WELCOME TO THE 2014 SUITE MENU FOR
THE WILMINGTON BLUE ROCKS AT
DANIEL S. FRAWLEY STADIUM.

Congratulations on your decision to hold your special event here at Daniel S. Frawley Stadium. It’s a great venue for fun and memorable entertaining.

As part of the world’s leading hospitality company, our entire team of culinary professionals at Centerplate Catering is at your service. We understand how to streamline the planning of your event, and we’re dedicated to supporting your success. We’re truly excited for the opportunity to help you and your guests have a great time!

This season, our Suite Menu features a number of changes that we think you’ll enjoy. From regional favorites to innovative new signature dishes using local ingredients, all the food and beverage choices we’re suggesting are carefully chosen and specially prepared to encourage and compliment good times.

And of course we always welcome special requests. Please don’t hesitate to ask our Chef to create something special for your next event.

HERE’S TO GREAT TIMES AND A TRULY MEMORABLE EXPERIENCE. THANKS FOR JOINING US!

Wayne Duprey
bluerockscatering@centerplate.com
(302) 888-5396
Centerplate Catering
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This document has been created to ensure the best user experience possible, and contains clickable items to assist in navigating the menu.

These clickable items include Items within the Index, and also Navigation links found at the bottom right-hand corner of each page.

Your cursor will turn into a pointed finger as your mouse rolls over a clickable item.
PERSONALIZED HOSPITALITY - PACKAGE

For your convenience, we have created the following package which is sure to please you and your guests

BLUE ROCKS PACKAGE $12.50
This package is priced individually. Minimum eight guests

DRY ROASTED PEANUTS
Nutin’ like a peanut in the shell, salted and roasted for the perfect ballpark flavor

SPRING PASTA SALAD
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

ALL BEEF HOT DOGS
Grilled hot dogs on a bed of sautéed onions served with fresh baked buns and traditional condiments of diced onions, relish, ketchup and mustard

GOURMET BURGERS
Custom grind burgers on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the game)

GOURMET FRESH BAKED COOKIES
An assortment of large chocolate chip cookies

An 18% service charge will be added to all food and beverage orders
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SNACKS
All snacks serve approximately eight guests

DRY ROASTED PEANUTS $25
Nutin’ like a peanut in the shell, salted and roasted for the perfect ballpark flavor

KETTLE CHIPS WITH RANCH DIP $25
Thick and hearty potato chips served with our signature dip

FRESHLY POPPED ORVILLE REDENBACHER’S® POPCORN $30
Endless portion nicely seasoned, served in your team’s helmet

CHIPS AND SALSA $30
Spicy roasted tomato and mild tomatillo salsas, served with crisp tortilla chips

NACHOS GRANDE $45
Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions and sliced jalapeño chilies
  Add guacamole $10
  Add seasoned chicken $15
  Add seasoned beef $15

An 18% service charge will be added to all food and beverage orders
APPETIZERS
All appetizers serve approximately eight guests

CRISPY CHICKEN WINGS $25
Classic Buffalo, teriyaki or barbeque sauce served with blue cheese dressing and celery sticks

SOUTHERN STYLE CHICKEN TENDERS $25
Cool ranch, honey mustard or barbeque dipping sauce

FRENCH FRIES $30
Hot, crispy, golden fried potatoes from Idaho. Lightly salted and served with ketchup

BOTTO’S MEATBALLS $30
Served with your choice of our traditional rich brown gravy laced with sour cream, bold marinara or barbeque sauce

IMPORTED & DOMESTIC CHEESE BOARD $55
An assortment of fine cheeses with a selection of dried and fresh seasonal fruits, served with specialty crackers
SALADS - SIDES - FRUIT - VEGETABLES

All salads-sides-fruit-vegetables serve approximately eight guests

BALLPARK COLESLAW $25
Shredded green and red cabbage, carrots and scallions mixed with traditional sweet and sour dressing

TOSSED GREEN SALAD $28
A blend of romaine and iceberg lettuce tossed with sliced red cabbage, topped with sliced cucumbers, mushrooms, cherry tomatoes and crunchy seasoned croutons. Served with Ken’s Italian and ranch dressings

CAESAR SALAD $28
Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing
  Add grilled chicken breast $15

SPRING PASTA SALAD $30
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil

BAKED POTATO SALAD $35
With applewood smoked bacon, green onions, cheddar cheese and sour cream dressing

BASKET OF GARDEN FRESH AND LOCAL CRUDITÉS $65
Fresh celery, carrots, peppers, broccoli and cauliflower with ranch dip

SEASONAL FRUIT AND BERRIES $65
A selection of the freshest available seasonal fruits and berries with minted yogurt dip

An 18% service charge will be added to all food and beverage orders
FROM THE GRILL
All grill items serve approximately eight guests

**ALL BEEF HOTDOGS $55**
Grilled hot dogs on a bed of sautéed onions served with fresh baked buns and traditional condiments of diced onions, relish, ketchup and mustard

**GOURMET BURGERS $60**
Custom grind burgers on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard (cooked fresh and delivered to your suite at the beginning of the game)

**ALL BEEF HOTDOGS AND GOURMET BURGERS COMBO $60**
Grilled hot dogs on a bed of sautéed onions and custom grind burgers on freshly baked buns. Served with butter lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, diced onions, relish, ketchup and mustard

**VEGETARIAN GRILL COMBO $65**
Grilled vegetarian hot dogs and burgers on freshly baked buns. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, diced onions, relish, ketchup and mustard

An 18% service charge will be added to all food and beverage orders
SANDWICHES
All sandwiches serve approximately eight guests

GOURMET WRAPS $60
Choose any combination of six wraps. 12 pieces per order

Chicken Caesar Wrap - Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla

Grilled Veggie Wrap - Grilled seasonal vegetables and leaf lettuce drizzled with a hint of balsamic vinaigrette

Roast Beef and Cheddar Wrap - Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise

BOTTO’S SAUSAGES $60
Italian sausage grilled slowly and served with sweet peppers, onions, sliced pepperoncinis and hoagie rolls

CHICKEN BREAST SANDWICHES $60
Marinated and grilled chicken breasts served on Kaiser rolls with roasted garlic mayonnaise. Accompanied by leaf lettuce, sliced tomatoes and red onions

PHILLY CHEESESTEAK $60
Thin slices of beef, grilled and topped with provolone cheese. Served on hoagie rolls with peppers and onions

An 18% service charge will be added to all food and beverage orders
PIZZA
Our Grotto’s pizzas are prepared in house with a tangy tomato sauce and freshly grated cheese. Serves approximately eight guests

CLASSIC THREE CHEESE $24
Oven fresh tradition

PEPPERONI $24
Legendary taste

HOME-STYLE FAVORITES
All home-style favorites serve approximately eight guests

BAKED ZITI $40
Traditional Italian pasta blended with zesty marinara sauce and baked with mozzarella and Parmesan cheese

BOTTO’S EGGPLANT PARMESAN $60
Botto’s breaded eggplant topped with marinara sauce and served over a bed of penne pasta. Topped with grated Parmesan cheese

PASTA PRIMAVERA $60
Pasta topped with local, fresh vegetables and your choice of a garlic butter sauce or traditional marinara. Served with grated Parmesan cheese

An 18% service charge will be added to all food and beverage orders.
SWEET SELECTIONS
All sweets serve approximately eight guests

**GOURMET FRESH BAKED COOKIES $20**
An assortment of large chocolate chip cookies

**DOUBLE FUDGE BROWNIES $25**
Buttery chocolate, chewy brownies, generously studded with chunks of fudge

**GOURMET COOKIES AND DOUBLE FUDGE BROWNIES COMBO $35**
An assortment of large chocolate chip cookies and buttery chocolate, chewy brownies, generously studded with chunks of fudge

NON-ALCOHOLIC

**SOFT DRINKS**
20oz Coca-Cola beverages $3.75 each or $20 per six pack
- Coke
- Diet Coke
- Sprite
- Dasani Bottled Water
- Powerade
An 18% service charge will be added to all food and beverage orders

PREMIUM BEER

12OZ CANS
- Heineken $5
- Stella Artois (14.9oz) $5
- Corona Light $5
- Redbridge (Gluten-Free) $5
- Coors Light $4
- Miller Lite $4
- Yuengling Lager $4
- Budweiser $4
- Bud Light $4
- O’Doul’s NA $4

24OZ CANS
- Corona Extra $9
- Coors Light $8
- Miller Lite $8
- Budweiser $8
- Bud Light $8
- Bud Light Lime $8
- Modelo Especial $9
- Mike’s Hard Lemonade $8

SPIRITS

Single liquor drinks made with the following quality brands are available from the suite attendant for $6.75

VODKA
- New Amsterdam

GIN
- Bombay Original

RUM
- BACARDI Superior
- Captain Morgan Original Spiced

TEQUILA
- Jose Cuervo Especial

SCOTCH WHISKY
- Dewar’s White Label

BOURBON WHISKEY
- Bulleit

AMERICAN WHISKEY
- Jack Daniel’s
## WINE

### SPARKLING

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chandon</td>
<td>Brut Classic, California $42</td>
<td></td>
<td>Refreshingly soft and dry with complex apple and pear characteristics</td>
</tr>
<tr>
<td>La Marca Prosecco</td>
<td>Italy $50</td>
<td></td>
<td>Fresh and clean with ripe citrus, green apple and some toast</td>
</tr>
</tbody>
</table>

### MOSCATO

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butterfly Kiss</td>
<td>Chile $32</td>
<td></td>
<td>Well-balanced and sweet with stone fruit and citrus flavors</td>
</tr>
</tbody>
</table>

### PINOT GRIGIO

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fetzer Valley</td>
<td>Oaks, California $34</td>
<td></td>
<td>Fruit-forward character with a wonderful round finish</td>
</tr>
<tr>
<td>Sterling Vintner's Collection</td>
<td>California $35</td>
<td></td>
<td>Ripe, fruit driven style and a crisp citrus character</td>
</tr>
</tbody>
</table>

### WHITE BLEND

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Barefoot Refresh Perfectly Pink</td>
<td>California $30</td>
<td></td>
<td>A lively blend of mandarin orange and peach notes complemented by flavors of raspberry and cherry</td>
</tr>
<tr>
<td>Barefoot Refresh Crisp White</td>
<td>California $30</td>
<td></td>
<td>A light-bodied wine with notes of melon and pear, complemented by a fresh lemon-lime finish</td>
</tr>
<tr>
<td>Chalone Vineyards</td>
<td>Monterey County, California $36</td>
<td></td>
<td>Intense fruit expression with a silky texture</td>
</tr>
<tr>
<td>Casillero del Diablo</td>
<td>Chile $34</td>
<td></td>
<td>Medium bodied with aromas of pineapple, citrus and apples</td>
</tr>
</tbody>
</table>

### CHARDONNAY

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Brand</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casillero del Diablo</td>
<td>Chile $34</td>
<td></td>
<td>Medium bodied with aromas of pineapple, citrus and apples</td>
</tr>
<tr>
<td>Chalone Vineyards, Monterey</td>
<td>County, California $36</td>
<td></td>
<td>Intense fruit expression with a silky texture</td>
</tr>
</tbody>
</table>

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An 18% service charge will be added to all food and beverage orders
WINE CONT.

**PINOT NOIR**
Casillero del Diablo, Chile $33
Ripe red fruit and subtle hints of spice and toasted oak

**MERLOT**
Casillero del Diablo, Chile $35
Smooth structure with aromas of black plum, smoke, herbs and mocha

**CABERNET SAUVIGNON**
Casillero del Diablo, Chile $34
Aromas of ripe cherries and black currant with a touch of vanilla

Chalone Vineyards, Monterey County, California $37
Ripe flavors and velvety tannins with hints of vanilla and spice

**MALBEC**
Alamos, Mendoza, Argentina $37
Dark plum and black currant with hints of clove and white pepper

**RED BLEND**
Fetzer Crimson, California $30
Aromas of black cherry, raspberries, allspice and vanilla

Barefoot Refresh Summer Red, California $30
Light-bodied with notes of raspberry, orange and freshly picked berries

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PLACING YOUR ORDER
ORDERING ONLINE IS EASY!
Already a Registered User?
1. Visit www.ezplanit.com
2. Click on Stadiums, select Daniel S. Frawley Stadium
3. Click on Place Order, select the date of the event you wish to order for, then click on “the event name”
4. Sign in using your user name and password
5. Select your suite number
6. Click on the food or drink category you wish to order, use the pull-down arrow next to the menu category to choose different categories
7. Add menu items to your shopping cart by clicking on the “Add” button
8. Once you are finished, click “Check Out” (this will take you to your shopping cart where you can adjust quantities and add special notes or requests)
9. Scroll down to the bottom of the page and click on “Check Out” (please make sure you select the appropriate method of payment)
10. Review your order, check the box and agree to the policies, then click on Complete Check Out
11. You will be given an order confirmation number, and we’ll also send you a Catering Confirmation of your order

NEW USER?
At www.ezplanit.com, click on Register Today and follow the steps to enter your customer information. We will electronically assign you to your suite, and send you an email confirming that you can go ahead with your order.

EZPlanit functions well utilizing Internet Explorer in Compatibility View. Other browsers such as Chrome, Firefox, and Safari do not allow full functionality. An upgrade to EZPlanit is coming soon which will correct this.
TIMING
We want you and your guests to be absolutely delighted with your experience at Daniel S. Frawley Stadium. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 20 guests! So please place the order for your suite by 5:00 P.M., three (3) business days (5:00 P.M. Thursday for Monday games) prior to each game. This gives us the time we need to take good care of you. If you miss the advance order deadline, don’t despair! We also offer a smaller “Game Day” menu of freshly prepared items.

The Game Day Menu is always available until the middle of the 6th inning on game day. Last call for beverages from the game day menu is the first pitch of the 8th inning.

Please notify us as soon as possible of any cancellations. Orders cancelled by 12:00 P.M., one (1) business day prior (or 12:00 P.M. Friday for Monday games) to your game will not be charged.

General Catering Information

GAME DAY SUITE HOURS OF OPERATION
The suites are open for guest arrival one (1) hour prior to game time on Monday through Thursday games and one (1) hour prior to game time on Friday, Saturday and Sunday games.

DELIVERY
We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call Centerplate at (302) 888-5396 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.
SPECIAL ORDERS
In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

PAYMENT INFORMATION
Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. An 18% service charge and all applicable sales tax will be included.

SUITE STAFFING
A team of Centerplate Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of $150 per attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.

SERVICE CHARGE
A “House” or “Administrative” Charge of 18% is added to your bill to provide a gratuity for your servers; the entire Service Charge is distributed to Employees involved in providing your service.
SUITE HOLDER RESPONSIBILITIES
The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Centerplate Food and Beverage representative.

SERVICE OF ALCOHOL
It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the stadium.

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the stadium