

MALOOF SPORTS & ENTERTAINMENT *CATERING MENUS*



Malooof Sports & Entertainment
is committed to delivering the highest quality of products
and creating the ultimate experience in
legendary service.

MS&ECATERING

PRIVATE PARTY GUIDELINES

Arco Arena has a variety of meeting and banquet space for 25 to 500 people.

GUARANTEE:

It is a requirement that the catering office be notified of the exact number of attendees by noon, five working days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. If no guarantee number is received by the Catering office we will consider your minimum guarantee, given at the time your event was booked, as the final guarantee.

PAYMENT OF EVENTS:

Large events, over 75 people or more, will require a non-refundable deposit at the signing of the catering contract. The balance due for each event will be due in advance by check or a credit card authorization form may be filled out to guarantee payment at end of the event. We accept American Express, Mastercard and Visa.

LINEN:

The arena will provide white linens. Any special requirements for linen not within our inventory will be at the client's expense.

SET-UP FEES:

Outdoor banquets as well as events with extensive room set-up requirements, will be subject to additional labor charges. These charges will be quoted on an individual basis.

TIME FRAME:

If the duration of your event surpasses the contracted time frame, additional charges may apply. We reserve the right not to extend alcohol service beyond your scheduled time frame.

BOOKING A ROOM:

Due to the nature of our business, events to be held during the holidays and during prime time (5pm... to midnight) are usually not confirmed until four weeks out from the desired event date. Please call us to determine the feasibility of your event before looking elsewhere!!

ROOM RENTAL:

\$500.00 room rental will be waived for parties that exceed \$2,500.00 or more in food and beverages sales.

PRICING:

An 18% Graduity and 7.75% Sales Tax will be added to all Catering Charges.

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BREAKFAST MENU

CONTINENTAL BREAKFAST

Orange, cranberry and apple juices, assorted pastries, muffins & scones, and fresh brewed coffee and tea

\$8.95

Add Fresh Fruit Salad - \$1.95 per person

THE ROYAL BUFFET

(Minimum of 25 people)

BREAKFAST BUFFET

Assorted pastries, muffins & scones

Fresh fruit salad

Scrambled eggs

Breakfast potatoes

Bacon and sausage

Fresh brewed coffee, tea and assorted juice

\$15.95 per person

Add any of the following to excite your breakfast menu:

ASSORTED BAGELS AND CREAM CHEESE	\$2.00 per person
CINNAMON FRENCH TOAST	\$2.00 per person
BISCUITS AND GRAVY	\$2.00 per person
BREAKFAST HAM	\$1.75 per person
BREAKFAST BURRITOS	\$3.00 per person
ASSORTED COLD CEREALS CUPS	\$2.25 per person
ASSORTED YOGURTS	\$1.50 each
HAM & CHEESE CROISSANTS	\$3.95 per person
CHEESE, SAUSAGE OR HAM BISCUITS	\$1.95 each

Prices DO NOT include tax and gratuity

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THE ROYAL DELI LUNCH BUFFET

(Minimum 25 people)

Garden salad

Pasta salad

Potato chips

Assorted deli meats and cheeses

Lettuce, tomatoes, onions, pickles and all the condiments

Assorted breads and rolls

Assorted cookies (2 per person)

\$16.25 per person

Add fresh fruit salad - \$1.95 per person

Add homemade soup - \$1.95 per person

PREMIUM DELI BUFFET

(Minimum 25 people)

Garden salad

Grilled vegetable salad

Potato Chips

Pre-made Assorted Sandwich Platter to Include:

Turkey wrap with avocado, havarti cheese, roasted peppers, and sweet aioli

Flank steak wrap with mushrooms, onions, tomatoes and a chipotle spread

Tuna salad with lettuce and tomato on a croissant

Marinated grilled chicken with lettuce, tomatoes and cheddar on a roll

Assorted cookies and chocolate brownies

\$18.75 per person

Prices DO NOT include tax and gratuity

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TACO SALAD BAR

(Minimum 25 people, Maximum 100)

Black bean and corn salad
Taco salad shells
Lettuce, cheese, olives, jalapenos, guacamole,
Salsa, and sour cream
Ground beef with taco seasoning
Refried beans and spanish rice
Assorted appropriate salad dressings
Assorted cookies (2 per person)
\$15.95 per person

BOXED LUNCHES

All boxed lunches come with chips, a gourmet cookie, and individual condiments.
Sandwiches made with lettuce, tomato and cheese.

SANDWICH CHOICES

Tuna salad or Chicken salad
Grilled chicken
Honey - roasted ham
Roast beef
Oven-roasted turkey
Vegetarian (Grilled Vegetables & Feta Cheese)
\$10.50 per person

BREAD CHOICES

Hearty white
Hearty wheat
Hoagie Roll
Sourdough
Croissant
Potato Bread

UPGRADES

Turkey wrap with avocado, havarti cheese, roasted peppers, and sweet aioli
Flank steak wrap with mushrooms, onions, tomatoes and a chipotle spread
Chicken caesar salad wrap
\$2.00 per person

ADDITIONS

Pasta salad OR Potato salad
\$1.50 per person

BEVERAGES

Assorted sodas, juices, or bottled water
\$3.00 each

Prices DO NOT include tax and gratuity

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THEME MENU SELECTIONS

(Minimum of 25 people)

TAILGATE BBQ

Smoked tri-tip and BBQ chicken breast served with green salad, potato salad and assorted rolls and butter.

\$16.95 per person

Add Baked Beans - \$1.50 per person

Add Assorted Cookies - \$1.25 each

MEXICAN FIESTA

Marinated grilled chicken and beef fajitas served with Spanish rice, refried beans, sautéed peppers and onions, our homemade salsa & guacamole and crisp tortilla chips.

\$15.95 per person

PASTA SAUTÉ STATION

Choose one type of Pasta: penne, farfalle, orecchiette or fusilli

Choose two Sauces: marinara, alfredo, sundried tomato cream sauce, or pesto sauce

Served with a classic caesar salad and garlic bread & butter

\$13.95 per person

Add chicken, shrimp, or baby clams - \$2.50 per person

ARENA FARE

King dogs and chicken tenders served with potato chips, macaroni salad and with all the appropriate condiments.

\$13.95 per person

Add Assorted Cookies - \$1.25 each

KIDS MEAL

Corn dogs on a stick or mini hot dogs, vegetable crudite with dip, potato chips and cookies

\$13.95 per person

Prices DO NOT include tax and gratuity

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COCKTAIL PARTIES

(Minimum of 25 people)

Grilled marinated vegetables with peppercorn ranch dipping sauce (Assorted seasonal vegetables marinated in balsamic vinaigrette)	\$3 .00 per person
Garden vegetable basket with Parmesan ranch dipping sauce (Assorted raw seasonal vegetables)	\$ 2.50 per person
Fresh seasonal fruit platter with raspberry champagne dipping sauce	\$ 2.50 per person
Gourmet cheese display with an assortment of crackers	\$ 3.00 per person
Artichoke and Parmesan dip served with garlic cubes and crackers	\$ 2.50 per person
Spinach and bacon dip served with crackers and herbed crostini bread.....	\$2.50 per person
Fresh fruit and gourmet cheese display served with crackers.....	\$ 3.50 per person
Grilled flank steak and chicken quesadillas with salsa, sour ceam and guacamole	\$ 3.50 per person

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COLD HORS' D'OEUVERS

(Ordered by the piece, 50-piece minimum)

Belgian endive with herbed goat cheese mousse.....	\$1.75
Mini phyllo cups – chicken, tuna & sun-dried tomato salad.....	\$1.75
Tenderloin bits served on crostini with horseradish cream.....	\$2.50
Mini brie phillo cups with raspberries.....	\$2.00
Chilled jumbo shrimp with cocktail sauce and lemons.....	\$3.00

HOT HORS D'OEUVRES

(Ordered by the piece, 50-piece minimum)

Mini red potatoes stuffed with herbed cheese.....	\$1.75
Mini crab cakes topped with chipolte aioli.....	\$2.75
Grilled chicken skewers served with spicy peanut sauce	\$2.50
Grilled beef skewers served with teriyaki dipping sauce	\$2.50
Kentucky bourbon meatballs	\$1.00
Mini vegetable spring rolls with sweet & sour dipping sauce	\$1.75
Chicken tenders served with bbq and ranch dipping sauces	\$1.50
Buffalo chicken wings with carrots, celery and bleu cheese	\$1.25
Jalapeno poppers (fried and stuffed with herbed cream cheese).....	\$1.25
Crab cakes served with a spicy aioli	\$2.75
Fried mozzarella cheese sticks served with marinara sauce	\$1.25
Chicken cordon bleu bites	\$1.50
Coconut shrimp served with sweet & sour sauce.....	\$2.00
Beer battered pork pot stickers served with ginger cilantro sauce.....	\$1.50
Mini chicken burritos.....	\$1.25
Mini chicken empanadas	\$1.50
Rosemary and herb lambchops with tomato jam.....	\$2.75

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COCKTAIL RECEPTION PACKAGES

(Minimum of 25 people)

MONTY PACKAGE

Gourmet cheese display with assorted crackers
Garden vegetables served with parmesan ranch dipping sauce
Artichoke & Parmesan dip served with garlic bread cubes
Mini Chicken Empanadas (2 per person)
Kentucky Bourbon Meatballs (3 per person)
\$13.50 per person

SLAMSON PACKAGE

Fresh fruit and gourmet cheeses served with assorted crackers
Grilled marinated vegetables served with peppercorn ranch sauce
Deep fried beer batter pork pot stickers with
ginger cilantro sauce (3 per person)
Chicken cordon blue bites (2 per person)
Breaded gouda cheese served with herb ranch dip (2 per person)
\$17.50 per person

FESTIVAL PACKAGE

Gourmet cheese platter with assorted crackers
Fresh seasonal fruit platter with raspberry champagne sauce
Grilled marinated vegetables with peppercorn ranch sauce
Coconut shrimp served with sweet and sour sauce (3 per person)
Mini vegetable spring rolls with
Sweet and sour sauce (2 per person)
Grilled beef skewers with teriyaki sauce (2 per person)
Grilled chicken skewers with peanut sauce (2 per person)
Assorted mini dessert pastries
(mini crème puffs, éclairs, dessert bars, etc.)
\$29.95 per person

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MS&ECATERING

BUFFET MENUS

(Minimum of 25 people)

THE ARENA BUFFET

Mixed greens tossed with carrots, tomatoes, and cucumbers

Assorted rolls and butter

Julienne of carrots, zucchini and peppers

Broccoli with lemon butter

Buttermilk mashed potatoes or wild rice pilaf

Choice of One Entree:

Mushroom chardonnay chicken (seared chicken breast with herb chardonnay mushroom sauce)

OR

Beef bourguignonne (beef tips, roasted garlic, baby vegetables, and wild mushrooms in a red wine sauce)

OR

Grilled bacon wrapped pork loin with citrus sauce (tender pork loin wrapped in hickory-smoked bacon and topped with an orange citrus sauce)

Assorted cakes

\$20.50 per person

THE MONARCH'S BUFFET

Mixed greens tossed with carrots, tomatoes, and cucumbers

Assorted rolls & butter

Hot marinated grilled vegetables

Honey butter glazed carrots

Rosemary roasted new potatoes OR Rice pilaf

Choice of One Entree:

Chicken Piccata (tender breast of chicken in a lemon caper wine sauce)

OR

Flank steak with portobello mushrooms (grilled flank steak smothered with mushrooms)

OR

Chili glazed salmon with orange salsa (grilled salmon marinated with ancho chiles and served with a fresh orange and tomato citrus salsa)

Assorted cakes and cheesecakes

\$23.95 per person

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THE KINGS BUFFET

Radicchio, endive and pear salad with assorted dressings

OR

Caesar salad

Vegetable Parmesan Salad

Assorted rolls and butter

Stir-fry vegetable blend

Haricot verts with diced tomatoes

Gorgonzola garlic mashed potatoes

Honey lemon rosemary chicken (baked chicken breast marinated in honey, rosemary and lemon)

AND

Beef medallions with portobello mushroom sauce (tender loin of beef medallions smothered with a fresh portobello and red wine sauce)

Assorted cakes and cheese cakes

\$28.95 per person

THE MALOOF BUFFET

Mesclum greens with mushroom and roasted red peppers with assorted dressings

Antipasta salad

Snow peas with diced tomatoes

Asparagus and shitake mushroom saute

Yukon gold mashed potatoes

Chicken Wellington

(breast of chicken stuffed with white button mushrooms with a marsala demi glaze wrapped in puff pastry)

AND

Beef tenderloin with a madeira sauce

Assorted cakes, cheesecakes and mini dessert pastries

\$31.95 per person

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DESSERT MENU

Chocolate- dipped King Krispy Treats (1 large square per person)	\$2.00 per person
Assorted Cookies (2 per person).....	\$2.50 per person
Assorted Cookies and Brownies (1 of each per person)	\$3.00 per person
Assorted Mini Dessert Pastries (3 per person) (Mini crème puffs, mini éclairs, etc.)	\$2.95 per person
Assorted Cookies, Chocolate Brownies, & Chocolate- dipped King Krispy Treats (1 of each per person)	\$3.95 per person
Warm Cobbler (choose from apple, peach or berry)..... (Add vanilla ice cream for \$1.50 per person)	\$3.25 per person
Assorted Cheesecakes.....	\$4.95 per person
Assorted Cakes and Pies	\$5.50 per person
Chocolate Fountain Served with strawberries, brownies, rice knspies treats, poundcake, and pretzels for dipping (25 person minimum)	\$4.95 per person

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BEVERAGES

	Hosted Bar Prices	Cash Bar Prices
NON-ALCOHOLIC BEVERAGES:		
Assorted Canned Sodas.....	\$3.00.....	\$3.25
Bottled Water	\$3.00.....	\$3.25
O'doul's (non-alcoholic beer)	\$3.75.....	\$4.00
BEER:		
12 oz Domestic Beer	\$4.25.....	\$4.50
12 oz Imported Beer.....	\$4.75.....	\$5.00
COCKTAILS:		
Mixed Drinks	\$6.75.....	\$7.00
Premium Mixed Drinks.....	\$7.75.....	\$8.00
WINE BY THE GLASS:		
House Chardonnay.....	\$6.50.....	\$6.75
House Merlot.....	\$6.50.....	\$6.75
OTHER BEVERAGES:		
Lemonade	\$1.75 per person	
Iced Tea.....	\$1.75 per person	
Lemonade and Iced Tea	\$2.75 per person	
Fresh Brewed Coffee or Deacaf	\$2.00 per person	

Bartender fee of \$150 will be waived if sales exceed \$400 within 3 hours.

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WINE LIST

WHITE WINES

Beringer White Zinfandel, California	\$21
Ecco Domani Pinot Grigio, Italy.....	\$27
Whitehaven Sauvignon Blanc, Marlborough, New Zealand	\$38
Gallo of Sonoma Family Estate Chardonnay, Sonoma County, California	\$29
Toasted Head Chardonnay, Dunnigan Hills	\$37
Clos Du Bois Chardonnay, Sonoma County, California	\$38
Ferrari Carano Chardonnay, Alexander Valley, California	\$64

RED WINES

McWilliam's Hanwood Shiraz, New South Wales, Australia	\$37
Estancia Pinot Noir, Monterey, California	\$36
Concannon Syrah, Central Coast, California	\$28
Gallo of Sonoma Family Estate Cabernet, Sonoma County, California	\$29
Rodney Strong Cabernet, Sonoma County, California	\$43
Louis M. Martini Cabernet Sauvignon, Napa Valley, California	\$46
Joseph Phelps Cabernet Sauvignon, Napa Valley, California	\$75
McWilliams Hanwood Estate Merlot, New South Wales, Australia	\$26
BV Merlot, Napa Valley, California	\$44
Arrowood Merlot, Sonoma County, California	\$60
Rancho Zabaco Zinfandel, Sonoma County, California	\$35
Renwood Old Vine Zinfandel, Amador County, California	\$48

SPARKLING WINES

Domaine Chandon Brut, Sonoma/Napa, California	\$42
Dom Perignon, Marne Valley, France	\$175

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