



## SUITE MENU 2020

### MGM PARK

An MGM Resorts Entertainment Destination







# WELCOME

**Spectra Food Services & Hospitality welcomes you to MGM Park for a full season of exciting Biloxi Shuckers professional baseball, Baseball America's 2015 Team of the Year. The jewel in the Mississippi Gulf Coast's crown combines sports and entertainment perfectly, providing you and your guests with the ultimate hospitality experience.**

As the exclusive provider of food and beverages at MGM Park, we are committed to maintaining the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your Luxury Level Suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. Spectra's culinary staff is constantly striving to set industry benchmarks in food, quality service and amenities for our guests. We are here to ensure that your MGM Park experience is second to none!

Our suite menu features a wide variety of foods; from appetizers to full meals, salads, sandwiches, entrees, desserts and complete beverage service. Also featured are several complete menu packages, combining our favorite items from appetizers to desserts. These packages were designed to provide you with a convenient and effortless way to satisfy your guests at a savings over a la carte pricing.

Please contact us with any questions, special requests or to place your order.

**Spectra Food Services & Hospitality at MGM Park**

Main Phone: (228) 271-3490

**Debbie Woodham** *General Manager, Spectra Food Services & Hospitality*

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Phone (228) 271-3493

Thank you for giving Spectra Food Services & Hospitality the opportunity to serve you.

## SUITE PACKAGES

*We have combined our favorite snacks, appetizers, entrees and desserts to create unique menu packages for you and your guests. Our packages are conveniently designed for 10-15 guests, allowing you to add other items from our menu to satisfy the varied tastes of your group. Item substitutions for all suite menu packages will affect the package price.*

### #1 Southern League

#### Bottomless Stadium Popcorn

Freshly popped and lightly seasoned corn.

#### Refillable Ballpark Peanuts

Fresh roasted in the shell and lightly salted.

#### Seven Layer Dip

Layers of Spanish pinto beans, sour cream, guacamole, tomatoes, black olives, cheddar cheese and scallions. Served with a bottomless basket of tri-colored tortilla chips.

#### Big League Burgers

Ten grilled beef burgers with sautéed sweet onions offered with the traditional accompaniments of cheese, lettuce, tomato, Bermuda onions and pickles.

#### Jumbo All Beef Hot Dogs

Ten Jumbo All Beef Hot Dogs with homemade chili and all the usual condiments of diced onions, cheddar cheese, mustard, ketchup and relish.

#### Cookies and Brownies Platter

Assorted fresh baked oatmeal raisin, dark chocolate chip, white chocolate macadamia nut and coconut everything cookies plattered with our house made double fudge chocolate pecan brownies.

**\$290**



**Orders are subject to all state and local taxes.**

**Gratuities are left at the discretion of the suite holders and their guests.**





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### #2 America's Pastime

#### Bottomless Stadium Popcorn

Freshly popped and lightly seasoned corn.

#### Refillable Ballpark Peanuts

Fresh roasted in the shell and lightly salted.

#### Seven Layer Dip

Layers of Spanish pinto beans, sour cream, guacamole, tomatoes, black olives, cheddar cheese and scallions. Served with a bottomless basket of tri-colored tortilla chips.



#### Shuckers' BBQ Nachos

Murky Waters' Pecan Smoked Hand Pulled Pork served alongside crisp corn tortilla chips, spicy cheese sauce, jalapeno peppers, classic southern barbeque sauce, seasoning and plenty of napkins. We'll add fresh baked buns along with our famous St. Clair potato salad.

#### Jumbo All Beef Hot Dogs

Ten Jumbo All Beef Hot Dogs with homemade chili and all the traditional condiments along with fresh baked buns.

#### Fresh Baked Cookies and Brownies

Assorted fresh baked oatmeal raisin, dark chocolate chip, white chocolate macadamia nut and coconut everything cookies plattered with our house made double fudge chocolate pecan brownies.

**\$315**

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### #3 Double Play Picnic

#### **Bottomless Stadium Popcorn**

Freshly popped and lightly seasoned corn.

#### **Refillable Ballpark Peanuts**

Fresh roasted in the shell and lightly salted.

#### **Double Order Jumbo All Beef Hot Dogs**

Twenty Jumbo All Beef Hot Dogs with homemade chili, and all the usual condiments of diced onions, cheddar cheese, mustard, ketchup and relish.

#### **Crunchy Chips and Dip**

Cooked to order thick cut potato chips dusted with Delta BBQ seasoning served with creamy green onion dunk.

#### **Cookies and Brownies Platter**

Assorted fresh baked oatmeal raisin, dark chocolate chip, white chocolate macadamia nut and coconut everything cookies plattered with our house made double fudge chocolate pecan brownies.

#### **Ice Cold Drinks**

One dozen assorted Coca-Cola soft drinks.  
One dozen Dasani bottled water.

**\$265**

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NEW

### #4 Shuckers' Big Catch

#### Bottomless Stadium Popcorn

Freshly popped and lightly seasoned corn.

#### Refillable Ballpark Peanuts

Fresh roasted in the shell and lightly salted.

#### Natchitoches Crawfish Meat Pies

Served with Remoulade Sauce

#### Crawfish Etouffee Over Rice

The classic creole smothered stew starts with the trinity of onions, bell peppers and celery and elevates with an abundance of crawfish tails and savory spices.

#### Gulf Shrimp and Sausage Jambalaya

Our take on the classic creole rice dish with wild caught Gulf Shrimp, smoked ham, and smoked sausage. Offered with French bread Crostini.

#### Classic Muffaletta

Our favorite Italian sub with a New Orleans accent. Black Forest Ham, Cured Genoa Salami, Swiss cheese dressed with savory olive vegetable salad inside a crusty round Italian loaf. One whole Muffaletta.

#### Bananas Foster

A New Orleans classic prepared in your suite. Brown Sugar, butter, rum, cinnamon and bananas combined for taste and for show. Served over vanilla ice cream in Souvenir Shuckers' helmets.



**\$340**

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**NEW**

### #5 On the Lighter Side of Things

#### Bottomless Stadium Popcorn

Freshly popped and lightly seasoned corn.

#### Refillable Ballpark Peanuts

Fresh roasted in the shell and lightly salted.

#### Crunchy Chips and Dip

Cooked to order thick cut potato chips dusted with Delta BBQ seasoning.  
Served with green onion dunk.

#### Spinach Turkey Wraps

Served with Swiss Cheese and Dijonnaise Sauce

#### Grilled Chicken Caesar Salad

#### Garlic Crostini

#### St. Clair Potato Salad

#### Fresh Fruit Platter

Chef's selection of the finest and freshest fruits of the season. Featuring melons, berries, pineapple, tropical fruits and grapes.

#### Cookies and Brownies Platter

Assorted fresh baked oatmeal raisin, dark chocolate chip, white chocolate macadamia nut and coconut everything cookies plattered with our house made double fudge chocolate pecan brownies.



**\$290**

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# Happy Birthday!

## SUITE PACKAGES

*We have combined some fan favorites for Kids and Adults to create a fun filled event for a birthday celebration! Our packages are conveniently designed for 10-15 guests.*

**NEW**

### #6 Birthday Celebration Package

#### Stadium Popcorn

Oversized bottomless basket of freshly popped and lightly seasoned corn.



#### 2 Papa John's Pizza

(Cheese, Pepperoni or 1 each)



**OR**

#### 15 Jumbo All Beef Hot Hogs

Served with all the trimmings.

#### 2 Pitchers of Lemonade or Soft Drink

#### 15 Vanilla Ice Cream Cups

*Birthday Decorations (Theme based if ordered 1 week in advance)*

**\$265**

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# Happy Birthday!



SPECTRA

## SUITE PACKAGES

We have combined some fan favorites for Kids and Adults to create a fun filled event for a birthday celebration! Our packages are conveniently designed for 10-15 guests.

NEW

### #7 Birthday Celebration Package

#### Stadium Popcorn

Oversized bottomless basket of freshly popped and lightly seasoned corn.

#### Pretzel and Beer Cheese

Warm soft pretzel sticks offered with spicy cheese and creole mustard for dunking.



#### 2 Papa John's Pizza

(Cheese, Pepperoni or 1 each)

OR

#### 15 Jumbo All Beef Hot Hogs

Served with all the trimmings.

OR

#### 15 Beacon Burgers

Grilled third pound burgers with all the trimmings.

#### 2 Pitchers of Soft Drinks or Draft Beer

Birthday Decorations (Theme based if ordered 1 week in advance)

**\$300**



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## Shucker Snacks

**\*Stadium Popcorn** **\$18**

Oversized bottomless basket of freshly popped and lightly seasoned corn.

**\*Crisp Tri-Colored Tortilla Chips** **\$18**

Served with spicy cheese dip and MGM Park salsa.

**\*Ballpark Peanuts** **\$18**

Fresh roasted in the shell and lightly salted.

**\*Cracker Jack** **\$18**

A trio of jumbo size bags of the ballpark classic snack.

**\*Crunchy Chips and Dip** **\$18**

Cooked to order thick cut potato chips dusted with Delta BBQ seasoning.  
Served with green onion dunk

**\*Pretzels and Beer Cheese** **\$18**

Warm soft pretzel sticks offered with spicy cheese and creole mustard for dunking.

*\* Denotes items throughout the menu that are available for game day ordering up until the 5th inning.*



### Applicable Fees and Taxes

**Orders are subject to all state and local taxes. All catered events are subject to a 20% Management Charge.** (Refer to Ordering Information for further details.)

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## Biloxi Bounty COLD APPETIZERS

*All cold appetizers serve approximately 12 people.*



### Major League Shrimp

**\$54**

Two dozen steamed Wild Caught Domestic Shrimp. Served chilled with remoulade and tomato horseradish. Offered with salty crackers, lemons and hot sauce.

### Oysters on the Half Shell

**\$36**

Two dozen freshly shucked Gulf Oysters. Served chilled with remoulade and tomato horseradish. Offered with salty crackers, lemons and hot sauce.

### The Schooner

**\$52**

Our take on two local classics. Slow Smoked Fish dip paired with our special Shrimp Remoulade salad. Served with crisp pita chips, salty crackers and celery sticks for scoopin'.

### \*Seven Layer Dip

**\$40**

An MGM Park Favorite. Layers of Spanish pinto beans, sour cream, guacamole, tomatoes, black olives, cheddar cheese and scallions. Served with a bottomless basket of tri-colored tortilla chips.

### \*Mississippi Market Basket

**\$36**

Freshly cut garden fresh vegetables including, cherry tomatoes, broccoli, cauliflower, celery, carrots and mushrooms centered with bleu cheese and ranch dunks.

### \*Gourmet Cheese Platter

**\$45**

A sampling of imported and domestic cheeses including herbed Boursin, wedged Maytag Blue, Black Mountain Cheddar, and Pepper Jack and Swiss. Paired with red flame grapes and seasonal berries. Served with a cracker medley.

### \*Fresh Fruit Platter

**\$45**

Chef's selection of the finest and freshest fruits of the season. Featuring melons, berries, pineapple, tropical fruits and grapes.

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## The Hot Corner HOT APPETIZERS

All hot appetizers serve approximately 12 people.

### Sliders and Spikes \$65

Miniature pretzel dogs together with grilled two-bite beef burgers on Bavarian slider rolls. This double play combination features our fresh fried chips and a selection of mustards.

### \*Beach Blvd Chicken Tenders \$60

Crisp fried chicken breast strips served with barbeque sauce, ranch and honey mustard for dipping.

### Back Bay Crab, Crawfish & Spinach Dip \$65

Baked crab, steamed crawfish, spinach and artichokes in roasted garlic and Parmesan cream. Served warm with crisp baguette slices.



### \*The Barbeque Corner \$96

Pulled BBQ pork shoulder. Served with fresh baked buns, cheese sauce and chips for BBQ nachos. Murky Waters' Pecan Smoked Hand Pulled Pork served alongside crisp corn tortilla chips, spicy cheese sauce, jalapeno peppers, classic southern barbeque sauce, seasoning and plenty of napkins. We'll add fresh baked buns along with St. Clair Potato Salad.

### \*Wings Your Way \$65

Savory wings finished with your choice of honey gold, barbeque or Buffalo sauces. Served with celery, carrot sticks, hot sauce, ranch and blue cheese.

### \*Mississippi Gulf Quesadilla \$56

Grilled flour tortillas stuffed with gulf shrimp. Smoked gouda and sauteed bell peppers. Offered with sour cream, MGM Park salsa and fresh guacamole.

### \*Brewers' Fried Cheese Curds \$56

The big club's favorite. Fresh Wisconsin cheese curds tossed in a light beer batter and flash fried. Served with honey mustard and ranch for dunking

### \*Chili Cheese Chips \$40

Our cooked to order thick cut potato chips dusted with Delta BBQ seasoning. Served alongside the Chef's special recipe chili and warm spicy cheese sauce. Green onion dip, jalapenos and green chile salsa round out the lineup.

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## **Dugout Deli** SANDWICHES & SALADS

*All deli platters serve approximately 12 people.*

### **Shuckers' Wraps**

**\$45**

A twelve-pack of assorted fresh made savory tortilla wrapped deli sandwiches to include turkey and swiss, chicken Caesar, and Italian ham and salami antipasto. Offered with pickles and olive garnish.

### **Deep South Garden Salad**

**\$36**

Fresh picked market greens, tomatoes and fresh cut veggies with house made dressings.

### **Classic Muffaletta**

**\$45**

Our favorite Italian sub with a Southern accent. Baked Black Forest Ham, Cured Genoa Salami, and Swiss Cheese layered and dressed with savory olive vegetable salad inside a crusty round Gambino loaf. Two whole Muffaletta. Serves 8-12

### **Make Your Own Turkey BLT**

**\$72**

Crisp Applewood Smoked Bacon, Roast Breast of Turkey, Fresh Hand leafed lettuce, Beefsteak tomatoes, Dill Pickles and Mayonnaise. All presented with fresh Baked Bread and a Toaster. Makes 8-12 sandwiches.

### **Spinach Turkey Wraps**

**\$45**

Served with Swiss Cheese and Dijonnaise Sauce

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## Gulf Coast Cuisine ENTREES

*All entrees serve approximately 12 people.*

### **Gulf Shrimp and Sausage Jambalaya** **\$72**

Our take on the classic creole rice dish with wild caught Gulf shrimp, smoked ham, and smoked sausage. Offered with fresh baked French Bread.

### **Seafood Pasta with Shrimp and Crawfish** **\$90**

Our Chef's Signature Dish – Sautéed shrimp and crawfish in a spicy, rich cream sauce with penne pasta. Garnished with Parmesan cheese and scallions. Served with French bread and butter.

### **Shrimp and Oyster Po'Boys** **\$90**

Fresh Gulf seafood lightly cornmeal dusted and flash fried. Paired with fresh rolls, crisp lettuce, beefsteak tomatoes, spicy remoulade and kosher dills. Create your own classic, choose shrimp, oysters or a combination of both. Served with our famous St. Clair Potato Salad.



### **Sausage Sampler** **\$72**

An assortment of spicy and smoked sausage. Served with fresh rolls, creole mustard, grilled peppers and onions.

### **\*Jumbo All Beef Hot Dogs** **\$55**

Ten Jumbo All Beef Hot Dogs featured with homemade chili, diced onions, cheddar cheese, relish, ketchup and mustard along with fresh baked buns.

### **\*Beacon Burgers and Chips** **\$72**

Ten grilled third pound burgers with sautéed sweet onions, cheese, lettuce, tomato, Bermuda onions, pickles and all the traditional condiments along with fresh baked buns and our fresh fried chips.

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## The Sweet Spot DESSERTS

### \*Baseball and Apple Pie - American Classics \$72

Classic southern Bubbly crust sweet stuffed apple and cherry pies deep fried and paired with vanilla ice cream. Served in souvenir Shuckers' helmets. Ten servings

### \*Barq's Root Beer Floats - A Biloxi Original \$72

Your suite attendant will arrive with tubs of vanilla ice cream and all the fixings to make you and your guests Barq's Root Beer floats in souvenir mugs. Serves twelve.

Additional servings available Each \$6

### \*Cookies and Brownies Platter - A Suite Level Favorite \$45

Assorted fresh baked oatmeal raisin, dark chocolate chip, white chocolate macadamia nut and coconut everything cookies plattered with our house made double fudge chocolate pecan brownies.

### Chocolate Covered Strawberries \$52

Three dozen elegantly displayed fresh strawberries dipped in Callebaut chocolate. Will surely please any palate!

### Sweet Sampler \$72

Chef's selection of Strawberry Cheesecake, Carrot Cake, and Double fudge Chocolate Torte. Chocolate dipped strawberries and sugared grapes garnish the plate.

### Bananas Foster \$96

A New Orleans classic prepared in your suite. Brown sugar, butter, rum, banana liqueur, cinnamon and bananas combined for taste and for show. Served over vanilla ice cream. Serves twelve.

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## Beverages

### \*Ice Cold Domestic Beer - Available in six packs

\$24

Budweiser, Bud Light, Michelob Ultra, Saint Archer Gold, Yuengling Traditional Lager, Dixie Lager, Dixie Blackened Voodoo, Coors Light, Miller Lite



### \*Specialty Beer - Available in six packs

\$30

Blue Moon, Redd's Apple Ale, Heineken, Corona Extra



## DRINK LOCAL

### Local Craft Beers - Available in six packs

\$36

Lazy Magnolia Southern Pecan, Lazy Magnolia Sun Fox



### \*Soft Drinks - Available in six packs

\$12

A variety of iced cold Coca-Cola beverages.



Fruit Juices

\$12

### \*Assorted Mixers - Available in six packs

\$12

Seagram's Club Soda, Seagram's Ginger Ale, Tonic

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## Wine

Available in 750ml bottles.

*Barefoot Wines Biloxi Shuckers' House Wine. Fun, Flavorful and Affordable!*



### RED

#### **Barefoot Cabernet Sauvignon California** **\$20**

Big berry flavors of current, raspberry and blackberry jam fill the mouth; supple tannins and well balanced.

#### **Barefoot Merlot California** **\$20**

A perfect combination of cherry, plum and mocha; rich and smooth with hints of baking spice.

#### **MacMurray Ranch Pinot Noir, Central Coast, California** **\$28**

This Pinot Noir has elegant varietal fruit character, with rich aromas and flavors of raspberry, cherry, red currant and boysenberries. Hints of mushroom are supported by a subtle oak influence.

#### **William Hill Cabernet, Central Coast, California** **\$28**

A blend of predominately Cabernet Sauvignon, with a touch of Syrah and Merlot, this Central Coast charmer is a dramatic wine with aromas of blackberries, fudge and fresh herbs. Black cherry, licorice and cassis notes on the palate are framed by well-structured tannins and a rich, full mouthfeel.

#### **Carnivor Cabernet Sauvignon California** **\$28**

Big and bold in style, Carnivor has a deep, inky color that alludes to its rich dark fruit layers.

### WHITE

#### **Barefoot Pinot Grigio California** **\$20**

Citrus aromas lead into fresh fruit flavors of tart green apples and white peaches.

#### **Barefoot Chardonnay California** **\$20**

A smooth golden wine dripping with honeyed peach and Fuji apples, with a hint of vanilla and spice.

#### **Starborough Sauvignon Blanc New Zealand** **\$28**

Starborough Sauvignon Blanc has layers of citrus and tropical fruit with hints of fresh green characters.

#### **Edna Valley Chardonnay San Luis Obispo California** **\$28**

The Edna Valley Chardonnay displays an attractive bouquet of quince, pear, ripe apple, apricot and light pineapple with underlying brown spice notes of cinnamon and clove.

### BLUSH

#### **Barefoot Pink Moscato** **\$20**

Aromas of mandarin orange lead into juicy flavors cherry and raspberry.

### SPARKLING

#### **Barefoot Bubbly California** **\$20**

#### **Bartender Services**

Pursuant to Mississippi State Alcohol and Beverage Control regulations all wine and spirit orders must be dispensed by a Spectra bartender. All wine and spirit orders will be subject to a one time \$50 bartender service fee for each event.

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## Suite Spirit Combos

*\*Suite Spirit Combos*

### Vodka Tonic

**\$96**

One bottle of Absolut Vodka paired with a six pack of tonic water, cranberry juice, fresh cut limes and plenty of ice. Choose Bombay Sapphire Gin if you like.

### Rum and Coke

**\$96**

Choose One bottle of Bacardi Light Rum or Malibu Caribbean Rum or Meyers Dark Rum Package includes a six pack of Coke, cherry garnish, and logo tumblers.

### Whiskey and Ginger

**\$96**

Choose one liter of Maker's Mark Kentucky Bourbon Whisky, Crown Royal or Johnnie Walker Red. A six pack of ginger ale, a six pack of club soda and lemon twists are included.

### Margaritas

**\$96**

A pitcher of premixed Jose Cuervo Margaritas paired with fresh fruit garnish.

### Bloody Marys

**\$96**

One Liter of Absolut Vodka Small Batch Premium Vodka, two bottles of zesty Bloody Mary mix, fresh cut celery sticks, hot sauce and pickled vegetable garnish

*Premium Bar Service by the drink now available to suite patrons.  
Ask your suite attendant for our game day cocktail menu.*



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# ORDERING INFORMATION

## Advance Orders

Please place all orders for weekday games by 4:00pm two (2) business days prior to the specific game or event date. Please place all weekend orders by 4:00pm Thursday. A Game Day Menu is available if you are not able to place your order by the specified times. Items that can be ordered after the specified times are denoted by \*.

**We urge you to take advantage of advance ordering to ensure your catering needs are met.**

## Suite Delivery, Equipment and Disposables

Pre-ordered food and beverages will be in your suite prior to your arrival. All necessary chafing dishes and other service items will be provided in addition to an adequate supply of single service drinkware, plates, napkins, utensils, etc. If you desire to entertain with china or silverware, our catering manager will be pleased to quote you prices and arrange for your rental.

## Order Placement

Log on to [www.biloxishuckers.com](http://www.biloxishuckers.com) and under the MGM Park tab select Spectra tab. You may view the Spectra Suite Menu and place your order using the Suite Order Form. All specified fields must be completed to place your order. You may e-mail the completed form or send via fax. Your order will be confirmed via email upon receipt. If there are any questions please contact Debbie Woodham at (228) 271-3491 or email [debbie.woodham@Spectrarp.com](mailto:debbie.woodham@Spectrarp.com).

## Applicable Fees and Taxes

**Orders are subject to all state and local taxes. All catered events are subject to a 20% Management Charge.** This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

## Billing Information

A Credit Card must be provided at the time of ordering.  
VISA, MasterCard, Diner's Club, Discover and American Express

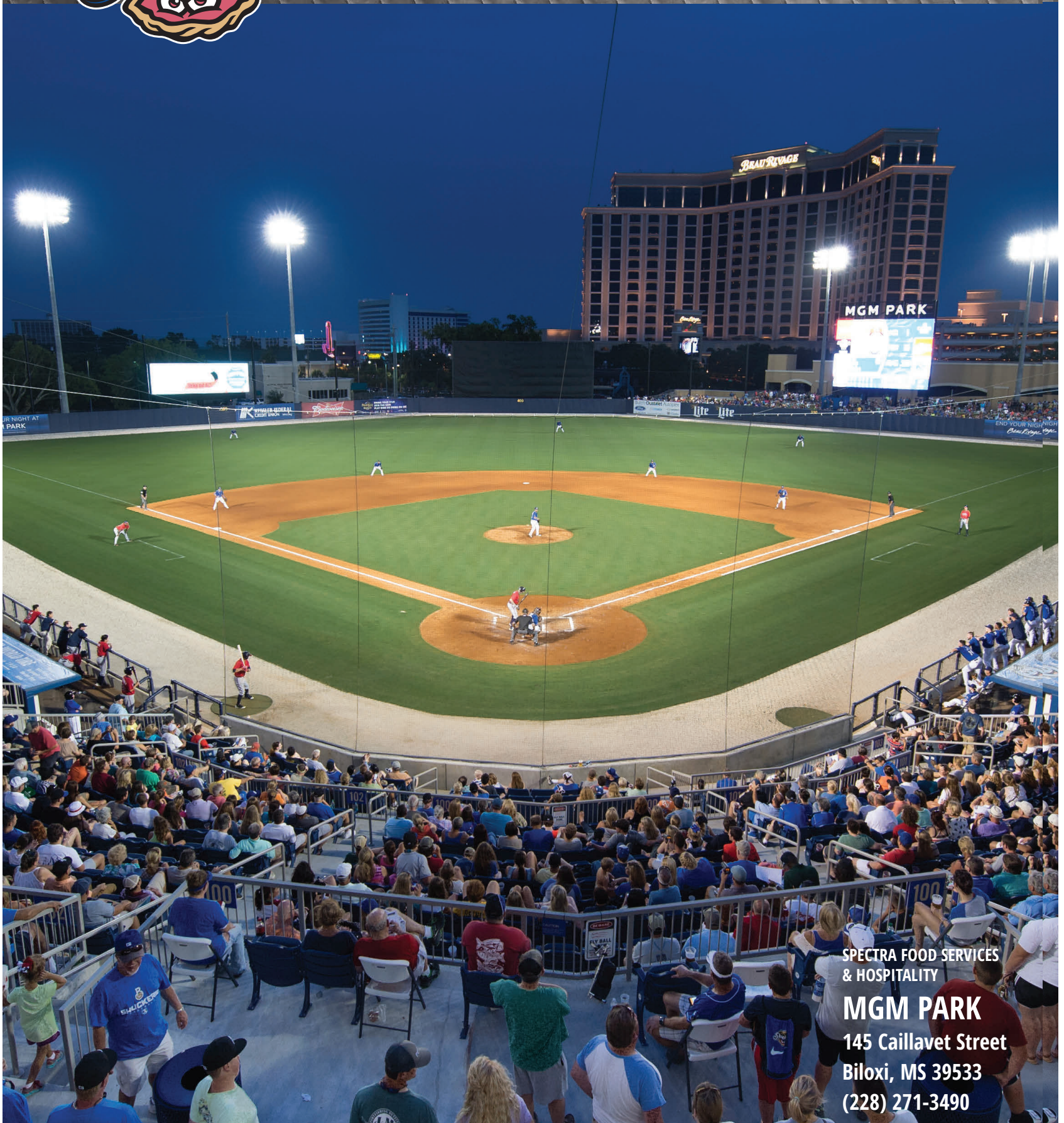
If there are any questions regarding catering please feel free to contact:

**Debbie Woodham, General Manager, Spectra Food Services & Hospitality**

Office: (228) 271-3491 | Email: [debbie.woodham@Spectrarp.com](mailto:debbie.woodham@Spectrarp.com)

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SPECTRA FOOD SERVICES  
& HOSPITALITY

**MGM PARK**  
145 Caillavet Street  
Biloxi, MS 39533  
(228) 271-3490