

2025

SUITE MENU



METLIFE STADIUM — PREORDER MENU



WE'RE GLAD YOU'RE HERE!



DELAWARE NORTH SPORTSERVICE IS DELIGHTED TO WELCOME YOU TO METLIFE STADIUM.

From start to finish, our team is committed to providing the highest level of hospitality for you and your guests. 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 with an enjoyable and memorable dining experience.



DUNKIN'



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 event. 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. 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 metlifesuites@delawarenorth.com with any questions.

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

Delaware North 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.



All selections serve approximately 12 guests, unless otherwise noted.



BEVERAGE EXPERIENCE

BELLINI BAR \$185

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

MIMOSA BAR \$190

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

ULTIMATE BLOODY MARY BAR \$324

(1) Ketel One Vodka
(2) Fever-Tree 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 \$930

(2) 6-packs each:

Budweiser
Bud Light
Corona Extra
Michelob Ultra
Aquafina

(2) bottles each:

House White Wine
House Red Wine

(1) 6-pack each:

Pepsi
Diet Pepsi
Ginger Ale
Starry

(1) 4-pack each:

High Noon Peach
High Noon Pineapple

ALL PRO BAR \$1,211

(1) bottle each:

Tito's Handmade Vodka
Johnnie Walker Black Label Scotch
Jack Daniel's Tennessee 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 \$1,392

(1) bottle each:

Grey Goose Vodka
The Macallan 12 Year Scotch
Bulleit Bourbon
Casamigos Reposado Tequila
Simi Chardonnay
Simi Cabernet
Orange Juice
Cranberry Juice

(2) 6-packs each:

Bud Light
Coors Light
Aquafina

(2) 4-packs each:

Stella Artois
Voodoo Ranger IPA

(1) 6-pack each:

Pepsi
Diet Pepsi
Starry
Tonic
Club Soda



PACKAGES

THE MAIN EVENT \$920 N

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

CROWD PLEASER \$995 N

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 \$1,325 N

Kettle Chips
Layer Dip
Bourbon Buffalo Chicken Dip
Sunday Salad
Premium Sushi
Grilled & Roasted Vegetables
The Caprese
Chinese Dumplings
Party Sampler
Premium Mac & Cheese
NY Chopped Cheesesteaks
Neapolitan Cake Pops

All selections serve approximately 12 guests, unless otherwise noted.



WHITE WINE

CHAMPAGNE/SPARKLING

LA MARCA | PROSECCO | \$65

FREIXENET | CAVA BRUT | \$65

MÖET & CHANDON IMPÉRIAL
CHAMPAGNE | \$135

VEUVE CLICQUOT BRUT
BRUT CHAMPAGNE | \$190

DOM PÉRIGNON | CHAMPAGNE | \$375

CHARDONNAY

JOSH | \$65

SIMI | \$85

CAKEBREAD | \$135

FAR NIENTE | \$175

PINOT GRIGIO

ECCO DOMANI | \$60

SANTA MARGHERITA | \$85

ROSÉ

MIRAVAL | \$65

SAUVIGNON BLANC

KIM CRAWFORD | \$70

CAKEBREAD | \$110

ALTERNATE WHITE

HOMEMADE WHITE SANGRIA | \$80

BARTENURA | MOSCATO (Kosher) | \$66



RED WINE

CABERNET SAUVIGNON

JOSH | \$70

HERZOG LINEAGE | Kosher | \$75

SIMI | \$90

CAKEBREAD | \$230

CAYMUS | \$275

SILVER OAK | \$350

PINOT NOIR

MARK WEST | \$60

CAKEBREAD | \$145

ALTERNATE RED

HOMEMADE RED SANGRIA | \$80





BEER, SELTZER + CANNED COCKTAILS

AMERICAN PREMIUM

BUD LIGHT \$45

BUDWEISER \$45

MICHELOB ULTRA \$45

COORS LIGHT \$45

MILLER LITE \$45

MICHELOB ULTRA ZERO Non-Alcoholic \$41

HARD SELTZER/ CANNED COCKTAILS (4-pack)

CUTWATER

Vodka Mule or Classic Margarita \$60

NÜTRL WATERMELON \$60

WHITE CLAW

Black Cherry or Mango \$58

HIGH NOON

Peach or Pineapple \$60

SUN CRUISER ICED TEA VODKA \$60

IMPORT/CRAFT

BROOKLYN LAGER \$43

GUINNESS DRAUGHT (4-pack) \$45

BLUE MOON BELGIAN WHITE \$48

CORONA EXTRA \$50

CORONA LIGHT \$50

MODELO ESPECIAL \$50

HEINEKEN \$50

STELLA ARTOIS (4-pack) \$50

VOODOO RANGER IPA (4-pack) \$58

Available in 12 oz 6-pack, unless otherwise noted.



SPIRITS

VODKA

ABSOLUT \$100

TITO'S HANDMADE \$105

KETEL ONE \$110

GREY GOOSE \$140

GIN

TANQUERAY \$95

HENDRICK'S \$145

TEQUILA

DE NADA BLANCO (700ml) \$130

DE NADA REPOSADO (700ml) \$140

CASAMIGOS BLANCO \$155

CASAMIGOS REPOSADO \$165

DON JULIO 1942 \$325

CLASE AZUL REPOSADO \$400

RUM

BACARDÍ SUPERIOR \$65

CAPTAIN MORGAN ORIGINAL SPICED \$75

MALIBU \$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 a 750 mL bottle, unless otherwise noted.



MIXERS+MORE

SOFT DRINKS (6-PACK)

PEPSI \$25

DIET PEPSI \$25

PEPSI ZERO \$25

STARRY \$25

GINGER ALE \$25

BRISK ICED TEA \$25

WATER (6-PACK)

AQUAFINA (16.9oz) \$35

BUBLY SPARKLING WATER

Lime / Cherry \$25

SCHWEPES SPARKLING

SELTZER WATER \$25

ENERGY

ROCKSTAR (4-pack) \$40

JUICES/MIXERS

ORANGE (1qt) \$18

CRANBERRY (1qt) \$18

GRAPEFRUIT (1qt) \$18

PINEAPPLE (1qt) \$18

MARGARITA MIX (1L) \$22

BLOODY MARY MIX (1qt) \$22

SCHWEPES TONIC WATER (6-pack) \$25

SCHWEPES CLUB SODA (6-pack) \$25

FEVER-TREE BLOODY MARY MIX (750ml) \$30

HOT BEVERAGES

BIGELOW TEA

(12 K-cups) English Breakfast / Green Tea \$65

DUNKIN' HOT CHOCOLATE \$45

DUNKIN' HOT CHOCOLATE BAR

Includes marshmallows and whipped cream \$65

DUNKIN' COFFEE

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



JUST THE BEGINNING

CLASSIC POPCORN ★ G V

Butter-flavored popcorn \$45

KETTLE CHIPS ★ G

Onion dip and bacon ranch dip \$45

STADIUM SNACK MIX ★ N V

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

SALSA TRIO ★ G V

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

Upgrade your Trio

Add beer cheese ★ G V \$35

Add chili ★ G \$40

Add guacamole G V \$55

THE CANDY SHOP ★ G N

Assorted theatre box candies including Plain M&M's, Peanut M&M's, Sour Patch Kids, Gummy Bears and Swedish Fish \$60

SOFT PRETZELS V

Whole-grain mustard \$65

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 sauce \$90
(Delivered at start of event)

EDAMAME DUMPLINGS V

Scallions, chili crunch, sweet Thai chili sauce
(Delivered at start of event) \$90

BOURBON BUFFALO CHICKEN DIP

Roasted chicken, blue cheese, cream cheese, Buffalo sauce, Ritz crumble, Magic Dust tortilla chips \$100

MINI EMPANADAS

Colombian chicken, potatoes, bell peppers, jalapeños, Colombian aji salsa \$100

CHICKEN TENDERS ★

Honey mustard or BBQ sauce \$120

MAGIC DUST CHICKEN WINGS ★ G

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

JERSEY DISCO FRIES

Waffle-cut potatoes, Taylor ham, poulette demi-glace, Gruyère, scallions \$130

PARTY SAMPLER ★

Magic Dust wings, chicken tenders, mozzarella sticks \$150

SHRIMP COCKTAIL G

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

All selections serve approximately 12 guests, unless otherwise noted.



★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN V VEGAN



FROM THE GARDEN

FARMER'S MARKET CRUDITÉS

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

Add hummus   \$40

CAESAR SALAD ★

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$65

SUNDAY SALAD

Romaine lettuce, mixed greens, baby kale, cherry tomatoes, English cucumbers, red onions, baby carrots, red wine dressing \$70

FRESH FRUIT


Pineapples, strawberries, honeydew, cantaloupe, blueberries, blackberries, red and green grapes \$85

KALE & QUINOA SALAD

Baby kale, red quinoa, acorn squash, sunflower seeds, radishes, radicchio, pickled pearl onions, Vidalia onion dressing \$85

Enhance Your Salads

Add grilled chicken ★  \$30

Add grilled shrimp  \$67

All selections serve approximately 12 guests, unless otherwise noted.



SANDWICHES, SLIDERS & DOGS

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 \$115

THUMANN'S HOT DOGS ★ G

12 beef franks, traditional rolls, condiments \$115
Add a side of chili G \$40

THE CAPRESE V

Fresh mozzarella, Jersey fresh heirloom tomatoes, baby arugula & radicchio, basil, extra virgin olive oil, balsamic reduction, French baguette \$115

WRAP DUO

Grilled lemon & garlic-marinated chicken, feta, cucumbers, lemon & thyme aioli
Mozzarella, oven-dried tomatoes, grilled & roasted vegetables, spring mix \$125

BEYOND VEGAN SAUSAGE G V

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

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

NY CHOPPED CHEESESTEAK

Chopped rib-eye, cheese sauce, cherry pepper relish, assorted sliced pickled peppers, buttered potato buns \$155 (Delivered at start of event)

PULLED PORK PULL APARTS

Golden pulled pork, cheddar cheese, dill pickles, everything crunch topping, buttery Hawaiian buns \$175

TENDERLOIN SLIDERS

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

All selections serve approximately 12 guests, unless otherwise noted.

★ AVAILABLE EVENT DAY G GLUTEN-FREE N CONTAINS NUTS V VEGETARIAN V VEGAN



ENTREÉS

PREMIUM MACARONI & CHEESE

Creamy cheddar cheese sauce, gremolata \$115

Add maple-glazed slab bacon \$10

PENNE PASTA

Crispy pancetta, green peas, tomato cream sauce, club rolls \$115

Add grilled chicken \$30

RAVIOLI DUO

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

SHRIMP & CHORIZO AL AJILLO

Saffron & garlic velouté, grilled herb baguettes \$325

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 crème fraîche \$1,225

Add a Personal Chef \$200



SIDES

PASTA SALAD

Orecchiette pasta, oven-roasted tomatoes, mixed olives, roasted peppers, pecorino cheese, white balsamic dressing \$45

POTATO SALAD

Country honey mustard, baby gherkins, banana ring peppers, chives \$45

GRILLED & ROASTED VEGETABLES

Seasonal vegetables, hummus \$75



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 \$1,100

POKÉ

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, scallions

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

\$1,075

All selections serve approximately 12 guests, unless otherwise noted.



SUITE ENDINGS

ICE CREAM CUPS ★ G V

Chocolate & vanilla swirl. Serves 6 \$48

FLOURLESS CHOCOLATE TORTE G V

Semi-sweet Belgian chocolate cake \$75

ZEPPLES V

Fried dough, powdered sugar \$80

NEW YORK CHEESECAKE ★ V \$85

MRS. FIELDS

CHOCOLATE CHIP COOKIES N V \$95

MRS. FIELDS ASSORTED COOKIES N V

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

NEAPOLITAN CAKE POPS V

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

MRS. FIELDS BROWNIE/ BLONDIE COMBO N V

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

CHOCOLATE GANACHE LAYER CAKE V \$150

TRADITIONAL RED VELVET CAKE V

Cream cheese icing \$150

BUILD-YOUR-OWN SUNDAE BAR V

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

DESSERT PLATTER N V

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

DESSERT CART N V

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

SUNDAE CART V

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.

All selections serve approximately 12 guests, unless otherwise noted.

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.

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.

