



SUITES



SUITE MENU

**ONLINE
ORDERING**

**SUITEEATS.COM/
MANDTBANKSTADIUM**

PACKAGES

All Packages Serve 12 Guests Unless Otherwise Noted.



ALL-BEEF HOT DOGS

KICKOFF CLASSIC 780

BOTTOMLESS POPCORN BUCKET



Freshly Popped Buttered Popcorn,
Souvenir Bucket

THE SNACK ATTACK



Snack Mix, Dry-Roasted Peanuts,
Blackbird Spiced Kettle-Style
Potato Chips, Pretzel Twists

EVERMORE CHARCUTERIE BOARD



Domestic Cured Meats, Semi-Soft
Cheeses, Pistachio-Crusted Chèvre,
Fresh Berries, Stuffed Olives,
Picked Seasonal Vegetables,
Marmalade, Crostinis

BLT SALAD

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

CHICKEN TENDERS



Breaded Tenderloins, Levy Sauce Zone

THE ITALIAN SUBMARINE

Jumbo Ciabatta Roll, Genoa Salami,
Capicola, Ham, Pepperoni,
Provolone Cheese, Shredded Lettuce,
Tomato, Onion, Italian Peppers,
Mayonnaise, Oregano Vinaigrette

ALL-BEEF HOT DOGS

Griddled Beef Franks, Traditional
Condiments, Potato Rolls

PACKAGES

All Packages Serve 12 Guests Unless Otherwise Noted.



THREE CHEESE MAC

MVP 730

BOTTOMLESS POPCORN BUCKET



Freshly Popped Buttered Popcorn,
Souvenir Bucket

BLACKBIRD POTATO CHIPS & DIPS

Blackbird Spiced Kettle-Style Potato
Chips, Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip

EXOTIC FRUIT PLATTER



Seasonal, Tropical and Exotic Fruit,
Goji Berries

CLASSIC CAESAR SALAD



Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Add Chicken +30

THREE CHEESE MAC



Cavatappi Pasta, Creamy Three Cheese
Sauce, Old Bay Buttered Bread Crumbs

Add Buttered Poached Lobster +80

*Add Marinated Maryland
Jumbo Lump Crab +50*

ALL-BEEF HOT DOGS

Griddled Beef Franks, Traditional
Condiments, Potato Rolls

PREMIO SAUSAGE DUO

Italian Sweet and Hot Sausages,
Caramelized Peppers and Onions,
Spicy Mustard, Hoagie Rolls

OLD BAY WINGS

Fried and Tossed in Old Bay Spice,
House-Made Buffalo, Celery,
Blue Cheese

À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.



CHILLED SHRIMP COCKTAIL

COOL APPETIZERS

EVERMORE SEAFOOD TOWER 420

Maine Lobster, Gulf Shrimp, Stone Crab, Hot Sauce, Cocktail Sauce, Lemon Aioli, Crackers

CHILLED SHRIMP COCKTAIL

215 / 30 PIECES 

Old Bay Poached Shrimp, Zesty Cocktail Sauce, Lemons

SUSHI MARKET PRICE

An Assortment of Fresh Rolls Made in House, Soy Sauce, Wasabi, Ginger

EVERMORE CHARCUTERIE BOARD 210

Domestic Cured Meats, Semi-Soft Cheeses, Pistachio-Crusted Chèvre, Fresh Berries, Stuffed Olives, Picked Seasonal Vegetables, Marmalade, Crostini

MEDITERRANEAN CRUDITE PLATTER 120

Chipotle Hummus, Green Goddess Hummus, Mixed Olives, Feta Cheese, Fresh Vegetables, Naan Bread

EXOTIC FRUIT PLATTER 125

Seasonal, Tropical and Exotic Fruit

THE ITALIAN SUBMARINE 150

Jumbo Ciabatta Roll, Stacked with Genoa Salami, Capicola, Ham, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomato, Onion, Italian Peppers, Mayonnaise, Oregano Vinaigrette

À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

WARM APPETIZERS

BYO PIT BEEF NACHOS 185

Pit Beef Smoked Burnt Ends,
Beer Cheese, Pico, Sour Cream,
Guacamole, Crispy Tortilla Chips

OLD BAY MARYLAND CRAB DIP 170

Creamy Maryland Lump Crab Dip,
Old Bay Seasoning, Crackers,
House-Fried Tortilla Chips

CARNE ASADA QUESADILLA 200

Braised Brisket, Onions,
Oaxaca Cheese, Poblano Pepper,
Avocado Crema, Salsa Rojo

CHESAPEAKE SHRIMP & GRITS 180

Sautéed Shrimp, White Cheddar Grits,
Tasso Gravy, Old Bay

THE CHICKEN TENDER & SAUCE ZONE 155

Golden Brown Chicken Tenders,
Signature Seasoning and Sauce Bar:

- **Bang Bang Sauce**
- **Honey Mustard**
- **Buttermilk Ranch**
- **Blackbird Spiced BBQ**
- **Garlic Parmesan**
- **Buffalo Sauce**

THREE CHEESE MAC 100

Cavatappi Pasta, Creamy Three Cheese
Sauce, Old Bay Buttered Bread Crumbs

Add Buttered Poached Lobster +85

Add Marinated Maryland

Jumbo Lump Crab +55

OLD BAY WINGS 185

Fried and Tossed in Old Bay Spice,
House-Made Buffalo, Celery,
Blue Cheese

HAND-STRETCHED CHEESE PIZZA 60

HAND-STRETCHED PEPPERONI PIZZA 60



SALADS

CLASSIC CAESAR SALAD 65

Crisp Romaine Lettuce,
Shaved Parmesan Cheese,
Garlic Croutons, House-Made
Caesar Dressing

Add Grilled Chicken +30

Add Old Bay Shrimp +30

BLT SALAD 80

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

BOCCONCINI TOMATO & CUCUMBER SALAD 105

Basil Marinated Mozzarella Bocconcini,
Cherry Tomatoes, English Cucumbers,
Balsamic Drizzle

KALE & CRAB SALAD 120

Maryland Jumbo Crab, Baby Kale,
Dried Cranberries, Candied Pecans,
Red Onion, Radish, Honey Crisp Apple,
White Balsamic Vinaigrette

À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.

FOR THE FLOCK

POE'S PIT BEEF SANDWICHES 245

House-Shaved Pit Beef, Horseradish Aioli, Shaved Onions, Corn-Dusted Kaiser

THE RAVENOUS DELI BOARD 190

Hand-Carved Corn Beef, Pastrami, Smoked Turkey, Mortadella, Provolone Cheese, Sauerkraut, Coleslaw, House Pickles, Russian Dressing, Whole Grain Mustard, Marble Rye, Multi-Grain and Sourdough Breads

BALTIMORE BBQ PLATTER 310

Smoked Beef Ribs, Pulled Pork Shoulder, Jalapeno Cheddar Sausage, Grilled BBQ Whole Chicken Wings, Pickled Vegetables, Corn Bread Muffins, BBQ Sauce Trio

CLASSICS

WAGYU BEEF MEATBALL SLIDERS 235

Wagyu Beef, Pork, Hand-Crafted Veal Meatballs, Marinara Sauce, Grated Parmesan Cheese, Parsley, Garlic Soft Rolls

STEAKHOUSE BEEF TENDERLOIN 355

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

MARYLAND CRAB CAKES 370

Stadium-Made Maryland-Style Crab Cakes, Tartar Sauce, Charred Lemon, Cocktail Sauce



À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.



GROUND & POUND SIGNATURE SLIDER BURGERS

SLIDERS, SAUSAGES & DOGS

GROUND & POUND SIGNATURE SLIDER BURGERS 170

Grilled Angus Beef Slider Burger,
Louie Dressing, Diced Onions,
American Cheese

IMPOSSIBLE[™] MINI BURGER 150

Impossible Mini Burgers Topped with
a Southwest Chipotle Slaw

*Impossible[™] plant-based meat is
made from simple ingredients found
in nature, including wheat protein,
coconut oil, potato protein and heme.*

PREMIO SAUSAGE DUO 165

Italian Sweet and Hot Sausages,
Caramelized Peppers and Onions,
Spicy Mustard, Hoagie Roll

ALL-BEEF HOT DOGS 135

Griddled Beef Franks, Ketchup,
Mustard, Potato Rolls, Relish,
Sauerkraut, Caramelized Onions

À LA CARTE

All À La Carte Orders Serve 12 Guests Unless Otherwise Noted.



SEASONED PRETZEL STICKS & DIPS

SNACKS

EVERMORE PRETZEL BOX 75

Salted Bavarian Pretzels,
Buttered Pretzel Rods,
Jumbo Crab Pretzel, Spicy Mustard,
Heavy Seas Cheese Dip

THE SNACK ATTACK 80

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Blackbird Spiced
Kettle-Style Potato Chips

BOTTOMLESS FRESHLY POPPED POPCORN 40

Freshly Popped Buttered Popcorn,
Souvenir Bucket

CHIPS & HOUSE-MADE SALSA SAMPLER 65

Salsa Verde, Salsa de Chile Chipotle,
Crispy Fried Tortilla Chips

DRY-ROASTED PEANUTS 60

SNACK MIX 60

PRETZEL TWISTS 35

BLACKBIRD POTATO CHIPS & GOURMET DIPS 55

Blackbird Spiced Kettle-Style Potato
Chips, French Onion Dip,
Roasted Garlic Parmesan, Dill Pickle,
French Onion Dips

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.

SWEET SPOT

All Dessert Orders Serve 12 Guests Unless Otherwise Noted.

LET THEM EAT CAKE!

CHICAGO-STLYE CHEESECAKE

85 / SERVES 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

RED VELVET CAKE

170 / SERVES 12

Four-Layer Red Velvet, White Chocolate
Cream Cheese Icing, Red Velvet
Crumb, Chocolate Drizzle

RAINBOW CAKE

170 / SERVES 12

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

SIX-LAYER CARROT CAKE

170 / SERVES 14

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

CHOCOLATE PARADIS' CAKE

170 / SERVES 12

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

LEMON MERINGUE CAKE

170 / SERVES 14

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

SUITE SWEETS

BAKERS COOKIES & BROWNIE PLATTER **120**

Assortment of Brownies, Blondies, and
House-Baked Cookies



SISTAH SUITES **125**

Local Ravens Themed Cupcakes

THE ORIGINAL SMITH ISLAND CAKE **185**

Nine-Layer Vanilla Sponge,
Chocolate Fudge

VEGAN CHOCOLATE POT DE CRÈME **150**

Dark Chocolate, Passion Fruit Caramel,
Coconut Chantilly, Fresh Mint

SISTAH SUITES **110**

Banana Bread Pudding Trio

All our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

 Vegetarian  Vegan  Avoiding Gluten

 **2nd Drop** Served by Kick-Off

SWEET SPOT



SIGNATURE DESSERTS

OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'ahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

SIGNATURE DESSERTS

Six-Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Chocolate Paradis' Cake, Chicago-Style Cheesecake, Lemon Meringue Cake

GOURMET DESSERT BARS

Rockslide Brownie, Toffee Crunch Blondie, Chewy Marshmallow Bar, Honduran Chocolate Manifesto Brownie

GOURMET COOKIES & TURTLES

Chocolate Chunk, Reese's® Peanut Butter, Triple Chocolate Chunk, White & Milk Chocolate Turtles

GIANT TAFFY APPLES

Peanut, Loaded M&M's®

NOSTALGIC CANDIES

Gummi® Bears, Jelly Belly® Sassy Sours, Mini Sour Worms, Peanut M&M's®, Plain M&M's®

DARK CHOCOLATE LIQUEUR CUPS

Baileys® Original Irish Cream, DiSaronno® Amaretto, Skrewball® Peanut Butter Whiskey, Kahula®

We will provide personalized, decorated layer-cakes for your next celebration: birthdays, anniversaries, graduations, etc.

The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

 Vegetarian  Vegan  Avoiding Gluten

 **2nd Drop** Served by Kick-Off

BEVERAGES

READY-TO-DRINK COCKTAILS & SELTZERS SOLD BY THE 6-PACK

Arnold Palmer Spiked 65

Simply Spiked
Strawberry Lemonade 65

Sun Cruiser Iced Tea Vodka 65

NÜTRL Vodka Seltzer 65

Truly Hard Seltzer 65

BEER, ALES & ALTERNATIVES SOLD BY THE 6-PACK

Budweiser 55

Bud Light 55

Coors Light 55

Miller Lite 55

Michelob ULTRA 55

Corona Extra 60

Modelo Especial 60

Heineken 60

Stella Artois 60

Blue Moon Belgian Wheat 60

Sam Adams Boston Lager 60

Devil's Backbone
Vienna Lager 60

Dogfish 60 Minute IPA 60

Orange Smash 60

Angry Orchard Crisp Apple 60

Budweiser Zero
Non-Alcoholic 60

BEVERAGES

SPARKLING & ROSÉ SOLD BY THE BOTTLE

La Marca Prosecco 115

Ferrari Brut 150

Nicolas Feuillatte Brut 195

Mumm Napa Brut Rosé 150

A to Z Wine Works Rosé 100

Chapoutier Belleruche Rosé 150

WHITE WINE SOLD BY THE BOTTLE

RIESLING

Chateau Ste. Michelle 80

PINOT GRIGIO

Benvolio 90

SAUVIGNON BLANC

Kim Crawford 95

CHARDONNAY

House of Brown 95

Kendall-Jackson
Vintner's Reserve 95

Sonoma-Cutrer
Russian River Ranches 95



RED WINE SOLD BY THE BOTTLE

PINOT NOIR

La Crema 100

Meiomi 115

Argyle 135

Belle Glos Clark & Telephone 175

MERLOT

Decoy by Duckhorn 100

CABERNET SAUVIGNON

Josh Craftsman's Collection 80

Intercept 90

Louis Martini 95

JUSTIN 135

RED BLENDS

Brancaia Tre Super Tuscan 95

Conundrum by Caymus 95

The Prisoner 215

BEVERAGES

LIQUOR SOLD BY THE LITER BOTTLE

VODKA

Absolut 145

Ketel One 155

Tito's Handmade 160

GIN

Beefeater 125

Hendrick's 160

Tanqueray 175

RUM

Bacardi Superior 115

Captain Morgan Spiced 125

TEQUILA

Herradura Silver 240

Herradura Añejo 750mL 265

Patrón Silver 750mL 255

Casamigos Reposado 275

BOURBON

Jack Daniel's 130

Jefferson's Reserve 750mL 130

Buffalo Trace 150

Maker's Mark 160

Woodford Reserve 175

WHISKEY

Jameson Irish 135

Skrewball Peanut Butter 155

Sagamore Spirit Rye 205

SCOTCH

Johnnie Walker Black 165

The Glenlivet 12 750mL 240

COGNAC

Hennessey VS 240

CORDIALS

Baileys Original
Irish Cream 130

Disaronno 110

Fireball 750mL 115

Grand Marnier 750mL 150

Kahlúa 135



BEVERAGES

CHILL SOLD BY THE 6-PACK

SOFT DRINKS

Coca-Cola 30

Diet Coke 30

Sprite 30

Ginger Ale 30

Lemonade 30

WATER

Dasani
Bottled Water 16.9oz 30

SPARKLING

Topo Chico Sabores Blueberry
with Hibiscus Extract 40

Topo Chico Sabores Lime
with Mint Extract 40

Topo Chico Sabores Tangerine
with Ginger Extract 40

Tonic Water 20

Club Soda 20

JUICES

Cranberry Juice 20

Grapefruit Juice 20

Pineapple Juice 20

Orange Juice 20

Tomato Juice 20

Western Maryland
Lemonade 20

TEAS

Gold Peak® Tea - Home Brewed Taste
You'll Love at First Sip™

Gold Peak
Unsweetened Tea 40

Gold Peak Sweet Tea 40

Gold Peak Green Tea 40

HOT BEVERAGES

Dunkin Donuts
Regular Coffee 12 pods 40

Dunkin Donuts
Decaffeinated Coffee 12 pods 40

Herbal Teas 12 pods 40

Hot Chocolate 12 pods 30

BAR SUPPLIES

Finest Call Sour Mix 30

Finest Call Margarita Mix 30

Finest Call Lime Juice 30

Zing Zang Bloody Mary Mix 30

Owen's Craft
Ginger Beer & Lime 750mL 35

Owen's Craft
Grapefruit & Lime 750mL 35

Tabasco Sauce 10

Worcestershire 15

Lemons & Limes 15

Foro Vermouth 65

Foro Vermouth-Rosso 65



THE SCOOP

QUICK REFERENCE LIST

To reach a Representative, dial:

410.230.8287 or e-mail: SuiteEats@LevyRestaurants.com.

Levy Restaurants Premium Specialist Representatives 410.230.8287

FOOD & BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. EST, four business days prior to each event.

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at SuiteEats.com/MandTBankStadium. Orders can be arranged with the assistance of a Premium Specialist Representatives at 410.230.8287 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order.

If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. EST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

1. Alcoholic beverages cannot be brought into or taken out of M&T Bank Stadium
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles or glasses outside of the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD & BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate four business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES & SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

THE SCOOP, CONTINUED

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises.

Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE & SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 12% service charge plus applicable sales tax. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at M&T Bank Stadium, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT M&T BANK STADIUM

The rich tradition at M&T Bank Stadium is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/ Bat Mitzvahs, holiday parties or wedding receptions. There are many great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Event Staff at 410.230.8287

OUR RAVEN PROUD PARTNERS



JAMESON

