



TAILGATING STARTERS

CRISPY TORTILLA CHIPS WITH HOUSEMADE SALSA

\$8/PERSON

ADD GUACAMOLE \$10/PERSON

ANTIPASTO

Cured Meats, Assorted Cheese, Marinated Olives & Pickled Vegetables

\$14/PERSON

ARTISANAL CHEESE SELECTION

Domestic & Imported Artisanal Cheese, Fresh Seasonal Fruits & Crackers

\$13/PERSON

FARMERS MARKET VEGETABLE CRUDITÉS

Buttermilk Ranch Dressing & Red Pepper Aioli

\$10/PERSON

HERB MARINATED GRILLED VEGETABLE PLATTER

Zucchini, Squash, Portobello Mushrooms, Asparagus & Bell Peppers

\$10/PERSON

SPICY HUMMUS WITH MOROCCAN HARISSA & CILANTRO LIME HUMMUS

Pita Bread, Crispy Celery & Carrots

\$10/PERSON

FRESH SEASONAL FRUITS & BERRIES

Local Honey & Mint Greek Yogurt Dip

\$10/PERSON

CREOLE BOILED SHRIMP COCKTAIL

Housemade Cocktail Sauce & Lemon Wedges

\$55/DOZEN

FRESH SHUCKED OYSTERS ON THE HALF SHELL*

Housemade Cocktail Sauce, Horseradish, Mignonette & Lemon Wedges

\$42/DOZEN (MINIMUM OF FIVE DOZEN)

CRAB LEGS

Housemade Cocktail Sauce, Clarified Butter & Lemon Wedges

MARKET PRICE

SHELLFISH DISPLAY

Creole Boiled Shrimp, Fresh Shucked Oysters, Crab Legs, Ahi Tuna Poke & Lobster Meat

MARKET PRICE

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of foodborne illness, especially in case of certain medical conditions.



COLD PRE GAME SNACKS

HAWAIIAN AHI TUNA POKE

Avocado, Ponzu Vinaigrette & Toasted Sesame Seeds

\$60/DOZEN

HEIRLOOM TOMATO & WHIPPED BURRATA CHEESE

With Aged Balsamic Extra Virgin Olive Oil & Basil

\$55/DOZEN

HEIRLOOM TOMATO GAZPACHO SHRIMP & AVOCADO CREMA

\$50/DOZEN

ROASTED BEET TARTARE, GOAT CHEESE & CANDIED PECAN

\$40/DOZEN

TRADITIONAL TOMATO BRUSCHETTA ON GARLIC CROSTINI

\$35/DOZEN

TRUFFLE PROSCIUTTO CROSTINI

Herbed Goat Cheese & Shaved Prosciutto

\$55/DOZEN

CAPRESE SALAD SKEWERS

Baby Heirloom Tomato, Bocconcini, Micro Basil & Balsamic Glaze

\$38/DOZEN

SEARED & CHILLED BEEF*

Shaft's Bleu Cheese Mousse & Pickled Red Onion & Matsutake Shoyu

\$60/DOZEN

SUSHI CUP

Spicy Tuna, Shrimp, or Salmon topped with Black Garlic Shoyu

\$60/DOZEN

CREOLE BOILED SHRIMP & AVOCADO TOAST

\$45/DOZEN

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HOT PRE GAME SNACKS

STADIUM SIGNATURE BUFFALO CHICKEN WINGS OR TENDERS

Ranch & Creamy Blue Cheese Dressings
\$32/DOZEN

WARM SOFT PRETZEL BITES

Kicked Up Cheesy Beer Sauce & Creole Honey Mustard
\$30/DOZEN

SEARED CHICKEN SATAY

Citrus Soy Marinated Chicken & Thai Peanut Sauce
\$56/DOZEN

MINI CRAB CAKES

Kicked Up Cocktail Sauce
\$60/DOZEN

STUFFED MUSHROOMS

Crispy Apple Smoked Bacon, Parmesan Cheese & Herb Stuffing
\$48/DOZEN
ADD CRAB MEAT \$60/DOZEN

SMOKED MUSHROOM & GOAT CHEESE DUMPLINGS

Creole Tomato Glaze
\$49/DOZEN

EMERIL'S SIGNATURE BBQ SHRIMP

\$55/DOZEN

APPLE SMOKED BACON WRAPPED SCALLOPS

\$95/DOZEN (MINIMUM OF 5 DOZEN)

CREAMY SPINACH & ARTICHOKE DIP WITH WARM PITA BREAD

\$8/PERSON
ADD CRAB MEAT FOR \$11/PERSON

CRISPY POLENTA STACK

Marinated Tomatoes, Fresh Parsley & Parmesan Reggiano Cheese
\$40/DOZEN

VEGETABLE SPRING ROLLS

Thai Chili Dipping Sauce
\$32/DOZEN

CHICKEN & VEGETABLE SPRING ROLLS

\$35/DOZEN

BEEF & PORK MEATBALLS

Choice of: Marinara or Swedish Style
\$32/DOZEN

Kick it up a Notch with our BBQ Bourbon Glazed Meatballs
\$38/DOZEN

BUFFALO CHICKEN BLUE CHEESE STUFFED MEATBALL

\$38/DOZEN

EDAMAME POT STICKERS

Thai Chili Dipping Sauce
\$32/DOZEN

PORK POT STICKER

Thai Chili Dipping Sauce
\$35/DOZEN

SPANAKOPITA

\$50/DOZEN

MINI REUBEN PUFF

Spicy Thousand Island Dressing
\$55/DOZEN

MINI BEEF WELLINGTON

Creamy Horseradish
\$60/DOZEN

NEW ZEALAND LAMB LOLLICHOPS

Pickled Chow Chow Vegetables & Creole Mustard
\$68/DOZEN

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SLIDING INTO HOME PLATE

GLUTEN FREE BUNS AVAILABLE FOR AN ADDITIONAL CHARGE.

NEW ORLEANS MUFFALETTA SLIDERS

Capicola, Mortadella, Genoa Salami,
Provolone Cheese & Olive Salad

\$60/DOZEN

MARINATED GRILLED VEGETABLE SLIDERS

Portobello Mushroom, Roasted Bell Pepper,
Tomato & Lemon Aioli

\$60/DOZEN

FRIED CHICKEN SLIDERS

Hand Breaded Chicken with Lettuce, Pickle, Tomato
& Mayonnaise

\$60/DOZEN

MEDITERRANEAN GRILLED CHICKEN SLIDERS

Basil Pesto, Extra Virgin Olive Oil & Parmesan Cheese

\$60/DOZEN

ANGUS BEEF SLIDERS

Apple Smoked Bacon, Caramelized Onions &
Cheddar Cheese

\$65/DOZEN

BBQ PORK SLIDERS

Pulled BBQ Pork & Pickle with Creole Mustard
Coleslaw on the Side

\$60/DOZEN

ITALIAN MEATBALL SLIDERS

Marinara Sauce & Provolone Cheese

\$60/DOZEN

SPICY CANDIED BACON BLT ON TEXAS TOAST

Black Pepper Mayo, Heirloom Tomato & Iceberg lettuce

\$60/DOZEN

CHEF EMERIL'S MEATLOAF SLIDERS

Black Pepper Mayo, Lettuce, Pickle & Tomato

\$65/DOZEN

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NEW ORLEANS FOOD EXPERIENCE

MINIMUM OF 25 GUESTS
\$65/PERSON

CHOICE OF ONE:

CREOLE BOILED & CHILLED SHRIMP

Housemade Cocktail Sauce & Lemon Wedges

FRESH SHUCKED OYSTERS ON THE HALF SHELL*

Housemade Cocktail Sauce, Horseradish, Mignonette & Lemon Wedges

CHOICE OF THREE:

MUFFALETTA PASTA SALAD

Capicola, Ham, Salami, Provolone Cheese & Creole Olive Salad tossed with Penne Pasta & Grated Parmesan Cheese

JAMBALAYA RICE

Andouille Sausage, Chicken & Shrimp

JAMBALAYA PASTA WITH CREOLE CREAM SAUCE

Andouille Sausage, Chicken & Shrimp

EMERIL'S SPICY MEATLOAF SANDWICH

MINI NEW ORLEANS MUFFALETTA SLIDERS

Fresh Cut Italian Cold Cuts, Provolone Cheese & Olive Salad

SHRIMP & ANDOUILLE GUMBO

INCLUDES:

FRESHLY MADE JALAPEÑO CORNBREAD

Served with Honey Butter

NEW ORLEANS BREAD & BUTTER PUDDING

With Warm Whiskey Crème Anglaise

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BACKYARD BBQ

MINIMUM OF 25 GUESTS
\$75/PERSON - CHOICE OF ONE PROTEIN
\$85/PERSON - CHOICE OF TWO PROTEINS

CHOICE OF ONE PROTEIN:
BBQ BABY BACK PORK RIBS

SLICED SMOKED BEEF BRISKET

SLICED GRILLED ANDOUILLE SAUSAGE

GRILLED BBQ CHICKEN BREAST

CHOICE OF THREE SIDES:
FRESHLY MADE JALAPEÑO CORNBREAD

Served with Honey Butter

JAMBALAYA RICE

Andouille Sausage, Chicken & Shrimp

BOURBON SMASHED SWEET POTATOES

CREAMED CORN CASSEROLE

BAKED BEANS

ROASTED BRUSSELS SPROUTS

HERB ROASTED BABY RED POTATOES

INCLUDES:
CREOLE MUSTARD COLESLAW

HOUSEMADE APPLE COBBLER

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SALADS

CLASSIC CAESAR

Fresh Romaine Lettuce & Kale tossed with our Parmesan Dressing, Garlic Crostini & Parmesan Cheese

\$7/PERSON

MIXED BABY GREENS

Organic Mixed Baby Greens, Marinated Artichokes, Baby Heirloom Tomatoes, Shaved Parmesan Reggiano Cheese, Garlic Crostini with Balsamic Vinaigrette & Ranch Dressing

\$6/PERSON

STADIUM SALAD

Organic Arugula & Sliced Fuji Apple tossed in Citrus Honey Vinaigrette with Toasted Pecans & Crumbled Goat Cheese

\$7/PERSON

KALE & QUINOA

Golden Raisins, Seasonal Berries tossed in Strawberry Balsamic Vinaigrette with Toasted Pecans & Shaved Parmesan Reggiano Cheese

\$7/PERSON

VEGGIES & COUSCOUS

Asparagus, Broccoli, Carrots, Cauliflower & Sweet Corn tossed in Citrus Honey Vinaigrette with Shaved Parmesan Reggiano

\$6/PERSON

MUFFALETTA PASTA SALAD

Capicola, Ham, Salami, Provolone Cheese & Creole Olive Salad Tossed with Penne Pasta & Grated Parmesan Cheese

\$8/PERSON

SALAD BAR

Organic Mixed Baby Greens, Artichokes, Cucumber, Roasted Corn, Mushrooms, Cherry Tomatoes, Bell Peppers, Red Onion, Sourdough Croutons & Parmesan Cheese with Balsamic & Citrus Honey Vinaigrette

\$13/PERSON

GAME TIME

STREET TACO BAR

Beef, Chicken, or Sautéed Vegetables, Chopped Onion, Limes, Fresh Cilantro & Guacamole

\$25/PERSON

ADD RICE & BEANS \$30/PERSON

JAMBALAYA PASTA IN CREOLE CREAM SAUCE

Andouille Sausage, Chicken & Shrimp

\$16/PERSON

CLASSIC BAKED ZITI

Marinara Sauce & Melted Mozzarella Cheese with Garlic Bread

\$13/PERSON

JAMBALAYA RICE

Andouille Sausage, Chicken & Shrimp

\$14/PERSON

BBQ BABY BACK PORK RIBS

Creole Mustard Coleslaw

\$32/FULL RACK

CHICKEN BREAST

CHOICE OF:

Herb Marinated with Roasted Baby Red Potatoes

BBQ with Bourbon Smashed Sweet Potatoes

Garlic White Wine with Artichokes, Mushrooms & Spinach

\$15/PIECE

GRILLED FILET OF BEEF WITH MASHED POTATOES*

Horseradish Cream Sauce

\$20/PERSON

SEARED ATLANTIC SALMON*

Served with Mixed Vegetables & Lemon Honey Vinaigrette

\$16/PERSON

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CARVING STATIONS

**\$100 CHEF ATTENDANT FEE MAY APPLY
ALL SERVED WITH DINNER ROLLS**

OVEN ROASTED TURKEY & GRAVY

\$13/PERSON

ANDOUILLE SAUSAGE & CREOLE MUSTARD

\$12/PERSON

**HERB MARINATED PORK TENDERLOIN
DIJON MUSTARD***

\$12/PERSON

**HOUSEMADE BBQ SMOKED BEEF BRISKET
CREOLE MUSTARD COLESLAW**

\$17/PERSON

ROASTED WHOLE SALMON & HERB VINAIGRETTE*

\$16/PERSON

**BONELESS PRIME RIB,
AU JUS & CREAMY HORSERADISH***

\$20/PERSON

PEPPER SEARED AHI TUNA*

With Spicy Chinese Mustard & Ponzu Dipping Sauce

\$23/PERSON

SIDELINE FAVORITES

CREOLE MUSTARD COLESLAW

\$4/PERSON

CHEDDAR CHEESE & CHIVE MASHED POTATOES

\$5/PERSON

SAUTÉED MIXED VEGETABLES

Broccoli, Cauliflower, Carrots & Red Onion

\$7/PERSON

SPICED SAUTÉED BROCCOLINI

\$7/PERSON

HERB ROASTED BABY RED POTATOES

\$5/PERSON

BOURBON SMASHED SWEET POTATOES

Brown Sugar, Butter & Jim Beam

\$6/PERSON

**APPLEWOOD SMOKED BACON &
BROWN SUGAR BAKED BEANS**

\$5/PERSON

CREAMED CORN CASSEROLE

\$6/PERSON

**FRESH JALAPEÑO CORNBREAD MUFFINS WITH
VANILLA HONEY BUTTER**

\$18/DOZEN

GRILLED ASPARAGUS

SEASONAL PRICE

**ROASTED OR FRIED BRUSSELS SPROUTS WITH
BALSAMIC GLAZE**

\$7/PERSON

LOBSTER MAC 'N' CHEESE

Orecchiette Pasta with Herbed Panko Crust

\$16/PERSON

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PASTA & RISOTTO STATION

\$32/PERSON
CHOICE OF TWO PASTAS
SERVED WITH GARLIC BREAD & DINNER ROLLS

CAVATELLI PASTA

Traditional Bolognese

Broccoli Rabe & Sausage

Shrimp & Spinach

Tomato Vodka Sauce

ORECCHIETTE PASTA

Pesto with Chopped Tomatoes & Chicken

Wild Mushroom Cream

Primavera

Tomato Vodka Sauce

RISOTTO

Truffle & Wild Mushroom

Artichoke & Spinach

Candied Bacon & Shrimp

Baby Heirloom Tomato & Basil

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SWEET VICTORY

MINI CHEESECAKE

Whipped Cream & Fresh Berries

\$35/DOZEN

EMERIL'S BANANA CREAM PIE SHOOTERS

\$42/DOZEN

CHOCOLATE COVERED STRAWBERRIES

\$60/DOZEN

ASSORTED PETIT FOURS CHEF'S CHOICE

\$37/DOZEN

DOUBLE CHOCOLATE GLUTEN FREE BROWNIES

\$38/DOZEN

GLUTEN FREE CHOCOLATE FLOURLESS PETIT FOURS

\$38/DOZEN

PECAN CHOCOLATE CHUNK BAR

\$38/DOZEN

FRESHLY BAKED COOKIES

Assortment of Chocolate Chip, Peanut Butter, Oatmeal Raisin & White Chocolate Chip Macadamia Nut

\$32/DOZEN

NEW ORLEANS BREAD & BUTTER PUDDING

With Warm Whiskey Crème Anglaise

\$8/PERSON

WARM HOUSEMADE APPLE COBBLER

\$8/PERSON

PEACH EMPANADA WITH RASPBERRY COULIS

\$38/DOZEN

CUSTOM CAKES

MARKET PRICE

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BAR PACKAGE MENU

VODKA

ABSOLUT*
 NEW AMSTERDAM*
 STOLICHNAYA²
 KETEL ONE²
 BELVEDERE^P
 CIROC^P
 TITO'S^P

RUM

BACARDI*
 MALIBU*
 CAPTAIN MORGAN*
 MT. GAY BLACK BARRELL²
 SAMMY'S BEACH BAR^P
 PYRAT XO^P

TEQUILA

1800 SILVER*
 CASAMIGOS²
 DON JULIO BLANCO^P

WHISKEY

JAMESON*
 JIM BEAM*
 CROWN ROYAL²
 MAKER'S MARK²
 BULLEIT²

SCOTCH

DWAR'S*
 JOHNNIE WALKER BLACK²
 GLENFIDDICH^P

GIN

TANQUERAY*
 BOMBAY SAPPHIRE²
 HENDRICK'S^P

WINE

ONEHOPE CHARDONNAY*
 ONEHOPE CABERNET SAUVIGNON*
 J VINEYARDS CHARDONNAY²
 ESK VALLEY SAUVIGNON BLANC²
 UNCORT PINOT NOIR²
 WILLIAM HILL MERLOT²
 DOMAINESTE MICHELLE²
 SPARKLING WINE^P
 LANDMARK CHARDONNAY^P
 TERLATO PINOT GRIGIO^P
 SANKT ANNA RIESLING^P
 JUSTIN CABERNET^P

DRAFT BEER

BUDLIGHT
 GOOSE ISLAND 312
 KILT LIFTER
 SHOCK TOP BELGIAN WHITE
 STELLA ARTOIS
 PERONI
 ELYSIAN SPACE DUST IPA
 DRAFT OF THE MONTH
 LOCAL DRAFT

BEER

BUD LIGHT
 COORS LIGHT
 MICHELOB ULTRA
 MILLER LITE
 BUDWEISER
 O'DOUL'S
 ALASKAN AMBERALE
 CORONA
 MODELO
 MODELO NEGRA
 SIERRA NEVADA
 GOOSE ISLAND IPA
 FIRESTONE 805
 GUINNESS
 KRONENBOURG 1664
 DOS EQUIS LAGER
 PERONI
 STELLA CIDRE
 WIDMER OMISSION (GF)
 KRONENBOURG 1664
 CARLSBERG
 PERONI
 BLUE POINT TOASTED LAGER
 WIDMER OMISSION (GF)
 DRAFT OF THE MONTH



EVENT PACKAGE MENU

BEER & WINE CALL PACKAGE

\$40/PERSON/3 HOUR

\$50/PERSON/4 HOUR

\$60/PERSON/5 HOUR

INCLUDES ALL DRAFTS & BEERS

WINE:

ONEHOPE CHARDONNAY

ONEHOPE CABERNET

SAUVIGNON

BEER & WINE 2ND TIER PACKAGE

\$50/PERSON/3 HOUR

\$50/PERSON/4 HOUR

\$70/PERSON/5 HOUR

INCLUDES ALL DRAFTS & BEERS

WINE:

J VINEYARDS CHARDONNAY

ESK VALLEY SAUVIGNON BLANC

ONEHOPE CHARDONNAY

UNCOURT PINOT NOIR

WILLIAM HILL MERLOT

ONEHOPE CABERNET SAUVIGNON

DOMAINE STE MICHELLE

SPARKLING WINE

BEER & WINE PREMIUM PACKAGE

\$60/PERSON/3 HOUR

\$70/PERSON/4 HOUR

\$80/PERSON/5 HOUR

INCLUDES ALL DRAFTS & BEERS

WINE:

J VINEYARDS CHARDONNAYES

VALLEY SAUVIGNON

BLANCSANKTANNA RIESLING

ONEHOPE CHARDONNAY

WILLIAM HILL MERLOT

JUSTIN CABERNET SAUVIGNON

DOMAINE STE MICHELLE

SPARKLING WINE

CALL PACKAGE

\$55/PERSON/3 HOUR

\$65/PERSON/4 HOUR

\$75/PERSON/5 HOUR

INCLUDES ALL DRAFTS & BEERS

2ND TIER PACKAGE

\$75/PERSON/3 HOUR

\$85/PERSON/4 HOUR

\$95/PERSON/5 HOUR

INCLUDES ALL DRAFTS & BEERS

PREMIUM PACKAGE

\$90/PERSON/3 HOUR

\$100/PERSON/4 HOUR

\$120/PERSON/5 HOUR

INCLUDES ALL DRAFTS & BEERS & RED BULL