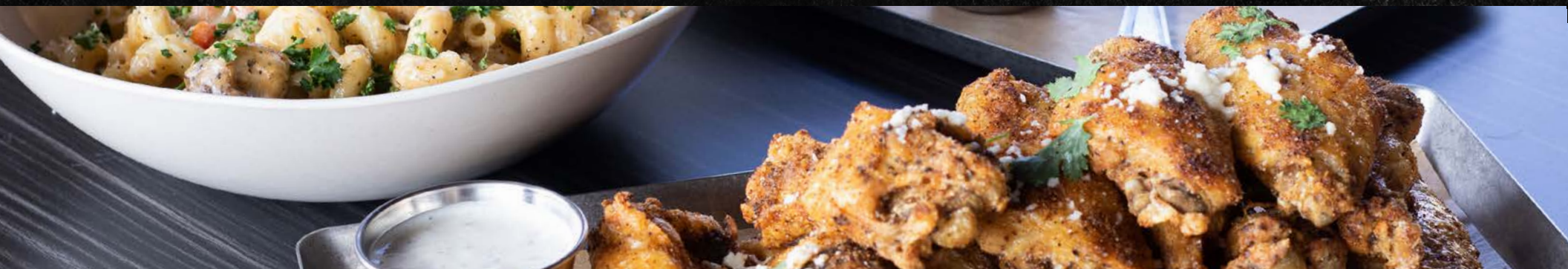




NEW ORLEANS SAINTS  
**SUITE MENU**  
*2021*



< A < S A R > SUPERDOME





# GREETINGS FROM NEW ORLEANS!

**Welcome to the 2021 season. It's going to be an unprecedented year for entertaining at Caesars Superdome!**

We are thrilled to welcome you back and thank you for your support of the New Orleans Saints.

Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Centerplate's hospitality services add to your unforgettable memories of this Saints' season. Enjoying time together with family, friends, and colleagues is even more meaningful these days!

Our menu has the traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

My contact information is listed below for your convenience. Here's to great times and truly memorable experiences!

*Carol Hernandez*

Carol Hernandez, Catering Manager  
Centerplate Catering at Caesars Superdome



O 504.558.6278

F 504.558.6296

C 504.281.3466

[carol.hernandez@centerplate.com](mailto:carol.hernandez@centerplate.com)

# CENTERPLATE'S COMMITMENT TO SAFETY

Centerplate, the exclusive caterer at Caesars Superdome, is looking forward to welcoming back our guests with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Centerplate will implement and ensure compliance of CDC and state or local health directives. We will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by **Executive Chef Lenny Martinsen**, is working to adapt traditional services and menus to work within the “new norm”. Emphasis will include modified buffet services, offering of some individually packed selections, specialized packaging, and new pricing to accommodate safe and appropriate food and beverage services on behalf of all of Caesars Superdome attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Masks and gloves for all team members will be provided
- Employees will receive specialized health and safety training
- Targeted sanitation and cleaning schedules
- Wrapped flatware

As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”







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# SERVICE DIRECTORY

The Centerplate Suite Catering Department is available during the New Orleans Saints' season from 9:00am to 4:30pm, Monday through Friday to assist with your food and beverage needs.

**Centerplate Suites & Catering**  
**Catering Manager**  
**Carol Hernandez**

**504.558.6278**  
**carol.hernandez@centerplate.com**

**Centerplate Suites Coordinator**  
**Monica Linam**

**504.558.6260 ext. 6608**  
**monica.linam@centerplate.com**

**Centerplate Suite Services Fax Line**

**504.558.6296**

**On-Line Ordering**

**[superdome.ezplanit.com](http://superdome.ezplanit.com)**

**Caesars Superdome General Information**

**504.587.3663**

**New Orleans Saints Suites Department**  
**Matt Dixon**

**504.593.4973**  
**matt.dixon@saints.nfl.com**

**New Orleans Saints Ticket Office**

**504.731.1700**

**Caesars Superdome Security**

**504.587.3900**

**Caesars Superdome Lost & Found**

**504.587.3905**

# GO SAINTS!



## Game Day Menu

Look for this Game Day icon for items available until the beginning of the 3rd quarter. (See page 9 for more information.)



## Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten or other allergens such as nuts.



## Vegan Selections






## Vegetarian Selections





# NEW ORLEANS SAINTS 2021 SCHEDULE

## PRESEASON

SAT	AUG 14		AT BALTIMORE RAVENS	6 PM
MON	AUG 23		JACKSONVILLE JAGUARS	7 PM
SAT	AUG 28		ARIZONA CARDINALS	7 PM

## REGULAR SEASON

SUN	SEP 12		GREEN BAY PACKERS	3:25 PM
SUN	SEP 19		AT CAROLINA PANTHERS	12 PM
SUN	SEP 26		AT NEW ENGLAND PATRIOTS	12 PM
SUN	OCT 3		NEW YORK GIANTS	12 PM
SUN	OCT 10		AT WASHINGTON FOOTBALL TEAM	12 PM
BYE WEEK				
MON	OCT 25		AT SEATTLE SEAHAWKS	7:15 PM

## REGULAR SEASON (CONT.)

SUN	OCT 31		TAMPA BAY BUCCANEERS	3:25 PM
SUN	NOV 7		ATLANTA FALCONS	12 PM
SUN	NOV 14		AT TENNESSEE TITANS	12 PM
SUN	NOV 21		AT PHILADELPHIA EAGLES	12 PM
THURS	NOV 25		BUFFALO BILLS	7:20 PM
THURS	DEC 2		DALLAS COWBOYS	7:20 PM
SUN	DEC 12		AT NEW YORK JETS	12 PM
SUN	DEC 19		AT TAMPA BAY BUCCANEERS	7:20 PM
MON	DEC 27		MIAMI DOLPHINS	7:15 PM
SUN	JAN 2		CAROLINA PANTHERS	12 PM
SUN	JAN 9		AT ATLANTA FALCONS	12 PM

HOME GAMES IN GOLD



ALL TIMES CENTRAL



NEWORLEANSSAINTS.COM



@SAINTS

# PLACING YOUR ORDER

## Ordering Online Is Easy!

Website: [superdome.ezplanit.com](http://superdome.ezplanit.com)

### First Time Placing an Order?

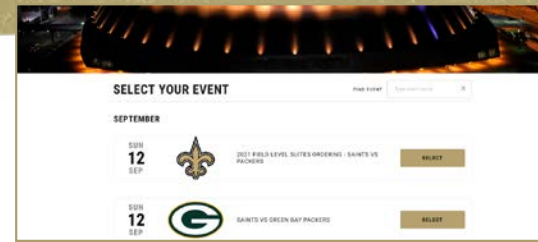
Click on **SIGN UP** located at the top right corner of webpage to create and register your account. You will be prompted to fill out required fields. This is done one time only. Please retain your Username & Password for future use.

### Returning User at Caesars Superdome?

Click on **Log In** if you have a username & password for the Superdome. If you have an Ezplanit login for another venue, that login will not work at the Superdome. Please create another login (see above). If you need assistance, please contact Carol Hernandez at 504.558.6278.

### Placing an Order:

1. Select your Event on list or you can search by event name.  
Click on **SELECT**.
2. Select your **location/Suite#**.
3. Select menu items of choice. You can search for items by name or search by menu categories.
4. Click on a menu item to expand and select **QTYs** and add to cart. You can review your order at anytime by clicking on **YOUR ORDER** at the top of the page.
5. Once you have completed adding items to your cart, click on **Your Order** at the top of the page and click on **CHECK OUT**.



6. You will be able to review the order, give delivery instructions, select payment method, list the names of persons that can make purchases on event day and you can prearrange a gratuity for your server. (The 20% service charge is not a tip for your server\*)

**If this is your first time ordering you will have to add payment information by clicking on CHANGE PAYMENT METHOD. If you have previously placed an order, the last card provided will be used for the order.**

7. Click on **PLACE YOUR ORDER** to submit the order.
8. You will receive an order number (located at the top of page) when your order is successfully submitted. If order number is not provided, your order was not placed.
9. You will also receive an itemized copy of your order for your approval. Please sign and return via fax to 504.587.7939 or via email.
10. For changes or questions about your order please contact Carol Hernandez at 504.558.6278 or Catering Coordinator Monica Linam at 504.558.6260 ext. 6608

***Orders are due by 5pm (4) business days prior to event.***

\*20% is added to your bill for this catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.



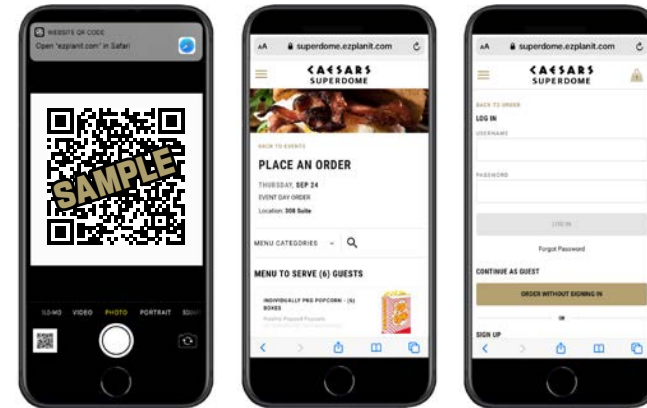
# NEW WAY TO ORDER ON EVENT DAY

The process to place orders on event day has changed!

Orders are now placed using your smartphone by scanning a QR Code displayed in the suite.

1. Scan the QR Code in suite with your smartphone camera. This will take you to our game day menu selections. The QR Code displayed in your suite identifies your location and event.
2. Select the Menu items you want to order. Once you are finished making selections, click on **Shopping Bag** icon (top of page).
3. At **Checkout**, you will be prompted to **Login** using your username and password, check out as a **Guest** (one-time order) or you can **Create an Account** (if you will utilize the site more than once during the event).
4. **Payment info will be required.** You can select a card on file (if already logged in), you can enter your credit card information, OR you can scan credit card using your camera on your device. **In the continued effort to minimize contact we will no longer accept cash for game day orders.**

SCAN or go to: [superdome.ezplanit.com](https://superdome.ezplanit.com)



## Helpful Tips:

- You will need to know the login to the website. (Username & password used to place initial order.)
- Please share the login with the people that will be authorized to place additional orders and charge to a card on file. We do not have access to login info.
- If you do not have a login, orders can be placed by checking out as a Guest or creating an account. Payment will be required.



## PLACING YOUR ORDER continued

### Timing

We want you and your guests to be absolutely delighted with your experience at Caesars Superdome. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 70,000 guests! So please place the order for your suite by 5:00pm, four (4) business days prior to each game. This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "Game Day" menu of freshly prepared items.

The Game Day Menu is always available until the beginning of the 3rd quarter on game day. Last call for beverages from the game day menu is the end of 3rd quarter.

Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00pm, two (2) business days prior to your game will not be charged.







## PERSONALIZED HOSPITALITY

### Custom Value Packages

Create a custom value package for your suite. Choose menu items from the a la carte sections to greet your guests with creativity and imagination.

Serves approximately 12 guests

### Fleur De Lis \$825

Choose any: 3 Snacks, 1 Appetizer, 2 Salads-Sides-Fruit-Vegetables, 2 Grill or Sandwich choices, 2 Sweet Selections

### Touchdown \$700

Choose any: 3 Snacks, 2 Appetizers, 1 Grill or Sandwich choice, 1 Sweet Selection





## PERSONALIZED HOSPITALITY

### Hail Mary Package \$800

For your convenience, we have created the following package which is sure to please you and your guests.

Serves approximately 12 guests



#### Bucket of Freshly Popped Popcorn



#### Mixed Nuts

(12) Individually packaged bags of mixed nuts

#### Ruffles® Potato Chips with Roasted Onion Dip

(12) Individual bags of Ruffles potato chips

#### Ultimate Hot Dog Bar with Chili

(20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish

### New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

### Chicken Tenders

With cool ranch, honey mustard and barbeque dipping sauces

### Meat Pies

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

### Roast Beef Debris Po-Boy

A New Orleans favorite. Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

### Cookies and Brownies Combo

Individually wrapped chocolate chip cookies and decadent chocolate chunk brownies





## MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Centerplate we're always excited to celebrate and explore local connections to place, region, and history through the lens of cuisine. These local favorites are inspired by recipes and techniques that have been part of cooking traditions in New Orleans for generations. Adapted by **Executive Chef Lenny Martinsen** especially for Caesars Superdome, true to the locavore ethos, all of these delicious dishes include locally sourced ingredients and the fine work of artisan purveyors. Enjoy!

Serves approximately 12 guests



### **New Orleans Gumbo \$145**

Chicken and sausage in a flavorful broth served with white rice



### **Red Beans and Rice \$110**

Served with sliced smoked sausage and white rice

### **Shrimp Pasta \$160**

Sautéed shrimp, peppers, and onions tossed with penne pasta in a creamy Alfredo sauce

### **Barbeque Shrimp n' Grits \$235**

A southern specialty. Creamy grits with jumbo barbeque shrimp

### **Jambalaya \$100**

Chicken, sausage, and rice sautéed with herbs and spices

### **Crawfish Étouffée \$185**

A classic Louisiana dish with a buttery, rich and flavorful sauce with crawfish tails, served with rice

### **Fried Catfish \$115**

Catfish fillets battered in seasoned flour and fried crisp. Served with lemon and tartar sauce



## SNACKS

Serves approximately 12 guests

GF



**Bucket of Freshly Popped Popcorn \$32**

GF



**Mixed Nuts \$35**

(12) Individually packaged bags of mixed nuts



**Ruffles® Potato Chips with Roasted Onion Dip \$37**

(12) Individual bags of Ruffles potato chips

**Individual Lay's® Basket \$36**



A variety of Lay's® potato chips

GF

**Chips & Salsa \$38**

Spicy roasted tomato salsa served with Tostitos® tortilla chips

GF

**Traditional Deviled Eggs \$55**

**Chocolate Lovers Basket \$36**

(12) Individually wrapped chocolate bars: (3) Snickers®, (3) Kit Kat®, (3) Reese's® Peanut Butter Cups, (3) Plain M&M's®

GF

**Individual 7-Layer Dips \$79**

Our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions and Tostitos® tortilla chips

**Shrimp Dip \$77**

A creamy blend of Louisiana boiled shrimp, cream cheese, celery, onions, herbs and spices. Served with assorted crackers

**Crawfish Dip \$100**

Louisiana crawfish tails with cream cheese, Parmesan, green onions, garlic and spices. Served with baguette slices

**Soft Pretzel Bites \$65**

Served with beer cheese and mustard



## APPETIZERS

Serves approximately 12 guests



### Chicken Tenders \$120

With cool ranch, honey mustard and barbeque dipping sauces



### Crispy Chicken Wings \$135

With spicy buffalo and ranch dipping sauces

### Imported and Domestic Cheese Board \$150

Sharp cheddar, Boursin, Jarlsberg, Pepper Jack, imported brie, blue cheese and smoked Gouda. Served with crackers



### Meat Pies \$120

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

### Spring Rolls \$96

(24) Rolls served with Thai chili sauce

### Barbeque Meatballs \$90

All Beef Meatballs tossed in a bold barbeque sauce with caramelized pearl onions

### Charcuterie \$185

Assorted meats and cheeses accompanied by fruit spreads, mustards and pickles. Includes local hogshead cheese, pâté and dried sausages



### Chilled Jumbo Shrimp Cocktail \$245

(48) Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

### Lettuce Wraps \$155

Diced chicken, marinated with soybean oil, ginger, garlic and chili flakes. Tossed in a citrus soy sauce. Wrapped in crisp romaine lettuce, topped with scallions. Served with crispy rice sticks and dipping sauce





## APPETIZERS continued

Serves approximately 12 guests



### **Crawfish Wontons \$215**

(50) Wontons served with spicy chili sauce

### **Hummus \$75** *Stacy's*

Roasted red pepper hummus, garnished with olive tapenade, Individual bags of Stacy's pita chips

### **Stadium Nachos \$100**

Your choice of jalapeño cheese sauce or queso served with tortilla chips and jalapeños

### **Chilled Tuna Platter \$145**

Sesame encrusted fresh tuna, seared and served with teriyaki sauce, Sriracha aioli and wakame slaw

### **Nacho Grande \$150** *Tostitos*

Tostitos® tortilla chips served with jalapeño cheese sauce, seasoned ground beef, green onions, sour cream and jalapeños

### **Stuffed Jalapeños \$96**

Jalapeños stuffed with cream cheese, shredded cheese and fresh bacon bits. Baked and topped with cheddar cheese

### **Mini Boudin Links \$76**

Served over sautéed onion and peppers with slider buns

### **Crab Stuffed Mushrooms \$170**

(36) mushroom caps stuffed with crabmeat, seasoned with green onions, herbs and spices. Sprinkled with Parmesan cheese and baked golden brown



## SALADS – SIDES – FRUIT – VEGETABLES

Serves approximately 12 guests



### **Basket of Garden Fresh and Local Crudités \$89**

Celery, peppers, broccoli, zucchini, yellow squash, cauliflower, carrots and Louisiana farm fresh vegetables. Served with house-made ranch dip



### **Seasonal Fruit and Berries \$100**

Cantaloupe, honeydew melons, golden pineapple, strawberries, grapes and berries



### **Creole Potato Salad \$53**

Seasoned with Louisiana spices, chopped eggs and scallions



### **Classic Caesar Salad \$55**

Crisp romaine lettuce, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing. Freshly tossed

**Add Grilled Chicken Breast \$25**

**Add Blackened Jumbo Shrimp \$44**

### **Italian Salad \$60**

Finely chopped lettuce, tomatoes, thinly sliced red onion, pepperoncini peppers, black olives and garlicky croutons served with Italian dressing



### **Grilled Vegetables \$85**

Seasonal farm fresh vegetables seasoned with fresh herbs and drizzled with virgin olive oil and aged balsamic syrup (served hot)

### **Mac n' Cheese Duo \$115**

- Creamy three cheese
- Beef and tomato



## FROM THE GRILL

Serves approximately 12 guests



### **All Beef Hot Dogs \$120**

(20) Grilled hot dogs, caramelized onions, freshly baked buns and traditional condiments of diced onions, relish



### **Ultimate Hot Dog Bar with Chili \$165**

(20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish



### **Hamburgers/Cheeseburgers \$185**

(16) Burgers served with crisp lettuce, sliced tomatoes, red onions, dill pickles, shredded cheddar cheese and bacon

### **Carne Asada \$180**

Grilled with onions and peppers and accompanied by salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas. Served with yellow rice

### **Street Tacos with Street Corn \$150**

Choice of meat to include: Impossible Burger taco meat, chicken or shrimp. Served with salsa verde, salsa roja, limes, onions, cilantro, flour tortillas and fire roasted sweet corn, topped with queso fresco

### **BBQ Ribs \$120**

St. Louis style ribs with traditional sweet BBQ sauce

*Pair with Louis Martini Cabernet Sauvignon*





## SANDWICHES

Serves approximately 12 guests

### **Chicken and Cranberry Salad Croissants \$100**

Mini fresh baked croissants topped with traditional chicken salad

### **Sandwich Party Platter \$190**

A trio platter with mini muffaletta, finger sandwiches and cocktail po-boys

### **Chilled Tenderloin of Beef \$300**

Sliced and served with horseradish, stone ground mustard, grilled cipollini onions and freshly baked silver dollar rolls

### **Smoked Barbequed Pulled Pork \$140**

House smoked pork butt simmered in bold and sweet barbeque sauces. Accompanied by freshly baked slider buns

### **Roast Beef Debris Po-Boys \$200**

A New Orleans favorite. Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

### **Cubano Sliders \$105**

Pulled pork, sliced ham, Swiss cheese, spicy yellow mustard and pickles on freshly baked slider buns



## HOME-STYLE FAVORITES

Serves approximately 12 guests

### **Beef Short Ribs \$310**

Boneless, tender beef slowly braised in natural pan gravy, paired with garlic mashed potatoes

*Pair with Domaines Barons Rothschild Lafite Le Légendes, Cabernet Sauvignon*

### **Pan Seared Crab Cakes \$245**

Gulf crab cakes griddled golden and served with penne tossed in Alfredo sauce

*Pair with Bontera Chardonnay*

### **Blackened Chicken \$165**

Served with dirty rice and garnished with heirloom tomato sauté

*Pair with Chateau Ste. Michelle Rosé*

### **Stuffed Bell Peppers \$120**

Dirty rice stuffed bell peppers topped with melted cheese





## VEGAN / VEGETARIAN OPTIONS

Serves approximately 6 guests

**Vg GF** **Vegan Red Beans and Cauliflower Rice \$105**

**Vt** **Vegetarian Hamburger \$70**

(6) Plant-based burgers served with caramelized onions and peppers, traditional condiments and freshly baked bread

**Vg GF** **Chia Seed Dessert \$60**

(6) Individual dessert cups of chia seeds, almond milk, mango puree and fresh blueberries







## BAKE IT LOCAL

We came up with fun, sporty, and regionally-inspired treats especially for our Caesars Superdome VIPs. Locally made, delicious bakery goodies are the perfect way to treat your Suite guests to the sweet life! Enjoy!

Serves approximately 12 guests

### **Black & Gold King Cake** \$85

A Saints tradition

### **Strawberry Shortcake** \$80

Shortcake topped with sweet strawberries and creamy whipped topping

### **Black & Gold Cake Pops** \$130

Chocolate, vanilla flavored

### **Mocha Mousse** \$90

(12) Mocha mousse dessert cups topped with a French macaron

### **Turtle Cheesecake** \$120

Rich, creamy cheesecake with caramel, chocolate, and pecans



## SWEET SELECTIONS

Serves approximately 12 guests



### Freshly Baked Cookies \$85

(16) Individually wrapped chocolate chip cookies



### Double Fudge Brownies \$90

(16) Individually wrapped decadent chocolate chunk brownies



### Cookies and Double Fudge Brownies \$95

Individually wrapped chocolate chip cookies and decadent chocolate chunk brownies (8) cookies and (8) brownies

### Ice Cream Novelties Souvenir Logo Cooler \$70

An assortment of ice cream bars and sandwiches

### Raspberry Chimichanga \$90

Raspberry puree and cream cheese deep fried, served with caramel dipping sauce



### Chocolate Dipped Strawberries \$80

(24) Fresh strawberries coated in semi-sweet dark chocolate

### Petit Fours \$120

(24) Classic almond franchipans coated with white fondant icing

### Traditional Bread Pudding \$93

The New Orleans original, served with sweet bourbon caramel sauce



## BEVERAGES

### Spirits by the liter

#### Vodka

Gameday (750 ml)	\$75
Ketel One	\$115
Grey Goose	\$145

#### Gin

Bombay Sapphire	\$117
Tanqueray	\$98
Beefeater 24	\$96
Bombay Original	\$90
New Amsterdam	\$83

#### Tequila

Patrón	\$200
Herradura Silver	\$190
Don Julio	\$155
Jose Cuervo Especial	\$100
Camarena Silver	\$83

#### Scotch

Johnnie Walker Black	\$205
Dewar's 12	\$146
Dewar's White Label	\$110

#### Rum

Bacardi 8	\$106
Captain Morgan Original Spiced	\$87
Bacardi Superior	\$82
Malibu	\$75

#### Bourbon & Whiskey

Woodford Reserve	\$135
Jameson	\$125
Bulleit	\$120
Jack Daniel's	\$110

#### Canadian Whisky

Crown Royal	\$130
Seagram's VO	\$96
Seagram's 7 Crown	\$93

#### Cognac & Cordials

Hennessy V.S.O.P.	\$235
St. Germain	\$204
D'Ussé VSOP (750 ml)	\$185
Hennessy V.S.	\$175
Grand Marnier	\$167
Drambuie	\$158
Tuaca	\$122
Chambord (750 ml)	\$117
Southern Comfort	\$89
Fireball	\$82

#### Pint Bottles by the 375 ml

Jameson Irish Whiskey	\$38
Tanqueray Gin	\$36
New Amsterdam Vodka	\$34
Baileys Irish Cream	\$34

**GAMEDAY**  
ALL AMERICAN VODKA

*Crown Royal*





## BEVERAGES continued

### Domestic Beer by the six-pack

Angry Orchard Hard Cider	\$36
Blue Moon	\$36
Redd's Apple Ale	\$36
Bud Light	\$33
Budweiser	\$33
Bud Zero (non-alcoholic)	\$33
Faubourg Lager	\$33
Faubourg Blackened Voodoo Lager	\$36
Faubourg WestWeGo IPA	\$33
Michelob Ultra	\$33
Miller Lite	\$33

### Import/Craft Beer by the six-pack

Amstel Light	\$36
Corona Extra	\$36
Corona Light	\$36
Heineken	\$36
Modelo Especial	\$36
Stella Artois	\$36
Sam Adams Boston Lager	\$36
Sam Adams Seasonal	\$36
Shock Top	\$36
Sierra Nevada Pale Ale	\$36
Elysian Space Dust IPA	\$36
Golden Road Mango Cart	\$36

### Ready-to-Drink Canned Cocktails

Bud Light Seltzer (Variety 12-pack)	\$72
Crown Royal Peach Tea (4-pack)	\$40
Crown Royal Whisky & Cola (4-pack)	\$40
Crown Royal Cranberry & Apple (4-pack)	\$40
Sugarlands Shine (4-pack, 12 oz cans)	\$40
Bacardi Rum Punch (6-pack)	\$36





## BEVERAGES continued

### Mixers

Bloody Mary Mix (quart)	\$22
Sweet and Sour Mix (quart)	\$22
Margarita Mix (quart)	\$22
DeKuyper Triple Sec (liter)	\$22
DeKuyper Peach (liter)	\$22
Martini & Rossi Vermouth	\$20
Lime Juice	\$18
Minute Maid Orange Juice (12 oz)	\$7
Cranberry Juice (quart)	\$12

### Hot Beverages

Community Coffee	\$50
12 Assorted Keurig K-Cups and Individual Brewer	
Premium Coffee	
Premium Decaffeinated Coffee	

### Soft Drinks/Other by the six-pack \$21

Coke, Coke Zero Sugar, Diet Coke, Sprite, Dr. Pepper	
Seagram's Ginger Ale (10 oz)	
Seagram's Tonic Water (10 oz)	
Seagram's Club Soda (10 oz)	
Dasani Bottled Water (16.9 oz)	\$21
Gold Peak Tea (18.5 oz)	\$30

Diet and caffeine-free soft drinks  
available upon request.





## WINE

### SPARKLING

#### Ferrari Brut, DOC — *Italy* **\$104**

Fresh, intense, with a broad fruity note of ripe Golden Delicious apples and wild flowers, underpinned by a delicate scent of yeast. Harmonious and well-balanced, with an attractive undertone of ripe fruit.

#### Nicolas Feuillatte Brut — *France* **\$96**

40% Pinot Noir, 40% Meunier, 20% Chardonnay. Fresh white fruit with aromas of apple, pear and peach. Clean, elegant and complex, with delicate bubbles imparting freshness on the finish.

#### LaMarca Prosecco — *Italy* **\$75**

Aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality.

### WHITE WINES

#### Chardonnay

##### Planeta — *Italy*

Flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal and toasted aromas precede the powerful balanced finish.

##### Au Contraire — *California* **\$65**

Citrus and tree fruits are complemented by a hint of brioche and toast.

##### Bonterra — *California* **\$52**

An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds. 100% organically grown grapes.

##### Prayers of Saints — *Washington* **\$39**

Light, bright and refreshing with a touch of softness. Bright aromas of slightly toasted pears with underlying citrus notes and ripemelon flavors.



##### Barefoot — *California* **\$38**

Sweet vanilla aroma, our medium-weight chardonnay is full of honeyed peach and Fuji apple flavors.

#### Riesling

##### Chateau Ste. Michelle — *Washington* **\$39**

Crisp apple aromas and flavors with subtle mineral notes.

#### Sauvignon Blanc

##### Bonterra — *California* **\$51**

100% organically grown grapes. Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit.

##### Fetzer Echo Ridge — *California* **\$38**

Crisp and clean with well balanced citrus notes.



## WINE continued

### Moscato

#### Canyon Road — *California*

Sweet aromas of honey and peach, layered with tropical notes of lychee and hints of orange blossom.

**\$38**

### Pinot Grigio

#### Ecco Domani — *Italy*

Complex with notes of citrus and exotic fruit. Aromas of pineapple, passion fruit and mango.

**\$53**

#### Santa Cristina — *Italy*

Aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

**\$42**

### Rosé

#### Chateau Ste. Michelle — *Washington*

72% Syrah, 28% Merlot. The fresh and lively wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.

**\$50**



## RED WINES

### Merlot

#### Bonterra — *California*

100% organically grown grapes. Aromas of black currant, black cherries and a touch of wood smoke with flavors of plums, dark berries, toasty oak and vanilla spice.

**\$53**

#### 14 Hands — *Washington*

This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

**\$39**



#### Barefoot — *California*

The perfect combo of cherry, boysenberry, plum and chocolate. A mocha finish is complemented by hints of smoky vanilla oak.

**\$39**

### Malbec

#### Trivento Reserve — *Argentina*

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

**\$75**

### Pinot Noir

#### MacMurray Estates — *California*

Pomegranates, cherries, boysenberry, and lavender, smooth rich hints of vanilla and baking spice.

**\$65**

#### J Vineyards — *California*

**\$55**

Aromatic notes of black cherry and baking spice. The soft, silky palate features bright, fruity notes of cranberry, fig and fresh orange peel, with hints of dark, brambly fruit, black tea and clove.

#### Mon Frère — *California*

**\$48**

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

#### Fetzer — *Chile*

**\$39**

Light with bright cherry and strawberry notes with a touch of oak.

### Cabernet Sauvignon

#### Stag's Leap Wine Cellars

#### Artemis — *California*

**\$240**

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. Lingering flavors of dark fruit and subtle oak undertones.

#### Chateau Ste. Michelle Mimi — *Washington*

**\$67**

Bright red cherry, fresh brambles, hints of cherry cola and gentle toasted oak.



## WINE continued

### Louis Martini — *California*

\$55

Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate and vanilla spice rounding out the dense layers.

### BV Coastal Estates — *California*

\$53

Opulent layers of blackberry, black cherry and plum with nuances of violet and mocha.

### Bonterra — *California*

\$50

100% organically grown grapes. Harmonious blend of black cherry, berries, and all spice and a balanced blend of red fruits.

### Dark Horse — *California*

\$45

Dark jammy fruit flavors of black cherry and hint of nutmeg with firm tannins and smooth mouth-feel that lead the way to a dark chocolate mocha finish.



### Barefoot — *California*

\$39

Aromas of currant, raspberry, blackberry jam mix with a vanilla finish.

### Red Blend

#### Apothic — *California*

\$45

Zinfandel leads with notes of dark fruit and subtle spice, Syrah adds silkiness and hints of blueberry, while Cabernet Sauvignon and Merlot contribute rich characteristics of blackberry, black cherry and plum.





## THE FINE PRINT

### Game Day Suite Hours of Operation

The suites are open for guest arrival three (3) hours prior to game time.

### Delivery

We strive to deliver your order to your suite with premium freshness and with the highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Centerplate at 504.558.6278 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

### Special Orders

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

### Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 20% service charge and all applicable sales tax will be included.

### Suite Staffing

A team of Centerplate Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day.

### Service Charge

A “House” or “Administrative” Charge of 20% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.





## THE FINE PRINT continued

### Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Centerplate Food and Beverage representative.

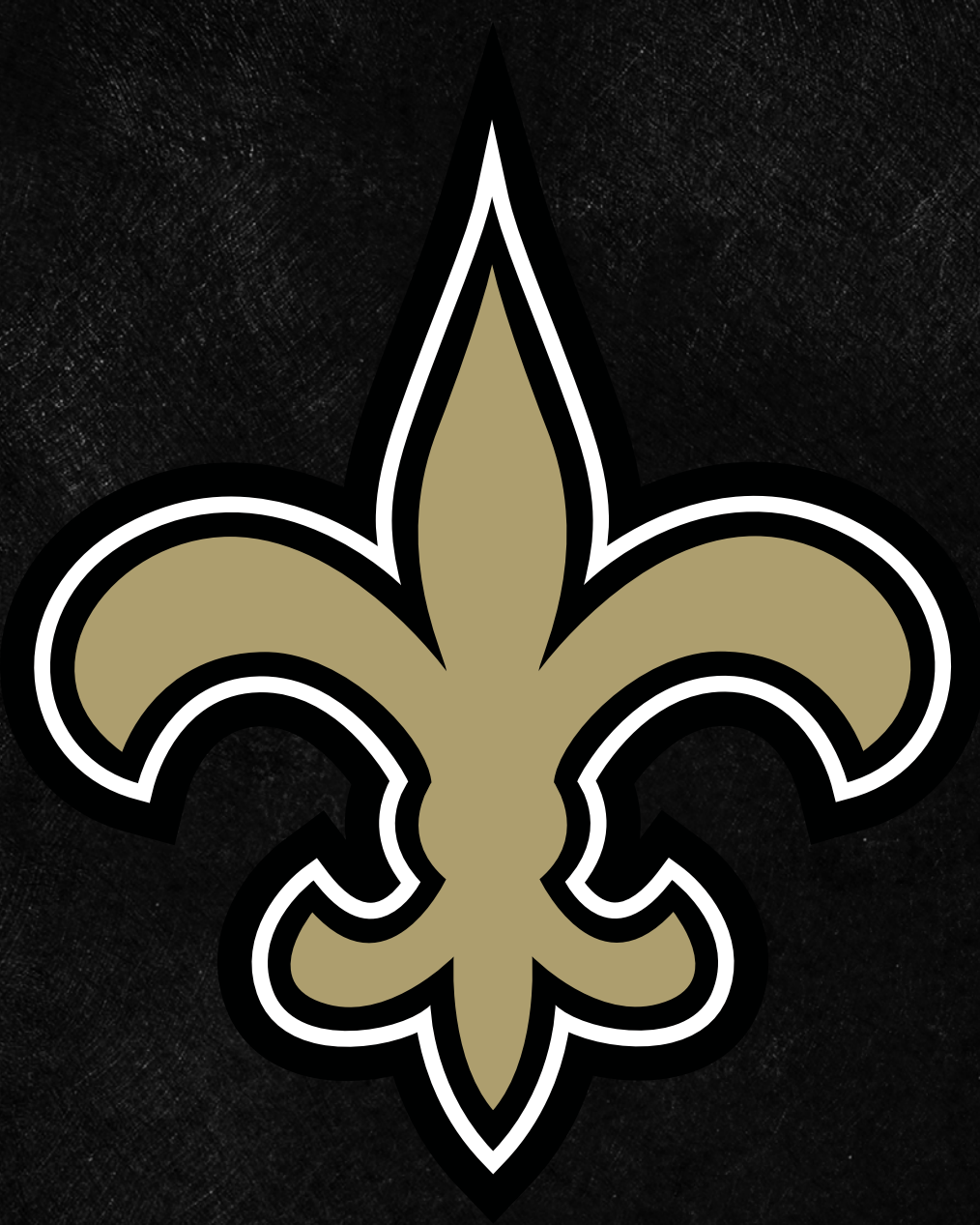
### Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside Caesars Superdome.

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor individuals underage of 21 and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating





## MAKING IT BETTER TO BE THERE™

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

◀ A ⚡ A R ⚡ SUPERDOME