

BLUE CROSS

SUITE MENU **2023**

LITTLE CAESARS ARENA / PREORDER MENU



All selections serve approximately
10 guests, unless otherwise noted.



BEVERAGE EXPERIENCE

WOODWARD \$355

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

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

THE CHAMPION \$555

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

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

(2) 6-pack each of:
Dasani

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

THE AMBASSADOR \$730

(1) bottle each:
New Amsterdam Vodka, Jack Daniel's Tennessee
Whiskey, Captain Morgan Original Spiced Rum,
Ecco Domani Pinot Grigio, Drumheller Merlot

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

(1) 4-packs each:
Atwater Detroit City Juice, cranberry juice &
orange juice

(1) 6 pack each:
Coca-Cola, Diet Coke, Sprite, soda water, tonic water

(2) 6-pack each of:
Dasani

Add a Detroit Red Wings or Detroit Pistons Growler filled
with your choice of our rotating craft selections to any
package for \$75

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SOMETHING TO GRAZE ON

FAN FAVORITE PACKAGE \$550

Classic Popcorn
Kettle Chips & Dip
Market Fresh Fruit
Buffalo Chicken Wings
Michigan Salad
Classic Little Caesars Cheese Pizza
Detroit Coney Dog
Premium Mac 'N Cheese
Cookie & Brownie Combo

THE PICNIC BASKET \$650

Cobb Salad
Charcuterie Board
Fruit Tray
Chips & French Onion Dip
Mac & Cheese
Loaded Potato Salad
Pastrami Sandwich
Baba's Chicken
Honey-Cheddar Cornbread Muffins
Chocolate Pecan Tarts

PIT MASTER BBQ \$800

Souvenir Snacks
Candy Shop
Pretzel Bites
BBQ Chicken Wings
Garden Fresh Pasta Salad
Loaded Potato Salad
Cajun BBQ Meatballs
BBQ Pulled Pork
Mac 'N Cheese
Honey-Cheddar Cornbread Muffin
Kale Coleslaw
Triple Chocolate Mousse

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ACTION CARTS

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

MEXICANTOWN GUACAMOLE CART

Hand-mashed avocados with roasted poblano rajas, cotija cheese, applewood smoked bacon, grape tomatoes, red onions & salsa roja \$300

TACO CART

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

PASTA CART

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

STEAKHOUSE CARVING CART

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

Strip Loin \$600

Prime Rib \$700

Tomahawk \$800



VINO BLANCO

CHAMPAGNE/SPARKLING

CAPOSALDO, PROSECCO | ITALY | \$60

DRAPPIER BRUT | FRANCE | \$150

MOSCATO

MIRASSOU | CALIFORNIA | \$55

RIESLING

CHATEAU STE. MICHELLE

COLUMBIA VALLEY | \$55

BLACK STAR FARMS 'ARCTUROS'

SEMI-DRY | MICHIGAN | \$62

PINOT GRIGIO

ECCO DOMANI | ITALY | \$60

SANTA MARGHERITA

ALTO ADIGE, ITALY | \$80

CHARDONNAY

PROVERB | CALIFORNIA | \$50

FRANCISCAN CHARDONNAY

MONTEREY | \$60



PAUL HOBBS 'CROSSBARN'

SONOMA COAST | \$115

SAUVIGNON BLANC

SEAGLASS

CENTRAL COAST | \$50

KIM CRAWFORD | NEW ZEALAND | \$70





VINO ROSSO

PINOT NOIR



MARK WEST | CALIFORNIA | \$55

BÖEN | MONTEREY COUNTY | \$75

MERLOT

DRUMHELLER | WASHINGTON | \$55



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

RED BLEND

19 CRIMES | AUSTRALIA | \$50

CABERNET SAUVIGNON

PROVERB | CALIFORNIA | \$50

BONANZA | CALIFORNIA | \$60

QUILT BY CAYMUS | NAPA VALLEY | \$100

INTERESTING REDS

RENATO RATTI MARCENASCO
ITALY | \$125

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



BEER, SELTZER, CANNED COCKTAILS



AMERICAN PREMIUM

BUD LIGHT \$40

BUDWEISER \$40

MICHELOB ULTRA \$40

MILLER LITE \$40

COORS LIGHT \$40

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

CANNED COCKTAILS/SELTZER

NUTRL ASSORTED LEMONADE

(4-pack) \$51

HIGH NOON SEASONAL (4-pack) \$51



BEER GROWLERS \$75

Ask your Suite Attendant about
our rotating selections

IMPORT/CRAFT

LABATT BLUE \$40

LABATT BLUE LIGHT \$40

CORONA EXTRA \$48

HEINEKEN \$48

GUINNESS \$48

SAMUEL ADAMS BOSTON LAGER \$48

STELLA ARTOIS \$48

ATWATER DIRTY BLONDE \$51

 **BELL'S TWO HEARTED ALE** \$51

BELL'S ROTATING WHEAT \$51

 **ATWATER DETROIT CITY JUICE** \$51



Available in a 750 mL bottle,
unless otherwise noted.

SPIRITS



VODKA

NEW AMSTERDAM | \$78
TITO'S HANDMADE | \$110
KETEL ONE | \$110
GREY GOOSE | \$115

GIN

NEW AMSTERDAM GIN | \$78
TANQUERAY | \$85
BOMBAY SAPPHIRE | \$98
HENDRICK'S | \$120

RUM

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

TEQUILA

PATRÓN SILVER | \$160
CASAMIGOS REPOSADO | \$195
CASAMIGOS AÑEJO | \$220

SCOTCH

DEWAR'S WHITE LABEL | \$90

CANADIAN WHISKY

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

IRISH WHISKEY

JAMESON | \$100

COGNAC

HENNESSY V.S | \$145

LIQUEUR

BAILEYS IRISH CREAM | \$80

BOURBON/WHISKEY

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

LITTLE CAESARS

BARREL SELECT PROGRAM

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

ELIJAH CRAIG KENTUCKY

STRAIGHT BOURBON | \$130

OLD FORESTER | \$185

WHISTLEPIG PIGGYBACK RYE | \$185

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

MIXERS+ MORE



SOFT DRINKS

COCA-COLA \$22.50
DIET COKE \$22.50
COKE ZERO SUGAR \$22.50
SPRITE \$22.50
GINGER ALE \$22.50
LEMONADE (4-Pack) \$20
ICED TEA (4-Pack) \$20

WATERS

DASANI \$30

JUICES/MIXERS

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

TOPPERS/ADD-INS

ORANGES \$3
MARASCHINO CHERRIES \$3
QUEEN OLIVES \$3
LEMONS & LIMES \$3
AROMATIC BITTERS \$25

ENERGY

CINTRON CRANBERRY (4-pack) \$32
CINTRON CLASSIC SUGAR-FREE
(4-pack) \$32
CINTRON REGULAR
(4-pack) \$32

HOT BEVERAGES

TIM HORTONS K-CUP SERVICE
(12 servings) \$40
HOT CHOCOLATE
(12 servings) \$45



Little Caesars
arena

All selections serve approximately
10 guests, unless otherwise noted.

JUST THE BEGINNING



SNACKS

CLASSIC POPCORN ★V

Endless supply of butter-flavored popcorn in a souvenir bucket \$32

GOURMET NUTS ★N V ♥

Pistachios, honey roasted peanuts, cashews \$50

SOUVENIR SNACKS ★N

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

THE CANDY SHOP ★G V N

Assorted classic candies \$60

CHIPS & DIP ★V

Kettle chips with housemade French onion dip \$40

SALSA TRIO & CORN TORTILLA CHIPS

★G V ♥

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

Upgrade your trio

Add nacho cheese \$20

Add chorizo queso \$59

Add guacamole \$20

STARTERS

PORK BELLY BAO

Korean BBQ, black garlic aioli & kimchi \$99

PRETZEL STICKS ★V

Warm pretzels tossed in Little Caesars garlic butter and Parmesan cheese, served with cheese sauce. \$89.50

CHINESE DUMPLINGS ★V

Vegetable dumplings, served with sweet chili sauce \$89.50

CHICKEN TENDERS ★E

Hand breaded and served with BBQ & ranch \$139

CHICKEN WINGS ★G

Choice of:

Traditional Buffalo sauce

Traditional BBQ sauce

Lemon pepper dry rubbed

Served with celery sticks, blue cheese & ranch dressing \$129.50

CHILLED SHRIMP BUCKET G

36 pieces of poached shrimp, horseradish cocktail sauce, remoulade, lemon wedge \$159.50

MEDITERRANEAN MEZZE V

Hummus, tabbouleh, roasted red pepper hummus, spicy olive mix, feta, naan bread, roasted garlic hummus, smoked paprika pita chips \$69.50

FRESH FRUIT ★G V ♥

Including pineapple, grapes, strawberries, cantaloupe, honeydew & blackberries \$79.50

FARMERS MARKET CRUDITÉS ★G V ♥

Grape melody tomatoes, baby carrots, Broccolini, purple cauliflower, baby corn, & snap peas \$79.50

ARTISAN CHEESE & CHARCUTERIE

Cured meats, regional cheeses, dried fruits, gourmet nuts & crackers \$139.50

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10 guests, unless otherwise noted.

SOMETHING TO HOLD

ALL-BEEF HOT DOGS ★

12 beef franks \$79.50

SAUSAGE SAMPLER ★

Polish & Italian served with grilled peppers & onions, sauerkraut, bakery fresh buns \$99.50

Top Your Dogs ★

Add side of chili & cheese \$20

Hot Dog or Sausage Toppings Bar

Pickled peppers, cheddar cheese, kosher pickles, diced tomatoes, chopped white onion \$20

CORKTOWN PASTRAMI SANDWICH

Horseadish Dijon aioli, purple cabbage kraut, local rye bread \$129.50

CHICKEN SHAWARMA

Marinated chicken, garlic sauce, tomato, naan bread \$99.50

PULLED PORK SLIDERS ★

Slow-roasted pork topped with BBQ sauce and kale coleslaw on a brioche bun \$119.00

BUFFALO CHICKEN SLIDERS

Slow-roasted chicken thigh tossed with Buffalo sauce on a brioche bun \$119.00

BURGER SLIDERS

Preassembled with cheddar cheese, caramelized onions, garlic aioli on a brioche roll \$119.50

STREET TACOS

Shredded chicken in adobo sauce, poblano pepper & onion braised beef chunks, served with cotija cheese, salsa verde, pico de gallo, jalapeños, cilantro & steamed flour tortillas \$189.50



Little Caesars®

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

LITTLE CAESARS CLASSIC CHEESE ★

Italian tomato sauce, mozzarella cheese, oregano, basil \$21

LITTLE CAESARS VEGGIE ★

Classic Cheese pizza, peppers, onions, mushrooms, black olives \$21

LITTLE CAESARS PEPPERONI ★

Classic Cheese pizza, spicy pepperoni \$21

LITTLE CAESARS 3 MEAT ★

Classic Cheese pizza, spicy pepperoni, sausage, bacon \$21

LITTLE CAESARS DEEP DISH CHEESE BREAD ★ \$15

SOMETHING FROM THE GARDEN

MICHIGAN SALAD ★

Arcadian blend greens with sun-dried cherries, blue cheese crumbles, candied walnuts, grape tomatoes, cucumbers, wild berry vinaigrette \$59.50

COBB SALAD

Leafy greens with chicken, tomatoes, blue cheese crumbles, green onions, eggs & pork belly with charred tomato vinaigrette \$79

TRADITIONAL CAESAR SALAD ★

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing \$69.50

Enhance Your Salads

Add blackened chicken ★ \$19.50

Add poached shrimp \$39.50

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THE MAIN EVENT

PREMIUM MAC & CHEESE ★ V \$109.50

Add Buffalo chicken, additional \$20

SHRIMP & GRITS E

Succulent shrimp, sweet drop peppers & wild mushrooms sautéed in a lemon wine sauce & served on a bed of creamy cheddar cheese grits \$169

BABA'S CHICKEN

Ilitch family's chicken recipe fried to a crispy golden brown. Served with a side of mac & cheese, jalapeño cheddar corn muffins with a side of sweet & spicy pickles \$189

MUSHROOM RAVIOLI V

Mushroom-filled ravioli pasta, wild mushroom cream sauce & fried basil leaves \$159

BRAISED SHORT RIBS

Slowly braised, Cabernet reduction, polenta cake, root vegetables, bakery fresh rolls \$249.50

HERB-CRUSTED BEEF TENDERLOIN

Roasted red-skinned potatoes, root vegetables, rosemary-Cabernet reduction, creamy horseradish, bakery fresh rolls \$299.50



SIDES

KALE COLESLAW ★ V ♥

Kale, shaved Brussels sprouts, red & napa cabbage, carrots, radicchio, traditional coleslaw dressing \$30

ROASTED SEASONAL VEGETABLES G V ♥

Oven-roasted, marinated vegetables with rosemary, oregano & roasted garlic \$40

POTATO SALAD ★ G

Red bliss potatoes, creamy Creole mustard dressing, chives, bacon, cheddar cheese \$40

BOW THAI PASTA SALAD N

Bow tie pasta, grilled chicken, snow peas, roasted edamame, scallions, shredded carrots, roasted red peppers, cilantro in a creamy Thai peanut dressing \$40

GARDEN FRESH PASTA SALAD

Tri-colored rotini, yellow bell peppers, carrots, red onions, tomatoes, Broccolini, cucumbers & Parmesan cheese. Served with a delicate citrus vinaigrette dressing \$49

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10 guests, unless otherwise noted.



LET'S TALK ABOUT DESSERT

FRESHLY BAKED COOKIES ★ N V \$55

FRESHLY BAKED BROWNIES ★ N V \$69.50

COOKIE & BROWNIE COMBO ★ N V

Freshly baked cookies & brownies \$62

MINI DESSERT PLATTER ★ N V

Assorted dessert bars \$69.50

DIM SUM DONUTS

Our signature donut fusion with vanilla mousse, fresh berries & powdered sugar \$69

SWEET INDULGENCE PALETTE

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

SUITE TEMPTATION CART

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

