



SAINTS 2015 SUITE MENU



 **Centerplate**
Making It Better To Be There Since 1929.™



Mercedes-Benz Superdome

WELCOME!

Welcome to the 2015 Suite Menu for the New Orleans Saints at the Mercedes-Benz Superdome.

We're thrilled to have the opportunity to host you and your special guests here at The Mercedes-Benz Superdome. You've made a terrific entertainment choice, and this year is going to be especially fun here in New Orleans.

This season, our new Suite Menu features a number of delicious additions and changes that are sure to be popular with your guests. From fan and regional favorites to specialty desserts and cocktails, everything we offer is carefully sourced and prepared for great taste and super good times!

On behalf of Centerplate's entire team of hospitality professionals here at The Mercedes-Benz Superdome, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.



And of course special requests are never a problem. Just ask, and our Chef will work with you to create the perfect special dishes for your celebration.

Here's to great times and truly memorable experiences. Welcome and thanks for joining us!

Carol Hernandez

Carol Hernandez, Suite Catering Manager
Centerplate Catering at The Mercedes-Benz Superdome



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SERVICE DIRECTORY






















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The Centerplate Suite Catering Department is available during the New Orleans Saints season from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Centerplate Suites & Catering	
Catering Manager	504.558.6278
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 Click on any of the INDEX items to jump immediately to that page.

NEW ORLEANS SAINTS 2015 SCHEDULE

DATE	OPPONENT	TIME
PRESEASON		
Thu, Aug. 13	 at Baltimore Ravens	6:30 PM
Sat, Aug. 22	 New England Patriots	6:30 PM
Sun, Aug. 30	 Houston Texans	3:00 PM
Thu, Sept. 3	 at Green Bay Packers	6:00 PM
REGULAR SEASON		
Sun, Sept. 13	 at Arizona Cardinals	3:05 PM
Sun, Sept. 20	 Tampa Bay Buccaneers	12:00 PM
Sun, Sept. 27	 at Carolina Panthers	12:00 PM
Sun, Oct. 4	 Dallas Cowboys	7:30 PM
Sun, Oct. 11	 at Philadelphia Eagles	12:00 PM
Thu, Oct. 15	 Atlanta Falcons	7:25 PM
Sun, Oct. 25	 at Indianapolis Colts	12:00 PM
Sun, Nov. 1	 New York Giants	12:00 PM
Sun, Nov. 8	 Tennessee Titans	12:00 PM
Sun, Nov. 15	 at Washington Redskins	12:00 PM
<i>BYE WEEK</i>		
Sun, Nov. 29	 at Houston Texans	12:00 PM
Sun, Dec. 6	 Carolina Panthers	12:00 PM
Sun, Dec. 13	 at Tampa Bay Buccaneers	12:00 PM
Mon, Dec. 21	 Detroit Lions	7:30 PM
Sun, Dec. 27	 Jacksonville Jaguars	12:00 PM
Sun, Jan. 3	 at Atlanta Falcons	12:00 PM

Home games in bold • All times Central • www.NewOrleansSaints.com



*Game Day Menu

Look for this Game Day icon for items available through the end of half-time. (See page 25 for more information.)



Gluten Free Selections

Please be advised that Centerplate gluten-free products may inadvertently come into cross-contact with gluten-containing food product.

Please contact Centerplate by 5:00pm, four (4) days prior to your game to place your order. 504.558.6278 or 504.558.6260 ext. 6608



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MAKE IT LOCAL

Centerplate is pleased to offer these very tasty dishes to celebrate the rich history and culinary traditions of New Orleans. We wholeheartedly agree with the vision that food should have — *must have* — a strong connection to its city and region. Handed down from generation to generation, the recipes and techniques used to inspire our New Orleans menus are a faithful interpretation of delicious foods from Louisiana. Our culinary team is proud to prepare these local specialties using regionally sourced ingredients brought to our attention by local purveyors. Enjoy!





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MAKE IT LOCAL

Serves approximately 12 guests

Crawfish Wontons \$170

Served with spicy chili sauce.
50 wontons per order



Natchitoches Meat Pies \$100

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

Seafood Nachos \$165

Shrimp, crawfish and scallops in a creamy queso sauce, served over crisp tortilla chips topped with red jalapeños, cheddar cheese, sour cream and chopped green onions



New Orleans Gumbo \$123

Chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice \$96

A New Orleans Classic. With sliced smoked sausage and white rice

Crawfish Pasta \$150

Penne and crawfish tossed in a spiced, creamy Alfredo sauce

Shrimp n' Grits \$190

A southern specialty. Creamy grits with barbeque shrimp

Down Easy Bread Pudding \$96

Savory bread stuffing topped with barbeque gulf shrimp



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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 while receiving value pricing

Serves approximately 12 guests

Fleur De Lis \$725

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

Touch Down \$635

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

Extra Point \$520

Choose any: 3 Snacks, 1 Appetizer, 1 Salad-Sides-Fruit-Vegetables, 1 Grill or Sandwich choices, 1 Sweet Selection

Black & Gold Package \$480

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





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PERSONALIZED HOSPITALITY

HAIL MARY PACKAGE **\$700**

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

Serves approximately 12 guests

Bottomless Bucket of Freshly Popped Popcorn

Sweet & Spicy Mixed Nuts

Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning blend and honey

Kettle Chips with Roast Onion Dip

Sea salt seasoned natural cut potatoes

Ultimate Hot Dog Bar with Chili

Grilled hot dogs, chili, sautéed onions, fresh baked buns, sauerkraut, dill pickle spears, hot peppers and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard

New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

Chicken Tender Bites

Honey mustard and barbeque dipping sauces

Natchitoches Meat Pies

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

Roast Beef Debris Po-Boy

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

Cookies and Brownies Combo

(Half Time Delivery)

Assorted cookies including: chocolate dipped, chocolate chip, oatmeal raisin, white chocolate macadamia and peanut butter and fudge brownies. Served warm from our bakery's oven to your suite



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SNACKS

Serves approximately 12 guests

  **Bottomless Bucket of Freshly Popped Popcorn \$27**

  **Sweet and Spicy Roasted Mixed Nuts \$32**

Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning blend and honey

 **Cajun Party Mix \$28**


Spicy assortment of crackers, pretzel twists, sesame nuggets and nuts

 **Kettle Chips with Roasted Onion Dip \$26**

Sea salt seasoned natural cut potatoes

 **Salsa Sampler \$34**

Spicy roasted tomato, mild tomatillo and peach salsa. Served with crisp tortilla chips spiked with cumin

 **Individual 7-Layer Dips \$76**

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

 **Team Colored M&M's® \$32**

Chocolate Covered Bacon \$75

- Sugar cured and dipped in white chocolate
- Candy coated with bourbon-pecan glaze
- Spiced with sugar and red pepper flakes and coated in dark chocolate

4 strips of each per order

 **Pork Rinds \$30**

Crispy and delicious snacks, flavored with just the right amount of spice

APPETIZERS

Serves approximately 12 guests



Chicken Tender Bites \$106

Honey mustard and barbeque dipping sauces



Crispy Chicken Wings \$99

Spicy Buffalo and blue cheese dipping sauces

Imported and Domestic Cheese Board \$146

Sharp cheddar, Boursin, Jarlsberg, pepper jack, imported brie and Manchego, with dried fruit, grapes and strawberries. Served with specialty crackers

Grilled Turkey Meatballs \$83

Traditional recipe in tomato-basil sauce topped with Parmesan cheese and served with freshly baked slider buns



Grilled Barbeque Meatballs \$78

Meatballs tossed in a bold barbeque sauce with caramelized pearl onions and glazed with local honey



Chilled Jumbo Shrimp Cocktail

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

48 count \$237

96 count \$386



Chilled Tuna Platter \$128

A trio of fresh tuna served with teriyaki and wasabi ranch sauces

- Sesame encrusted
- Blackened
- Fresh herb crust

Trio of Deviled Eggs \$54

Traditional, ancho chili and roasted pepper

Nachos Grande \$132

Crispy tortilla chips served with jalapeño cheese sauce, seasoned ground beef, green onions, sour cream, sliced jalapeños and guacamole



Spinach Artichoke Dip \$95

A creamy blend of cheese, spinach and garlic, topped with roasted artichoke hearts and served with cumin dusted tortilla chips

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SALADS - SIDES - FRUIT - VEGETABLES

Serves approximately 12 guests

GF **Basket of Garden Fresh and Local Crudités \$80**

Celery, peppers, broccoli, zucchini, yellow squash, red radishes, carrots and Louisiana farm fresh vegetables. Served with roasted vegetable dip

Game Day **Modern Caesar Salad \$52**

Crisp romaine lettuce mixed with baby kale and radicchio, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing. Freshly tossed

Add Grilled Chicken Breast \$25

Add Blackened Jumbo Shrimp \$44

GF **Cobb Salad Bar \$69**

Crisp romaine lettuce, all natural chicken, eggs, applewood smoked bacon, tomatoes and scallions. Served with Ken's vinaigrette and ranch dressings

GF **Seasonal Fruit and Berries \$97**

Cubed watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, grapes and berries

GF **Caprese Crab Salad \$100**

Garden fresh tomatoes and fresh mozzarella, topped with jumbo lump crab meat and drizzled with balsamic syrup

Apple-Jalapeño Coleslaw \$46

Shredded cabbage and carrots tossed in an apple-jalapeño poppy seed dressing

Game Day **Creole Potato Salad \$46**

Seasoned with Louisiana spices, chopped eggs and scallions

Mac n' Cheese Trio \$78

- Creamy three cheese
- Beef and tomato
- Chicken, spinach and artichoke

Grilled Vegetables \$73

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

Dirty Rice \$75

Ground beef and rice cooked with Cajun spices and topped with scallions

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FROM THE GRILL

Serves approximately 12 guests



All Beef Hot Dogs \$105

Grilled hot dogs, sautéed onions, fresh baked buns, and traditional condiments of diced onions, relish, ketchup and mustard



Ultimate Hot Dog Bar with Chili \$145

Grilled hot dogs, chili, sautéed onions, fresh baked buns, sauerkraut, dill pickle spears, hot peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard



Hamburgers/Cheeseburgers \$160

(Delivered During First Quarter)

All beef patties, crisp lettuce, sliced tomatoes, red onions, dill pickles, cheddar cheese, bacon and kettle chips

Fajita Combo Platter \$152

Marinated chicken and beef, grilled with onions and peppers. Served with salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas

Field Roast Vegetarian Grill \$139

Tasty vegetarian hot dogs and hamburgers made from all-natural grain meat. Served with succotash, fresh baked buns, sauerkraut, dill pickle spears, hot peppers and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard





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SANDWICHES

Serves approximately 12 guests

Chicken and Cranberry Salad Croissant \$90

Mini fresh baked croissants topped with home-style chicken salad and accompanied by kettle chips

Sandwich Basket Selection with Kettle Chips \$136

Choose any combination of twelve, half sandwiches from:

- **Roast Beef Baguette** – Arugula, vine ripe tomato, caramelized onion, grain mustard butter
- **Deli** – Hot capicola, Genoa salami, pepperoni, smoked ham, aged Provolone, iceberg lettuce, shaved red onion, sliced pepperoncini peppers, green peppers, olive oil, freshly ground black pepper
- **Roast Turkey** – Dill Havarti cheese, butter lettuce, cranberry relish on multi-grain baguette
- **Roasted Vegetable** – Fresh mozzarella, fresh basil, multi-grain baguette

Chilled Tenderloin of Beef \$240

Sliced and served with horseradish, stone ground mustard, grilled cipollini onions, caponata, sliced pickled Tuscan peppers and freshly baked silver dollar rolls

Smoked Barbecued Pulled Pork \$115

House smoked pork butt served with bold and sweet barbecue sauces. Accompanied by freshly baked slider buns

Roast Beef Debris Po-Boy \$170

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

Wrap Sampler \$110

A selection of wraps served with kettle chips

- **Asian Chicken** – Natural chicken breast, Napa cabbage, sweet carrot ribbons, edamame, and Thai ginger-lemongrass sauce
- **Vegetable** – Hummus, cucumber ribbons, African peppadew peppers, shaved romaine, feta cheese, roasted peppers and kalamata tapenade
- **Southwest Turkey** – Roasted turkey, romaine hearts, sweet corn, black beans, chipotle-mayo sauce and lime



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HOME STYLE FAVORITES

Serves approximately 12 guests

All Home Style Favorites are served with garlic-cheddar mashed potatoes and freshly baked dinner rolls

Steak Au Poivre \$250

Peppercorn encrusted filet mignon, topped with a creamy peppercorn sauce

Braised Short Ribs \$245

Boneless, tender beef slowly braised in natural pan gravy

Sunday Roast \$205

Beef debris, roasted slowly with garlic, Vidalia onions and Louisiana seasonings





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EAT FIT NOLA



For 2015, here's another delicious option: five very nutritious choices that may change how you think about healthy eating. Our Chef, **Lenny Martinsen**, developed these items in collaboration with **Molly Kimball**, registered dietitian with Ochsner's Elmwood Fitness Center. Working together they created these Eat Fit NOLA inspired dishes for The Mercedes-Benz Superdome.

We invite you to try these new dishes. Your view of healthy, nutritious food may never be the same. Enjoy

Serves approximately 12 guests

GF Roasted, Grilled and Chilled Vegetables \$120

Roasted young carrots and cauliflower with grilled broccolini and asparagus, finished with extra virgin olive oil, sherry vinegar and fresh herbs

GF Grilled Pork Tenderloin \$180

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

GF Shrimp and Kale Salad \$95

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

GF Glazed Salmon with Bok Choy \$240

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

GF Eat Fit NOLA Dessert Duo \$120

Boston cream pie and lemon-blueberry cheesecake tartlettes

Eat Fit NOLA.
Where nutritious meets delicious.



For more details and full nutritional information please visit www.EatFitNOLA.com



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BAKE IT LOCAL

We have some very particular ideas about the kind and quality of desserts that you and your guests should be able to get here at The Mercedes-Benz Superdome so we've stepped up our dessert game this year. They are all locally made, inventive and sporty and best of all, they are delicious and fun!

Serves approximately 12 guests



Freshly Baked Cookies \$70

Assorted cookies including: chocolate dipped, chocolate chip, oatmeal raisin and white chocolate macadamia. Served warm



Brownie Sampler \$75

Assorted brownies including: double fudge chunk, cheesecake, blondie and rocky road



Cookies and Brownies Combo \$75

Assorted cookies including: chocolate dipped chocolate chip, oatmeal raisin, white chocolate macadamia and fudge brownies

Whoopie Pies \$80

Mint grasshopper, red velvet, classic chocolate and vanilla

Macarons \$90

Perfect combination of a delicate crisp cookie outside and rich and creamy filling

Cup Cakes \$75

Bite sized chocolate, vanilla and red velvet flavored cupcakes

Traditional Bread Pudding \$87

The New Orleans original, glazed with sweet bourbon sauce

Fried Bread Pudding Bites \$87

Fried pudding bites tossed in cinnamon sugar and served with chocolate and caramel sauce



Chocolate Dipped Strawberries \$65

Fresh strawberries coated in semi-sweet dark chocolate. 24 berries per order

Assorted Cheesecakes \$75

Bite sized servings of pecan caramel, chocolate swirl and traditional cheesecake

Petit Fours \$90

Classic almond franchipan coated with white fondant icing. 24 petit fours per order

Ice-cream Novelties Souvenir

Logo Cooler \$58

Combination of 12, Dibbs, Dreyers, Dove Bars, Häagen-Dazs® Bars



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CRAFT COCKTAILS

WITH RICKY GOMEZ

At Centerplate, we are always looking for emerging trends in the restaurant world that we can translate into sports settings. The craft cocktail movement is one such trend that we are excited to offer to our suite clients. There's a national movement to drink higher quality beverages that are thoughtfully prepared with the finest ingredients, and we think the trend is perfect for suite entertaining.



We worked with Ricky Gomez, the world class Mixologist and Diageo Ambassador to develop these special new artisan cocktail choices for your suite. Some are inspired by nostalgia and rediscovery, and some are pure delicious innovation, but all are terrific options for your guests who are asking more of their beverages, just as they are of their food.

All our Craft Cocktails are delivered in fresh-made batches ready to be finished and garnished by you or your suite attendant. Ricky's recipes are provided here, and by all means do try this at home as well as here at The Mercedes-Benz Superdome.

Serves approximately 12 guests

Dutch Courage \$120

Ketel One Vodka, lime juice, simple syrup, apricot liqueur, absinthe, a dash of Peychaud's bitters, topped off with ginger beer

Family Ties \$130

Camarena Silver Tequila, lime juice, Angostura bitters and finished with grapefruit soda

Sliding Home \$142

Bacardi 8 Rum, lime juice, grenadine, white crème de cacao, triple sec and finished with Angostura bitters

The Thoroughbred \$202

Woodford Reserve Bourbon, lemon juice, orange juice, orgeat syrup and falernum

BEVERAGES

Spirits

By the liter

Vodka

Absolut	\$99
Ketel One	\$105
Grey Goose	\$134

Gin

Bombay Original	\$84
Tanqueray	\$90
Bombay Sapphire	\$107

Scotch

Dewar's White Label	\$95
Dewar's 12	\$144
Johnnie Walker Black	\$190

Tequila

Camarena Silver	\$65
El Jimador Blanco	\$84
El Jimador Reposado	\$89
Jose Cuervo Especial	\$96
Avion Silver	\$140
Herradura Silver	\$172

Rum

Malibu	\$74
Bacardi Superior	\$74
Bayou Rum Silver	\$77
Bayou Rum Spiced	\$77
Captain Morgan	
Original Spiced	\$85
Bacardi 8	\$85

Bourbon & Whiskey

Jack Daniel's	\$97
Bulleit	\$116
Jameson	\$121
Woodford Reserve	\$122

Canadian Whisky

Collingwood	\$77
Seagram's 7 Crown	\$92
Seagram's VO	\$94
Crown Royal	\$122

Cognac & Cordials

Hennessy V.S.	\$150
Hennessy V.S.O.P.	\$215
D'Ussé VSOP	\$180
Southern Comfort	\$85
Fireball	\$80
Chambord	\$114
Drambuie	\$155
Tuaca	\$114
Bailey's Irish Cream	\$90
Grand Marnier	\$161
St. Germain	\$196
Martini & Rossi Vermouth	\$19
DeKuyper Triple Sec	\$22
DeKuyper Peachtree	\$46

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BEVERAGES continued

Beer

By the six-pack (12 oz bottles)

Budweiser	\$30
Bud Light	\$30
Coors Light	\$30
Miller Lite	\$30
Michelob Ultra	\$30
Corona Extra	\$32
Corona Light	\$32
Amstel Light	\$32
Heineken	\$32
Stella Artois	\$32
Modelo Especial	\$32
Redd's Apple Ale	\$32
Abita Amber	\$32
Blue Moon	\$32
Sam Adams Boston Lager	\$32
Sam Adams Seasonal	\$32
Rebel IPA	\$32
Leinenkugel's	\$32
Shock Top	\$32

Mike's Hard Lemonade	\$32
Mike's Hard Black Cherry	\$32
Smith & Forge Hard Cider	\$32
Angry Orchard Hard Cider	\$32
O'Doul's (non-alcoholic)	\$30

Soft Drinks \$18

By the six-pack

Coke	
Diet Coke	
Sprite	
Dr. Pepper	
Fuze Tea	
Dasani Bottled Water (16.9 oz)	
Ginger Ale (10 oz)	\$17
Tonic Water (10 oz)	\$17
Club Soda (10 oz)	\$17

Diet and caffeine-free soft drinks available upon request.



Hot Beverages

Coffee & Tea Service	\$48
12 Community Coffee Single Serve - Cups and Individual Brewer	
Café Special, Decaf Café Special and English Breakfast Tea	
Specialty Coffee & Hot Chocolate Service	\$48
12 Community Coffee Single Serve - Cups and Individual Brewer	
Café Caramel, Chai Latte and Hot Cocoa	
Mixers	
Pat O'Brien's Bloody Mary Mix (quart)	\$22
Pat O'Brien's Sweet and Sour Mix (quart)	\$22
Minute Maid Orange Juice (15 oz)	\$6
Minute Maid Grapefruit Juice (15 oz)	\$6
Cranberry Juice (15 oz)	\$6



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WINE

Sparkling

Chandon Brut, Sparkling Wine - *California* **\$50**

Hints of brioche, an almond and caramel bouquet and fruit apple and pear flavors

Banfi Rosa Regale, Sparkling Wine - *Italy* **\$96**

Captivating festive, cranberry hue in color. Aromatic strawberries, raspberries, and rose petals

WHITE WINE

Riesling

Pacific Rim Riesling - *Washington* **\$60**

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

Pinot Grigio

Castello Banfi, San Angelo, Pinot Grigio - *Italy* **\$56**

Ripe, fruit driven style and a crisp citrus character

Santa Margherita, Pinot Grigio - *Italy* **\$67**

Fresh, clean bouquet and a crisp, sophisticated flavor brightened with hints of citrus

Sauvignon Blanc

Sterling Vineyards, Napa, Sauvignon Blanc - *California* **\$57**

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit

Whitehaven, Sauvignon Blanc - *California* **\$66**

Full-flavored, medium-bodied. peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish

Alternative White

Bonterra, Viognier - *California* **\$35**

Aromas of peaches and cream, citrus blossom and apricot

Rosenblum Kathy's Cuvee, Viognier - *California* **\$64**

Exotic tropical aromas and fragrant white flowers with flavors of mango and white peach

Canyon Road, Moscato - *California* **\$30**

Effervescence with lovely, sweeter fruit character and a crisp finish

WINE continued

Chardonnay

A by Acacia, Chardonnay – *California* **\$50**

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya

Ghost Pines, Chardonnay – *California* **\$61**

Baked apple, pear and lemon cream flavors. Elegant finish of sweet vanilla

Jekel Vineyards Gravelstone, Chardonnay – *California* **\$38**

Baked apples and rich vanilla, not overly oaked

William Hill Estate Winery, Chardonnay – *California* **\$75**

Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak

Sonoma Cutrer, Russian River – *California* **\$62**

Sleek minerality and elusive citrus fruit flavors

Cakebread, Chardonnay – *California* **\$160**

Rich, focused, green apple, melon and guava flavors, nicely balanced by fresh acidity and piquant mineral tone

Kendall Jackson, Vintner's Reserve, Chardonnay – *California* **\$53**

Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth

RED WINES

Merlot

The Monterey Vineyard, Merlot – *California* **\$40**

Juicy black cherry, ripe plum and cranberry mingle with chocolate, vanilla and spice

Beaulieu Vineyards, Napa Valley, Merlot – *California* **\$67**

Dark red fruit expression of bing cherry, plum and black raspberry hints of red rose petal, chocolate cherry truffle and vanilla

Kendal Jackson, Vintner's Reserve Merlot – *California* **\$56**

Medium bodied, nicely balanced and fruit forward

Malbec

Trivento Golden Reserve – *Argentina* **\$75**

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

Pinot Noir

Edna Valley, Pinot Noir – *California* **\$70**

Rose petal, cola, earth & black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins

Rainstorm, Pinot Noir – *Oregon* **\$52**

Soft and elegant with flavors of bright cherry, pomegranate and red berries

MacMurray Ranch, Pinot Noir – *California* **\$58**

Rich aromas and flavors of berries with a subtle oak influence

Jekel, Pinot Noir – *California* **\$38**

Ripe red cherry and strawberry with a supple and generous texture

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WINE continued

Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon – *California*

\$48

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish

Ghost Pines, Cabernet Sauvignon – *California*

\$61

Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla & savory notes

Silver Totem, Cabernet Sauvignon – *Washington*

\$60

Silky ruby red portraying aromas of cherry, cedar and violet with lush flavors of currant and blackberry

Kendall Jackson, Vintner's Reserve, Cabernet Sauvignon – *California*

\$65

Aromas of lush black cherry, blackberry and cassis draw you in. Notes of cedar, vanilla and a hint of mocha linger in the finish

Joel Gott, Cabernet Sauvignon – *California*

\$56

Dark and spicy with soft finishes

Silver Oak, Cabernet Sauvignon – *California*

\$220

A nose of ripe boysenberries, cherry liqueur, dark chocolate and sandalwood

Jordan, Cabernet Sauvignon – *California*

\$178

Openly fruity-supple plum and black cherry notes, with floral scents and spices

Caymus, Special Select Cabernet Sauvignon – *California*

\$425

A wealth of cherries with a decadent edge of melted milk chocolate

Caymus, Napa Cabernet Sauvignon – *California*

\$185

Ripe cherry, plum and currant notes. Jazzy oak tannins on the finish

Alternative Red

Fetzer Crimson – *California*

\$34

Aromas of black cherry, raspberries, allspice, and vanilla

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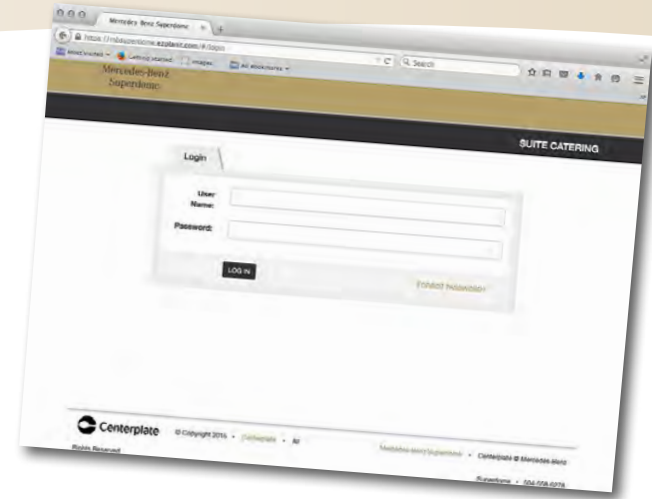


PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

Already a Registered User?

1. Click on <https://mbsuperdome.ezplanit.com>
2. Your **UserID and Password** will be assigned by your **Venue Administrator, Carol Hernandez**. Please contact her at 504.558.6278 or via email at carol.hernandez@centerplate.com. Both can be changed in Profile after logging in. If you have previously placed orders online, you may use the same **UserID and Password** as you have used in the past.
3. Complete the **Customer Information** with address, phone number and email address
4. Upload your **Credit Card** information and add multiple credit cards. Indicate correct credit card address. Create a **Card Identifier** for each card to allow distinguishing between cards.
5. The **Password** tab allows you to reset your password.
6. Order screen allows an event to be chosen **Place Order**. Orders can be reviewed on the **Review Order** tab until they have been converted to a banquet event order (BEO) by the **Venue Administrator**.
7. The **Menu Category** is displayed on left side of screen; The **Menu Item** is selected from middle of screen; The **Shopping Cart** is on right side of screen.
8. After submitting your order, notes can be added in the **Notes** section to indicate special requests, authorizing guests to order on credit card or timing requests.
9. Click that **Catering Polices** and indicate that they have been reviewed and **Submit**.



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PLACING YOUR ORDER continued

TIMING

We want you and your guests to be absolutely delighted with your experience at Mercedes-Benz 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 5pm, 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 5pm, two (2) business days prior to your game will not be charged.





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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 or Cash. 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. Additional Private Suite Attendants and Bartenders are also available for a fee of \$200.00 per attendant. Please let us know if you need private attendants or bartenders at least four (4) business days prior to the event.

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.



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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 the Mercedes-Benz Superdome.

To maintain compliance with rules and regulations set for 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 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
- By law, alcoholic beverages cannot be brought into or taken out of the Mercedes-Benz Superdome

Thanks to Our Partners & Local Suppliers:

- Leidenheimer Bakery
- Haydel's Bakery
- Chez Pierre Bakery
- Southern Sweet Potato
- American Seafood
- New Orleans Fish House
- Capital City Produce
- Country Creole





THE CENTERPLATE WAY

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

Making it better to be there since 1929.



The Mercedes-Benz Superdome