



SELECTIONS



FRESH, MODERN & SIMPLE

SNACKS

All SNACKS serve 10 guests.

Kettle Chips

SAVOR... Kettle Chips are topped to amaze and enjoy! Choose from any of our signature styles. \$20

- Simply Sea Salt
- Chocolate and Caramel Drizzle topped with chopped honey roasted nuts and sweetened coconut shavings
- Spicy Horseradish Sauce topped with bacon and garnished with paprika
- Naked

Sweet N' Salty

An assortment of sugar coated cashews, pecans, and a medley of Gold Label Premium Mixed Nuts with pistachios. \$15 lb

Endless Popcorn

Freshly popped, lightly salted popcorn, replenished throughout the show. \$15

CHILLED

All CHILLED SELECTIONS serve 6 guests.

Market Fresh Fruit Board

Seasonal fresh fruit display, served with organic honey yogurt dipping sauce. \$18

International Cheese Board

Fine selections of cheese from around the world, served with assorted crackers and candied nuts. \$24

Vegetable Crudité

A selection of fresh vegetables to include carrots, celery, broccoli, cauliflower, bell peppers and cherry tomatoes. Served with house made hummus and herbed ranch dip. \$18

Bruschetta

Chopped tomatoes, tossed with garlic olive oil, balsamic and fresh basil. Served with sliced baguettes. \$18

Shrimp Cocktail

Jumbo shrimp served with SAVOR... Cocktail Sauce and fresh lemon wedges. \$25 Dz

BEYOND THE BUN

That's A Wrap

\$24 for 6

Grilled Veggie Wrap

Grilled bell peppers, onions, Spinach, portabella, mushrooms and hummus.

Chefs Club Wrap

Honey ham, roasted turkey, and Swiss cheese with Apple wood-smoked bacon, leaf lettuce, tomatoes and Aioli.

The Jerk Wrap

“Food truck style” with spiced jerk chicken breast sliced and tossed with chopped red and green leaf lettuces, cucumber, and shredded carrots. Cooled with a sweet tropical mayonnaise.

Applicable sales tax of 7% and service charges are included in the prices

SLIDER BAR

Full order: 1 Dz \$28

Beef Sliders

Black Angus beef sliders topped with American cheese, sliced pickles and a tomato.

Chef's Pulled Pork

Bourbon barbecue marinated pulled pork piled high on a slider bun.

The Chick

Shredded Chicken topped with crisp lettuce and sliced tomatoes

Applicable sales tax of 7% and service charges are included in the prices

HOT SELECTIONS

Potato Skins*

Twice baked potato skins filled with melted Cheddar and Monterey Jack cheese, topped with crispy Applewood-smoked bacon pieces, sour cream, and slices of green onion . \$18 Dz

Chicken Wings •

Lightly fried jumbo chicken wings Served with celery sticks, ranch and bleu cheese dressing. Your choice of

Asian, Jamaican Jerk or Spicy Buffalo. \$18 Dz

Chicken Tenders •

Battered and fried chicken tenders served with honey-mustard, ranch, and bourbon barbecue sauces.

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Vegetable Egg Rolls •

Crispy vegetarian egg rolls served with spicy dipping sauce, sweet & sour sauce and soy. \$18 2dz

- Applicable sales tax of 7% and service charges are included in the prices

THE SUITES

Fresh Baked Cookies

Fresh baked Jumbo Chocolate chip cookies

Half \$12 | Full Dozen \$22

Chocolate Brownies

Drizzled with caramel Half \$12 | Full Dozen \$22

Sweet Sampler

Half \$12 | Full Dozen \$22

Chocolate covered strawberries, petit fours, and mini cheesecakes.



REFRESH



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Soft Drinks

\$10 | 6-Pack

Sierra Mist, Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Diet Dr. Pepper

Aquafina Bottled Water

\$10 | 6-Pack

Domestic Beer

\$3 | Each

16 oz. Budweiser, 16 oz. Bud Light, Miller Light, Michelob ultra, Yuengling

Imported Beer

\$5 | Each

22 oz. Heineken

Virginia Craft Beer

\$3 | Each

Center of the Universe "Main Street" Ale – Ashland, VA

Hardywood Cream Ale – Richmond, VA

Starr Hill "Northern Lights" Indian Pale Ale – Charlottesville, VA

WINES

WHITES \$20.00

14 Hands Chardonnay

14 Hands Pinot Grigio

REDS \$20.00

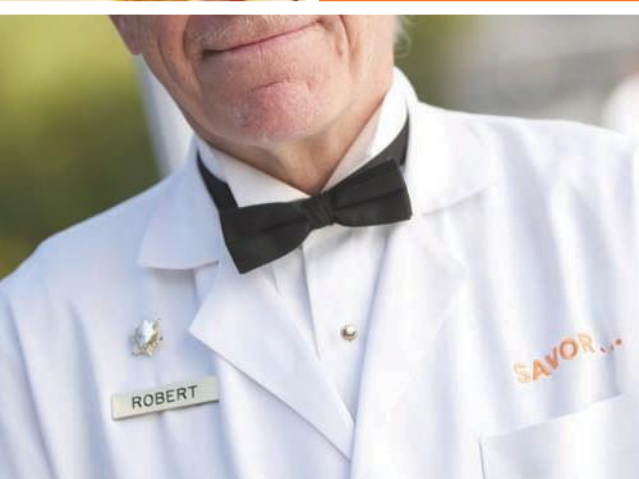
14 Hands "Hot to Trot" Blend

14 Hands Cabernet Sauvignon

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PREMIUM SERVICES

As the exclusive caterer for the Richmond Coliseum, SAVOR... provides our suite holders with premier food and beverage selections for all events. All food is prepared on-site, by our SAVOR... culinary team led by Executive Chef Mark Worsley. The following is a guide to our policies and procedures for the suites.

Special Catering Requests

We would be delighted to assist you in planning any special functions in your suite. Please contact us should you desire to create a special menu or amenities such as flowers, or cakes available for your suite. Please allow at least 72 business hours of notice for special requests. Should you require food or beverage items not listed in our menu or have any dietary restrictions or allergies, please contact us at 804.482.6869

Alcoholic Beverage Policies

SMG and SAVOR... are proud to promote both enjoyment and safety for our clients and their guests. SAVOR... is the exclusive provider for all food and beverage of all food and beverage service at the Richmond Coliseum and is the sole alcoholic beverage licensee on the premises. We are subject to the regulations of set forth by the State of Virginia and we ask that you adhere to the following:

1. Alcoholic beverages can not be brought in or taken out of the Richmond Coliseum.
2. It is the responsibility of the suite holder or their representative to monitor and control alcohol consumption within the suite.
3. Minors (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.

Event Day Ordering

In the event an advance order is not placed within 72 business hours, all food items that have a symbol (*) will be available during the event and orders will be placed through your suite attendant.

Food Policies

Food and beverages intended for consumption on the property must be purchased through SAVOR... Richmond. Bringing any food or beverage into the Richmond Coliseum is strictly prohibited unless properly authorized by SAVOR... Richmond. Should you require food or beverage items not listed in our menu or have any dietary restrictions or allergies.

Payment Procedures

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer generated receipt at the conclusion of each event. A credit card of VISA, MASTERCARD, DISCOVER or AMERICAN EXPRESS must be provided with your order for it to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our suites office and used to settle your bill for future event.

Gratuity for your suite attendant is at the Suite Patron's discretion and may be added to the invoice. Applicable sales tax of 7% and services charges are included in the prices.

Cancellation Policy

If an event is cancelled for any reason, and the Arena does not open, you will not be charged for your food and beverage order. Suite orders cancelled less than 24 hours before the event will incur a 50% cancellation fee. If the Suite office is not notified at all you will be charged the full cost of your order.

Food And Beverage Ordering Contact

Food and Beverage Director, Mark Worsley can be contacted via phone 804.482.6869 or by e-mail: mworsley@smgrichmond.com

PLEASE BE A SAVOR...TEAM PLAYER and DRINK RESPONSIBLY!!