

# **SUITES MENU**

**2025-2026**

# PRIX FIXE MENU 1

500

## CHIPS & SALSA

fresh tomato salsa, roasted  
tomatillo salsa verde, tortilla chips

## ITALIAN HOUSE SALAD

chopped lettuce, tomato, olives,  
red onion, cucumber, herb vinaigrette

## MINI CORN DOGS

sweet corn batter, frank, honey-mustard

## CHICKEN TENDERS

barbecue, ranch

## ASSORTED COOKIE PLATTER



Gluten-free



Vegetarian



Vegan



# PRIX FIXE MENU 2

790

## SEASONAL FRUIT



selection of fresh seasonal fruits

## WARM PRETZEL BITES



beer cheese & creole mustard sauce

## CHIPS & SALSA



fresh tomato salsa, roasted tomatillo salsa verde, tortilla chips

## CHILI DOGS

hot dogs, chili, traditional condiments, martin's potato buns

## CHICKEN CAESAR SALAD

grilled chicken, romaine lettuce, shaved parmesan,  
classic caesar dressing, garlic focaccia croutons

## WINGS

traditional buffalo sauce, ranch, celery, carrots

## HAMBURGERS/CHEESEBURGERS

pickle, bacon jam, shredded cheddar, martin's potato bun

## ADD-ON ACCOUTREMENT

leaf lettuce, sliced tomato, red onion

## ASSORTED COOKIE PLATTER



## DECADENT BROWNIE & BLONDIE PLATTER



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# PRIX FIXE MENU 3

1,150

## SEASONAL CRUDITE PLATTER



selection of fresh vegetables,  
herb ranch dipping sauce

## HOUSEMADE SNACK MIX



pretzels, cajun spiced nuts,  
breadsticks, rye chips

## PEPPERJACK BOUDIN EGG ROLLS

creole mustard dipping sauce

## CHIPS & CHORI-QUESO



chorizo, queso, tomatoes,  
jalapeños, tortilla chips

## ITALIAN HOUSE SALAD



chopped lettuce, tomato, olives, red onion,  
cucumber, herb vinaigrette

## MINI CORN DOGS



sweet corn batter, frank, honey-mustard

## COCHON DE LAIT SANDWICH

roasted pork, creole mustard, garlic aioli,  
pickle, leidenheimer roll

## BUFFALO CHICKEN SLIDERS

fried chicken, blue cheese, pretzel bun

## BRAISED SHORT RIB

amber ale demi glace, smoked cheddar grit

## ASSORTED COOKIE PLATTER



## WARM SEASONAL COBBLER



buttermilk dough, fresh vanilla, seasonal fruit



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# PRIX FIXE MENU 4

1,450

*all food preset prior to guest arrival*

## CHARCUTERIE & CHEESE

selection of cured meats & cheeses,  
fig jam, herbed crackers

## MEZZE PLATTER

cucumber, white bean hummus, roasted  
peppers, olives, pickled okra & green beans, pita

## FRIED RED BEANS & RICE BALLS

red beans, rice, smoked pork, smoked  
sausage, bacon, trinity, cornbread aioli

## ROASTED BEET SALAD

baby greens, red & gold beets, goat cheese,  
glazed pecans, creole-honey vinaigrette

## MUFFALETTA

ham, salami, provolone, olive salad,  
sesame seed bun

## SMOKED DEVILED EGGS

creole spices, creamy egg yolk,  
bacon, green onion

## CHICKEN & ANDOUILLE GUMBO

trinity, andouille, chicken, rich stock, dark  
roux, white rice, cajun potato salad

## SMOKED TOMAHAWK

## STEAK PLATTER

roasted pearl onions & mushrooms,  
chimichurri, fingerling potato

## DECADENT CHOCOLATE CAKE

## TIRAMISU CUPS



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# SUITE ENHANCEMENTS

<b>BUCKET OF GOURMET POPCORN</b>  	35	<b>CRAWFISH MEAT PIES</b>	265
classic butter			
<b>CHARCUTERIE &amp; CHEESE</b>	225	<b>HAMBURGERS/CHEESEBURGERS</b>	200
selection of cured meats & cheeses, fig jam, herbed crackers		pickle, bacon jam, shredded cheddar, martin's potato bun	
<b>SEASONAL CRUDITE PLATTER</b>  	115	<b>ADD-ON ACCOUTREMENT</b>	+40
selection of fresh vegetables, herb ranch dipping sauce		leaf lettuce, sliced tomato, red onion	
<b>CHILI DOGS</b>	225	<b>CHIPS &amp; SALSA</b>   	45
hot dogs, chili, traditional condiments, martin's potato buns		fresh tomato salsa, roasted tomatillo salsa verde, tortilla chips	
<b>HOUSEMADE SNACK MIX</b> 	45	<b>RUFFLES® &amp; ROASTED ONION DIP</b>	50
pretzels, cajun spiced nuts, breadsticks, rye chips			
<b>SHRIMP COCKTAIL</b>	275	<b>FULLY LOADED NACHOS</b> 	185
cocktail, lemon		seasoned beef, nacho cheese, sour cream, jalapeños, green onions	
<b>WINGS</b>	175	<b>7-LAYER DIP CUPS</b>	110
traditional buffalo sauce, ranch, celery, carrots		refried beans, cheddar, guacamole, salsa roja, sour cream, black olive, green onion	
<b>BARBECUE MEATBALLS</b>	120	<b>CHICKEN CAESAR SALAD</b>	90
onion-bacon jam barbecue		grilled chicken, romaine lettuce, shaved parmesan, classic caesar dressing, garlic focaccia croutons	
<b>CHICKEN TENDERS</b>	145	<b>SMOKED DEVILED EGGS</b>	75
barbecue, ranch		creole spices, creamy egg yolk, bacon, green onion	
<b>PEPPERJACK BOUDIN EGGROLLS</b>	140	<b>CHICKEN &amp; ANDOUILLE GUMBO</b>	185
creole mustard dipping sauce		trinity, andouille, chicken, rich stock, dark roux, white rice, cajun potato salad	
<b>MEAT PIES</b>	155		
cajun ranch dip			



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# SUITE ENHANCEMENTS

<b>JAMBALAYA</b> chicken, sausage, rice, trinity	150	<b>VEGAN RED BEANS</b> white rice	125
<b>SHRIMP ALFREDO</b> blackened shrimp, penne, onions, peppers	195	<b>VEGGIE BURGERS</b> <i>serves 6</i> 6 oz vegetarian burger patty, caramelized onion, lettuce, tomato, pickle, martin's potato bun	95
<b>SMOKED TOMAHAWK STEAK PLATTER</b> roasted pearl onions & mushrooms, chimichurri, fingerling potato	385	<b>SUSHI</b> <i>requires a minimum 4-day pre-order</i> assorted rolls	MKT
<b>MINI ROAST BEEF DEBRIS PO'BOY</b> slow roasted beef, brown gravy, shredded lettuce, tomato, mayo, leidenheimer roll	220		
<b>SANDWICH SAMPLER</b> <b>CREOLE CHICKEN</b> grilled chicken, bacon, red onion, creole mustard	195	<b>DESSERTS</b>	
<b>ROASTED TURKEY</b> brie, arugula, cranberry compote		<b>ASSORTED COOKIE PLATTER</b> 	95
<b>VEGGIE BAHN MI</b> shaved cucumber, pickled radish, pickled carrot cream cheese		<b>DECADENT BROWNIE &amp; BLONDIE PLATTER</b> 	95
<b>STREET TACOS</b> beef birria or chicken tinga, onion, cilantro, lime, soft flour tortillas, roasted street corn	195	<b>BEIGNETS</b>  powdered sugar	105
<b>VEGAN STREET TACOS</b> <i>serves 6</i> seasoned jackfruit, onion, cilantro, lime, soft flour tortillas, roasted street corn	190	<b>TRADITIONAL KING CAKE</b>	80
		<b>BREAD PUDDING</b> white chocolate sauce	115
		<b>BANANAS FOSTER</b>	150
		<b>BREAD PUDDING</b> bourbon caramel	
		<b>PETIT FOUPS</b> chocolate, raspberry, italian	125
		<b>BIRTHDAY CAKES</b>	TBD



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# SUITE DAY OF EVENT MENU

## CHILI DOGS 245

hot dogs, chili, traditional condiments, martin's potato buns

## HOUSEMADE SNACK MIX 49

pretzels, cajun spiced nuts, breadsticks, rye chips

## CHICKEN TENDERS 160

barbecue, ranch

## PEPPERJACK

## BOUDIN EGGROLLS 154

creole mustard dipping sauce

## CHEESEBURGER SLIDERS 165

secret sauce, american cheese, caramelized onion, martin's potato bun

## CHICKEN &

## ANDOUILLE GUMBO 165

trinity, andouille, chicken, rich stock, dark roux, white rice, cajun potato salad

## RED BEANS & RICE 121

## CHICKEN CAESAR SALAD 99

grilled chicken romaine lettuce, shaved parmesan, classic caesar dressing, garlic focaccia croutons

## CHIPS & SALSA 49

fresh tomato salsa, roasted tomatillo salsa verde, tortilla chips

## ASSORTED

## COOKIE PLATTER 104

## DECADENT BROWNIE & BLONDIE PLATTER 104

## BUCKET OF GOURMET

## POPCORN 40

classic butter



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# BEVERAGES

## VODKA

NEW AMSTERDAM	NEW AMSTERDAM.	95
TITOS		135
KETEL ONE		135
GREY GOOSE		170
BELVEDERE		180

## GIN

NEW AMSTERDAM	NEW AMSTERDAM.	95
AVIATION		135
BOMBAY SAPPHIRE		140
HENDRICKS		175

## RUM

BACARDI	● BACARDÍ	95
BACARDI COCONUT	● BACARDÍ	95
CAPTAIN MORGAN SPICED		100
BACARDI 8YR	● BACARDÍ	125
FLOR DE CANA 18 YR		140

## MEZCAL

DEL MAGUEY VIDA	130
DOS HOMBRES	145

## TEQUILA

EL JIMADOR SILVER	105
PATRON SILVER	195
PATRON REPOSADO	225
PATRON ANJEO CRISTALINO	360
DON JULIO 1942 ANEJO	490
CLASE AZUL REPOSADO	575

## BOURBON & RYE

BUFFALO TRACE	110
1792	140
SAZERAC RYE	100
EAGLE RARE	180

## COGNAC

DUSSE	210
HENNESSEY VSOP	240



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# BEVERAGES

*all beer and soda are sold by the 6-pack*

## LIQUEURS

APEROL	130
CAMPARI	150
BAILEY IRISH CREAM	140
ST. GERMAINE	125
MR BLACK	125
COLD BREW LIQUOR	
MONTENEGRO	150
COINTREAU	150
LICOR 43	130
GRAND MARNIER	195

## AMERICAN

BUD LIGHT	
BUDWEISER	
MILLER LITE	
COORS LIGHT	

## PREMIUM & IMPORT

MICHELOB ULTRA	
BLUE MOON	
MODELO ESPECIAL	
CORONA LIGHT	
STELLA ARTOIS	

## CRAFT AND LOCAL

ABITA AMBER LAGER	
ABITA STRAWBERRY LAGER	

## N/A BEER

40

ATHLETIC 'RUN WILD' IPA
ULTRA ZERO

## SELTZERS AND COCKTAILS

### TOPO CHICO



61

STRAWBERRY GUAVA
NÜTRL PINEAPPLE

61

NÜTRL WATERMELON
SURFSIDE LEMONADE

61

TEA VODKA
CUTWATER MARGARITA

86

## N/A BEVERAGES



COKE	25
DIET COKE	25
SPRITE	25
COKE ZERO	25
DR. PEPPER	25
DIET DR. PEPPER	25
LEMONADE	25
SMART WATER	35
DASANI WATER	25
TOPO CHICO SPARKLING	25
GOLD PEAK ICED TEA	34
GOLD PEAK SWEET ICED TEA	34



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# WINE

## WHITE

<b>CHATEAU STE MICHELLE RIESLING</b> columbia valley, wa	55
<b>LIVIO FELLUGA PINOT GRIGIO DOC</b> fruili, italy	130
<b>MASSICAN SAUVIGNON BLANC</b> napa valley, ca	75
<b>ALBERT BICHOT BURGUNDY</b> mâcon-villages, france	70
<b>THE PARING CHARDONNAY</b> santa inez, ca	80
<b>CAKEBREAD CHARDONNAY</b> napa valley. ca	140
<b>THE HILT CHARDONNAY</b> santa rita hills, ca	135
<b>SEA SUN CHARDONNAY BY CAYMUS</b> california	55

## RED

<b>CHATEAU STE MICHELLE MERLOT</b> columbia valley, wa	55
<b>RESONANCE PINOT NOIR</b> willamette valley, or	110
<b>THE HILT PINOT NOIR</b> santa rita hills, ca	135
<b>SEA SUN PINOT NOIR BY CAYMUS</b> california	55
<b>THE CRITIC CABERNET</b> napa valley, ca	60
<b>ORIN SWIFT PALERMO CABERNET</b> napa valley, ca	260
<b>THE PARING RED BLEND</b> santa inez, ca	80
<b>THE PRISONER</b> napa valley, ca	120
<b>JONATA TODOS RED BLEND</b> santa barbara, ca	150

## ROSE

<b>CHATEAU STE MICHELLE INDIAN WELLS ROSÉ</b> columbia valley, wa	50
<b>BY OTT COTES DE PROVENCE ROSÉ</b> provence, france	75

## SPARKLING

<b>GEISEN 'O' NON-ALCOHOLIC SPARKLING</b> waipara, new zealand	85
<b>NICOLAS FEUILLATTE BRUT</b> champagne, france	140
<b>NICOLAS FEUILLATTE ROSE</b> champagne, france	145
<b>LA MARCA PROSECCO</b> veneto, italy	70
<b>VEUVE CLICQUOT BRUT</b> champagne, france	175
<b>DOM PERIGNON BRUT</b> champagne, france	625
<b>LE CHEMIN DU ROI BRUT (375 ML)</b> champagne, france	180
<b>LE CHEMIN DU ROI BRUT</b> champagne, trance	360
<b>LE CHEMIN DU ROI BRUT ROSE</b> champagne, france	725
<b>LE CHEMIN DU ROI BLANC DE BLANC</b> champagne, france	3000



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# RESERVE WINE

## WHITE

<b>TRIMBACH GEISBERG GRAND CRU</b>	315
<b>ORGANIC RIESLING</b>	
alsace, france	
<b>BARTON &amp; GUESTIER SANCERRE</b>	125
<b>LES CALLLOTTES</b>	
sancerre, france	
<b>MAISON MONTILLE</b>	200
pouilly fuissé, france	
<b>BERGSTRÖM SIGRID</b>	390
<b>CHARDONNAY</b>	
willamette valley, oregon	
<b>LOUIS JADOT</b>	320
chassagne-montrachet, france	
<b>DOMAIN DE MONTILLE</b>	140
<b>BOURGONE BLANC</b>	
burgundy, france	
<b>DOMAINE LONG-DEPAQUIT</b>	440
<b>GRAND CRU</b>	
chablis, france	

## SPARKLING

<b>CHAMPAGNE TAITTINGER</b>	580
<b>COMTES DE CHAMPAGNE</b>	
champagne, france	
<b>DOM PERIGNON BRUT</b>	625
champagne, france	
<b>LE CHEMIN DU ROI BRUT</b>	360
champagne, france	
<b>LE CHEMIN DU ROI BRUT ROSE</b>	725
champagne, france	
<b>LE CHEMIN DU ROI</b>	3000
<b>BLANC DE BLANC</b>	
champagne, France	

## RED

<b>DELAS HAUTE PIERRE</b>	180
chateauneuf-du-pape, france	
<b>BOUCHARD PERE &amp; FILS</b>	500
<b>'LE CORTON' GRAND CRU</b>	
burgundy, france	
<b>FALVELEY 'FREMIETS' LER CRU</b>	440
volnay, france	
<b>PIO CESARE</b>	
barolo, italy	
<b>CLOS DU VAL YETTALIL</b>	470
<b>RED BLEND</b>	
napa valley, ca	
<b>FREEMARK ABBEY</b>	450
<b>BOSCHE RUTHERFORD</b>	
napa valley, ca	
<b>ORIN SWIFT MERCURY</b>	420
<b>HEAD CABERNET</b>	
napa valley, ca	
<b>THE MASCOT CABERNET</b>	520
napa valley, ca	
<b>HARLAN ESTATE CABERNET</b>	4500
napa valley,	



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# **SUITE SERVICE INFORMATION**

## ***PLACING ORDERS***

Each suite holder will have their own account assigned to their suite. Suite holders and administrators can access this portal at any time to place orders. Please note that the portal will not allow any orders to be placed past the pre-order deadline of 3 business days prior to the event.

We encourage you to appoint one person to place all food and beverage orders for your suite to develop a more effective communication channel and avoid duplication of orders

For assistance using the online ordering platform, please contact our Suite Catering Team.

## ***PERSONALIZATION***

All special requests must be placed (3) business days prior to the event.

- Custom cakes
- Special dietary restrictions
- Private suite attendant (\$200 per event)
- Private bartender (\$200 per event)

## ***EVENT DAY ORDERING***

A condensed Day of Event Menu will be available for purchase if you choose not to place an advance order. Event Day ordering may be done directly through your Suite Attendant or via QR code in your suite upon arrival. All Suite Attendants will have hand held tablets to process Day of Event orders.

## ***CANCELLATIONS***

All food and beverage orders are subject to a cancellation fee if not cancelled more than 48 hours in advance. You will be charged 30% of your order total if you cancel after the 48-hour deadline.

# **SUITE SERVICE INFORMATION**

## **DELIVERY**

All food and beverage ordered in advance will be delivered on a set service schedule in order to maintain the highest quality and presentation, unless specific time is requested.

All food service will be staggered to ensure the highest quality and presentation.

If you would like to make any adjustments to food delivery times, please let our team know.

If you would like to make any adjustments to food delivery times, please let our team know. For assistance using the online ordering platform, please contact our Suite Catering Team.

## **ADMINISTRATIVE FEE**

A 23% Administrative Fee will be added onto your final food and beverage bill. The Administrative Fee is for administration of the Event, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide services to the guests, but rather will be retained by management to help defray administrative costs related to the event. It is at your sole discretion to leave a gratuity for the service staff.

Prices DO NOT include Sales Tax on food, beverage (when applicable), or administrative fees.

## **PAYMENT INFORMATION**

You may place a credit card on file with the Suites Services team to be used for food and beverage charges for the entire season. At the end of each event, you or your designated host will be required to sign the customer summary, eliminating the need to present a credit card. If you wish to not have a check presented, all payment arrangements must be made prior to the event. It is Legends' policy to finalize all credit card payments at the conclusion of each event. However, prior to the start of the game, a pre-authorization hold will be placed on the credit card for all advanced orders. In some rare cases, the pre-authorization hold and the final charged amount may appear simultaneously on the online billing statement. This is NOT a double charge, as the pre-authorization hold will drop from the billing statement once the cardholder's banking institution has cleared the final billing amount (typically in 2-3 business days).

# **SUITE SERVICE INFORMATION**

## ***ADVANCED ORDERING DEADLINES & PROCEDURES***

- Advance orders must be placed by 5:00pm, (3) business days prior to event day.
- Weekend events (Saturday-Sunday): Tuesday by 5:00pm CT
- Weekday events (Monday-Friday): (3) business days prior to event

## ***OFFICE HOURS***

MONDAY - FRIDAY, 9:30AM-5:00PM CT

## ***CONTACT INFORMATION***

JOSH BARKER

### **PREMIUM SUITES MANAGER**

E: [JBARKER01@LEGENDS.NET](mailto:JBARKER01@LEGENDS.NET)

### **GENERAL SUITES INQUIRIES**

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