



BALTIMORE



# SUITE MENUS

**BG** BLACK & GOLD  
CATERING

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410-704-3480

[WWW.TOWSONU.CATERTRAX.COM](http://WWW.TOWSONU.CATERTRAX.COM)



## PACKAGES

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### 3

Crab Cake Sandwich with Tartar Sauce  
Hand-Breaded Chicken Tenders with Dipping Sauces  
Grilled Orange Balsamic Shrimp with Roasted Red Pepper Aioli  
Tortellini Pasta Salad with Grilled Vegetables  
Creamy Baked Spinach & Artichoke Dip with Crostini

### 36 3

Maryland Crab Dip with Crostini & Crackers  
Smoked Beef Brisket with Rolls  
BBQ Sauce & Horseradish Cream Sauce  
Chicken Tenders  
Vegetable Crudit  with Sour Cream Dip  
Mac & Cheese  
Coleslaw  
Chips  
Dill Pickle Spears



### 36 3

Grilled Shrimp with Tequila Lime Dip  
Chicken & Beef Fajitas  
Rice & Beans  
Warm Flour Tortillas  
Side Sour Cream, Grated Cheddar Cheese & Pico  
House-made Tortilla Chips with Salsa  
Southwestern Corn Salad - Corn Kernels, Black Beans, Cilantro and Bell Peppers, Romaine & Vinaigrette  
Cinnamon Crisps & Brownies

### 32

Fruit & Cheese Display with Dijon Mustard & Crackers  
Hearty Pulled Pork BBQ - Corn Dusted Kaisers  
Chicken Tenders with Honey Mustard & BBQ Dip  
Loaded Potato Skins  
Garden Salad with Side House Dressing  
Chips & Sour Cream Dip  
Dill Pickle Spears



## 27

All Beef Hotdogs  
1/3 Pound Grilled Hamburgers  
Buns & Rolls  
Veggie Burgers Upon Request  
Ketchup, Mustard, Relish & Mayo  
Lettuce, Tomato, Sliced Onion & Cheese Tray  
Old-Fashioned Potato Salad  
Macaroni Salad  
Kettle Cooked Chips  
Sliced Fruit Tray

### Hang Time \$27.49 per person

Baked Ziti  
Sweet Italian Sausage Bites with Peppers & Onions  
Eggplant Parmesan  
Garlic Breadsticks & Club Rolls  
Grilled Vegetables with Italian Meats & Cheeses  
Caesar Salad – Side Dressing

## 26 2

Deluxe Sandwich Platter  
Chicken Salad on 12-Grain Bread with Lettuce & Tomato  
Turkey, Bacon, & Cheddar with BBQ Ranch on Kaiser Roll  
Roast Beef with Pepper Jack & Sun-Dried Tomato Aioli on Onion Roll  
Shrimp Salad Wrap with Lettuce & Tomato  
Roasted Vegetable Wrap  
Hummus with Pita Chips & Veggie Sticks  
Caesar Pasta Salad  
Kettle Cooked Chips  
Dill Pickle Spears



## BUILD YOUR OWN FUN

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**7**

Corn & Black Bean Salsa, Pico de Gallo, Guacamole, Lettuce, Sour Cream & Salsa

**7**

Diced Tomato, Kalamata Olives, Roasted Red Pepper, Fresh Mint, Cherry Tomatoes, Feta & Toasted Flatbread



with Crostini & Crackers

Tomato with Toasted Bread Crisps

**7**

Cilantro-Lime Marinade, Skewered with Fresh Red Onion, Green Pepper & Red Pepper

**2**



**3**

with Honey Mustard & BBQ Dip

**23**

BBQ or Buffalo



**6**



## DESSERTS

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6

3

6

Chocolate, Pecan, Apple & Lemon

3

2

Strawberries, Bananas, Rice Crispy Treats, Marshmallows  
and Warm Chocolate Sauce

2

3



## BEVERAGES (PRICING BASED ON CONSUMPTION)

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Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist,  
Dr. Pepper, Bottled Water

Coors Light, Miller Light, Yuengling, Blue Moon

Cabernet, Merlot, Chardonnay, Pinot Grigio, Zinfandel

## GENERAL INFORMATION

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To ensure the best quality presentation & service, we ask that all orders (including special requests) be received by 5:00pm three [3] business days prior to each event. Orders placed after this time must be selected from the above GAME DAY MENU only.

Please place your advance order online through our web-based ordering system.

Orders placed in advance allow for a greater selection for you and your guests.

Please notify us as soon as possible of any cancellations. Orders cancelled at least forty-eight [48] hours prior to the event will not be charged.

- IT IS STRICTLY PROHIBITED TO BRING ANY FOOD AND BEVERAGE INTO THE SUITES FROM OUTSIDE OF THE ARENA. Towson University policy requires that Suite Holders and guests use Black & Gold Catering for food and beverage service in the suites.

Alcohol beverages may be obtained through Black & Gold Catering and cannot be otherwise brought into or removed from suites. No suite will be sold alcohol without a food purchase for that game. Alcohol may not be removed from the suites at the end of the game. Each suite holder is responsible for monitoring and controlling the service and consumption of alcohol within the suite. The University control officials and the suite attendants are authorized to enter the suite to check identification and to monitor alcohol consumption.

The contract holder will accept responsibility for the activities within the suite for that particular game. This person should make themselves known to the suite attendant.

The suites are open for guest to arrive [one] 1 hour prior to the game. Game day services begin [one] 1 hour prior to the game. Additional food and beverage orders may be placed with your suite attendant. Please note that on the day of the game, the only menu that you can order from will be the GAME DAY MENU. Suite attendants will be stationed outside of your suite throughout the game to ensure that everything is delivered and that any additional needs are met.

Invoices must be paid prior to the event. Game day orders are payable at the time the order is placed. Credit cards acceptable for payment: American Express, Discover, MasterCard and Visa.

Food and beverage are subject to a 6% sales tax.

