



NEW ORLEANS PELICANS 2016-17

SUITE MENU

SMOOTHIE KING CENTER



Centerplate

Making It Better To Be There Since 1929.™



SMOOTHIE KING
CENTER

WELCOME!

Welcome to the 2016 - 2017 season! It's going to be a great year for the New Orleans Pelicans here at The Smoothie King Center.

We are honored to host you and your friends and colleagues this year. To a person, everyone on our team of culinary professionals is striving to make the time that you and your guests spend together here at the Smoothie King Center more enjoyable, and more valuable. 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®.

Take a careful look through the new menu. We're always working to adapt authentic regional dishes inspired by the traditions of the communities where we live, and this year we've added some fun and delicious local options. From tried-and-true fan favorites to locally sourced specialties, everything we prepare is fresh, wholesome, and meant to support the entertainment moments that people remember for a lifetime.

On behalf of my entire hospitality team here at the Smoothie King Center, we are delighted to help you host a successful event.



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Special requests are never a problem. From cakes to entrees, our Chef will work with you to create perfect special dishes for your celebration. Please call us. We're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

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

Carol Hernandez

Carol Hernandez, Catering Manager
Centerplate Catering at Smoothie King Center



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SMOOTHIE KING **CENTER**



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 Items

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.



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	504.558.6278 carol.hernandez@centerplate.com
Centerplate Suites Coordinator Brittany Flannery	504.558.6260 ext. 6608 brittany.flannery@centerplate.com
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 Ashley Thiedke	504.731.1885 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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2016 - 2017 PELICANS HOME SCHEDULE



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OCTOBER						
SUN	MON	TUE	WED	THU	FRI	SAT
		4 PS IND 7:00	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26 DEN 7:00	27	28 ESPN GSW 8:30	29
30	31	PS PRESEASON HOME GAME HOME GAME				

NOVEMBER						
SUN	MON	TUE	WED	THU	FRI	SAT
		1 MIL 7:00	2	3	4 PHX 7:00	5
6	7	8	9	10	11	12 LAL 6:00
13	14 BOS 7:00	15	16	17	18 POR 7:00	19 CHA 6:00
20	21	22	23 ESPN MIN 8:30	24	25	26
27	28	29 LAL 7:00	30			

DECEMBER						
SUN	MON	TUE	WED	THU	FRI	SAT
				1	2 LAC 7:00	3
4	5 MEM 7:00	6	7	8	9 PHI 7:00	10
11	12	13 GSW 7:00	14	15 IND 7:00	16	17
18	19	20	21 OKC 7:00	22	23 MIA 7:00	24
25	26 DAL 7:00	27	28 LAC 7:00	29	30 NYK 7:00	31

JANUARY						
SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5 ATL 7:00	6	7
8	9	10	11	12	13	14
15	16	17	18 ORL 7:00	19	20 BKN 7:00	21
22	23 CLE 7:00	24	25 OKC 7:00	26	27 SAS 7:00	28
29 WAS 5:00	30	31				

FEBRUARY						
SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6 PHX 7:00	7	8 UTA 7:00	9	10	11
12	13	14	15	16	17 ALL-STAR WEEKEND	18
19	20	21	22	23 HOU 7:00	24	25
26	27	28				

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



APRIL						
SUN	MON	TUE	WED	THU	FRI	SAT
						1
2 CHI 5:00	3	4 DEN 7:00	5	6	7	8

- 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

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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MAKE IT LOCAL

At Centerplate we believe that some of the most exciting culinary thinking happening today is all about food's local connections to place, region, and history. These creative adaptations of local favorites have been developed by Executive Chef Lenny Martinsen especially for the Smoothie King Center Suite guests, and they are inspired by many of the recipes and techniques that have been a part of cooking traditions in New Orleans for many generations. True to the spirit of the originals, all of these delicious specialty offerings make heavy use of locally sourced ingredients supplied by artisan local purveyors. Enjoy!





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MAKE IT LOCAL continued

Serves approximately 12 guests

Crawfish Wontons \$180

Served with spicy chili sauce. 50 wontons per order



Natchitoches Meat Pies \$106

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

Root Beer Chicken Nachos \$135

Flash fried tortilla chips served with root beer marinated chicken, smoked and tossed in a root beer chipotle barbeque sauce, queso blanco, jalapeño peppers, cheddar cheese and sour cream



New Orleans Gumbo \$125

Chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice \$98

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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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 \$750

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

Full Court \$645

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

Half Court \$530

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

Jump Shot \$495

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





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PERSONALIZED HOSPITALITY

THREE POINTER PACKAGE **\$720**

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

Serves approximately 12 guests

GF **Bottomless Bucket of Freshly Popped Popcorn**

GF **Sweet & Spicy Mixed Nuts**

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

Kettle Chips with Roasted Onion Dip

Ultimate Hot Dog Bar with Chili

Grilled hot dogs, chili, sautéed onions, freshly baked buns, 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

All Natural Chicken Tenders

With cool ranch, 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 horseradish 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, peanut butter 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 and filberts, roasted with a natural spiced seasoning blend and honey

 **Traditional Kettle Chips with Roasted Onion Dip \$30**

 **Salsa Sampler \$34**

Spicy roasted tomato, mild tomatillo and pico de gallo. Served with crisp tortilla chips spiked with cumin

 **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. Served family style upon request

 **Team Colored Gems \$32**

Cranberry Citrus Jalapeño Cheese Spread \$75

Dried cranberry with candied citrus, fresh jalapeños blended with cream cheese. Served with Melba toast

  **Crispy Cracklins \$30**

Two flavors of crunchy pork rinds. Dusted with ranch seasonings or cinnamon sugar



APPETIZERS

Serves approximately 12 guests



All-Natural Chicken Tenders \$110

Cool ranch, honey mustard and barbeque dipping sauces



Crispy Chicken Wings \$105

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 golden quinoa, pomegranate seeds, cilantro, radishes and pickled cucumbers

Imported and Domestic Cheese Board \$146

Sharp cheddar, Boursin, Jarlsberg, pepper jack, imported brie, Manchego and smoked Gouda 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. Accompanied by freshly baked slider buns



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



Deviled Eggs \$54

A traditional favorite



Little Smokies \$80

Smoked cocktail franks simmered in barbecue sauce



Shrimp and Pepperoncini Poppers \$195

Served with a house-made seafood boil dip

(48 poppers per order)

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SALADS - SIDES - FRUIT - VEGGIES

Serves approximately 12 guests

GF **Basket of Garden Fresh and Local Crudités \$82**
Celery, peppers, broccoli, zucchini, yellow squash, red radishes, carrots and Louisiana farm fresh vegetables. Served with roasted vegetable dip

GF **Seasonal Fruit and Berries \$97**
Cubed watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, grapes and berries

Game Day **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

GF **Cobb Salad Bar \$72**
Crisp romaine lettuce, all natural chicken, applewood smoked bacon, tomatoes, scallions and hard-boiled cage free eggs. Served with Ken's vinaigrette and ranch dressings

Game Day **Creole Potato Salad \$48**
GF Seasoned with Louisiana spices, chopped eggs and scallions

Apple-Jalapeño Coleslaw \$46
Shredded cabbage and carrots tossed in an apple-jalapeño poppy seed dressing

GF **Hot Baked Beans \$68**
Slowly simmered with bacon and blackstrap molasses

Asian Chicken Salad \$60
Romaine and Napa cabbage, tossed with shredded chicken, snow peas and green onions. Served with toasted sesame dressing

Mac n' Cheese Trio \$82
· Creamy three cheese
· Beef and tomato
· Buffalo Chicken

GF **Grilled Vegetables \$75**
Seasonal farm fresh vegetables seasoned with fresh herbs and drizzled with virgin olive oil and aged balsamic syrup



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FROM THE GRILL

Serves approximately 12 guests



All Beef Hot Dogs \$106

Grilled hot dogs, sautéed onions, freshly baked buns, and traditional condiments



Ultimate Hot Dog Bar with Chili \$150

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



Hamburgers/Cheeseburgers \$175

Delivered During First Quarter

Grass fed, all beef patties, crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese and kettle chips

Beef and Shrimp Fajita Platter \$165

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

Grilled Portobello Mushroom Burger \$120

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



SANDWICHES

Serves approximately 12 guests

Chicken and Cranberry Salad Croissant \$90

Mini fresh baked croissants topped with home-style chicken salad and accompanied by kettle chips

Sandwich Basket Selection with Kettle Chips \$140

Choose any combination of twelve, half sandwiches from:

- **Roast Beef Baguette** – Arugula, vine ripe tomatoes, caramelized onions and grain mustard butter
- **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 \$250

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

Smoked Barbeque Pulled Pork \$125

House smoked pork butt served with bold and sweet barbecue 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

Wrap Sampler \$110

A selection of wraps served with kettle chips

- **Asian Chicken** – Natural 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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EMERGENCY
EXIT



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HOME-STYLE FAVORITES

Serves approximately 12 guests

Beef Short Ribs \$250

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

Pan Seared Crab Cakes \$200

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

Thai Chili Ribs \$140

Barbequed spareribs with sesame-ginger coleslaw

Herb Roasted Chicken \$165

French cut breasts accompanied by roasted corn grits and tomato chutney





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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 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

- GF** **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
- GF** **Grilled Pork Tenderloin \$185**
Petite medallions, served over carrot puree and topped with cipollini onions and roasted red peppers
- GF** **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
- GF** **Glazed Salmon with Bok Choy \$250**
Oven roasted salmon, basted with Thai chili sauce. Served with steamed bok choy, caramelized onions and grilled zucchini and local squash
- GF** **Eat Fit NOLA Dessert Duo \$120**
Boston cream pie and lemon-blueberry cheesecake tartlettes



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BAKE IT LOCAL & SWEETS

Because life is too short to neglect dessert, we've come up with fun, sporty, and regionally-inspired treats especially for the Smoothie King Center VIPs. These are all locally made, inventive, and best of all — delicious! The perfect way to treat your Suite guests to the sweet life!

Serves approximately 12 guests

King Cake \$80

A New Orleans tradition

Bite Sized Cupcakes \$78

Chocolate, vanilla and red velvet

Mini Cakes \$90

Carrot cake, German chocolate and amaretto

Specialty Cookie Platter \$85

Cranberry white chocolate, salted caramel, lemon blueberry, ultimate chocolate, maple bacon and chocolate coconut



Freshly Baked Cookies \$70

Assorted cookies including chocolate chip, oatmeal raisin, 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



Cookies and Double Fudge Brownies \$78

Fried Bread Pudding Bites \$92

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



Chocolate Dipped Strawberries \$65

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

Assorted Cheesecakes \$80

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

Petit Fours \$95

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



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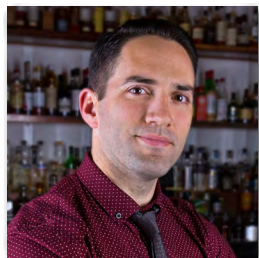


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CRAFT COCKTAILS

WITH RICKY GOMEZ

At Centerplate, we are always enthusiastically observing trends in the restaurant and nightclub worlds that we can translate for sports venues. The craft cocktail movement is a great example of one such trend that we think adapts perfectly to Suite entertaining. The national movement to eat higher quality foods and drink carefully crafted beverages that are prepared with quality ingredients is a trend that we wholeheartedly embrace!



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 here, 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	\$110
Grey Goose	\$140

Gin

Bombay Original	\$85
Tanqueray	\$95
Bombay Sapphire	\$112

Scotch

Dewar's White Label	\$98
Dewar's 12	\$145
Johnnie Walker Black	\$195

Rum

Bacardi Superior	\$76
Captain Morgan Original Spiced	\$85
Bacardi 8	\$86

Bourbon & Whiskey

Jack Daniel's	\$102
Bulleit	\$118
Woodford Reserve	\$128

Canadian Whisky

Seagram's 7 Crown	\$92
Seagram's VO	\$94
Crown Royal	\$125

Tequila

Camarena Silver	\$70
Jose Cuervo Especial	\$97
Avion Silver	\$140
Herradura Silver	\$182

Cognac & Cordials

Hennessy V.S.	\$158
Hennessy V.S.O.P.	\$218
D'Ussé VSOP	\$182
Fireball	\$80
Southern Comfort	\$85
Chambord	\$114
Drambuie	\$156
Tuaca	\$114
Bailey's Irish Cream	\$95
Grand Marnier	\$161
St. Germain	\$198
Martini & Rossi Vermouth	\$20
Bols Triple Sec	\$22
Bols Blue Curacao	\$22
Bols Peach	\$22

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BEVERAGES continued

Beer

By the six-pack

Budweiser	\$32
Bud Light	\$32
Coors Light	\$32
Miller Lite	\$32
Michelob Ultra	\$32
Corona Extra	\$34
Corona Light	\$34
Amstel Light	\$34
Heineken	\$34
Modelo Especial	\$34
Stella Artois	\$34
Redd's Apple Ale	\$34

Blue Moon	\$34
Sam Adams Boston Lager	\$34
Sam Adams Seasonal	\$34
Rebel IPA	\$34
Leinenkugel's	\$34
Shock Top	\$34
Mike's Hard Lemonade	\$34
Mike's Hard Black Cherry	\$34
Smith & Forge Cider	\$34
Angry Orchard Cider	\$34
O'Doul's (non-alcoholic)	\$32

Mixers

By the quart

Pat O'Brien's Bloody Mary Mix	\$22
Pat O'Brien's Sweet & Sour Mix	\$22
Sweet & Sour Mix	\$22
Ocean Spray Orange Juice (15 oz)	\$7
Ocean Spray Grapefruit Juice (15 oz)	\$7
Tropicana Cranberry Juice (15 oz)	\$7





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BEVERAGES continued



Hot Beverages

\$50

- Community Coffee
- 12 Assorted Keurig K-Cups and Individual Brewer
- Premium Coffee and Premium Decaffeinated Coffee



Smoothie King Smoothies

\$28

By the four-pack. Your choice of smoothies will be delivered to your suite at the end of 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
- Mist Twist
- Mountain Dew
- Diet Mountain Dew
- Mug Root Beer
- Lipton Brisk Tea
- Ginger Ale (10 oz)
- Tonic Water (10 oz)
- Club Soda (10 oz)
- Aquafina Water (16.9 oz)

Diet and caffeine-free soft drinks available upon request.

WINE

Sparkling

Chandon Brut, Sparkling Wine
– *California*
Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors **\$60**

Banfi Rosa Regale,
Sparkling Wine – *Italy*
Captivating festive, cranberry hue in color. Aromatic strawberries, raspberries, and rose petals **\$96**

WHITE WINES

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**

Riesling

Pacific Rim, Riesling – *Washington* **\$63**
Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

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 **\$70**

Chardonnay

Barefoot – *California*
Medium-bodied with a sweet vanilla aroma **\$38**

A by Acacia – *California*
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya **\$52**

Ghost Pines – *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 **\$40**

William Hill Estate Winery,
Chardonnay – *California*
Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak **\$75**

Sonoma Cutrer, Chardonnay
– *California*
Sleek minerality and elusive citrus fruit flavors **\$65**

Cakebread, Chardonnay
– *California*
Rich, focused, green apple, melon and guava flavors, nicely balanced by fresh acidity and piquant mineral tone **\$160**

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 **\$56**

Alternative White

Bonterra, Viognier – *California*
Aromas of peaches and cream, citrus blossom and apricot **\$68**

Stags' Leap Winery, Viognier
– *California*
Elegant and complex, driven by delicate rose and citrus bloom aromas. Juicy apricot and nectarine dominate the palate with a subtle blend of passion fruit, melon and honeysuckle **\$74**

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WINE continued

RED WINES

Merlot

Chateau St. Jean – California

\$42
Spicy oak and polished tannins even the balance in this lush, rich Merlot that pulls up bittersweet chocolate and finishes with cedar and black cherry fruit notes

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

\$58
Intricate layers of black cherry, plum, currant, and wild berry mingle with a hint of spice

Barefoot Merlot – California

\$38
The perfect combo of cherry, boysenberry, plum, and chocolate. A mocha finish is complemented by hints of smoky vanilla oak

Pinot Noir

Edna Valley – California

\$70
Rose petal, cola, earth and 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

\$45
Ripe red cherry, strawberry with texture that is supple and generous

MacMurray Ranch Estate Vineyards, Pinot Noir – California

\$62
Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice

Malbec

Trivento Golden Reserve – Argentina

\$75
Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins

Cabernet Sauvignon

Barefoot Cabernet Sauvignon – California

\$38
Aromas of currant, raspberry and blackberry jam mix with a vanilla finish

Bonterra Organic, Cabernet Sauvignon – California

\$50
Crafted from certified organically grown grapes. Flavors of cherry and currant

Ghost Pines, Cabernet Sauvignon – California

\$64
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

\$66
Aromas of lush black cherry, blackberry and cassis draw you in. Notes of cedar, vanilla and a hint of mocha

Joel Gott, Cabernet Sauvignon – California

\$58
Dark and spicy with soft finishes

Silver Oak, Cabernet Sauvignon – California

\$225
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, Napa Cabernet Sauvignon – California

\$190
Ripe cherry, plum and currant notes. Jazzy oak tannins on the finish

Caymus, Special Select Cabernet Sauvignon – California

\$425
A wealth of cherries with a decadent edge of melted milk chocolate

Alternative Red

Fetzer Crimson – California

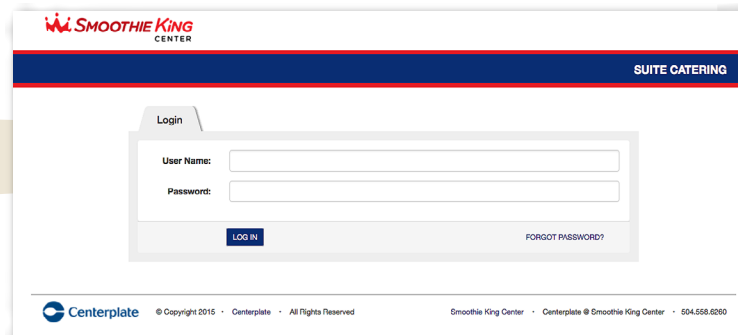
\$34
Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate

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PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

1. Click on www.skc.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 individuals under the age of 21 and control the consumption of alcohol
- 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
- 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.

Making it better to be there since 1929!

