

# SUITES MENU

2025-2026



# PRIX FIXE MENU 1

500

## CHIPS & SALSA **Tostitos**

fresh tomato salsa, roasted  
tomatillo salsa verde, tortilla chips

## ITALIAN HOUSE SALAD

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

## MINI CORN DOGS **MIKE'S AMAZING**

sweet corn batter, frank, honey-mustard

## CHICKEN TENDERS

barbecue, ranch

## ASSORTED COOKIE PLATTER





# 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



Gluten-free



Vegetarian



Vegan



# 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



Gluten-free



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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 DEVEILED 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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Vegan




# SUITE ENHANCEMENTS

**BUCKET OF GOURMET POPCORN**   35  
classic butter

**CHARCUTERIE & CHEESE** 225  
selection of cured meats & cheeses,  
fig jam, herbed crackers

**SEASONAL CRUDITE PLATTER**   115  
selection of fresh vegetables,  
herb ranch dipping sauce

**CHILI DOGS** 225  
hot dogs, chili, traditional condiments,  
martin's potato buns

**HOUSEMADE SNACK MIX**  45  
pretzels, cajun spiced nuts,  
breadsticks, rye chips

**SHRIMP COCKTAIL** 275  
cocktail, lemon

**WINGS** 175  
traditional buffalo sauce,  
ranch, celery, carrots

**BARBECUE MEATBALLS** 120  
onion-bacon jam barbecue

**CHICKEN TENDERS** 145  
barbecue, ranch

**PEPPERJACK BOUDIN EGGROLLS** 140  
creole mustard dipping sauce

**MEAT PIES** 155  
cajun ranch dip

**CRAWFISH MEAT PIES** 265

**HAMBURGERS/CHEESEBURGERS** 200  
pickle, bacon jam, shredded cheddar,  
martin's potato bun

**ADD-ON ACCOUTREMENT** +40  
leaf lettuce, sliced tomato, red onion

**CHIPS & SALSA**   **Tostitos** 45  
fresh tomato salsa, roasted tomatillo  
salsa verde, tortilla chips

**RUFFLES® & ROASTED ONION DIP** 50

**FULLY LOADED NACHOS** **Tostitos** 185  
seasoned beef, nacho cheese,  
sour cream, jalapeños, green onions

**7-LAYER DIP CUPS** 110  
refried beans, cheddar, guacamole,  
salsa roja, sour cream, black olive,  
green onion

**CHICKEN CAESAR SALAD** 90  
grilled chicken, romaine lettuce,  
shaved parmesan, classic caesar  
dressing, garlic focaccia croutons

**SMOKED DEVEILED EGGS** 75  
creole spices, creamy egg yolk,  
bacon, green onion

**CHICKEN & ANDOUILLE GUMBO** 185  
trinity, andouille, chicken, rich stock,  
dark roux, white rice, cajun potato salad



# SUITE ENHANCEMENTS

## JAMBALAYA 150

chicken, sausage, rice, trinity

## SHRIMP ALFREDO 195

blackened shrimp, penne,  
onions, peppers

## SMOKED TOMAHAWK 385

### STEAK PLATTER

roasted pearl onions & mushrooms,  
chimichurri, fingerling potato

## MINI ROAST BEEF 220

### DEBRIS PO'BOY

slow roasted beef, brown gravy,  
shredded lettuce, tomato, mayo,  
leidenheimer roll

## SANDWICH SAMPLER 195

### CREOLE CHICKEN

grilled chicken, bacon, red onion,  
creole mustard

### ROASTED TURKEY

brie, arugula, cranberry compote

### VEGGIE BAHN MI

shaved cucumber, pickled radish,  
pickled carrot cream cheese

## STREET TACOS 195

beef birria or chicken tinga, onion,  
cilantro, lime, soft flour tortillas,  
roasted street corn

## VEGAN STREET TACOS 190

*serves 6*

seasoned jackfruit, onion, cilantro, lime,  
soft flour tortillas, roasted street corn

## VEGAN RED BEANS 125

white rice

## VEGGIE BURGERS 95

*serves 6*

6 oz vegetarian burger patty,  
caramelized onion, lettuce, tomato,  
pickle, martin's potato bun

## SUSHI MKT

*requires a minimum 4-day pre-order*  
assorted rolls

## DESSERTS

## ASSORTED 95

### COOKIE PLATTER

## DECADENT BROWNIE 95

### & BLONDIE PLATTER

## BEIGNETS 105

powdered sugar

## TRADITIONAL KING CAKE 80

## BREAD PUDDING 115

white chocolate sauce

## BANANAS FOSTER 150

### BREAD PUDDING

bourbon caramel

## PETIT FOURS 125

chocolate, raspberry, italian

## BIRTHDAY CAKES TBD



Gluten-free



Vegetarian



Vegan



# 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 <small>NEW AMSTERDAM.</small>	95
TITOS	135
KETEL ONE	135
GREY GOOSE	170
BELVEDERE	180

## GIN

NEW AMSTERDAM <small>NEW AMSTERDAM.</small>	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 	40
BUDWEISER	
MILLER LITE	
COORS LIGHT 	

## PREMIUM & IMPORT

MICHELOB ULTRA	45
BLUE MOON	
MODELO ESPECIAL	
CORONA LIGHT	
STELLA ARTOIS	

## CRAFT AND LOCAL

ABITA AMBER LAGER	48
ABITA STRAWBERRY LAGER	

## N/A BEER

ATHLETIC 'RUN WILD' IPA	40
ULTRA ZERO	

## SELTZERS AND COCKTAILS

TOPO CHICO	
STRAWBERRY GUAVA 	61
NUTRL PINEAPPLE NÜTRL	61
NUTRL WATERMELON NÜTRL	61
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>	55
columbia valley, wa	
<b>LIVIO FELLUGA PINOT GRIGIO DOC</b>	130
fruiili, italy	
<b>MASSICAN SAUVIGNON BLANC</b>	75
napa valley, ca	
<b>ALBERT BICHOT BURGUNDY</b>	70
mâcon-villages, france	
<b>THE PARING CHARDONNAY</b>	80
santa inez, ca	
<b>CAKEBREAD CHARDONNAY</b>	140
napa valley, ca	
<b>THE HILT CHARDONNAY</b>	135
santa rita hills, ca	
<b>SEA SUN CHARDONNAY BY CAYMUS</b>	55
california	

## RED

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

## ROSE

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

## SPARKLING

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



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# RESERVE WINE

## WHITE

**TRIMBACH GEISBERG GRAND CRU  
ORGANIC RIESLING** 315

alsace, france

**BARTON & GUESTIER SANCERRE  
LES CALLLOTES** 125

sancerre, france

**MAISON MONTILLE** 200

pouilly fuissé, france

**BERGSTRÖM SIGRID  
CHARDONNAY** 390

willamette valley, oregon

**LOUIS JADOT** 320

chassagne-montrachet, france

**DOMAIN DE MONTILLE  
BOURGONE BLANC** 140

burgundy, france

**DOMAINE LONG-DEPAQUIT  
GRAND CRU** 440

chablis. france

## SPARKLING

**CHAMPAGNE TAITTINGER  
COMTES DE CHAMPAGNE** 580

champagne, france

**DOM PERIGNON BRUT** 625

champagne, france

**LE CHEMIN DU ROI BRUT** 360

champagne, france

**LE CHEMIN DU ROI BRUT ROSE** 725

champagne, france

**LE CHEMIN DU ROI  
BLANC DE BLANC** 3000

champagne, France

## RED

**DELAS HAUTE PIERRE** 180

chateaunuef-du-pape, france

**BOUCHARD PERE & FILS** 500

**'LE CORTON' GRAND CRU**

burgundy, france

**FALVELEY 'FREMIETS' LER CRU** 440

volnay, france

**PIO CESARE**

barolo, italy

**CLOS DU VAL YETTALIL** 470

**RED BLEND**

napa valley, ca

**FREEMARK ABBEY** 450

**BOSCHE RUTHEFORD**

napa valley, ca

**ORIN SWIFT MERCURY** 420

**HEAD CABERNET**

napa valley, ca

**THE MASCOT CABERNET** 520

napa valley, ca

**HARLAN ESTATE CABERNET** 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)

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 **SMOOTHIE KING** CENTER