

2022 NEW ORLEANS SAINTS SUITE MENU

◀ A S S A R S SUPERDOME





GREETINGS FROM NEW ORLEANS!

Welcome to the 2022 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 9:00am to 4:30pm, Monday through Friday to assist with your food and beverage needs.

Catering Manager 504.558.6278
Carol Hernandez carol.hernandez@centerplate.com

Suites Coordinator 504.558.6260 ext. 6608
Monica Linam monica.linam@centerplate.com

On-Line Ordering 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

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

835

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

Touchdown

710

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





PERSONALIZED HOSPITALITY

Hail Mary Package

810

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 (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



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

150

Chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice

117

Served with sliced smoked sausage and white rice

Shrimp Pasta

162

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

Barbeque Shrimp n' Grits

240

A southern specialty. Creamy grits with jumbo barbeque shrimp

Jambalaya

110

Chicken, sausage, and rice sautéed with herbs and spices

Pair with Erath Pinot Noir

Crawfish Étouffée

190

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

Fried Catfish








125

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)	32
	Mixed Nuts (GF)	36
	Ruffles® Potato Chips with Roasted Onion Dip	38
	Individual Lay's® Basket 	38
	A variety of Lay's® potato chips	
	Chips & Salsa (GF) 	40
	Spicy roasted tomato salsa served with Tostitos® tortilla chips	
	Traditional Deviled Eggs (GF)	75
	Individual 7-Layer Dip Cups (GF) 	82
	(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	45
(12) Individually wrapped chocolate bars: (3) Snickers®, (3) Kit Kat®, (3) Reese's® Peanut Butter Cups, (3) Plain M&M's®	
Shrimp Dip	79
A creamy blend of Louisiana boiled shrimp, cream cheese, celery, onions, herbs and spices. Served with assorted crackers	
Crawfish Dip	105
Louisiana crawfish tails with cream cheese, Parmesan, green onions, garlic and spices. Served with baguette slices	
Soft Pretzel Bites with Beer Cheese & Mustard	68
Cranberry Citrus Jalapeño Cheese Spread	50
Dried cranberry with candied citrus, fresh jalapeños blended with cream cheese. Served with melba toast	



APPETIZERS

Serves approximately 12 guests



Chicken Tenders

123

With cool ranch, honey mustard and barbeque dipping sauces



Crispy Chicken Wings

145

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

123

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

Spring Rolls

100

(24) Rolls served with Thai chili sauce

Barbeque Meatballs

95

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

Individual Charcuterie Cups

188

(12 cups) Assorted meats and cheeses accompanied by fruit spreads, mustards and pickles. Includes local Hogshead cheese, pâté and dried sausages

Chilled Jumbo Shrimp Cocktail (GF)

250

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

Mini Corn Dogs

85



(50) Mini corn dogs served with yellow mustard



APPETIZERS continued

Serves approximately 12 guests

	Crawfish Wontons (50) Wontons served with spicy chili sauce <i>Pair with Bonterra Chardonnay</i>	225
	Hummus  Roasted red pepper hummus, garnished with olive tapenade, Individual bags of Stacy's pita chips	76
	Stadium Nachos Your choice of jalapeño cheese sauce or queso served with tortilla chips and jalapeños	100
	Chilled Tuna Platter Sesame encrusted fresh tuna, seared and served with teriyaki sauce, Sriracha aioli and wakame slaw	150

Nachos Grande 	155
Tostitos® tortilla chips served with jalapeño cheese sauce, seasoned ground beef, green onions, sour cream and jalapeños	
Mini Boudin Links	80
Served over sautéed onion and peppers with slider buns	
Cannoli Dip 	60
Italian cannoli dip with ricotta, mascarpone, powdered sugar, chocolate chips, vanilla, and a little orange zest, served with Stacy's Cinnamon Sugar pita chips	



SALADS – SIDES – FRUIT – VEGETABLES

Serves approximately 12 guests

Basket of Garden Fresh and Local Crudités (GF) 92

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

Seasonal Fruit and Berries (GF) 110

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

Creole Potato Salad (GF) 55

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 63

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

Roasted Brussels Sprouts 75

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



Grilled Vegetables (GF) 87

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

Muffaletta Pasta Salad 90

(12) Individually packaged pasta al dente
tossed with Italian olive salad, mortadella,
salami, Provolone and artichokes



FROM THE GRILL

Serves approximately 12 guests



All Beef Hot Dogs

125

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



Ultimate Hot Dog Bar with Chili

170

(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

190

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

Pair with Louis Martini Cabernet Sauvignon

Carne Asada

185

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

Pair with Frontera Cabernet Sauvignon

Street Tacos with Street Corn

155

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



BREAKFAST

Serves approximately 12 guests

Breakfast Breads and Pastries

90

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

Stuffed Biscuits

75

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

Smoked Salmon Platter

140

Smoked Salmon served with cream cheese, capers, red onions, diced eggs and Melba toast





SANDWICHES

Serves approximately 12 guests

Chicken and Cranberry Salad Croissants 100

Mini fresh baked croissants topped with traditional chicken salad

Sandwich Party Platter 195

A trio platter with mini muffaletta and cocktail ham, turkey, roast beef & chicken salad po-boys

Chilled Tenderloin of Beef 315

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

Smoked Barbequed Pork Butt 145

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

Roast Beef Debris Po-Boys 210

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

Ham & Cheese Sliders 105

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

Sandwich Sampler 155

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

325

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

Pair with Louis Martini Cabernet Sauvignon

Pan Seared Crab Cakes

250

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

Pair with Bonterra Chardonnay

Crawfish Manicotti

210

Ricotta cheese stuffed lasagna noodles, crawfish cream sauce, Parmesan cheese

Pair with Vanderpump Rosé

Shrimp Skewers

205

Hot honey citrus glazed shrimp skewers with grilled pineapple

Pairs with Saget La Perriere Petite Sauvignon Blanc

Vodka Sauce Tortellini

150

Cheese stuffed tortellini, creamy vodka sauce, pancetta, fresh spinach, and fire roasted tomatoes

Debris Mac N Cheese

123

Creamy macaroni and cheese with a side of smothered roast beef debris



VEGAN / VEGETARIAN OPTIONS

Serves approximately 6 guests

Vegan Red Beans and Rice (GF, VG) 105

Vegetarian Hamburger (VT) 70

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

Street Tacos with Street Corn (VG) 155

(12) Impossible Burger taco meat. Served with salsa verde, salsa roja, limes, onions, cilantro, flour tortillas and fire roasted sweet corn, topped with queso fresco

Chia Seed Dessert (GF, VG) 70

(6) 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) 275

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) 107

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) 200

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

Roasted, Grilled and Chilled Vegetables (GF) (serves 12) 135

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



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

A Saints tradition

85

Strawberry Shortcake

Shortcake topped with sweet strawberries and creamy whipped topping

83

Black & Gold Cake Pops

(18) Chocolate, vanilla flavored

130

Assorted Bite Sized Mini Cheesecake & Pies




(18) Mini apple, key lime pie, pecan pies and strawberry cheesecake

120



SWEET SELECTIONS

Serves approximately 12 guests

	Freshly Baked Cookies (16) Chocolate chip cookies	85	Chocolate Dipped Strawberries (GF) (24) Fresh strawberries coated in semi-sweet dark chocolate	82
	Double Fudge Brownies (16) Decadent chocolate chunk brownies	90	Petit Fours (24) Classic almond franchipans coated with white fondant icing	122
	Cookies and Double Fudge Brownies Chocolate chip cookies and decadent chocolate chunk brownies (8) cookies and (8) brownies	99	Bread Pudding Traditional bread pudding with white chocolate sauce on the side	96
	Ice Cream Novelties Souvenir Logo Cooler An assortment of ice cream bars and sandwiches	70	Bananas Foster Bread Pudding Traditional bread pudding combined with sliced bananas, streusel crumb topping, and bourbon caramel sauce on the side	106
	Raspberry Chimichangas (24) Raspberry puree and cream cheese deep fried, served with caramel dipping sauce	96	Ooey Gooley Sampler (24) Bite sized Ooey Gooley bars of various seasonal flavors	95



BEVERAGES

Spirits by the liter

Vodka

Grey Goose	146
Ketel One	116
Gameday (750 ml)	76

Gin

Drumshanbo Gunpowder	
Irish Gin (750 ml)	132
Bombay Sapphire	118
Tanqueray	99
Beefeater 24	96
Bombay Original	91
New Amsterdam	84

Tequila

Patrón	206
Herradura Silver	191
Don Julio	156
Jose Cuervo Especial	101
Camarena Silver	84

Scotch

Johnnie Walker Black	206
Dewar's 12	147
Dewar's White Label	111

Rum

Bayou Rum XO Mardi Gras (750 ml)	280
Bayou Rum Single Barrel (750 ml)	176
Bayou Rum Reserve (750 ml)	110
Bayou Rum White	90
Bayou Rum Spiced	90
Bacardi 8	107
Captain Morgan Original Spiced	88
Bacardi Superior	83
Malibu	76

Bourbon & Whiskey

Woodford Reserve (750 ml)	136
Jameson	126
Bulleit	121
Jack Daniel's	111

Canadian Whisky

Crown Royal	131
Seagram's VO	97
Seagram's 7 Crown	94

Cognac & Cordials

Hennessy V.S.O.P.	237
St. Germain	205
D'Ussé VSOP (750 ml)	186
Hennessy V.S.	177
Grand Marnier	168
Chambord (750 ml)	118
Southern Comfort	90
Fireball	83

Pint Bottles by the 375 ml

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





BEVERAGES continued

Domestic Beer by the 6-pack

Blue Moon	37
Bud Light	34
Budweiser	34
Bud Zero (non-alcoholic)	34
Faubourg Lager	34
Faubourg Blackened Voodoo Lager	37
Faubourg Westwego IPA	34
Michelob Ultra	34
Miller Lite	34

Import/Craft Beer by the 6-pack

Amstel Light	37
Corona Extra	37
Corona Light	37
Heineken	37
Modelo Especial	37
Stella Artois	37
Sam Adams Boston Lager	37
Shock Top	37
Kona Big Wave Golden Ale	37
Golden Road Mango Cart	37

Ready-to-Drink Canned Cocktails

Bud Light Seltzer (Variety 12-pack)	75
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
Nutrl Pineapple Vodka Seltzer (4-pack)	40
Nutrl Watermelon Vodka Seltzer (4-pack)	40
Cutwater Moscow Mule (4-pack)	40
Cutwater Piña Colada (4-pack)	40
High Noon Sun Sips Seltzers (Variety 8-pack)	62





BEVERAGES continued

Mixers

Zing Zang Bloody Mary Mix (quart)	23
Sweet and Sour Mix (quart)	23
Margarita Mix (quart)	23
DeKuyper Triple Sec (liter)	23
DeKuyper Peach (liter)	48
Martini & Rossi Vermouth	20
Lime Juice	18
Minute Maid Orange Juice (12 oz)	7.50
Cranberry Juice (quart)	12

Hot Beverages

Community Coffee	51
12 Assorted Keurig K-Cups and Individual Brewer	
Premium Coffee	
Premium Decaffeinated Coffee	

Soft Drinks/Other by the 6-pack 22

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)	22
Gold Peak Tea (18.5 oz)	31

Diet and caffeine-free soft drinks
available upon request.





WINE

SPARKLING



Moët & Chandon — *France* 166

Bright fruitiness, its seductive palate and its elegant maturity. Delicious palate of pear, peach, and apple, soft vivacity of citrus fruit with the alluring caress of fine bubbles.

Ferrari Brut, DOC — *Italy* 105

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

Nicolas Feuillatte Brut — *France* 97

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* 76

Aromas of fresh-picked citrus and honeysuckle, with a crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon.

WHITE WINES

Chardonnay

Planeta — *Italy*

161

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

Au Contraire — *California*

66

Offers a pronounced lemon-lime citrus core with notes of pear and red apple lined with floral notes of orange blossom.

Talbott Kali Hart — *California*

70

Ripe and intense notes of Bosc pear, pineapple, tangerine and melon, luscious, inviting palate.

Bonterra — *California*

53

100% organically grown grapes. Rich, buttery cream, aromas of honey and toasted almonds.

Chateau Ste Michelle — *Washington*

42

Bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Canyon Road — *California*

39

Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel.



Barefoot — *California*

39

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

Sauvignon Blanc

Bonterra — *California*

52

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

Saget La Perriere Petite — *California*

40

Crisp and clean with well balanced citrus notes.

WINE continued

Moscato

Roscato — *Italy* 45
Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Pinot Grigio

Ecco Domani — *Italy* 53
Notes of citrus and exotic fruit. Aromas of pineapple, passion fruit and mango.

Santa Cristina — *Italy* 43
Aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Cavit — *Italy* 39
Light refreshing flavors of citrus and green apple.

Riesling

Chateau Ste. Michelle — *Washington* 40
Crisp apple aromas and flavors with subtle mineral notes.

White Zinfandel

Beringer — *California* 41
Fresh red berry, citrus and melon aromas and flavors.

Rosé



Whispering Angel — *France* 78
Grenache, Cinsault and Rolle (Vermentino). Fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate.

Vanderpump — *France* 60
Cinsault, Grenache, Syrah. Red currant and hints of pepper, sweet citrus a touch of strawberry, tangerine and peach in a dry, classic style.

RED WINES

Pinot Noir

Erath Vineyard — *Oregon* 56
Aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom.

J Vineyards — *California* 56
The soft, silky palate features bright, fruity notes of cranberry, fig and fresh orange peel, hints of dark, brambly fruit, black tea and clove.

Mon Frère — *California* 49
Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

Cono Sur — *Chile* 46
Light, bright with cherry and raspberry notes.

Merlot

Bonterra — *California* 54
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.

14 Hands — *Washington* 40
This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Two Vines — *Washington* 40
Plush and balanced, showcasing aromas of cola, cream soda and caramel leading into expressions of vanilla, strawberry jam and subtle cocoa.



Barefoot — *California* 40
The perfect combo of cherry, plum, chocolate and boysenberry. A mocha finish is complemented by hints of smoky vanilla oak.

Malbec

Trivento Golden Reserve — *Argentina* 76
Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.



WINE continued

Cabernet Sauvignon

Stag's Leap Wine Cellars

Artemis — *California* 241

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* 68

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

Louis Martini — *California* 56

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

54

— *California*

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

Bonterra — *California*

51

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

Frontera — *Chile*

50

Fresh red fruits, together with toasted notes highlighting coffee and chocolate.



Barefoot — *California*

40

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

Red Blend

Apothic — *California*

46

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.



PLACING YOUR ORDER

Online Ordering for Caesars Superdome

Website: 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 an itemized copy of your order for approval. Please sign and return via email to carol.hernandez@centerplate.com.

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.



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 **"Event Day"** menu of freshly prepared items.

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 5:00pm, two (2) business days prior to your game will not be charged.

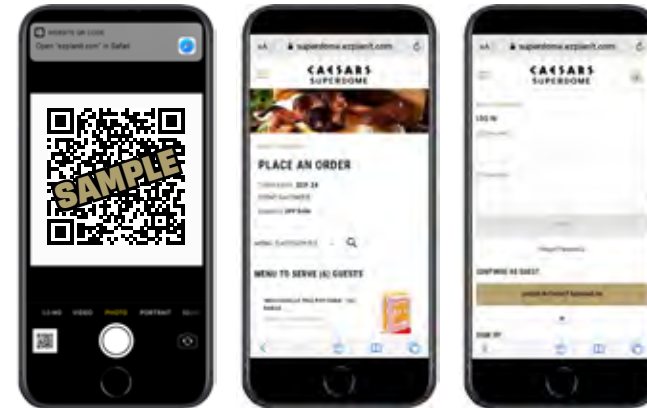


ORDERING ON EVENT DAY

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, 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



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. Payment will be required.



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 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

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. We have 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 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 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 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





◀ A ⚡ R ⚡ SUPERDOME