



# 2023 SUITE MENU

NEW ORLEANS SAINTS







## GREETINGS!

### WELCOME TO THE 2023 SEASON. IT'S GOING TO BE AN UNPRECEDENTED YEAR FOR ENTERTAINING AT CAESARS SUPERDOME!

We are thrilled to welcome you back and thank you for your support of the New Orleans Saints.

Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring our hospitality services add to your unforgettable memories of this Saints' season. Enjoying time together with family, friends, and colleagues is even more meaningful these days!

Our menu has the traditional fan-favorite foods, to on-trend locally sourced regional specialties. Everything we prepare is meant to create and enrich the time you spend together with your guests.

My contact information is listed below for your convenience. Here's to great times and truly memorable experiences!

*Carol Hernandez*

Carol Hernandez, Catering Manager at Caesars Superdome



O 504.558.6278

F 504.558.6296

C 504.281.3466

[carol.hernandez@sodexo.com](mailto:carol.hernandez@sodexo.com)



# SERVICE DIRECTORY

The Suite Catering Department is available during the New Orleans Saints' season from 9:00 am to 4:30 pm, Monday through Friday to assist with your food and beverage needs.

Catering Manager 504.558.6278  
Carol Hernandez [carol.hernandez@sodexo.com](mailto:carol.hernandez@sodexo.com)

Suites Coordinator 504.558.6260 ext. 6608  
Monica Linam [monica.linam@sodexo.com](mailto:monica.linam@sodexo.com)

On-Line Ordering [superdome.ezplanit.com](http://superdome.ezplanit.com)



## Event Day Menu

Look for this Event Day icon for items available until the beginning of the 3rd quarter. (See page 28 for more information.)



## Eat Fit Selections

Eat Fit options meet the nutritional criteria designated by Ochsner Health. Download the free Eat Fit app for full nutrition facts.



## Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten or other allergens such as nuts.

## Vegetarian Selections (VT)

## Vegan Selections (VG)

**NEW ORLEANS SAINTS AT CAESARS SUPERDOME | SUITE MENU 2023**

A 21% service charge and applicable sales taxes will be added to all food and beverage orders.



# PERSONALIZED HOSPITALITY

## Custom Value Packages

Create a custom value package for your suite.

Choose menu items from the a la carte sections\* (pages 8-19), to greet your guests with creativity and imagination. \*Some restrictions may apply.

Serves approximately 12 guests

### **Fleur De Lis** 899

*Choose any:*

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

### **Touchdown** 769

*Choose any:*

- 3 Snacks
- 2 Appetizers
- 1 Grill or Sandwich choice
- 1 Sweet Selection



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# PERSONALIZED HOSPITALITY

## Hail Mary Package

879

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

Serves approximately 12 guests

### Bucket of Freshly Popped Popcorn (GF)

### Mixed Nuts (GF)

### Ruffles® Potato Chips with Roasted Onion Dip

### Ultimate Hot Dog Bar with Chili

(20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish

### New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

### Chicken Tenders

With cool ranch, honey mustard and barbeque dipping sauces

### Meat Pies

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

### Roast Beef Debris Po-Boy

Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

### Cookies and Brownies Combo

Chocolate chip cookies and decadent chocolate chunk brownies





## MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Caesars Superdome we're always excited to celebrate and explore local connections to place, region, and history through the lens of cuisine. These local favorites are inspired by recipes and techniques that have been part of cooking traditions in New Orleans for generations. Adapted by **Executive Chef Lenny Martinsen** especially for Caesars Superdome, true to the locavore ethos, all of these delicious dishes include locally sourced ingredients and the fine work of artisan purveyors. Enjoy!

Serves approximately 12 guests



### **New Orleans Gumbo**

162

Chicken and sausage in a flavorful broth served with white rice



### **Red Beans and Rice**

126

Served with sliced smoked sausage and white rice

### **Shrimp Pasta**

175

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

### **Barbeque Shrimp n' Grits**

259

A southern specialty. Creamy grits with jumbo barbeque shrimp

### **Jambalaya**

119

Chicken, sausage, and rice sautéed with herbs and spices

*Pair with Erath Pinot Noir*

### **Crawfish Étouffée**

205

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

### **Fried Catfish**

135

Catfish fillets battered in seasoned flour and fried crisp. Served with lemon and tartar sauce


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# SNACKS

Serves approximately 12 guests


 **Bucket of Freshly Popped Popcorn (GF)** 35

 **Mixed Nuts (GF)** 39


 **Ruffles® Potato Chips with Roasted Onion Dip** 42


**Individual Lay's® Basket**  41

A variety of Lay's® potato chips

**Chips & Salsa (GF)**  42

Spicy roasted tomato salsa served with Tostitos® tortilla chips

 **Traditional Deviled Eggs (GF)** 81

**Individual 7-Layer Dip Cups (GF)**  87


(12 cups) Our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions and Tostitos® tortilla chips

**Chocolate Lovers Basket** 49

(12) Individually wrapped chocolate bars: (3) Snickers®, (3) Kit Kat®, (3) Reese's® Peanut Butter Cups, (3) Plain M&M's®

**Shrimp Dip** 89

A creamy blend of Louisiana boiled shrimp, cream cheese, celery, onions, herbs and spices. Served with assorted crackers

**Hot Dip Trio**  169

Something for everyone! Spicy creamy crawfish dip, tangy BBQ shrimp sauce, and creamy cheesy black bean and corn dip. All served hot with Tostitos® tortilla chips and Leidenheimer French bread

**Soft Pretzel Bites with Beer Cheese & Mustard** 73

**Cranberry Citrus Jalapeño Cheese Spread** 54

Dried cranberry with candied citrus, fresh jalapeños blended with cream cheese. Served with melba toast

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# APPETIZERS

Serves approximately 12 guests



## Chicken Tenders

133

With cool ranch, honey mustard and barbeque dipping sauces



## Crispy Chicken Wings

157

With spicy buffalo and ranch dipping sauces

## Imported and Domestic Cheese Board

162

Sharp cheddar, Boursin, Jarlsberg, Pepper Jack, imported brie, blue cheese and smoked Gouda. Served with crackers



## Meat Pies

133

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

## Southwest Chicken Eggrolls

139

(24) Chicken, corn, black beans, and chopped peppers rolled into a flour tortilla. Served with jalapeño ranch on the side

## Barbeque Meatballs

103

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

## Charcuterie Platter

203

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

## Chilled Jumbo Shrimp Cocktail (GF)

270

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

## APPETIZERS CONTINUED

Serves approximately 12 guests



### Crawfish Wontons

243

(50) Wontons served with spicy chili sauce

*Pair with Bonterra Chardonnay*

### Mini Corn Dogs

92

(50) Mini corn dogs served with yellow mustard

### Hummus Stacy's

82

Roasted red pepper hummus, garnished with olive tapenade, Individual bags of Stacy's pita chips

### Stadium Nachos

108

Your choice of jalapeño cheese sauce or queso served with tortilla chips and jalapeños



### Chilled Tuna Platter

162

Sesame encrusted fresh tuna, seared and served with teriyaki sauce, Sriracha aioli and wakame slaw

### Nachos Grande Tostitos

167

Tostitos® tortilla chips served with jalapeño cheese sauce, seasoned ground beef, green onions, sour cream and jalapeños

### Mini Boudin Links

87

Served over sautéed onion and peppers with slider buns





## SALADS/SIDES/FRUIT/VEGGIES

Serves approximately 12 guests

**Basket of Garden Fresh and Local Crudités** (GF) 99

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



**Seasonal Fruit and Berries** (GF) 119

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



**Creole Potato Salad** (GF) 59

Seasoned with Louisiana spices, chopped eggs and scallions



**Classic Caesar Salad** 59

Crisp romaine lettuce, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing. Freshly tossed

Add Grilled Chicken Breast +25

Add Blackened Jumbo Shrimp +44

**Italian Salad** 68

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

**Roasted Brussels Sprouts** 81

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



**Grilled Vegetables** (GF) 94

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

**Cobb Salad** 79

Crisp romaine lettuce, sliced chicken, hard boiled eggs, applewood smoked bacon pieces, grape tomatoes, and scallions. Served with Hidden Valley ranch dressing on the side

**Tuna Niçoise Salad** 79

Albacore tuna, red potatoes, green beans, kalamata olives, carrots and cabbage slaw, hard-boiled eggs, heirloom tomatoes, capers, radicchio, Bibb lettuce, and thyme-lemon vinaigrette

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# FROM THE GRILL

Serves approximately 12 guests



## All Beef Hot Dogs

135

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



## Ultimate Hot Dog Bar with Chili

184

(20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish



## Hamburgers & Cheeseburgers

179

(12) Locally-sourced, all beef 8 oz patties, served with house-made pickle chips, tomato bacon jam, shredded cheddar jack cheese, and a side of sweet BBQ sauce.

**ADD: Traditional accoutrements;** leaf lettuce, sliced tomatoes, and sliced red onions for an additional charge

+35

*Pair with Louis Martini Cabernet Sauvignon*

## Carne Asada Bowls

259

Make Your Own Bowl with chopped seasoned carne asada, cilantro rice, flame roasted corn and black beans. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges

*Pair with Frontera Cabernet Sauvignon*

## Street Tacos with Street Corn (VG)

167

Choice of seasoned beef or cilantro lime shrimp tacos, served with flour tortillas and fire roasted sweet corn topped with queso fresco. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges





# BREAKFAST

Serves approximately 12 guests

## **Breakfast Breads and Pastries** 97

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

## **Stuffed Biscuits** 81

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

## **Smoked Salmon Platter** 151

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



# SANDWICHES

Serves approximately 12 guests

## **Chicken Shawarma Pita Sandwiches** 119

Sliced herb-roasted chicken breasts, crumbled feta cheese, shredded iceberg, Tzatziki sauce, diced cucumber, tomato, and red onion. Served with warm pita bread

## **Chilled Tenderloin of Beef** 340

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

## **Smoked Barbequed Pork Butt** 157

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

## **Roast Beef Debris Po-Boys** 227

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

## **Ham & Cheese Sliders** 113

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

## **Sandwich Sampler** 167

4 halves each on baguette

- Grilled chicken, bacon, red onion, Creole mustard smear
- Roasted turkey, brie, arugula, cherry chutney
- Cucumber, pickled carrots, pickled radish, fresh jalapeño, cilantro, cream cheese







## HOME-STYLE FAVORITES

Serves approximately 12 guests

- |  |     |
|--|-----|
| <b>Beef Short Ribs</b>   | 351 |
| Boneless, tender beef slowly braised in natural pan gravy, paired with garlic mashed potatoes  |     |
| <i>Pair with Louis Martini Cabernet Sauvignon</i>  |     |
| <b>Pan-Seared Crab Cakes</b>   | 270 |
| (12) Gulf crab cakes griddled golden and served with penne tossed in Alfredo sauce   |     |
| <i>Pair with Bonterra Chardonnay</i>   |     |
| <b>Grilled Pork Chops</b>  | 329 |
| (12) French cut 10 oz pork chops seasoned and chargrilled over a bed of apple and andouille French bread dressing, and a side of smothered collard greens                            |     |
| <i>Pair with Vanderpump Rosé</i>   |     |
| <b>Chicken Satays</b>  | 179 |
| (18) Balsamic glazed chicken breast skewers, on a bed of seasoned couscous, topped with feta cheese, fire-roasted tomatoes, sauteed peppers and onions, and a side of Tzatziki sauce |     |
| <i>Pairs with Saget La Perriere Petite Sauvignon Blanc</i>   |     |
| <b>Burnt Ends</b>  | 239 |
| Brisket burnt ends roasted in brown sugar, Served with white cheddar mac and cheese, and balsamic glazed Brussels sprouts tossed with sauteed onions and bacon                       |     |

## VEGAN/VEGETARIAN OPTIONS

Serves approximately 6 guests

**Vegan Red Beans and Rice** (GF, VG) 113

**Vegetarian Hamburger** (VT) 76

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

**Street Tacos with Street Corn** (VG) 167

(6) Impossible Burger® taco meat, served with flour tortillas and fire roasted sweet corn topped with queso fresco. Toppings include pico de gallo, guacamole, shredded cheddar jack cheese, cilantro, and fresh lime wedges.

**Chia Seed Dessert** (GF, VG) 76

(6) Individual dessert cups of chia seeds, almond milk, mango puree and fresh blueberries



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## EAT FIT NOLA

**Molly Kimball**, registered dietitian with The Ochsner Eat Fit nonprofit initiative has teamed up with **Executive Chef Lenny Martinsen**, to offer nutritious, delicious meals and snacks for fans looking for better-for-you options as you cheer on our Saints. [Download the free Eat Fit smartphone app](#) for full nutrition facts of each dish and availability by location.



**Glazed Salmon with Bok Choy (GF)** (serves 12) 297

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

**Shrimp and Kale Salad (GF)** (serves 12) 116

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

**Grilled Pork Tenderloin (GF)** (serves 12) 216

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

**Roasted, Grilled and Chilled Vegetables (GF)** (serves 12) 146

Roasted young carrots, cauliflower with grilled broccolini and asparagus, finished with EVOO, sherry vinegar and fresh herbs

## Eat Fit NOLA.

Where nutritious meets delicious.



To learn more about the Eat Fit collaborations with 500+ restaurants and markets across Louisiana, visit [OchsnerEatFit.com](https://OchsnerEatFit.com)



## BAKE IT LOCAL

We came up with fun, sporty, and regionally-inspired treats especially for our Caesars Superdome VIPs. Locally made, delicious bakery goodies are the perfect way to treat your Suite guests to the sweet life! Enjoy!

Serves approximately 12 guests

<b>Black &amp; Gold King Cake</b> A Saints tradition	92
<b>Strawberry Shortcakes</b> (12) Individual strawberry shortcake cups of sponge cake, strawberry puree, and whipped cream	99
<b>Black &amp; Gold Cake Pops</b> (18) Chocolate, vanilla flavored cake balls on a stick	140
<b>Tiramisu Cake</b> (12) Individual tiramisu cups of Italian lady fingers with mascarpone cheese and espresso	149





# SWEET SELECTIONS

Serves approximately 12 guests



## Freshly Baked Cookies

92

(16) Chocolate chip cookies



## Double Fudge Brownies

97

(16) Decadent chocolate chunk brownies



## Cookies and Double Fudge Brownies

107

Chocolate chip cookies and decadent chocolate chunk brownies (8) cookies and (8) brownies

## Ice Cream Cooler

76

An assortment of ice cream bars and sandwiches

## Raspberry Chimichangas

104

(24) Raspberry puree and cream cheese deep fried, served with caramel dipping sauce

## Chocolate Dipped Strawberries (GF)

89

(24) Fresh strawberries coated in semi-sweet dark chocolate

## Petit Fours

132

(24) Classic almond franchipans coated with white fondant icing

## Bread Pudding

104

Traditional bread pudding with white chocolate sauce on the side

## Bananas Foster Bread Pudding

135

Traditional bread pudding combined with sliced bananas, streusel crumb topping, and bourbon caramel sauce on the side

## Ooey Gooley Sampler

103

(24) Bite-sized Ooey Gooley bars of various seasonal flavors

# BEVERAGES

## Spirits by the liter

### Vodka

Grey Goose	158
Ketel One	125

### Gin

Drumshanbo Gunpowder	
Irish Gin (750 ml)	132
Bombay Sapphire	127
Tanqueray	107
Beefeater 24	96
Bombay Original	98
New Amsterdam	91

### Tequila

Patrón	222
Herradura Silver	206
Don Julio	168
Jose Cuervo Especial	109
Camarena Silver	91

### Scotch

Johnnie Walker Black	222
Dewar's 12	159
Dewar's White Label	119

### Bourbon & Whiskey

Woodford Reserve (750 ml)	147
Jameson	136
Bulleit	131
Jack Daniel's	119

### Canadian Whisky

Crown Royal	141
Seagram's VO	105
Seagram's 7 Crown	101

### Rum

Bayou XO Mardi Gras (750 ml)	280
Bayou Single Barrel (750 ml)	176
Bayou Reserve (750 ml)	110
Bayou White	90
Bayou Spiced	90
Bacardi 8	115
Capt. Morgan Orig. Spiced	95
Bacardi Superior	89
Malibu	82

### Cognac & Cordials

St. Germain	221
D'Ussé VSOP (750 ml)	199
Grand Marnier	181
Chambord (750 ml)	127
Southern Comfort	97
Fireball	89

### Pint Bottles by the 375 ml

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





# BEVERAGES continued

## **Domestic Beer** by the 6-pack

Blue Moon	40
Bud Light	37
Budweiser	37
Bud Zero (non-alcoholic)	37
Faubourg Lager	37
Faubourg Blackened Voodoo Lager	40
Faubourg Westwego IPA	37
Michelob Ultra	37
Miller Lite	37

## **Import/Craft Beer** by the 6-pack

Amstel Light	40
Corona Extra	40
Corona Light	40
Heineken	40
Modelo Especial	40
Stella Artois	40
Sam Adams Boston Lager	40
Shock Top	40
Kona Big Wave Golden Ale	40
Golden Road Mango Cart	40

## **Ready-to-Drink Canned Cocktails**

Bud Light Seltzer (Variety 12-pack)	81
Nutrl Pineapple Vodka Seltzer (4-pack)	40
Nutrl Watermelon Vodka Seltzer (4-pack)	40
Cutwater Moscow Mule (4-pack)	40
Cutwater Pina Colada (4-pack)	40
High Noon Sun Sips Seltzers (Variety 8-pack)	62



# BEVERAGES continued

## Hot Beverages

Community Coffee	55
12 Assorted Keurig K-Cups and Individual Brewer	
Premium Coffee	
Premium Decaffeinated Coffee	

## Mixers

Sweet and Sour Mix (quart)	25
Margarita Mix (quart)	25
DeKuyper Triple Sec (liter)	25
DeKuyper Peach (liter)	48
Martini & Rossi Vermouth	22
Lime Juice	18
Minute Maid Orange Juice (12 oz)	8
Cranberry Juice (quart)	12

## Soft Drinks/Other by the 6-pack

 24

Coke, Coke Zero Sugar, Diet Coke, Sprite, Dr. Pepper	
Seagram's Ginger Ale (10 oz)	
Seagram's Tonic Water (10 oz)	
Seagram's Club Soda (10 oz)	
Dasani Bottled Water (16.9 oz)	
Gold Peak Tea (18.5 oz)	33

Diet and caffeine-free soft drinks available upon request.





# WINE

## SPARKLING

### Ferrari Brut, DOC – *Italy* 113

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

### Nicolas Feuillatte Brut – *France* 105

40% Pinot Noir, 40% Meunier, 20% Chardonnay. Fresh white fruit with aromas of apple, pear and peach. Clean, elegant with delicate bubbles.

### La Marca Prosecco – *Italy* 82

Aromas of fresh-picked citrus and honeysuckle, with fruity flavors of green apple, juicy peach, ripe lemon.

## WHITE WINES

### Pinot Grigio

#### Ecco Domani – *Italy* 57

Notes of citrus and exotic fruit Aromas of pineapple, passion fruit and mango.

#### Santa Cristina – *Italy* 46

Aromas of pineapple and green apples with hints of orange zest. The palate is balanced, soft and savory.

#### Cavit – *Italy* 42

Light refreshing flavors of citrus and green apple.

### Sauvignon Blanc

#### Bonterra – *California* 56

100% organically grown grapes. Crisp acidity, flavors of grapefruit.

#### Saget La Perriere Petite – *California* 43

Crisp and clean with well balanced citrus notes.

### Moscato

#### Roscato – *Italy* 49

Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

### Chardonnay

#### Planeta – *Italy* 174

Flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal and toasted aromas.

#### Talbott Kali Hart – *California* 76

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

#### Au Contraire – *California* 71

Lemon-lime citrus core with notes of pear and red apple lined with floral notes of orange blossom.

#### Bonterra – *California* 57

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

#### Barefoot – *California* 42

Sweet vanilla aroma, full of honeyed peach and Fuji apple flavors.



#### Canyon Road – *California* 39

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

#### Casillero del Diablo – *Chile* 38

Fresh and fruity with aromas of pineapple, peach, and citrus alongside hints of hazelnut from its time in the barrel.

### Riesling

#### Chateau Ste. Michelle – *Washington* 43

Crisp apple aromas and flavors with subtle mineral notes.

### Rosé

#### Vanderpump – *France* 65

Cinsault, Grenache, Syrah. Red currant and hints of pepper, sweet citrus, a strawberry, tangerine and peach notes.

# WINE continued

## RED WINES

### Pinot Noir

J Vineyards – *California* 60

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

Erath Vineyard – *Oregon* 60

Aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom.

Mon Frère – *California* 53

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

Cono Sur – *Chile* 49

Light, bright with cherry and raspberry notes.

### Merlot

Bonterra – *California* 58

100% organically grown grapes. Aromas of black currant, black cherries and a touch of wood smoke with flavors of plums, dark berries, toasty oak and vanilla spice.

14 Hands – *Washington* 43

This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Two Vines – *Washington* 43

Plush and balanced, aromas of cola, cream soda and caramel, expressions of vanilla, strawberry jam and subtle cocoa.



Barefoot – *California* 43

The perfect combo of cherry, plum, chocolate and boysenberry. A mocha finish and hints of smoky vanilla oak.

### Malbec

Trivento Golden Reserve – *Argentina* 82

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

### Cabernet Sauvignon

Stag's Leap Wine Cellars  
Artemis – *California* 260

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. Lingering flavors of dark fruit and subtle oak undertones.

Chateau Ste. Michelle  
Mimi – *Washington* 73

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

Louis Martini – *California* 60

Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate, vanilla spice.

BV Coastal Estates – *California* 58

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

Frontera – *Chile* 54

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

Bonterra – *California* 55

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

Barefoot – *California* 43

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



### Red Blend

Apothic – *California* 49

Notes of dark fruit and subtle spice, silkiness and hints of blueberry, and rich characteristics of blackberry, black cherry and plum.







# PLACING YOUR ONLINE ORDER

**Website:** [superdome.ezplanit.com](https://superdome.ezplanit.com)

## First Time Placing an Order?

You will need to create your user account. Click on **SIGN UP** located at the top right corner of web page to create and register account. You will be prompted to fill out required fields to set up your user account. This is done one time only. Please retain your Username & Password for future use.

## Returning User at Caesars Superdome?

Click on Login if you have a username & password for the Caesars Superdome. If you have an Ezplanit login for another venue (SKC, Shrine on Airline) that login will not work at the Caesars Superdome. Please create another login, as logins are venue specific. If you need assistance, please contact Carol Hernandez at 504.558.6278.

## Placing an Order:

1. Select your Event by clicking the date of the event from event list. Click on **select** link.
2. Select your location/Suite#.
3. Select menu category of choice by clicking on arrow or scrolling down to see available items.
4. Click on a menu Item to expand and select **Add** to move to your shopping bag.
5. Once you have completed adding items to your shopping bag, click on **shopping bag** located top right of page and click **check out**.
6. Review your order, add special notes and select a method of payment. **Please consider adding a gratuity\* for your server prior to completing your order.** To minimize contact, we will not present a final summary at the conclusion of event. You will now receive your final summary via email post event.
7. You will receive an order number (located at the top of page) when your order is successfully submitted. If you do not, your order was not placed.
8. You will be emailed a confirmation of your order. For changes or questions please contact Carol Hernandez at 504.558.6278, [carol.hernandez@sodexo.com](mailto:carol.hernandez@sodexo.com) or Catering Coordinator Monica Linam at 504.558.6260 ext. 6608, [monica.linam@sodexo.com](mailto:monica.linam@sodexo.com)



**Orders are due by 5 pm (4) business days prior to event.**



## PLACING YOUR ONLINE ORDER continued

### Timing

We want you and your guests to be absolutely delighted with your experience at Caesars Superdome. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 70,000 guests! So please place the order for your suite by 5:00 pm, four (4) business days prior to each game. This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "Event Day" menu of freshly prepared items.

Our Event Day Menu is always available until the beginning of the 3rd quarter on game day. Last call for beverages from the event day menu is the end of 3rd quarter.

Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00 pm, two (2) business days prior to your game will not be charged.



\*20% is added to your bill for this catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

# ORDERING ON EVENT DAY

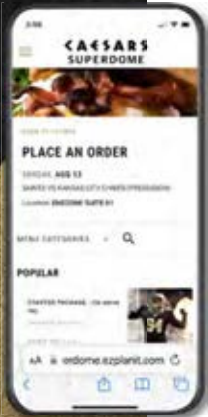
**Event Day Orders are placed by scanning a QR Code displayed in the suite.**

1. Scan the QR Code in suite with your smartphone camera. This will take you to our game day menu selections. The QR Code displayed in your suite identifies your location and event.
2. Select the Menu items you want to order. Once you are finished making selections, click on **Shopping Bag** icon (top of page).
3. At **Checkout**, you will be prompted to **Login** using your username and password, OR check out as a **Guest**.
4. **Payment info will be required.** You can select a card on file (if already logged in), you can enter your credit card information, OR you can scan credit card using your camera on your device. **In the continued effort to minimize contact we will no longer accept cash for game day orders.**

**SCAN or go to: [superdome.ezplanit.com](https://superdome.ezplanit.com)**

## Helpful Tips:

- You will need to know the login to the website. (Username & password used to place initial order.)
- Please share the login with your authorized Host to place additional orders and charge to card on file. We do not have access to login info.
- If you do not have a login, orders can be placed by checking out as a Guest. Payment will be required.





# THE FINE PRINT

## Game Day Suite Hours of Operation

The suites are open for guest arrival three (3) hours prior to game time.

## Delivery

We strive to deliver your order to your suite with premium freshness and with the highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Catering at 504.558.6278 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

## Special Orders

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your event. We have eliminated the use of trans fat in all food service offerings.

## Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 21% service charge and all applicable sales tax will be included.

## Suite Staffing

A team of Catering Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Gratuity for your server is at your discretion and can be pre-arranged when placing order online.

## Service Charge

A "House" or "Administrative" Charge of 21% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

# THE FINE PRINT continued

## Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Catering Food and Beverage representative.

## Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside Caesars Superdome.

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

- It is the responsibility of the Suite Holder or their representative to monitor individuals underage of 21 and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating

## Thanks to Our Partners & Local Suppliers











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