



2023 SUITE MENU

WELCOME

OVG360 welcomes you to
CURE Insurance Arena!

As the exclusive provider of food and beverage, 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 exceeds your expectations!

Our suite menu features a wide array of foods from customized packages, appetizers, salads, sandwiches, decadent desserts, and complete beverage service. For your convenience, we have prepared our most popular custom packages designed to accommodate 14 guests.

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

Thank you for giving OVG the opportunity to serve you.

Brian Helmuth

General Manager

Office: 609.656.3252 | Cell: 267.226.6571

brian.helmuth@oakviewgroup.com



PACKAGES

CLASSIC CURE \$595

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

POTATO SALAD ^{GF}

Tender red skinned potatoes tossed with fresh celery & onions in a seasoned Aioli Dressing

CHICKEN WINGS

Traditional wings tossed in buffalo sauce, served with blue cheese dipping sauce & celery

BURGER SLIDERS

Served with beer cheese fondue, bacon jam & Chipotle aioli

HOT DOGS

100% Beef Hot dogs served with sauerkraut & fresh rolls

COOKIE & BROWNIE PLATTER

Freshly baked assorted cookies & gourmet brownies

HOAGIE ON THE PITCH \$495

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

CLASSIC CAESAR SALAD

Crisp Romaine lettuce served with Caesar dressing, parmesan & garlic croutons

GRILLED CHICKEN SANDWICH

Red Pepper Pesto Marinated Chicken breast, Garlic Aioli, Colby Jack Cheese, Spring Mix on Ciabatta

ITALIAN HOAGIE

Capicola, ham, salami, provolone cheese, lettuce, tomato, onion, Italian aioli

TURKEY BLT HOAGIE

Roasted turkey breast, cheddar cheese, peppered bacon, herbed aioli, lettuce, tomato, onion

COOKIE PLATTER

Freshly baked assorted cookies



PACKAGES

TASTE OF CHAMBERSBURG \$795

Each serve approximately 14 people for 2 hours of service. Please order one week in advance.

FLANK STEAK

Gorgonzola and portobello demi-glace

GRILLED CAJUN CHICKEN

With mango relish

ENCRUSTED SALMON

With maple cream over spinach

DAUPHINOISE POTATOES

LITTLE ITALY \$695

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

ANTIPASTO

Shaved salami, prosciutto, grilled vegetables, artichoke hearts, marinated cremini mushrooms, roasted red peppers, olives, provolone cheese, fresh mozzarella, bruschetta, served with garlic herbed crostini

FRIED RAVIOLIS

Breaded & served with robust marinara dipping sauce

MEATBALL PARMESAN SLIDERS

***EGGPLANT AVAILABLE UPON REQUEST**

100% beef meatballs in house-made marinara, provolone

CANDIED WALNUT GREEN BEANS

CORN BREAD

HOUSE SALAD

GOURMET DESSERT BAR

Assorted gourmet pastries

COOKIE & BROWNIE PLATTER

Freshly baked assorted cookies, gourmet brownies, and Tiramisu

HAND MADE STROMBOLI

Choice of 1
Spinach and Cheese
Pepperoni
Cheesesteak



COLD STARTERS & SALADS

Each serve approximately 14 people

POPCORN

Bottomless Popcorn

POTATO CHIPS & DIP

French Onion

BASKET OF SOFT PRETZELS

CLASSIC CAESAR SALAD

Crisp Romaine lettuce served with Caesar dressing, parmesan & garlic croutons

HOUSE SALAD

JERSEY SALAD

Cucumber, tomato salad with fresh mozzarella

FARM FRESH CRUDITÉ

Served with blue cheese and ranch dressing, pita chips and gourmet crackers

IMPORTED & DOMESTIC CHEESE TRAY

Domestic & imported cheeses, Grapes served with Gourmet Crackers and Pita Chips

\$50

ANTIPASTO

Shaved salami, prosciutto, grilled vegetables, artichoke hearts, marinated cremini mushrooms, roasted red peppers, olives, provolone cheese, fresh mozzarella, bruschetta, served with garlic herbed crostini

\$40

\$75

FRUIT BOARD

Fresh Seasonal fruits, served with Honey Greek Yogurt dip

\$80

HUMMUS TRIO

A trio of hummus: Roasted Garlic, Chipotle chili & basil Pesto hummus, served with celery carrots & seasoned pita chips

\$70

\$80

FRESH GUACAMOLE & SALSA

House-made guacamole, Pico de Gallo, sour cream, served with tortilla chips

\$80

POTATO SALAD

Tender red skinned potatoes tossed with fresh celery & onions in a seasoned Aioli Dressing

\$80

PASTA SALAD

Tossed with celery, cherry tomatoes, tri-colored peppers, red onion, parmesan & fresh herbs in a red-wine vinaigrette

\$180

\$90

\$85

\$65

\$70

\$70



HOT STARTERS & SLIDERS

Each serve approximately 14 people

CHEESE STEAK SPRING ROLLS	\$170	CASE'S PORK ROLL SLIDERS	\$160
Served with Spicy Ketchup			
CHICKIE'S AND PETE'S CHICKEN TENDERS	\$170	CONEY ISLAND FRANKS	\$125
Breaded Fried chicken breast strips, served with ranch, honey mustard & bbq dipping sauces		Served with mustard	
CHICKEN WINGS		SHRIMP CASINO	\$195
Served with Celery and Bleu Cheese Dipping Sauce			
Choose One Option:		CRAB CAKE SLIDERS	\$160
CLASSIC BUFFALO WINGS	\$195	14 Lump crab sliders	
SPICY THAI GLAZED WINGS	\$195	GOAT CHEESE HONEY PHYLLO	\$165
GARLIC PARMESAN WINGS	\$195	MAUI SHRIMP SPRING ROLL	\$185
TRIO: ALL 3 STYLES	\$210	PORK CORNITA TAQUITOS	\$125
BAKED MAC & CHEESE	\$130	CHICKEN LEMONGRASS DUMPLING	\$125
House-made macaroni & cheese		KOREAN BBQ BEEF RIB	\$195
ROASTED BUFFALO CAULIFLOWER	\$95	PORCINI MUSHROOM CROQUETTES ^v	\$160
Served with blue cheese		QUINOA ZUCCHINI FRITTER ^v	\$160
BURGERS SLIDERS	\$180	KALE VEGGIE DUMPLING ^v	\$160
Served with beer cheese fondue, bacon jam & Chipotle aioli		CORN AND EDAMAME QUESADILLAS ^v	\$160
BUFFALO CHICKEN	\$160		
Served with blue cheese crumbles			
MEATBALL MARINARA	\$160		
100% beef meatballs in house-made marinara, mozzarella			



SWEET TOOTH OVERTIME

Each serve approximately 14 people

CHURROS

Fried pastry dough, tossed in cinnamon & sugar, served with fudge sauce

ASSORTED CHEESECAKE

Assorted mini cheesecakes

\$95

MINI SUITE SWEET SAMPLER

Assorted gourmet mini pastries

\$95

\$95

COOKIE & BROWNIE PLATTER

\$65

ASSORTED COOKIES

\$50

NON-ALCOHOLIC

BOTTLED BEVERAGES

20oz bottles sold by the 6-pack

DASANI	\$24
COKE	\$25
DIET COKE	\$25
SPRITE	\$25
GINGER ALE	\$25
LEMONADE	\$25
ICED TEA	\$25
UNSWEETENED ICED TEA	\$25

HOT BEVERAGES

Serves 10

FRESHLY BREWED COFFEE	\$35
Traditional Coffee Accompaniments	
HOT CHOCOLATE	\$35

JUICE

12oz bottles sold by the 6-pack

ORANGE	\$25
APPLE	\$25
CRANBERRY	\$25



BEER & WINE

12 OZ BEERS - BY THE 6-PACK

CORONA	\$45
STELLA ARTOIS	\$45
O'DOULS, NON-ALCOHOLIC	\$40

16 OZ BEERS - BY THE 6-PACK

MILLER LITE	\$45
YUENGLING LAGER	\$45
BUDWEISER	\$45
BUD LIGHT	\$45
FLYING FISH JERSEY JUICE	\$60

24 OZ BEERS - BY THE 6-PACK

HEINEKEN	\$60
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16 OZ HARD SELTZER - BY THE 6-PACK

WHITE CLAW	\$50
Mango or Black Cherry	
HIGH NOON	\$50
Watermelon, Black Cheery, Grapefruit, Pineapple	

WINE - 750ML BOTTLES

WHITE WINE	
WILLIAM HILL NAPA, CHARDONNAY	\$60
WHITE HAVEN, SAUVIGNON BLANC	\$55
ECCO DOMANI, PINOT GRIGIO	\$55
ECCO DOMANI, MOSCATO	\$40
COVEY RUN, RIESLING	\$40
BLUSH WINE CANYON ROAD, WHITE ZINFANDEL	\$40
RED WINE	
LOUIS M. MARTINI, CABERNET SAUVIGNON	\$55
MIRASSOU, PINOT NOIR	\$50
RED ROCK, MERLOT	\$50
SPARKLING WINE 750ML	
BAREFOOT, BRUT	\$55
LE MARCA	\$60



SPIRITS

SCOTCH/ WHISKEY

JACK DANIELS	\$100
SEAGRAMS VO	\$90
JIM BEAM	\$100
CROWN ROYAL	\$125
JOHNNY WALKER BLACK	\$125
GLENLIVET 12	\$150

RUM

CRUZAN AGED RUM	\$75
BACARDI	\$100

VODKA

NEW AMSTERDAM	\$75
TITO'S	\$100
PLUSH PLUM VODKA	\$100
PLUSH VODKA	\$100

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NEW AMSTERDAM	\$75
TANQUERAY	\$100

TEQUILA

JOSE CUERVO GOLD	\$100
PATRON	\$150

MIXERS - BY THE 6-PACK

10 OZ TONIC WATER	\$25
10 OZ CLUB SODA	\$25
ORANGE JUICE	\$25
CRANBERRY JUICE	\$25



SUITE POLICIES

SUITE ORDERS ARE DUE NO LATER THAN 3 DAYS PRIOR TO YOUR EVENT DATE.

For example, Saturday event orders are due by 5pm the Wednesday prior.

Orders can be placed through OVG360 by email at brian.helmuth@oakviewgroup.com

If you would like to hear more about our catering options or if you would prefer to place your order over the phone, please contact our General Manager. *Please note - not all products may be available.

Brian Helmuth, General Manager
Office: 609.656.3252 | Cell: 267.226.6571

PAYMENT OPTIONS

Payment for all event day charges can be made with cash or credit card. All suite holders are required to have a credit card number on file with OVG360. Mastercard, Visa, Discover Card and American Express are accepted. 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. Advance payments by company or personal check must be received at least 2 weeks prior to the day of the event. Any cancellation received within 24 hours of event will result in a fee equal to the full anticipated charges.

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. Spectra reserves the right to refuse service to persons who appear to be intoxicated.