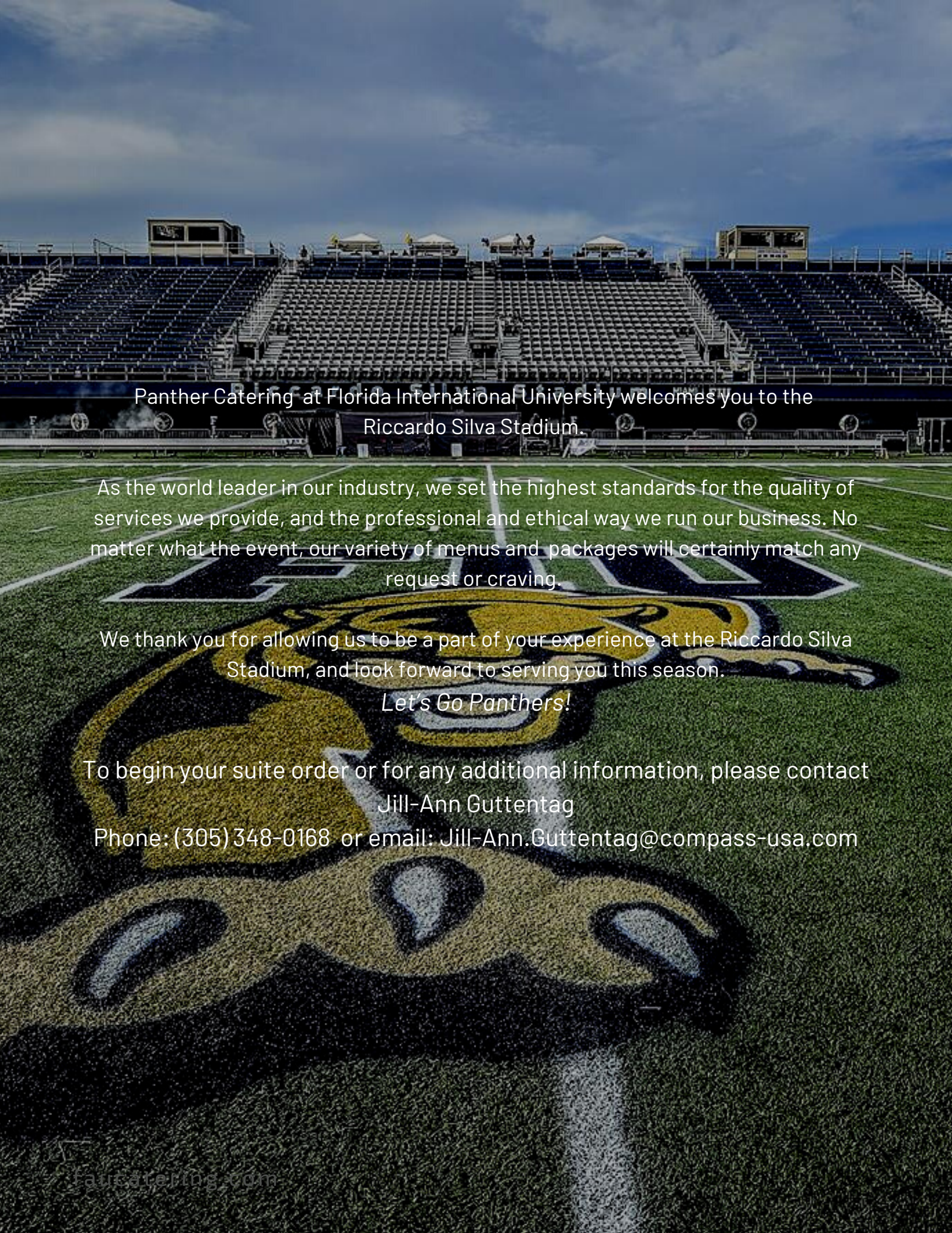




Welcome
TO THE
RICCARDO SILVE
STADIUM

A wide-angle photograph of the Riccardo Silva Stadium at Florida International University. The stadium is mostly empty, with rows of blue and white seats visible. The field is green with white yard lines. In the background, there are several press boxes and a cloudy sky.

Panther Catering at Florida International University welcomes you to the
Riccardo Silva Stadium.

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 packages will certainly match any request or craving.

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

Let's Go Panthers!

To begin your suite order or for any additional information, please contact
Jill-Ann Guttentag

Phone: (305) 348-0168 or email: Jill-Ann.Guttentag@compass-usa.com

CHEF'S GAME DAY SUITE PACKAGES

** Each suite package is designed to serve 12 people*

THE KICK-OFF 453.05

PARTY MIX

salty snack mix perfect for game day munchin'

KETTLE CHIPS & DIP

house made onion dip

GARDEN SALAD

mixed greens, sliced cucumber, cherry tomato, chopped carrots, ranch dressing

WING SAMPLER

jumbo chicken wings with three signature sauces: buffalo, mojo-lime, honey BBQ, served with bleu cheese dip, celery and carrots

HOT DOG BAR

all-beef hot dogs served with beef chili, chopped onions, shredded cheese

MAC & CHEESE

breadcrumbs

FRESH BAKED COOKIES

chocolate chip, oatmeal raisin, macadamia nut

THE 305 553.05

CARIBBEAN SALAD

lettuce, black beans, corn, tomatoes, tortilla strips, cilantro lime dressing

SALSA DUO

pico de gallo, pineapple salsa, plantain chips

MINI BEEF EMPANADAS

MINI CUBAN SANDWICHES

roast pork, sliced ham, swiss cheese, pickles, yellow mustard

MOJO CHICKEN

Cuban mojo-marinated boneless chicken, caramelized sweet onions

SWEET PLANTAINS

YUCCA CON MOJO

YELLOW RICE

INDIVIDUAL TRES LECHE

CHEF'S GAME DAY SUITE PACKAGES

THE STARTING LINEUP 583.05

** Each suite package is designed to serve 12 people*

CRANBERRY FETA BISTRO SALAD

baby spinach, feta cheese, cranberry, candied walnuts, raspberry vinaigrette

FRUIT & CHEESE PLATTER

seasonal sliced fruit, assorted cheese and crackers, fresh honey

DIP DUO

spinach and artichoke dip, buffalo chicken dip, tortilla chips

TUSCAN TURKEY CRAFT SANDWICH

turkey breast, apricot jam, arugula, heirloom tomatoes, served on ciabatta

BRAISED BEEF SHORT RIBS

slow cooked beef short ribs, red wine sauce

MASHED POTATOES

yukon gold potatoes, chives

GOURMET DESSERT BARS

lemon bar, apple orchard, coconut chocolate meltaway, chocolate pecan chunk

THE TOUCHDOWN 643.05

COBB SALAD

chopped greens, hard boiled egg, avocado, tomato, crisp bacon, blue cheese, red wine vinaigrette

INDIVIDUAL SHRIMP COCKTAIL

cocktail sauce

HARICOT VERT

green beans, lemon juice, pine nuts

MANGO COCONUT RICE

HERB-CRUSTED CHICKEN BREAST

lemon butter sauce

NY STRIP KABOB

sautéed peppers and onions, chimichurri

ASSORTED DESSERT SHOOTERS

key lime pie, chocolate mousse, strawberry shortcake

A LA CARTE MENU

** Each order is designed to serve 12 people*

APPETIZERS PRICED PER ORDER

POPCORN TRIO 72.00

traditional butter, caramel corn, cheesy cheddar, served in individual bags

KETTLE CHIPS 42.00

house made onion dip

SALSA DUO 48.00

pico de gallo, pineapple salsa, plantain chips

VEGETABLE CRUDITE 84.00

seasonal vegetable with ranch dressing

FRUIT & CHEESE PLATTER 110.00

seasonal sliced fruit, assorted cheese and cracker, fresh honey

SHRIMP COCKTAIL 160.00

jumbo shrimp served with lemon wedges and cocktail sauce

MEZZE SPREADS 90.00

crisp vegetables & pita chips, yellow lentil hummus, classic hummus, babaganoush

CHARCUTERIE BOARD 125.00

assorted cured meats, shaved parmesan, mozzarella, red pepper, eggplant and artichokes, crostini

WING SAMPLER 92.00

jumbo chicken wings with three signature sauces: buffalo, mojo-lime, honey BBQ, served with blue cheese dip, celery and carrots

DIP DUO 92.00

spinach & artichoke dip, buffalo chicken dip, tortilla chips

MAC & CHEESE BITES 92.00

ranch dip

MINI CHICKEN AND CHEESE QUESADILLAS 95.00

sour cream

MINI BEEF EMPANADAS 82.00

COCONUT SHRIMP 150.00

pineapple salsa

PIGS IN A BLANKET 65.00

chef-crafted mustard

SALADS PRICED PER ORDER

CHICKEN CAESAR SALAD 95.00

romaine lettuce, croutons, shaved parmesan, caesar dressing

MEDITERRANEAN GRAIN 110.00

arugula, quinoa, eggplant, squash, zucchini, sliced onions, feta cheese

SUB PLATTERS PRICED PER ORDER

CUBAN SANDWICHES 110.00

cuban bread with ham, pork, mustard, swiss cheese, and pickles

ITALIAN SUB 105.00

Italian meats, lettuce, onion, tomato, pepperoncini and mozzarella cheese with garlic aioli

A LA CARTE MENU

ENTRÉES PRICE PER ORDER

HOT DOGS 110.00

All natural beef hot dogs on fresh rolls served with sauerkraut, ketchup, and mustard

HAMBURGERS 120.00

grilled hamburgers, lettuce, tomato, onion, sliced cheese, fresh bread

TACO BAR 163.00

ground beef, shredded chicken, cilantro rice, black beans, shredded cheese, sour cream, chopped tomatoes, lime wedges, flour tortillas

CHICKEN STIR FRY 115.00

fried rice, chopped carrots and onions, broccoli, soy sauce

SIDES PRICED PER ORDER

BLACK BEANS AND RICE 84.00

MAC & CHEESE 65.00

MASHED POTATOES 54.00

load it up! Add bacon, cheese and scallions for 18.00

ROASTED FINGERLING POTATOES 73.00

POTATO SALAD 36.00

MACARONI SALAD 36.00

DESSERTS PRICED PER ORDER

GOURMET COOKIES 42.00

FUDGE BROWNIES 64.00

ASSORTED DESSERT BARS 84.00

BLUE AND GOLD CANDY BOWL 25.00

BEVERAGE MENU

Non-alcoholic beverages and beer are priced per 6-pack. Wine and Spirits are priced per bottle.

BEER

BUDWEISER 17.99
BUD LIGHT 17.99
CORONA EXTRA 23.99
FUNKY BUDDHA 28.99
FUNKY BUDDHA HOP GUN IPA 28.99
HEINEKEN 28.99
LA RUBIA 32.99
MICHELOB ULTRA 19.99
STELLA ARTOIS 23.99
YUENGLING TRADITIONAL LAGER 18.99

WINE

MEZZACORONA - Pinot Grigio, 25.99
KIM CRAWFORD - Sauvignon Blanc, 33.99
LA CREMA - Chardonnay, 28.99
JOSH CELLARS - Cabernet Sauvignon, 31.99
MEIOMI - Pinot Noir, 35.99

SPIRITS

GREY GOOSE - 750ml, 108.99
TITO'S HANDMADE VODKA - 750ml, 68.99
BACARDI RUM SUPERIOR WHITE - 750ml, 45.99
JOSE CUERVO TEQUILA - 750ml, 68.99
PATRON TEQUILA SILVER - 750 ml, 108.99
BEEFEATERS GIN - 750ml, 68.99
JACK DANIELS BLACK - 750ml, 101.99
JOHNNY WALKER BLACK LABEL - 1 liter, 140.99

NON-ALCOHOLIC BEVERAGES

PEPSI 15.00
DIET PEPSI 15.00
SIERRA MIST 15.00
GINGER ALE 15.00
TONIC WATER 16.00
CLUB SODA 16.00
BRISK ICED TEA 18.00
ORANGE JUICE 18.00
APPLE JUICE 18.00
CRANBERRY JUICE 18.00
AQUAFINA WATER 16.00

