

Scotiabank
Arena

Suites Menu
2023



PINNACLE
CATERERS



executive
suites

DIP BOWLS AND BOARDS

SERVES 8 GUESTS

STREET CORN & CAULIFLOWER QUESO (V)

Mexican spiced Cheddar, Cotija dip, house spiced nacho chips

\$95

MARKET CRUDITÉ & KETTLE CHIPS (V)

Herb buttermilk ranch dip

\$105

CURATED CANADIAN CHEESE BOARD (V)

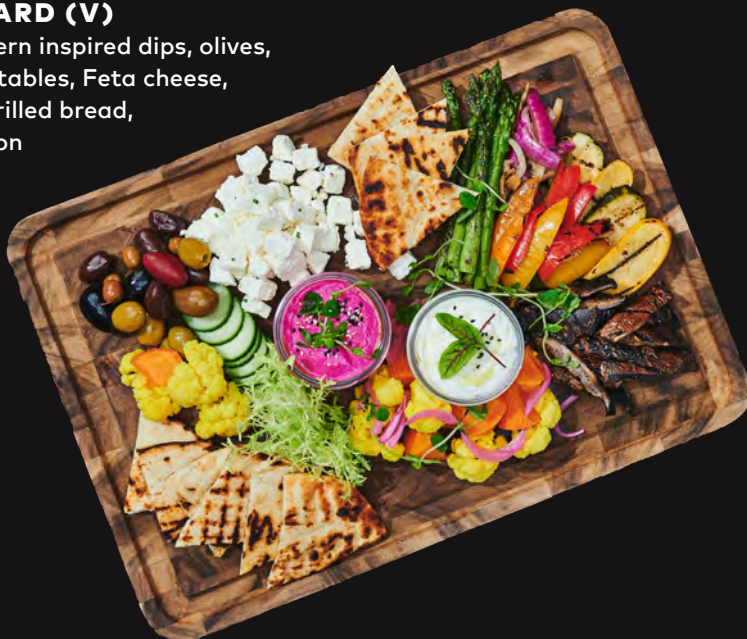
Premium cheeses, local and imported, preserves, local honey and artisan bread basket

\$150

MEZE BOARD (V)

Middle Eastern inspired dips, olives, pickled vegetables, Feta cheese, cucumber, grilled bread, charred lemon

\$125



SHAREABLE BITES

SERVES 8 GUESTS

QUESADILLAS

Cheddar, Pico de gallo, cream cheese, jalapeños, chipotle crema

Mexican spiced chicken \$105

Vegetable (V) \$95

TASTE OF TORONTO

Mini Jamaican beef patties, chicken gyoza, shrimp spring rolls, spinach kibbeh, cacio e pepe arancini, vegetable samosas, sweet chili and arrabbiata sauce

\$205

JUMBO SHRIMP COCKTAILS (GF)

Poached jumbo shrimp, cocktail sauce



\$185

SHRIMP SPRING ROLLS

Cocktail shrimp, potato starch, sesame oil, white pepper, sweet chili sauce

\$120



FAN FAVOURITES

PACKAGE - \$95 PER PERSON (MINIMUM 8)

BOURBON BBQ WINGS (GF)

Roaster chicken wings, house made bourbon BBQ sauce

CAESAR (V)

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon

SHRIMP SPRING ROLLS

Cocktail shrimp, potato starch, sesame oil, white pepper, sweet chili sauce

HOT DOGS

All beef franks

STREET CORN & CAULIFLOWER QUESO (V)

Mexican spiced Cheddar, Cotija dip, house spiced nacho chips

SNACK ATTACK

Bottomless popcorn, potato chips, pretzels

FRESH BAKED COOKIE PLATE (V)

CLASSIC STADIUM FAVOURITES

SERVES 8 GUESTS



BEEF SLIDERS

All beef mini-burgers: Mushroom Swiss, Carmelized onion and Gouda or bacon cheddar **\$185**

HOT DOGS

All beef franks **\$80**

BOURBON BBQ WINGS (GF)

Chicken roaster wings, house made Bulleit bourbon BBQ sauce **\$150**

CRISPY CHICKEN LETTUCE WRAPS

Yuzu aioli, pickled carrot and cucumbers, fried shallots, apple kimchi relish **\$170**

HARBOUR 60 TRUFFLE-CHEESE MACARONI (V)

Truffled bechamel, Cheddar, Provolone, Parmesansil **\$200**

ADD Applewood smoked bacon **\$25**

Grilled chicken breast **\$45**

Poached lobster **\$80**

FAJITAS

Cilantro crema, pico de gallo, queso, guacamole, flour tortillas
Chicken **\$170**
Vegetable (V) **\$140**

CHICKEN TENDERS

White meat tenders, tangy plum sauce **\$160**

SUSHI ED 
far beyond sushi



PREMIUM ASSORTMENT PLATTER

Your fan favourites for both Maki and Nigiri

40 Pieces **\$245**

70 Pieces **\$430**

GARDEN SUSHI PLATTER (V)

Seasonal vegetarian Nigiri and Maki with Japanese special ingredients and flavours

40 Pieces **\$210**

70 Pieces **\$360**

MAKI MANIA PLATTER

A Maki lovers dream come true including Dynamite, California and Vegetarian Maki items

40 Pieces **\$220**

70 Pieces **\$360**

NOTHING BUT NIGIRI PLATTER

An assortment of Salmon, Tuna, Tiger Shrimp, Asparagus and Inari Nigiri pieces

40 Pieces **\$395**

70 Pieces **\$685**

DESSERTS


SERVES 8 GUESTS



**FRESH BAKED
COOKIE PLATE (V)**
\$65

HOUSE MADE CHURROS
Chili chocolate sauce, Dulce de leche
\$55

FRESH FRUIT PLATTER (GF,V)
Domestic and exotic
\$105

**HÄAGEN-DAZS (V)
ICE CREAM BARS** 
"Welcome to a world of Indulgence"
\$9.75/EA

IN SUITE SNACKS

For your convenience we have stocked one of each of the following in your suite.

- BOWL OF POTATO CHIPS** \$15.00
(Plain or Salt & Vinegar)
- DORITOS NACHO CHEESE** \$16.00
- DRY ROASTED PEANUTS** \$15.00
- DELUXE MIXED NUTS** \$20.00

SNACKS TO ORDER

- SNACK ATTACK**
Bottomless popcorn, potato chips, pretzels \$75.00
- M&M'S PEANUT OR MILK CHOCOLATE** \$12.50
- GOURMET BOTTOMLESS POPCORN** \$35.00
- COMEBACK SNACKS SALTED CARAMEL POPCORN**
Individual Bag \$11.50
- MUNCHIES SNACK MIX** \$16.00
- SKITTLES** \$10.50
- CHOCOLATE ALMONDS** \$18.00
- TWIZZLERS** \$10.50
- PRETZELS** \$14.00


NON ALCOHOLIC BEVERAGES

All of these products are prestocked in your suite and charged based on consumption.

SOFT DRINKS

- Coca-Cola® 500 ml \$8.00
- Coca-Cola® Zero Sugar 500 ml \$8.00
- Diet Coke® 500 ml \$8.00
- Sprite® 500 ml \$8.00
- Nestea® Iced Tea 500 ml \$8.00
- Canada Dry® Ginger Ale 355 ml \$7.00
- Canada Dry® Club Soda 355 ml \$7.00
- Canada Dry® Tonic 355 ml \$7.00

ENERGY DRINK (ON REQUEST)

-  Red Bull 250 ml \$8.25
- Red Bull Sugar Free..250 ml \$8.25

WATER

- smartwater® 591 ml \$8.75
- vitaminwater® (on request)..591 ml \$9.00
- AHA® Flavoured Sparkling
- Water (on request) 500 ml \$8.00

JUICE

- Minute Maid® Orange Juice..355 ml \$7.50
- Minute Maid®
Cranberry Cocktail 355 ml \$7.50
- Mott's Clamato Juice 341 ml \$6.00
- Coffee
Tim Hortons Premium Coffee \$4.50
- Tea (On Request)
- Orange Pekoe or Herbal \$4.50



THE TRADEMARKS THAT APPEAR ARE THE PROPERTY OF THEIR RESPECTIVE TRADEMARK OWNERS

PIZZA **PIZZA PIZZA**

SERVES 8 GUESTS
EXTRA LARGE SIZE = 16"

PEPPERONI

Famous cheese, pepperoni \$58

CANADIAN

Pepperoni, bacon, mushrooms \$58

VEGETARIAN (V)

Green peppers, mushrooms, onions, tomatoes \$56

CHEESE (V)

Cheese only \$56

CAULIFLOWER CRUST (GF,V)

Available In 10" Size \$40

Add Creamy Garlic Dipping Sauce 3 For \$9

SANDWICHES

SERVES 8 GUESTS

WRAP BASKET

Grilled chicken & vegetable, arugula pesto Curried chickpea & vegetable, crispy lettuce \$145
Vegan only option available

STEAK SANDWICH

Canadian beef tenderloin, crispy oyster mushrooms, onion & mustard jam, rosemary bun \$240



SALADS

SERVES 8 GUESTS

BABY GREENS (GF,V)

Baby greens, shaved heirloom vegetables, Dijon balsamic vinaigrette \$90

CAESAR (V)

Romaine hearts, Parmesan cheese, garlic croutons, creamy Caesar dressing, grilled lemon \$95

ADD TO ANY SALAD

Double smoked bacon \$25
Grilled chicken breast \$45
Marinated tofu \$45

QUINOA SALAD (V)

Three color quinoa, peppers, pickled onions, tomatoes, kale, roasted sweet potatoes cucumbers, Kalamata olives, honey vinaigrette \$95



Scotiabank Arena

YOUR CATERING EVENT TEAM

Director of Operations: John Corkill
Ph: 416-815-6128 | jcorkill@pinnaclecaterers.com

Director of Personnel: Marcia Rose
Systems and Event Manager: Kirk Fournier
Executive Chef: Lukas Vyhnal

Order Desk: Isabelle Sartori / Claire Thompson
Monday-Friday 9AM-5PM Ph: 416-815-5720
orderdesk@pinnaclecaterers.com

<https://sbasuites.xdineapp.com/>

During all events our managers and supervisors are available to assist you.
Your Suite Attendant will be happy to contact them.

BEFORE YOU ORDER

ALCOHOL SERVICE

Please be aware that according to the Alcohol and Gaming Commission of Ontario (AGCO) and the policies of Scotiabank Arena 'no alcoholic beverages may be brought into or removed from the suite' except by Executive Suites Catering Services personnel.

SUGGESTED MENU SELECTION

All items on the menu serve a minimum of 8 guests. An Executive Suite entertaining 12-16 guests should consider ordering approximately 5-7 menu selections to satisfy guests. If you would like our assistance with your selection, we would be delighted to help you design a menu for your guests. This is a limited Event Day Menu, for the complete selection of menu choices and best possible service, we recommend you pre-order, email our catering team at orderdesk@pinnaclecaterers.com or call us at 416-815-5720 for your next visit.

ADMINISTRATIVE CHARGES

A standard 18% administrative charge is automatically added to the net total of your entire order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees. 7% of the administrative charge is retained by Pinnacle Caterers for credit card and other administrative charges, 11% is distributed to suites employees as additional wages.

SCOTIABANKARENA.COM

PINNACLECATERERS.COM | ORDERDESK@PINNACLECATERERS.COM



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