

BLUE CROSS

SUITE MENU 2024



LITTLE CAESARS ARENA / PREORDER MENU



WE'RE GLAD YOU'RE HERE!



Delaware North welcomes you to Little Caesars Arena, home of the 11-time National Hockey League Champion Detroit Red Wings and the 3-time National Basketball Champion Detroit Pistons.

The Little Caesars Arena mindset is all about the fans, and our core value system at Delaware North is all about serving the fans. That is why our associates are trained to embrace GuestPath®, our award-winning customer service program. As such, we continually strive to exceed your expectations – creating special experiences, one guest at a time, for over 100 years!

With locations on four continents serving half-a-billion guests a year, it's not easy to come up with a simple phrase that captures all we do. Yes, we're world leaders in culinary and hospitality. We're specialists in serving up what fans crave, and at making travelers and visitors feel right at home. But here's how we'd like you to really think of us. We're a team of 60,000 strong. Our role is to work behind the scenes to create world-class experiences, and our spirit, our passion, is to go beyond your expectations.

We have worked hard to be recognized as a leader in premium food and beverage services. Our team of chefs have selected only the finest foods, beverages and amenities to serve you and your guests. We have added several regional tastes to further enhance your food experience at Little Caesars Arena.

We look forward to an exciting year of providing the finest in foods, beverage and service to you, the Suite holder, and your guests. The following information is provided to assist you when placing your food and beverage order.

At Little Caesars Arena, we set the stage for great moments that combine sustainable and nourishing cuisine with passion for a great culinary experience. Chef Douglas Gruenwald has worked with and absorbed knowledge from great chefs all over the world and brings that to you right here in Detroit. His adventure with Little Caesars Arena started in 2018 as Executive Chef and comes with over 30 years of experience.

“Our team is incredibly excited to make the time you spend with us memorable, fun and delicious. I'm thrilled to have you here and hope to connect with you all throughout the season.”

Thank you,
Chef Douglas Gruenwald



LITTLE CAESARS ARENA / PREORDER MENU

ORDERING PROCEDURES + POLICIES



ORDERING PRIOR TO THE EVENT

For your convenience, food and beverage orders can be made from our 2024-2025 menu up to two (2) business days prior to the event. If you miss the preorder deadline, you may place your order from the Game Day Menu.

Unless otherwise requested by you, the Suite holder, or your designate, all cold and dry food will be delivered prior to the start of the event. In ensuring the highest level of presentation, service and quality, some time- and temperature-sensitive items will be delivered after doors are open.

The Suite Temptations cart can be requested to stop by your Suite when placing your Advance Order or on the event day. We can only offer the cart for Pistons and Red Wings games. All food and beverage service will end promptly at the beginning of the 4th quarter for basketball events, and with ten (10) minutes remaining in the 3rd period for hockey events.

ORDERING OPTIONS PRIOR TO THE EVENT

Please contact the office at Lcasuites@delawarenorth.com

ORDERING DURING THE EVENT

Most of the items on the Suite Menu are available after the ordering deadline, including during the event. These orders will be accepted through the beginning of the 4th quarter for basketball, and ten (10) minutes remaining in the 3rd period for hockey. A credit card on file with the Delaware North Suite Office must be provided to the Suite Attendant for payment of all Game Day Menu orders. We strongly encourage you to order at least two (2) business days in advance. Not only will you pay pre-event prices but you will also have a larger selection of choices. Game Day ordering is provided as a convenience to our guests; however, it is meant to supplement the pre-event order, not replace it. Game Day orders may be placed with the Suite Attendant overseeing your Suite the day of your event. Please allow approximately 45 minutes for all Game Day orders.

METHOD OF PAYMENT

Option 1: Credit Card on File

All Suite holders will set up an account with Delaware North Sportservice Suite Office with a major credit card. Your business's contact person will be referred to as a Suite Administrator. The Delaware North Sportservice Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The Suite Administrator is responsible for any orders placed for their Suite. Unless otherwise instructed, 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 for that event. A Suite guest may also use their personal credit card for payment of food and beverage orders. At the end of the event, the Suite Attendant will present an itemized bill to the owner of the credit card. The methods of payment accepted are MasterCard, Visa, American Express and Discover.

Option 2: Escrow Account

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to Delaware

North Sportservice Suite Office to be deposited in the escrow account. You will receive copies of the Customer Summary from each event itemizing all charges. An escrow can be initiated with a minimum balance of \$2,000; however, we recommend \$5,000 for the initial payment. When the escrow drops below \$1,000, you will be asked to replenish your account; if the account balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suites Coordinator at (313) 471-7781 at least 24 hours prior to your event. Full price will be charged to the bill for all cancellations within 24 hours of the event date.

ORDERING DEADLINE

All food and beverage orders are due by Noon.

Event Day	Due by Noon
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Sat Sun Mon	Thursday
Tuesday	Friday

Please contact Delaware North Sportservice for all your food and beverage service needs.

SUITE MANAGEMENT TEAM

Cierra Conley
Suites Concierge
(313) 471-7781
LCASuites@delawarenorth.com

Kristi Trudell
Suites Manager
Ktrudell@delawarenorth.com

Zac Haar
Suites Assistant Manager
zhaar@delawarenorth.com

All selections serve approximately
10 guests, unless otherwise noted.



BEVERAGE EXPERIENCE

WOODWARD \$375

(1) 4-pack each of
Budweiser, Bud Light, Labatt Blue Light, Modelo Especial,
Bell's Rotating Wheat, Samuel Adams Boston Lager,
Bell's Two Hearted Ale

(1) 6-pack each of:
Coca-Cola, Diet Coke, Sprite, Dasani Water

THE CHAMPION \$555

(1) 4-pack each of:
Bell's Two Hearted Ale, Stella Artois, Atwater Dirty
Blonde, Modelo Especial, Labatt Blue Light,
Samuel Adams Boston Lager, High Noon Seasonal,
Nütrl Lemonade

(1) 6-pack each of:
Coca-Cola, Diet Coke, Sprite

(1) bottle each of:
Mark West Pinot Noir, Franciscan Chardonnay

(2) 6 packs each:
Dasani Water

THE AMBASSADOR \$941

(1) bottle each:
Grey Goose Vodka, Patron Silver Tequila,
Woodford Reserve Bourbon, Ecco Domani Pinot Grigio,
Drumheller Merlot

(2) 4-packs each:
Budweiser, Bud Light

(1) 4-pack each:
Atwater Dirty Blonde, Bell's Two Hearted Ale,
Cranberry Juice, Pineapple Juice

(1) 6 pack each:
Soda water, Tonic Water

BLOODY MARY TOPPING BAR \$275

(1) package each of:
Pretzel Sticks
Beef Jerky Sticks
Candied Bacon Strips
String Mozzarella Cheese
Shrimp
Celery Sticks
Pepperoncini Peppers
Flavored salts: Citrus
Lemons
Limes
Pimento stuffed olives

(1) bottle each of:
Titos Handmade Vodka

(1) bottle each of:
Zing Zang Mix

Available in a 750 mL bottle,
unless otherwise noted.



SPIRITS

VODKA

- NEW AMSTERDAM | \$78
- TITO'S HANDMADE | \$110
- KETEL ONE | \$110
- GREY GOOSE | \$120

GIN

- NEW AMSTERDAM | \$78
- TANQUERAY | \$85
- HENDRICK'S | \$120

RUM

- MALIBU COCONUT | \$80
- BACARDÍ SUPERIOR | \$80
- BACARDÍ SPICED | \$80
- CAPTAIN MORGAN ORIGINAL SPICED | \$85

TEQUILA

- PATRÓN SILVER | \$180
- CASAMIGOS REPOSADO | \$195
- CASAMIGOS AÑEJO | \$220

SCOTCH

- DEWAR'S WHITE LABEL | \$90

CANADIAN WHISKY

- J.P. WISER'S 10-YR | \$95
- CROWN ROYAL APPLE | \$100
- CROWN ROYAL | \$100

IRISH WHISKEY

- JAMESON | \$100

COGNAC

- HENNESSY V.S | \$145

LIQUEUR

- BAILEYS IRISH CREAM | \$80

BOURBON/WHISKEY

- JIM BEAM | \$80
- JACK DANIEL'S HONEY | \$90
- JACK DANIEL'S | \$90
- MAKER'S MARK | \$100
- WOODFORD RESERVE | \$145

LITTLE CAESARS

BARREL SELECT PROGRAM

These hand-selected bottles were chosen by Little Caesars Arena Food and Beverage Team to capture the spirit of Detroit and the Sports Teams.

- BUFFALO TRACE | \$130
- ELIJAH CRAIG | \$130
- OLD FORESTER | \$185
- WHISTLEPIG
- PIGGYBACK RYE | \$185



Sodas and water available in a 6-pack,
unless otherwise noted.

MIXERS+ MORE



SOFT DRINKS

- COCA-COLA** \$22.50
- DIET COKE** \$22.50
- COKE ZERO SUGAR** \$22.50
- SPRITE** \$22.50
- GINGER ALE** \$22.50
- LEMONADE** (4-Pack) \$30
- ICED TEA** (4-Pack) \$30

WATERS

- DASANI** \$30

JUICES/MIXERS

- TONIC WATER** \$20
- CLUB SODA** \$20
- ORANGE JUICE** (4-pack) \$20
- CRANBERRY JUICE** (4-pack) \$20
- APPLE JUICE** (4-pack) \$20
- GRAPEFRUIT JUICE** (3 - 16 oz. bottles) \$20
- PINEAPPLE JUICE** (3 - 16 oz. bottles) \$20
- ZING ZANG BLOODY MARY MIX**
(750 mL bottle) \$30
- MARGARITA MIX** (750 mL bottle) \$30
- GINGER BEER** (4-pack) \$30

TOPPERS/ADD-INS

- ORANGES** \$5
- MARASCHINO CHERRIES** \$4
- QUEEN OLIVES** \$4
- LEMONS** \$4
- LIMES** \$4
- AROMATIC BITTERS** \$25

HOT BEVERAGES

- TIM HORTONS K-CUP SERVICE**
Regular or Decaf (12 servings) \$40

Brews available in a 4-pack, unless otherwise noted.

BEER, SELTZER, CANNED COCKTAILS



AMERICAN PREMIUM

BUD LIGHT \$40

BUDWEISER \$40

MICHELOB ULTRA \$40

MILLER LITE \$40

COORS LIGHT \$40

BUD LIGHT 0.0 (6-pack, 12 oz.) \$40

CANNED COCKTAILS/SELTZER

NUTRL ASSORTED LEMONADE (4-pack) \$54

HIGH NOON SEASONAL (4-pack) \$54

CARBLISS LEMON-LIME (4pk) \$ 54

TWISTED TEA- \$54



BEER GROWLERS \$75

Ask your Suite Attendant about
our rotating selections

IMPORT/CRAFT

LABATT BLUE \$40

LABATT BLUE LIGHT \$40

MODELO ESPECIAL \$48

HEINEKEN \$48

SAMUEL ADAMS BOSTON LAGER \$48

STELLA ARTOIS \$48

MICHIGAN CRAFT BEERS

ATWATER DIRTY BLONDE \$54

 **BELL'S TWO HEARTED ALE** \$54

BELL'S ROTATING WHEAT \$54





VINO BLANCO

CHAMPAGNE/SPARKLING

CAPOSALDO, PROSECCO | ITALY | \$60

CHEURLIN BRUT SPÉCIALE
FRANCE | \$120

DRAPPIER BRUT | FRANCE | \$150

MOSCATO

MIRASSOU | CALIFORNIA | \$55

RIESLING

CHATEAU STE. MICHELLE
COLUMBIA VALLEY | \$55

PINOT GRIGIO

ECCO DOMANI | ITALY | \$60

SANTA MARGHERITA
ALTO ADIGE, ITALY | \$80

CHARDONNAY

PROVERB | CALIFORNIA | \$50

FRANCISCAN CHARDONNAY
MONTEREY | \$60



PAUL HOBBS 'CROSSBARN'
SONOMA COAST | \$115

SAUVIGNON BLANC

SEAGLASS
CENTRAL COAST | \$50

KIM CRAWFORD | NEW ZEALAND | \$70





VINO ROSSO

PINOT NOIR

MARK WEST | CALIFORNIA | \$55



BÖEN | MONTEREY COUNTY | \$75

MERLOT

DRUMHELLER | WASHINGTON | \$55

DECOY BY DUCKHORN | NAPA VALLEY,
CALIFORNIA | \$95

RED BLEND

19 CRIMES | AUSTRALIA | \$50

CABERNET SAUVIGNON

PROVERB | CALIFORNIA | \$50

BONANZA | CALIFORNIA | \$60



QUILT BY CAYMUS | NAPA VALLEY | \$100

INTERESTING REDS

RENATO RATTI MARCENASCO
ITALY | \$125

POGGIO AL TESORO 'MEDITERRA'
TUSCANY, ITALY | \$90



All selections serve approximately
10 guests, unless otherwise noted.

PACKAGES



ZEN BITES BUNDLE

\$500

All Items are included with the package
and serve 10 guest.

PEAR SALAD

Frisee, arugula radicchio, pear, grape tomatoes,
goat cheese, honey ginger vinaigrette

DUCK SPRING ROLLS

A crispy spring roll wrapper encases tender duck
breast and crunchy vegetables, as well as intense
flavors from chili, ginger, soy and citrus zest.

TAKUSHI TUNA

Spicy Ahi Tuna Tacos mixed with Kewpie Mayo,
Cilantro Salad & Tobiko in a Wonton shell

ORANGE CHICKEN

Deep fried chicken thighs and breasts tossed in a sweet
orange chili sauce served with garlic rice noodles

SUSHI

Assorted Rolls & Nigiri

CRAB BANH MI ROLLS

Creamy crab meat tossed in herbs & spices on top
of cucumbers served on a baguette

ROASTED GINGER LEMON CARROTS

Heirloom baby carrots glazed with fresh lemon,
honey and ginger and slow roasted until tender &
full of flavor

FIVE SPICE CHICKEN WINGS

Traditional fried wings tossed in a blend of mirin
and five-spice seasoning. Served with sriracha aioli

DIM SUM DONUTS

Our signature donut fusion with vanilla mousse,
fresh berries & powdered sugar

All selections serve approximately
10 guests, unless otherwise noted.

PACKAGES



FAN FAVORITE PACKAGE

\$600

All Items are included with the package
and serve 10 guest.

CLASSIC POPCORN **V**

Endless supply of butter-flavored popcorn in a
souvenir bucket

CHIPS & DIP **V**

Kettle chips with house-made French onion dip

FRESH FRUIT **G V**

Including pineapple, grapes, strawberries,
cantaloupe, honeydew & blackberries

BUFFALO CHICKEN WINGS **G**

Celery & blue cheese dip

MICHIGAN SALAD **N V**

Arcadian blend greens with sun-dried cherries,
blue cheese crumbles, candied walnuts, grape
tomatoes, cucumbers, wild berry vinaigrette

CLASSIC LITTLE CAESARS CHEESE PIZZA **V**

Italian tomato sauce, mozzarella cheese,
oregano, basil



DETROIT CONEY DOG

12 beef franks with chili

MAC 'N CHEESE **V**

Cavatappi with white cheddar cheese &
panko bread crumbs

COOKIE & BROWNIE COMBO

Daily Fresh Baked Cookies & Double Chocolate
Chip Brownies

All selections serve approximately
10 guests, unless otherwise noted.

PACKAGES



THE COOKOUT \$800

All Items are included with the package
and serve 10 guest.

TRADITIONAL CAESAR SALAD **V**

Romaine lettuce, aged Parmesan cheese,
garlic croutons, Caesar dressing

CHARCUTERIE BOARD **N**

Cured meats, regional cheeses, dried fruits,
gourmet nuts & crackers

FRUIT TRAY **G V**

Including pineapple, grapes, strawberries,
cantaloupe, honeydew & blackberries

CHIPS & DIP **V**

Kettle chips with house-made French onion dip

MAC & CHEESE **V**

Cavatappi with white cheddar cheese &
panko bread crumbs

POTATO SALAD **G**

Red bliss potatoes, creamy Creole mustard
dressing, chives, bacon, cheddar cheese

CORKTOWN PASTRAMI SANDWICH

Horseradish Dijon aioli,
purple cabbage kraut, local rye bread

BABA'S CHICKEN

Ilitch family's chicken recipe fried to a
crispy golden brown.

HONEY-CHEDDAR CORNBREAD MUFFINS

CHOCOLATE PECAN TARTS **N**

All selections serve approximately
10 guests, unless otherwise noted.

PACKAGES



313 BBQ

\$825

All Items are included with the package
and serve 10 guest.

SOUVENIR SNACKS **N**

Popcorn, snack mix, peanut butter-filled pretzels

CANDY SHOP

Assorted classic candies

PRETZEL STICKS **V**

Warm pretzels tossed in Little Caesars garlic butter
and Parmesan cheese, served with cheese sauce

BBQ CHICKEN WINGS **G**

Served with celery sticks, blue cheese & ranch dressing

BLACK AND BLEU SALAD

Blend of baby spinach & baby kale with blackened steak,
grilled onions, grape tomatoes, bleu cheese crumbles

LOADED POTATO SALAD **G** **♥**

Red bliss potatoes, creamy Creole mustard dressing,
chives, bacon, cheddar cheese

CAJUN BBQ MEATBALLS

Mix of beef & pork with a Cajun-seasoned BBQ sauce

BBQ PULLED PORK

Slow-roasted pork topped with BBQ sauce & kale
coleslaw on a brioche bun

MAC 'N CHEESE **V**

Cavatappi with white cheddar cheese & panko bread
crumbs

HONEY-CHEDDAR CORNBREAD MUFFIN

KALE COLESLAW **V** **♥**

Kale, shaved Brussels sprouts, red & napa cabbage,
carrots, radicchio, traditional coleslaw dressing

TRIPLE CHOCOLATE MOUSSE **V**

Whipped Chocolate Mousse & Whipped Cream

All selections serve approximately
10 guests, unless otherwise noted.



ACTION CARTS

Action carts may have limited availability and are guaranteed on a first-come, first-served basis. All Action Carts must be preordered by calling 313-471-7781, and carts stay in suite for approximately 45 minutes to 1 hour.

MEXICANTOWN GUACAMOLE CART

Hand-mashed avocados with roasted poblano rajás, cotija cheese, cilantro, jalapeños & Tajín seasoning, grape tomatoes, red onions & salsa roja \$300

TACO CART

Shredded chicken in adobo sauce, chili & onion-braised beef chunks, served with cotija cheese, salsa verde, pico de gallo, jalapeños, cilantro & steamed flour tortillas \$600

TURKEY CARVING CART

Sage Rubbed Turkey breast with a turkey-sage reduction, carved in front of your guest by a chef. Accompanied by cranberry orange relish, macaroni & cheese & dinner rolls. \$350

PASTA CART

Chef-prepared pasta with a choice of shrimp, chicken or Italian sausage, served with seasonal vegetables, grape tomatoes, wild mushrooms, shaved parmesan cheese & garlic marinara or pesto cream, bakery fresh rolls \$550

STEAKHOUSE CARVING CART

Impress your guests with your own personal chef carving station. Your choice of protein accompanied by roasted wild mushrooms & onions, smoked creamed spinach, Cabernet reduction & fresh baked rolls

Prime Rib \$900
Tomahawk \$800



All selections serve approximately
10 guests, unless otherwise noted.

JUST THE BEGINNING



SNACKS

CLASSIC POPCORN ★ V

Endless supply of butter-flavored popcorn in a souvenir bucket \$35

GOURMET NUTS ★ N V ♥

Pistachios, honey roasted peanuts, cashews \$50

SOUVENIR SNACKS ★ N

Popcorn, snack mix, peanut butter-filled pretzels \$48

THE CANDY SHOP ★ G V N

Assorted classic candies \$60

CHIPS & DIP ★ V

Kettle chips with housemade French onion dip \$42

SALSA TRIO & CORN TORTILLA CHIPS

★ G V ♥

Pico de gallo, salsa verde, salsa roja \$65

Upgrade your trio

Add nacho cheese \$20

Add guacamole \$30

Add chorizo queso \$59

STARTERS

TAKUSHI TUNA TACOS

Spicy Tuna mixed with Kewpie Mayo, Cilantro Salad & Tobiko in a Wonton shell \$99

PRETZEL STICKS ★ V

Warm pretzels tossed in Little Caesars garlic butter and Parmesan cheese, served with cheese sauce. \$90

CHINESE DUMPLINGS ★ V

Vegetable dumplings, served with sweet chili sauce \$90

CHICKEN TENDERS ★

Hand breaded and served with BBQ & ranch \$149

CHICKEN WINGS ★ G

Choice of:

Traditional Buffalo sauce

Traditional BBQ sauce

Lemon pepper dry rubbed

Served with celery sticks, blue cheese & ranch dressing \$139

CHILLED SHRIMP BUCKET G

36 pieces of poached shrimp, horseradish cocktail sauce, remoulade, lemon wedge \$160

MEDITERRANEAN MEZZE V

Hummus, tabbouleh, roasted red pepper hummus, spicy olive mix, feta, naan bread, roasted garlic hummus, smoked paprika pita chips \$79

FRESH FRUIT ★ G V ♥

Including pineapple, grapes, strawberries, cantaloupe, honeydew & blackberries \$80

FARMERS MARKET CRUDITÉS ★ G V ♥

Grape melody tomatoes, baby carrots, broccolini, purple cauliflower, baby corn, roasted vegetable dip & snap peas \$85

ARTISAN CHEESE & CHARCUTERIE N

Cured meats, regional cheeses, dried fruits, gourmet nuts & crackers \$145

All selections serve approximately
10 guests, unless otherwise noted.

SOMETHING TO HOLD



ALL-BEEF HOT DOGS ★
12 beef franks \$85

WAGYU HOT DOGS ★
12 grilled beef franks. Served with caramelized
bourbon onions \$100

SAUSAGE SAMPLER ★
Polish & Italian served with grilled peppers &
onions, sauerkraut, bakery fresh buns \$100

Top Your Dogs ★
Add side of chili & shredded cheese \$20

CORKTOWN PASTRAMI SANDWICH
Horseradish Dijon aioli, purple cabbage kraut, local
rye bread \$135

ALBUQUERQUE TURKEY SUB
Sliced turkey breast, BBQ sauce, hot & sweet
peppers, red onion marmalade & Monterey jack
cheese served on a French baguette \$119

BAKED HAM SLIDERS ★
Honey roasted ham, gruyere cheese, & tomatoes
with a honey mustard glaze on a pretzel bun
topped with poppy seeds \$129

PULLED PORK SLIDERS ★
Slow-roasted pork topped with BBQ sauce
and kale coleslaw on a brioche bun \$120

BUFFALO CHICKEN SLIDERS ★
Slow-roasted chicken thigh tossed with Buffalo
sauce on a brioche bun \$120

BURGER SLIDERS E
Preassembled with cheddar cheese, caramelized
onions, garlic aioli on a brioche roll \$120

STREET TACOS
Shredded chicken in adobo sauce, poblano pepper
& onion braised beef chunks, served with cotija
cheese, salsa verde, pico de gallo, jalapeños,
cilantro & steamed flour tortillas \$190

CRAB BANH MI ROLLS E
Creamy crab meat tossed in herbs & spices on top
of cucumbers served on a baguette \$139



CHOICE OF TRADITIONAL ROUND WITH 8 SLICES OR SQUARE-CUT
THIN CRUST. ALL PIZZAS WILL BE DELIVERED AT EVENT TIME ONLY.

LITTLE CAESARS CLASSIC CHEESE ★ V
Italian tomato sauce, mozzarella cheese,
oregano, basil \$21

LITTLE CAESARS VEGGIE ★ V
Classic Cheese pizza, peppers, onions, mushrooms,
black olives \$21

LITTLE CAESARS PEPPERONI ★
Classic Cheese pizza, spicy pepperoni \$21

LITTLE CAESARS THREE MEAT ★
Classic Cheese pizza, spicy pepperoni, sausage,
bacon \$21

**LITTLE CAESARS DEEP DISH
CHEESE BREAD** ★ \$15



SOMETHING FROM THE GARDEN

MICHIGAN SALAD ★ N V ♡
Arcadian blend greens with sun-dried cherries,
blue cheese crumbles, candied walnuts, grape
tomatoes, cucumbers, wild berry vinaigrette \$70

TRADITIONAL CAESAR SALAD ★ V
Romaine lettuce, aged Parmesan cheese, garlic
croutons, Caesar dressing \$70

BLACK & BLEU SALAD
Blend of baby spinach & baby kale with blackened
Angus beef chuck, grilled red onions, grape
tomatoes, bleu cheese crumbles. Served with a
creamy Horseradish Ranch Dressing \$89

Enhance Your Salads
Add blackened chicken ★ \$20
Add poached shrimp \$40

All selections serve approximately
10 guests, unless otherwise noted.



THE MAIN EVENT

PREMIUM MAC & CHEESE ★ V \$110

Add Buffalo chicken, additional \$20
Add Pulled Pork, additional \$20

MEDITERRANEAN CHICKEN KABOBS G \$149

Marinated chicken, peppers, onions & squash skewered and grilled. Served with citrus herbed quinoa

CHICKEN FLORENTINE \$189

Roasted airline chicken breast buttered spinach wine sauce, grilled asparagus & carrot

BABA'S CHICKEN \$189

Ilitch family's chicken recipe fried to a crispy golden brown. Served with a side of mac & cheese, jalapeño cheddar corn muffins with a side of sweet & spicy pickles

MUSHROOM RAVIOLI V \$159

Mushroom-filled ravioli pasta, wild mushroom cream sauce & fried basil leaves

STEAK FRITES \$250

Wagyu hanger steak with crispy smashed marbled potatoes, broccolini & chimichurri sauce

HERB-CRUSTED BEEF TENDERLOIN \$400

Roasted red-skinned potatoes, root vegetables, rosemary-Cabernet reduction, creamy horseradish, bakery fresh rolls



SIDES

KALE COLESLAW ★ V ♥ \$35

Kale, shaved Brussels sprouts, red & napa cabbage, carrots, radicchio, traditional coleslaw dressing

ROASTED SEASONAL VEGETABLES G V ♥ \$40

Oven-roasted, marinated vegetables with rosemary, oregano & roasted garlic

POTATO SALAD ★ G \$40

Red bliss potatoes, creamy Creole mustard dressing, chives, bacon, cheddar cheese

All selections serve approximately 10 guests, unless otherwise noted.



LET'S TALK ABOUT DESSERT

FRESHLY BAKED COOKIES ★ **N** **V** \$56

COOKIE & BROWNIE COMBO ★ **N** **V**

Freshly baked cookies & brownies \$63

FRESHLY BAKED BROWNIES ★ **N** **V** \$70

MINI DESSERT PLATTER ★ **N** **V**

Assorted dessert bars \$70

DIM SUM DONUTS

Our signature donut fusion with vanilla mousse, fresh berries & powdered sugar \$70

SWEET INDULGENCE PALETTE

Indulge in our dessert board featuring twice-baked brownies, shortbread cookies, butter waffles, madeleines, hazelnut wafers, chocolate truffles, macarons, chocolate mousse, cookie butter & fresh berries \$89

SUITE TEMPTATION CART

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies, fresh fruits & cordials. Not available during concerts. Price based on items purchased.



Specialty

Desserts



Scan to order yours today

POLICIES+PROCEDURES



ADMINISTRATIVE CHARGE, TAX AND GRATUITY

An administrative charge of 20 percent of your food and beverage order will be added to your invoice; of this, 10 percent will be distributed to the associate providing your service. The remainder will be retained by District Detroit Sportservice to provide more competitive wages to our staff. If you feel your Suite Attendant has provided a service that is of the highest quality, and you would like to reward your server, additional gratuity may be added. Please feel free to speak to a manager for further clarification. If at any time you require an item not offered on the Suite Menu, please feel free to contact the Suite Coordinator.

We will do everything possible to accommodate your special requests. Delaware North Sportservice would like to thank all of our Suite holders. Your enjoyment during events at Little Caesars Arena is our success.

PAR STOCKING SYSTEM

For your convenience, Delaware North Sportservice offers a par stock system in your Suite. This system benefits your Suite in the following ways:

- Ensures beverages in your Suite without the hassle of ordering these items for every event
- Allows beverages to be locked/unlocked at your discretion
- Provides automatic replenishment

The Suite Administrator establishes a par stock and submits it to the Suite Office. Delaware North Sportservice places your par stock in your Suite, making it available for every event. When placing your food order, the Suite Administrator indicates whether they would like the beverages locked/unlocked. This is done on the website, order form or over the phone.

If guests will be attending the game but no food order is being placed, please contact the Suite Office to indicate if the fridge should be open. Delaware North Sportservice will not open the par stock without permission from an authorized user. After each event, the Suite Attendant will assess consumption and will replenish the beverages according to the par stock information.

Par stocks conclude at the end of the regular season and do not carry over into the postseason. Beverages are not available for pickup and will not be credited to your account. Special brand requests of liquor, beer, wine or mixers must be ordered six (6) business days in advance to ensure delivery.

Some restrictions or added charges may apply.

ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Michigan and Little Caesars Arena, no alcoholic beverages may be brought into or removed from the premises. It is the Suite holder's responsibility to secure all alcoholic beverages in the locked cabinets provided. No one under the age of twenty-one (21) can consume or possess any alcohol at any time. Delaware North Sportservice reserves the right to check for proper identification and refuse service to people who appear to be intoxicated.

