

# 2023

## Florida Atlantic University Football Suite Menu



FAU CATERING SERVICES  
Florida Atlantic University



# Welcome

## FAU Football Suite Holders

Florida Atlantic University Dining Services welcomes you for another electrifying season of FAU Football action. Go Owls! As the world leader in our industry, we set the highest standards for the quality of services we provide, and the professional and ethical way we run our business. No matter what the event, our variety of menus and fan packages will certainly match any request or craving.

We thank you for allowing us to be a part of your experience at the FAU Stadium, and look forward to serving you this season.

### FAU Football Home Schedule

Date	Opponent	Time
09/02/2023	Monmouth	6:00 p.m.
09/09/2023	Ohio	6:00 p.m.
10/07/2023	Tulsa	TBA p.m.
10/21/2023	UTSA	TBA p.m.
11/11/2023	ECU	TBA p.m.
11/18/2023	Tulane	TBA p.m.

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# Miami Feast

## *package*

..... one order serves 20 people \$979

### **Bottomless Freshly Popped Popcorn**

House-made fresh for the game tossed with sea salt.

### **Chips with Dip**

Fresh style tortilla chips served with a seven-layer dip.

### **House Garden Salad**

Mixed greens, heirloom tomatoes, European cucumber, and watermelon radish with buttermilk ranch on the side.

### **Bocadillo & Aperitivos Platter**

Mini empanadas duo: beef and vegetable with cilantro sauce, mini-Cubanos, sandwiches de Miga.

### **Grilled Chorizo Sausage With Tequila Queso**

Grilled kielbasa sausage served with peppers and onions on a hoagie roll.

### **Sofrito Braised Brisket**

Slow braised beef cooked Puerto Rican style.

### **Pimento Mac & Cheese**

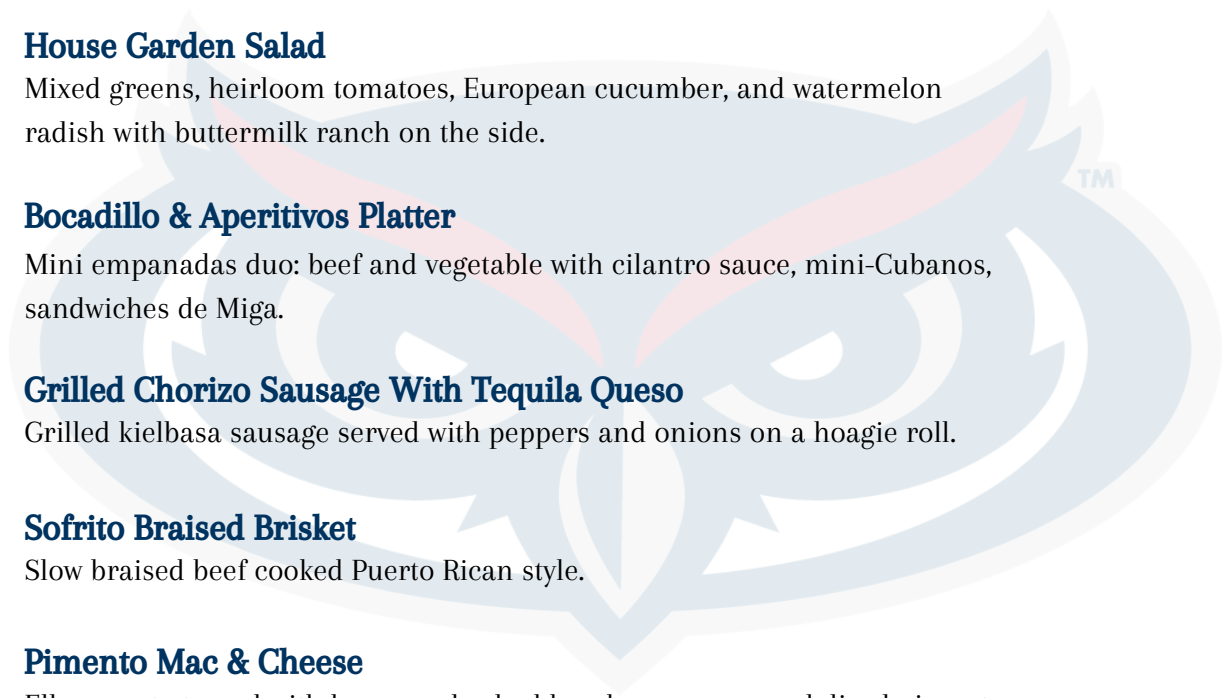
Elbow pasta tossed with homemade cheddar cheese sauce and diced pimento peppers.

### **Potato Rolls**

Soft rolls served with marble butter.

### **Assorted Gourmet Cookies**

Fresh baked variety of large cookies.



# Gumbo Limbo

## *fan package*

..... one order serves 20 people \$749

### **Bottomless Freshly Popped Popcorn**

House-made fresh for the game tossed with sea salt.

### **Chips with Dip**

Fresh style tortilla chips served with a French onion dip.

### **Nathan's Hot Dogs**

Grilled hot dogs served with traditional condiments & soft rolls.

### **Philly Sliders**

Thinly sliced sirloin, sweet bell peppers, and onions smothered with provolone cheese.

### **Spicy Honey-Garlic Glazed Meatballs**

Beef meatballs glazed with a homemade BBQ bourbon sauce.

### **House-Smoked Wings**

Hickory smoked chicken wings served with Parmesan garlic, Carolina BBQ, and buffalo sauce, accompanied with celery, carrots and blue cheese sauce.

### **Assorted Gourmet Cookies**

Fresh baked variety of large cookies.



# All American *package*

..... one order serves 20 people \$749

## **Bottomless Freshly Popped Popcorn**

House-made popcorn tossed with sea salt.

## **Chips & Dip**

Homemade potato chips with French onion dip.

## **Wedge Salad**

Iceberg wedge, with blue cheese, candied bacon and tomato, and onions with an avocado ranch dressing.

## **Loaded Hot Dog Bar & Chili**

Nathans hotdogs, chili, fresh baked buns, diced onion, jalapenos, cheese, with traditional condiments.

## **Traditional Mini Beef Sliders**

Grilled Angus beef with the traditional toppings served on the side.

## **Boneless Chicken Bites**

House breaded chicken tenders served with a trio of BBQ, honey mustard, and ketchup.

## **Ice Cream Bars**

Haagen-Dazs Bars.

## **Assorted Gourmet Cookies**

Fresh baked variety of large cookies.



# Food Menu

## *a la carte*

### Entrees

..... each order serves 12 people

#### **Bottomless Freshly Popped Popcorn, \$59**

House-made popcorn tossed with sea salt.

#### **Chips with Dip, \$69**

Fresh style tortilla chips served with a French onion dip.

#### **Artisan Cheese Board, \$149**

Hand-cut cheeses served with chutney, dried fruit, local honey and assorted crackers.

#### **Chef's Garden Vegetable Crudit , \$99**

Farmers market fresh vegetables with buttermilk ranch dressing.

#### **Assorted Sushi Boat, \$289**

Chef's selection of sushi rolls with wasabi, pickled ginger & soy sauce.

#### **House Garden Salad, \$89**

Mix Greens, heirloom tomatoes, European cucumber, and watermelon radish with ranch dressing.

#### **Mediterranean Mezze Platter, \$169**

Tabouleh, hummus, tzatziki sauce, marinated feta, marinate artichokes, Greek olives, fresh tomato, fresh artichoke, served with grilled pita bread.

#### **Assorted Cold Sliders Board, \$119**

Italian, chipotle turkey, vegetarian muffuletta.

#### **Soft Pretzel Bites, \$69**

Soft salted German pretzel bites served with golden ale cheddar sauce.

# Food Menu

## *a la carte*

### Entrees

..... each order serves 12 people

#### **Buttermilk Chicken Tenders, \$149**

Crispy battered chicken strips served with sriracha ranch & honey mustard.

#### **Spicy Bourbon BBQ Glazed Meatballs, \$129**

Beef meatballs glazed with a homemade BBQ bourbon sauce.

#### **Coconut Shrimp, \$189**

Golden coconut crusted butterflied shrimp accompanied with sweet & spicy mango habanero sauce.

#### **Philly Sliders, \$169**

Thinly sliced sirloin, sweet bell peppers, and onions smothered with provolone cheese.

#### **Nathan's Hot Dogs, \$99**

Grilled hot dogs served with traditional condiments & soft rolls.

#### **Third Pounder Burger, \$189**

Grilled Angus beef, Cheddar cheese, signature sauce on a brioche bun.

#### **Impossible Burger, \$199**

Plant-based vegan burger with vegan Cheddar cheese & Kaiser rolls.

#### **Plant Based BBQ Chicken Slider, \$199**

Served with homemade BBQ sauce and slaw.

### Kids Meal

..... \$20

*Accompanied by fresh fruit, carrot & celery sticks with ranch dip & a granola bar.*

**Hot Dog | Chicken Tenders | Mac & Cheese**

# Food Menu

## *a la carte*

### **Pizza**

..... per pizza

#### **Three Cheese Pizza, \$30**

Pressed pizza dough with roasted tomato sauce, Cheddar, Mozzarella & Parmesan cheese.

#### **Classic Pepperoni Pizza, \$35**

Pressed pizza dough with roasted tomato sauce, pepperoni, Cheddar & Mozzarella cheese.

#### **Meat Lovers Pizza, \$37**

Pressed pizza dough with roasted tomato sauce, Italian sausage, pepperoni, ham, bacon, & Mozzarella cheese.

#### **Wild Mushroom, \$45**

Pressed pizza dough with roasted tomato sauce, roasted mushrooms, Mozzarella, and Asiago cheese.

### **DESSERT**

..... each order serves 12 people

#### **Assorted Gourmet Cookies, \$89**

Fresh baked chocolate chunk chip, oatmeal raisin & sugar.

#### **Assorted Cupcakes, \$99**

Chef's selection of assorted game day cupcakes.

#### **Fabulous Choc-Chunk Brownie Bars, \$79**

Triple chocolate chunk brownies with caramel sauce.

#### **Luscious Lemon Bars, \$69**

House-made Meyer lemon flavored sweet dessert bars with powdered sugar.

#### **Creme Brûlée Cheesecake, \$109**

Cheesecake topped with caramel crust served with berry coulis & whipped cream.

#### **Ice Cream Bars, \$89**

Haagen-Dazs Bars.



# Beverage Menu

## *soda & beer*

### **Soda**

..... \$18 per six pack

Coke  
Coke Zero  
Diet Coke  
Sprite  
Sprite Zero  
Tonic Water  
Club Soda  
Ginger Ale

### **Water & Juices**

..... \$20 per six pack

Minute Maid Orange Juice  
Minute Maid Apple Juice  
Minute Maid Cranberry Juice  
Dasani Water

### **Domestic Beer**

..... \$36 per six pack

Bud Light  
Michelob Ultra  
O'Doul's Non Alcoholic Beer

### **Imported Beer**

..... \$40 per six pack

Corona  
Corona Premier  
Modelo Especial

### **Premium Beer**

..... \$42 per six pack

Islamorada Ale  
Islamorada IPA  
Corona Seltzers

# Beverage Menu

## *spirits*

..... per bottle

### **Vodka**

Deep Eddy	\$100
Islamorada	\$120
Finlandia	\$140
Tito's	\$140

### **Rum**

Flor de Cana Silver	\$120
Flor de Cana Dark	\$120
Sailor Jerry Spiced	\$120
Rum Haven Coconut Rum	\$120
Islamorada	\$140

### **Tequila**

El Jimador Silver	\$100
Milagro Silver	\$110
Herradura Silver	\$200

### **Bourbon**

Four Roses Yellow Label	\$100
Four Roses Single Barrel	\$200

### **Gin**

New Amsterdam	\$100
Hendricks	\$140

### **Scotch**

Monkey Shoulder	\$130
Famous Grouse	\$130
JW Black Label	\$160
Macallan	\$250

# Beverage Menu

## wine

..... per bottle

### Cabernet Sauvignon

Francis Coppola, 2020 California	\$40
BR Cohn, 2021 North Coast California	\$60
Louis Martini, 2018 Napa	\$90

### Merlot

Francis Coppola, 2020 California	\$40
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### Pinot Noir

A by Acacia, 2019 California	\$50
Acacia, 2017 Carneros	\$70

### Malbec

Alamos, 2018 Argentina	\$40
Trivento Golden Reserve, 2019 Argentina	\$50

### Zinfandel

Seghesio, 2016 Sonoma	\$60
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### Red Blend

19 Crimes, 2016 Australia	\$40
Sterling, 2016 West Coast	\$50

### White Zinfandel

Beringer, 2017 Sonoma	\$30
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### Chardonnay

Francis Coppola, 2021 California	\$40
BR Cohn, 2021 Russian River Valley	\$50

### Sauvignon Blanc

Francis Coppola, 2021 California	\$40
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### Pinot Grigio

Francis Coppola, 2021 California	\$40
J Vineyards, 2018 California	\$55

### Sparkling

Francis Coppola, 2021 Italy	\$40
Taittinger, Champagne, France	\$150

# Policies & Procedures

Please see the below policies for any questions regarding our services. Thank you!

## Staffing Needs

- Staff will be provided for a minimum of four (4) hours per event.
- Action stations & carving stations will require a chef for a fee of \$160
- If you request additional attendants please book and confirm with [jgolds18@fau.edu](mailto:jgolds18@fau.edu)

## Food Safety

All food will be served at proper temperatures as required by the Florida Department of Health. Any leftover food remains the property of Chartwells to ensure that all food is handled properly and transported in the manner required by law.

## Alcohol Policies

Alcoholic beverages may be served at your events upon satisfaction of state laws and university policies. State of Florida Law states that student funds of any kind CANNOT be used to pay for alcohol.

## Alcohol Laws during Sporting Events

In accordance to state and federal laws, alcohol service must be suspended prior to the last hour of the sporting event. For our football games, that means alcohol will be locked down in the suites prior to the end of the 3rd quarter. Guests may continue finishing their beverages, but no more alcohol can be served after the 3rd quarter. Suite owners are also responsible for their guest and their behavior in the suites. It is illegal to serve alcohol to anyone under the age of 21. Suite owner can be held responsible for any legal action surrounding alcohol consumption of persons under the age of 21. Please drink responsibly.

To begin your suite order or for any additional information, please contact Jennifer Goldstein

Phone: (561) 297-3548 or email: [jgolds18@fau.edu](mailto:jgolds18@fau.edu)

