



NEW ORLEANS PELICANS

SUITE MENU 2022-23

 SMOOTHIE KING
CENTER





GREETINGS FROM NEW ORLEANS!

Welcome to the 2022 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 our 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.

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

Carol Hernandez

Carol Hernandez, Catering Manager
at The Smoothie King Center



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SERVICE DIRECTORY

The 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.

Catering Manager 504.558.6278
Carol Hernandez carol.hernandez@centerplate.com

Suites Coordinator 504.558.6260 ext. 6608
Monica Linam monica.linam@centerplate.com

On-Line Ordering skc.ezplanit.com

Pelicans Suites Department 504.593.4973
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SKC General Information 504.587.3663

SKC Ticket Office 504.587.3822

SKC Security 504.587.3901

SKC Lost & Found 504.587.3905



Event Day Menu

Look for this Event Day icon for items available until the beginning of the 3rd quarter. (See page 27 for more information.)

Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do 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.

Vegetarian Selections (VT) Vegan Selections (VG)



Eat Fit Selections

Eat Fit options meet the nutritional criteria designated by Ochsner Health. Download the free Eat Fit app for full nutrition facts.





PERSONALIZED HOSPITALITY

Custom Value Packages

Create a custom value package for your suite. Choose menu items from the a la carte sections to greet your guests with creativity and imagination.

Serves approximately 12 guests

Slam Dunk

840

Choose any: 3 Snacks, 1 Appetizer, 2 Salads-Sides-Fruit-Vegetables, 2 Grill or Sandwich choices, 2 Sweet Selections

Full Court

705

Choose any: 3 Snacks, 2 Appetizers, 1 Grill or Sandwich choice, 1 Sweet Selection





PERSONALIZED HOSPITALITY

Three Pointer Package

795

For your convenience, we have created the following package which is sure to please you and your guests.

Serves approximately 12 guests

Bucket of Freshly Popped Popcorn (GF)

Mixed Nuts (GF)

Ruffles® Potato Chips with Roasted Onion Dip

Ultimate Hot Dog Bar with Chili

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

New Orleans Gumbo

Chicken and sausage in a flavorful broth served with white rice

Chicken Tenders

With cool ranch, honey mustard and barbeque dipping sauces

Meat Pies

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

Roast Beef Debris Po-Boy

Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

Cookies and Brownies Combo

Chocolate chip cookies and decadent chocolate chunk brownies



MAKE IT LOCAL

In many ways, food can be thought of as a representation of our glorious cultural diversity, and at The Smoothie King Center we're always excited to celebrate and explore local connections to place, region, and history through the lens of cuisine. These local favorites are inspired by recipes and techniques that have been part of cooking traditions in New Orleans for generations. Adapted by **Executive Chef Lenny Martinsen** especially for The Smoothie King Center, true to the locavore ethos, all of these delicious dishes include locally sourced ingredients and the fine work of artisan purveyors. Enjoy!

Serves approximately 12 guests



New Orleans Gumbo 150

Chicken and sausage in a flavorful broth served with white rice



Red Beans and Rice 110

Served with sliced smoked sausage and white rice

Shrimp Pasta 162

Sauteed shrimp, peppers, and onions tossed with penne pasta in a creamy Alfredo sauce

Barbeque Shrimp n' Grits 240

A southern specialty. Creamy grits with jumbo barbeque shrimp

Jambalaya 110

Chicken, sausage, and rice sautéed with herbs and spices

Pair with Erath Pinot Noir

Crawfish Étouffée 190

A classic Louisiana dish with a buttery, rich and flavorful sauce with crawfish tails, served with rice

Fried Catfish 125

Catfish fillets battered in seasoned flour and fried crisp. Served with lemon and tartar sauce



SNACKS

Serves approximately 12 guests

 **Bucket of Freshly Popped Popcorn (GF)** 32

  **Mixed Nuts (GF)** 36

 **Ruffles® Potato Chips with Roasted Onion Dip** 38


Individual Lay's® Basket  36

A variety of Lay's® potato chips

Chips & Salsa (GF)  40

Spicy roasted tomato salsa served with Tostitos® tortilla chips

 **Traditional Deviled Eggs (GF)** 65

Individual 7-Layer Dip Cups (GF)  82

(12 cups) Our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions and Tostitos® tortilla chips

Chocolate Lovers Basket 39

(12) Individually wrapped chocolate bars: (3) Snickers®, (3) Kit Kat®, (3) Reese's® Peanut Butter Cups, (3) Plain M&M's®

Shrimp Dip 79

A creamy blend of Louisiana boiled shrimp, cream cheese, celery, onions, herbs and spices. Served with assorted crackers

Crawfish Dip 105

Louisiana crawfish tails with cream cheese, Parmesan, green onions, garlic and spices. Served with baguette slices

Soft Pretzel Bites with Beer Cheese & Mustard 68

Cranberry Citrus Jalapeño Cheese Spread 50

Dried cranberry with candied citrus, fresh jalapeños blended with cream cheese. Served with melba toast



APPETIZERS

Serves approximately 12 guests



Krispy Krunchy® Cajun Chicken Tenders 123

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



Krispy Krunchy® Crispy Chicken Wings 145

(36) Bone-in wings, fried to perfection and tossed in traditional sauce. Served with ranch dressing on the side

Imported and Domestic Cheese Board 150

Sharp cheddar, Boursin, Jarlsberg, Pepper Jack, imported brie, blue cheese and smoked Gouda. Served with crackers



Meat Pies 123

Louisiana fried pies stuffed with seasoned beef in a flaky dough, served with Cajun ranch dip

Spring Rolls 100

(24) Rolls served with Thai chili sauce

Barbeque Meatballs 95

All Beef Meatballs tossed in a bold barbeque sauce with caramelized pearl onions

Charcuterie Platter 188

Assorted meats and cheeses accompanied by fruit spreads, mustards and pickles. Includes local Hogshead cheese, pâté and dried sausages

Chilled Jumbo Shrimp Cocktail (GF) 250

(48) Jumbo white shrimp served with horseradish cocktail sauce and lemon wedges

Mini Corn Dogs 85

(50) Mini corn dogs served with yellow mustard



APPETIZERS continued

Serves approximately 12 guests



Crawfish Wontons

225

(50) Wontons served with spicy chili sauce

Pair with Bonterra Chardonnay

Hummus Stacy's

76

Roasted red pepper hummus, garnished with olive tapenade, Individual bags of Stacy's pita chips

Stadium Nachos

100

Your choice of jalapeño cheese sauce or queso served with tortilla chips and jalapeños



Chilled Tuna Platter

150

Sesame encrusted fresh tuna, seared and served with teriyaki sauce, Sriracha aioli and wakame slaw

Nachos Grande Tostitos

155

Tostitos® tortilla chips served with jalapeño cheese sauce, seasoned ground beef, green onions, sour cream and jalapeños

Mini Boudin Links

80

Served over sautéed onion and peppers with slider buns

Cannoli Dip Stacy's

60

Italian cannoli dip with ricotta, mascarpone, powdered sugar, chocolate chips, vanilla, and a little orange zest, served with Stacy's Cinnamon Sugar pita chips



SALADS – SIDES – FRUIT – VEGETABLES

Serves approximately 12 guests

Basket of Garden Fresh and Local Crudités (GF) 92

Celery, peppers, broccoli, zucchini, yellow squash, cauliflower, carrots and Louisiana farm fresh vegetables. Served with house-made ranch dip

 **Seasonal Fruit and Berries (GF)** 110

Cantaloupe, honeydew melons, golden pineapple, strawberries, grapes and berries

 **Creole Potato Salad (GF)** 55

Seasoned with Louisiana spices, chopped eggs and scallions



Classic Caesar Salad 55

Crisp romaine lettuce, freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing. Freshly tossed

Add Grilled Chicken Breast 25

Add Blackened Jumbo Shrimp 44

Italian Salad 63

Finely chopped lettuce, tomatoes, thinly sliced red onion, pepperoncini peppers, black olives and garlicky croutons served with Italian dressing

Roasted Brussels Sprouts 75

Roasted then chilled Brussels sprouts, pearl onions, butter nut squash, and cranberries tossed in a brown sugar dijon vinaigrette



Grilled Vegetables (GF) 87

Seasonal farm fresh vegetables seasoned with fresh herbs and drizzled with virgin olive oil and aged balsamic syrup (served hot)




Muffaletta Pasta Salad 90

(12) Individually packaged pasta al dente tossed with Italian olive salad, mortadella, salami, Provolone and artichokes



FROM THE GRILL

Serves approximately 12 guests

 All Beef Hot Dogs	125	Carne Asada	185
(20) Grilled hot dogs, caramelized onions, freshly baked buns and traditional condiments of diced onions, relish		Grilled with onions and peppers and accompanied by salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas. Served with yellow rice	
 Ultimate Hot Dog Bar with Chili	170	<i>Pair with Frontera Cabernet Sauvignon</i>	
(20) Grilled hot dogs, chili, caramelized onions, freshly baked buns, hot peppers and traditional condiments of diced onions, grated cheddar cheese and green relish		Street Tacos with Street Corn	155
 Hamburgers/Cheeseburgers	190	Choice of meat to include: seasoned beef or cilantro lime shrimp. Served with salsa verde, salsa roja, limes, onions, cilantro, flour tortillas and fire roasted sweet corn, topped with queso fresco	
(16) Burgers served with crisp lettuce, sliced tomatoes, red onions, dill pickles, shredded cheddar cheese and bacon			
<i>Pair with Louis Martini Cabernet Sauvignon</i>			



SANDWICHES

Serves approximately 12 guests

Chicken and Cranberry Salad Croissants 100

Mini fresh baked croissants topped with traditional chicken salad

Sandwich Party Platter 195

A trio platter with mini muffaletta and cocktail ham, turkey, roast beef and chicken salad po-boys

Chilled Tenderloin of Beef 315

Sliced and served with horseradish, stone ground mustard, grilled cipollini onions and freshly baked silver dollar rolls

Smoked Barbequed Pork Butt 145

House smoked pork butt simmered in bold and sweet barbeque sauces. Accompanied by freshly baked slider buns

Roast Beef Debris Po-Boys 210

A New Orleans favorite. Slow roasted beef, served with horseradish mayo and freshly baked pistolettes

Ham & Cheese Sliders 105

(12) Hawaiian bread stuffed with ham & cheese and basted with a butter, garlic and poppy seed sauce

Sandwich Sampler 155

4 halves each on baguette

- Grilled chicken, bacon, red onion, Creole mustard smear
- Roasted turkey, brie, arugula, cherry chutney
- Cucumber, pickled carrots, pickled radish, fresh jalapeño, cilantro, cream cheese



HOME-STYLE FAVORITES

Serves approximately 12 guests

Beef Short Ribs

325

Boneless, tender beef slowly braised in natural pan gravy, paired with garlic mashed potatoes

Pair with Louis Martini Cabernet Sauvignon

Pan Seared Crab Cakes

250

Gulf crab cakes griddled golden and served with penne tossed in Alfredo sauce

Pair with Bonterra Chardonnay

Crawfish Manicotti

210

Ricotta cheese stuffed lasagna noodles, crawfish cream sauce, Parmesan cheese

Pair with Vanderpump Rosé

Shrimp Skewers

205

Hot honey citrus glazed shrimp skewers with grilled pineapple

Pairs with Bonterra Sauvignon Blanc

Vodka Sauce Tortellini

150

Cheese stuffed tortellini, creamy vodka sauce, pancetta, fresh spinach, and fire roasted tomatoes

Debris Mac N Cheese

123

Creamy macaroni and cheese with a side of smothered roast beef debris



VEGAN / VEGETARIAN OPTIONS

Serves approximately 6 guests

Vegan Red Beans and Rice (GF, VG) 105

Vegetarian Hamburger (VT) 70

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

Street Tacos with Street Corn (VG) 155

(12) Impossible Burger taco meat. Served with salsa verde, salsa roja, limes, onions, cilantro, flour tortillas and fire roasted sweet corn, topped with queso fresco

Chia Seed Dessert (GF, VG) 70

(6) Individual dessert cups of chia seeds, almond milk, mango puree and fresh blueberries





EAT FIT NOLA



Molly Kimball, registered dietitian with The Ochsner Eat Fit nonprofit initiative has teamed up with **Executive Chef Lenny Martinsen**, to offer nutritious, delicious meals and snacks for fans looking for better-for-you options as you

cheer on our Pelicans. [Download the free Eat Fit smartphone app](#) for full nutrition facts of each dish and availability by location.

Glazed Salmon with Bok Choy (GF) (serves 12) 275

Oven roasted salmon, basted with Thai chili sauce. With steamed bok choy, caramelized onions and grilled zucchini and local squash

Shrimp and Kale Salad (GF) (serves 12) 107

Baby kale, golden beets, sunflower seeds, cranberries and crumbled goat cheese, tossed with red wine vinaigrette and topped with chilled gulf shrimp

Grilled Pork Tenderloin (GF) (serves 12) 200

Petite medallions, served over carrot puree and topped with cipollini onions and roasted red peppers

Roasted, Grilled and Chilled Vegetables (GF) (serves 12) 135

Roasted young carrots, cauliflower with grilled broccolini and asparagus, finished with EVOO, sherry vinegar and fresh herbs

Eat Fit NOLA.
Where nutritious meets delicious.



To learn more about the Eat Fit collaborations with 500+ restaurants and markets across Louisiana, visit OchsnerEatFit.com



BAKE IT LOCAL

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!

Serves approximately 12 guests

Traditional King Cake

A NOLA tradition

85

Bread Pudding

Traditional bread pudding with white chocolate sauce on the side

96

Bananas Foster Bread Pudding

Traditional bread pudding combined with sliced bananas, streusel crumb topping, and bourbon caramel sauce on the side

106

Ooey Gooey Sampler

(24) Bite-sized Ooey Gooey bars of various seasonal flavors

95





SWEET SELECTIONS

Serves approximately 12 guests

Freshly Baked Cookies

(16) Chocolate chip cookies

85

Double Fudge Brownies

(16) Decadent chocolate chunk brownies

90



Cookies and Double Fudge Brownies

Chocolate chip cookies and decadent chocolate chunk brownies (8) cookies and (8) brownies

99

Raspberry Chimichangas

(24) Raspberry puree and cream cheese deep fried, served with caramel dipping sauce

96

Chocolate Dipped Strawberries (GF)

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

82

Petit Fours

(24) Classic almond franchipans coated with white fondant icing

122

Strawberry Shortcake

Shortcake topped with sweet strawberries and creamy whipped topping

83

Cake Pops

(18) Chocolate, vanilla flavored

130



SMOOTHIE KING® SMOOTHIES

By the four-pack, 20 oz. each.

Smoothies With A Purpose®

32

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

Your Choice of:

- **Gladiator® Vanilla** – Gladiator® Protein, with strawberries and bananas
- **Angel Food™** – strawberries, bananas, turbinado, nonfat milk
- **Caribbean Way®** – strawberries, bananas, papaya juice blend, turbinado
- **Muscle Punch®** – strawberries, bananas, turbinado, nonfat milk, super grains enhancer, whey protein





BEVERAGES

Spirits by the liter

Vodka

New Amsterdam	84
Grey Goose	146

Gin

New Amsterdam	84
Drumshanbo Gunpowder	
Irish Gin (750 ml)	132
Bombay Sapphire	118
Tanqueray	99
Bombay Original	91

Tequila

Patrón	206
Herradura Silver	191
Don Julio Reposado	156
Jose Cuervo Especial	101
Camarena Silver	84

Scotch

Johnnie Walker Black	206
Dewar's 12	147
Dewar's White Label	111

Rum

Bacardi 8	107
Captain Morgan Original Spiced	88
Bacardi Superior	83
Malibu	76

Bourbon & Whiskey

Woodford Reserve (750 ml)	136
Jameson Orange	130
Jameson	126
Bulleit	121
Jack Daniel's	111

Canadian Whisky

Crown Royal	131
Seagram's VO	97
Seagram's 7 Crown	94

Cognac & Cordials

Hennessy V.S.O.P.	237
St. Germain	205
D'Ussé VSOP (750 ml)	186
Hennessy V.S.	177
Grand Marnier	168
Chambord (750 ml)	118
Southern Comfort	90
Fireball	83

Pint Bottles by the 375 ml

Jameson Irish Whiskey	38
Tanqueray Gin	36
New Amsterdam Vodka	34
Baileys Irish Cream	34



Hennessy



JAMESON



BEVERAGES continued

Domestic Beer by the 6-pack

Blue Moon	37
Bud Light	34
Budweiser	34
Bud Zero (non-alcoholic)	34
Faubourg Lager	34
Faubourg Blackened Voodoo Lager	37
Faubourg Westwego IPA	34
Michelob Ultra	34
Miller Lite	34

Import/Craft Beer by the 6-pack

Amstel Light	37
Corona Extra	37
Corona Light	37
Heineken	37
Modelo Especial	37
Stella Artois	37
Sam Adams Boston Lager	37
Shock Top	37
Kona Big Wave Golden Ale	37
Golden Road Mango Cart	37

Ready-to-Drink Canned Cocktails

Bud Light Seltzer (Variety 12-pack)	75
Nutrl Pineapple Vodka Seltzer (4-pack)	40
Nutrl Watermelon Vodka Seltzer (4-pack)	40
Cutwater Moscow Mule (4-pack)	40
Cutwater Piña Colada (4-pack)	40
Vizzy Hard Seltzers (8-pack)	62
High Noon Sun Sips Seltzers (Variety 8-pack)	62





BEVERAGES continued

Mixers

Zing Zang Bloody Mary Mix (quart)	23
Sweet and Sour Mix (quart)	23
Margarita Mix (quart)	23
DeKuyper Triple Sec (liter)	23
DeKuyper Peach (liter)	48
Martini & Rossi Vermouth	20
Lime Juice	18
Minute Maid Orange Juice (12 oz)	7.50
Cranberry Juice (quart)	12

Hot Beverages

Freshly Brewed Coffee	51
12 Assorted Keurig K-Cups and Individual Brewer	
Premium Coffee	
Premium Decaffeinated Coffee	

Energy Drinks by the 6-pack 33

Red Bull	
Red Bull Sugar Free	

Soft Drinks/Other by the 6-pack 22

Coke, Coke Zero Sugar, Diet Coke, Sprite, Dr. Pepper	
Seagram's Ginger Ale (10 oz)	
Seagram's Tonic Water (10 oz)	
Seagram's Club Soda (10 oz)	
Dasani Bottled Water (16.9 oz)	22
Gold Peak Tea (18.5 oz)	31

Diet and caffeine-free soft drinks available upon request.





WINE

SPARKLING



Moët & Chandon — *France* 166

Bright fruitiness, its seductive palate and its elegant maturity. Delicious palate of pear, peach, and apple, soft vivacity of citrus fruit with the alluring caress of fine bubbles.

Ferrari Brut, DOC — *Italy* 105

Fresh, intense, with a broad fruity note of ripe Golden Delicious apples and wild flowers. Harmonious and well-balanced, with an attractive undertone of ripe fruit.

Nicolas Feuillatte Brut — *France* 97

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* 76

Aromas of fresh-picked citrus and honeysuckle, with a crisp, clean palate brings fruity flavors of green apple, juicy peach and ripe lemon.

WHITE WINES

Chardonnay

Planeta — *Italy* 161

Flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal and toasted aromas precede the powerful balanced finish.

Au Contraire — *California* 66

Offers a pronounced lemon-lime citrus core with notes of pear and red apple lined with floral notes of orange blossom.

Talbott Kali Hart — *California* 70

Ripe and intense notes of Bosc pear, pineapple, tangerine and melon, luscious, inviting palate.

Bonterra — *California* 53

100% organically grown grapes. Rich, buttery cream, aromas of honey and toasted almonds.

Chateau Ste Michelle — *Washington* 42

Bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Canyon Road — *California* 39

Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel.

Sauvignon Blanc

Bonterra — *California* 52

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

Fetzer Echo Ridge — *California* 40

Aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango.



WINE continued

Moscato

Roscato — *Italy* 45

Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Pinot Grigio

Ecco Domani — *Italy* 53

Notes of citrus and exotic fruit. Aromas of pineapple, passion fruit and mango.

Santa Cristina — *Italy* 43

Aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Cavit — *Italy* 39

Light refreshing flavors of citrus and green apple.

Riesling

Chateau Ste. Michelle — *Washington* 40

Crisp apple aromas and flavors with subtle mineral notes.

White Zinfandel

Beringer — *California* 41

Fresh red berry, citrus and melon aromas and flavors.

Rosé



Whispering Angel — *France* 78

Grenache, Cinsault and Rolle (Vermentino). Fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate.

Vanderpump — *France* 60

Cinsault, Grenache, Syrah. Red currant and hints of pepper, sweet citrus a touch of strawberry, tangerine and peach in a dry, classic style.

RED WINES

Pinot Noir

Erath Vineyard — *Oregon* 63

Aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom.

J Vineyards — *California* 56

The soft, silky palate features bright, fruity notes of cranberry, fig and fresh orange peel, hints of dark, brambly fruit, black tea and clove.

Mon Frère — *California* 49

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

Cono Sur — *Chile* 46

Light, bright with cherry and raspberry notes.



WINE continued

Merlot

Bonterra — *California* 54

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.

14 Hands — *Washington* 40

This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Two Vines — *Washington* 40

Merlot and cabernet blend with plush and balanced, showcasing aromas of cola, cream soda and caramel leading into expressions of vanilla, strawberry jam and subtle cocoa.

Malbec

Trivento Golden Reserve — *Argentina* 76

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins.

Cabernet Sauvignon

Stag's Leap Wine Cellars
Artemis — *California* 241

Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. Lingering flavors of dark fruit and subtle oak undertones.

Chateau Ste. Michelle
— *Washington* 55

Bright red cherry, fresh brambles, hints of cherry cola and gentle toasted oak.

Louis Martini — *California* 56

Vibrant black cherry and rich mocha are primary on the palate, with black currant, pomegranate and vanilla spice rounding out the dense layers.

Bonterra — *California* 51

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

Frontera — *Chile* 50

Fresh red fruits, together with toasted notes highlighting coffee and chocolate.

Red Blend

Apothic — *California* 46

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.

PLACING YOUR ORDER

Online Ordering for The Smoothie King Center

Website: skc.ezplanit.com

First Time Placing an Order?

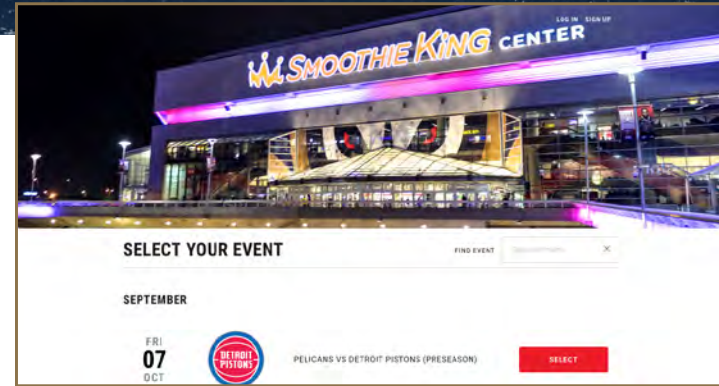
You will need to create your user account. Click on **SIGN UP** located at the top right corner of web page to create and register account. You will be prompted to fill out required fields to set up your user account. This is done one time only. **Please retain your Username & Password for future use.**

Returning User at The Smoothie King Center?

Click on Login if you have a username & password for the Smoothie King Center. If you have an Ezplanit login for another venue (Caesars Superdome, Shrine on Airline) that login will not work at the SKC. Please create another login, as logins are venue specific. If you need assistance, please contact Carol Hernandez at 504.558.6278

Placing an Order:

1. Select your Event by clicking the date of the event from event list. Click on **select**.
2. Select your **location/Suite#**.
3. Select menu category of choice by clicking on arrow or scroll down to see available items.
4. Click on a menu Item to expand and select **Add** to move to your shopping bag.
5. Once you have completed adding items to your shopping bag, click on **shopping bag** located top right of page and click **check out**.



6. Review your order, add special notes and select a method of payment. **Please consider adding a gratuity* for your server prior to completing your order.** To minimize contact, we will not present a final summary at the conclusion of event. You will now receive your final summary via email post event.
7. You will receive an order number (located at the top of page) when your order is successfully submitted. If you do not, your order was not placed.
8. You will be emailed an itemized copy of your order for approval. Please sign and return via email to carol.hernandez@centerplate.com.

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.



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 "Event Day" menu of freshly prepared items.

Our Event Day Menu is always available until the beginning of the 3rd quarter on game day. Last call for beverages from the event 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.

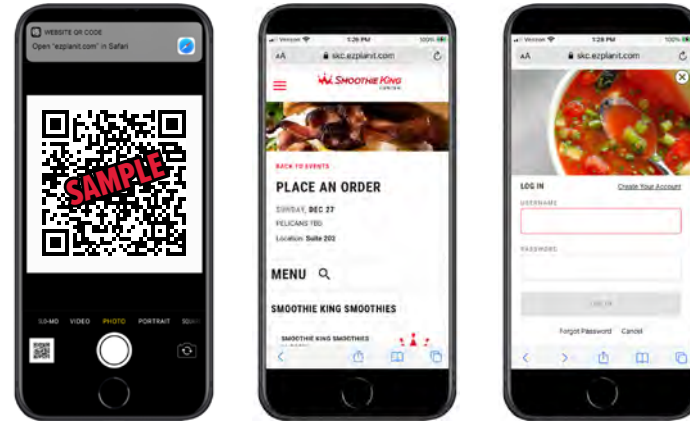


ORDERING ON EVENT DAY

Event Day Orders are placed by scanning a QR Code displayed in the suite.

1. **Scan the QR Code** in suite with your smartphone camera. This will take you to our game day menu selections. **The QR Code displayed in your suite identifies your location and event.**
2. **Select the Menu items** you want to order. Once you are finished making selections, click on **Shopping Bag** icon (top of page).
3. At **Checkout**, you will be prompted to **Login** using your username and password, check out as a **Guest** (one-time order) or you can **Create an Account** (if you will utilize the site more than once during the event).
4. **Payment info will be required.** You can select a card on file (if already logged in), you can enter your credit card information, OR you can scan credit card using your camera on your device. **In the continued effort to minimize contact we will no longer accept cash for game day orders.**

SCAN or go to: skc.ezplanit.com



Helpful Tips:

- You will need to know the login to the website. (Username & password used to place initial order.)
- Please share the login with the people that will be authorized to place additional orders and charge to a card on file. We do not have access to login info.
- If you do not have a login, orders can be placed by checking out as a Guest. Payment will be required.



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 Catering 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. We have 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. 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.

Suite Staffing

A team of Catering Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Gratuity for your server is at your discretion and can be pre-arranged when placing order online.

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.



THE FINE PRINT continued

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 Catering 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
- Capital City Produce
- American Seafood
- Haydel's Bakery
- Country Creole
- MMI Culinary
- New Orleans Fish House





 *SMOOTHIE KING*
CENTER