

# PNC ARENA CATERING MENU



PNC Arena | VAB Catering, Inc.

1400 Edwards Mill Road, Raleigh, North Carolina 27607 | PNC Arena Operator: (919) 861-2300

# EXPERIENCE CATERING AT PNC ARENA

VAB Catering, Inc. at the PNC Arena specializes in full service event planning for any type of event. We plan and host trade shows, corporate meetings, formal dinners, theme parties, tent parties and VIP events from 10 to 5,000 people. Utilizing the event space at PNC Arena and our nationally acclaimed culinary staff, our catering sales team is well equipped to execute the most extraordinary events.



## The PNC Arena Advantage:

- Pre-planned and custom menus
- Extensive inventory of “included” items (china, linens, tables, chairs and more)
- Audio-visual equipment and on-site support
- Professionally trained and courteous staff
- Free parking
- Full ABC license
- On-site security
- Free Wi-Fi
- Centralized location

## Let's Get Started

Have your event details ready — date, time, number of people, budget, etc — and contact our Catering Sales staff and we will handle the rest.

Catering Sales Office: (919) 861-6100 (919) 861-6103 (Fax) [catering@thepncarena.com](mailto:catering@thepncarena.com)

# EVENT SPACES

The PNC Arena has event spaces that comfortably accommodate 20 to 20,000. Our truly unique venue is home to business, sports and entertainment celebrities of all calibers. Available to the general public — you can host your next event with us and experience the PNC Arena advantage!

### **Varsity Club, Located on the South, Club Level** \$300

Audio/Visual built into the room allows you to host meetings for up to 50 people. Great space for a pre-game reception for up to 75 people.

### **Arena Club, Located on South, Club Level** \$800, \$550, \$350

Our largest, most versatile room, the Arena Club can accommodate seated events for up to 350 people or receptions for up to 500 people! Our state-of-the-art A/V system takes your presentation to the next level. A fully stocked bar is located inside the room for all of your beverage needs. The Arena Club easily separates creating two separate spaces: Arena Club West and Arena Club East.

**Arena Club West** can accommodate up to 200 seated guests or 300 guests for a reception.

**Arena Club East** can accommodate up to 115 seated guests or 200 guests for a reception.

### **Ledge Lounge, Located on South, Club Level** \$350

Ideal for receptions and cocktail parties, the Ledge Lounge is a large entertaining space, directly overlooking the arena bowl. Three 45” flat screen TV’s are centered in a 140 linear foot, full-service bar, while offering a spectacular view of the arena.

### **Media Lounge, Located on South, Arena Level** \$350

With direct access from the elevators and VIP entrance, this space hosts all Carolina Hurricanes team meals, press conferences and celebrity entertainers’ meet-and-greet events. This space can accommodate up to 65 guests seated or receptions for up to 150 people.

### **Media Workroom, Located on South, Arena Level** \$275

1,000 square feet with permanent perimeter seating and electric and data connections every three feet. This space is ideal for computer training sessions and can accommodate up to 50 people comfortably.

For these and other event spaces, please contact our Catering Sales Team to discuss options and availability.

# BREAKFAST

## BREAKFAST PACKAGES (Per person)

Breakfast packages include regular and decaf coffee, hot tea, and iced water

### Lite Start Breakfast | \$13

Assorted Breakfast Pastries and Muffins

### Continental Breakfast | \$14

Assorted Breakfast Pastries and Muffins  
Fresh Sliced Fruit & Assorted Chilled Juices

### ★ Rise and Shine Breakfast | \$18

Fluffy Scrambled Eggs  
Smoke-Cured Bacon & Breakfast Sausage Links  
Shredded Hash Browns  
English Muffins with Butter & Jam  
Fresh Sliced Fruit & Assorted Chilled Juices

### Up & At 'Em Breakfast | \$19

Choice of: Cinnamon French Toast, Belgian Waffles,  
or Buttermilk Pancakes with Maple Syrup  
& Blended-Berry Sauce  
Fluffy Scrambled Eggs  
Smoke-Cured Bacon  
Shredded Hash Browns  
Fresh Sliced Fruit & Assorted Chilled Juices

## À LA CARTE BREAKFAST ITEMS

### Ham or Sausage Biscuits

\$26 per dozen

### Bagels w/ Cream Cheese & Butter

\$16 per dozen

### Whole Fruit

\$22 per dozen

### Assorted Fruit Yogurts

\$24 per dozen

### Pancakes

\$3 per person

### French Toast

\$3.50 per person

### Belgian Waffles

\$4 per person

### Fresh Sliced Fruit

\$4 per person

### Smoke-Cured Bacon

\$4.25 per person

### Sausage Patties or Links

\$4.25 per person

### Country Ham

\$4.25 per person

### Sage Turkey Links

\$4.25 per person

## FROM THE BAKERY

(Made fresh in house)

### Scones

\$30 per dozen

### Muffins

\$30 per dozen

### Danish

\$30 per dozen

## BREAKFAST BEVERAGES

### Coffee, Decaf, and Hot Tea Service

\$30 per gallon

### Assorted Bottled Juices

\$3 each

### Whole Milk, 2% Milk, and Chocolate Milk

\$2 each

*Contact your Catering Sales representative for custom breakfast packages.  
A 21% Service charge and applicable sales tax is added to all food and beverage orders.*

# BREAK PACKAGES & BOXED LUNCHES

## BREAK PACKAGES (Per person)

Beverages refreshed all day throughout your meeting

### All Day Beverages | \$9

Coffee Service: Coffee, Decaf, and Hot Tea, Sodas, Sweet Tea, Unsweet Tea, and Iced Water

### Corporate Level Break | \$13

Coffee, Decaf, and Hot Tea, Sodas and Bottled Water

**Morning:** Assorted Bottled Juices, Assorted Breakfast Pastries and Muffins

**Afternoon:** Assorted Cookies and Brownies

### Executive Level Break | \$17

Coffee, Decaf, and Hot Tea, Sodas and Bottled Water

**Morning:** Assorted Bottled Juices, Assorted Breakfast Pastries and Muffins,  
Bagels with Cream Cheese, Fresh-Sliced Fruit

**Afternoon:** Assorted Cookies and Brownies, Pretzel Nuggets, Granola Bars

## ADDITIONAL SNACKS (Serves 12)

Granola Bars | \$18

Pretzel Nuggets | \$16

Chex Snack Mix | \$18

Tortilla Chips and Salsa | \$20

Popcorn | \$16

Pepperidge Farm Goldfish | \$16

Mixed Nuts | \$35

Also see our "From the Bakery" section for fresh made bakery items!

## BOXED LUNCHES (Per person)

### Corporate Boxed Lunch | \$14

Ham and Swiss on Rye

Smoked Turkey and Provolone on Wheat

Roast Beef and Boursin Cheese on a Kaiser Roll

Chicken Salad on a Croissant Roll

Tuna Salad on Sourdough

Chips, Cookie, Condiments  
and Choice of Soda or Bottled Water

### Executive Boxed Lunch | \$16

Turkey, Tomato, Provolone, Shredded Lettuce  
and Avocado Aioli in a Garlic & Herb Wrap

Grilled Salmon BLT on Brioche

Hickory BBQ Chicken, Honey Ham, Smoked Bacon  
and Cheddar Cheese with Tomato on a Kaiser Roll

Sliced Ribeye with Caramelized Onions and Horseradish  
Sauce on a Toasted Onion Roll

Grilled Portobello Mushrooms and Asparagus  
with Mescaline Greens and Feta Cheese  
in a Spinach Wrap

Pasta Salad, Fruit Salad OR Potato Salad, Brownie,  
Condiments and Choice of Soda or Bottled Water

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*Contact your Catering Sales representative for custom packages.*

*A 21% Service charge and applicable sales tax is added to all food and beverage orders.*

# DESSERTS

## FROM THE BAKERY

(Made fresh in house)

VAB Catering, Inc. has an in-house bakery featuring specialty cakes, cheesecakes and custom desserts.

For more information on our custom bakery items, please contact your Catering Sales Representative.

### Assorted Cookies

\$28 per two dozen minimum

### Chocolate Brownies

\$24 per dozen

### Assorted Cupcakes

\$36 per dozen

## OTHER DESSERTS

### Banana Pudding

\$35 | serves 30 people

### Chocolate Eclair Pie

\$35 | serves 30 people

### Assorted Dessert Bars

\$36 per dozen—full size  
\$24 per dozen—petite size



Contact your Catering Sales representative for custom desserts.  
A 21% Service charge and applicable sales tax is added to all food and beverage orders.

# PLATED & BUFFET MEALS

All buffet and plated meals include one choice of salad, entrée(s), Chef's choice vegetable and starch, house-made dinner rolls, sweet tea, unsweet tea, and iced water.

Lunch menus start at \$17 per person.

Dinner menus start at \$21 per person.

## SALAD SELECTIONS

### Spring Berry Salad

Mixed Greens and Romaine Lettuce with Fresh Berries, Heirloom Tomatoes, Cucumbers, Toasted Walnuts and Feta Cheese with an Apricot Vinaigrette on the Side

### Mixed Greens Salad

A Variety of Fresh Lettuces Tossed with Tomatoes, Cucumbers, Carrots, and a Selection of Dressings on the Side

### Spinach Salad

Fresh Baby Spinach with Mushrooms, Tomatoes, Chopped Egg, and Red Onion with a Mustard-Bacon Dressing on the Side

### Caesar Salad

Romaine Lettuce Tossed with Grated Parmesan Cheese, Herbed Croûtons, and Caesar Dressing

## FEATURED ENTRÉES

### Slow Roasted Beef Brisket

Slow Roasted Brisket in a Smoky-Sweet Cheerwine BBQ Sauce with Caramelized Onions

### Herb Roasted Chicken

Lightly Seasoned Roasted, Bone-in Chicken

### Cantonese Pork Belly BBQ

Braised and Marinated Pork Belly with Brown Sugar-Hoisin Glaze and Sesame Stewed Apples

### Cajun Spiced Salmon

Lightly Seasoned and Grilled Salmon Fillets with Mango Salsa and Citrus Velouté

### Lasagna

Classic Cheese, Beef, or Vegetable Lasagna. Ask About our Specialty Lasagnas!

### Stuffed Portobello Mushroom

Portobello Mushroom Stuffed with Wilted Spinach, Basil Pesto Orzo, Tomato and a Ricotta-Asiago Cheese Blend

### Brandied Beef Medallions

Pan-Seared Beef Medallions with a Brandied Mushroom-Onion Ragout. Topped with our Special Bistro Sauce

### Fiesta Chicken

Lightly Breaded, Fajita Spiced Boneless Chicken Breasts with a Green Chili-Charred Tomato Sauce and Shredded Cheddar Cheese

### Tuscany Grilled Boneless Pork Chops

Herb-Rubbed and Topped with Olive-Tomato Compote and Garlic-Basil Jus

### Coastal Carolina Crab Cakes

Lump Blue Crab Meat with Celery and a Hint of Hot Sauce. Served with a Smoky Tomato Remoulade

### Grilled Vegetable Raviolis

Grilled Garden Vegetables and Mozzarella Filled Ravioli with a Tomato Vodka Sauce

# BUFFET PARTY PACKAGES

(20 person minimum for any party package. All party packages are served with sweet and unsweet tea and iced water.)

## FEATURED PACKAGES (Per person)

### Gourmet Pizza Buffet | \$17

Choose from an Italian Greens Salad  
or Caesar Salad

Choose up to Four (4) Pizzas from: Cheese,  
Pepperoni, Sausage, Barnyard Apocalypse,  
Roasted Veggies, BBQ Pork, Buffalo Chicken,  
Spinach Alfredo, or Hawaiian  
Served with Fresh Baked Cookies

### ★ Piedmont Pig Pickin' | \$19

North Carolina BBQ Company Pulled Pork  
Country Fried Chicken  
Creamy Cole Slaw  
Macaroni and Cheese  
Fresh Steamed Green Beans  
Sweet Onion Hush Puppies  
Fresh Baked Rolls  
Banana Pudding

### Texican Taco Buffet | \$20

Shredded Chicken and Ground Beef  
Soft and Hard Shell Tacos  
Tri-Colored Tortilla Chips  
Chipotle Corn Salad  
Shredded Lettuce, Diced Tomatoes,  
Shredded Cheddar Cheese  
Sautéed Peppers and Onions  
Sour Cream, Guacamole, and Salsa Fresca  
Fresh Baked Cookies

### Delicatessen Buffet | \$17

Black Forest Ham, Smoked Turkey,  
and Rare Roast Beef  
Pasta Salad, Potato Salad and Potato Chips  
Sliced American and Provolone Cheeses  
Lettuce, Tomato, and Onion Tray  
Fresh Baked Rolls and Cookies

### Backyard Cookout | \$18

Hot Dogs and Hamburgers  
Baked Beans, Macaroni Salad, Potato Salad  
and Potato Chips  
Sliced American and Provolone Cheeses  
Lettuce, Tomato, and Onion Tray  
Fresh Baked Rolls and Cookies

### Italian Buffet | \$24

Caesar Salad and Tomato-Mozzarella Salad  
Panko Breaded Chicken Parmesan  
Sicilian Meatball Marinara  
Herbed Olive Oil Fusilli Pasta  
Toasted Garlic Bread  
Chocolate Éclairs and Cannolis

### South of the Border Buffet | \$24

Seared Fajita Chicken Strips and  
Chili-Spiced Steak Strips  
Mexican Rice and Refried Beans  
Chipotle Corn Salad  
Sautéed Peppers and Onions  
Shredded Cheddar-Jack Cheese, Pico de Gallo,  
Cilantro-Lime Guacamole, and Sour Cream  
Tomato and Garlic-Herb Tortillas  
Mocha-Coconut Chocolate Bars

## Assorted Mini Sandwich Buffet | \$18 (Per person)

### Buffalo Chicken

Pulled Chicken Tossed in Our Buffalo-Style Sauce  
with Creamy Bleu Cheese Slaw on  
a House-Made Kaiser Roll

### Smokehouse Slider

Smoked Ham, Shaved Beef, and Smoke-Cured Bacon  
with a Cheerwine BBQ Sauce and Pepper-Jack Cheese  
on a Toasted Flatbread  
Mixed greens salad, potato salad, and potato chips. Assorted cookies and brownies

### California Turkey

Roasted Turkey Breast with Sliced Tomato, Cucumber,  
and Swiss Cheese with Leaf Lettuce and Avocado-Aioli  
on a Croissant

### Italian Panino

Cured Salami, Capicola, Mortadella, and Mozzarella  
with Tomato and a Creamy Garlic-Basil  
Dressing on a House-Made Baguette

Contact your Catering Sales representative for custom meals. Special dietary needs must be communicated to your Sales representative within (3) business days of your event. A 21% Service charge and applicable sales tax is added to all food and beverage orders.

# PARTY PLATTERS

(Each platter serves an estimate of 50 people)

## FEATURED PARTY PACKAGES

### **Tortilla and Salsa Display | \$150**

Fried Fresh Tri-Colored Tortillas Served with Guacamole, Salsa Fresca, Warm Queso Dip, and Sour Cream

### **Goodness Grows Vegetable Crudité | \$140**

An Array of Fresh Market Vegetables with a Buttermilk Ranch Dipping Sauce

### **Artisan Cheese Display | \$200**

A Variety of Domestic and Imported Cheeses Served with Grapes and Specialty Crackers

### **Buffalo Chicken Dip | \$150**

Shredded Chicken, Cream Cheese, and Buffalo-Style Sauce Served with Toasted Pita Points or Tri-Colored Tortilla Chips

### **Antipasti Display | \$380**

Olives, Pepperoncini, Marinated Artichoke Hearts, Roasted Red Pepper, Grilled Asparagus, Fresh Mozzarella, Cherry Tomatoes, Pepperoni, and Genoa Salami with Italian Flat Bread

### **Seasonal Sliced Fruit Display | \$200**

Fresh Sliced Fruit  
Ask about our Cinnamon Rum Sauce

### **Evergreen Vegetable Display | \$150**

Zucchini Sticks, English Cucumbers, Roasted Asparagus, Julienned Green Peppers, and Celery over a Bed of Kale. Served with a Roasted Garlic and Sundried Tomato Hummus

### **Horn of Plenty | \$325**

A Combination of Seasonal Sliced Fruit Display, Goodness Grows Vegetable Crudité, and the Artisan Cheese Display

### **Spinach and Artichoke Dip | \$140**

A Creamy Combination of Spinach, Artichoke Hearts, Fresh Basil, and Italian Cheeses Served with Toasted Pita Points

### **Savory Cheese Torta | \$130**

Choose Two (2) of the Following:  
Roasted Red Pepper and Apricot, Creamy Cheddar B.L.T., or Southwestern Pepper Jack-Cilantro, Served with Specialty Crackers and Toasted Parmesan Pita Points

### **Jumbo Shrimp Cocktail | Market Price**

Served with Cocktail Sauce and Lemons



# HORS D'OEUVRES

(50 piece minimum per item...Priced per piece)

## COLD HORS D'OEUVRES

### Assorted Deli Pin Wheels | \$1.50

Turkey, Avocado and Provolone, Ham, Swiss and Mango Mustard, and Italian Meats and Mozzarella

### Deviled Egg Sampler | \$2

Traditional, Pimento-Cheese, and Bacon-Avocado

### Tomato-Mozzarella Bruschetta | \$2

### Stuffed Cherry Peppers | \$1.75

with Provolone and Prosciutto

### Apricot Brie Crostini | \$2.25

Creamy Brie and Sweet Apricot Preserves on a Toasted Crostini

### Antipasto Skewer | \$2.25

Mozzarella, Tomato, Olives, and Prosciutto with a Balsamic Drizzle

### Thai Chicken Lettuce Wraps | \$2.50

### Honey-Pecan Chicken Salad Phyllo Cups | \$2.50

### Cocktail Shrimp Bouché | \$3

Gulf Coast Shrimp and Citrus-Tomato Remoulade on a Toasted Crostini

### Sesame Crusted Ahi Tuna Canapé | \$4.25

Ahi Tuna, Wasabi, and Ginger-Mango Compote on a Cucumber Coin

## HOT HORS D'OEUVRES

### Tempura Battered Fried Mushrooms | \$1.50

with a Roasted Garlic Aioli

### ★ Cheddar-Jack Corn Fritters | \$1.50

with an Avocado Ranch Dipping Sauce

### Buffalo Wings | \$1.75

Served with Celery and Bleu Cheese or Ranch Dressing

### Cocktail Meatballs | \$1.75

Choice of Swedish, BBQ, or Marinara

### Spanakopita | \$1.75

Baked Spinach and Feta Cheese Phyllo Pouches

### Vegetable Spring Rolls | \$1.75

Served with a Ginger Plum Sauce

### Boneless Chicken Bites | \$1.75

Choice of Plain, BBQ, Buffalo, or Yum Yum Sauce

### Chicken Satay | \$2.25

Seared Chicken Skewers Served with a Spicy Peanut Sauce

### Beef Satay | \$2.50

Seasoned Beef Skewers Served with a Hoisin-Ginger Sauce

### Pork Potstickers | \$2.50

Served with a Sesame-Scallion Sauce

### Boursin-Beef Stuffed Mushrooms | \$3

### Mini Crab Cakes | \$3.25

with a Basil-Roasted Pepper Remoulade

# PARTY STATIONS

(50 person minimum per station)

## APPETIZER ACTION STATIONS

All serving sizes are appetizer portions. Priced per person.

### Mac and Cheese Bar | \$6

Shell Pasta in a Monterey Jack-Cheddar Cheese Sauce with a Myriad of Toppings to Include: Chopped Bacon, Diced Ham, Diced Chicken, Jalapeños, Scallions, Shredded Cheddar and Mozzarella Cheeses

### Slider Trio Bar | \$7

Pulled Pork, Chicken Parmesan, and Burger Sliders with all the Toppings. Coleslaw, Eastern and Western BBQ Sauces, Lettuce, Tomato, Cheese, Petite Buns and Condiments

### Ultimate Slider Bar | \$9

Salmon Fillets, Crab Cakes, and Battered Cod Fillet Sliders, House-Made Buns and Sauces to Accompany Each Slider

### Shrimp and Grits Bar | \$8

Stone Ground Cheese Grits and a Choice of Toppings Including: Shrimp Gravy, Jalapeños, Bacon, Sautéed Mushrooms, Scallions, and Shredded Cheddar

### ★ Macho Nachos Bar | \$5.50

Tri-Colored Tortilla Chips with Texican Ground Beef, Shredded Chicken, Warm Queso Dip, Guacamole, Salsa Fresca, Sour Cream, Jalapeños, Scallions, and Shredded Cheddar

### Pasta Bar | \$10

Fettuccine and Penne Pasta with a Selection of Sauces to Include: Marinara, Bolognese, and Alfredo Sauce. Top with Italian Sausage or Diced Grilled Chicken

### Want to add more options?

Contact your Catering Sales representative with other available add-ons

### S'mores Bar | \$7

Roast your own marshmallows over an open flame and pick your toppings from the classic graham crackers and chocolate bars to any of the other assortments of chocolate candies

## CARVING STATIONS

Fresh premium cuts of in-house seasoned meats carved to order at a Chef-attended station. For a list of our available carve options, please contact your Catering Sales representative.

# BAR SERVICE

PNC Arena Bartenders are required for all events serving alcoholic beverages at a flat rate of \$75 per bartender. One bartender is required for each 50 guests. Bartenders fully enforce and abide by all North Carolina alcohol laws and regulations. Proof of age with a valid ID is required. No one under the age of 21 will be served.

## BEVERAGE OPTIONS

Choose from a vast selection of alcoholic beverage. PNC Arena offers full bar services via a host bar, drink tickets, or cash bar.

### Host Bar, \$6-\$15.50

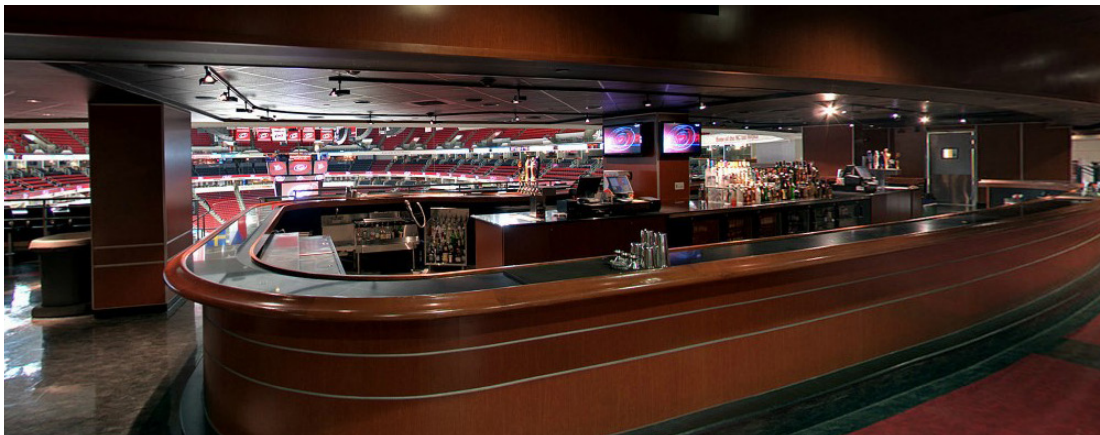
Open bar with one check paid by the host. The host is charged upon consumption. Host bar offerings can be limited to suit the host's event or budget (i.e.: beer and wine only, beer, wine, and house drinks, etc.)

### Cash Bar, \$6.50-\$16

All guests purchase their own beverages during the event. Bartender fee(s) are billed to the host. Host can limit the bar choices as desired.

### Drink Tickets, \$6-\$15.50

In addition to a cash bar, the host can provide guests with a predetermined number of drinks tickets. Guests can exchange each ticket for a corresponding beverage of their choice consumed during the event. Drink tickets may not be used outside the confines of the hosted event and are not exchangeable for cash or credit. The host will be charged for the actual tickets/beverages consumed.



# AUDIO VISUAL

All event space is equipped with built-in projectors, screens, and sound! We have multiple styles of microphones to suit the needs of your event as well as SiriusXM radio capabilities to kick off your event.

## BASIC A/V PACKAGES

### The Starter A/V Package | \$350

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio

### The Enhanced A/V Package | \$400

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio  
Choose of: (1) wireless handheld microphone OR (1) wireless lavalier microphone

## ADVANCED A/V PACKAGES

An A/V tech is required when three (3) or more microphones are used during one event.

Please contact your Catering Sales Representative for more information.

A/V tech fees are not included in the prices below.

### The Ultimate A/V Package | \$450

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio  
(3) wired tabletop microphones

### The Extreme 2.0 A/V Package | \$500

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio  
(2-3) wireless handheld microphones

### The Extreme 3.0 A/V Package | \$500

LCD projector, dropdown screen, wired microphone on podium, SiriusXM radio  
(3) wireless lavalier microphones

## ADDITIONAL A/V EQUIPMENT

Additional A/V equipment is available and can be added to any package.

Custom packages are available through your Catering Sales representative.

### Television Scaling | \$300

Play your presentation on all the televisions in the event space  
(Arena Club, Arena Club East, and Arena Club West only)

### Blu-Ray Player | \$80

Play a video or scroll images on the television or the dropdown screen  
(Arena Club, Arena Club East, and Arena Club West only)

### Flip Charts | \$25/each

Includes easel, pad, and markers

### Dry Erase Board | \$15/each

Includes dry erase board, eraser, and markers

## CANESVISION SERVICES

Custom designed welcome messages and imaging on the arena floor video board, ribbon board, and/or digital boards. Everything from your logo to a full slide show or video loop can be customized and displayed on our LED boards! Call for a custom quote and to check availability.