

GAME DAY MENU ITEMS MAY BE ORDER UP TO 2:00PM THE DAY BEFORE YOUR EVENT. NON GAME DAY ITEMS MUST FOLLOW THE ORDER CHART ON PAGES 1 AND 6.

HARBOR PARK SUITES

2026 CATERING FOOD ORDER FORM

OFFICE (757) 624-1048 X 113

FAX (757) 640-0527

EMAIL suitecatering@norfolktides.com

(Please fax/email all pages with your order. All orders will be confirmed before placed.)

Suite # and Name: _____

Ordered By: _____

Date Ordered: _____

Email Address: _____

Contact Person: _____

Game Date: _____

Telephone #: _____

Credit Card #: **Please call with CC details.**

Please make sure to fill out anything in red

Orders will NOT be processed without CC # on file.

QTY.	PACKAGES	
	All packages are designed to accommodate 12 people	
<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> The All American </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Peanuts, Grand Slam Trio, Chicken Tenderloins, Hot Dog and Hamburger Platter, Bistro Style Potato Salad, and Assorted Cookies. </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> \$370.00 </div>
<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> The BBQ </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Smoked Beef Brisket, BBQ Chicken breast, Fresh Fruit Platter, Triple Cheddar Macaroni & Cheese, Bistro Style Potato Salad, and Cheddar Jalapeno Muffins </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> \$385.00 </div>

QTY.	SNACKS	
<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Popcorn* </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Bottomless basket of freshly popped and lightly seasoned popcorn. </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> \$16.00 </div>
<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Peanuts* </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Fresh roasted in the shell and lightly salted. </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> \$20.00 </div>
<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Kettle Chips* </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Potato chips served with French onion dip. </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> \$18.00 </div>
<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Salsa Sampler* </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> Crispy corn tortilla chips served with Salsa Rojo, Salsa Verde, And Pico De Gallo Sauces </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> \$20.00 </div>
Additional Dips:	<div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div>_____ Salsa*</div> <div>_____ Ranch Dip*</div> <div>_____ French Onion*</div> </div>	<div style="border-bottom: 1px solid black; padding-bottom: 5px;"> \$7.00/bowl </div>

To make your suite visit as effortless as possible, we ask that all food and beverage selections (this includes all special requests) be placed by 2:00pm, three business days prior to each event. This will ensure that you and your guests receive the highest in food presentation and quality.

Please follow the schedule below:

ORDERS FOR:	PLACED BY 2:00PM ON:
Monday	Wednesday prior
Tuesday	Thursday prior
Wednesday	Friday prior
Thursday	Monday prior
Friday	Tuesday prior
Saturday/Sunday	Wednesday prior

Payments for all orders can be made with major credit card, House charge accounts are no longer being accepted. All suite holders are required to have a major credit card number on file with Oak View Group Hospitality.

All suite charges are subject to an 20% Management Charge as well as all state and local taxes 12.5%. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employees, service employees, service bartenders, or other employees, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

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QTY.		COLD APPETIZERS	
		All platters serve approximately 12 people	
		<u>*DOUBLE CHECK YOUR PACKAGES TO ENSURE YOU AREN'T ORDERING A DUPLICATE ITEM*</u>	
	Market Fresh Fruit Platter	Fine selection of freshest fruits of the season to create an artful display	\$60.00
	Charcuterie Board	Local cheeses, meats, crackers or bread, fruit, nuts, olives, and spreads	\$60.00
	Garden Fresh Vegetable Platter	Crisp, fresh seasonal vegetables served with ranch dressing.	\$50.00
	Grand Slam Trio	A real triple play featuring favorites from our fruit, vegetable, and cheese platters.	\$85.00

QTY.		HOT APPETIZERS	
		All platters serve approximately 12 people	
	Crispy Wing Bar	Served with choice of 2 sauces : Buffalo sauce, Sweet chili sauce, Smoked BBQ sauces, and a Blue cheese dip.	\$155.00
		Buffalo <input type="checkbox"/> Sweet chili <input type="checkbox"/> Smoked BBQ <input type="checkbox"/> Blue cheese dip <input type="checkbox"/>	
Full Order	Chicken Tenderloins*	Breaded strips of chicken, fried to a delicate, crunchy golden brown and served with a honey mustard or BBQ dipping sauce.	\$92.00
Half Order			\$49.00
	Southwestern Nacho Bar	Served with queso blanco sauce, Sour cream, House made salsa rojo sauce and sliced jalapenos.	\$55.00

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QTY.	SALADS	
	Serves approximately 12 people	
	<i>Loaded Pasta Salad</i>	Smoked gouda, cheddar cheese, applewood bacon, scallions, and hard-boiled eggs \$40.00
	<i>Creamy Southern Coleslaw*</i>	Colorful Greens, and Horseradish Dressing \$30.00
	<i>Caesar Salad</i>	Crisp cut whole hearts of romaine lettuce served with Caesar dressing, parmesan cheese and garlic croutons, tossed to order by your suite attendant. \$40.00
		_____ Without Chicken _____ With Chicken \$56.00
	<i>Bistro Style Potato Salad*</i>	Red bliss potatoes mixed with peppers, red and green onions, and tossed in Dijon dressing. \$30.00

QTY.	BALLPARK CLASSICS	
	Serves approximately 12 people	
	<i>Chicken Street Tacos</i>	Grilled ancho chicken, Salsa rojo, Avocado crema, Queso fresco and pickled red onions \$105.00
	<i>Twelve Hour Smoked Beef Brisket</i>	Smoked Beef Brisket, Sliced, Served with Crispy onion straws and our signature BBQ sauce \$95.00
	<i>Triple Cheddar Macaroni & Cheese</i>	With Breadcrumb Topping \$55.00
	<i>Frankly Speaking*</i>	All beef hot dogs served with diced onions, sweet relish, and all the traditional condiments along with fresh baked buns. \$80.00
		_____ Without Chili or Cheese _____ With Chili or Cheese \$85.00
	<i>Kosher Party*</i>	All Beef Kosher dogs Served with Diced onions, Sweet relish and All The Traditional Condiments and fresh baked buns \$85.00
	<i>Pulled Pork BBQ</i>	Potato slider rolls, Sweet BBQ sauce and sliced pickles \$95.00
	<i>The Burger*</i>	All beef patties lightly seasoned and grilled to perfection. Served with crisp lettuce, tomatoes, sliced American cheese and all the traditional accompaniments, served with fresh baked rolls. \$85.00
	<i>Plant Based Burger Bar</i>	Served with tomatoes, lettuce, sliced red onions , and sliced pickles, served with a freshly baked bun \$135.00
	<i>Louisville Slugger</i>	Italian sausage served on a bed of sautéed onions and peppers along with the traditional condiments and fresh baked hoagie rolls. \$80.00

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"YNOT" PIZZA

Served cut into 8 slices

Hot and delicious hand tossed 18" pizza, made fresh for you on the premises, and delivered to your suite by your suite attendant

\$45.00

18" Cheese

18" Pepperoni

PLEASE PROVIDE A DELIVERY TIME

QTY.

DESSERTS

Cookie and Brownie Plaatter Chocolate chunk cookies, triple chocolate fudge brownie and blondie

\$65.00

Assorted Cookies*

An assortment of one dozen jumbo freshly baked cookies

\$32.00

Assorted dessert bars

an assortment of lemon, blondie with pecan, secret treasure, and brownie bars

\$70.00

BEVERAGES

All beverages are available game day

QTY.

SOFT DRINKS - 6 PK (12 oz Cans)

Pepsi

\$16.00

Diet Pepsi

\$16.00

Starry

\$16.00

Mountain Dew

\$16.00

QTY.

SOFT DRINKS - 6 PK (12 oz Cans)

Ginger Ale

\$16.00

Dr. Pepper

\$16.00

Aquafina Bottle Water (6 PK)

\$14.00

QTY.

Mixers

Orange Juice - 15.2 oz

\$7.00

Cranberry Juice - 15.2 oz

\$7.00

Bloody Mary Mix - liter

\$10.00

QTY.

Mixers

Tonic Water - liter

\$7.00

Club Soda - liter

\$7.00

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BEVERAGES CONT.

All beverages are available game day

VODKA			SCOTCH		
QTY.			QTY.		
	Grey Goose	\$77.00		Dewar's	\$63.00
	Three olives	\$50.00		J&B	\$48.00
GIN			RUM		
QTY.			QTY.		
	Tanqueray	\$65.00		Bacardi Light	\$44.00
	Brokers	\$55.00		Kraken Black Spice	\$50.00
	Amsterdam	\$45.00	BLEND		
BOURBON				Crown Royal	\$70.00
QTY.			OTHER		
	Jim Beam	\$43.00		Fireball	\$45.00
	Jack Daniel's	\$65.00		Jose Cuervo Gold	\$51.00
	Four Roses	\$60.00		Jägermeister	\$60.00
	Traveller Whiskey	\$85.00		Patron	\$120.00
White Wines - 750mL			RED WINES - 750mL		
QTY.			QTY.		
	CUPCAKE VINEYARDS Chardonnay	\$28.00		CUPCAKE VINEYARDS Cabernet Sauvignon	\$28.00
	BENZIGER sonoma county Chardonnay	\$32.00		TRIBUTE Cabernet Sauvignon	\$45.00
	CUPCAKE VINEYARDS Pinot Grigio	\$28.00		IMAGERY Pinot Noir	\$48.00
	CHLOE Pinot grigio	\$28.00	SPARKLING WINE		
	13 CELSIUS MARLBOROUGH Sauvignon Blanc	\$32.00		Silver Gate Brut	\$25.00
BLUSH WINE - 750mL				Chloe prosecco	\$36.00
QTY.					
	CUPCAKE VINEYARDS Rosé	\$28.00			

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BEVERAGES CONT.

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BEER IS AVAILABLE IN 6 PACKS ONLY

QTY. PREMIUM BEER - 16oz Bottles & Cans

Budweiser \$42.00

Bud Light \$42.00

Miller Lite \$42.00

Coors Light \$42.00

Michelob Ultra \$42.00

Blue Moon \$42.00

Yuengling Lager \$42.00

QTY. Ready To Drink - 12oz cans

Surfside Tea + Vodka \$39.00

Surfside Tea & Lemonade + Vodka \$39.00

QTY. IMPORTS - 16oz Cans

Corona \$43.00

QTY. SELTZERS - 16oz Cans

White Claw Black Cherry \$43.00

White Claw Mango \$43.00

QTY. CRAFT BREWS - 16oz Cans

Bold Rock Apple Cider \$49.00

Hazy Like a Fox (12oz) \$38.00

Back Bay Orange Crush (12oz) \$38.00

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