

WISCONSIN



2021 SUITE MENU





WELCOME

Welcome, Lugnuts Fans!

The food and beverage staff would like to welcome you to another season at Jackson Field! We are thrilled to have you join us for an exciting Lansing Lugnuts game. It is our pleasure to assure you and your guests have an enjoyable and relaxing experience.

The 2021 season is sure to please with our collection of menu items such as our Pretzel Sticks and Beer Cheese, and BBQ Pulled Pork along with classic ballpark favorites like Stadium Hot Dogs and Super Nachos. For your convenience, we have put together Meal Deals and Beverage Packages to help take the guesswork out of ordering for you and your guests. You will find that all our Meal Deal options are a great balance of ballpark fare, local favorites, and made-from-scratch items that, no matter what your appetite calls for, will satisfy a broad range of guests and specific tastes. Whatever your need, we have you covered.

Whether you are celebrating a birthday, company outing or are simply a fan of Americas past time, our suite menu has exactly what you are looking for. Our catering team is here to take any specific health requirements you may have to accommodate your needs.

Please look at the 2021 Suite Menu and information guide describing all the premium food and services available to you as a suite holder. Once you are ready to make an order, feel free to call, email or order online.

As partners of the Oakland Athletics, we pride ourselves on providing unsurpassed customer service. If you have any questions, concerns, suggestions or need assistance, please feel free to contact us directly.

ANTHONY HILLA

Director of Food and Beverage

KIRK HANSEN

Executive Chef



ORDERING PROCEDURES

GENERAL INFORMATION ABOUT SUITE CATERING

We run our own food service operation and work to accommodate all our suite patrons with the best menu in town! We have a full-service kitchen that offers satisfaction for all tastes and budgets with everything from hot dogs to smoked brisket.

Team offices are located on the concourse level of Jackson® Field™. Office hours are 9:00 AM to 5:00 PM, Monday through Friday. You may place orders by contacting our Catering Coordinator.

CALL: 517-827-2591

EMAIL: catering@lansinglugnuts.com

ONLINE: lansinglugnuts.com

Jackson® Field™
505 E. Michigan Ave.
Lansing, MI 48912

CATERING COORDINATOR

Our staff is here to make your visit to Jackson® Field™ 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 go-to person in assisting you with menu selection and special needs in your suite. For all catering questions, concerns and/or cancellations, please call the Catering Coordinator at 517-827-2591.

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 "Jackson® Field™" and then "Suite Food" in the top navigation bar of our homepage. Scroll down and select "Place Your Order" and click the "Order Now!" tab on the next screen. Select your game date, suite number, menu items, serving time, and payment information all in one place! Online orders must be placed at least 48 hours prior to each event.

Email us!

You can email your order to our Catering Coordinator at catering@lansinglugnuts.com.

Call us!

You can always reach the Catering Coordinator at 517-827-2591! 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; if no specific time is requested, orders will arrive at or shortly after game time. 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.



ORDERING PROCEDURES

DAY OF GAME ORDERS

If you are unable to place an advance order, we welcome you to order when you arrive from our "Game Day Suite Menu." Simply contact the suite server to place your order. Please be aware that game time orders may take up to one hour for delivery.

PAYMENT

Payment options for all food and beverage orders include Visa, MasterCard, American Express, or Discover. When you pay with your credit card, the card number and expiration date will be required at the time of the order. If you choose to use a different credit card upon arrival to the game, please notify your suite server. If you are attending as a guest of a corporate annual suite and would like to have your bill invoiced, we require written authorization from your account representative at least 24 hours in advance; invoices will be sent within 48 hours of the game.

CANCELED ORDERS AND INCLEMENT WEATHER

- If you choose to cancel your food order for any reason, the Catering Coordinator must receive notification 24 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.
- If you cancel your food order, you may still order from the "Game Day Suite Menu" when you arrive at the game. Your food can be ordered and delivered to your suite within one hour.

SALES TAX & SERVICE CHARGE

All sales are subject to applicable sales tax and a 20% service charge. This service charge includes gratuity.



PARTY BUNDLES

These bundles are sure to please all appetites. We've got you covered from snacks and apps to entrées and dessert. These selections are packaged to serve up to 20 guests.

Hickory's BBQ

\$800

Peanuts & Cracker Jack

Bottomless Trio

Fresh popcorn, house kettle chips with ranch dip, and house tortilla chips with salsa.

Pretzel Sticks & Beer Cheese

Smoked Brisket

Pulled Pork

Accompaniments

Locally baked brioche buns, BBQ sauce, and sliced pickles.

Fresh Cut Fruit Salad

Macaroni & Cheese

Blue Cheese Coleslaw

Assorted Baked Cookies

Aquafina Bottled Water

(10) 20 oz bottles

Assorted Pepsi Sodas

(10) 12 oz bottles

Perfect Pitch

\$700

Peanuts & Cracker Jack

Bottomless Trio

Fresh popcorn, house kettle chips with ranch dip, and house tortilla chips with salsa.

Pretzel Sticks & Beer Cheese

Ballpark Burgers

Twenty (20) 1/3 lb. steak-burgers served with locally baked brioche buns and accompanied by lettuce, tomato, onion, pickles, and cheddar cheese.

Stadium Hot Dogs

Twenty (20) plump, juicy franks served with locally baked buns and accompanied by relish and onion



Specialty Dog of the Game Upgrade

+\$40

Loaded Potato Salad

Fresh Cut Fruit Salad

Assorted Baked Cookies

Aquafina Bottled Water

(10) 20 oz bottles

Assorted Pepsi Sodas

(10) 12 oz cans

*Gluten Free bun available



MEAL DEALS

We've taken the guesswork out of ordering! The following are special value meals with a variety of options that are sure to satisfy all your guests. Each Meal Deal serves up to 20 guests with an even split of each entrée.

Pit Stop BBQ

\$475

Bottomless Chips & Dip

House kettle chips with creamy ranch chip dip

Smoked Brisket

Pulled Pork

Accompaniments

Locally baked brioche buns, BBQ sauce, and sliced pickles

Macaroni & Cheese

Blue Cheese Coleslaw

Aquafina Bottled Water

(10) 20 oz bottles

Assorted Pepsi Sodas

(10) 12 oz bottles

The All American

\$450

Ballpark Burgers

Twelve (12) 1/3 lb. steak-burgers served with locally baked brioche buns and accompanied by lettuce, tomato, onion, pickles, and cheddar cheese

Choose one:

A. Stadium Hot Dogs

Twelve (12) plump, juicy franks served with locally baked buns and accompanied by relish and onions



Specialty Dog of the Game Upgrade

+\$24

or

B. Marinated Chicken Breasts

Twelve (12) marinated chicken breasts served with locally baked buns and accompanied by lettuce, tomato, onion, pickles, and Swiss cheese

Macaroni & Cheese

Loaded Potato Salad

Seasonal Fruits & Berries

Aquafina Bottled Water

(10) 20 oz bottles

Assorted Pepsi Sodas

(10) 12 oz cans

*Gluten Free bun available



MEAL DEALS

We've taken the guesswork out of ordering! The following are special value meals with a variety of options that are sure to satisfy all your guests. Each Meal Deal serves up to 20 guests with an even split of each entrée.

Fiesta Feast

\$450

Bottomless Chips & Salsa

House tortilla chips & mild salsa

Chicken Tinga

Seasoned chicken marinated in a chipotle-tomato sauce

Shredded Barbacoa

Tender, shredded barbacoa beef

Accompaniments

Mexican-style rice, black beans, and flour tortillas with lettuce, shredded cheddar, salsa, guacamole, and sour cream

Hummus & Vegetables

Garlic-roasted hummus, assorted vegetables, ranch

Aquafina Bottled Water

(10) 20 oz bottles

Assorted Pepsi Sodas

(10) 12 oz bottles

*Gluten Free bun available



APPETIZERS

Serves up to 10 guests

HOT

Super Nachos

\$85

Build your own nacho creation with house tortilla chips, salsa, lettuce, sour cream, jalapenos, black olives, guacamole, queso, and your choice of barbacoa, carnitas, or chicken tinga

Pretzel Sticks & Beer Cheese

\$65

20 Bavarian-style pretzels sticks served with warm beer cheese sauce

Wing Toss

\$65

30 jumbo chicken wings tossed in your choice of buffalo or traditional BBQ sauce, accompanied by celery, carrots and blue cheese.

Chicken Tenders

\$60

24 crispy, golden tenders served with honey mustard, BBQ, and sauces

Veggie Quesadillas

\$60

40 snack-sized triangles served with mild salsa and sour cream

Ancho-Marinated Chicken Quesadillas

\$50

40 snack-sized triangles served with mild salsa and sour cream

Cheesy Buffalo Chicken Dip

\$50

The tangy flavors of buffalo wings served as a warm, creamy dip; served with house tortilla chips

Macaroni & Cheese

\$50

Everyone's favorite comfort food with a creamy blend of mild & sharp cheeses with a breadcrumb gratin

Spinach & Artichoke Dip

\$50

Warm, creamy spinach dip loaded with artichoke chunks and topped with Parmesan; served with fresh baked baguette slices

COLD

Hummus and Vegetables

\$50

Garlic-roasted hummus and assorted vegetables with ranch and house pita chips



PIZZA

Handmade 18" oven-fired pizzas with 6 generous slices

Deluxe Pizza

\$45

Pepperoni, Italian sausage, red onion, green pepper, and fresh mushrooms

All Meat Pizza

\$45

Pepperoni, ham, Italian sausage, beef, and bacon

Cheese Pizza

\$40

Pepperoni Pizza

\$40



SANDWICHES *Serves up to 10 guests*

CLASSIC STADIUM SANDWICHES

Smoked Brisket **\$110**

Slow smoked brisket, sliced and served with tangy BBQ sauce, locally baked brioche buns and sliced pickles

Ballpark Burgers **\$100**

(10) 1/3 lb. steak-burgers served with locally baked brioche buns accompanied by lettuce, tomato, onion, pickles, and cheddar cheese

Veggie Burgers **\$100**

10 of Chef's favorite plant-based burgers served with locally baked brioche buns accompanied by lettuce, tomato, onion, pickles, and cheddar cheese

BBQ Pulled Pork **\$80**

Succulent pulled pork shoulder served with tangy BBQ sauce, locally baked brioche buns and sliced pickles

Marinated Chicken Breasts **\$80**

10 marinated chicken breasts served with locally baked brioche buns and accompanied by lettuce, tomato, onion, pickles, and cheddar & Swiss cheeses

Southern Fried Chicken Sandwiches **\$85**

Crispy, buttermilk, fried chicken breasts, served with locally baked brioche buns, assorted cheeses and sliced pickles.

STADIUM HOT DOGS & BRATS

Stadium Brats **\$50**

10 of America's favorite brats served with sauerkraut and accompanied by diced onion and locally baked buns

Stadium Hot Dogs **\$45**

10 plump, juicy franks served with locally baked buns and accompanied by relish and onion



Specialty Dog of the Game Upgrade

+\$20



SALADS

Serves up to 10 guests

Fresh Cut Fruit Salad

\$40

Assorted seasonal melons and fresh berries

Blue Cheese Cole Slaw

\$35

Fresh shredded cabbage tossed with blue cheese crumbles in a creamy dressing

Field Greens Salad

\$35

Mixed greens garnished with tomatoes, cucumbers, and red onions accompanied by ranch and balsamic dressings

Fresh Pasta Salad

\$30

Cavatappi pasta with English cucumbers, cherry tomatoes, kalamata olives, fresh dill, and feta cheese tossed in a lemon vinaigrette

Chef's Potato Salad

\$30

Gold potatoes tossed with eggs, fresh dill, celery, onion, mayo and chef's secret ingredient.



SNACKS

Serves up to 10 guests

Bottomless Trio

\$45

Fresh popcorn, house kettle chips with creamy ranch dip, and house tortilla chips with salsa

Bottomless Chips & Dip

\$30

House kettle chips with creamy ranch dip

Bottomless Chips & Salsa

\$30

House tortilla chips with mild salsa

Peanuts & Cracker Jack

\$35

The classic ballpark combination!

Popcorn Bar

\$35

Caramel corn, cheddar corn, and fresh popcorn

DESSERTS

Each order is priced per dozen

Dessert Fondue

\$60

Fresh fruit skewers accompanied by chocolate and caramel dipping sauces

Dessert Double

\$40

One dozen assorted cookies and one dozen brownies; a great combination to end any meal

Brownies

\$25

One dozen triple chocolate brownies

Assorted Cookies

\$20

One dozen fresh baked cookies



DRINK PACKAGES

Beer & Wine Package

\$215

[30] 16oz Domestic cans; choose from:
Coors Light, Labatt Blue, Labatt Blue Light, Miller Lite

[10] 16oz Specialty cans; choose from:
Angry Orchard Crisp, Atwater Dirty Blonde, Blue Moon
Belgian White, Cheboygan Blood Orange Honey, Corona
Extra, Ellison Crescent Fresh IPA, Leinenkugel Summer
Shandy, Truly Lemonade, Vizzy Pineapple Mango, White Claw
Black Cherry, White Claw Mango

[3] Bottles of wine chosen from our "Wine-Up Card"

Domestic Beer Package

\$140

[30] 16oz cans; choose from:
Coors Light, Labatt Blue, Labatt Blue Light, Miller Lite

Specialty Beer Package

\$140

[20] 16oz cans; choose from:
Angry Orchard Crisp, Atwater Dirty Blonde, Blue Moon
Belgian White, Cheboygan Blood Orange Honey, Corona
Extra, Ellison Crescent Fresh IPA, Leinenkugel Summer
Shandy, Truly Lemonade, Vizzy Pineapple Mango, White Claw
Black Cherry, White Claw Mango

Soda & Bottled Water Package

\$80

[10] 20oz Aquafina bottled waters

[20] 12oz can sodas; choose from:
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Mug Root Beer

Tea & Water Package

\$65

[10] 20oz Aquafina bottled waters

[5] 18.5oz Pure Leaf bottled tea

Soda Package

\$50

[20] 12oz cans; choose from:
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Mug Root Beer



BEVERAGES

NON-ALCOHOLIC

Pure Leaf Iced Tea (18.5 oz. 4-pack) **\$25**

Choose from Unsweetened or Sweetened

Dole Fruit Juices (15.2 oz. 4-pack) **\$20**

Choose from Orange, Ruby Red Grapefruit, or Apple

Gatorade (20 oz. 4-pack) **\$20**

Choose from Glacier Freeze or Fruit Punch

Aquafina Bottled Water (20 oz. 4-pack) **\$16**

Soda (12 oz. 6-pack) **\$16**

Choose from Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Mug Root Beer

Coffee (Carafe) **\$15**

Choose from Regular or Decaf





BEER & SPIRITS

Bloody Mary Bar

\$140

Michigan's own Smitty's Hell of a Bloody Mary Mix served with Lansing's own American Fifth Vodka and appropriate garnishes

Mimosa Bar

\$100

Two bottles of Brut Champagne or sparkling wine accompanied by a trio of juices

Specialty Beer (16 oz. 6-pack)

\$50

Angry Orchard Crisp, Atwater Dirty Blonde, Blue Moon Belgian White, Cheboygan Blood Orange Honey, Corona Extra, Ellison Crescent Fresh IPA, Leinenkugel Summer Shandy, Truly Lemonade, Vizzy Pineapple Mango, White Claw Black Cherry or Mango

Margarita Pitcher (64 oz)

\$45

Round Barn Red Sangria Pitcher (64 oz)

\$45

Domestic Beer (16 oz. 6-pack)

\$40

Coors Light, Miller Lite, Labatt Blue, Labatt Blue Light

Bottle Service (Call for pricing)

Bourbon, Scotch, and Whiskey: American Fifth Bourbon, Crown Royal, Dewar's White Label, Jameson, Jack Daniel's, Jim Beam, McCormick Whiskey

Gin: American Fifth, Bombay Sapphire, Seagram's

Rum: Admiral Nelson, Bacardi Silver, Captain Morgan, Castillo Silver

Tequila: Aristocrat, Jose Cuervo

Vodka: American Fifth, Aristocrat, Tito's





THE “WINE” UP

Wine selections priced by the bottle

WHITE

Chateau Souverain Sauvignon Blanc \$35

This wine opens with vibrant aromas of pink grapefruit, guava and a hint of lime zest. A dry, crisp palate delivers layered flavors of ripe melon, orange blossom and honeysuckle. Mouthwatering acidity balances a richly textured finish.

Aura Kutral Sauvignon Blanc \$30

Its prominent aromas of lime, grapefruit and gooseberry fruit blend harmoniously with floral notes. Light yellow in color with faint greenish tones and crispy, refreshing and long finish.

Bella Sera Moscato \$35

A Moscato that has aromas of fresh nectarine and peach, which offer a refreshing touch of sweetness on the palate.

Aura Piren Moscato \$30

The grapes come from our vineyards located in Villa Alegre. Rich and pale-yellow gold color. Elegant with good balance and typical grape aroma notes. It is a well-structured wine, with a persistent finish.

Edna Valley Pinot Grigio \$35

From the bright tropical and citrus blossom aromas to the refreshing acidity, Edna Valley Vineyard captures the best of the California-style of Pinot Grigio in a glass. Flavors of pear, green apple and white nectarine create a delightful, easy to enjoy palate.

CSM Riesling \$35

The wine offers crisp apple aromas and flavors with subtle mineral notes. This is our “everyday Riesling” that is a pleasure to drink and easy to match with a variety of foods.

Story Point Chardonnay \$35

A smooth and aromatic Chardonnay was sourced from Sonoma County, Mendocino County and Lake County resulting in a luscious, silky wine. This wine embraces the variety’s incredible fruit character with bright aromas and flavors and a rich palate.

Aura Kutral Chardonnay \$30

Intense aromas of pear, pineapple and acacia flowers. Mouth entry fresh, medium bodies, with outstanding notes of exotic fruit on the finish.



THE "WINE" UP *Wine selections priced by the bottle*

RED

Dark Horse Double Down Red \$35

A full-bodied red sourced with the best grapes from Argentina, California, Spain and Chile. Pairs with just about everything. For people who love juicy, fruit-forward reds and roasted oak.

William Hill Central Coast Cabernet Sauvignon \$35

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.

Aura Kutral Cabernet Sauvignon \$30

Rich and concentrated ruby-violet color. Blackcurrant and black cherry aromas. Elegant with good balance and soft mature tannins.

Proverb Pinot Noir \$35

Bright red cherry with delicate floral notes and a touch of molasses. Velvety and smooth.

Aura Piren Pinot Noir \$30

Ruby color and aromas of blackcurrant and violet with flowers notes. Elegant with good balance and soft tannins.

Alamos Malbec \$35

Alamos Argentinian Malbec wine blends the deeply concentrated plum flavors of the country's signature variety—Malbec—with small portions of Syrah and Bonarda to add dark cherry and blackberry flavors. Well-integrated hints of brown spice and vanilla contribute layers of complexity.

Aura Kutral Merlot \$30

Ruby in color this wine is intense with abundant notes of ripe red fruits, plum and pepper hints. Sweet and velvety tannins with a long lingering finish.

