



2022 State College Spikes

SUITE MENU



PROFESSIONAL
SPORTS
CATERING

POWERED BY *Levy Restaurants*

#FEARTHEDEER



Deer Spikes Fans,

We are excited to bring you another great year of State College Spikes Baseball! Our staff of food service professionals is dedicated to making your entire experience at the ballpark one to remember.

Please take the time to review our suite catering menu and all the ordering procedures for 2022.

Here at Medlar Field at Lubrano Park, we pride ourselves on providing positively outrageous customer service. If you have any questions or concerns, need assistance, or would like to make a suggestion, please feel free to contact us.

GO SPIKES!



PROFESSIONAL
SPORTS
CATERING

POWERED BY *Levy Restaurants*

ORDERING PROCEDURES

GENERAL INFORMATION:

The State College Spikes and our team of food service professionals work to accommodate all of our suite patrons with the best menu and most delicious favorites in town! We have a full service kitchen that can accommodate all tastes and budgets. If you don't see something you're looking for, or have any questions about the menu, all you have to do is ask!

CATERING SUPERVISOR:

The State College Spikes and Professional Sports Catering employ a Catering Supervisor that is here to be your "Home Run Hitter" in assisting you with menu selections and special needs. Our Catering Supervisor, Emmy Hicks, will make sure that all the details are handled...so you can focus on having fun! You can reach Emmy at 814-272-0315 or by e-mail at EHicks@prosports catering.com.

ADVANCED ORDERING PROCEDURES:

In order to provide the freshest food and highest quality service possible, we request that all food and beverage orders be placed at least two business days prior to each event. For your convenience, you may place your food order in any of the following ways:

E-mail It: Our Catering Supervisor, Emmy Hicks, will touch base with you during the weeks leading up to your suite night. You will be provided with an electronic order form that can be filled out and e-mailed to EHicks@prosports catering.com.

Call Us: You can always call us to place your order. Contact the Catering Supervisor, Emmy Hicks, at 814-272-0315.

Fax It: Print out the electronic version of our order guide, fill it out, and fax it in. Please fax to 814-272-1718.

No matter which method you choose, always keep in mind that our Catering Supervisor is on hand to help you with your menu selection and to answer any questions. Call us anytime!

DELIVERY OF ADVANCE ORDERS:

In order to provide you and your guests with the finest service, we will deliver your advance order at the time you request. Hot food will be kept in chafing dishes in your suite. Cold food will be refrigerated in our kitchen up to your requested delivery time. Our service staff will assist with final touches and preparations. While in your suite, a suite server will be assigned to service you throughout the event. This service includes set up of your suite, greeting early guests, delivering suite menu food and beverage products, and personal attention for you and your guests throughout the game.

DAY OF GAME ORDERS:

If you are unable to place an advance order, we welcome you to order when you arrive. Simply contact the suite captain to place your order. Please be aware that game day orders may take up to ONE HOUR for delivery.

PAYMENT OPTIONS:

Payment options for all food and beverage orders include Visa, MasterCard, American Express, Discover, Check or Cash. A credit card number and expiration date will be required at the time the order is placed to guarantee your order. If you choose to provide a different method of payment upon arrival at the game, please notify your Suite Coordinator. **ALL SUITE BILLS MUST BE FINALIZED BEFORE LEAVING THE STADIUM.**

INCLEMENT WEATHER:

In the event that a game is canceled due to inclement weather, please be aware of the following policies:

- If you choose to cancel your food order for any reason, the catering supervisor must receive notification 4 hours prior to game time.
- In the event that a game is canceled prior to gates opening, the suite holder **WILL NOT** be held responsible for food orders. In this situation, you will be contacted by a State College Spikes representative.
- If a game is delayed prior to or during play, food will be delivered to your suite as planned unless the order is canceled 4 hours prior to game time.

If you cancel your food order, you may still order from the suite menu when you arrive at the game. Please see the "Day of Game Orders" section for guidelines

SPIKES MEAL DEALS

We've taken the guesswork out of ordering! The following are special value menus that include fan favorites and are sure to satisfy all of your guests! Each meal deal option is designed to serve approximately 10 guests

Italian Sausage and Kielbasa Meal.....\$150.00

Includes 5 grilled Italian and 5 Kielbasa sausages. Entrees are accompanied with (12) 6 inch gourmet rolls and includes a beer-infused sauerkraut, peppers and onions and a spicy brown mustard. Sides include homemade pasta salad, grilled vegetables, a seasonal fruit tray and ends with twelve cookies for dessert.

Meatball Sub Meal.....\$150.00

Includes 40 Italian-style meatballs, loaded in our homemade marinara sauce and topped with melted mozzarella cheese. Entrees are accompanied with (12) 6 inch gourmet rolls and include red-skinned potato salad, a mixed green salad, a seasonal vegetable tray and ends with twelve cookies for dessert.

Hot Dog and Bratwurst Meal.....\$150.00

Includes 5 grilled all beef hot dogs and 5 bratwursts, served on gourmet buns with the following toppings: ketchup, mustard, relish, onions and sauerkraut. Entrees are accompanied by seasoned baked beans, coleslaw, a seasonal vegetable tray and ends with twelve cookies for dessert.

Chicken and Burger Meal.....\$150.00

Includes 5 marinated, grilled chicken breasts and 5 all beef hamburgers, served with Kaiser rolls and the following toppings: lettuce, tomatoes, red onions, pickle slices, American and Swiss cheese. Entrees are accompanied by seasoned baked beans, potato salad, a seasonal fruit tray and ends with twelve cookies for dessert.

Pulled Pork and Brisket Meal.....\$150.00

Enough pulled pork and beef brisket for 5 sandwiches of each, served on Kaiser Buns with the following toppings: red onions, pickle slices, traditional BBQ sauce and Swiss cheese. Entrees are accompanied by homemade macaroni & cheese, coleslaw, a seasonal fruit tray and ends with twelve cookies for dessert.

Jersey Mike's Subs\$150.00

This sub platter is enough to feed 10 people comfortably. Pick up to four selections per platter.

- Jersey Shore's Favorite (Provolone, Ham, and Cappacuolo)
- The American Classic (Ham and Provolone)
- The Veggie (Swiss, Provolone, and Green Bell Peppers)
- The Super Sub (Provolone, Ham, Prosciuttini and Cappacuolo)
- Turkey Breast & Provolone (99% Fat Free Turkey)
- Famous Roast Beef and Provolone (Certified Angus USDA Choice Top Rounds)
- The Original Italian (Provolone, Ham, Prosciuttini, Cappacuolo, Salami, and Pepperoni)
- Club Sub (Turkey, Ham, Provolone, Bacon, and Mayo)
- Club Supreme (Roast Beef, Turkey, Swiss, Bacon, Mayo)



APPETIZERS

Serves approximately 10 guests

NEW! Sammy G's Pretzel Charcuterie Board.....\$50.00

Large Bavarian pretzel served with full charcuterie board

Meatball Bites.....\$35.00

Twenty Italian style meatballs served with a side of our homemade marinara sauce

Fresh Vegetable Tray w/ Ranch Dip.....\$50.00

Baby carrots, celery sticks, broccoli florets, cauliflower florets, cherry tomatoes and cucumbers

Fresh Fruit Bowl.....\$50.00

Seasonal fruits including honeydew melon, cantaloupe, pineapple and strawberries

Chicken Tenders.....\$60.00

Thirty breaded chicken tenders fried to a crispy golden finish. Served with our honey mustard dipping sauce, traditional BBQ sauce and ranch dressing

Hot Wings.....\$60.00

Thirty crispy fried chicken wings, finished in your choice of a spicy buffalo sauce or house made BBQ Sauce. Served with celery sticks and ranch OR bleu cheese dressing on the side

Sampler Platter.....\$90.00

Twenty chicken tenders, twenty spicy buffalo, teriyaki OR house made BBQ wings and twenty potato skins all on one platter. Served with traditional BBQ sauce, honey mustard, sour cream, celery sticks and ranch OR bleu cheese dressing

SNACKS

Serves approximately 10 guests

Endless Popcorn.....\$20.00

Peanuts & Crackerjacks.....\$26.00

Endless Potato Chips with French Onion Dip...\$26.00

Endless Tortilla Chips with Salsa Dip...\$26.00

Triple Play (No endless options)...\$38.00

Includes popcorn, potato chips with French onion dip and tortilla chips with salsa.

SIDE DISHES

Serves approximately 10 guests

Coleslaw.....\$25.00

Baked Red-skinned Potato Salad.....\$30.00

Pasta Salad.....\$30.00

Homemade Macaroni & Cheese.....\$30.00

Mixed Green Salad.....\$30.00

Toppings include: tomatoes, onions, cucumbers, crutons and shredded mozzarella cheese

Dressing choices: Italian, Balsamic Vinegar, Caesar OR Ranch

ENTREES

Jimmy's Famous Pizza.....\$25.00

A 16" pizza cut into 8 slices - available in Cheese or Pepperoni

All Beef Hot Dogs.....\$45.00

Ten grilled all beef hot dogs served with gourmet rolls and the following toppings: sauerkraut, jalapenos, diced onions, ketchup, mustard and relish

Bratwurst.....\$45.00

Ten grilled bratwursts served with gourmet rolls and the following toppings: grilled peppers and onions, sauerkraut, ketchup and a spicy brown mustard.

Hamburgers.....\$60.00

Ten grilled all beef burgers served with gourmet rolls and the following toppings: lettuce, tomatoes, onions, pickle slices, American cheese, ketchup, mustard and mayo.

Grilled Chicken Sandwiches.....\$60.00

Ten marinated grilled chicken breast served with gourmet rolls and the following toppings: lettuce, tomatoes, onions, Swiss cheese, honey mustard and mayo.

Pulled Pork Sandwiches.....\$60.00

Enough pulled pork to make ten sandwiches; served on gourmet rolls with the following toppings: onions, pickle slices, Swiss cheese and traditional BBQ sauce.

Smoked Brisket Sandwiches.....\$60.00

Enough slow roasted beef brisket to make ten sandwiches; served on gourmet rolls with the following toppings: onions, pickle slices, Swiss cheese, horseradish sauce and a traditional BBQ sauce.

Meatball Subs.....\$60.00

Enough meatballs to make ten sandwiches; served with our homemade marinara sauce and topped with mozzarella cheese.

DESSERTS

Serves approximately 10 Guests

Fresh Baked Cookies \$25.00

Ten freshly baked chocolate chip OR
peanut butter cookies

Deluxe Brownies \$25.00

Ten delectable chocolate chunk
brownies

BEVERAGES & BEER

Soda - 6-Pack (12oz)

Pepsi, Diet Pepsi, Mountain Dew and Mug Root Beer

\$12.00

Aquafina Bottled Water - 4-Pack (20oz)

\$16.00

Select Beer - 6-Pack Cans (12oz)

Budweiser – Bud Light – Michelob Ultra - Yuengling – Yuengling Flight
Miller Lite – Coors Light – Blue Moon – Leinenkugel's Summer Shandy

\$30.00

Hard Seltzer - 6-Pack Cans (12oz)

White Claw – Mike's Hard Lemonade Seltzer – New Belgium Fruit Smash Hard Seltzer
Truly Hard Seltzer

\$30.00

Premium Beer- 6-Pack Cans (12oz)

New Trail - Goose Island Bear Hug - Stella Artois - New Belgium Juicy Haze IPA - Axemann Blue Stripe
Founders All Day Session IPA - Sierra Nevada Hazy Little Thing - Dogfish Head 60 Minute IPA

\$30.00

SEVEN MOUNTAINS WINE CELLARS

All Bottles \$30

Dry Reds:

Blackberry Merlot

Full-bodied Merlot blended with natural blackberries creating
a rich, fruit-forward wine

Ten Point

A Bordeaux blend of Cabernet Franc, Cabernet Sauvignon,
Merlot and Petite Sirah

Sweet Wines

All Razzed Up

Sweet concord wine with red raspberries

Dry & Semi Dry Whites

Chardonnay

Crisp and fruity taste, with a touch of oak and organically grown grapes

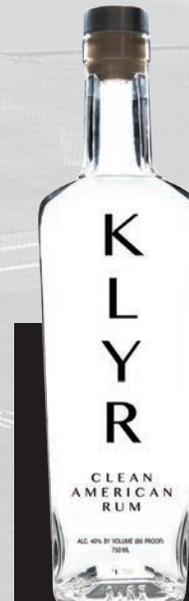
Semi Dry Riesling

The Classic Riesling grape with elegant floral aromas and peach flavors



BOTTLE SERVICE

All Bottles \$30



KLYR
CLEAN AMERICAN RUM