



CHASE STADIUM CATERING MENU



WELCOME TO CHASE STADIUM

“We are excited to have you join us at Chase Stadium for your upcoming event! Let us know what the event is for and if there are alternative menu options you would like to choose, our experienced team can help build the perfect menu for you and your guests!”

Executive Chef Gregg Krupin



FOR MORE INFORMATION CONTACT

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TABLE OF CONTENTS

BREAKFAST 3

Buffets
A La Carte
Beverage

LUNCH 4-5

Boxed Lunches
Buffets & Enhancements

BUILD YOUR OWN BUFFET 6

HOR D'OEUVRES 7

CHEF EXCLUSIVES 8

GAMEDAY FARE 9

DESSERTS 10

BEVERAGES 10

GENERAL INFORMATION & POLICIES 11



BREAKFAST BUFFETS

available until 12pm | priced per person for 2 hours
serves minimum of 12 | includes coffee service

SIGNATURE

\$27.00

bakery fresh cinnamon rolls, tropical fresh fruit with guava crema, in-season berries, plain & vanilla bean yogurt with agave-coconut crunch granola, florida orange & pineapple juice, local roast coffee, decaf coffee and a selection of english and fruit teas

CONTINENTAL

\$16.00

danish & muffins, assorted hand fruit, florida orange & pineapple juice, local roast coffee, decaf coffee and a selection of english and fruit teas

BREAKFAST ENHANCEMENTS

minimum of 10 per order | priced per person for 2 hours

BREAKFAST SANDWICH	\$12.50
BREAKFAST BURRITO	\$12.50
OATMEAL & TOPPINGS BAR	\$9.00
FRENCH TOAST	\$11.50
WHOLE FRUIT	\$4.00
ASSORTED DANISH	\$5.00
ASSORTED DONUTS	\$4.50
ASSORTED BAGELS & CREAM CHEESE	\$9.00
ASSORTED MUFFINS	\$4.50
SINGLE SERVE YOGURT PARFAITS	\$6.00
GRANOLA BARS	\$3.00
BISCUITS & SAUSAGE GRAVY	\$5.00
SMOKED BACON	\$5.00
SCRAMBLED EGGS	\$5.00
HOME FRIES	\$7.00

BEVERAGES

12 OZ SOFT DRINKS coke, diet coke, sprite, coke zero	\$4.00
20 OZ BOTTLE WATER dasani water	\$5.00
BUSTELO COFFEE regular and decaffeinated coffee	\$5.00
FRUIT JUICES orange juice, cranberry juice, apple juice	\$4.00





EXECUTIVE BOXED LUNCH

priced per person | minimum of 10 per order

**INCLUDES FRESH FRUIT, VEGETABLE
PASTA SALAD OR POTATO SALAD,
COOKIE & BOTTLED WATER**

ROAST BEEF \$27.00
lettuce, tomato, cheddar cheese, horseradish mayo,
onion roll

ITALIAN \$27.00
genoa salami, capicola, mortadella, lettuce, tomato,
provolone, spicy mustard, hoagie roll

CLASSIC TURKEY \$27.00
lettuce, tomato, provolone, mayo, sourdough

HAM SANDWICH \$24.00
lettuce, tomato, swiss, honey dijon, croissant

CHICKEN SALAD SANDWICH \$24.00
lettuce, tomato, red onion, multigrain

VEGGIE SANDWICH \$23.00
lettuce, tomato, portobello, roasted peppers, red onion,
zucchini, hummus, spinach wrap

CAPRESE SANDWICH \$23.00
mozzarella, tomato, basil, balsamic reduction, ciabatta

LUNCH BUFFETS

priced per person with minimum of 25 guests | based on two (2) hour period only | 1 buffet per event | available 12pm - 4pm

ARGENTINEAN CLASSICS \$40.00

empanadas, grilled chorizo, roasted chicken, grilled churasco, tri-colored potatoes, roasted vegetables, mixed green salad, flan with rolls

ITALIAN CLASSICS \$35.00

chicken parm, penne bolognese, chicken alfredo, caesar salad, seasonal roasted vegetables with garlic bread

BBQ CLASSICS \$37.00

bone-in bbq chicken, bbq pulled pork, grilled corn on the cob, sliced potato rolls, fruit cobbler

CLASSIC TAILGATE \$32.00

hot dogs with sauerkraut, burger sliders, vegetable pasta salad, potato salad, baked beans, kettle chips and onion dip, fresh baked cookies

SALADS

MIXED GREEN SALAD \$6.00

romaine, red cabbage, carrot, cucumber, red onion, grape tomato, balsamic

CAESAR SALAD \$6.00

romaine, shaved parmesan, garlic crouton, caesar dressing

BABY SPINACH \$8.00

red onion, carrot, cucumber, heirloom tomato, raspberry dressing

QUINOA \$8.00

kale, garbanzo beans, edamame, citrus vinaigrette



ACCOMPANIMENTS

HERB ROASTED RED POTATOES \$8.00

BAKED MAC N CHEESE \$6.00

GRILLED ASPARAGUS \$6.00

MASHED POTATOES \$6.50

HERB WHITE RICE \$5.50

WILD RICE PILAF \$6.00

SEASONAL VEGETABLES \$4.50

PASTA SALAD \$5.50

POTATO SALAD \$5.50



BUILD YOUR OWN BUFFET

ENTREE CHOOSE 2

price includes salad and side

FLANK STEAK chimichurri sauce	\$48.00
SALMON tomato caper relish	\$50.00
CHOP CUT CHICKEN lemon rosemary sauce	\$50.00
BEEF TENDERLOIN roasted herb butter	\$60.00
TACO BAR beef barbacoa and pollo asado, sour cream, pico de gallo, cilantro onions, lime, queso fresco, flour tortilla	\$55.00
VEGETABLE POMODORO roasted vegetables, radiatore pasta	\$45.00



SALADS CHOOSE 1

MIXED GREEN SALAD romaine, red cabbage, carrot, cucumber, red onion, grape tomato, balsamic
CAESAR SALAD romaine, shaved parmesan, garlic crouton, caesar dressing
BABY SPINACH red onion, carrot, cucumber, heirloom tomato, raspberry dressing
QUINOA kale, garbanzo beans, edamame, citrus vinaigrette

SIDES CHOOSE 2

HERB ROASTED RED POTATOES
BAKED MAC N CHEESE
GRILLED ASPARAGUS
MASHED POTATOES
HERB WHITE RICE
WILD RICE PILAF
SEASONAL VEGETABLES
PASTA SALAD
POTATO SALAD



HORS D'OEUVRES

price per piece | available displayed or butler passed | butler passed additional fees per attendant - minimum order 25 per item



BOARDS price per dozen guests

CRUDITÉ \$140.00
selection of fresh cut vegetables
with ranch, hummus & pita chips

DIP TRIO \$120.00
selection of crackers and chips,
spinach and artichoke dip,
cucumber dip and whipped feta

FRESH SEASONAL FRUIT \$140.00
selection of sliced fresh fruit and berries

CHARCUTERIE \$185.00
selection of cured meats,
domestic & imported cheeses,
nuts, fruits & assorted crackers

SHRIMP PLATTER \$150.00
jumbo shrimp served with
cocktail sauce and slices of lemon

CHILLED HORS D'OEUVRES

SHRIMP COCKTAIL SHOOTERS \$5.00
jumbo shrimp served with horseradish
cocktail sauce

CAPRESE SKEWERS \$5.00
fresh tomato, marinated olive,
mozzarella, basil, balsamic glaze

TENDERLOIN CROSTINI \$9.00
crostini, micro arugula,
balsamic onion jam

CEVICHE CHIPS \$3.00
red onion, garlic, tomato, mango,
lime juice, fresh tortilla chips

TUNA POKE \$6.00
iceless green onion, roasted sesame
seeds, soy, ginger, sriracha aioli
served with wonton

HOT HORS D'OEUVRES

ITALIAN MEATBALLS \$4.00
pomodoro sauce, whipped ricotta,
fresh basil

SPRING ROLLS \$4.00
served with sweet chili sauce

ARANCINI \$4.00
breaded fried risotto with truffle aioli

VEGETABLE SKEWER \$4.00
mushrooms, onions, zucchini, tomato

CHICKEN QUESADILLA \$5.00
chicken, cheese in a flour tortilla
with sour cream and salsa

SCALLOP BACON \$6.00
scallop wrapped bacon



ULTRA PREMIUM CHEF ATTENDED ACTION STATIONS

priced per person | minimum of 25 guests | 3 station attendants are needed for each station | \$150 each for 2 hours

MIAMI NIGHTS

\$175.00

charcuterie board, charred root vegetable board, wagyu beef tenderloin, caviar bar, fire roasted lemon chicken, lobster risotto arancini

INTER MIAMI SURF AND TURF

\$150.00

IMCF logo tomahawk steaks, parmesan truffle potatoes, seafood charcuterie platter, lobster cavatappi and cheese, roasted garlic asparagus, wedge salad

TOUR OF ITALY

\$75.00

tuscan caesar, roasted chicken picatta, broccoli rabe, baked ziti bolognese, garlic rolls

FUTBOL FIESTA

\$75.00

street taco bar, empanadas, arepas, guacamole bar



GAMEDAY FARE

price per person with minimum of 10 guests

CLASSIC POPCORN	\$5.00
KETTLE CHIP & ONION DIP	\$6.00
BUFFALO CHICKEN DIP	\$12.50
HOT DOGS	\$8.00
CHICKEN TENDERS	\$12.50
BBQ PORK SLIDERS	\$12.50
IMCF WINGS	\$12.50

PIZZA/FLATBREADS

CHEESE	\$7.50
PEPPERONI	\$8.50
HOT HONEY	\$9.50

DESSERTS

priced per piece with minimum of 25 guests

DULCE DE LECHE CHEESECAKE	\$5.00
CHOCOLATE BROWNIE CHEESECAKE	\$5.00
FLAN	\$5.00
FLORIDA KEY LIME TARTLETS graham cracker crust, whipped cream, key lime zest	\$5.00
TRES LECHE	\$5.00
TIRAMISU	\$5.00
CHOCOLATE RASPBERRY MOUSSE	\$5.00
PERSONALIZED LOGO COOKIE	\$7.50



BEVERAGES

price on consumption

BUSTELO COFFEE

\$5.00

regular and decaffeinated

12 OZ SOFT DRINKS

\$4.00

coke, diet coke, sprite, coke zero, dasani water

ALCOHOL PACKAGES

CLASSIC PACKAGE

\$18.00

non-alcoholic beverages, beer & standard wine

PREMIUM PACKAGE

\$38.00

non-alcoholic beverages, beer, standard wine & call

DELUXE PACKAGE

\$44.00

non-alcoholic beverages, beer, standard and premium wine, standard and premium liquor

BEER 12OZ

heineken, heineken silver, michelob ultra, modelo, la tropical

SPIRITS

STANDARD

tito's vodka, captain morgan original spiced rum, captain morgan white rum, tanqueray gin, gran centenario, jack daniels whiskey

PREMIUM

ketel one vodka, don julio, patron, espolon tequila, bulleit bourbon, woodford reserve, captain morgan private stock, johnnie walker black

WINE

STANDARD

woodbridge chardonnay, woodbridge cabernet

PREMIUM

trapiche tesoro

*Full wine and spirits list available upon request



GENERAL INFORMATION & POLICIES

FOOD & BEVERAGE DEADLINES

Seven (7) days prior to your event please submit:

- Signed Banquet Event Order to include:
 - Estimated Guest Count and Final Food and Beverage Selections
- Set-up selections to include:
 - Linen, Rented China and Additional Equipment needs
- Estimated Guest Count
- 50% non-refundable deposit

Two (2) business days prior to event please submit:

- Final Guest Count
- Detailed Event Timeline
- Remainder of the Balance Due

The final food and beverage charges will be based on the Final Guest Count received five (5) business days before the event, plus any additions requested or changes requested. Any changes made less than five (5) business days may be subject to additional charges.

OUTSIDE FOOD & BEVERAGE

It is not permissible for Guests to bring food and/or beverages into our facilities from outside the venue. Any food or beverage product brought into the venue without proper authorization will be charged to the event host at a fee of our normal retail pricing.

FOOD & BEVERAGE EVENT TASTINGS

Please inquire with Oak View Group if you would like to schedule a tasting. Tastings are welcome and will be subject to retail pricing plus labor charges.

MANAGEMENT CHARGE & TAXES

All catered events are subject to a 21% Management Charge. This Management Charge is the sole property of the food & beverage service company or the venue owner, as applicable, and is used to cover expenses in connection with the operating the event and is not a gratuity. Management Charge will not be distributed (as a tip, gratuity, or otherwise) to any employee who serves guests. Food and beverages are subject to all current and applicable local and state sales tax.

LABOR FEES & RENTAL FEES

Oak View Group Catering Team will outline the appropriate staffing for your event based on your needs. Bartending and attendant fees will apply to every event. Bartender and attendant fees are labor charges and NOT gratuities and will not be paid to employee(s) providing services. Events requiring specialty or additional China, bars or additional equipment and products can be requested through the catering department.

ADDITIONAL CHARGES FOR FOOD & BEVERAGES

A Labor Charge of \$200 for each service attendant shall apply for all food and beverage services. A Bartender Fee of \$200 shall apply to all bar functions that do not meet beverage minimum or if an on-consumption cash bar is requested.

CANCELLATIONS

Cancellation of any event must be in writing to OVG Catering Sales Representative. Written cancellations must be made by the individual(s) who signed the original contract. Cancellations received on or within two (2) business days prior to your event will result in 100% payment of all charges of the event. All contracts are subject to change during Inter Miami CF playoffs, Concerts or inclement weather conditions.