

The Liacouras Center TEMPLE UNIVERSITY®

SUITE MENU



WELCOME!

Global Spectrum welcomes you to the Liacouras Center for another year of world-class entertainment.

As the exclusive provider of food and beverages at The Liacouras Center, we are committed to the highest standards of quality service. Global-Spectrum's onpremises culinary staff is committed to providing you the finest food, services and amenities for you and your guests.

Our suite menu features a wide array of foods, from appetizers to full meals, salads and sandwiches, hot and cold entrees, sweet desserts and complete beverage service.

For your convenience, we have prepared our most popular custom packages designed to accommodate 15 guests.

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

Phone 215-204-2416 Fax 215-204-2576 Email – caterer@liacourascenter.com

Thank you for allowing us to serve you!











THE CLASSIC PICNIC

Potato Chips and Dip

Served with your choice of roasted garlic and parmesan dip or French onion dip

Fresh Fruit Platter

Our Chef has selected the finest and freshest fruits of the season to create an artful display that's certain to be a crowd pleaser

Monster Chicken Wings

Traditional spicy buffalo wings seasoned to perfection and served with bleu cheese dressing and celery sticks

All Beef Hot Dogs

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

Slider Burgers

Mini Hamburgers served with sauteed onions, shredded lettuce, sliced tomatoes, pickles, cheese, traditional condiments and fresh rolls

Potato Salad

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

Assorted Cookies

Chocolate chip & hearty oatmeal raisin cookies

\$420.00

A TOUCH OF SOUTH PHILLY

Jumbo Soft Pretzels

Salted jumbo pretzels served with spicy brown mustard

Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with casabi dipping sauce

Italian Market Sausage

Grilled Italian sausage smothered in sautéed onions, peppers and mushrooms in a marinara sauce served with fresh rolls

Philadelphia Cheese Steaks

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

Pasta Salad Pasta Shells blended with tomato, broccoli, carrots, cauliflower, sun dried tomatoes, and onions in a light vinaigrette

"Uptown" Cheese Cake

With a choice of blueberry toppings or cherry toppings

\$385.00





SOUTH OF THE BORDER

Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with casabi dipping sauce

Southwestern Nacho Bar

Make your own nachos grande starting with fresh corn tortilla chips.Accompaniments include an array of toppings: spicy chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, fresh sour cream and jalapeno peppers

Southwest Chipotle Chicken Wraps

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

Fajita bar

Southwest marinated strips of beef and chicken, grilled onions and peppers, spicy red salsa, shredded cheese, sour cream, and guacamole served with flour tortillas

Brownies

\$420.00

A LITTLE TASTE OF ITALY

Hummus & Bruschetta

Roasted garlic hummus, accompanied by homemade bruschetta and seasoned pita chips

Gourmet Meat and Cheese Board

A sampling of domestic cheeses including provolone, pepper jack, and sharp cheddar accompanied by imported Genoa salami and pepperoni. Served with fresh crackers and garnished with grapes

Marinara Meatballs

Ground beef seasoned lightly and tossed with marinara sauce served with torpedo rolls

Italian Sausage Sandwiches

Grilled mild Italian sausage with peppers and onions in Marinara sauce, served with fresh torpedo rolls

Caesar salad

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

Chocolate Success Cake

\$420.00



The Kid In us

Popcorn Freshly popped

Caesar Salad Crisp whole hearts of Romaine lettuce with our own Caesar dressing, parmesan cheese and homemade croutons

Chicken Tenders Crunchy golden brown strips of Chicken breast served with honey mustard and barbeque dipping sauce

Hatfield Jumbo All Beef Hot Dogs Hearty All Beef Hot Dogs served with diced onions, traditional condiments and fresh baked buns

One Classic Pizza Pie Available with pepperoni

Fruit Salad Made with melons and seasonal fruits

\$340.00

SNACKS & STARTERS

Serves 15 people

Chickie's and Pete's Basket of Fries

Chickie's and Pete's World Famous Crabfries – golden brown crinkle cut fries dusted with their unique blend of crab seasonings and served with their famous white creamy cheese sauce. A Philadelphia staple for over 30 years! \$43.00

*Popcorn A bottomless basket of fresh popped and lightly seasoned corn \$15.00

*Imperial Mixed Nuts Deluxe blend of cashews, walnuts, Brazilian nuts, almonds, peanuts and pecans \$30.00

*Potato Chips and Dip Served with your choice of roasted garlic and parmesan dip or French onion dip \$15.00

*Pretzels Nuggets Bite sized hard pretzels \$15.00

*Jumbo Soft Pretzels A Philly favorite served with spicy brown mustard \$21.00

*Salsa Sampler Fresh crisp corn tortilla chips served with fresh spicy red salsa, chipotle salsa and black bean salsa \$37.00

Gold Fish Ahoy! A cheesy favorite that everyone loves snackin' on \$18.00

All items denoted with an * are available for game day order. All prices are subject to an 18% service charge and applicable taxes





Serves 15 people

Garden Fresh Vegetable Platter – Healthy Selection Crisp, fresh seasonal vegetables served with casabi dipping sauce \$57.00

Gourmet Meat and Cheese Board

A sampling of domestic cheese including smoked cheddar, pepper jack, aged swiss and sharp cheddar accompanied by imported Geneoa salami and pepperoni. Served with crisp crackers and garnished with grapes \$80.00

*Cold Shrimp Cocktail – Healthy Selection

Jumbo shrimp, steamed , chilled and piled high. Served with cocktail sauce and lemon wedges \$110.00

Market Fresh Fruit – Healthy Selection

Our chef has selected the finest and freshest fruits of the season to create an artful display that's certain to be a crowd pleaser! \$65.00

Italian Antipasto

Pepperoni, genoa salami, prosciutto, sharp provolone, mozzarella, artichokes, grape tomatoes, olives stuffed with feta , cherry peppers stuffed with prosciutto and provolone, grilled red peppers, served with flat breads. \$90.00

Hummus and Bruschetta

Roasted garlic hummus, accompanied by homemade bruschetta and seasoned pita chips \$45.00

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HOT APPETIZERS (SERVES 15 PEOPLE)

Coconut Shrimp - NEW

Jumbo prawns dipped in shaved coconut batter, served with sweet chile sauce \$95.00

Warm Spinach and Artichoke Dip

Fresh spinach and artichoke hearts, blended with parmesan cheese, cream cheese and mozzarella cheese, served with crustini breads. \$65.00

*Monster Chicken Wings

Traditional spicy Buffalo wings seasoned to perfection and served with bleu cheese dressing and celery sticks.Also available with Teriyaki or Jerk seasoning. \$85.00

Southwestern Nacho Bar

Make your own nachos grande starting with fresh corn tortilla chips. Accompaniments include an array of toppings: spicy chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, fresh sour cream and jalapeno peppers. \$82.00

*Chicken Tenders

Breaded strips of chicken breast, fried to a delicate, crunchy golden brown and served with honey mustard & barbeque dipping sauce \$85.00

Crab Cakes

Sweet delicate crabmeat mixed with celery, onion, roasted pepper and fresh herbs. Dusted with bread crumbs and grilled until crisp. Served with mango chutney. \$120.00

Empanada Bites

Mexican style turnover stuffed with seasoned ground beef, peppers and onions. Served with Salsa. \$75.00

Chickie's and Pete's Basket of Fries

Chickie's and Pete's World Famous Crabfries – golden brown crinkle cut fries dusted with their unique blend of crab seasonings and served with their famous white creamy cheese sauce. A Philadelphia staple for over 30 years! \$43.00

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SANDWICHES

Serves 15 people

Grilled Chicken Sandwich

Juicy Chicken Breasts with jack cheese, sauteed onions and peppers served with fresh Kaiser rolls. \$82.00

Vegetable Wraps

An assortment of roasted vegetables, lettuce, vine ripe tomatoes and herb vinaigrette wrapped in a seasoned tortilla. \$66.00

Temple Italian or Turkey Hoagie

Three feet of freshly baked bread layered with an assortment of meats and cheeses, lettuce, onions and tomatoes cut into bite sized pieces. \$85.00

*The Hooter Hoagie

Toasted Turkey Breast, crispy bacon, Monterey Jack cheese, onion, lettuce, tomatoes and a mild Chipolte spread. \$85.00

*All beef Hot Dog

Hearty all beef hot dogs served with all the traditional condiments along with diced onions and fresh baked buns. \$72.00

Slider Bar

Mini hamburgers served with sautéed onions, shredded lettuce, sliced tomatoes, pickles, cheese, traditional condiments and hamburger rolls. \$80.00

Italian Sausage with Peppers and Onions

Grilled mild Italian sausage with peppers and onions in Marinara sauce. Served with fresh torpedo rolls. \$87.00

*Philadelphia Cheese Steaks

Shaved Philadelphia beefsteak, American cheese, grilled peppers and onions served with fresh torpedo rolls. \$85.00

*Philadelphia Chicken Cheese Steaks

Shaved Philadelphia chicken, American cheese served with fresh torpedo rolls. \$85.00

\$85.00

Silver Dollar Sandwiches

An assorted array of turkey, roast beef, tuna and honey ham mini sandwiches accompanied with a lettuce, onion, tomato and pickle platter \$78.00 Add shrimp salad or chicken salad - \$10.00

*Stromboli

A combination of pepperoni and cheese and spinach and cheese stromboli, freshly baked in our kitchen and served in bite sized slices. \$78.00

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BLT Salad

A bed of crisp Romain lettuce topped with bacon, tomatoes, blended cheeses and croutons, served with ranch dressing \$48.00

*Classic Caesar Salad

Crisp whole hearts of romaine lettuce with our own Caesar salad dressing, parmesan cheese and garlic croutons. \$45.00 Add grilled breast of chicken \$15.00 Add jumbo shrimp \$20.00

*Garden Salad

Fresh mesculin greens with ripened tomatoes, red onions, cucumbers and seasoned croutons served with house vinaigrette, creamy Italian or ranch dressing. \$45.00

Pasta Salad

Pasta shells blended with tomato, broccoli, carrots, cauliflower,onions, sun dried tomatoes in a light vinaigrette. \$45.00

Tortellini Pasta Salad

tri-colored cheese tortellini pasta tossed with red and green peppers, red onions, vine ripe tomatoes and black olives with our creamy Italian vinaigrette \$55.00

Homemade Potato Salad

Tender red skinned potatoes tossed with fresh celery and onionsin a seasoned mayonnaise dressing \$45.00

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CHEF'S SIGNATURE ENTREES

Serves 15 people

Chef Andre presents you with four delectable entrée dishes that are sure to have you asking for seconds! Try one of these dishes with your event experience!!

Baby Back Ribs

Smoked until tender, then slathered with Chef's sweet and spicy specialty sauce, served with garlic mashed potatoes, baked beans and corn bread. \$255.00

Sea Food Rosa

Penne pasta baked with a melange of seafood including shrimp, mussels and scallops in a sun dried tomato cream sauce & garlic bread. \$230.00

Creole Pasta and Chicken - NEW

Grilled chicken strips, bowtie pasta and mild Italian sausage tossed with bell peppers, tomatoes and scallions in a light mildly spiced cream sauce. Served with garlic bread and Garden Salad. \$190.00

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London Broil

Marinated flank steak grilled and sliced on the bias and drenched in a hunter sauce served with sliced mushrooms, carmelized onions, red roasted potatoes and vegetable medley. \$230.00



DESSERTS

Our famous desserts feature an incredible assortment of home style cakes and bakery fresh dessert bars

Pound Cake Wonderfully rich and buttery cake with fresh strawberries and whipped cream \$55.00

*Assorted Cookies An assortment of chocolate chip, oatmeal raisin and peanut butter cookies \$40.00

*Cookies and Brownie Platter \$47.00

Gourmet Cup Cakes Rich hand-made chocolate butter cream cupcake & vanilla bean cream cupcakes \$45.00

Carrot Cake \$45.00

Sweet Spot Dessert Sampler

A delicious assortment of cheesecake, gourmet cookies, fudge brownies, vanilla bean cream cupcakes and chocolate butter cream cupcakes. Something to satisfy every sweet tooth. \$55.00

Birthday Cake available upon request.

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BEVERAGES

*Soft Drinks

Pepsi, Diet Pepsi, Ginger Ale, sierra mist, Root beer and Ice tea

6 pack - \$15.00

*Bottled Water

Twenty ounce plastic bottles of Aquafina water 6 pack - \$18.00

*Sparkling Water

Twenty ounce plastic bottles of Aquafina water 6 pack - \$18.00

*Coffee

One hundred percent Columbia coffee, regular or decaffeinated served with cream, sugar, sweet & low and equal \$25.00

*Tea A choice of regular or decaffeinated served with cream, sugar, sweet & low and equal \$25.00

*Hot Chocolate Creamy hot chocolate \$25.00

*Juice 16 ounce plastic bottle of orange juice & cranberry 6 pack - \$18.00

*Domestic Beer Miller, Miller lite, Coors light and Yuengling Lager 6 pack - \$32.00

*Specialty Beer Heineken, Corona, Amstel light, Blue Moon 6 pack - \$38.00

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LIQUOR & WINE

White Wines 750ml bottles *Pinot Grigio, Barefoot *Pinot Grigio, Woodbridge *Chardonnay, Barefoot *Chardonnay, Woodbridge	\$26.00 \$30.00 \$26.00 \$30.00
Blush Wines 750ml bottles *White Zinfandel, Barefoot *White Zinfandel, Woodbridge	\$26.00 \$30.00
Red Wines 750ml bottles *Merlot, Barefoot *Merlot, Woodbridge *Cabernet Sauvignon, Barefoot *Cabernet Sauvignon, Woodbridge	\$26.00 \$30.00 \$26.00 \$30.00
Mixers: Club Soda Tonic Water. Orange Juice Cranberry Juice Grapefruit Juice Lime Juice(liter) Bloody Mary Mix(liter) Sweet & Sour Mix(liter) Grenadine(liter)	\$12.00 \$12.00 \$12.00 \$12.00 \$13.00 \$13.00 \$13.00 \$13.00
Whiskey *Jack Daniels *Seagram VO *Dewars	\$48.00 \$42.00 \$54.00
<i>Cordials</i> *Bailey Irish Cream *Kahlua *Apple Pucker	\$57.00 \$55.00 \$31.00
Tequila *Jose Cuervo	\$49.00
Rum *Bacardi *Captain Morgan	\$43.00 \$43.00
Gin *Tanqueray *Beefeater	\$52.00 \$48.00
Brandies and Cognac *Paul mason *Hennessey *Courvoisier	\$58.00 \$68.00 \$64.00
<i>Vodka</i> *Absolut *Smirnoff *Ketel One *Stolichnaya	\$52.00 \$40.00 \$60.00 \$56.00

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Ordering Information

Suite Advance Orders

Orders must be placed by 11:00am, 48 hours prior to an event. Saturday, Sunday and Monday orders must be placed by 11:00am on the preceding Friday. Orders taken after these deadlines may result in selection availability. Please consult the catering department for items available on event day.

Special Request

Suite services would gladly provide any menu items, additional services, china, linen service and additional staff. There is a 72-hour notice for most special requests.

Payment Method

Master Card, Visa, American Express and cash accepted. All payments are due on the day of the event. Credit cards can be processed prior to the event. Checks can be made payable to Global Spectrum LP- The Liacouras Center. When placing your initial order a credit card is required. Pennsylvania State sales tax and an 18% service charge will be added to all Food and Beverage orders. The service charge is not considered a gratuity for the server. All alcoholic beverages are subject to an additional 10% liquor sales tax.

Suite Attendant

In an effort to provide you with personal, professional and courteous service, we will provide you with a private suite attendant.

Special Notes

Global Spectrum has exclusive rights to the sale of all food and beverage service. Cans and bottles may not be taken outside of your suite. Please pour beverages into the plastic cups provided with your beverage order.

It is the responsibility of the suite owner or his/her representative to monitor and control alcoholic beverage consumption within the suite.

City and County ordinance prohibits alcoholic beverage from entertaining to leave arena grounds. Minor under the age of 21 are not permitted to consume alcohol beverage within the suite or the arena. We reserve the right to discontinue the sale of alcohol at anytime. Warning: Drinking distilled spirits: beer, coolers, wine and other alcoholic beverages may increase cancer risk and during pregnancy can cause birth defects.

All Menu Items Serve Approximately 15 Guests. New Menu Items Are Indicated^{%%}