



NEW ORLEANS SAINTS

# SUITE MENU 2024



< A € \$ A R \$ SUPERDOME







# GREETINGS!

Welcome to the 2024 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 our 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.

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

*Carol Hernandez*

Carol Hernandez, Catering Manager at Caesars Superdome



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# SERVICE DIRECTORY

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

**Catering Manager** 504.558.6278  
**Carol Hernandez** [carol.hernandez@sodexo.com](mailto:carol.hernandez@sodexo.com)

**Suites Coordinator** 504.558.6260 ext. 6608  
**Monica Linam** [monica.linam@sodexo.com](mailto:monica.linam@sodexo.com)

**On-Line Ordering** [superdome.ezplanit.com](http://superdome.ezplanit.com)



## Event Day Menu

Look for this Event Day icon for items available until the beginning of the 3rd quarter.  
(See page 28 for more information.)



## Eat Fit Selections

Eat Fit options meet the nutritional criteria designated by Ochsner Health. Download the free Eat Fit app for full nutrition facts.



## Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do 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.

## Vegetarian Selections (VT)

## Vegan Selections (VG)







# PERSONALIZED HOSPITALITY PACKAGES

## Custom Value Package

Create a custom value package for your suite. Choose menu items from the a la carte sections\* (pages 7-19), to greet your guests with creativity and imagination. \*Some restrictions may apply.

Serves approximately 12 guests

## Touchdown 799

*Choose any:*

**3 Snacks**

**2 Appetizers**

**1 Grill or Sandwich choice**

**1 Sweet Selection**

## Hail Mary Package

999

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

Serves approximately 12 guests

**Bucket of Freshly Popped Popcorn (GF)**

**Mixed Nuts (GF)**

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

**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**

Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

**Cookies and Brownies Combo**

Chocolate chip cookies and decadent chocolate chunk brownies

# PERSONALIZED HOSPITALITY PACKAGES

## Cajun Curation

1,849

Serves approximately 16 guests

**Bucket of Freshly Popped Popcorn** (GF)

**Ruffles Potato Chips & Roasted Onion Dip**

### New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

**Chilled Jumbo Shrimp Cocktail** (GF)

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

**Marinated Crab Claws**

### Shrimp Pasta

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

### Jambalaya

Chicken, sausage, and rice sautéed with herbs and spices

**Crispy Chicken Wings**

With spicy buffalo and ranch dipping sauces

**Cajun Meat Pies**

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

**Black & Gold King Cake**

**(4) Six-Packs of Soda**

**Halftime Delivery:**

### All Beef Hot Dogs

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

### New Orleans Beignets

Fried doughnuts covered with powdered sugar

## Bayou Blitz

1,399

Serves approximately 16 guests

**Bucket of Freshly Popped Popcorn** (GF)

**Ruffles Potato Chips & Roasted Onion Dip**

### New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

### Shrimp Pasta

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

### Jambalaya

Chicken, sausage, and rice sautéed with herbs and spices

**Crispy Chicken Wings**

With spicy buffalo and ranch dipping sauces

**Cajun Meat Pies**

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

**Black & Gold King Cake**

A Saints' tradition

**(4) Six-Packs of Soda**

**Halftime Delivery:**

### All Beef Hot Dogs

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### New Orleans Beignets

Fried doughnuts covered with powdered sugar





# MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Caesars Superdome 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**175

Chicken and sausage in a flavorful broth served with white rice



**Red Beans and Rice**136

Served with sliced smoked sausage and white rice

**Shrimp Pasta**189

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

**Barbeque Shrimp n' Grits**279

A southern specialty. Creamy grits with jumbo barbeque shrimp

**Jambalaya**129

Chicken, sausage, and rice sautéed with herbs and spices

*Pair with Erath Pinot Noir*

**Crawfish Étouffée**219

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

**Fried Catfish**144

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

# SNACKS

Serves approximately 12 guests



**Bucket of Freshly Popped Popcorn (GF)** 36



**Mixed Nuts (GF)** 42



**Ruffles® Potato Chips with Roasted Onion Dip** 44

**Individual Lay's® Basket**



44

A variety of Lay's® potato chips

**Chips & Salsa (GF)**



45

Spicy roasted tomato salsa served with Tostitos® tortilla chips



**Traditional Deviled Eggs (GF)** 88

**Individual 7-Layer Dip Cups (GF)**



91

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

**Chocolate Lovers Basket**



51

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

**Shrimp Dip**

96

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

**Soft Pretzel Bites with Beer Cheese & Mustard**

75







# APPETIZERS

Serves approximately 12 guests



**Chicken Tenders** 142  
With cool ranch, honey mustard and barbeque dipping sauces



**Crispy Chicken Wings** 168  
With spicy buffalo and ranch dipping sauces

**Imported and Domestic Cheese Board** 174  
Sharp cheddar, Boursin, Jarlsberg, Pepper Jack, imported brie, blue cheese and smoked Gouda. Served with crackers



**Meat Pies** 144  
Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

**Southwest Chicken Eggrolls** 149  
(24) Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla. Served with jalapeño ranch on the side

**Barbeque Meatballs** 109  
All beef meatballs tossed in a bold barbeque sauce with caramelized pearl onions

**Charcuterie Platter** 213  
Assorted meats and cheeses accompanied by fruit spreads, mustards and pickles. Includes local Hogshead cheese, pâté and dried sausages

**Chilled Jumbo Shrimp Cocktail (GF)** 289  
(48) Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

# APPETIZERS continued

Serves approximately 12 guests



## Crawfish Wontons 259

(50) Wontons served with spicy chili sauce

*Pair with Bonterra Chardonnay*

## Mini Corn Dogs 96

(50) Mini corn dogs served with yellow mustard

## Individual Hummus Cups *Stacy's* 86

Roasted red pepper hummus, garnished with olive tapenade, feta cheese, served with Stacy's pita chips



## Stadium Nachos *Tostitos* 111

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



## Chilled Tuna Platter 175

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

## Nacho Sampler *Tostitos* 178

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

## Pretzel Board 72

Soft pretzel sticks, large Bavarian twists, assorted crunchy pretzels, served with brown and yellow mustards, hot honey, chocolate and caramel sauces

## Pear and Brie Purses 210

Brie cheese, caramelized pear, almonds, wrapped in phyllo and baked, hot honey for dipping







# SALADS/SIDES/FRUIT/VEGGIES

Serves approximately 12 guests

**Basket of Garden Fresh and Local Crudités (GF)** 104

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



**Seasonal Fruit and Berries (GF)** 129

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



**Creole Potato Salad (GF)** 62

Seasoned with Louisiana spices, chopped eggs and scallions



**Classic Caesar Salad** 62

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** 74

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

**Roasted Brussels Sprouts** 88

Roasted then chilled Brussels sprouts, pearl onions, butternut squash, and cranberries tossed in a brown sugar dijon vinaigrette



**Grilled Vegetables (GF)** 99

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

**Cobb Salad** 84




Crisp romaine lettuce, sliced chicken, hard boiled eggs, applewood smoked bacon pieces, grape tomatoes, and scallions. Served with Hidden Valley ranch dressing on the side

**Steak Salad** 140

Carne Asada beef, arugula, Romaine, Cojita cheese, black olives, red onion, grape tomatoes, cucumber, side of poblano ranch

# FROM THE GRILL

Serves approximately 12 guests

	<b>All Beef Hot Dogs</b> (20) Grilled hot dogs, caramelized onions, freshly baked buns and traditional condiments of diced onions, relish	144
	<b>Ultimate Hot Dog Bar with Chili</b> (20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish <i>Pair with Frontera Cabernet Sauvignon</i>	198
	<b>Hamburgers &amp; Cheeseburgers</b> (12) Locally-sourced, all beef 8 oz patties, served with house-made pickle chips, tomato bacon jam, shredded cheddar jack cheese, and a side of sweet BBQ sauce. <b>Add: Traditional accoutrements;</b> leaf lettuce, sliced tomatoes, and sliced red onions for an additional charge <i>Pair with Louis Martini Cabernet Sauvignon</i>	189  +35
	<b>Street Tacos with Street Corn</b> (VG) Choice of seasoned beef or cilantro lime shrimp tacos, served with flour tortillas and fire roasted sweet corn topped with queso fresco. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges	179
	<b>Korean BBQ Chicken Skewer</b> Tender seasoned chicken breasts, Korean BBQ sauce, braised bok choy	116
	<b>Louisiana Meat Trio</b> Smoked sliced BBQ brisket, tangy shredded buffalo chicken, and stewed savory turducken, served with pistolettes	207







# BREAKFAST

Serves approximately 12 guests

**Breakfast Breads and Pastries**

104

Small almond croissants, muffins, chocolate dipped cake donuts, sliced breakfast breads

**Stuffed Biscuits**

88

(12) Flaky biscuits filled with bacon, egg and cheese

**Bagel Board**

164

Smoked salmon, Boursin, Swiss, cheddar, boiled eggs, capers, red onion, cream cheese, mini bagels



# SANDWICHES

Serves approximately 12 guests

**Chilled Tenderloin of Beef**

359

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

**Smoked Barbequed Pork Butt**

169

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

**Roast Beef Debris Po-Boys**

246

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

**Ham & Cheese Sliders**

121

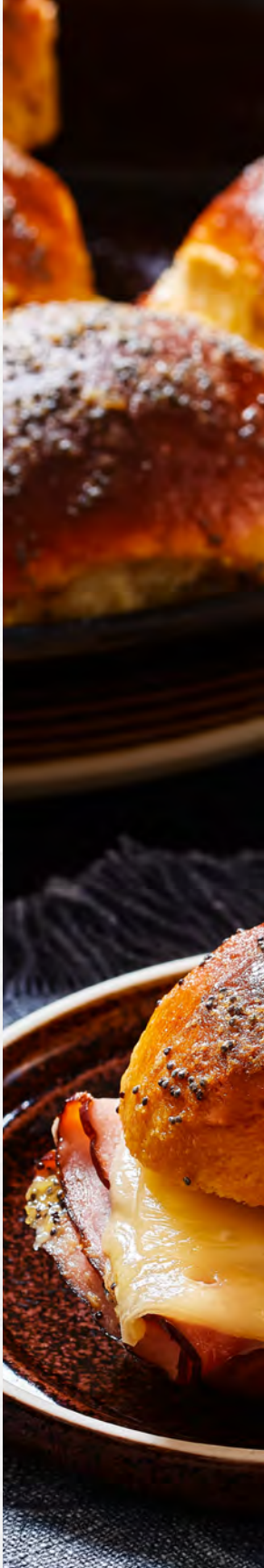
(12) Hawaiian bread buns stuffed with ham & cheese and basted with a butter, garlic and poppy seed sauce

**Sandwich Sampler**

179

4 halves each on baguette

- Grilled chicken, bacon, red onion, Creole mustard smear
- Roasted turkey, brie, arugula, cherry chutney
- Cucumber, pickled carrots, pickled radish, fresh jalapeño, cilantro, cream cheese







# HOME-STYLE FAVORITES

Serves approximately 12 guests

**Beef Short Ribs**

379

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

*Pair with Louis Martini Cabernet Sauvignon*

**Stuffed Crabs**

289

(12) Crabs stuffed with crab meat dressing

*Pair with Bonterra Chardonnay*

**Grilled Pork Chops**

349

(12) French cut 10 oz pork chops seasoned and chargrilled  
over a bed of apple and andouille French bread dressing,  
and a side of smothered collard greens

*Pair with Vanderpump Rosé*

**Burnt Ends**

259

Brisket burnt ends roasted in brown sugar, Served with  
white cheddar mac and cheese, and balsamic glazed  
Brussels sprouts tossed with sauteed onions and bacon

**Lamb Chops**

262

(12) French cut lamb chops, red wine demi, rosemary  
roasted red potatoes

*Pairs with Saget La Perriere Petite Sauvignon Blanc*

**Brisket Chili**

146

Chopped brisket, ground beef, kidney beans, black beans,  
onions, corn, and peppers stewed in tomato sauce with  
traditional spices. Served with Fritos, shredded cheddar jack,  
sour cream, hot peppers, and green onions

# VEGAN/VEGETARIAN OPTIONS

Serves approximately 6 guests

<b>Vegan Red Beans and Rice</b> (GF, VG)	119
<b>Vegetarian Hamburger</b> (VT)	84
(G) Plant-based burgers served with caramelized onions and peppers, traditional condiments and freshly baked bread	
<b>Street Tacos with Street Corn</b> (VG)	179
(G) Impossible Burger® taco meat, served with flour tortillas and fire roasted sweet corn topped with queso fresco. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges.	
<b>Chia Seed Dessert</b> (GF, VG)	79
(G) Individual dessert cups of chia seeds, almond milk, mango puree and fresh blueberries	







## EAT FIT NOLA

**Molly Kimball**, registered dietitian with The Ochsner Eat Fit nonprofit initiative has teamed up with **Executive Chef Lenny Martinsen**, to offer nutritious, delicious meals and snacks for fans looking for better-for-you options as you cheer on our Saints. [Download the free Eat Fit smartphone app](#) for full nutrition facts of each dish and availability by location.

### **Glazed Salmon with Bok Choy** (GF) (serves 12) 319

Oven roasted salmon, basted with Thai chili sauce. With steamed bok choy, caramelized onions and grilled zucchini and local squash

### **Shrimp and Kale Salad** (GF) (serves 12) 124

Baby kale, golden beets, sunflower seeds, cranberries and crumbled goat cheese, tossed with red wine vinaigrette and topped with chilled gulf shrimp

### **Grilled Pork Tenderloin** (GF) (serves 12) 229

Petite medallions, served over carrot puree and topped with cipollini onions and roasted red peppers

### **Roasted, Grilled and Chilled Vegetables** (GF) (serves 12) 154

Roasted young carrots, cauliflower with grilled broccolini and asparagus, finished with EVOO, sherry vinegar and fresh herbs

## Eat Fit NOLA.

Where nutritious meets delicious.



To learn more about the Eat Fit collaborations with 500+ restaurants and markets across Louisiana, visit [OchsnerEatFit.com](https://OchsnerEatFit.com)

# 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** 99

A Saints' tradition

**Strawberry Shortcakes** 105

(12) Individual strawberry shortcake cups of sponge cake, strawberry puree, and whipped cream

**Black & Gold Cake Pops** 149

(18) Chocolate, vanilla flavored cake balls on a stick

**Tiramisu Cake** 159

(12) Individual tiramisu cups of Italian lady fingers with mascarpone cheese and espresso










# SWEET SELECTIONS

Serves approximately 12 guests

	<b>Freshly Baked Cookies</b> (16) Chocolate chip cookies	99
	<b>Double Fudge Brownies</b> (16) Decadent chocolate chunk brownies	99
	<b>Cookies and Double Fudge Brownies</b> Chocolate chip cookies and decadent chocolate chunk brownies (8) cookies and (8) brownies	114
	<b>Ice Cream Cooler</b> An assortment of ice cream bars and sandwiches	82
	<b>Raspberry Chimichangas</b> (24) Raspberry puree and cream cheese deep fried, served with caramel dipping sauce	104
	<b>Chocolate Dipped Strawberries (GF)</b> (24) Fresh strawberries coated in semi-sweet dark chocolate	99
	<b>Petit Fours</b> (24) Classic almond franchipans coated with white fondant icing	139
	<b>Bread Pudding</b> Traditional bread pudding with white chocolate sauce on the side	109
	<b>Bananas Foster Bread Pudding</b> Traditional bread pudding combined with sliced bananas, streusel crumb topping, and bourbon caramel sauce on the side	144
	<b>Ooey Goopy Sampler</b> (24) Bite-sized Ooey Goopy bars of various seasonal flavors	109
	<b>Dessert Charcuterie</b> Creole pralines, French macarons, candied pecans, chocolate and yogurt covered pretzels, assorted bar cookies, variety of milk and dark chocolate candies	136

BEVERAGES

Spirits by the liter

Vodka

Grey Goose	171
Cîroc	150
Ketel One	135

Gin

Bombay Sapphire	137
Drumshanbo Gunpowder	
Irish Gin (750 ml)	132
Beefeater 24	117
Tanqueray	116
Bombay Original	106
New Amsterdam	98

Tequila

Patrón	240
Herradura Silver	222
Don Julio	181
Jose Cuervo Especial	118
Camarena Silver	98
El Jimador	89

Rum

Bayou XO Mardi Gras (750 ml)	280
Bayou Single Barrel (750 ml)	176
Bayou Reserve (750 ml)	154
Bacardi 8	124
Capt. Morgan Orig. Spiced	103
Bacardi Superior	96
Bayou White	90
Bayou Spiced	90
Malibu	89

Scotch

Johnnie Walker Black	240
Dewar's 12	172
Dewar's White Label	129

Bourbon & Whiskey

Woodford Reserve (750 ml)	159
Angel's Envy (750 ml)	154
Jack Daniel's	129
Jameson	147
Bulleit	141

Canadian Whisky

Crown Royal	152
Seagram's VO	113
Seagram's 7 Crown	109

Cognac

*The Exclusive Cognac of  
the New Orleans Saints*

Branson Cognac Grand Champagne VSOP	189
Branson Cognac Phantom VS	139

Cordials/Liqueur

Grand Marnier	195
Chambord (750 ml)	137
St. Germain	121
Southern Comfort	105
Fireball	96

Pint Bottles by the 375 ml

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



Branson  
Cognac





## BEVERAGES continued

### **Domestic Beer** by the 6-pack

Abita Amber	41
Abita Strawberry Lager	41
Blue Moon	41
Bud Light	38
Budweiser	38
Bud Zero (non-alcoholic)	38
Michelob Ultra	38
Miller Lite	38

### **Import/Craft Beer** by the 6-pack

Amstel Light	41
Corona Extra	41
Corona Light	41
Heineken	41
Modelo Especial	41
Stella Artois	41
Sam Adams Boston Lager	41
Shock Top	41
Kona Big Wave Golden Ale	41
Golden Road Mango Cart	41

### **Ready-to-Drink Canned Cocktails**

Nutrl Pineapple Vodka Seltzer (4-pack)	40
Nutrl Watermelon Vodka Seltzer (4-pack)	40
Cutwater Moscow Mule (4-pack)	40
Cutwater Pina Colada (4-pack)	40
Hoop Spiked Iced Tea (Malt) (4-pack)	40
– Original, Peach, Watermelon, Mango	
High Noon Sun Sips Seltzers (Variety 8-pack)	63



**BEVERAGES** continued

**Hot Beverages**

**Community Coffee** (1.5 gallon airpot)

Premium Coffee	56
Premium Decaffeinated Coffee	56

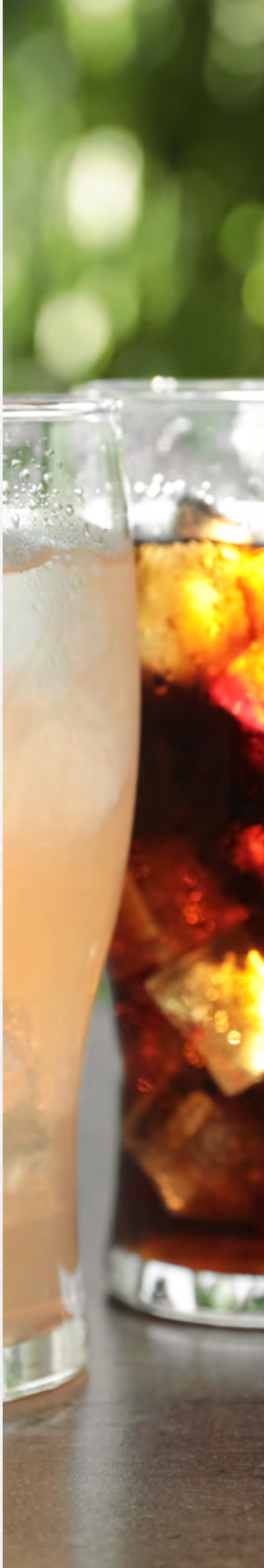
**Mixers**

Sweet and Sour Mix (quart)	26
Margarita Mix (quart)	26
DeKuyper Triple Sec (liter)	26
DeKuyper Peach (liter)	48
Martini & Rossi Vermouth	22
Lime Juice	18
Minute Maid Orange Juice (12 oz)	8.50
Cranberry Juice (quart)	12

**Soft Drinks/Other** by the 6-pack 25

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)	
Gold Peak Tea (18.5 oz)	34

Diet and caffeine-free soft drinks available upon request.







# BAR PACKAGES

## THE STARTER

495

To serve 16 guests

- Your choice of (8) six packs of:  
Bud Light  
Michelob Ultra  
Budweiser  
Miller Lite  
Coors Light
- (1) Bottle of Barefoot Cabernet
- (1) Bottle of Barefoot Chardonnay
- (1) Six pack of each:  
Coke, Diet Coke, Sprite, Dasani Water

## ALL PRO

1050

To serve 16 guests

- Your choice of (8) six packs of:  
Bud Light  
Michelob Ultra  
Budweiser  
Miller Lite  
Coors Light
- (1) Tito's
- (1) Liter of Crown Royal Whisky
- (1) Liter of Bayou White Rum
- (1) Bottle of Bonterra Cabernet
- (1) Bottle of Bonterra Chardonnay
- (2) Bottles of Orange Juice
- (1) Quart Cranberry Juice
- (1) Six pack of each:  
Coke, Diet Coke, Sprite, Dasani Water,  
Tonic Water, Club Soda
- (1) Garnish tray

# WINE

## CHAMPAGNE



### *The Exclusive Champagne of the New Orleans Saints*

<b>Le Chemin du Roi Brut Rosé</b>	599
— France (750 ml)	
<b>Le Chemin du Roi Brut</b>	299
— France (750 ml)	
<b>Le Chemin du Roi Brut</b>	159
— France (375 ml)	

## WHITE WINES

### **Pinot Grigio**

Jermann Friuli DOC — Italy	68
Ecco Domani — Italy	62
Santa Cristina — Italy	50
Cavit — Italy	43
Seaglass — California	36

### **Sauvignon Blanc**

Whitehaven — New Zealand	69
Bonterra — California	60
Saget La Perriere Petite — Calif.	46

### **Moscato**

Roscato — Italy	53
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### **Soave Classico**

Pieropan, DOC — Italy	61
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## Chardonnay

Planeta — Italy	188
Talbott Kali Hart — California	82
Hartford Court, Russian River Valley — California	80
Au Contraire — California	77
Bonterra — California	62
Diatom, Santa Barbara — California	60
Barefoot — California	45
Canyon Road — California	40
Casillero del Diablo — Chile	39

## Riesling

Eroica, Columbia Valley — Washington	60
Chateau Ste. Michelle — Washington	46

## Nebbiolo

Ratti 'Ochetti' Langhe DOC — Italy	76
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## Rosé

Vanderpump — France	70
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## WINE continued

### RED WINES

#### Pinot Noir

Kali Hart — *California* 78

J Vineyards — *California* 65

Erath Vineyard — *Oregon* 65

Mon Frère — *California* 57

Cono Sur — *Chile* 53

#### Merlot

Bonterra — *California* 63

14 Hands — *Washington* 46

Two Vines — *Washington* 44

Barefoot — *California* 46

Chateau Souverain  
— *California* 46

#### Malbec

Trivento Golden Reserve  
— *Argentina* 89

Alamos — *Argentina* 38

### Cabernet Sauvignon

Stag's Leap Wine Cellars  
Artemis — *California* 281

Louis Martini — *Napa, California* 65

BV Coastal Estates  
— *California* 63

Chateau Ste. Michelle  
Indian Wells — *Washington* 60

Frontera — *Chile* 58

Bonterra — *California* 59

Kendall-Jackson 'Vintner's  
Reserve' — *California* 54

Barefoot — *California* 46

### Red Blend

Apothic — *California* 53

Unshackled by The Prisoner  
— *California* 48

# PLACING YOUR ONLINE ORDER

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

## First Time Placing an Order?

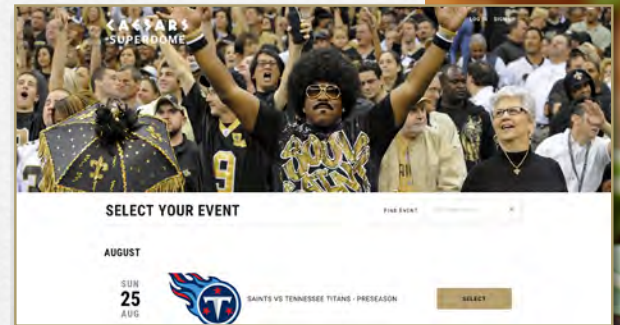
You will need to create your user account. Click on **SIGN UP** located at the top right corner of web page to create and register account. You will be prompted to fill out required fields to set up your user account. This is done one time only. **Please retain your Username & Password for future use.**

## Returning User at Caesars Superdome?

Click on Login if you have a username & password for the Caesars Superdome. If you have an Ezplanit login for another venue (SKC, Shrine on Airline) that login will not work at the Caesars Superdome. Please create another login, as logins are venue specific. If you need assistance, please contact **Carol Hernandez at 504.558.6278.**

## Placing an Order:

1. Select your Event by clicking the date of the event from event list. Click on **select** link.
2. Select your **location/Suite#.**
3. Select menu category of choice by clicking on arrow or scrolling down to see available items.
4. Click on a menu Item to expand and select **Add** to move to your shopping bag.
5. Once you have completed adding items to your shopping bag, click on **shopping bag** located top right of page and click **check out.**
6. Review your order, add special notes and select a method of payment. **Please consider adding a gratuity\* for your server prior to completing your order.** To minimize contact, we will not present a final summary at the conclusion of event. You will now receive your final summary via email post event.
7. You will receive an order number (located at the top of page) when your order is successfully submitted. If you do not, your order was not placed.
8. You will be emailed a confirmation of your order. For changes or questions please contact Carol Hernandez at 504.558.6278, [carol.hernandez@sodexo.com](mailto:carol.hernandez@sodexo.com) or Catering Coordinator Monica Linam at 504.558.6260 ext. 6608, [monica.linam@sodexo.com](mailto:monica.linam@sodexo.com)



**Orders are due by 4:00pm (4) business days prior to event.**



# 2024 SUPERDOME SCHEDULE & SUITE ORDER DEADLINE

## Pre-season:

Event	Date	Time	Due 4:00pm
Saints vs Titans	Sun, Aug. 25	1:00pm	Tue, Aug. 20

## Regular Season:

Event	Date	Time	Due 4:00pm
Saints vs Panthers	Sun, Sep. 8	12:00pm	Tue, Sept. 3
Saints vs Eagles	Sun, Sep. 22	12:00pm	Tue, Sept. 17
Saints vs Bucs	Sun, Oct. 13	12:00pm	Tue, Oct. 8
Saints vs Broncos	Thu, Oct. 17	7:15pm	Fri, Oct. 11
Saints vs Falcons	Sun, Nov. 10	12:00pm	Tue, Nov. 5
Saints vs Browns	Sun, Nov. 17	12:00pm	Tue, Nov. 12
Saints vs Rams	Sun, Dec. 1	3:05pm	Fri, Nov. 22
Saints vs Commanders	Sun, Dec. 15	12:00pm	Tue, Dec. 10
Saints vs Raiders	Sun, Dec. 29	12:00pm	Thu, Dec. 19

## Annual Events:

Event	Date	Time	Due 4:00pm
Battle of Bands	Fri, Nov. 29	6:00pm	Thu, Nov. 21
Bayou Classic	Sat, Nov. 30	1:00pm	Thu, Nov. 21
LHSSA	Thu, Dec. 12	3:30, 7:00pm	Mon, Dec. 9
Football	Fri, Dec. 13	12:00, 3:30, 7:00pm	Mon, Dec. 9
Championship	Sat, Dec. 14	12:00, 3:30, 7:00pm	Tue, Dec. 10
New Orleans Bowl	Thu, Dec. 19	6:00pm	Fri, Dec. 13
Sugar Bowl	Wed, Jan. 1	7:45pm	Thu, Dec. 19

## Special Events:

Event	Date	Time	Due 4:00pm
Taylor Swift Concert	Fri, Oct. 25	7:00pm	Fri, Oct. 18
Taylor Swift Concert	Sat, Oct. 26	7:00pm	Fri, Oct. 18
Taylor Swift Concert	Sun, Oct. 27	7:00pm	Fri, Oct. 18

## PLACING YOUR ONLINE 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 4:00 pm, 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 "Event Day" menu of freshly prepared items. Our Event Day Menu has a markup of 10%.

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

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



\*23% 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.







## ORDERING ON EVENT DAY

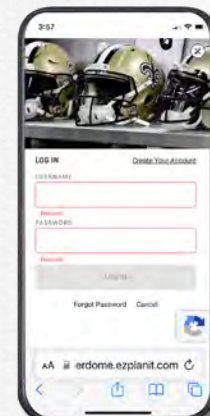
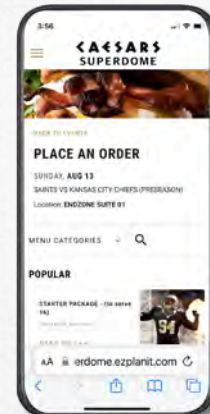
**Event Day Orders are placed by scanning a QR Code displayed in the suite.**

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, OR check out as a **Guest**.
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 your authorized Host to place additional orders and charge to 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. Payment will be required.



# THE FINE PRINT

## Game Day Suite Hours of Operation

The suites are open for guest arrival two (2) 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 Catering at **504.558.6278** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

## Special Orders

Any special needs you or your guests may have, including food allergies, can be accommodated when ordered seven (7) business days prior to your event.

## Payment Information

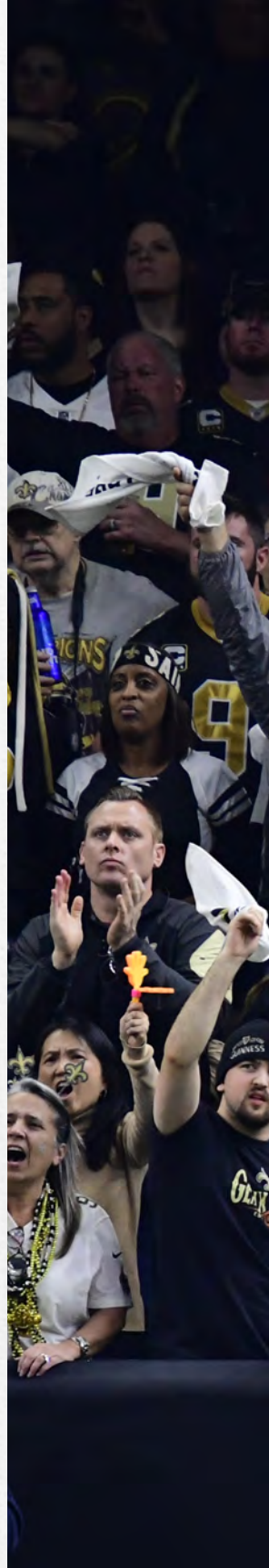
Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 23% service charge and all applicable sales tax will be included.

## Suite Staffing

A team of Catering 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. Gratuity for your server is at your discretion and can be pre-arranged when placing order online.

## Service Charge

A “House” or “Administrative” Charge of 23% 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 Catering 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

### Thanks to Our Partners & Local Suppliers





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