

GIANT CENTER



2017 SUITE MENU

Giant CenterSM, Hershey, Pennsylvania



WELCOME

The Suites in *Giant Center* put you right in the center of all the action and excitement, with optimal views, deluxe amenities, and unparalleled service. Enjoy and entertain with a wide selection of premium food and beverage offerings, freshly prepared and presented for your dining pleasure by our expert culinary team.

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GIANT CENTER

GENERAL INFORMATION

Advance Ordering

All food and beverage orders will be provided through Giant Center Food and Beverage Services. Suite patrons are not permitted to bring outside food/beverage on the Suite Level at Giant Center. For the complete selection of menu choices and best possible service, we recommend Suite Administrators pre-order their food and beverage selections. Your food orders can be placed via our online ordering at <https://giantcenter.boomerecommerce.com>. All pre-orders must be received in the boomer system two (2) business days prior to an event.

Ordering Deadlines

By 5 PM on Monday for a Wednesday event

By 5 PM on Tuesday for a Thursday event

By 5 PM on Wednesday for a Friday event

By 5 PM on Thursday for a Saturday, Sunday or Monday event

By 5 PM on Friday for a Tuesday event

Event Day Ordering

If you are ordering after the pre-order deadline, you may use the online ordering system at <https://giantcenter.boomerecommerce.com>. Suite owners and administrators should be aware this menu selection is limited and online ordering is available until the morning of the event. Event day orders can also be placed with the Suite attendant or Suite Captain upon your arrival.

Cancellations

Should you need to cancel your suite food and beverage order, please contact our Catering Office by phone (717) 520-5170 or email gccatering@hersheypa.com with your cancellation at least 24 hours prior to the event so no charges will be incurred. There will be a 100% cancellation fee plus Pennsylvania Sales Tax for cancellations received less than 24 hours prior to an event.

Account Settlement & Service Charge

Giant Center Staff will charge the Suite Holder's designated credit card at each event. The Suite Holder or Host will receive an itemized invoice outlining all

charges in detail on event day. If a credit card is not charged on event day and pre-approved by Giant Center Staff, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to a 19% service charge plus applicable Pennsylvania state sales tax.

- While all food and beverage orders in the suites at *Giant Center* include a 19% service charge, it does not go directly to the server.
- This service charge contributes to higher hourly wages for the entire Giant Center Staff in order to provide you with the highest quality and service.
- If you would like to reward your server for exemplary service, a gratuity may be added. Please feel free to speak to a Premium Seating Manager for further clarification.

Alcohol In Your Suite

The Pennsylvania Liquor Control Board prohibits alcohol from being brought into or out of *Giant Center*. State law prohibits the consumption of any alcoholic beverages by any person who is under the age of twenty-one. We request the cooperation of all of the Suite Holders and their guests in complying with these legal requirements. *Giant Center* reserves the right to refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the Suites.

Food Allergies

If you have special dietary needs such as a food allergy, please contact our Catering Office (717) 520-5170 to discuss your needs.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities: The *Giant Center* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

 - Vegetarian Option

 - Vegan Upon Request

SUITE SNACKS

Gourmet Popcorn VG \$29

Freshly popped corn in Butter, Salted Caramel, BBQ - Ranch, and *Hershey's Special Dark* Chocolate and Cinnamon

NEW! **Crab Pretzels Braids** \$60

Braided sourdough pretzels topped with lump crab meat tossed with a blend of cheeses, Old Bay spices and served with a zesty dipping sauce

Jumbo Soft Pretzels VG V \$29

Freshly baked and salted soft pretzels served with mustard

Chex® Mix Combo VG \$30

An assortment of our three homemade Chex® Mixes: Traditional Chex®, Parmesean Ranch, and Reese's Pieces Party mixes.

Tortilla Chips VG V \$25

Fresh tri-color tortilla chips served with salsa and homemade jalapeño dip

Bottomless Duo VG \$35

Bottomless baskets of chips and pretzels served with French onion dip

Popcorn VG \$25

Freshly popped corn in souvenir boxes

NEW! **Smokehouse Taters** VG \$29

Texas style wedged potatoes baked with our signature seasonings and served with Smokehouse BBQ sauce

GOURMET POPCORN



CRAB PRETZELS BRAIDS



CHEX MIX COMBO



All items are portioned to serve eight guests. All prices are subject to 6% Pennsylvania sales tax and 19% service charge.



MEAT AND CHEESES



BROCCOLI & CHEESE SOUP



APPETIZER TRIO

SIGNATURE STARTERS

Farmer's Vegetable Crudité VG \$48

Fresh vegetables served with parmesan peppercorn dressing

Chef's Selection of Meat and Cheeses \$60

House-smoked Gouda, creamy brie cheese and sharp cheddar served with thin sliced prosciutto ham, aged salami and hot capicola with a side of local honey, pepper relish, marinated mushrooms and crustini

NEW! **Broccoli and Cheese Soup** \$40

Creamy blend of broccoli, cheddar cheese and a touch of Parmesan

Appetizer Trio VG \$55

Onion rings, mozzarella sticks, and breaded mushrooms served with marinara dipping sauce

Bologna & Cheese Platter \$60

Lebanon sweet bologna, baby Swiss, and yellow sharp cheddar cheeses served with mustard and crackers

Jumbo Shrimp Cocktail \$75

Chilled prawns, cocktail sauce, and lemons

Trio of Homemade Dips \$40

Choose 1 or 3 of our dips served with red and green pepper strips, baby carrots, and Utz Baked Dipping Tortillas

Warm New England Crab Dip

Succulent lump crab mixed with cream cheese, celery, sweet onion, green pepper, lemon, spices and baked with a cracker crust

Warm Philly Cheesesteak with White Queso Dip

Philly beef sautéed with a blend of seasonings, bell pepper, caramelized onion, Queso Blanco and topped with scallions

Hot Buffalo Chicken Dip

A spicy and creamy chicken dip made with a blend of hot sauces, cheese and a hint of ranch

Baked Spinach Dip

Creamy spinach mixed with a blend of cheeses and roasted red pepper

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SIGNATURE STARTERS

Mini Stromboli Trio

Three mini strombolis: ham and cheese, pepperoni, and cheesesteak stromboli served with marinara sauce

\$53

Quesadillas

The Classic

Grilled chicken, Colby Jack cheese, sautéed peppers, and caramelized onions served with sour cream and house salsa

\$55

NEW! Southwestern Grilled Chicken

Grilled chicken with Southwestern spices, a blend of Pepper Jack and white cheddar cheese and black bean and roasted corn salsa. Served with sour cream and our house salsa

\$59

Build-Your-Own Nacho Bar

Customize your own nachos with these classic choices: tri-colored chips, beef chili, jalapeño cheese sauce, and your favorite Southwestern toppings

\$55

Chicken Fingers

Lightly breaded chicken served with BBQ and honey mustard sauces

\$58

BBQ Meatballs

Bite size meatballs smothered in our own smokehouse BBQ sauce

\$55

Miniature Crab Cakes

Broiled lump crab cakes served with tartar and cocktail sauces

\$75

MINI STROMBOLI TRIO



SOUTHWESTERN GRILLED CHICKEN QUESADILLA



MINI CRABCAKES



All items are portioned to serve eight guests. All prices are subject to 6% Pennsylvania sales tax and 19% service charge.



SMOKED WINGS



CHILI LIME CHICKEN MARTINI



STUFFED BUFFALO CHICKEN BITES

SIGNATURE STARTERS

Chili Lime Chicken Martini

\$55

A refreshing chilled cocktail of chicken, vegetables, and herbs in chili lime vinaigrette served with UTZ® Baked Dipping Tortillas

Wings or Bites *(Choose one sauce per order)*

All wings are served with crisp celery and bleu cheese dressing

Classic

\$55

Classic golden fried chicken wings or boneless chicken bites tossed in your choice of wing sauce

NEW! Smoked Wings

\$65

Looking for a healthier option? Try our smoked bone in wings rubbed with our signature Smokehouse seasonings, slow smoked for 4 hours and tossed in your choice of wing sauce

Arooga's® mildly hot sauce
Sriracha - Honey Sauce

Tangy BBQ
Spicy Garlic

Stuffed Buffalo Chicken Bites

\$57

Breaded chicken stuffed with seasoned cream cheese, bleu cheese crumbles, jalapeño pepper, and diced celery; tossed in Buffalo sauce and served with crisp celery and bleu cheese dressing

NEW! Baked Brie in Puff Pastry **VG**

\$35

Presidential Brie baked with raspberries in a flaky puff dough and served with grapes, strawberries and crustini

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FRESH MARKET SALADS

Fruit Plate

A selection of seasonal fruits and strawberry yogurt dip

\$52

Fruit and Nut Salad

Strawberries, Mandarin oranges, almonds, and feta cheese on a bed of greens served with sesame seed dressing

\$52

Chicken Caesar Salad

Tender romaine lettuce, grilled chicken, and Parmesan cheese served with Caesar dressing

\$52

Caesar Salad

Tender romaine lettuce and Parmesan cheese served with Caesar dressing

\$45

Chopped Cobb Salad

Mixed greens, grilled chicken, crisp bacon, tomatoes, red onions, chopped egg, and crumbled bleu cheese served with honey dijon dressing

\$52

Penne Pasta Salad

Penne pasta and fresh vegetables tossed with an herb vinaigrette

\$35

Traditional Greek Salad

Crisp Romaine lettuce topped with sweet bell peppers, red onion, tomato, assorted olives, feta cheese, oregano and a house made Greek dressing

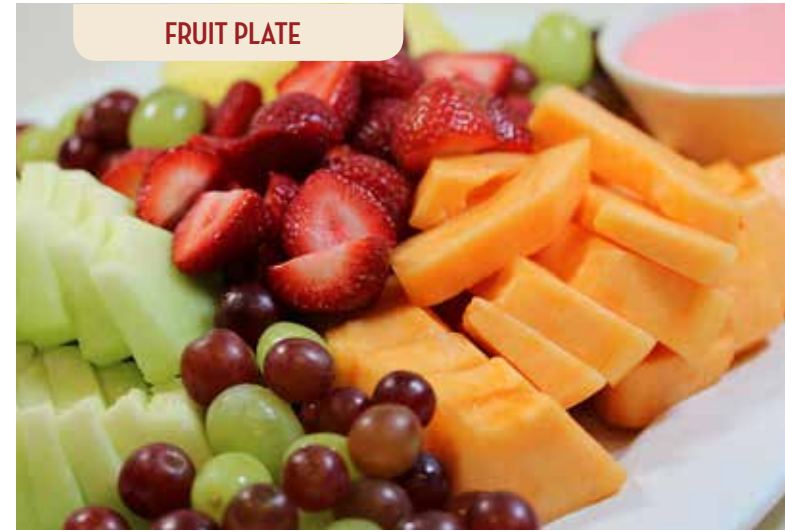
\$45

Grilled Chicken and Strawberry Salad

Grilled chicken on a bed of mixed greens with toasted coconut, sliced strawberries, cucumber, blueberries, toasted almonds, and a tart berry dressing kissed with *Hershey's Special Dark* chocolate.

\$52

FRUIT PLATE



TRADITIONAL GREEK SALAD



GRILLED CHICKEN & STRAWBERRY SALAD



All items are portioned to serve eight guests. All prices are subject to 6% Pennsylvania sales tax and 19% service charge.



SUPREME PIZZA



CALI CHEESEBURGER PIZZA



CANADIAN BACON PIZZA

GOURMET PIZZAS

Cheese Pizza **VG** \$28

Pepperoni Pizza \$29

NEW!

Supreme Pizza \$29

Red and green bell peppers, onion, sausage, ham, pepperoni, black olives and a blend of cheeses

California Cheeseburger Pizza \$29

Our signature pizza crust topped with a zesty tomato sauce, grilled Angus burger, diced tomato, sliced bell pepper, sliced red onion, toasted sesame seed and white cheddar cheese

Meat Lover's Pizza \$29

Ham, sausage, and meatball

Margherita Pizza \$29

Extra virgin olive oil, chopped tomatoes, garlic, basil, mozzarella, Monterey jack, and Cheddar cheese

NEW!

Canadian Bacon Pizza \$29

Our signature crust topped with a zesty tomato sauce, three cheese blend, Canadian Bacon, red onion, apple wood smoked bacon and finished with a drizzle of our Smokehouse BBQ sauce

All pizzas are 16" round

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HANDCRAFTED SANDWICHES

Slow-roasted Pit Beef

Seasoned with our own dry rub, sliced thinly in au jus served with horseradish and steak rolls

\$67

Black Angus Burger

Eight black Angus burgers, lettuce, tomatoes, and cheese with kaiser rolls

\$87

Sliders

Slider Trio

Fifteen assorted miniature hamburgers: bacon and American cheese, black and bleu, and tangy BBQ sauce

\$70

NEW! Buffalo Chicken Sliders

Crispy chicken breast sliders tossed in buffalo sauce and served with a side of our celery and blue cheese slaw

\$70

Hamburger or Fried Chicken Sliders

Sixteen miniature hamburger or fried chicken sliders, lettuce, tomatoes, and cheese served with slider rolls

\$67

Philadelphia Cheesesteak

Your choice of grilled steak or chicken, jalapeño cheese sauce, sauteed peppers, and onions with steak rolls

\$70

Assorted Wrap Platter

Assorted wraps of ham and Swiss, turkey and American, roast beef and provolone served with red-tipped lettuce and diced tomatoes in a tortilla wrap

\$65

Grilled Wrap Platter

An assortment of wraps: pepper jack turkey and bacon, horseradish roast beef, Southwestern chicken and spicy Italian, grilled and served cold. The grilled wrap platter is served with an assortment of sauces and relish: roasted red pepper relish, buttermilk blue cheese, chipotle ranch aioli and giardiniera

\$75

BUFFALO CHICKEN SLIDERS



PHILADELPHIA CHEESESTEAK



GRILLED WRAP PLATTER



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MEATBALL SANDWICH



PENNSYLVANIA PRETZEL MELT



CRAB CAKE SANDWICH

HANDCRAFTED SANDWICHES

The Dog Pound *(choose any two of four)* \$57

- | | |
|---------------|-----------------|
| ¼ lb. Hot Dog | Italian Sausage |
| Hot Sausage | Kielbasa |

Fixins' Bar \$39

Upgrade your Dog Pound to create thousands of different combinations; bar includes:

- | | |
|------------------|------------|
| Chili Meat Sauce | Sauerkraut |
| Cheese Sauce | Relish |
| Coleslaw | Pickles |
| Onions | Tomatoes |
| Shredded Cheese | |

Pennsylvania Pretzel Melt \$65

Ham and Swiss with Pennsylvania Dutch mustard on mini pretzel rolls served warm

Build-Your-Own Meatball Sandwich \$67

Italian meatballs and sliced provolone cheese served with steak rolls

Crab Cake Sandwich \$95

Eight broiled lump crab cakes served with tartar sauce and kaiser rolls

BBQ Sandwich Combo \$67

Choice of slow-roasted pork, pulled chicken or combination of each, tossed in our own signature BBQ sauce served with a side of coleslaw and slider rolls

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ENTRÉES

NEW!

Vegetable Stir Fry VG V

Bell pepper, zucchini, yellow squash, red onion, baby corns, carrot and broccoli stir fried together and tossed with our homemade garlic brown sauce and served with a side of fried rice.

Add Teriyaki Chicken - \$10

Add Ginger-Soy Marinated Flank Steak - \$18

Add Teriyaki Shrimp - \$29

\$67

Steak and Chicken Fajitas

Choice of thinly sliced steak, chicken, or combination of each, served with grilled peppers and onions, feather cheese, chopped jalapeños, shredded lettuce, salsa fresca, pico de gallo, and warm tortilla shells

\$70

Pennsylvania Homestyle Macaroni and Cheese VG

Baked macaroni mixed with creamy white cheddar cheese topped with a savory breadcrumb crust

\$65

Three Cheese Lasagna

Classic lasagna with mozzarella, ricotta, and Parmesan cheese

\$65

STIR FRY



PA HOMESTYLE MACARONI & CHEESE



THREE CHEESE LASAGNA



STEAK & CHICKEN FAJITAS



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ASSORTED MINI WHOOPIE PIE PLATTER



HERSHEY'S SWEET ENDINGS

Assorted Cookie Platter **VG** \$43

Hershey's chocolate chunk, Reese's peanut butter with Hershey's chocolate chip, Heath Bar cookie, and sugar cookie

Brownies and Blondies Platter **VG** \$40

Assorted brownies and blondies

Assorted Mini Whoopie Pie Platter **VG** \$40

A Giant Center favorite

NY Cheesecake Bars **VG** \$45

Rich and decadent cheesecake bars with a graham cracker crust served with a duet of sauces: strawberry and salted caramel

Reese's Peanut Butter Pie **VG** \$50

Our signature dessert

NEW! KitKat Cheesecake Brownie Bars **VG** \$45

Hershey Kitkat bars layered with chocolate brownie and savory cheesecake

KITKAT CHEESECAKE BROWNIE BARS



REESE'S PEANUT BUTTER PIE



NY CHEESECAKE BARS



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HERSHEY'S SWEET ENDINGS

Chocolate-covered Strawberries VG

Fresh strawberries hand-dipped in semi-sweet chocolate

\$70

Mini Hometown Cupcakes VG

Four of our hometown flavors. *S'mores*, *Reese's Peanut Butter Cup*, *Hershey's Milk Chocolate*, and *Red Velvet* with cream cheese icing

\$45

The Candy Bar VG

Create your own *Giant Center* experience! *Hershey's Assorted Miniatures*, *Reese's Peanut Butter Cups*, and other seasonal favorites available for your guests to enjoy

\$50

Build-Your-Own Sundae Bar VG

Vanilla and chocolate ice cream served with *Hershey's*® double chocolate sundae syrup, *Reese's* peanut butter sauce, *Hershey's* classic caramel sundae syrup, *Hershey's* triple chocolate sprinkles, and crushed *Reese's* peanut butter cups

\$62

NEW!

Assorted Hershey's Chocolate Bark

One pound trio of homemade chocolate bark made with Hershey's chocolate: *S'Mores*, *Reese's Peanut Butter Cup* and *Cookies and Cream*

\$50

HERSHEY'S CHOCOLATE-COVERED STRAWBERRIES



MINI HOMETOWN CUPCAKES



THE CANDY BAR



BUILD-YOUR-OWN SUNDAE BAR



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THE HOT WOK



JUMBO SHRIMP COCKTAIL



PARFAIT BAR

MENU PACKAGES

Little Fan Fare *(Choose One of Three)*

\$60

- Macaroni & cheese
- Chicken Nuggets
- Peanut butter and grape jelly sandwiches

Each choice is served with carrots & dip and applesauce

Power Play

\$210

Bottomless duo, farmer's vegetable crudité, penne pasta salad, hot dogs, and sliders

NEW! The Hot Wok

\$225

Sesame Udon Noodle Salad: Udon noodles tossed with snow peas, sweet bell peppers, grilled chicken, chopped peanuts, scallions and sambal in a refreshing sesame-soy vinaigrette with ginger and cilantro, Teriyaki Wings, Chicken stir fry with fried rice, Pork Eggrolls served with a sweet chili sauce, hot Chinese mustard and duck sauce

NEW! Mangia Bene!

\$225

Ensalada, Four Cheese Pizza, La Carne Pizza, and Design your own Pasta bar (Penna pasta with a side of grilled chicken and Italian meatballs and two sauces: tomato with sweet bell peppers and onions and broccoli-alfredo sauce)

Parfait Bar VG

\$55

Traditional yogurt with sides of fresh seasonal fruit, toasted coconut, Hershey's Semi-Sweet Chocolate Chips, granola, toasted almonds and local honey for you to choose from

Cold Breakfast *(exclusively available 6-11 AM)*

\$140

Muffins, croissants, assorted Danish, and mini bagels with butter, cream cheese, and preserves

Hot Breakfast *(exclusively available 6-11 AM)*

\$155

Scrambled eggs, home fries, sausage, and pancakes

Additions to the Breakfast packages

Bacon \$52 Fresh Fruit Platter \$42 Bagels \$22

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WINE CELLAR

White Varietal

Bella Sera Moscato	\$29
Wente Ribierbank Riesling	\$34
Vineyard of Hershey Pinot Grigio	\$27
Tommasi Pinot Grigio	\$39
Ménage à Trois Chardonnay	\$35
Clos du Bois Chardonnay	\$38
NEW! Edna Valley Vineyard Sauvignon Blanc	\$30

Red Varietal

Alamos Malbec	\$28
Ménage à Trois Pinot Noir	\$34
Kendall Jackson Pinot Noir	\$35
Vineyard of Hershey Merlot	\$30
Clos du Bois Merlot	\$38
Greg Norman Shiraz	\$36
Sterling Cabernet Sauvignon	\$38

These wines are brought to your suite upon request.

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LIQUOR SELECTIONS



Vodka

Tito's Handmade Vodka	\$55
Grey Goose	\$60
Ketel One	\$50
Ketel One Citroen	\$50

Rum

Captain Morgan	\$35
Bacardi	\$30

Gin

Tanqueray	\$50
Beefeater	\$45

Tequila

Jose Cuervo	\$40
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Scotch

Chivas Regal	\$66
Dewar's	\$50

Bourbon

Maker's Mark	\$50
Jack Daniels	\$45
Jim Beam	\$45

Whiskey

Crown Royal	\$50
Canadian Club	\$50
Jameson Irish	\$50

Cordials

Amaretto Disaronno	\$50
Baileys Irish Cream	\$50

These liquors are brought to your suite upon request.

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BEVERAGES

The following items are stocked in your suite refrigerator and/or suite cabinets and will be billed on consumption.

Non-Alcoholic Beverages

Pepsi	\$2.55
Mountain Dew	\$2.55
Diet Pepsi	\$2.55
Mist Twist	\$2.55
Lipton Iced Tea	\$2.55
Schweppes Ginger Ale	\$2.55
Aquafina Water	\$2.55

Coffee and Tea

House Blend Coffee	\$2.55
French Vanilla Coffee	\$2.55
Vermont Decaf Coffee	\$2.55
English Tea	\$2.55
Hot Cocoa	\$2.55
Specialty Coffee	\$2.55

Domestic and Imported Beer

Yuengling Lager	\$4.75
Miller Lite	\$4.75
Corona	\$5.50
NEW! Victory Prima Pils	\$5.50
Labatt Blue	\$5.50
NEW! Stella Cidre	\$5.50
Coney Island Hard Root Beer	\$5.50
NEW! New Belgium Fat Tire	\$5.50
Specialty Beer	\$5.50

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