



*Suite Menu*

# Welcome!

Ovations Food Services welcomes you to Sun National Bank Center for another year of world-class entertainment.

As the exclusive provider of food and beverages at Sun National Bank Center, we are committed to the highest standards of quality and service. Ovations on-premise 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.

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

Denise Woolverton  
Catering & Suites Manager  
phone: (609) 656-3253  
[dwoolverton@snbcenter.com](mailto:dwoolverton@snbcenter.com)

Thank you for allowing us to serve you!

## Ovations Package Menu

For your ordering convenience, Ovations has prepared our most popular custom packages designed to accommodate 12 guests.

# the classic picnic

### Potato Chips and Dip

Served with your choice of roasted garlic and parmesan 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.

### Kosher Hot Dogs

Hearty Kosher style hot dogs served with all the traditional condiments along with diced onions, fresh baked buns and shredded cheddar cheese.

### The Burger

Our beef is faster from the pasture to ensure freshness. We take the finest beef and season the already flavorful patties then charbroil them to perfection. Served with fresh buns and traditional accompaniments.

### Potato Salad

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

### Assorted Cookies

An assorted dozen of Bavarian chocolate chip, hearty oatmeal raisin and chewy peanut butter cookies.

**\$310.00**



# a touch of chambersburg

## **Jumbo Soft Pretzels**

Six salted jumbo pretzels served hot with spicy brown mustard.

## **Garden Fresh Vegetable Platter**

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

## **Hot Italian Hoagie**

Italian salami, cappicola, prosciutto and provolone cheese on an Italian baguette with cracked black pepper and olive oil dressing.

## **Philadelphia Cheese Steaks**

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

## **Mini Farfelle and Pipette Pasta Salad**

Tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and parmesan cheese and dressed in a light lemon basil dressing.

## **Mini Cheese Cakes**

Delicious mini chocolate and vanilla cheesecakes with assorted toppings

**\$310.00**



## chefs choice

### **Gourmet Olive, Nut & Mushroom Assortment**

A gourmet mix of Greek pitted country olives grilled and marinated Portobello mushrooms, fried Spanish marcona almonds, hazelnuts, and honey roasted cashews.

### **Hummus and Bruschetta Sampler**

A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus and bruschetta seasoned pita chips and tangy green olives.

### **Fruit, Vegetable and Cheese Combination**

A sampling of domestic and imported cheeses, seasonal fresh fruit, and garden fresh vegetables served with ranch and yogurt dipping sauce.

### **Artichoke Heart and Blue Crab Dip**

Jumbo lump blue crab meat blended into a delicious creamy artichoke and parmesan cheese blend. Served with warm pita chips.

### **Choice of Signature Entrée**

### **Sweet Spot Dessert Sampler**

A delicious assortment of cheesecake, gourmet cookies, double fudge brownies and 5 layer chocolate cake.

**\$550.00**



# a little taste of Italy

## **Hummus & Bruschetta Sampler**

A sampling of roasted garlic hummus, chipotle chili hummus, and fresh basil pesto hummus. Accompanied by homemade bruschetta and seasoned pita chips.

## **Antipasto Platter**

Shaved salami, prosciutto and asparagus pinwheels grilled and marinated Portobello mushrooms, artichoke hearts, roasted red peppers, olives, provolone cheese and fresh mozzarella and tomato salsa. Served with herb grilled crostini.

## **Marinara Meatballs**

Ground beef seasoned lightly and tossed with mouth-watering marinara sauce.

## **Italian Sausage Sandwiches**

Grilled mild Italian sausage smothered with peppers and onions. Served with fresh torpedo rolls.

## **Caesar Salad**

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

## **Chocolate Success Cake**

**\$277.00**



## mercer's favorites

### **Freshly Popped Popcorn**

A bottomless basket of freshly popped and lightly seasoned corn.

### **Garden Fresh Vegetable Platter**

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

### **Homestyle Chicken Tenders**

Breaded strips of chicken breast fried to delicate, crunchy golden brown and served with cilantro ranch and honey mustard dipping sauces.

### **Kosher Hot Dogs**

Hearty Kosher style hot dogs served with all the traditional condiments a long with diced onion, shredded cheddar cheese and freshly baked buns.

### **Classic Caesar Salad**

Hand tossed crisp whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons.

**Add grilled breast of chicken to your salad \$20**

### **Assorted Cookies and Gourmet Brownies**

Freshly baked assorted cookies and gourmet brownies.

**\$285.00**



# snacks & starters

Serves 12 People

## **\*Popcorn**

A bottomless basket of freshly popped and lightly seasoned corn.  
\$18.00

## **\*Salted Peanuts**

A mounding basket of freshly roasted peanuts.  
\$24.00

## **\*Potato Chips and Dip**

Served with your choice of roasted garlic and parmesan dip or French onion dip.  
\$18.00

## **\*Snack Mix**

A savory blend of honey mustard and cheddar cheese twistix, worcestershire rye chips, honey roasted sesame chips, rice crackers, pretzel sticks and nacho bagel chips.  
\$18.00

## **\*Jumbo Soft Pretzels**

Six salted jumbo pretzels served hot with spicy brown mustard.  
\$25.00

## **\*Trio of Salsas**

A bottomless basket of tri-colored crispy corn tortilla chips and fresh spicy red salsa, chipotle salsa, and black bean salsa  
\$32.00

Upgrade your order for \$24.00

Salsa Verde, Pico de Gallo, sour cream and fresh homemade guacamole

## **Hummus & Bruschetta Sampler**

A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus and bruschetta seasoned pita chips and tangy green olives.  
\$32.00

## **Traditional 9 Layer Dip**

Layers of refried beans, sour cream, guacamole, pico de gallo, black olives, green onion, cheddar cheese, and shredded lettuce. Garnished with jalapeño peppers and diced scallions, served with bottomless basket of tortilla chips.  
\$32.00



*\*Event Day Item*

## cold appetizers

Serves 12 People

### **Antipasto Platter**

Shaved salami, prosciutto and asparagus pinwheels grilled and marinated portobello mushrooms, artichoke hearts, roasted red peppers, olives, provolone cheese and fresh mozzarella and tomato salsa. Served with herb garlic crostinis.

\$72.00

### **Tomato, Basil and Fresh Mozzarella**

Fresh basil, ripe tomatoes and fresh mozzarella drizzled with extra virgin olive oil.

\$62.00

### **Garden Fresh Vegetable Platter - *healthy alternative***

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

\$62.00

### **Cold Shrimp Cocktail - *healthy alternative***

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

\$110.00

### **Market Fresh Fruit - *healthy alternative***

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.

\$62.00

### **Silver Dollar Sandwiches**

An assorted array of turkey, roast beef, and honey ham mini sandwiches accompanied with a lettuce, onion, tomato, and pickle platter.

\$64.00



# hot appetizers

Serves 12 People

## **Slider Bar**

Pick your own slider with a choice of crab cake, pulled pork or burger served on a mini Kaiser roll. Accompaniments include lettuce, pickle, tomato, roasted peppers, cocktail sauce, and mango cilantro salsa.

\$95.00

## **Barbecued, Teriyaki or Sweet & Sour Meatballs**

Ground beef seasoned lightly and tossed with your choice of tangy barbecue, sweet & sour or mouth-watering soy-ginger sauce.

\$75.00 (half order - \$40.00)

## **\*Monster Chicken Wings**

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

\$70.00 (half order - \$40.00)

## **Southwestern Nacho Bar**

Tri-colored tortilla chips topped with chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, sour cream and jalapeño peppers.

\$85.00

## **\*Chicken Tenders**

Breaded strips of chicken breast, fried to a delicate, crunchy golden brown and served with cilantro ranch and honey mustard dipping sauces.

\$80.00 (half order - \$45.00)

## **Franks in Puff Pastry**

Cocktail all beef franks wrapped in flaky pastry dough, served with ketchup and mustard for dipping

\$80.00



*\*Event Day Item*

# cold sandwiches

Serves 12 People

## **Southwest Chipotle Chicken Wrap**

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

\$85.00 (half order - \$42.00)

## **Vegetable Wraps**

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

\$66.00 (half order - \$38.00)

## **Center Sandwich**

Thinly sliced roast beef served on parmesan onion bread with marinated red onions, horseradish mayonnaise, baby greens, and crumbled bleu cheese.

\$95.00

## **Garden Wrap**

Spinach tortilla with creamy pesto dressing loaded with goat cheese, cucumber, tomatoes, avocado, spinach and roasted peppers.

\$95.00

## **Italian Hoagie**

Italian salami, cappicola, prosciutto and provolone cheese on an Italian baguette with cracked black pepper and olive oil dressing.

\$95.00



# hot sandwiches

Serves 12 People

## **Rustic Chicken Parmesan**

Breaded juicy chicken breasts resting on marinara sauce with melted cheese. Served with fresh baked Kaiser buns.  
\$90.00 (half order - \$50.00)

## **\*Kosher Hot Dog**

Hearty Kosher style hot dogs served with all the traditional condiments along with diced onions, fresh baked buns and shredded cheddar cheese.  
\$70.00 (half order - \$50.00)

## **\*The Burger**

Our beef is faster from the pasture to ensure freshness. We take the finest beef and season the already flavorful patties and charbroil them to perfection. Served with fresh buns and traditional accompaniments.  
\$80.00 (half order - \$45.00)

## **\*Italian Sausage**

Grilled mild Italian sausage with peppers and onions served with fresh torpedo rolls.  
\$70.00 (half order - \$40.00)

## **Southwest Twisters**

Choice of sliced beef, green onions, mushrooms, shredded cheese or sliced chicken, green onions, tomatoes, jalapeno, shredded cheese & black beans. These two types of twisters, both rolled tightly in a flour tortilla and dipped in our signature hunter batter and served with salsa & sour cream.  
\$68.00

## **\*Philadelphia Cheese Steaks**

Shaved Philadelphia beefsteak, American cheese, and grilled onions. Served with fresh torpedo rolls.  
\$80.00 (half order - \$45.00)



*\*Event Day Item*

## signature entrees

Serves 12 People

### **Chicken Wellington**

Chicken Breast and Duxelles with Boursin cheese and rolled in a puffed pastry and baked until golden brown topped with a wild mushroom sauce.

\$206.00

### **Baby Back Ribs**

Hand rubbed baby back ribs smoked until tender, then slathered with our sweet and spicy passion fruit habanero barbeque sauce, served with coleslaw, garlic mashed potatoes, baked beans and cornbread.

\$198.00

### **Grill to Grill**

Kolbi style grilled beef short ribs and chicken, served with Jasmine rice, stir fired vegetables, grilled pineapple and green onions.

\$196.00



# salads

*Serves 12 People*

## **Classic Caesar Salad**

Tossed in the suite by your captain. Crisp whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons.

\$40.00

*Add grilled breast of chicken \$20.00*

## **Cobb Salad**

Smoked turkey, bacon, hard boiled eggs, tomatoes, avocado, bleu cheese, hazelnuts, and dried cranberries on top green and red romaine lettuce, served with a side of raspberry vinaigrette.

\$52.00

## **Warm Spinach Salad**

Tossed in the suite by your Suite Captain. Tender baby leaf spinach, red onions, tomatoes, and hazelnuts in a warm bacon shallot and mustard dressing.

\$52.00



*\*Event Day Item*

# desserts

*Our famous desserts feature an incredible assortment of home style cakes & bakery fresh dessert bars.*

## **New York Style Cheese Cake**

With your choice of cherry or blueberry toppings.

\$38.00

## **Chocolate Success Cake**

\$42.00

## **Carrot Cake**

\$42.00

## **\* Assorted Cookies**

An assorted dozen of Bavarian chocolate chip, hearty oatmeal raisin and chewy peanut butter cookies.

\$28.00

## **\* Gourmet Brownies**

Assorted dozen of walnut with chocolate frosting, fudge, and deep Dutch and triple chocolate chunk brownies.

\$35.00

## **\* Cookies and Brownie Platter**

A half dozen cookies and a half dozen brownies.

\$35.00

## **Sweet Spot Dessert Sampler**

A delicious assortment of New York-style cheesecake, gourmet cookies, double fudge brownies and chocolate success cake.

\$52.00

## **Key Lime Pie**

Classic combination of key lime, whipped cream and coconut almond with a graham cracker crust.

\$46.00

*\*Event Day Item*



# beverages

## **\*Soft Drinks**

20 oz plastic bottles of Coke, Diet Coke, Sprite, Iced Tea, Lemonade  
3 pack - \$14.00  
6 pack - \$25.00

## **\*Bottled Water**

20 oz plastic bottles of Dasani water.  
3 pack - \$13.00  
6 pack - \$22.00

## **\*Coffee**

One hundred percent Columbian coffee, regular or decaffeinated  
served with cream, sugar, sweet & low, and equal.  
Per six cups \$20.00

## **\*Tea**

A choice of regular or decaffeinated. Served with  
cream, sugar, sweet & low, and equal.  
Per six cups \$20.00

## **\*Hot Chocolate**

Creamy hot chocolate  
Per six cups \$20.00

## **\*Juice**

10 oz plastic bottle of orange juice, cranberry juice, and apple juice.  
3 pack \$11.00  
6 pack \$18.00

## **\*Mixers**

10 oz bottle of Tonic and Club Soda.  
3 pack \$12.00  
6 pack \$18.00



*\*Event Day Item*

# spirits list

All bottles 50 ml

3 pack \$21.00

6 pack \$38.00

## **Whiskey**

\*Jack Daniels

\*Seagram 7

\*Seagram VO

\*Chivas Regal

\*Jim Beam

\*Dewars

## **Rum**

\*Bacardi

\*Captain Morgan

\*Malibu

## **Brandies and Cognac**

\*Hennessy

## **Vodka**

\*Absolut

## **Gin**

\*Tanqueray

## **Tequila**

\*Jose Cuervo

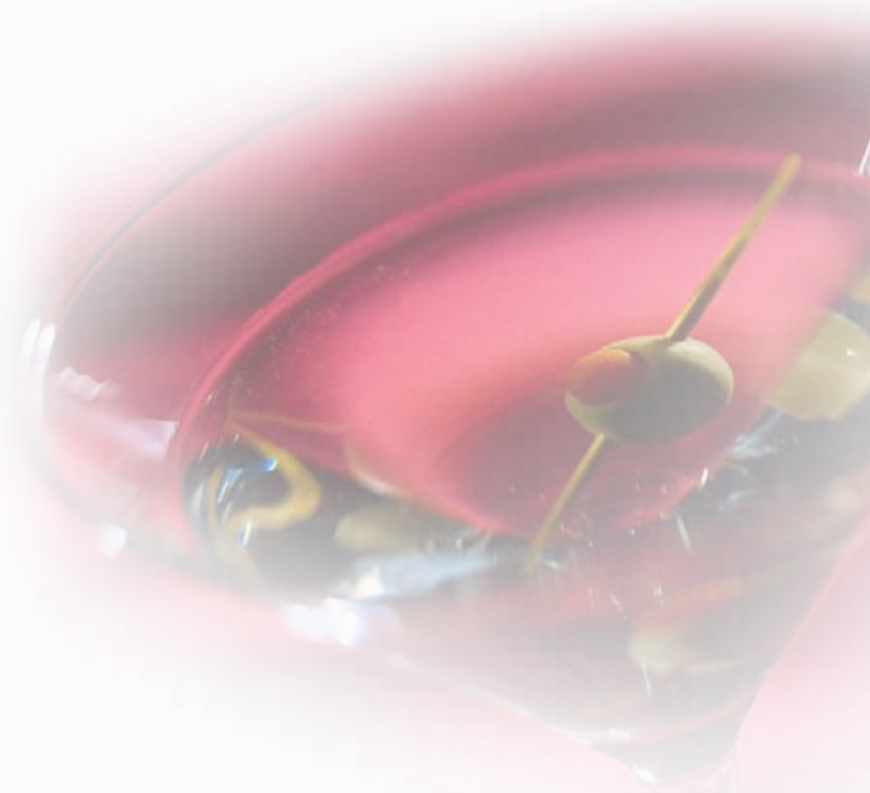
## **Cordials**

\*Bailey's Irish Cream

\*Kahlua

\*Sambuca Romana

\*Event Day Item



# wine list

750 ml

## **White Wines**

William Hill Napa, Chardonnay- \$48.00

Ecco Domani, Pinot Grigio- \$36.00

Polka Dot, Riesling- \$36.00

White Haven, Sauvignon Blanc- \$48.00

## **Blush and Rose Wines**

Canyon Road, White Zinfandel- \$30.00

Mirassou, Pinot Noir- \$36.00

Red Rock, Merlot- \$36.00

Louis M. Martini, Cabernet Sauvignon- \$50.00

## **Sparkling Wine**

Barefoot, Brut- \$35.00

# beer

## **\* Domestic Beer**

Sixteen ounce bottles of Budweiser, Bud Light, Miller Lite, MGD, or Coors Light

3 pack \$21.00

6 pack \$42.00

12 ounce cans of Yuengling

3 pack \$21.00

6 pack \$42.00

## **\* Imported Beer**

Twelve ounce cans of Heineken, Amstel Light, Samuel Adams, or Labatt's Blue

3 pack \$25.00

6 pack \$45.00

*\*Event Day Item*



# policies and procedures

## **How To Order Alcoholic Beverages**

Ovations Food Services has the exclusive rights to the sale of all food and beverage services at the Sun National Bank Center. Cans and bottles must remain inside your suite. It is the responsibility of the suite holder or his/her representative to monitor and control alcoholic beverage consumption within the suite. 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.

## **Suite Advance Orders**

We encourage you to place your suite orders as early as possible to ensure proper service and availability of products. We are usually able to ensure availability of all items on our menu within a 48 hour time frame. Orders placed inside of this window should be phoned into our office.

To place your order or for our menu and service information call (609) 656-3252. We encourage orders by fax at (609) 656-3255. Office hours are Monday through Friday 9:00 am – 4:00 pm. All orders and changes placed after deadline must refer to available event day menus.

## **Event Day Menu Items**

Event day menu items denoted with a (\*) are part of our limited event day menu. These items may be purchased on the day of the event.

## **Payment Methods**

Payment for all charges can be made with cash or credit card. All suite holders are required to have a credit card number on file with Ovations Food Services. MasterCard, Visa and American Express are accepted. Government taxes and an 18% catering supplement fee will be added to all food and beverage costs. 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.

## **Special Requests**

Suite services will gladly meet any special request you may have. Please contact the Ovations suite services at (609) 656-3253 or (609) 656-3248. Please allow five business days for any special requests.

## **Cancellations**

In the event you must cancel your order, please notify the Ovations suite services immediately. Orders cancelled within 24 hours of the scheduled event will be charged 100% of the food and beverage order.



81 Hamilton Ave  
Trenton, NJ 08611

Phone: (609) 656-3253

Fax: (609) 656-3255

