



SUITES BY



GOOD TIDINGS

Tyser Tower
Advanced &
Game Day
MENUS

Welcome to SUITES BY



GOOD TIDINGS



We want you to have a great time watching Maryland Football from your luxury suite. Our menu and service are intended so that you can relax, have a blast, and focus on the game. The information contained in this booklet is designed to help you order easily and allow us to prepare for you and your guests. So relax, cheer the Terps, and enjoy the best in Terrapin hospitality.

Feel free to contact us if you have any questions or if we can in any way enhance your luxury suite dining experience.

Go Terps!

The Staff of Good Tidings at Tyser Tower
terptations@umd.edu • suites.umd.edu





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Contact Information



GOOD TIDINGS

University of Maryland Catering

Food and Beverage Sales and Staffing

Good Tidings at Tyser Tower

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Winning Combinations

Meal Time

\$449.00 • serves 12

Tri-Color Tortilla Chips

Red, white and blue corn tortilla chips served with guacamole and traditional salsas

Fruit Platter

An assortment of seasonal and tropical sliced fruit and berries



Chef's Petite Sandwich Board

Assorted Petite Sandwiches to include:

Turkey with smoked gouda, whole grain mustard, spring mix on rosemary focaccia

Italian Hoagie with assorted meats, provolone, spicy pepper mayo

Grilled Vegetables with whipped feta on ciabatta



Fall Chopped Salad

baby kale, red cabbage, roasted Brussels sprouts, butternut squash, apples, feta, pumpkin seeds, pita croutons, and a maple balsamic dressing

Chef's Selection of Cheeses

Artisan cheeses from Maryland and Virginia served with assorted crackers

Chocolate Chip Cookies

Our famous fresh baked chocolate chip cookies



Baked Macaroni and Cheese

Our chef's blend of cheddar, parmesan and pecorino romano cheeses blended in a thick creamy sauce and baked with a panko crust (Serves 12)



Fried Chicken Slider

on a potato roll, served with Creole mayo, coleslaw, pickles and lettuce tomato onion.

Snack Attack

\$225.00 • serves 12

Popcorn

Freshly popped and buttered popcorn

Chef's Handcrafted Potato Chips

Hand cut Old Bay® seasoned potato chips served with our chef's own onion dip

Nine Layer Dip

Classic 9 layer dip with refried beans, sour cream, shredded cheese, guacamole, salsa, jalapeños, diced tomatoes, olives and green onions

Farmer's Vegetable Basket

A bounty of fresh vegetables served with our chef's own ranch dip

Chocolate Chip Cookies

Our famous fresh baked chocolate chip cookies

Mini Brownie Truffle Cakes

Fresh baked



COLD APPETIZERS

Fruit Platter **\$65.00**

An assortment of seasonal and tropical sliced fruit and berries (serves 12)

Chef's Selection of Cheeses **\$69.00**

Artisan cheeses from Maryland and Virginia served with assorted crackers (serves 12)

Farmer's Vegetable Basket **\$60.00**

A bounty of fresh vegetables served with our chef's own ranch dip (serves 12)

Antipasto Display **\$79.00**

Capicola, prosciutto, chorizo, salami, marinated mozzarella, olives and hummus, served with flatbread and crackers (serves 12)

Nine Layer Dip **\$60.00**

Classic 9 layer dip with refried beans, sour cream, shredded cheese, guacamole, salsa, jalapeños, diced tomatoes, olives and green onions





HOT APPETIZERS

Chicken Tenders **\$90.00**

Two dozen boneless chicken tenders breaded, deep fried and served with tangy mustard and southern barbecue and Buffalo dipping sauces

Marinara Meatballs **\$63.00**

Fifty meatballs served in marinara sauce

Buffalo Wings **\$77.00**

Fifty local farm fresh chicken wings tossed in spicy Buffalo sauce served with celery sticks and our chef's own chunky blue cheese dipping sauce

Buffalo Cauliflower **\$60.00**

Buffalo battered fried cauliflower served with celery sticks and our chef's own chunky blue cheese dipping sauce

Honey Chesapeake Wings **\$77.00**

Fifty local farm fresh wings fried and tossed in our signature sauce blend of Old Bay® seasoning and honey served with celery sticks and our chef's own chunky blue cheese dipping sauce

NEW **Fajita Bar** **\$90.00**

Warm flour tortillas, Southwest seasoned chicken and spice rubbed steak with peppers and onions, served with salsa, guacamole, sour cream, cheddar cheese, jalapeños and tortilla chips

Seasoned Wedge Fries **\$49.00**

Crispy battered wedge cut French fries tossed in Old Bay® seasoning, served with ketchup (serves 12)

Maryland Crab Dip **\$82.00**

Maryland style crab dip served with assorted crackers, celery and carrots

NEW **Mac and Cheese Bites** **\$55.00**

cheddar and American cheese blend, fried, served with ranch and buffalo sauce (serves 12)

Mini Egg Rolls **\$55.00**

Bite size vegetarian egg rolls served with soy dipping sauce (serves 12)

NEW **Falafel Bar** **\$83.00**

Fried falafel served with pita bread, feta, lettuce, tomato, onion, shirazi and tzatziki

NEW **Fried Pickles** **\$55.00**

Served with ranch and creole remoulade



PIZZA

14" Cheese Pizza	\$35.00
Classic flaky pizza crust with Ledo sauce topped with smoked Provolone cheese	
14" Pepperoni Pizza	\$40.00
Ledo Pizza's Signature Thick Cut Pepperoni atop a classic Ledo Pizza	
14" Veggie Pizza	\$40.00
With Mushrooms, onions and green peppers	



Salads serve 12

Caesar Salad **\$49.00**

Crisp green romaine, gourmet croûtons and fresh shredded Parmesan cheese served with creamy Caesar dressing

Add Grilled Herb Marinated Chicken **\$69.00**

NEW **Fall Chopped Salad** **\$59.00**

Baby kale, red cabbage, roasted brussel sprouts, butternut squash, apples, feta, pumpkin seeds, pita croutons, and a maple balsamic dressing

Add Grilled Herb Marinated Chicken **\$79.00**





SANDWICHES

Crab Cakes

Market Price

Twelve of our chef's Maryland crab cakes served on fresh potato rolls with lettuce, tomato and our chef's own gourmet rémoulade sauce

Hot Dogs

\$75.00

Twelve juicy, jumbo, all beef Hofmann™ hot dogs served with ketchup, mustard, relish and onions on fresh potato rolls

Mini Beef Terps

\$84.00

Two dozen flame-grilled hamburgers served with pickles, ketchup, mustard, lettuce, tomatoes and onions on fresh potato rolls

NEW

Chef's Petite Sandwich Board

\$60.00

Serves 12, Assorted Petite Sandwiches to include:

- Turkey** with smoked gouda, whole grain mustard, spring mix on rosemary focaccia
- Italian Hoagie** with assorted meats, provolone, spicy pepper mayo
- Grilled Vegetables** with whipped feta on ciabatta





DESSERTS

Specialty Cakes

Choose from the following:

German Chocolate, Carrot, Red Velvet, Vanilla Layer Cake

Eight Inch Round Cake (serves 12) **\$55.00**
other sizes available upon request

Sweet Treats

Mini Brownie Truffle Cakes **\$45.00**
Fresh baked(24 cakes)

Chocolate Chip Cookies **\$30.00**
Our famous fresh baked chocolate chip cookies (12 cookies)

Famous UMD Cookies **\$30.00**
An assortment of fresh baked, rich and buttery cookies (12 cookies)

NEW **Apple Pie Empanadas** **\$35.00**
Fried empanadas with an apple pie filling,
served with house-made whipped cream and caramel sauce

NEW **Cheesecake Bites** **\$38.00**
Cheesecake bites coated in white and milk chocolate



SNACKS

serves 12

Popcorn Freshly popped and buttered popcorn	\$20.00
Chef's Hand-crafted Potato Chips Hand cut Old Bay® seasoned potato chips served with our chef's own onion dip	\$22.00
Tri-Color Tortilla Chips Red, white and blue corn tortilla chips served with guacamole and salsa	\$22.00
Rold Gold® Pretzel Twists Lightly salted twists	\$20.00

Beverages

Six Pack of Pepsi® Products Select from: Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Sierra Mist, Dr Pepper, Diet Dr Pepper and Mountain Dew	\$18.00
Aquafina® Bottled Water (six pack)	\$22.00
Six Pack of Specialty Beverages Selections include: Voss Water, Strawberry Bubbly, Lemon Bubbly, Lipton Pure Leaf Sweet Tea, Lipton Pure Leaf Unsweetened Tea	\$25.00
Fair Trade Starbucks® Coffee Twelve cups of freshly brewed Starbucks® coffee	\$40.00
Fair Trade Starbucks® Decaf Twelve cups of freshly brewed Starbucks® decaffeinated coffee	\$40.00
Hot Chocolate Twelve cups of piping hot rich hot chocolate	\$34.00



ALCOHOLIC BEVERAGES

BEER (Must order the same brand in multiples of 6)

Domestic

Bud Light	\$33.00 per 6 pack
Guinness Blonde	\$33.00 per 6 pack
Miller Lite	\$33.00 per 6 pack

Craft

Blue Moon	\$36.00 per 6 pack
Goose Island IPA	\$36.00 per 6 pack

Check website for weekly craft specials

HARD SELTZER

Bud Light Seltzer Black Cherry	\$36.00
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WINE (By the bottle)

Flight I

Chardonnay	\$36.00
Sauvignon Blanc	\$36.00
Pinot Noir	\$36.00
Cabernet Sauvignon	\$36.00

Check website for brands and vintages

Flight II

Chardonnay	\$41.00
Sauvignon Blanc	\$41.00
Pinot Noir	\$41.00
Cabernet Sauvignon	\$41.00

Check website for brands and vintages

Vintages are subject to change without notice.

Special requests are welcomed: two week notice required.

Special requests are filled in whole cases (12 bottles wine, 24 bottles beer).

Prices do not include 9% Maryland State Sales Tax on alcoholic beverages.



LIQUOR

(By the bottle, 750 ml)

House

Tito's Vodka	\$53.00
Gordon's Gin	\$53.00
Bacardi Rum	\$53.00
Sauza Silver Tequila	\$53.00
Jim Beam Bourbon	\$53.00
Jack Daniels Whiskey	\$53.00
Johnnie Walker Red Label	\$53.00

Premium

Three Olives Vodka 	\$81.00
Bombay Sapphire	\$81.00
Flor De Cana 12 Year Rum	\$81.00
Patron Silver Tequila	\$81.00
Knob Creek Bourbon	\$81.00
Sagamore Rye Whiskey	\$81.00
Johnnie Walker Black Label	\$81.00

Vermouth

Dry Vermouth	\$24.00
Sweet Vermouth	\$24.00

Mixers*

Sour Mix (liter)	\$13.00
Bloody Mary Mix (liter)	\$13.00
Tonic Water (liter)	\$16.00
Club Soda (6 pack – 10 oz)	\$16.00
Ginger Ale (6 pack – 12 oz)	\$16.00
Orange Juice (6 pack – 15 oz)	\$21.00
Cranberry Juice (6 pack – 15 oz)	\$21.00

*Appropriate bar fruits and garnishes included



Placing Your Order

Suite Representative

The identified Suite Representative is the person authorized to place orders, invoice, talk with the Suite Attendants, share necessary information with guests, and tell us about any special arrangements for your suite. We will inform the Suite Representative about special events and menus. Any questions for us should come through the Suite Representative.

How to Order

In order to meet all of your food and beverage requirements, your order should be placed in advance. Orders placed in advance allow for a greater selection for you and your guests.

Advance Order Deadlines: For Saturday games, by Tuesday at 11:00 pm

Please place your advance order online through our web-based ordering system at suites.umd.edu. Log in to place orders and access previous and future game orders. Any questions or problems with your order can be directed to the Terptations at Tyser Tower Office by email: terptations@umd.edu.

Delivery and Service

Food will be delivered throughout the game at the times you specify when you place your order. If you do not specify a time, your food will be delivered approximately 60 minutes before game time. Suite attendants will be stationed outside of your suite throughout the game to ensure that everything is delivered and that any additional needs are met.



Standing Orders

Food and beverages are available as a standing order. Just let us know what you'd like and we'll deliver that order to your suite every time. Email us your order with the notation "standing order" and we'll call you back to confirm the details.

Game Day Orders

A Suite Attendant will be standing by to receive game day orders. Game day orders are supplements to advance orders and the menu is limited to those items easily prepared and served during the event. Allow 45 minutes for delivery. Food or beverages ordered during the event require either credit card payment at the time of order or a pre-authorized card on file.

Payment Arrangements

Suite Holders will be asked to have a credit card number or University KFS number on file with the Terptations at Tyser Tower Office. Invoices must be paid prior to the event. KFS invoices will be billed after the event. Game day orders are payable at the time the order is placed.

Credit cards acceptable for payment:

American Express, Discover, MasterCard and Visa

Service Charge and Sales Tax

Food and non-alcoholic beverages are subject to 6% sales tax. Alcoholic beverages are subject to 9% sales tax. A 15% service charge will be added.

Cancellation Policy

In the event you need to cancel an order, please do so at least two business days before the event. Due to costs incurred, orders cancelled less than two business days before the event will be charged at 50% of the invoice price.

Food and Beverage Service

University of Maryland policy requires that Suite Holders and guests use Terptations at Tyser Tower for food and beverage service in the suite. Food and beverages purchased elsewhere in Capital One Field at Maryland Stadium are not permitted in Tyser Tower, and food or beverages served in Tyser Tower may not be removed from Tyser Tower. Any food and/or beverages brought into Tyser Tower are subject to confiscation.



ALCOHOL SERVICE POLICY

The University of Maryland Athletics Council has developed the following policies for the safe service of alcoholic beverages in Tyser Tower:

Alcoholic beverages may be obtained through Terptations at Tyser Tower and cannot be otherwise brought into or removed from Tyser Tower. Any alcoholic beverages brought into Tyser Tower are subject to confiscation.

Alcohol can be ordered only if food is also ordered for the suite. No suite will be sold alcohol without a food purchase for that game.

All alcohol will be kept in a locked cabinet or refrigerator until the Suite Representative contacts the Suite Attendant who will unlock it. Orders for alcohol can be placed until the end of the third quarter. Alcohol may not be removed from the suites at the conclusion of the game.

Alcohol must be poured into cups provided in the suite and may not at any time be consumed from cans or bottles.

The minimum drinking age in the state of Maryland is 21 years of age. Each Suite Holder is responsible for monitoring and controlling the service and consumption of alcohol within his/her Suite. The University's alcohol beverage control officers and the suite attendants are authorized to enter the suite to check identification and monitor alcohol consumption.

The University of Maryland assumes no responsibility for the service, possession or consumption of alcoholic beverages in the suite. Underage drinking and the possession or use of alcohol in any manner contrary to law is prohibited. These rules and regulations apply to Suite Holders and occupants of the suite regardless of whether the Suite Holder is present in the suite



Game Day Menu

The items on our Game Day Menu were selected because they can be prepared and served during the event. Please allow 45 minutes for delivery of your order. Credit card payment for game day orders is required at the time the order is placed.

All game day orders are subject to sales tax and a 15% service charge. For your next Tyser event consider ordering in advance from our full catering menu with a more extensive array of food options.

If you would like, we will be happy to set up a standing order for your suite. The standing order will give you the same food every game without the inconvenience of reordering for each event. All items serve 12 guests.



SANDWICHES

Hot Dogs

\$80.00

Twelve juicy, jumbo, all beef Hofmann™ hot dogs served with ketchup, mustard, relish and onions on fresh potato rolls

SNACKS

serves 12

Popcorn

\$22.00

Freshly popped and buttered popcorn

Chef's Handcrafted Potato Chips

\$24.00

Hand cut Old Bay® seasoned potato chips served with our chef's own onion dip

Tri-Color Tortilla Chips

\$24.00

Red, white and blue corn tortilla chips served with guacamole and salsa

Rold Gold® Pretzel Twists

\$22.00

Lightly salted twists





HOT APPETIZERS

Chicken Tenders	\$96.00
Two dozen boneless chicken tenders breaded, deep fried and served with tangy mustard and southern barbecue and Buffalo dipping sauces	
Marinara Meatballs	\$69.00
Fifty meatballs served in marinara sauce	
Buffalo Wings	\$82.00
Fifty local farm fresh chicken wings tossed in spicy Buffalo sauce served with celery sticks and our chef's own chunky blue cheese dipping sauce	
Buffalo Cauliflower	\$62.00
Buffalo battered fried cauliflower served with celery sticks and our chef's own chunky blue cheese dipping sauce	
Honey Chesapeake Wings	\$82.00
Fifty local farm fresh wings fried and tossed in our signature sauce blend of Old Bay® seasoning and honey served with celery sticks and our chef's own chunky blue cheese dipping sauce	
Seasoned Wedge Fries	\$54.00
Crispy battered wedge cut French fries tossed in Old Bay® seasoning served with ketchup (serves 12)	
Mini Egg Rolls	\$59.00
Bite size vegetarian egg rolls served with soy dipping sauce (serves 12)	
Mac and Cheese Bites	\$59.00
cheddar and American cheese blend, fried, served with ranch and buffalo sauce (serves 12)	
Fried Pickles	\$59.00
Served with ranch and creole remoulade	



DESSERTS

Chocolate Chip Cookies Our famous fresh baked chocolate chip cookies (12 cookies)	\$32.00
Apple Pie Empanadas Fried empanadas with an apple pie filling, served with house-made whipped cream and caramel sauce.	\$37.00
Cheesecake Bites Cheesecake bites coated in white and milk chocolate	\$41.00

Beverages

Six Pack of Pepsi® Products Select from Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Sierra Mist, Dr Pepper, Diet Dr Pepper and Mountain Dew	\$19.00
Aquafina® Bottled Water (six pack)	\$25.00
Fair Trade Starbucks® Coffee Twelve cups of freshly brewed coffee	\$42.00
Fair Trade Brewed Starbucks® Decaf Twelve cups of freshly brewed decaffeinated coffee	\$42.00
Hot Chocolate Twelve cups of piping hot rich hot chocolate	\$36.00



ALCOHOLIC BEVERAGES

BEER (Must order the same brand in multiples of 6)

Domestic

Bud Light \$36.00 per 6 pack

Guinness Blonde \$36.00 per 6 pack

Miller Lite \$36.00 per 6 pack

Craft

Blue Moon \$39.00 per 6 pack

Goose Island IPA \$39.00 per 6 pack

Check website for weekly craft specials

HARD SELTZER

Bud Light Seltzer Black Cherry \$39.00

WINE (By the bottle)

Flight I

Chardonnay \$39.00

Sauvignon Blanc \$39.00

Pinot Noir \$39.00

Cabernet Sauvignon \$39.00

Check website for brands and vintages

Flight II

Chardonnay \$44.00

Sauvignon Blanc \$44.00

Pinot Noir \$44.00

Cabernet Sauvignon \$44.00

Check website for brands and vintages

Vintages are subject to change without notice.

Prices do not include 9% Maryland State Sales Tax on alcoholic



LIQUOR (By the bottle 750 ml)

House

Tito's Vodka	\$56.00
Gordon's Gin	\$56.00
Bacardi Rum	\$56.00
Sauza Silver Tequila	\$56.00
Jim Beam Bourbon	\$56.00
Jack Daniels Whiskey	\$56.00
Johnnie Walker Red Label	\$56.00

Premium

Three Olives Vodka 	\$84.00
Bombay Sapphire	\$84.00
Flor De Cana 12 Year Rum	\$84.00
Patron Silver Tequila	\$84.00
Knob Creek Bourbon	\$84.00
Sagamore Rye Whiskey	\$84.00
Johnnie Walker Black Label	\$84.00

Vermouth

Dry Vermouth	\$27.00
Sweet Vermouth	\$27.00

Mixers*

Sour Mix (liter)	\$16.00
Bloody Mary Mix (liter)	\$16.00
Tonic Water (liter)	\$19.00
Club Soda (6 pack – 10 oz)	\$19.00
Ginger Ale (6 pack – 12 oz)	\$19.00
Orange Juice (6 pack – 15 oz)	\$24.00
Cranberry Juice (6 pack – 15 oz)	\$24.00

*Appropriate bar fruits and garnishes included