

2011  
suite sensations  
Suite Catering Menu



# welcome to cooley law school stadium!

To Our Valued Suite Guests,

Welcome to another season of Lugnuts baseball, our 16th season thanks to you!

As one of our most valued guests, we want to make sure you have the best experience possible while you are here at the ballpark. We have spent the off-season speaking with many of you and learning what you want and need from us. As a result, we have some exciting changes to announce for the 2011 season!

- **Healthier Food Options!** Our entrée options now include a Michigan Cherry Chicken and Vegetarian Wrap meal. We also offer turkey burgers and a fresh fruit yogurt parfait for dessert!
- **Wine Options!** We have wine options to complement any menu choice. Plus, we priced each bottle of wine at \$25 to make it more affordable and simple for you.

We pride ourselves on the quality of our food and positively outrageous customer service. Therefore, if there is something specific you'd like and it's not on the menu, please feel free to call me in my office. with enough notice, we can make most requests happen for you. This is my personal guarantee.

We look forward to making your gameday experience as enjoyable as possible for this season and many more to come!

Go Nuts!



Brett Telder,  
Director of Food & Beverage  
517-827-2590



# lugnuts meal deals

The easiest way to order the best food

We've taken the guess work out of ordering! The following are special value menus that include fan favorites that are sure to satisfy all of your guests. **Each meal serves 16 people, an average cost of around \$12 per guest.** (Portions can also be made for eight. Please make these arrangements with our Catering Coordinator). Sorry, no substitutions please.

**gourmet hot dog &  brat meal** \$194.00  
**\*\*A savings of \$43.00 from our standard pricing**

Eight hot dogs and eight Johnsonville brats served on gourmet poppy seed buns. Make your hot dogs Chicago Style with all the toppings: diced onions, sport peppers, tomatoes, cucumbers, relish, pickle slices, sauerkraut, and celery salt. Seasoned baked beans, coleslaw, and a fresh vegetable platter with a creamy dip accompany this meal.

**Char-grilled chicken & burger meal** \$194.00  
**\*\*A savings of \$71.00 from our standard pricing**

Eight marinated char-grilled chicken breasts and hamburger patties served on fresh buns with all the trimmings, including 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.

**pulled pork barbecue meal** \$194.00  
**\*\*A savings of \$75.00 from our standard pricing**

16 Carolina Style Pulled Pork Sandwiches served with our three house barbecue sauces on the side: Spicy, Honey, and Traditional. Homemade macaroni & cheese, fresh coleslaw, and 16 cornbread muffins complete this meal.

**mexican fiesta & meal** \$194.00

Mexican-style seasoned ground beef and chicken served with 16 warm tortillas and 16 hard taco shells with all the toppings, including shredded cheddar cheese, fresh pico de gallo, sliced jalapeños, sour cream, and shredded lettuce. Rounding out this fiesta are chips and salsa, Spanish rice, and refried beans.

**assorted wrap meal**  \$194.00

A healthier option with eight Michigan cherry chicken wraps and eight veggie wraps. Michigan chicken cherry wraps are stuffed with seasoned chicken, romaine lettuce, fresh apple slices, red onion, dried cherries, walnuts, shredded parmesan cheese and a balsamic herb dressing. Paired with veggie wraps stuffed with fresh red and green peppers, red onions, tomatoes, mushrooms, cheddar cheese, and ranch dressing. Served with pickle spears, chips and dip, and baked potato salad.

**BBQ ribs meal**  \$194.00

A mouth-watering selection of slow-cooked ribs smothered in traditional BBQ sauce and fall-off-the-bone tender. 16 half racks of ribs, pre-cut for your convenience. Served with homemade macaroni & cheese, fresh coleslaw, sweet corn, and 16 cornbread muffins.



## Warm Ups

### Snacks

bottomless popcorn bucket	\$10.00
bottomless potato chips & french onion dip	\$17.25
bottomless tortilla chips & fresh pico-de-gallo	\$17.25
bottomless triple play	\$27.00
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	\$17.25
peanut m&ms	\$14.00

## Leading off...

### Appetizers

field of greens	\$38.50
Seasonal vegetable tray includes carrot sticks, celery sticks, broccoli florets, cauliflower florets, cherry tomatoes, radishes, and cucumbers. Served with a creamy vegetable dip.	
fresh fruit assortment	\$38.50
A wonderful selection of fruits, including cantaloupe, honeydew melon, grapes, pineapple, strawberries, and other great seasonal fruits sure to satisfy your taste buds. Perfectly sliced for dipping in our fruity, homemade yogurt dip.	
the mound	\$38.50
The mound is piled high with nine layers of lettuce, black beans, shredded cheddar cheese, sour cream, guacamole, fresh salsa, diced tomatoes, sliced jalapeños, and diced black olives. Served with tortilla chips for your dipping pleasure.	
white cheese creamy queso dip	\$39.00
Five layers of cream cheese, chili, beans, black olives, and pepper jack cheese. Served with tortilla chips.	



## Leading off...

### Appetizers (continued)

*\*Also available in a Create-Your-Own Sampler (see next page).*

#### **gourmet cheese & salami cracker board** \$39.50

An assortment of aged cheddar, Swiss, brie, bleu, and muenster cheeses. Stacked with crackers, Genoa salami, and olives. Served on a wooden cutting board garnished with grapes.

#### **spinach artichoke dip** \$35.00

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

#### **healthy hummus & baked pita chips\*** \$35.00

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

#### **hickory smoked bacon wrapped BBQ shrimp\*** \$47.00

24 bacon-wrapped black tiger shrimp marinated in a mesquite BBQ sauce and grilled to perfection.

#### **golden crispy chicken tenders\*** \$44.00

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

#### **wingnuts\*** \$42.00

Your choice of 24 buffalo-style or BBQ fried traditional chicken wings. Served with celery sticks and bleu cheese dressing on the side.

#### **parmesan garlic boneless wingnuts\*** \$48.00

24 delicious boneless chicken wings tossed in our homemade parmesan garlic sauce. Served with fresh carrot sticks and ranch dressing on the side.

#### **hubcap sliders\*** \$45.00

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

#### **roasted garlic mousse\*** \$35.00

For the garlic lover, a creamy blend of whipped roasted garlic, cream cheese, chèvre goat cheese, and our special seasoning. Served with toast points for dipping.



# Iuggie's appetizer samplers

## create-your-own sampler platter

\$69.00

Choose **three** appetizer options indicated by \*. All items are served by the half-order and include side sauces.

## build-your-own jumbo sampler

\$125.00

Choose **six** of the seven options above, indicated by \*. All items are served by the half-order and include side sauces.

# meat of the order

## Entrees

*Serves eight people*

## chicago style hot dogs

\$37.00

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

## polish sausages

\$39.00

Eight polish sausages are grilled and served on gourmet buns with grilled onions and peppers, sauerkraut, shredded cheddar cheese, ketchup, and mustard.



## brats

\$39.00

Eight of America's favorite Johnsonville brats grilled to perfection and served with fresh chopped onion, sauerkraut, ketchup, and mustard.



## fooflong brats

\$59.00

Make your night a little more fun with eight Johnsonville brats served by the foot! They are grilled to perfection and served with eight buns to match, sautéed peppers and onions, sauerkraut, ketchup, and mustard.

## grilled chicken sandwiches

\$52.00

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



# meat of the order

## Entrees (continued)

### Char-grilled gourmet burgers \$52.00

Eight Angus beef burgers grilled and served on fresh rolls. Sliced cheddar cheese, tomatoes, red onions, pickle slices, leaf lettuce, ketchup, mustard, and mayonnaise toppings.

### turkey burgers \$50.00

Eight turkey burgers grilled and served on fresh rolls. Sliced provolone cheese, tomatoes, red onions, pickle slices, leaf lettuce, ketchup, mustard, and mayonnaise toppings.

### pulled pork sandwiches (Carolina Style) \$59.00

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 and red onions and just enough creamy coleslaw to top your sandwich.

### asian lettuce wraps \$39.00

A perfectly seasoned mix of chicken breast, water chestnuts, and Asian mushrooms served hot with a pound of lettuce leaves for wrapping. Accompanied with soy sauce, hot mustard, and chili sauce. (Please note - shellfish allergens in this recipe).

### grilled mini steak & chicken kabobs \$59.00

Eight chicken kabobs charbroiled on the grill and stacked with cubed chicken, zucchini, pineapple, and red and green peppers marinated in barbeque sauce. Eight steak kabobs served with cubed sirloin steak, red onions, cherry tomatoes, mushrooms, red and green peppers all marinated in steak seasoning. All served on half-skewers for easier handling.

## POMODORO'S PIZZA

Our handmade 16" pizza is cut into eight generous slices with a zesty sauce and fresh mozzarella cheese.

**Three Cheese** - mozzarella, parmesan, and provolone.  \$25.00

**Pepperoni** \$25.00

**Supreme** - pepperoni, Italian sausage, peppers, onions, mushrooms, and black olives. \$30.00



# striking out the side

## Side dishes

*Serves eight people.*

### **baked potato salad** \$21.00

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

### **garden ranch pasta salad** \$21.00

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

### **italian pasta salad** \$21.00

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

### **cole slaw** \$21.00

### **fresh fruit salad** \$27.50

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

### **cucumber tomato feta salad** \$21.00

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

### **seasoned baked beans** \$21.00

### **homemade macaroni and Cheese** \$27.50

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



# extra innings

## Desserts

**cookies** \$14.50

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

**brownies** \$19.50

Eight delectable chocolate chunk brownies cut and ready to eat!

**tiger brownies** \$19.50

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

**parfaits** \$19.50

Eight servings of layered Oreo cookie crumbs, fresh berries, and low-fat vanilla yogurt.

**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 want to end their evening.

The dessert cart arrives with a variety of gourmet desserts, including an assortment of **cheesecakes, layered cakes, brownies and cookies**. The dessert cart 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



**sodas (12 oz. 6-pack)**

\$13.00

**lipton iced tea (16 oz. 4-pack)**

\$15.00

Plain, Sweetened with lemon, Sweetened with no lemon

**ocean spray juices (16 oz. 4-pack)**

\$15.00

100% Orange Juice, Kiwi Strawberry, Apple Juice

**aquafina bottled water (20 oz. bottles, 4-pack)**

\$12.00

**coffee (carafe)**

\$9.00

Both regular and decaffeinated are available.

## suite beer selections



**premium (6-pack)**

\$21.00

Miller Lite, Miller Genuine Draft, Labatt Blue Light, Labatt Blue, MGD 64

**imported/specialty (6-pack cans)**

\$23.00

Heineken, Corona, Blue Moon, Leinenkugel Summer Shandy

**non-alcoholic (6-pack)**

\$18.00

**kegs (1/4 barrel)**

\$130.00

Miller Lite, Labatt Blue, Labatt Blue Light

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Treat yourself...

# The Clubhouse



COCKTAILS · CARVERY · CAMARADERIE

Come check out our luxurious lounge just down the hall! The Clubhouse features a great view and a wonderful new menu. New beers on tap for 2011! The Clubhouse is open to all suite patrons for nightly use. Don't miss out!

treat yourself to  
the clubhouse tonight!



# the "wine" up

Wine Selections *priced by the bottle*

## Red

**conquista malbec** \$25.00

Bright and fruity with plum, spice and red fruit aromas. It is full-bodied with good acidity and layers of blackberries, blueberries, hints of mocha and spice on the lingering finish.

**cupcake cabernet sauvignon** \$25.00

Scrumptious flavors of decadent dark fruits, molten mocha, and toasty oak melt into a long, silky finish.

**lindemans shiraz** \$25.00

Classic aromas of glazed cherries, spice, and liquorice notes with a subtle base of savoury oak.

**bogle merlot** \$25.00

Deep, rich blueberry notes with a rich spice producing a velvety mouth feel with vanilla aromas.

**menage a trois red** \$25.00

A delightful blend based on three varietals – Zinfandel, Merlot and Cabernet Sauvignon.

## White

**kendall jackson chardonnay** \$25.00

Bursting with tropical flavors – pineapple, mango and papaya. Citrus notes explode in your mouth. To balance the intensity of the fruit, the wine is aged in oak barrels.

**grand traverse select sweet harvest riesling** \$25.00

This sweeter semi-dry white wine was produced from fully-ripened Riesling grapes. Its luscious style and crisp fruity character is full of apricot, melon, honey and pear to create a rich taste with a rounded finish.

**monfevina pinot grigio** \$25.00

Aromatics of ripe pear, summer peach, and lotus blossom, this Grigio offers refreshing flavors of juicy Bartlett pears and citrus with subtle traces of nutmeg and spice. Well-balanced and approachable, this wine is the ultimate palate-pleaser.



# the nuts and bolts about ordering

## Procedures

### general information about "suite sensations" catering

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

The team offices are located on the concourse level of Cooley Law School Stadium. Office hours are 8:30 AM to 5:30 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 [www.lansinglugnuts.com](http://www.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 not only a fun summer event but 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 485-4500 ext. 229. The Catering Coordinator can be reached on all game days two hours prior to gates opening, as well as during regular business hours.



## 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 [www.lansinglugnuts.com](http://www.lansinglugnuts.com)** You can now place your order at everyone's favorite website! Simply select "Cooley Stadium" 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, easy to use webpage! Online orders must be placed at least 24 hours prior to each event.

**Fax it!** Contact our Catering Coordinator for the proper forms and all you have to do is fill it out and fax it 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 captain will be assigned to service you throughout the event. This service includes set up 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 all 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 all Lugnuts Meal Deals.

## sales tax & service charge

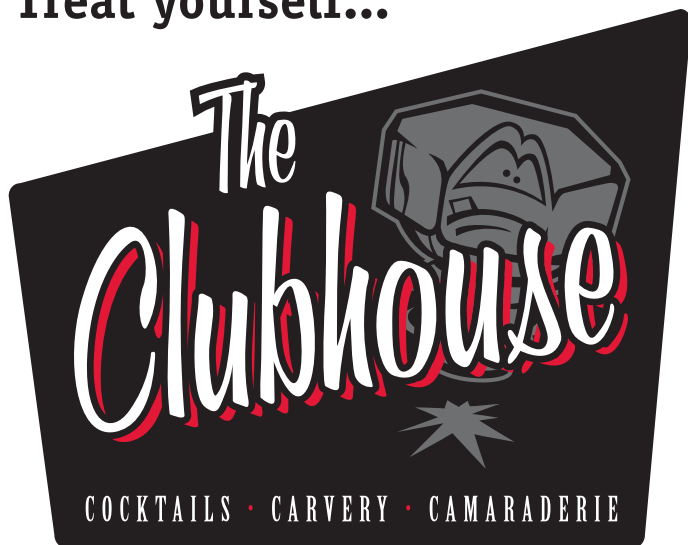
All sales are subject to applicable sales tax and an 18% service charge. This service charge includes gratuity and it is unnecessary and unexpected for you to give an additional tip.

## 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 brought to your suite, please notify your suite server.



Treat yourself...



See page 9 for details!



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