

PREMIUM PARTNERS



PREMIUM SUITES
ADVANCED MENU

2026





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POPCORN FROM THE KERNEL

MEET OUR TEAM

Aramark is the exclusive caterer at Citi Field and our luxury suites team is delighted to welcome you to the 2026 baseball season.

We are dedicated to making your suite experience unforgettable as our customer service program has received one of the highest ratings in Major League Baseball. We hope that you and your guests enjoy a seamless event every time. Our team of accomplished chefs and managers has strived to achieve an innovative food and beverage program using the freshest ingredients.

Please check out some of the new items we have added to the menu this year to enhance your event. We commit to fulfilling your every indulgence with unequaled food and beverage options and extraordinary service.

Feel free to contact us with any questions.

Email: citifieldsuites@aramark.com

Call Suites Services: (718) 595-8188



SEAN BUTLER
Suites Manager



CANDICE CAMACHO
Suites Sales Manager



JASON EKSTEROWICZ
Senior Executive Chef



PAUL HOROWITZ
Executive Sous Chef



JULIE ELKIND
Executive Pastry Chef



GUSTAVO ASENG
Suites Chef de Cuisine



BACKYARD BBQ

DIETARY INDEX

GLUTEN FRIENDLY

East Island Greens
 Farmstand Crudité
 Guacamole Experience*
 Popcorn from the Kernel
 Market Fresh Fruit
 Nathan's Crinkle Cut Fries
 Nathan's "Original" Beef Frankfurters (with GF bun)
 Seafood Extravaganza
 Shake Shack Veggie Shack
 Shrimp Cocktail
 Shrimp - Protein Add to Salads
 Chicken - Protein Add to Salads

VEGAN

East Island Greens (w/o Ranch)
 Farmstand Crudité (w/o Ranch)
 Popcorn from the Kernel
 Market Fresh Fruit
 Nathan's Crinkle Cut Fries
 Roasted Vegetable Sandwich (w/o Cheese or Aioli)
 Shake Shack Veggie Shack (w/o Cheese, Shacksauce & Crispy Onions)

VEGETARIAN

Big Mozz Mozzarella Sticks
 Chips & Dip*
 East Island Greens (Ranch*)
 Farmstand Crudité
 Fiesta Nachos (w/o Protein)
 Guacamole Experience*
 Heavy Hitters Sides: Ultra Mac and Corn Bread
 Holy Cannoli Experience
 Popcorn from the Kernel
 Magic Margherita Pizza
 Market Fresh Fruit
 Mr. Met Chocolate Whoopie Pies*
 Nathan's Crinkle Cut Fries
 Oreo Brownies and Blondies*
 Roasted Vegetable Sandwich (Aioli)
 Scratch Baked Cookies
 Shake Shack Shakes*
 Shake Shack Veggie Shack
 Signature Mets Donuts by Glaze*
 Sourdough Pretzel Dunkers
 Warm Cookie Skillet*
 Zeppole

PESCATARIAN

Lobster Shack Lobster Rolls
 Seafood Extravaganza
 Shrimp Cocktail
 Sushi
 Shrimp - Protein Add to Salads

DAIRY FRIENDLY

VEGAN ITEMS +

Backyard BBQ (w/o Ultra Mac)
 Ballpark Sliders (w/o Cheese)
 Big Board Sandwiches (w/o Cheese)
 Classic Chicken Tenders
 Fuku Spicy Fried Chicken Sandwich
 Guacamole Experience*
 Nathan's Crinkle Cut Fries
 Nathan's "Original" Beef Frankfurters
 Pig Beach Pulled Pork
 Premio Sausage & Peppers
 Seafood Extravaganza
 Shake Shack Shackburgers (w/o Cheese)
 Shake Shack Veggie Shack (w/o Cheese)
 Shrimp Cocktail
 Sushi
 Swingin' Wings (w/o Ranch or Bleu Cheese Dip)

Aramark relies on our vendors' ingredient listings and warnings. Because we operate commercial kitchens where ingredient substitutions, recipe revisions, and cross-contact is possible, Aramark cannot guarantee that any food item is completely free from any ingredients. This Index is not intended to be used for allergen guidance- additional allergen tables available upon request.

* includes egg
 (lacto-ovo vegetarians)



PERFECT GAME PEPPERONI

EXCELSIOR PACKAGE \$2,100

Serves 20

CHIPS & DIP

Kettle Fried Kennebec Potatoes, Triple Onion Dip
Gluten Friendly, Vegetarian

SOURDOUGH PRETZEL “DUNKERS”

Cheese Fondue
Vegetarian

EAST ISLAND GREENS

Field Grown Baby Lettuce, Market Basket Vegetables,
Chardonnay Vinaigrette, Buttermilk Ranch
Gluten Friendly, Vegetarian

NATHAN’S “ORIGINAL” BEEF FRANKFURTERS

Sauerkraut, Ketchup Braised Onions, Traditional Condiments,
Martin’s Potato Rolls

NATHAN’S CRINKLE CUT FRIES

Stillwell Ave Classic
Gluten Friendly, Vegetarian

CLASSIC CHICKEN TENDERS

Hickory BBQ, Buttermilk Ranch, Honey Mustard

ULTRA MAC

Cavatappi Pasta, Five Cheese Blend, Cracker Crust
Vegetarian

SCRATCH BAKED COOKIES

House-Made Chocolate Chunk Cookies
Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 20% management fee and 8.875% NYST.

UPGRADE YOUR PACKAGE

Serves 10

CHICKEN MILANESE \$165

Chicken Cutlet, Arugula,
Shaved Parmesan,
Charred Lemon,
French Baguette



Serves 10

HOLY CANNOLI EXPERIENCE \$325

Vegetarian

Get Creative with your Cannoli.

Watch as our chef attendant customizes fresh cannoli for you and your guests.

**Pick your shell.
Select your filling.
Add your favorite garnish.**

Enjoy!

REQUEST A PRIVATE SUITE ATTENDANT \$550



BALLPARK SLIDERS

AMAZIN' PACKAGE

\$2,800

Serves 20

AMAZIN' SNACK ATTACK

Collectible Souvenir Helmet with Buttered Popcorn,
Ballpark Peanuts, Cracker Jack
Gluten Friendly

STADIUM CHARCUTERIE

Local & Artisan Meats and Cheeses, Seasonally Inspired
Roasted & Fresh Vegetables, Traditional Accompaniments

FIESTA NACHOS

Cheddar Fondue, Pico de Gallo, Roasted Salsa, Chili Dusted Tortilla Chips
Vegetarian

CLASSIC CAESAR

Hearts of Romaine, Radicchio, Toasted Breadcrumbs,
Creamy Caesar Dressing, Shaved Parmesan
Vegetarian

NATHAN'S "ORIGINAL" BEEF FRANKFURTERS

Sauerkraut, Ketchup Braised Onions, Traditional Condiments,
Martin's Potato Rolls

NATHAN'S CRINKLE CUT FRIES

Stillwell Ave Classic
Gluten Friendly, Vegetarian

CLASSIC CHICKEN TENDERS

Hickory BBQ, Buttermilk Ranch, Honey Mustard

MAGIC MARGHERITA

Pizza Sauce, Fresh Mozzarella, Extra Virgin Olive Oil, Basil
Vegetarian

BALLPARK SLIDERS

Pat LaFrieda Beef Patty, American Cheese, Ballpark Sauce,
Pickle, Martin's Potato Rolls

OREO BROWNIES AND BLONDIES

Fudge Brownies Topped with Oreos, Blondies
Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 20% management fee and 8.875% NYST.

UPGRADE YOUR PACKAGE

Serves 10

GUACAMOLE EXPERIENCE \$250

Gluten Friendly, Vegetarian, Dairy Friendly

Bring the flavor straight to your suite with our Guacamole Experience!

Freshly smashed in the suite by a chef attendant.

Customize your perfect spice level and enjoy it made just the way you like it!

MR. MET CHOCOLATE WHOOPIE PIE \$180

Vanilla Icing Vegetarian



REQUEST A PRIVATE SUITE ATTENDANT \$550



LEADOFFS

Serves 10

POPCORN FROM THE KERNEL \$70

Freshly Popped, Never Ending
Gluten Friendly, Vegetarian

CHIPS & DIP \$90

Kettle Fried Kennebec Potatoes,
Triple Onion Dip
Gluten Friendly, Vegetarian

SOURDOUGH PRETZEL "DUNKERS" \$110

Cheese Fondue
Vegetarian

FARMSTAND CRUDITÉ \$135

Farm Fresh Vegetables,
Hummus, Buttermilk Ranch Dip
Gluten Friendly, Vegetarian

STADIUM CHARCUTERIE \$175

Local & Artisan Meats and
Cheeses, Seasonally Inspired
Roasted & Fresh Vegetables,
Traditional Accompaniments

FIESTA NACHOS \$155

Cheddar Fondue, Pico de Gallo,
Roasted Salsa, Chili Dusted
Tortilla Chips

UPGRADE

Sour Cream, Borracha Beans
Chicken Tinga \$40 or
Beef Barbacoa \$45



SEAFOOD EXTRAVAGANZA MKT

Poached Jumbo Shrimp,
Little Neck Clams,
Lobster Tail, Oysters,
Tabasco, Remoulade,
Cocktail Sauce, Lemons
Gluten Friendly

SHRIMP COCKTAIL \$240

Cocktail Sauce,
Lemon Wedges

Serves 10

GUACAMOLE EXPERIENCE \$250

*Gluten Friendly, Vegetarian,
Dairy Friendly*

Bring the flavor straight to your suite with our Guacamole Experience!

Freshly smashed in the suite by a chef attendant.

Customize your perfect spice level and enjoy it made just the way you like it!



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 20% management fee and 8.875% NYST.

REQUEST A PRIVATE SUITE ATTENDANT \$550

FIELD OF GREENS



Serves 10

EAST ISLAND GREENS \$110

Field Grown Baby Lettuce, Market Basket Vegetables,
Chardonnay Vinaigrette, Buttermilk Ranch
Gluten Friendly, Vegetarian

CLASSIC CAESAR \$120

Hearts of Romaine, Radicchio, Toasted Breadcrumbs,
Creamy Caesar Dressing, Shaved Parmesan
Vegetarian

BIG GREEK \$125

Hearts of Romaine, Cherry Tomato, Red Onion, Kalamata Olives,
Cucumber, Feta Cheese, Pepperoncini, Greek Vinaigrette
Gluten Friendly, Vegetarian

MARKET FRESH FRUIT \$135

Seasonal Farmers Market Fresh Fruit, Brooklyn Rooftop Honey
Gluten Friendly, Vegetarian

**ADD PROTEIN TO
ANY SALAD**

CHICKEN \$50

SHRIMP \$65



BIG GREEK

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 20% management fee and 8.875% NYST.

REQUEST A PRIVATE SUITE ATTENDANT \$550



A LA CARTE

BIG BOARD SANDWICHES

Serves 10

CHICKEN MILANESE \$165

Chicken Cutlet, Arugula, Shaved Parmesan, Charred Lemon, French Baguette

ROASTED VEGETABLE \$175

Roasted Eggplant, Zucchini, Summer Squash, Portobello Mushroom, Red Pepper, Fontina Cheese, Pesto Aioli, Ciabatta Bread

Vegetarian

CAJUN CHICKEN \$180

Marinated Chicken Breast, Heirloom Tomato, Lettuce, Bacon Marmalade, Thousand Island, Gruyere Cheese, Crispy Onions, Italian Hero

ROAST PORK \$175

Pork Loin, Broccoli Rabe, Provolone Cheese, Baguette

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Prices do not include 20% management fee and 8.875% NYST.



REQUEST A PRIVATE SUITE ATTENDANT \$550

FAN FAVORITES

Serves 10

NATHAN'S "ORIGINAL" BEEF FRANKFURTERS \$160

Sauerkraut, Ketchup Braised Onions, Traditional Condiments, Martin's Potato Rolls

NATHAN'S CRINKLE CUT FRIES \$120

Stillwell Ave Classic
Vegetarian

PREMIO SAUSAGE & PEPPERS \$170

Sweet & Hot Premio Italian Style Sausage, Balsamic Roasted Peppers and Onions, Fresh Baked Italian Rolls

CLASSIC CHICKEN TENDERS \$165

Hickory BBQ, Buttermilk Ranch, Honey Mustard

Toss your Tenders \$180

Classic Buffalo or Hickory BBQ

BALLPARK SLIDERS \$165

Pat LaFrieda Beef Patty, American Cheese, Ballpark Sauce, Pickle, Martin's Potato Rolls

SWINGIN' WINGS \$200

Signature Bone-In Wings, Choice of Classic Buffalo or Hickory BBQ.

Served with Celery Sticks, Carrots, Ranch and Bleu Cheese Dip



SICILIAN STYLE BRICK OVEN PIES

MAGIC MARGHERITA \$125

Pizza Sauce, Fresh Mozzarella, Extra Virgin Olive Oil, Basil
Vegetarian

PERFECT GAME PEPPERONI \$140

Cup-n-Char Pepperoni, Pizza Sauce, Fresh Mozzarella, Hot Honey

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Prices do not include 20% management fee and 8.875% NYST.

REQUEST A PRIVATE SUITE ATTENDANT \$550



HEAVY HITTERS

Serves 10

ULTRA MAC \$190

Cavatappi Pasta,
Five Cheese Blend,
Cracker Crust
Vegetarian

ALLA VODKA MEATBALLS \$145

Pat LaFrieda Meatballs,
Whipped Ricotta,
Parmesan, Vodka Sauce,
Toasted Focaccia

BACKYARD BBQ \$325

Served with Smoked
Brisket, Baby Back Ribs,
Bacon Potato Salad,
Ultra Mac and Corn Bread

TOMAHAWK EXPERIENCE \$1,475

Featuring Pat LaFrieda
Prime Ribeye Dry-Aged Tomahawk,
carved to order by a personal
chef attendant.

Served with Silky Pomme Purée
finished with Classic Bordelaise.
Accompanied by Pat LaFrieda
Meat Purveyors Signature Steak Sauce.

*Ask about our custom engraving.
Send us your name or custom logo
to be engraved on the Tomahawk Bone!*



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REQUEST A PRIVATE SUITE ATTENDANT \$550

BEYOND NIGHTLIFE

SUSHI EXPERIENCE \$1,600

Enjoy a private sushi chef preparing premium fish selections, custom-crafted rolls, and our signature creations right before your eyes.

SUSHI

Serves 10

All Sushi Platters served with White Ginger & Wasabi

SUSHI PLATTER \$350

40 pieces

An Assortment of Rolls

8 pieces of each item

Rainbow Roll

Hamachi Roll

California Roll

Spicy Tuna Roll

Salmon Avocado Roll

PREMIUM SUSHI PLATTER \$480

60 pieces

An Assortment of Rolls and Nigiri

8 pieces of each item

Rainbow Roll

Hamachi Roll

California Roll

Spicy Tuna Roll

Shrimp Roll

Salmon Avocado Roll

Vegetarian Roll

4 pieces of

Assorted Nigiri



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REQUEST A PRIVATE SUITE ATTENDANT \$550



TASTE OF THE CITY

Serves 10



PAT LAFRIEDA

FILET MIGNON STEAK SANDWICH \$265

Original Pat LaFrieda's Reserve 100% Black Angus Hand Cut Beef, Vermont Monterey Jack Cheese, Sautéed Sweet Vidalia Onions, Beef Au Jus, Locally Baked French Baguette



SHAKE SHACK

SHACKBURGERS \$190

Angus Beef Cheeseburger with Lettuce, Tomato, and Shack Sauce on a Toasted Potato Bun
(Contains: Sesame, Eggs, Milk, Soy, Wheat, Gluten)



SHAKE SHACK

VEGGIE SHACK \$190

Our Veggie Burger Packed with Mushrooms, Sweet Potatoes, Carrots, Farro, and Quinoa, and Topped with American Cheese, Crispy Onions, Pickles and Shack Sauce
(Contains: Milk, Egg, Wheat, Soy, Sesame)

Make it Vegan!

Remove American cheese, crispy onions, and ShackSauce



SHAKE SHACK

MILKSHAKES \$155

Our Delicious Hand Spun Shakes Featuring Homemade Frozen Custard. Dense, Rich, Creamy Ice Cream Spun Fresh Daily.

Available in Black and White or Vanilla

Vegetarian



BIG MOZZ

MOZZARELLA STICKS \$165

Marinara Dipping Sauce

Vegetarian



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Prices do not include 20% management fee and 8.875% NYST.

REQUEST A PRIVATE SUITE ATTENDANT \$550



PIG BEACH

LOADED CORNBREAD SKILLET \$190

Warm House Baked Cornbread, Cheddar Cheese Sauce, BBQ Sauce, Topped with Pulled Pork



SEOUL BIRD

NY BULGOGI CHEESESTEAK SPRING ROLL \$180

Bulgogi Marinated Beef, Kimchi, Sharp Cheddar, and a Hint of Pickled Jalapeños, Served with a Creamy Spicy Gochujang-Sriracha Mayo



SEOUL BIRD
KOREAN STREET FOOD



AMAZIN' DELI

CHOPPED ITALIAN \$210

Premio Italian Sausage, Chopped Braised Peppers & Onions, Pesto Aioli, Hoagie

AMAZIN'
DELI



LOBSTER SHACK

LOBSTER ROLLS \$365

Classic Lobster Salad on a bed of Bibb Lettuce Served In A Split Top Roll

LOBSTER SHACK

LEGACY CATERING BY MOOKIE WILSON & FAMILY

SMOKED PULLED CHICKEN SANDWICH \$245

Bread & Butter Pickles and Classic Golden BBQ Sauce on A Martin's Potato Roll



DAVID CHANG'S

FUKU SPICY FRIED CHICKEN SANDWICH \$235

FUKU's Spicy Brined Chicken, FUKU Pickles, FUKU Butter on a Martin's Potato Bun



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Prices do not include 20% management fee and 8.875% NYST.

REQUEST A PRIVATE SUITE ATTENDANT \$550



DESSERT CART

**OUR SIGNATURE
DESSERT CART HAS
SOMETHING SWEET
FOR EVERYONE!**

Indulge in freshly baked cookies and decadent sweets crafted by our Executive Pastry Chef Julie Elkind, and her talented team.

Hildebrandt's Ice Cream with an Assortment of Toppings, Cotton Candy, and a Selection of Classic Candies.



**Only available on the
Empire Level.**

Request a visit to your suite 72 hours prior to your event you'll only be charged for the items you select.

THE SWEET SPOT

Serves 10

ZEPPOLE \$120

Powdered Sugar
Vegetarian

SCRATCH BAKED COOKIES \$125

House-Made Chocolate Chunk Cookies
Vegetarian

WARM COOKIE SKILLET \$160

Warm Chocolate Chunk Cookie Dough, Whipped Cream, Chocolate Sauce, Oreo Pieces
Vegetarian

OREO BROWNIES AND BLONDIES \$135

Fudge Brownies Topped with Oreos, Blondies
Vegetarian

MR. MET CHOCOLATE WHOOPIE PIES \$180

Vanilla Icing
Vegetarian

SIGNATURE METS DONUTS BY GLAZE \$185

By the Dozen

ADD A Custom Logo to Your Donuts \$35

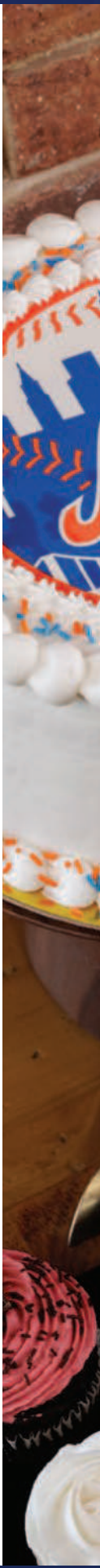
HILDEBRANDT'S PINTS \$120

4 Pints per order

Chocolate Mallomar, Cookies & Cream, Mint Chip, Blue & Orange Skies *A Citi Field Exclusive*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 20% management fee and 8.875% NYST.



CAKES \$275

12" Inch

CUPCAKES \$195

By the Dozen

**CUSTOMIZED CAKES
OR CUPCAKES \$35**



HOLY CANNOLI EXPERIENCE

Serves 10

**GET CREATIVE WITH
YOUR CANNOLI \$325**

Watch as our chef attendant customizes fresh cannoli for you and your guests.

- Pick your shell.
- Select your filling.
- Add your favorite garnish.
- Enjoy!



GRAND SLAM PACKAGE \$130 PER GUEST

Minimum Order 10 Guests

CRUDITÉ & DIP PLATTER

Gluten Friendly, Vegetarian

POTATO & VEGGIE CHIPS

Vegetarian

FRESH COUNTRY COLESLAW

Gluten Friendly, Vegetarian

POTATO SALAD

Gluten Friendly, Vegetarian

PASTA SALAD

Vegetarian

CAESAR SALAD

Vegetarian

POTATO KNISH PLATTER

Vegetarian

BALLPARK BEEF HOT DOGS

Served with Sauerkraut, Deli Mustard, Ketchup, Relish, and Buns

GRILLED HAMBURGER

Served with Sour Pickles, Lettuce, Tomato, Onion, and Buns

FRESH BAKED COOKIES

Vegetarian

HOME RUN PACKAGE \$145 PER GUEST

Minimum Order 10 Guests

SEASONAL FRUIT PLATTER

Gluten Friendly, Vegetarian

CAESAR SALAD

Vegetarian

FRENCH FRIES

ONION RINGS

GRILLED CHICKEN WRAPS

GRILLED STEAK WRAPS

CHICKEN POPPERS

FRIED CHICKEN WINGS

FRESH BAKED COOKIES

Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 20% management fee and 8.875% NYST.

MVP PACKAGE \$160 PER GUEST

Minimum Order 10 Guests

SEASONAL FRUIT PLATTER

Gluten Friendly, Vegetarian

CRUDITÉ & DIP PLATTER

Gluten Friendly, Vegetarian

FRESH GARDEN SALAD

Served with Balsamic Dressing

Gluten Friendly, Vegetarian

FRENCH CLUSTER ROLLS

Vegetarian

RICE PILAF

Vegetarian

GRILLED VEGETABLES

Gluten Friendly, Vegetarian

BBQ BEEF STEAK TIDBITS

Gluten Friendly

GRILLED SALMON

Gluten Friendly

BALSAMIC GRILLED CHICKEN BREAST

Gluten Friendly

DIJON ROASTED POTATOES

Vegetarian

FRESH BAKED COOKIES

Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices do not include 20% management fee and 8.875% NYST.

ENHANCEMENTS

Each Platter Serves 10

LARGE BALLPARK PRETZEL \$130

BOARDWALK FRENCH FRIES \$145

BALLPARK BEEF HOT DOGS \$170

CRISPY CHICKEN TENDERS \$195

GRILLED HAMBURGERS \$195

FRESH BAKED COOKIES \$155

REQUEST A PRIVATE SUITE ATTENDANT \$550



BEVERAGE PACKAGES

STARTING LINEUP \$180

1 six-pack each

Coors Light

Heineken

Smartwater 16.9oz

CALL TO THE BENCH \$195

1 six-pack each

Allagash White

Montauk Wave Chaser IPA

Smartwater 16.9oz

HOT BEVERAGE PACKAGE \$75

K-Cups

Includes 12 K-cups / in a mix of:

Regular Coffee

Decaf Coffee

Assortment of Tea's



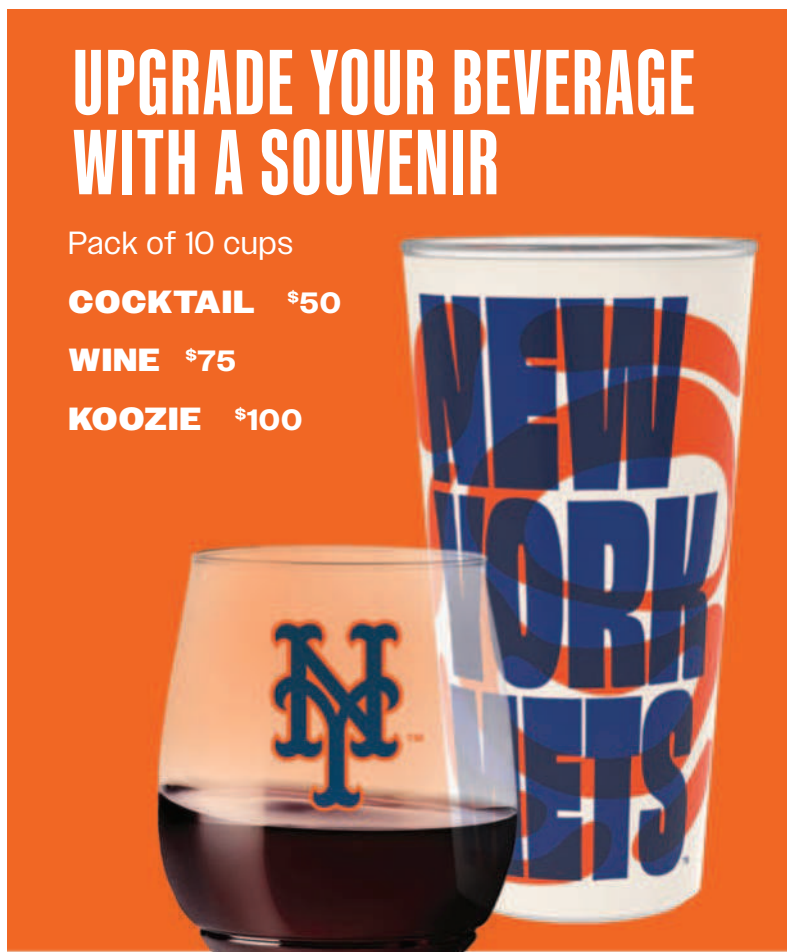
UPGRADE YOUR BEVERAGE WITH A SOUVENIR

Pack of 10 cups

COCKTAIL \$50

WINE \$75

KOOZIE \$100



Prices do not include 20% management fee and 8.875% NYST.

NON-ALCOHOLIC

Served as a 6-pack

WATER

Smartwater 16.9 oz \$54

San Pellegrino 4-pack 1L \$59

SODA

\$38

Coca-Cola

Diet Coke

Coca-Cola Zero

Sprite

TEA

\$70

Gold Peak Sweet Iced Tea

SPORTS DRINK

\$70

BodyArmor Sports Drink

MIXERS

Club Soda 6-pack \$36

Tonic Water 6-pack \$36

Ginger Ale 6-pack \$36

Fever-Tree Classic

Bloody Mary Mix 750mL \$36

Fever-Tree Classic

Mojito Mix 6-pack \$36

Topo Chico

Ginger Beer 6-pack \$36

Cranberry Juice qt \$25

Orange Juice qt \$25

Pineapple Juice qt \$25

Minute Maid

Lemonade qt \$25

BEERS

Served as a 6-pack

DOMESTIC \$66

Coors Light

Coors Banquet

Miller Lite

Michelob Ultra

IMPORTED \$71

Heineken®

Heineken Light

Heineken Silver

Peroni

Corona

Dos Equis®

NON-ALCOHOLIC \$62

Heineken 0.0 NA

Blue Moon NA

CRAFT \$76

Blue Moon

Dogfish Head 60 Minute IPA

Allagash White

Allagash Hazy IPA

Angry Orchard Hard Cider

Arnold Palmer Spiked Half & Half

Montauk Surf Beer

Montauk Wave Chaser IPA

Vizzy Hard Seltzer

ALTERNATIVES \$86

Surfside Half & Half

Surfside Iced Tea + Vodka

Dogfish Head Vodka Lemonade

Subourbon life Pink Lemonade





WINE

SPARKLINGS

LaMarca Prosecco \$85

Italy

Displays notes of ripe lemon, green apple, and hints of grapefruit. On the palate the wine is fresh and clean with crisp minerality

Veve Clicquot

Brut Champagne \$260

Champagne, France

Yellow and white fruits, vanilla and brioche

Louis Roederer Cristal

Brut 2003 \$900

Champagne, France

A precise, pure combination of flowers, finely toasted hazelnuts, and candied citrus fruits

Miso Sparkling Sake \$80

Japan

Lively and Delicately Fruity

ROSÉS

Seaglass Rosé \$85

Monterey County, CA

A delicate aromas of wild strawberries and a hint of dried rose petals

Belle Glos 'Oeil de Perdrix'

Rosé \$90

Russian River Valley, CA

Bright berry flavors balanced with crisp refreshing structure

WHITES

PINOT GRIGIO

Torresella \$85

Veneto, Italy

Intense aroma of white-fleshed stone fruits and ripe citrus

The Pinot Project \$85

Delle Venezie DOC, Italy

White flowers, apricot, crisp and balanced

Santa Margherita \$135

Alto Adige DOC, Italy

Golden delicious apple, crisp, dry, crowd favorite

CHARDONNAY

Napa Cellars \$85

Napa Valley, CA

Rich, full-bodied, and opulent style, typically featuring creamy textures from malolactic fermentation and toasty notes from oak aging

Patz & Hall \$140

Russian River Valley, CA

Green apple, spicy pear, orange blossom and luxurious

Stag's Leap

Wine Cellars 'Karia' \$120

Napa Valley, CA

Honeysuckle, medium-bodied, balanced acidity and minerality, elegant

Quilt \$150

Napa Valley, CA

Aromas of fuji apple, buttery and toasty oak accented by flavors of apple tart and caramelized pineapple

SOAVE CLASSICO

Gini \$85

Veneto, Italy

Crisp, citrusy acidity, subtle, salty mineral tones, and a floral, often almond-scented finish

VIIGNIER

Stags' Leap Viognier \$110

Napa Valley, CA

Vibrant and aromatic with mandarin, orange blossom, and jasmine notes

SAUVIGNON BLANC

Echo Bay \$85

Marlborough, NZ

intense, aromatic notes of passion fruit, grapefruit, and zesty citrus

Loveblock \$100

Marlborough, NZ

Aromas of peach, passion fruit, citrus, and herbs, with a creamy textured mouthfeel, and a distinct mineral, chalky finish

Matua \$95

Marlborough, NZ

Vibrant, crisp, and herbaceous profile

REDS

PINOT NOIR

Seaglass \$85

Central Coast, CA

Bright flavors of cherry, strawberry, and cranberry, accented by soft notes of spice, cedar, and earth

Belle Glos

'Dairyman Vineyard' \$155

Russian River Valley, CA

Aromas of black cherry

Böen 'Ava Series' \$125

Russian River Valley, CA

Bright cherry, dark chocolate and black licorice complexed by hints of toast, smoked meat and barrel spice

MERLOT

Clos Du Bois \$85

Central Valley, CA

Aromas of raspberry and black cherry, with a touch of vanilla, sweet tobacco and toasty oak. Rich flavors of bright blueberry and black cherry

RIOJA

Cune Crianza \$90

Rioja, Spain

Aromatic, licorice, vanilla, smooth and fresh

CABERNET SAUVIGNON

Smith & Hook \$85

Central Coast, CA

Offers blackberry, fudge and oak aromas on the nose

Stag's Leap

Wine Cellars 'Artemis' \$275

Napa Valley, CA

Opulent, dark refined tannins, old-world elegance

Quilt \$190

Napa Valley, CA

Blend of crème de cassis, hazelnut, cocoa, blackberry preserves and pie with hints of dark licorice

Caymus Vineyards \$300

Napa Valley, CA

Dark fruits, prominently featuring black currant, blackberry, and ripe cherry, intertwined with subtle notes of cocoa and espresso

Quilt Reserve \$340

Napa Valley, CA

Intense flavors of black cherry, blackberry, dark chocolate, and coffee

RED BLEND

Opus One \$1,350

Napa Valley, CA

Intense aromas of black currant, cassis, and violet, with complex flavors of black fruit, dark chocolate, and savory herbs





LIQUOR

VODKA

Skyy	\$170
Tito's	\$210
Reyka	\$180
Grey Goose	\$235
Belvedere	\$235

RUM

Bacardí	\$160
Sailor Jerry Spiced Rum	\$155
Captain Morgan Spiced Rum	\$170
Don Q Coco	\$155
Ron del Barrilito	\$185

GIN

Tanqueray	\$170
Hendrick's	\$205
Another Hendrick's	\$205

BOURBON

Bulleit	\$210
Hudson Whiskey NY	\$190
Bright Lights, Big Bourbon	
Hudson 7yr	\$330

WHISKEY

Jack Daniel's	\$185
Crown Royal	\$210
Bushmills	\$190
Tullamore D.E.W.	
Irish Whiskey	\$180
12yr Irish Whiskey	\$230
14yr Single Malt Irish Whiskey	\$315
Five Trail Blended American Whiskey	\$210

TEQUILA

Casamigas Jalapeño	\$280
Casamigos Blanco	\$280
Casamigos Mezcal	\$335
Mezcalum Mezcal	\$200
Milagro Silver	\$170
Milagro Reposado	\$170
Milagro Cristalino Añejo	\$240
Don Julio 1942	\$750
Clase Azul Plata	\$610
Clase Azul Reposado	\$710

SCOTCH

Johnnie Walker Black	\$250
Monkey Shoulder	\$155
Macallan 12yr Double Cask	\$400
Lagavulin 16yr	\$435
Oban 14yr	\$400
Balvenie Vintage:	
12yr 750ml	\$315
14yr 750ml	\$400
21yr 750ml	\$1,235
Glenfiddich Vintage:	
12yr 1L	\$320
14yr 750ml	\$310
15yr 1L	\$390
18yr 750ml	\$590
21yr 750ml	\$1,010
23yr 750ml	\$1,455
26yr 750ml	\$2,990



LIQUEUR

Jägermeister	\$145
Aperol	\$160

COGNAC

Courvoisier VS	\$180
Courvoisier VSOP	\$245
Hennessy VS	\$255

CRAFT MIXERS \$36

Choose From:

Rio Red	
Grapefruit	750ml
Cucumber Mint	750ml
Margarita Mix	750ml



POLICIES & PROCEDURES

HOURS OF OPERATION

The Suites Hospitality Sales team will be available for all inquiries and order processing during the hours listed below

REGULAR BUSINESS DAYS

9:00 am–5:00 pm, Monday through Friday

EVENT DAYS

Monday–Friday: 9:00 am until the end of the event

Saturday–Sunday: 5 hours before start of the event until the end of the event

ORDERING INFORMATION

ORDERING PRIOR TO THE EVENT

Advanced food and beverage orders must be placed a minimum of **THREE business days** prior to the event day to ensure item availability and the utmost in presentation, service, and quality.

- All special requests and cake orders need FOUR business days.
- Orders submitted after the deadline will have the option of ordering from our Event Day Menu.
- Prior to signing into our online ordering portal, please contact us at Citifieldsuites@aramark.com to set up your username and password for <https://citifield.order.bypassmobile.com>

All online orders must be finalized at least THREE business days prior to the event.

Orders can also be placed with our **Suites Management Team** VIA:

Phone: 718-595-8188

Email: CitiFieldSuites@aramark.com

EVENT DAY	ORDER DUE BY 12:00 PM ON
Monday	Thursday
Tuesday	Friday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Thursday

CANCELLATIONS

If by chance you need to cancel an order, we ask that you do so 24 hours before the event. Due to preparation costs, suite holders will be charged for orders canceled less than 24 hours prior to the event at the rate of 50% of the order and 100% of the private attendant fee (if applicable). If an event is canceled by the NY Mets after the gates have opened, all orders will be completed and billed as usual. If gates do not open, orders will not be billed.

FOOD AND BEVERAGES DELIVERY

CATERING DELIVERY SCHEDULE

Unless instructed otherwise, all food and beverage ordered in advance will be delivered on the recommended service schedule listed below.

Beverages: Delivered prior to suite level opening

Snacks: Delivered prior to suite level opening

Chilled Items and Salads: Delivered prior to suite level opening

Hot Items: Delivery begins 1.5 hours prior to first pitch

Pizza and Specialty Items: Delivery begins in the 3rd inning

Shake Shack: will begin delivery at gates, continuing throughout the event

Desserts: Delivery begins in the 4th inning

Dessert Cart: Circulation begins in the 2nd inning, reservation is strongly suggested

KOSHER OPTIONS

We are pleased to offer food packages of fine selections provided by Prime Kosher Sports; Glatt Kosher certified by the Star-K. Please ask the Suites Sales Manager for assistance. All orders require 72 hours advance notice.

METHODS OF PAYMENT

A valid credit card is required for all suite orders. The card provided will be preauthorized for the full pre-event order total up to 24 hours in advance of the event. The credit card will be used to settle the final total at the conclusion of the event.

CREDIT CARD ON FILE

All food, beverage and labor services will be charged to a predetermined credit card account kept on file. At the end of the event, you have the option to choose the "Do Not Present Bill" and "Automatic Gratuity" options if the cardholder will not be present for the event.

PAYMENT AT THE EVENT

Please advise your guests if they will be responsible for all food and beverage charges incurred during the game. Payment is to be made upon placement of order. A receipt will be provided. For suites with shared ownership, it is necessary for each partner to establish their own account information and provide the Suites Hospitality Sales Office with a calendar of occupancy to ensure billing accuracy.

TAXES

Food, beverage, management fee and labor are subject to applicable local and state taxes. If your organization is tax exempt, please supply a copy of your ST-119 certificate with the completed order forms.

MANAGEMENT FEE

All items purchased in the suite are subject to a 20% Management Fee and applicable New York state taxes. The management fee is NOT intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this management fee is distributed to employees. Any gratuity is at the discretion of the guest for exemplary service. The management fee is used to offset the operational expenses related to providing the highest quality of service to you, our guest.

LEFTOVER/UNCONSUMED FOOD AND BEVERAGES

For suites without a par-restocking agreement Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items. No food or alcoholic beverage may leave the suites.

