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BOTTOMLESS POPCORN	10
TRI- COLOR TORTILLA CHIPS & SALSA	25
TRI- COLOR TORTILLA CHIPS & SALSA with Guacamole and Queso	50
DELI CHIPS N' ONION DIP	25
SWEET TOOTH SATISFACTION A bowl of Regular M&M's, Peanut M&M's and 5 assorted candy bars.	35



COLD HORS D' OEUVRES

CAPRESE BITES 10 skewers with fresh grape tomatoes, fresh basil leaves and Ciliegine served with a balsamic glaze.	45
WATERMELON & FETA 10 skewers with juicy watermelon, fresh basil leaves and feta cheese. Served with a balsamic glaze.	55
BRUSCHETTA Chopped fresh tomatoes with garlic, basil and olive oil, served on crisp French bread slices.	35
FRESH VEGETABLE CRUDITÉ A beautiful display of fresh seasonal vegetables, served with ranch dipping sauce.	35 / 55
SEASONAL FRUIT PLATTER Fresh seasonal fruits accompanied with a vanilla yogurt dip.	55 / 100
MEAT & CHEESE PLATTER Fresh cut Italian meats served with an assortment of imported and domestic cheese.	65





HOT HORS D' OEUVRES

JUMBO CHICKEN WINGS Naked jumbo chicken wings fried and tossed in your choice of sauce; hot, medium, mild, teriyaki, BBQ, garlic. Served with ranch or bleu cheese & celery.	50 / 75
CHICKEN TENDERLOINS Breaded chicken tenderloins delicately fried. Served with BBQ and honey mustard.	55 / 70
MEATBALL TRIO Homemade Italian style meatballs tossed in three traditional sauces; sweet & spicy, marinara, and BBQ. Served with warm rolls.	100
PRETZEL BITES 30 mini salted pretzel bites, served with melted cheese and spicy brown mustard.	20
LOADED POTATO WEDGES Seasoned potato wedges, fried and topped with melted cheddar jack cheese, bacon and chives. Served with a side of ranch.	40
TOASTED RAVIOLI Lightly fried cheese ravioli served with a warm marinara for dipping.	40
FRIED SHRIMP A shrimp lovers delight. 30 lightly fried tail-off shrimp. Served with a tangy mayo dipping sauce.	50
SAMPLER PLATTER A little bit of everything! Mozzarella sticks, chicken tenders, breaded mushrooms, jalapeño poppers, and fried mac & cheese wedges served with assorted	110





dipping sauces.

GOURMET SPECIALTIES & ENTREES

CHARCUTERIE BOARD

Selection of cured meats, artisanal cheese, fig jam, specialty mustard, walnuts and grilled crostini.

SPECIALTY PLATES

Choose from selection below. Price is per person, minimum of 6 people.

SLICED PRIME RIB

Premium cut, thick sliced Prime Rib served with Au Gratin potatoes and green beans.

GINGER SALMON

Served with coconut rice and broccoli.

CAJUN SHRIMP AND GRITS

Bold and spicy seasoned seared shrimp served with buttered grits.

SOUTHERN FRIED CHICKEN DINNER

Bone in fried chicken, assortment of breasts, thighs, wings and legs, served with potato smash, mac and cheese and corn on the cob. 85

34.95 per person -



All menu items are subject to 6.5% sales tax and 18% service charge.

HOT SANDWICHES

SERVES 5, UNLESS OTHERWISE STATED.

S	OUTHERN BBQ PULLED PORK Homemade slow cooked BBQ pulled pork served on fresh rolls with creamy coleslaw on the side.	40
В	URGER BAR 1/3 lb. juicy angus burgers served on a craft beer bun with assorted cheeses, lettuce, tomato and onion on the side to create your perfect burger!	40
🔊 В	EYOND BURGER BAR Plant based 1/3 lb. Beyond burgers served on a craft beer bun with assorted cheeses, lettuce, tomato and onion.	75
G	OURMET HOT DOGS All beef hot dogs served in a craft beer bun. Add our condiment station to up your "dog" game!	30
S	WEET ITALIAN SAUSAGE Served in a craft beer bun with sautéed seasoned peppers and onions on the side.	75
G	OURMET CONDIMENT STATION The perfect assortment of toppings to make your burger or dog over the top! Includes stone ground mustard, chipotle mayo, bacon crumbles, bleu cheese crumbles, green relish and A-1 steak sauce.	30
С	Traditional Cuban sandwiches made in house by our Miami born and raised Chef! Made with ham, Cuban pork, mustard, pickle and swiss cheese pressed on fresh Cuban bread.	65
C	SLIDERS	
-		

CHEESEBURGER SLIDERS 10 mini angus beef burgers seasoned and grilled, served with cheddar cheese and a pickle chip.	45
CHICKEN SLIDERS 10 mini chicken sandwiches, your choice of grilled or fried, served with a pickle chip and accompanied with honey mustard.	45
PRIME RIB SLIDERS	100

Sliced premium cut Prime Rib served with warm rolls, Au Jus, French's fried onions and horseradish sauce. Some assembly required.







COLD SANDWICHES & WRAPS

SERVES 5, UNLESS OTHERWISE STATED.

TURKEY BLT WRAPS Freshly sliced turkey, crispy bacon, lettuce and tomato wrapped in a flour tortilla.	55
SPICY RANCH CHICKEN WRAPS A light and tangy wrap stuffed with grilled chicken, pepper jack cheese, lettuce and spicy ranch dressing.	45
"JERSEY" ITALIAN HOAGIES Italian loaf with salami, capicolla, ham, pepperoni, provolone cheese, lettuce, tomato, onion, salt, pepper, oregano, oil and red wine vinegar. It's the real deal! Serves 10 .	80
DELI SUBS An assortment of freshly sliced turkey and swiss cheese, roast beef and cheddar and ham and American sub sandwiches with lettuce and tomato. Serves 10 .	80
HOUSE SPECIALTIES	

SERVES 10.

CHICKEN & STEAK FAJITAS Seasoned chicken and steak served with sautéed onions and peppers. Complete with fajita toppings and tortillas.	
BUILD YOUR OWN NACHOS Beef / Chicken Your choice of seasoned ground beef or seasoned pulled chicken with hot nacho cheese and all the fix in's.	100
BAKED ZITI Tender Ziti tossed in ricotta cheese and marinara sauce covered in mozzarella and baked to perfection.	
Server and the server of the s	asta.





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SERVES 10.

CAESAR Regular / Chicken / Shrimp Fresh romaine lettuce, shredded parmesan cheese, crunchy croutons and caesar dressing on the side.	30 / 65 / 55
GARDEN Regular / Chicken / Shrimp Fresh romaine lettuce topped with tomatoes, red onions, cucumbers and cheddar jack cheeses. Served with your choice of dressing.	40 / 75 / 60
WEDGE Iceberg lettuce cut into wedges, topped with diced tomato, bacon crumbles, bleu cheese crumbles and bleu cheese dressing on the side.	45
PEAR & GORGONZOLA Fresh spring mix topped with thinly sliced juicy pears, red onion, tomato and candied pecans served with balsamic vinaigrette.	75
CHEF'S PASTA SALAD Al dente pasta tossed with tangy italian dressing, black olives, red and green peppers, red onions and feta cheese.	30
SIDE DISHES	
SERVES 10.	

SEASONED POTATO WEDGES	25
FRENCH FRIES	15
LOADED FRIES	20
TATOR TOTS	20
LOADED TOTS	25
COLESLAW	15
FRIED MAC	25



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ALL PIZZAS ARE 16".

Hand tossed NY style dough made on premises daily. Our quality pizzas take time, please allow a minimum of 25 minutes.

Cauliflower Crust available on request \$2 upcharge. *Gluten friendly

CHEESE Additional toppings \$1.50 each.	20
TOPPINGS Each Pepperoni, ham, Italian sausage, meatball, bacon, grilled or crispy chicken, pineapple, mushrooms, peppers, jalapeños, onions, black olives and chopped garlic & oil.	1.50
BBQ CHICKEN Grilled chicken, BBQ sauce, red onion and mozzarella cheese.	23
BUFFALO CHICKEN The two best things in life- wings and pizza! Fried chicken tenders tossed in a mild buffalo sauce, bleu cheese and mozzarella cheese, finished with chopped celery.	23
SUPREME Pepperoni, sausage, black olives, mushrooms, peppers and onions.	25
MEAT LOVERS Pepperoni, ham, bacon and sausage.	24
KEY WEST Pineapple, ham, bacon, tomato sauce and mozzarella cheese, finished with fried onions.	23
SARDEN VEGGIE Caramelized onions, sautéed peppers, sliced tomato, mushrooms, mozzarella cheese and tomato sauce.	22
CHICKEN BACON RANCH Diced grilled chicken and bacon, mozzarella cheese and ranch.	22





DESSERTS

MINI PIE TRIO 1 mini Key Lime pie, 1 mini Chocolate pie and 1 mini Coconut cream pie.	25
CUPCAKES 6 assorted cupcakes.	30
MOUSSE CUPS Assortment of miniature mousse cups.	50
COOKIES & BROWNIES Assortment of chocolate chip, peanut butter and oatmeal raisin cookies, chocolate chip and cream cheese brownies.	60
CANNOLI'S An Italian favorite! 20 mini cannolis, just like Nonna used to make.	40
SAMPLER 3 mini pies; Key Lime, Chocolate & Coconut Cream, 3 mousse cups and 3 slices of cheesecake.	80
KEURIG COFFEE STATION Keurig station will be set up in your suite prior to your arrival and will be supplied with your choice of regular or decaf coffee K-cups, assorted creamers and sugar. Serves 5 .	25
CELEBRATION PARTY PACKAGE	70

CELEBRATION PARTY PACKAGE

Make the night extra special by adding a celebration or birthday package which includes a personalized cake with your choice of cake flavor, icing flavor and decoration, the suite decorated for the celebration and a visit from Swampee and the Everbabes (visit only applicable during Everblades games). Must be ordered 72 hours in advance.





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NON-ALCOHOLIC BEVERAGES

6 PACKS, UNLESS OTHERWISE STATED.

GINGERALE	15
СОКЕ	15
DIET COKE	15
SPRITE	15
DASANI WATER 20oz	17
PERRIER 4-pack	18
CLUB SODA	20
TONIC	20
SMART WATER 20oz	27
GOLD PEAK SWEET TEA 4-pack	22
ORANGE JUICE	13
GRAPEFRUIT JUICE	13
TOMATO JUICE	13
PINEAPPLE JUICE	13
CRANBERRY JUICE	13

PRICED PER BOTTLE.

MARGARITA MIX	17
SWEET & SOUR MIX	17
BLOODY MARY MIX	17







BEVERAGE PACKAGES

PARTY STARTER Serves 10 Two 6-packs Domestic bottled Beer, One bottle Tito's Vodka, One 6-pack Juice, One 6-pack Soda, Lemons & Limes.	190
PREMIUM PARTY STARTER Serves 10 Two 6-packs Import bottled Beer, One bottle Grey Goose Vodka, One 6-pack Juice, One 6-pack Soda, Lemons, Limes & Olives.	220
BLOODY MARY BAR Serves 10 One bottle Tito's Vodka, One bottle Bloody Mary mix, Bacon, Olives, Celery & Pickles, One bottle Tabasco & Pepper.	150
AFTER DINNER DRINK Serves 10 Keurig coffee station including K-Cups, creamers, one bottle of Skrewball peanut butter whiskey, 1 carafe of hot chocolate, marshmallows and peppermint.	125
BEER & WINE	
BEER PRICED AS 6 PACKS.	
ALUMINUM DOMESTICS 16oz Bud, Bud Light	30
ALUMINUM SPECIAL DOMESTICS 16oz Bud Light Lime, Michelob Ultra	35
IMPORTS 12oz Corona, Stella, St. Paulie Girl, Labatts	35
ODOUL'S 12oz / Non-alcoholic	21
ROSE	

WINE PRICED AS 750ML BOTTLES.

ROSE, YES WAY ROSÉ, France Classic Provençal-style rosé that reveals an elegant bouquet of strawberry, citrus, and stone fruit.

47





WHITE

CHARDONNAY, HESS SELECT, Monterey, California Medium-bodied, offers a refreshing, fruit forward style that is woven together with subtle oak and a balancing acidity.	47
PINOT GRIGIO, ECCO DOMANI, Veneto, Italy Medium-bodied with notes of light citrus and delicate floral aromas are complemented by hints of tropical fruit flavors.	47
CHARDONNAY, JOSH CELLARS, California Aromas of apple, pear, vanilla, and butter. The fresh citrus and tropical fruit flavors blend smoothly with the creamy butter, vanilla, and toasty flavors of barrel fermentation.	47
CHARDONNAY, LE CREMA, Sonoma County, California Aromas of citrus, floral notes, butterscotch, lemon peel and a slight spicy quality. In the mouth, flavors of citrus, pear and honeysuckle combine with subtle toast and caramel.	47
MOSCATO, BAREFOOT, California Blend of juicy pears and sweet apricots and lush fruity aromas.	25
CHARDONNAY, BAREFOOT, California Medium-bodied with notes of crispy, green apples and sweet peaches. Accented with hints of honey and vanilla.	25

RED

CABERNET SAUVIGNON, ARROWOOD KNIGHTS VALLEY Sonoma County, California Bold with black forest fruits and fresh plum, offering earthy undertones of cherry.	80
PINOT NOIR, SIDURI, Sonoma County, California Full-bodied, rustic and sophisticated with cranberry and orange tones.	57
PINOT NOIR, HESS SELECT, Central Coast, California Silky in texture and medium bodied with earthy aromas tinged with white pepper that set the stage for aromas and flavors of sour Bing cherry, rhubarb and pomegranate.	47
CABERNET SAUVIGNON, SILVER PALM <i>North Coast, California</i> <i>Medium-bodied with flavors of blackberries and spicy oak.</i>	47
RED BLEND, APOTHIC, California Full-bodied with intense fruit aromas and flavors of rhubarb and black cherry that are complemented by hints of mocha and vanilla.	47
CABERNET SAUVIGNON, BAREFOOT, California Bold flavors of raspberry and blackberry jam, finished with notes of currant and vanilla.	25



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SPIRITS

PRICED PER BOTTLE.

TITO'S Vodka	85
GREY GOOSE Vodka	130
THREE OLIVES TRIPLE EXPRESSO Vodka	75
TANQUERAY Gin	85
CAPTAIN MORGAN Rum	65
BACARDI Rum	60
MALIBU Rum	75
JOSE CUERVO GOLD Tequila	75
PATRON Tequila	160
CANADIAN CLUB Whiskey / Bourbon	60
JACK DANIELS Whiskey / Bourbon	95
CROWN ROYAL Whiskey / Bourbon	100
FIREBALL Cinnamon Flavored Whiskey	60
BLACKENED AMERICAN Whiskey	150
SCREWBALL PEANUT BUTTER Whiskey	90
JIM BEAM Whiskey	95
DEWARS Scotch	90
JOHNNIE WALKER BLACK Scotch	200
MACALLAN 12 YEAR Scotch	225
JOIA CRAFT COCKTAILS 4-pack / 12oz cans Moscow Mule, Cosmopolitan, Greyhound.,	30







POLICIES & INFORMATION

PRE-ORDERING

Hertz Arena requires 48 hours notice for pre-orders. VIP or Special food/beverage requests require 4 days notice. All orders must be emailed to Chelseas@floridaeverblades.com 48 hours prior to the event.

GAME DAY ORDERING

If you are unable to place your pre-order, a game day menu is available in each suite for guests to order through the suite attendant.

BIRTHDAYS

Birthdays are a special time for people and we love to help celebrate. Contact the Suite manager for questions on cakes, decorations, or surprises you want available for your suite. A minimum of 48 hours notice is required.

CANCELLATIONS

Notifying the Suite manager of food cancellations can be made Monday – Friday 8am-4pm. 24 hours notice is preferred.

PERSONAL BELONGINGS

Hertz Arena is not responsible for personal items such as pictures, glassware, blankets or items with your company logo. Please be sure to take all personal property with you when exiting the arena.

ALCOHOL POLICY

Hertz Arena wants to maintain a safe and fun environment for the suite holders and their guests. Florida law requires that all consumers of alcoholic beverages must be 21 years of age. It is the suite holder's responsibility to monitor alcohol consumption within your suite. All alcohol must be consumed in plastic containers.

SPECIAL REQUESTS

Our Culinary team and Executive Chef looks forward to going above and beyond the pre-order menu we offer. If you would like to order items not seen on our pre-order menus, please contact the Suites Manager at least 4 days before the event to create a menu that works best for your suite.

For Questions or more Information:

Chelsea Skaff Luxury Suites Manager 239.948.7825 x1022 Chelseas@floridaeverblades.com

Hertz Arena