

A large, stylized yellow and gold logo of a panther's head, facing right. The panther has a fierce expression with bared white teeth and a visible tongue. Its eyes are white with black pupils. The logo is set against a dark gold background.

# 2025-2026 Suites Menu



## **WELCOME**

Your ultimate game day starts with the perfect package and warm hospitality. Our newly designed menus offer creative fan favorites with a local twist. Enjoy the action on the court while we help you make memories with your family, colleagues, and friends.

**H2P!**

FOODPACKAGES

## PANTHER TAILGATE

### ARRIVAL

French Onion Dip with Kettle Chips

Panther Popcorn Mix with Yogurt Pretzels & Blue & Gold M&Ms

### TIP-OFF

Chicken Tenders served with Celery Sticks & House-made Buttermilk Ranch

**Choice of one:** Buffalo, Smokeland BBQ Sauce, or Hot Sauce

Local Italian Sausage & Meatballs stewed in San Marzano Tomato Sauce with Grated Parmesan Cheese & Rolls

House-made Potato Salad

### HALF-TIME REFRESH

Pepperoni Rolls with Marinara Sauce

Fresh Tortilla Chips with Queso

Assorted Cookies & Brownies

*Six person minimum - 77 per person*



## SMOKELAND BBQ

### ARRIVAL

Panther Popcorn Mix with Yogurt Pretzels & Blue and Gold M&ms

BLT Chopped Salad with Romaine Greens, Bacon, Tomato, Cheddar

Cheese, House-made Buttermilk Ranch Dressing & Crispy Onion Straws

### TIP-OFF

**Choice of one smoked meat:** Brisket, Pork, or Pulled Chicken

**Choice of one side:** Mac & Cheese, Potato Salad, or Creamy Slaw

Served with Rolls, House-made Pickles, Shaved Onions, Smokeland BBQ

Pitt Gold Sauce, & Smokeland BBQ Pittsburgh Style Sauce

### HALF-TIME REFRESH

Brisket Queso with House Fried Tortilla Chips

House-Made Poundcake with Fresh Berries

*Six person minimum - 81 per person*

*Add a Side for an additional - 7 per person*

*Add a Protein for an additional - 10 per person*



LE  
F  
CAR  
A  
L  
A

## HOUSEMADE PIZZA ROLLS

Served with Fresh Marinara Sauce

### FOUR CHEESE

Provolone, Mozzarella, Asiago, Parmesan

52/12 pieces

### PEPPERONI

Classic Four Cheese, Pepperoni

52/12 pieces

### SPINACH & FETA

Roasted Garlic, Wilted Spinach, Feta Cheese

52/12 pieces

---

## SLIDERS

### CUBAN

Ham, Smokeland Pork, Swiss, Mustard, Pickle

56/dozen

### SIGNATURE BEEF

Beef Burger, Cheddar Cheese, Bacon, Onion Marmalade

56/dozen

### CLASSIC CRISPY CHICKEN

Crispy Chicken, House-made Gold BBQ Sauce, Pickle

56 /dozen

### MEATLOAF

House-made Meatloaf, Red BBQ Sauce, Crispy Onions

56 /dozen

---

## Snack Bars

### NACHO BAR

Tortilla Chips, House-Made Queso, Fresh Pico de Gallo, Sour Cream, Fresh Jalapenos,

86/serves 6

House-Made Guacamole

Add House-Made Chili + \$10 per order

Add House Smoked Brisket Queso for + \$12 per order

### PIEROGI BAR

80/serves 6

Potato Filled, Chopped Bacon, Shredded Cheddar Cheese, Caramelized Onions,

Sauerkraut, Chopped Green Onions, Sour Cream.

Add Local Kielbasa for + \$1 per order

### MAC & CHEESE BAR

82/serves 6

Quattro Mac & Cheese (American, Cheddar, Pepper Jack, and Swiss Cheese)

Smokeland BBQ Pulled Pork, Chopped Bacon, Scallions, Onion Straws, Pickled Jalapenos

## HOT SNACKS

<b>WHOLE SMOKED WINGS</b>	82/dozen
<b>Choice of:</b> Buffalo, Smokeland BBQ, or Sweet Chili	
Served with Celery & Buttermilk Ranch	
 <b>CHICKEN TENDERS</b>	56/dozen
Served with House-made Gold BBQ Sauce	
& Buffalo Sauce	
 <b>ITALIAN MEATBALLS</b>	52/serves 6
Served with Marinara Sauce & Garlic Bread	
 <b>JALAPENO POPPERS</b>	32 /serves 6
Served with Ranch Dipping Sauce	
 <b>LETS BE FRANK...</b>	32/serves 6
All Beef Hot Dogs, House Chili, Beer Cheese,	
Ketchup, Mustard, Fresh Baked Rolls	

## WARM DIPS

<b>BUFFALO CHICKEN DIP</b> Served with Fresh Tortilla Chips	45/serves 6
<b>SPINACH &amp; ARTICHOKE DIP</b> Served with Tortilla Chips	45/serves 6
<b>WARM BEER CHEESE</b> Served with Pretzel Bites	48/serves 6
<b>QUESO &amp; FRESH PICO DE GALLO</b> Served with Fresh Tortilla Chips Add Brisket Queso for + \$12 per order	45/serves 6
<b>BAKED HUMMUS</b> Chickpeas, Green Onions, Tomatoes, Mediterranean Spices, Fresh Pita	45/serves 6



# POPCORN!

## PANTHER POPCORN MIX

*Buttered Popcorn, Kettle Corn, Yogurt Pretzels & Blue & Gold M&Ms* 39/serves 12

## CLASSIC BUTTERED POPCORN

22/serves 12

## RANCH DUSTED POPCORN

24/serves 12

## COLD SNACKS

## FRESH VEGETABLE CRUDITE

*Market Fresh Raw Vegetables with Ranch Dipping Sauce*

## HOUSE KETTLE CHIPS

*Served with French Onion Dip or Blue BLT Dip* 22/serves 6

## LOCAL CHEESE BOARD

*Assortment of Domestic & Regional Cheese, Crackers, & Accompaniments* 67/serves 6

## FRESH SEASONAL FRUIT DISPLAY

274

## MEZZA PLATTER

**BABA GANOUSH** *Hummus, Feta Spread, Fresh Pita, Roasted Peppers* 37 /serves 6



## DESSERTS

### BUTTER CAKE

*Served with Fresh Berries*

32 /serves 6

### FRESH BAKED COOKIES

*Chocolate Chunk, Macadamia Nut White Chocolate, M&M, Peanut Butter*

27/dozen

### ASSORTED BROWNIES & BLONDIES

52/dozen

### ASSORTED MINI DESSERTS

26/serves 6

### PANTHER KRISPIES

27/serves 6

### CINNAMON & SUGAR PRETZEL NUGS

*Cream Cheese Frosting Dipper*

27 /serves 6

### PITT PANTHER PAWS

1.99/each

*Creamy Caramel, Chopped Pecans, Pretzel Twist, Milk Chocolate*



SEVERAL  
WEEKS

## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

*Pepsi, Diet Pepsi, Starry, Ginger Ale, Bubly*

27/6-pack

### POPPY

*Strawberry Lemon, Raspberry Rose, Cherry Limeade, Cream Soda*

27/6-pack

### AQUAFINA BOTTLED WATER

30/6-pack

### SARATOGA SPARKLING WATER

27/6-pack

### JUICES & MIXERS

*Orange, Cranberry, Pineapple*

27/6-pack

*Soda Water, Tonic Water*

## BOOZY BEVERAGE BARS

### BUBBLE BAR

*Benvolio Prosecco, Fresh Squeezed Orange Juice*

99/ serves 6

*Seasonal Juices: Peach, Cranberry, Pomegranate*

### MARGARITA BAR

130 /serves 6

*House Tequila*

*Classic ( Pressed Lime, Agave, House Lime Bitters)*

*Watermelon Jalapeno ( Watermelon Juice, Jalapeno Simple Syrup)*

### MULE BAR

130 /serves 6

*Stateside Vodka*

**Choice of:**

*The Standard (Local Ginger Beer, House Bitters, Limes)*

*Spiced Apple ( House Pressed Apple Cider, Cinnamon Simple Syrup, Ginger Beer)*

**\*\*ADDITIONAL CHARGES MAY APPLY\*\***





## BEER & SELTZERS

### DOMESTIC BEER

*IC Light, Bud Light, Yuengling, Coors Light, Michelob Ultra*

40/6-pack

### PREMIUM BEER

*Blue Moon, Corona, Stella Artois, Modelo, Assorted White Claw*

42/6-pack

### STATESIDE VODKA SELTZERS

*Ruby Grapefruit, Pineapple, Black Cherry, Orange*

42/6-pack

### SURFSIDE

*Peach Tea Vodka, Lemonade Vodka, Strawberry Lemonade, Raspberry Tea Vodka*

42/6-pack

### CRAFT BEER

*Grist House Craft Beer, Millvale PA*

50/6-pack

## WINE

Kendall Jackson Chardonnay, CA Crowed House Sauvignon

50

Blanc, Sonoma CA Carmel Road Pinot Noir, Monterey CA

40

Kendall Jackson Merlot, CA

50

Silver Palm Cabernet Sauvignon, Napa CA

50

Carmel Road Cabernet Sauvignon, Monterey CA

40

Benvolio Prosecco Split, Italy

45/6-pack

## SPIRITS

### VODKA

Tito's	65
Stateside	75
Ketel One	85

### GIN

Hendrick's	85
------------	----

### TEQUILLA

Espolon Reposado	85
Espolon Blanco	85

### RUM

Barcardi	50
Captain Morgan	65

### WHISKEY

Jack Daniel's	80
Crown Royal	80
Jameson Irish	100

### SCOTCH

Dewar's White	65
Glenlivet 12	100

### BOURBON

Jim Beam	55
Bulleit Bourbon	80
Maker's Mark	75



## **FOOD & BEVERAGE ORDERING**

To ensure the highest level of quality, we ask that all food and beverages orders are placed by 4:00pm, 3 business days in advance. Our Suite Concierge will reach out to assigned suite administrators regularly regarding menu choices, customized options, dietary needs, allergens, and proper billing procedures. The Suite Administrator is responsible for all communications to the suite guests and co-owners.

Orders can be placed online for the Petersen Events Center at:  
[pittcateringco.catertrax.com](http://pittcateringco.catertrax.com)

Please notify your suite concierge or your Catering Coordinator as soon as possible for any food and beverage cancellations or adjustments. Orders cancelled less than 72 hours prior to scheduled event will be subject to cancellation charges. In the event that the venue cancels the event and the arena cannot open, the client will not be charged for any food or beverage orders.

**Contact Us:**  
[petecatering@pc.pitt.edu](mailto:petecatering@pc.pitt.edu)

**Office Hours:**  
Monday-Friday  
9:00a-5:00p

## **BILLING**

All suite services are subject to a 22% taxable service charge and applicable to Pennsylvania State Tax. This is subject to change. The Suite Administrator will receive and itemized invoice outlining all charges in detail 1 business day prior to the event date. Compass Group will charge the Suite Holder's designated credit card on file or University Interdepartmental Account on the day of the event. Credit cards accepted include MasterCard, Visa, Discover, and American Express.

## **BEVERAGE REPLENISHMENT**

The Suite Concierge will always assist the Suite Administrator with a pair of beverages to be kept in the suite. After each event, our team will assess what is consumed during the event and will replenish beverages accordingly. The charge for the restocked beverages will be added to your bill.

## **ALCOHOLIC BEVERAGES**

In accordance of the Pennsylvania State Law, Compass Group is the only licensed permit holder authorized to process, sell, deliver, or serve alcohol at the Petersen Events Center. Alcoholic beverages may only be obtained from Compass Group and may not be brought in or removed from the Petersen Events Center. Any items found on premises not supplied by Compass Group will be removed immediately.

Alcoholic beverage services will end during the second half with 10 minutes left for University of Pittsburgh Basketball Games. Alcohol service for special events will be determined on an event by event basis.

It is the responsibility of the suite holder to ensure no minors or intoxicated individuals consume alcoholic beverages in the suite. Compass reserves the right to check for proper identification and refuse or terminate service at that time.

## **DELIVERY**

Food and beverage orders are delivered in a staggered process starting at gates opening. Customized food delivery times can be arranged. Please contact our Catering Coordinator by email at [petecatering@pc.pitt.edu](mailto:petecatering@pc.pitt.edu).



Pitt | EATS