

COLONIAL LIFE ARENA

ADVANCED SELF-SERVE MENU

2021 - 2022





ADVANCED SELF-SERVE MENU*

ENTRÉE STAPLES

*All American Beef Sliders - \$85 (18 ct.)

All Beef Burger Sliders topped with House-Made Pimento Cheese and Dill Pickle on a Brioche Bun

Cubano Sliders - \$85 (18 ct.)

Smoked Sliced Ham, In-House Dill Pickle Chips, Yellow Mustard on a Brioche Bun

Buffalo Chicken Sliders - \$75 (18 ct.)

Seasoned Shredded Chicken Breast, House-Made Buffalo Sauce, Bleu Cheese Aioli on a Brioche Bun

Slider Trio - \$95 (18 ct., 6 of each)

Cubano Sliders, Buffalo Chicken Sliders, All American Beef Sliders

*Chicken Wing Trio - \$75 (36 ct.)

Buffalo, Cajun Dry Rub, and Lemonyaki Chicken Wings Served with Celery and Ranch

*Crispy Fried Chicken Tenders - \$65 (36 ct.)

Served with Honey Mustard

*Mini Corn Dogs - \$60

Served with Zesty Beer Mustard

All Beef Hot Dogs - \$65

All Beef Hot Dogs Served with Ketchup, Mustard, Relish and Diced Onions Add House-Made Chili for \$10

Reuben Style Hot Dogs - \$80

All Beef Hot Dogs Served with Sauerkraut, Swiss Cheese and Diced In-House Dill Pickles

Fresh Shrimp Ceviche - \$120

Served with Tortilla Chips



^{*} Available on In-Suite Menu







ADVANCED SELF-SERVE MENU*

SIDES, SNACKS AND SWEETS

*Fried Ravioli - \$60 (36 ct.)

Home-Made Marinara Dipping Sauce

*Appetizer Trio - \$75

Crispy Fried Onion Rings, Fried Ravioli and Raw Fries served with Ketchup, Marinara, and Tabasco.

*Pretzel Bite Board - \$70

Pretzel Bites Served with House-Made Cheddar Chive Spread and Zesty Beer Mustard

Philly Cheesesteak Eggrolls - \$55 (12 ct.)

Served with Sriracha Cheddar Dipping Sauce

*Assorted Pickled Vegetable Display - \$50 Pickled Okra, Pickled Green Beans, Pickled Tomatoes, House-Made Pickles and Kalamata Olives

*Raw Fries - \$40
Served with Ketchup and Tabasco

*House-Made Pimento Cheese - \$50 Served with Pita Chips

* Freshly Popped Popcorn - \$35

* Dry Roasted Peanuts - \$30

* Pork Rinds - \$ 35
Please select either
Classic or Chipotle Seasoned

Onion Ring Tower - \$65

Served with Cool Ranch and Ketchup

Vegetable Summer Roll - \$55

Served with Sweet Thai Chili Dipping Sauce

House Made Pico De Gallo - \$35

Served with Tortilla Chips

French Onion Dip - \$35

Served with Kettle Chips

Seasonal Pasta Salad - \$45

Penne Pasta, Fire Roasted Seasonal Vegetables, Feta Cheese, Home-Made Vinaigrette

Artisan Cheese Board - \$120

A Selection of Seasonal Cheeses to Include Brie, Aged White Cheddar and Goat Cheese. Served with Assorted Fruits, In-House Seasonal Fruit Compote and Assorted Crackers

*Assorted Freshly Baked Cookies - \$35

Salted Caramel Cheesecake Tarts - \$65

Topped with Crumbled Toffee Pieces



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ADVANCED SELF-SERVE MENU*

BEVERAGES

Domestic Beer - \$24/6-pk

Bud Light · Coors Light
Miller Lite · Michelob Ultra
Yuengling

Premium Beer - \$30/6-pk

Corona · Stella Artois White Claw Seltzer

Soft Drinks - \$14/6-pk

Coke · Diet Coke · Sprite Dasani Water Ginger Ale Club Soda Tonic Water

Mixers - \$10/Qt.

Cranberry Juice Grapefruit Juice Orange Juice Pineapple Juice Zing Zang Bloody Mary Mix

Owens Mixers - \$18/4-pk

Ginger - Lime Grapefruit Cucumber - Mint House Wine Selections - \$48/bottle

Cantine Maschio Prosecco The Seeker

Cabernet Chardonnay Pinot Noir

Sauvignon Blanc

Premium Wine Selections - \$68/bottle

Prophecy Rosé
Kung Fu Girl Riesling
Poema Brut Champagne
Steele Scarlett Red Blend
McManis Cabernet
North by NorthwestChardonnay
Folonari Pinot Grigio

Spirit SelectionsWhiskeys and Blends:

Jack Daniel's - \$90 Crown Royal - \$100 Jameson - \$90

Scotch:

Dewar's - \$100

Gin:

Bombay Sapphire - \$90 Tanqueray - \$85

Bourbon:

Jim Beam - \$70 Bulliet - \$95 Woodford Reserve - \$115 Maker's Mark - \$95

Vodka:

Tito's - \$95 Absolut - \$85 Ciroc - \$100 Grey Goose - \$110

Rum:

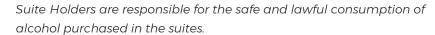
Captain Morgan - \$85 Havana Club White - \$95

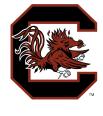
Tequila:

El Jimador Blanco - \$85 Patron - \$130

Cognac:

Hennessy - \$130





POLICIES

BELOW IS A LIST OF OUR ORDERING DEADLINES:

Monday Events: Noon on Tuesday

Tuesday Events: Noon on Wednesday

Wednesday Events: Noon on Thursday

Thursday Events: Noon on Friday

Friday Events: Noon on Monday

Saturday Events: Noon on Monday

Sunday Events: Noon on Monday

*Please note that in an effort to ensure flawless execution in food and beverage service for larger events the deadline for advanced ordering may be adjusted.

Any adjustments to deadline time frames will be communicated in writing by the Group Sales and Premium Seating Manager or a member of the Premium Catering team.

Any orders placed after the set collection date must choose items from the event day order menus.

For any questions regarding your culinary experience at Colonial Life Arena please contact our office via email or phone at any time:

Erica Vogel
Director of Hospitality,
Southern Way Catering Athletics Division
evogel@thesouthernway.com

Office: 803-576-8438

To ensure the highest level of presentation and service quality we ask food and beverage orders be placed 4 business days prior to an event by noon. We accept orders by phone, email or via the Suite Catering Website.

Payment for all pre-orders will be collected at the time an order is placed. Orders will not be processed without payment. Payment for all event day orders must be remitted when order is placed with the suite attendant.

Each specialty package or menu item serves 12 people.

Any orders placed on event day may take up to 45 minutes for delivery.

Suite holders and their guests should follow all federal, state, and local laws and regulations – as well as University policies, procedures, and guidelines pertaining to the serving and consumption of alcohol at all times. Southern Way Catering, Aramark and the University of South Carolina do not permit or condone the consumption, possession, or distribution of alcoholic beverages by or to any individual under the age of 21 under any circumstance. Suite Holders are responsible for the safe and lawful consumption of any alcohol purchased for their individually leased suite.

All suite food and beverage sales will end at 10 minutes left in the second half of Men's Basketball games, beginning of the 4th quarter for Women's Basketball games and 45 minutes prior to scheduled end time for special events.

We are happy to accommodate your special requests! All special requests for items not listed on our menus must be submitted no later than 4 business days prior to the event, and we will do our best to make it happen!