



2022 SUITE MENU



Bent Buckle Brisket & Texas Rope Sausage



TOUCHDOWN PRESENTATIONS

All Touchdown Presentations include utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups. Available exclusively for Advanced Order. Serves 16-20 guests.

Bold items are available on Event Day.

GOURMET CHARCUTERIE BOARD

Selection of Artisan Cheeses, Boar's Head Cured Meats, Country Olive Blend & Housemade Mostarda with Rosemary Sea Salt Mediterranean Crackers

CAJUN COLOSSAL SHRIMP PRESENTATION

Jumbo Wild Caught Shrimp Boiled with Creole Spices. Served with Lemons, Creole Remoulade & Seacliff Cocktail Sauce

ROASTED VEGETABLES

Grilled Asparagus, Crimini & Button Mushrooms, Marinated Red Onions, Diced Roasted Red Peppers Blended with Roasted Shallot & White Balsamic Vinaigrette

TOMATO CAPRESE & FRESH MOZZARELLA

Baby Arugula, Yellow & Beefsteak Tomatoes, Fresh Sliced Mozzarella, Pink Himalayan Salt & Blood Orange Balsamic Vinaigrette

SPICE RUBBED STEAKCUT SHORT RIBS

Thick Steakhouse Cut Spiced & Smoked Short Ribs. Served with Green Peppercorn Bacon Au Poivre Sauce

HERBED OVEN ROASTED AIRLINE CHICKEN BREAST

Fresh Herb Marinated Airline Chicken Breasts with Beer & Thyme Natural Jus

AGED CHEDDAR & ROASTED JALAPEÑO WHIPPED POTATOES

Yukon Gold Potatoes Whipped with Butter, Cream, Aged Cheddar & Roasted Diced Jalapeños

SWEET CORN & POBLANO SOUFFLÉ

Sweet Corn Soufflé Spoon Bread with Poblano Peppers, Onions & Select Spices

TRUFFLED MAC & CHEESE

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Bread Crumbs

CHOCOLATE GAME CHANGER

Pretzel Caramel Chocolate Squares, Assorted Truffles, Housemade Oreos, Flourless Chocolate Cakes, Black Forest Shooters & Whisky Lollipop Brownies

GLUTEN-FREE DELIGHTS

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Lemon Tarts, Chocolate Dipped Strawberries & Triple Berry Shooters Topped with Fresh Seasonal Berries

COWBOYS CRUNCH BUCKET

Gluten-Free, Sweet-Spicy Caramelized Corn & Rice Chips with Salted Nuts & Dried Fruit

PRALINE PRETZELS

French Style Caramel Coated Pretzels

☆ **CAPRESE PASTA SALAD** 🥘 🌱

Cavatappi Pasta, Marinated Baby Tomatoes, Roasted Red Peppers, Crimini Mushrooms, English Cucumbers, Kalamata Olives, Baby Kale & Mozzarella Pearls. Blended with Roasted Shallot & White Balsamic Vinaigrette

📌 ☆ **ZESTY RANCH DIP** 🥘 🌱 🥘

Smooth Cream Cheese Blended with Ranch Seasonings, Onions & Select Spices. Served with Yukon Gold Kettle Chips

📌 **ARTISAN CARVING SANDWICH BOARD** 🥘 🥘

Smoked Turkey with Roasted Tomatoes, Baby Arugula & Muenster Cheese on Artisan Herb Braided Bread. Roast Beef with Caramelized Onions & White Cheddar Cheese on Artisan Braided Jalapeño Bread. Boar's Head Rosemary Ham, Salami & Mortadella with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Braided Pretzel Bread. Served with Cornichon Pickles, Roasted Tomato & Horseradish Aioli

📌 **NATHAN'S KOSHER STYLE HOT DOGS** 🥘

Traditional Nathan's Kosher Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

STEAK EMPANADAS 🥘

Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

📌 **SOUTHERN CHICKEN TENDERS** 🥘

Homestyle Chicken Breast Breaded Tenderloins. Served with Honey Dijon Mustard, Buttermilk Ranch & Barbecue Sauce

CHICKEN EMPANADAS 🥘

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

📌 **MINI SIRLOIN BEEF SLIDERS** 🥘

Mini Sirloin Beef Patties. Served with Boar's Head Cheddar & Provolone Cheese Slices, Brioche Slider Buns & Mini Jars of Ketchup, Mayo & Mustard

📌 **TRUFFLED MAC & CHEESE** 🥘 🌱

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Bread Crumbs

COWBOYS CUPCAKES 🥘 🌱

Two Dozen Dallas Cowboys Themed Cupcakes in Assorted Vanilla, Chocolate & Red Velvet Flavors

📌 **SCRATCH-BAKED COOKIES** 🌱

Assortment of Apricot Mocha-Triple Chocolate, Chocolate Chip, Old Fashioned Oatmeal, Cinnamon Sugar, Macadamia White Chocolate & Red Velvet Cookies

📌 **CHEETOS POPCORN** 🥘 🌱

Combines AT&T Stadium's Popcorn with the Delicious Taste of Cheetos & Flaming Hot Cheetos

📌 **ASSORTED GUMMY BEARS** 🥘 🥘 🌱

Assorted Flavors of Soft Gummy Bears

FOOTBALL FIESTA PACKAGE | 1800

☆ **VEGETABLE MEDLEY WRAPS** 🌱 🥗 🌿

Grilled Vegetable Medley, Basil Aioli, Roasted Corn, Baby Arugula & Cotija Cheese on a Spinach-Herb Tortilla

TEXAS CAESAR SALAD 🌱 🥗 🌿

Hearts of Romaine Lettuce, Artichoke Heart Quarters, Charbroiled Corn, Shaved Parmesan Cheese & Marinated Grape Tomatoes. Served with Classic Creamy Jalapeño Caesar Dressing

① **NATHAN'S KOSHER STYLE HOT DOGS** 🌱

Traditional Nathan's Kosher Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

COWBOYS TACKLE NACHO BAR

Shredded Braised Beef, Pulled Seasoned Chicken, Refried Black Bean Spread & Traditional Queso. Served with Charred Salsa, Pico de Gallo, Sour Cream & Blue Corn Tortilla Chips

① **COWBOYS PARTY CHICKEN WING TRIO** 🌱

Golden Fried Drumstick & Flat Wings Tossed in Separate Chef Crafted Sauces of Garlic Parmesan, Buffalo Hot & Lemon Pepper Spice. Served with Ranch & Blue Cheese

① **TRUFFLED MAC & CHEESE** 🌱 🥗 🌿

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Bread Crumbs

☆ **THREE CHEESE PIMENTO & JALAPEÑO DIP** 🌱 🌱 🌱 🥗 🌿

Cheddar, Jack & Pimento Cheese Blended with Jalapeños. Served with Yukon Gold Kettle Chips

SCRATCH BAKED BROWNIES & BARS

Blondie Blue Bars, Mango and Tajin Fudge Bars, Chef Marcello Magic Bars, Celebration Almond Cake Bars & S'mores Bars

GOOEY CAMPFIRE TURTLE BROWNIE SKILLET 🥗

Warm Fudge Brownie with Toasted Pecans, Marshmallows & Caramel. Topped with No Bake Cookie Crumb Mousse. Served with Blue Bell Homemade Vanilla Ice Cream

① **ASSORTED GUMMY BEARS**

Assorted Flavors of Soft Gummy Bears

① **CHOCOLATE PEANUT M&M'S** 🌱 🥗 🌿

Assorted Colors of Peanut M&M's

① **BUTTER FLAVORED POPCORN**

TRADITIONAL JALAPEÑO HUMMUS 🌾 🌶️ 🌱

Creamy Blend of Navy & Garbanzo Beans with Roasted Jalapeño Puree & Select Spices. Served with Toasted Naan Bread Dippers

DEVILED EGGS 🌾 🌶️ 🥄

Traditional Egg Yolk Mousseline & Fresh Parsley

☆ **CUCUMBER SALAD** 🌾 🥰 🥄 🌱

English Cucumbers, Shaved Cabbage, Fresh Italian Parsley Tossed in Chili-Lime Dressing

ROASTED POTATO SALAD 🌾 🥰 🥄

Red Roasted Potatoes, Pickled Red Onions & Celery. Blended with Horseradish Creamy Dressing

BENT BUCKLE BARBEQUE BRISKET 🌶️

Hickory & Cherry Wood Smoked Spiced Rubbed Brisket in Honey Bourbon Barbeque Sauce

TEXAS LOCAL SMOKED ROPE SAUSAGE 🌶️

Traditional Black Pepper Spiced Sausage with Shiner Bock Barbeque Sauce

📌 **BACON WRAPPED JALAPEÑO CHICKEN BITES** 🌶️

Chicken Breast Pieces Stuffed with Fresh Jalapeño & Wrapped with Applewood Smoked Bacon. Tossed in Honey Sriracha Glaze

📌 **TEXAS BACON & CHEDDAR TOTS** 🌶️

Jumbo Bacon & Cheese Stuffed Tater Tots. Served with Ketchup Mini Jars & Ranch

📌 **TRUFFLED MAC & CHEESE** 🌶️ 🥄

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Bread Crumbs

TEXAS BOURBON PEACH STREUSEL 🌶️ 🥄

Caramelized Peaches with a Southern Streusel Crust. Served with Blue Bell Homemade Vanilla Ice Cream

📌 **SOUTHERN COMFORT SWEETS** 🥄

Texas Pecan & Chocolate Caramel Popcorn Bites, Apple Moonshine Empanadas, Dulce De Leche Churros, Lemon Chess Pies, Coconut Chocolate Chip Cookies, Brown Butter Cherry Bars & Housemade Red Velvet Whoopie Pies

📌 **CHEETOS POPCORN** 🌾 🥄

Combines AT&T Stadium's Popcorn with the Delicious Taste of Cheetos & Flaming Hot Cheetos

📌 **COWBOYS PARTY MIX** 🌱

Traditional Bar-Style Snack Mix with Legends Seasoning

FIESTA SHRIMP COCKTAIL 🍷 🌱 🌿

Lime Marinated Shrimp, Avocado, Cilantro & Fresh Jalapeños, Blended with Citrus Dressing. Served with Yellow Corn Tostones

ULTIMATE SEVEN LAYER DIP 🍷 🌱 🌿

Refried Bean Puree, Shredded Sharp Cheddar Cheese, Seasoned Ground Beef, Housemade Guacamole, Roasted Corn, Pico de Gallo & Sour Cream. Served with Blue Corn Tortilla Chips

☆ THREE CHEESE PIMENTO & JALAPEÑO DIP 🍷 🌱 🌿

Cheddar, Jack & Pimento Cheese Blended with Jalapeños. Served with Yukon Gold Kettle Chips

📌 MEXICAN COBB SALAD 🍷 🌱 🌿

Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans & Cotija Cheese. Served with Cilantro & Pepita Dressing

📌 COMBINATION BEEF & CHICKEN FAJITAS 🍷 🌱

Cilantro Marinated Chicken Breast, Marinated Texas Angus Sirloin, Tri-color Peppers & Charred Onions. Served with Flour Tortillas, Sour Cream, Shredded Cheddar Cheese, Pico de Gallo & Charred Salsa

BORRACHO BEANS 🍷 🌱

Housemade Pinto Beans Braised with Lager Beer, Chorizo, Bacon Pieces, Smoked Sausage & Pico de Gallo

SPANISH RICE 🍷 🌱 🌿

Traditional Seasoned Spanish-Style Rice

☆ CHICKEN & HABANERO TAMALES 🍷 🌱

Chicken Breast Pieces Blended with Tomatillo & Habanero Sauce in a Corn Masa. Served with Traditional Chimichurri Dipping Sauce

📌 DULCE DE LECHE CUPCAKES 🍷 🌱 🌿

Two Dozen Dulce de Leche Filled Chocolate Cupcakes. Topped with Dulce de Leche Frosting & House Blend Sprinkles

COWBOYS CHEESECAKE 🍷 🌱

Texas Size Slices of Traditional Vanilla Cheesecake Topped with Fresh Seasonal Berries

SPICED ROASTED PEANUTS 🍷 🌱 🌿

Dry Roasted Peanuts with Legends Special Blend of Spices

📌 BUTTER FLAVORED POPCORN 🍷 🌱 🌿



Sliced Beef Tenderloin Platter



À LA CARTE SELECTIONS

Create your own menu or add favorites to any menu presentation. Enjoy classic favorites, new and exciting recipes that satisfy both sweet & savory cravings. The possibilities are endless.

Bold items are available on Event Day

BRUNCH

CHESAPEAKE CRAB CAKE MINI SLIDERS | 190

Traditional Lump Meat Crab Cakes. Served with Creole Remoulade, Butter Lettuce Leaves, Roma Tomato Slices & Brioche Slider Buns

CHICKEN & WAFFLES | 190

Pearl Sugar Waffles & Crispy Chicken Breasts. Served With Country Gravy & Maple Syrup

Will Be Delivered After Gates Open To Maintain Quality

COWBOYS BREAD PUDDING SKILLET | 155

White Chocolate & Fresh Raspberry Bread Pudding. Drizzled with Caramel & Vanilla Bean Custard.

Served with Blue Bell Homemade Vanilla Ice Cream

Delivered at Halftime

ASSORTED BREAKFAST PASTRIES | 135

Pain au Chocolates, Plain Croissants, Apple Danishes, Cheese Danishes & Raspberry Paws

HAM & CHEESE CROISSANTS | 135

Boar's Head Rosemary Ham, Fontina Cheese, Chipotle Dijonnaise on Housemade Petite Croissants

☆ **FRUIT & BERRIES PARFAIT | 120**

Build Your Own Parfaits with Seasonal Mixed Berries, Honey & Vanilla Greek Yogurt, Fresh Pineapple Chunks & Gluten Free Housemade Granola

TRUFFLED CHICKEN SALAD | 110

Chicken Breast Pieces Blended with Creamy Truffle Dijonnaise, Celery & Parmesan Cheese. Served with Everything Bagel Flat Bread

STARTERS

 CAJUN COLOSSAL SHRIMP PRESENTATION | **320**

Jumbo Wild Caught Shrimp Boiled with Creole Spices. Served with Lemons, Creole Remoulade & Seacliff Cocktail Sauce

SLICED BEEF TENDERLOIN PLATTER | **320**

Texas Black Angus Smoked Tenderloin with Grilled Asparagus, Hollandaise Spread & Traditional Chimichurri. Served with Corn Bread Squares

SIGNATURE SUSHI PRESENTATION | **315**

Tempura Shrimp, Tuna, Rainbow, Temptation & Crunchy Sushi Rolls. Served with Soy Sauce, Pickled Ginger & Wasabi

 GOURMET DELI PLATTER | **165**

Boar's Head Ichiban Teriyaki Chicken, Rosemary Ham & London Broil Top Round. Served with Cheddar, Pepper Jack & Colby Jack Cheese Cubes, Baby Vegetables, Buttermilk Herbed Ranch Dip & an Assortment of Crackers

 GOURMET WRAPS DUET | **155**

Ancho Chile Marinated Skirt Steak Strips with Butter Lettuce, Shredded Sharp Cheddar Cheese & Pepita Ranch Spread on a Jalapeño Cheddar Tortilla. Cilantro Lime Marinated Chicken Strips, Baby Spinach & Shaved Parmesan Cheese with Greek Yogurt & Cucumber Spread on a Tomato Basil Tortilla.

 ARTISAN CARVING SANDWICH BOARD | **150**

Smoked Turkey with Roasted Tomatoes, Baby Arugula & Muenster Cheese on Artisan Herb Braided Bread. Roast Beef with Caramelized Onions & White Cheddar Cheese on Artisan Braided Jalapeño Bread. Boar's Head Rosemary Ham, Salami & Mortadella with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Braided Pretzel Bread. Served with Cornichon Pickles, Roasted Tomato & Horseradish Aioli.

FIESTA SHRIMP COCKTAIL | **150**

Lime Marinated Shrimp, Avocado, Cilantro & Fresh Jalapeño Blended with Citrus Dressing. Served with Yellow Corn Tostones.

 VEGETABLE MEDLEY WRAPS | **145**

Grilled Vegetable Medley, Basil Aioli, Roasted Corn, Baby Arugula & Cotija Cheese on a Spinach-Herb Tortilla

SEASONAL VEGETABLE CRUDITÉ | **125**

Grape Tomatoes, English Cucumbers, Asparagus, Celery, Carrot Sticks & Pepita Ranch Dressing

 FRESH SEASONAL FRUIT & BERRIES | **100**

Seasonal Melon, Honeydew, Pineapple, Grapes & Berries. Served with Mint-Ginger Syrup

DIPS

ULTIMATE SEVEN LAYER DIP 🌾🥜 | 170

Refried Bean Puree, Shredded Sharp Cheddar Cheese, Seasoned Ground Beef, Housemade Guacamole, Roasted Corn, Pico de Gallo & Sour Cream. Served with Blue Corn Tortilla Chips

☆ **HUMMUS DUO** 🌾🥜🌱 | 160

Our Traditional Jalapeño Hummus & Our New Roasted Red Pepper & Cauliflower Hummus. Served with Toasted Naan Bread Dippers

📌 **QUESO WITH CARNE ASADA** 🌾🥜 | 155

Traditional Melted Yellow Queso with Asada Style Steak Pieces, Tomatoes & Green Chiles. Served with Blue Corn Tortilla Chips

📌 **SALSA TRIO** 🌾🥜💚🌱 | 135

Housemade Avocado, Charred Tomato & Green Tomatillo Salsas. Served with Yellow & Blue Corn Tortilla Chips

CANTINA GUACAMOLE 🌾🥜💚🌱 | 110

Housemade Guacamole. Served with Blue Corn Tortilla Chips

WARM ARTICHOKE & SPINACH DIP 🥜🌱 | 110

Fresh Spinach & Four Cheese Blend with Housemade Cream Base. Served with Blue Corn Tortilla Chips

ROASTED CORN DIP 🌾🥜🌱 | 105

Tajin Seasoned Sweet Corn, Roasted Jalapeños, Red Bell Peppers with a Blend of Cheddar & Pepper Jack Cheese. Tossed in Housemade Garlic Cream Aioli. Served with Blue Corn Tortilla Chips

☆ **THREE CHEESE PIMENTO & JALAPEÑO DIP** 🌾🥜💚 | 105

Cheddar, Jack & Pimento Cheese Blended with Jalapeños. Served with Yukon Gold Kettle Chips

📌 ☆ **ZESTY RANCH DIP** 🌾🥜🌱 | 90

Smooth Cream Cheese Blended with Ranch Seasonings, Onions & Select Spices. Served with Yukon Gold Kettle Chips

☆ **ROASTED RED PEPPER & CAULIFLOWER HUMMUS** 🌾🥜🌱 | 85

Creamy Blend of Navy & Garbanzo Beans with Roasted Cauliflower Puree, Fire Roasted Red Bell Peppers & Select Spices. Served with Toasted Naan Bread Dippers

TRADITIONAL JALAPEÑO HUMMUS 🌾🥜🌱 | 85

Creamy Blend of Navy & Garbanzo Beans with Roasted Jalapeño Puree & Select Spices. Served with Toasted Naan Bread Dippers

SNACKS

COWBOYS CRUNCH BUCKET 🌾 🌱 | 105

Gluten Free, Sweet-Spicy Caramelized Corn & Rice Chips with Salted Nuts & Dried Fruit

① **CHEETOS POPCORN** 🌾 🌱 | 90

Combines AT&T Stadium's Popcorn with the Delicious Taste of Cheetos & Flaming Hot Cheetos

① **ASSORTED GUMMY BEARS** 🌾 🌱 🌱 | 85

Assorted Flavors of Soft Gummy Bears

① **PRALINE PRETZELS** 🌱 🌱 | 85

French Style Caramel Coated Pretzels

① **CHOCOLATE PEANUT M&M'S** 🌾 🌱 🌱 | 75

Assorted Colors of Peanut M&M's

① ☆ **BEEF JERKY** 🌱 | 65

8 Oz. of Traditional House Cured Beef Jerky Pieces

SPICED ROASTED PEANUTS 🌾 🌱 🌱 | 65

Dry Roasted Peanuts with Legends Special Blend of Spices

① **COWBOYS PARTY MIX** 🌱 | 60

Traditional Bar-Style Snack Mix with Legends Seasoning

① **BUTTER FLAVORED POPCORN** 🌾 🌱 🌱 | 55

① **CHOCOLATE PLAIN M&M'S** 🌾 🌱 🌱 | 50

Assorted Colors of Milk Chocolate M&M's

PIZZA

DELIVERED AT HALFTIME

① **FOUR MEAT PIZZA** 🍗 | **95**

Focaccia Crust Topped with a Housemade Roasted Tomato Oregano & Basil Pizza Sauce, 5-Cheese Blend, Italian Sausage, Canadian Bacon, Texas Sized Pepperoni Slices & Hard Salami Slices

① **PEPPERONI PIZZA** 🍗 | **95**

Focaccia Crust Topped with a Housemade Roasted Tomato Oregano & Basil Pizza Sauce, 5-Cheese Blend & Texas Sized Pepperoni Slices

SUPREME VEGETABLE PIZZA 🍗 🌱 | **90**

Focaccia Crust Topped with a Housemade Roasted Tomato Oregano & Basil Pizza Sauce, 5-Cheese Blend, Black Olives, Red & Gold Roasted Bell Peppers, Red Onions, Spinach, Artichoke Hearts & Mushrooms

① **5-CHEESE PIZZA** 🍗 🌱 | **85**

Focaccia Crust Topped with a Housemade Roasted Tomato Oregano & Basil Pizza Sauce, 5-Cheese Blend of Mozzarella, Provolone, Romano, Asiago & Cheddar Cheeses

GLUTEN-FREE CHEESE PIZZA 🌾 🍗 🌱 | **70**

10" Cauliflower Crust Topped with a Housemade Roasted Tomato Oregano & Basil Pizza Sauce, 5-Cheese Blend of Mozzarella, Provolone, Romano, Asiago & Cheddar Cheeses

GLUTEN-FREE SUPREME PIZZA 🌾 🍗 🌱 | **70**

10" Cauliflower Crust Topped with a Housemade Roasted Tomato Oregano & Basil Pizza Sauce, 5-Cheese Blend, Black Olives, Red & Gold Roasted Bell Peppers, Red Onions, Spinach & Mushrooms

KID'S MENU OPTIONS

Designed especially for our Lil' Cowboys Fans 12 years and younger

① **ROWDY PACK** | **55**



An Assortment of Novelty Gifts for Youth, Including One (1) Child's Tour Ticket. Delivered in a Dallas Cowboys Backpack.
Tour Ticket Can Be Redeemed on Non-Stadium Event Days

① **LIL' STARS MEAL PACK** | **35**

Please Select One:

- 8" Cheese Pizza
- 8" Pepperoni Pizza
- Nathan's Kosher Style Hot Dog
- Southern Chicken Tenders

Each Meal Pack is Served with a Fruit Snack, Potato Chips & Juice Box. Delivered in a Bamboo Bento Box

SALADS

☆ **CAPRESE PASTA SALAD** 🌱 🥗 | 110

Cavatappi Pasta, Marinated Baby Tomatoes, Roasted Red Peppers, Crimini Mushrooms, English Cucumbers, Kalamata Olives, Baby Kale & Mozzarella Pearls. Blended with Roasted Shallot & White Balsamic Vinaigrette

📌 **MEXICAN COBB SALAD** 🌱 🥗 🥗 🥗 | 110

Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans & Cotija Cheese. Served with Cilantro & Pepita Dressing

GREEK ANTIPASTO SALAD 🌱 🥗 🥗 | 105

Heirloom Pear Tomatoes, Asparagus, English Cucumbers, Kalamata Olives, Roasted Red Peppers & Baby Arugula. Tossed & Blended with Roasted Shallot & White Balsamic Vinaigrette

ROASTED POTATO SALAD 🌱 🥗 🥗 | 105

Red Roasted Potatoes, Pickled Red Onions & Celery. Blended with Horseradish Creamy Dressing

SOUTHWEST CHICKEN SALAD 🌱 🥗 🥗 | 105

Marinated Southwest Seasoned Chicken Breast Pieces with Roasted Corn, Black Beans, Red Peppers, Cheddar & Pepper Jack Cheese Blended with Tajin Lime Creamy Dressing

TEXAS CAESAR SALAD 🌱 🥗 🥗 | 105

Hearts of Romaine Lettuce, Artichoke Heart Quarters, Charbroiled Corn, Shaved Parmesan Cheese & Marinated Grape Tomatoes Served with Classic Creamy Jalapeño Caesar Dressing

SEASONAL HARVEST SALAD 🌱 🥗 🥗 | 95

Urban Greens, Marinated Grape Tomatoes, Shaved Carrots, Roasted Poblano Peppers & Ricotta Salata Cheese. Served with Honey Lemon & Poppy Seed Dressing

📌 **TRADITIONAL COLESLAW** 🌱 🥗 🥗 | 50

Green & Red Cabbage with Shredded Carrots Tossed in Creamy Traditional Coleslaw Dressing

LEGENDARY HOT FOOD SELECTIONS

THE FULL BACK

COWBOYS TACKLE NACHO BAR 🌮 | 325

Shredded Braised Beef, Pulled Seasoned Chicken, Refried Black Bean Spread & Traditional Queso. Served with Charred Salsa, Pico de Gallo, Sour Cream & Blue Corn Tortilla Chips

④ **COMBINATION BEEF & CHICKEN FAJITAS** 🌮 | 310

Cilantro Marinated Chicken Breast, Marinated Texas Angus Sirloin, Tri-color Peppers & Charred Onions. Served with Flour Tortillas, Sour Cream, Cheddar Cheese, Pico de Gallo & Charred Salsa

☆ **TRIO OF EMPANADAS** 🌮 | 310

Steak, Chicken & Southwest Vegetable Empanadas. Served with Traditional Chimichurri Dipping Sauce

④ **COWBOYS PARTY CHICKEN WING TRIO** 🌮 | 305

Golden Fried Drumstick & Flat Wings Tossed in Separate Chef Crafted Sauces of Garlic Parmesan, Buffalo Hot & Lemon Pepper Spice Served with Ranch & Blue Cheese

☆ **LEGENDS 3RD DOWN SAMPLER** 🌮 🌱 🥗 | 275

Combination of Spicy Breaded Cauliflower Florets, Rice Tempura Shrimp & Fried Green Tomato Slices. Served with Sweet Chili Sauce, Creole Remoulade & Housemade Ranch

COWBOYS CRISPY CHICKEN 🌮 | 260

Mixed Variety of Crispy Battered Chicken. Served with Southern Biscuits & Honey Butter

☆ **PLANT-BASED BUFFALO CHICKEN SLIDERS** 🌮 🌱 🥗 | 220

Sweet Earth Plant-Based Chk'n Sliders Tossed in Signature Barbecue Buffalo Sauce. Served with Vegan Ranch Aioli, Butter Lettuce, Roma Tomato Slices & Brioche Slider Buns

④ **MINI SIRLOIN BEEF SLIDERS** 🌮 | 210

Mini Sirloin Beef Patties. Served with Boar's Head Cheddar & Provolone Cheese Slices, Brioche Slider Buns & Mini Jars of Ketchup, Mayo & Mustard

④ **NATHAN'S KOSHER STYLE HOT DOGS** 🌮 | 170

Traditional Nathan's Kosher Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

④ **TRUFFLED MAC & CHEESE** 🌮 🥗 | 165

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Bread Crumbs

☆ **VEGETARIAN NACHO BAR** 🌮 🌱 | 145

White Velvet Spicy Queso, Warm Roasted Corn & Black Bean Relish. Served with Yellow & Blue Corn Tortilla Chips, Pico de Gallo, Sour Cream & Jalapeños

2 POINT CONVERSION

SELECT IN GROUPS OF TWO

① **COWBOYS THICK & JUICY BURGERS** 🍔 | 220

16 Thick & Juicy Burger Patties. Served with Boar's Head Cheddar & Provolone Cheese Slices, Lettuce, Kosher Pickle Slices, Tomatoes, Red Onions, Bacon Aioli & Hamburger Buns

BENT BUCKLE BARBECUE BRISKET 🍖 | 215

Hickory & Cherry Wood Smoked Spiced Rubbed Brisket in Honey Bourbon Barbeque Sauce

① **BACON WRAPPED JALAPEÑO CHICKEN BITES** 🍗 | 195

Chicken Breast Pieces Stuffed with Fresh Jalapeño & Wrapped with Applewood Smoked Bacon. Tossed in Honey Sriracha Glaze

CHICKEN EMPANADAS 🥟 | 190

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

① **FIRE CRACKER MINI CHICKEN CHIMICHANGAS** 🌮 | 190

Southwest Seasoned Chicken, Black Beans, Roasted Corn, Tortilla Wrapped Chimichangas. Served with Ranch

STEAK EMPANADAS 🥟 | 190

Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

TEXAS LOCAL SMOKED ROPE SAUSAGE 🌯 | 185

Traditional Black Pepper Spiced Sausage with Shiner Bock Barbeque Sauce

① **SOUTHERN CHICKEN TENDERS** 🍗 | 180

Homestyle Chicken Breast Breaded Tenderloins. Served with Honey Dijon Mustard, Buttermilk Ranch & Barbecue Sauce

① **TEXAS BACON & CHEDDAR TOTS** 🍟 | 170

Jumbo Bacon & Cheese Stuffed Tater Tots. Served with Ketchup Mini Jars & Ranch

① **JALAPEÑO CHEDDAR POPPERS** 🌶️ | 165

Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend. Served with Ranch

① **SMOKED BBQ BRISKET SPRING ROLLS** 🥙 | 165

Egg Roll Stuffed with Chopped Brisket & Blended with Pepper Jack Shredded Cheese. Served with Ranch

SOUTHWEST VEGETABLE EMPANADAS 🥟 | 155

Southwest Spice Blend with Roasted Corn, Red Bell Peppers & Onions. Served with Traditional Chimichurri Dipping Sauce

☆ **SWEET CORN & POBLANO SOUFFLÉ** 🍷 🍔 🌶️ | 150

Sweet Corn Soufflé Spoon Bread with Poblano Peppers, Onions & Select Spices

① **CHICKEN & CHEDDAR FLAUTAS** 🌮 | 130

Golden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa

① **TRADITIONAL PORK TAMALES** 🌮 | 125

Traditional Tamales with Pulled Pork Filling. Served with Traditional Chimichurri Dipping Sauce

① **COWBOYS ALL BEEF CORN DOGS** 🌯 | 120

All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard

① **NATHAN'S JUNIOR HOT DOGS** 🌯 | 120

Traditional Nathan's Kosher Style Mini Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Mini Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish.

① **BLACK BEAN & ROASTED CORN TAMALES** 🌮 🍷 🌶️ 🌱 | 110

Traditional Tamales with Black Beans & Roasted Corn Filling. Served with Traditional Chimichurri Dipping Sauce

① **POTATO WEDGES** 🍟 🌶️ | 90

Golden Fried, Seasoned Potato Wedges. Served with Ketchup Mini Jars & Ranch

TROPHY TRIO

SELECT IN GROUPS OF THREE

① BACON WRAPPED

JALAPEÑO CHICKEN BITES 🍷 | 145

Chicken Breast Pieces Stuffed with Fresh Jalapeño & Wrapped with Applewood Smoked Bacon. Tossed in Honey Sriracha Glaze

① SMOKED BBQ BRISKET SPRING ROLLS 🍷 | 145

Egg Roll Stuffed with Chopped Brisket & Blended with Pepper Jack Shredded Cheese. Served with Ranch

① JALAPEÑO CHEDDAR POPPERS 🍷🌱 | 130

Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend. Served with Ranch

① CHICKEN & CHEDDAR FLAUTAS 🍷 | 120

Golden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa

① FIRE CRACKER MINI CHICKEN CHIMICHANGAS 🍷 | 120

Southwest Seasoned Chicken, Black Beans, Roasted Corn, Tortilla Wrapped Chimichangas. Served with Ranch

① SOUTHERN CHICKEN TENDERS 🍷 | 120

Homestyle Chicken Breast Breaded Tenderloins. Served with Honey Dijon Mustard, Buttermilk Ranch & Barbecue Sauce

CHICKEN EMPANADAS 🍷 | 105

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

SOUTHWEST VEGETABLE EMPANADAS 🍷 | 105

Southwest Spice Blend with Roasted Corn, Red Bell Peppers & Onions. Served with Traditional Chimichurri Dipping Sauce

STEAK EMPANADAS 🍷 | 105

Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

① TEXAS BACON & CHEDDAR TOTS 🍷 | 105

Jumbo Bacon & Cheese Stuffed Tater Tots. Served with Ketchup Mini Jars & Ranch

① NATHAN'S JUNIOR HOT DOGS 🍷 | 90

Traditional Nathan's Kosher Style Mini Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Mini Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish.

① TRADITIONAL PORK TAMALES 🍷 | 90

Traditional Tamales with Pulled Pork Filling. Served with Traditional Chimichurri Dipping Sauce

① BLACK BEAN & ROASTED CORN TAMALES 🍷🌱🌱 | 85

Traditional Tamales with Black Beans & Roasted Corn Filling. Served with Traditional Chimichurri Dipping Sauce

① COWBOYS ALL BEEF CORN DOGS 🍷 | 85

All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard

① POTATO WEDGES 🍷🌱 | 55

Golden Fried Seasoned Potato Wedges. Served with Ketchup Mini Jars & Ranch



Gluten Free Delights



FROM OUR PASTRY SHOPPE

Whether celebrating a milestone or satisfying a sweet tooth, we have something for every occasion.

PASTRY SHOPPE SELECTIONS

GLUTEN-FREE DELIGHTS 🌾🥜🌱 | 190

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Lemon Tarts, Chocolate Dipped Strawberries & Triple Berry Shooters Topped with Fresh Seasonal Berries

CHOCOLATE GAME CHANGER 🌱 | 175

Pretzel Caramel Chocolate Squares, Assorted Truffles, Housemade Oreos, Flourless Chocolate Cakes, Black Forest Shooters & Whisky Lollypop Brownies

📌 **SOUTHERN COMFORT SWEETS** 🌱 | 170

Texas Pecan & Chocolate Caramel Popcorn Bites, Apple Moonshine Empanadas, Dulce De Leche Churros, Lemon Chess Pies, Coconut Chocolate Chip Cookies, Brown Butter Cherry Bars & Housemade Red Velvet Whoopie Pies

GOOEY CAMPFIRE TURTLE BROWNIE SKILLET 🌱 | 165

Warm Fudge Brownie with Toasted Pecans, Marshmallows & Caramel. Topped with No Bake Cookie Crumb Mousse. Served with Blue Bell Homemade Vanilla Ice Cream

TEXAS BOURBON PEACH STREUSEL 🥜🌱 | 160

Caramelized Peaches with a Southern Streusel Crust. Served with Blue Bell Homemade Vanilla Ice Cream

DULCE DE LECHE CHURROS 🥜🌱 | 145

Two Dozen Texas Size Dulce de Leche Churros Served with Chocolate & Berry Sauce

SCRATCH-BAKED BROWNIES AND BARS 🌱 | 145

Blondie Blue Bars, Mango & Tajin Fudge Bars, Chef Marcello Magic Bars, Celebration Almond Cake Bars & S'mores Bars

📌 **SCRATCH-BAKED COOKIES** 🌱 | 125

Assortment of Apricot Mocha-Triple Chocolate, Chocolate Chip, Old Fashioned Oatmeal, Cinnamon Sugar, Macadamia White Chocolate & Red Velvet Cookies

ALL-AMERICAN DOUBLE APPLE PIE 🌱 | 110

Baked in a Buttery Flakey Crust. Served with Blue Bell Homemade Vanilla Ice Cream

AMENITIES

Tiff's Treats | 200 cookie delivery

Three Dozen Variety Cookies Delivered Warm & Goopy at Halftime

THEME LOGO COOKIES 🍪 🍪 | 190

Two Dozen Cookies in Your Choice of Dallas Cowboys, Any Favorite Sports Team or Company Logo

COWBOYS CUPCAKES 🍪 🍪 | 145

Two Dozen Dallas Cowboys Themed Cupcakes in Assorted Vanilla, Chocolate & Red Velvet Flavors

① **DULCE DE LECHE CUPCAKES** 🍪 🍪 | 135

Two Dozen Dulce de Leche Filled Chocolate Cupcakes Topped with Dulce de Leche Frosting & House Blend Sprinkles

COWBOYS CHEESECAKE 🍪 🍪 | 125

Texas Size Slices of Traditional Vanilla Cheesecake Topped with Fresh Seasonal Berries

☆ **PINEAPPLE UPSIDE-DOWN CAKE** | 120

Traditional Pineapple Upside-Down Cake with Cherries. Served with Blue Bell Homemade Vanilla Ice Cream

☆ **CHOCOLATE FLAN** | 95

Chocolate Baked Custard Topped with Caramel & Fresh Seasonal Berries

① ☆ **OLD-FASHIONED PEANUT BUTTER PIE** | 95

Made From Scratch Using Creamy Peanut Butter, Cream Cheese, Confectioners' Sugar & Cream

COLLECTION OF TRADITIONAL MACARONS 🍪 🍪 | 90

15 Piece Assortment of French Macarons: Peaches & Cream, Texas Chocolate Pecans, S'mores, Mango Chile & Cowboyrita

① **BLUE BELL ICE CREAM** | 65

Your Choice of Four Flavors: Homemade Vanilla, Dutch Chocolate, Strawberry & Cookies 'n Cream

VOLLEMAN'S DAIRY FRESH FARM MILK | 65

Your Choice of Six Bottles in Any Combination of the Following Flavors: Whole Milk, Chocolate Milk or Strawberry Milk

SPECIAL OCCASION CAKES

Legends Hospitality is happy to assist you with any special occasion. We offer layered chocolate or vanilla cakes decorated in a simple, yet elegant theme. Please submit your cake order no later than five (5) business days prior to the event.

12" ROUND CAKE - serves 30 to 40 guests | 200

10" ROUND CAKE - serves 15 to 20 guests | 170

Looking for a different flavor or a customized cake? Please contact your suites service coordinator.
Two weeks advanced notice required. Custom pricing per cake.



COWBOYS THANKSGIVING

We're Thankful That You Chose to Celebrate with Us!

THANKSGIVING PRESENTATION | 1450

FALL HARVEST SALAD 🍷 🌱 🥗

Mesclun Field Mixed Greens with Roasted Cinnamon Spiced & Brown Sugar Yams, Drunken Cranberries, Goat Cheese Crumbles & Candied Pistachios. Served with Maple-Sherry Vinaigrette Dressing

OVEN ROASTED TURKEY 🍷 🌱

Ellington Farms Oven Roasted Turkey Breast Seasoned with Legends Spices

TRADITIONAL GIBLET GRAVY 🍷

Roasted Giblets, Roasted Vegetables & Sage in Housemade Turkey Stock. Blended with Cream & Traditional Seasonings

YUKON GOLD MASHED POTATOES 🍷 🥗 🌱

Yukon Gold Potatoes Whipped with Butter, Cream, Kosher Salt & White Pepper

COUNTRY CORNBREAD DRESSING 🍷 🥗

Traditional Cornbread Stuffing with Roasted Vegetables, Cranberries, Sage, Butter & Traditional Seasonings

BROCCOLI RICE & CHEESE CASSEROLE 🍷 🥗

Jasmine Rice, Broccoli Florets & Velvet Cream with Sharp Cheddar Cheese Au Gratin & Panko Bread Crumbs

GREEN BEAN MUSHROOM CASSEROLE WITH CRISPY ONIONS 🍷 🥗

Traditional Green Bean & Mushroom Casserole Topped with Crispy Onions

ORANGE CRANBERRY RELISH 🍷 🥗 🌱

Traditional Cranberry Sauce with Orange Liqueur & Cinnamon Reduction

BRIOCHE ROLLS 🍷 🌱

Oblong Soft Dinner Rolls. Served with Butter Balls

TRADITIONAL PECAN PIE

Crunchy Pecan Pieces with Housemade Sweet Pie Filling & Baked on a Flaky Pie Crust

TRADITIONAL PUMPKIN PIE 🍷

Classic Spiced Pumpkin Puree & Baked on a Traditional Pie Crust

VANILLA BEAN WHIPPED CREAM 🍷

Housemade Sweetened Whipped Cream with Vanilla Bean

À LA CARTE THANKSGIVING

The following items can be added to customize your Thanksgiving Presentation:

☆ **GLAZED HAM** 🥜 | 220

Boar's Head Sweet Slice Ham with Housemade Brown Sugar Spice

PRALINE SWEET POTATOES 🌾 🌱 | 150

Traditional Whipped Cinnamon Spiced Sweet Potatoes, Topped with Honey Roasted Pecan Pieces & Melted Marshmallows

TRADITIONAL PECAN PIE | 120

Crunchy Pecan Pieces with Housemade Sweet Pie Filling & Baked on a Flaky Pie Crust. Served with Sweetened Whipped Cream

TRADITIONAL PUMPKIN PIE 🥜 | 120

Classic Spiced Pumpkin Puree & Baked on a Traditional Pie Crust. Served with Sweetened Whipped Cream

CARAMEL APPLE PIE 🥜 | 110

Traditional Sliced Spiced Apples & Baked on a Housemade Flaky Pie Crust



BEVERAGES

Frozen, On the Rocks, Shaken, Stirred, You-Name-It!

PREMIUM PACKAGES

SUPER PREMIUM STARTER PACKAGE | 1134

1 Miller Lite, 12-pack
1 Coors Light, 12-pack
1 SOL, 12-pack
1 Josh by Jones Cabernet Sauvignon
1 Josh by Jones Chardonnay
1 Fleur de Prairie Rosé
1 Tito's Vodka
1 Maker's Mark
1 Herradura Añejo
1 Crown Royal
1 Captain Morgan
1 Pepsi, 8-pack
1 Diet Pepsi, 8-pack
2 Deja Blue Water, 8-pack
1 Cranberry Juice, 4-pack
1 Orange Juice, 4-pack
1 Tonic Water 6-pack
Limes
1 Maker's Owners Select with Purchase of Package

PREMIUM STARTER PACKAGE | 823

1 Miller Lite, 12-pack
1 Coors Light, 12-pack
1 Josh Cellars "Craftsman's Collection" Cabernet Sauvignon
1 Josh Cellars "Craftsman's Collection" Chardonnay
1 Fleur de Prairie Rosé
1 Smirnoff
1 Herradura Silver
1 Cruzan
1 Jack Daniel's Old No.7 Tennessee
1 Pepsi, 8-pack
1 Diet Pepsi, 8-pack
2 Deja Blue Water, 8-pack
1 Cranberry Juice, 4-pack
1 Orange Juice, 4-pack
1 Tonic Water 6-pack
Limes

COCKTAIL PACKAGES

COWBOYRITA FROZEN PACKAGE | 835

Frozen Cowboyrita Machine
The Cowboyrita with Hornito's Reposado Mix, 3 gallons
Cowboys Cups, 24-count
Cowboyrita Salt
Limes

☆ **AMERICA'S TEA PACKAGE | 210**

1 Crown Royal Peach
Iced Sweet Tea, 4-pack
Lemonade
Lemon Wedge

TEXAS MULE PACKAGE | 210

1 Tito's Vodka
Ginger Beer, 6-pack
Limes

☆ **TOUCHDOWN PACKAGE with GRAY WHALE GIN | 210**

1 Gray Whale Gin
Ginger Beer, 6-pack
Lemons

MIMOSA PACKAGE | 168

☆ Beau Joie Brut
Orange Juice
4 Champagne Flutes

BLOODY MARY PACKAGE | 152

1 EFFEN Vodka
1 Mr & Mrs T Original Bloody Mary Mix
Tabasco, Celery, Olives, Worcestershire

COWBOYRITA ROCKS PACKAGE | 152

Hornitos Reposado Tequila
Cowboyrita Mix
Margarita Salt
Limes

☆ **COWBOY HERRADURA RANCH WATER | 147**

1 Herradura Silver – Official Tequila of the Cowboy Ranch Water
Polar Seltzer Water Original
Limes

LICOR 43 COFFEE COCKTAIL PACKAGE | 119

Brewed Coffee
Licor 43
Housemade Whipped Cream
Sugar Sticks

MICHELADA PACKAGE | 112

1 SOL, 12-pack
Clamato, 6-pack
Tajin
Limes



READY-TO-DRINK COCKTAILS

◇ **ON THE ROCKS CRAFT COCKTAILS | 125** **Can be purchased as your choice of the 3 flavors**

On The Rocks Ready to Serve Variety Pack Includes: The Old Fashioned made with Knob Creek, The Mai Tai made with Cruzan Rum, and The Cosmopolitan made with EFFEN Vodka

◇ **SPECIALTY CRAFT COCKTAILS sold in 6-packs**

Jack Daniel's Country Cocktail Downhome Punch | 81
Jack Daniel's Country Cocktail Southern Peach | 81

◇ **READY-TO-DRINK COCKTAILS sold in 8-packs**

Hornitos Mango Seltzer | 85
☆ Hornitos Pineapple Seltzer | 85
☆ Hornitos Ranch Water | 85
Jack Daniel's Whiskey, Honey & Lemonade | 85
Jack Daniel's Whiskey & Cola | 85
Jack Daniel's Whiskey & Apple Fizz | 85
Crown Royal Peach Tea | 85
Crown Royal Whiskey & Cola | 85
Crown Royal Washington Apple | 85

Jack Daniel's



Hornitos Lime & Mango Seltzer



Crown Royal Washington Apple, Whiskey & Cola, Peach Tea



BEER

① **DOMESTIC BEER** sold in 12-packs

Miller Lite | 81
Coors Light | 81
Coors Banquet | 70
Coors Edge | 70

① **SPECIALTY BEER** sold in 12-packs

Blue Moon | 82
Blue Moon Light Sky | 82
Hop Valley Stash Pack | 82

① **TEXAS CRAFT BEER** sold in 12-packs

Revolver Blood & Honey | 82
Rahr Texas Red | 82
Four Corners Local Buzz | 82
Shiner Bock | 82

① **IMPORT BEER** sold in 12-packs

SOL | 82
Peroni | 82



① **SELTZERS** sold in 12-packs

Vizzy Lemonade Variety Pack | 82
The official Seltzer of the Dallas Cowboys
Vizzy Strawberry-Lemonade | 82
Topo Chico Variety Pack | 82
Simply Spiked Lemonade | 82

LIQUOR & SPIRITS

① **TENNESSEE WHISKEY**

Jack Daniel's Single Barrel | 154

Uncle Nearest 1856 Tennessee | 140

☆ Gentleman Jack | 113

Jack Daniel's Honey | 103

Jack Daniel's Old No.7 Tennessee | 97

① **BOURBON**

Maker's Mark Owners Select | 184

Influenced and crafted by Jerry Jones. This unique and exceptional single barrel bourbon is a variation of Maker's Mark® and uses a hand-selected combination of 10 different oak finishing staves to create a distinct flavor profile that is one of a kind, every time.

The Owner's Select offering is exclusively available at AT&T Stadium and Cowboys Club at The Star in limited supply.

Knob Creek | 135

Maker's 46 | 124

Woodford Reserve | 119

Maker's Mark Bourbon | 108

Jim Beam | 77

Jim Beam Black | 77

☆ Jim Beam Fire | 77

Jim Beam Orange | 77

Jim Beam Peach | 77

① **VODKA**

Tito's | 135

Haku Japanese Vodka | 135

Ciroc | 135

Belvedere | 135

Ketel One | 111

☆ Ketel One Botanical Grapefruit | 111

EFFEN | 111

EFFEN Black Cherry | 111

EFFEN Rosé | 111

Smirnoff | 93

Pinnacle Original | 87

① **CANADIAN WHISKEY**

Crown Royal | 130

Crown Royal Peach | 119

Crown Royal Regal Apple | 119

Crown Royal Vanilla | 119

Canadian Club | 70

① **RYE WHISKEY**

☆ Crown Royal Rye | 119

Knob Creek Rye | 108

Redemption Rye | 97

LIQUOR & SPIRITS

🍷 **SCOTCH**

Johnnie Walker Blue Label | 583

The Glenlivet 12 Year | 135

Glenmorangie 10 Year | 135

Johnnie Walker Black Label | 124

Johnnie Walker Red Label | 100

🍷 **RUM**

Captain Morgan Spiced Rum | 88

Malibu | 82

Cruzan Aged Silver | 78

🍷 **TEQUILA**

☆ Herradura Legends | 392

Herradura Ultra Añejo | 175

Herradura Añejo | 140

Herradura Reposado | 130

Herradura Silver | 120

El Tesoro Blanco | 124

Hornitos Reposado | 111

The Official Tequila of the Cowboyrita

☆ Hornitos Plata | 97

El Jimador Blanco | 97

🍷 **GIN**

Aviation | 124

☆ Gray Whale | 120

Tanqueray 10 | 120

Tanqueray | 100

Beefeater | 100

🍷 **CORDIALS**

Licor 43 | 108

Grand Marnier | 108

Bailey's | 77

Kahlua | 77

🍷 **COGNAC**

Courvoisier X.O. | 400

Hennessy V.S.O.P. | 200

Courvoisier V.S.O.P. | 175

Hennessy V. S. | 151

WINE

① **CHARDONNAY**

Special Edition Josh by Jones Chardonnay | 82

Plumpjack Winery Reserve Chardonnay | 145

Cakebread Chardonnay | 135

Stressed Vines Sonoma Coast Chardonnay | 113

Markham Chardonnay | 82

The Calling Dutton Ranch Chardonnay | 82

The Calling Sonoma Coast Chardonnay | 82

Wente Chardonnay | 82

William Hill Chardonnay | 82

Josh Cellars "Craftsman's Collection" Chardonnay | 77

① **PINOT GRIGIO**

Santa Margherita | 95

Barone Fini Pinot Grigio | 82

Ca' Bolani Pinot Grigio | 82

① **SAUVIGNON BLANC**

Cloudy Bay Sauvignon Blanc | 100

Girard Sauvignon Blanc | 92

The Crossings Sauvignon Blanc | 70

① **CABERNET SAUVIGNON**

Special Edition Josh by Jones Cabernet Sauvignon | 82

Far Niente Cabernet | 350

☆ Stressed Vines Howell Cabernet Sauvignon | 100

William Hill Cabernet Sauvignon | 100

Daniel Cohn Bellacosa Cabernet | 92

Wente Cabernet "Charles Wetmore" Sauvignon | 82

Josh Cellars "Craftsman's Collection" Cabernet Sauvignon | 77

Joseph Carr Paso Robles Cabernet | 77

① **ROSÉ**

Whispering Angel Chateau D'Esclans | 92

Hampton Water Rosé | 70

Maison No. 9 | 70

Fleur de Prairie Rosé | 60

① **PINOT NOIR**

Enroute Pinot Noir | 157

☆ Stressed Vines Sonoma Coast Pinot Noir | 140

Flowers Pinot Noir | 135

Belle Glos Pinot Noir | 119

The Calling Russian River Valley Pinot Noir | 88

Wente Pinot Noir | 82

① **MERLOT**

Plumpjack Merlot | 146

Markham Merlot | 88

Stags Leap Winery Merlot | 88

Rutherford Hill Merlot | 82

WINE

📍 **MALBEC**

Terrazas De Los Andes Malbec | 77

📍 **BURGUNDY & BORDEAUX**

Bouchard Père & Fils Premiere Cru Baune du Château | 103

Chateau Labat, Haut-Medoc Bordeaux Red Blend | 100

📍 **RED BLEND**

Clos De Los Siete Red Blend | 88

📍 **TEXAS WINES**

McPherson Cellars Les Copains White | 88

Fall Creek Vineyard Classic Sauvignon Blanc | 82

📍 **CHAMPAGNE**

Cristal | 551

Dom Perignon | 467

Veuve Clicquot | 157

Moët & Chandon Imperial | 147

Moët & Chandon Imperial Minis, 4-pack | 130

Taittinger La Française Brut | 92

☆ Beau Joie Brut |

☆ Beau Joie Demi Sec |

📍 **SPARKLING WINE**

Josh Cellars Prosecco | 82

Jeio Prosecco | 76

NON-ALCOHOLIC BEVERAGES

① **NON-ALCOHOLIC** sold in 8-packs

Core Natural Water, 6-pack | 50
Deja Blue Bottled Water | 38
Pepsi | 28
Diet Pepsi | 28
Pepsi Zero | 28
Mountain Dew | 28
Dr Pepper | 28
Diet Dr Pepper | 28
Dr Pepper Zero | 28
7UP | 28

① ☆ **POLAR 100% NATURAL SELTZER** sold in 6-packs

Original | 38
Lemon | 38
Lime | 38
Black Cherry | 38
Mandarin | 38

① **TEA/LEMONADE**

Unsweetened Iced Tea | 65
2 gallons, sliced lemons, sugars & sweeteners
Peach Iced Tea | 65
2 gallons, sliced lemons, sugars & sweeteners
Pure Leaf Sweet Tea Lemon, 4-pack | 18
Pure Leaf Unsweetened Black Tea, 4-pack | 18
☆ Tropicana Lemonade, 4 -pack | 18

① **JUICES** sold in 6-packs

Apple Juice | 19
Cranberry Juice | 19
Grapefruit Juice | 19
Orange Juice | 19
☆ Pineapple Juice | 19



① **BLACK RIFLE COFFEE COMPANY**

Freshly Brewed Regular |
Service for 12, includes sugar, sweeteners & creamer
Freshly Brewed Decaf |
Service for 12, includes sugar, sweeteners & creamer
BRCC Ready to Drink Rich Mocha Espresso, 4-pack | 48
BRCC Ready to Drink Caramel Vanilla Espresso, 4-pack | 48

① **NECESSITIES**

Bartender | 300
Commemorative Cups, 12-pack | 65
Premium 16 OZ. Cups | 37
Clear Plates, 20-pack | 27
Clear Bowls, 20-pack | 27
Commemorative To-Go Containers, 10-pack | 21
Whataburger Sauces | 9
Choice of Spicy Ketchup, Honey Mustard or Ranch
Game Day Program, Cowboys Games Only | 8

① **MIXERS**

Red Bull, 4-pack | 26
Red Bull Sugar Free, 4-pack | 26
☆ Ginger Beer, 6-pack | 24
Ginger Ale, 6-pack | 16
Club Soda, 6-pack | 16
Cowboyrita Mix | 16
Mr & Mrs T Original Bloody Mary Mix | 16
Sweet & Sour Mix | 16
Tonic Water, 6-pack | 16
Grenadine | 13
Lime Juice | 13
Cherries | 10
Lemons | 10
Limes | 10
Margarita Salt | 10
Olives | 10
Tabasco | 10
Worcestershire | 10
Tajin Seasoning | 6

GENERAL INFORMATION

HOURS OF OPERATION

Suites are open for guest arrival two hours prior to the event start and remain open one hour after the event.

SPECIALTY ITEMS

Legends Hospitality will make every effort to fulfill special requests, including personalized special-occasion cakes and specialty beverage items that are not listed on our menu. We ask for an advanced notice of five (5) business days when placing these orders.

ADVANCED ORDERING

All order deadlines are subject to change with the addition of any third party event. Bringing outside food and beverages into AT&T Stadium is prohibited. Non-compliance is subject to confiscation of property.

ADVANCED ORDER TIMELINE - Orders Due By 5 PM

<u>Event Date</u>	<u>Deadline Date</u>
Monday	Tuesday
Tuesday	Wednesday
Wednesday	Thursday
Thursday	Friday
Friday	Monday
Saturday	Monday
Sunday	Monday

Please note the deadline for all Thanksgiving orders will be Friday, November 11th at 5 PM CST.

FOOD & BEVERAGE DELIVERY

Most of your menu selections will be delivered to your suite prior to your arrival. Some food items may be delivered closer to the event time to ensure the highest quality. For more information on delivery times, please contact your Legends Suite Services Coordinator.

CANCELLATION POLICY

All food and beverage orders are subject to a cancellation fee. Two business days prior to the event you will be charged 30% of your order total for any cancellation. On the day of the event if you cancel your order you will be charged 50% of your order total. Should you choose to cancel a bartender or dedicated attendant after the order deadline you will be subject to pay 50% of the bartender or dedicated attendant fee.

PERSONAL SUITE ATTENDANT

Legends Hospitality will provide a Suite Server to maintain two suites, as well as take any additional food or beverage orders during the course of the event to maintain the highest level of service. We can provide a Suite Attendant exclusively for your suite for a charge of \$300 per event. Suite Attendants are Texas Alcohol Beverage Commission (T.A.B.C.) certified. A bartender may also be ordered, if you would like one for your suite.

ALCOHOLIC BEVERAGES

The Texas Alcohol Beverage Commission, City of Arlington and AT&T Stadium strictly prohibit alcoholic beverages being carried into or removed from the Stadium and suite area. Non-compliance is subject to confiscation of property. It is the responsibility of the suite holder or suite lessee to monitor & control alcoholic beverage consumption within the suite. It is unlawful for anyone under the age of 21 to consume or purchase alcoholic beverages. AT&T Stadium reserves the right to withhold service of alcoholic beverages to anyone. Thank you for your cooperation and help to make AT&T Stadium a safe and exciting place for everyone.

GENERAL INFORMATION

SERVICE CHARGE & TAX

A standard service charge of 24% will be applied to all food and beverage orders. This service charge is not a gratuity and is retained by Legends to help defray administrative costs. It is up to your personal discretion to leave gratuity for your Suite Server or Suite Attendant/Bartender. All services are subject to service charge and 8.25% sales tax.

ADDITIONAL FEES

In the case that you will need Legends Hospitality to assist with moving and/or disposing of product you will be subject to the fees below.

- Product Move Fee-\$50.00
- Product Disposal Fee-\$50.00

If you need assistance with your product, please reach out to your designated Suites Service Coordinator for additional information.

PAYMENT POLICY

Suite holders will provide one credit card to remain on file for their Legends catering orders for the 2022 season. Advanced orders will be paid in full with this card for all events. If alternate payment is not presented for orders placed on the day of the event, the credit card on file will be processed. Legends Hospitality does not handle third-party collections.

LIABILITY

The Dallas Cowboys and Legends Hospitality cannot assume responsibility for any items missing, lost or stolen from your suite.

In addition, any damage incurred in the suite or adjoining suite area by a suite holder or guest is the responsibility of the suite holder or suite lessee.

CONTACTING SUITE SERVICES

For any questions or to place an order, please contact our Legends Suite Services team at 817.892.4550 or contact your Legends Suite Services Coordinator directly. If you prefer to email your order, you may email at CowboysSuites@legends.net or email your Legends Suite Services Coordinator directly.

PRIVATE CATERED EVENTS

AT&T Stadium boasts 25+ private event spaces that can provide the perfect setting for your event needs.

AT&T Stadium is the premier venue for:

- Company Meetings
- Conferences & Conventions
- Holiday Parties
- Team Building
- Trade Show & Consumer Events
- Award Ceremonies
- Social Events & Galas

As a suite holder, you will receive a preferred rate when booking your event.

All pricing is subject to change.

For more information, please call 817.892.8000 or email specialevents@dallascowboys.net