

WIBO





WELCOME!

Welcome to the 2020-21 season. It's going to be an unprecedented year for entertaining at The Smoothie King Center!

We are thrilled to welcome you back and thank you for your support of the New Orleans Pelicans. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Centerplate's hospitality services add to your unforgettable memories of this Pelicans' season. Enjoying time together with family, friends, and colleagues is even more meaningful these days!

Our menu has the traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®

My contact information is listed below for your convenience. Here's to great times and truly memorable experiences!

Carol Hernandez

Carol Hernandez, Catering Manager
Centerplate Catering at The Smoothie King Center



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carol.hernandez@centerplate.com



CENTERPLATE'S COMMITMENT TO SAFETY

Centerplate, the exclusive caterer at The Smoothie King Center, is looking forward to welcoming back our guests with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Centerplate will implement and ensure compliance of CDC and state or local health directives. We will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by **Executive Chef Lenny Martinsen**, is working to adapt traditional services and menus to work within the “new norm”. Emphasis will include modified buffet services, offering of some individually packed selections, specialized packaging, and new pricing to accommodate safe and appropriate food and beverage services on behalf of all of The Smoothie King Center attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Masks and gloves for all team members will be provided
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned work area
- Employees will receive specialized health and safety training
- Targeted sanitation and cleaning schedules
- Wrapped flatware

As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”





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SERVICE DIRECTORY

The Centerplate Suite Catering Department is available during the New Orleans Pelicans season from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Centerplate Suites & Catering
Catering Manager 504.558.6278
Carol Hernandez carol.hernandez@centerplate.com

Centerplate Suites Coordinator 504.558.6260 ext. 6608
Monica Linam monica.linam@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 504.593.4973
Matt Dixon matt.dixon@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



Game Day Menu

Look for this Game Day icon for items available until the beginning of the 3rd quarter. (See page 9 for more information.)



Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten or other allergens such as nuts.



Vegan Selections



Vegetarian Selections

PLACING YOUR ORDER

Advanced Ordering Online Is Easy!

Website: skc.ezplanit.com

First Time Placing an Order?

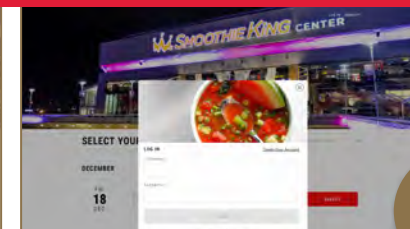
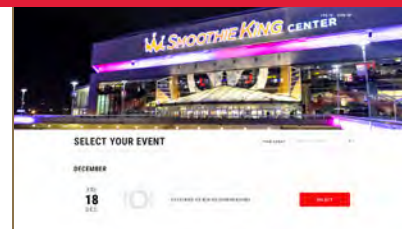
Click on **SIGN UP** located at the top right corner of webpage to create and register your account. You will be prompted to fill out required fields. This is done one time only. Please retain your Username & Password for future use.

Returning User at the Smoothie King Center?

Click on **Log In** if you have a username & password for the Smoothie King Center. If you have an Ezplanit login for another venue, that login will not work at the SKC. Please create another login (see above). If you need assistance, please contact Carol Hernandez at 504.558.6278

Placing an Advanced Order:

1. Select your Event on list or you can search by event name.
Click on **SELECT**.
2. Select your **location/Suite#**.
3. Select menu items of choice. You can search for items by name or search by menu categories.
4. Click on a menu item to expand and select **QTYs** and add to cart. You can review your order at anytime by clicking on **YOUR ORDER** at the top of the page.
5. Once you have completed adding items to your cart, click on **Your Order** at the top of the page and click on **CHECK OUT**.



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6. You will be able to review the order, give delivery instructions, select payment method, list the names of persons that can make purchases on event day and you can prearrange a gratuity for your server. (The 20% service charge is not a tip for your server*)

If this is your first time ordering you will have to add payment information by clicking on CHANGE PAYMENT METHOD. If you have previously placed an order, the last card provided will be used for the order.

7. Click on **PLACE YOUR ORDER** to submit the order.
8. You will receive an order number (located at the top of page) when your order is successfully submitted. If order number is not provided, your order was not placed.
9. You will also receive an itemized copy of your order for your approval. Please sign and return via fax to 504.587.7939 or via email.
10. For changes or questions about your order please contact Carol Hernandez at 504.558.6278 or Catering Coordinator Monica Linam at 504.558.6260 ext. 6608

Orders are due by 5pm (4) business days prior to event.

*20% is added to your bill for this catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.



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PLACING YOUR ORDER continued

Timing

We want you and your guests to be absolutely delighted with your experience at The Smoothie King Center. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 18,000 guests! So please place the order for your suite by 5:00pm, 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 3rd quarter.

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




NEW WAY TO ORDER ON GAME DAY!

Our world has changed! We have had to adjust and make changes to how we used to do things. This season we have changed the procedure for placing orders on game day.

To ensure safety and to limit contact with service staff, we now have a self-ordering system in place for Game Day orders. Below is information on how to place an order on game day.

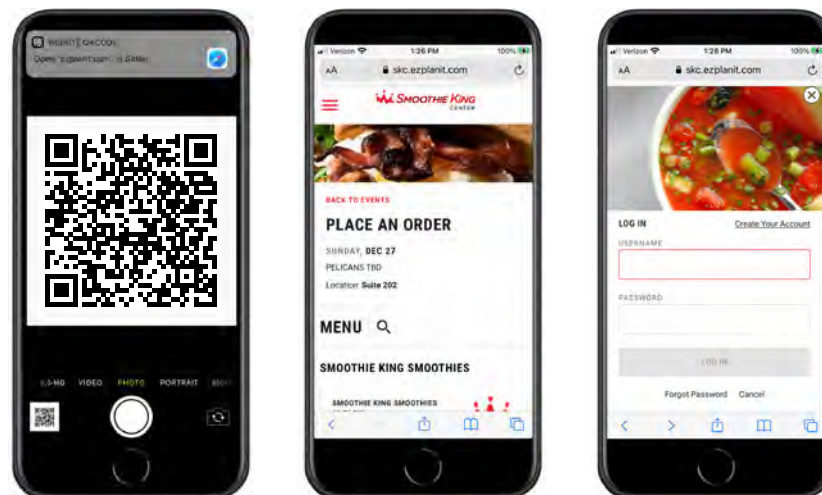
If you have any questions, please contact **Carol Hernandez** at **504.558.6278** or via email at carol.hernandez@centerplate.com.

Game Day Ordering Instructions

1. **Scan the QR Code** in suite with your smart phone's camera. *(You may have to zoom in for code to read).*
OR go to skc.ezplanit.com to go directly to website.
2. QR codes are **Suite Specific**. For example: You cannot use the code for 201 to place an order for 221.
3. Once QR code is scanned, **Click or Open the Link** provided to access our Game Day Menu for the event.
4. Once on the site, **SELECT YOUR EVENT** and your **SUITE LOCATION** at the top of the page, under **PLACE AN ORDER**.
5. **Select the Game Day Items** you wish to order.
6. Once you have selected all items, **Click on the bag icon**  at the top right of the screen.
7. Click on **CHECKOUT**.

8. You will have the option to **LOG IN** if you have previously set up an account (existing username and password), **SIGN UP** if you do not have an account (recommended if you will be ordering more than once during the event), OR place the order as a **GUEST**. (**GUEST** is for one-time orders and you will have to resubmit information if placing additional orders.)
9. After Signing in, you will have the option to provide **GRATUITY** for attendant.
10. Select **PAYMENT METHOD**. (No Cash Payments).
11. Click on **PLACE YOUR ORDER**.
12. You will receive an **APPROVED** notice when the order goes through.

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PERSONALIZED HOSPITALITY

Three Pointer Package \$402

To ensure the safety of food for our guests, all menu items will be portioned for individual service. Sauces, condiments, dips and chips will all be served in P/C packaging.

Serves approximately 6 guests

GF Freshly Popped Popcorn

(6) Individually packaged boxes

GF Mixed Nuts

(6) Individually packaged bags of peanuts, cashews, almonds and hazelnuts

Ruffles® Potato Chip Bags with Roasted Onion Dip

(6) Bags of chips and individual dips

Ultimate Hot Dog Bar with Chili

(6) Grilled hot dogs, chili, sautéed onions, fresh baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish

New Orleans Gumbo

(6) Portions of chicken and sausage in a flavorful broth served with white rice

Krispy Krunchy® Cajun Chicken Tenders



(6) Portions of 2-piece tenders. Fresh, perfectly-seasoned tenders, enhanced by a flavorful marinade infused throughout the chicken. Served with cool ranch, honey mustard and barbeque dipping sauces

Meat Pies

(6) Portions of 2 Louisiana fried pies stuffed with seasoned beef and pork in flaky dough, served with Cajun ranch dip

Roast Beef Debris Po-Boy

(6) Sandwiches of slow roasted beef, served with horseradish mayo on freshly baked pistolettes

Cookies and Brownies Combo

(3) Chocolate chip cookies and (3) fudge brownies



SNACKS



To ensure the safety of food for our guests, all menu items will be portioned for individual service. Sauces, condiments, dips and chips will all be served in P/C packaging.

Serves approximately 6 guests

-   **Freshly Popped Popcorn \$27**
(6) Individually packaged boxes
-   **Mixed Nuts \$29**
(6) Individually packaged bags of peanuts, Brazil nuts, cashews, almonds, pecans and hazelnuts
-   **Ruffles® Potato Chips with Roasted Onion Dip \$30**
(6) Bags of chips and individual dips
-  **Chips and Salsa \$30** 
(6) Servings of spicy roasted tomato salsa served with Tostitos® tortilla chips

- Individual Lay's® Chips \$30** 
(6) Variety bags of Lay's® potato chips

- Chocolate Lovers Candy \$30**
(8) Individually wrapped chocolate bars including: Snickers®, Kit Kat®, Reese's® Peanut Butter Cups, Plain M&M's®

-  **Individual 7-Layer Dips \$51** 
(6) Portions of our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions and individual bags of Tostitos® tortilla chips

- Shrimp Dip \$50**
(6) Portions of a creamy blend of Louisiana boiled shrimp, trinity, herbs and spices. Served with assorted crackers

- Munchies Snack Mix \$30**
A party mix of Sun Chips®, Doritos®, Rold Gold® and Cheetos®.
(6) individual bags



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APPETIZERS

To ensure the safety of food for our guests, all menu items will be portioned for individual service. Sauces, condiments, dips and chips will all be served in P/C packaging.

Serves approximately 6 guests



Krispy Krunchy® Cajun Chicken Tenders \$68



(6) Portions of 2-piece tenders. Fresh, perfectly-seasoned tenders, enhanced by a flavorful marinade. Served with cool ranch, honey mustard and barbeque dipping sauces



Krispy Krunchy® Chicken Wings \$68



(6) Portions of 3-piece bone-in wings, fried to perfection and tossed in traditional sauce. Served with bleu cheese dressing on the side



Southwest Eggrolls \$72

(6) Portions of 2 eggrolls wrapped with black beans, spinach, chicken and corn served with chipotle ranch



Meat Pies \$68

(6) Portions of 2 Louisiana fried pies stuffed with seasoned beef and pork in flaky dough, served with Cajun ranch dip

Imported and Domestic Cheese & Crackers \$72

(6) Portions of sharp cheddar, Boursin, Jarlsberg, Pepper Jack, imported brie, blue cheese and smoked Gouda with grapes and strawberries. Served with crackers

Grilled Barbeque Meatballs \$55

(6) Portions of 4-piece meatballs tossed in a bold barbeque sauce with caramelized pearl onions and glazed with local honey



Chilled Jumbo Shrimp Cocktail \$134

(6) Portions of 4-piece jumbo Gulf shrimp served with horseradish cocktail sauce and lemon wedges

Nacho Grande \$66

(6) Portions of jalapeño cheese sauce served with tortilla chips and jalapeños, seasoned beef, green onions and sour cream

Chilled Tuna Platter \$76

(6) Portions of sesame encrusted fresh tuna, seared and served with teriyaki sauce, sriracha aioli and wakame slaw



SALADS – SIDES – FRUIT – VEGETABLES

To ensure the safety of food for our guests, all menu items will be portioned for individual service. Sauces, condiments, dips and chips will all be served in P/C packaging.

Serves approximately 6 guests

Garden Fresh and Local Crudités \$58

(6) Portions of celery, peppers, broccoli, zucchini, yellow squash, cauliflower, carrots and Louisiana farm fresh vegetables. Served with roasted vegetable dip

GF Seasonal Fruit and Berries \$54

(6) Portions of cantaloupe, honeydew melons, golden pineapple, strawberries, grapes and berries. Served with yogurt dip

GF Game Day Creole Potato Salad \$38

(6) Portions of potato salad seasoned with Louisiana spices, chopped eggs and scallions

Game Day Classic Caesar Salad \$38

(6) Portions of crisp romaine lettuce, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing

Muffaletta Pasta Salad \$57

(6) Portions of individually packaged pasta al dente tossed with Italian olive salad, mortadella, salami, Provolone and artichokes

Mac n' Cheese \$70

(6) Portions of creamy three cheese macaroni



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FROM THE GRILL

To ensure the safety of food for our guests, all menu items will be portioned for individual service. Sauces, condiments, dips and chips will all be served in P/C packaging.

Serves approximately 6 guests



Ultimate Hot Dog Bar with Chili \$54

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



Hamburgers \$84

(6) Burgers served with crisp lettuce, sliced tomatoes, red onions, dill pickles and shredded cheddar cheese

Smoked BBQ Pulled Pork Sandwich \$76

(6) Sandwiches of house-smoked pork butt simmered in barbeque sauce

HOME-STYLE FAVORITES

Serves approximately 6 guests

Beef Short Ribs \$160

(6) Portions of boneless, tender beef slowly braised in natural pan gravy, paired with garlic mashed potatoes



New Orleans Gumbo \$79

(6) Portions of chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice \$70

(6) Portions served with sliced smoked sausage and white rice

Shrimp Pasta \$80

(6) Portions of penne and shrimp tossed in a spiced, creamy Alfredo sauce

Jambalaya \$60

(6) Portions of chicken & sausage and rice sautéed with herbs and spices. A New Orleans classic



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SANDWICHES

To ensure the safety of food for our guests, all menu items will be portioned for individual service. Sauces, condiments, dips and chips will all be served in P/C packaging.

Serves approximately 6 guests

Mini Muffalettas \$80

(12) Mini sandwiches with cured meat, olive salad and cheese

Chicken and Cranberry Salad Croissant \$60

(12) Mini fresh baked croissants topped with traditional chicken salad

Horseradish Crusted Beef Tenderloin Croissant Sandwich \$160

(6) Croissants with horseradish crusted beef tenderloin with herbs, caramelized onions and boursin cheese. Served with horseradish sauce

Roast Beef Debris Po-Boy \$110

(6) Sandwiches of slow roasted beef, served with horseradish mayo on freshly baked pistolettes. A New Orleans favorite

VEGAN/VEGETARIAN

Serves approximately 6 guests

Vegan Red Beans and Cauliflower Rice \$70

 (6) Individual portions

Vegetarian Hamburger \$82

(6) Plant-based burgers served with caramelized onions and peppers, traditional condiments on freshly baked bread





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SWEET SELECTIONS

We came up with fun, sporty, and regionally-inspired treats especially for our Smoothie King Center VIPs. Locally made, delicious bakery goodies are the perfect way to treat your Suite guests to the sweet life! Enjoy!

To ensure the safety of food for our guests, all menu items will be portioned for individual service. Sauces, condiments, dips and chips will all be served in P/C packaging.

Serves approximately 6 guests

Banana Foster Cheesecake \$66

(6) Scoops of New York style cheesecake, banana infused caramel sauce and whipped cream

Haydel's Hand Pies \$72

(3) Lemon pies and (3) apple pies

Cupcakes \$60

(6) White almond cupcakes with butter cream icing



Game Day Cookies and Double Fudge Brownies \$35

(3) Chocolate chip cookies and (3) fudge brownies

Raspberry Chimichangas \$55

(12) Pieces tossed in cinnamon sugar with caramel dipping sauce



GF Chocolate Dipped Strawberries \$66

(12) Fresh strawberries coated in semi-sweet dark chocolate

Traditional Bread Pudding \$60

(6) Portions of the New Orleans original, glazed with sweet bourbon sauce



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SMOOTHIE KING® SMOOTHIES

By the four-pack

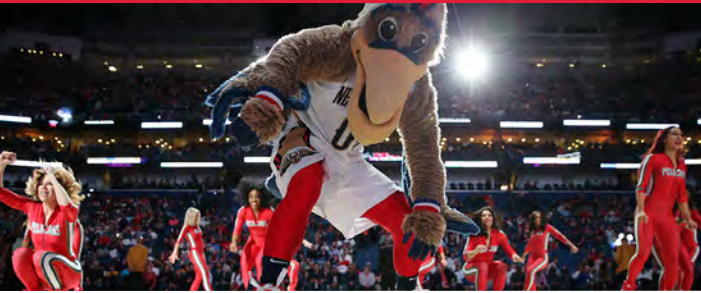
Smoothies With A Purpose® \$28

Your choice of smoothies will be delivered to your suite at the end of the 1st quarter.

Your Choice of:

- **Strawberry Kiwi Breeze®** – strawberries, kiwi juice blend, papaya juice blend, dairy whey blend
- **Lean1 Chocolate** – Lean1™ Protein, bananas, almonds
- **Gladiator® Strawberry** – Gladiator® Protein, choice of two fruits/veggies
- **Caribbean Way®** – strawberries, bananas, papaya juice blend, turbinado
- **Power Punch Plus®** – strawberries, bananas, nutrient blend, turbinado
- **Angel Food™** – strawberries, bananas, nonfat milk, turbinado





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BEVERAGES

Spirits by the liter

Vodka

New Amsterdam	\$82
Ketel One	\$113
Grey Goose	\$140

Gin

New Amsterdam	\$82
Bombay Original	\$88
Beefeater 24	\$96
Tanqueray	\$98
Bombay Sapphire	\$117

Tequila

Camarena Silver	\$82
Jose Cuervo Especial	\$100
Herradura Silver	\$132
Casamigos Anejo	\$202
Casamigos Mezcal	\$220

Scotch

Dewar's White Label	\$109
Dewar's 12	\$146
Johnnie Walker Black	\$205

Rum

Malibu	\$75
Bacardi Superior	\$81
Capt. Morgan Orig. Spiced	\$87
Bacardi 8	\$106

Bourbon & Whiskey

Jack Daniel's	\$108
Bulleit	\$118
Jameson	\$123
Woodford Reserve	\$132

Canadian Whisky

Seagram's 7 Crown	\$92
Seagram's VO	\$96
Crown Royal	\$130

Cognac & Cordials

Martini & Rossi Vermouth	\$20
DeKuyper Triple Sec	\$22
DeKuyper Blue Curacao	\$22
DeKuyper Peach	\$22
Fireball	\$81
Southern Comfort	\$89
Baileys Irish Cream	\$100
Chambord	\$117
Tuaca	\$122
Drambuie	\$156
Grand Marnier	\$167
Hennessy V.S.	\$170
D'Ussé VSOP	\$185
St. Germain	\$204
Hennessy V.S.O.P.	\$225

Spirits by the 375 ml

Camarena Silver Tequila	\$36
New Amsterdam Vodka	\$34
New Amsterdam Gin	\$34
Crown Royal Whisky	\$50
Jack Daniel's Whiskey	\$45
Bacardi Superior Rum	\$34





BEVERAGES continued

Domestic Beer by the six-pack

Angry Orchard Hard Cider	\$35
Blue Moon	\$35
Bud Light	\$32
Budweiser	\$32
Bud Zero	\$32
Dixie	\$32
Dixie Blackened Voodoo Lager	\$35
Dixie Light	\$32
Leinenkugel's	\$35
Michelob Ultra	\$32
Miller Lite	\$32
Redd's Apple Ale	\$35
Sam Adams Boston Lager	\$35
Shock Top	\$35
Sierra Nevada Pale Ale	\$35

Import Beer by the six-pack

Amstel Light	\$35
Corona Extra	\$35
Corona Light	\$35
Heineken	\$35
Modelo Especial	\$35
Stella Artois	\$35

Ready-to-Drink Canned Cocktails

by the six-pack	
White Claw Hard Seltzer, Mango	\$35
Bacardi Rum Punch	\$35

Community Coffee \$50

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

Mixers

Bloody Mary Mix (quart)	\$22.50
Sweet and Sour Mix (quart)	\$22.50
Minute Maid Orange Juice (12 oz)	\$7
Minute Maid Grapefruit Juice (12 oz)	\$7
Cranberry Juice (12 oz)	\$7
Red Bull (six-pack)	\$32

Soft Drinks by the six-pack \$20

Coke, Coke Zero Sugar, Diet Coke, Sprite, Dr. Pepper or Fuze Tea	
Seagram's Ginger Ale (10 oz)	
Seagram's Tonic Water (10 oz)	
Seagram's Club Soda (10 oz)	
Dasani Bottled Water (16.9 oz)	\$20
Gold Peak Tea (18.5 oz)	\$28

Diet and caffeine-free soft drinks available upon request.





WINE

SPARKLING

Moët & Chandon Impérial — *France* \$160

A generous palate combining the delicious sumptuousness of white-fleshed fruits (pear, peach, apple) and the soft vivacity of citrus fruit with the alluring caress of fine bubbles.

Nicolas Feuillatte Brut — *France* \$96

40% Pinot Noir, 40% Meunier, 20% Chardonnay. Fresh white fruit with aromas of apple, pear and peach. Clean, elegant and complex, with delicate bubbles imparting freshness on the finish.

LaMarca Prosecco — *Italy* \$70

Aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon, framed by hints of minerality.

Marquis De La Tour Brut — *France* \$55

Crisp, clean and light, with fine bubbles and flavors of ripe melon and peach.

WHITE WINES

Chardonnay

Cakebread — *California* \$160

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

Sonoma Cutrer — *California* \$66

Sleek minerality and elusive citrus fruit flavors.

Kendall Jackson, Vintner's Reserve — *California* \$58

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

A by Acacia — *California* \$52

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



Barefoot — *California* \$38

Medium bodied with a sweet vanilla aroma.

Riesling

Chateau Ste. Michelle — *Washington* \$38

Crisp apple aromas and flavors with subtle mineral notes.

Sauvignon Blanc

Sterling Vineyards, Napa — *California* \$62

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

Bonterra — *California* \$50

100% organically grown grapes. Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit.

Fetzer Echo Ridge — *California* \$38

Crisp and clean with well balanced citrus notes.

WINE continued

Moscato

Canyon Road — *California* **\$37**
Sweet aromas of honey and peach, layered with tropical notes of lychee and hints of orange blossom.

Pinot Grigio

Santa Margherita — *Italy* **\$72**
Fresh, clean bouquet and a crisp sophisticated flavor brightened with hints of citrus.

Ecco Domani — *Italy* **\$47**
Complex with notes of citrus and exotic fruit. Aromas of pineapple, passion fruit and mango.

Canyon Road — *California* **\$38**
Bursting with ripe apple and pear flavors accompanied with subtle hints of citrus.

Blush

Beringer White Zinfandel — *California* **\$39**
Fresh berry, citrus and melon aromas and flavors rounded out with hints of nutmeg and clove.

RED WINES

Rosé

Chateau Ste. Michelle — *Washington* **\$50**
72% Syrah, 28% Merlot. The fresh and lively wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.

Merlot

Sterling Vintner's Collection — *California* **\$65**
Harmonious blend of black cherry, berries and allspice, balanced blend of red fruits.

BV Coastal Estates — *California* **\$60**
Ripe plum and juicy black cherry flavors.

Bonterra — *California* **\$52**
100% organically grown grapes. Aromas of black currant, black cherries and a touch of wood smoke with flavors of plums, dark berries, toasty oak and vanilla spice.



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

Malbec

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

Pinot Noir

MacMurray Estates — *California* **\$62**
Pomegranates, cherries, boysenberry, and lavender, smooth rich hints of vanilla and baking spice.

J Vineyards — *California* **\$52**
Aromatic notes of black cherry and baking spice. The soft, silky palate features bright, fruity notes of cranberry, fig and fresh orange peel, with hints of dark, brambly fruit, black tea and clove.

BV Coastal Estates — *California* **\$48**
Layering strawberries, red cherries and ripe plums with warm spices from French oak.

Fetzer — *Chile* **\$38**
Light with bright cherry and strawberry notes with a touch of oak.





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WINE continued



Cabernet Sauvignon

Barefoot — California

\$38

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

Chateau Souverain — California

\$40

Vivid aromas of roasted vanilla, mocha and baking spices with elegant layers of blackberry and ripe cherry flavors.

Dark Horse — Washington

\$44

Dark jammy fruit flavors of black cherry and hint of nutmeg with firm tannins and smooth mouth-feel that lead the way to a dark chocolate mocha finish.

BV Coastal Estates — California

\$47

Opulent layers of blackberry, black cherry and plum with nuances of violet and mocha.

Bonterra — California

\$50

100% organically grown grapes. Harmonious blend of black cherry, berries, and all spice and a balanced blend of red fruits.

Louis Martini — California

\$52

Dark fruit, smoky cedar and dried herbs.

Joel Gott — California

\$58

Dark and spicy with soft finishes.

Kendall Jackson — California

\$68

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

Jordan — California

\$185

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

Caymus — Napa Valley

\$205

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

Silver Oak — California

\$250

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

Caymus, Special Select — California

\$450

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

Red Blend

Apothic — California

\$42

Zinfandel leads with notes of dark fruit and subtle spice, Syrah adds silkiness and hints of blueberry, while Cabernet Sauvignon and Merlot contribute rich characteristics of blackberry, black cherry and plum.

THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival 1.5 hours prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with the highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Centerplate at **504.558.6278** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 20% service charge and all applicable sales tax will be included.

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 forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor individuals underage of 21 and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating

Thanks to Our Partners & Local Suppliers:

- Leidenheimer Bakery
- Haydel's Bakery
- New Orleans Fish House
- Capital City Produce
- Country Creole
- American Seafood
- 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 LIV, 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.

