

suite menu



 **Sun Center**
National Bank

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.

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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 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.

Kosher Hot Dogs

Hearty Kosher 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 Kaiser 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.

\$285.00



a touch of south philly

Jumbo Soft Pretzels

Six salted jumbo pretzels served hot with spicy brown mustard.

Potato Chips and Dip

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

Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

Hot Italian Grinder

Italian salami, breast of turkey, smoked ham and provolone cheese on an Italian baguette with cracked black pepper and an oil & vinegar dressing.

Philadelphia Cheese Steaks

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

Garden Salad

Fresh mesclun greens with vine ripened tomatoes, red onions, cucumbers and seasoned croutons served with either house vinaigrette, creamy Italian or ranch dressing.

New York Style Cheese Cake

With your choice of cherry or blueberry toppings.

\$285.00



south of the border

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.

Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch 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 and pepper jack cheese rolled in a tomato tortilla.

Southwest Twisters

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

Assorted Brownies

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

\$268.00



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.

Gourmet Meat & Cheese Board

A sampling of domestic cheeses including smoked cheddar, pepper jack, aged Swiss, 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 mouthwatering 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

\$257.00



vegetarian delight

Popcorn

A bottomless basket of freshly popped and lightly seasoned corn.

Salsa & Cheese Sampler

Served with crispy corn tortilla chips and fresh cilantro salsa, black bean salsa and a jalapeno nacho cheese.

Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

Tomato, Mozzarella, and Basil Platter

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

Vegetarian Wraps

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

Tortellini Pasta Salad

Tri-colored cheese tortellini pasta tossed with red and green peppers, red onions, vine ripened tomatoes, black olives and our creamy Italian vinaigrette.

Sweet Spot Dessert Sampler

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

\$245.00



snacks & starters

Serves 12 People

***Popcorn**

A bottomless basket of freshly popped and lightly seasoned corn.
\$15.00

***Salted Peanuts**

A mounding basket of freshly roasted peanuts.
\$20.00

***Potato Chips and Dip**

Served with your choice of roasted garlic and parmesan dip or French onion dip.
\$15.00

***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.
\$15.00

***Pretzel Nuggets**

Bite sized hard pretzels.
\$15.00

***Jumbo Soft Pretzels**

Six salted jumbo pretzels served hot with spicy brown mustard.
\$21.00

***Salsa & Cheese Sampler**

Served with crispy corn tortilla chips and fresh cilantro salsa, black bean salsa and a jalapeno nacho cheese.
\$26.00

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.
\$26.00

***French Fries**

A generous basket of golden crisp French fries.
\$22.00

**Event Day Item*



cold appetizers

Serves 12 People

Gourmet Meat and Cheese Board

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

\$68.00

Tomato, Basil and Fresh Mozzarella

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

\$55.00

Garden Fresh Vegetable Platter - *healthy alternative*

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

\$48.00

Cold Shrimp Cocktail - *healthy alternative*

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

\$98.00

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.

\$58.00

Silver Dollar Sandwiches

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

\$58.00



hot appetizers

Serves 12 People

Texas Rib Side-Car

Tender pieces of pork riblettes, beef short ribs and apple smoked pork side ribs, all tossed in a tangy BBQ sauce.
\$65.00

Barbecued, Sweet & Sour or Marinara Meatballs

Ground beef seasoned lightly and tossed with your choice of tangy barbecue, oriental sweet & sour or mouthwatering marinara sauce.
\$60.00 (half order - \$35.00)

***Monster Chicken Wings**

Traditional spicy buffalo wings seasoned to perfection and served With bleu cheese dressing and celery sticks.
\$60.00 (half order - \$35.00)

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.
\$75.00

***Chicken Tenders**

Breaded strips of chicken breast, fried to a delicate, crunchy golden brown and served with cilantro ranch and honey mustard dipping sauces.
\$70.00 (half order - \$40.00)



**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.

\$65.00 (half order - \$38.00)

Vegetable Wraps

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

\$58.00 (half order - \$35.00)

Tuscan Ciabatta

Sliced sirloin covered with plum tomatoes, shredded lettuce, red onion, garlic mayonnaise, fried mushrooms & topped with jalapeno havarti cheese on a fresh ciabatta bun.

\$73.00



hot sandwiches

Serves 12 People

Italian Grinder

Italian salami, breast of turkey, smoked ham and provolone cheese on an Italian baguette with cracked black pepper and an oil & vinegar dressing.
\$90.00

Rustic Chicken Parmesan

Breaded juicy chicken breasts resting on marinara sauce with melted cheese. Served with fresh baked Kaiser buns.
\$80.00 (half order - \$45.00)

***Kosher Hot Dog**

Hearty Kosher hot dogs served with all the traditional condiments along with diced onions, fresh baked buns and shredded cheddar cheese.
\$60.00 (half order - \$35.00)

***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 Kaiser buns and traditional accompaniments.
\$75.00 (half order - \$40.00)

***Italian Sausage**

Grilled mild Italian sausage with peppers and onions served with fresh torpedo rolls.
\$65.00 (half order - \$38.00)

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.
\$63.00

***Philadelphia Cheese Steaks**

Shaved Philadelphia beefsteak, American cheese, grilled peppers and onions. Served with fresh torpedo rolls.
\$75.00 (half order - \$40.00)

***Garlic Roast Pork**

Slow roasted pork loin that is sliced and served in a garlic and herb au jus. Served with fresh club rolls, sliced provolone and hot cherry peppers.
\$90.00 (half order - \$50.00)

**Event Day Item*



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.

\$28.00

Add grilled breast of chicken \$15.00

Garden Salad

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

\$28.00

Home Style Coleslaw

Shredded cabbage and carrots in a sweet and sour mayonnaise dressing.

\$18.00

Homemade Potato Salad

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

\$18.00

Homemade Macaroni Salad

Elbow macaroni tossed with grated carrots, diced celery, with a hint of onion in a seasoned mayonnaise dressing.

\$18.00

Tortellini Pasta Salad

Tri-colored cheese tortellini pasta tossed with red and green peppers, red onions, vine ripened tomatoes, black olives and our creamy Italian vinaigrette.

\$25.00



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.
\$35.00

Chocolate Success Cake

\$38.00

Carrot Cake

\$38.00

*** Assorted Cookies**

An assorted dozen of Bavarian chocolate chip, hearty oatmeal raisin and chewy peanut butter cookies.
\$25.00

*** Gourmet Brownies**

Assorted dozen of walnut with chocolate frosting, fudge, and deep Dutch and triple chocolate chunk brownies.
\$31.00

*** Cookies and Brownie Platter**

A half dozen cookies and a half dozen brownies.
\$30.00

Sweet Spot Dessert Sampler

A delicious assortment of New York-style cheesecake, gourmet cookies, double fudge brownies and chocolate success cake.
\$45.00

*** Dessert Cart**

Choose your favorite slice of cake from our delectable dessert cart that will come around to your suite during each event.
\$7 per slice



**Event Day Item*

beverages

* **Soft Drinks**

20 oz plastic bottles of Coke, Diet Coke, Sprite, Iced Tea, Lemonade

3 pack - \$12.00

6 pack - \$22.00

* **Bottled Water**

20 oz plastic bottles of Dasani water.

3 pack - \$12.00

6 pack - \$19.00

* **Coffee**

One hundred percent Columbian coffee, regular or decaffeinated served with cream, sugar, sweet & low, and equal.

Per six cups \$15.00

* **Tea**

A choice of regular or decaffeinated. Served with cream, sugar, sweet & low, and equal.

Per six cups \$15.00

* **Hot Chocolate**

Creamy hot chocolate

Per six cups \$15.00

* **Juice**

10 oz plastic bottle of orange juice, cranberry juice, and apple juice.

3 pack \$9.00

6 pack \$16.00

* **Mixers**

10 oz bottle of Tonic and Club Soda.

3 pack \$9.00

6 pack \$16.00

* *Event Day Item*



*** Domestic Beer**

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

3 pack \$18.00

6 pack \$34.00

12 ounce cans of Yuengling

3 pack \$15.00

6 pack \$28.00

*** Imported Beer**

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

3 pack \$21.00

6 pack \$38.00

*Smirnoff Ice

3 pack \$18.00

6 pack \$34.00



**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

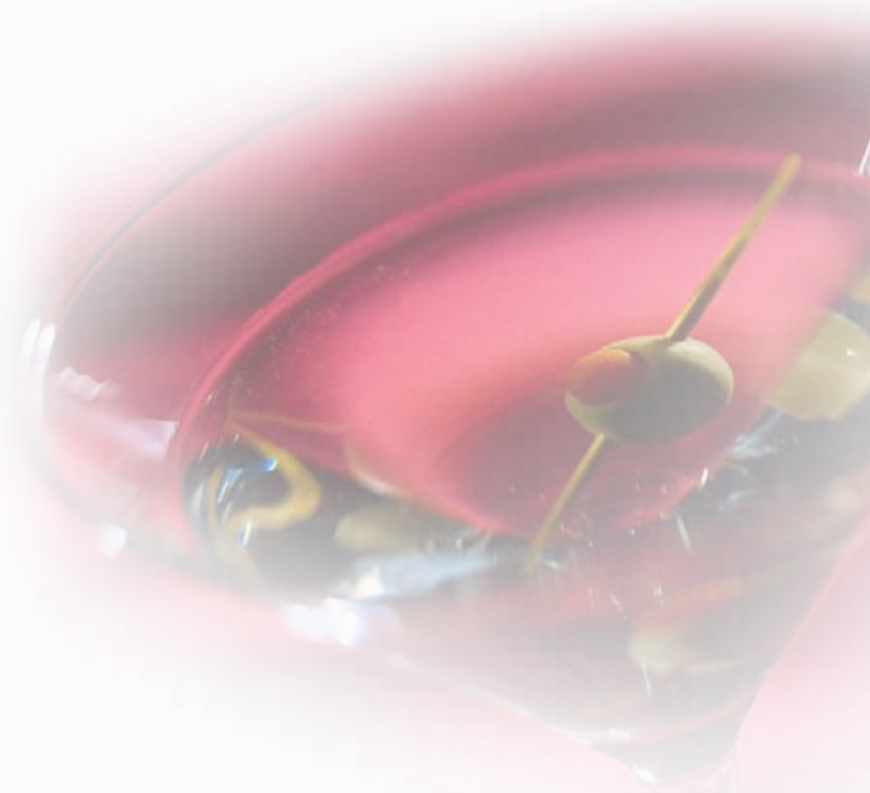
Cordials

*Bailey's Irish Cream

*Kahlua

*Sambuca Romana

*Event Day Item



wine list

750 ml

White Wines

William Hill Napa, Chardonnay- \$45.00

Ecco Domani, Pinot Grigio- \$32.00

Polka Dot, Riesling- \$32.00

White Haven, Sauvignon Blanc- \$45.00

Blush and Rose Wines

Canyon Road, White Zinfandel- \$26.00

Mirassou, Pinot Noir- \$32.00

Red Rock, Merlot- \$32.00

Louis M. Martini, Cabernet Sauvignon- \$45.00

Sparkling Wine

Barefoot, Brut- \$32.00



**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.





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