

SUITE MENU **2024**



METLIFE STADIUM / PREORDER MENU

All selections serve approximately
12 guests, unless otherwise noted.



BEVERAGE EXPERIENCE

BELLINI BAR \$185

(2) La Marca Prosecco
Peach Nectar & Fresh Strawberries
(12) Champagne Flutes

MIMOSA BAR \$190

(2) Freixenet Cava Brut
Fresh-Squeezed Orange Juice
Fresh Strawberries
(12) Champagne Flutes

BLOODY MARY BAR \$320

(1) Ketel One Vodka
(2) RIPE Bar Juice Bloody Mary Mix

Bar Accompaniments:

Pepperoni Sticks, Cajun Shrimp, Celery, Jalapeños,
Gherkin Pickles, Cholula Hot Sauce, Blue Cheese-
Stuffed Olives, Horseradish

BEER, WINE & SOFT DRINKS \$936

(2) 6-packs each:

Budweiser
Bud Light
Corona Extra
Amstel Light
Diet Pepsi
Aquafina

(2) bottles each:

Josh Chardonnay
Josh Cabernet Sauvignon

(1) 6-pack each:

Pepsi
Starry

(1) 4-pack each:

White Claw Mango Hard Seltzer
White Claw Black Cherry Hard Seltzer

ALL PRO BAR \$1211

(1) bottle each:

Tito's Handmade Vodka
Johnnie Walker Black Scotch
Jack Daniel's Tennessee Whiskey
Captain Morgan Original Spiced Rum
SIMI Chardonnay
SIMI Cabernet Sauvignon
Orange Juice
Cranberry Juice

(2) 6-packs each:

Bud Light
Coors Light
Heineken
Corona Extra
Aquafina

(1) 6-pack each:

Pepsi
Diet Pepsi
Starry
Tonic
Club Soda

HALL OF FAME BAR \$1392

(1) bottle each:

Grey Goose Vodka
The Macallan 12 Year Scotch
Bulleit Bourbon
Casamigos Reposado Tequila
SIMI Chardonnay
SIMI Cabernet Sauvignon
Orange Juice
Cranberry Juice

(2) 6-packs each:

Bud Light
Coors Light
Aquafina

(2) 4-packs each:

Stella Artois
Voodoo Ranger IPA

(1) 6-pack each:

Pepsi
Diet Pepsi
Starry
Tonic
Club Soda

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PACKAGES

VEGAN/GLUTEN-FREE \$575

- Vegan Salsa Trio
(Salsa Roja, Pico de Gallo & Guacamole)
- Corn Tortilla Chips
- Kale Quinoa Salad
- Beyond Vegan Sausage
- Grilled & Roasted Vegetables
- Edamame Dumplings
- Fruit Platter

THE HUDDLE \$920

- Classic Popcorn
- Soft Pretzels
- Layer Dip
- Pasta Salad
- Potato Salad
- Deli Baguettes
- Pulled Pork Pull Aparts
- Chicken Tenders
- Thumann's Hot Dogs
- Mrs. Fields Chocolate Chip Cookies

FIRST AND TEN \$995

- Classic Popcorn
- Kettle Chips
- Farmers Market Crudités
- Fresh Fruit
- Caesar Salad
- Wrap Duo
- Premio Italian Sausage
- Italian Meatballs
- Premium Mac & Cheese
- Thumann's Hot Dogs
- Mrs. Fields Assorted Cookies

FAN FAVORITES \$1375

- Kettle Chips
- Layer Dip
- Sunday Salad
- Premium Sushi
- Grilled & Roasted Vegetables
- The Caprese
- Chinese Dumplings
- Party Sampler
- Premium Mac & Cheese
- NY Chopped Cheesesteaks
- Fat Rooster Sliders
- Team Logo Cake Pops

THE GRIDIRON \$1645

- Classic Popcorn
- Salsa Trio
- Mediterranean Mezze
- Party Sampler
- Kale Quinoa Salad
- Premium Sushi
- Deli Baguettes
- Tenderloin Sliders
- Shrimp & Chorizo
- Premium Mac & Cheese
- Dessert Platter



WHITE WINE

CHAMPAGNE/SPARKLING

LA MARCA | PROSECCO | \$65

FREIXENET | CAVA BRUT | \$65

MÖET & CHANDON IMPÉRIAL
CHAMPAGNE | \$135

VEUVE CLICQUOT BRUT
BRUT CHAMPAGNE | \$190

DOM PÉRIGNON | CHAMPAGNE | \$375

CHARDONNAY

JOSH | \$65

SIMI | \$85

CAKEBREAD | \$135

PINOT GRIGIO

ECCO DOMANI | \$60

SANTA MARGHERITA | \$85

ROSÉ

MIRAVAL | \$65

SAUVIGNON BLANC

KIM CRAWFORD | SAUVIGNON BLANC | \$70

CAKEBREAD | SAUVIGNON BLANC | \$110

ALTERNATE WHITE

BARTENURA | MOSCATO (Kosher) | \$66

HOMEMADE WHITE SANGRIA | \$80



RED WINE

CABERNET SAUVIGNON

JOSH \$70

HERZOG LINEAGE | Kosher | \$75

SIMI | \$90

CAKEBREAD | \$230

SILVER OAK | \$350

PINOT NOIR

MARK WEST | \$60

CAKEBREAD | \$145

ALTERNATE RED

HOMEMADE RED SANGRIA | \$80

Available in 12 oz 6-pack,
unless otherwise noted



BEER, SELTZER + CANNED COCKTAILS



AMERICAN PREMIUM

BUD LIGHT \$45

BUDWEISER \$45

COORS LIGHT \$45

MILLER LITE \$45

**BUDWEISER ZERO
NON-ALCOHOLIC** \$41

HARD SELTZER/ CANNED COCKTAILS

WHITE CLAW 

Black Cherry or Mango (4-pack) \$58

HIGH NOON VODKA HARD SELTZER 

Peach or Pineapple (4-pack) \$60

SUN CRUISER ICED TEA VODKA 

(4-pack) \$60

CUTWATER 

Vodka Mule or Classic Margarita (4-pack) \$60

SMIRNOFF ICE SMASH 

Strawberry Lemonade or Screwdriver (4-pack) \$60

IMPORT/CRAFT

BROOKLYN LAGER \$43

GUINNESS DRAUGHT (4-pack) \$45

BLUE MOON BELGIAN WHITE \$48

AMSTEL LIGHT \$50

CORONA EXTRA \$50

CORONA LIGHT \$50

MODELO ESPECIAL \$50

HEINEKEN \$50

STELLA ARTOIS (4-pack) \$50

VOODOO RANGER IPA (4-pack) \$58

Available in a 750 mL bottle,
unless otherwise noted.



SPIRITS

VODKA

ABSOLUT | \$100

TITO'S HANDMADE | \$105

KETEL ONE | \$110

GREY GOOSE | \$140

GIN

TANQUERAY | \$95

HENDRICK'S | \$145

TEQUILA

CASAMIGOS BLANCO | \$155

CASAMIGOS REPOSADO | \$165

DON JULIO 1942 | \$325

CLASE AZUL REPOSADO | \$400

RUM

BACARDÍ SUPERIOR | \$65

CAPTAIN MORGAN ORIGINAL SPICED | \$75

MALIBU | \$75

BOURBON / WHISKEY

JACK DANIEL'S TENNESSEE | \$100

JAMESON | \$100

MAKER'S MARK | \$100

BULLEIT | \$110

SCOTCH

JOHNNIE WALKER BLACK LABEL | \$145

THE MACALLAN 12 YR. | \$175

JOHNNIE WALKER BLUE LABEL | \$450

COGNAC

HENNESSY V.S | \$100

LIQUEUR

FIREBALL CINNAMON WHISKY | \$85

BAILEYS IRISH CREAM | \$95

APEROL | \$100

Available in 12 oz 6-pack,
unless otherwise noted



MIXERS+ MORE



SOFT DRINKS (6-pack)

PEPSI \$25

DIET PEPSI \$25

PEPSI ZERO \$25

STARRY \$25

GINGER ALE \$25

BRISK ICED TEA \$25

WATER (6-pack)

BUBLY SPARKLING WATER

Lime / Cherry \$25

**SCHWEPPE SPARKLING
SELTZER WATER** \$25

AQUAFINA \$35

JUICES/MIXERS

ORANGE (1qt) \$18

CRANBERRY (1qt) \$18

GRAPEFRUIT (1qt) \$18

PINEAPPLE (1qt) \$18

BLOODY MARY MIX (1qt) \$22

MARGARITA MIX (1L) \$22

SCHWEPPE TONIC WATER (6-pack) \$25

SCHWEPPE CLUB SODA (6-pack) \$25

RIPE BLOODY MARY MIX (25.6oz) \$28

ENERGY

ROCKSTAR (4-pack) \$40

HOT BEVERAGES

LIPTON BLACK TEA

Regular / Decaf \$36

DUNKIN' HOT CHOCOLATE \$45

DUNKIN' HOT CHOCOLATE BAR

Includes marshmallows and whipped cream \$65

DUNKIN' COFFEE

(12 K-cups) Regular / Decaf \$65

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GAME DAY STARTERS

CLASSIC POPCORN ★ G V

Butter-flavored popcorn \$45

KETTLE CHIPS ★ G

Onion dip and bacon ranch dip \$45

STADIUM SNACK MIX ★ N V

Pretzels, sweet kettle popcorn, candied walnuts,
salted peanuts, salted cashews \$55

SALSA TRIO ★ G V

Pico de gallo, salsa roja, salsa verde, corn tortilla
chips \$60

Upgrade your Trio

Add beer cheese ★ G V \$35

Add chili ★ G \$40

Add guacamole ★ G V \$55

SOFT PRETZELS V

Whole grain mustard \$65

Add beer cheese G V \$35

THE CANDY SHOP ★ G N

Assorted theatre box candies including Plain
M&M's, Peanut M&M's, Sour Patch Kids, Gummy
Bears and Swedish Fish \$60

LAYER DIP ★ G V

Cheddar cheese, guacamole, sour cream, jalapeño
peppers, pico de gallo, refried beans, corn tortilla
chips \$80

CHINESE DUMPLINGS

Pan-fried pork dumplings, scallions, chili crunch,
sweet Thai chili dipping sauce \$90

(Delivered at kickoff)

EDAMAME DUMPLINGS V

Scallions, chili crunch, sweet Thai chili sauce

(Delivered at kickoff) \$90

MINI EMPANADAS

Colombian chicken, potatoes, bell peppers,
jalapeños, Colombian ají salsa \$100

BOURBON BUFFALO CHICKEN DIP

Roasted chicken, blue cheese, cream cheese,
Buffalo sauce, Ritz crumble, Magic Dust tortilla
chips \$100

CHICKEN TENDERS ★

Honey mustard or BBQ sauce \$120

MAGIC DUST CHICKEN WINGS ★ G

Sweet and spicy dry rub, traditional Buffalo sauce,
BBQ sauce, celery, blue cheese \$120

JERSEY DISCO FRIES

Waffle-cut potatoes, Taylor ham, poulette demi-
glace, Gruyère, scallions \$130

PARTY SAMPLER ★

Magic Dust wings, chicken tenders, mozzarella
sticks \$150

SHRIMP COCKTAIL G

Jumbo shrimp, horseradish cocktail sauce,
fresh lemon \$155

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FROM THE FIELD

CAESAR SALAD ★ V

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$65

SUNDAY SALAD G V

Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, baby carrots, red wine dressing \$70

FARMERS MARKET CRUDITÉS G V

Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, petal sauce \$80
Add hummus G V \$40

FRESH FRUIT G V

Pineapples, strawberries, honeydew, cantaloupe, blueberries, blackberries, red and green grapes \$85

KALE QUINOA SALAD G V

Baby kale, red quinoa, acorn squash, sunflower seeds, radishes, radicchio, pickled pearl onions, Vidalia onion dressing \$85

ANTIPASTO INSALATA G

Escarole, radicchio, kale, spicy soppressata, pepperoni, provolone, gigante beans, fresh mozzarella, mixed olives, artichokes, honey sherry dressing \$100

Enhance Your Salads

Add grilled chicken ★ G \$30

Add grilled shrimp G \$67

MEDITERRANEAN MEZZE G V

Hummus, tzatziki, chickpea salad, cucumber tomato salad, spicy olive mix, feta, pita chips, naan bread \$100

ARTISAN CHEESE G V N

Regional cheeses, fresh & dried fruits, gourmet crackers \$145

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GRIDIRON GRABS

ITALIAN MEATBALLS ★

Nonna Fusco's meatballs, marinara sauce, Parmesan cheese, club rolls \$105

THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls, condiments \$115
Add a side of chili G \$40

PREMIO ITALIAN SAUSAGE ★ G

Hot & sweet sausage, grilled peppers & onions, club rolls \$115

BEYOND VEGAN SAUSAGE G V

Plant-based sweet Italian sausage, grilled peppers & onions, club rolls \$125 (Gluten-free buns upon request)

TOPPINGS BAR G V

Enhance your hot dogs & sausage. Toppings include shredded cheddar cheese, pico de gallo, coleslaw, banana peppers, spicy giardiniera \$65

THE CAPRESE V

Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction, French baguette \$115

WRAP DUO

Grilled lemon & garlic-marinated chicken, feta, cucumbers, lemon & thyme aioli

Mozzarella, oven-dried tomatoes, roasted & grilled vegetables, roasted pepper aioli, spring mix \$125

DELI BAGUETTES

Cherry wood-smoked turkey, maple-glazed bacon, oven-roasted tomatoes, spring mix, lemon & thyme aioli

Imported ham, pepperoni, hot soppressata, provolone cheese, romaine lettuce, balsamic glaze
Spicy giardiniera, banana ring peppers \$135

FAT ROOSTER SLIDERS

Individual spicy fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns \$150
(Delivered at kickoff)

NY CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns \$155 (Delivered at kickoff)

PULLED PORK PULL APARTS

Golden pulled pork, cheddar cheese, everything crunch topping, dill pickles, buttery Hawaiian bun \$175

TENDERLOIN SLIDERS

Filet mignon, white cheddar cheese, roasted tomatoes, horseradish aioli, potato buns \$220

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TOUCHDOWN TASTES



PREMIUM MACARONI & CHEESE **V**

Creamy cheddar cheese sauce, gremolata \$115
Add maple-glazed slab bacon \$10

PENNE PASTA

Crispy pancetta, green peas, tomato cream sauce,
club rolls \$115
Add grilled chicken \$30

RAVIOLI DUO **V**

Mushroom ravioli, butternut squash ravioli,
Brussels sprouts, mushrooms & butternut squash
hash, tarragon butter sauce \$150

SHRIMP & CHORIZO AL AJILLO

Saffron-garlic velouté, grilled herb baguettes \$325

BRAISED BEEF SHORT RIBS **G**

Boneless beef short ribs, honey Aleppo carrots,
whipped potatoes, veal demi-glace \$325

RACK OF LAMB

Grass-fed Colorado lamb, harissa couscous,
charred broccolini, fennel & orange salad, halal
sauce \$450

NY STEAKHOUSE BOARD

LaFrieda 60-day prime dry-aged beef rib-eye,
roasted maitake & oyster mushrooms, steakhouse
potato wedges, black truffle, pecorino cheese,
thyme-Aleppo-buttermilk frizzled onions, veal
demi-glace, horseradish crème fraîche \$1225
Add a Personal Chef \$200

SIDELINE SELECTIONS



PASTA SALAD **V**

Orecchiette pasta, oven-roasted tomatoes,
mixed olives, roasted peppers, arugula, pecorino
cheese, white balsamic dressing \$45

POTATO SALAD **G V**

Country honey mustard, baby gherkins, banana
ring peppers, chives \$45

GRILLED & ROASTED VEGETABLES **G V**

Seasonal vegetables, hummus \$75

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SUSHI

VEGETARIAN SUSHI

Assorted vegetables, avocado, cucumber, asparagus, yamagobo, mushrooms, white ginger, wasabi \$180

PREMIUM SUSHI

Rainbow rolls, California rolls, spicy tuna rolls, salmon avocado rolls, assorted sashimi, assorted nigiri, white ginger, wasabi \$225

PLATINUM SUSHI

Nigiri bigeye tuna, New Zealand king salmon, New Zealand sea bream (madai), Japanese yellowtail (hamachi) rolls, rainbow rolls, California rolls, spicy tuna rolls, white ginger, wasabi \$500

SIGNATURE SUSHI

In-suite sushi rolling

Unique food concept and creative eating experience in a suite with a private sushi chef. Includes an assortment of premium fish, custom-built rolls and our signature creations. Bigeye tuna, New Zealand king salmon, Japanese yellowtail, Japanese kani, New Zealand sea bream, snow crab \$1100

POKÉ \$1075

Chef-attended build-your-own Poké station
Choose your base: white rice, brown rice, baby garden greens

Choose your fish: Tuna, king salmon, yellowtail, snow crab & kani

Toppings: Avocado, masago, sesame seeds, cilantro, jalapeños, seaweed & scallions

Sauces: Sriracha, ponzu, shoyu, Sriracha aioli, eel sauce

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SUITE ENDINGS

ICE CREAM CUPS ★ G V

Chocolate & vanilla swirl. Serves 6 \$48

FLOURLESS CHOCOLATE TORTE G V

Semi-sweet Belgian chocolate cake \$75

ZEPPLES V

Fried dough, powdered sugar \$80

NEW YORK CHEESECAKE ★ V \$85

MRS. FIELDS CHOCOLATE CHIP COOKIES N V \$95

MRS. FIELDS ASSORTED COOKIES ★
N V Snickerdoodle, oatmeal raisin, chocolate chocolate chip, macadamia nut, chocolate chip cookies \$100

MRS. FIELDS BROWNIE/BLONDIES COMBO N V

Rich fudge brownies, M&M's blondies \$105

TEAM LOGO CAKE POPS V

Chocolate, vanilla & strawberry. Variety of 12 \$105

CHOCOLATE GANACHE LAYER CAKE V \$150

TRADITIONAL RED VELVET CAKE V
Cream cheese icing \$150

BUILD YOUR OWN SUNDAE BAR

(12) Chocolate & vanilla swirl ice cream cups, chocolate & rainbow sprinkles, Oreo crumbles, maraschino cherries, plain M&M's, gummy bears, chocolate & caramel sauces, whipped cream \$160

DESSERT PLATTER N V

Cannoli, chocolate cannoli, cream puffs, chocolate éclairs, Italian rainbow cookies, fruit tarts, chocolate fudge cake, tiramisu \$185

DESSERT CART N V

Complete your luxury experience with our chef's selection of signature desserts, c&ies & cordials. *Pricing a la carte, cart must be preordered. Specific delivery times cannot be guaranteed.*

SUNDAE CART V

Enjoy creating your own sundae! Fill an ice cream cup with toppings of your choice. The more toppings, the better! \$14 per sundae, cart must be preordered. *Specific delivery times cannot be guaranteed.*

SPECIAL OCCASION CAKE

Celebrate a special event with a custom cake! Contact the Suites Department and we will help you design the perfect cake for your celebration. *Pricing based on cake selection.*