



2025 SUITE MENU

WELCOME

OVG Hospitality welcomes you to CURE Insurance Arena!

As the exclusive provider of food and beverage, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your suite. We believe in the quality of your experience, the finest foods, and beverages, complimented by efficient and gracious service. OVG Hospitality's staff is constantly striving to set industry benchmarks in food quality, service, and amenities for our guests. We are here to ensure that your CURE Insurance Arena experience exceeds your expectations!

Our suite menu features a wide array of foods from customized packages, appetizers, salads, sandwiches, decadent desserts, and complete beverage service. For your convenience, we have prepared our most popular custom packages designed to accommodate 14 guests.

Please call with any questions, special requests or to place an order.

Thank you for giving OVG Hospitality the opportunity to serve you.

Brian Helmuth
General Manager
Office: 609.656.3252
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brian.helmuth@oakviewgroup.com



PACKAGES

CLASSIC CURE \$650.00

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

POTATO SALAD

Tender red skinned potatoes tossed with fresh celery & onions in a seasoned aioli dressing

CHICKEN WINGS (Select one)

Traditional wings tossed in buffalo sauce
Spicy Thai Glazed
Garlic Parmesan
served with blue cheese dipping sauce & celery

SLIDERS (Select one)

100% beef slider, cheese, & chipotle aioli
Case's Pork Roll Slider
Pulled Chicken Slider
Pulled Pork Slider

HOT DOGS

100% Beef hot dogs served with sauerkraut & fresh rolls

COOKIES & BROWNIE PLATTER

Freshly baked assorted cookies & gourmet brownies

CURE DELI MARKET \$550.00

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

CLASSIC CAESAR SALAD

Crisp romaine lettuce served with caesar dressing, parmesan & garlic croutons

GRILLED CHICKEN SANDWICH

Red pepper grilled chicken breast, basil pesto, fresh mozzarella, spring mix on kaiser

ITALIAN HOAGIE

Capicola, ham, salami, provolone cheese, lettuce, tomato, marinated onions

TURKEY BLT HOAGIE

Roasted turkey breast, cheddar cheese, peppered bacon, marinated onions, lettuce, tomato, onion

COOKIES PLATTER

Freshly baked assorted cookies

Every effort will be made to accommodate requests for dietary requirements that OVG Hospitality is made aware of.



PACKAGES

TASTE OF CHAMBERSBURG \$820.00

Each serve approximately 14 people for 2 hours of service. Please order one week in advance.

FLANK STEAK

Gorgonzola and portobello demi-glace

GRILLED CAJUN CHICKEN

Mango relish

ENCRUSTED SALMON

Maple cream over spinach

DAUPHINOISE POTATOES

CANDIED WALNUT GREEN BEANS

CORN BREAD

HOUSE SALAD

GOURMET DESSERT BARS

Assorted gourmet pastries

LITTLE ITALY \$720.00

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

ANTIPASTO SKEWERS

FRIED RAVIOLIS

Breaded cheese raviolis, served with robust marinara dipping sauce

SLIDERS (Select one)

100% Beef meatball, house made marinara, provolone

Chicken parmesan sliders

Eggplant parmesan sliders

PIZZA (Select 2)

Plain

Pepperoni

Cheesesteak

DESSERT PLATTER

Freshly baked assorted cookies, gourmet brownies, and tiramisu

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PACKAGES

FIESTA CELEBRATION \$625.00

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

TORTILLA & SALSA

Tri-colored tortilla chips, served with black bean & corn salsa, chunky garden salsa and guacamole

JALAPENO POPPERS

QUESADILLA TRIO

Ancho marinated chicken, Monterey jack cheese, roasted peppers & onions

Pork carnitas, cheddar cheese, Pico de Gallo

Roasted vegetable, spinach & mushrooms, pepper jack cheese, roasted peppers & onions

CHURROS

Fried pastry dough, tossed in cinnamon & sugar, served with fudge sauce

TACO NATION \$750.00

Each serve approximately 14 people for 2 hours of service

ENDLESS POPCORN

TORTILLA & SALSA

Tri-colored tortilla chips, served with black bean & corn salsa, chunky garden salsa and guacamole

SEASONED RICE

Long grain white rice with onions, carrots, celery, peas and seasoned with herbs, salt & pepper

TACO BAR

Seasoned beef and chicken served with warm soft tortillas, corn tortillas, shredded lettuce, diced tomatoes, shredded cheese, sour cream and salsa

VEGGIE QUESADILLAS

Roasted vegetable, spinach & mushrooms, pepper jack cheese, roasted peppers & onions

CHURROS

Fried pastry dough, tossed in cinnamon & sugar, served with fudge sauce

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COLD STARTERS & SALADS

Each serve approximately 14 people

ENDLESS POPCORN	\$50	ANTIPASTO SKEWERS	\$180
BASKET OF SOFT PRETZELS	\$75	HUMMUS TRIO	\$85
CLASSIC CAESAR SALAD Crisp romaine lettuce served with caesar dressing, parmesan & garlic croutons	\$80	A trio of hummus: roasted garlic, chipotle chili & basil pesto hummus, served with celery, carrots & seasoned pita chips	
JERSEY SALAD Cucumber, tomato salad with fresh mozzarella	\$80	NACHOS FRESH GUACAMOLE & SALSA	\$65
		House made guacamole, pico de gallo, cheddar cheese sour cream, served with tortilla chips	
FARM FRESH CRUDITE Blue cheese & ranch dressing	\$80	POTATO SALAD	\$70
		Tender red skinned potatoes tossed with fresh celery & onions in a seasoned aioli dressing	
IMPORTED & DOMESTIC CHEESE TRAY Gourmet crackers and pita chips, garnished with grapes	\$80	PASTA SALAD	\$70
		Tossed with celery, cherry tomatoes, tri-colored peppers, red onion, parmesan & fresh herbs in a red-wine vinaigrette	
FRUIT BOARD Fresh seasonal fruits, served with honey greek yogurt dip	\$90		

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HOT STARTERS & SLIDERS

Each serve approximately 8-10 people

PIZZA (select 2) Plain or Pepperoni	\$60	BURGER SLIDERS Served with cheese & chipotle aioli	\$180
FRENCH FRIES	\$65	CRAB CAKE SLIDERS (14) Lump crab sliders with Remoulade sauce	\$180
CRAB FRIES WITH CHEESE	\$95	CHEESE STEAK SPRING ROLLS Served with spicy ketchup	\$180
ROASTED BUFFALO CAULIFLOWER Blue cheese dipping sauce	\$95	CHICKIE'S & PETE'S CHICKEN TENDERS Breaded fried chicken breast strips, served with ranch, honey mustard & bbq dipping sauces	\$180
CONEY ISLAND FRANKS Served with mustard	\$125	MAUI SHRIMP SPRING ROLL	\$185
BAKED MAC & CHEESE	\$130	SHRIMP CASINO	\$195
BUFFALO CHICKEN Blue cheese crumbles	\$160	KOREAN BBQ BEEF RIB	\$195
MEATBALL MARINARA SLIDERS 100% beef meatballs, house made marinara, mozzarella	\$160	CHICKEN WINGS (Select one) Served with celery, bleu cheese dipping sauce	\$195
QUINOA ZUCCHINI FRITTER (vegetarian)	\$160	CLASSIC BUFFALO	
KALE VEGGIE DUMPLING (vegetarian)	\$160	SPICY THAI GLAZED	
CORN AND EDAMAME (vegetarian)	\$160	GARLIC PARMESAN	
QUESADILLAS	\$160	TRIO: ALL 3 STYLES	\$210
CASE'S PORK ROLL SLIDERS	\$160		

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SWEET SERENADE

Each serve approximately 14 people

CHURROS Fried pastry dough, tossed in cinnamon & sugar, served with fudge sauce	\$95	MINI SUITE SWEET SAMPLER Assorted gourmet mini pastries	\$95
CHEESECAKE Assorted mini cheesecake bites	\$95	COOKIE & BROWNIE PLATTER	\$65
BASKET OF CHOCOLATE Assorted candy bars	\$60	ASSORTED COOKIES	\$50

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NON-ALCOHOLIC

BOTTLED BEVERAGES

20oz bottles sold by the 6-pack

DASANI	\$30
COKE	\$36
DIET COKE	\$36
COKE ZERO	\$36
SPRITE	\$36
GINGER ALE	\$36
LEMONADE	\$36
ICED TEA	\$36
UNSWEETENED ICED TEA	\$36

HOT BEVERAGES

Serves 10

FRESHLY BREWED COFFEE	\$40
Traditional coffee accompaniments	
HOT CHOCOLATE	\$40

JUICE

12oz bottles sold by the 6-pack

ORANGE	\$30
APPLE	\$30



BEER & WINE

DOMESTIC BEERS

16oz - sold by the 6-pack

BUD LIGHT	\$60
MILLER LITE	\$60
YUENGLING LAGER	\$60

PREMIUM BEERS

12oz - sold by the 6-pack

CORONA	\$60
STELLA ARTOIS	\$60

PREMIUM BEERS

19.2oz - sold by the 6-pack

VOODOO RANGER IPA	\$100
VOODOO RANGER JUICY HAZE	\$100

CANNED COCKTAILS

12oz - sold by the 6-pack

SURFSIDE ICED TEA & VODKA	\$95
SURFSIDE LEMONADE & VODKA	\$95

SELTZER

12oz - sold by the 6-pack

TRULY WILD BERRY	\$60
TRULY STRAWBERRY LEMONADE	\$60

NON-ALCHOLIC

12oz - sold by the 6-pack

ATHLETIC BREWING	\$30
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WINE

750ML Bottles

WHITE WINE

WILLIAM HILL NAPA, CHARDONNAY	\$65
WHITE HAVEN, SAUVIGNON BLANC	\$60
ECCO DOMANI, PINOT GRIGIO	\$60
ECCO DOMANI, MOSCATO	\$50
COVEY RUN, RIESLING	\$50
CANYON ROAD, WHITE ZINFANDEL	\$50

RED WINE

LOUIS M. MARTINI, CABERNET SAUVIGNON	\$60
MIRASSOU, PINOT NOIR	\$60
RED ROCK, MERLOT	\$60

SPARKLING WINE

BAREFOOT, BRUT	\$60
LA MARCA, PROSECCO	\$60

Cardinal Hollow Winery

CABERNET SAUVIGNON	\$75
SWEET SYRAH	\$75
SAUVIGNON BLANC	\$75
CAROLYN'S SWEET NECTAR	\$75
CRANBERRY	\$75



SPIRITS

SCOTCH | WHISKEY

JACK DANIELS	\$100
CROWN ROYAL	\$125
CROWN ROYAL APPLE	\$125
JOHNNY WALKER BLACK	\$150
GLENLIVET 12	\$150

RUM

CRUZAN AGED RUM	\$75
BACARDI	\$100

VODKA

TITO'S	\$100
STATESIDE VODKA	\$100

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NEW AMSTERDAM	\$75
TANQUERAY	\$100
CHAMPIONZ	\$75

TEQUILA

PATRON	\$150
CASAMIGOS	\$150

MIXERS

Sold by the 6-pack

10oz TONIC WATER	\$30
10oz CLUB SODA	\$30
12oz ORANGE JUICE	\$30
12oz CRANBERRY JUICE	\$30



SUITE POLICIES

SUITE ORDERS ARE DUE NO LATER THAN 3 DAYS PRIOR TO YOUR EVENT DATE.
For example, Saturday event orders are due by 5pm the Wednesday prior.

Orders can be placed through OVG Hospitality by email at brian.helmuth@oakviewgroup.com

If you would like to hear more about our catering options or if you would prefer to place your order over the phone, please contact our General Manager. *Please note - not all products may be available.

Brian Helmuth, General Manager

Office: 609.656.3252 | Cell: 267.226.6571

PAYMENT OPTIONS

Payment for all event day charges can be made with cash or credit card. All suite holders are required to have a credit card number on file with OVG Hospitality. Mastercard, Visa, Discover Card and American Express are accepted. The credit card on file will be charged unless an alternate payment is offered. No charges will be incurred until the conclusion of the event; at that time full payment is required. Advance payments by company or personal check must be received at least 2 weeks prior to the day of the event. Any cancellation received within 24 hours of event will result in a fee equal to the full anticipated charges.

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 20% management charge. 10% Of this management charge attributable to food and non-alcoholic beverages is distributed to the employees who perform services in connection with the catered event. The remaining 10% of this management charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. This portion of the management charge is not distributed to employees, is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and will not be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. Food and beverages are subject to all current and applicable local and state sales tax.

ALCOHOLIC BEVERAGES

The State of New Jersey Division of Alcoholic Beverage Control regulations prohibit alcoholic beverages from entering or leaving the facility grounds. Minors under the ages of 21 are not permitted to consume alcoholic beverages. It is the responsibility of the Suite Holder or his/her representative to monitor and control alcoholic beverage consumption within the suite. OVG Hospitality reserves the right to refuse service to persons who appear to be intoxicated.