

MET LIFE STADIUM



SUITE MENU

2019

WELCOME

Delaware North Sportservice is delighted to welcome you to another exciting season of NFL football at MetLife Stadium.

Every element of your suite experience is our priority, from the planning and preparation to the time you spend entertaining and socializing in your suite. Our Suite Menu has been created by our award-winning culinary team to meet your expectations and features a number of new and creative food items as well as many of the all-time favorites. We also offer the option of designing a custom-tailored menu to fit the unique needs of your event.

We look forward to providing you and your guests with the finest in food, beverage and service to create an enjoyable and memorable dining experience.



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

ny METLIFE STADIUM

POPCORN. NUTS.

CLASSIC POPCORN ★ G

Butter-flavored popcorn \$40

GOURMET NUTS ★ G N

Roasted salted cashews, almonds, Turkish filberts, walnuts, Brazil nuts \$75

DIPS.

CHIPS & DIP ★ G

Kettle chips, onion dip, bacon ranch dip \$45

SALSA TRIO ★ G

Pico de gallo, salsa roja, elotes locos, corn tortilla chips \$55

UPGRADE YOUR TRIO

Add queso blanco \$25

Add chili \$30

Add guacamole \$45

LAYER DIP ★ G V

Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, refried beans, corn tortilla chips \$75

SNACKS. CANDY.

THE CANDY SHOP ★ G N

M&M'S, M&M'S Peanut or Sour Patch Kids in a souvenir team mug \$58

SOUVENIR SNACK N

Peanuts, snack mix, sourdough pretzels \$65

GOURMET SNACKS N

Yukon ribbon potato chips, roasted chickpeas, sweet potato chips, pepperoni chips, jerky, sweet & spicy rosemary mixed nuts, housemade pickles, pimento cheese \$85

★ AVAILABLE GAME DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN



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SMALL BITES.

SOFT PRETZELS **V**

Spicy brown mustard \$57
Add beer cheese sauce \$30

DEVILED EGGS **G V**

18 classic Southern \$55

CHINESE DUMPLINGS

Pan-fried pork dumplings, sweet Thai chili dipping sauce \$85

CHICKEN WINGS **★ G**

Traditional Buffalo or BBQ wings, celery, blue cheese dressing \$105

CHICKEN TENDERS **★**

Honey mustard & BBQ dipping sauces \$105

PARTY SAMPLER **★**

Chicken wings, mozzarella sticks, chicken tenders, Buffalo sauce, BBQ sauce, blue cheese, celery sticks, spicy marinara, honey mustard \$130

SHRIMP COCKTAIL **G**

Jumbo shrimp, horseradish cocktail sauce, classic mustard & fresh lemon \$145

PREMIUM SUSHI PLATTER **G**

Rainbow rolls, California rolls, spicy tuna, assorted sashimi, caviar rolls, shrimp nigiri, salmon nigiri, white ginger, wasabi \$215

FRUITS. CHEESES. CRUDITÉS.

FARMERS MARKET CRUDITÉS **G V**

Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, pimento cheese \$75
Add hummus \$35

FRESH FRUIT **G V**

Including pineapples, strawberries, cantaloupe, kiwis, blueberries, blackberries \$80

MEDITERRANEAN MEZZE **G V**

Hummus, tzatziki, chickpea salad, cucumber tomato salad, spicy olive mix, feta, pita chips, naan bread \$90

ARTISAN CHEESE **G N V**

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

★ AVAILABLE GAME DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN



ALL SELECTIONS SERVE APPROXIMATELY 12 GUESTS, UNLESS OTHERWISE NOTED

SALADS.

TRADITIONAL CAESAR SALAD ★ **G** **V**

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$60

SUNDAY SALAD **G** **V**

Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, pickled baby carrots, red wine dressing \$65

ROASTED BEET & FARRO SALAD **G** **V**

Red & gold beets, goat cheese, pickled cranberries, farro, watercress, pumpkin seeds, honey balsamic dressing \$80

KALE QUINOA SALAD **G** **V**

Baby kale, red quinoa, acorn squash, French radishes, sunflower seeds, radicchio, pickled pearl onions, Vidalia onion dressing \$80

WALDORF SALAD **G** **N**

Chicken breast, pickled grapes, walnuts, shallots, herb dressing, artisan crostinis \$80

WEDGE SALAD **G**

Baby wedge iceberg lettuce, bacon lardon, heirloom cherry tomatoes, Moody blue cheese, pumpernickel croutons, roasted garlic dressing \$85

ENHANCE YOUR SALADS

Add grilled chicken \$25 ★ **G**

Add grilled shrimp \$67 **G** **V**

SIDES. PICKLES.

POTATO SALAD **G** **V**

Country honey mustard dressing, baby gherkins, banana ring peppers, chives \$40

HOMEMADE PASTA SALAD **V**

Oven-roasted tomatoes, mixed olives, roasted peppers, pecorino cheese, white balsamic dressing \$40

PICKLE BAR **G** **V**

Spicy garlic pickles, sweet pickles, pickled carrots, drunken tomatoes \$45

GRILLED & ROASTED SEASONAL VEGETABLES **G** **V**

Side of hummus \$70



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DOGS. LINKS. SANDWICHES.

THE CAPRESE V

Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction \$105

THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls & condiments \$100

SPECIALTY SAUSAGE ★ G

Premio hot & sweet Italian sausage, peppers & onions, bakery fresh buns \$100

DELI BAGUETTES

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

San Daniele prosciutto, pepperoni, hot soppressata, provolone cheese

Spicy giardiniera, banana ring peppers \$120

NY CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns \$145
Will be delivered to your suite at kickoff

TOP YOUR HOT DOGS

Add a side of cheese \$25 ★ G V

Add a side of chili \$30 ★ G

HOT DOG OR SAUSAGE TOPPINGS BAR G V

Toppings offered include pimento cheese, shredded cheddar cheese, diced tomatoes, cabbage slaw, spicy giardiniera, pickled jalapeños \$55

SLIDERS. WRAPS. TACOS.

MEATBALL SLIDERS ★

Nonna Fusco's meatballs, marinara sauce, Parmesan cheese, club rolls \$98

WRAP DUO

Lemon & garlic-marinated grilled chicken, romaine, feta, cucumbers

Mozzarella, oven-dried tomato, grilled zucchini, roasted pepper aioli \$115

FAT ROOSTER SLIDERS

Individual spicy fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns \$130
Will be delivered to your suite at kickoff

TACOS ROQUEROS TOSTADAS G

Pork carnitas, chicken tinga, beef barbacoa, Cotija cheese, shredded cheddar cheese, cilantro, pico de gallo, Mexican crema, flat corn tortillas \$160

CRAB CAKE SLIDERS V

Spicy jalapeño slaw, elotes locos, pickled onions, potato buns \$175

TENDERLOIN SLIDERS

Filet mignon, white cheddar cheese, tomatoes, bacon onion jam, potato buns \$200

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PASTAS.

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PREMIUM MAC & CHEESE V

Creamy cheddar cheese sauce, gremolata \$95
Add maple-glazed slab bacon \$15

CHEESE RAVIOLI V

Tomato cream sauce, Parmesan cheese, club rolls \$95

PENNE PASTA

Crispy pancetta, green peas, tomato cream sauce, club rolls \$100
Add chicken \$25

TRUFFLE MAC & CHEESE V

Orecchiette pasta, black truffles, wild mushrooms, black truffle gremolata, Parmesan cheese \$155

MAINS. ENTRÉES.

BBQ PULLED PORK ★ G

Smoked pulled pork, spicy BBQ sauce, pickle chips, coleslaw, potato buns \$100

FAT ROOSTER DRUMMIES

Chicken drumsticks, country honey mustard, hot honey coleslaw, mini cornbread loaves \$150
Add mini Belgian waffles \$50
Will be delivered to your Suite at kickoff

ROASTED AIRLINE TURKEY BREAST

Roasted Brussels sprouts, baby carrots, whipped potatoes, herb gravy \$160

BRAISED BEEF SHORT RIBS G

Boneless beef short ribs, honey Aleppo heirloom carrots, potatoes au gratin, caramelized onion demi-glace \$300

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CARTS. STATIONS.

GET YOUR RED HOTS \$650

Unlimited hot dog hawking through halftime, vended the old-fashioned way.

Good ol' dirty water dogs; sauerkraut & ketchup onions; chili, warm cheese & diced onions; sautéed peppers & onions

THE RAMEN EXPERIENCE \$850

Warm up your suite with a traditional Japanese ramen noodle experience!

YOUR CHOICE OF 2 DIFFERENT BROTHS:

Pork Tonkotsu: creamy white pork broth, pork belly, marinated egg, scallions, sesame seeds, sun noodles, spinach

Mushroom Shoyu: soy-based broth, scallions, sesame seeds, sun noodles, spinach

Enjoy your ramen with the following accoutrements:

Pork belly, tempura beech mushrooms, ramen noodles, scallions, black garlic, miso chili oil & tare

While your soup is being prepared, enjoy king crab bao, tempura beech mushrooms & edamame dumplings

NY STEAKHOUSE \$995

Impress your guests with your own personal chef who will carve this 70 oz. USDA Prime, dry-aged, Tomahawk long bone rib-eye. Exotic roasted wild mushrooms, steakhouse potatoes, housemade onion rings & horseradish demi-glace complement this most tender cut of beef.

VIP Your Steakhouse Experience

Add fresh black truffle mashed potatoes \$135

Add blue crab cakes \$175

SIGNATURE SUSHI \$999

In-suite sushi rolling.

Rolls - Spicy king crab; Yellowtail, green apple, jalapeño; Crispy shrimp, avocado, grapefruit

Sashimi - Halibut, yuzu, cucumber; Salmon, finger lime, cilantro; Toro, ginger, fried shishito pepper; Miso soup, green salad, edamame

POKÉ CART \$1075

Chef-attended build-your-own Poké station.

CHOOSE YOUR BASE: white rice, brown rice, baby garden greens

CHOOSE YOUR FISH: ahi tuna, wild king salmon, yellowtail, colossal lump crab

TOPPINGS: edamame, masago, sesame seeds, jalapeños, seaweed, avocados

SAUCES: Sriracha, ponzu, soy, Sriracha aioli, eel, spicy shoyu

METLIFE 'QUE CART \$1200

Bring the barbecue to you!

Smoked chicken, pork belly, bone-in beef short ribs, pomegranate Brussels sprouts slaw, Hoppin' John fried rice, assorted pickles, cornbread madeleines and a bucket of 12 cans of beer



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SWEETS. TREATS.

RITA'S CUPS ★ **G**

Chocolate & vanilla custard swirl or vanilla custard \$42
Serves 6

DOUGHMAZING! EDIBLE COOKIE DOUGH CUPS

Homemade taste, fresh, creamy and delicious. Made with heat treated flour and no eggs! Indulge yourself in this DoughMazing! treat. Your choice of Chocolate Chip, Salted Caramel or Mint Chocolate Chip \$42
Serves 6

BERRY BREAD PUDDING

Assorted seasonal berries, buttery brioche \$90
Add fresh whipped cream \$25

MRS. FIELDS CHOCOLATE CHIP COOKIES **N**

\$90

MRS. FIELDS ASSORTED COOKIES ★ **N**

Snickerdoodle, oatmeal raisin, chocolate chip, macadamia nut, chocolate chocolate chip \$95

MRS. FIELDS BROWNIE & BLONDIE COMBO **N**

Rich fudge brownies, M&M'S Blondies \$98

CALANDRA'S DESSERT PLATTER **V**

Cannoli, chocolate cannoli, crème brûlée, chocolate-covered éclairs, red velvet cupcakes, vanilla cupcakes, fruit tarts \$175

CAKES. CARTS.

CALANDRA'S NEW YORK CHEESECAKE ★ \$75

RITA'S SUNDAE CART \$13

Enjoy creating your own sundae! Fill a custard cup with toppings of your choice. The more toppings, the better!
Individual serving

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.

SUITE TEMPTATION CART

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies & cordials.
Pricing à la carte.

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MEAL BUNDLES.

VEGAN PACKAGE **V**

\$540

Root & Vegetable Chips
Kale Quinoa Salad
Potato & Quinoa Latkes
- Served with Indian Sweet & Sour
Chickpea Stew
Salsa Trio
- Salsa Roja
- Pico de Gallo
- Guacamole
Vegetable Taquitos & Salsa Verde
Vegan Chocolate Chip Cookies

GLUTEN-FREE PACKAGE **G**

\$580

Vegetable Crudités with Hummus
Chopped Salad
Rice Flour Tempura-Battered
Chicken Tenders
Kicked Up Salsa Trio
- Corn Tortilla Chips
- Pico de Gallo
- Elotes Locos Dip
- Salsa Roja
Chicken Tinga & Pork Carnitas Taquitos
- Chipotle Aioli
Winter Fruit Salad & Ginger-Lime Syrup
- Clementines, Blood Oranges, Red Pears,
Asian Pears
Coconut & Rum Raisin Rice Pudding

THE HUDDLE

\$767

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

FIRST & TEN

\$903

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

THE GRIDIRON

\$1120

Classic Popcorn
Salsa Trio
Party Sampler
Classic Deviled Eggs
Kale Quinoa Salad
Shrimp Cocktail
Deli Baguettes
Thumann's Hot Dogs
Fat Rooster Drummies
Truffle Mac & Cheese
Berry Bread Pudding

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BEVERAGE BUNDLES.

MARGARITA TIME

\$95

Sauza Silver Tequila, margarita mix, margarita salt, fresh lime wedges

MIMOSA BAR

\$165

(2) bottles of La Marca Prosecco

Served with fresh-squeezed orange juice & blood orange juice

BLOODY MARY BAR

\$200

Ketel One Vodka, Bloody Good Bloody Mary Mix, bacon skewers, fresh vegetables, condiments

BEER, WINE & SOFT DRINKS

\$740

(2) 6-packs each of: Budweiser, Bud Light, Corona Extra, Amstel Light, Diet Pepsi, Aquafina Water

(2) bottles each of: Meiomi Chardonnay, Sterling Vintner's Collection Cabernet Sauvignon

(1) 6-pack each of: Pepsi, Sierra Mist

CRAFT COCKTAIL CART

\$1100

Bring the speakeasy to your suite! Your personal bartender will carefully curate a seasonal menu featuring 4 craft cocktails. Reserve today!

Bartender available for 1 ½ hours of service

ALL PRO BAR

\$1012

(1) bottle each of: Tito's Handmade Vodka, Dewar's White Label Scotch, Jack Daniel's Tennessee Whiskey, Captain Morgan Original Spiced Rum, Meiomi Chardonnay, Sterling Vintner's Collection Cabernet Sauvignon, orange juice, cranberry juice

(2) 6-packs each of: Bud Light, Coors Light, Heineken, Corona Extra, Aquafina Water

(1) 6-pack each of: Pepsi, Diet Pepsi, Sierra Mist, tonic water, club soda

HALL OF FAME BAR

\$1087

(1) bottle each of: Ketel One Vodka, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, BACARDÍ Superior Rum, Simi Chardonnay, Simi Cabernet Sauvignon, orange juice, cranberry juice

(2) 6-packs each of: Bud Light, Coors Light, Heineken, Corona Extra, Aquafina Water

(1) 6-pack each of: Pepsi, Diet Pepsi, Sierra Mist, tonic water, club soda

VINO. BLANCO.

CHAMPAGNE & SPARKLING

LA MARCA, PROSECCO, ITALY

Fresh and clean with ripe citrus, green apple and some toast \$59

MOËT & CHANDON IMPÉRIAL, CHAMPAGNE, FRANCE

Exhibits a delicious generosity of white fruits, with a seductive palate and elegant maturity \$128

VEUVE CLICQUOT BRUT, CHAMPAGNE, FRANCE

Hints of toast and biscuit accent lightly honeyed flavors of quince, apple blossom and peach in this fresh and balanced Champagne \$185

DOM PÉRIGNON, CHAMPAGNE, FRANCE

The first hints of fresh almond and harvest aromas immediately open up into preserved lemon and dried fruits, the whole rounded off by darker smoky and toasted qualities \$350

ROSÉ

M. CHAPOUTIER 'BELLERUCHE,' CÔTES-DU-RHÔNE

Aromas of red fruit and citrus complemented by notes of exotic fruits \$58

MIRAVAL, PROVENCE, FRANCE

A beautiful light pink color, fresh fruit aromas and refreshing acidity \$60

BESO DEL SOL SANGRIA, SPAIN

100% Spanish Tempranillo grapes blended with orange, lemon, peach, mango and a touch of cinnamon \$62

RIESLING

CHATEAU STE. MICHELLE, COLUMBIA VALLEY

Crisp apple aromas and flavors with subtle mineral notes \$60

PINOT GRIGIO

ECCO DOMANI, ITALY

Light-bodied, with a pleasantly soft palate and a long finish \$55

TERLATO VINEYARDS, FRIULI-COLLI, ITALY

Ripe peach, apricot and pear, with a mouth-filling texture and crisp mineral finish \$62

SANTA MARGHERITA, ALTO ADIGE, ITALY

Fresh, clean bouquet and a crisp, sophisticated flavor brightened with hints of citrus \$82

SAUVIGNON BLANC

TOM GORE, CALIFORNIA

Bright citrus, lime and tangerine aromas that carry through the palate \$60

KIM CRAWFORD, NEW ZEALAND

An exuberant wine brimming with flavors of pineapple and stone fruit with a hint of herbaceousness \$65

STAG'S LEAP, NAPA VALLEY, CALIFORNIA

Grapefruit, lemon-lime and white peach flavors are bright and juicy, with tropical guava and mango in the background \$70



VINO. BLANCO.

CONTINUED

CHARDONNAY

PROVERB, CALIFORNIA

Layers of baked apple and pineapple with whispers of vanilla and caramel \$55

CLOS DU BOIS, CALIFORNIA

This bright and juicy Chardonnay beckons with aromas of apple blossom, ripe pear, peach and sweet lemon drop \$58

CHATEAU ST. JEAN, CALIFORNIA

Flavors of apple and pear as well as tropical notes of pineapple topped with lemon and lime zest \$59

HESS SHIRTAIL CREEK, NAPA VALLEY, CALIFORNIA

Crisp and clean, bright with balanced acidity, that leads to signature flavors of lemon-lime and a touch of apple \$65

MEIOMI, CALIFORNIA

Crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow and spices \$65

SIMI, SONOMA COUNTY, CALIFORNIA

Golden delicious apple and tangerine are lightly warmed with subtle notes of cream, butter and smoke finishing with a note of lime zest \$80

CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scent \$130

MEURSAULT 'CLOS DES GRANDS CHARRONS,' MEURSAULT, FRANCE

Brilliant and intensive golden color, expressive, with floral notes followed by more mature aromas; full, well-balanced and round \$239

WHITE ALTERNATIVE

BESO DEL SOL SANGRIA, SPAIN

100% Spanish Airén grapes blended with lemon, peach and mango \$62

VINO. ROSSO.

PINOT NOIR

MARK WEST, CALIFORNIA

Layers of fruit characteristics including fresh cherry, rich strawberry and raspberry notes \$55

ERATH, OREGON

This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke \$58

MACMURRAY ESTATE, CALIFORNIA

Delicate notes of black cherry, raspberry and pomegranate \$85

CAKEBREAD CELLARS, ANDERSON VALLEY, CALIFORNIA

Rich, dense black fruit flavors \$140

MERLOT

BV COASTAL ESTATES, CALIFORNIA

Lovely red fruit aromas, complemented by peppery oak notes \$69

RED BLEND

19 CRIMES, AUSTRALIA

Bright hues of dark berry fruits accompanied by a strong vanilla aroma \$55

QUINTESSA BORDEAUX-STYLE BLEND, RUTHERFORD, CALIFORNIA

Full, rich and beautifully laced with layers of floral notes and fragrant earth, the profound black and blue fruits build slowly in the mouth, achieving great energy and depth with a beautiful velvety frame \$425

MALBEC

DON MIGUEL GASCÓN, ARGENTINA

Flavors and aromas of blackberry, blueberry, plum, dark cherry and a hint of mocha \$72

CABERNET SAUVIGNON

PROVERB, CALIFORNIA

Rich blackberries meld with hints of mocha, vanilla and oak \$55

STORYPOINT, CALIFORNIA

Layers of delicious flavor from each region integrate with notes of nutmeg and vanilla \$58

HESS SHIRTAIL CREEK, NAPA VALLEY, CALIFORNIA

High in color, tannin and extract, this Cabernet Sauvignon expresses notes of blackberry, cassis, plum, currant, spice and tobacco \$60

STERLING VINTNER'S COLLECTION, CALIFORNIA

Black berry fruit and ripe cherries leap from the glass, supported by toasty vanilla and cocoa \$65

SIMI, ALEXANDER VALLEY, CALIFORNIA

Generous palate offers cherry, blackberry fruit, vanilla, a hint of caramel and a dark, roasted finish \$82

LOUIS M. MARTINI, SONOMA COUNTY

Complex, juicy flavors of black plum jam and freshly picked blueberry, framed by notes of mocha and toast \$90

SILVER OAK, NAPA VALLEY, CALIFORNIA

A nose of ripe boysenberries, cherry liqueur, dark chocolate, sandalwood and a hint of roasting meat \$199

RED ALTERNATIVE

BESO DEL SOL SANGRIA, SPAIN

100% Spanish Tempranillo grapes blended with orange, lemon and a touch of cinnamon \$62

AVAILABLE IN A 750 ML BOTTLE, UNLESS OTHERWISE NOTED

ny METLIFE STADIUM

SPIRITS.

VODKA

ABSOLUT \$90
KETEL ONE \$105
TITO'S HANDMADE \$105
GREY GOOSE \$135

GIN

TANQUERAY \$90
BOMBAY SAPPHIRE \$98

TEQUILA

SAUZA SILVER \$75
CAMARENA REPOSADO \$85
PATRÓN SILVER \$135
DON JULIO 1942 \$325

RUM

BACARDÍ SUPERIOR \$61
CAPTAIN MORGAN
ORIGINAL SPICED \$70

AMERICAN WHISKEY

SEAGRAM'S 7 CROWN \$50
JACK DANIEL'S
TENNESSEE WHISKEY \$94

BOURBON WHISKEY

JIM BEAM \$70
MAKER'S MARK \$96
BULLEIT \$100

SCOTCH WHISKY

DEWAR'S WHITE LABEL \$85
JOHNNIE WALKER
BLACK LABEL \$135
THE MACALLAN 12 YR \$165
JOHNNIE WALKER
BLUE LABEL \$425
THE MACALLAN 18 YR \$535

IRISH WHISKEY

JAMESON \$96

CANADIAN WHISKY

SEAGRAM'S VO \$58
CANADIAN CLUB \$68
CROWN ROYAL \$98

COGNAC

HENNESSY V.S \$98

LIQUEUR

FIREBALL CINNAMON
WHISKY \$79
PATRÓN XO CAFE \$89
BAILEYS IRISH CREAM \$93

AVAILABLE IN A 6-PACK, UNLESS OTHERWISE NOTED

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BREWS.

AMERICAN PREMIUM

BUD LIGHT \$38

BUDWEISER \$38

COORS LIGHT \$38

MILLER LITE \$38

O'DOUL'S NA \$34

IMPORT/CRAFT

SAMUEL ADAMS BOSTON LAGER \$38

YUENGLING LAGER \$38

BROOKLYN LAGER \$42

GUINNESS DRAUGHT (4-pack) \$42

BLUE MOON BELGIAN WHITE \$45

AMSTEL LIGHT \$47

CORONA EXTRA \$47

CORONA LIGHT \$47

HEINEKEN \$47

STELLA ARTOIS (4-pack) \$47

CIDER

ANGRY ORCHARD HARD CIDER **G** \$44

SELTZER

BON & VIV SPIKED SELTZER CRANBERRY **G** \$84

★ AVAILABLE GAME DAY **G** GLUTEN-FREE **N** CONTAINS NUTS **V** VEGETARIAN

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SODAS. WATERS.

PEPSI \$20

DIET PEPSI \$20

SIERRA MIST \$20

GINGER ALE \$20

LIPTON BRISK \$20

BUBLY SPARKLING WATER \$20

Lemon or Lime

AQUAFINA \$30

ENERGY.

ROCKSTAR (4-pack) \$38

ADD-INS. MIXERS. JUICES.

TOMATO JUICE \$14

ORANGE JUICE (1 qt. bottle) \$14

CRANBERRY JUICE (1 qt. bottle) \$14

GRAPEFRUIT JUICE (1 qt. bottle) \$14

PINEAPPLE JUICE (1 qt. bottle) \$14

BLOODY GOOD BLOODY MARY MIX (1 qt. bottle) \$16

TONIC WATER \$20

CLUB SODA \$20

MARGARITA MIX (1 L bottle) \$20

HOT BEVERAGES.

LIPTON REGULAR TEA BAGS (6 servings) \$32

LIPTON DECAF TEA BAGS (6 servings) \$32

HOT CHOCOLATE SERVICE (12 servings) \$60
Includes marshmallows & whipped cream

DUNKIN' K-CUP SERVICE (12 servings) \$63
Regular & decaf available

POLICIES. PROCEDURES.

ADMINISTRATIVE CHARGE, TAX AND GRATUITY

Sales tax of 6.625 percent and an administrative charge of 20 percent of the order subtotal will be added to each order. Of the 20 percent administrative charge, 9.5 percent is paid to the Suite Attendant and 3.5 percent is paid to the Suite Runner. The remainder is retained by Delaware North Sportservice, Inc. to enhance amenities. Any additional gratuity is at the discretion of the Suite Partner. Please contact us at (201) 559-1631 with any billing questions.

ORDERING PRIOR TO THE EVENT

To ensure that we meet all of your food and beverage requirements, we request you place your orders by 12:00 P.M. three business days prior to the event – for example, noon on Wednesday for a Sunday game. We strongly urge that you order before the three business day deadline to ensure a larger menu selection. Setting up a standing food order is an easy way to ensure that your orders will be automatically placed for the entire season. Please contact our Suites Administrator for assistance. You may place orders after the three business day deadline from the Event Day menu. Advance orders will be delivered two hours prior to the start of the game unless otherwise specified.

Our goal is to make the ordering process convenient and user-friendly. Suite Partners should place orders online at <https://connect.appetizeapp.com/preorders/buildorder/metlife-stadium>. Please call our Suites Administrator at (201) 559-1655 for assistance in setting up your account. Orders may also be sent via fax (201) 372-0165 or email at metlifesuites@delawarenorth.com. Please specify your suite number, company name, date and time of the event as well as the name and phone number of the person placing the order. You will receive a confirmation of your order via email. Please contact us at (201) 559-1655 with any questions.

Special brand requests of liquor, beer or wine may also be ordered. Please place such requests 72 hours in advance to ensure delivery. Some restrictions or added charges may apply.

PERSONALIZED SERVICES

During events, Suite Attendants will take additional food and beverage orders. Should you desire a Private Suite Attendant, we will be happy to provide you with the necessary staff. When ordering a Private Attendant, 48-hour notification is required. The cost for this service is \$275.00. We also offer the following VIP Services to enhance your Suite experience: Fresh Cut Flower Arrangements, Special Occasion Cakes, Kosher Catering and more. Please contact our Suites Administrator for assistance and pricing.

PAR STOCKING SYSTEM

We highly recommend that you establish a beverage par level for your suite with the assistance of our Suites Administrator. Simply choose the type and quantity of the beverages you would like to have available in your suite for each event. After each event, your beverage inventory will be counted and replenished accordingly and the difference will be charged to your account separately. The par stock system will only continue during the regular season. Leftover beverages will not be credited, nor are they available for pickup.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Administrator at (201) 559-1655 with your cancellation at least 24 hours prior to the event to avoid any charges to your account.

ORDERING DURING THE EVENT

All items with a ★ in the Suite Menu are available with less than three business days notice including during the event. These items and all beverages may be ordered up to the end of the 3rd quarter. A credit card must be provided for payment of all Event Day orders unless prior arrangements for payment have been made. Please allow 30 minutes for delivery of Event Day orders.

POLICIES. PROCEDURES.

METHOD OF PAYMENT

All Suite Partners must set up an account with a major credit card and a contact person. We will keep this information on file for its authorized use. All food and beverage orders will be charged to this credit card. We will gladly set up an escrow account upon request.

The primary contact person is responsible for any orders placed for their suite. At the end of an event, the Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account. Suite guests may also use their personal credit cards for payment of food and beverage orders. Charges placed on personal credit cards will be itemized and presented to the owner of the card.

ALCOHOLIC BEVERAGES

Please be advised that your liquor cabinet will be unlocked prior to your arrival unless you make other arrangements through our Suites Administrator. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of New Jersey and MetLife Stadium, no alcoholic beverages may be brought into or removed from your suite.

It is the responsibility of the Suite Partner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suites. We reserve the right to check for proper identification and refuse service to a guest who exhibits signs of impairment.

MERCHANDISE

Official NFL Merchandise is available for purchase in advance with your food and beverage order. Items purchased will be delivered to your suite upon arrival. Advance orders for merchandise must be placed at least one business day prior to each game. Please contact our Suites Administrator to obtain an NFL Suite Merchandise Catalog and Order Form.

CATERING

Group and corporate catering opportunities are also available in any one of our Premium Clubs. MetLife Stadium is a unique location for holiday parties, employee gatherings, Bar/Bat Mitzvahs and more. Please contact the Catering Sales Manager (201) 559-1642 for more information.