



**RAPID7**

**RAFTERS**

**PREORDER GAME MENU**

**2025 - 2026**







# WELCOME

## TO TD GARDEN



**CHEF JASON GORMAN**

Welcome to TD Garden, home of the NHL's Boston Bruins, the first team in the US to celebrate its Centennial Season, and the 18-time NBA Champions Boston Celtics.

Providing a high quality, high impact dining experience is paramount for me and the Delaware North Sportservice team at TD Garden. From fine dining to tuned-up classics, we know you and your guests will be delighted with what we deliver for your upcoming experience in Rafters Studios.

Kira Veselka, Rafters Premium Manager, will be happy to assist you as you explore the menu and prepare to make your selections for your next event.

We look forward to bringing your game day experience to the next level, one bite at a time.

Cheers!

A handwritten signature in black ink, which appears to read "Jason Gorman".

Jason Gorman  
Executive Chef, TD Garden



# BEVERAGE OPTIONS

## CASH BAR vs HOSTED BAR

All studios come with a bartender and a cash bar option.

Studio hosts have the option to offer a “Hosted Bar” (cover the cost of), by providing a \$2,500 bar deposit at their pre-order deadline. Should the beverage tab not reach \$2,500 deposit amount the studio host will be refunded the remaining balance.

Please talk to your catering team for options on how to better customize your bar offerings.

## ROTATING SEASONAL SPECIAL BEVERAGES

Every month our bar team will be creating signature mocktail and cocktail that will be available at our bar for purchase night of as well as available for batched pre-order.





# GOAL LINE

## PACKAGES

### **TORTILLA CHIPS**

Tortilla Chips, Pico de Gallo, Guacamole

### **CAESAR SALAD**

Romaine Hearts, Parmesan Reggiano,  
Focaccia Crumbs, Caesar Vinaigrette

### **CHICKEN TENDERS**

Honey Mustard, BBQ Sauce

### **HOT DOGS**

All Beef Franks, Ketchup,  
Mustard, Relish, Diced Onions

### **BGS CHEESEBURGERS**

Signature Beef Patties, Cheddar  
Cheese, Caramelized Onions, Sliced  
Tomato, Burger Sauce, Potato Roll

### **FRESH BAKED ASSORTED COOKIES**





# FREE THROW

## PACKAGES

### CHEESE & CHARCUTERIE BOARD **N**

Assorted Local Cheeses & Cured Meats,  
Dried Apricots, Nuts, Honey, Crackers

### GREEK SALAD **G V**

Little Gem Lettuce, Heirloom Tomato,  
Cucumber, Red Onions, Feta, Kalamata  
Olives, Lemon Oregano Vinaigrette

### CAVATAPPI PASTA **V**

San Marzano Sauce, Basil, Parmesan Cheese

### MAPLE DIJON CHICKEN BREAST **G**

Mashed Butternut Squash, Maple Dijon  
Sauce, Roasted Brussels Sprouts

### DOM'S BOURBON BEEF TIPS **G**

Garlic Mashed Potatoes, Roasted  
Rainbow Carrots

### MINI CANNOLI PLATTER **V**





# VEGETARIAN & VEGAN OPTIONS

## Salads

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

### CAESAR SALAD V

Romaine Hearts, Parmesan Reggiano, Focaccia Crumbs, Caesar Vinaigrette | \$95

### GREEK SALAD V G

Little Gem Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Feta Cheese, Olives, Lemon Oregano Vinaigrette | \$90

## Entrées

All Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

### RIGATONI PASTA VEGAN G

San Marzano Sauce, Basil, Parmesan Cheese (on the side), Gluten Rigatoni Pasta | \$110

### VEGAN MEATBALLS VEGAN G

House Marinara, Gluten Free Rigatoni Pasta | \$140

### VEGETABLE STIR FRY VEGAN G

Mushrooms, Carrots, Peppers, Onions, Broccoli, Scallions, Basmati Rice | \$140

## SUGGESTED SALAD ENHANCERS

### OPTIONAL PROTEIN ADD-ONS

Chicken | \$50

Jumbo Shrimp | \$60

Dom's Steak Tips | \$95

*(only available for pre-order)*





# STARTERS

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

## CLASSIC POPCORN ★ G V

Bottomless, Souvenir Tin | \$60

## KETTLE CHIPS ★ V

Balsamic Onion Dip | \$85

## TORTILLA CHIPS ★ V

Tortilla Chips, Salsa, Fresh Guacamole | \$110

## EASTERN STANDARD PRETZEL BITES ★ V

Bavarian Mustard | \$85

## CHEESE & CHARCUTERIE BOARD N

Assorted Local Cheeses & Cured Meats, Seasonal Fruit, Gourmet Nuts, Honey, Crackers & Breads | \$175

## WHIPPED RICOTTA BOARD V

Whipped Lemon Herb Ricotta, Roasted Red Grapes, Marinated Olives, Roasted Tomatoes, Lemon Zest, Crostini | \$110

## JUMBO SHRIMP COCKTAIL G

Dijonnaise, Cocktail Sauce | \$150

## SUSHI PLATTER\* G

Spicy Tuna, California Roll, Avocado Cucumber, Sashimi & Nigiri | \$175

## CAESAR SALAD V

Romaine Hearts, Parmesan Reggiano, Focaccia Crumbs, Caesar Vinaigrette | \$95

## GREEK SALAD V G

Little Gem Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Feta Cheese, Olives, Lemon Oregano Vinaigrette | \$90

## SUGGESTED CHIP & PRETZEL ENHANCEMENT

Warm Queso

\$40

*(only available for pre-order)*



\*Consumer Advisory: Eating Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.



# GARDEN GAME DAY FAVORITES

All Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

## CHICKEN TENDERS ★

Plain with Honey Mustard & BBQ Sauce  
BBQ Dry Rub with Buffalo BBQ Sauce & Ranch  
Buffalo with Blue Cheese  
Garlic Parmesan Sauce | \$130

## CHICKEN WINGS ★

Plain with Honey Mustard & BBQ Sauce  
BBQ Dry Rub with Buffalo BBQ Sauce & Ranch  
Buffalo with Blue Cheese  
Garlic Parmesan Sauce | \$140

## BGS CHEESEBURGERS (12) ★

Signature Beef Patty, Cheddar Cheese,  
Caramelized Onions, Sliced Tomato,  
Burger Sauce, Potato Roll | \$210

## CHICKEN QUESADILLA

Slow Roasted Chicken, Black Beans, Roasted Corn, Cilantro, Chihuahua Cheese, Flour Tortillas, Sour Cream, Pico de Gallo | \$110

## HOT DOGS ★

All Beef Franks, Ketchup, Mustard, Relish, Diced Onions | \$90

### ADD-ON

Chili | \$50





# MAIN COURSES

All Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

## MAPLE DIJON CHICKEN BREAST G

Mashed Butternut Squash, Maple Dijon Sauce, Roasted Brussels Sauce | \$200

## DOM'S BOURBON BEEF TIPS G

Garlic Mashed Potatoes, Roasted Rainbow Carrots | \$320

## CAVATAPPI PASTA VEGAN

San Marzano Sauce, Basil, Parmesan Cheese | \$110

## MAC & CHEESE V

Three Cheese Sauce, Cavatappi Pasta, Brown Butter Herb Ritz Cracker Crust | \$90

### ADD-ON

Buffalo Chicken  
Mac & Cheese | \$120

## SAL'S PIZZA

Half Sheet of Pizza

CHEESE PIZZA | \$46 ★ V

PEPPERONI PIZZA | \$48 ★

VEGGIE PIZZA | \$48 ★ V

BBQ CHICKEN PIZZA | \$50 ★

GLUTEN FREE PERSONAL PIZZA | \$20 G

*Choice of:*

- Cheese
- Pepperoni
- Veggie
- BBQ Chicken





# SWEETS + TREATS

All Selections Serve Approximately 8 Guests, Unless Otherwise Noted.

## FRESH BAKED ★ V

**ASSORTED COOKIES (24)\* | \$85**

## FRESH FRUIT BOWL ★ G V

Fresh Seasonal Fruit,  
Berries | \$75

**MINI CANNOLI PLATTER (24)\* | \$120 V**

## WARM MINI NUTELLA CHURROS\* V N

Serves Approximately 8-10 Guests

Dulce de Leche, Chocolate  
Sauce, Nutella Filled | \$90

## ASSORTED COOKIES ★ V

**& BROWNIES (12/12)\* | \$100**

## HOME TEAM SIGNATURE V

**CUPCAKES \* | \$120**

**SPECIAL OCCASION CAKE\* | \$180 V**

Customize by selecting -

- 10" Chocolate or Vanilla Cake
- Chocolate or Vanilla Icing
- Team Logo or Personalized Message



\*Consumer Advisory: Items are made in a facility that contain nuts





# POLICIES & PROCEDURES

## FOOD & 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 doors and before the scheduled start of the event. All cold food will be delivered to your Studio prior to the TD Garden doors opening. Hot food is sent out in a progressive pattern to ensure it is 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 30-minutes post Celtics' and 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 Bartender for further details of the TD Garden Alcoholic Beverage Policy.

## 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.

## FOOD ALLERGIES

Before placing your order, please inform the Rapid7 Rafters Administrator or your Studio Attendant if a person in your party has a food allergy.

## 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.

## ORDERING DEADLINE

All food and beverage deadlines are as follows

TD GARDEN EVENT DAY	DUE BY 2PM
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday, Sunday, Monday	Wednesday
Tuesday	Thursday

### RAFTERS MANAGEMENT TEAM CONTACT INFORMATION

#### RAFTERS CATERING

617.624.1619  
rafterscatering@tdgarden.com

#### RAFTERS MANAGER

Kira Veselka  
kveselka@tdgarden.com

#### GENERAL RAFTERS INQUIRIES

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