

SUITE MENU 2023



METLIFE STADIUM / PREORDER MENU



WE'RE GLAD YOU'RE HERE!



DELAWARE NORTH SPORTSERVICE IS DELIGHTED TO WELCOME YOU TO ANOTHER EXCITING NFL SEASON AT METLIFE STADIUM.

Every element of your suite experience is our priority, from the planning and preparation to the time you spend entertaining and socializing in your suite. 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 and your guests with the finest in food, beverage and service to create an enjoyable and memorable dining experience.



METLIFE STADIUM / PREORDER MENU

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 game. 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 through our website, SpotOn, at <https://connect.appetizeapp.com/preorders/buildorder/metlife>.

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 (201) 559-1631 with any questions.

Special brand requests of liquor, beer or wine may also be ordered. Please place such requests 1 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

SpotOn 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.

GOT EVERYTHING YOU NEED FOR YOUR EVENT?

- BEVERAGE EXPERIENCE
- TAILGATE PARTY
- BEER, WINE, SPIRITS AND MIXERS
- GAME DAY STARTERS
- GRIDIRON GRABS
- TOUCHDOWN TASTES
- SUITE ENDINGS



All selections serve approximately
12 guests, unless otherwise noted.



BEVERAGE EXPERIENCE

MIMOSA BAR \$190

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

BELLINI BAR \$185

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

BLOODY MARY BAR \$320

(1) Ketel One Vodka
(2) RIPE 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 \$922

(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

ALL PRO BAR \$1197

(1) bottle each:

Tito's Handmade Vodka
Johnnie Walker Black Scotch
Jack Daniel's 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 \$1378

(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 IPA

(1) 6 pack each:

Pepsi
Diet Pepsi
Starry
Tonic
Club Soda

All selections serve approximately
12 guests, unless otherwise noted.



TAILGATE PARTY



VEGAN/GLUTEN-FREE \$520

Vegan Salsa Trio
(Salsa Roja, Pico de Gallo & Guacamole)
Corn Tortilla Chips
Farmer's Market Crudités
Hummus
Kale Quinoa Salad
Beyond Vegan Sausage
Flourless Chocolate Torte

THE HUDDLE \$850

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

FIRST AND TEN \$980

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 \$1355

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 \$1630

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 | \$135

VEUVE CLICQUOT BRUT | \$190

DOM PÉRIGNON | CHAMPAGNE | \$375

CHARDONNAY

JOSH | \$65

SIMI | \$85

CAKEBREAD | \$135

PINOT GRIGIO

ECCO DOMANI | \$60

SANTA MARGHERITA | \$85

ROSÉ

MIRAVAL | \$65

ALTERNATE WHITE

CHATEAU STE. MICHELLE RIESLING | \$65

BARTENURA | MOSCATO (Kosher) | \$66

KIM CRAWFORD | SAUVIGNON BLANC | \$70

HOMEMADE WHITE SANGRIA | \$80

CAKEBREAD | SAUVIGNON BLANC | \$110



RED WINE

CABERNET SAUVIGNON

JOSH | \$70

HERZOG LINEAGE | Kosher | \$75

SIMI | \$90

CAKEBREAD | \$230

SILVER OAK | \$265

PINOT NOIR

MARK WEST | \$60

WENTWORTH | \$110

CAKEBREAD | \$145

ALTERNATE RED

BV COASTAL ESTATES MERLOT | \$69

DON MIGUEL GASCÓN MALBEC | \$72

HOMEMADE RED SANGRIA | \$80

Available in 12 oz 6-pack,
unless otherwise noted



BEER+ SELTZER

AMERICAN PREMIUM

BUD LIGHT \$43

BUDWEISER \$43

COORS LIGHT \$43

MILLER LITE \$43

HARD CIDER/SELTZER

WHITE CLAW 

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

HIGH NOON VODKA HARD SELTZER 

Peach or Pineapple (4-pack) \$60

IMPORT/CRAFT

BROOKLYN LAGER \$43

YUENGLING 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 IPA (4-pack) \$58

HEINEKEN 0.0 NON-ALCOHOLIC \$41

Available in a 750 mL bottle,
unless otherwise noted.



SPIRITS

VODKA

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

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 12 oz 6-pack,
unless otherwise noted



MIXERS+ MORE



SOFT DRINKS

PEPSI \$25

DIET PEPSI \$25

STARRY \$25

GINGER ALE \$25

BRISK ICED TEA \$25

WATER

BUBLY SPARKLING WATER

Lime / Cherry \$25

AQUAFINA \$32

JUICES/MIXERS

ORANGE \$18

CRANBERRY \$18

GRAPEFRUIT \$18

PINEAPPLE \$18

TONIC WATER \$25

CLUB SODA \$25

BLOODY MARY MIX \$22

MARGARITA MIX \$22

RIPE BLOODY MARY MIX \$28

ENERGY

ROCKSTAR (4-pack) \$40

HOT BEVERAGES

LIPTON BLACK TEA

Regular / Decaf \$36

HOT CHOCOLATE \$45

HOT CHOCOLATE BAR

Includes marshmallows and whipped cream \$65

DUNKIN' COFFEE

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

BARTESIAN HANDS-ON BEVERAGE EXPERIENCE

**Perfectly crafted cocktails made in seconds.
Insert a capsule, select strength and enjoy!**

BARTESIAN PACKAGE \$370

ASSORTED FLAVORS: Mango Margarita | Lemon Drop | Rum Breeze | Cosmopolitan
(6 each)

SPIRITS INCLUDE:

**TITO'S HANDMADE VODKA
BACARDÍ SUPERIOR RUM
CAMARENA SILVER TEQUILA**

SIMPLE COCKTAIL CREATION

From mocktail to strong, craft a perfect cocktail in seconds.



1



INSERT COCKTAIL CAPSULE

2



CHOOSE YOUR STRENGTH

3



CREATES COCKTAIL IN SECONDS



All selections serve approximately
12 guests, unless otherwise noted.



GAME DAY STARTERS

CLASSIC POPCORN ★ G

Butter-flavored popcorn \$45

KETTLE CHIPS ★ G

Onion dip and bacon ranch dip \$45

STADIUM SNACK MIX ★ N

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

SALSA TRIO ★ G

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

Upgrade your Trio

Add beer cheese \$35

Add chili \$40

Add guacamole \$55

SOFT PRETZELS

Whole grain mustard \$65

Add beer cheese \$35

THE CANDY SHOP ★ G N

Choose Plain M&M's, Peanut M&M's or
Gummy Bears \$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 aji 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 \$115

MAGIC DUST CHICKEN WINGS ★ G

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

PARTY SAMPLER ★

Magic Dust wings, chicken tenders, mozzarella
sticks \$140

SHRIMP COCKTAIL G

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

All selections serve approximately
12 guests, unless otherwise noted.



FROM THE FIELD

FARMER'S MARKET CRUDITÉS **G V**

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

FRESH FRUIT **G V**

Pineapples, strawberries, raspberries, honeydew, cantaloupe, blueberries, blackberries \$85

MEDITERRANEAN MEZZE **G V**

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

ARTISAN CHEESE **G V**

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

CAESAR SALAD ★ **G 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

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 ★ \$30

Add grilled shrimp \$67

All selections serve approximately
12 guests, unless otherwise noted.



GRIDIRON GRABS

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 \$110

BEYOND VEGAN SAUSAGE G V

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

THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls, condiments \$110
Add a side of chili \$40

TOPPINGS BAR G V

Toppings offered 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 \$115

BBQ PULLED PORK ★ G

Smoked pulled pork, spicy BBQ sauce, pickle chips, coleslaw, potato bun \$115

WRAP DUO

(1) Lemon & garlic marinated grilled chicken, romaine, feta, cucumbers

(2) Mozzarella, oven-dried tomatoes, roasted and grilled vegetables, roasted pepper aioli \$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 fried chicken sandwiches, honey mayo, dill pickles, pickle slaw, potato buns \$145
(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)*

TENDERLOIN SLIDERS

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

All selections serve approximately
12 guests, unless otherwise noted.



TOUCHDOWN TASTES



PREMIUM MACARONI & CHEESE **V**

Creamy cheddar cheese sauce, gremolata \$110
Add maple-glazed slab bacon \$10

PENNE PASTA

Crispy pancetta, green peas, tomato cream sauce,
club rolls \$110
Add grilled chicken \$30

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

RAVIOLI DUO **V**

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

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
creme fraiche \$1200
Add a Personal Chef \$200

SIDELINE SELECTIONS



PASTA SALAD **V**

Orecchiette pasta, oven-roasted tomatoes,
mixed olives, roasted peppers, 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

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 \$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 and Kani

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

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

All selections serve approximately 12 guests, unless otherwise noted.



SUITE ENDINGS

ICE CREAM CUPS ★

Chocolate/vanilla swirl. Serves 6 \$48

FLOURLESS CHOCOLATE TORTE **G**

Semi-sweet Belgian chocolate cake \$75

NEW YORK CHEESECAKE ★ \$85

MRS. FIELDS CHOCOLATE CHIP COOKIES **N** \$95

MRS. FIELDS ASSORTED COOKIES ★ **N**

Snickerdoodle, oatmeal raisin, chocolate chocolate chip, macadamia nut, chocolate chip cookies \$100

MRS. FIELDS BROWNIE/BLONDIES COMBO **N**

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

TEAM LOGO CAKE POPS

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

CHOCOLATE GANACHE LAYER CAKE \$150

TRADITIONAL RED VELVET CAKE

Cream cheese icing \$150

BUILD YOUR OWN SUNDAE BAR

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

DESSERT PLATTER

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

DESSERT CART

Complete your luxury experience with our chef's selection of signature desserts, candies and cordials. Pricing a la carte, cart must be pre-ordered. Specific delivery times cannot be guaranteed.

SUNDAE CART

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.

PARTY PACKAGE \$595

Team Logo Cake Pops
10-inch Round Cake
Customized Jersey Florals (2 cubes)
Happy Birthday Banner

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.

PAR STOCKING SYSTEM

We highly recommend that you establish a beverage par level for your suite with the assistance of our Suites Administrator. Simply choose the type and quantity of the beverages you would like to have available in your suite for each event. After each event, your beverage inventory will be counted and replenished accordingly and the difference will be charged to your account separately. The par stock system will only continue during the regular season. Leftover beverages will not be credited, nor are they available for pickup.

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.

