

In the Bank



○ *Be Entertained* ○

Bank of Kentucky Center Suites Menu

NORTHERN
Class Catering

Welcome!

Northern Class Catering is passionate about creating a unique & stellar dining experience that exceeds your expectations. We celebrate great events with delicious food and an abundance of Northern Kentucky hospitality— creating a memorable experience every time.

We invite you to check out our excellent menu with new twists, old classics, and innovative dishes. This menu will complement the excitement in the arena and make your visit to the Bank of Kentucky Center a great one!

Northern Class Catering was built on delicious food and impeccable service. We invite you to share in the experience and excitement that is the Bank of Kentucky Center and remind you to play it safe and drink responsibly!

Be Entertained!

Great games, great events, and mouth-watering food! **Northern Class Catering** is part of your entertainment. We strive to make things simple for you. That's why our Executive Chef created perfect packages by hand-selecting the finest flavors and complementary dishes; designed for your enjoyment from beginning to end, one delicious bite at a time. So take it easy and make your next suite experience a big success when you choose one of **Northern Class Catering's** entertaining packages. **ENJOY!**

NORTHERN
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Hall of Fame

Bottomless Popcorn

Snack Attack

Dry roasted peanuts, pretzel twist, cashews and kettle style chips

Salsa Sampler

Crisp Tortilla Chips served with a Pico de Gallo, Salsa Fresca, and Guacamole

Garden Fresh Vegetable Tray

Served with Buttermilk Ranch Dressing

Ultimate Submarine Sandwich

Breast of turkey, honey glazed ham, Swiss and Cheddar cheese, sliced red onion, crisp lettuce, tomatoes, and homemade dressing, served on a whole wheat baguette

Spicy Chicken Wings

Everyone's Favorite, traditional Buffalo-style chicken wings served with blue cheese dressing

All American Hot Dog Bar

All beef hot dogs served with diced onions, grated cheddar cheese, relish, diced tomatoes, ketchup and mustard

Served for a minimum of eight people

29.95 per person

Prices do not include % service charge and applicable taxes

MVP

Bottomless Popcorn

Snack Attack

Dry roasted peanuts, pretzel twist, cashews and kettle style chips

Salsa Sampler

Crisp Tortilla Chips served with a Pico de Gallo, Salsa Fresca, and Guacamole

Macaroni Salad

A creamy classic served with bacon, eggs, onions and tomatoes

Classic Caesar Salad

Crisp Romaine lettuce, Parmesan cheese, garlic croutons and traditional Caesar dressing

Wings Combo

A combination fried wings tossed in our signature barbecue sauce, buffalo sauce and lemon pepper sauce. Served with blue cheese dressing, celery and carrot sticks

All American Hot Dog Bar

All beef hot dogs served with diced onions, grated cheddar cheese, relish, diced tomatoes, ketchup and mustard

Mini Barbecue Pulled Chicken Sandwiches

Pulled chicken tossed in our signature Barbecue Sauce, accompanied by mini soft rolls

Served for a minimum of eight people

25.95 per person

Prices do not include % service charge and applicable taxes

Best of Bluegrass Barbecue

Traditional Kentucky Barbecue Dishes

Bottomless Popcorn

Saratoga Chips

Kettle chips dusted with sea salt and served with a side of barbecue sauce

Wedge Of Lettuce

With cream blue cheese dressing, tomatoes and smoked pepper bacon, Topped with blue cheese crumbles

Macaroni and Cheese

Spirali pasta in a cheesy cream sauce

Bluegrass Barbecue Chicken & Ribs Combo

Rack of Ribs and Chicken, served in barbecue Sauce

Bluegrass Barbecue

Lean cuts of pulled pork mixed with world-famous barbecue sauce

Served for a minimum of eight people

35.95 per person

Prices do not include % service charge and applicable taxes

Flavor of Cincinnati

Coney Dogs

Hot dogs topped with Cincinnati-style chili, chopped onion, and a hint of mustard in a steamed bun.

3-Ways

Chili served over steaming spaghetti and topped with fresh grated cheddar cheese.

Tex Mex Nachos

Tortilla chips piled high with our unique Tex Mex blend of chili, tomatoes, jalapenos, cheddar cheese, black olives, and sour cream.

Bottomless Bucket of Fresh Popped Popcorn

Fluffy, flavorful, and fun!

Served for a minimum of eight people

19.00 per person

Prices do not include % service charge and applicable taxes

The Bench

Custom Entertainment

Northern Class Catering has compiled a list of winning menu items. You pick and choose the options you want for your mouth's entertainment.

From appetizers to desserts, **Northern Class Catering** will prepare your dishes with passion and provide exquisite flavors that will fill your suite with sweet aromas.

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Sixth Man

Cold & Hot Appetizers

- | | |
|---|-------------|
| Farmstead Cheeses | 7.95 |
| A sampling of local farmstead artisan cheese with assorted flatbread, crackers and honeys | |
| Garden Fresh Vegetables | 5.95 |
| Served with buttermilk ranch dressing | |
| Market Fresh Fruit | 6.95 |
| Spicy Chicken Wings | 7.95 |
| Everyone's Favorite, traditional Buffalo-style chicken wings served with blue cheese dressing | |
| Wings Combo | 8.95 |
| A combination fried wings tossed in our signature barbecue sauce, buffalo sauce and garlic butter sauce Served with blue cheese dressing, celery and carrot sticks | |
| Southwestern Quesadillas | 8.95 |
| A combination of shredded beef with Oaxaca cheese, marinated chicken with Monterey Jack cheese, and vegetable with pepper jack cheese Served with sour cream and salsa fresca | |
| Southwestern Nacho Bar | 6.95 |
| Spicy chili, cheddar cheese sauce, sour cream, salsa fresco, jalapeno peppers, and crispy tortilla chips | |
| Spicy Boneless Chicken Wings | 7.95 |
| Crispy boneless chicken wings accompanied by our homemade Buffalo-style hot sauce and blue cheese dressing | |
| Chicken Tenders | 6.95 |
| Crispy chicken tenders accompanied by our signature barbecue sauce and honey mustard dressing | |

All Sixth Mans are served for a minimum of eight people unless otherwise noted

Sideline

Salads & Side Items

Italian Chopped Salad	8.95
Chopped lettuce with grilled chicken, crisp bacon, pasta, tomatoes, red onion and Gorgonzola cheese, tossed in honey mustard vinaigrette	
Classic Caesar Salad	4.95
Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons	
Southern Style Potato Salad	4.95
Yukon gold potatoes tossed with sweet pickle relish, eggs, sweet onions and creamy mustard dressing	
Coleslaw	3.95
Crisp cabbage in a sweet and sour dressing	
BLT Salad	6.95
Romaine lettuce, bacon, cheddar cheese and tomatoes tossed with buttermilk dressing and homemade croutons	
Southern Style Baked Beans	4.95
Blended brown sugar, onions and smoked bacon	
Macaroni and Cheese	4.95
Spirali pasta in a cheesy cream sauce	
Herb-Roasted Bistro Style Vegetables	5.95
Oven roasted with fresh rosemary, thyme and garlic	

All Sidelines are served for a minimum of eight people unless otherwise noted

Triple Double

Sandwiches, Dogs, & More!

Ultimate Submarine Sandwich **9.95**

Breast of turkey, honey glazed ham, Swiss and Cheddar cheese, sliced red onion, crisp lettuce, tomatoes, and homemade dressing, served on a whole wheat baguette

Bluegrass Barbecue **6.95**

Lean cuts of pulled pork mixed with world-famous barbecue sauce

Mini Barbecue Pulled Chicken Sandwiches **6.95**

Pulled chicken tossed in our signature Barbecue Sauce, accompanied by mini soft rolls

All American Hot Dog Bar **6.95**

All beef hot dogs served with diced onions, grated cheddar cheese, relish, diced tomatoes, ketchup and mustard

Sausage Sampler **10.95**

Featuring Italian and Polish Sausages, Bratwursts, and Mettwursts with mustard sauces, peppers, and onions

All Triple-Doubles are served for a minimum of eight people unless otherwise noted

Little Leaguers

Kids Meals are served with a fruit cup, cookie, and souvenir

Hot Dog

With all the favorite fixings

Mac and Cheese

A little sports fan favorite! Tossed in a cheddar cheese sauce

Chicken Tenders

Served with a barbecue dipping sauce

Grilled Chicken Tenders

Served with a honey-mustard dipping sauce

Turkey and Cheddar Sandwich

Served on whole wheat bread

Peanut Butter and Jelly Sandwich

Peanut butter and jelly on whole wheat

Our Little Leaguers Kids Meals are reserved for players twelve years and under with all-star appetite. Choose one of the above options. 6.95 per player

Time-Out

Snacks & Desserts

Snack Attack	35.00
Dry roasted peanuts, pretzel twist, cashews and kettle style chips	
Salsa Sampler	20.00
Crisp Tortilla Chips served with a Pico de Gallo, Salsa Fresca, & Guacamole	
Bottomless Freshly Popped Popcorn	9.00
Dry Roasted Peanuts	14.00
Cashews	20.00
Pretzel Twists	9.00
Potato Chips and Dips	18.00
Kettle-style potato chips with French onion and blue cheese dips	
Gourmet Cookies and Brownies	5.95
A sweet assortment of gourmet cookies and brownies	
Giant Cookies	4.95
An assortment of our colossal gourmet cookies	
Chicago-Style Cheesecake	45.00
Traditional Chicago-style cheesecake (serves 10)	

All Time-outs are served for a minimum of eight people unless other wised noted

Game Day Line Up!

Day Of Event Menus

Our game day line-up features an array of appetizers, sides salads, snacks, hot dogs and sandwiches that can be ordered on game day. You can make your selections straight from this portion of the menu during the game by contacting your suite attendant when you arrive.

NORTHERN
Class Catering

The Reserve

Spicy Chicken Wings	8.95
Everyone's Favorite, traditional Buffalo-style chicken wings served with blue cheese dressing	
Spicy Boneless Chicken Wings	8.95
Crispy boneless chicken wings accompanied by our homemade Buffalo-style hot sauce and blue cheese dressing	
Garden Fresh Vegetables	6.95
Served with buttermilk ranch dressing	
Coleslaw	4.95
Crisp cabbage in a sweet and sour dressing	
Classic Caesar Salad	5.95
Crisp romaine lettuce served with Caesar dressing, Parmesan cheese and garlic croutons	
Ultimate Submarine Sandwich	10.95
Breast of turkey, honey glazed ham, Swiss and Cheddar cheese, sliced red onion, crisp lettuce, tomatoes, and homemade dressing, served on a whole wheat baguette	
Bluegrass Barbecue Pulled Pork	7.95
Lean cuts of pulled pork mixed with world-famous barbecue sauce	
All American Hot Dog Bar	7.95
All beef hot dogs served with diced onions, grated cheddar cheese, relish, diced tomatoes, ketchup and mustard	

Served for a minimum of eight people unless otherwise noted

Half Time

Snacks & Desserts

Snack Attack	36.00
Dry roasted peanuts, pretzel twist, cashews and kettle style chips	
Bottomless Freshly Popped Popcorn	10.00
Dry Roasted Peanuts	15.00
Cashews	21.00
Pretzel Twists	10.00
Potato Chips and Dips	19.00
Kettle-style potato chips with French onion and blue cheese dips	
Gourmet Cookies and Brownies	6.95
A sweet assortment of gourmet cookies and brownies	

Served for a minimum of eight people unless otherwise noted

Cheers!

Cheers to your event!

Northern Class Catering has assembled a variety of beverages to capture the moment. From frosty sodas to delicate flavors of the vine, we have the ultimate pairings to compliment your savory food selections.

Play it safe and drink responsibly!

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Suite Spirits

Liquor

Whiskey/Bourbon

Jack Daniels	54.00
Makers Mark	65.00
Woodford Reserve	72.00
Jim Beam	47.00
Crown Royal	71.00

Scotch

Dewars	55.00
The Glenlivet	77.00
Johnnie Walker Black	74.00

Rum

Bacardi	41.00
Captain Morgans	45.00
Malibu	38.00

Vodka

Smirnoff	37.00
Absolut	45.00
Grey Goose	75.00

Gin

Beefeaters	45.00
Tanqueray	52.00
Bombay Sapphire	58.00

Tequila

Jose Cuervo Gold	55.00
Sauza Gold	44.00
Patron Silver	90.00

Miscellaneous

Di Saronno Amaretto	58.00
Remy Martin VSOP	92.00
Jagermeister	60.00
Hennessy VS	80.00
DeKuyper Sour Apple Pucker	42.00
Martini & Rossi Dry Vermouth	14.00
Martini & Rossi Sweet Vermouth	14.00

Beer & Soft Drinks

Beer (by the 6 pack)

Budweiser	24.00
Bud Light	24.00
Miller Lite	24.00
Coors Light	24.00
Michelob Ultra	24.00
Heineken	28.00
Amstel Light	28.00
Corona Extra	28.00
Guinness Pub Draft	28.00

Soft Drinks (by the 6 pack)

Pepsi	13.50
Diet Pepsi	13.50
Sierra Mist	13.50
Diet Sierra Mist	13.50
Mountain Dew	13.50
Iced Tea	13.50
Lemonade	13.50

Juices

Cranberry Juice	13.00
Orange Juice	13.00
Grapefruit Juice	13.00

Waters

Aquafina Bottled Waters	15.00
Tonic Water	16.00
Club Soda	16.00

Bar Supplies

Bloody Mary Mix	12.50
Sour Mix	12.50
Margarita Mix	12.50
Grenadine	10.00
Rose's Lime Juice	10.00
Lemons & Limes	8.00
Stuffed Olives	8.00
Cocktail Onions	3.00
Tabasco Sauce	3.00

Miscellaneous Beverages

(served in carafes)

Fresh Roasted Regular Coffee	24.00
Fresh Roasted Decaffeinated Coffee	24.00
Hot Chocolate	24.00

Wines

Bubbly

Zonin Prosecco- Italy	33.00
Piper Heidsieck Brut- France	66.00
Cattier Brut Antique- France	135.00
Taittinger Brut Francaise- France	75.00

Sweet White & Blush

Schloss Riesling- Germany	48.00
Bloom Riesling- Germany	35.00
Beringer White Zinfandel- California	20.00
Zonin Moscato- Italy	20.00

Light & Crisp

Smooking Loon Sauvignon Blanc- California	28.00
MoMo Sauvignon Blanc- New Zealand	46.00
Hanna Sauvignon Blanc- California	60.00
Ecco Domani Pinot Grigio- Italy	29.00
Elk Creek Pinot Grigio- Kentucky	36.00
Hahn SLH Pinot Gris- California	51.00

Creamy & Elegant

Sebastiani Sonoma Chardonnay- California	33.00
David Bruce Chardonnay- California	36.00
Cht St. Michelle Chardonnay- Washing	52.00
William Hill Estate Benchland Chardonnay- California	75.00

Ripe & Rich

Kenwood Sonoma Merlot	33.00
Coppola Diamond Merlot- California	36.00
Substance Merlot- Washington State	68.00
Biltmore Pinot Noir- California	33.00
A-Z Pinot Noir- Oregon	51.00
Laetitia Pinot Noir- California	75.00

Spicy & Sassy

St. Francis Zinfandel Old Vines- California	47.00
Kendall Jackson Vintage Reserve Syrah- California	35.00
Santa Julia Malbec- Argentina	29.00

Big & Bold

Hahn Estate Cabernet Sauvignon- California	33.00
J Lohr 7 Oaks Cabernet Sauvignon- California	36.00
St. Francis Cabernet Sauvignon- California	47.00
Kendall Jackson Vintage Reserve Caberbet Sauvignon - California	68.00

Beverage Replenishment

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM)

the most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) liter each of Bloody Mary Mix and Margarita Mix
- (2) six-packs each of Pepsi and Diet Pepsi
- (1) six-pack each of Sierra Mist, Aquafina Bottled Water, tonic water, etc.
- (1) bottle each of white, red and blush wine
- (1) bottle of sparkling wine
- (4) six-packs of beer: (2) domestic and (2) import
- (1) each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Catering Sales Coordinator at **859.572.7782** and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 12:00 p.m. EST. two business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be placed with your Catering Sales Coordinator at **859.572.7782**

BE A TEAM PLAYER DRINK RESPONSIBLY

The Bank of Kentucky Center and Northern Class Catering are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make the Bank of Kentucky Center a safe and exciting place for everyone.

Policies & Procedures

HOURS OF OPERATION

Our Catering Sales Coordinator is available from 9:00 a.m. to 5:00 p.m. EST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at www.bok.catertrax.com

To reach your coordinator, dial: **859.572.7782** or e-mail: Suites@bankofkentuckycenter.com.

QUICK REFERENCE LIST

Bank of Kentucky Center General Information: 859.442.2652
Northern Class Catering Sales Coordinator: 859.572.7782

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) are placed by 12:00 p.m. EST, two business days prior to each event.

Orders can also be received via e-mail at Suites@bankofkentuckycenter.com, and for licensed suite holders to order online www.bok.catertrax.com. Orders can be arranged with the assistance of a Catering Sales Coordinator at **859.572.7782** during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the doors to the arena open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Sales Coordinator to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

Policies & Procedures

To maintain compliance with the rules and regulations set forth by the State of Kentucky, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of the Bank of Kentucky Center
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Northern Class Catering will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three working days' notice for this service. In addition to our food and beverage selections, our Sales Coordinator can assist you with many other arrangements. It's really one-stop shopping—floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, glasses, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment. Liquor cabinets will be locked unless we are advised otherwise.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Northern Class Catering cannot be responsible for any lost or misplaced property left unattended in the suite.

Policies & Procedures

PRIVATE SUITE ATTENDANT

Northern Class Catering can provide you with a private suite attendant at a charge of \$100 per game. Private attendants can be requested with 48 business hours notice through your Northern Class Catering Sales Coordinator at **859.572.7782** between the hours of 9:00 a.m. and 5:00 p.m. EST, Monday through Friday.

PAYMENT PROCEDURE AND SERVICE CHARGE

Northern Class Catering will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event night. If a credit card is not charged on event night and pre-approved by Northern Class Catering, an itemized invoice will be sent to the company address following our 15-day payment policy.

Please note that all food and beverage items are subject to an 18% service charge plus applicable state sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Northern Class Catering exclusively furnishes all food and beverage products for the suites at The Bank of Kentucky Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

PARTIES AT The Bank of Kentucky Center

Come out and play where the Norse play! The Bank of Kentucky Center provides the perfect setting for one-of-a-kind corporate outings and social events, enhanced by the expert service and fine cuisine of Northern Class Catering.

The play options are endless, whether it's on the court, in the exclusive Vault, Party Suites, and Party Decks, the media room or even the Locker Room! Team up with us for an unparalleled event.

For more information on private events at The Bank of Kentucky Center please call our event planner at 859.572.7782.