

2018-19

# SUITE MENU





# WELCOME!

## Welcome to the 2018 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**  
**Catering Manager** 504.558.6278  
**Carol Hernandez** 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 8 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.

# 2018-19 PELICANS SCHEDULE

## SEPTEMBER/OCTOBER

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

## NOVEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
				1 TNT 9:30 POR	2	3 7:30 SAS
4	5 7:00 OKC	6	7 7:00 CHI	8	9	10 6:00 PHX
11	12 6:30 TOR	13	14 7:00 MIN	15	16 7:00 NYK	17 6:00 DEN
18	19 7:00 SAS	20	21 6:00 PHI	22	23 6:30 NYK	24 7:00 WAS
25	26 7:00 BOS	27	28 7:00 WAS	29	30 7:00 MIA	

## DECEMBER

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

## JANUARY

SUN	MON	TUE	WED	THU	FRI	SAT
		1 6:30 BKN	2	3	4	5 7:00 CLE
6	7 7:00 MEM	8	9 7:00 CLE	10	11	12 7:00 MIN
13	14 9:30 LAC	15	16 9:30 GSW	17	18 9:30 POR	19
20	21 4:30 MEM	22	23 7:00 DET	24 7:00 OKC	25	26 5:00 SAS
27	28	29 7:00 HOU	30 7:00 DEN	31		

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## FEBRUARY

SUN	MON	TUE	WED	THU	FRI	SAT
					1 7:30 SAS	2
3	4 7:00 IND	5	6 7:00 CHI	7	8 8:30 MIN	9 7:00 MEM
10	11	12 7:00 ORL	13	14 TNT 7:00 OKC	15 ALL-STAR 2019	16 ALL-STAR 2019
17 ALL-STAR 2019	18	19	20	21	22 7:00 IND	23 6:00 LAL
24	25 7:00 PHI	26	27 9:30 LAL	28		

## MARCH

SUN	MON	TUE	WED	THU	FRI	SAT
					1 8:00 PHX	2 8:00 DEN
3	4 8:00 UTA	5	6 7:00 UTA	7	8 7:00 TOR	9
10	11	12 TNT 7:00 MIL	13	14	15 7:00 POR	16 6:00 PHX
17	18 7:30 DAL	19	20 6:00 ORL	21	22	23
24	25	26 7:00 ATL	27	28 7:00 SAC	29	30
31 5:00 LAL						

## APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3 7:00 CHA	4	5 9:00 PHX	6
7 8:00 SAC	8	9 7:00 GSW				

- HOME
- AWAY
- ALL-STAR WEEKEND
- PRESEASON



Catering orders are due four (4) business days prior to event.



# PLACING YOUR ORDER

## ORDERING ONLINE IS EASY!

Click on [www.skcezplanit.com](http://www.skcezplanit.com)

*Orders are due by 5:00 pm (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.

The screenshot displays the 'Smoothie King Center Suite Catering' website. At the top, there's a navigation bar with links: Place Order, Venue Info, Menu, Policy, and Log In. Below this is a header for 'Smoothie King Center Suite Catering'. The main content area features a calendar for October 2018 on the left and a table of events on the right. Each event has a 'Place Order' button.

October 2018						
Mon	Tue	Wed	Thu	Fri	Sat	Sun
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31	1	2	3	4

Event	Start Time	
FALL OUT BOY - TAXABLE	10/10/2018 6:00 pm	<a href="#">PLACE ORDER</a>
Pelicans vs. Raptors	10/11/2018 6:00 pm	<a href="#">PLACE ORDER</a>
MercyMe CATERING	10/11/2018 11:00 pm	<a href="#">PLACE ORDER</a>
MERCY ME CONCERT TAXABLE	10/12/2018 6:30 pm	<a href="#">PLACE ORDER</a>
KEVIN HART TAXABLE	10/18/2018 6:00 pm	<a href="#">PLACE ORDER</a>
Pelicans vs. Kings	10/19/2018 6:00 pm	<a href="#">PLACE ORDER</a>
Pelicans vs. Clippers	10/23/2018 6:00 pm	<a href="#">PLACE ORDER</a>
PELICANS VS. NETS	10/26/2018 6:00 pm	<a href="#">PLACE ORDER</a>
PELICANS VS. JAZZ	10/27/2018 6:00 pm	<a href="#">PLACE ORDER</a>

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### 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**.

**Note:** Your Login is Venue Specific. If you have a Login for another venue it will not work at this venue. Please create another Login. Thank you.



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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 5:00 pm, 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 5:00 pm, two (2) business days prior to your game will not be charged.







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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 \$780**

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 **\$750**

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

**Lay's® Potato Chips with Roasted Onion Dip** 

Traditional 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

### **Krispy Krunchy® Cajun Chicken Tenders**

Krispy Krunchy's fresh, perfectly-seasoned chicken tenders are enhanced by a flavorful marinade infused throughout the chicken. Served 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 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



### **New Orleans Gumbo \$130**

Chicken and sausage in a flavorful broth served with white rice



### **Red Beans and Rice \$103**

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 \$203**

A southern specialty. Creamy grits with barbeque shrimp

### **Jambalaya \$96**



Chicken, sausage and rice sautéed with herbs and spices. A New Orleans Classic

### **Crawfish Étouffée \$168**

A classic Louisiana dish with a buttery, rich and flavorful sauce with crawfish tails served with rice







## SNACKS

Serves approximately 12 guests

  **Bottomless Bucket of Freshly Popped Popcorn \$34**


  **Sweet and Spicy Roasted Mixed Nuts \$34**  
Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning blend and honey

 **Lay's® Potato Chips with Roasted Onion Dip \$35**   
Traditional chips

**Individual Lay's® Basket \$36**   
A variety of Lay's potato chips

 **Salsa Sampler \$37**   
Spicy roasted tomato, mild tomatillo and pico de gallo. Served with Tostito's® tortilla chips

 **Team Colored Chocolate Gems \$35**

 **Deviled Eggs \$55**  
A traditional favorite

 **Individual 7-Layer Dips \$77**   
Our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions and Tostito's® 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 \$63**  
A creamy blend of Louisiana boiled shrimp, trinity, herbs and spices. Served with assorted crackers

**Chester's Popcorn \$40**   
A bucket of cheddar cheese popcorn



# APPETIZERS

Serves approximately 12 guests



## **Krispy Krunchy® Cajun Chicken Tenders \$114** KRISPY KRUNCHY® **CHICKEN**

Krispy Krunchy's fresh, perfectly-seasoned chicken tenders are enhanced by a flavorful marinade infused throughout the chicken. Served with cool ranch, honey mustard and barbeque dipping sauces



## **Krispy Krunchy® Chicken Wings \$109** KRISPY KRUNCHY® **CHICKEN**

Krispy Krunchy's bone-in wings are fried to perfection and come tossed in your choice of traditional or sweet & sour sauce. Served with bleu cheese dressing on the side

## **Imported and Domestic Cheese Board \$148**

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

## **Charcuterie \$180**

Assorted Meats and cheeses accompanied by fruit spreads, mustards, and pickles. Includes local hogshead cheese, pate, and dried sausages

## **Grilled Barbeque Meatballs \$88**

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

## **Chilled Tuna Platter \$135**

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



## **Chilled Jumbo Shrimp Cocktail**

Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

**48 count \$240**

**96 count \$400**

## **Southwest Eggroll \$131**

Wrapped black beans, spinach and corn served with chipotle ranch

24 eggrolls per order

## **Nacho Grande \$145** TOSTITOS

Tostito's® tortilla chips served with jalapeño cheese sauce, seasoned ground beef, green onions, sour cream and jalapeños



## **Crawfish Wontons \$210**

Served with spicy chili sauce. 50 wontons per order



## **Meat Pies \$110**

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



## **Crabmeat Stuffed Jalapeño Poppers \$115**

Breaded jalapeño pepper filled with crabmeat stuffing, seasoning and spices



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## SALADS - SIDES - FRUIT - VEGETABLES

Serves approximately 12 guests



### **Basket of Garden Fresh and Local Crudités \$84**

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



### **Seasonal Fruit and Berries \$98**

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



### **Grilled Vegetables \$78**

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

### **Heirloom Tomato Salad \$60**

Fresh chunks of quartered beefsteak, heirloom, and cherry tomatoes marinated in balsamic vinaigrette and fresh sliced onions



### **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 \$112

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



### Ultimate Hot Dog Bar with Chili \$156

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



### Hamburgers/Cheeseburgers \$176

(Delivered during first quarter)

All beef patties, crisp lettuce, sliced tomatoes, red onions, dill pickles, shredded cheddar cheese and bacon

### Beef and Shrimp Fajita Platter \$175

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

### Grilled Portobello Mushroom Burger \$125

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 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 Lay's® potato chips

### Sandwich Party Platter **\$178**

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

### Chilled Tenderloin of Beef **\$252**

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

### Ham & Cheese Slider **\$100**

Hawaiian bread stuffed with ham and cheese and basted with a butter, garlic and poppy seed sauce

12 per order

### Smoked Barbequed Pulled Pork **\$130**

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

### Roast Beef Debris Po-Boy **\$185**

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

### Meatball Sub **\$100**

Meatballs in marinara sauce served with shredded mozzarella cheese, pistolettes and black olives









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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 \$210**

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

### **Crispy Fried Chicken \$120**

A combination of breasts, legs, wings and thighs seasoned to perfection and fried golden brown







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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, raw cane sugar
- **Power Punch Plus®** – strawberries, bananas, nutrient blend
- **Angel Food™ Classic** – strawberries, bananas, raw cane sugar, nonfat milk





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## 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 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 \$126**

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

### **Grilled Pork Tenderloin \$186**

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

### **Shrimp and Kale Salad \$98**

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 \$265**

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** items meet nutritional criteria designated by Ochsner Health System. Download the Eat Fit smartphone app for full nutrition facts.





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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 King Cake

### **Whoopie Pies \$80**

Chocolate, vanilla and red velvet

16 per order

### **Banana Pudding \$72**

Individual cups of creamy banana pudding with whipped topping and banana chips

16 per order

### **Dessert Nachos \$80** *Stacy's*

Stacy's® cinnamon sugared pita chips topped with blueberries, strawberries, green grapes, pineapple chunks, drizzled with an assorted berry fruit compote and rich white chocolate sauce

### **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 \$90

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 \$82

Buttery chocolate, chewy brownies, chunks of fudge

16 per order



### Cookies and Double Fudge Brownies \$90

16 per order

### Raspberry Chimichanga \$85

Tossed in cinnamon sugar served with caramel dipping sauce



### Chocolate Dipped Strawberries \$75

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

### Petit Fours \$103

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

### Traditional Bread Pudding \$90

The New Orleans original, glazed with sweet bourbon sauce





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## BEVERAGES

### SPIRITS by the liter

#### Vodka

Absolut	\$99
Tito's	\$110
Ketel One	\$110
Grey Goose	\$140

#### Gin

Bombay Original	\$85
Beefeater 24	\$93
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
Jameson	\$121
Bulleit	\$125
Woodford Reserve	\$128

#### Canadian Whisky

Seagram's 7 Crown	\$92
Seagram's VO	\$95
Crown Royal	\$130

#### Tequila

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

#### Cognac & Cordials

Hennessy V.S.	\$159
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 Black Cherry	\$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

## Import 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

Bloody Mary Mix (quart)	\$22
Sweet and Sour Mix (quart)	\$22
Minute Maid Orange Juice (12 oz)	\$7
Minute Maid Grapefruit Juice (12 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	



### Soft Drinks by the six-pack \$18

Coke, Coke Zero Sugar, Diet Coke, 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 (12 oz)	\$19
Dasani Sparkling Berry (12 oz)	\$19
Dasani Bottled Water (16.9 oz)	\$19
Gold Peak Tea (18.5 oz)	\$28

Diet and caffeine-free soft drinks available upon request.

*Coca-Cola*

*Coca-Cola*  
zero SUGAR

*Coke*  
Diet

*Sprite*

*Dr Pepper*

**FUZE**  
iced tea

Seagram's

DASANI

GOLD PEAK  
TEA



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## WINE

### Sparkling

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

**\$65**

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

**\$65**

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

**\$96**

**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

**Barefoot — California**  
Medium bodied with a sweet vanilla aroma.

**\$38**

**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**

**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.

**\$58**

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

**\$65**

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

**\$162**

#### Riesling

**Pacific Rim — Washington**  
Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate.

**\$63**



## WINE continued

### Sauvignon Blanc

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

Crisp and clean with well balanced citrus notes.

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

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

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.

### 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, citrus and grapefruit. Full, fresh and lively, with notes of ripe pear on the finish.

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.

Santa Margherita — *Italy* **\$70**

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

### 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

Barefoot — *California* **\$38**

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

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

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.

BV Coastal Estates — *California* **\$64**

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 Valley Oaks — *California* **\$38**

Light with bright cherry and strawberry notes with a touch of oak.

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.

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

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

MacMurray Estates — *California* **\$65**

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

### Red Blend

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

A Tuscan blend of Sangiovese, Cabernet Sauvignon and Merlot.

### Cabernet Sauvignon

Barefoot — *California* **\$38**

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

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.

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.

Louis Martini — *California* **\$52**

Dark fruit, smoky cedar and dried herbs.

Joel Gott — *California* **\$58**

Dark and spicy with soft finishes.

Silver Totem — *Washington* **\$60**

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

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.

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

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

Jordan — *California* **\$184**

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

Caymus — *Napa Valley* **\$205**

Ripe cherry, blackberry, plum and notes of currant and vanilla. Jazzy oak tannins on the finish.

Silver Oak — *California* **\$238**

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

Caymus, Special Select — *California* **\$440**

Aromas of black licorice, anise and crème de cassis. On the palate, an earthiness, brown spice, and ripe dark fruits that linger throughout a long finish.

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## THE FINE PRINT

### Game Day Suite Hours of Operation

The suites are open for guest arrival one and a half (1.5) 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







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## **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.

