



2019 | SUITES MENU



APPETIZERS & SNACKS

DESIGNED TO SERVE 12

HOUSE MADE POTATO CHIPS GF V

Served with Malt Vinegar Aioli

A/39 GD/45

WARM FRESH PRETZELS

Served with a Cheddar Ale Sauce

A/85 GD/92

POPCORN SAMPLER GF

Plain, Ranch and Berbere Flavored

Served in a Souvenir Logo Tin

A/52 GD/55

CANDY SAMPLER

Three Musketeers®, 100 Grand® and Milky Way®

Served in a Souvenir Tin

A/69 GD/75

SEASONAL FRUIT PLATTER GF V

Fresh Mango, Pineapple, Raspberries, Blueberries, Grapes and Seasonal Selections

A/113 GD/122

CRUDITÉ GF V

Variety of Baby Vegetables

Served with Hummus and Ranch Dressing

A/110 GD/123

ARTISANAL CHEESE DISPLAY

Variety of Imported and Domestic Cheeses

Served with Fruit, Honeycomb and a Cracker Assortment

A/124 GD/134

FRATELLI BERETTA'S CHARCUTERIE SAMPLER

Assorted Cured Meats, Cheeses, Dried Fruit and Crackers

A/174

HOUSE MADE NACHO CHIPS GF V

Served with Salsa Roja and Salsa Verde

A/92 GD/99

SPRING ROLL SAMPLER

Buffalo Chicken, Vegetable and Korean Beef Spring Rolls

Served with Sweet Chili and Sriracha Ranch Dipping Sauces

A/139 GD/149

TAO CHICKEN GYOZA

Served with Ginger Soy Dipping Sauce

A/152

MIKE'S HOT HONEY® BUFFALO WINGS

Served with Blue Cheese Dressing

A/123 GD/129

BROOKLYN PIGGIES™ PIGS IN A BLANKET SAMPLER

Original and Chicken "Piggies"

Served with Spicy Brown Mustard

A/130

TAO LOBSTER WONTONS

Served in Shiitake Broth and Chive Oil

A/215

QUESADILLA SAMPLER

Chicken & Cheese and Three Cheese

Served with Salsa Roja and Crema

A/133 GD/145

ARANCINI BROS. RICE BALL SAMPLER

Ragu and Carbonara Rice Balls

A/132 GD/143

CHICKEN TAQUITOS

Topped with Cheese Sauce and Avocado Crema

A/126 GD/131

WAFFLE FRIES V

Served with Heinz Ketchup

A/93 GD/97

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SALADS

DESIGNED TO SERVE 12

BURRATA GF

Cider Poached Yellow Beets, Toasted Almonds, Blood Orange and Extra Virgin Olive Oil

A/118

CHOPPED CHICKEN SALAD GF

Grilled Herb Diced Chicken, Frisee, Arugula, Asian Pear, Hazelnuts, Blue Cheese and Red Wine Vinaigrette

A/172

THOUSAND ISLAND BABY ICEBERG SALAD

Baby Iceberg, Tomatoes, Eggs, Fried Capers, Pickled Red Onions and 1000 Island Dressing

A/109

GARDEN KALE SALAD

Finely Chopped Kale, Croutons, Serrano Peppers, Mint, Parmesan and Lemon Dressing

A/103 GD/112

+ Chicken A/90 + Shrimp A/225

Half Portion Salad A/84 GD/92

ASIAN CHOPPED SALAD V

Crispy Cabbage, Carrots, Crispy Wontons and Sesame Soy Vinaigrette

A/107

SANDWICHES

DESIGNED TO SERVE 12

DREW NIEPORENT'S DAILY BURGERS

Beef Burgers and Cheeseburgers
Served on a Portuguese English Muffin

A/157

FILET MIGNON SANDWICH

Spiced Filet, Arugula, Tomato and Boursin® Spread
Served Chilled on a Soft Bun

A/175 Half Portion A/99

CAPRESE SANDWICH

Fresh Mozzarella, Oven Roasted Tomato, Arugula and Garlic Aioli
Served on a Picholine Roll with Extra Virgin Olive Oil

A/123

THREE CHEESE & OVEN ROASTED TOMATO SANDWICH

Grilled Gruyere Cheese, Havarti Cheese, Goat Cheese and Oven Roasted Tomato

Served on Pullman White Bread

A/128 GD/138

CHICKEN MILANESE SANDWICH

Chilled Breaded Chicken, Arugula & Grana Padano Salad
Served on a Picholine Roll

A/126 Half Portion A/75

CHICKEN LOUIS SLIDERS

Classic Breaded Chicken Breast with Cherry Pepper Mayonnaise, Lettuce and Yuzu Pickles

Served on Martin's® Slider Rolls

A/162 GD/175

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SEAFOOD

DESIGNED TO SERVE 12

SHRIMP COCKTAIL GF

Colossal Shrimp Served with Green Goddess Dressing and Cocktail Sauce

A/203

FRESH SUSHI DISPLAY

Assorted Sushi Selections

A/207 GD/229

L A V O SHRIMP OREGANATO

Colossal Shrimp, Sautéed Zucchini Ribbons and Oven Roasted Heirloom Cherry Tomatoes

A/266

SEAFOOD TOWER GF

Shrimp, King Crab & Lobster Tails
Served with Cocktail and Tabasco Sauces

A/312

ENTRÉES

DESIGNED TO SERVE 12

CHILLED MIXED GRILL PLATTER GF

Grilled Chilled Filet Mignon, Shrimp and Chicken
Served with Grilled Assorted Vegetables and Chipotle Aioli

A/253

LUMACA RIGATE PASTA

Lemon Cream, Rock Shrimp and Asparagus

A/165 GD/172

CEREAL CRUSTED CHICKEN FINGERS

Served with Wasabi-Honey Mustard Dipping Sauce

A/140 GD/150

MACARONI & CHEESE

Gruyere, White Cheddar and Fontina Blend

A/155

SABRETT® HOT DOGS

Self-Serve Hot Dogs
Served with Spicy Brown Mustard

A/74 GD/85

+ Sauerkraut, Chili and Cheese Sauce A/45

T A O CRISPY ORANGE CHICKEN

Served with Steamed Bok Choy

A/150 GD/163

T A O FILET MIGNON PEPPERSTEAK

Sweet Peppers, Asparagus, Shiitake Mushrooms and Red Onions

A/185

GLUTEN FREE PASTA GF

Garganelli, Tomato Parmesan Broth, Arugula, Artichokes and Shiitake Mushrooms

A/125 GD/135

CHEESE RAVIOLI

Rao's Homemade® Tomato Sauce, Burrata and Basil

A/180 GD/205

L A V O CHICKEN PARMESAN

Marinara Sauce and Mozzarella Cheese

A/164

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VEGAN & VEGETARIAN

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MIDDLE EASTERN VEGETABLE SALAD

Tomatoes, Scallions, Cucumbers, Chick Peas, Feta Cheese, Parsley and Basil
Served with Lemon Vinaigrette

A/125

KUNG PAO CAULIFLOWER

Florets of Crisp-Roasted Cauliflower
Served with Hunan Sauce and Garnished with Scallions

A/135

RICE BALLS

Cauliflower Caper and Roast Squash & Pine Nut

A/132

BLACK BEAN TAQUITOS

Salsa Roja

A/128

VEGETABLE DUMPLINGS

Served with Sweet Chili and Soy Dipping Sauces

A/122

WARM EDAMAME

Sea Salt, Togarashi, Fried Garlic and Soy Sauce

A/96

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DESSERTS

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M&M's® SAMPLER GF

Peanut, Plain and Caramel
Served in a Souvenir Tin
A/38 GD/44

DIVVIES NUT AND DAIRY FREE SAMPLER V

Assorted Popcorn and Cookies
A/92 GD/99

SWEET GENERATIONS CUPCAKES

Strawberry Malted Milkshake, Classic Vanilla, Cookies & Cream,
Red Velvet, Lemonade and Eternal Chocolate
A/85 GD/95

GLUTEN FREE PASTRY SAMPLER GF

Goodie's Black & Whites, Cookie Dough Truffles, Sugar Cookies with
Sprinkles and Chocolate Chip Cookies
A/64

CAKE "POPS"

Vanilla, Chocolate and Red Velvet
A/73 GD/81

HUDSON'S FRESH BAKED COOKIES

Birthday Cake, Chocolate Chip, Salted Oatmeal Butterscotch and
Triple Chocolate
A/82 GD/93

LOGO CHOCOLATE SAMPLER

Chocolate Truffle and Red Velvet Truffle
A/42 GD/48

MELT ICE CREAM SANDWICH SAMPLER

Evil Twin, Vanilla and Red Velvet
A/79 GD/86

WHOOPIE PIES

Pumpkin Spice, Chocolate and Strawberry
A/78

NON-ALCOHOLIC BEVERAGES

6-PACK



Aquafina	28	Ocean Spray Cranberry Juice	15
Bubly Sparkling Water Grapefruit	28	Ocean Spray Grapefruit Juice	15
Diet Pepsi	28	Pepsi	28
Dole 100% Pineapple Juice	15	Pepsi Zero Sugar	28
Gatorade Cool Blue	28	Pure Leaf Diet Lemon Iced Tea	30
Gatorade Lemon-Lime	28	Pure Leaf Lemon Iced Tea	30
Gatorade Orange	28	Schweppes Ginger Ale	28
Hella Bloody Mary Mix	20	Schweppes Seltzer	28
Hot Chocolate	15	Schweppes Tonic Water	28
La Columbe Coffee	15	Sierra Mist Lemon Lime	28
La Columbe Decaf	15	Tea	15
LIFEWTR	34	Tropicana 100% Apple Juice	28
Mountain Dew	28	Tropicana 100% Orange Juice	28
Mug Root Beer	28		

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BEER

6-PACK

DOMESTIC

Bud Light	46
Budweiser	46
Coors Light	46
Michelob Ultra	46
Miller Lite	46
Redbridge	46

IMPORT

Amstel Light	53
Becks Non Alcoholic	36
Corona Extra	53
Guinness (4 Pack)	53
Heineken	53
Stella Artois	53

CRAFT

Blue Moon	53
Blue Point Toasted Lager	56
Brooklyn Lager	53
Chimay (4 Pack)	60
Coney Island Pilsner	53
Gun Hill Rise Up Rye Saison (4 Pack)	58
LIC Higher Burnin' IPA (4 Pack)	58
Montauk Session IPA	56
New Belgium Fat Tire	53
Sierra Nevada	53
SingleCut Beersmiths Plain Top Pilsner (4 Pack)	56
Threes Brewing Logical Conclusion IPA (4 Pack)	58

CANNED DRINKS

6-PACK

The Long Drink	60	White Claw Raspberry	46
White Claw Black Cherry	46	White Claw Variety (2 of each)	46
White Claw Mango	46		

CLASSIC BATCH COCKTAILS

YIELDS APPROXIMATELY 20 DRINKS

OLD FASHIONED

Bourbon, Bitters and Sugar with Cherry and Orange Wheel
Presented in a Wooden Barrel

MOSCOW MULE

Vodka, Ginger Beer and Lime with Lime Wheel
Presented in a Copper "Mug" Bowl with Ladle

PALOMA

Tequila and Sparkling Grapefruit with Lime Wheel & Optional Salt Rim
Presented in a Pitcher

MOJITO

Rum, Lime, Sugar and Mint with Mint and Lime Wedge
Presented in a Pitcher

A/220

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WINE

SPARKLING

Cheurlin Brut Spéciale, Champagne	90
Cheurlin Rosé de Saignée, Champagne	107
Cristal, Champagne	485
Dom Pérignon, Champagne	420
Moët & Chandon Impérial 1.5L, Champagne	280
Moët & Chandon Impérial Brut, Champagne	130
Moët & Chandon Rosé Impérial, Champagne	135
Perrier Jouët, Champagne	115
Pra' della Luna, Prosecco, Veneto	50

CHARDONNAY

Copain Tous Ensemble, Sonoma	60
Far Niente, Napa Valley	150
Flowers, Sonoma Coast	110
Kistler, Sonoma Coast	132
Louis Jadot Chassagne-Montrachet, France	145
Rombauer, Carneros	88
Sonoma Cutrer, Russian River Ranches	65
Stags' Leap Winery, Napa Valley	67

SAUVIGNON BLANC

Cakebread, Las Domingos Ranch	83
Castlepoint, New Zealand	54
Matanzas Creek, Sonoma	56
Red Hook Winery Jamesport Vineyard Reserve, New York	90
Stonestreet, Alexander Valley	65

RIESLING

J.J. Prüm, Germany	70
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PINOT GRIGIO

Santa Margherita, Italy	82
Stellina di Notte, Italy	45

ROSÉ

Hampton Water, France	60
Notorious Pink, France	54

RED BLEND

Penfolds Max's Shiraz Cabernet, South Australia	52
Robert Foley Vineyards "The Griffin", Napa Valley	85
BV Reserve Tapestry, Napa Valley	120
Opus One, Napa Valley	460

PINOT NOIR

Cambria Julia's Vineyard, Santa Maria Valley	65
Domaine Serene Evenstad Reserve, Willamette Valley	180
Flowers, Sonoma Coast	120
Lytic, Santa Barbara	60

CABERNET SAUVIGNON

BV Rutherford, Napa Valley	95
Cakebread, Napa Valley	180
Caymus, Napa Valley	215
Caymus Special Select, Napa Valley	400
Fortress, Sonoma	67
Jordan, Alexander Valley	140
Silver Oak, Napa Valley	300
Stag's Leap ARTEMIS, Napa Valley	145

BORDEAUX

Château Lafite Rothschild 1988, Bordeaux	2200
Château Margaux 2003, Bordeaux	1700
Château Mouton Rothschild 2006, Bordeaux	1400

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LIQUOR

BOURBON & WHISKEY

Basil Hayden	127
Bulleit	127
Bushmills	112
Bushmills Black	112
Crown Royal	112
Jack Daniel's	102
Jameson	107
Maker's Mark	112
Woodford Reserve	137

BRANDY, COGNAC & CORDIALS

Amaretto Disaronno	92
Baileys Irish Cream	100
Campari	92
Drambuie	137
Hennessy V.S.O.P.	187
Jägermeister	87
Kahlua	89
Martell Blue Swift	137
Martell V.S.	107
Sambuca	102
Southern Comfort	86

SCOTCH

Dewar's White Label	97
Glenlivet 12 Year	177
Glenlivet 18 Year	357
Johnnie Walker Black Label	147
Johnnie Walker Blue Label	552
Macallan 12 Year	162
Macallan 18 Year	607
Oban 14 Year	182

RUM

Bacardi	77
Captain Morgan	82
Kraken	82

GIN

Beefeater	87
Bombay Sapphire	101
Hendrick's	112
Plymouth	112
Tanqueray	87

TEQUILA

1800 Silver	80
Avión Silver	107
Casa Dragones	607
Casamigos Blanco	132
Casamigos Reposado	142
Don Julio 1942	347
Jose Cuervo Reserva de la Familia	432
Jose Cuervo Tradicional Gold	77
Jose Cuervo Tradicional Silver	77
Maestro Dobel Diamante	152
Patron Silver	147

VODKA

Belvedere	117
Chopin	107
Ciroc	122
Grey Goose	127
Hangar 1	107
Ketel One	112
Stoli O	97
Tito's	92
True	97

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POLICIES & PROCEDURES

DEADLINES

Advanced food and beverage orders must be placed by 12pm the business day before your event. Orders submitted after this time will be subject to Game Day pricing. Game Day food and beverage orders must be placed by 12pm the day of your event. The Game Day menu will also be available in suite.

If you choose to cancel your order, you must do so before 12pm on the day of the event. Advanced order items cannot be cancelled.

ENTRY TIME

Doors open either 60 or 90 minutes prior to listed event time; please confirm with your Madison Square Garden Representative if you are unsure. Exit and re-entry are strictly prohibited.

DEDICATED SUITE ATTENDANT

A Suite Attendant will set up and service your suite throughout the event. As a general practice, Suite Attendants are assigned two (2) suites per event. If you prefer a Dedicated Attendant to serve your suite only, you may request one for an additional charge of \$200.

SPECIAL REQUESTS

Outside food and beverage are not permitted in Madison Square Garden. If you are looking to modify existing menu items to fit dietary needs, we will do our best to accommodate. Additionally, we offer birthday cakes at a flat rate of \$125, excluding tax and gratuity. Please contact us with a minimum three (3) business days' notice with these requests.

KOSHER

The Madison Square Garden Company is pleased to offer Kosher options available upon request. Abigail's on Broadway is our official provider. All foods prepared by Abigail's are delivered under the supervision of the KOF-K Agency. All foods arrive securely wrapped and sealed with Kosher-supervision tape. Please contact us for our menu of available options. All Kosher requests must be made three (3) business days prior to your event. Please note, Kosher is unavailable on Fridays and Saturdays.