

2024

Florida Atlantic University Football Suite Menu



FLORIDA ATLANTIC UNIVERSITY

Dining Services

Welcome

FAU Football Suite Holders

Florida Atlantic University Dining Services welcomes you for another electrifying season of FAU Football action. Go Owls! As the world leader in our industry, we set the highest standards for the quality of services we provide, and the professional and ethical way we run our business. No matter what the event, our variety of menus and fan packages will certainly match any request or craving.

We thank you for allowing us to be a part of your experience at the FAU Stadium, and look forward to serving you this season.

FAU Football Home Schedule

Date	Opponent	Time
09/07/2024	Army West Point	12:00 p.m.
09/14/2024	FIU	6:00 p.m.
09/28/2024	Wagner	6:00 p.m.
10/12/2024	North Texas	TBA p.m.
11/01/2024	USF	7:30 p.m.
11/23/2024	Charlotte	TBA p.m.

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Miami Feast *package*

..... one order serves 20 people \$1,059

Bottomless Freshly Popped Popcorn

House-made fresh for the game tossed with sea salt.

Dip Trio

Homemade salsa, queso, and fresh guacamole served with fresh tortilla chips.

Bacon Caesar Salad

Romaine lettuce topped with shaved parmesan, homemade crouton, crispy bacon, and Caesar dressing.

Crab Cake Sliders

Served on a brioche bun with lettuce and tomato with remoulade sauce on the side.

Loaded Hot Dog Bar

Nathan's franks, diced onion, cheese sauce, pickled jalapenos, beef chili, and buns served with traditional condiments.

Classic Short Ribs

Boneless beef braised in a red wine sauce.

Three Cheese Mac & Cheese

Cellentani pasta tossed with mozzarella, cheddar, and American cheese sauce.

Assorted Dinner Rolls

Soft rolls served with marble butter.

Assorted Gourmet Cookies & Brownies

Freshly baked.



Home *package*

..... one order serves 20 people \$799

Bottomless Freshly Popped Popcorn

House-made fresh for the game tossed with sea salt.

Chips with Salsa

Fresh style tortilla chips served with a fresh homemade salsa.

Nathan's Hot Dogs

Grilled hot dogs served with traditional condiments & soft rolls.

Buffalo Chicken Sliders

Loaded up slider buns with Buffalo sauce-tossed chicken, melted Monterey Jack cheese, and creamy ranch slaw on the side.

Teriyaki Beef Skewer

Asian marinated grilled beef skewer.

Boneless Wings

Breaded chicken served with a sauce trio: BBQ, honey mustard, and ketchup.

Assorted Gourmet Cookies

Fresh baked variety of large cookies.



All American *package*

..... one order serves 20 people \$859

Bottomless Freshly Popped Popcorn

House-made popcorn tossed with sea salt.

Chips & Salsa

Fresh tortilla chips with homemade salsa.

Italian Chopped Salad

Romaine lettuce, salami, provolone, cherry tomato, marinated artichoke, olives, crispy chickpeas, served with Italian dressing.

Nathan's Hot Dogs

Served with traditional condiments and soft rolls.

Barbacoa Mini Quesadillas

Slow-cooked beef barbacoa with Monterey Jack cheese served with guacamole and cilantro crema.

Grilled Wings

Mesquite rubbed chicken wings served with smokey BBQ, and Buffalo sauce, accompanied with celery, carrots, ranch, and blue cheese.

Ice Cream Bars

Haagen-Dazs Bars.

Assorted Gourmet Cookies

Fresh baked variety of large cookies.



Food Menu

a la carte

Entrees

..... each order serves 12 people

Bottomless Freshly Popped Popcorn, \$65

House-made popcorn tossed with sea salt.

Chips with Salsa, \$75

Fresh style tortilla chips served with a French homemade salsa.

Artisan Cheese Board, \$165

Hand-cut cheeses served with dried fruit, local honey, and assorted crackers.

Chef's Garden Vegetable Crudit , \$105

Farmers market fresh vegetables with buttermilk ranch dressing.

Assorted Sushi Boat, \$315

Chef's selection of sushi rolls with wasabi, pickled ginger & soy sauce.

Bacon Romaine Salad, \$95

Romaine lettuce topped with shaved parmesan, homemade crouton, crispy bacon, and Caesar dressing.

Mediterranean Mezze Platter, \$185

Tabouleh, hummus, tzatziki sauce, marinated feta, marinate artichokes, Greek olives, fresh tomato, fresh artichoke, served with grilled pita bread.

Assorted Cold Sliders Board, \$125

Hawaiian ham & Swiss, rotisserie chicken salad, gouda cheese and portabella mushroom.

Soft Pretzel Bites, \$75

Soft salted German pretzel bites served with golden ale cheddar sauce.



Food Menu

a la carte

Entrees

..... each order serves 12 people

Buttermilk Chicken Tenders, \$165

Crispy battered chicken strips served with sriracha ranch & honey mustard.

Teriyaki Beef Skewers, \$185

Asian marinated grilled beef skewers.

Coconut Shrimp, \$225

Golden coconut crusted butterflied shrimp accompanied with sweet & spicy mango habanero sauce.

Buffalo Chicken Sliders, \$185

Loaded up slider buns with Buffalo sauce-tossed chicken, melted Monterey Jack cheese, and creamy ranch slaw on the side.

Nathan's Hot Dogs, \$105

Grilled hot dogs served with traditional condiments & soft rolls.

Third Pounder Burger, \$205

Grilled Angus beef, Cheddar cheese, signature sauce on a brioche bun.

Impossible Burger, \$215

Plant-based vegan burger with vegan Cheddar cheese & Kaiser rolls.

Plant Based Thai Meatballs \$185

Served with homemade BBQ sauce and slaw.

Kids Meal

..... \$25

Accompanied by fresh fruit, carrot & celery sticks with ranch dip & a granola bar.

Hot Dog | Chicken Tenders | Mac & Cheese

Food Menu

a la carte

Pizza

..... 8 slices per pizza

Three Cheese Pizza, \$35

Pressed pizza dough with roasted tomato sauce, Cheddar, Mozzarella & Parmesan cheese.

Classic Pepperoni Pizza, \$40

Pressed pizza dough with roasted tomato sauce, pepperoni, Cheddar & Mozzarella cheese.

Meat Lovers Pizza, \$40

Pressed pizza dough with roasted tomato sauce, Italian sausage, pepperoni, ham, bacon, & Mozzarella cheese.

Wild Mushroom, \$50

Pressed pizza dough with roasted tomato sauce, roasted mushrooms, Mozzarella, and Asiago cheese.

DESSERT

..... each order serves 12 people

Assorted Gourmet Cookies, \$95

Fresh baked chocolate chunk chip, oatmeal raisin & sugar.

Assorted Cupcakes, \$105

Chef's selection of assorted game day cupcakes.

Fabulous Choc-Chunk Brownie Bars, \$85

Triple chocolate chunk brownies with caramel sauce.

Luscious Lemon Bars, \$75

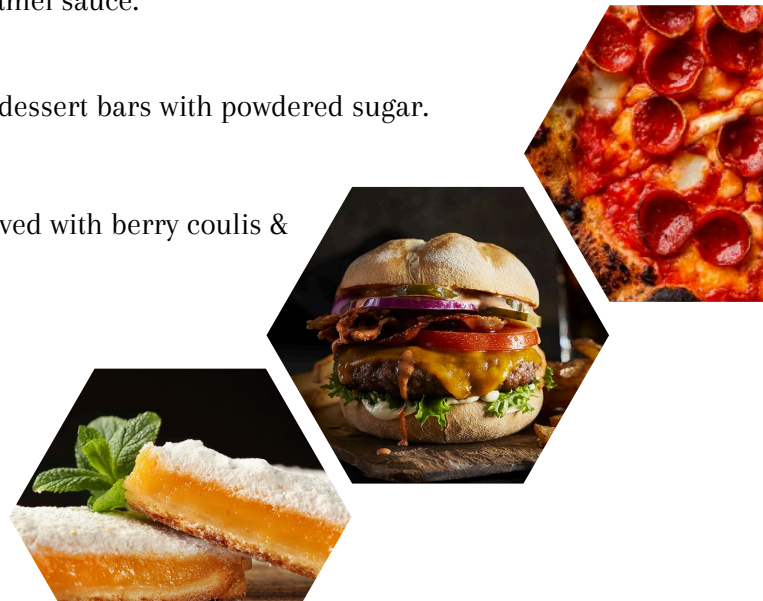
House-made Meyer lemon flavored sweet dessert bars with powdered sugar.

Creme Brûlée Cheesecake, \$115

Cheesecake topped with caramel crust served with berry coulis & whipped cream.

Ice Cream Bars, \$95

Haagen-Dazs Bars.



Beverage Menu

soda & beer

Soda

..... \$20 per six pack

Coke
Coke Zero
Diet Coke
Sprite
Sprite Zero
Tonic Water/Club Soda/Ginger Ale

Water & Juices

..... \$22 per six pack

Minute Maid Orange Juice
Minute Maid Apple Juice
Minute Maid Cranberry Juice
Dasani Water

Domestic Beer

..... \$36 per six pack

Bud Light
Michelob Ultra
O'Doul's Non Alcoholic Beer

Imported Beer

..... \$42 per six pack

Corona
Corona Premier
Modelo Especial

Premium Beer

..... \$50 per six pack

Islamorada Ale
Islamorada IPA
Crooked Palm Vodka Soda Hard Seltzer
Deep Eddy Vodka Soda Hard Seltzer

Beverage Menu

spirits

..... per bottle

Vodka

Deep Eddy	\$120
Islamorada	\$140
Tito's	\$150

Rum

Flor de Cana Silver	\$120
Flor de Cana Dark	\$120
Sailor Jerry Spiced	\$130
Islamorada	\$140
Brugal 1888 Aged Rum	\$160

Tequila

Jose Cuervo Silver	\$130
1800 Silver Tequila	\$160
Rock N Roll Silver	\$170
Rock N Roll Cristalino Anejo	\$220

Bourbon

Four Roses	\$120
Jack Daniels	\$120
Four Roses Single Barrel	\$170

Gin

Fords	\$120
Hendricks	\$150

Scotch

Famous Grouse	\$120
JW Black Label	\$150
The Macallan 12 Years	\$250

Beverage Menu

wine

..... per bottle

Cabernet Sauvignon

Francis Coppola, 2020 California	\$45
Director's Cut - Francis Ford Coppola, 2020	\$90
Black Stallion, 2021 Napa Valley	\$95
Louis Martini, 2018 Napa	\$180

Merlot

Francis Coppola, 2020 California	\$45
Bogle, 2019 California	\$50

Pinot Noir

Sterling, 2017 California	\$45
A by Acacia, 2019 California	\$60
Caliveda, 2021 California	\$60
Charles Woodson's Intercept, 2020 California	\$70
Director's Cut- Francis Ford Coppola, 2022	\$95

Malbec

Alamos, 2018 Argentina	\$45
Portillo, 2022 Argentina	\$50

Zinfandel

Bogle, 2018 California	\$45
Seghesio, 2016 Sonoma	\$70

Red Blend

19 Crimes, 2016 Australia	\$45
Sterling, 2016 West Coast	\$45

Beverage Menu

wine

..... per bottle

White Zinfandel and Rose

Beringer, 2017 Sonoma	\$40
Diora (Rose), 2022 California	\$60

Chardonnay

Francis Coppola, 2021 California	\$45
River Road, 2022 California	\$50
Alondra, 2018 California	\$55
BR Cohn, 2021 Russian River Valley	\$65

Sauvignon Blanc

Francis Coppola, 2021 California	\$45
Stoneleigh, 2023 New Zealand	\$55

Pinot Grigio

Francis Coppola, 2021 California	\$45
J Vineyards, 2018 California	\$65

Sparkling and Riesling

Francis Coppola - Prosecco, 2021 Italy	\$45
La Vostra - Prosecco, 2022 Italy	\$50
Schloss Vollrads- Riesling, 2021 Germany	\$75
Taittinger, Champagne, France	\$200

Policies & Procedures

Please see the below policies for any questions regarding our services. Thank you!

Staffing Needs

- Staff will be provided for a minimum of four (4) hours per event.
- Action stations & carving stations will require a chef for a fee of \$160
- If you request additional attendants please book and confirm with jgolds18@fau.edu

Food Safety

All food will be served at proper temperatures as required by the Florida Department of Health. Any leftover food remains the property of Chartwells to ensure that all food is handled properly and transported in the manner required by law.

Alcohol Policies

Alcoholic beverages may be served at your events upon satisfaction of state laws and university policies. State of Florida Law states that student funds of any kind CANNOT be used to pay for alcohol.

Alcohol Laws during Sporting Events

In accordance to state and federal laws, alcohol service must be suspended prior to the last hour of the sporting event. For our football games, that means alcohol will be locked down in the suites prior to the end of the 3rd quarter. Guests may continue finishing their beverages, but no more alcohol can be served after the 3rd quarter. Suite owners are also responsible for their guest and their behavior in the suites. It is illegal to serve alcohol to anyone under the age of 21. Suite owner can be held responsible for any legal action surrounding alcohol consumption of persons under the age of 21. Please drink responsibly.

To begin your suite order or for any additional information, please contact Jennifer Goldstein

Phone: (561) 297-3548 or email: jgolds18@fau.edu

