



SUITE MENU

FOR THE FLORIDA GATORS

WELCOME

In the following pages you'll find the Suite Catering Menu for the University of Florida Gators at Ben Hill Griffin Stadium, provided by Stewart's Catering & Events. Our focus is to make every game memorable by providing old favorites and new specialties that are carefully chosen and specially prepared. We are committed to quality, honest ingredients and delicious preparations. The many choices we offer aim to please and impress our Suite Holders and Guests. We look forward to serving you. GO GATORS!

**BRAD
DUNLAP**

—
GENERAL MANAGER

STEWART'S CATERING AND EVENTS
A CENTERPLATE BRAND

904-796-7790 CELL

352-335-4527 OFFICE

bradley.dunlap@centerplate.com





GENERAL INFORMATION ⁵

All your need-to-know information in one place for ordering directions, delivery, payment options and information regarding any special events you may be celebrating.

SWAMP SNACKS ⁶

We have compiled some of our most popular items into money saving packages for your convenience. Choose from the listed selections and add on more items a la carte to create your own unique meal.

BUILD YOUR OWN & GAME DAY ORDERING MENU ⁷

Is custom your preference? Build your own suite package from the list of tasty items listed on page seven by selecting either two or three of your favorites to be delivered to your suite on game day.

ALBERT'S FAVORITES ⁸⁻⁹

Here is where you will find Albert's favorite game day winning snacks! Anything you can dream up when you hear "football" are available for you and your guests to enjoy and we don't forget the sauces!

GOURMET GATOR ¹⁰

Game day food taken to the next level. It is our pleasure to offer an elevated selection of delicious dishes and bites available to you. Vegetarian options are available so everyone is able to enjoy a Gourmet Gator experience.

FLORIDA FRESH OPTIONS ¹²

Healthy doesn't mean bland and we know that a great salad or pickled veggie tray is a crowd pleaser for a little lighter option. Let us serve you a tasty variety that will keep you feeling great!

SUITE SWEETS ¹³

We have all sizes and shapes of cake that you could hope for but that's not all. Trifles, Cookies, Pastries, Chocolate Covered Strawberries.. I think it's safe to say we've got your sweet tooth covered.

COMPLETE SUITE ¹⁵

Deciding on your menu from all the options can seem overwhelming, so let us make it a little easier. Enjoy our NEW complete menus preselected including two meats, two sides, dessert and all accompaniments.



GENERAL INFORMATION

Stewart's Catering & Events goal is to ensure that every visit to the suites at Ben Hill Griffin Stadium is enjoyable. Every element of your suite experience is our priority, from your planning and preparation to the time you spend entertaining and socializing in your suite.

HOURS OF OPERATION

The suites are open for guest arrival 1 hr. 30 min prior to the game and remain open up to 2 hours after the end of the game. The Suite and Catering office will be available during regular business hours for all order processing: Monday-Friday, from 9:00am-5:00pm.

FOOD AND BEVERAGE ORDERING PROCESS

Orders can be placed in the following ways:

1) Online: Visit stewartscatering.ezplanit.com.

First time customers must create an account on this website.

2) Phone: Brad Dunlap at 904-796-7790

Please specify suite number, contact information of person placing order, and the game date.

To ensure the best quality, presentation and service, we ask that **all orders (including special requests) be received by 3:00pm on WEDNESDAY prior to any home football game.** Orders placed after this time must be selected from the Game Day Ordering Menu seen on page 7 only.

Please notify us as soon as possible of any cancellations. Orders cancelled at least (1) business days prior to the event will not be charged.

It is strictly prohibited to bring any food in the suite from outside of Ben Hill Griffin Stadium.

SPECIAL EVENTS

If you have a Birthday, Anniversary or other special event, let us be your personal concierge to make the day memorable. We can provide flowers, specialty cakes and of course your selection of food to make your experience unique. Please call for pricing.

DELIVERY

Your menu selections will be delivered to your suite at the time provided when you placed your order. As an example: First Quarter, Halftime, etc. If you have a specific delivery time in mind, we would be happy to accommodate your request.

SUITE STAFFING

Stewart's Catering & Events staffs the Ben Hill Griffin Stadium Suite Level with suite attendants supervised by suite area supervisors. It is their responsibility to ensure that your suite food and beverage pre-orders are delivered and to assist you on game day.

SERVICE CHARGE

As well as 7% sales tax, a "House" or "Administrative" charge of 20% is added to your bill, which is used to defray the cost of providing the service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated, to add or give gratuity directly to your servers.

PAYMENT INFORMATION

The Suite holder will receive an itemized invoice each game week after placing all orders. All suite orders must be accompanied with a credit card unless you are approved by the catering management staff for a direct billing of your invoice.





SWAMP SNACKS

FLAVORED POPCORN \$40

Choice of three varieties of popcorn ranging from Salt & Pepper, Garlic Parmesan, Cheddar Cheese, Sour Cream & Chives, BBQ, Ranch or Salt & Vinegar

ITALIAN GATOR PACKAGE \$150

- ▶ Italian Meatballs with Zesty Marinara
- ▶ Italian Sausages with Soft Mini Rolls
- ▶ Mozzarella Stuffed Bread Sticks

SWAMP SNACK PACK \$60

- ▶ Buffalo Peanuts
- ▶ Peanut Butter Pretzel Nuggets
- ▶ Trail Mix

TAILGATOR PACKAGE \$215

- ▶ Buffalo Chicken Wings Served with Celery, Carrots and Ranch Dressing
- ▶ Mini Meatballs with BBQ Sauce
- ▶ Mini Corn Dogs with Honey Mustard

TRIO OF WARM SPREADS \$140

- ▶ Creamy Swiss Cheese Vidalia Onion Dip
- ▶ Buffalo Chicken Spread
- ▶ Italian Sausage Dip

Served with Tortilla Chips, Celery, Pepper Strips and Crackers

UPSCALE TAILGATE \$250

- ▶ Grilled Jumbo Shrimp Cocktail with Peppered Cocktail Sauce
- ▶ Bacon Wrapped Dates with Smoked Almonds
- ▶ Twice Baked Potato Bites
- ▶ Gourmet Peanut Butter Chocolate Toffee Cookies

All items serve 20 guests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

BUILD YOUR OWN SUITE PACKAGE

\$175

OPTION 1:
CHOOSE 2 ITEMS
(Larger portions of both)

OPTION 2:
CHOOSE 3 ITEMS
(Smaller portions of the three)

- ▶ Bacon Wrapped Dates with Smoked Almonds
- ▶ Breaded Chicken Tenders Served with Honey Mustard, Ranch or BBQ Sauce
- ▶ Chicken En Croûte
- ▶ Mini Baked Brie Topped with Seasonal Preserves
- ▶ Mini Corn Dogs Served with Honey Mustard
- ▶ Mini BBQ Meatballs
- ▶ Philly Steak Bites
- ▶ Soft Pretzel Bites Served with Stone Ground Mustard
- ▶ Twice Baked Potato Bites



GAME DAY ORDERING MENU

Forgot to place your order ahead of time? No problem! We've provided a quick and easy game day menu for you to place an order day of and still receive the favorites you love! Game day services begin 1 hr. 30 minutes prior to the game, additional food orders may be placed with your suite attendant.

BACON WRAPPED SCALLOPS	\$205	MINI BBQ MEATBALLS	\$55
BREADED CHICKEN TENDERS	\$70	MINI CORN DOGS	\$80
<i>Served with Honey Mustard, Ranch or BBQ Sauce</i>		<i>Served with Honey Mustard</i>	
FRESH BAKED GOURMET COOKIES	\$45	NACHO CHIPS	\$65
<i>Your Choice of Chocolate Chip, Heath Bar or Royale (Chocolate Chunk, Macadamia Nut and Coconut)</i>		<i>Served with Jalapeño Beer Cheese</i>	



ALBERT'S FAVORITES

BAVARIAN PRETZEL \$70

12 Jumbo Pretzels Served with Stone Ground Mustard

BREADED CHICKEN TENDERS \$70

Served with Honey Mustard, Ranch or BBQ Sauce

CHICKEN EMPANADAS \$90

Served with Sweet Chili Sauce

CREAMY BUFFALO CHICKEN DIP \$90

Served with Tortilla Chips and Celery

GOURMET MACARONI AND CHEESE \$50

JUMBO SPICY HOT WINGS \$85

Served with Celery, Carrots and Ranch Dressing

MILD OR HOT ITALIAN SAUSAGE BITES \$65

Served with Beer Mustard

MINI BBQ MEATBALLS \$55

MINI CORN DOGS \$80

Served with Honey Mustard

MINI SAUSAGE EN CROÛTE \$75

(Pigs in a Blanket)

NACHO CHIPS \$65

Served with Jalapeño Cheese Dip

PHILLY STEAK BITES \$60

SEVEN LAYER DIP \$65

Served with Tortilla Chips

SOFT PRETZEL BITES \$90

Served with Stone Ground Mustard

SWISS CHEESE VIDALIA ONION SPREAD \$70

Served with Assorted Crackers

All items serve 20 guests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

SANDWICHES & SLIDERS

DELI SANDWICH PLATTER

\$70

Choose from Roast Beef with Horseradish Aioli,
Italian Grinder or Classic Cuban

DELI WRAP PLATTER

\$80

Choose from Chicken Caesar, Turkey Bacon Ranch,
or Traditional Chicken Salad, all served on a Fresh Wrap

BBQ PULLED PORK SLIDERS

\$105

Topped with Creamy Pimento Cheese and Crunchy Cabbage Slaw

HOT CHICKEN MEATBALL SLIDERS

\$110

Topped with Buffalo Sauce and a Sweet Pickle

MINI FRENCH DIP WITH SLICED BEEF SLIDERS

\$115

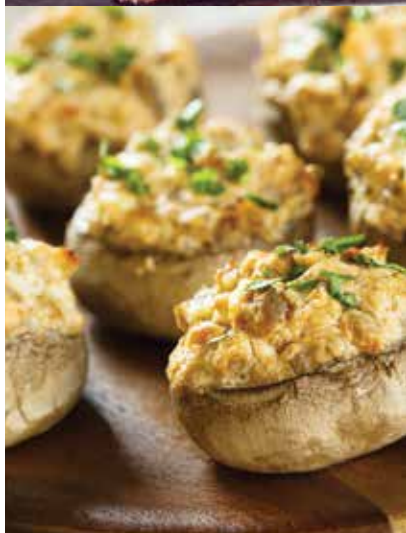
Topped with Swiss Cheese and Horseradish Mustard

SEARED LAMB BURGER SLIDERS

\$125

Topped with Hot Pepper Relish





GOURMET GATOR

ASSORTED FLATBREAD PIZZAS	\$65
BACON WRAPPED DATES	\$85
BACON WRAPPED SCALLOPS	\$205
CANDIED GARLIC STUFFED MUSHROOMS	\$80
CHILLED JUMBO SHRIMP	\$105
<i>Served with Cocktail Sauce</i>	
GRILLED TERIYAKI CHICKEN SKEWERS	\$85
<i>Served with Creamy Dill Sauce</i>	
GRILLED PRAWNS	\$155
<i>Served with Remoulade Sauce</i>	
HONEY GLAZED HAM	\$115
<i>Served with Rolls and Assorted Condiments</i>	
PROSCIUTTO WRAPPED ASPARAGUS	\$130
SLICED BBQ BRISKET	\$185
<i>Served with Rolls and Assorted Condiments</i>	
SESAME AHI TUNA CORNET	\$140
<i>Topped with Sriacha Aioli</i>	
SPANAKOPITA	\$165
TWICE BAKED POTATO BITES	\$65
WHOLE BRIE	\$65
<i>Topped with Apricot Preserves and Almonds, Served with Crackers</i>	
WHOLE GRILLED TENDERLOIN	\$250
<i>Served with Rolls and Assorted Condiments</i>	
WHOLE TURKEY BREAST	\$165
<i>Served with Rolls and Assorted Condiments</i>	
WILD GAME SAUSAGE BITES	\$85

All items serve 20 guests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness





FLORIDA FRESH OPTIONS

ASSORTED FRUIT PLATTER \$95

Variety of Seasonal Melons and Berries Served with Coconut Cream Sauce

BELGIUM ENDIVE \$85

Topped with Creamy Bleu Cheese, Candied Walnuts and Dried Cranberries

GRILLED VEGGIE PLATTER \$160

IMPORTED & DOMESTIC CHEESE BOARD \$150

MEDITERRANEAN DIP PLATTER \$70

- ▶ Roasted Red Pepper Hummus
- ▶ Spinach Dip
- ▶ Olive Tapenade

Served with Assorted Crudités and Crackers

PICKLED VEGGIE TRAY \$160

Variety of Pickled Peppers, Beets, Grilled Asparagus and Carrots
Served with Hummus and Creamy Curry Dip

CLASSIC CAESAR SALAD \$65

Crisp Romaine, Shaved Parmesan, Garlic Croutons, Served with Signature Caesar Dressing

STEAKHOUSE SALAD \$70

Baby Spinach, Arugula, Grilled Onions, Peas, Shaved Parmesan, Dried Cherries Served with a Roasted Shallot Dressing



All items serve 20 guests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



SUITE SWEETS

ASSORTED BREAKFAST PASTRIES	\$75
ASSORTED MINI TRIFLES	\$85
CAKE POPS	\$130
CHOCOLATE COVERED STRAWBERRIES	\$85
FRESH BAKED GOURMET COOKIES	\$45
JUMBO CUPCAKES	\$6/CUPCAKE
<i>Minimum order of 6</i>	
SPECIALTY GOURMET DECORATED CAKES	\$115+
STANDARD DECORATED CAKE	\$85



COMPLETE SUITE EXPERIENCE

Deciding on your menu from all the options can seem overwhelming, so let us make it a little easier. Enjoy our NEW complete menus preselected for you including two meats, two sides, dessert and all accompaniments. Choose from the two themes below:

BBQ MENU

\$420

INCLUDES ALL ITEMS LISTED BELOW:

- ▶ Sliced BBQ Brisket
- ▶ Bone-In BBQ Chicken
- ▶ Country Apple Slaw
- ▶ Gourmet Mac & Cheese
- ▶ Assorted Gourmet Cookies

Served with Rolls, Butter and Condiments

LATIN GATOR

\$420

INCLUDES ALL ITEMS LISTED BELOW:

- ▶ Mojo Pulled Pork
- ▶ Smoked Pulled Chicken
- ▶ Spanish Black Beans and Rice
- ▶ Fried Plantain Chips with Cilantro Lime Dip
- ▶ Assorted Gourmet Cookies

Served with Flour Tortillas and Pico de Gallo

All items serve 20 guests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness





Stewart's
Catering & Events