Mercedes-Benz
STADIUM

SUITES MENU

2023

PACKAGES

THE MBS TAILGATE

Premium Beef Franks

$725

Each selection serves 10 guests. We are not able to honor requests for substitutions.

Kettle Corn
Sea Salt, Sweet & Salty
gf | v

Red Pepper Hummus
Fresh Vegetables for Dipping
gf | df | v

Classic Grilled Chicken Caesar Salad
Crisp Romaine Lettuce, Radicchio, Grilled Chicken Breast, Shaved Parmesan, Croutons, Caesar Dressing

Top Sirloin Sandwich
Medium-Rare Roasted Beef, Pickled Red Onions, Tomatoes, Arugula, Horseradish Cream, Ciabatta Roll

Premium Beef Franks
Sauerkraut, Ketchup, Mustard, Relish, Potato Rolls

Chicken Tenders
Breaded Tenderloins, BBQ Sauce, Honey Mustard
df

Gourmet Cookies
Triple Chocolate Chip, Red Velvet, Apple Caramel Crisp, and M&M's Cookies
vg

Top Sirloin Sandwich

PACKAGES

SOUTHERN SMOKEHOUSE

Pork Shoulder

$930

Each selection serves 10 guests. We are not able to honor requests for substitutions.

Crispy Chips + Dips
Caramelized Vidalia Onion Dip, Pimento Cheese Dip, Kettle Chips
vg

Green Tomato + Apple Slaw
Red Delicious Apples, Doux South Pickled Green Tomatoes
gf | df | vg

Broccoli Salad
Slivered Almonds, Peppers, Onions, Golden Raisins, Bacon Bits, Sweet Vinegar Aïoli
gf | df | n

Smoked Turkey Club
Bacon, Leaf Lettuce, Tomatoes, Chipotle Aïoli, Pretzel Bun

Pork Shoulder
12-Hour Smoked, House BBQ Rub, Cornbread, Raw and Pickled Vegetables, BBQ Sauce, Rolls

Chicken Leg Quarters
House Brine and Rub, Cornbread, Raw and Pickled Vegetables, BBQ Sauce, Rolls

Cheddar Mac 'n Cheese
Three Cheese Sauce, Buttered Crumb Topping
vg

Roasted Cob Corn
Old Bay Garlic Butter
gf | vg

BBQ Baked Beans
Onions, Peppers, Bacon
gf | df

Crème Brûlée + Berries Dessert Jars
Creamy Custard, Berry Sauce, Caramel Coated Mixed Berries
vg

Roasted Cob Corn

vg vegetarian v vegan gf avoiding gluten df dairy-free n contains nuts

PACKAGES

THE MVP

Ultimate Seafood Tower

$1650

Each selection serves 10 guests. We are not able to honor requests for substitutions.

Snack Mix Duo
Sweet Heat and Savory
vg | n

Exotic Fruit Platter
Seasonal, Tropical and Exotic Fruit,
Peach Yogurt Dip, Honey,
Bourbon Vanilla Bean Dip
gf | vg

Ultimate Seafood Tower*
Maine Lobster, Gulf Shrimp, Jonah Crab Claws, Oysters, Hot Sauce, Cocktail Sauce, Lemon Aïoli, Crackers
df

Classic Grilled Chicken Caesar Salad
Crisp Romaine Lettuce, Radicchio,
Grilled Chicken Breast, Shaved Parmesan,
Croutons, Caesar Dressing

New England Lobster Roll
Fresh Lobster, Lemon Aïoli,
Toasted Split Top Bun

Braised Beef Short Ribs
Fried Pork Lardons, Brussels Sprouts,
Mushroom Demi-Glace
df

Cheddar Mac 'n Cheese
Three Cheese Sauce, Buttered
Crumb Topping
vg

Grilled Seasonal Vegetable Platter
Yellow Squash, Zucchini, Eggplant,
Red Onions, Rainbow Carrots, Asparagus,
Bell Peppers
gf | v

Crème Brûlée + Berries Dessert Jars
Creamy Custard, Berry Sauce,
Caramel Coated Mixed Berries
vg

Grilled Seasonal Vegetable Platter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

vg vegetarian v vegan gf avoiding gluten df dairy-free n contains nuts

À LA CARTE

SNACKS + APPETIZERS

Georgia Grazing Board

Snack Mix Duo $60
Sweet Heat and Savory
vg | n

Kettle Corn $75
Sea Salt, Sweet & Salty
gf | v

Crispy Chips & Dips $90
Caramelized Vidalia Onion Dip,
Pimento Cheese Dip, Kettle Chips
vg

Artisan Pretzels $125
Salted Knots, Cinnamon-Sugar Bites,
Buttered Sticks, Spicy Mustard,
Cream Cheese Icing
vg

Avoiding Gluten Snack Basket $105
Selection of Gluten Free Chips, Bars,
and Jerky
gf | n

Georgia Grazing Board $225
Cured Meats, Cheeses, Fruits, Vegetables,
Nuts, Honey, Basil Pesto, Hummus,
Olives, Crackers
n

Exotic Fruit Platter $155
Seasonal, Tropical and Exotic Fruit, Peach
Yogurt Dip, Honey, Bourbon Vanilla Bean Dip
gf | vg | available as a vegan selection

Ultimate Seafood Tower $500
Maine Lobster, Gulf Shrimp, Jonah Crab
Claws, Oysters, Hot Sauce, Cocktail Sauce,
Lemon Aïoli, Crackers
df

Classic Cocktail Shrimp $180
Poached Gulf Shrimp, Tabasco,
Fresh Lemon, Zesty Horseradish Cocktail
Dipping Sauce, Crackers

Red Pepper Hummus $90
Fresh Vegetables for Dipping
gf | df | v

Spinach + Artichoke Dip $120
Spinach and Artichokes in a Creamy Sauce
Baked into a Pull-Apart Bread Ring,
Tortilla Chips
vg

ATL Wings $165
Served Plain or Tossed in Your Choice
of BBQ, Buffalo, or Lemon Pepper Sauce
with Celery and Blue Cheese Dressing
gf

Exotic Fruit Platter

vg vegetarian v vegan gf avoiding gluten df dairy-free n contains nuts

À LA CARTE

SALADS + SANDWICHES

Top Sirloin Sandwich

Classic Caesar Salad $90
Crisp Romaine Lettuce, Radicchio, Shaved Parmesan, Croutons, Caesar Dressing

vg

Classic Grilled Chicken Caesar Salad $115
Crisp Romaine Lettuce, Radicchio, Grilled Chicken Breast, Shaved Parmesan, Croutons, Caesar Dressing

Broccoli Salad $95
Slivered Almonds, Peppers, Onions, Golden Raisins, Bacon Bits, Sweet Vinegar Aioli

gf | df | n

Top Sirloin Sandwich $140
Medium-Rare Roasted Beef, Pickled Red Onions, Tomatoes, Arugula, Horseradish Cream, Ciabatta Roll

Smoked Turkey Club $120
Bacon, Leaf Lettuce, Tomatoes, Chipotle Aïoli, Pretzel Bun

New England Lobster Roll $255
Fresh Lobster, Lemon Aioli, Toasted Split Top Bun

Classic Caesar Salad

vg vegetarian v vegan gf avoiding gluten df dairy-free n contains nuts

À LA CARTE

ENTRÉES

BBQ Sampler

Braised Beef Short Ribs $245
Fried Pork Lardons, Brussels Sprouts, Mushroom Demi-Glace
df

Double-Stacked Chipotle Chicken Quesadilla $130
Chicken Tinga, Black Beans, Corn, Roasted Peppers, Onions, Pepper Jack, Cheddar Cheese, Sour Cream, Salsa

FROM THE SMOKER

All Smoker Selections Include Green Tomato + Apple Slaw, Cornbread, Raw + Pickled Vegetables, BBQ Sauce, Rolls.

Pork Shoulder $155
12-Hour Smoked, House BBQ Rub

Chicken Leg Quarters $145
House Brine and Rub

St. Louis Style Pork Ribs $215
Sweet Cayenne and Molasses Glaze

BBQ Beef Brisket $225
14-Hour Smoked, House BBQ Rub

BBQ Sampler $325
Pork Shoulder, Leg Quarters, Ribs, Rope Sausage, Brisket, Cheddar Mac 'n Cheese, Baked Beans

Pork Shoulder

vg vegetarian v vegan gf avoiding gluten df dairy-free n contains nuts

À LA CARTE

FAN FAVORITES

ATL Wings $165
Served Plain or Tossed in Your Choice of BBQ, Buffalo, or Lemon Pepper Sauce with Celery and Blue Cheese Dressing
gf

Premium Beef Franks $130
Sauerkraut, Ketchup, Mustard, Relish, Potato Rolls
available as a vegan selection

Chicken Tenders $120
Breaded Tenderloins, BBQ Sauce, Honey Mustard
df

Premium Beef Franks

SIDES

Cheddar Mac 'n Cheese $105
Three Cheese Sauce, Buttered Crumb Topping
available as a vegan selection

BBQ Baked Beans $80
Onions, Peppers, Bacon
gf | df

Roasted Cob Corn $70
Old Bay Garlic Butter
gf | vg

Grilled Seasonal Vegetable Platter $95
Yellow Squash, Zucchini, Eggplant, Red Onions, Rainbow Carrots, Asparagus, Bell Peppers
gf | v

vg vegetarian v vegan gf avoiding gluten df dairy-free n contains nuts

SWEET TREATS

Gourmet Cookies $95
Triple Chocolate Chip, Red Velvet,
Apple Caramel Crisp, and M&M's Cookies
vg

Lemon + Ginger Tart $130
Multigrain Tart Shell, Apple Puree,
Lemon + Ginger Marmalade
v

Crème Brûlée + Berries $145
Creamy Custard, Berry Sauce,
Caramel Coated Mixed Berries
vg

Crème Brûlée + Berries Dessert Jars

vg vegetarian v vegan gf avoiding gluten df dairy-free n contains nuts

VEGAN SELECTIONS

Beyond Meat® Burger

Kettle Corn $75
Sea Salt, Sweet & Salty
gf | v

Red Pepper Hummus $90
Fresh Vegetables for Dipping
gf | df | v

Vegan Franks $130
Sauerkraut, Ketchup, Mustard, Relish, Vegan Bun
v

Mac 'n Cheese $105
Made with Vegan Cheese Sauce, Topped with Vegan Bread Crumbs
v

Chargrilled Beyond Meat® Burgers $200
Red Onions, Lettuce, Tomato, Vegan Cheese, Vegan Buns
v

Grilled Seasonal Vegetable Platter $95
Yellow Squash, Zucchini, Eggplant, Red Onions, Rainbow Carrots, Asparagus, Bell Peppers
gf | v

Lemon + Ginger Tart $130
Multigrain Tart Shell, Apple Purée, Lemon + Ginger Marmalade
v

Grilled Seasonal Vegetable Platter

BEVERAGES

NON-ALCOHOLIC

SOFT DRINKS

by the 12 oz. 6-pack

Coca-Cola $24

Coke Zero Sugar $24

Diet Coke $24

Sprite $24

Seagram's Ginger Ale $24

BOTTLED WATER

by the 6-pack

Dasani Bottled Water 20oz $28

Glacéau Smartwater 20oz $34

San Pellegrino Sparkling Water 16.9oz $42

JUICES

32 oz. bottle

Ocean Spray Cranberry $20

Ocean Spray Orange $20

Pineapple Juice $20

ENERGY DRINKS

by the 4-pack

Red Bull $36

Red Bull Sugar-Free $36

HOT BEVERAGE SERVICE

Brew a cup right in your suite!
Service includes 10 pods.

Coffee (Regular) $42

Coffee (Decaffeinated) $38

Hot Tea $35

BEER, HARD SELTZERS, CANNED COCKTAILS

BEERS

by the 12 oz. 6-pack

Blue Moon White Belgium Ale $46

Bud Light $38

Budweiser $38

Coors Light $38

Corona Extra $44

Creature Comforts Tropicália IPA $46

Heineken $44

Heineken 0.0 (non-alcoholic) $44

Michelob Ultra $38

Miller Lite $38

Modelo Lager $44

Stella Artois (11.2oz) $44

Sweetwater 420 Extra Pale Ale $46

Terrapin Hopsecutioner IPA $46

Wicked Weed Pernicious IPA $46

HARD SELTZERS

by the 12 oz. 6-pack

Bud Light Seltzer Black Cherry $46

Topo Chico Ranch Water $46

CANNED COCKTAILS

by the 4-pack

ABSOLUT Mango Mule $48

Bacardi Mojito $48

High Noon Lime $48

High Noon Pineapple $48

Jack Daniel's Honey + Lemonade $48

Cutwater Margarita $40

WINE

WHITE WINE

SPARKLING

Nicolas Feuillatte Brut Reserve Chouilly, France $125

Veuve Clicquot "Yellow Label" Brut Reims, France $195

La Marca Prosecco Italy $60

Avissi Prosecco Italy $60

SAUVIGNON BLANC

Kim Crawford Marlborough, New Zealand $85

Liquid Light Washington $65

Trinchero "Mary's Vineyard" Napa Valley, California $105

Pomelo California $55

PINOT GRIGIO

Terra d' Oro Clarksburg, California $65

Santa Margherita Valdadige, Italy $95

Chateau Ste. Michelle Columbia Valley, Washington $50

CHARDONNAY

Kendall-Jackson "Vintner's Reserve" California $70

Columbia Crest "Grand Estates" Columbia Valley, Washington $50

Stag's Leap Wine Cellars Karia Napa Valley $155

House of Brown Napa Valley, California $105

Bravium Russian River Sonoma, California $95

OTHER WHITES

Chateau Ste. Michelle Riesling Columbia Valley, Washington $50

Bieler Rosé Provence, France $70

RED WINE

CABERNET SAUVIGNON

Columbia Crest "Grand Estates"
Columbia Valley $60

Iron & Sand
Paso Robles $95

Napa Cellars
Napa Valley, California $115

Josh Craftsman's Collection
California $80

PINOT NOIR

Estancia "Pinnacles Ranches"
Monterey, California $60

Meiomi
Sonoma Valley, California $65

Joel Gott
Santa Barbara, California $90

Erath Resplendent
Willamette Valley, Oregon $95

MERLOT

Napa Cellars
Napa Valley, California $115

14 Hands
Washington $50

OTHER REDS

The Show Malbec
Mendoza, Argentina $65

Chaos Theory Red Blend
Napa Valley, California $135

Complicated Red Blend
Monterrey, California $75

SPIRITS + MIXERS

VODKA

ABSOLUT $95
Grey Goose $140
Tito's Handmade $105

WHISKEY

Crown Royal $120
Jack Daniel's $90
Woodford Reserve $130
Jameson $120
Whistle Pig Piggy Back $115

SCOTCH

Dewar's 12 Year $95
The Glenlivet 12 Year $160
The Macallan 12 Year $225

GIN

Bombay Sapphire $105
Hendrick's $125

TEQUILA

Avion Silver $155
Casamigos Reposado (1L) $175
Lunazul Silver $95
Patrón Silver $175

RUM

Bacardi 8 $95
Bacardi Superior $65
Captain Morgan Spiced $75

COGNAC/BRANDY

Hennessy VS (1L) $185
Martell VS $125

CORDIALS

Bailey's Original Irish Cream $85
Grand Marnier $115
Fireball $85

BAR SUPPLIES

Once you place an order, your suite will automatically be stocked with cups, ice, and beverage napkins for service.

Bloody Mary Mix 1L bottle $20
Sour Mix 1L bottle $17
Margarita Mix 1L bottle $20
18.21 Ginger Beer 6-pack, 12oz cans $26
Seagram's Tonic Water 1L bottle $20
Seagram's Club Soda 1L bottle $20
Grenadine 1L bottle $17
Lemons + Limes

POLICIES

Selections are exclusive of service charge and tax.

For full details on our suites policies and procedures,
please refer to your Suites Catering Guidelines.

For direct support, your dedicated Guest Relations Coordinator
will be happy to assist you!

CENTENNIAL SUITES:

MBSSuitesCatering@LevyRestaurants.com

FIELD LEVEL SUITES:

MBSSuitesCatering@LevyRestaurants.com

S1 LEVEL SUITES:

MBSS1SuitesCatering@LevyRestaurants.com

S2 LEVEL SUITES:

MBSS2SuitesCatering@LevyRestaurants.com