



Catering Menu

2023-2024

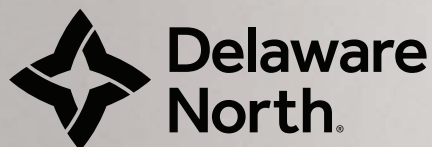
Welcome

Delaware North is the exclusive caterer for UBS Arena, and we welcome you to sit back, relax and enjoy an exceptional experience. We are dedicated to making your visit with us a fun, memorable, and delicious affair. The culinary team has crafted a dynamic menu to showcase Long Island favorites while providing you with a sophisticated take on arena fare. We strive to offer an innovative food and beverage program while utilizing the freshest ingredients and provisions available.

We hope you enjoy your time with us and look forward to having you back again soon.

Let's go Islanders!

– Chef Ted Donnelly



Breakfast Selections

All buffets require a minimum order of 30 people

CONTINENTAL \$28/person **N** **V**

Orange Juice, Grapefruit Juice, Seasonal Sliced Fruit & Berries, Mini Danish, Croissants, Muffins, Whipped Butter, Fruit Preserves, Fresh-Brewed Coffee, Teas, Water

ISLANDER \$38/person **N**

Orange Juice, Grapefruit Juice, Seasonal Sliced Fruit & Berries, Assorted Cold Cereals, 2% Milk, Skim Milk, Yogurt, Granola, Cage-Free Scrambled Eggs, Applewood Smoked Bacon, Breakfast Potatoes, Mini Danish, Assorted Muffins, Whipped Butter, Fresh-Brewed Coffee, Decaffeinated Coffee, Teas, Water

Enhance Your Breakfast

All items require a minimum order of 30 people

MINI FRUIT & YOGURT PARFAITS \$6/person **V**

NY BAGELS \$12/person **N** **V**

Cream Cheese, Vegetable Cream Cheese, Whipped Butter, Peanut Butter & Jelly

OATMEAL BAR \$8/person **N** **V** **G**

Brown Sugar, Raisins, Dried Cranberries, Sliced Almonds, Honey, Cinnamon Sugar

Add Blueberries, Strawberries, Candied Pecans \$3 each

BREAKFAST SANDWICHES \$10/person **N**

Croissant, Bagel, English Muffin

Applewood Smoked Bacon with Gouda and Cage-Free Egg

Sausage with Cheddar and Cage-Free Egg

Honey Ham with Cage-Free Egg and Cheddar

G Gluten-Free **G+** Gluten-Free (When Consumed W/O Bread/Chips) **N** Contains Nuts/Oils **V** Vegetarian

All Menus are subject to a 19% service charge and 8.6% sales tax not included.
Menu subject to change based on availability.

Breakfast Chef Stations

All chef stations require a minimum order of 30 people
One attendant required per 50 guests

EGGS & OMELETTES \$13/person **G**

Ham, Applewood Smoked Bacon, Onion, Peppers, Tomato, Mushrooms

BELGIAN LIEGE WAFFLE & FRENCH TOAST \$14/person **V**

Macerated Strawberries, Blueberries, Chocolate Chips, Maple Syrup, Whipped Cream

BAKED BREAD & TOAST BAR \$10/person **N V**

BREAD: Select Two

White Bread, Wheat Bread, Multigrain, Sourdough

SPREAD: Select Two

Peanut Butter, Almond Butter, Whipped Butter, Cream Cheese, Avocado, Fruit Preserves/Honey

TOPPING: Select Six

Tomato, Red Onion, Cucumber, Spinach, Hard Boiled Egg, Bacon, Smoked Salmon, Strawberries, Blueberries, Banana, Goat Cheese, Feta Cheese, Cheddar Cheese

BAKED GOODS **V**

Baked Breads, Muffins

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Savory Snacks

All savory snacks require a minimum order of 30 people

VEGETABLE CRUDITÉ \$9/person **V** **G+**

Celery, Baby Carrots, Cucumber, Grape Tomatoes,
Asparagus, Cauliflower, Broccoli, Ranch,
Tabbouleh, Grilled Pita
Add Hummus \$2

SOFT PRETZEL STICKS \$5/person **V**

Warm Beer Cheese, Spicy Mustard

HOUSE CHIPS & DIP \$7/person **V**

Ranch Dip, French Onion Dip

NACHO BAR: Add Chicken Tinga \$4,
Add Pork Carnitas \$5

TRAIL MIX & BARS \$9/person **N**

Almonds, Peanuts, Walnuts, M&M's, Raisins,
Craisins®, Dried Apricots, Banana Chips
Yogurt-Covered Raisins, Dried Pineapple,
Granola Bars

FRESH POPCORN \$4/person **V** **G**

Add: Salted Dark Chocolate Caramel
Popcorn \$2.50/person

Sweet Treats

All sweet treats require a minimum order of 30 people

SEASONAL SLICED FRUIT

\$10/person **V** **G**

HOUSED BAKED COOKIES & BROWNIES

\$5/person **N** **V**

SUNDAE BAR & NOVELTY ICE CREAM

\$9/person **V**

ASSORTED MINI DESSERTS

\$11/person **N** **V**

SPECIALTY CAKES & CUPCAKE

\$9.50/person **N** **V**

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Luncheon Selections

All luncheon selections require a minimum order of 30 people

THE DELUXE DELI \$39/person

GARDEN GREEN SALAD V G+

Tomato, Cucumber, Blue Cheese, Croutons, Balsamic Vinaigrette

SALAD

SELECT ONE

House Potato Salad, Mediterranean Pasta Salad, Tomato & Mozzarella

GOURMET SANDWICH PLATTERS

SELECT THREE

ROAST BEEF

with Arugula, Brie, Roasted Tomato, Caramelized Onion, Onion Roll

ROAST TURKEY

with Pepper Jack, Tomato, Lettuce, Chipotle Mayo, Ciabatta

SMOKED HAM

with Aged Cheddar, Honeycomb Mustard, Tomato, Lettuce,
Brioche Bun

CHIPOTLE GRILLED CHICKEN

with Applewood Smoked Bacon, Cheddar, Avocado Aioli,
Tomato, Lettuce, Brioche Bun

TOMATO & MOZZARELLA V G+

with Basil, Balsamic Glaze, Focaccia

Selection of Condiments, House Kettle Chips, House Baked Cookies, Brownies



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Luncheon Selections

All luncheon selections require a minimum order of 30 people

HOT LUNCH EXPERIENCE \$55/person

SALAD **V** **G+**

SELECT ONE

Caesar Salad, Caprese Salad, Greek Salad, House Potato Salad, Mediterranean Pasta Salad

VEGETABLES & GRAINS **V** **G+**

SELECT TWO

Roasted Green Beans, Heirloom Carrots, Vegetable Medley, Rice Pilaf, Mashed Potatoes, Quinoa, Herb Roasted Potatoes

MAINS

SELECT TWO

Marinated Grilled Flank Steak **G**

Garlic Herb Chicken **G**

Smoked Grilled Chicken **G**

Maple Glazed Salmon **V**

Butternut Ravioli with Brown Butter Sage Sauce **N** **V**

SWEETS **V**

SELECT ONE

Brownies, House Baked Cookies, Cheesecake with Strawberries, Assorted Mini Desserts

ADD: Second Sweets \$3.50/person

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UBS Arena Gameday

All luncheon selections require a minimum order of 12 people

ALL-BEEF HOT DOGS \$6.50/person

MINI SAUSAGE KINGS ITALIAN SAUSAGE \$8/person

Fresh-Baked Roll, Grilled Peppers, Onions

CHICKEN TENDERS \$7/person

Honey Mustard, BBQ, Ranch, Ketchup

MINI STEAK & CHEESE \$7/person

Fresh-Baked Roll, Onions, Peppers, Sautéed Mushrooms, Cheese Sauce

ENHANCE GAMEDAY:

House Kettle Chips or French Fries \$2/person

TRADITIONAL CAESAR SALAD \$7/person **V** **G+**

Tossed Caesar Salad, Romaine, Radicchio, Aged Parmesan Cheese, Creamy Caesar Dressing, Garlic Croutons

UBS SALAD BAR \$8/person **V** **G+**

Romaine Lettuce, Mixed Greens, Cherry Tomatoes, English Cucumbers, Feta Cheese, Kalamata Olives, Shaved Red Onions, Carrots, Pepperoncini, Red Wine Vinaigrette

TACO BAR STATION \$16/person

TACO FILLING

Cumin Chili Ground Beef, Pork Carnitas, Rice, Black Beans, Flour Tortilla, Corn Tortilla, Shredded Lettuce, Fresh Pico, Lime Crema, Guacamole, Cojita Cheese

ENHANCEMENTS:

Chicken Tinga \$5

Shrimp \$6

G *Gluten-Free* **G+** *Gluten-Free* **N** *Contains Nuts/Oils* **V** *Vegetarian*

*(When Consumed
W/O Bread/Chips)*

Receptions

Pricing based on 75 pieces

VEGETARIAN SPRING ROLLS \$125 V

with Tamari Ginger Sauce

RISOTTO ARANCINI \$175 V

COCONUT SHRIMP \$220 V

with Sweet Chili Sauce

LUMP CRAB TOSTADA \$230 V G+

with Garlic Aioli

BACON WRAPPED

SCALLOPS \$230

with Lemon Curd

SHRIMP COCKTAIL \$250 V

with Horseradish Cocktail Sauce

CHICKEN SATAY \$220

with Sweet Teriyaki Sauce

KOREAN BBQ MEATBALLS \$220

with Pineapple Slaw

PORK OR EDAMAME

POTSTICKERS \$125

with Ginger Soy Sauce

FRANKS-IN-A-BLANKET \$125

with Spicy Mustard, Ketchup

BUFFALO CHICKEN SLIDERS \$250

with Blue Cheese

TRUFFLE MAC & CHEESE CUPS \$210 V

with Toasted Herb Crumb topping

BEEF WELLINGTON \$250

Puff Pastry, Caramelized Onion Aioli

MINI HARRISON

CHEESEBURGERS \$250

Hamburger or Cheeseburger, Bacon, Caramelized Onion, Lettuce, Tomato

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Chef's Table Stations

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One attendant required per 50 guests

CARVING

SMOKED BBQ PORK LOIN

\$14/person

Honey BBQ Sauce, Crispy Onions, Dinner Rolls

HERB-CRUSTED TURKEY BREAST

\$15/person

Bistro Sauce, Cranberry Chutney, Dinner Rolls

ROASTED TOP ROUND OF BEEF

\$18/person

*Horseradish Cream, Wild Mushroom Demi,
Dinner Rolls*

BEEF TENDERLOIN

\$25/person

*Horseradish Cream, Wild Mushroom Demi,
Dinner Rolls*

PASTA MADE TO ORDER

\$15/person

PASTA v

SELECT TWO

Cavatappi, Penne, Orecchiete

*Gluten-Free Pasta available upon request
\$3/person*

ENHANCEMENTS:

Potato Gnocchi \$5

Cheese Tortellini \$5

SAUCES

SELECT TWO

Alfredo, Bolognese, Marinara, Pesto Cream

ADDITIONS

SELECT FOUR

*Broccoli, Asparagus, Olives,
Carmelized Onions, Peppers, Mushrooms,
Roasted Tomatoes, Chicken, Shrimp*

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Dinner Selections

All dinner buffets require a minimum order of 30 people

TWO ENTREES \$65

THREE ENTREES \$75

SALADS **G+**

SELECT ONE

Iceberg Wedge, Classic Caesar, Caprese,
Greek Salad, Cobb Salad

ENTRÉES

SELECT TWO OR THREE

BEEF TENDERLOIN

with Red Wine Demi-Glace

GRILLED FLANK STEAK

with Mushroom Bordelaise

ROASTED CHICKEN

with Chimichurri Sauce

CHICKEN MARSALA

with Mushroom Marsala Sauce

FRIED CHICKEN

with House-made Gravy

DIJON-CRUSTED PORK

TENDERLOIN

with Dijon Cream Sauce

PAN SEARED SALMON **G**

with Lemon Beurre Blanc

SUSTAINABLE MAHI MAHI **G**

with Saffron Broth

SHRIMP SCAMPI **G**

Linguine, Cherry Tomatoes, Garlic,
White Wine \$13/person

SIDES

SELECT TWO

Roasted Potatoes, Mashed Potatoes
Rice Pilaf, Quinoa Pilaf, Garlic Parmesan
Orzo, Seasonal Vegetables, Heirloom Carrots,
Sautéed Green Beans, Broccolini,
Roasted Cauliflower

SWEETS

SELECT TWO

Brownies, Home Made Cookies
Dessert Bars, Strawberry Cheesecake,
Apple Hand Pies, Premium Cupcakes,
Assorted Mini Desserts

DRINKS

Bottle Wine (Red & White)

2 Per Table \$20/person

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Giada

Award-winning celebrity chef Giada De Laurentiis share her delicious, hand selected, California inspired, Italian cuisine just for UBS Arena. These same world class dishes can be found at her namesake restaurant in Las Vegas. Chef Giada has elevated the suite dining experience.

All selections serve approximately 12 guests, unless otherwise noted

ARUGULA SALAD \$85 V

Candied Lemon, Crispy Pancetta and Parmigiano - Reggiano

BACON WRAPPED DATES \$140

Spicy Italian Sausage, Nueske Bacon and Gorgonzola Crema

CROSTINI PLATTER \$145

- Sun-dried Tomato and Olive Tapenade V
- Cherry Tomato and Honey Bruschetta V
- Whipped Lemon Burrata with Prosciutto

SHORT RIB RAGU \$190

with Penne pasta and Parmigiano - Reggiano

STEAK SKEWERS \$190

with Parsley sauce over a warm Orzo salad



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Bar Packages

Prices shown for 1st hour, 2nd hour @ 10% discount

NON-ALCOHOLIC PACKAGE \$4.50

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Coke Zero

BEER & WINE PACKAGE \$18

*Bud Light, Miller Lite, Heineken, Dos Equis, Blue Moon,
Coors Light, Lagunitas, White Claw Black Cherry*

A SELECTION OF HOUSE WINE THAT INCLUDES:

Rosé, Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

THIS ALSO INCLUDES THE NON-ALCOHOLIC PACKAGE

PREMIUM BAR PACKAGE \$25

*Tito's Handmade Vodka, Aviation Gin, Bacardi Superior Rum, Camarena Silver,
Jack Daniel Whiskey, Crown Royal Whiskey, Dewar's White Label Scotch*

THIS ALSO INCLUDES THE BEER, WINE, AND NON-ALCOHOLIC PACKAGES

LUXE BAR PACKAGE \$29

*Grey Goose Vodka, Tanqueray Gin, Bacardi Superior Rum, Patrón Silver,
Maker's Mark Bourbon, Crown Royal Whiskey, Jameson Irish Whiskey,
Johnnie Walker Black, Hennessy VS, Baileys Irish Cream*

THIS ALSO INCLUDES THE BEER, WINE, AND NON-ALCOHOLIC PACKAGES

CHAMPAGNE TOAST

La Marca Prosecco \$12

Möet & Chandon Imperial \$25

ADD ONS \$3/person

Hot Chocolate, Hot Apple Cider, Infused Water, Coffee Service

Consumption and Cash Bars are also available

Policies & Procedures

HOURS OF OPERATION

Catering Sales Department is available for any inquiries and ordering during the hours of 9am and 6pm Monday thru Friday. The catering team is available on site through the end of events.

YOUR 2023-2024 CATERING TEAM

Shanita Harmon, Catering Sales Manager | sharmon@delawarenorth.com

Bridget Brown, Assistant Catering Operations Manager | bbrown2@delawarenorth.com

ADVANCED ORDERS

All orders must be placed 48 business hours prior to each event to ensure the best service and quality for each item.

METHODS OF PAYMENT

Clients may pay for their catering order with a credit card (MasterCard, Visa, American Express, Discover) at the conclusion of the event. Business and personal checks are accepted.

Belmont Sportservice Inc. charges a 19% taxable Administrative Charge and 8.6% sales tax, which applies to all food & beverage fees. This charge allows Belmont Sportservice Inc. to elevate our services & amenities, offer higher wages for servers and attract motivated employees for server positions.

Policies & Procedures

ALCOHOLIC BEVERAGES

Alcoholic beverages are to be served to and consumed by persons 21 years of age or older. The consumption of an alcoholic beverage by intoxicated persons who appear to be intoxicated is prohibited. Management reserves the right to discontinue service of alcoholic beverages at any time to an individual or group.

EXCLUSIVITY

Delaware North Sportservice is the exclusive caterer for UBS Arena. Please let us know if you have any specific dietary restrictions or needs. We will provide for any custom requests that are made in a timely manner. We appreciate your cooperation in this matter.

UBS ARENA CATERING

Group and Corporate catering opportunities are also available throughout the arena, including the UBS Club, Verizon Lounge, Spotlight Club, DIME Club and Hyundai Club! The Catering Sales Manager can help make your event one of a kind.



*possesses a warm and elegant ambiance,
that will leave a lasting impression on your guests.*

*Please contact our catering department to discuss
catering options for receptions, business meetings,
and/or social events.*

