



**RAPID7**

**RAFTERS**

**PLAYOFFS 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 that reads 'Jason Gorman'.

Jason Gorman  
Executive Chef, TD Garden

# GOAL LINE

## **TORTILLA CHIPS** v

Tortilla Chips, Pico de Gallo, Guacamole

## **CAESAR SALAD** v

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** v

Souvenir Jar



# FREE THROW

## 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

## GRILLED CITRUS CHICKEN BREAST **G**

Herb Butter Rice, Citrus Sauce,  
Grilled Asparagus

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

Garlic Mashed Potatoes, Bourbon  
BBQ Glaze, Roasted Honey Carrots

## MINI CANNOLI PLATTER **V**



# VEGETARIAN & VEGAN OPTIONS

## Salads

All Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

### CAESAR SALAD **V**

Romaine Hearts, Parmesan Reggiano, Focaccia Crumbs, Caesar Vinaigrette | \$115

### GREEK SALAD **V G**

Little Gem Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Feta Cheese, Olives, Lemon Oregano Vinaigrette | \$95

## Entrées

All Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

### PENNE PASTA **VEGAN G**

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

### VEGAN MEATBALLS **VEGAN**

House Marinara, Vegan Penne Pasta | \$140

### VEGETABLE STIR FRY **VEGAN G**

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

## SUGGESTED SALAD ENHANCERS

Serve Approximately 12 Guests

## OPTIONAL PROTEIN ADD-ONS

Chicken | \$60

Jumbo Shrimp | \$75

Dom's Steak Tips | \$95

(only available for pre-order)



# STARTERS

All Selections Serve Approximately 10 Guests, Unless Otherwise Noted.

## CLASSIC POPCORN ★ **G** **V**

Bottomless, Souvenir Bucket | \$55

## KETTLE CHIPS ★ **V**

Balsamic Onion Dip | \$85

## TORTILLA CHIPS ★ **V**

Tortilla Chips, Salsa, Fresh Guacamole | \$90

## EASTERN STANDARD PRETZEL BITES ★ **V**

Bavarian Mustard | \$90

## CHEESE & CHARCUTERIE BOARD **N**

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

## MEZZE PLATTER **N**

Hummus, Burrata, Roasted Honey Cumin Carrots, Roasted Heirloom Baby Tomatoes, Marinated Olives, Crispy Chickpeas, Herb Olive Oil, Pistachios, Naan Bread | \$140  
*can be made without pistachios*

## WHIPPED RICOTTA BOARD **V**

Whipped Lemon Herb Ricotta, Roasted Red Grapes, Marinated Olives, Roasted Tomatoes, Lemon Zest, Crostini | \$140

## JUMBO SHRIMP COCKTAIL **G**

Dijonnaise, Cocktail Sauce | \$150

## SUSHI PLATTER\* **G**

30 pieces. 6 pieces each of: Spicy Tuna, California Roll, Salmon Avocado, Tuna & Nigiri, Salmon Hamachi, Tamari Sauce | \$175

## CAESAR SALAD **V**

*Serve Approximately 12 Guests*  
Romaine Hearts, Parmesan Reggiano, Focaccia Crumbs, Caesar Vinaigrette | \$95

## GREEK SALAD **V** **G**

*Serve Approximately 12 Guests*  
Little Gem Lettuce, Heirloom Tomatoes, Cucumber, Red Onion, Feta Cheese, Olives, Lemon Oregano Vinaigrette | \$90

## SUGGESTED CHIP & PRETZEL ENHANCEMENT

Warm Queso | \$40

Nacho Bar | \$120  
Queso, Salsa Chicken,  
Birria Beef, Black  
Beans & Corn

*(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  
Lemon Pepper with Hot Honey Ranch | \$130

## CHICKEN WINGS ★

Plain with Honey Mustard & BBQ Sauce  
BBQ Dry Rub with Buffalo BBQ Sauce & Ranch  
Buffalo with Blue Cheese  
Garlic Parmesan Sauce  
Lemon Pepper with Hot Honey Ranch | \$155

## BGS CHEESEBURGERS (12) ★

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

## CHICKEN QUESADILLA

Slow Roasted Chicken, Black Beans,  
Roasted Corn, Cilantro, Chihuahua  
Cheese, Flour Tortillas, Sour Cream,  
Pico de Gallo | \$120

## HOT DOGS ★

All Beef Franks, Ketchup, Mustard,  
Relish, Diced Onions | \$100

### ADD-ON

Chili | \$50



PREORDER MENU



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

# MAIN COURSES

All Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

## GRILLED CITRUS CHICKEN BREAST **G**

Herb Butter Rice, Citrus Sauce, Grilled Asparagus | \$200

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

Garlic Mashed Potatoes, Bourbon BBQ Glaze, Roasted Honey Carrots | \$340

## CAVATAPPI PASTA **V**

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

## MAC & CHEESE **V**

Three Cheese Sauce, Cavatappi Pasta, Brown Butter Herb Ritz Cracker Crust | \$110

### ADD-ON

Buffalo Chicken  
Mac & Cheese | \$120

## SAL'S PIZZA

Half Sheet of Pizza

CHEESE PIZZA | \$45 ★ **V**

PEPPERONI PIZZA | \$55 ★

VEGGIE PIZZA | \$55 ★ **V**

BBQ CHICKEN PIZZA | \$60 ★

BUFFALO CHICKEN WING PIZZA | \$65

Boneless Buffalo Chicken Wings, Buffalo Chicken Cheese Spread, Mozzarella, Blue Cheese Sauce

GLUTEN FREE PERSONAL PIZZA | \$20 **G**

Choice of:

- Cheese
- Pepperoni
- Veggie
- BBQ Chicken



# SWEETS + TREATS

All Selections Serve Approximately 12 Guests, Unless Otherwise Noted.

**FRESH BAKED** ★ **V**

**ASSORTED COOKIES (24)\***

Souvenir Jar | \$ 90

**FRESH FRUIT BOWL** ★ **G** **V**

Fresh Seasonal Fruit,  
Berries, Kiwi | \$100

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

**WARM MINI NUTELLA CHURROS\*** **V** **N**

*Serves Approximately 8 Guests*

Dulce de Leche, Chocolate  
Sauce, Nutella Filled | \$85

**ASSORTED COOKIES** ★ **V**

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

**HOME TEAM SIGNATURE**

**CUPCAKES (12)\* | \$155**

**CANDY TIN\*** ★ **V**

M&Ms, Gummy Bears, Sour Patch  
Kids, Souvenir Tin | \$77

**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



# GARDEN



# ColdSnap

## ENHANCE YOUR EXPERIENCE WITH COLDSNAP

### A DELICIOUS & EXCITING OFFERING

For \$150, you receive the following:

- a ColdSnap ice cream maker designated to you studio for the event
- (12) pods, your choice of up to (2) flavors
  - vanilla, salted caramel, chocolated, non-dairy chocolate, coffee
- Souvenir team ice cream cups
- Ice cream sundae toppings
  - sprinkles, chocolate chips, M&Ms, Oreos
- Additional pods can be purchased by the 6-pack for \$65

### SIMPLE TO USE

Pods Filled with Real Ingredients



Freshly Frozen in 2 Minutes



An Ice Cream Experience Unlike Any Other



# 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. If the beverage tab exceeds \$2500 the card on file will be charged the remaining balance post event.

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

## Autograph Cocktail Collection

Our Autograph Cocktail Collections will be available all playoffs. As the teams switch up plays with the different round matchups so will we with different cocktails every round in addition to ones you already love.

## Autograph Cup Collection

Cheer on the team with festive souvenir cups in your studio! Pre-Order or request game day.

Sleeves of (20) for \$40 Per Sleeve





# 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

617.624.1619  
rafterscatering@tdgarden.com