2022

LUXURY SUITE

MENU

PACKAGES

À LA CARTE

BEVERAGES







PACKAGES

PACKAGE #1 \$1165

FRESHLY POPPED POPCORN @ Salted and Bottomless

HOUSE FRIED KETTLE CHIPS @ 0 Caramelized Onion Dip

SEASONAL VEGETABLE CRUDITÉ 🕡 Carrots | Broccoli | Bell Peppers | Cauliflower | Tomatoes | Radish **Buttermilk Ranch**

> FRESH FRUIT & BERRIES VO Melons | Grapes | Pineapple | Berries

ARTISAN CHEESE without Cracker Basket Dried Fruit | Grapes | Candied Pecans Assorted Crackers | Crostini & Lovash

HOT DOGS @ without rolls Sauerkraut | Traditional Condiments | Yellow Onion | Potato Rolls

> CRISPY CHICKEN TENDERS Honey Mustard | BBQ Sauce

GRILLED BEEF SLIDER @ without rolls House Pickles | Caramelized Onions | Bibb Lettuce | Roma Tomatoes Burger Sauce | Potato Rolls

CRAVEWORTHY COOKIES

produced in an environment that handles nuts Chocolate Chip | Served Warm

PACKAGE #2 \$1715

RAVENS SNACK MIX

HOUSE FRIED KETTLE CHIPS @ 0 Caramelized Onion Dip

SUSHI DISPLAY

California Roll | Shrimp Tempura Avocado Roll | Spicy Shrimp Roll Salmon Cream Cheese Roll | Tempura Yam Roll Wasabi | Pickled Ginger | Soy Sauce

7 LAYER DIP •

Vegetarian Refried Beans | Queso and Cotija Cheeses | Artisan Olives Pickled Jalapenos | Spiced Black Beans | Pico De Gallo **Tostitos Tortilla Chips**

> TRADITIONAL SHRIMP COCKTAIL Cocktail Sauce | Lemon

CHESAPEAKE CRAB DIP Stacy's Simply Naked Pita Chips | Assorted Crackers | Crostini's

JUMBO CHICKEN WINGS Frank's Red-Hot Buffalo or Old Bay | Celery | Bleu Cheese or Ranch

BEEF CHEESESTEAKS Cheddar Cheese Sauce | Caramelized Onions | Cherry Peppers **Bakery Fresh Rolls**

> BROWNIES & BLONDIES Brownies | Blondies | Berry Blondies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Price subject to change, all local taxes and fees apply.





Vegetarian G No Gluten Ingredients V Vegan





PACKAGES

PACKAGE #3 \$1870

BAVARIAN SOFT PRETZELS Spicy Brown Mustard

LAY'S KETTLE CHIPS @ Caramelized Onion Dip

CHICKEN CAESAR SALAD Romaine Lettuce | Herb Croutons | Parmesan Reggiano | Caesar Dressing

HUMMUS MEZZE PLATTER 💿 Garlic Hummus | Harissa | Olive Tapenade | Marinated Artichokes Basil Pesto | Red Pepper Sticks | Stacy's Pita Chips | Naan Dippers

> TURKEY CIABATTA SANDWICH Lettuce | Tomato | Cheddar | Black Pepper Aioli

GRILLED PREMIO ITALIAN SAUSAGE Sauteed Peppers & Onions | Spicy Brown Mustard | Pub Rolls

> CHEESESTEAK SPRINGROLLS Smoked Chili Ketchup

> BEEF SHORT RIB Garlic Mash | Roasted Root Vegetables Horseradish Veal Demi-Glace

MARYLAND CRABCAKES 18 Broiled Jumbo Lump Crab Cakes | Cocktail | Tartar | Lemon Wedges

> SMITH ISLAND CAKE The Official Dessert of Maryland

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A LA CARTE

SNACKS

Serves 24

RAVENS SNACK MIX 55

LAY'S KETTLE POTATO CHIPS @ 70 Caramelized Onion Dip

FRESHED POPPED POPCORN G 70 Salted and Bottomless

BAVARIAN SOFT PRETZELS • 80 Spicy Brown Mustard

FRITO LAY SNACK TREE 195 48 individual bags of Whole Roasted Salted Cashews OR Mixed Nuts

CHILLED PLATTERS

Serves 24

7 LAYER DIP 110

Vegetarian Refried Beans | Queso and Cotija Cheeses | Artisan Olives Pickled Jalapenos | Spiced Black Beans | Pico De Gallo **Tostitos Tortilla Chips**

> SEASONAL VEGETABLE CRUDITE 110 Carrots | Broccoli | Bell Peppers | Cauliflower Tomatoes | Radishes **Buttermilk Ranch**

FRESH FRUIT & BERRIES VG GF 125 Melons | Grapes | Pineapple | Berries

HUMMUS MEZZE PLATTER 125 Garlic Hummus | Harissa | Olive Tapenade | Marinated Artichokes Basil Pesto | Red Pepper Sticks | Stacy's Pita Chips | Naan Dippers

ARTISAN CHEESE PLATTER without Cracker Basket 185 Brie | Blue Cheese | Smoked Gouda | Cheddar | Herbed Boursin Dried Fruit | Grapes | Candied Pecans Assorted Crackers | Crostini & Lovash

SUSHI* DISPLAY 220

California Roll | Shrimp Tempura Avocado Roll | Spicy Shrimp Roll Salmon Cream Cheese Roll | Tempura Yam Roll Wasabi | Pickled Ginger | Soy Sauce

TRADITIONAL SHRIMP COCKTAIL @ 255 Cocktail Sauce | Fresh Lemon

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À LA CARTE

HOT APPETIZERS

Serves 18

CHESAPEAKE CRAB DIP 180 Stacy's Simply Naked Pita Chips | Assorted Crackers | Crostini's

GARLIC HERB & PARMESAN TWIST CUT FRIES 140 Truffle Salt | Harissa Aioli

NACHOS 155

Tostito's Tortilla Chips | Nacho Cheese | Salsa | Jalapenos Scallions | Sour Cream Optional: Spicy Veggie Chili 55 | Chicken Tinga 70 | Brisket Chili 85

> CHEESESTEAK SPRING ROLLS 145 Smoked Chili Ketchup

GRILLED BEEF SLIDERS 245

McCormick's Grill-Mates Montreal Seasoning | House Pickles Caramelized Onions | Bibb lettuce | Roma Tomato | Cheddar Burger Sauce | Potato Rolls

JUMBO CHICKEN WINGS @ 200 Frank's Red-Hot Buffalo or Old Bay | Celery | Bleu Cheese (or) Buttermilk Ranch

> CRISPY CHICKEN TENDERS 160 Honey Mustard | BBQ Sauce

SANDWICHES & SALADS

Serves 24

CAPRESE SANDWICH 95 Roasted Tomatoes | Arugula | Fresh Tomato | Pesto | Mozzarella Cheese Balsamic | Ciabatta Bread (Serves 9)

> TURKEY CIABATTA SANDWICH 145 Lettuce | Tomato | Cheddar | Black Pepper Aioli

> > ITALIAN GRINDER 200

Natural Genoa Salami | Smoked ham | Capicola | Provolone | LTO Cherry Pepper Relish | Italian Vinaigrette | Fresh Baked Italian Bread

> SHRIMP ROLL 240 Lemon Chive Dressing | Griddled Split Top Rolls

> > ATTMAN'S PLATTER 265

Lean Corned Beef | Roast Turkey | Pastrami | Swiss Cheese | Deli Pickles Kaiser Rolls | Rye Bread | Side of Coleslaw

> SMOKED TURKEY COBB SALAD 115 Bacon | Tomato | Egg | Red Onion | Blue Cheese Sriracha Ranch Dressing

CHICKEN CAESAR SALAD 130 Romaine Lettuce | Herb Croutons | Parmesan Reggiano Classic Caesar Dressing

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FAN FAVORITES

Serves 18

BERKS HOT DOGS 145 Sauerkraut | Traditional Condiments | Yellow Onions Potato Rolls

BEYOND BURGERS 135 (Serves 9) Vegan Burgers | Smoked Onions | Hot House Tomatoes Vegan Smoked Gouda | Brioche Rolls

GRILLED PREMIO ITALIAN SAUSAGE 155 Sauteed Peppers & Onions | Spicy Brown Mustard | Pub Rolls

GRILLED TURKEY BURGER 275 McCormick's Grill-Mates Montreal Seasoning Caramelized Onions | Bibb Lettuce | Roma Tomato | Cheddar Spicy Pickle Remoulade | Potato Rolls

BEEF CHEESESTEAKS 230 Cheddar Cheese Sauce | Caramelized Onions | Cherry Peppers Bakery Fresh Rolls

BALTIMORE PIT BEEF 230 McCormick's Spice Seasoning | Sliced Onions | Horseradish Barbeque Sauce | Cole Slaw | Brioche Rolls

CRISPY CHICKEN SANDWICH 275 Pickle Brined | Purple Cabbage | Spicy Pickle Remoulade | Roma Tomato

ENTREES

Serves 18

CHANA MASALA 125 Chickpeas | Spicy Tomato Broth | Basmati Rice | Garlic Naan Bread

> BAKED LASAGNA 180 Bolognese | Herbed Ricotta | Mozzarella | Pecorino

GRILLED HERB SALMON 300 Lavender Lemon Fingerling Potatoes | Broccoli Rabe Champagne Reduction

SEMI-BONELESS BREAST OF CHICKEN 220 Mujaddara (lentils and rice) | Mushrooms | Chicken Demi Au Poive

BEEF SHORT RIB 380 Garlic Mash | Roasted Baby Carrots | Horseradish Veal Demi-Glace

MARYLAND CRAB CAKES 385 18 Broiled Jumbo Lump Crab Cakes | Cocktail | Tartar

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À LA CARTE

PAPA JOHN'S PIZZA

14" Pizzas, Served Whole - 8 Slices

CHEESE **30** Marinara Sauce | Mozzarella | Parmesan

PEPPERONI 35 Marinara | Pepperoni | Mozzarella

DESSERTS

Serves 24

CRAVEWORTHY COOKIES 115 produced in an environment that handles nuts Chocolate Chunk | Served Warm

GOURMET MINIS 230 Key lime Pies | Eclairs | Fruit Tarts | Apple Pies | Chocolate Mousse Cups Lemon Meringue Tart | Sweet Potato Tarts

> MARS CANDY JAR 175 Snickers | M&M's | Peanut M&M's | Skittles | Starburst Milky Way | Twix

> > BROWNIES & BLONDIES 125 Brownies | Blondies | Berry Blondies

ICE CREAM BARS 150 Vanilla Haagen-Dazs | Chocolate Haagen-Dazs | Butterfinger Drumsticks | Strawberry Shortcake | Ice Cream Cookie Sandwich

> SMITH ISLAND CAKES The official Dessert of Maryland

> > (14 Slices)

CLASSIC: Layers of Vanilla Cake and Chocolate Ganache 220

RED VELVET: Layers of Red Velvet Cake and Buttercream 230 COOKIES & CREAM: 12 Layers of Chocolate Cake, Layered with Cookies and Cream Frosting 230

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BEVERAGES

NON-ALCOHOLIC BEVERAGES

Per 6 pack

DASANI WATER 16.90Z 18

SOFT DRINKS 12oz 18 Coke | Diet Coke | Sprite | Ginger Ale

COFFEE 24

Keurig Coffee Beverage Service Includes 12 pods per order:

Dunkin Donuts Regular & Decaf

Hot Cocoa

English Breakfast Tea

GOLD PEAK TEA 24
Sweet Tea | Diet Tea | Green Tea

BAR SUPPLIES

George's Old Bay Bloody Mary Mix 750ml 15 George's Margarita Mix 750ml 15 Garnish Tray 15 Lemons | Limes | Oranges | Cherries

JUICES 7.50 $\mathbb Z$ 10 Orange | Cranberry | Pineapple | Grapefruit | Tomato

BEER & MIXERS

BEER

12oz cans sold per 6 pack

DOMESTIC 36

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra

IMPORT/CRAFT 42

Heineken | Stella (11.2oz) | Corona | Angry Orchard (GF) | Blue Moon Dogfish Head 60 Minute IPA | Goose Island IPA | Sam Adams Boston Lager Devil's Backbone Lager | Orange Smash

SPECIALTY 38

Bud Light Seltzer | Truly Wild Berry

MIXERS

Per 6 pack
Q MIXERS 24

Club Soda | Tonic | Ginger Beer

OWEN'S CRAFT MIXERS 750ML 30 Ginger Beer & Lime | Grapefruit & Lime

TRIPLE SEC 750ML 22



BEVERAGES

WINE SELECTION

BUBBLES

Ruffino Prosecco 75 Veuve Yellow Label Champagne 175 Winning Drive "Festivus Maximus" Brut 210

RIESLING

Chateau Ste Michelle 62

PINOT GRIGIO

Ecco Domani 62 Boordy Landmark Series 75

CHARDONNAY

Robert Mondavi Private Selection 65 Cakebread 110 Winning Drive "Charm" 140

SAUVIGNON BLANC

Robert Mondavi Private Selection 62 Kim Crawford 75 Winning Drive "On the Clock" Cuvee Blanc 125

ROSE

Meomi 85 Winning Drive "B More" 125

PINOT NOIR

Woodbridge by Robert Mondavi 62 Mark West Monterey 75 Winning Drive "Rocket 99" 165

RED BLEND

Campo Viejo 60

MERLOT

Robert Mondavi Private Selection 62 14 Hands 75

MALBEC

Alamos 62

CABERNET SAUVIGNON

Robert Mondavi Private Selection 62 J. Lohr Seven Oaks 85 Duckhorn 160

SPIRITS

BOURBON

Jim Beam 95 Wild Turkey 95 Jefferson's (750mL) 120 Maker's Mark 150

WHISKEY

Jameson Irish Whiskey 130 Sagamore Spirit Rye 150

TEQUILA

Sauza Gold 90 Olmeca Altos 110 Patron Silver 750ml 150

VODKA

Pinnacle 70 Gamedy Vodka 95 Absolut 100 Absolut Citron 100 Tito's 120 Effen 150

CORDIALS

Baileys 100 Fireball 100 Grand Marnier 150 Disaronno Amaretto 125

GIN

Beefeater 100 Tangueray 130

RUM

Cruzan Light 70
Malibu Coconut Rum 95
Captain Morgan 110
SCOTCH
Chivas 12 Year 150

Chivas 12 Year 150 Glenlivet 12 Year 185

BOOZY BEARS 65

Vodka Soaked Gummy Bears Served in a 5oz Ravens Souvenir Cup - 6 to an order

SUITE SERVICES

HOW TO ORDER

All orders must be placed by 12:00pm noon at least one (1) week prior to event day to ensure item availability and the utmost in presentation service and quality. All Sunday NFL gameday orders are due on the Monday prior to the Sunday game. All Thursday NFL gameday orders are due Wednesday the week prior.

PLACING YOUR ORDER

WEBSITE

www.suitecatering.com/select-venue

Orders placed online will be confirmed by email

ARAMARK SUITES OFFICE

m&tbankstadiumsuitecatering@aramark.com

Please email the order form to Rachel Caskey in the sales office.

Your order will be confirmed via email.

FAX

410-230-8291

If you need assistance with placing your order online, or have any questions related to your gameday orders, please reach out to the Aramark Suites Office at 410-230-8283.

To avoid confusion, please specify suite number, company name, and date of event, as well as the name and phone number of the person placing the order. We encourage you to appoint one person in your company to place all food and beverage orders for your suite, in order to develop more effective communications and to avoid duplicate orders.

Please note that all orders and payments must be received by 12:00pm on the appropriate due date in order to be processed for each event. Suite Owners without submitted orders after the deadline will have the option to order from the Event Day Menu with their Suite Attendant when they arrive at the stadium for the event.

Unless a specific time is indicated, most food and beverage will be delivered to suites one hour prior to the start of the game. In order to provide the highest food quality and presentation, some items may be delivered to your suite after guests arrive. Please note that any additional orders placed during the event require a 45 minute turnaround time for delivery. For further assistance, please reach out to the suites office.

SUITE SERVICES

PAYMENTS AND FEES

PAYMENT

Advance payment for food and beverage is required. The Aramark Suites office will provide confirmations of orders and a total of all charges based upon the advance order. Guest checks will be settled at the conclusion of each event. Please note that before rendering any services, for your security purposes we require a valid credit card authorization from you. We provide several payment options to choose from.

METHODS OF PAYMENT

CREDIT CARD ON FILE

You may authorize us to retain valid credit card information on file for us to use and settle all charges (including the par bar restocking program) due to Aramark at the conclusion of each event. Credit Cards on file will need to be approved in writing by the Suite Owner, eliminating the need to present a credit card during the event.

CREDIT CARD PER EVENT

You may provide a credit card as payment for all orders, as long as the payment is received within 72 hours prior to the event start. If you are using different credit cards for payment for each event, please ensure to advise the Suites Office whether or not a final bill will need to be presented at the conclusion of the event.

ESCROW

You may prepay for numerous orders with a payment of \$10,000 or more. Charges incurred will be applied to the prepayment and you will be informed when the extended prepayment amount is near depletion. Please note that escrow checks will not be able to be applied to your orders until they have been received by the Aramark Suites Office and deposited. Advanced notice is strongly encouraged.

EVENT-DAY ORDERS

Credit cards are the only accepted form of payment during the live event. If you have not authorized additional purchased on the advance payment method, your guests will be required to provide payment at the time that the order is placed in the suite, including a credit card authorization form which they are required to sign. We require that all guest checks be settled by the end of the game. Aramark accepts MasterCard, Visa, Discover, and American Express.

TAXES

Food, beverage, and any administrative or service charges are subject to current and local state sales tax. There is a 6% tax for food and non-alcoholic beverage, and a 9% tax for alcohol.

GRATUITIES

Any suite attendant gratuities for exceptional service occur at the sole discretion of the Suite Owner. If any such optional gratuities are given, only your suite attendant will receive this amount. Gratuities can be added to the bill in advance, if so chosen, to eliminate the need to present a bill in the suite at the conclusion of the event. Gratuities cannot be added post-event.

CANCELLATIONS

No charges will be assessed to Suite Owners for food and beverage orders that are cancelled 48 hours in advance. Cancellations must be in writing and must be confirmed by Aramark to be valid. All other cancellations will be assessed a charge of up to one hundred percent of the total order including fees and taxes. In the event of an event cancellation, you will not be charged unless the gates were open before the event was cancelled.

SUITE SERVICES

LIABILITY

Please note that you are responsible for damages that you or your guests inflict on the property and equipment provided as part of our service. Please note that all food and beverage service equipment is the property of Aramark and may be removed from your service area only by authorized personnel.

In accordance with the laws of the state of Maryland, Aramark is the only licensee authorized to sell or serve liquor, beer, and wine at M&T Bank Stadium. Alcoholic beverages are not permitted to be brought into or out of the stadium. Maryland state law prohibits the consumption of alcoholic beverages by any person under the age of 21. Aramark reserves the right to check for proper identification and refuse service to persons who appear to be impaired.

It is also the responsibility of the suite owner to ensure that no minor or intoxicated persons consumes alcoholic beverages in their suite. Suite guests are not permitted to take cans or bottles outside of the suite itself. Disposable cups are provided if you wish to leave your suite. In all cases of the service of alcohol, Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. Aramark will conclude all sales of alcohol in the suites at the conclusion of the 3rd Quarter, as part of the stadium-wide alcohol policy. If there are further questions or concerns regarding this alcohol policy, please contact Aramark.

BEVERAGE

BEVERAGE RESTOCKING PROGRAM (PAR BAR)

Each suite has a locked cabinet or closet for storage of Aramark alcoholic inventory. Aramark suites staff will stock the closet with the quantity and selection of beverages chosen by the Suite Owner. Our staff will inventory the remaining beverage at the conclusion of each game. If restocking is necessary, it will be done before the next game and the Suite Owner will be charged the appropriate amount. If you prefer, you may order beverages on an individual event basis. Please notify the Aramark Suites Office to make the appropriate arrangements.

END OF SEASON BEVERAGES

At the conclusion of the season, all non-alcohol beverages and beer will be removed from your suite. Any spirits and unopened wine will remain in your locked suite cabinet or closet for the first game of the next NEL season.

ADDITIONAL SERVICES

PRIVATE SUITE ATTENDANT OR BARTENDER

The Aramark Suites Office can offer private staff for your suite (chef attendant, suite attendant, or bartender), at the charge of \$150 per individual, per game. Private staff must be requested at the time that the advance suite order is due, and must be confirmed by the Aramark Suites Office.

OUTSIDE SERVICE

Aramark is the only licensed concessionaire in M&T Bank Stadium Suites. Any outside product brought in must be approved in advance by the Aramark Suites Office, and must have written approval prior for the event. This applies specifically to outside vendor options such as kosher food, and any other one-off requests. Items found in suites without prior Aramark approval will be subject to removal. Aramark will charge a \$250 service fee for any outside food that has been approved.