



2017-18 SEASON SUITE MENU





WELCOME!

Welcome to the 2017 season. It's going to be a fantastic year for entertaining at The Smoothie King Center

We are thrilled to welcome you, delight your guests, and thank you for your support of the Pelicans. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Centerplate's hospitality services add to your unforgettable memories of this Pelicans' season enjoyed together with family, friends, and colleagues.

From 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. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests. Please let me know how we may help create special dishes that are perfect for your celebration.

My contact information is listed below for your convenience. Please call!

Here's to the Pelicans, and to great times at The Smoothie King Center. Welcome and thanks for joining us! Cheers!

Carol Hernandez

Carol Hernandez, Catering Manager
Centerplate Catering at The Smoothie King Center



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SERVICE DIRECTORY

The Centerplate Suite Catering Department is available during the New Orleans Pelicans season from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Centerplate Suites & Catering 504.558.6278
Carol Hernandez, Catering Manager carol.hernandez@centerplate.com

Centerplate Suites Coordinator 504.558.6260 ext. 6608

Centerplate Suite Services Fax Line 504.587.7939

On-Line Ordering skc.ezplanit.com

The Smoothie King Center General Information 504.587.3663

New Orleans Pelicans Suites Department 504.731.1885
Ashley Thiedke ashley.thiedke@pelicans.com

The Smoothie King Center Ticket Office 504.587.3822

The Smoothie King Center Security 504.587.3901

The Smoothie King Center Lost & Found 504.587.3905



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Game Day Menu

Look for this Game Day icon for items available through the end of half-time. (See page 28 for more information.)



Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does 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.

2017-2018 PELICANS SCHEDULE

OCTOBER						
SUN	MON	TUE	WED	THU	FRI	SAT
		3 PS CHI 7:00	4	5	6 PS OKC 7:00	7
8 PS CHI 6:00	9	10	11	12	13 PS MEM 7:00	14
15	16	17	18 MEM 7:00	19	20 ESPN GSW 8:30	21
22 LAL 8:30	23	24 POR 9:00	25	26 SAC 9:30	27	28 CLE 6:00
29	30 ORL 7:00	31				

NOVEMBER						
SUN	MON	TUE	WED	THU	FRI	SAT
			1 MIN 7:00	2	3 DAL 7:30	4 CHI 7:00
5	6	7 IND 6:00	8	9 TOR 6:30	10	11 LAC 6:00
12	13 ATL 7:00	14	15 TOR 7:00	16	17 ESPN DEN 9:30	18
19	20 OKC 7:00	21	22 SAS 7:00	23	24 PHX 8:00	25 GSW 7:30
26	27	28	29 MIN 7:00	30	31	

DECEMBER						
SUN	MON	TUE	WED	THU	FRI	SAT
					1 UTA 8:00	2 POR 9:00
3	4 GSW 7:00	5	6 DEN 7:00	7	8 SAC 7:00	9
10 PHI 6:00	11 HOU 7:00	12	13 MIL 7:00	14	15 DEN 8:00	16
17	18	19 WAS 6:00	20	21	22 ORL 6:00	23 MIA 7:00
24	25	26	27 BKN 7:00	28	29 DAL 7:00	30 NYK 6:00
31						

JANUARY						
SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3 UTA 8:00	4	5	6 MIN 8:00
7	8 DET 7:00	9	10 MEM 7:00	11	12 POR 7:00	13
14 NYK 2:30	15	16 BOS 6:30	17 ATL 6:30	18	19	20 MEM 6:00
21	22 CHI 7:00	23	24 CHA 6:00	25	26 ESPN HOU 7:00	27
28 LAC 3:00	29	30 SAC 7:00	31			

FEBRUARY						
SUN	MON	TUE	WED	THU	FRI	SAT
				1	2 OKC 8:00	3 MIN 8:00
4	5 UTA 7:00	6	7 IND 7:00	8	9 PHI 6:00	10 BKN 5:00
11	12 DET 6:00	13	14 LAL 7:00	15	16 ALL-STAR WEEKEND	17
18	19	20	21	22	23 MIA 7:00	24
25 MIL 2:00	26 PHX 7:00	27	28 SAS 7:30			

MARCH						
SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4 DAL 6:00	5	6 LAC 9:30	7 TNT SAC 9:00	8	9 WAS 7:00	10
11 UTA 3:00	12	13 CHA 7:00	14	15 SAS 7:30	16	17 HOU 6:00
18 BOS 5:00	19	20 DAL 7:00	21	22 LAL 7:00	23	24 HOU 7:00
25	26	27 POR 7:00	28	29	30 ESPN CLE 7:00	31

APRIL						
SUN	MON	TUE	WED	THU	FRI	SAT
1 OKC 5:00	2	3	4 ESPN MEM 8:30	5	6 PHX 9:00	7 GSW 7:30
8	9 ESPN LAC 9:30	10	11 SAS 7:00	12	13	14

ATL – Atlanta Hawks
 BOS – Boston Celtics
 BKN – Brooklyn Nets
 CHI – Chicago Bulls
 CHA – Charlotte Hornets
 CLE – Cleveland Cavaliers
 DAL – Dallas Mavericks
 DEN – Denver Nuggets
 DET – Detroit Pistons
 GSW – Golden State Warriors
 HOU – Houston Rockets
 IND – Indiana Pacers
 LAC – Los Angeles Clippers
 LAL – Los Angeles Lakers
 MIA – Miami Heat
 MEM – Memphis Grizzlies
 MIN – Minnesota Timberwolves
 MIL – Milwaukee Bucks
 NYK – New York Knicks
 ORL – Orlando Magic

OKC – Oklahoma City Thunder
 PHI – Philadelphia 76ers
 PHX – Phoenix Suns
 POR – Portland Trailblazers
 SAC – Sacramento Kings
 SAS – San Antonio Spurs
 TOR – Toronto Raptors
 UTA – Utah Jazz
 WAS – Washington Wizards

SCHEDULE KEY	
PS	PRESEASON HOME GAME
PS	PRESEASON AWAY GAME
	HOME GAME
	AWAY GAME
	ALL-STAR WEEKEND

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Please contact Centerplate by 5:00pm, four (4) days prior to your game to place your order. 504.558.6278 or 504.558.6260 ext.6608.





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PERSONALIZED HOSPITALITY

CUSTOM VALUE PACKAGES

Create a custom value package for your suite. Choose menu items from the a la carte sections to greet your guests with creativity and imagination while receiving value pricing.

Serves approximately 12 guests

Slam Dunk \$770

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

Full Court \$660

Choose any: 3 Snacks, 2 Appetizers, 1 Grill or Sandwich choice, 1 Sweet Selection

Half Court \$545

Choose any: 3 Snacks, 1 Appetizer, 1 Salad-Sides-Fruit-Vegetables, 1 Grill or Sandwich choice, 1 Sweet Selection

Jump Shot \$510

Choose any: 2 Snacks, 1 Appetizer, 1 Grill or Sandwich choice, 1 Sweet Selection





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PERSONALIZED HOSPITALITY

THREE POINTER PACKAGE **\$740**

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

Serves approximately 12 guests



Bottomless Bucket of Freshly Popped Popcorn



Sweet & Spicy Mixed Nuts

Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning blend and honey

Traditional Kettle Chips with Roasted Onion Dip

Traditional kettle chips

Ultimate Hot Dog Bar with Chili

Grilled hot dogs, chili, sautéed onions, fresh baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese, green relish

New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

All-Natural Chicken Tenders

With cool ranch, honey mustard and barbeque dipping sauces

Meat Pies

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

Roast Beef Debris Po-Boy

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

Cookies and Brownies Combo

(Half-time delivery)

Assorted cookies including: chocolate chip, oatmeal raisin, white chocolate macadamia and sugar cookies and fudge brownies. Served warm from our bakery's oven to your suite





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MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Centerplate 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 The Smoothie King Center, 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



Crawfish Wontons \$190

Served with spicy chili sauce. 50 wontons per order



Meat Pies \$107

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



New Orleans Gumbo \$130

Chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice \$102

A New Orleans Classic. With sliced smoked sausage and white rice

Shrimp Pasta \$150

Penne and shrimp tossed in a spiced, creamy Alfredo sauce

Barbeque Shrimp n' Grits \$200

A southern specialty. Creamy grits with barbeque shrimp

Traditional Bread Pudding \$88

The New Orleans original, glazed with sweet bourbon sauce








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SNACKS

Serves approximately 12 guests

  **Bottomless Bucket of Freshly Popped Popcorn \$27**


  **Sweet and Spicy Roasted Mixed Nuts \$32**
Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning blend and honey

 **Kettle Chips with Roasted Onion Dip \$34**
Traditional kettle chips

 **Salsa Sampler \$34**
Spicy roasted tomato, mild tomatillo and pico de gallo. Served with crisp tortilla chips spiked with cumin

 **Team Colored Chocolate Gems \$34**

 **Deviled Eggs \$54**
A traditional favorite

 **Individual 7-Layer Dips \$76**
Our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions and crisp tortilla chips

Cranberry Citrus Jalapeño Cheese Spread \$30
Dried cranberry with candied citrus, fresh jalapeños blended with cream cheese. Served with Melba toast

Shrimp Dip \$50
A creamy blend of Louisiana boiled shrimp, trinity, herbs and spices. Served with assorted crackers



APPETIZERS

Serves approximately 12 guests



All-Natural Chicken Tenders \$110

With cool ranch, honey mustard and barbeque dipping sauces



Crispy Chicken Wings \$106

Spicy buffalo and blue cheese dipping sauces



Agave-Pomegranate Glazed Chicken Stixx \$125

Sweet and spicy roasted chicken drumsticks, French cut with a natural handle. Served with 5-grain rice blend and cilantro

Imported and Domestic Cheese Board \$146

Sharp cheddar, Boursin, Jarlsberg, pepper jack, imported brie, blue cheese and smoked Gouda with grapes and strawberries. Served with specialty crackers

Salumi \$180

A selection of smoked and cured meats, local farmstead cheeses, marinated olives, roasted garlic cloves and house-pickled vegetables. Served with grain mustard, sliced baguette and water crackers

Brie & Pear Purse \$200

Baked brie and pear wrapped in phyllo dough served with honey dipping sauce



Grilled Barbeque Meatballs \$80

Meatballs tossed in a bold barbeque sauce with caramelized pearl onions and glazed with local honey



Chilled Jumbo Shrimp Cocktail

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

48 count \$240

96 count \$400

Chilled Tuna Platter \$132

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

Southwest Eggroll \$130

Wrapped black beans, spinach and corn served with chipotle ranch

24 eggrolls per order

Nacho Grande \$140

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



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SALADS - SIDES - FRUIT - VEGETABLES

Serves approximately 12 guests



Basket of Garden Fresh and Local Crudités \$82

Celery, peppers, broccoli, zucchini, yellow squash, cauliflower, carrots and Louisiana farm fresh vegetables. Served with roasted vegetable dip



Seasonal Fruit and Berries \$97

Cubed watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, grapes and berries



Grilled Vegetables \$77

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



Classic Caesar Salad \$52

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



Cobb Salad Bar \$72

Crisp romaine lettuce, all natural chicken, eggs, applewood smoked bacon, tomatoes and scallions. Served with Ken's vinaigrette and ranch dressings



Apple-Jalapeño Coleslaw \$47

Shredded cabbage and carrots tossed in an apple-jalapeño poppy seed dressing



Creole Potato Salad \$48

Seasoned with Louisiana spices, chopped eggs and scallions

Mac n' Cheese Trio \$105

- Creamy three cheese
- Beef and tomato
- Buffalo chicken



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FROM THE GRILL

Serves approximately 12 guests



All Beef Hot Dogs \$110

Grilled hot dogs, caramelized onions, freshly baked buns and traditional condiments of diced onions, relish, ketchup and mustard



Ultimate Hot Dog Bar with Chili \$155

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



Hamburgers/Cheeseburgers \$175

All beef grass-fed patties, crisp lettuce, sliced tomatoes, red onions, dill pickles, shredded cheddar cheese, bacon and kettle potato chips

Beef and Shrimp Fajita Platter \$170

Grilled with onions and peppers and accompanied by salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas

Grilled Portobello Mushroom Burger \$122

Jumbo mushroom caps and bell peppers marinated in garlic-infused, cold pressed olive oil, grilled and glazed with aged balsamic syrup. Served on freshly baked multi-grain buns with leaf lettuce, beefsteak tomatoes and zucchini slaw





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SANDWICHES

Serves approximately 12 guests

Chicken and Cranberry Salad Croissant \$94

Mini fresh baked croissants topped with traditional chicken salad and accompanied by kettle potato chips

Sandwich Party Platter \$175

A trio platter with mini muffaletta, finger sandwiches and cocktail po-boys

Chilled Tenderloin of Beef \$250

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

Smoked Barbequed Pulled Pork \$125

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

Roast Beef Debris Po-Boy \$175

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





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HOME-STYLE FAVORITES

Serves approximately 12 guests

Beef Short Ribs \$280

Boneless, tender beef slowly braised in natural pan gravy, paired with garlic mashed potatoes

Pan Seared Crab Cakes \$205

Gulf crab cakes griddled golden and served with penne tossed in Alfredo sauce

Thai Chili Barbeque Ribs \$145

Served with sesame-ginger coleslaw

Cornish Hens \$175

Smoked quarter game hen glazed in maple barbeque sauce served with herb roasted beets and 5-grain rice blend

Grilled Pork Chop \$250

Bone in pork chops with apple and andouille French bread dressing served with smothered greens.
12 per order





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SMOOTHIE KING® SMOOTHIES

By the four-pack

Smoothies With A Purpose® \$28

Your choice of smoothies will be delivered to your suite at the end of the 1st quarter.

Your Choice of:

- **Strawberry Kiwi Breeze** – strawberries, kiwi juice blend, papaya juice blend, protein blend
- **Lean1 Chocolate** – Lean1™ Protein, bananas, almonds
- **Gladiator Strawberry** – Gladiator® Protein, choice of two fruits/veggies
- **Caribbean Way** – strawberries, bananas, papaya juice blend, turbinado
- **Power Punch Plus** – strawberries, bananas, turbinado, nutrient mix, nonfat milk, whey protein
- **Angel Food** – strawberries, bananas, turbinado, nonfat milk





EAT FIT NOLA



For the health conscious, here are five very delicious and nutritious choices that may change how you think about healthy eating. Our Chef, **Lenny Martinsen**, developed these items in collaboration with **Molly Kimball**, registered dietitian with Ochsner's Elmwood Fitness Center. Working together they created these **Eat Fit NOLA** inspired dishes for The Smoothie King Center.

We invite you to try these new dishes. Your view of healthy, nutritious food may never be the same. Enjoy!

Serves approximately 12 guests

Roasted, Grilled and Chilled Vegetables \$124

Roasted young carrots and cauliflower with grilled broccolini and asparagus, finished with extra virgin olive oil, sherry vinegar and fresh herbs

Grilled Pork Tenderloin \$185

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

Shrimp and Kale Salad \$96

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

Glazed Salmon with Bok Choy \$260

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

Eat Fit NOLA Dessert \$120

Lemon custard tartlet

Eat Fit NOLA.
Where nutritious meets delicious.



For more details and full nutritional information please visit www.EatFitNOLA.com



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BAKE IT LOCAL

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

Serves approximately 12 guests

King Cake \$80

Traditional

Whoopie Pies \$80

Chocolate, vanilla and red velvet

12 per order

Chocolate Dipped Coconut Macaroons \$105

16 per order

Soft Baked Everything Cookie \$90

White chocolate, cranberry-orange and oatmeal

16 per order





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SWEET SELECTIONS

Serves approximately 12 guests



Freshly Baked Cookies \$75

Assorted cookies including chocolate chip, oatmeal raisin, white chocolate macadamia and sugar cookie. Served warm from our bakery's oven to your suite

16 per order



Double Fudge Brownies \$75

Buttery chocolate, chewy brownies, chunks of fudge

16 per order



Cookies and Double Fudge Brownies \$80

16 per order

Fried Bread Pudding Bites \$92

(Half-time delivery)

Fried pudding bites tossed in cinnamon sugar and served with chocolate and caramel sauce



Chocolate Dipped Strawberries \$72

Fresh strawberries coated in semi-sweet dark chocolate
24 berries per order

Raspberry Chimichanga \$85

Tossed in cinnamon sugar served with caramel dipping sauce

Petit Fours \$100

Classic almond franchipan coated with white fondant icing
24 petit fours per order





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CRAFT COCKTAILS

Serves approximately 12 guests

They're fun. They're intriguing. They're delicious. They're the perfect way to appeal to your guests. With the explosion of craft cocktails, guests can get interesting, artisanal drinks in cities all over the world. At Centerplate, we believe that should extend to their experience at The Smoothie King Center. So we've asked four of the country's top mixologists to create craft cocktails especially designed for suite entertaining. All four recipes feature quality ingredients and nuanced taste combinations. Choose your spirit (Bourbon, Tequila, Vodka, or Gin) and enjoy!

All our Craft Cocktails are delivered in freshly-made batches ready to be finished and garnished by you or your suite attendant. Their ingredients are provided here, and by all means do try this at home as well as at The Smoothie King Center.

"Frontier Collins" by Paul Sanguinetti **\$125**

The Frontier Collins is made with Bulleit bourbon combined with muddled watermelon, mint leaves, fresh lime and lemon juices topped with club soda, making it a refreshing choice for all occasions.



Paul Sanguinetti is the Co-founder of No Scruples, LLC, an elite collective of bartenders for education and community outreach. He has over 16 years of experience in hospitality including work as a chef, sommelier, and beverage director for LA and NY based Patina Restaurant Group. He is currently a bartender and consultant for bars in LA, and is a judge for Drinks International's World's Best 50 Bars.



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CRAFT COCKTAILS continued

“SanGarita” by Tim Laird **\$232**

The SanGarita is a refreshing twist on Sangria and a Margarita with Herradura Silver tequila with red sangria mixer, cranberry juice and fresh lime juice.



Tim Laird is an authority on wines and spirits with more than 20 years experience in the hospitality industry. In his current role as Chief Entertaining Officer

of Brown-Forman, in Louisville, Kentucky, Tim enjoys teaching audiences around the world to make delicious cocktails while entertaining.

“Island Spiced Mule” by Chris Chamberlain **\$175**

This mule is made with New Amsterdam vodka, Fireball, lime, orgeat syrup topped off with pineapple-orange juice, Angostura bitters and ginger beer.



Chris Chamberlain is the Beverage Development Manager, and an award-winning mixologist with the E&J Gallo Spirits portfolio. Chris has won many accolades in the spirits

industry including winning the 2013 Iron Mixologist competition. His recipes have been featured in many publications and international media outlets.

“Pink is the New Black” by Gary Hayward **\$175**

This drink is a hybrid of a Tom Collins and a French 75 but with a strawberry and elderflower flavor profile. Mixed with Bombay Sapphire gin and Banfi Rosa Regale.



Gary Hayward is a brand ambassador for Bombay Sapphire and brings with him from the UK a vast and deep cocktailing résumé, including bar owner, menu consultant, award-winning bartender and competition

judge. He is a 3-time UK bartender of the year finalist, former bar owner of the 2005 ‘UK’s Best New Bar’ and ‘Best Bar Team’.



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BEVERAGES

SPIRITS by the liter

Vodka

Ketel One	\$110
Grey Goose	\$140

Gin

Bombay Original	\$85
Tanqueray	\$96
Bombay Sapphire	\$112

Scotch

Dewar's White Label	\$102
Dewar's 12	\$145
Johnnie Walker Black	\$200

Rum

Bacardi Superior	\$78
Captain Morgan Original Spiced	\$87
Bacardi 8	\$92

Bourbon & Whiskey

Jack Daniel's	\$105
Bulleit	\$118
Woodford Reserve	\$128

Canadian Whisky

Seagram's 7 Crown	\$92
Seagram's VO	\$95
Crown Royal	\$128

Tequila

Camarena Silver	\$78
Jose Cuervo Especial	\$97
Herradura Silver	\$185

Cognac & Cordials

Hennessy V.S.	\$160
Hennessy V.S.O.P.	\$220
D'Ussé VSOP	\$182
Fireball	\$81
Southern Comfort	\$85
Chambord	\$114
Drambuie	\$156
Tuaca	\$118
Bailey's Irish Cream	\$96
Grand Marnier	\$161
St. Germain	\$201
Martini & Rossi Vermouth	\$20
Bols Triple Sec	\$22
Bols Blue Curacao	\$22
Bols Peach	\$22





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BEVERAGES continued

Domestic Beer by the six-pack

Angry Orchard Hard Cider	\$34
Blue Moon	\$34
Bud Light	\$32
Budweiser	\$32
Coors Light	\$32
Dixie	\$32
Dixie Blackened Voodoo Lager	\$34
Dixie Light	\$32
Leinenkugel's	\$34
Michelob Ultra	\$32

Mike's Hard Flavor	\$34
Mike's Hard Lemonade	\$34
Miller Lite	\$32
O'Doul's (non-alcoholic)	\$32
Redd's Apple Ale	\$34
Rebel IPA	\$34
Sam Adams Boston Lager	\$34
Sam Adams Seasonal	\$34
Shock Top	\$34
Sierra Nevada Pale Ale	\$34
Smith & Forge Hard Cider	\$34

Premium Beer by the six-pack

Amstel Light	\$34
Corona Extra	\$34
Corona Light	\$34
Heineken	\$34
Modelo Especial	\$34
Stella Artois	\$34





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BEVERAGES continued

Mixers

Margarita Mix (quart)	\$22
Bloody Mary Mix (quart)	\$22
Sweet and Sour Mix (quart)	\$22
Minute Maid Orange Juice (15 oz)	\$7
Minute Maid Grapefruit Juice (15 oz)	\$7
Cranberry Juice (15 oz)	\$7

Hot Beverages



Community® Coffee	\$50
12 Assorted Keurig K-Cups and Individual Brewer	
Premium Coffee	
Premium Decaffeinated Coffee	



Coca Cola Beverages by the six-pack \$18

Coke, Diet Coke, Coke Zero Sugar, Sprite, Dr. Pepper or Fuze Tea
Seagram's Ginger Ale (10 oz)
Seagram's Tonic Water (10 oz)
Seagram's Club Soda (10 oz)
Dasani Sparkling Lime
Dasani Sparkling Berry
Dasani Bottled Water (16.9 oz)

\$19

Diet and caffeine-free soft drinks available upon request.

Coca-Cola

Coke Diet

Coca-Cola zero SUGAR

Sprite

Dr Pepper

FUZE iced tea

DASANI

Seagram's



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WINE

Sparkling

Chandon Brut — California
Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors.

\$65

Banfi Rosa Regale — Italy
Captivating festive, cranberry hue in color. Aromatic strawberries, raspberries and rose petals.

\$96

Cantine Maschio, Maschio dei Cavalieri, Prosecco di Valdobbiadene — Italy
Delicious sparkling white with a delicate fresh taste of white peaches and orange blossoms.

\$65

Moët and Chandon Impérial — Epernay, France
Subtle on the palate with the delicious generosity of white fruits and the soft vivacity of citrus and gooseberry nuances.

\$154

WHITE WINES

Chardonnay

Canyon Road — California
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose. The rich fruit carries through on the palate with caramel and toasted oak sitting just behind the fruit.

\$38

Sonoma Cutrer — California
Sleek minerality and elusive citrus fruit flavors.

\$65

A by Acacia — California
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya.

\$52

Kendall Jackson, Vintner's Reserve — California
Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth.

\$57

Cakebread — California

\$160

Rich, focused, green apple, melon and guava flavors, nicely balanced by fresh acidity and piquant mineral tone.

Barefoot — California

\$38

Medium bodied with a sweet vanilla aroma.

Riesling

Pacific Rim — Washington

\$63

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate.



WINE continued

Sauvignon Blanc

Fetzer Echo Ridge — *California* **\$38**

Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango.

Sterling Vineyards, Napa — *California* **\$60**

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit.

Bonterra Organic — *California* **\$50**

Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit.

Moscato

Fetzer Valley Oaks — *California* **\$37**

Crisp and fresh with flavors of lychee fruit, white peaches and apricots.

Chenin Blanc

Pacific Rim — *Washington* **\$50**

Vividly bright with flavors of pear, quince and grapefruit essence with an eruption of floral aromas.

Pinot Gris

A to Z — *Oregon* **\$45**

Intense, juicy and balanced, this is the perfect food wine with vibrant acidity to match the succulence.

Pinot Grigio

Placido, Delle Venezie — *Italy* **\$38**

Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and lively, with notes of ripe pear on the finish.

Santa Margherita — *Italy* **\$70**

Fresh, clean bouquet and a crisp sophisticated flavor brightened with hints of citrus.

Banfi, Le Rime — *Italy* **\$47**

Hints of pear and white flowers.

Castello Banfi, San Angelo — *Italy* **\$56**

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full bodied with a slight mineral finish.

Blush

Beringer White Zinfandel — *California* **\$39**

Fresh berry, citrus and melon aromas and flavors rounded out with hints of nutmeg and clove.

RED WINES

Rosé

Rainstorm Silver Linings, Pinot Noir Rosé — *Oregon* **\$50**

Portrays aromas of strawberry, rose petals and pomegranate seeds.

Merlot

Walnut Crest "Select" — *Chile* **\$40**

Formerly called Vintner's Reserve. Notes of strawberry ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well rounded tannins, and a broad pleasant finish.

Bonterra Organic — *California* **\$52**

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

Sterling Vineyards — *California* **\$54**

Harmonious blend of black cherry, berries and allspice, balanced blend of red fruits.

Barefoot — *California* **\$38**

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

BV Coastal Estates — *California* **\$47**

Ripe plum and juicy black cherry flavors.

Malbec

Trivento Reserve — *Argentina* **\$75**

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

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WINE continued

Pinot Noir

Fetzer — *California* **\$38**

Light with ripe, bright cherry and strawberry notes. These fruit components deliver a smooth mouth-feel with a touch of spice.

Rainstorm Silver Linings — *Oregon* **\$50**

Red berries, soft and elegant with flavors of bright cherry and pomegranate.

MacMurray Estates — *California* **\$62**

Pomegranates, cherries, boysenberry, and lavender, smooth rich hints of vanilla and baking spice.

BV Coastal Estates — *California* **\$47**

Layering strawberries, red cherries and ripe plums with warm spices from French oak.

Monterey Vineyard — *California* **\$50**

Blackberry, wild berry and plum aromas with red rose petal and sweet spice nuances.

Red Blend

Sangiovese Banfi Centine Toscana — *Italy* **\$78**

A Tuscan blend of Sangiovese, Cabernet Sauvignon and Merlot.

Cabernet Sauvignon

Beringer Main & Vine — *California* **\$62**

Full of jammy black fruit flavors, this wine is enticing from the first sip. The sweet vanilla and richness of the oak flavors blend seamlessly into the wine, offering just a hint of spice.

Barefoot — *California* **\$38**

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

Louis Martini — *California* **\$52**

Dark fruit, smoky cedar and dried herbs.

Beaulieu Vineyard BV — *California* **\$47**

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

Bonterra Organic — *California* **\$50**

Harmonious blend of black cherry, berries, and all spice and a balanced blend of red fruits.

Silver Totem — *Washington* **\$60**

Silky ruby red portraying aromas of cherry and violet with lush flavors of currant and blackberry.

Dark Horse — *Washington* **\$44**

Dark jammy fruit flavors of black cherry and hint of nutmeg with firm tannins and smooth mouth-feel that lead the way to a dark chocolate mocha finish.

Caymus, Special Selection — *California* **\$430**

A wealth of cherries with a decadent edge of melted milk chocolate.

Caymus, Napa Valley — *California* **\$195**

Ripe cherry, plum and currant notes, jazzy oak tannins on the finish.

Joel Gott — *California* **\$58**

Dark and spicy with soft finishes.

Jordan — *California* **\$180**

Openly fruity, supple plum and black cherry notes with floral scents and spices.

Silver Oak — *California* **\$235**

A nose of ripe boysenberries, cherry liqueur, dark chocolate and sandalwood.

Kendall Jackson — *California* **\$67**

Aromas of lush black cherry, blackberry and cassis draw you in. Notes of cedar, vanilla and a hint of mocha.

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PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

Click on <https://skc.ezplanit.com>

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

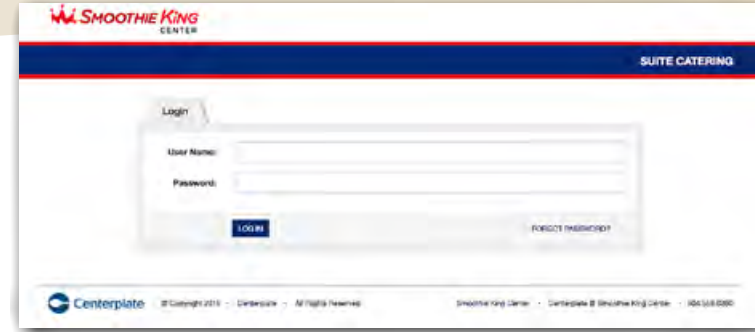
Returning User?

Login if you have previously placed orders online.

You may **use the same User Name and Password** as you have used in the past. If you need assistance with re-setting, please contact Carol Hernandez at 504.558.6278.

New User?

1. Select your Event by clicking the date of the event on calendar or from event list then click on **Place Order** link.
2. Select your **location/Suite#**.
3. Select menu category of choice. You may use the scroll bar to the right to view all available categories.
4. Click on a menu Item to expand and select **Add** to move to your cart.
5. You may select **Calculate Total** to view total charges.
6. Select **Submit Order** when you have completed your order.
7. If this is your **first time ordering**, you will be prompted to register. Please fill out required fields to create your account and your User Name & Password. This is done one time only. Please retain your User Name & Password for future use.
8. Select method of payment, enter credit card information or select card on file.
9. Review order
10. Enter special requests, **authorized guests** or timing requests in the **Notes** section.
11. After you review, confirm your acceptance of the **Catering Policy** by checking the box, and then submit your order.
12. You will receive an email confirming your order was placed. Please check your email to verify your order was submitted.
13. An itemized copy of your order will be emailed for approval. Please sign and return via fax to 504.587.7939
14. For changes or questions about your order please contact **Carol Hernandez** at **504.558.6278** or **Catering Coordinator** at **504.558.6260 ext. 6608**.



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PLACING YOUR ORDER continued

TIMING

We want you and your guests to be absolutely delighted with your experience at The Smoothie King Center. 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 18,000 guests! So please place the order for your suite by 5:00pm, 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 "Game Day" menu of freshly prepared items.

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

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





**Suite Owners Save
an Average of**

32%

on Food & Beverage Purchases

Compared to Stadium Concession Stands





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THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival 1½ 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 Centerplate 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. Centerplate has 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 or Cash. 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 20% service charge and all applicable sales tax will be included.

Suite Staffing

A team of Centerplate 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. Additional Private Suite Attendants and Bartenders are also available for a fee of \$150.00. Please let us know if you need private attendants or bartenders at least four (4) business days prior to the event.

Service Charge

A “House” or “Administrative” Charge of 20% 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.



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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 Centerplate 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 The Smoothie King Center.

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
- By law, alcoholic beverages cannot be brought into or taken out of The Smoothie King Center

Thanks to Our Partners & Local Suppliers:

- Leidenheimer Bakery
- Haydel's Bakery
- Chez Pierre Bakery
- New Orleans Fish House
- Capital City Produce
- Country Creole
- American Seafood
- Bella Blue Sweets
- MMI Culinary





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

