SATISFY YOUR
SUITE
TOOTH

Hertz Arena
SNACKS

BOTTOMLESS POPCORN 10

TRI-COLOR TORTILLA CHIPS & SALSA 25

TRI-COLOR TORTILLA CHIPS & SALSA 50
  with Guacamole and Queso

DELI CHIPS N’ ONION DIP 25

SWEET TOOTH SATISFACTION 35
  A bowl of Regular M&M’s, Peanut M&M’s
  and 5 assorted candy bars.

COLD HORS D’OEUVRES

CAPRESE BITES 45
  10 skewers with fresh grape tomatoes, fresh basil
  leaves and Ciliegine served with a balsamic glaze.

WATERMELON & FETA 55
  10 skewers with juicy watermelon, fresh basil leaves
  and feta cheese. Served with a balsamic glaze.

BRUSCHETTA 35
  Chopped fresh tomatoes with garlic, basil and olive
  oil, served on crisp French bread slices.

FRESH VEGETABLE CRUDITÉ 35 / 55
  A beautiful display of fresh seasonal vegetables,
  served with ranch dipping sauce.

SEASONAL FRUIT PLATTER 55 / 100
  Fresh seasonal fruits accompanied with a
  vanilla yogurt dip.

MEAT & CHEESE PLATTER 65
  Fresh cut Italian meats served with an assortment
  of imported and domestic cheese.
HOT HORS D’ OEUVRES

JUMBO CHICKEN WINGS 50 / 75
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.

CHICKEN TENDERLOINS 55 / 70
Breaded chicken tenderloins delicately fried. Served with BBQ and honey mustard.

MEATBALL TRIO 100
Homemade Italian style meatballs tossed in three traditional sauces; sweet & spicy, marinara, and BBQ. Served with warm rolls.

PRETZEL BITES 20
30 mini salted pretzel bites, served with melted cheese and spicy brown mustard.

LOADED POTATO WEDGES 40
Seasoned potato wedges, fried and topped with melted cheddar jack cheese, bacon and chives. Served with a side of ranch.

TOASTED RAVIOLI 40
Lightly fried cheese ravioli served with a warm marinara for dipping.

FRIED SHRIMP 50
A shrimp lovers delight. 30 lightly fried tail-off shrimp. Served with a tangy mayo dipping sauce.

SAMPLE PLATTER 110
A little bit of everything! Mozzarella sticks, chicken tenders, breaded mushrooms, jalapeño poppers, and fried mac & cheese wedges served with assorted dipping sauces.

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

SERVES 5, UNLESS OTHERWISE STATED.

SOUTHERN BBQ PULLED PORK 40
Homemade slow cooked BBQ pulled pork served on fresh rolls with creamy coleslaw on the side.

BURGER BAR 40
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!

BEYOND BURGER BAR 75
Plant based 1/3 lb. Beyond burgers served on a craft beer bun with assorted cheeses, lettuce, tomato and onion.

GOURMET HOT DOGS 30
All beef hot dogs served in a craft beer bun. Add our condiment station to up your “dog” game!

SWEET ITALIAN SAUSAGE 75
Served in a craft beer bun with sautéed seasoned peppers and onions on the side.

GOURMET CONDIMENT STATION 30
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.

CUBAN 65
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.

SLIDERS

CHEESEBURGER SLIDERS 45
10 mini angus beef burgers seasoned and grilled, served with cheddar cheese and a pickle chip.

CHICKEN SLIDERS 45
10 mini chicken sandwiches, your choice of grilled or fried, served with a pickle chip and accompanied with honey mustard.

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.

All menu items are subject to 6.5% sales tax and 18% service charge.
COLD SANDWICHES & WRAPS

SERVES 5, UNLESS OTHERWISE STATED.

TURKEY BLT WRAPS  55
Freshly sliced turkey, crispy bacon, lettuce and tomato wrapped in a flour tortilla.

SPICY RANCH CHICKEN WRAPS  45
A light and tangy wrap stuffed with grilled chicken, pepper jack cheese, lettuce and spicy ranch dressing.

“JERSEY” ITALIAN HOAGIES  80
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.

DELI SUBS  80
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.

HOUSE SPECIALTIES

SERVES 10.

CHICKEN & STEAK FAJITAS  150
Seasoned chicken and steak served with sautéed onions and peppers. Complete with fajita toppings and tortillas.

BUILD YOUR OWN NACHOS  100 / 110
Your choice of seasoned ground beef or seasoned pulled chicken with hot nacho cheese and all the fix in’s.

BAKED ZITI  45
Tender Ziti tossed in ricotta cheese and marinara sauce covered in mozzarella and baked to perfection.

BEYOND BOLOGNESE  60
Chef’s homemade Bolognese with beyond meat crumbles, Italian seasoning, carrots, celery, garlic. Served with tender pasta.
SALADS

SERVES 10.

CAESAR  Regular / Chicken / Shrimp  30 / 65 / 55
Fresh romaine lettuce, shredded parmesan cheese, crunchy croutons and caesar dressing on the side.

GARDEN  Regular / Chicken / Shrimp  40 / 75 / 60
Fresh romaine lettuce topped with tomatoes, red onions, cucumbers and cheddar jack cheeses. Served with your choice of dressing.

WEDGE  45
Iceberg lettuce cut into wedges, topped with diced tomato, bacon crumbles, bleu cheese crumbles and bleu cheese dressing on the side.

PEAR & GORGONZOLA  75
Fresh spring mix topped with thinly sliced juicy pears, red onion, tomato and candied pecans served with balsamic vinaigrette.

CHEF’S PASTA SALAD  30
Al dente pasta tossed with tangy italian dressing, black olives, red and green peppers, red onions and feta cheese.

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

Hertz Arena

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

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.

Toppings Each
Pepperoni, ham, Italian sausage, meatball, bacon, grilled or crispy chicken, pineapple, mushrooms, peppers, jalapeños, onions, black olives and chopped garlic & oil.

BBQ Chicken
Grilled chicken, BBQ sauce, red onion and mozzarella cheese.

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.

SUPREME
Pepperoni, sausage, black olives, mushrooms, peppers and onions.

MEAT LOVERS
Pepperoni, ham, bacon and sausage.

KEY WEST
Pineapple, ham, bacon, tomato sauce and mozzarella cheese, finished with fried onions.

GARDEN VEGGIE
Caramelized onions, sautéed peppers, sliced tomato, mushrooms, mozzarella cheese and tomato sauce.

CHICKEN BACON RANCH
Diced grilled chicken and bacon, mozzarella cheese and ranch.
## 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**  
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.*  
70
NON-ALCOHOLIC BEVERAGES

6 PACKS, UNLESS OTHERWISE STATED.

GINGERALE 15
COKE 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  190
Two 6-packs Domestic bottled Beer, One bottle Tito's Vodka, One 6-pack Juice, One 6-pack Soda, Lemons & Limes.

PREMIUM PARTY STARTER  Serves 10  220
Two 6-packs Import bottled Beer, One bottle Grey Goose Vodka, One 6-pack Juice, One 6-pack Soda, Lemons, Limes & Olives.

BLOODY MARY BAR  Serves 10  150
One bottle Tito's Vodka, One bottle Bloody Mary mix, Bacon, Olives, Celery & Pickles, One bottle Tabasco & Pepper.

AFTER DINNER DRINK  Serves 10  125
Keurig coffee station including K-Cups, creamers, one bottle of Skrewball peanut butter whiskey, 1 carafe of hot chocolate, marshmallows and peppermint.

BEER & WINE

BEER PRICED AS 6 PACKS.

ALUMINUM DOMESTICS  16oz  30
Bud, Bud Light

ALUMINUM SPECIAL DOMESTICS  16oz  35
Bud Light Lime, Michelob Ultra

IMPORTS  12oz  35
Corona, Stella, St. Paulie Girl, Labatts

ODOUL'S  12oz / Non-alcoholic  21

ROSE

WINE PRICED AS 750ML BOTTLES.

ROSE, YES WAY ROSÉ, France  47
Classic Provençal-style rosé that reveals an elegant bouquet of strawberry, citrus, and stone fruit.
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.

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.

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.

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.

MOSCATO, BAREFOOT, California
Blend of juicy pears and sweet apricots and lush fruity aromas.

CHARDONNAY, BAREFOOT, California
Medium-bodied with notes of crispy, green apples and sweet peaches. Accented with hints of honey and vanilla.

RED

CABERNET SAUVIGNON, ARROWOOD KNIGHTS VALLEY Sonoma County, California
Bold with black forest fruits and fresh plum, offering earthy undertones of cherry.

PINOT NOIR, SIDURI, Sonoma County, California
Full-bodied, rustic and sophisticated with cranberry and orange tones.

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.

CABERNET SAUVIGNON, SILVER PALM North Coast, California
Medium-bodied with flavors of blackberries and spicy oak.

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.

CABERNET SAUVIGNON, BAREFOOT, California
Bold flavors of raspberry and blackberry jam, finished with notes of currant and vanilla.
## SPIRITS

**PRICED PER BOTTLE.**

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<tr>
<th>Brand</th>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>TITO’S Vodka</td>
<td>Vodka</td>
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<tr>
<td>GREY GOOSE Vodka</td>
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<td>THREE OLIVES TRIPLE EXPRESSO</td>
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<td>TANQUERAY Gin</td>
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<td>CAPTAIN MORGAN Rum</td>
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<td>BACARDI Rum</td>
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<td>MALIBU Rum</td>
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<td>JOSE CUERVO GOLD Tequila</td>
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<td>PATRON Tequila</td>
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<td>CANADIAN CLUB Whiskey / Bourbon</td>
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<td>CROWN ROYAL Whiskey / Bourbon</td>
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<td>FIREBALL Cinnamon Flavored Whiskey</td>
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<td>JIM BEAM Whiskey</td>
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<td>DEWARS Scotch</td>
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<td>JOHNNIE WALKER BLACK Scotch</td>
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<tr>
<td>MACALLAN 12 YEAR Scotch</td>
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<tr>
<td>JOIA CRAFT COCKTAILS 4-pack / 12oz cans</td>
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_Moscow Mule, Cosmopolitan, Greyhound._
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