

WELCOME TO THE

PORSCHE SUITES

AT CITI FIELD



PORSCHE SUITES

Orders must be placed at least
24 Hours in Advance of First Pitch.



Package A

Look Like A Pro

Majestic Cool Base
Replica Jersey With
Player Or Personalized
Name & Number

Authentic New Era 5950
On-Field Cap

Package Total
\$180



Package B

Ladies Night Out

Hat

Tote Bag

Alex & Ani Bracelet

Umbrella

Package Total
\$110



Package C

For The Kids

Oyo Sports Minifigure

Foam Finger

Logo Ball

Drawstring Bag

Package Total
\$55

Fresh From The Field by Amazin' Memorabilia

The New York Mets donate net proceeds from the sale of Amazin' Memorabilia items to The Mets Foundation

Game-Used Baseball 2019 Season - \$55

Game-Used Base 2019 Season - \$275

Prices Subject to Change



Publications

Yearbook - \$15

Program - \$6

Style/Size Of Items May Vary Based On Availability

Prices Inclusive Of Applicable Sales Tax

Merchandise Orders Must Be Placed At Least 24 Hours In Advance Of First Pitch

PORSCHE SUITES

2019 ADVANCED ORDER PACKAGES

Advanced Orders require 72 hours notice.

BIG APPLE PACKAGE Serves 20

1175

MUNCH & MINGLE PLATTERS



Souvenir Snack Attack

Buttered Popcorn, Ballpark Peanuts & Cracker Jack served in Collectible Souvenir Helmets

Chips-N-Dip

Kettle-Fried Kennebec Potatoes with Roasted Cipollini Onion Dip

PACKAGE ENHANCEMENTS (Serves 10)

Warm Sourdough Pretzels & Cheese 40

Sourdough Pretzel Sticks, Melty Cheddar, Grain Mustard

BIG BOARD SANDWICHES

SELECT ONE ITEM OF YOUR CHOICE:

Balsamic Grilled Vegetable

Whipped Boursin Spread, Piquillo Pepper Jam on 9 Grain Baguette

Oven Roasted Turkey

Havarti Cheese, Bacon-Avocado Aioli, Roasted Tomatoes & Lettuce on 9 Grain Baguette

Chicken Caprese

Herb Marinated Chicken, Pesto Aioli, Heirloom Tomato, Fresh Mozzarella on Hearth Baked Focaccia

MUST HAVE FAVORITES

SELECT TWO ITEMS OF YOUR CHOICE:

"The Original" Beef Frankfurters

Braised Sauerkraut, Traditional Condiments, Soft Potato Rolls

Classic Chicken Tenders

Hickory BBQ, Buttermilk Ranch, Honey Mustard



Big League Sliders

White Cheddar Cheese, Ballpark Burger Sauce, Pickles on Soft Potato Rolls

THE SWEET SPOT

Cookie & Brownie Platter

Our House Made Chocolate Chip, Classic Sugar and Oatmeal Cookies, Brownies and Blondies

PACKAGE ENHANCEMENTS (Serves 10)

Ice Cream Sandwiches 50

Assorted MELT Ice Cream Sandwiches Served in a Collectible Souvenir Helmet

Classic – Chocolate Chip Walnut Cookies with Vanilla Ice Cream

Lovelet – Red Velvet Meltcakes with Cream Cheese Ice Cream

PORSCHE SUITES

2019 ADVANCED ORDER PACKAGES

Advanced Orders require 72 hours notice.

EMPIRE PACKAGE Serves 20

1380

MUNCH & MINGLE PLATTERS

Fire Roasted Salsa

Chili-Lime Dusted Stone Ground Tortilla Chips
with Fire Roasted Salsa, Pico De Gallo & Guacamole

Hudson Valley Farmers Market Crudité

Market Inspired Fresh Vegetables with Herbed
Buttermilk & Red Pepper Hummus Dip

PACKAGE ENHANCEMENTS (Serves 10)

Warm Sourdough Pretzels & Cheese 40

Sourdough Pretzel Sticks, Melty Cheddar,
Grain Mustard

FARM TO FLUSHING

SELECT ONE ITEM OF YOUR CHOICE:

East Island Greens

Field Grown Baby Lettuce, Market Basket Vegetables,
Chardonnay Vinaigrette, Buttermilk Ranch

Classic Caesar

Baby Gem Lettuce, Shaved Parmesan,
Herbed Croutons, Creamy Garlic Dressing

Astoria Blvd. Greek

Gem Lettuce, Marinated Tomato, Shaved Red Onion,
Kalamata Olives, Persian Cucumber, Stuffed Grape
Leaves, Greek-Style Feta, Lemon Vinaigrette

Three Cabbage Slaw

Shaved Red Onion, Mustard Seed Vinaigrette

BIG BOARD SANDWICHES

SELECT ONE ITEM OF YOUR CHOICE:

Balsamic Grilled Vegetable

Whipped Boursin Spread, Piquillo Pepper Jam
on 9 Grain Baguette

Muffaletta

Mortadella, Salami, Capicola, Picante Provolone,
Olive Salad, Cabernet Vinegar & Pressed Virgin
Olive Oil on Hearth Baked Focaccia

Chicken Caprese

Herb Marinated Chicken, Pesto Aioli, Heirloom Tomato,
Fresh Mozzarella on Hearth Baked Focaccia

MUST HAVE FAVORITES

SELECT TWO ITEMS OF YOUR CHOICE:

"The Original" Beef Frankfurters

Braised Sauerkraut, Traditional Condiments,
Soft Potato Rolls

Classic Chicken Tenders

Hickory BBQ, Buttermilk Ranch, Honey Mustard

Big League Sliders

White Cheddar Cheese, Ballpark Burger Sauce,
Pickles on Soft Potato Rolls

Double Play Wings

718 Hot Sauce, Blue Cheese Dip with
Celery and Carrots

continued on next page...

PORSCHE SUITES

2019 ADVANCED ORDER PACKAGES

Advanced Orders require 72 hours notice.

EMPIRE PACKAGE *(continued)*

HOME PLATE CLASSICS

SELECT ONE ITEM OF YOUR CHOICE:



Sausage and Peppers

Sweet & Hot Premio Italian Style Sausage,
Balsamic Roasted Peppers and Onions,
Fresh Baked Italian Rolls

Meatball Pot

Big Joe's Recipe, San Marzano Sunday Sauce,
Whipped Ricotta with Hearth Baked Focaccia

Deli Pastrami

Hand Carved House Specialty with New York Style Rye
& Spicy Deli Mustard

Street Tacos

Chipotle Chicken or Slow Roasted Beef Barbacoa
with Pico De Gallo, Guacamole, Salsa Verde,
Mexican Crema, Queso Fresco & Soft Flour Tortillas

THE SWEET SPOT

SELECT ONE ITEM OF YOUR CHOICE:

Cupcake Trio

Chocolate Chip Cannoli, Double Chocolate,
Strawberry Shortcake

Seasonal Baked Crisp

Seasonal Farmers Market Fruit Crisp with
Brown Butter Streusel

New York Cheesecake

Classic New York Style Cheesecake with Traditional
& Seasonal Topping

PACKAGE ENHANCEMENTS (Serves 10)



Ice Cream Sandwiches

50

Assorted MELT Ice Cream Sandwiches
Served in a Collectible Souvenir Helmet

Classic – Chocolate Chip Walnut Cookies
with Vanilla Ice Cream

Lovelet – Red Velvet Meltcakes with
Cream Cheese Ice Cream



PORSCHE SUITES

2019 ADVANCED ORDER PACKAGES

Advanced Orders require 72 hours notice.

SKYLINE PACKAGE Serves 20

1780

MUNCH & MINGLE PLATTERS



Souvenir Snack Attack

Buttered Popcorn, Ballpark Peanuts & Cracker Jack served in Collectible Souvenir Helmets

Chips-N-Dip

Kettle-Fried Kennebec Potatoes with Roasted Cipollini Onion Dip

Hummus Board

Olive Hummus and Whipped Feta-Herb Dips with Chef Joe's House Baked Focaccia and Flatbreads

PACKAGE ENHANCEMENTS (Serves 10)

Warm Sourdough Pretzels & Cheese 40

Sourdough Pretzel Sticks, Melty Cheddar, Grain Mustard

FARM TO FLUSHING

SELECT ONE ITEM OF YOUR CHOICE:

Market Fresh Fruit

Seasonal Farmers Market Fresh Fruit, Brooklyn Rooftop Honey

East Island Greens

Field Grown Baby Lettuce, Market Basket Vegetables, Chardonnay Vinaigrette, Buttermilk Ranch

Classic Caesar

Baby Gem Lettuce, Shaved Parmesan, Herbed Croutons, Creamy Garlic Dressing

Astoria Blvd. Greek

Gem Lettuce, Marinated Tomato, Shaved Red Onion, Kalamata Olives, Persian Cucumber, Stuffed Grape Leaves, Greek-Style Feta, Lemon Vinaigrette

Three Cabbage Slaw

Shaved Red Onion, Mustard Seed Vinaigrette

Hudson Valley Farmers Market Crudité

Market Inspired Fresh Vegetables with Herbed Buttermilk & Red Pepper Hummus Dips

BIG BOARD SANDWICHES

SELECT ONE ITEM OF YOUR CHOICE:

Balsamic Grilled Vegetable

Whipped Boursin Spread, Piquillo Pepper Jam on 9 Grain Baguette

Oven Roasted Turkey

Havarti Cheese, Bacon-Avocado Aioli, Roasted Tomatoes and Lettuce on 9 Grain Baguette

Muffaletta

Mortadella, Salami, Capicola, Picante Provolone, Olive Salad, Cabernet Vinegar & Pressed Virgin Olive Oil on Hearth Baked Focaccia

Chicken Caprese

Herb Marinated Chicken, Pesto Aioli, Heirloom Tomato, Fresh Mozzarella on Hearth Baked Focaccia

MUST HAVE FAVORITES

SELECT TWO ITEMS OF YOUR CHOICE:

"The Original"

Beef Frankfurters

Braised Sauerkraut, Traditional Condiments, Soft Potato Rolls

Classic Chicken Tenders

Hickory BBQ, Buttermilk Ranch, Honey Mustard



Big League Sliders

White Cheddar Cheese, Ballpark Burger Sauce, Pickles on Soft Potato Rolls

Double Play Wings

718 Hot Sauce, Blue Cheese Dip with Celery and Carrots

continued on next page...

PORSCHE SUITES

2019 ADVANCED ORDER PACKAGES

Advanced Orders require 72 hours notice.

SKYLINE PACKAGE *(continued)*

HOME PLATE CLASSICS

SELECT TWO ITEMS OF YOUR CHOICE:



Sausage and Peppers

Sweet & Hot Premio Italian Style Sausage,
Balsamic Roasted Peppers and Onions,
Fresh Baked Italian Rolls

Meatball Pot

Big Joe's Recipe, San Marzano Sunday Sauce,
Whipped Ricotta with Hearth Baked Focaccia

Street Tacos

Chipotle Chicken or Slow Roasted Beef Barbacoa
with Pico De Gallo, Guacamole, Salsa Verde,
Mexican Crema, Queso Fresco & Soft Flour Tortillas

Deli Pastrami

Hand Carved House Specialty with New York Style Rye
& Spicy Deli Mustard

Ballpark Mac & Cheese

New York Sharp Cheddar Cheese, Cheddar Cracker
Bread Crumbs

THE SWEET SPOT

Seasonal Baked Crisp

Seasonal Farmers Market Fruit Crisp with
Brown Butter Streusel

Cast Iron S'more

Baked Double Chocolate Ganache, Toasted
Marshmallow & Honey Graham Crackers

Cookie & Brownie Platter

Our House Made Chocolate Chip, Classic Sugar
and Oatmeal Cookies, Brownies and Blondies



PORSCHE SUITES

2019 ADVANCED ORDER PACKAGES

Advanced Orders require 72 hours notice.

TASTE OF THE CITY PACKAGE Serves 20

2285

MUNCH & MINGLE PLATTERS



Souvenir Snack Attack V

Buttered Popcorn, Ballpark Peanuts & Cracker Jack served in Collectible Souvenir Helmets

Chips-N-Dip

Kettle-Fried Kennebec Potatoes with Roasted Cipollini Onion Dip

Warm Sourdough Pretzels & Cheese V

Sourdough Pretzel Sticks, Melted Cheddar, Grain Mustard

FARM TO FLUSHING

SELECT TWO ITEMS OF YOUR CHOICE:

East Island Greens V G

Field Grown Baby Lettuce, Market Basket Vegetables, Chardonnay Vinaigrette, Buttermilk Ranch

Classic Caesar

Baby Gem Lettuce, Shaved Parmesan and Herbed Croutons, Creamy Garlic Dressing

The Local Board

Artisan Charcuterie and Local Small Batch Cheeses with Good Grain Mustard, Cured Olives and Assorted Flat Bread Crackers

Hudson Valley Farmers Market Crudité V G

Market Inspired Fresh Vegetables with Herbed Buttermilk and Red Pepper Hummus Dips

Market Fresh Fruit V G

Seasonal Farmers Market Fresh Fruit, Brooklyn Rooftop Honey

MUST HAVE FAVORITES



"The Original"

Beef Frankfurters

Braised Sauerkraut, Traditional Condiments, Soft Potato Rolls



Crinkle Cut Fries V

Stillwell Ave. Classic

BALLPARK SPECIALTIES

SELECT TWO ITEMS OF YOUR CHOICE:



Bash Burger by Josh Capon

Pat LaFrieda Patty, Onion & Bacon Jam, Pickles, American Cheese, Special Sauce

NICOLETTA

Nicoletta by Michael White Brick Oven Pies

Margherita or Pepperoni



Filet Mignon Steak Sandwich

Pat LaFrieda's Reserved, 100% Black Angus Hand Cut Beef, Vermont Monterey Jack Cheese, Sautéed Sweet Vidalia Onions And Beef Au Jus on a Locally Baked and Toasted French Baguette



Fuku Spicy Fried Chicken Sandwich

Fuku's Spicy Brined Chicken, Fuku Pickles and Fuku Butter, Martin's Potato Roll



Lobster Rolls

Maine Lobster Salad on Buttered and Toasted Split Top Rolls



Arancini Bros.

Classic Ragu or our Famous Nutella Signature Flavored Risotto Balls

THE SWEET SPOT

Warm from our Oven Cookies

Signature Chocolate Chunk Cookies, Baked Fresh and Served Warm

Cupcake Trio

Chocolate Chip Cannoli, Double Chocolate, Strawberry Shortcake

New York Cheesecake

Classic New York Style Cheesecake with Traditional and Seasonal Toppings

V Vegetarian

G Gluten Free

Prices do not include 20% Management Fee and NYST (8.875%)

8

PORSCHE SUITES

2019 ADVANCED ORDER PACKAGES

Advanced Orders require 72 hours notice.

CITI FIELD NOTABLE EATS MINI PACKAGES Serves 10



BASH BURGER BY JOSH CAPON 160

Bash Burger

Pat LaFrieda Patty, Onion & Bacon Jam, Pickles, American Cheese, Special Sauce

BYO Bash Fry by Josh Capon

Onion & Bacon Jam, Special Sauce



FUKU BY DAVID CHANG 275

Chicken Sandwich

Fuku's Spicy Brined Chicken, Fuku Pickles and Fuku Butter, Martin's Potato Roll

Seasoned Fuku Fries

Spicy Cheese Sauce, Ranch, Bacon, Scallions, Jalapeño Seasoning

NICOLETTA

NICOLETTA BY MICHAEL WHITE 175

Brick Oven Pies

Signature Margherita or Pepperoni by Michael White

BYO Meatball Hero Minis

Nicoletta's Meatball Recipe, Classic Marinara, Tomato, Basil, Stracciatella Cheese, Sesame Roll



CATCH OF THE DAY BY DAVE PASTERNAK 165

Lobster Rolls

Maine Lobster Salad on Buttered and Toasted Split Top Rolls

Bayside Fries

Dusted in our Bayside Spice



PAT LAFRIEDA MEAT PURVEYORS 325

Filet Mignon Steak Sandwich

Pat LaFrieda's Reserved, 100% Black Angus Hand Cut Beef, Vermont Monterey Jack Cheese, Sautéed Sweet Vidalia Onions and Beef Au Jus on a Locally Baked and Toasted French Baguette

BYO Pat LaFrieda Fries

Thick Cut Sidewinder Fries, dusted with Prime Rib Spice

PORSCHE SUITES

2019 ADVANCED ORDER A LA CARTE MENU

Advanced Orders require 72 hours notice.
Items Serve Approximately 10 Guests per Order.

MUNCH & MINGLE PLATTERS


Warm Sourdough Pretzels & Cheese  **80**
Sourdough Pretzel Sticks, Melty Cheddar, Grain Mustard

 **Popcorn from The Kernel**   **40**
Freshly Popped, Never Ending

 **In a Collectible Mets Souvenir Bucket** **70**

Chips-N-Dip **55**
Kettle-Fried Kennebec Potatoes with Roasted
Cipollini Onion Dip

Fire Roasted Salsa  **55**
Chili-Lime Dusted Stone Ground Tortilla Chips with
Fire Roasted Salsa, Pico De Gallo and Guacamole

 **Souvenir Snack Attack**  **90**
Buttered Popcorn, Ballpark Peanuts & Cracker Jack
served in Collectible Souvenir Helmets

Warm Skillet Dips
Baby Spinach and Roasted Artichoke with **70**
Chef Joe's House Made Focaccia & Flatbreads

Blue Crab and Piquillo Pepper with **105**
Bayside Spiced Pita

Queso Fundido, Chorizo with **85**
Red Chili-Lime Dusted Tortillas

Hummus Board  **100**
Olive Hummus and Whipped Feta-Herb Dips with
Chef Joe's House Baked Focaccia and Flatbreads

North Shore Shrimp Cocktail **130**
Horseradish Cocktail Sauce

The Local Board **185**
Artisan Charcuterie and Local Small Batch Cheeses
with Good Grain Mustard, Cured Olives and
Assorted Flat Bread Crackers

**Hudson Valley Farmers
Market Crudité**   **75**
Market Inspired Fresh Vegetables with
Herbed Buttermilk and Red Pepper Hummus Dips

Market Fresh Fruit   **120**
Seasonal Farmers Market Fresh Fruit,
Brooklyn Rooftop Honey

BRICK OVEN PIES

Sicilian Style Margherita  **70**
San Marzano Tomato, Whole Milk Mozzarella

Pepperoni Pie **80**
Sicilian Crust, San Marzano Tomato, Whole Milk
Mozzarella & Pepperoni

Primavera Pie  **90**
Sicilian Crust, Roasted and Oil Cured Vegetables,
Whipped Ricotta and Whole Milk Mozzarella

PORSCHE SUITES





2019 ADVANCED ORDER A LA CARTE MENU

Advanced Orders require 72 hours notice.
Items Serve Approximately 10 Guests per Order.





BIG BOARD SANDWICHES

- Balsamic Grilled Vegetable**  **110**
Whipped Boursin Spread, Piquillo Pepper Jam
on 9 Grain Baguette
- Oven Roasted Turkey** **125**
Havarti Cheese, Bacon-Avocado Aioli, Roasted
Tomatoes and Lettuce on 9 Grain Baguette
- Muffaletta** **170**
Mortadella, Salami, Capicola, Picante Provolone,
Olive Salad, Cabernet Vinegar & Pressed Virgin
Olive Oil on Hearth Baked Focaccia
- Chicken Caprese** **125**
Herb Marinated Chicken, Pesto Aioli, Heirloom Tomato,
Fresh Mozzarella on Hearth Baked Focaccia



FARM TO FLUSHING

- East Island Greens**   **80**
Field Grown Baby Lettuce, Market Basket Vegetables,
Chardonnay Vinaigrette, Buttermilk Ranch
- Classic Caesar** **80**
Baby Gem Lettuce, Shaved Parmesan,
Herbed Croutons, Creamy Garlic Dressing
- Astoria Blvd. Greek**   **75**
Gem Lettuce, Marinated Tomato, Shaved Red Onion,
Kalamata Olives, Persian Cucumber, Stuffed Grape
Leaves, Greek-Style Feta, Lemon Vinaigrette
- Three Cabbage Slaw** **90**
Shaved Red Onion, Mustard Seed Vinaigrette
- Pesto Pasta** **95**
Fusilli, Roasted Peppers, Calabrese Pepperoni,
Ciliegine Mozzarella, Pesto Vinaigrette
- PACKAGE ENHANCEMENT**
- Grilled Chicken** **30**
Herb Marinated, Grilled Chicken Breast

MUST HAVE FAVORITES

-  **"The Original"**
Beef Frankfurters **125**
Braised Sauerkraut, Traditional Condiments,
Soft Potato Rolls
-  **Crinkle Cut Fries**  **80**
Stillwell Ave. Classic
-  **Big League Sliders** **130**
White Cheddar Cheese, Ballpark Burger Sauce,
Pickles on Soft Potato Rolls
- Double Play Wings** **130**
718 Hot Sauce, Blue Cheese Dip with Celery and Carrots
- Classic Chicken Tenders** **125**
Hickory BBQ, Buttermilk Ranch, Honey Mustard

HOME PLATE CLASSICS

- Summer Smoke BBQ** **210**
Oak Smoked Pork Ribs, BBQ Hot Links, Chicken Drumettes,
Cast Iron Cornbread, Three Cabbage Slaw
- Meatball Pot** **160**
Big Joe's Recipe, San Marzano Sunday Sauce,
Whipped Ricotta with Hearth Baked Focaccia
- Ballpark Mac & Cheese**  **125**
New York Sharp Cheddar Cheese, Cheddar Cracker
Bread Crumbs
- Deli Pastrami** **170**
Hand Carved House Specialty with New York Style Rye
& Spicy Deli Mustard
-  **Sausage and Peppers** **125**
Sweet & Hot Premio Italian Style Sausage, Balsamic
Roasted Peppers and Onions, Fresh Baked Italian Rolls
- Street Tacos** **140**
Chipotle Chicken or Slow Roasted Beef Barbacoa
with Pico De Gallo, Guacamole, Salsa Verde,
Mexican Crema, Queso Fresco & Soft Flour Tortillas

PORSCHE SUITES

2019 ADVANCED ORDER A LA CARTE MENU

Advanced Orders require 72 hours notice.
Items Serve Approximately 10 Guests per Order.

TASTE OF THE CITY



Bash Burger by Josh Capon

Pat LaFrieda Patty, Onion & Bacon Jam, Pickles, American Cheese, Special Sauce



BYO Bash Fry by Josh Capon

Onion & Bacon Jam, Special Sauce



Lobster Rolls

Maine Lobster Salad on Buttered and Toasted Split Top Rolls



Bayside Fries

Dusted in our Bayside Spice



Filet Mignon Steak Sandwich

Pat LaFrieda's Reserved, 100% Black Angus Hand Cut Beef, Vermont Monterey Jack Cheese, Sautéed Sweet Vidalia Onions and Beef Au Jus on a Locally Baked and Toasted French Baguette



BYO Steak Fries

Thick Cut Sidewinder Fries, dusted with Prime Rib Spice

DARUMA OF TOKYO

Sushi & Sashimi

Assortment of Sushi, Sashimi, Nigiri to include Salmon Belly, Spicy Crunchy Tuna, Fluke, accompanied by Masago, Hamachi & Wasabikko with Ponzu

165

NICOLETTA

Brick Oven Pies

95

Michael White's Signature Margherita or Pepperoni

NICOLETTA

BYO Meatball Hero

165

Nicoletta's Recipe Meatballs, Classic Marinara, Tomato, Basil, Stracciatella Cheese, Sesame Roll

85



Burgers

145

205

Cheeseburger made with 100% All-Natural Angus Beef is served with Lettuce, Tomato and Shacksauce. This proprietary Shack Blend is freshly ground and served on a Non-GMO Potato Bun.

85



Milkshakes

115

Our Delicious Hand-Spun Shakes featuring Homemade Frozen Custard (dense, rich, creamy Ice Cream spun fresh daily). Available in Black and White or Vanilla.



Arancini Bros.

105

Classic Ragu or our Famous Nutella Signature Flavored Risotto Balls



Chicken Sandwich

195

Fuku's Spicy Brined Chicken, Fuku Pickles and Fuku Butter, Martin's Potato Roll



BYO Fuku Fries

85

Spicy Cheese Sauce, Ranch, Bacon, Scallions, Jalapeño Seasoning

PORSCHE SUITES

2019 ADVANCED ORDER A LA CARTE MENU

Advanced Orders require 72 hours notice.
Items Serve Approximately 10 Guests per Order.

THE SWEET SPOT

Sundae/Dessert Cart Presentation

Request a visit to build-your-own Sundae and to select from an assortment of Cakes, Cookies, Sweet Treats and Liquor Cordials

PRICED PER ITEM

Warm from our Oven Cookies

100

Signature Chocolate Chunk Cookies, Baked Fresh and Served Warm

Cookie & Brownie Platter

110

Our House Made Chocolate Chip, Classic Sugar and Oatmeal Cookies, Brownies and Blondies

Cupcake Trio

115

Chocolate Chip Cannoli, Double Chocolate, Strawberry Shortcake

Cast Iron S'more

110

Baked Double Chocolate Ganache, Toasted Marshmallow & Honey Graham Crackers

Seasonal Baked Crisp

110

Seasonal Farmers Market Fruit Crisp with Brown Butter Streusel

New York Cheesecake

150

Classic New York Style Cheesecake with Traditional and Seasonal Toppings

Ice Cream Sandwiches

100

Assorted MELT Ice Cream Sandwiches Served in a Collectible Souvenir Helmet

Classic – Chocolate Chip Walnut Cookies with Vanilla Ice Cream

Lovelet – Red Velvet Meltcakes with Cream Cheese Ice Cream

Gourmet Edible Cookie Dough Bites

85

Signature Chocolate Chip and Mets Cake Batter

ENHANCEMENTS

LOOKING FOR A WAY TO IMPRESS YOUR GUESTS?

Please contact the Suites Hospitality Sales Office for pricing and additional information at 718-595-8118.

Special Occasion Cake

Our renowned Pastry Chef will assist in creating the perfect cake for every imagination.

Private Guest Attendant

250

Assigned exclusively to your suite, the attendant special services include greeting of guests, personally serving food and beverages, and maintaining the general hospitality maintenance of your suite. Please allow 48 hours notice.

PORSCHE SUITES

2019 ADVANCED ORDER BEVERAGE PACKAGES

Priced per All Ticketed Guests.

NON-ALCOHOLIC BEVERAGES

23 pp for Three Hours, **6** pp for Each Additional Hour

Coca-Cola, Diet Coke, Sprite, Coca-Cola Zero,
Fuze Iced Tea and Bottled Dasani Water

STANDARD BAR PACKAGE

45 pp for Three Hours, **12** pp for Each Additional Hour

Pinnacle Vodka, Beefeater Gin, Jim Beam Bourbon,
Cruzan Rum, Sauza Hornitos Plata Tequila, and
Johnnie Walker Red Label Scotch

Budweiser, Bud Light, Stella Artois and
Goose Island IPA

Assortment of Red and White Wines

Coca-Cola, Diet Coke, Sprite, Coca-Cola Zero,
Fuze Iced Tea and Bottled Dasani Water

Cocktail Mixers

BEER AND WINE PACKAGE

38 pp for Three Hours, **10** pp for Each Additional Hour

Budweiser, Bud Light, Stella Artois and
Goose Island IPA

Assortment of Red and White Wines

Coca-Cola, Diet Coke, Sprite, Coca-Cola Zero,
Fuze Iced Tea and Bottled Dasani Water

VIP BAR PACKAGE

53 pp for Three Hours, **14** pp for Each Additional Hour

Effen Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark
Bourbon, Patron Silver Tequila, and
Johnnie Walker Black Label Scotch

Budweiser, Bud Light, Stella Artois and
Goose Island IPA

Assortment of Red and White Wines

Coca-Cola, Diet Coke, Sprite, Coca-Cola Zero,
Fuze Iced Tea and Bottled Dasani Water

Cocktail Mixers

BEVERAGE PACKAGE ENHANCEMENT



Souvenir Mason Jar
Pack of 5

30

PORSCHE SUITES

2019 ADVANCED ORDER BEVERAGES

A LA CARTE WINE

Sparkling

Tussock Jumper Prosecco Spumante (Treviso DOC, Italy) **55**
Bright, Fruit, Crisp & Dry

Veuve Clicquot Brut Champagne NV **125**
(Champagne, France)
Yellow & White Fruits, Vanilla, Brioche

Rosé

Sterling Vineyards Vintner's Collection Rosé **55**
(Central Cost, CA)
Easy Drinking, Rich & Fruity

Chapoutier Belleruche Rosé (Cotes Du Rhône, France) **65**
Red Fruits, Citrus, Subtle & Fresh
Pairs well with Market Fresh Fruit

White

Tussock Jumper Pinot Grigio (Delle Venezie, Italy) **55**
Tropical, Light Bodied, Pleasantly Soft Palate

Santa Margherita Pinot Grigio (Alto Adige DOC, Italy) **85**
Golden Delicious Apple, Crisp, Dry, Crowd Favorite

Tussock Jumper Sauvignon Blanc **55**
(Marlborough, New Zealand)
Vibrant Fruits, Green Melon, Uber Refreshing

Cape Mentelle Sauvignon Blanc Semillon **70**
(Margaret River, Australia)
Passion Fruit, Lemon, Ocean Cliffs, Mineral & Unctuous
Pairs well with the Balsamic Grilled Vegetable Sandwich

Domaine Girard Sancerre La Garenne (Loire, France) **85**
Green Apple, Lemon, Flinty, Delicate Acid
Pairs well with Pesto Pasta and the Hummus Board

Mount Hermon Kosher White (Golan Heights, Israel) **65**
Melon, Citrus, Invigorating

Selbach Riesling (Mosel, Germany) **55**
Fruity and Vibrant
Pairs well with the Margherita Pizza

Acacia Chardonnay (Carneros, CA) **55**
Green Apple, Honeycomb, Baked Fruit

Eve Chardonnay (Washington State) **65**
Dry, Creamy, Smooth, Heavenly

Kistler Chardonnay Les Noisetiers (Sonoma Coast, CA) **165**
Apple & Orange Blossoms, Buttery, Complex, Mineral
Pairs well with the Local Board

Red

Tussock Jumper Pinot Noir (France) **55**
Red & Black Berries, Wood, Vanilla, Jam

Meiomi Pinot Noir (Monterey, CA) **70**
Strawberry, Mocha, Toasty Oak, Dark Cherry, Complex

Holdredge Pinot Noir (Russian River Valley, Sonoma CA) **95**
Jam-Packed, Black Cherry, Boysenberry, Impressive

19 Crimes the Banished Dark Red Blend (Australia) **55**
Dark Chocolate, Blackberry, Plum

Bernard Griffin Merlot (Columbia Valley, Washington) **65**
Plum, Cherry, Raspberry, Classic

Domaine de Cristia Châteauneuf-du-Pape 2016 **105**
(Cotes Du Rhône, France)
Blackberry, Peppery Spice, Fresh Earthiness, Elegant

Tussock Jumper Organic Malbec **55**
(Tulum Valley San Juan, Argentina)
Fresh Red Fruits, Gentle Tannins, Plum, Light Oak

Durigutti Malbec (Mendoza, Argentina) **65**
Ripe & Racy, Raspberry, Licorice, Bold,
Classic Representation

CVNE Cune Rioja Crianza (Rioja, Spain) **65**
Aromatic, Licorice, Vanilla, Smooth, Fresh
Pairs well with the Meatball Pot

Francis Ford Coppola Director's Cut Zinfandel **75**
(Dry Creek Valley, Sonoma, CA)
Cassis, Raspberry, Mineral, Vanilla, Velvety, Lush
Pairs well with the Muffaletta

Mount Hermon Kosher Red (Golan Heights, Israel) **65**
Cherry, Berry, Fresh Herbs, Medium Bodied

Beringer Cabernet Sauvignon (California) **55**
Vanilla, Blackberry, Medium Body

Gran Reserva Serie Riberas Cabernet Sauvignon **70**
(Colchagua Valley, Chile)
Toasted Cherry, Cedar and Cassis

Jordan Cabernet (Alexander Valley, Sonoma, CA) **155**
Blackberry, French Oak, Velvety Richness, Chocolate
Pairs well with the BBQ Board


Stags' Leap Wine Cellars Artemis (Napa Valley, CA) **165**
Opulent, Dark Refined Tannins, Old-World Elegance

PORSCHE SUITES

2019 ADVANCED ORDER BEVERAGES

A LA CARTE LIQUOR

Vodka

Pinnacle	68
Tito's Handmade 	113
Effen	118
Grey Goose	160







Flavored Vodka

Pinnacle Citrus	68
Pinnacle Orange	68
Pinnacle Raspberry	68
Pinnacle Vanilla	68

Rum

Cruzan Light 	68
Cruzan Dark 	68
Cruzan Coconut 	68
Bacardi 	105

Tequila

Sauza Gold 	83
Hornitos Plata 	108
Hornitos Anejo 	108
Hornitos Reposado 	108
Hornitos Black Barrel 	108
Patron Silver 	170

Scotch

Johnnie Walker Red	133
Glenlivet 12	155
Johnnie Walker Black	185

Bourbon

Jim Beam Black	93
Jim Beam White	93
Jim Beam Honey	93
Jim Beam Kentucky Fire	93
Jim Beam Apple	93
Maker's Mark	133
Jameson	138
Maker's Mark 46	158
Knob Creek	175
Basil Hayden's	180

Gin

Pinnacle Gin	73
Beefeater	108
Aviation	128
Tanqueray	133

Cognac

Courvoisier VS	158
Courvoisier VSOP	200

Specialty

Jägermeister	108
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Specialty Cocktails (Serves 10)

Margarita 150

Fresh, crisp and thirst quenching Margarita, served in a Cocktail Tower
Pairs well with Queso Fundido

Sangria 150

Housemade, refreshing Sangria, served in a Cocktail Tower
Pairs well with the Street Taco

PORSCHE SUITES

2019 ADVANCED ORDER BEVERAGES

A LA CARTE BEVERAGES


Domestic Beer (Six-pack)

Budweiser	45
Bud Light	45
Coors Light	45
Miller Lite	45
Michelob Ultra	45
O'Doul's Non-Alcoholic	44

Imported Beer (Six-pack)

Stella Artois	51
Corona	51
Corona Premier	51

Craft Beer (Six-pack)

Brooklyn Summer Ale	56
Mikkeller Say Hey Sally Pilsner	56
Brooklyn Lager	56
Angry Orchard Hard Cider 	56
Shock Top Belgian White	56
Mikkeller Henry Hops IPA	56
Goose Island IPA	56

Non-Alcoholic Beverages (Six-pack)

Coca-Cola	25
Coca-Cola Zero	25
Diet Coke	25
Sprite	25
Sprite Zero	25
Fuze Iced Tea	25
Minute Maid Lemonade	25
Dasani Bottled Water	27
Gatorade (Cool Blue)	35
Gold Peak Lemon Tea	36
Gold Peak Unsweetened Iced Tea	36
Gold Peak Lemonade Iced Tea	36
Dasani 12oz. Slim Can Sparkling Berry	35
Dasani 12oz. Slim Can Sparkling Lemon	35

Mixers

Cranberry Juice	15
Orange Juice	15
Pineapple Juice	15
Bloody Mary Mix	19
Tonic Water (Six-pack)	25
Ginger Ale (Six-pack)	25
Club Soda (Six-pack)	25

Owen's Craft Mixers (Four-pack)

Ginger Beer + Lime for Moscow Mules	20
Grapefruit + Lime for Margaritas	

Hot Beverages

Assorted Selection of 12 K-Cups

COFFEE: Dunkin' Original Blend, Dunkin' Decaf, French Vanilla, Dunkin' Dark

TEA: English Breakfast, Earl Grey, Green

SWEET: Hot Chocolate

PORSCHE SUITES

POLICIES AND PROCEDURES

Important Information: Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Welcome

Aramark is proud to be the exclusive caterer for Citi Field – Home of the New York Mets. We will take great strides to make your visit truly enjoyable with memories to last a lifetime. Please feel free to contact the Suite Hospitality Sales Office at 718-595-8118 and we will be happy to answer any questions, make suggestions and provide you with arrangements for special services if need be. Our #1 Priority is You.

Hours of Operation

The Suites Hospitality Sales team will be available for all inquiries and order processing during the hours listed below:

REGULAR BUSINESS DAYS: 9:00 am–5:00 pm, Monday through Friday

EVENT DAYS: Monday–Friday: 9:00 am until the end of the event
Saturday–Sunday: 5 hours before start of the event until the end of the event

Ordering Information

ORDERING PRIOR TO THE EVENT

Advanced food and beverage orders must be placed a minimum of **THREE** business days prior to the event day to ensure item availability and the utmost in presentation, service and quality. All special requests need **FOUR** business days. Orders submitted after the deadline will have the option of ordering from our Event Day Menu. Please sign and return the customer summary via one of the below forms of communication at least **TWO** business days prior to the event to finalize and confirm your order. Orders can be placed with our Suites Administrator via:

WEBSITE: www.ps.aramark.com/citifield
Please obtain a user ID and password when utilizing for the first time.

PHONE: 718-595-8118

FAX: 718-651-0180

EMAIL: CitiFieldSuites@aramark.com

EVENT DAY	ORDER DUE BY <u>12:00 PM</u> ON:
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday & Sunday	Wednesday

ORDERING DURING THE EVENT

A separate Event Day Menu is provided in each suite. Simply notify your guest attendant to place an additional order. Please allow a minimum of 30 minutes for delivery of any items ordered on game day.

PORSCHE SUITES

POLICIES AND PROCEDURES

Food and Beverage Delivery

Aramark is the exclusive caterer for Citi Field. It is not permissible to bring outside food and beverages into the Ballpark. We will be happy to assist with personalized dining requirements, such as dietary or religious restrictions.

We will plan to start delivery of all orders to your suite an hour and a half prior to the published start time of each game and continue service throughout the game. The food will be delivered in a progressive style of service. Delicate food items may be kept in our kitchens to ensure the highest quality and delivered closer to game time. Please advise the Suite Administrator should different delivery timings be desired for your suite.

Kosher Options

We are pleased to offer food packages provided by Prime Kosher, Glatt Kosher certified by the Star-K. Please ask the Suites Administrator for assistance. All orders require 72 hours advance notice. Kosher wine is available upon request.

Method of Payment

A valid credit card is required for all suite orders. The card provided will be charged for the full pre-event order total up to 24 hours in advance of the event and will be used to settle the final total at the conclusion of the event if no alternate payment is provided. If the card provided fails and no additional payment is provided within the 24 hours, your order may be canceled.

CREDIT CARD ON FILE All food, beverage and labor services will be charged to a predetermined credit card account kept on file. At the end of the event, you have the option to choose the "Do Not Present Bill" and "Automatic Gratuity" options if the cardholder will not be present for the event.

PAYMENT AT THE EVENT Please advise your guests if they will be responsible for all food and beverage charges incurred during the game. Payment is to be made upon placement of order. A receipt will be provided. For suites with shared ownership, it is necessary for each partner to establish their own account information and provide the Suites Hospitality Sales Office with a calendar of occupancy to ensure billing accuracy.

Taxes

Food, beverage, management fee and labor are subject to applicable local and state taxes. If your organization is tax exempt, please supply a copy of your ST-119 certificate with the completed order forms.

Management Fee

All items purchased in the suite are subject to a 20% Management Fee and applicable New York state taxes. The management fee is not a tip, gratuity, or service charge for the benefit of employees and no portion of this management fee is distributed to employees. Any gratuity is at the discretion of the guest for exemplary service. The management fee is used to offset the operational expenses related to providing the highest quality of service to you, our guest.

Cancellations

If by chance you need to cancel an order, we ask that you do so by NOON the day before the event. Due to preparation costs, suite holders will be charged for orders canceled less than 24 hours prior to the event at the rate of 50% of the total food order and 100% of the private attendant fee (if applicable).

If an event is canceled by the New York Mets after the gates have opened, all orders will be completed and billed as usual. If the gates do not open, orders will not be billed.

PORSCHE SUITES

POLICIES AND PROCEDURES

Alcohol Policy

New York State law prohibits the consumption of alcohol by any person under the age of 21. Suite guests are not permitted to take cans or bottles out of the suite. Disposable cups are provided if you wish to leave your suite. It is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages. Alcohol may be ordered until the conclusion of the seventh inning. Management reserves the right to discontinue service of alcoholic beverages at any time to an individual or group. Alcoholic beverages may not be removed from the premises. For suites without a par restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events; credit will not be given for any such items.

Packaged Suite Holder Par System

We recommend a standing beverage order called the Par System. We will customize your inventory, store it in a locked cabinet in your suite and restock it to the predetermined level prior to every game. Additions and depletions can be made throughout the season. Alcoholic beverages may not be removed from the premises. For suites without a par restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events; credit will not be given for any such items.

Individual Event Suite Beverages

Beverage packages are priced for a 3-hour bar service, per ALL ticketed suite guests. Only the host or approved signer may add additional hours, only before the completion of the 7th Inning. Service begins when designated by the host or at first pitch, whichever comes first, for the three hours plus any additional hours, up until the conclusion of the event. The Host is required to inform the Suites Administrator of desired start and end times of bar service. Alcohol may not be removed from the premises.

Thank You!

The entire Suites Hospitality team thanks you for joining us this season. We look forward to providing the highest quality of service. We are always here to assist. LET'S GO METS!

