

# ***SUITE MENU*** **2024**



**METLIFE STADIUM / PREORDER MENU**

All selections serve approximately  
12 guests, unless otherwise noted.



# BEVERAGE EXPERIENCE

## **BELLINI BAR \$185**

(2) La Marca Prosecco  
Peach Nectar & Fresh Strawberries  
(12) Champagne Flutes

## **MIMOSA BAR \$190**

(2) Freixenet Cava Brut  
Fresh-Squeezed Orange Juice  
Fresh Strawberries  
(12) Champagne Flutes

## **BLOODY MARY BAR \$320**

(1) Ketel One Vodka  
(2) RIPE Bar Juice Bloody Mary Mix

### **Bar Accompaniments:**

Pepperoni Sticks, Cajun Shrimp, Celery, Jalapeños,  
Gherkin Pickles, Cholula Hot Sauce, Blue Cheese-  
Stuffed Olives, Horseradish

## **BEER, WINE & SOFT DRINKS \$936**

(2) 6-packs each:

Budweiser  
Bud Light  
Corona Extra  
Amstel Light  
Diet Pepsi  
Aquafina

(2) bottles each:

Josh Chardonnay  
Josh Cabernet Sauvignon

(1) 6-pack each:

Pepsi  
Starry

(1) 4-pack each:

White Claw Mango Hard Seltzer  
White Claw Black Cherry Hard Seltzer

## **ALL PRO BAR \$1211**

(1) bottle each:

Tito's Handmade Vodka  
Johnnie Walker Black Scotch  
Jack Daniel's Tennessee Whiskey  
Captain Morgan Original Spiced Rum  
SIMI Chardonnay  
SIMI Cabernet Sauvignon  
Orange Juice  
Cranberry Juice

(2) 6-packs each:

Bud Light  
Coors Light  
Heineken  
Corona Extra  
Aquafina

(1) 6-pack each:

Pepsi  
Diet Pepsi  
Starry  
Tonic  
Club Soda

## **HALL OF FAME BAR \$1392**

(1) bottle each:

Grey Goose Vodka  
The Macallan 12 Year Scotch  
Bulleit Bourbon  
Casamigos Reposado Tequila  
SIMI Chardonnay  
SIMI Cabernet Sauvignon  
Orange Juice  
Cranberry Juice

(2) 6-packs each:

Bud Light  
Coors Light  
Aquafina

(2) 4-packs each:

Stella Artois  
Voodoo Ranger IPA

(1) 6-pack each:

Pepsi  
Diet Pepsi  
Starry  
Tonic  
Club Soda

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# PACKAGES

## VEGAN/GLUTEN-FREE \$575

- Vegan Salsa Trio  
(Salsa Roja, Pico de Gallo & Guacamole)
- Corn Tortilla Chips
- Kale Quinoa Salad
- Beyond Vegan Sausage
- Grilled & Roasted Vegetables
- Edamame Dumplings
- Fruit Platter

## THE HUDDLE \$920

- Classic Popcorn
- Soft Pretzels
- Layer Dip
- Pasta Salad
- Potato Salad
- Deli Baguettes
- Pulled Pork Pull Aparts
- Chicken Tenders
- Thumann's Hot Dogs
- Mrs. Fields Chocolate Chip Cookies

## FIRST AND TEN \$995

- Classic Popcorn
- Kettle Chips
- Farmers Market Crudités
- Fresh Fruit
- Caesar Salad
- Wrap Duo
- Premio Italian Sausage
- Italian Meatballs
- Premium Mac & Cheese
- Thumann's Hot Dogs
- Mrs. Fields Assorted Cookies

## FAN FAVORITES \$1375

- Kettle Chips
- Layer Dip
- Sunday Salad
- Premium Sushi
- Grilled & Roasted Vegetables
- The Caprese
- Chinese Dumplings
- Party Sampler
- Premium Mac & Cheese
- NY Chopped Cheesesteaks
- Fat Rooster Sliders
- Team Logo Cake Pops

## THE GRIDIRON \$1645

- Classic Popcorn
- Salsa Trio
- Mediterranean Mezze
- Party Sampler
- Kale Quinoa Salad
- Premium Sushi
- Deli Baguettes
- Tenderloin Sliders
- Shrimp & Chorizo
- Premium Mac & Cheese
- Dessert Platter



# WHITE WINE

## CHAMPAGNE/SPARKLING

**LA MARCA** | PROSECCO | \$65

**FREIXENET** | CAVA BRUT | \$65

**MÖET & CHANDON IMPÉRIAL**  
CHAMPAGNE | \$135

**VEUVE CLICQUOT BRUT**  
BRUT CHAMPAGNE | \$190

**DOM PÉRIGNON** | CHAMPAGNE | \$375

## CHARDONNAY

**JOSH** | \$65

**SIMI** | \$85

**CAKEBREAD** | \$135

## PINOT GRIGIO

**ECCO DOMANI** | \$60

**SANTA MARGHERITA** | \$85

## ROSÉ

**MIRAVAL** | \$65

## SAUVIGNON BLANC

**KIM CRAWFORD** | SAUVIGNON BLANC | \$70

**CAKEBREAD** | SAUVIGNON BLANC | \$110

## ALTERNATE WHITE

**BARTENURA** | MOSCATO (Kosher) | \$66

**HOMEMADE WHITE SANGRIA** | \$80



# RED WINE

## CABERNET SAUVIGNON

**JOSH** \$70

**HERZOG LINEAGE** | Kosher | \$75

**SIMI** | \$90

**CAKEBREAD** | \$230

**SILVER OAK** | \$350

## PINOT NOIR

**MARK WEST** | \$60

**CAKEBREAD** | \$145

## ALTERNATE RED

**HOMEMADE RED SANGRIA** | \$80

Available in 12 oz 6-pack,  
unless otherwise noted



# BEER, SELTZER + CANNED COCKTAILS



## AMERICAN PREMIUM

**BUD LIGHT** \$45

**BUDWEISER** \$45

**COORS LIGHT** \$45

**MILLER LITE** \$45

**BUDWEISER ZERO  
NON-ALCOHOLIC** \$41

## HARD SELTZER/ CANNED COCKTAILS

**WHITE CLAW** 

Black Cherry or Mango (4-pack) \$58

**HIGH NOON VODKA HARD SELTZER** 

Peach or Pineapple (4-pack) \$60

**SUN CRUISER ICED TEA VODKA** 

(4-pack) \$60

**CUTWATER** 

Vodka Mule or Classic Margarita (4-pack) \$60

**SMIRNOFF ICE SMASH** 

Strawberry Lemonade or Screwdriver (4-pack) \$60

## IMPORT/CRAFT

**BROOKLYN LAGER** \$43

**GUINNESS DRAUGHT** (4-pack) \$45

**BLUE MOON BELGIAN WHITE** \$48

**AMSTEL LIGHT** \$50

**CORONA EXTRA** \$50

**CORONA LIGHT** \$50

**MODELO ESPECIAL** \$50

**HEINEKEN** \$50

**STELLA ARTOIS** (4-pack) \$50

**VOODOO RANGER IPA** (4-pack) \$58

Available in a 750 mL bottle,  
unless otherwise noted.



# SPIRITS

## VODKA

**ABSOLUT** | \$100

**TITO'S HANDMADE** | \$105

**KETEL ONE** | \$110

**GREY GOOSE** | \$140

## GIN

**TANQUERAY** | \$95

**HENDRICK'S** | \$145

## TEQUILA

**CASAMIGOS BLANCO** | \$155

**CASAMIGOS REPOSADO** | \$165

**DON JULIO 1942** | \$325

**CLASE AZUL REPOSADO** | \$400

## RUM

**BACARDÍ SUPERIOR** | \$65

**CAPTAIN MORGAN ORIGINAL SPICED** | \$75

**MALIBU** | \$75

## BOURBON / WHISKEY

**JACK DANIEL'S TENNESSEE** | \$100

**JAMESON** | \$100

**MAKER'S MARK** | \$100

**BULLEIT** | \$110

## SCOTCH

**JOHNNIE WALKER BLACK LABEL** | \$145

**THE MACALLAN 12 YR.** | \$175

**JOHNNIE WALKER BLUE LABEL** | \$450

## COGNAC

**HENNESSY V.S** | \$100

## LIQUEUR

**FIREBALL CINNAMON WHISKY** | \$85

**BAILEYS IRISH CREAM** | \$95

**APEROL** | \$100

Available in 12 oz 6-pack,  
unless otherwise noted



# MIXERS+ MORE



## SOFT DRINKS (6-pack)

**PEPSI** \$25

**DIET PEPSI** \$25

**PEPSI ZERO** \$25

**STARRY** \$25

**GINGER ALE** \$25

**BRISK ICED TEA** \$25

## WATER (6-pack)

**BUBLY SPARKLING WATER**

Lime / Cherry \$25

**SCHWEPPE SPARKLING  
SELTZER WATER** \$25

**AQUAFINA** \$35

## JUICES/MIXERS

**ORANGE** (1qt) \$18

**CRANBERRY** (1qt) \$18

**GRAPEFRUIT** (1qt) \$18

**PINEAPPLE** (1qt) \$18

**BLOODY MARY MIX** (1qt) \$22

**MARGARITA MIX** (1L) \$22

**SCHWEPPE TONIC WATER** (6-pack) \$25

**SCHWEPPE CLUB SODA** (6-pack) \$25

**RIPE BLOODY MARY MIX** (25.6oz) \$28

## ENERGY

**ROCKSTAR** (4-pack) \$40

## HOT BEVERAGES

**LIPTON BLACK TEA**

Regular / Decaf \$36

**DUNKIN' HOT CHOCOLATE** \$45

**DUNKIN' HOT CHOCOLATE BAR**

Includes marshmallows and whipped cream \$65

**DUNKIN' COFFEE**

(12 K-cups) Regular / Decaf \$65



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## GAME DAY STARTERS

### CLASSIC POPCORN ★ G V

Butter-flavored popcorn \$45

### KETTLE CHIPS ★ G

Onion dip and bacon ranch dip \$45

### STADIUM SNACK MIX ★ N V

Pretzels, sweet kettle popcorn, candied walnuts, salted peanuts, salted cashews \$55

### SALSA TRIO ★ G V

Pico de gallo, salsa roja, salsa verde, corn tortilla chips \$60

#### Upgrade your Trio

Add beer cheese ★ G V \$35

Add chili ★ G \$40

Add guacamole ★ G V \$55

### SOFT PRETZELS V

Whole grain mustard \$65

Add beer cheese G V \$35

### THE CANDY SHOP ★ G N

Assorted theatre box candies including Plain M&M's, Peanut M&M's, Sour Patch Kids, Gummy Bears and Swedish Fish \$60

### LAYER DIP ★ G V

Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, refried beans, corn tortilla chips \$80

### CHINESE DUMPLINGS

Pan-fried pork dumplings, scallions, chili crunch, sweet Thai chili dipping sauce \$90

(Delivered at kickoff)

### EDAMAME DUMPLINGS V

Scallions, chili crunch, sweet Thai chili sauce

(Delivered at kickoff) \$90

### MINI EMPANADAS

Colombian chicken, potatoes, bell peppers, jalapeños, Colombian ají salsa \$100

### BOURBON BUFFALO CHICKEN DIP

Roasted chicken, blue cheese, cream cheese, Buffalo sauce, Ritz crumble, Magic Dust tortilla chips \$100

### CHICKEN TENDERS ★

Honey mustard or BBQ sauce \$120

### MAGIC DUST CHICKEN WINGS ★ G

Sweet and spicy dry rub, traditional Buffalo sauce, BBQ sauce, celery, blue cheese \$120

### JERSEY DISCO FRIES

Waffle-cut potatoes, Taylor ham, poulette demi-glace, Gruyère, scallions \$130

### PARTY SAMPLER ★

Magic Dust wings, chicken tenders, mozzarella sticks \$150

### SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce, fresh lemon \$155

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## FROM THE FIELD

### CAESAR SALAD ★ V

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$65

### SUNDAY SALAD G V

Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, baby carrots, red wine dressing \$70

### FARMERS MARKET CRUDITÉS G V

Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, petal sauce \$80  
Add hummus G V \$40

### FRESH FRUIT G V

Pineapples, strawberries, honeydew, cantaloupe, blueberries, blackberries, red and green grapes \$85

### KALE QUINOA SALAD G V

Baby kale, red quinoa, acorn squash, sunflower seeds, radishes, radicchio, pickled pearl onions, Vidalia onion dressing \$85

### ANTIPASTO INSALATA G

Escarole, radicchio, kale, spicy soppressata, pepperoni, provolone, gigante beans, fresh mozzarella, mixed olives, artichokes, honey sherry dressing \$100

#### Enhance Your Salads

Add grilled chicken ★ G \$30

Add grilled shrimp G \$67

### MEDITERRANEAN MEZZE G V

Hummus, tzatziki, chickpea salad, cucumber tomato salad, spicy olive mix, feta, pita chips, naan bread \$100

### ARTISAN CHEESE G V N

Regional cheeses, fresh & dried fruits, gourmet crackers \$145

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## GRIDIRON GRABS

### ITALIAN MEATBALLS ★

Nonna Fusco's meatballs, marinara sauce, Parmesan cheese, club rolls \$105

### THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls, condiments \$115  
Add a side of chili G \$40

### PREMIO ITALIAN SAUSAGE ★ G

Hot & sweet sausage, grilled peppers & onions, club rolls \$115

### BEYOND VEGAN SAUSAGE G V

Plant-based sweet Italian sausage, grilled peppers & onions, club rolls \$125 (Gluten-free buns upon request)

### TOPPINGS BAR G V

Enhance your hot dogs & sausage. Toppings include shredded cheddar cheese, pico de gallo, coleslaw, banana peppers, spicy giardiniera \$65

### THE CAPRESE V

Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction, French baguette \$115

### WRAP DUO

Grilled lemon & garlic-marinated chicken, feta, cucumbers, lemon & thyme aioli

Mozzarella, oven-dried tomatoes, roasted & grilled vegetables, roasted pepper aioli, spring mix \$125

### DELI BAGUETTES

Cherry wood-smoked turkey, maple-glazed bacon, oven-roasted tomatoes, spring mix, lemon & thyme aioli

Imported ham, pepperoni, hot soppressata, provolone cheese, romaine lettuce, balsamic glaze  
Spicy giardiniera, banana ring peppers \$135

### FAT ROOSTER SLIDERS

Individual spicy fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns \$150  
(Delivered at kickoff)

### NY CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns \$155 (Delivered at kickoff)

### PULLED PORK PULL APARTS

Golden pulled pork, cheddar cheese, everything crunch topping, dill pickles, buttery Hawaiian bun \$175

### TENDERLOIN SLIDERS

Filet mignon, white cheddar cheese, roasted tomatoes, horseradish aioli, potato buns \$220

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# TOUCHDOWN TASTES



## PREMIUM MACARONI & CHEESE **V**

Creamy cheddar cheese sauce, gremolata \$115  
Add maple-glazed slab bacon \$10

## PENNE PASTA

Crispy pancetta, green peas, tomato cream sauce,  
club rolls \$115  
Add grilled chicken \$30

## RAVIOLI DUO **V**

Mushroom ravioli, butternut squash ravioli,  
Brussels sprouts, mushrooms & butternut squash  
hash, tarragon butter sauce \$150

## SHRIMP & CHORIZO AL AJILLO

Saffron-garlic velouté, grilled herb baguettes \$325

## BRAISED BEEF SHORT RIBS **G**

Boneless beef short ribs, honey Aleppo carrots,  
whipped potatoes, veal demi-glace \$325

## RACK OF LAMB

Grass-fed Colorado lamb, harissa couscous,  
charred broccolini, fennel & orange salad, halal  
sauce \$450

## NY STEAKHOUSE BOARD

LaFrieda 60-day prime dry-aged beef rib-eye,  
roasted maitake & oyster mushrooms, steakhouse  
potato wedges, black truffle, pecorino cheese,  
thyme-Aleppo-buttermilk frizzled onions, veal  
demi-glace, horseradish crème fraîche \$1225  
Add a Personal Chef \$200

# SIDELINE SELECTIONS



## PASTA SALAD **V**

Orecchiette pasta, oven-roasted tomatoes,  
mixed olives, roasted peppers, arugula, pecorino  
cheese, white balsamic dressing \$45

## POTATO SALAD **G V**

Country honey mustard, baby gherkins, banana  
ring peppers, chives \$45

## GRILLED & ROASTED VEGETABLES **G V**

Seasonal vegetables, hummus \$75

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# SUSHI

## VEGETARIAN SUSHI

Assorted vegetables, avocado, cucumber, asparagus, yamagobo, mushrooms, white ginger, wasabi \$180

## PREMIUM SUSHI

Rainbow rolls, California rolls, spicy tuna rolls, salmon avocado rolls, assorted sashimi, assorted nigiri, white ginger, wasabi \$225

## PLATINUM SUSHI

Nigiri bigeye tuna, New Zealand king salmon, New Zealand sea bream (madai), Japanese yellowtail (hamachi) rolls, rainbow rolls, California rolls, spicy tuna rolls, white ginger, wasabi \$500

## SIGNATURE SUSHI

*In-suite sushi rolling*

Unique food concept and creative eating experience in a suite with a private sushi chef. Includes an assortment of premium fish, custom-built rolls and our signature creations. Bigeye tuna, New Zealand king salmon, Japanese yellowtail, Japanese kani, New Zealand sea bream, snow crab \$1100

## POKÉ \$1075

Chef-attended build-your-own Poké station  
**Choose your base:** white rice, brown rice, baby garden greens

**Choose your fish:** Tuna, king salmon, yellowtail, snow crab & kani

**Toppings:** Avocado, masago, sesame seeds, cilantro, jalapeños, seaweed & scallions

**Sauces:** Sriracha, ponzu, shoyu, Sriracha aioli, eel sauce

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## SUITE ENDINGS

### ICE CREAM CUPS ★ G V

Chocolate & vanilla swirl. Serves 6 \$48

### FLOURLESS CHOCOLATE TORTE G V

Semi-sweet Belgian chocolate cake \$75

### ZEPPLES V

Fried dough, powdered sugar \$80

### NEW YORK CHEESECAKE ★ V \$85

### MRS. FIELDS CHOCOLATE CHIP COOKIES N V \$95

**MRS. FIELDS ASSORTED COOKIES ★**  
N V Snickerdoodle, oatmeal raisin, chocolate chocolate chip, macadamia nut, chocolate chip cookies \$100

### MRS. FIELDS BROWNIE/BLONDIES COMBO N V

Rich fudge brownies, M&M's blondies \$105

### TEAM LOGO CAKE POPS V

Chocolate, vanilla & strawberry. Variety of 12 \$105

### CHOCOLATE GANACHE LAYER CAKE V \$150

**TRADITIONAL RED VELVET CAKE V**  
Cream cheese icing \$150

### BUILD YOUR OWN SUNDAE BAR

(12) Chocolate & vanilla swirl ice cream cups, chocolate & rainbow sprinkles, Oreo crumbles, maraschino cherries, plain M&M's, gummy bears, chocolate & caramel sauces, whipped cream \$160

### DESSERT PLATTER N V

Cannoli, chocolate cannoli, cream puffs, chocolate éclairs, Italian rainbow cookies, fruit tarts, chocolate fudge cake, tiramisu \$185

### DESSERT CART N V

Complete your luxury experience with our chef's selection of signature desserts, c&ies & cordials. *Pricing a la carte, cart must be preordered. Specific delivery times cannot be guaranteed.*

### SUNDAE CART V

Enjoy creating your own sundae! Fill an ice cream cup with toppings of your choice. The more toppings, the better! \$14 per sundae, cart must be preordered. *Specific delivery times cannot be guaranteed.*

### SPECIAL OCCASION CAKE

Celebrate a special event with a custom cake! Contact the Suites Department and we will help you design the perfect cake for your celebration. *Pricing based on cake selection.*