



2015-16 SEASON
SUITE MENU

 **SMOOTHIE KING** CENTER





WELCOME!

Welcome to the 2015/2016 Suite Menu for the New Orleans Pelicans at the Smoothie King Center.

We're thrilled to have the opportunity to host you and your special guests here at the Smoothie King Center. You've made a terrific entertainment choice, and this year is going to be especially fun here in New Orleans

This season, our new Suite Menu features a number of delicious additions and changes that are sure to be popular with your guests. From fan and regional favorites to specialty desserts and cocktails, everything we offer is carefully sourced and prepared for great taste and super good times!

On behalf of Centerplate's entire team of hospitality professionals here at The Smoothie King Center, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.



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And of course special requests are never a problem. Just ask, and our Chef will work with you to create the perfect special dishes for your celebration.

Here's to great times and truly memorable experiences. Welcome and thanks for joining us!

Carol Hernandez

Carol Hernandez, Catering Manager
Centerplate Catering at Smoothie King Center



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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

Please be advised that Centerplate gluten-free products may inadvertently come into cross-contact with gluten-containing food product



Click on any of the INDEX items to jump immediately to that page.

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
Carol Hernandez, Catering Manager

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Centerplate Suites Coordinator
Brittany Flannery

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brittany.flannery@centerplate.com

Centerplate Suite Services Fax Line

504.587.7939

On-Line Ordering

skc.ezplanit.com

Smoothie King Center General Information

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Ashley Thiedke

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Smoothie King Center Ticket Office

504.587.3822

Smoothie King Center Security

504.587.3901

Smoothie King Center Lost & Found

504.587.3905



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2015 - 2016 PELICANS HOME SCHEDULE



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

OCTOBER						
SUN	MON	TUE	WED	THU	FRIS	AT
18	19	20	21	22	23 PS MIA 7:00	24
25	26	27	28	29	30	31 GSW 6:30

JANUARY						
SUN	MON	TUEW	ED	THU	FRIS	AT
				12		
345			6 DAL 7:00	7	8 IND 7:00	9
10	11	12	13	14	15 CHA 7:00	16
17	18	19 MIN 7:00	20	21 DET 7:00	22	23 MIL 6:00
24	25 HOU 7:00	26	27	28 SAC 7:00	29	30 BKN 6:00
31						

APRIL						
SUN	MON	TUEW	ED	THU	FRIS	AT
					12	
34567					8 LAL 7:00	9 PHX 6:00
10	11 CHI 7:00	12	13			

NOVEMBER						
SUN	MON	TUE	WEDT	HU	FRIS	AT
12		3 ORL 7:00	45		6 ATL 7:00	7
89		10 DAL 7:00	11	12	13	14
15	16	17 DEN 7:00	18	19	20 SAS 7:00	21
22 PHX 5:00	23	24	25	26	27	28
29	30					

FEBRUARY						
SUN	MON	TUEW	ED	THUF	RI	SAT
	1 MEM 7:00	23		4 LAL 7:00	56	
789			10 UTA 7:00	11	12	13
14	15	16	17	18	19 PHI 7:00	20
21	22	23	24	25 OKC 7:00	26	27 MIN 6:00
28	29					

DECEMBER						
SUN	MON	TUE	WED	THUF	RI	SAT
		1 MEM 7:00	23		4 CLE 8:30	5
6	7 BOS 7:00	891		0	11 WAS 7:00	12
13	14	15	16	17	18	19
20	21	22	23 POR 7:00	24	25	26 HOU 6:00
27	28	29	30	31 LAC 7:00		

MARCH						
SUN	MON	TUEW	ED	THUF	RI	SAT
		12		3 SAS 7:00	4	5 UTA 6:00
6	7 SAC 7:00	891		01	11	2
13	14	15	16	17	18 POR 7:00	19
20 LAC 5:00	21	22 MIA 7:00	23	24	25	26 TOR 6:00
27	28 NYK 7:00	29	30	31 DEN 7:00		

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



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MAKE IT LOCAL

Centerplate is pleased to offer these very tasty dishes to celebrate the rich history and culinary traditions of New Orleans. We wholeheartedly agree with the vision that food should have - *must have* - a strong connection to its city and region. Handed down from generation to generation, the recipes and techniques used to inspire our New Orleans menus are a faithful interpretation of delicious foods from Louisiana. Our culinary team is proud to prepare these local specialties using regionally sourced ingredients brought to our attention by local purveyors. Enjoy!





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MAKE IT LOCAL continued

Serves approximately 12 guests

Crawfish Wontons \$170

Served with spicy chili sauce. 50 wontons per order



Natchitoches Meat Pies \$100

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

Seafood Nachos \$165

Shrimp, crawfish, and scallops in a creamy queso sauce, served over crisp tortilla chips topped with red jalapeños, cheddar cheese, sour cream and chopped green onions



New Orleans Gumbo \$123

Chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice \$96

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

Crawfish Pasta \$150

Penne and crawfish tossed in a spiced, creamy Alfredo sauce

Shrimp n' Grits \$190

A southern specialty. Creamy grits with barbeque shrimp

Down Easy Bread Pudding \$96

Savory bread stuffing topped with barbeque gulf shrimp



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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 \$725

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

Full Court \$635

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

Half Court \$520

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

Jump Shot \$480

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



PERSONALIZED HOSPITALITY

THREE POINTER PACKAGE **\$700**

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

Kettle Chips with Roast Onion Dip

Ultimate Hot Dog Bar with Chili

Grilled hot dogs, chili, sautéed onions, fresh baked buns, sauerkraut, dill pickle spears, hot peppers and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard

New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

Chicken Tender Bites

Honey mustard and barbeque dipping sauces

Natchitoches 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 coleslaw, horseradish mayo and freshly baked pistolettes

Cookies and Brownie Combo

(Half time delivery)

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



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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, peanuts and filberts, roasted with a natural spiced seasoning blend and honey

 **Kettle Chips with Roast Onion Dip \$26**

 **Salsa Sampler \$34**

Spicy roasted tomato, mild tomatillo and peach salsas. Served with crisp tortilla chips

 **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 crisp tortilla chips

 **Team Colored M&M's® \$32**

 **Cajun Party Mix \$28**

Spicy mixture of crackers, pretzel twists, sesame nuggets and nuts

Chocolate Covered Bacon \$75

- Sugar cured and dipped in white chocolate
- Candy coated with bourbon-pecan glaze
- Spiced with sugar and red pepper flakes and coated in dark chocolate

4 strips of each per order



APPETIZERS

Serves approximately 12 guests



Chicken Tender Bites \$108

Honey mustard and barbeque dipping sauces



Crispy Chicken Wings \$99

Breaded chicken wings served with spicy buffalo and blue cheese dipping sauces



Hand Battered Chicken Tenders \$121

Tiger Sauce & Honey Mustard

Imported and Domestic Cheese Board \$146

Sharp cheddar, Boursin, Jarlsberg, pepper jack, imported brie, Manchego, with dried fruit, grapes and strawberries. Served with specialty crackers

Grilled Turkey Meatballs \$83

Traditional recipe in tomato-basil sauce topped with Parmesan cheese and served with freshly baked slider buns



Grilled Barbeque Meatballs \$78

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 \$242

96 count \$405



Chilled Tuna Platter \$130

A trio of fresh tuna served with teriyaki and wasabi ranch sauces

- Sesame encrusted
- Blackened
- Fresh herb crust

Trio of Deviled Eggs \$54

Traditional, ancho chili and roasted pepper

Nachos Grande \$132

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



Spinach Artichoke Dip \$95

A creamy blend of cheese, spinach and garlic, topped with roasted artichoke hearts and served tortilla chips

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SALADS - SIDES - FRUIT - VEGGIES

Serves approximately 12 guests



Basket of Garden Fresh and Local Crudités \$90

Celery, peppers, broccoli, zucchini, yellow squash, red radishes, 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

Modern Caesar Salad \$52

Crisp romaine lettuce mixed with baby kale and radicchio, 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 \$69

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



Caprese Crab Salad \$100

Garden fresh tomatoes and fresh mozzarella, topped with jumbo lump crab meat and drizzled with balsamic syrup



Creole Potato Salad \$46

Seasoned with Louisiana spices, chopped eggs and scallions

Apple-Jalapeño Coleslaw \$46

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

Mac n' Cheese Trio \$78

- Creamy three cheese
- Beef and tomato
- Chicken, spinach and artichoke

Grilled Vegetables \$73

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

Dirty Rice \$75

Ground beef and rice cooked with Cajun spices and topped with scallions

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FROM THE GRILL

Serves approximately 12 guests



Hot Dogs \$106

Grilled all beef hot dogs, sautéed onions, fresh baked buns, and traditional condiments of diced onions, relish, ketchup and mustard



Ultimate Hot Dog Bar with Chili \$145

Grilled all beef hot dogs chili, sautéed onions, fresh baked buns, sauerkraut, dill pickle spears, hot peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard



Hamburgers/Cheeseburgers \$160

Delivered During First Quarter

All beef patties, crisp lettuce, sliced tomatoes, red onion, dill pickles, cheddar cheese, and kettle chips

Fajita Combo Platter \$152

Marinated chicken and beef, grilled with onions and peppers. Served with salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas

Field Roast Vegetarian Grill \$140

Tasty vegetarian hot dogs and hamburgers made from all-natural grain meat. Served with succotash, fresh baked buns, sauerkraut, dill pickle spears, hot peppers, and traditional condiments of diced onions, grated cheddar cheese, green relish, ketchup and mustard



SANDWICHES

Serves approximately 12 guests

Chicken and Cranberry Salad Croissant **\$90**

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

Sandwich Basket Selection with Kettle Potato Chips **\$136**

Choose any combination of twelve, half sandwiches from:

- **Roast Beef** – Arugula, vine ripe tomatoes, caramelized onions and grain mustard butter on baguette
- **Deli** – Hot capicola, Genoa salami, pepperoni, smoked ham, aged Provolone, iceberg lettuce, shaved red onions, sliced pepperoncini peppers, green peppers, olive oil and freshly ground black pepper
- **Roast Turkey** – Dill Havarti cheese, butter lettuce and cranberry relish on multi-grain baguette
- **Roasted Vegetable** – fresh mozzarella and fresh basil on multi-grain baguette

Chilled Tenderloin of Beef **\$245**

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

Barbeque Pulled Pork **\$115**

House-smoked and served with bold and sweet barbeque sauces. Accompanied by freshly baked slider buns

Roast Beef Debris Po-Boy **\$170**

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

Wrap Sampler **\$110**

A selection of wraps served with kettle chips

- **Asian Chicken** – Chicken breast, Napa cabbage, sweet carrot ribbons, edamame and Thai ginger-lemongrass sauce
- **Vegetable** – Hummus, cucumber ribbons, African peppadew peppers, shaved romaine, feta cheese, roasted peppers and kalamata tapenade
- **Southwest Turkey** – Roasted turkey, romaine hearts, sweet corn, black beans, chipotle-mayo sauce and lime



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HOME-STYLE FAVORITES

All home style favorites are served with garlic-cheddar mashed potatoes and freshly baked dinner rolls

Serves approximately 12 guests

Steak Au Poivre \$250

Peppercorn encrusted filet mignon, topped with a creamy peppercorn sauce

Beef Short Ribs \$245

Boneless, tender beef slowly braised in natural pan gravy

Sunday Roast \$205

Beef debris, roasted slowly with garlic, Vidalia onions and Louisiana seasonings





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EAT FIT NOLA



For 2015, here's another delicious option: five very 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

Eat Fit NOLA.
Where nutritious meets delicious.



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



Roasted, Grilled and Chilled Vegetables \$120

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



Grilled Pork Tenderloin \$180

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



Shrimp and Kale Salad \$95

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 \$240

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 Duo \$120

Boston cream pie and lemon-blueberry cheesecake tartlettes

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BAKE IT LOCAL

We have some very particular ideas about the kind and quality of desserts that you and your guests should be able to get here at the Smoothie King Center so we've asked a local artisan baker to help us step up our dessert game this year. They are all locally made, inventive and sporty and best of all, they are delicious and fun!

Serves approximately 12 guests



Freshly Baked Cookies \$70

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



Brownie Sampler \$75

Assorted brownies including: double fudge chunk, cheesecake, blondie and rocky road

Macaroons \$90

Perfect combination of a delicate crisp cookie outside and rich and creamy filling



Cookies and Fudge Brownies \$77

Assorted cookies including: chocolate dipped chocolate chip, oatmeal raisin, white chocolate macadamia, and fudge brownies

Whoopie Pies \$80

Mint grasshopper, red velvet, classic chocolate and vanilla

Cup Cakes \$75

Bite sized chocolate, vanilla and red velvet flavored cupcakes

Traditional Bread Pudding \$87

The New Orleans original, glazed with sweet bourbon sauce

Fried Bread Pudding Bites \$87

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



Chocolate Dipped Strawberries \$67

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

Assorted Cheesecakes \$75

Bite sized servings of pecan caramel, chocolate swirl and traditional cheesecake

Petit Fours \$90

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



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CRAFT COCKTAILS

WITH RICKY GOMEZ

At Centerplate, we are always looking for emerging trends in the restaurant world that we can translate into sports settings. The craft cocktail movement is one such trend that we are excited to offer to our suite clients. There's a national movement to drink higher quality beverages that are thoughtfully prepared with the finest ingredients, and we think the trend is perfect for suite entertaining.



We worked with **Ricky Gomez**, the world class Mixologist and Diageo Ambassador to develop these special new artisan cocktail choices for your suite. Some are inspired by nostalgia and rediscovery, and some are pure delicious innovation, but all are terrific options for your guests who are asking more of their beverages, just as they are of their food.

All our Craft Cocktails are delivered in fresh-made batches ready to be finished and garnished by you or your suite attendant. Ricky's recipes are provided below, and by all means do try this at home as well as here at the Smoothie King Center.

Serves approximately 12 guests

Dutch Courage \$120

Ketel One Vodka, lime juice, simple syrup, apricot liqueur, absinthe, a dash of Peychaud's bitters, topped off with ginger beer

Family Ties \$130

Camarena Silver Tequila, lime juice, Angostura bitters and finished with grapefruit soda

Sliding Home \$142

Bacardi 8 Rum, lime juice, grenadine, white crème de cacao, triple sec and finished with Angostura bitters

The Thoroughbred \$202

Woodford Reserve Bourbon, lemon juice, orange juice, orgeat syrup and falernum

BEVERAGES

Spirits

By the liter

Vodka

Ketel One	\$105
Grey Goose	\$134
Absolut	\$99

Gin

Bombay Original	\$86
Tanqueray	\$90
Bombay Sapphire	\$107

Scotch

Dewar's White Label	\$97
Dewar's 12	\$144
Johnnie Walker Black	\$190

Rum

Bacardi Superior	\$74
Captain Morgan Original Spiced	\$85
Bacardi 8	\$88
Malibu	\$74
Bayou Rum Spiced	\$77
Bayou Rum Silver	\$77

Bourbon & Whiskey

Jack Daniel's	\$97
Bulleit	\$116
Woodford Reserve	\$125
Jameson	\$121
Makers Mark	\$118

Canadian Whisky

Seagram's 7 Crown	\$92
Seagram's VO	\$94
Crown Royal	\$122
Collingwood	\$77

Tequila

Avion Silver - 750 ml	\$140
Jose Cuervo Especial	\$96
Camarena Silver	\$65
Herradura Silver	\$172
El Jimador Blanco	\$84
El Jimador Reposado	\$89

Cognac & Cordials

Hennessy V.S.	\$150
Hennessy V.S.O.P.	\$215
D'Ussé VSOP	\$180
Fireball	\$80
Southern Comfort	\$85
Chambord	\$114
Drambuie	\$155
Tuaca	\$114
Bailey's Irish Cream	\$90
Grand Marnier	\$161
St. Germain	\$196
Martini & Rossi Vermouth	\$19
DeKuyper Triple Sec	\$22
DeKuyper Peachtree	\$46

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BEVERAGES continued

Beer

By the six-pack, 12 oz bottles

Budweiser	\$30
Bud Light	\$30
Coors Light	\$30
Miller Lite	\$30
Michelob Ultra	\$30
Corona Extra	\$32
Corona Light	\$32
Amstel Light	\$32
Heineken	\$32
Modelo Especial	\$32
Stella Artois	\$32
Redd's Apple Ale	\$32
Abita Amber	\$32
Blue Moon	\$32
Sam Adams Boston Lager	\$32
Sam Adams Seasonal	\$32
Rebel IPA	\$32
Leinenkugel's	\$32
Shock Top	\$32
Mike's Hard Lemonade	\$32
Mike's Hard Black Cherry	\$32
Smith & Forge Cider	\$32
Angry Orchard Cider	\$32
O'Doul's (non-alcoholic)	\$32

Mixers

Pat O'Brien's Bloody Mary Mix (quart)	\$22
Pat O'Brien's Sweet & Sour Mix (quart)	\$22
Ocean Spray Orange Juice (15 oz)	\$6
Ocean Spray Grapefruit Juice (15 oz)	\$6
Ocean Spray Cranberry Juice (15 oz)	\$6



Hot Beverages

Coffee Service	\$48
12 Community Coffee Single Serve - Cups and Individual Brewer	
Coffee and Decaffeinated Coffee	

Coffee & Tea Service

12 Community Coffee Single Serve - Cups and Individual Brewer	\$48
Café Special, Decaf Café Special and English Breakfast Tea	

Specialty Coffee & Hot Chocolate Service

12 Community Coffee Single Serve - Cups and Individual Brewer	\$48
Café Caramel, Chai Latte and Hot Cocoa	

Smoothie King Smoothies

\$28

By the four-pack. Smoothies will be delivered to your suite at the end 1st quarter

Your Choice of:

Muscle Punch
Chocolate Lean1
Strawberry Slim & Trim
Super Punch Plus
Angel Food

Soft Drinks

\$18

By the six-pack

Pepsi	
Diet Pepsi	
Sierra Mist	
Diet Sierra Mist	
Mountain Dew	
Diet Mountain Dew	
Mug Root Beer	
Lipton Brisk Iced Tea	
Bottled Water	
Gatorade - Assorted	\$36
Ginger Ale (10 oz)	\$17
Tonic Water (10 oz)	\$17
Club Soda (10 oz)	\$17
Diet and caffeine-free soft drinks available upon request	

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WINE

Sparkling

Chandon Brut, Sparkling
Wine – *California*

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors

\$50

Banfi Rosa Regale,
Sparkling Wine – *Italy*

Captivating festive, cranberry hue in color. Aromatic strawberries, raspberries, and rose petals

\$96

WHITE WINES

Pinot Grigio

Castello Banfi, San Angelo,
Pinot Grigio – Italy

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

\$56

Santa Margherita,
Pinot Grigio – Italy

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

\$68

Riesling

Pacific Rim, Riesling
– *Washington*

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

\$60

Sauvignon Blanc

Whitehaven, Sauvignon
Blanc – *New Zealand*

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish

\$66

Sterling Vineyards, Napa,
Sauvignon Blanc – *California*

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

\$57

Alternative White

Bonterra, Viognier – *California*
Aromas of peaches and cream, citrus blossom and apricot

\$35

Rosenblum Kathy's
Cuvee, Viognier – *California*

Exotic tropical aromas and fragrant white flowers with flavors of mango and white peach

\$64

Canyon Road, Moscato
– *California*

Effervescence with lovely, sweeter fruit character and a crisp finish

\$30



Chardonnay

A by Acacia, Chardonnay
– *California*

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya

\$50

Ghost Pines, Chardonnay
– *California*

Baked apple, pear and lemon cream flavors. Elegant finish of sweet vanilla

\$61

Jekel Vineyards Gravelstone,
Chardonnay – *California*

Baked apples and rich vanilla, not overly oaked

\$38

William Hill Estate Winery,
Chardonnay – *California*

Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak

\$75

Sonoma Cutrer, Russian
River – *California*

Sleek minerality and elusive citrus fruit flavors

\$67

Cakebread, Chardonnay
– *California*

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

\$168

Kendall Jackson, Vintner's
Reserve, Chardonnay – *California*

Beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes that explode in your mouth

\$53

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WINE continued

RED WINES

Merlot

The Monterey Vineyard, Merlot – *California* **\$40**
Juicy black cherry, ripe plum and cranberry mingle with chocolate, vanilla and spice

Beaulieu Vineyards, Napa Valley, Merlot – *California* **\$67**
Dark red fruit expression of Bing cherry, plum and black raspberry hints of red rose petal, chocolate cherry truffle and vanilla

Kendall Jackson, Vintner's Reserve, Merlot – *California* **\$56**
Intricate layers of black cherry, plum, currant, and wild berry mingle with a hint of spice

Malbec

Trivento Golden Reserve – *Argentina* **\$75**
Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins

Alternative Red

Fetzer Crimson, Red Blend – *California* **\$35**
Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate

Pinot Noir

Edna Valley, Pinot Noir – *California* **\$70**
Rose petal, cola, earth & black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins

Rainstorm, Pinot Noir – *Oregon* **\$52**
Soft and elegant with flavors of bright cherry, pomegranate and red berries

Jekel, Pinot Noir – *California* **\$47**
Ripe red cherry, strawberry, classic Pinot Noir with texture that is supple and generous

MacMurray Ranch Estate Vineyards, Pinot Noir – *California* **\$58**
Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice

Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon – *California* **\$48**
Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish

Ghost Pines, Cabernet Sauvignon – *California* **\$61**
Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla and savory notes

Silver Totem, Cabernet Sauvignon – *Washington* **\$60**
Silky ruby red portraying aromas of cherry, cedar and violet with lush flavors of currant and blackberry

Kendall Jackson, Vintner's Reserve, Cabernet Sauvignon – *California* **\$65**
Aromas of lush black cherry, blackberry and cassis draw you in. Notes of cedar, vanilla and a hint of mocha linger on the finish

Joel Gott, Cabernet Sauvignon – *California* **\$56**
Dark and spicy with soft finishes

Silver Oak, Cabernet Sauvignon – *California* **\$220**
A nose of ripe boysenberries, cherry liqueur, dark chocolate and sandalwood

Jordan, Cabernet Sauvignon – *California* **\$178**
Openly fruity – supple plum and black cherry notes, with floral scents and spices

Caymus, Special Select Cabernet Sauvignon – *California* **\$425**
A wealth of cherries with a decadent edge of melted milk chocolate

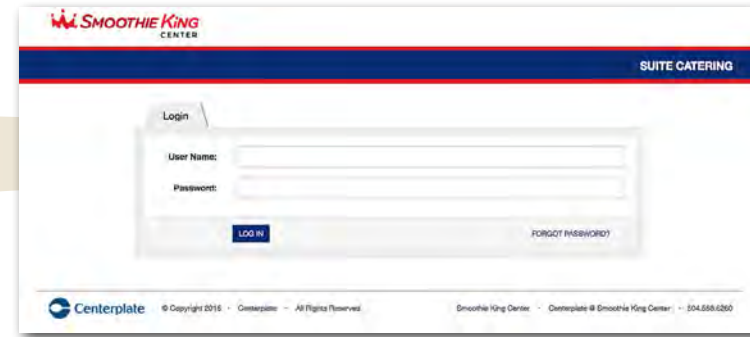
Caymus, Napa Cabernet Sauvignon – *California* **\$185**
Ripe cherry, plum and currant notes. Jazzy oak tannins on the finish

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PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

1. Click on www.skcc.ezplanit.com
2. Your **UserID and Password** will be assigned by your **Venue Administrator** Carol Hernandez. Please contact her at 504.558.6278 or via email at carol.hernandez@centerplate.com. Both can be changed in **Profile** after logging in. If you have previously placed orders online, you may use the same **UserID and Password** as you have used in the past.
3. Complete the **Customer Information** with address, phone number and email address
4. Upload your **Credit Card information** and add multiple credit cards. Indicate correct credit card address. Create a **Card Identifier** for each card to allow distinguishing between cards.
5. The **Password** tab allows you to reset your password.
6. Order screen allows an event to be chosen **Place Order**. Orders can be reviewed on the **Review Order** tab until they have been converted to a banquet event order (BEO) by the **Venue Administrator**.
7. The **Menu Category** is displayed on left side of screen; The **Menu Item** is selected from middle of screen; The **Shopping Cart** is on right side of screen.
8. After submitting your order, notes can be added in the **Notes** section to indicate special requests, authorizing guests to order on credit card or timing requests.
9. Click that **Catering Polices** and indicate that they have been reviewed and **Submit**.



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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 the 3rd quarter.

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



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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 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 four (4) 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 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 per attendant. Please let us know if you need private attendants or bartenders at least four (4) business days prior to the event.



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THE FINE PRINT continued

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.

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 for 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 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

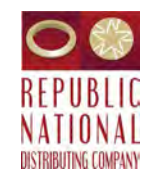


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Thanks to Our Partners & Local Suppliers:

- Leidenheimer Bakery
- Haydel's Bakery
- Chez Pierre Bakery
- New Orleans Fish House
- Capital City Produce
- Country Creole





THE CENTERPLATE WAY

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

Making it better to be there since 1929.

