

Suite Menu



Welcome

Wright State Hospitality Services is passionate about creating a unique & stellar dining experience that exceeds your expectations. We celebrate great events with delicious food and an abundance of hospitality, creating a memorable experience every time.

We invite you to browse our menu featuring new twists and old classics. This menu will complement the excitement in the arena and make your experience at Wright State University's Nutter Center a great one!

Hospitality Services takes off with delicious food and impeccable service. We invite you to share in the excitement of each event and remind you to play it safe and drink responsibly!



Suite Packages

Great games, great events, and mouth-watering food! **Wright State Hospitality Services** is part of your entertainment. We strive to make things simple for you. Our Executive Chef created perfect packages designed for your enjoyment from beginning to end, one delicious bite at a time. Relax and make your next suite experience a memorable one when you choose one of **Hospitality Services'** entertaining packages.



Full Court Press

Bottomless Popcorn

Chips and Dip

Kettle style chips with french onion and bacon horseradish sour cream dips

Potato Salad

Made fresh with potatoes, eggs, vegetables and mayonnaise

Chicken Tenders

Crispy chicken tenders accompanied by our signature barbecue sauce and honey mustard dressing

All American Hot Dog Bar

All beef hot dogs served with diced onions, grated cheddar cheese, diced tomatoes and all of the traditional condiments.
Upgrade by adding Chili for 15.00

Gourmet Cookies

An assortment of our giant gourmet cookies

Serves twelve guests

160.00

Prices do not include a 19% service charge and applicable taxes

The Fast Break

Bottomless Popcorn

Salsa Trio

Crisp tortilla chips served with pico de gallo, salsa verde, and guacamole

Farmer's Market Vegetables

Farmer's market vegetables served with red pepper hummus, spinach dip and traditional ranch dressing

Ultimate Submarine Sandwich

Breast of turkey, honey glazed ham, swiss and cheddar cheese, crisp lettuce, tomatoes, and homemade dressing, served on a baguette

Spicy Chicken Wings

Traditional buffalo-style chicken wings served with blue cheese dressing

All American Hot Dog Bar

All beef hot dogs served with diced onions, grated cheddar cheese, diced tomatoes and all of the traditional condiments
Upgrade by adding Chili for 15.00

Serves twelve guests

175.00

Prices do not include a 19% service charge and applicable taxes

Rowdy's Feast

Bottomless Popcorn

Chips and Dip

Kettle style chips with french onion and bacon horseradish sour cream dips

Vegetable Crudite

Fresh, crisp veggies served with ranch dressing

East Meets West Wings

A combination of fried wings tossed in our signature barbecue and buffalo sauce and baked wings in an asian teriyaki sauce. Served with blue cheese dressing and celery sticks

Barbecue Chicken Sliders

Pulled chicken tossed in our signature barbecue sauce, accompanied by mini soft rolls

All American Hot Dog Bar

All beef hot dogs served with diced onions, grated cheddar cheese, diced tomatoes and all of the traditional condiments.
Upgrade by adding Chili for 15.00

Serves twelve guests

175.00

Prices do not include a 19% service charge and applicable taxes

Raider Up!

Bottomless Popcorn

Salsa Trio

Crisp tortilla chips served with pico de gallo, salsa verde, and guacamole

Nachos Supreme

Seasoned beef and grilled chicken, beans, lettuce, tomato, sour cream, limes, fresh cilantro, and onion. Served with bottomless tortilla chips.

Tacos

Hard and soft shells with both seasoned beef and grilled chicken, beans, lettuce, tomato, sour cream, limes, fresh cilantro, and onions

Arroz y Frijoles

Latin inspired rice and beans to complement your good game

Churros

Fried Spanish donuts, rolled in cinnamon sugar and drizzled with chocolate

Serves twelve guests

175.00

Prices do not include a 19% service charge and applicable taxes

Above the Rim

Bottomless Popcorn

Mediterranean Tapas

Roasted red pepper hummus, tabbouleh & Kalamata olive tapenade. Served with celery, carrots & pita chips

Farmstead Cheeses

A sampling of local farmstead artisan cheese with assorted flatbread, crackers and honeys

Market Fresh Fruit

Served with mascarpone dip

Four Cheese Macaroni

Spirali pasta in a cheesy cream sauce

All American Burger Bar

All beef burgers served with lettuce, tomato, red onion, sliced cheese and condiments.

Gourmet Cookies and Brownies

A sweet assortment of giant gourmet cookies and brownies

Serves twelve guests

200.00

Prices do not include a 19% service charge and applicable taxes

The Pack

Bottomless Popcorn

Classic Caesar Salad

Crisp romaine lettuce, parmesan cheese, garlic croutons and traditional caesar dressing

Upgrade by adding Chicken for 12.00 or Shrimp for 20.00

Antipasto Platter

Italian meats, cheeses & grilled vegetables

Bruschetta

Garlic and Parmesan baguettes with tomato & basil

Meatballs

Hand rolled and served in marinara

Fried Ravioli

Crispy fried, cheese-filled pasta with marinara dipping sauce

Cannoli

The traditional Sicilian dessert of sweet cheese filled fried pastry dough with chocolate sauce

Serves twelve guests

225.00

Prices do not include a 19% service charge and applicable taxes

The Slam Dunk

Bottomless Popcorn

Mediterranean Tapas

Roasted red pepper hummus, tabbouleh & Kalamata olive tapenade. Served with celery, carrots & pita chips

Grilled Crudite

Grilled onion, carrot, squash, zucchini, and red pepper with Balsamic vinaigrette

Carved Tenderloin Sliders

Served with horseradish cream and a pesto aioli

Smoked Salmon

Served with red onion, hard boiled egg, capers, and assorted flatbreads.

Shrimp Cocktail

Served with bloody mary cocktail sauce

House Made Mousse Cups

Chef's choice mousse in a chocolate tulip shell

Serves twelve guests

295.00

Prices do not include a 19% service charge and applicable taxes

The Bench

Custom Entertainment

Wright State Hospitality Services has compiled a list of winning menu items. You pick and choose the options you want for your mouth's entertainment.

From appetizers to desserts, **Hospitality Services** will prepare your dishes with fresh, high quality ingredients to ensure you and your guests have a winning experience.



Double Double

Cold & Hot Appetizers

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|---|--------------|
| Farmstead Cheeses Platter | 50.00 |
| A sampling of local farmstead artisan cheese with assorted flatbread, crackers and honeys | |
| Farmer's Market Vegetables Platter | 44.50 |
| Farmer's market vegetables served with red pepper hummus, spinach dip and traditional ranch dressing | |
| Market Fresh Fruit Platter | 30.00 |
| Served with mascarpone dip | |
| Mediterranean Tapas Platter | 50.00 |
| Roasted red pepper hummus, tabbouleh & olive tapenade. Served with celery, carrots & pita chips | |
| Chicken Tenders 36 pieces | 45.00 |
| Crispy chicken tenders accompanied by our signature barbecue sauce and honey mustard dressing | |
| Spicy Chicken Wings 36 pieces | 42.75 |
| Traditional buffalo-style chicken wings served with blue cheese dressing | |
| East Meets West Wings 36 pieces | 52.50 |
| A combination of fried wings tossed in our signature barbecue and buffalo sauce and baked wings in asian teriyaki sauce. Served with blue cheese dressing and celery sticks | |
| Southwestern Nacho Bar (Build You Own) | 44.00 |
| Spicy chili, cheddar cheese sauce, sour cream, salsa fresca, jalapeno peppers, and crispy tortilla chips | |
| Pretzel Bites 36 pieces | 30.00 |
| Perfect warm and butter snack between plays, served with honey mustard and cheese | |
| Mac & Cheese Bites 36 pieces | 30.00 |
| A bite size portion of creamy comfort with dipping sauce | |

All appetizers serve twelve guests

Prices do not include a 19% service charge and applicable taxes

Sideline

Salads & Side Items

House Chopped Salad	30.00
With grape tomatoes, cucumbers, red onions, carrots, broccoli and balsamic vinaigrette <i>Upgrade by adding Chicken for 12.00 or Shrimp for 20.00</i>	
Wedge Salad	30.00
With cream blue cheese dressing, grape tomatoes and crispy bacon, topped with blue cheese crumbles	
Classic Caesar Salad	30.00
Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons <i>Upgrade by adding Chicken for 12.00 or Shrimp for 20.00</i>	
Carolina Potato Salad	30.00
Yukon gold potatoes tossed with sweet pickle relish, eggs, sweet onions and creamy mustard dressing	
Sweet & Sour Slaw	24.00
Crisp cabbage in a sweet and sour dressing	
Southern Style Baked Beans	35.00
Blended brown sugar, onions and smoked bacon	
Four Cheese Macaroni	35.00
Spirali pasta in a cheesy cream sauce	

*All salads and sides serve twelve guests
Prices do not include a 19% service charge and applicable taxes*

Triple Double

Sandwiches, Dogs, & More!

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| Ultimate Submarine Sandwich, 4-6-inch | 59.75 |
| Breast of turkey, honey glazed ham, swiss and cheddar cheese, crisp lettuce, tomatoes, and homemade dressing, served on a baguette | |
| Smoked Pork Sandwiches (12) | 42.00 |
| Smoked pork in our signature barbecue sauce, served with coleslaw and soft rolls | |
| Barbecue Chicken or Hamburger Sliders
24 pieces | 42.00 |
| Pulled chicken tossed in our signature barbecue sauce, accompanied by mini soft rolls | |
| All American Hot Dog Bar (12) | 47.75 |
| All beef hot dogs served with diced onions, grated cheddar cheese, diced tomatoes and all of the traditional condiments
<i>Upgrade by adding Chili for 15.00</i> | |
| All American Burger Bar (12) | 50.00 |
| All beef burgers served with lettuce, tomato, red onion, sliced cheese and condiments. | |
| Southwestern Quesadillas, 36 pieces | 59.75 |
| A combination of shredded beef, marinated chicken, and vegetable quesadillas, served with sour cream and salsa fresca | |

*All selections serve twelve guests
Prices do not include a 19% service charge and applicable taxes*

Sixth Man

16-inch Pizzas

Cheese Pizza Marinara and cheese	15.00
Pepperoni Pizza Marinara, cheese and pepperoni	18.00
Very Veggie Marinara, cheese, peppers, onions, mushrooms and olives	18.00
Buffalo Chicken Buffalo chicken, provolone and blue cheese. A modern update that will become your new go-to player.	22.00
Meat Lovers Marinara, cheese, pepperoni, sausage, peppers, and onions	22.00

Prices do not include a 19% service charge and applicable taxes

Game Changer

Premium Selections

Carved Tenderloin Sliders (18) Served with horseradish cream and a pesto aioli	65.00
Shrimp Cocktail, 24 pieces Served with bloody mary cocktail sauce	75.00
Antipasto Platter Italian meats, cheeses & grilled vegetables	65.00
Grilled Crudite Grilled onion, carrot, squash, zucchini, and red pepper with Balsamic vinaigrette	55.00
Crab Cake Sliders, 18 pieces Topped with homemade cole slaw and boardwalk fries	75.00
Breads and Spreads Display Spinach parmesan artichoke dip, cheddar beer cheese, or baked crab dip	45.00
Premium Cheese Tray Chef's choice of domestic and gourmet cheeses, garnished with fresh fruit and assorted crackers	55.00

All selections serve twelve guests

Prices do not include a 19% service charge and applicable taxes

Lil' Rowdies

*Kids Meals are served with a fruit cup and cookie.
Choose one of the options below. 6.95 per player*

Hot Dog

With all the favorite fixings

Mac and Cheese

A little sports fan favorite! Tossed in a cheddar cheese sauce

Chicken Tenders

Served with a barbecue dipping sauce

Turkey and Cheddar Sandwich

Served on whole wheat bread

Peanut Butter and Jelly Sandwich

Peanut butter and jelly on whole wheat

*Kids meals are reserved for players
twelve years and under with all-star appetites.
Prices do not include a 19% service charge and applicable taxes*

Event Day Line Up

Day of Event Menus

Our event day line-up features an array of appetizers and snacks that can be ordered same day. You can make your selections straight from this portion of the menu during the event by contacting your suite attendant when you arrive.



Event Day Line Up

Available day of each event

Snack Attack	35.00
Dry roasted peanuts, pretzel twists, M&Ms and kettle style chips	
Chips & Salsa	23.00
Crisp tortilla chips served with salsa trio	
Bottomless Popcorn	12.00
Dry Roasted Peanuts	16.00
Pretzels	10.00
Chips and Dip	23.00
Kettle style chips with french onion and bacon horseradish sour cream dips	
Gourmet Dessert Bars and Cookies	21.00
A sweet assortment of gourmet dessert bars and giant cookies	
Giant Cookies (12)	15.00
An assortment of our giant gourmet cookies	
Dessert Bars (12)	18.00
A sweet assortment of gourmet dessert bars	

All selections serve twelve guests

Prices do not include a 19% service charge and applicable taxes

Cheers

Cheers to your event!

Wright State Hospitality Services has assembled a variety of beverages to capture the moment. From frosty sodas to delicate flavors of the vine, we have the ultimate pairings to complement your savory food selections.

Play it safe and drink responsibly!



Suite Spirits

All bottles are 750 mL unless otherwise noted

Liquor

Whiskey/Bourbon

Jack Daniels	54.00
Makers Mark	65.00
Jim Beam	47.00
Seagrams 7	41.00
Crown Royal	71.00

Scotch

Dewars	57.00
Johnnie Walker Black	74.00

Rum

Bacardi	41.00
Captain Morgan Spiced Rum	45.00

Vodka

Buckeye	41.00
Absolut	54.00
Grey Goose	75.00

Gin

Boodles	41.00
Tanqueray	54.00
Bombay Sapphire	60.00

Tequila

Sauza	41.00
Jose Cuervo Gold	55.00

Miscellaneous

Hennessy VS	80.00
Martini & Rossi Dry Vermouth (375 mL)	10.00
Martini & Rossi Sweet Vermouth (375 mL)	10.00

*All Spirits are sold by the bottle unless otherwise noted
Prices do not include a 19% service charge and applicable taxes*

Beer & Soft Drinks

Beer (by the 6 pack)

Budweiser	24.00
Bud Light	24.00
Yuengling	24.00
Stella Artois	28.00
Sierra Nevada Pale Ale	28.00
Samuel Adams	28.00

Soft Drinks (by the 6 pack)

Pepsi	13.50
Diet Pepsi	13.50
Sierra Mist	13.50
Diet Sierra Mist	13.50
Mountain Dew	13.50
Dr. Pepper	13.50

Juices (by the 6 pack)

Cranberry Juice	13.00
Orange Juice	13.00
Grapefruit Juice	13.00

Waters (by the 6 pack)

Aquafina Bottled Water	13.50
Tonic Water	13.50
Club Soda	13.50

Bar Supplies

Bloody Mary Mix	13.00
Sour Mix	13.00
Margarita Mix	13.00
Grenadine	10.00
Lime Juice	10.00
Lemons & Limes	8.00
Olives	8.00
Tabasco Sauce	3.50

*All Beer and Soft Drinks are sold by the bottle unless noted
Prices do not include a 19% service charge and applicable taxes*

Wines

Bubbly

LaMarca Prosecco - Italy	33.00
Cupcake Moscato d'Asti - Italy	
Poema Brut Cava- Spain	

White

Chateau Ste. Michelle Riesling - Washington	33.00
Columbia Crest Chardonnay - Washington	
William Hill Chardonnay - California	
13° Celsius Sauvignon Blanc - New Zealand	
Ecco Domani Pinot Grigio - Italy	
Mirassou Moscato - California	
14 Hands Moscato - Washington	

Red

Guenoc Claret Red Blend - California	33.00
Insurrection Red Blend (Shiraz/Cab) - Australia	
William Hill Cabernet - California	
Louis Martini Cabernet - Sonoma County California	
Mirassou Pinot Noir - California	
Dark Horse Merlot - California	
Robert Mondavi Private Selection Zinfandel - California	
Alamos Malbec - Argentina	

House Wine's

White Zinfandel	24.00
Chardonnay	
Moscato	
Merlot	
Cabernet Sauvignon	

*All Wines are sold by the 750 mL bottle unless otherwise noted
Please allow three business days for all wine orders
Prices do not include a 19% service charge and applicable taxes*

Beverage Replenishment

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Suite.

1. AUTOMATIC REPLENISHMENT

The most convenient method is for you to order a level of beverages to be kept in your suite at all times. After each event, our staff will assess what was consumed during the event and will replenish the beverages accordingly. The charge for the restocked beverages will be added to your bill. We've put together a recommended beverage level to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK LEVEL

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary mix and Margarita mix
- (2) six-packs each of Pepsi and Diet Pepsi
- (1) six-pack each of Sierra Mist, Aquafina bottled water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact our Catering Manager at **937.775.4668**; she can help you make your selections.

2. ORDERING BY EVENT

You may also place beverage orders by Noon three business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with our Catering Manager at **937.775.4668**.

DRINK RESPONSIBLY

Wright State University's Nutter Center and First Class Catering are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. **Please don't drink and drive.**

The Scoop

HOURS OF OPERATION

To assist you in your food and beverage selections, our Catering Manager is available from 9:00 a.m. to 5:00 p.m., Monday through Friday.

To reach our coordinator, call **937.775.4668** or email Michele.Heggs@wright.edu.

FOOD AND BEVERAGE ORDERING

To ensure the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) are placed by Noon three business days prior to each event.

Orders can also be received via e-mail at Michele.Heggs@wright.edu. Orders can be arranged with the assistance of our Catering Manager at **937.775.4668** during normal business hours.

If for any reason an event is cancelled (snow, rain, etc.) and the arena does NOT open, you will not be charged for your food and beverage order. If the doors to the arena open for ANY amount of time and the event is cancelled (time restrictions, rain, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Cancelled orders are subject to a 15% cancellation fee.

If your suite has a built-in bar and refrigerator, this will serve as the foundation for your in-suite beverage service. Consult with the Catering Manager to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the event through your Suite Attendant or by using the in-suite courtesy pager button.

The Scoop

To maintain compliance with the rules and regulations set forth by the State of Ohio, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Wright State University's Nutter Center.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups.
6. During some events, alcohol consumption may be restricted.
7. During some events, your Suite Attendant must issue wristbands for alcohol consumption.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality. When placing your order, please specify which items you would like to be delivered upon doors opening, at the start of the event, or at halftime of the game.

SPECIALIZED ITEMS

Wright State Hospitality Services will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate a three business day notice for this service. In addition to our food and beverage selections, our Catering Manager can assist you with many other arrangements. It's really one-stop shopping—floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, glasses, corkscrew, and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets will be locked unless we are advised otherwise.

SECURITY

Please be sure to remove all personal property when leaving the premises. Wright State University's Nutter Center and Hospitality Services cannot be responsible for any lost or misplaced property left unattended in the suite.

The Scoop

SAFE FOOD HANDLING

Safe food handling is a high priority for Hospitality Services. We reserve the right to limit the removal of leftover food by the customer to items that are available for carry out. For your safety, and that of your guests, a Catering representative will remove food from your event in a timely manner.

PRIVATE SUITE ATTENDANT

Hospitality Services can provide you with a private suite attendant at a charge of 125.00 per event. Private attendants can be requested with 48 business hours notice through our Catering Manager. Unless requested, Suite Attendants generally serve multiple suite owners at each event.

PAYMENT PROCEDURE AND SERVICE CHARGE

Hospitality Services will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event night. If a credit card is not charged on event night and pre-approved by Hospitality Services, an itemized invoice will be sent to the owner's address following our payment policy.

Please note that all food and beverage items are subject to a 19% service charge plus applicable state sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Wright State Hospitality Services exclusively furnishes all food and beverage products for the suites at Wright State University's Nutter Center, guests are prohibited from bringing personal food or beverages without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

PLAY WHERE THE RAIDERS PLAY

Come out and play where the Raiders play! Wright State University's Nutter Center provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Hospitality Services.

The options are endless -- whether it's on the court, in the Suites and Party Decks, or in the Berry Room. Team up with us for an unparalleled event.

For more information on private events at Wright State University's Nutter Center, please call our event planner at 937.775.3670.