

RAFTERS

S T U D I O S

Welcome to Rafter Studios

**The Packages are designed to feed your entire party,
but you can always add on by choosing a la carte items from
the ADD-ONS menu on page 4.**

THE GOAL LINE MENU

SALSA TRIOS **G** **V**

Tortilla Chips / Roasted Tomatillo Salsa / Chipotle Cheese Dip / Pico de Gallo

LITTLE GEM CAESAR SALAD **G** **V**

Parmesan Crisp / Focaccia Croutons / Caesar Dressing

EASTERN STANDARD PRETZEL BITES **V**

Bavarian Mustard / Peach Porter Beer Cheese Spread

CHICKEN TENDERS

Honey Mustard & Barbeque Dipping Sauce

HOT DOG

24 All Beef Franks / Ketchup / Mustard / Relish & Diced Onions

BUILD YOUR OWN - BGS BACON CHEESEBURGER SLIDERS

30 Signature Beef Patties / American Cheese / Smoked Bacon / Buttered Sweet Onions / Tomato /
Burger Lettuce / Dijonnaise / Mini Pretzel Bun

FRESH BAKED COOKIES & BROWNIES **V**

FOOD ALLERGIES: Before placing your order, please inform the Rafters Administrator or your Studio Attendant if a person in your party has a food allergy.

THE FREE THROW MENU

KETTLE CHIPS

Cheddar Ranch Dip / Balsamic Onion Dip

CHEESE BOARD

Cave Aged Cheddar / Harbison / Gouda Mustard Seed / Cranberry Cinnamon Goat Log / Salumi Rolls / Fig Cake / Marcona Almonds / Fruit Preserve / Crackers

SIMPLE LETTUCE SALAD

Heirloom Tomatoes / Rainbow Carrots / Fennel / Herb Vinaigrette

JUMBO SHRIMP COCKTAIL

Horseradish / Cocktail Sauce / Lemon

EGGPLANT PARMIGIANA

Pomodoro Sauce / Fresh Mozzarella / Basil Pesto

STEAK BEEF TIPS

Roasted Root Vegetables / Roasted Garlic Mashed Potatoes / Thyme

MINI DESSERT PLATTER

Mini Whoopie Pies / Mini Cannoli / Mini Cupcakes

FOOD ALLERGIES: Before placing your order, please inform the Rafter's Administrator or your Studio Attendant if a person in your party has a food allergy.

ADD-ONS

The Event Day Menu is available to order from in advance or day of event to add onto either of the packages you selected above.
Please note: If you choose to wait and order any additional items on the day of your event, event day fees will apply.

Each order serves 8 guests.

POPCORN ★ (\$55) **G** **V**

Bottomless / Souvenir Tin

KETTLE CHIPS ★ (\$80) **G** **V**

Cheddar Ranch Dip / Balsamic Onion Dip

SALSA TRIOS ★ (\$80) **G** **V**

Tortilla Chips / Roasted Tomatillo Salsa /
Chipotle Cheese Dip / Pico de Gallo

EASTERN STANDARD PRETZEL BITES ★

(\$90) **V**

Bavarian Mustard / Peach Porter
Beer Cheese Spread

GOURMET NUTS ★ (\$75) **N** **G** **V**

Jumbo Cashews / Almonds / Brazil Nuts /
Filberts / Pistachios / Macadamia Nuts

LITTLE GEM CAESAR SALAD

(\$75) **G** **V**

Parmesan Crisp / Focaccia Croutons / Caesar Dressing
Add Grilled Chicken (\$40)
Add Steak Tips (\$60)
Add Jumbo Shrimp (\$50)

JUMBO SHRIMP COCKTAIL (\$135) **G**

Horseradish / Cocktail Sauce / Lemon

HOT DOGS ★ (\$96)

12 All Beef Franks / Ketchup / Mustard /Relish &
Diced Onions

CHICKEN TENDERS ★ (\$87)

Honey Mustard & Barbecue Dipping Sauce

PIZZA ★

Cheese - (\$45) **V** • Pepperoni - (\$46)
Vegetable - (\$46) **V** • Meat Lovers - (\$55)

MAC & CHEESE (\$90) **V**

Velveeta Cheese / Fried Onion Ritz Cracker Crust

CHICKEN QUESADILLA ★ (\$90)

Queso, Slow Roasted Chicken / Caramelized Onions /
Cilantro / Salsa / Guacamole / Pico de Gallo

FRESH BAKED COOKIES & BROWNIES ★

(\$65) **V**

CHOCOLATE DIPPED STRAWBERRIES

(\$60) **V**

Chocolate Chip / Oreo / Heath Bar / Coconut

MONTILLIO'S GOURMET CUPCAKES

(\$110) **V**

SPECIAL OCCASIONAL CAKE

(\$130) **V**

10" Chocolate or Vanilla Icing / Customized Team
Logo or Personalized Message

FOOD ALLERGIES: Before placing your order, please inform the Rafters Administrator or your Studio Attendant if a person in your party has a food allergy.

★ AVAILABLE GAME DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN



RAFTERS STUIOS BEVERAGE MENU

Rafters Studios include a private cash bar and dedicated bartender. The Starting Line Up cash bar will come standard with your studio. The bar will be stocked with all the beverages below.

If you wish to create your own hosted bar, which is where you as the host cover the cost per drink of the guests, you can arrange this with our Rafters Studios Catering Department when making your menu selection pre-event.

For additional types of beer, wine, or liquor for your guests, please see the Rafters Studios pre-order form with additional selections. If there is a specialty item that is not listed please let us know in advance and we will try our best to accommodate!

Please remember all guests must be 21 years or older to consume alcohol. All hosted and consumption bar pricing is exclusive of 15% gratuity and 7% sales tax.

THE STARTING LINE UP

SPIRITS

Absolut Vodka, Beefeater Gin, Jack Daniel's Tennessee Whiskey, Dewar's White Label Scotch, Captain Morgan Original Spiced Rum, Bacardi Superior Rum, Courvoisier VS, Herradura Tequila

WINE SELECTION

**Proverb Chardonnay, Proverb Cabernet Sauvignon
Band of Roses Rosé, Louis M. Martini Cabernet Sauvignon,
MacMurray Pinot Noir, Sonoma-Cutrer Chardonnay**

IMPORTED AND CRAFT BEER

Sam Adams Lager, Corona, Coors Light, Truly Spiked Seltzer, Local IPA

SODA | JUICE | BOTTLE WATER

RAFTERS STUDIOS EVENT DAY DETAILS

FOOD AND BEVERAGE SERVICE TIMING

You will be greeted by your personal server and bartender to assist you throughout the event. Most food and beverage will be pre-set in your Rafters Studio upon arrival.

All items that have been pre-ordered via the order form will be delivered to your Studio between the opening of TD Garden gates and before the scheduled start of the event. All cold food, snacks and beverages will be delivered to your Studio prior to the TD Garden gates opening.

Hot food is sent out in a progressive pattern to ensure it's fresh for you and your guests.

Event Day orders or additions will require a 30 minute delivery from when the order is placed.

Food service will end at the conclusion of halftime for Celtics' games and at the 10-minute mark of the second period for Bruins' games. Beverage service will end at the start of the fourth period for Celtics' games and at the 10-minute mark of the third period for Bruins' games.

ALCOHOLIC BEVERAGES

Due to the Massachusetts Alcoholic Beverage Control Commission and the TD Garden Alcoholic Beverage Policy, alcoholic beverages may not be brought into or removed from the premises. It is the responsibility of the Studio Owner to ensure that no minors or intoxicated persons consume or possess any alcohol at any time. All purchasers of alcohol must present proof of age identification acceptable to the TD Garden. No one under the age of 21 years can consume or possess any alcohol at any time. We reserve the right to check for proper identification and refuse service to any person who appears to be intoxicated. Due to the nature of our Liquor License requirements, alcoholic beverage service cut-off times must be strictly enforced. Please ask your Studio Attendant for further details of the TD Garden Alcoholic Beverage Policy.

EXCLUSIVITY

Sportservice is the exclusive caterer for the TD Garden. It is not permissible for Studio Holders or their guests to bring food and/or beverages into the Studio. If you have specific dietary restrictions or needs, please let us know. We will provide special requests that are made in a timely manner.

FOOD ALLERGIES

Before placing your order, please inform the Catering Administrator or Studio Attendant if a person in your party has a food allergy.

CONSUMER ADVISORY

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those with certain medical conditions are at greater risk.



RAFTERS PRE-ORDER ORDER FORM 2022-23

For information contact: 617.510.8975

Please e-mail this form to: rafterscatering@delawarenorth.com

ORDERING CONTACT INFORMATION		EVENT INFORMATION			
Company Name (if applicable)	Order Date	TD Garden Event Date	Studio Number		
Ordering Contact Name	Ordering Contact Phone	Name of TD Garden Event			
Ordering Contact E-mail Address	Name of Contact in Studio (Host)		Can Studio Host add on to this order?		
			YES		NO

PRE-ORDER DEADLINES AS FOLLOWS

TD GARDEN EVENT DAY:	ORDER DEADLINE IS:	PAYMENT INFORMATION			
Wednesday	FRIDAY at 2:00pm ET	Credit Card Number:			
Thursday	MONDAY at 2:00pm ET	Billing Address:			
Friday	TUESDAY at 2:00pm ET	Expiration & CVV:			
Saturday, Sunday, Monday	WEDNESDAY at 2:00pm ET	American Express, Discover, MasterCard and Visa Accepted			
Tuesday	THURSDAY at 2:00pm ET	Please note for all credit card and debit card transactions that your bank may elect to put a hold on your account greater than the invoice total. It usually takes 2-3 business days for the hold to be credited back to your account, but some cards may take as long as 7 business days.			

ADD-ON MENU SELECTIONS

APPETIZERS (Serves 8)	PRICE	QTY
POPCORN	\$55	
KETTLE CHIPS WITH DIP	\$80	
SALSA TRIO	\$80	
EASTERN STANDARD PRETZEL BITES	\$90	
GOURMET NUTS	\$75	
JUJUMBO SHRIMP COCKTAIL	\$135	

GARDEN GAME DAY (Serves 8)	PRICE	QTY
CHICKEN TENDERS	\$75	
KAYEM ALL BEEF HOT DOGS	\$90	

PIZZA - 16" SQUARE (Serves 8)	PRICE	QTY
SAL'S CHEESE PIZZA	\$43	
SAL'S PEPPERONI PIZZA	\$46	
SAL'S VEGETABLE PIZZA	\$46	
SAL'S MEAT LOVERS PIZZA	\$55	

SALADS (Serves 8)	PRICE	QTY
LITTLE GEM CAESAR SALAD	\$75	
CHOPPED SALAD	\$75	
Add Grilled Chicken To Any Salad	\$40	
Add Jumbo BBQ Shrimp To Any Salad	\$50	
Add Flank Steak To Any Salad	\$60	

SWEET ENDINGS (Serves 8)	PRICE	QTY
CHEFS FRESH BAKED COOKIES & BROWNIES	\$80	
SPECIAL OCCASION CAKE	\$110	

Cake Message:

SPECIAL REQUESTS / ALLERGIES:

BEVERAGE SELECTIONS

LIQUOR (Liter)	PRICE	QTY
AVIATION GIN	\$125	
BOTANIST	\$150	
TANQUERAY NO. TEN	\$180	
PATRON AÑEJO	\$165	
DON JULIO BLANCO	\$175	
DON JULIO 1942	\$440	
PATRON SILVER (750 mL)	\$155	
CAMARENA RESOSADO TEQUILA	\$150	
FLOR DE CANA 7YR GRAN RESERVA	\$140	
WHISTLE PIG	\$200	
MACALLAN 12 YEAR (750 mL)	\$225	
THE GLENLEVI 18YR	\$299	

NON-ALCOHOLIC (6 pack)	PRICE	QTY
DASANI BOTTLE WATER	\$25	
COCA-COLA	\$25	
DIET COKE	\$25	
SPRITE	\$25	
GINGER ALE	\$25	
LEMONADE	\$25	
CANADA DRY CLUB SODA	\$25	
CANADA DRY TONIC WATER	\$25	
SWEET TEA (4 Pack)	\$25	
MONSTER ENERGY (4 Pack)	\$31	
POWERADE FRUIT PUNCH	\$31	
UNLIMITED K-CUP COFFEE SERVICE	\$45	
MILK (Individual)	\$3	

WHITE WINE (750 ml)	PRICE
CHATEAU ST. JEAN CHARDONNAY	\$78
WENTE "ESTATE GROWN" CHARDONNAY	\$74
CAKEBREAD CELLARS CHARDONNAY	\$135
FAR NIENTE CHARDONNAY	\$230
TERLATO VINEYARDS, FRIULI - COLI PINOT GRIGIO	\$95
KIM CRAWFORD SAUVIGNON BLANC	\$81
CHATEAU STE. MICHELLE RIESLING	\$75
DECOY BY DUCKHORN VINEYARDS CHARDONNAY	\$82

RED WINE (750 ml)	PRICE
STERLING VINTNER'S COLLECTION CABERNET SAUVIGNON	\$93
STAG'S LEAP ARTEMIS CABERNET SAUVIGNON	\$195
DUCKHORN VINEYARDS CABERNET SAUVIGNON	\$175
THE SEEKER	\$74
ERATH PINOT NOIR	\$87
INSCRIPTION "KING ESTATE"	\$74
DECOY BY DUCKHORN MERLOT	\$82

CHAMPAGNE / SPARKLING / ROSÉ (750 ml)	PRICE
RUFFINO PROSECCO	\$70
CAPOSALDO PROSECCO	\$68
LA MARCA PROSECCO	\$95
MUMM CUVÉE NAPA VALLEY	\$105
VEUVE CLICQUOT BRUT	\$205
MEIOMI ROSÉ	\$62
M. CHAPOUTIER 'BELLERUCHE' ROSÉ	\$65
CHATEAU MIRAVAL	\$84
STUDIO BY MIRAVAL	\$68