CAESARS SUPERDOME · SUITE MENU

# Suite Pre-Order Menu

## Packages

SERVES 10–12 PEOPLE

**PICK-SIX PRIX FIXE** ..... **$800**
Snacks and/or starters — select two · Handhelds and/or entrées — select three · Dessert — select one

**TAILGATE PRIX FIXE** ..... **$1,000**
Chicken Wings · Stadium Popcorn · Potato Chips & Dip · Crescent City Finger Sandwiches · Chili Dogs · Chicken Caesar Salad · *Grilled Angus Burgers · Jambalaya · Legacy Cookie Line Up · Who Dat Brownie & Sweet Bites

**BIG EASY DELIGHTS** ..... **$1,350**
7-Layer Dip Cups · Deviled Eggs · Collard Green Salad · Gulf Shrimp Cocktail · Creole Potato Salad · New Orleans Gumbo · Hall of Fame Meat Pie · Andouille Sausage · Southern Fried Chicken · Salted Caramel Bread Pudding · Beignets

**TAKE IT TO THE HOUSE** ..... **$1,950**
Spinach & Artichoke Dip · Gulf Shrimp Cocktail · Crab Cakes · The Quarter Salad · Quarters Breadbasket · Lobster Étouffée · Truffle Mac and Cheese · Grilled Rack of Lamb · Crispy Redfish Collar · Roasted Airline Chicken · *Chilled Beef Tenderloin · Entremets

## À La Carte

SERVES 10–12 PEOPLE

**SEASONAL VEGETABLE CRUDITÉ** ..... **$110**
pickled vegetables, Creole ranch dip

**POTATO CHIPS & DIP** ..... **$40**
caramelized onion dip, Lay's kettle chips

**POPCORN** ..... **$35**
traditional buttered popcorn

**CHEESEBURGER SLIDERS** ..... **$195**
secret sauce, caramelized onions, American cheese, Martin's potato bun

**CHICKEN WINGS** ..... **$180**
cayenne pepper sauce, smoked blue cheese, celery, carrots

**MUFFULETTA SANDWICH** ..... **$90**
sesame bread, soppressata, salami, capicola, prosciutto, olive relish

**CHICKEN TENDERS** ..... **$160**
Creole mustard, Creole ranch, chipotle cane syrup BBQ

**MRS. WHEAT'S MEAT PIES** ..... **$100**
traditional Mrs. Wheat's meat pie, Cajun ranch dip

**JAMBALAYA** ..... **$100**
chicken, sausage, trinity, jasmine rice

**NEW ORLEANS GUMBO** ..... **$150**
pulled chicken, smoky andouille sausage, onions, celery, bell peppers, Cajun spices; served over white rice with green onions and hot sauce

**CHIPS & SALSA** ..... **$50**
salsa roja, salsa verde, Tostitos tortilla chips

**NOLA NACHOS** ..... **$150**
seasoned ground beef, queso, sour cream, pico de gallo, guacamole, jalapeños, Tostitos tortilla chips

**CRISPY SHRIMP PO BOY** ..... **$200**
French bread, pickles, hot sauce, lettuce, tomato, signature sauce

**CRESCENT CITY FINGER SANDWICHES** ..... **$120**
Cajun-spiced turkey, sugar-cured ham, roast beef, Blue Plate mayo

**ASSORTED SUSHI TRAY #1** ..... **$375**
fresh salmon, snow crab, California roll, Philadelphia roll, spicy tuna roll — 50 pcs

**ASSORTED SUSHI TRAY #2** ..... **$425**
rainbow roll, California roll, Fulton St. roll, rock and roll, spicy tuna — 50 pcs

**TRUFFLE MAC AND CHEESE** ..... **$175**
cavatappi, truffle, béchamel

**TOMAHAWK RIBEYE DISPLAY** ..... **$500**
grilled tomahawk ribeye, roasted Brussels sprouts, heirloom carrots, rosemary demi-glace, Yukon potatoes

**DEVILED EGGS** ..... **$130**
whipped egg yolk, Creole spices, chives

**CRISPY CHICKEN SANDWICH** ..... **$130**
crispy chicken, pickles, TABASCO Sriracha, Blue Plate mayo, Leidenheimer French bread

**PIZZA SAMPLER** ..... **$135**
cheese, pepperoni, Creole (3 pizzas)

**7-LAYER DIP CUPS** ..... **$125**
refried beans, cheddar, guacamole, salsa roja, sour cream, black olives, green onions, Tostitos tortilla chips

**SPINACH & ARTICHOKE DIP** ..... **$135**
hot spinach & artichoke dip, pita chips

**TRIO HUMMUS** ..... **$85**
beet, carrot and original hummus in individual cups, flatbreads, grilled vegetables

**CAESAR SALAD** ..... **$50+**
artisan romaine, shaved parmesan, garlic croutons, classic Caesar dressing

**CREOLE POTATO SALAD** ..... **$75**
red potatoes, Creole mustard, egg, celery, green onions, parsley

**HALL OF FAME MEAT PIE** ..... **$130**
Mrs. Wheat's, Camellia beans, Ricky Jackson sausage, Cajun ranch dip

**CRAB CLAWS (1 LB)** ..... **$150**
rémoulade, TABASCO cocktail sauce, charred lemons

**GULF SHRIMP COCKTAIL** ..... **$180**
cocktail sauce, Creole mustard, TABASCO Bloody Mary

**SEAFOOD TOWER** ..... **$500**
oysters, shrimp, lobster, tuna poke, house-made cocktail sauce, mignonette, drawn butter, fresh lemon, seasonal accompaniments

**ANDOUILLE SAUSAGE** ..... **$260**
spicy brown mustard, rémoulade, charred okra relish

**GRILLED ANGUS BURGERS** ..... **$175**
potato bun, Angus beef, lettuce, tomato, onion, cheddar

**CHILI DOGS** ..... **$155**
all-beef hot dogs, chili, cheddar, onions, Martin's potato bun, condiments

**BBQ SHRIMP & GRITS** ..... **$200**
Gulf shrimp, cheddar grits

**CREOLE RED BEANS & RICE** ..... **$140**
Camellia red beans, smoked andouille sausage, ham hock, trinity, garlic, Creole spices

**SOUTHERN FRIED CATFISH** ..... **$80**
tartar sauce, cocktail sauce, Creole potato salad

**HOT BEEF TENDERLOIN BOARD** ..... **$600**
sliced beef tenderloin, roasted Brussels sprouts, au gratin potatoes, demi-glace

**COCHON DE LAIT DISPLAY** ..... **$400**
whole hog display, house-made pickles, mustards, BBQ sauces, cheddar biscuits

**VEGAN MUSHROOM ÉTOUFFÉE** ..... **$130**
shiitake & cremini mushrooms, rice, trinity

**VEGAN RED BEANS & RICE** ..... **$140**
trinity, rice

**FALAFEL SLIDERS** .....
tahini, pickled vegetables, bibb lettuce

**PLANT-BASED CHICKEN TENDERS** ..... **$225**
vegan buffalo sauce

**CHICKEN CAESAR WRAP** ..... **$375**
chicken breast, romaine, provolone, lite Caesar dressing, flour wrap

**BAKED SALMON** ..... **$200**
roasted sweet potatoes, baby bok choy, lite soy

**GRILLED SOUTHWEST PORK TENDERLOIN** ..... **$260**
roasted potatoes, fire-roasted corn

**WAFFLE BAR** ..... **$100**
sugar pearl waffles, strawberry compote, cane syrup, whipped butter

**LOUISIANA BREAKFAST CASSEROLE** ..... **$200**
andouille sausage, trinity, crawfish, smoked gouda

**CRAWFISH ÉTOUFFÉE** ..... **$275**
rice, trinity, Leidenheimer bread

**ASSORTED BREAKFAST PASTRIES** ..... **$95**
danish, muffins and donuts

# Desserts

SERVES 10–12 PEOPLE

**SALTED CARAMEL BREAD PUDDING** ..... **$125+**
French bread, custard, salted caramel

**BEIGNETS** ..... **$70**
powdered sugar, banana caramel sauce

**BLACK & GOLD KING CAKE** ..... **$80**
danish dough, cinnamon sugar, black and gold sugar topping

**BUCKET DESSERT SPECIAL** ..... **$60**
Served in a Superdome-shaped vessel. Packers 12/6: Black Forest Trifle — chocolate cake, cherry filling, dark chocolate & kirsch mousse, chocolate shards

**LEGACY COOKIE LINE UP** ..... **$95**
house-made molasses, chocolate chip, lemon crinkle

**BLUE BELL ICE CREAM** ..... **$90**
6 individual pints — half chocolate, half vanilla

**BLACK & GOLD BROWNIE & SWEET BITES** ..... **$115**
Haydel's brownies, ooey gooey bars

**FRUIT HAND PIES** ..... **$115**
homemade apple and cherry hand pies

**8" ROUND CAKE** ..... **$125**
vanilla or chocolate, simply decorated

**CUPCAKES** ..... **$85**
assorted vanilla and chocolate, one dozen per order

# Batched Cocktails

**SPICY MARGARITA** ..... **$125**
El Jimador, spicy marg mix, lime

**BLOODY MARY** ..... **$125+**
New Amsterdam vodka, Bloody Mary mix

**WHISKEY ICED TEA** ..... **$125**
Crown Royal, iced black tea, lemon

**TROPICAL STORM** ..... **$125**
Bacardi rum, lime, orange and pineapple juice

**KETEL ONE ESPRESSO MARTINI CARAFE** ..... $125
Ketel One vodka, espresso bean garnish

# Garnishes

**BLOODY MARY BAR GARNISH TRAY** ..... $50

**BAR GARNISH TRAY** ..... $20
lemons, limes, cherries, olives

**ADD CHERRIES** ..... $5

**ADD LEMONS** ..... $10

**ADD LIMES** ..... $10

**ADD ORANGES** ..... $5

# Spirits

## Vodka

**NEW AMSTERDAM** ..... $95
1 L

**TITO'S** ..... $135
1 L

**KETEL ONE** ..... $135
1 L

**GREY GOOSE** ..... $170
1 L

**BELVEDERE** ..... $180
1 L

## Gin

**NEW AMSTERDAM** ..... $95
1 L

**AVIATION** ..... $135
750 mL

**BOMBAY SAPPHIRE** ..... $140
750 mL

**HENDRICK'S** ..... $175
1 L

## Rum

**BACARDI** ..... $95
1 L

**BACARDI COCONUT** ..... $95
1 L

**CAPTAIN MORGAN SPICED** ..... $100
1 L

**BACARDI 8 YR** ..... $125
750 mL

**FLOR DE CAÑA 18 YR** ..... $140
750 mL

## Mezcal

**DEL MAGUEY VIDA** ..... $130
750 mL

**DOS HOMBRES** ..... $145
750 mL

## Tequila

**EL JIMADOR SILVER** ..... $105
1 L

**PATRÓN SILVER** ..... $195
1 L

**PATRÓN REPOSADO** ..... $225
1 L

**PATRÓN AÑEJO CRISTALINO** ..... $360
750 mL

**DON JULIO 1942 AÑEJO** ..... $525
750 mL

**CLASE AZUL REPOSADO** ..... $575
750 mL

## Bourbon & Rye

**BUFFALO TRACE** ..... $110
1 L

**1792** ..... $140
750 mL

**SAZERAC RYE** ..... $100
750 mL

**EAGLE RARE** ..... $180
750 mL

**WHISTLEPIG RYE** ..... $325
750 mL

**BLANTON'S** ..... $330
750 mL

## Whiskey

**JACK DANIEL'S** ..... $130
1 L

**FOUR WALLS IRISH AMERICAN** ..... $120
750 mL

**JAMESON** ..... $175
1 L

**CROWN ROYAL** ..... $160
1 L

**CROWN XO** ..... $215
750 mL

## Scotch

DEWAR'S WHITE LABEL — $130
1 L

THE MACALLAN 12 YR — $280
750 mL

JOHNNIE WALKER BLACK — $240
1 L

JOHNNIE WALKER BLUE — $600
750 mL

## Cognac

D'USSÉ — $210
1 L

HENNESSY VSOP — $240
1 L

## Liqueur

APEROL — $130
1 L

CAMPARI — $150
1 L

BAILEYS IRISH CREAM — $140
1 L

ST-GERMAIN — $125
750 mL

MR. BLACK COLD BREW — $125
1 L

MONTENEGRO — $150
1 L

COINTREAU — $150
1 L

LICOR 43 — $130
1 L

GRAND MARNIER — $195
1 L

## Mixers

FEVER-TREE CLUB SODA — $25
6-pack

FEVER-TREE GINGER ALE — $25
6-pack

FEVER-TREE TONIC — $25
6-pack

FEVER-TREE GINGER BEER — $25
6-pack

ZING ZANG BLOODY MARY MIX — $28

MARGARITA MIX — $28

# Beer

6-PACKS UNLESS NOTED

## Domestic

BUSCH LITE — $35

BUD LIGHT — $40

BUDWEISER — $40

COORS LIGHT — $40

MILLER LITE — $40

## Premium

BLUE MOON — $45

CORONA LIGHT — $45

MICHELOB ULTRA — $45

MODELO ESPECIAL — $45

STELLA ARTOIS — $45

## Craft

ABITA AMBER LAGER — $48

ABITA STRAWBERRY LAGER — $48

## Seltzers & Canned Cocktails

NÜTRL WATERMELON — $61

NÜTRL PINEAPPLE — $61

HIGH NOON PINEAPPLE — $61

SURFSIDE LEMONADE TEA VODKA — $55

TOPO CHICO STRAWBERRY GUAVA — $55

CUTWATER MARGARITA — $78

## Non-Alcoholic

ATHLETIC RUN WILD IPA — $40

MICHELOB ULTRA ZERO — $40

# Non-Alcoholic Beverages

6-PACKS UNLESS NOTED

SMARTWATER — $35

DASANI — $25

COKE — $25

DIET COKE — $25

COKE ZERO ..... $25
SPRITE ..... $25
DR PEPPER ..... $25
DIET DR PEPPER ..... $25
FEVER-TREE GRAPEFRUIT SODA ..... $25
LEMONADE ..... $25
GOLD PEAK SWEET TEA ..... $34
GOLD PEAK UNSWEETENED TEA ..... $34
SIMPLE SYRUP ..... $25
CRANBERRY JUICE ..... $24
GRAPEFRUIT JUICE ..... $24
PINEAPPLE JUICE ..... $24
ORANGE JUICE ..... $24

# Wine

## White

CAKEBREAD CHARDONNAY ..... $140
Napa Valley, CA

THE CHAMPION SAUVIGNON BLANC ..... $75

MASSICAN SAUVIGNON BLANC ..... $75
Napa Valley, CA

SEA SUN CHARDONNAY BY CAYMUS ..... $55
California

THE PARING CHARDONNAY ..... $80
Santa Ynez, CA

JACQUES DUMONT SAUVIGNON BLANC ..... $75
Napa Valley, CA

LA CREMA CHARDONNAY ..... $55

JOEL GOTT SAUVIGNON BLANC ..... $60

JOSH CELLARS PINOT GRIGIO ..... $65

## Red

SEA SUN PINOT NOIR BY CAYMUS ..... $55
California

THE CRITIC CABERNET ..... $60
Napa Valley, CA

THE PARING RED BLEND ..... $80
Santa Ynez, CA

THE PRISONER ..... $120
Napa Valley, CA

SMITH & HOOK RED BLEND ..... $55

JOEL GOTT CABERNET SAUVIGNON ..... $60

LA CREMA PINOT NOIR ..... $60

JOSH CELLARS CABERNET SAUVIGNON ..... $65

## Rosé

DAOU ROSÉ ..... $50

AIX ROSÉ ..... $75

LA MARCA PROSECCO ROSÉ ..... $70

## Sparkling

LA MARCA PROSECCO ..... $70
Veneto, Italy

LE CHEMIN DU ROI BRUT (375 ML) ..... $180
Champagne, France

LE CHEMIN DU ROI BRUT ..... $360
Champagne, France

NICOLAS FEUILLATTE BRUT ..... $140
Champagne, France

VEUVE CLICQUOT BRUT ..... $175
Champagne, France

NICOLAS FEUILLATTE ROSÉ ..... $145
Champagne, France

LE CHEMIN BRUT RESERVE ..... $90

# Reserve Wine

## White

**BARTON & GUESTIER SANCERRE LES CAILLOTTES** — $125
Sancerre, France

**BERGSTRÖM SIGRID CHARDONNAY** — $390
Willamette Valley, OR

**DOMAINE LONG-DEPAQUIT GRAND CRU** — $440
Chablis, France

**LOUIS JADOT** — $320
Chassagne-Montrachet, France

**MAISON MONTILLE** — $200
Pouilly-Fuissé, France

**TRIMBACH GEISBERG GRAND CRU RIESLING** — $315
Alsace, France

## Red

**BOUCHARD PÈRE & FILS 'LE CORTON' GRAND CRU** — $500
Burgundy, France

**CLOS DU VAL YETTALIL RED BLEND** — $470
Napa Valley, CA

**DELAS HAUTE PIERRE** — $180
Châteauneuf-du-Pape, France

**FREEMARK ABBEY BOSCHÉ RUTHERFORD** — $450
Napa Valley, CA

**HARLAN ESTATE CABERNET** — $4,500
Napa Valley, CA

**ORIN SWIFT MERCURY HEAD CABERNET** — $420
Napa Valley, CA

**PIO CESARE** — $215
Barolo, Italy

**THE MASCOT CABERNET** — $520
Napa Valley, CA

## Sparkling

**DOM PÉRIGNON BRUT** — $625
Champagne, France

**LE CHEMIN DU ROI BLANC DE BLANCS** — $3,000
Champagne, France

**LE CHEMIN DU ROI BRUT ROSÉ** — $725
Champagne, France

**TAITTINGER COMTES DE CHAMPAGNE** — $580
Champagne, France

# Special Services

**PRIVATE ATTENDANT** — $200
Dedicated to your suite only — assists guests, restocks food and beverages, keeps the suite tidy. Does not prepare mixed alcoholic drinks.

**PRIVATE BARTENDER** — $200
Dedicated to preparing and serving cocktails and mixed drinks. Does not replace the shared suite attendant. Must be ordered by the pre-order deadline.

*Consuming raw or undercooked meats may increase your risk of foodborne illness. Prices and availability subject to change.
For special requests (cakes, candles, personalized messages, delivery timing) contact superdomesuites@legends.net.