

2025

# SUITE MENU



METLIFE STADIUM — PREORDER MENU



# WE'RE GLAD YOU'RE HERE!



## DELAWARE NORTH SPORTSERVICE IS DELIGHTED TO WELCOME YOU TO METLIFE STADIUM.

From start to finish, our team is committed to providing the highest level of hospitality for you and your guests. Our Suite Menu has been created by our award-winning culinary team to meet your expectations and features creative food items as well as many of the all-time favorites. We also offer the option of designing a custom-tailored menu to fit the unique needs of your event.

We look forward to providing you with an enjoyable and memorable dining experience.



**DUNKIN'**



# ORDERING PROCEDURES+POLICIES



## ORDERING PRIOR TO THE EVENT

To ensure that we meet all of your food and beverage requirements, we request you place your orders by 12:00 p.m. three business days prior to the event – for example, noon on Wednesday for a Sunday event. We strongly urge that you order before the three business day deadline to ensure a larger menu selection. Setting up a standing food order is an easy way to ensure that your orders will be automatically placed for the entire season. Please contact our Suites Administrator for assistance. You may place orders after the three business day deadline from the Event Day menu. Advance orders will be delivered two hours prior to the start of the game unless otherwise specified.

Our goal is to make the ordering process convenient and user-friendly. Suite Partners should place food and beverage orders online. Please call our Suites Administrator at (201) 559-1631 for assistance in setting up your account. You will receive a confirmation of your order via email. Please contact us at [metlifesuites@delawarenorth.com](mailto:metlifesuites@delawarenorth.com) with any questions.

Special brand requests of liquor, beer or wine may also be ordered. Please place such requests one week in advance to ensure delivery. Some restrictions or added charges may apply.

## ORDERING DURING THE EVENT

All items with a star icon (★) are available with less than three business days notice including during the event. These items and all beverages may be ordered until cutoff. A credit card must be provided for payment of all Event Day orders unless prior arrangements for payment have been made. Please allow 30 minutes for delivery of Event Day orders.

## METHOD OF PAYMENT

Delaware North accepts all major credit cards. All food and beverage orders will be charged to the credit card provided when preordering. We will gladly set up an escrow account upon request.

The primary contact person is responsible for any orders placed for their suite. At the end of an event, the Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account. Suite guests may also use their personal credit cards for payment of food and beverage.

## CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Administrator at (201) 559-1631 with your cancellation at least 24 hours prior to the event to avoid any charges to your account.





All selections serve approximately 12 guests, unless otherwise noted.



# BEVERAGE EXPERIENCE

## **BELLINI BAR** \$185

(2) La Marca Prosecco  
(1) Fresh-Squeezed Peach Nectar  
(12) Champagne Flutes

## **MIMOSA BAR** \$190

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

## **ULTIMATE BLOODY MARY BAR** \$324

(1) Ketel One Vodka  
(2) Fever-Tree 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** \$930

(2) 6-packs each:

Budweiser  
Bud Light  
Corona Extra  
Michelob Ultra  
Aquafina

(2) bottles each:

House White Wine  
House Red Wine

(1) 6-pack each:

Pepsi  
Diet Pepsi  
Ginger Ale  
Starry

(1) 4-pack each:

High Noon Peach  
High Noon Pineapple

## **ALL PRO BAR** \$1,211

(1) bottle each:

Tito's Handmade Vodka  
Johnnie Walker Black Label 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** \$1,392

(1) bottle each:

Grey Goose Vodka  
The Macallan 12 Year Scotch  
Bulleit Bourbon  
Casamigos Reposado Tequila  
Simi Chardonnay  
Simi Cabernet  
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



# PACKAGES

## THE MAIN EVENT \$920 N

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 Cookie

## CROWD PLEASER \$995 N

Classic Popcorn  
Kettle Chips  
Farmer's 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 \$1,325 N

Kettle Chips  
Layer Dip  
Bourbon Buffalo Chicken Dip  
Sunday Salad  
Premium Sushi  
Grilled & Roasted Vegetables  
The Caprese  
Chinese Dumplings  
Party Sampler  
Premium Mac & Cheese  
NY Chopped Cheesesteaks  
Neapolitan Cake Pops

All selections serve approximately 12 guests, unless otherwise noted.



# 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

**FAR NIENTE** | \$175

## PINOT GRIGIO

**ECCO DOMANI** | \$60

**SANTA MARGHERITA** | \$85

## ROSÉ

**MIRAVAL** | \$65

## SAUVIGNON BLANC

**KIM CRAWFORD** | \$70

**CAKEBREAD** | \$110

## ALTERNATE WHITE

**HOMEMADE WHITE SANGRIA** | \$80

**BARTENURA** | MOSCATO (Kosher) | \$66



# RED WINE

## CABERNET SAUVIGNON

**JOSH** | \$70

**HERZOG LINEAGE** | Kosher | \$75

**SIMI** | \$90

**CAKEBREAD** | \$230

**CAYMUS** | \$275

**SILVER OAK** | \$350

## PINOT NOIR

**MARK WEST** | \$60

**CAKEBREAD** | \$145

## ALTERNATE RED

**HOMEMADE RED SANGRIA** | \$80





## BEER, SELTZER + CANNED COCKTAILS

### AMERICAN PREMIUM

**BUD LIGHT** \$45

**BUDWEISER** \$45

**MICHELOB ULTRA** \$45

**COORS LIGHT** \$45

**MILLER LITE** \$45

**MICHELOB ULTRA ZERO** Non-Alcoholic \$41

### HARD SELTZER/ CANNED COCKTAILS (4-pack)

#### CUTWATER

Vodka Mule or Classic Margarita \$60

**NÜTRL WATERMELON** \$60

#### WHITE CLAW

Black Cherry or Mango \$58

#### HIGH NOON

Peach or Pineapple \$60

**SUN CRUISER ICED TEA VODKA** \$60

### IMPORT/CRAFT

**BROOKLYN LAGER** \$43

**GUINNESS DRAUGHT** (4-pack) \$45

**BLUE MOON BELGIAN WHITE** \$48

**CORONA EXTRA** \$50

**CORONA LIGHT** \$50

**MODELO ESPECIAL** \$50

**HEINEKEN** \$50

**STELLA ARTOIS** (4-pack) \$50

**VOODOO RANGER IPA** (4-pack) \$58

*Available in 12 oz 6-pack, unless otherwise noted.*





# SPIRITS

## VODKA

**ABSOLUT** \$100

**TITO'S HANDMADE** \$105

**KETEL ONE** \$110

**GREY GOOSE** \$140

## GIN

**TANQUERAY** \$95

**HENDRICK'S** \$145

## TEQUILA

**DE NADA BLANCO** (700ml) \$130

**DE NADA REPOSADO** (700ml) \$140

**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** \$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 a 750 mL bottle, 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)

**AQUAFINA** (16.9oz) \$35

**BUBLY SPARKLING WATER**

Lime / Cherry \$25

**SCHWEPES SPARKLING**

**SELTZER WATER** \$25

### ENERGY

**ROCKSTAR** (4-pack) \$40

### JUICES/MIXERS

**ORANGE** (1qt) \$18

**CRANBERRY** (1qt) \$18

**GRAPEFRUIT** (1qt) \$18

**PINEAPPLE** (1qt) \$18

**MARGARITA MIX** (1L) \$22

**BLOODY MARY MIX** (1qt) \$22

**SCHWEPES TONIC WATER** (6-pack) \$25

**SCHWEPES CLUB SODA** (6-pack) \$25

**FEVER-TREE BLOODY MARY MIX** (750ml) \$30

### HOT BEVERAGES

**BIGELOW TEA**

(12 K-cups) English Breakfast / Green Tea \$65

**DUNKIN' HOT CHOCOLATE** \$45

**DUNKIN' HOT CHOCOLATE BAR**

Includes marshmallows and whipped cream \$65

**DUNKIN' COFFEE**

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



# JUST THE BEGINNING

## 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

## 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

## SOFT PRETZELS V

Whole-grain mustard \$65

## 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 sauce \$90  
(Delivered at start of event)

## EDAMAME DUMPLINGS V

Scallions, chili crunch, sweet Thai chili sauce  
(Delivered at start of event) \$90

## BOURBON BUFFALO CHICKEN DIP

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

## MINI EMPANADAS

Colombian chicken, potatoes, bell peppers, jalapeños, Colombian aji salsa \$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

All selections serve approximately 12 guests, unless otherwise noted.



★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN V VEGAN



## FROM THE GARDEN

### FARMER'S MARKET CRUDITÉS

Haricots verts, heirloom tomatoes, cucumber sticks, heirloom carrots, celery sticks, cauliflower florets, buttermilk ranch, petal sauce \$80

Add hummus   \$40

### CAESAR SALAD ★

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

### SUNDAY SALAD

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

### FRESH FRUIT


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

### KALE & QUINOA SALAD

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

#### Enhance Your Salads

Add grilled chicken ★  \$30

Add grilled shrimp  \$67

All selections serve approximately 12 guests, unless otherwise noted.





# SANDWICHES, SLIDERS & DOGS

## ITALIAN MEATBALLS ★

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

## PREMIO ITALIAN SAUSAGE ★ G

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

## THUMANN'S HOT DOGS ★ G

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

## 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, grilled & roasted vegetables, spring mix \$125

## BEYOND VEGAN SAUSAGE G V

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

## 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

## NY CHOPPED CHEESESTEAK

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

## PULLED PORK PULL APARTS

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

## TENDERLOIN SLIDERS

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

*All selections serve approximately 12 guests, unless otherwise noted.*

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN V VEGAN



## ENTREÉS

### PREMIUM MACARONI & CHEESE

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

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

### NY STEAKHOUSE BOARD

LaFrieda 60-day prime dry-aged beef rib-eye, roasted maitake and oyster mushrooms, steakhouse potato wedges, black truffle, pecorino cheese, thyme Aleppo buttermilk frizzled onions, veal demi-glace, horseradish crème fraîche \$1,225

Add a Personal Chef \$200



## SIDES

### PASTA SALAD

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

### POTATO SALAD

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

### GRILLED & ROASTED VEGETABLES

Seasonal vegetables, hummus \$75

All selections serve approximately 12 guests, unless otherwise noted.



# 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 \$1,100

## POKÉ

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 and Kani

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

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

\$1,075

All selections serve approximately 12 guests, unless otherwise noted.



## 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

### NEAPOLITAN CAKE POPS V

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

### MRS. FIELDS BROWNIE/ BLONDIE COMBO N V

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

### CHOCOLATE GANACHE LAYER CAKE V \$150

### TRADITIONAL RED VELVET CAKE V

Cream cheese icing \$150

### BUILD-YOUR-OWN SUNDAE BAR V

(12) Chocolate & vanilla swirl ice cream cups, chocolate and 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, candies and cordials. *Pricing à la carte, cart must be pre-ordered. 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 pre-ordered.  
*Specific delivery times cannot be guaranteed.*

All selections serve approximately 12 guests, unless otherwise noted.



# POLICIES+PROCEDURES



## ADMINISTRATIVE CHARGE, TAX & GRATUITY

Sales tax of 6.625% and an administrative charge of 20% of the order subtotal will be added to each order. Of the 20% administrative charge, 9.5% is paid to the Suite Attendant and 3.5% is paid to the Suite Runner. The remainder is retained by Delaware North Sportservice, Inc. to enhance amenities. Any additional gratuity is at the discretion of the Suite Partner. Please contact us at (201) 559-1631 with any billing questions.

## PERSONALIZED SERVICES

During events, Suite Attendants will take additional food and beverage orders. Should you desire a Private Suite Attendant, we will be happy to provide you with the necessary staff. When ordering a Private Attendant, 48-hour notification is required. The cost for this service is \$275.00. We also offer the following VIP Services to enhance your Suite experience: Fresh-Cut Flower Arrangements, Special Occasion Cakes, Kosher Catering and more. Please contact our Suites Administrator for assistance and pricing.

## ALCOHOLIC BEVERAGES

Please be advised that your liquor cabinet will be unlocked prior to your arrival unless you make other arrangements through our Suites Administrator. To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of New Jersey and MetLife Stadium, no alcoholic beverages may be brought into or removed from your suite.

It is the responsibility of the Suite Partner to ensure that no minors or intoxicated persons consume alcoholic beverages in their suites. We reserve the right to check for proper identification and refuse service to a guest who exhibits signs of impairment.

## CATERING

Group and corporate catering opportunities are also available in any one of our Premium Clubs. MetLife Stadium is a unique location for holiday parties, employee gatherings, bar/bat Mitzvahs and more. Please contact the Catering Sales Manager (201) 559-1642 for more information.

