

2016
suite sensations

Suite Catering Menu



welcome to cooley law school stadium!

To Our Valued Suite Guests,

Welcome to our 21st season of Lansing Lugnuts baseball, thanks to you! We want to make sure you have the best experience possible this season at Cooley Law School Stadium. Our suite menu presents you with the best food options in Minor League Baseball:

- **All-You-Can-Eat Meal Deals!** Are you and your party in the mood for a feast? Choose between the gourmet hot dog and brat meal or the char-grilled chicken and burger meal, both complete with bottomless sides and unlimited ice cold Pepsi products.

- **Entrée Options!** We're preparing house-smoked pulled pork and tender beef brisket, served on fresh buns and finished with your choice of three different barbecue sauces and classic barbecue sides.

- **PIES Oven Fired Pizza!** Enjoy your very own oven fired pizza! We start with handmade dough and the freshest of ingredients to create an 18" pizza, cut party style and delivered to you right from the oven.

- **NEW Add-On Options in 2016!** Are you looking for an upgrade to some of our great entrée options? Well look no further, this year we are offering new options to upgrade your entrees. Some of these additions include upgrading the hot dog entree to a ½ pound all beef foot long hot dog entrée. Or upgrading our brat entree to one of our specialty brat options such as the portabella Swiss or the jalapeno cheddar brat, and more. Ask your catering coordinator for more information today!

We pride ourselves on the quality of our food and our positively outrageous guest service. If there is anything we can do to make your experience better, please feel free to call us.

We look forward to making your experience here at the ballpark the best it can possibly be for both this season and many more to come!

Go Nuts!



Brett Telder
Senior Director of Food & Beverage
(517) 827-2590



lugnuts meal deals

The easiest way to order the best food

We've taken the guesswork out of ordering! The following are special value menus, including fan favorites sure to satisfy all of your guests. **Each meal serves 16 people, an average cost of \$16 per guest.** (Portions can also be prepared for eight. Please make these arrangements with our Catering Coordinator.) Sorry, no substitutions please.

gourmet hot dog & brat meal w/beverages \$249.95

****A savings of over \$72.00 from our standard pricing**

- Eight hot dogs and eight brats served on fresh hot dog buns.
- Make your hot dogs Chicago Style with all the toppings: diced onions, sport peppers, tomatoes, cucumbers, relish, pickle slices, sauerkraut, and celery salt.
- This meal is accompanied by seasoned baked beans, coleslaw, and a veggie platter with fresh vegetables and a creamy dill dip.
- Your meal deal is complete with 20 ice cold cans of your favorite Pepsi products.

Char-grilled Chicken & burger meal w/beverages \$249.95

****A savings of over \$100.00 from our standard pricing**

- Eight marinated char-grilled chicken breasts and hamburger patties served on fresh buns with all the trimmings.
- Includes American and Swiss cheeses.
- These sandwiches are accompanied by our famous baked potato salad, seasoned baked beans, and a fresh fruit tray served with a strawberry yogurt dipping sauce.
- Your meal deal is complete with 20 ice cold cans of your favorite Pepsi products.

pulled pork barbecue meal w/beverages \$249.95

****A savings of over \$75.00 from our standard pricing**

- 16 Carolina Style Pulled Pork Sandwiches served with our three house-made barbecue sauces on the side: spicy, honey, and traditional.
- Homemade macaroni and cheese, fresh coleslaw, seasoned baked beans, along with sixteen buttery combread muffins.
- Your meal deal is complete with 20 ice cold cans of your favorite Pepsi products.

ALL-YOU-CAN-EAT MEAL DEALS!

gourmet hot dog & brat all-you-can-eat meal \$399.95 (per Suite)

- This meal deal comes with unlimited jumbo hot dogs and succulent brats served on fresh hot dog buns.
- Make your hot dogs Chicago Style with all the toppings: diced onions, sport peppers, tomatoes, cucumbers, relish, pickle slices, sauerkraut, and celery salt.
- This meal is accompanied with all-you-can-eat seasoned baked beans, coleslaw, and a bottomless veggie platter with a creamy dill dip.
- Finish this great meal deal with unlimited cans of ice cold Pepsi products of your choice.

Char-grilled Chicken & burger all-you-can-eat meal \$399.95 (per Suite)

- This meal deal comes with unlimited marinated char-grilled chicken breasts and hamburger patties served on fresh buns with all the trimmings.
- Includes American and Swiss cheeses.
- These sandwiches are accompanied by our famous baked potato salad, seasoned baked beans, and a bottomless fresh fruit tray served with a strawberry yogurt dipping sauce.
- Finish this great meal deal with unlimited cans of ice cold Pepsi products of your choice.



Warm-Ups

Snacks (Bottomless options limited to one (1) order per suite)

bottomless popcorn bucket	\$17.00
bottomless potato chips & french onion dip	\$19.25
bottomless tortilla chips & fresh pico de gallo	\$19.25
bottomless triple play	\$36.00
Snack platter includes popcorn, potato chips with French onion dip, and tortilla chips with our fresh pico de gallo style salsa.	
peanuts and cracker jacks	\$19.25
assorted candy	\$19.00
jumbo bucket of cotton candy	\$10.00
peanut m&ms	\$17.00

Leading Off

Appetizers

hickory smoked bacon wrapped BBQ shrimp	\$53.00
24 black tiger shrimp marinated in a mesquite BBQ sauce, wrapped in hickory smoked bacon, and grilled to perfection. (Please note – shellfish allergens in this recipe).	
field of greens	\$46.00
Seasonal vegetable tray includes carrot and celery sticks, broccoli and cauliflower florets, cherry tomatoes, radishes, and cucumbers. Served with a creamy ranch dill dip.	
fresh fruit assortment	\$46.00
A selection of seasonal fruits, including cantaloupe, honeydew, pineapple, strawberries, and grapes, sure to satisfy your taste buds. Perfectly sliced for dipping in our homemade strawberry yogurt dipping sauce.	
the mound	\$46.00
The mound is piled high with nine layers of lettuce, refried beans, shredded cheddar cheese, sour cream, guacamole, fresh salsa, tomatoes, jalapeños, and black olives, finished with tortilla chips for your dipping pleasure.	



Leading off

Appetizers (continued)

gourmet Cheese & salami cracker board \$46.00

Swiss, Brie, Bleu, Muenster, and Aged Cheddar cheeses, Genoa salami, and banana peppers, finished with assorted crackers on a wooden cutting board, garnished with grapes.

spinach artichoke dip \$40.00

A creamy spinach dip loaded with chunks of artichoke, served with homemade crostinis.

healthy hummus & baked pita chips \$40.00

A tasty assortment of three hummus dips – traditional, roasted red pepper, and a zesty feta spread, served with a full pound of crispy baked pita chips.

golden crispy chicken tenders \$52.00

24 chicken tenders deep-fried to a crispy golden finish, served with honey mustard dipping sauce, barbecue sauce, and ranch dressing.

wingnuts \$50.00

Your choice of 24 Buffalo style or BBQ fried traditional chicken wings, served with celery sticks and bleu cheese dressing on the side.

bavarian pretzel sticks & beer cheese dip \$46.00

16 freshly baked soft Bavarian pretzel sticks. Served with our housemade Michigan crafted beer cheese for your dipping pleasure.

hubcap sliders \$50.00

24 miniature beef patties grilled to perfection and smothered in sautéed onions. Miniature rolls to match on the side.



meat of the order

Entrees

Serves eight people

Chicago style hot dogs \$40.00

Eight hot dogs, grilled and served hot on fresh hot dog buns with all the traditional Chicago style fixings: diced onions, sport peppers, tomatoes, cucumbers, relish, pickles, and celery salt.

** Upgrade our Chicago Style Hot Dog entrée (\$40.00) to our Chili and Cheese option for \$32.00 which includes Coney chili sauce and cheddar cheese sauce, a total of \$72.00. Or you can upgrade our Chicago Style Hot Dog entrée (\$40.00) to our 1/2lb ft. long all beef hot dog option for \$40.00, a total of \$80.00.*

brats \$44.00

Eight of America's favorite brats, grilled to perfection and served on fresh hot dog buns with freshly chopped onion, sauerkraut, ketchup, and mustard.

** Upgrade our Brats entrée (\$44.00) to specialty brats (bacon cheddar brat, portabella Swiss brat, or the jalapeno cheddar brat) for \$24.00, a total of \$68.00.*

grilled chicken sandwiches \$58.00

Eight marinated chicken breasts, grilled and served on gourmet rolls with sliced provolone, tomatoes, red onions, leaf lettuce, and mayonnaise on the side.

Char-grilled gourmet burgers \$58.00

Eight beef burgers, grilled and served on fresh rolls with sliced cheddar cheese, tomatoes, red onions, pickle slices, leaf lettuce, ketchup, mustard, and mayonnaise on the side.

** Upgrade our Grilled Gourmet 1/3lb Hamburger entrée (\$58.00) to a Grilled Gourmet 1/2lb Hamburger option for \$24.00, a total of \$82.00.*

beef brisket sandwiches \$60.00

Tender beef brisket smoked in house especially for you, served on gourmet rolls and finished with your choice of three different barbecue sauces – spicy, honey, and traditional.

pulled pork sandwiches (Carolina Style) \$60.00

Pulled pork served with three barbecue sauces - spicy, honey, and traditional on the side. Enough meat to make eight sandwiches served on gourmet rolls, finished with pickle slices, red onions, and just enough creamy coleslaw to top your sandwich.



PIES

Handmade 18" pizza, oven fired and cut into eight generous slices.

- PIES Three Cheese** - mozzarella, parmesan, and provolone. \$25.00
PIES Pepperoni \$30.00
PIES Supreme - pepperoni, Italian sausage, peppers, onions, mushrooms, and black olives. \$35.00

striking out the side

Side dishes

Serves eight people

baked potato salad \$24.00

This fantastic salad includes everything that you would put on a loaded baked potato—sour cream, bacon, cheddar cheese, chives, and butter—blended to perfection.

garden ranch pasta salad \$24.00

Pasta mixed with a variety of garden vegetables and lightly blended with ranch dressing.

italian pasta salad \$24.00

Pasta mixed with a variety of garden vegetables and lightly blended with balsamic vinegar and olive oil.

cole slaw \$24.00

fresh fruit salad \$30.00

A wonderful selection of seasonal fruit tossed in our homemade sweet poppy seed vinaigrette dressing.

cucumber tomato feta salad \$24.00

Cucumbers, fresh tomatoes, and feta cheese all blended together in a homemade vinegar and olive oil dressing.

seasoned baked beans \$24.00



striking out the side

Side Dishes (continued)

homemade macaroni and Cheese \$30.00

This All-American classic is made from scratch with fresh pasta noodles in a rich and creamy real cheddar cheese sauce.

garden or Caesar side salad \$24.00

Your choice of a fresh garden salad or a traditional Caesar salad, served with our handmade freshly baked croutons, and your choice of dressing.

extra innings

Desserts

cookies \$18.00

Eight freshly baked cookies make a perfect ending to your meal.

brownies \$24.00

Eight delectable chocolate chunk brownies, cut and ready to eat!

figer brownies \$24.00

Eight chocolate brownies, topped with creamy peanut butter icing, rich milk chocolate icing and peanuts.

parfaits \$20.00

Eight large parfait glasses filled to the rim with layered Oreo cookie crumbs, fresh berries, and low-fat vanilla yogurt, finished with fresh whipped cream and a plump strawberry.

dessert cart

\$2.00 - \$7.00 per item

For a grand finish, our dessert cart will make a special trip to your suite upon request to let your guests choose how they wish to end their evening. The dessert cart arrives with a variety of gourmet options, including an assortment of **cheesecakes, layered cakes, brownies and cookies** and also boasts an array of **dessert liqueurs** served in a chocolate cordial for the perfect way to satisfy that sweet tooth. All desserts available a la mode with vanilla bean ice cream.



relief pitcher

Beverages and beer



soda (12 oz. can) \$2.50

sodas (12 oz. 6-pack) \$14.00

iced tea (18.5 oz. 4-pack) \$16.00

Plain, Sweetened with lemon, Sweetened with no lemon,
Half & Half (1/2 Tea, 1/2 Lemonade)

ocean spray juices (15.2 oz. 4-pack) \$16.00

100% Orange Juice, Ruby Red Grapefruit, Apple Juice

aquafina bottled water (20 oz. bottles, 4-pack) \$14.00

coffee (carafe) \$10.00

Regular or Decaffeinated.



premium (6-pack) \$24.00

Miller Lite, Coors Light, Miller 64, Labatt Blue Light, Labatt Blue,
Heineken, Corona, Blue Moon, Summer Shandy, Redd's Apple Ale

craft beer (6-pack) \$33.00

Ask your catering coordinator or suite server for seasonal craft beer options.

non-alcoholic (6-pack) \$18.00

kegs (1/4 barrel) \$155.00

Miller Lite, Labatt Blue, Labatt Blue Light

kegs (1/2 barrel) \$235.00

Miller Lite, Labatt Blue, Labatt Blue Light

craft kegs (1/2 barrel) \$325.00

Ask your catering coordinator or suite server for seasonal craft beer options.



the "wine" up

Wine selections priced by the bottle

Red

chakras malbec \$30.00

Bright ruby-red color with subtle violet tones. Aromas of black fruits and plum marmalade made more complex by vanilla and tobacco notes from its 9 months of oak aging.

dark horse Cabernet \$30.00

Has aromas of coffee, mocha and ripe blackberries. The palate is rich and intense with flavors of mocha, dark fruit and hints of vanilla.

apaltaqua pinot noir \$30.00

A brilliant ruby color and emphasizes aromas of cherries, raspberries, and soft notes of oak, boasting a smooth and elegant tannins and a sophisticated finish.

columbia red blend \$30.00

A blend of Cabernet Sauvignon, Merlot and Syrah – a grape that we introduced to Washington State. Rich and medium-bodied with blackberry aromas and ripe red fruit flavors of cranberry, cherry and plum framed by hints of spicy oak.

White

william hill central coast Chardonnay \$30.00

Offers aromas and flavors of ripe tree fruit, underscored by hints of brown spice, citrus and tropical fruit. This well-integrated wine has excellent acidity and a creamy mouth feel.

blufeld sweet riesling \$30.00

a medium-sweet Riesling with aromas of citrus, peach, and floral notes. The delicious mineral and flinty fruit flavors form a juicy mid-palate, balanced with crisp refreshing acidity and a sweet, lingering finish.

14 hands pinot grigio \$30.00

is a juicy, refreshing wine with flavors and aromas of green apple, fresh melon and light notes of honeysuckle.

pikorua sauvignon blanc \$30.00

Light nose with a hint of lemongrass and crisp acidity. Strong citrus flavors flood the palate and then a strong lime flavor lingers as it goes down.

woodbridge moscato \$30.00

With its aromatic floral scents, our Woodbridge Moscato displays light, sweet flavors with notes of orange marmalade it has a slight bubbly finish.

fosti asti Spumante \$30.00

Light apple aroma and delicate flavors on the palate. Flavors of fresh cream and drawn butter linger in a crisp finish.



Treat yourself...

The Clubhouse



COCKTAILS · CARVERY · CAMARADERIE

Check out our luxurious lounge just down the hall! The Clubhouse features a great view, delicious menu, and new beers on tap for 2016! The Clubhouse is open to all suite patrons for nightly use. Don't miss out!

treat yourself to
the clubhouse tonight!



the nuts and bolts about ordering

Procedures

general information about "suite sensations" catering

We run our own food service operation and work to accommodate all of our suite patrons with the best menu in town! We have a full service kitchen that can accommodate all tastes and budgets with everything from prime rib to hot dogs.

Team offices are located on the concourse level of Cooley Law School Stadium. Office hours are 9:00 AM to 5:00 PM, Monday through Friday. You may place orders by contacting our Catering Coordinator at:

517-485-4500 ext. 229 or 517-485-4518 (fax)

or place your order online at lansinglugnuts.com

Cooley Law School Stadium
505 E. Michigan Ave.
Lansing, MI 48912

Catering Coordinator

Our staff is here to make your visit to Cooley Law School Stadium a fun summer event and a fantastic dining experience! While your account representative can assist you with most of your needs, the Catering Coordinator can be your "Home Run Hitter" in assisting you with menu selection and special needs in your suite. If you have a special event or a unique client, the Catering Coordinator will make sure the details are handled. For all catering questions, concerns and/or cancellations, please call the Catering Coordinator at 517-485-4500 ext. 229.



advance ordering procedure

In order to provide the freshest food and highest quality food service possible, we request that all food and beverage orders be placed two (2) business days prior to each event. For your convenience, you may place your food order in any of the following ways:

Online at lansinglugnuts.com Simply select "Tickets" and then "Suite Food" in the top navigation bar of our homepage. When prompted, type the user name "**suitefood**" and the password "**foodorder**" to see our full menu and step-by-step instructions on how to place your order. Select your menu items, serving time, and payment information all in one place! Online orders must be placed at least 24 hours prior to each event.

Fax it! Contact our Catering Coordinator for the proper forms, fill them out, and fax them back to us at 517-485-4518.

Call us! You can always reach the Catering Coordinator at 517-485-4500, ext. 229! If you prefer, call and place your order right over the phone!

No matter which method you choose to use, always keep in mind that the Catering Coordinator is on hand to help you with your menu selections and any needs you may have. Please feel free to contact us any time!

delivery of advance orders

In order to provide you and your guests with the finest service, we will deliver your advance order at the time you request. Hot food will be kept in chafing dishes in your suite. Cold food will be refrigerated in our kitchen up to your requested delivery time. Our service staff will assist with final touches and preparation. While in your suite, a suite server will be assigned to service you throughout the event. This service includes setup of your suite, greeting early guests, delivering food and beverage products, and personal attention for you and your guests.

day of game orders

If you are unable to place an advance order, we welcome you to order when you arrive. Simply contact the suite server to place your order. Please be aware that game time orders may take up to one hour for delivery. All items can be ordered from the menu EXCEPT Lugnuts Meal Deals.



payment

Payment options for all food and beverage orders include Visa, MasterCard, American Express, Discover, check or cash. If you choose to pay with a credit card, the card number and expiration date will be required at the time of the order. If you choose to provide a different method of payment upon arrival at the game, please notify your suite server.

inclement weather

In the event that a game is cancelled due to inclement weather, please be aware of the following policies:

- If you choose to cancel your food order for any reason, the Catering Coordinator must receive notification four (4) hours prior to game time.
- In the event that a game is cancelled prior to gates opening, the suite holder will not be held responsible for food orders. In this situation, you will be contacted by a Lansing Lugnuts representative.
- If a game is delayed prior to or during play, food will be delivered to your suite as planned unless the food order is cancelled four (4) hours prior to game time.
- If you cancel your food order, you may still order from the suite menu when you arrive at the game. Your food can be ordered and delivered to your suite ONE HOUR after ordering. All items can be ordered from the menu EXCEPT Lugnuts Meal Deals.

sales tax & service charge

All sales are subject to applicable sales tax and an 18% service charge. This service charge includes gratuity.

dessert cart

We provide a variety of treats for you to choose from on our dessert cart. The dessert cart will come directly to your suite during every game after your main course has been served. Cheesecake, cordials, cookies and brownies will be available, as well as nightly specials. Each item is available for individual purchase. If you do not wish to have the dessert cart stop by your suite, please notify your suite server.



MEETINGS WITH A VIEW

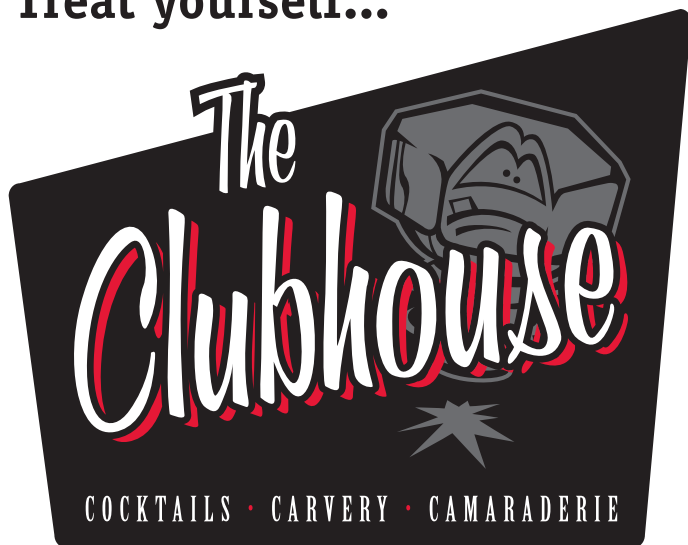


Host your next meeting or special event in *The View* at Cooley Law School Stadium. Options include full-service catering and package pricing.



Contact Lisa McMahon at 517-827-2482 | lansinglugnuts.com

Treat yourself...



See page 9 for details!



505 E. Michigan Ave.
Lansing, MI 48912
517.485.4500 x229
lansinglugnuts.com