

Suite Menu



Welcome!

Spectra Food Services and Hospitality welcomes you to CURE Insurance Arena for another year of world-class entertainment.

As the exclusive provider of food and beverages, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. Spectra's staff is constantly striving to set industry benchmarks in food quality, service and amenities for our guests. We are here to ensure that your CURE Insurance Arena experience is superb!

Our suite menu features a wide array of foods from customized packages, appetizers, salads, sandwiches, decadent desserts and complete beverage service.

Please call us with questions, special requests, or to place an order.

Sean Boberg
General Manager
Sean.Boberg@spectraxp.com
Phone: 609-656-3252

Thank you for giving Spectra the opportunity to serve you!



the classic picnic

Potato Chips and Dip

Served with roasted garlic and parmesan dip.

Fresh Fruit Platter

The freshest fruits of the season are served with homemade yogurt dipping sauce.

Potato Salad

Tender red skinned potatoes tossed with fresh celery and onions in a seasoned mayonnaise dressing.

Chicken Wings

Traditional wings served with bleu cheese dressing, hot sauce and celery.

Burgers

We take the finest beef and season the already flavorful patties then charbroil them to perfection. Served with fresh rolls and traditional accompaniments.

Hot Dogs

All beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and fresh rolls.

Cookies and Brownie Platter

Freshly baked assorted cookies and brownies.

Serves Approximately 14 People for \$455



a touch of chambersburg

Soft Pretzels

Six salted jumbo pretzels served with spicy brown mustard.

Fresh Vegetable Platter

Fresh seasonal vegetables served with ranch dipping sauce.

Italian Hoagie

Italian salami, capicola, prosciutto and provolone cheese on an Italian baguette with cracked black pepper and olive oil dressing.

Philadelphia Cheese Steaks

Shaved Philadelphia beefsteak, American cheese, and grilled onions served with fresh torpedo rolls.

Pasta Salad

Tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and parmesan cheese and dressed in a light lemon basil dressing.

Mini Cheesecakes

Delicious mini cheesecakes with assorted toppings.

Serves Approximately 14 People for \$405



a little taste of Italy

Hummus Sampler

A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus with seasoned pita chips and tangy green olives.

Antipasto Platter

Shaved salami, prosciutto and asparagus pinwheels, grilled and marinated portobello mushrooms, artichoke hearts, roasted red peppers, olives, provolone cheese, fresh mozzarella and tomato salsa. Served with herb grilled crostini.

Marinara Meatballs

Meatballs in house made marinara, served with torpedo rolls.

Italian Sausage Sandwiches

Grilled mild Italian sausage with peppers and onions. Served with fresh torpedo rolls.

Classic Caesar Salad

Crisp whole hearts of romaine lettuce served with Caesar dressing, parmesan cheese and garlic croutons.

Chocolate Cake

Two layers of decadent chocolate cake covered with chocolate icing.

Serves Approximately 14 People for \$405



mercer's favorites

Freshly Popped Popcorn

A bottomless basket of freshly popped and lightly seasoned corn.

Fresh Vegetable Platter

Fresh seasonal vegetables served with ranch dipping sauce.

Chicken Tenders

Breaded strips of chicken breast fried to a delicate, crunchy golden brown. Served with ranch, honey mustard, and BBQ dipping sauces.

Hot Dogs

All-beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and freshly baked buns.

Classic Caesar Salad

Crisp whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons.

*Add grilled breast of chicken to your salad \$35.00

Cookies and Brownies Platter

A half dozen of freshly baked assorted cookies and a half dozen of fudge brownies.

Serves Approximately 14 People for \$395



snacks & starters

* Popcorn

A bottomless basket of freshly popped and lightly seasoned corn.
\$18

* Potato Chips and Dip

Served with roasted garlic and parmesan dip.
\$25

* Cajun Party Mix

A spicy blend of pico de gallo seasoned rounds, cajun corn sticks, cheese zips, chili cheese seasoned spiral twists, rice crackers and blue diamond almonds.
\$20

* Soft Pretzels

Six salted jumbo pretzels served hot with spicy brown mustard.
\$25

Trio of Salsas

A bottomless basket of tri-colored crispy corn tortilla chips served with fresh spicy red salsa, chipotle salsa, and black bean salsa.
\$40

Upgrade your order for \$25
Salsa verde, pico de gallo, sour cream and fresh homemade guacamole.

Hummus Sampler

A sampling of roasted garlic hummus, chipotle chili hummus, and fresh basil pesto hummus with seasoned pita chips and tangy green olives.
\$40

Bruschetta

House made tomato basil bruschetta. Served with herb grilled crostini.
\$40



All Snacks & Starters Serve Approximately 14 People

* Event Day Item

cold appetizers

Shrimp Cocktail

Three dozen jumbo shrimp, steamed, chilled. Served with cocktail sauce and lemon wedges.

\$150

Gourmet Cheese Platter

Domestic and imported cheeses served with a variety of fresh crackers and garnished with grapes.

\$110

Fresh Fruit Platter

The freshest fruits of the season are served with homemade yogurt dipping sauce.

\$70

Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

\$68

Fruit, Vegetable & Cheese Combination

Domestic and imported cheeses with crackers, seasonal fresh fruit, and garden fresh vegetables served with ranch and yogurt dipping sauces.

\$148

Antipasto Platter

Shaved salami, prosciutto and asparagus pinwheels, grilled and marinated portobello mushrooms, artichoke hearts, roasted red peppers, olives, provolone cheese, fresh mozzarella and tomato salsa. Served with herb grilled crostini.

\$72

Tomato, Basil and Fresh Mozzarella

Fresh basil, ripe tomatoes and fresh mozzarella drizzled with extra virgin olive oil.

\$66

All Appetizers Serve Approximately 14 People



hot appetizers

Slider Bar

Crab Cake sliders with cocktail sauce and mango cilantro salsa \$140
BBQ Pulled Pork sliders \$125
Angus Burger sliders with lettuce, pickle, tomato & roasted peppers \$125

*** Chicken Wings**

Traditional wings seasoned served with bleu cheese dressing, hot sauce and celery.
\$95 (half order - \$50)

Nacho Bar

Tri-colored tortilla chips topped with chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, sour cream and jalapeño peppers.
\$105

*** Chicken Tenders**

Breaded strips of chicken breast fried to a delicate, crunchy golden brown. Served with ranch, honey mustard & BBQ dipping sauces.
\$95 (half order - \$50)

Franks in Puff Pastry

All-beef cocktail franks wrapped in flaky pastry dough, served with ketchup and mustard for dipping.
\$95

All Appetizers Serve Approximately 14 People

* Event Day Item



cold sandwiches

Southwest Chipotle Chicken Wrap

Grilled breast of chicken with mild chipotle spread, fresh tomato & pepper jack cheese rolled in a tomato tortilla.

\$105 (half order - \$55)

Chicken Caesar Wrap

Crisp whole hearts of romaine lettuce and grilled breast of chicken served with our own Caesar dressing and parmesan cheese on a spinach tortilla.

\$105 (half order - \$55)

Garden Wrap

Spinach tortilla with creamy pesto dressing loaded with goat cheese, cucumber, tomatoes, avocado, spinach and roasted peppers.

\$115 (half order - \$60)

Portobello Wrap

Tomato tortilla loaded with mozzarella cheese, asparagus, red onions, roasted red peppers and portobello mushrooms.

\$115 (half order - \$60)

Center Sandwich

Thinly sliced roast beef served on ciabatta with Swiss cheese, sundried tomato mayo, and baby greens.

\$120

Italian Hoagie

Italian salami, capicola, prosciutto and provolone cheese on an Italian baguette with cracked black pepper and olive oil dressing.

\$115

Pepper Bacon Turkey Club

Sliced roasted turkey breast, crisp pepper bacon, basil pesto mayo, sliced tomato and lettuce served on a ciabatta roll.

\$115

All Sandwiches Serve Approximately 14 People



hot sandwiches

Rustic Chicken Parmesan

Breaded juicy chicken breasts topped with marinara sauce & melted cheese. Served with fresh baked Kaiser buns.

\$120 (half order - \$65)

*** Hot Dog**

All-beef hot dogs served with all the traditional condiments along with diced onions, fresh baked buns and shredded cheddar cheese.

\$85 (half order - \$45)

*** Burger**

We take the finest beef, season the already flavorful patties, and charbroil them to perfection. Served with sliced American cheese, fresh rolls and traditional accompaniments.

\$105 (half order - \$55)

Italian Sausage

Grilled mild Italian sausage with peppers and onions served with fresh torpedo rolls.

\$95 (half order - \$50)

Marinara Meatballs

Ground beef seasoned lightly and tossed with mouth-watering marinara sauce and served with bakery fresh rolls.

\$95 (half order - \$50)

*** Philadelphia Cheese Steaks**

Shaved Philadelphia chicken or beefsteak, American cheese, and grilled onions. Served with fresh torpedo rolls.

\$105 (half order - \$55)

All Sandwiches Serve Approximately 14 People

* Event Day Item



salads

Classic Caesar Salad

Hand tossed crisp whole hearts of romaine lettuce served with Caesar dressing, parmesan cheese and garlic croutons.

\$45

Add grilled chicken breast.

\$25

Cobb Salad

Smoked turkey, bacon, hard boiled eggs, tomatoes, avocado, bleu cheese, hazelnuts, and dried cranberries on top green and red romaine lettuce, served with a side of raspberry vinaigrette.

\$55

Spring Mix Salad

A mixture of tender baby lettuces and greens along with grape tomatoes, red onions and cucumbers. Served with balsamic vinaigrette.

\$45

Farfalle Pasta Salad

Tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and parmesan cheese and dressed in a light lemon basil dressing.

\$68

Potato Salad

Tender red skinned potatoes tossed with fresh celery and onions in a seasoned mayonnaise dressing.

\$68

All Salads Serve Approximately 14 People



desserts

Chocolate Cake

Two layers of decadent chocolate cake covered with chocolate icing.

\$54

Carrot Cake

Moist and flavorful grated carrots topped with a delicious cream cheese frosting.

\$54

Sweet Spot Dessert Sampler

A delicious assortment of New York-style cheesecake, gourmet cookies, fudge brownies and chocolate cake.

\$68

New York Style Cheese Cake

\$48

*** Assorted Cookies**

An assortment of freshly baked cookies.

\$35

*** Gourmet Brownies**

Assorted brownies featuring decadent chocolate and salted caramel pretzel.

\$45

*** Cookies & Brownie Platter**

Assorted cookies and brownies.

\$42

All Desserts Serve Approximately 14 People

* Event Day Item



beverages

* **Soft Drinks**

20 oz plastic bottles of Coke, Diet Coke, Sprite, Iced Tea, Lemonade
3 pack - \$14
6 pack - \$25

* **Bottled Water**

20 oz plastic bottles of Dasani water.
3 pack - \$13
6 pack - \$24

* **Coffee**

One hundred percent Columbian coffee, regular or decaffeinated,
served with cream, sugar, sweet & low, and equal.
Per six cups \$20

* **Tea**

A choice of regular or decaffeinated, served with
cream, sugar, sweet & low, and equal.
Per six cups \$20

* **Hot Chocolate**

Creamy hot chocolate.
Per six cups \$20

* **Juice**

10 oz plastic bottles of orange, cranberry, or apple.
3 pack \$12
6 pack \$18



* Event Day Item

spirits list

Whiskey

- *Jack Daniels - \$90
- *Seagrams 7 - \$50
- *Seagrams VO - \$50
- *J&B Scotch - \$75
- *Johnny Walker Black - \$125

Rum

- *Cruzan Aged Rum - \$55
- *Cruzan Spiced Rum - \$65
- *Cruzan Coconut - \$65

Vodka

- *New Amsterdam - \$55
- *Tito's - \$80

Gin

- *New Amsterdam - \$55

Tequila

- *Jose Cuervo Gold - \$70

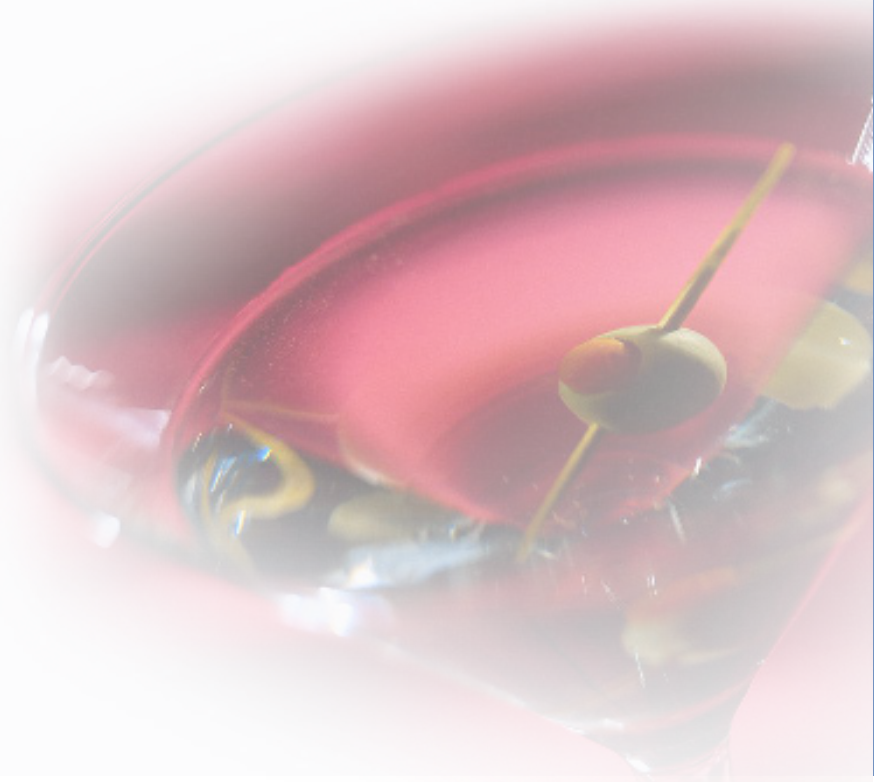
*Mixers

10 oz bottles of Tonic, Club Soda, orange juice, or cranberry juice

3 pack \$12

6 pack \$18

* Event Day Item



wine list

750 ml

White Wine

William Hill Napa, Chardonnay - \$50

White Haven, Sauvignon Blanc - \$50

Ecco Domani, Pinot Grigio - \$38

Ecco Domani, Moscato - \$38

Polka Dot, Riesling - \$38

Blush Wine

Canyon Road, White Zinfandel - \$32

Red Wine

Louis M. Martini, Cabernet Sauvignon- \$52

Mirassou, Pinot Noir - \$38

Red Rock, Merlot - \$38

Sparkling Wine

Barefoot, Brut - \$37

beer

16 oz Budweiser, Bud Light, Miller Lite,
Coors Light, or Yuengling Lager

3 pack \$22

6 pack \$44

12 oz Heineken, Amstel Light, Corona, or
Samuel Adams

3 pack \$25

6 pack \$50

12 oz O'Douls Non Alcoholic

3 pack \$22

6 pack \$44

hard seltzer

12 oz White Claw

3 pack \$25

6 pack \$50



policies and procedures

Management Charge and Taxes

All catered events are subject to a 20% Management Charge. 10% of this Management Charge attributable to food and non-alcoholic beverages is distributed to the employees who perform services in connection with the catered event. The remaining 10% of this Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. This portion of the Management Charge is not distributed to employees, is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and will not be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Food and beverages are subject to all current and applicable local and state sales tax.

Alcoholic Beverages

The State of New Jersey Division of Alcoholic Beverage Control regulations prohibit alcoholic beverages from entering or leaving the facility grounds. Minors under the ages of 21 are not permitted to consume alcoholic beverages. It is the responsibility of the Suite Holder or his/her representative to monitor and control alcoholic beverage consumption within the suite.

Advance Ordering

Advance ordering is necessary to achieve the utmost in presentation, service, quality and freshness at the best value. To facilitate this process, we require that advance orders are received no later than 3 business days before the event. Advance orders may be placed through Spectra Food Services, by phone or email. All orders and changes placed after the deadline must refer to available event day menus.

Office Telephone: (609)656-3252

Email: sean.boberg@spectraxp.com

Payment Methods

Payment for all charges can be made with cash or credit card. All suite holders are required to have a credit card number on file with Spectra Food Services. MasterCard, Visa, Discover Card and American Express are accepted. Government taxes and an 20% Management Charge will be added to all food and beverage costs. The credit card on file will be charged unless an alternate payment is offered. No charges will be incurred until the conclusion of the event; at that time full payment is required.

Special Requests

Spectra Food Services will gladly meet any special request you may have. You can contact the us at (609) 656-3252. Please allow five business days for any special requests.

Cancellations

In the event you must cancel your order, please notify Spectra Food Services immediately. Orders canceled within 24 hours of the scheduled event will be charged 50% of the food and beverage order.



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