



SAVOR...

SUITE MENU

The Dow EventCenter

● SNACKS ● COLD STARTERS ● HOT STARTERS ● BETWEEN THE BREADS ● PIZZA ● SALADS ● ENTRÉE SELECTIONS ● SWEETS ● REFRESH ● SUITE INFORMATION ●



Snacks

All items serve 10-12 guests unless otherwise specified.
Highlighted Items showcase our local selections.
• Available for Event Day Ordering

Traditional Chex Mix •

Zesty Snack Mix Made with Crunchy Breadsticks, Pretzels and Rye Chips 20

Sabra Hummus Dip

Served with Pretzels 30

Kettle Cooked Chips •

Served with French Onion Dip 25

Tortilla Chips •

Served with Fresh Pico de Gallo & Cumin Cream 20

Bottomless Popcorn •

Fresh popped and never runs out 25



Cold Starters

All items serve 10-12 guests unless otherwise specified.
Highlighted Items showcase our local selections.

• Available for Event Day Ordering

Mexican Layer Dip

Layers of Refried Beans, Diced Tomatoes, Sour Cream, Guacamole, a Blend of Cheeses, chopped Green Onions, and Black Olives. Served with Tortilla Chips. 45

Mozzarella Bruschetta

House Made Bruschetta served with Toast Points 65

Market Fresh Fruit •

Artistically displayed Seasonal Fresh Cut Fruit 72

Artisan Cheese Board •

Fine selection of Local Cheeses, Toasted Breads and Crackers 65

Charcuterie Display •

Cured and Smoked Meats, Pickled Vegetables, Cheese, Condiments and Toast Points 110

Farmers Market Crudité •

Fresh cut Garden Vegetables and Herb-Ranch Dressing 60

Jumbo Shrimp Cocktail •

Served with House-made Cocktail Sauce and Lemon Wedges 100



Hot Starters

All items serve 10-12 guests unless otherwise specified.
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• Available for Event Day Ordering

Beer Batter Fried Mozzarella Sticks •

Served with Marinara Sauce 90

Jalapeño Poppers

Jalapeño stuffed with Cream Cheese and served with
Spicy Sour Cream and Ranch Dips 80

NEW Home-style Chicken Tenders •

Crispy Tenders served with Honey Mustard, Ranch
and BBQ Dipping Sauces 70

Chicken Wings •

Traditional Naked Wings fried golden crisp, tossed in
choice of sauce: Buffalo, BBQ, Sweet Chili, Garlic Parmesan
or Cajun Dry Rub. Served with Carrots, Celery and Bleu Cheese
Dipping Sauce 100

Coney Dog Dippers

Bite-size All-Beef Hot Dogs wrapped in Puff Pastry served with
Saginaw-style Coney Dog Sauce, Cheese Sauce, Mustard and
Ketchup 85

[MORE HOT STARTERS }](#)



Hot Starters

All items serve 10-12 guests unless otherwise specified.
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• Available for Event Day Ordering

Soft Pretzels •

Bavarian style served with Mustard and Warm Craft Beer Cheese Dipping Sauces 55

Potato Skins •

Oven roasted Idaho Potato Skins, Melted Aged Cheddar Cheese, Smoked Bacon Bits and Fresh Green Onions served with Sour Cream and Ranch Dressing 90

Spinach Artichoke Dip •

A warm and creamy combination of Braised Artichokes and Baby Spinach with blend of Italian Cheeses served with Pita Chips 70

Sampler Platter •

A selection of Home-style Chicken Tenders, Potato Skins, Fried Mozzarella Sticks, Jalapeno Poppers and all the Dips and Sauces you can handle! 95



Between the Breads

All items serve 10-12 guests unless otherwise specified.
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HOT

Chicken & Waffle Sliders

Fried Chicken Tender with a Waffle served with Michigan Maple Syrup on the side 100

Pulled Pork Sliders •

Smoked Pulled Pork, Sliced Cheese and Dill Pickle Chips 90

Gourmet Burger & Hot Dog Bar •

Angus Beef Burgers and All-Beef Hot Dogs served on Fresh Buns with Diced and Caramelized Onions, Pepper Relish, Smoked Bacon, Aged Cheddar Cheese, Mustard, Ketchup and Mayonaise for topping 120

Sliced Beef Brisket

Smoked low and slow served with BBQ Sauce, Dill Pickle Chips and Sweet Mini Rolls 120



Between the Breads

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COLD

The Spirit Sub •

Smoked Ham, Turkey, Roast Beef, Provolone Cheese, Lettuce, Tomato, Mayo, Mustard on a Hearty Italian Loaf, cut and ready for game day 85

Italian Super Sub

Smoked ham, Genoa Salami, Prosciutto, Giardiniera and House Italian dressing 95

Chicken Caesar Wraps •

Grilled Chicken, Romaine, Shredded Parmesan, Caesar Dressing, Flour Tortilla 70

Chicken Club

Grilled Chicken, Smoked Bacon, Lettuce, Tomato and Avocado Mayonnaise 75



Pizza

Highlighted Items showcase our local selections.

• Available for Event Day Ordering

Jets Cheese Pizza •

Ten Cut Jets Pizza 20

Jets Pepperoni Pizza •

Ten Cut Jets Pizza 20

Jets Vegetable Pizza •

Ten Cut Jets Pizza 20



Salads

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Chef Salad

Chopped Romaine Lettuce, Bacon, Ham, Turkey, Carrots, Red Onions, Tomato's Cheese, served with Assorted Dressings 100

Garden House

BabyField Greens, Tomato, Sliced Red Onion, Cucumbers, Herbed Croutons, House-made Balsamic Vinaigrette 60

Caesar

Romaine, Shaved Parmesan, Herbed Croutons, Caesar Dressing 75



Entrée Selections

All items serve 10-12 guests unless otherwise specified.
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Pork BBQ Ribs

Slow Roasted Pork Ribs Glazed with Sweet Baby Rays BBQ Sauce served with California Vegetables, Baby Roasted Potatoes, Fresh Rolls and Butter 170

Taco Bar

Seasoned Beef and Chicken, Cheesy Refried Beans, Seasoned Rice, Shredded Cheese, Guacamole, Pico de Galo, Lettuce, Sour Cream, Diced Tomatoes, Salsa, Tortilla Chips, and Hot Sauce 200

Any Day Fish Fry

Batter Dipped & Deep Fried Atlantic Cod with Seasoned Waffle Fries and Homestyle Coleslaw, Tartar Sauce, Hot Sauce, and Lemon Wedge 200

Flank Steak

Seared Flank Steak with Horseradish Cream Sauce and Chimichurri Sauce on the side. Served with Seasoned Red Skinned Potatoes, Seasonal Chefs Choice Vegetable, Hearty Style Dinner Rolls and Butter 235



Sweets

All items serve 10-12 guests unless otherwise specified.
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• Available for Event Day Ordering

Gourmet Cookies •

Housemade, served by the dozen 20

Triple-Chocolate Brownies •

Creamy and delicious, served by the dozen 22

Candy Land •

Plain and Peanut M&M's, Skittles and Twizzlers 40

Assorted Candy Station •

Assortment of Gummy Bears, Chocolate covered Peanuts,
Chocolate covered Rations, Peanut Butter Cups,
Candy Mints 60



Refresh

• Available for Event Day Ordering

Soft Drinks •

6 Pack: Pepsi, Diet Pepsi, Twist Mist, Mountain Dew, Ginger Ale, Root Beer, Orange Crush, Brisk Lemonade 21

Aquafina Water

6 Pack 21

Domestic Beer •

6 Pack: Budweiser, Bud Light, Coors Light, Miller Lite 36

Premium Domestic Beer •

6 Pack: Labatt Blue, Michelob Ultra 36

Import Beer •

6 Pack: Corona, Heineken 36

4 Pack: Stella Artois 36

Craft Beer •

6 Pack: Bell's Two Hearted IPA, Founder's All Day IPA 42

Mike's Harder Flavors •

6 Pack: Mike's Harder Lemonade, Mike's BBlack Cherry 42

Smirnoff Ice Flavors

4 Pack: Smirnoff Ice Smash Strawberry/Lemon 26

Spiked Seltzer

6 Pack: Whiteclaw Assorted 42

Party Pack •

6 Pack of Michigan Craft Beers 45

MORE REFRESH }



WHITES

Long Lake Riesling
25

Canyon Road Chardonnay
20

Canyon Road Pinot Grigio
20

Canyon Road Moscato
20

Canyon Road Sauvignon Blanc
20

Canyon Road White Zinfandel
20

*Specialty wines and champagne can be ordered
seven (7) days in advance of game day.*

ROSÉ

St. Julian's Social Butterfly
25

REDS

St. Julian's Founders Red
20

Canyon Road Cabernet Sauvignon
20

Canyon Road Merlot
20

Canyon Road Pinot Noir
20

MORE REFRESH }



VODKA

Grey Goose
60

Ketel One
40

Tito's
40

Martini Station
Dry Vermouth,
Assorted Stuffed
Olives, Lemon Twists,
Ice, Shaker, Martini
Glasses 55

GIN

Tanqueray
60

Bombay Sapphire
40

New Amsterdam
40

Martini Station
Dry Vermouth,
Assorted Stuffed
Olives, Lemon Twists,
Ice, Shaker, Martini
Glasses 55

RUM

Bacardi Superior
40

Captain Morgan
Spiced Rum
40

Cruzan Aged Light
40

Mojito Station
Sugar, Lime Juice,
Soda Water, Fresh
Mint Leaves, Ice,
Glasses, Straws 55

TEQUILA

Patron Silver
70

Camarena Silver
Tequila
40

Sauza Extra Gold
40

Margarita Station
Orange Liqueur, Lime
Juice, Salt Plate,
Sliced Limes, Ice,
Glasses 45

WHISKEY

Jameson
60

Crown Royal
60

Crown Royal
Regal Apple
60

Canadian Club
40

Jim Beam
40

Manhattan Station
Sweet Vermouth,
Aromatic Bitters,
Maraschino Cherry's,
Strainer, Ice, Cocktail
Glasses 65

BOURBON

Maker's Mark
60

Jack Daniels
40

Red Stag
40

**Old Fashioned
Station**
Sugar, Muddler,
Aromatic Bitters,
Orange Twists, Ice,
Glasses 65

SCOTCH

Johnnie Walker Black
70

Dewar's White Label
60

COGNAC

Hennessy VS
70

Courvoisier
60

CORDIALS

DiSaronna Amaretto
60

Kahlúa
40

MIXERS

Included with Liquor
Bloody Mary Mix
Tonic Water
Soda Water
Cranberry Juice
Orange Juice
Sweet & Sour Mix
Pepsi Products
Olives
Lemons/Limes/
Cherries

*Note: Bottle of alcohol is not included with each
cocktail station and must be purchased separately.*

MORE REFRESH }



Batch Cocktails

Served in 90 oz glass pitcher, serves 6-8 guests.

Outlaw Lemonade

Lemon Simple Syrup, Lemon Juice, Jim Beam and Water 50

Strawberry Basil Ritas

Limeade, Water, Suaza Silver Tequila, Sliced Strawberries and Basil 60

Pineapple Rum Punch

Pineapple, Simple Syrup, Cruzan Rum, Lemon Juice, Sparkling Water 60

Eyes Wide Shut

Jim Beam Red Stag, Crown Royal, Amaretto, Orange Juice, Pineapple Juice, Cranberry Juice, Grenadine, Orange Slices, Maraschino Cherries 75

Spiked Sweet Tea

Tea, Sugar, Water, Makers Mark, Sliced Lemon 50



Suite Information

Advance Ordering

Food and beverage orders may be placed with our suite catering manager by calling (939) 759-1320, during daily business hours from 9 am to 4 pm. On event days, our staff will be available to assist you from 9 am until the conclusion of the event. To avoid confusion, please specify suite number, suite owner, date and time of the event for which you are ordering, as well as the name and phone number of the party placing the order. We encourage you to appoint one person to place all orders to develop more effective communications and to avoid duplication of orders. To ensure that SAVOR will satisfy all of your food and beverage requirements, we request that you place your orders by 12 Noon, two (2) day prior to the event. Example: Thursday for Friday, Friday for Saturday, Sunday, and Monday, etc. Any orders placed after this time can only be ordered from the Event Day Menu.

Event Day Menu

A separate event day menu is provided in each suite for your review. Orders may be placed with your suite attendant. Event day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre event order, not to replace it. Please allow 45 minutes for event day orders. Event day ordering will conclude at the start of the 3rd Period. Your cooperation is sincerely appreciated.

[MORE SUITE INFORMATION }](#)

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Personalized Services

On event days, a suite attendant will be assigned to your luxury suite. The attendant is there to take your food and beverage orders, and assist in your suite experience. These attendants are responsible for a group of suites.

If you desire a dedicated suite attendant or bartender to remain exclusively in your suite for an event, please contact the Main Office at (939) 759-1320. Please allow 5 days notification to ensure your request can be accommodated.

Payment Procedures

Information provided upon placement of your order determines the payment method for each suite. All suite holders will receive a computer generated check at the conclusion of each event. A credit card of Visa, Mastercard, Discover, or American Express must be provided with your order to be processed. For your convenience, a credit card number and list of authorized signers can be placed on file in our premium seating office and used to settle your bill for future events. Please notify the Main Office at (939) 759-1320 if you would like to complete this form.

Administration Charges and Taxes

All food and beverage charges are subject to a 20 percent (20%) Administrative Fee. 50 percent (50%) of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 50 percent (50%) is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees.

Cancellations

Should you need to cancel your event order, please contact the Main Office at (939) 759-1320. If your cancellation request is made at least 24 hours prior to the event, you will incur no charges. If the request is not made within the 24-hour minimum, a 50% charge will be assessed on food and beverage invoices and 100% of the attendant fee.

Alcoholic Beverages

SMG Food and Beverage LLC, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the State of Michigan. Therefore, in compliance with these laws, all alcoholic beverages must be supplied by SAVOR. Alcoholic beverages are not permitted to be brought into or out of the DOW Event Center.

Michigan State Law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite.

Pre-ordered alcohol will be put in your suite prior to your arrival. Any left over beverages from the event will be locked up and must stay in the suite for future events.

Contact Us

Catering and Suite Sales: (939) 759-1320 . We look forward to serving you at the DOW Event Center.