



contents

packages

— 3 **—**

à la carte

—8 **—**

beverages

-22-

the scoop

-29-





Packages serve 12 guests unless otherwise noted.

All-American

-1,400 -

Bottomless Freshly Popped Popcorn 0

The Snack Attack O

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Loaded Nacho Bar

Beef Chili, Nacho Cheese, Sour Cream, Salsa Roja, Jalapeños, Tortilla Chips

Honey Stung Chicken Tenders

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Seasonal Root Vegetable & Dips 🔮

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

The Italian

Salami, Capicola, Ham, Tomato, Onion, Provolone, Lettuce, Baguette

All-Beef Hot Dogs

Traditional Condiments

MVP

-1,190-

Bottomless Freshly Popped

Potato Chips & Gourmet Dips O

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit 🕶 🔤

In-Season Fruit

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac O

Cavatappi Pasta, Three Cheese Sauce

Mini Buffalo Chicken Sandwiches

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery & Bleu Cheese Slaw

All-Beef Hot Dogs

Traditional Condiments





Packages serve 12 guests unless otherwise noted.

Burgundy & Gold

-1,540-

Shrimp Cocktail 🍩

Poached Shrimp, Zesty Cocktail Sauce, Lemons

IMPOSSIBLE Beef Quesadilla 🛮

Impossible Beef, Vegan Cheddar, Onions, Peppers, Cilantro

Maryland-Style Crab Cakes

Jumbo Lump Crab, Old Bay, Lemon Aïoli

Steakhouse Beef Tenderloin

Black Pepper Seared & Chilled Tenderloin, Red Onions, Cherry Tomatoes, Bleu Cheese Crumbles, Giardiniera, Horseradish, Arugula, Mini Rolls

Char-Grilled Chicken

Chicken, Herb-Roasted Potatoes, Seasonal Vegetables, Savory Chicken Rosemary Jus

Smith Island Mini Cakes •

Thin Layered Yellow Cake, Chocolate Fudge Frosting



beverage packages

Packages serve 12 guests unless otherwise noted.

First Down

-600-

BEER & SELTZER

Stella Artois 6-pack High Noon Hard Seltzer Variety 6-pack

LIQUOR

American Harvest Vodka Bacardí Superior Rum Maker's Mark Bourbon

MIXERS

Orange Juice 3-pack Tonic Water 6-pack

Second Down

-950-

CHILL

Pepsi 6-pack

BEER & SELTZER

Stella Artois 6-pack High Noon Hard Seltzer Variety 6-pack

LIQUOR

Tito's Handmade Vodka Patrón Silver Tequila Hennessy VS Cognac

WINE

Ruffino Prosecco Fleur De Mer Rosé Kendall Jackson Chardonnay Black Girl Magic Red Blend

BAR SUPPLIES

Cranberry Juice 3-pack Orange Juice 3-pack Tonic Water 4-pack

beverage packages

Packages serve 12 guests unless otherwise noted.

The Red Zone

-2,000-

CHILL

Pepsi 12-pack

BEER & SELTZER

Stella Artois 12-pack High Noon Hard Seltzer Variety 6-pack

LIQUOR

Grey Goose Vodka *liter* Casamigos Blanco Tequila liter Woodford Reserve Bourbon liter D'USSÉ VSOP Cognac 750mL

WINE

Veuve Clicquot Brut Santa Margherita Pinot Grigio Cakebread Chardonnay Quilt Cabernet Sauvignon

BAR SUPPLIES

Cranberry Juice 6-pack Orange Juice 6-pack Pineapple Juice 6-pack Tonic Water 6-pack

Non-Alcoholic **Beverage Package**

-200-

Sold by the six-pack

(4) Aquafina Bottled Water

(2) Pepsi

(1) Diet Pepsi

(2) Starry

(1) Ginger Ale



Cool Appetizers

Cool Appetizers serve 12 guests unless otherwise noted.



Sweet & Salty Charcuterie Board • 220

Hand-Cut Local Cheeses, Sliced Meats, Dried Fruit, Jam, Toasted Crostini

Chilled Shrimp Cocktail

• 230 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Seasonal Fresh Fruit @ • 175

In-Season Fruit

Olive & Whipped Feta Platter • 200

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Seasonal Root Vegetable & Dips ♥•200

Seasonal Root Vegetables, Spiced Beetroot Hummus & Goat Cheese, Roasted Carrot Dip, Sweet Pea & Hominy Spread, Grilled Naan

Raise Hail French Onion Dip & Chips **0** • 60

Raise Hail Spiced French Onion Dip, Kettle Chips



Warm Appetizers

Warm Appetizers serve 12 guests unless otherwise noted.

Loaded Nacho Bar © • 215

Beef Chili, Nacho Cheese, Sour Cream, Salsa Roja, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

- Chicken Tinga 265
- Beef Barbacoa 270

Spicy Wings • 230

Traditional Spicy Buffalo Sauce, Bleu Cheese Dressing

Pizza Roll Duo • 245

- Pepperoni & Cheese Italian Seasoning, Crispy Spring Roll
- Cheese
 Italian Seasoning, Crispy Spring Roll

The Honey Stung Chicken Tenders & Sauce Zone • 230

Golden Brown Chicken Tenders, Signature Seasoning & Sauce Bar:

- Cajun Seasoning Shaker
- Bang Bang Sauce
- Honey Mustard Dressing
- Buttermilk Ranch Dressing
- Signature Barbecue Sauce
- Garlic Parmesan Dip
- CopyCat Sauce

Three Cheese Mac ♥ • 210

Cavatappi Pasta, Three Cheese Sauce

Quesadilla Duo • 235

- Ancho-Marinated Chicken Cilantro, Monterey Jack Cheese
- Carne Asada

 Braised Brisket, Onions, Oaxaca
 Cheese, Poblano Peppers, Avocado
 Crema, Salsa Roja

Crab Cigars • 195

Lump Crab, Creamy Cheese Sauce, Old Bay Seasoning, Crispy Spring Roll

Jalapeño Artichoke Dip 💿 🚭 • 149

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips



Greens

Greens serve 12 guests unless otherwise noted.

Chopped Vegetable

Salad 💿 🚭 • 170

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad • 160

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

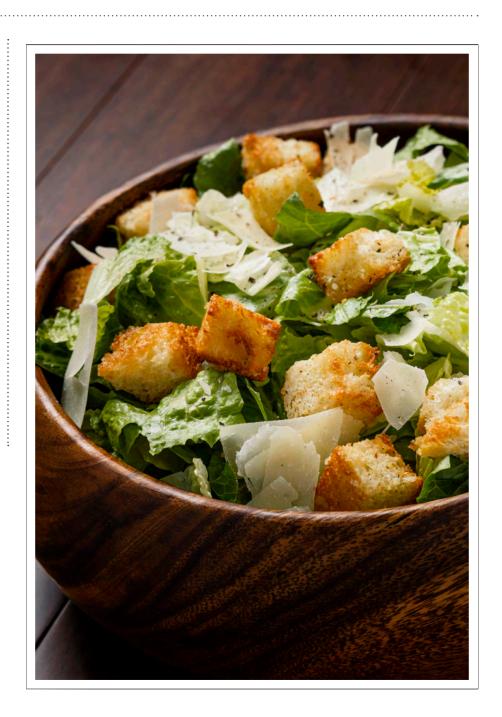
- Grilled Chicken 170
- Shrimp 175

BLT Salad • 150

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Garden Salad 👽 🐵 • 140

Garden Greens, Cherry Tomatoes, Cucumber, Red Onions, Carrots, Red Wine Vinaigrette





Classics

Classics serve 12 guests unless otherwise noted.

Steakhouse Beef Tenderloin • 410

Black Pepper-Seared & Chilled Tenderloin, Red Onions, Tomatoes, Bleu Cheese Crumbles, Giardiniera, Horseradish Sauce, Arugula, Mini Rolls

Smokehouse Barbecue Board • 415

Smoked Barbecue Ribs, Smoked Barbecue Chicken. Slow-Cooked Barbecue Brisket, Grilled Corn, Cornbread, Coleslaw, Smokey Barbecue Sauce, Mini Rolls

Char-Grilled Chicken Board @

• 305

All-Natural Brined, Marinated & Grilled Chicken, Seasonal Grilled Vegetables

Tacos & Tostadas • 285

Salsa Verde, Mexican Crema, Tortilla, Crunchy Tostadas

• Pork Al Pastor

Charred Pineapple, Pickled Red Onions

Pollo Asado

Chorizo, Cotija Cheese

Italian Meatball Sliders • 205

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Rolls

Maryland Crab Cakes • 385

Jumbo Lump Crab, Old Bay, Lemons, Lemon Aïoli

CLASSIC SIDE

Buttermilk Mashed Potatoes • 180

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 12 guests unless otherwise noted.

Smoked Brisket Sliders

• 250

Smoked Beef Brisket, Sweet Vinegar Barbecue Sauce, Aged Cheddar Cheese, Mini Rolls

MPOSSIBLE Mini Burger ♥ • 240

Char-Grilled Plant Based Burger, Leaf Lettuce, Tomatoes, Chipotle Lime Aïoli, Mini Rolls

Impossible[™] plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Local Sausage Sampler • 225

DC Half Smokes, Local Turkey Sausage, Local Spicy Sausage, Grilled Peppers Onions, Soft Roll

All-Beef Hot Dogs • 210

Traditional Condiments

DC Half Smokes • 225

Grilled Peppers & Onions, Soft Roll







Handcrafted Sandwiches

Sandwiches serve 12 guests unless otherwise noted.

THE WALKING STICKS

Ham & Swiss • 250

Mustard Butter, Pretzel Baguette

Roasted Turkey • 250

Apricot Ginger Chutney, Havarti Cheese, Baguette

The Italian • 205

Salami, Capicola, Ham, Tomato, Onion, Provolone, Lettuce, Soft Baguette

Mini Buffalo Chicken Sandwiches • 225

Pulled Chicken, Buffalo Sauce, Mini Rolls, Cool Celery & Bleu Cheese Slaw

Smoked Pork Sandwiches • 225

Smoked Barbecue Pork, House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Grilled Caprese Focaccia Sandwich **○ •** 195

Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Kalamata Olives, Basil Aïoli, Marinated Olive Salad, Grilled Focaccia Bread

ZLT Flatbread ○ • 205

Grilled Zucchini, Arugula, Vine-Ripened Tomato, Chipotle Mayonnaise, Jalapeño



Snacks

Snacks serve 12 guests unless otherwise noted.

Soft Pretzel Sticks ♥ • 170

House-Made Beer Cheese

The Snack Attack ♥ • 66 Snack Mix, Dry-Roasted Peanuts,

Pretzel Twists

Seasoned Pretzel Sticks & Dips • 100

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Bottomless Freshly Popped Popcorn • 49

Potato Chips & Gourmet Dips ♥ • 60

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Salsa Duo 👽 • 66

Salsa Verde, Salsa Roja, Tortilla Chips



Let Them Eat Cake!

Chicago-Style Cheesecake •• 110

Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake • 165

Serves 12

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake • 165

Serves 12

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six-Layer Carrot Cake • 165

Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis Cake 0 • 165

Serves 12

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Lemon Meringue Cake ♥ • 165

Serves 14

Five-Layer Lemon Cake, Lemon Curd, Vanilla Icing, Sour Lemon Bark, Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 12 guests unless otherwise noted.

Gourmet Cookies & Brownies © • 215

Gourmet Cookies, Decadent Brownies

Smith Island Mini Cakes ♥ • 170

Thin Layered Yellow Cake, Chocolate Fudge Frosting





Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts •

- Six-Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar 🐡
- Honduran Chocolate Manifesto Brownie 🙅

Gourmet Cookies & Turtles V

- Chocolate Chunk
- Reese's Peanut Butter
- Triple Chocolate Chunk
- White & Milk Chocolate Turtles

Giant Taffy Apples 🔮

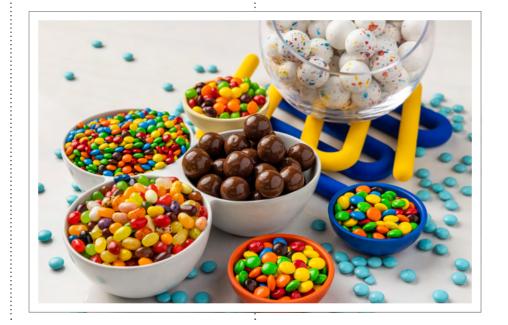
- Peanut
- Loaded M&M's*

Nostalgic Candies •

- Gummi® Bears,
- Jelly Belly* Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups O

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®





beverages





Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Canned Cocktail Espresso Martini • 65

Truly Hard Seltzer • 54

High Noon Hard Seltzer • 65

White Claw Hard Seltzer • 54

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser • 50

Bud Light • 52

Miller Lite • 52

Michelob ULTRA • 52

Modelo Especial • 54

Heineken • 54

Stella Artois • 54

New Belgium Voodoo Ranger • 54

Sierra Nevada Hazy Little Thing IPA • 54

DC Brau Corruption IPA • 54

Athletic Brewing Non-Alcoholic • 44



Sparkling & Rosé

Sold by the bottle

Ruffino Prosecco • 54

La Marca Prosecco • 70

Moet & Chandon Brut • 140

Veuve Clicquot Brut Yellow Label • 215

Le Chemin Du Roi Champagne • 592

Black Girl Sparkling Brut Rosé • 97

Fleur de Mer Rosé • 70

Veuve Clicquot Rose • 156

White Wine

Sold by the bottle

RIESLING

Chateau Ste. Michelle • 65

Black Girl Magic • 92

PINOT GRIGIO

Sycamore Lane • 54

Santa Margherita • 76

SAUVIGNON BLANC

Kim Crawford • 81

Cakebread • 129

CHARDONNAY

Sycamore Lane • 54

Kendall-Jackson Vintner's Reserve • 70

Cakebread • 129



Red Wine

Sold by the bottle

PINOT NOIR

La Crema • 68

Meiomi • 92

Belle Glos Clark & Telephone • 162

MERLOT

Duckhorn • 170

CABERNET SAUVIGNON

Sycamore Lane • 54

Josh Craftsman's Collection • 76

Louis Martini • 86

Quilt Napa Valley • 156

RED BLENDS

19 Crimes • 65

Black Girl Magic • 65

Conundrum by Caymus • 86







Sold by the liter unless otherwise noted

VODKA

American Harvest • 145

Tito's Handmade • 146

Grey Goose • 172

Ketel One • 175

GIN

Bombay Sapphire • 119

Tanqueray • 155

Hendrick's 750mL • 156

RUM

Bacardí Superior • 97

Malibu • 97

Captain Morgan Spiced • 118

TEQUILA

Jose Cuervo Gold • 113

Patrón Silver 750mL • 215

Casamigos Reposado • 242

Casamigos Blanco • 247

WHISKEY & BOURBON

Jack Daniel's • 129

Crown Royal • 151

Jameson Irish • 156

Maker's Mark • 167

Woodford Reserve • 183

Basil Hayden 750mL • 205

SCOTCH

Johnnie Walker Black • 183

The Glenlivet 12 • 269

COGNAC / BRANDY

Branson Royal VSOP 750mL • 226

Hennessy VS • 230

D'USSÉ 750mL • 253

CORDIALS

Baileys Original Irish Cream

750mL • **118**

Fireball • 140

Kahlúa • 108

beverages

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 22

Pepsi

Diet Pepsi

Pepsi Zero Sugar

Starry

WATER

Aquafina Bottled Water • 26

Acqua Panna

Three liter bottles • 40

SPARKLING

bubly Assorted Flavors • 22

JUICES • 17

Cranberry Juice

Three-pack

Orange Juice

Three-pack

Pineapple Juice

Four-pack

TEA

Pure Leaf Sweet Tea • 34

MISCELLANEOUS BEVERAGES

K-Cup Coffee Service • 100

K-Cup Hot Chocolate Service
• 100

BAR SUPPLIES

Bloody Mary Mix • 24

Finest Call Margarita Mix • 24

Tonic Water • 21

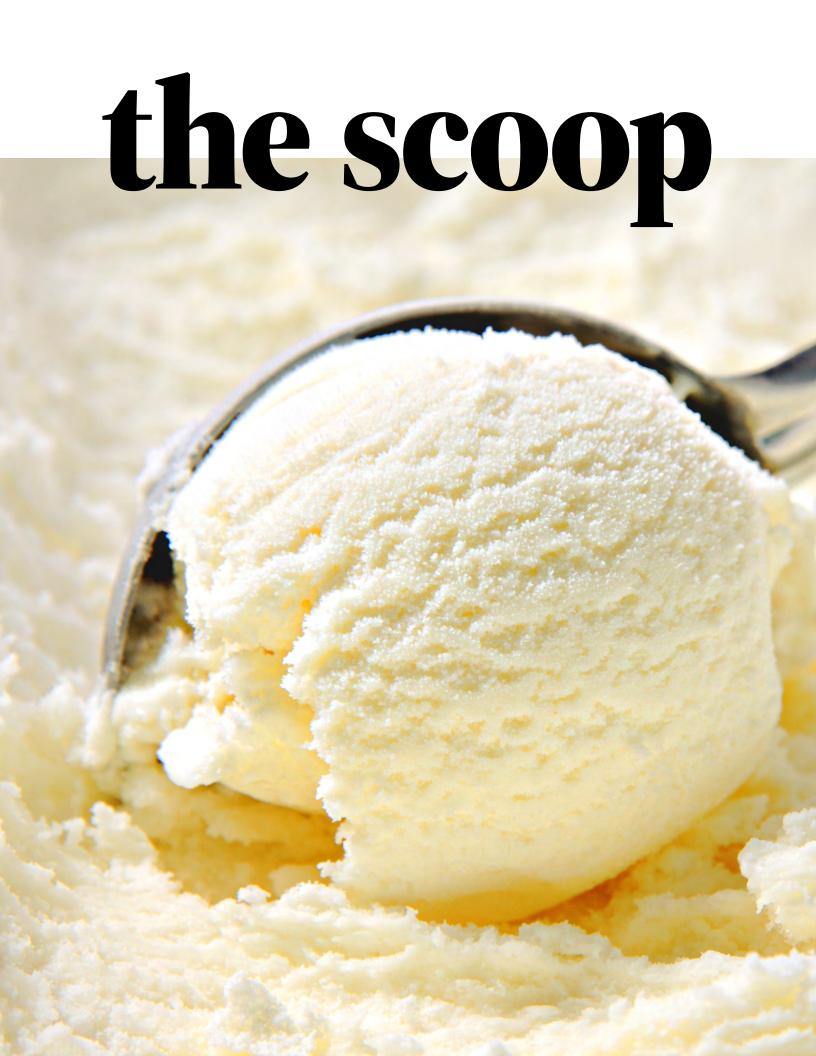
Club Soda • 21

Schweppes Ginger Ale • 24

Lemons • 16

Limes • 16

Olives • 16





Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2 p.m. EST, six business days prior to each event.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations.

Orders canceled by 2 p.m. EST the **business day** prior to the event will not be charged. Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of MD, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of the stadium
- 2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite
- 3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages
- 4. It is unlawful to serve alcoholic beverages to an intoxicated person

- 5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level
- 6. During some events, alcohol consumption may be restricted

Location Premium Specialists Representatives are available to assist you in your food and beverage selections.

To reach a Representative: CommandersCatering@ LevyRestaurants.com

Online ordering is available at http:// SuiteEats.com/NorthwestStadium

Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Northwest Stadium, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

