



Welcome

TO THE PITBULL STADIUM



PANTHER CATERING



Welcome

FIU Football Suite Holders

Panther Catering welcomes you to another thrilling season of FIU Football. Go Panthers!

We're proud to deliver top-quality service and fan-favorite menus to make your game day unforgettable. From snacks to full meals, we've got something to satisfy every craving.

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

FIU Football Home Schedule

<i>Game Date</i>	<i>Opponent</i>	<i>Order deadline</i>
August 29	Bethune-Cookman	Tue, August 26
September 13	Florida Atlantic	Tue, September 9
September 20	Delaware	Tue, September 16
October 21	Kennesaw State	Wed, October 15
November 15	Liberty	Tue, November 11
November 22	Jacksonville State	Tue, November 18





The kick-off package

..... each package serves 20 people - \$24.99 per additional guest \$835.99

Housemade Kettle Chips

Served with Caramelized Onion Dip

BBQ Meatballs

Crispy Fried Chicken Wings

Tossed with Buffalo Sauce, Served with Celery Sticks, Carrots and, Ranch Dressing

All-Beef Hot Dogs

Fresh Rolls, Ketchup, Mustard

Macaroni & Cheese

Creamy Cheese Blend, Toasted Breadcrumbs

Assorted Cookies

Red Velvet and Chocolate Chunk M&M

The MR. 305 package

..... each package serves 20 people - \$29.99 per additional guest \$1,079.99

Summer Latin Salad

Tomato, Cucumber, Red Onion, Mango, Chopped Romaine and, Cilantro Lime Vinaigrette

Mini Medianoche Sandwich

Slow-Cooked Marinated Pork, Ham, Cheese, Pickles, and Mustard on Sweet Bread

Chicken Vaca Frita

Shredded Chicken with Onions, Mojo, Lemon, and Garlic

Sweet Plantains

Thinly Sliced Plantains, Fried and Seasoned with Brown Sugar

Arroz Moros

Traditional Cuban Rice and Black Beans

Tres Leches Shooters

Classic Cuban Dessert with Three Milks, Served Individually



The Touchdown package

..... each package serves 20 people - \$29.99 per additional guest \$1,188.99

Corn Esquites Shooters

Mexican Street Corn Salad with Garlic Mayo, Lime Juice, Cotija Cheese, Cilantro and, Chili Powder

Chili Lime Chicken Quesadilla

Chili Lime Roasted Chicken Mixed with Shredded Cheese in a Warm Tortilla

Mexican Rice

Rice Simmered in Tomato-Infused Broth

Touchdown Taco Bar

Get the Party Started with Build Your Own Tacos! Choice of Chicken or Carne Asada Flank Steak Tacos. Served with Pico de Gallo, Shredded Lettuce, Shredded Cheese and Sour Cream

Cinnamon Churros

Served with Caramel Sauce

The end zone package

..... each package serves 20 people - \$29.99 per additional guest \$1,279.99

Dip Trio

Buffalo Chicken Dip, Louisiana Crab Dip, and Spinach Artichoke Dip, Served with Sea Salt Tortilla Chips

Chicken Wing Duo

Mango Habanero and Garlic Parmesan Crispy Chicken Wings, Served with Celery Sticks, Carrots and Ranch Dressing

Smoked Brisket Sliders

Slow Roasted Brisket Served on Mini Brioche Buns with Pickled Onions, House-Made BBQ Sauce, and Horseradish Aioli

Cilantro Lime Slaw

Shredded Green and Purple Cabbage with Carrots, Fresh Cilantro, and Lime Vinaigrette

Potato Salad

Classic Chilled Potato Salad Tossed in Seasoned Dressing

Bread Pudding Bites

Served with Caramel Sauce

The panther paw package

..... each package serves 20 people - \$34.99 per additional guest \$1,316.99

Wedge Salad

Iceberg Wedge, Bleu Cheese, Bacon, Tomato, Onions, and Avocado Ranch Dressing

Fruit & Cheese Board

Assorted Cheeses, Seasonal Fruit, Housemade Crostini, and Honey

Pigs in a Blanket

Bite-sized cocktail sausages baked in a flaky pastry wrap.

Korean Braised Beef Short Ribs

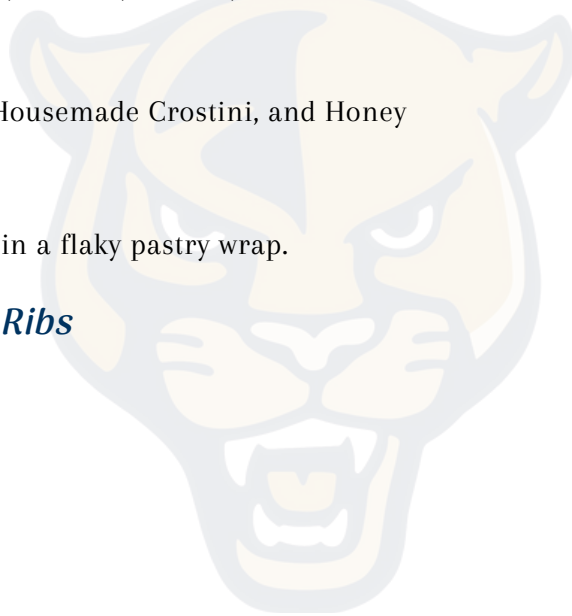
Bok Choy, Crispy Wonton Strips

Creamy Mashed Potatoes

Yukon Gold Potatoes, Scallions

Chocolate Chip Brownies

Rich, fudgy chocolate chip brownies, baked to perfection





Food Menu a la carte

Appetizers

..... each order serve 20 people -

Roasted Garlic Hummus *, \$59.99

Served with grilled naan bread

Housemade Kettle Chips *, \$75.99

Served with Caramelized Onion Dip

Plantain Strips *, \$75.99

Served with Cilantro Garlic Aioli

Popcorn Trio, \$120.99

Traditional Butter, Caramel Corn, Cheesy Cheddar, Individually Bagged

Fruit & Cheese Platter, \$193.99

Assorted Cheeses, Seasonal Fruit, Housemade Crostini, and Honey

Charcuterie Board, \$283.99

Artisan Cured Meats, Assorted Cheese, and Dried Fruit with Housemade Crostini

Tropical Shrimp Ceviche, \$315.99

With Coconut Milk

Salad

..... each order serve 20 people -

Garden Salad *, \$59.99

Tomato, Carrots, Cucumber, Cheddar Cheese, and Ranch Dressing

Tri-Color Pasta Salad, \$64.99

Rotini Pasta, Black Olives, Cherry Tomatoes, Red Onion, Basil, Olive Oil, and Balsamic Dressing

Caesar Salad, \$70.99

Chopped Romaine, Shaved Parmesan Cheese, Croutons, and Caesar Dressing

all suite orders must reach \$450 minimum

***AVAILABLE TO ORDER GAME DAY - WHILE SUPPLIES LAST**



Food Menu a la carte

Bites

..... each order serves 20 people -

Mozzarella Sticks * \$99.99

Served with Marinara Sauce

Mini Medianoche Sandwiches, \$115.99

Slow-Cooked Marinated Pork, Ham, Cheese, Pickles, and Mustard on Sweet Bread

Angus Beef Sliders * \$159.99

Crispy Bacon, Sliced Cheddar Cheese, and Spicy Ketchup

Fried Chicken Sandwiches* \$199.99

Served with Pickles, Tomatoes, Lettuce, and Ranch

Caramelized Mushroom and Mozzarella Flatbread \$76.99

Caramelized shiitake mushrooms, topped with mozzarella cheese.

Chicken, Bacon, and Smoked Gouda Flatbread \$93.99

Grilled Chicken, bacon bits topped with smoked gouda cheese

Hot Honey, Soppressata, and Ricotta Flatbread \$99.99

Grilled chicken and bacon bits topped with smoked Gouda cheese

Dessert

..... each order serves 20 people -

Assorted Cookies * \$73.99

Red Velvet and Chocolate Chunk M&M

Key Lime Pie \$149.99

Served Individually

Desserts Shooters \$190.99

Chocolate, Passion Fruit, Tres Leches

Ice Cream \$233.99

Sandwich cookies and cream, sandwich vanilla, gelato pistachio, cone vanilla chip

***AVAILABLE TO ORDER GAME DAY - WHILE SUPPLIES LAST**

Beverage Menu

soda & beer

..... per six pack

Non- Alcoholic

Soda \$17.99

Coke, Coke Zero, Diet Coke, Sprite & Ginger Ale

Water \$18.99

Dasani, Tonic Water & Club Soda

Juice \$20.99

Minute Maid Orange Juice & Minute Made Cranberry Juice

Beer

Domestic \$20.99

Michelob ULTRA

Imported \$25.99

Stella Artois



Beverage Menu

wine & spirits

..... per bottle

Wine

Bogle Pinot Grigio, \$26.99

California

Bogle Merlot, \$26.99

California

Zonin Prosecco, \$28.99

Italy

Bonterra Chardonnay, \$29.99

California

Bonterra Cabernet Sauvignon, \$32.99

California

Bonterra Sauvignon Blanc, \$34.99

California

Bogle Pinot Noir, \$36.99

California

Spirits

Bacardi Rum Superior White, \$51.99

750ml.

Tito's Handmade Vodka, \$74.99

750ml

Jose Cuervo Tequila, \$74.99

750ml

Beefeater Gin, \$74.99

750ml

Jack Daniel's Black, \$107.99

750ml

Patrón Tequila, \$114.99

750ml

Grey Goose Vodka, \$114.99

750ml

Johnny Walker Black Label, \$146.99

1 Liter





PANTHER CATERING

