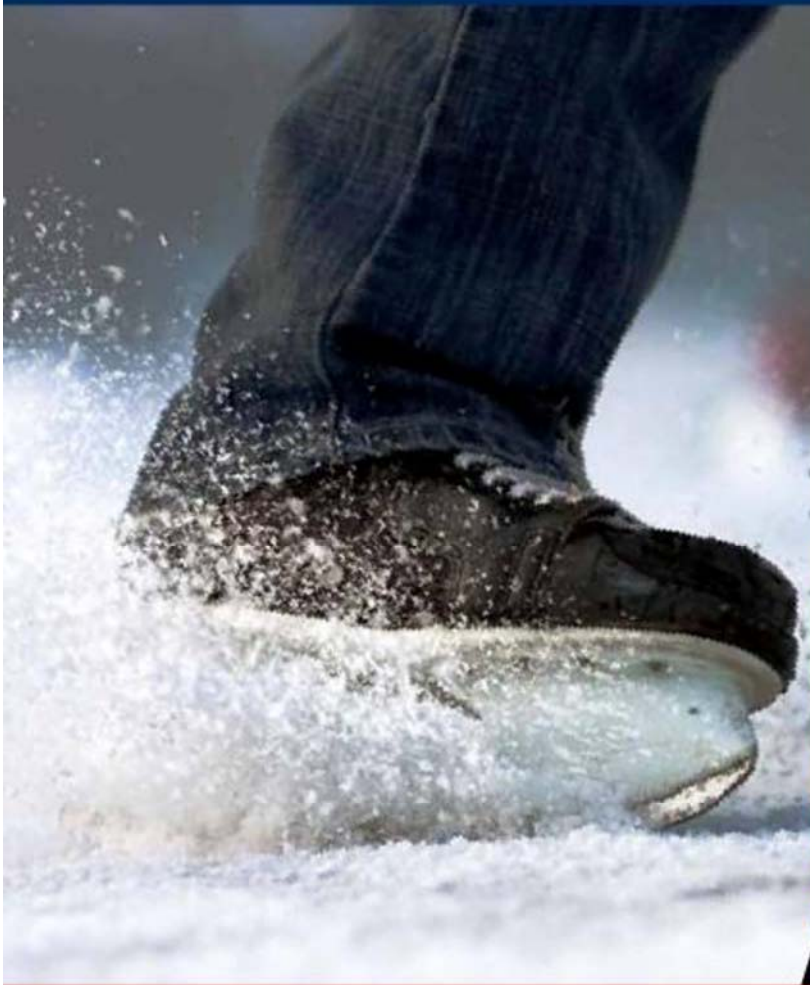


# SUITE MENU

## DAY OF EVENT



# A LA Carte Items

## SNACKS - Serves 10 guests

Sweet Kettle Korn \$16

Bottomless Bucket of Fresh Popcorn \$14 - With assorted seasonings

Salted Peanuts in the Shell \$18

Salty Pretzels \$16

Gourmet Kettle Potato Chips \$21 - With French Onion Dip

Chips 'n Dips \$55 - Potato and Tortilla Chips served with French Onion Dip, Queso Dip, Creamy Espinaca, Artichoke Dip and Salsa

M&Ms Plain or Peanut \$22

Arena Party Mix \$16

Salsa with Warm Tortilla Chips \$18

Snack Attack Package \$38 - Includes Kettle Chips with French Onion Dip, Arena Party mix, Salty Pretzels, M&M's (Plain and Peanut), Salsa with Tortilla Chips and Bottomless Popcorn

## FRIED SNACK ATTACK PACK

**Feeds 8-10 people | Choose 3 Options - \$80**

Baja Egg Rolls - Crispy egg rolls filled with southwestern ground beef, herbs, spices and cheese, served with sweet and sour sauce

Sweet Potato Wedge Fries - A generous portion of Sweet Potato fries with chipotle ranch dressing

Jalapeño Poppers - Jalapeños stuffed with cheddar cheese filling and Panko breaded

Fried Pickles- Pickles battered and fried to perfection and served with ranch dressing

Popcorn Shrimp - Popcorn shrimp hand breaded and fried to a golden brown and served with cocktail sauce

Mozzarella Sticks - Breaded mozzarella sticks fried to a golden brown and served with marinara

Potstickers- filled with a savory blend of tender chicken, fresh vegetables and special seasoning with Thai chili sauce

Mini Tacos - mini spicy chicken tacos served with salsa and sour cream

Chicken Tenders - Jumbo chicken tenders hand-dipped and deep fried to perfection with your choice of dipping sauces: Ranch, Honey mustard, BBQ or Buffalo

# A La Carte Items

## APPETIZERS - Serves 10 guests

### Smoked Summer Sausage & Domestic Cheese Tray \$90

Beef summer sausage, smoked cheddar cheese, spicy pepper jack cheese, and gourmet cheese balls served with hors d'oeuvre crackers

### Chicken Wing Party Platter \$60

(72) Choose up to three varieties, served with celery, ranch and blue cheese dressings

Dry Rubbed Teriyaki	BBQ Buffalo	Caribbean Jerk Sweet Thai Chili
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### Chicken Strips \$50

(24) Jumbo chicken tenders deep fried to perfection. Choose up to three sauces

Honey Mustard Sweet BBQ	Ranch Teriyaki	Buffalo Blue Cheese
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### Espinaca Dip \$35

A blend of creamy White Pepper Jack and spinach queso. served with fresh made tortilla chips

### Spinach and Artichoke Dip \$42

A creamy combination of cheese, spinach, garlic and artichoke hearts, served with fresh made tortilla chips

### Arena Nachos \$75

(Choose Beef or Chicken) All nacho platters served with a generous portion of tortilla chips topped with your choice of meat, jalapeños, queso, shredded lettuce, salsa, black olives and sour cream

### Fresh Baked JUMBO Soft Pretzels \$36

(6) Freshly baked jumbo size pretzels cut into easy to handle portions for easy dipping in complimentary mustard and cheese sauce

## A La Carte Items

### Create Your Own Pizza Pie \$26

Start with a cheese pizza and pick your favorite toppings for an additional price

Each Additional Topping - \$1.50

Pineapple, Onions, Green Peppers, Sautéed Mushrooms, Black Olives,  
Extra Mozzarella, Jalapeños, Ground Beef, Pepperoni, Canadian Bacon,  
Anchovies, Italian Sausage

### Italian Bread Basket \$20

An assortment of (6) garlic toast, (6) cheese pizza bread and (6) fresh baked Italian bread sticks served with marinara sauce for dipping

### Pizza Party!!! \$130 - Serves 10 guests

(2) Three Topping Pizzas

Garden Salad served with ranch and balsamic dressings

Italian Bread Basket

Chef's Dessert of the day

### SALADS - Serves 10 guests

#### Red Skin Potato Salad \$22

Red skin potatoes with bacon, cheddar cheese and onions in a creamy dressing

#### Ice Field Greens \$32

Crisp field greens paired with sweet garden fresh strawberries, grape tomatoes, boiled eggs and toasted almonds. Served with balsamic vinaigrette and smoked tomato ranch dressing

#### Classic Caesar Salad \$32

Crisp Romaine, parmesan and homemade croutons served with Caesar and Ranch dressings

Add Marinated, Grilled Chicken for \$8

# A La Carte Items

## **HOT OFF THE GRILL FAVORITES - Serves 10 guests**

### Scimeca's Sausage Sampler \$72

Grilled to perfection Scimeca's (4) Italian sausages, (4) Authentic Wisconsin Bratwurst, (4) spicy Polish Sausages

### The All American City Hot Dog Bar \$72

(12) Traditional all-beef hot dogs served with ketchup, mustard relish & sauerkraut

### Show Me Steak Burger Bar \$90

(12) Half a pound, hand-pressed burger grilled to perfection! Served with Blue cheese crumbles, sliced Cheddar and Swiss, fresh baked buns, lettuce, tomato, onions, pickles, and served with ketchup, mustard and mayonnaise

### Itty Bitty Burger Sampler \$65

(5) Ground beef sliders topped with Cheddar Cheese, (5) Deep Fried Chicken topped with zesty Buffalo sauce and Pepper Jack cheese, (5) Zarda's Pulled Pork served with vinegar slaw on the side

## **FAVORITE ENTRÉES - Serves 10 guests**

### Zarda's Burnt Ends \$96

Burnt ends smothered with Zarda's BBQ sauce served with gourmet buns

### Our Signature Santa Fe Chili with Honey Cornbread \$90

Cooked all day just for you! spicy chili with shredded cheese, diced white onions, sour cream and hot sauce served with fresh baked cornbread and sweet honey butter

## Decadent Desserts

### Gourmet Cookie Basket \$26

(12) Assorted cookies - baked fresh daily

### Double Fudge Iced Brownies \$26

(12) Fudge Chunk Brownies

### Cookie and Fudge Brownie Platter \$32

(8) Assortment of Gourmet Cookies and (8) Double Chunk Fudge Brownies

### Lemon Bars \$29

(12) Sweet and Tangy bars topped with powdered sugar

### Chocolate Raspberry Dessert Bars \$27

(12) tempting and tasty! Rich chocolate accompanied with raspberry filling!

### Oreo Cookie Dessert Bar \$27

(12) Creamy layers of white chocolate, dark chocolate and loaded with America's favorite cookie

### Strawberry Cheesecake Swirl \$27

(12) A Creamy cheesecake filling with strawberry swirls on graham cracker crust

# Family Friendly Favorites

	Party of 4	Party of 8	Party of 12
<b>The Warm Up</b>	\$55	\$100	\$150
1 snack 1 entrée 1 Dessert			
<b>The Power Play</b>	\$63	\$116	\$174
2 snacks 1 entrée 1 Dessert			
<b>The Main Event</b>	\$79	\$148	\$222
2 snacks 2 entrée 1 Dessert			

## Snacks

Bottomless Bucket of Fresh Popped Popcorn with assorted seasonings  
Salted Peanuts in the shell  
Tortilla Chips and salsa  
Kettle Cooked Potato Chips with French Onion Dip  
Arena Party mix

## Entrée

1/2 Pound Gourmet Hamburger served with sliced Cheddar cheese and condiment bar (1 per person)

All Beef Hot Dog served with fresh condiment bar (1.5 Hot Dogs per person)

Authentic Wisconsin Bratwurst served with sauerkraut and fresh condiment bar (1.5 Bratwursts per person)

Arena Nachos (Choose Beef or Chicken) All nacho platters are served with a generous portion of tortilla chips topped with meat, jalapeños, queso, shredded lettuce, salsa, black olives and sour cream

16" Pizzas - Choice of Cheese, Pepperoni or sausage (2 slices per person)

## Dessert

Assortment of Fresh Baked Gourmet Cookies  
Double Fudge Iced Brownies  
Fresh Cut Fruit with Yogurt Dip

# Beverages

## DOMESTIC BEER

By the 6 pack  
Budweiser \$22  
Bud light \$22  
Budweiser Select \$22  
Michelob Ultra \$22  
Miller Lite \$22  
Coors Light \$22

## PREMIUM BEER

By the 6 pack  
Corona \$26  
Corona light \$26  
Land Shark \$26  
Heineken \$26  
Stella Artois \$28  
Blue moon \$28  
Boulevard Wheat \$28  
Boulevard Pale Ale \$28  
Leinenkugel Red \$28  
Labatt Blue \$28

## SPECIALITY AND MALT BEVERAGES

By the 6 pack  
Smirnoff Ice \$26  
Mike's Hard lemonade \$26  
Mike's Hard Cranberry lemonade \$26

## SOFT DRINKS

By the 6 pack  
Pepsi \$12  
Diet Pepsi \$12  
Sierra mist \$12  
Mountain Dew \$12  
Mug root Beer \$12  
Lemonade \$12  
Dr. Pepper \$12  
Diet Dr. Pepper \$12  
Aquafina Water \$14  
Energy Drinks \$19

## JUICES AND MIXERS

Orange Juice \$14  
Grapefruit Juice \$14  
Cranberry Juice \$14  
Pineapple Juice \$14  
Club soda \$12  
Tonic Water \$12  
Sweet and Sour \$14  
Zing Zang Bloody Mary Mix \$14  
Fresh Brewed Iced tea \$12

## HOT BEVERAGES

10-cup Airpot  
Caffeinated Coffee \$18  
Decaffeinated Coffee \$18  
Hot Chocolate \$18

# Beverages

## LIQUOR - By the .750 ml

### VODKA

Smirnoff \$45  
Absolut \$65  
Grey Goose \$72

### GIN

Bombay \$60  
Tanqueray \$60  
Bombay sapphire \$65

### WHISKEY

Jim Beam \$40  
Jameson Irish Whiskey \$50  
Jack Daniels \$55  
Crown Royal \$60

### SCOTCH

Chivas regal \$75  
Glenlivet \$85

### RUM

Captain Morgan Original spiced rum \$40  
Bacardi Lite \$45

### TEQUILA

Jose Cuervo Gold \$55  
Patron Anejo \$75

## WINES

### White Wines

Vendange Chardonnay \$22  
La Terre Chardonnay \$25  
Caposaldo Pinot Grigio \$26

### Red Wines

Vendange Cabernet \$22  
Rancho Zabacco Red Zinfandel \$27  
Ravenswood Merlot \$27  
Haymen & Hill Cabernet \$28

### Blush Wines

Vendange White Zinfandel \$21

## CHAMPAGNE

By the single serve bottle  
187 ml size  
Kenwood Yupla \$8

# General Information

## Advanced Food Ordering

Suite ordering should be placed by 2 p.m., 5 days prior to event.

Orders placed after that time must select from the Event Day menu only.

We ask that you notify us as soon as possible of any cancellations. Orders cancelled at least 3 days prior to the event will not be charged. Orders canceled within 48 hours will be charged 50% of the estimated costs.

## Menus

In addition to our printed suite menus, we will do our best to accommodate any special requests. Please contact our catering department at [catering@independenceeventscenter.com](mailto:catering@independenceeventscenter.com) with any special requests. Please be aware that no outside food or beverages are allowed into the facility and that no food or beverage can leave the premises.

## Hours Of Operation

Generally the suite doors will open 1-1½ hours prior to the event and will remain open ½ hour after the conclusion of the event.

## Be the MVP - Drink Responsibly

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

- It is the responsibility of the suite holder or their representative to monitor and control alcohol consumption within the suite.

- Minors under the age of 21, by law, are not permitted to consume alcoholic beverages.

- It is unlawful to serve alcoholic beverages to anyone that appears to be intoxicated.

## Security

The Independence Events Center cannot be responsible for lost or misplaced property left unattended in the suite.

## Payment Procedure

A 19% service charge and an 8.225% sales tax will be added to all orders. We require a credit card along with a list of authorized signatures when placing food and beverages orders on game days.

Suite holders may choose to provide an alternate credit card or pay cash in lieu of credit card on file.

## Suite Staffing

Suite attendants are provided to assist you on event day. Personal suite attendants and bartenders are available upon request. Please notify the Independence Event Center of your request four business days prior to the event. A fee of \$100 will be applied for each attendant or bartender requested.

## Special Event Catering

the Independence events facility is a full service premier banquet facility. Our facility is available year round for events, meetings, weddings, awards banquets, graduations and any special occasion you have.

For more information and a complete catering menu please contact the Independence Events Center at [catering@independenceeventscenter.com](mailto:catering@independenceeventscenter.com)

