



Suite Menu

SuiteEats.com/FNBField

Suite Level Presented By:

UPMC
LIFE CHANGING MEDICINE



welcome

Our first-class culinary team invites you to relax and enjoy the best setting in minor league baseball, FNB Field, while we handle the details. Our selection and service, from snacks to dessert, will make your experience a guaranteed hit!

At FNB Field, we set the stage for great moments that combine America's National Pastime with cuisine crafted for a great culinary experience.

Our Chefs, Bartenders and Servers are here to make sure that the menu items that you will enjoy are mindful, nourishing, fun and will be part of creating memories for years to come.

My 16 years of experience, passion and education in Culinary Arts and Restaurant Management have prepared me to develop innovative and fresh cuisine that you'll want to share with your family and friends. We are thrilled to have you in FNB Field today!

Chef Luke Richmond



PROFESSIONAL
SPORTS
CATERING
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packages

Add french fries to any package // 25

Fielder's Choice Package

Enjoy traditional stadium fare and American culinary classics // 225, Serves 12 Guests

Kettle Chips & Gourmet Dip V

Kettle-Style Potato Chips,
French Onion Dip

Coleslaw V AVG

Pesto Tortellini Pasta Salad V

Cheese Tortellini, Roasted Vegetables,
Sun-Dried Tomato, Pesto, Nuts

Chicken Tenders

Buttermilk Ranch Dressing,
Barbecue Sauce

Burger Sliders

All-Beef Patty, Sautéed Onions, American
Cheese, Traditional Condiments

Berks Hot Dogs

Pork and Beef Franks,
Traditional Condiments

Cookie & Brownie Combo V

Gourmet Cookies, Decadent Brownie

Double Play Package

Savor an all-star roster of our fan favorites // 265, Serves 12 guests

Salsa Trio V AVG

Pico de Gallo, Salsa Roja, Salsa Fresca,
Corn Tortilla Chips

Coleslaw V AVG

Crudité V AVG

Haricots Verts, Teardrop Tomatoes,
Cucumber Sticks, Carrot Sticks, Celery
Sticks, Broccoli and Cauliflower Florets,
Buttermilk Ranch, Hummus

Chopped Italian Salad V

Italian Lettuce Blend, Tomatoes,
Red Onion, Pepperoncini, Black Olives,
Parmesan Cheese, Italian Dressing
and Seasoning

Chicken Tenders

Buttermilk Ranch Dressing,
Barbecue Sauce, Honey Mustard

Specialty Sausages

Kielbasa, Italian Grillers and Bratwurst,
Grilled Peppers and Onions, Sauerkraut,
Bakery Fresh Buns

Meatball Sliders

Traditional Beef, Marinara Sauce,
Grated Parmesan Cheese,
Martins Potato Slider Roll

Pork Barbecue Sliders

House-Made Pulled Barbecue Pork

Cookie & Brownie Combo V

Gourmet Cookies, Decadent Brownie

Home Run Enhancement

Upgrade your game // 70, Serves 8 Guests



**AROOGA'S BONE-IN
CHICKEN WINGS**

Mini Corn Dogs

Breaded Mini Hot Dogs

Arooga's Bone-In Chicken Wings

Arooga's Barbecue Sauce or
Traditional Buffalo, Celery,
Blue Cheese, Ranch Dressing



à la carte

All à la carte items serve 8 guests unless otherwise noted

Appetizers

Bottomless Freshly Popped Popcorn V AVG // 28

An Endless Serving of Buttered and Salted Popcorn

Souvenir Snack V // 35

Popcorn, Snack Mix, Pretzels

Kettle Chips & Gourmet Dip V

// 25

Kettle-Style Potato Chips, French Onion Dip

Salsa Trio V AVG // 29

Pico de Gallo, Salsa Roja, Salsa Fresca, Corn Tortilla Chips

Enhance Your Salsa Trio:

Guacamole V AVG // Add 12

Beef AVG // Add 17

Arooga's Giant Pretzel V // 36

Beer Cheese

Upgrade Your Arooga's Giant Pretzel:

Buffalo Chicken Dip // Add 6

Bavarian Soft Pretzels // 30

Warm Cheese Sauce, Mustard

Honey Butter Old Bay Shrimp AVG

// 65

Sautéed Shrimp, Honey Old Bay Butter, Green Onion

Chicken Tenders // 55

Honey Mustard, Ranch, Barbecue Sauce

Bourbon Meatballs // 45

Bite-Sized Meatballs, Bourbon BBQ Sauce

Buffalo Chicken Dip // 36

Corn Tortilla Chips

Mini Corndogs // 24

Breaded Mini Hot Dogs

Arooga's Bone-In Chicken Wings

// 55

Arooga's Barbecue Sauce or Traditional Buffalo, Celery, Blue Cheese, Ranch Dressing

Cheese & Bologna // 40

Selection of Local Sweet, Lebanon and Ring Bologna, Assorted Artisan Cheeses

Salads

Classic Caesar Salad V // 35

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Chopped Italian Salad V AVG // 40

Italian Lettuce Blend, Tomatoes, Red Onion, Pepperoncini, Black Olives, Parmesan Cheese, Italian Dressing and Seasoning

Caprese Salad V AVG // 40

Fresh Mozzarella, Tomatoes, Basil Pesto, Balsamic

Pesto Tortellini Pasta Salad V

// 60

Cheese Tortellini, Roasted Vegetables, Sun-Dried Tomato, Pesto, Nuts

Crudité V AVG // 40

Haricots Verts, Teardrop Tomatoes, Cucumber Sticks, Carrot Sticks, Celery Sticks, Broccoli and Cauliflower Florets, Buttermilk Ranch, Hummus

Seasonal Fruit Salad V AVG // 45

Pineapple, Grapes, Strawberries, Cantaloupe and Blueberries

Enhance Any Salad

Grilled Chicken // Add 15

Pizza

Traditional Cheese

30 // Not Available on Game Day

Large Cheese Pizza

Pepperoni

30 // Not Available on Game Day

Large Pepperoni Pizza

Pizza Trio

32 // Not Available on Game Day

Select Three Pizzas: Individual Cheese, Pepperoni and Veggie

à la carte

All à la carte items serve 8 guests unless otherwise noted

Handhelds

Berks Hot Dogs AVG // 47.50

Pork and Beef Franks,
Traditional Condiments

Upgrade your Berks Hot Dogs:

Side of Chili // Add 10

Side of Cheese // Add 10

Specialty Sausage AVG // 52

Kielbasa, Italian Grillers and Bratwurst,
Grilled Peppers and Onions, Sauerkraut,
Bakery Fresh Buns

Meatball Sliders // 45

Traditional Beef, Marinara Sauce,
Grated Parmesan Cheese,
Martins Potato Slider Roll

Burger Sliders // 70

All-Beef Patty, Sautéed Onions, American
Cheese, Traditional Condiments

Pulled Pork Sliders // 75

House-Made Pulled Pork, Barbecue Sauce,
Bakery Fresh Buns

Pesto Caprese Sliders V // 58

Fresh Mozzarella, Sliced Tomatoes, Basil
Pesto, Balsamic Reduction, Potato Rolls

Upgrade your Pesto Caprese Slider:

Side of Chicken // Add 15



Sides

Premium Mac & Cheese V // 40

Buffalo Mac & Cheese // 52.50

French Fries V // 32

Loaded Fries with Beer Cheese & Bacon // 37.50

Loaded Fries with Buffalo Chicken Dip // 37.50

Desserts

Macaroons V // 35

Assorted Meringue Cookies
with Sweet Cream Filling

Cookie & Brownie Combo V // 35

Gourmet Cookies, Decadent Brownie

Hershey Creamery Ice Cream Sundae Cups V // 6

All the Classic Favorites

Lemon Meringue Cake V // 45

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

The Candy Shop // 7.50

Gummy Bears or M&M'S®

Special Occasion Cake // 45

Contact Your Suite Administrator in
Advance to Arrange for a Custom Cake
in Your Suite.

Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Enjoy the dessert cart at your suite, with assorted pies, cakes, ice cream and candy.

beverages

Chill

Sold by the six-pack unless otherwise noted

SOFT DRINKS

Pepsi // 18
Diet Pepsi // 18
Pepsi Zero Sugar // 18
Starry // 18
MTN Dew // 18
Ginger Ale // 18
Mug Root Beer // 18
Lipton Brisk Iced Tea // 18

JUICES

Orange Juice // 17
Cranberry Juice // 17

WATER

Aquafina Bottled Water // 17.40

MIXERS

Tonic Water // 17.50
Club Soda // 17.50

Ready-to-Drink Cocktails & Seltzers

Sold by 12oz cans unless otherwise noted

Canned Cocktails // 12
(ask your Server for current availability)

Mike's Hard Lemonade (16oz Can)
// 8

Happy Daddy Hard Seltzer // 8
Truly Hard Seltzer // 8

Beer, Ales & Alternatives

Sold by the 12oz can unless otherwise noted

Budweiser // 6.25
Bud Light // 6.25
Coors Light // 6.25
Michelob ULTRA // 6.25
Miller Lite // 6.25
Busch Light // 6.25

Yuengling Lager // 6.25
Yuengling Flight // 6.25
Corona Extra // 7.75
Leinenkugel's Seasonal // 7.75
Samuel Adams Seasonal // 7.75
Stella Artois // 7.75

Tröegs Perpetual IPA // 7.75
Tröegs Seasonal // 7.75
Angry Orchard Hard Cider // 8
Budweiser Zero (non-alcoholic) // 6.25
Blue Moon (non-alcoholic) // 6.25





beverages

White Wine

Sold by the bottle

MOSCATO

Ménage à Trois // 46

PINOT GRIGIO

Ecco Domani // 46

CHARDONNAY

Woodbridge Robert Mondavi // 46

Red Wine

Sold by the bottle

PINOT NOIR

Woodbridge Robert Mondavi // 46

MERLOT

Woodbridge Robert Mondavi // 46

CABERNET SAUVIGNON

Woodbridge Robert Mondavi // 46

Liquor

Sold by the 750ml bottle unless otherwise noted

VODKA

Svedka // 65

Absolut // 75

Ketel One // 85

GIN

Beefeater London Dry // 80

Tanqueray // 80

RUM

Bacardí Superior // 50

Captain Morgan Spiced // 75

TEQUILA & MEZCAL

Camarena Silver // 65

Jose Cuervo Gold // 85

WHISKEY & BOURBON

Jim Beam White Label // 65

Jack Daniel's // 70

Maker's Mark // 85

Crown Royal // 90

SCOTCH

Dewar's White Label // 80

CORDIALS

Baileys Original Irish Cream // 85

Kahlúa // 75

the scoop

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

Online ordering is available at <http://suiteeats.com/FNBfield>

To reach a Representative, dial: 717-231-4444 x137 or e-mail: Pamela.bainbridge@levyrestaurants.com

QUICK REFERENCE LIST

Levy Premium Specialist Representatives:
717-231-4444 x137

Levy Accounting Department:
717-231-4444 x137

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <http://suiteeats.com/FNBfield>. Orders can be arranged with the assistance of a Premium Specialist Representatives at 717-231-4444 x137 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

1. Alcoholic beverages cannot be brought into or taken out FNB Field
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. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

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 event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy 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 day.

Please note that all food and beverage items are subject to a 18% service charge plus applicable 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 Levy exclusively furnishes all food and beverage products for the suites at FNB Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.



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