

## **Super Bowl LIV Specialties**

*Hard Rock Stadium – February 2, 2020*

### **Concourses**

#### **18" Calle Ocho Cubano Sausage**

*Grilled sausage, smoked tomato relish, mustard; served on a warm cilantro pan de agua baguette with tajin dusted chicharrones*

**Location: 100 Level Concourses AND SE Corner Club**

#### **The IMPOSSIBLE Burger**

*Namesake plant-based burger on a grilled sesame potato roll with bibb lettuce, sliced tomato, shaved red onions and vegan mayonnaise; served with a side of potato chips*

**Location: Grill Stands at 100, 200 AND 300 Levels**

#### **Skewered Pork Kan-Kan**

*Marinated in a homemade blend of annatto, sazón and chimichurri; served with lime-infused plantain chips*

**Location: 100 and 200 Level Concourses AND Club-Level BBQ Stands**

#### **Shrimp and Lobster Tail Cocktail**

*Jumbo shrimp, poached jerk lobster tails, spicy cocktail sauce, lemon-wrap; served in an elegant martini glass*

**Location: North 200 Club and 100 Level Concourses**

#### **BBQ Pulled Pork Sandwich**

**Location: SOBE-Q BBQ Stands on Concourses**

#### **Vegan Nachos**

**Location: TBD**

#### **4 Specialty Cocktails**

- Bacardi Mojito: Bacardi Superior, lime juice, simple syrup, club soda, mint
- The 'Dam Fine Mule: New Amsterdam Vodka, lime juice, simple syrup, ginger beer
- Miami-rita: Don Julio Blanco, Finest Call Margarita mix
- Whiskey Gold: Jack Daniel's, triple sec, lemonade, splash of OJ

**Location: Cocktail Locations on Concourses**

### **Club Level**

#### **18" Key West Dog (Concourse and Clubs)**

*Grilled hot dog with spicy pikliz coleslaw, key lime aioli, red jalapeños, candied lime gummies; served on a warm toasted bun with lime-infused plantain chips*

**Location: NW Corner Club, 231 Melt Shop AND 341 Concourse Marketplace**

#### **18" Cuban Dog (Concourse and Clubs)**

*Grilled hot dog with mojo pork, mustard, swiss cheese, pickles; served on warm Cuban bread with lime-infused plantain chips*

**Location: SW Corner Club, 231 Melt Shop AND 341 Concourse Marketplace**

### **Key West Stone Crab Claw Cocktail**

*Cracked Florida stone crab claws, mustard aioli, lemon wrap; served in an elegant martini glass*

**Location: North 200 Club**

### **South Florida Seafood Paella**

*A big game serving of freshly sourced Key West shrimp, mussels, clams, squid, lobster stock, Valencian bomba rice, peppers and a mix of spices – using a recipe sourced from Centerplate's colleagues in Madrid*

**Location: South 200 Club**

### **Ladyfingers Paletas**

**Location: Various Club Locations**

### **Key Lime Pie Milk Shake**

*Key lime pie with vanilla ice cream, whipped cream, candied lime gummies and a sweet cherry on top*

**Location: North 200 Club Ice Cream Stand**

### **Retail Locations on the Club Level**

#### **Imported French Macarons from Lenôte**

Lenôte's repertoire of prestigious French pastries includes all kinds of macarons, which fans will have the unique opportunity to enjoy for the big game

#### **Gourmet Bon Bons**

Capturing the flavor profiles of this year's 12 playoff teams and served by the dozen, these meticulous and delicious treats are delicately made by Centerplate's renowned pastry team in Denver, Colorado

## **Suites**

### **Islamorada Chicken Pops**

Beer brined and grilled chicken "Osso Bucco" laced with passion fruit barbecue sauce

### **Mojo Donuts**

A Miami institution

### **Caribbean-Style Mojo Porchetta**

Mojo and herbs marinated pork belly, stuffed with smoked yucca and green plantains, served with mojo-red pepper chimichurri and crispy yucca croquettes

### **Bundt Cake Trio**

From famed Pastry Is Art bakery in North Miami, FL – Florida Key lime, Key West coconut and tres leches

### **Freshly Baked Assorted Cookies and Brownies**

Macadamia, oatmeal, chocolate chunk and double fudge brownies

### **Cake Pops**

Cheyenne dark chocolate, blood orange, vanilla

### **\$5,000 Oysters and Pearls Package**

Sourced through established purveyors, each element has been curated for its exquisite quality and commitment to ethical sourcing.

- One dozen oysters on the half shell, freshly shucked and served with traditional accompaniments.
- Sustainably farmed and harvested caviar with crème fraîche and homemade potato blinis
- Dom Perignon Brut, served in commemorative flutes
- Cultivated Akoya pearl bracelet

• Cultivated Akoya pearl bracelet

A donation to ocean conservancy efforts will be made by Centerplate for each order, to support programs benefitting marine ecology in the South Florida community and beyond.

##