



## TAILGATING STARTERS

### CRISPY TORTILLA CHIPS & HOMEMADE SALSA

**8/PER PERSON**

**ADD GUACAMOLE 10/PER PERSON**

### ANTIPASTO

Cured Meats, Assorted Cheeses, Marinated Olives & Pickled Vegetables

**14/PER PERSON**

### ARTISANAL CHEESE SELECTION

Domestic & Imported Cheeses, Fresh Seasonal Fruits & Crackers

**13/PER PERSON**

### FARMERS MARKET VEGETABLE CRUDITÉS

Buttermilk Ranch Dressing & Red Pepper Aioli

**10/PER PERSON**

### HERB MARINATED GRILLED VEGETABLE PLATTER

Zucchini, Squash, Portobello Mushrooms, Asparagus & Bell Peppers

**10/PER PERSON**

### SPICY HUMMUS WITH MOROCCAN HARISSA & CILANTRO LIME HUMMUS

Pita Bread, Crispy Celery & Carrots

**10/PER PERSON**

### FRESH SEASONAL FRUIT & BERRIES

Local Honey & Mint Greek Yogurt Dip

**10/PER PERSON**

### CREOLE BOILED SHRIMP COCKTAIL

Homemade Cocktail Sauce & Lemon Wedges

**55/DOZEN**

## SLIDING INTO HOME PLATE

### NEW ORLEANS MUFFALETTA SANDWICHES

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

**60/DOZEN**

### MARINATED GRILLED VEGETABLE

Portobello Mushroom, Roasted Bell Pepper, Zucchini, Tomato & Lemon Aioli

**60/DOZEN**

### FRIED CHICKEN

Hand Breaded Chicken with Pickle, Tomato & Mayonnaise

**60/DOZEN**

### MEDITERRANEAN GRILLED CHICKEN

Basil Pesto, Extra Virgin Olive Oil & Parmesan Cheese

**60/DOZEN**

### ASIAN STYLE SALMON

Pickled Cucumber & Red Onion, Mint with Yuzu Aioli

**65/DOZEN**

### ANGUS BEEF

Apple Smoked Bacon, Caramelized Onions & Cheddar Cheese

**65/DOZEN**

### BBQ PORK

Slow Cooked Pulled BBQ Pork & Creole Mustard Coleslaw

**60/DOZEN**

### ITALIAN MEATBALL

Marinara Sauce & Fontina Cheese

**60/DOZEN**

### SPICY CANDIED BACON BLT

Heirloom Tomato, Lettuce & Mayonnaise on Texas Toast

**60/DOZEN**

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## 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 & Micro Basil

**55/DOZEN**

### TRADITIONAL BRUSCHETTA

**35/DOZEN**

### CHILLED MELON SOUP

Blue Crab Meat & Lemon Gremolata

Citrus Gastrique

**50/DOZEN**

### SEARED & CHILLED BEEF TENDERLOIN

Shaft's Bleu Cheese Mousse & Pickled Red Onion

Matsutake Shoyu

**60/DOZEN**

### HEIRLOOM TOMATO GAZPACHO SHRIMP & AVOCADO CREMÁ

**50/DOZEN**

### ROASTED BEET TARTARE GOAT CHEESE & CANDIED PECAN

**40/DOZEN**

### TRUFFLE PROSCIUTTO CROSTINI

Herbed Goat Cheese & Shaved Prosciutto

**55/DOZEN**

### CAPRESE SALAD SKEWERS

Fresh Tomatoes, Bocconcini, Fresh Basil & Balsamic Glaze

**34/DOZEN**

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## HOT PRE-GAME SNACKS

### CHEF EMERIL'S BUFFALO STYLE CHICKEN WINGS OR TENDERS

Ranch & Creamy Blue Cheese Dressings

**30/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

**58/DOZEN**

### STUFFED MUSHROOMS

Crispy Apple Smoked Bacon, Parmesan Cheese & Herb Stuffing

**48/DOZEN**

**ADD CRABMEAT 60/DOZEN**

### SMOKED MUSHROOM & GOAT CHEESE DUMPLINGS

Creole Tomato Glaze

**48/DOZEN**

### EMERIL'S SIGNATURE BBQ SHRIMP

**55/DOZEN**

### APPLE SMOKED BACON WRAPPED SCALLOPS

**88/DOZEN (MINIMUM OF 5 DOZEN)**

### CREAMY SPINACH & ARTICHOKE DIP WITH WARM PITA BREAD

**8/PER PERSON**

**ADD CRAB MEAT FOR 11/PER PERSON**

### CRISPY POLENTA STACK

Marinated Tomatoes, Fresh Parsley & Parmesan Reggiano

**40/DOZEN**

### VEGETABLE SPRING ROLLS

Thai Chili Dipping Sauce

**32/DOZEN**

### CHICKEN & VEGETABLE SPRING ROLLS

Yuzu Aioli

**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**

### EDAMAME POT STICKERS

Thai Chili Dipping Sauce

**32/DOZEN**

### CHICKEN & LEMONGRASS POT STICKER

Yuzu Aioli

**35/DOZEN**

### PAELLA ARANCINI

Shrimp, Calamari, Chorizo & Chicken

Creole Tomato Glaze

**55/DOZEN**

### MINI REUBEN PUFF PASTRY

Spicy Thousand Island Dressing

**55/DOZEN**

### MINI BEEF WELLINGTON

Creamy Horseradish

**60/DOZEN**

### NEW ZEALAND LAMB LOLLICHOPS

Pickled Chow Chow Vegetables & Creole Mustard

**65/DOZEN**

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## NEW ORLEANS FOOD EXPERIENCE

MINIMUM OF 25 GUESTS  
65/PER PERSON

### CHOICE OF ONE:

#### CREOLE BOILED & CHILLED SHRIMP

Homemade Cocktail Sauce & Lemon Wedges

#### FRESH SHUCKED OYSTERS ON THE HALF SHELL\*

Homemade Cocktail Sauce, Horseradish, Mignonette & Lemon Wedges

### CHOICE OF THREE:

#### MUFFALETTA PASTA SALAD

Capicola, Ham, Salami, Fontina 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 SANDWICHES ON FRENCH BREAD

Fresh Cut Italian Cold Cuts, Provolone Cheese  
& Olive Salad

#### SHRIMP & ANDOUILLE SAUSAGE 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/PER PERSON

**CHOICE OF ONE:**

**BBQ BABY BACK PORK RIBS**

**SLICED SMOKED BEEF BRISKET**

**SLICED GRILLED ANDOUILLE SAUSAGE**

**GRILLED BBQ CHICKEN BREAST**

**CHOICE OF THREE:**

**FRESHLY MADE JALAPEÑO CORNBREAD  
SERVED WITH HONEY BUTTER**

**JAMBALAYA RICE  
ANDOUILLE SAUSAGE & SHRIMP**

**BOURBON SMASHED SWEET POTATOES**

**CREAMED CORN CASSEROLE**

**BAKED BEANS**

**ROASTED BRUSSELS SPROUTS**

**HERB ROASTED POTATOES**

**INCLUDES:**

**CREOLE MUSTARD COLESLAW**

**HOMEMADE APPLE COBBLER**

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## SALADS

### CLASSIC CAESAR

Fresh Romaine Lettuce Tossed with our Parmesan Dressing, Sourdough Croutons & Parmesan Cheese

**7/PER PERSON**

### MIXED BABY GREENS

Organic Mixed Baby Greens, Carrot, Cucumber, Grape Tomatoes, Shaved Parmesan Reggiano Cheese, Sourdough Croutons with Balsamic Vinaigrette & Ranch Dressing

**6/PER PERSON**

### ASIAN SALAD

Julienne Napa & Red Cabbage, Carrot, Cucumber, Edamame Beans, Green Onion & Toasted Cashews Tossed in Sesame Soy Vinaigrette, Crispy Noodles

**7/PER PERSON**

### STADIUM SALAD

Organic Arugula & Sliced Fuji Apple Tossed in Lemon Honey Vinaigrette with Toasted Pecans & Crumbled Goat Cheese

**7/PER PERSON**

### KALE & QUINOA

Golden Raisins, Seasonal Berries Tossed in Lemon Honey Vinaigrette with Toasted Pecans & Shaved Parmesan Reggiano

**7/PER 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/PER PERSON**

## GAME TIME

### TACO BAR – CHOICE OF TWO

Beef, Chicken, or Sautéed Vegetables  
Chopped Onion, Limes, Fresh Cilantro, Guacamole,  
Pico de Gallo, Sour Cream & Cotija Cheese

**25/PER PERSON**

**ADD RICE & BEANS 5/PER PERSON**

### JAMBALAYA PASTA IN CREOLE CREAM SAUCE

Andouille Sausage, Chicken & Shrimp

**15/PER PERSON**

### CLASSIC BAKED ZITI

Marinara Sauce & Melted Mozzarella Cheese with  
Garlic Bread

**12/PER 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 Mashed Sweet Potatoes  
Angelo Style with Artichokes & Mushrooms,  
Wine Sauce with Spinach

**15/PER PIECE**

### GRILLED FILET OF BEEF WITH MASHED POTATOES\*

Horseradish Cream Sauce

**20/PER PERSON**

### SEARED ATLANTIC SALMON\*

Served with Mixed Vegetables &  
Lemon Honey Vinaigrette

**16/PER PERSON**

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## CARVING STATIONS

**CHEF ATTENDANT FEE 100**  
**ALL SERVED WITH DINNER ROLLS**

**OVEN ROASTED TURKEY & GRAVY**

**13/PER PERSON**

**ANDOUILLE SAUSAGE & CREOLE MUSTARD**

**13/PER PERSON**

**HERB MARINATED PORK TENDERLOIN  
DIJON MUSTARD\***

**12/PER PERSON**

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

**16/PER PERSON**

**ROASTED WHOLE SALMON & HERB  
VINAIGRETTE\***

**17/PER PERSON**

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

**20/PER PERSON**

**PEPPER SEARED AHI TUNA WITH SPICY  
CHINESE MUSTARD & PONZU DIPPING SAUCE\***

**25/PER PERSON**

## SIDELINE FAVORITES

**CHEDDAR CHEESE & CHIVE MASHED POTATOES**

**5/PER PERSON**

**SAUTÉED MIXED VEGETABLES**

Broccoli, Cauliflower, Carrots & Red Onion

**7/PER PERSON**

**SPICED SAUTÉED BROCCOLINI**

**7/PER PERSON**

**HERB ROASTED BABY RED POTATOES**

**5/PER PERSON**

**BOURBON SMASHED SWEET POTATOES**

Brown Sugar, Butter & Jim Beam

**6/PER PERSON**

**GRILLED ASPARAGUS**

Seasonal Price

**ROASTED BRUSSELS SPROUTS WITH BALSAMIC  
GLAZE**

**7/PER PERSON**

**ISRAELI COUSCOUS SALAD**

Tomatoes, Cucumbers, Chickpeas, Artichokes,  
Kalamata Olives tossed in a Lemon Herb Vinaigrette

**6/PER PERSON**

**LOBSTER MAC 'N' CHEESE**

Orecchiette Pasta with Herbed Panko Crust

**14/PER PERSON**

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## PASTA & RISOTTO STATION

**CHEF ATTENDANT FEE 100  
30/PER PERSON  
CHOICE OF TWO**

### **CAVATELLI PASTA**

Traditional Bolognese

Broccoli Rabe & Sausage

Shrimp & Spinach

Primavera

Vodka Sauce

### **GEMELLI PASTA**

Pesto with Chopped Tomatoes & Chicken

Classic Carbonara

Mushroom Cream

Primavera

Vodka Sauce

### **RISOTTO**

Truffle & Wild Mushroom

Artichoke & Spinach

Guanciale & Shrimp

Sundried Tomato & Basil

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## SEAFOOD EXPERIENCE

### CREOLE BOILED & CHILLED SHRIMP

Homemade Cocktail Sauce & Lemon Wedges

**55/DOZEN**

### FRESH SHUCKED OYSTERS\*

Homemade Cocktail Sauce, Horseradish, Mignonette & Lemon Wedges

**42/DOZEN**

### HAWAIIAN AHI TUNA POKE\*

Avocado, Ponzu Vinaigrette & Toasted Sesame Seeds

**60/DOZEN**

### CREOLE BOILED SHRIMP & AVOCADO TOAST

Creole Tomato Glaze

**50/DOZEN**

### LOBSTER ROLLS

**SEASONAL PRICE**

### SUSHI CUP

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

**60/DOZEN**

### \*\*\*SHELLFISH DISPLAY\*\*\*

Minimum of 15 guests

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

**MARKET PRICE**

## SWEET VICTORY

### MINI CHEESECAKE

Whipped Cream & Fresh Berries

**35/DOZEN**

### EMERIL'S BANANA CREAM PIE SHOOTERS

**42/DOZEN**

### CHOCOLATE COVERED STRAWBERRIES

**60/DOZEN**

### CHEF'S ASSORTED PETIT FOURS

**38/DOZEN**

### DOUBLE CHOCOLATE GLUTEN FREE BROWNIES

**36/DOZEN**

### FRESHLY BAKED COOKIES

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

**30/DOZEN**

### NEW ORLEANS BREAD & BUTTER PUDDING WARM WHISKEY CRÈME ANGLAISE

**8/PER PERSON**

### WARM HOMEMADE APPLE COBBLER

**8/PER PERSON**

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## BAR PACKAGE MENU

### VOODKA

ABSOLUT\*  
 STOLICHNAYA\*  
 KETEL ONE<sup>2</sup>  
 EFFEN CUCUMBER<sup>2</sup>  
 TITO'S<sup>®</sup>  
 BELVEDERE<sup>®</sup>  
 GREY GOOSE<sup>®</sup>

### RUM

BACARDI\*  
 BACARDI OAKHEART\*  
 MALIBU\*  
 CAPTAIN MORGAN<sup>2</sup>  
 SAMMY'S BEACH BAR<sup>®</sup>  
 PYRAT<sup>®</sup>

### TEQUILA

1800 SILVER\*  
 PATRÓN SILVER<sup>2</sup>  
 AVION<sup>2</sup>  
 CASAMIGOS<sup>2</sup>  
 DON JULIO BLANCO<sup>®</sup>  
 PATRÓN AÑEJO<sup>®</sup>

### SCOTCH/WHISKEY

DEWAR'S\*  
 JAMESON\*  
 JIM BEAM\*  
 JACK DANIEL'S<sup>2</sup>  
 JOHNNIE WALKER BLACK<sup>2</sup>  
 CROWN ROYAL<sup>®</sup>  
 MACALLAN 12<sup>®</sup>  
 MAKER'S MARK<sup>®</sup>

### GIN

BOMBAY\*\*  
 BOMBAY SAPPHIRE<sup>2</sup>  
 TANQUERAY<sup>2</sup>  
 HENDRICK'S<sup>®</sup>

### WINE

ONEHOPE CHARDONNAY\*  
 ONEHOPE CABERNET SAUVIGNON\*  
 DOMAINE STE MICHELLE<sup>2</sup>  
 SANKT ANNA RIESLING<sup>2</sup>  
 I'M ISABEL MONDAVI  
 CHARDONNAY<sup>2</sup>  
 TERLATO FRIULI PINOT GRIGIO<sup>2</sup>  
 19 CRIMES SYRAH<sup>2</sup>  
 WILLIAM HILL MERLOT<sup>®</sup>  
 JUSTIN PASO ROBLES  
 CABERNET SAUVIGNON<sup>®</sup>

### DOMESTIC BEER

BUD LIGHT  
 BUDWEISER  
 COORS LIGHT  
 MILLER LITE  
 O'DOUL'S  
 MICHELOB ULTRA  
 GOOSE ISLAND 312 URBAN WHEAT

### PREMIUM BEER

DOGFISH HEAD 60 IPA  
 GOOSE ISLAND IPA  
 ELYSIAN SPACE DUST IPA  
 SIERRA NEVADA PALE ALE  
 FOUR PEAKS KILT LIFTER  
 ALASKAN AMBER ALE  
 CORONA EXTRA  
 CORONA LIGHT  
 DOS EQUIS XX  
 LAGER FAT TIRE  
 FIRESTONE 805  
 GUINNESS  
 HEINEKEN  
 STELLA ARTOIS  
 STELLA CIDRE  
 MODELO ESPECIAL  
 SAM ADAMS BOSTON LAGER

### PREMIUM BEER (CONT.)

SHOCK TOP BELGIAN WHITE  
 KRONENBOURG 1664  
 CARLSBERG  
 PERONI  
 BLUE POINT TOASTED LAGER  
 WIDMER OMISSION (GF)  
 DRAFT OF THE MONTH

### 3 HOUR EVENT:

BEER & WINE PACKAGE  
 35/PER PERSON  
 CALL PACKAGE\*  
 45/PER PERSON  
 2ND TIER<sup>2</sup> PACKAGE  
 55/PER PERSON  
 PREMIUM PACKAGE  
 70/PER PERSON

### 4 HOUR EVENT:

BEER & WINE PACKAGE  
 45/PER PERSON  
 CALL PACKAGE\*  
 55/PER PERSON  
 2ND TIER<sup>2</sup> PACKAGE  
 65/PER PERSON  
 PREMIUM PACKAGE  
 80/PER PERSON

### 5 HOUR EVENT:

BEER & WINE PACKAGE  
 55/PER PERSON  
 CALL PACKAGE\*  
 65/PER PERSON  
 2ND TIER<sup>2</sup> PACKAGE  
 75/PER PERSON  
 PREMIUM PACKAGE  
 90/PER PERSON