

GERMAIN







SNACKS

All snacks serve 10 people.

Deli Chips n' Onion Dip

Ruffle potato chips served with freshly made onion dip. - **\$18**

Bottomless Popcorn

Unlimited buttered popcorn. - \$8

Tri-Color Tortilla Chips

Served with salsa - **\$25** Served with salsa, queso, and homemade guacamole. - **\$40**

Homemade Hummus

Homemade hummus with roasted garlic. Served in a giant soft pretzel with freshly sliced veggies. - **\$35**

NEW! Party Dip Trio

A trio of your favorite party dips!
Creamy buffalo chicken dip, beer cheese dip, and a party favorite... spinach, artichoke, & bacon dip!
Served with fresh vegetables, kettle cooked chips, and a crispy baguette. - \$85

NEW! Seasonal Fruit and Cheese Platter

Fresh seasonal fruits accompanied with an assortment of imported and domestic cheeses.

Served in a giant soft pretzel. - \$70

NEW! Meat and Cheese Platter

Fresh cut Italian meats served with an assortment of imported and domestic cheeses.

Served in a giant soft pretzel. \$70





APPETIZERS

Half order serves 5.

Vegetable Crudite "Farmers Market"

A beautiful display of fresh seasonal vegetables. Served with ranch dipping sauce. Half order - \$35 / Full order - \$55

Sampler

Mozzarella sticks, chicken tenders, breaded mushrooms, jalapeno poppers, and fried mac & cheese bites. Served with assorted sauces. Full order - **\$105**

Meatball Trio

Homemade Italian style beef meatballs served with three traditional sauces – sweet & spicy, marinara, BBQ and warm slider rolls. Full order - **\$80**

Gulf Shrimp Cocktail

Chilled, poached, fresh gulf shrimp, served with bloody mary cocktail sauce.
Half order - \$50 / Full order - \$90

Chicken Tenders

Breaded chicken tenderloins delicately fried and served with BBQ and honey mustard dipping sauces.

10 tenders - \$25 / 20 tenders - \$45

Wings

Unbreaded large chicken wings fried and tossed in your choice of sauce: hot, medium, mild, garlic, BBQ, or teriyaki.

Served with celery and bleu cheese.

20 wings - \$45 / 40 wings - \$80

Potato Wedges

Seasoned potato wedges deep fried. Half order - **\$20**

NEW! Want them loaded? Melted cheese, bacon, and chives. - **\$35**





HOUSE SPECIALTIES

Classic Mini Cheeseburgers

Ten mini angus cheeseburgers seasoned and grilled, served with a pickle.

Condiments served on the side.

Serves 5 - **\$35**

Panko Shrimp

A shrimp lovers delight! 25 Shrimp coated in panko flakes and lightly fried. Served with a tangy mayo dipping sauce. Serves 10 - **\$35**

Caesar Salad

Fresh romaine lettuce tossed with bacon flavored croutons, shredded artisian cheese and creamy caesar dressing.

Serves 10 - **\$35**

Add grilled, fried, or blackened chicken - **\$60** Add grilled, fried, or blackened shrimp - **\$65**

Nacho Bar

Seasoned beef and nacho cheese served hot with sides of black olives, tomatoes, jalapenos, sour cream, onions, salsa, and a bowl of tortilla chips.

Serves 10 - **\$100**

Homemade Baked Ziti

Ziti tossed in ricotta cheese and marinara sauce covered with mozzarella cheese and baked to perfection.

Serves 10 - \$45

NEW! Garden Salad

Fresh mixed greens topped with tomatoes, red onions, cucumbers, and cheddar jack cheeses.

Served with zesty Italian and ranch dressing.

Serves 10 - **\$40**

Add grilled, fried, or blackened chicken - **\$65** Add grilled, fried, or blackened shrimp - **\$70**

NEW! Flatbread Trio

Thin and crispy flat bread, served 3 ways. Serves 5 - **\$45**

Margherita Flatbread - Topped with mozzarella cheese, freshly sliced tomatoes, basil, chopped garlic, and olive oil.

BBQ Chicken Flatbread - Lightly sauced with tangy BBQ, mozzarella cheese, red onions, and seasoned grilled chicken.

Veggie Flatbread - Carmelized onions, sliced tomatoes, mushrooms, and mozzarella cheese, drizzled with balsamic glaze.





ALL TIME FAVORITES

Cubans

Traditional Cuban sandwiches, straight out of Miami, made with ham, cuban pork, mustard, pickle, and swiss cheese on fresh Cuban bread.

Serves 5 - \$35

Hot Dog Platter Gourmet all beef hot dogs

cooked to perfection. Serves 5 - \$30

Want the fix-ins? Chili, onions, cheese - \$45

Hamburger Platter

1/3 lb juicy angus hamburgers served with lettuce, tomato, and cheese on the side, to create your perfect burger.

Serves 5 - \$35

Deli Sub Sandwiches

An assortment of turkey and swiss cheese, roast beef and cheddar, and ham and swiss sub sandwiches.

Served with lettuce, tomato, and onion. Serves 10 - **\$80**

BBQ Pulled Pork

Our homemade slow cooked pulled pork on fresh rolls. Served with cole slaw on the side. Serves 5 - \$35

"Jersey" Italian Hoagies

Italian loaf of bread with salami, capicolla, ham, pepperoni, provolone cheese, lettuce, tomato, onion, salt, pepper, oregano, oil and red wine vinegar.

Serves 10 - \$100

Spicy Ranch Chicken Wraps

A light and tangy wrap stuffed with grilled chicken, pepper jack cheese, lettuce and spicy ranch dressing. Serves 5 - \$40

NEW! Turkey BLT Wrap

Freshly sliced turkey, crispy bacon, lettuce, and tomato wrapped in a tortilla. Served with a side of ranch.

Serves 5 - \$50





SIDES

Add any of these sides to a "house specialty" or "all time favorite." Serves 5 people.

Fresh Pineapple Coleslaw

Traditional creamy coleslaw with fresh pineapple chunks. **\$15**

Coleslaw \$12

Chef's Pasta Salad

Al dente pasta, tangy Italian dressing, black olives, red and green peppers, red onions, and feta cheese. **\$15**

Potato Salad \$15

Shoe String Fries \$10

Loaded Fries

Served with a side of melted cheese, bacon crumbles, and scallions. **\$15**

Fried Mac & Cheese Bites \$20





SPECIAL REQUESTS

Our Culinary team and Executive Chef looks forward to going above and beyond the pre-order menu we offer. If you would like to order items not seen on our pre-order menus, please contact the Suites Manager at least 4 days before the event to create a menu that works best for your suite.

Below is a list of items our team has prepared for suite guests in the past.

Appetizers:

Crab cakes served with remoulade sauce

Salads:

BLT iceberg wedge served with bleu cheese crumbles

Waldorf salad

Authentic Greek salad served with feta cheese and beets

Entrees:

Mini beef wellingtons served with sautéed green bean amandine

Cold beef tenderloin slices served with rosemary red skin potato salad

Shrimp skewers served over rice pilaf

Chicken piccata in a lemon capers sauce served with sour cream and chive mashed potatoes

*All pricing and portion sizes will be discussed with Suite Manager during the pre-ordering process.





PIZZAS

All pizzas are 16" hand tossed N.Y. style pizza dough made fresh on the premises

Cheese \$20

Additional toppings \$1.50 each

Meat lovers \$25

Pepperoni, ham, bacon, and sausage

BBQ Chicken \$25

Pulled chicken, BBQ sauce, onions and mozzarella cheese

Buffalo Chicken \$25

The two best things in life – wings and pizza!!
Fried chicken tenders tossed in medium
buffalo sauce, bleu cheese, chopped
celery and mozzarella cheese.

Supreme \$25

Pepperoni, sausage, black olives, mushrooms, peppers, and onions.

Key West \$25

Pineapple, ham, bacon, crispy onions, tomato sauce and mozzarella cheese.

Garden Veggie \$23

Caramelized onions, sauteed red & green peppers, sliced tomatoes, mushrooms, mozzarella cheese and tomato sauce.

Additional Toppings \$1.50 each

Pepperoni

Ham

Sausage

Meatball

Bacon

Chicken

Pineapple

Mushrooms

Peppers

Jalapenos

Onions

Black Olives

Chopped Garlic and Oil





DESSERTS

Cookie and Brownie Platter

An assortment of big bakery chocolate chip, peanut butter, and oatmeal raisin cookies. Chocolate chip brownies and cream cheese brownies. **\$60**

Dessert Cart

Always changing and incredibly delicious!!

Available nightly. \$7.95

Assorted Chocolate Mousse Cups

Frangelico chocolate, vanilla raspberry, and Amaretto chocolate mousse cups.

Serves 5 - **\$15** / Serves 10 - **\$30**

Coffee

Carafe of coffee \$18

Birthday Party Package

Make the night special by adding a Birthday party package which includes a personalized cake with your choice of cake-flavor and icing, the suite decorated for the celebration and a visit from Swampee and the Everbabes! \$65





NON-ALCOHOLIC

BEVERAGES

All beverages priced for 6 packs.

Gingerale	\$10
Coke	\$10
Diet Coke	\$10
Sprite	\$10
Dasani Water	\$15
Perrier (4pk)	\$12
Club Soda	\$14
Tonic	\$14
Orange Juice	\$10 \$10 \$10
Tomato Juice	\$10
Pineapple Juice	\$10
By the bottle:	
Margarita Mix	\$10
Sweet and Sour Mix	\$10
Bloody Mary Mix	\$10





BEER & WINE

BEER - Priced for 6 packs

Bud, Bud Light\$2Bud Light Lime, Ultra\$2	
Rud Light Lima Illtra	9
bud Light Lime, Olda	D
Imports \$2	8
Corona, Stella, St. Paulie Girl, Labatts, Ultra Cider	
Odoul's (Non-Alcoholic) \$10	6
WINE - Priced at 750ml bottles	
Premium White \$4	0
Premium Red	•
Premium Red\$4	J
House Wines\$2	n
Barefoot Chardonnay, Barefoot Cabernet, Barefoot Moscato	\$20





SPIRITS

Priced per bottle

Tito's (Vodka)	\$75 \$80 \$100
Beefeater (Gin)	\$70 \$70
Captain Morgan (Rum) Bacardi (Rum) Captain Morgan Silver (Rum)	\$50 \$50 \$50
Jose Cuervo Gold (Tequila) Tres Generaciones Sauza (Tequila)	\$65 \$100
Canadian Club (Whiskey/Bourbon) Jack Daniels (Whiskey/Bourbon) Crown Royal (Whiskey/Bourbon) Fireball (Cinnamon Flavored Whiskey)	\$50 \$75 \$90 \$60
Dewars (Scotch)	\$80 \$125



SUITE POLICIES & INFORMATION

PRE-ORDERING
Germain Arena requires 24 hours notice for pre-orders. VIP or Special food/beverage requests require 4 days notice. All orders must be emailed to
Chelseas@floridaeverblades.com 24 hours prior to the event.
GAME DAY ORDERING
If you are unable to place your pre-order, a game day menu is available in each suite for guests to order through the suite attendant.
BIRTHDAYS
Birthdays are a special time for people and we love to help celebrate. Contact the
Suite manager for questions on cakes, decorations, or surprises you want available for your suite. A minimum of 24 hours notice is required.
A NOTE OF THE PARTY OF THE PART
CANCELLATIONS Notifying the Suite manager of food cancellations can be made Monday – Friday 9-5pm.
24 hours notice is preferred.
PERSONAL BELONGINGS
Germain Arena is not responsible for personal items such as pictures, glassware, blankets or items with your company logo. Please be sure to take all personal property
with you when exiting the arena.
ALCOHOL POLICY
Germain Arena wants to maintain a safe and fun environment for the suite holders and
their guests. Florida law requires that all consumers of alcoholic beverages must be 21 years of age. It is the suite holder's responsibility to monitor alcohol consumption
within your suite. All alcohol must be consumed in plastic containers.



