

# METLIFE STADIUM CATERING

## BREAKFAST

### **BUFFET SELECTIONS**

Buffet includes Florida orange, ruby red grapefruit and cranberry juices, fresh brewed Dunkin' regular and decaffeinated coffee, assorted teas.

### **Bagel Shop**

New York style bagels, fresh seasonal whole fruit, assorted Greek yogurt, house-made Granola, whipped cream cheese, butter, assorted jellies \$23.

### **Continental Breakfast**

Assorted mini bagels, muffins, Danishes, and croissants; fresh seasonal fruit salad, assorted Greek yogurt, whipped cream cheese, butter, and jellies \$26.

### **Rise & Shine Individual Frittatas**

Cage-free eggs & chives; Roasted tomato, feta & spinach; Grilled corn, chorizo, cotija & scallion. Crispy breakfast potatoes, Apple wood-smoked bacon, breakfast sausage (choice of pork or turkey), assorted muffins, Danishes, and croissants \$35.

## **ENHANCEMENTS**

### **Belgian Waffles**

Strawberry compote, Chantilly cream, warm maple syrup \$10.

### **Smoked Salmon Platter**

Whitefish salad, capers, red onion, tomato \$13.

### **Pre-made Breakfast Burrito**

Cage-free eggs, cheddar cheese, spicy chorizo, salsa roja, warm flour tortilla \$14.

### **Pre-made Breakfast Sandwich**

Cage-free eggs; choice of Bacon, Taylor Ham, Sausage or Turkey Sausage; American Cheese, Kaiser roll \$14.

### **Acai Bowl**

Acai berry yogurt, shredded coconut, house-made granola, berries, bananas \$10.

### **Breakfast Meats**

Choice of two: Turkey sausage, applewood smoked bacon, sweet pork sausage, Taylor ham \$10.

**ACTION STATIONS** – Chef-attendant fee \$175 (Dependent on guest count, some stations require more than one chef-attendant)

### **Omelets**

Cage-free eggs & egg whites, assorted meats, vegetables, cheeses \$16.

### **Steak and Eggs**

Grilled steak, cage-free fried egg, potato hash, salsa roja \$21.

### **Huevos Rancheros Burritos**

Cage-free eggs, cheddar cheese, spicy chorizo, salsa roja, warm flour tortilla \$18.  
(Vegetarian option available upon request)

# METLIFE STADIUM CATERING

## BREAK

### **Chips and Dips**

Potato, tortilla and pita chips, celery and carrot sticks, cucumber, hummus, onion dip, pico de gallo, salsa roja \$13.

### **Recharge**

Assorted granola bars, house-made trail mix, fresh seasonal whole fruit, flavored yogurt parfaits \$15.

### **Sweet & Salty**

Assorted flavored popcorn, butter toffee cashews, M&M's, Reese's pieces, gummy bears, milk & cookies \$14.

### **Donut Shop**

Crème Brûlée mini doughnuts, zeppoles, churros \$19.

## ADD-ON ENHANCEMENTS

### **BREAK**

Fresh Seasonal Whole Fruit \$5.

Assorted Granola and Protein Bars \$6.

Assorted Chips, Pretzels, Popcorn, Cracker Jacks (individual bags) \$6.

Flavored Popcorn (Choose 2) Butter / Cheddar / Buffalo / Garlic & Parmesan \$4.

House-made Trail Mix \$4.

Rice Krispies Treats \$4.

Assorted Candy Bars \$5.

Spiced Mixed Nuts \$5.

Mini Hot Pretzels, spicy mustard, cheddar cheese sauce \$8.

Warm Cinnamon Churros, chocolate sauce, caramel sauce \$6.

Assorted cookies \$6.

Brownies and blondies \$6.

Ice cream Novelties \$6.

### **BREAKFAST**

Assorted Greek yogurt \$6.

Fresh seasonal fruit salad \$8.

Assorted dry cereals with 2%, fat-free, soy milk or almond milk \$4.

House-made granola \$3.

Assorted KIND bars \$6.

Steel cut oatmeal, brown sugar, sun-dried fruits \$6.

## LUNCH

### BOXED LUNCH SELECTIONS

#### **Sandwich Box on the Go**

Turkey & cheddar, ham & cheese, tuna; kettle chips, red apple, chocolate chip cookie, bottled water (Vegetarian option available upon request) \$23.

#### **Premium Sandwich Box**

Roast beef & white cheddar, Italian, turkey & Monterey jack; pasta salad, kettle chips, chocolate brownie, bottled water (Vegetarian option available upon request) \$28.

### BUFFET SELECTIONS

#### **Sandwich Buffet**

Vegetarian wrap, smoked turkey & white cheddar, roast beef & provolone, tuna salad, house chopped salad, orecchiette pasta salad, kettle chips, assorted bakery cookies \$36.

#### **Premium Sandwich Buffet**

Roasted vegetable wrap, grilled chicken breast, prosciutto & sopressata, Greek salad with lemon & dill dressing, fingerling potato salad, kettle chips, assorted bakery cookies, brownies \$42.

#### **Hot Press**

Pressed Cuban sandwiches, turkey Reuben, roasted vegetable & fresh mozzarella, cucumber salad, kettle chips, seasonal fruit salad, assorted bakery cookies, brownies \$45.

#### **Against the Grain Burger Bar (Choice of 2) \$46**

Includes French fries, onion rings, assorted cookies

Premium Beef Burger, Stadium sauce, shaved onion, cheddar cheese, brioche bun

Turkey Burger, chipotle aioli, Gruyere, pickles, brioche bun

Impossible Burger, American cheese, lettuce, tomato, brioche bun

Fat Rooster - spicy chicken, honey aioli, sweet pickles, dill cole slaw, Hawaiian bun

#### **Stadium Fare**

Cheesesteaks, Stadium hot dogs, chicken tenders, traditional coleslaw, kettle chips, assorted bakery cookies \$39.

# METLIFE STADIUM CATERING

## **SOUP AND SALAD** \$43.

Includes assorted dinner rolls and oyster crackers

### **Make Your Own Salad Bar**

Romaine	Assorted Olives	Red Onion	Caesar Dressing
Field Greens	Crumbled Blue Cheese	Hardboiled Egg	Creamy Ranch
Baby Spinach	Shaved Asiago	Grilled Chicken	
Cucumber	Toasted Focaccia	Chickpeas	
Tomato	Balsamic Dressing	Extra Virgin Olive Oil/Vinegar	

## **LUNCH**

### **SALADS (Choose one)**

#### **House Chopped**

Spring mix, red cabbage, matchstick carrots, heirloom cherry tomatoes, English cucumbers, radishes, red onion – white balsamic dressing

#### **Greek**

Romaine, cucumbers, tomatoes, mixed olives, feta cheese, pepperoncini peppers, red onions, toasted focaccia, lemon and dill dressing

#### **Farro**

Roasted butternut squash, Brussels sprouts, baby kale, scallions, radishes, dried cranberries, white balsamic vinaigrette

#### **Western Chopped**

Fresh mixed greens, shredded jicama, heirloom cherry tomatoes, diced tri-colored peppers, roasted corn, black beans, cilantro lime vinaigrette

### **SOUP (Choose 2)**

Chicken & Orzo  
New England Clam Chowder  
Escarole & Bean  
Tomato Bisque  
Lentil and Ditalini

# METLIFE STADIUM CATERING

## DINNER

### BUFFET SELECTIONS

#### **NJ Italian**

Penne vodka, meatballs, hot & sweet sausage, Caesar salad, assorted dinner rolls, chocolate dipped short bread cookies \$45.

#### **Barbeque**

BBQ roasted chicken, smoked BBQ pulled pork, creamy macaroni & cheese, redskin potato salad, traditional coleslaw, petite brioche rolls, cornbread, apple crisp \$50.

#### **NJ Diner**

BBQ glazed meatloaf, sliced oven roasted turkey, mashed Yukon gold potatoes, haricot verts, corn succotash; Salad Bar: Romaine, baby spinach, cucumbers, tomatoes, chickpeas, hardboiled eggs, toasted focaccia, white balsamic and ranch dressing, extra virgin olive oil & vinegar; Apple pie & brownies \$48.

#### **The Steakhouse**

Marinated grilled steak, grilled chicken breast, steakhouse potatoes, roasted & grilled seasonal vegetables, cheddar cheese pull-a-parts, house chopped salad, steak sauce, herb butter, NY cheesecake, berry compote, caramel sauce \$62.

#### **All American**

Frenched chicken breast, roasted root vegetables, lemon & dill rice, natural au jus; Crab cake, corn & potato hash, lemon & chive aioli; Grilled shrimp shooter, celery slaw, spicy tomato jam; Baby spinach salad, egg, slab bacon, red onion, sunflower seed, balsamic dressing; Crème Brûlée & chocolate shortbread cookies \$73.

#### **Taco Roqueros**

Choice of two: Barbocoa beef, pork carnitas, chicken tinga, Impossible beef; Cilantro rice & Abuela beans, salsa macha, ancho-guajillo salsa, elotes loco, flour tortilla, corn chips, pickled cabbage, radish slaw; Cinnamon sugar churros, chocolate sauce, caramel sauce \$53.

#### **Greek**

Lamb gyro meat and grilled chicken breast, warm naan, tzatziki, cucumber, tomato & feta salad, roasted potato wedges, shredded lettuce, sliced onions, Greek vinaigrette, pita chips, hummus, chocolate chip cookies \$53.

### BUFFET ENHANCEMENTS

#### **SOUPS** \$6.

Includes assorted dinner rolls and oyster crackers

French Onion

Tomato Bisque

Escarole & Bean

Chicken & Orzo

New England Clam Chowder

# METLIFE STADIUM CATERING

## DINNER

### SALADS

#### Greek

Romaine, cucumbers, tomatoes, mixed olives, feta cheese, pepperoncini peppers, red onions, toasted focaccia, lemon and dill dressing \$12.

#### Western Chopped

Fresh mixed greens, shredded jicama, heirloom cherry tomatoes, diced tri-colored peppers, roasted corn, black beans, cilantro lime vinaigrette \$12.

#### Tomato Caprese

Beef steak tomatoes, buffalo mozzarella, basil oil, balsamic reduction, crushed pink peppercorns \$14.

#### Classic Caesar

Romaine lettuce, asiago cheese, toasted focaccia, creamy Caesar dressing \$7.

Add to any Salad:

Grilled Chicken \$9.

Chicken Milanese \$10.

Ahi Tuna \$20.

### SIDES

Creamy mac and cheese \$10.

Grilled and roasted seasonal vegetables \$9.

Fruit salad \$7.

Honey glazed carrots \$5.

Whipped Yukon gold potatoes \$5.

Spinach and parmesan rice pilaf \$6.

## DRINKS

### ENHANCEMENTS \$3.75

Pepsi

Diet Pepsi

Sierra Mist

Lipton Pure Leaf Iced Tes

Aquafina Bottled Water

Gatorade

### PREMIUM ENHANCEMENTS \$5.00

Assorted Sobe Life Water

Coconut Water

Naked Juices

High Octane Beverages

Fresh Squeezed Orange Juice

Flavored Iced Coffee

Espresso

Cold Brew

# METLIFE STADIUM CATERING

## RECEPTION

**RECEPTION SELECTIONS** (50 piece minimum per item)

### COLD HORS D'OEUVRES

**Ahi Tuna Taco**

Ahi Tuna, citrus ponzu sauce, sesame oil, cucumber, chives, toasted sesame seeds \$8.

**Vietnamese Summer Rolls**

Vegetables, hoisin sauce \$5.

**Prosciutto-Wrapped Grissini**

Basil crème \$5.

**Mozzarella & Tomato Tart**

Fig glaze, basil oil \$4.

**Spicy Ceviche Shooter** \$6.

Shrimp, cilantro, lime

**Sliced Filet Mignon**

Au poivre aioli, toasted brioche \$8.

**Smoked Salmon**

Chive cream cheese, fried capers \$8.

**Chilled Jumbo Shrimp Shooter**

Cocktail sauce \$6.

**Mini Lobster Roll**

Lemon aioli, toasted brioche bun \$10.

### HOT HORS D'OEUVRES

**Grilled Cheese and Tomato Bisque** \$5.00

NY cheddar, sour dough bread

**Fried Arancini**

Pesto sauce \$5.00

**Bacon on a Stick**

Corn chow chow \$6.00

**Mini Hot Dog en Croûte**

Mustard Puree \$4.

**Blue Crab Cakes**

Remoulade sauce \$8.

**Petite Cuban Sandwiches** \$6.

Roasted pork, ham, swiss, marble rye

**Spicy Mexican Chicken Satay**

Cilantro aioli \$5.

**Spanakopita**

Cucumber & feta dip \$4.

**Grilled Lamb Chops**

Port cherry glaze \$8.

**Mini Reubens on Rye**

Thousand Island dressing \$6.

**Vegetarian Spring Rolls**

Thai chili sauce \$4.

**Veal Meatballs**

Raisins, parmesan, gremolata \$5.

**Falafel**

Chickpeas, cumin, coriander, garlic, house-made raita sauce \$5.

**Quinoa and Zucchini Fritter**

Tri-color quinoa, fresh herbs, spices, green goddess dipping sauce \$5.

**Mini Empanadas**

Choice of: Colombian chicken, Argentine beef, or jalapeño & cheese; Chipotle Aioli, Salsa Roja \$5.

## RECEPTION

### RECEPTION TABLE

#### **Cheese Board**

Imported, domestic and local cheeses, dried fruits, nuts, assorted olives, flat breads & crostinis \$17.

#### **Crudités**

Cucumber, assorted olives, celery, marinated mushrooms, haricot verts, pickled Romanesco, baby carrots, fennel, hummus, blue cheese dip \$11.

#### **Tuscan Antipasto**

Assorted salumi & artisan meats, buffalo mozzarella, aged parmesan, spicy giardiniera, fire-roasted peppers, assorted warm olives, ceci salad, oven-roasted mushrooms, grilled flat breads, toasted focaccia \$21.

#### **Rings, Wings & Things**

Buffalo, Thai chili and garlic parmesan chicken wings, beer-battered onion rings, horseradish sauce, hand-cut French fries, sea salt, celery, carrot sticks, blue cheese dip, ketchup, vinegar \$23.

#### **The Chipper**

Kettle chips, onion dip, bacon ranch dip, Buffalo chicken dip; Tortilla chips, pico de gallo, salsa roja, warm chorizo dip; Pita chips, tzatziki sauce \$16.

#### **Mezze**

Hummus, roasted eggplant dip, cucumber salad, marinated feta, yogurt dip, grilled naan bread, toasted pita chips; Potato & Olive Salad – Celery, red onion, capers, lemon juice, olive oil; Grilled Artichokes – Zucchini fritters, harissa aioli; Tabouleh Salad – Parsley, cilantro, mint, tomato, lemon juice, olive oil \$19.

#### **Latin Quarter**

Chicken Empanada – Black bean & cotija cheese; Papa Rellana (Stuffed Potato with Chorizo) – Cilantro-lime aioli; Watercress Salad – Tomato, shaved sweet onion, hearts of palm, citrus dressing; Skirt steak Skewers – Piquillo pepper sauce \$29.

#### **Sushi**

Assorted sushi and maki - California, yellow tail, tuna and salmon rolls; Pickled ginger, wasabi & soy sauce; Wakame salad (Please consult Catering Manager for pricing)

#### **Raw Bar**

Seasonal oysters, clams on the half-shell, cracked crab claws and citrus poached gulf shrimp displayed on ice (Ice carving also available as a display piece for an additional fee); Mignonette, cocktail sauce, remoulade sauce, horseradish, tabasco, oyster crackers (Please consult Catering Manager for pricing)



## RECEPTION

**ACTION STATIONS** – Chef-attendant fee \$175 (Dependent on guest count, some stations require more than one chef-attendant)

**PASTA STATION** (Choose 2) \$18.

Includes parmesan cheese, dinner rolls, hot pepper flakes

### **Rigatoni**

San Marzano tomato sauce, fresh basil, ricotta, fresh mozzarella

### **Cheese Ravioli**

Brown butter, English peas, crispy pancetta

### **Penne Vodka**

Fresh tomatoes, basil

### **Farfalle**

Baby spinach, charred tomatoes, ricotta salata, crimini mushrooms, light Marsala cream sauce

### **Add on to any pasta:**

Meatballs \$7.

Grilled chicken \$9.

Hot & sweet Italian sausage \$9.

Beyond sausage \$10.

Butter-poached shrimp \$13.

### **THE GOOD BURGER** \$21.

All-beef burger and cheeseburger sliders, lettuce, tomato, caramelized onions, kettle chips, onion dip, baby gherkins, half-sour pickles chips, banana ring peppers, ketchup, mayo

### **Add on to your Good Burger:**

Crab cake sliders, remoulade sauce \$13.

Buffalo chicken slider, lettuce, tomato, blue cheese dressing \$8.

General Tso's chicken slider \$8.

## RECEPTION

**ACTION STATIONS** – Chef-attendant fee \$175 (Dependent on guest count, some stations require more than one chef-attendant)

### NY STEAKHOUSE CARVING

Served with cheddar cheese pull-a-parts, house-made steak sauce.

- NY Strip Loin \$18.
- Prime Rib Roast \$23.
- Beef Tenderloin \$30.
- Frenched Turkey \$16.
- Pork Rib Roast \$16.
- Wild Caught Salmon \$20.

### USDA PRIME CUTS

- 70 oz. Dry-aged Tomahawk Long Bone Ribeye \$42.
- Bone-in NY Strip Steak \$39.
- Colorado Rack of Lamb \$40.

### ENHANCEMENTS

- Garlic Shrimp \$18.
- Diver Scallops \$23.
- Blue Fin Crab Cake \$23.

### SAUCES (Choose 2)

Béarnaise / Au Poivre / Horseradish Demi / Chive Butter

### SIDES

- Whipped Yukon Gold potatoes. \$6.
- Scalloped Potatoes \$6.
- Steakhouse potato wedges \$6
- Roasted Potatoes in Garlic & Butter \$6.
- Beer-battered Onion Rings \$6.
- Grilled Asparagus \$7.
- Roasted Wild Mushrooms \$9.
- Fried Brussels Sprouts \$7.
- Roasted, Honey Glazed Tri-Colored Carrots \$5.

# METLIFE STADIUM CATERING

## RECEPTION

**ACTION STATIONS** – Chef-attendant fee \$175 (Dependent on guest count, some stations require more than one chef-attendant)

### SALADS

#### **Classic Caesar**

Romaine lettuce, asiago cheese, toasted focaccia, creamy Caesar dressing \$7.

#### **Greek**

Romaine, cucumbers, tomatoes, mixed olives, feta cheese, pepperoncini peppers, red onions, toasted focaccia, lemon and dill dressing \$12.

#### **Western Chopped**

Fresh mixed greens, shredded jicama, heirloom cherry tomatoes, diced tri-colored peppers, roasted corn, black beans, cilantro lime vinaigrette \$12.

#### **Tomato Caprese**

Beef steak tomatoes, buffalo mozzarella, basil oil, balsamic reduction, crushed pink peppercorns \$14.

## DESSERTS

### DESSERT TABLE

#### **Sweet Tooth**

Petite Desserts - Chocolate covered strawberries, cannoli, chocolate dipped short bread cookies, fruit tarts, red velvet cupcakes, éclairs, cheesecake \$21.

#### **Candy Land**

An assortment of childhood favorites sure to please every sweet tooth \$18.

#### **Gelato Bar** (Choose 3)

Hazelnut / Valrhona chocolate / Pistachio / Crumbled biscotti / Salted caramel \$21.

### DESSERT ACTION STATION

#### **Donuts Around the World**

Crème Brûlée mini doughnuts, zeppoles, churros, chocolate sauce, caramel sauce, whipped cream \$19.

#### **Sweet and Salty**

Assorted flavored popcorn, butter toffee cashews, M&Ms, Reese's pieces, root beer soda floats, chocolate covered pretzels \$22.

#### **Cookies and Cream**

Vanilla, chocolate and strawberry ice cream; Chocolate chip, macadamia nut, and chocolate chocolate cookies; Chocolate sauce, caramel sauce, whipped cream \$18.

#### **Bananas Foster**

Pecan brittle, vanilla ice cream, salted Meyer rum caramel \$14.

## PLATED DINNER

### PROTEIN

Filet Mignon \$95.  
Frenched Chicken Breast \$65.  
Pork Tenderloin \$65.  
NY Strip Steak \$85.  
Wild Caught Salmon \$75.  
Braised Short Ribs \$95.  
Ahi Tuna \$85.  
Vegetable Risotto \$50.

### ENHANCEMENTS

Petit Blue Fin Crab Cake \$25.  
Maine Lobster Tail \$30.  
Wild Caught Jumbo Shrimp \$20.  
Maple and Tabasco Glazed Bacon \$13.

### SAUCE (Choose 1)

Au poivre / Creole Mustard / Sherry Chicken Jus / White Wine & Garlic / Merlot Demi Glaze

### STARCH (Choose 1)

Steakhouse Potato Wedges, Sea Salt  
Whipped Yukon Gold Potatoes  
Roasted Potatoes in Garlic & Butter  
Lemon & Dill Scented Rice  
Spinach & Parmesan Rice Pilaf

### VEGETABLE (Choose 1)

Grilled Asparagus  
Roasted Wild Mushrooms  
Brussels Sprouts  
Haricot Verts, Shallots & Thyme  
Seasonal Root Vegetable Medley

## PLATED DINNER

### SALAD (Choose 1)

#### **Greek**

Romaine, cucumbers, tomatoes, mixed olives, feta cheese, pepperoncini peppers, red onions, toasted focaccia, lemon and dill dressing

#### **Western Chopped**

Fresh mixed greens, shredded jicama, heirloom cherry tomatoes, diced tri-colored peppers, roasted corn, black beans, cilantro lime vinaigrette

#### **Tomato Caprese**

Beef steak tomatoes, buffalo mozzarella, basil oil, balsamic reduction, crushed pink peppercorns

#### **Classic Caesar**

Romaine lettuce, asiago cheese, toasted focaccia, creamy Caesar dressing

#### **Wedge**

Iceberg lettuce, slab bacon, red onion, oven-roasted tomatoes, Maytag blue cheese, blue cheese or ranch dressing

## APPETIZERS

#### **Penne Vodka**

English peas & parmesan \$12.

#### **Ironbound**

Wild caught jumbo shrimp, potatoes, Spanish chorizo, smoked paprika, garlic sauce \$22.

#### **Blue Fin Crab Cake**

Corn, potato, bacon hash, lemon & thyme aioli \$22.

#### **Orecchiette Pasta**

Broccoli rabe, crumbled spicy Italian sausage, ricotta cheese, garlic, olive oil \$14.

#### **Antipasto (Family Style)**

Assorted salumi & artisan meats, buffalo mozzarella, aged parmesan, fire-roasted peppers, warm olives, grilled flatbreads, toasted focaccia \$20.

### DESSERT (Choose 1)

Crème Brûlée Cheesecake

Molten Chocolate Cake

Seasonal Fruits & Berries

Apple Tart

Chocolate Mousse Cake

## SPECIAL EVENTS

### PREMIUM OPEN BAR

#### Liquor Selections

Tito's Handmade Vodka, ABSOLUT Vodka, Tanqueray Gin, Bombay Sapphire Gin, BACARDI Superior Rum, Captain Morgan Original Spiced Rum, Malibu Rum, Dewar's White Label Scotch, Crown Royal Whiskey, Jack Daniels Whiskey/Bourbon, Jose Cuervo Gold Tequila, Standard Cordials, Imported & Domestic Beer

#### Wine Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Two-Hour Package \$42.50 per person

Three-Hour Package \$50.50 per person

Four-Hour Package \$58.50 per person

### Ultra-Premium Offerings

Grey Goose Vodka, Patron Silver Tequila, Tanqueray 10 Gin, Johnnie Walker Black Label Scotch

\*Additional fee added.

### Champagne

Moet Imperial White Star, Dom Perignon

\*Additional fee added.

### OPEN BEER & WINE BAR

#### Beer Selections

Budweiser, Bud Light, Heineken, Miller Lite, Stella Artois, Corona EXTRA, Coors Light, Guinness Draught

#### Wine Selections

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Two-Hour Package \$36.50 per person

Three-Hour Package \$42.50 per person

Four-Hour Package \$46.50 per person

### CONSUMPTION BAR

Tab is run for all drinks and payment is due at the end of event.

### CREDIT/DEBIT BAR

All guests pay for their own drinks.

### \$150.00 flat fee per bartender

### 20% taxable service charge & 7% sales tax are not included in above pricing

\*Please note: Only Brands included in the hosted bar service will be displayed. Liquor and wine brands are subject to change. The brands listed above are current and to be used as a guideline for the level of product provided.

# METLIFE STADIUM CATERING

## GENERAL INFORMATION

### Confirming your Event

To confirm your catering services, an executed Banquet Event Order (“BEO”) and deposit of 50% of the estimated balance must be received by Delaware North Sportservice ten (10) business days from BEO issuance. Delaware North Sportservice will not confirm an event without having both deposit and executed BEO. A separate facility rental contract must be executed for space usage with MetLife Stadium. Final menu and bar selections are due one month prior to the event. Groups who are tax exempt must provide State of New Jersey Certificate of Sales Tax Exemption certificate no less than seven (7) days prior to event.

### Payment Terms

A deposit equal to 50% of the estimated balance is due ten (10) business days from BEO issuance. The final payment is due seven (7) business days prior to the event along with final guest guarantee.

Payments can be made by company check, certified check or credit card. Balance must be paid prior to the beginning of the event. Doors to event will not open unless balance is paid in full. We require a credit card number on file for any additional charges (consumption bar, additional guests, etc). Payment for such charges is due at the end of the event.

Client understands that Delaware North Sportservice will suffer substantial harm if Client cancels Client's Event. Accordingly, the deposit will be non-refundable and deemed to be liquidated damages to compensate for loss due to Client's cancellation. In the event a written cancellation notice is received fewer than sixty (60) days, but more than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 75% the amount set forth in the BEO. In the event a written cancellation notice is received fewer than seven (7) days prior to the Event date, Client shall pay a cancellation fee equal to 100% the amount set forth in the BEO. All cancellation notices must be made in writing.

If for any reason beyond Delaware North Sportservice’s control, including but not limited to, strikes, labor disputes, accidents, unavailability of location, food scarcity due to external sources, government requisitions, acts of war or acts of God, is unable to perform our obligations as outlined in BEO, such non-performance will be excused, and we may terminate Agreement without further liability of any nature upon the return of the deposit within thirty (30) days.

### Final Guaranteed Guest Count

Delaware North Sportservice must be notified of the exact number of attendees by 12:00pm, seven (7) business days prior to your event. This will be considered the Final Guarantee. Client will be charged according to the Final Guaranteed Guest Count or the actual guest count, whichever is greater. Delaware North Sportservice does not guarantee that it can accommodate food, beverages and service for more than 10% above the Final Guaranteed Guest Count. Client shall be responsible for all additional charges due to an increase in the guest count.

If you are hosting a plated event and multiple entrées are requested, the following situations apply:

If there is a price discrepancy between two entrées, the higher price will prevail for all entrées. Normal guarantee procedure is required with indication for each entrée. Some form of entrée indication is required at the guest table.





# METLIFE STADIUM CATERING

## GENERAL INFORMATION

### Taxes and Service Charge

The applicable New Jersey State Sales Tax will apply to all food, beverage, labor, equipment rental and service charge. A 20% taxable service charge will be applied to all food & beverage charges. This charge allows New Meadowlands Sportservice, Inc. to elevate our services and amenities, offer higher wages for servers and attract motivated employees for server positions. These servers are critical to making your experience memorable. If you feel your Attendant has provided a service above and beyond your expectations, please feel free to extend a personal gratuity. However, you are under no obligation to leave a gratuity. Solicitations for gratuities by your servers are a violation of our policies.

### Miscellaneous

As Delaware North Sportservice is the exclusive caterer for Metlife Stadium, no food or beverage of any kind may be brought onto the premises without prior express written permission. All food and beverages provided hereunder must be consumed on the premises; Client is not permitted to take any items "to go."

Delaware North Sportservice has the right to make reasonable substitutions on the menu when necessary to protect the health of its patrons. Client will be alerted to any such menu substitutions at least three (3) business days prior to the event, when feasible.

Delaware North Sportservice, as the license holder, is responsible for the administration of the sale & service of alcoholic beverages in accordance with the laws and regulations of the State of New Jersey. All beer, wine and liquor must be supplied by Delaware North Sportservice and consumed on the premises.

Delaware North Sportservice reserves the right to exclude or eject any and all objectionable persons from the event or the premises without liability. Client shall conduct its event in an orderly manner and in full compliance with the rules of Delaware North Sportservice and Metlife Stadium as well as all applicable laws, ordinances and regulations.

### Stadium Alcohol Policies

All guests under 40 years of age will be required to show proper identification. Acceptable forms of identification for Alcohol Service include: Valid U.S state issued driver's license, Valid U.S state issued identification card, Valid U.S passport, Valid U.S military ID.

Limit two (2) alcoholic beverages per possession, per ID

Management Reserves the right to amend these policies at any time.

In New Jersey, you must be 21 years of age to purchase, possess or consume alcoholic beverages. Underage drinking is illegal and can have severe consequences for young people who drink and for adults who provide alcohol beverages to those under 21.

