

# *suite* **menu**



*contents*

**packages**

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**à la carte**

— 6 —

**beverages**

— 20 —

**the scoop**

— 27 —

# packages



# packages

Packages must be ordered for a minimum of 12 guests.

## MVP

— 70.95 per Guest —

### Freshly Popped Popcorn

### Potato Chips & Gourmet Dips

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

### Farmers Market

### Dips & Veggies

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch

### Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

### Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

### Hot Dogs

Traditional Condiments

### Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

### Cold Cut Italian Sandwich

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Soft Baguette

## South of the Border

— 81.95 per Guest —

### Salsa & Guacamole Sampler

Guacamole, Salsa Verde, Salsa Roja, House-Made Tortilla Chips

### Southwest Cobb Salad

Crisp Romaine & Seasonal Greens, Crispy Bacon, Boiled Eggs, Roasted Corn, Grape Tomatoes, Black Beans, Texas Cheddar Cheese, Agave-Chipotle Ranch

### Chorizo Refried Beans

Refried Pinto Beans, Mexican Pork Chorizo, Pico de Gallo

### Mexican Arroz

Spanish Red Rice, Peas, Carrots

### Street Corn

Roasted Corn, Sour Cream, Mayonnaise, Queso Fresco, Fresh Lime, Tajin Spice

### West End Fajitas

Grilled Carne Asada & Agave Lime Chicken Breast, Peppers & Onions, Salsa Roja, Charred Jalapeño Crema, Queso Fresco, Warm Flour Tortillas

# packages

*Packages must be ordered for a minimum of 12 guests.*

## The Dallas Table

— 99.95 per Guest —

### Bocconcini Tomato & Cucumber Salad

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

### Pan-Seared Salmon

Orange Peel, Lavender & Shallot Beurre Blanc Sauce

### Peppercorn Crusted Ribeye

Shallot & Mushroom Cream Sauce, Cooked to Medium

### Boursin Mashed Potatoes

Whipped Yukon Potatoes, Garlic Herb Boursin Cheese

### Charred Broccolini

Olive Oil, Red Pepper Flakes, Garlic, Fresh Lemon Juice

## The Dallas Smokehouse Package

— 79.95 per Guest —

### Freshly Popped Popcorn

### BLT Salad

Crisp Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

### Farmers Market

### Dips & Veggies

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

### Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

### Smoked Pork Sandwiches

Smoked Pork, Barbecue Sauce, Fresh Bakery Rolls

### Slow Smoked Beef Brisket

Smoked Brisket, Barbecue Sauce, Fresh Bakery Rolls

# à la carte



*à la carte*

# Cool Appetizers

*Cool Appetizers serve 10 guests unless otherwise noted.*



## Artisanal Charcuterie

**Board • 170 per order**

Prosciutto, Genoa Salami, Copa, Local Cheeses, Dried Figs & Cranberries, Arugula, Soft Brie, Seasonal Jams, House-Made Crostinis

## Sausage & Cheese

**Board • 165 per order**

Zavala's Brisket Sausage, Herbed Pimento Cheese, Havarti Cheese, Sharp Cheddar Cheese, Mini Pretzel Bites, Gherkins Pickles, Spicy Brown Mustard

## Farmers Market Dips

**& Veggies**   • 100 per order

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

## Seasonal Fresh

**Fruit**   • 110 per order

In-Season Fruits & Berries

## Olive & Whipped Feta

**Platter**  • 145 per order

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

## Parmesan Truffle

**Deviled Eggs**  

• 105 per order / 24 PIECES

## Chilled Shrimp

**Cocktail**  • 169.95 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons



*seasonal  
fresh fruits*

# à la carte

## Warm Appetizers

Warm Appetizers must be ordered for a minimum of 6 guests unless otherwise noted.

### Nacho Fiesta Bar • 15 per guest

Tostitos Nacho Cheese, Warm Texas Chili, Sour Cream, Jalapeños, and Pico de Gallo

**Upgrade your Nacho Fiesta Bar from Beef Chili to:**

**Shredded Brisket • 20 per guest**

**Pulled Pork • 18 per guest**

### Jalapeño Artichoke

**Dip**   • 9.95 per order

Serves 10 guests

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, House-Made Tortilla Chips

### Frito Pie Skillet • 74.95 per order

Serves 10

Tostitos Nacho Cheese, Warm Texas Chili, Sour Cream, Jalapeños, Pico de Gallo

### Chicken Tenders • 22.50 per guest

Buttermilk Ranch, Barbecue Sauce, Honey Hot

### Spicy Wings • 19 per guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

### Quesadilla Duo • 18.95 per guest

#### • Ancho-Marinated Chicken

Oaxaca and Chihuahua Cheese Blend, Sautéed Onions

#### • Carne Asada

Oaxaca & Chihuahua Cheese Blend

Served with Avocado Crema & Salsa Roja

### Vegetable Spring

**Rolls**  • 11.95 per guest

Napa Cabbage, Green Onion, Sweet Chili Dipping Sauce



# à la carte

## Greens

*Greens must be ordered for a minimum of 6 guests.*

### Chopped Vegetable

**Salad**   • 10.95 per guest

Crisp Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

### Classic Caesar

**Salad** • 12.95 per guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

*Upgrade your Caesar Salad by adding:*

*Grilled Chicken • 20.95 per guest*

*Shrimp • 22.95 per guest*

### Bocconcini Tomato & Cucumber

**Salad**   • 14.95 per guest

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

### BLT Salad • 12.95 per guest

Crisp Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

### Southwest Cobb

**Salad** • 14.95 per guest

Crisp Romaine & Seasonal Greens, Bacon, Boiled Eggs, Roasted Corn, Tomatoes, Black Beans, Cheddar Cheese, Agave-Chipotle Ranch





*steakhouse beef  
Tenderloin*

# à la carte

## Classics

Classics must be ordered for a minimum of 6 guests unless otherwise noted.

### Zavala's Texas Trinity Board • 675 per order

Serves 10 guests

Whole Sliced 44 Farms Brisket,  
Whole Rack of Pork Ribs,  
Sausage Links, Flour Tortillas,  
Sloppy Juan Barbecue Sauce,  
Salsa Verde

### Meatball Sliders • 16.95 per guest

Traditional Beef Meatballs, Marinara  
Sauce, Grated Parmesan Cheese,  
Parsley, Fresh Bakery Rolls

### Steakhouse Beef

**Tenderloin • 315 per order**

Serves 10 guests

Black Pepper-Seared & Chilled  
Tenderloin, Red Onions, Tomatoes,  
Blue Cheese Crumbles, Giardiniera,  
Horseradish Sauce, Dijon Mustard,  
Arugula, Fresh Bakery Rolls

### Dallas Taco Box • 180 per order

Serves 10 guests

Ancho Seasoned Pork Pastor &  
Chicken Tinga Tacos, Chopped Onions,  
Cilantro, Diced Pineapples,  
Lime Wedges, House-Made Red &  
Green Salsa, Corn Tortillas

### West End Fajitas • 25.95 per guest

Grilled Carne Asada & Agave Lime  
Chicken Breast, Peppers & Onions,  
Salsa Roja, Charred Jalapeño Crema,  
Queso Fresco, Warm Flour Tortillas

*\*Ask our premium specialists about  
vegetarian options*

### Whiskey Glazed Char-Grilled

**Short Ribs • 28.95 per guest**

Horseradish Cream

### CLASSIC SIDES

Classic Sides must be ordered for a  
minimum of 6 guests

### Three Cheese

**Mac**  • 15 per guest

Cavatappi Pasta,  
Three Cheese Sauce

### Charred

**Broccolini**   • 12 per guest

Olive Oil, Red Pepper Flakes,  
Garlic, Fresh Lemon Juice

**Street Corn**   • 11 per guest

Roasted Corn, Sour Cream,  
Mayonnaise, Queso Fresco,  
Fresh Lime, Tajin Spice

### Boursin Mashed

**Potatoes**  • 9.95 per guest

Whipped Yukon Potatoes,  
Garlic Herb Boursin Cheese



*mini buffalo  
chicken sandwiches*

## à la carte

# Burgers, Sausages & Dogs

*Burgers, Sausages & Dogs must be ordered for a minimum of 6 guests*

### BYO Victory Burger

**Bar • 23.95 per guest**

*2 Burgers per guest*

Beef Burger Patties, Levy Secret Sauce, Jalapeño Bacon Jam, American Cheese, Bibb Lettuce, Tomatoes, Pickles, Fresh Bakery Rolls

### BYO IMPOSSIBLE® Mini Burger

**• 17.95 per guest**

*2 Burgers per person*

Char-Grilled Plant Based Burger, Vegan Levy Secret Sauce, Bibb Lettuce, Tomatoes, Pickles, Fresh Bakery Rolls

*Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.*

### Zavala's Jalapeño Cheddar

**Sausage • 17 per guest**

Traditional Condiments

**Hot Dogs • 14 per guest**

Traditional Condiments

# Handcrafted Sandwiches

*Sandwiches must be ordered for a minimum of 6 guests.*

### Cold Cut Italian Sandwich

**• 15.95 per guest**

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Soft Baguette

### Mini Buffalo Chicken

**Sandwiches • 16.95 per guest**

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Fresh Bakery Rolls

### Smoked Pork

**Sandwiches • 16.95 per guest**

Smoked Pork, Barbecue Sauce, Fresh Bakery Rolls

### Slow Smoked Beef Brisket

**• 19.95 per guest**

Smoked Brisket, Barbecue Sauce, Fresh Bakery Rolls

# à la carte

## Snacks

Snacks serve 10 guests unless otherwise noted.

### Bavarian Soft Pretzels ✓

• 150 per order

Serves 6 guests

Six Soft Pretzels Served with Spicy Brown Mustard & Sweet Cinnamon Sugar Cream Cheese

### Salsa & Guacamole

**Sampler** ✓ AVG • 110 per order

Salsa Verde, Salsa Roja, Guacamole, House-Made Tortilla Chips

### The Snack Attack ✓ • 90 per order

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

### Seasoned Pretzel Sticks

**& Dips** ✓ • 115 per order

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

### Freshly Popped

**Popcorn** ✓ • 40 per order

### Potato Chips &

**Gourmet Dips** ✓ • 70 per order

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



## à la carte

# Let Them Eat Cake!

### Chicago-Style Cheesecake • 95

*Serves 10*

Traditional Chicago-Style Cheesecake,  
Butter Cookie Crust

### Red Velvet Cake • 230

*Serves 12*

Three Layer Red Velvet Cake with  
Mild Chocolate Flavor, Iced with  
Cream Cheese Frosting

*\*Contains no artificial colors or flavors*

### Six-Layer Carrot Cake • 155

*Serves 14*

Our Signature Layered Carrot Cake,  
Fresh Carrots, Nuts, Spices, Sweet  
Cream Cheese Icing, Toasted Coconut,  
Toasted Pecans

### Chocolate Paradis Cake • 180

*Serves 12*

Rich Chocolate Génoise,  
Layered Chocolate Ganache,  
Candied Toffee

### Lemon Meringue Cake • 230

*Serves 14*

Five-Layer Lemon Cake, Lemon Curd,  
Vanilla Icing, Sour Lemon Bark,  
Toasted Mini Marshmallows

## Suite Sweets

*Suite Sweets must be ordered for a minimum of 6 guests unless otherwise noted.*

### Gourmet Cookies & Brownies • 20 per guest

Gourmet Cookies, Decadent Brownies

### Assorted Cookie Box by Cookie Society • 150 per order

4 Snickerdoodle, 4 Cowboy Cookie,  
4 Signature Chocolate Chip

*\*no substitutions*

### Texas S'mores Skillet • 85 per order

*Serves 10 guests*

Baked Brownies, Marshmallows,  
Cookie Crumbles, Chocolate Sauce



*à la carte*

# Gelato Cart

— 30 MINUTE RENTAL - 525 PER ORDER —

*Makes up to 40 servings*

*Rentals are based on limited availability*

## Choose Up to 2 Gelato Flavors:

- Vanilla
- Sicilian Pistachio
- TX Bourbon Salted Caramel
- Seasonal Sorbet

## Choose up to 2 Sauces:

- Caramel Sauce
- Raspberry Sauce
- Chocolate Sauce
- Whipped Cream

## Choose Up to 3 Toppings:

- Crushed Toffee Pieces
- Sprinkles
- Crushed Oreos
- M&M's
- Peanuts
- Cherries
- Strawberry Boba



*Ask your guest relations representative about seasonal flavors  
& additional options.*

**Gelato Replenishment • 100 each**

**Additional Toppings • 15 each**

*chocolate paradis cake*



## à la carte

# Our Famous Dessert Cart

*You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.*

### Signature Desserts V

- Six-Layer Carrot Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

### Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVO

### Gourmet Cookies & Turtles V

- Peanut Butter by Cookie Society
- Signature Chocolate Chip by Cookie Society
- White & Milk Chocolate Turtles

### Nostalgic Candies V

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Plain M&M's®

### Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Patron XO



# beverages



## *Beverages*

# Ready-to-Drink Cocktails & Seltzers

*Sold by the six-pack*

Cutwater Espresso Martini • 56

High Noon Vodka Seltzer Grapefruit • 56

High Noon Vodka Seltzer Pineapple • 56

NÜTRL Vodka Seltzer Pineapple • 56

White Claw Hard Seltzer Black Cherry • 53

Lucky One Vodka Lemonade • 56

Hoop Spiked Iced Tea • 56

# Beer, Ales & Alternatives

*Sold by the six-pack*

Budweiser • 45

Bud Light • 45

Michelob ULTRA • 45

Miller Lite • 45

Stella Artois • 50

Modelo Especial • 50

Corona Extra • 50

Pacifico • 50

Rollertown Big German • 54

Ziegenbock • 50

Karbach Lovestreet • 50

Karbach Hopadillo • 50

Yuengling Flight Lager • 50

Yuengling Traditional Lager • 50

Michelob ULTRA Zero  
*non alcoholic* • 45

# *Beverages*

## Sparkling & Rosé

*Sold by the bottle*

La Marca Prosecco • 55

Ferrari Brut • 115

Veuve Clicquot Yellow Label • 200

La Marca Rosé • 55

Kim Crawford Rosé • 58

Fleur De Mer Rosé • 73

## White Wine

*Sold by the bottle*

### PINOT GRIGIO

Dark Horse • 52

Benvolio • 57

### RIESLING

Chateau Ste. Michelle • 57

### SAUVIGNON BLANC

Whitehaven • 67

Kim Crawford • 73

### CHARDONNAY

Dark Horse • 52

William Hill • 60

Kendall-Jackson Vintner's Reserve • 66

Sonoma-Cutrer • 103

*Beverages*

# Red Wine

*Sold by the bottle*

## PINOT NOIR

Dark Horse • 52

La Crema Sonoma Coast • 73

Meiomi • 73

J Russian River Valley • 115

## MERLOT

Murphy Goode • 70

Decoy by Duckhorn • 73

## MALBEC

Alamos • 57

## CABERNET SAUVIGNON

Dark Horse • 52

Josh Craftsman's • 52

Franciscan Cornerstone • 73

Martis Cabernet • 140

Gryphon by Louis M Martini • 230

## RED BLENDS

Conundrum by Caymus • 64

Orin Swift Abstract • 99

The Prisoner • 120



*bar supplies*



# *Beverages*

## Liquor

*Sold by the 750mL*

### VODKA

- New Amsterdam • 70
- Grey Goose Le Citron • 98
- Grey Goose • 104
- Tito's Handmade • 110

### GIN

- New Amsterdam • 70
- Bombay Sapphire • 93
- Hendrick's • 105

### RUM

- Bacardí Coco • 64
- Bacardí Superior • 70
- Bacardí Ocho • 109

### SPECIALTY COCKTAIL

**Perfect Patrón Margarita**  
Serves 6 • 140 PER PITCHER



### TEQUILA & MEZCAL

- Mi Campo Reposado • 85
- Patrón Silver • 173
- Patrón Reposado • 185
- Patrón Añejo • 195
- Patrón Cristalino • 215
- Patrón El Alto • 400
- Illegal Joven Mezcal • 127

### WHISKEY & BOURBON

- Jack Daniels • 80
- Buffalo Trace • 83
- Jameson Irish • 90
- Maker's Mark • 100
- Crown Royal • 104
- Woodford Reserve • 130
- Angel's Envy • 149
- Angel's Envy Triple Oak • 255
- Angel's Envy Rye • 290

### SCOTCH

- Dewar's White Label • 101
- Dewar's 12-Year • 125
- The Macallan 12 Year • 180

### COGNAC / BRANDY

- D'USSE • 138
- Hennessy VS • 138

### VERMOUTH

- Martini & Rossi Dry • 26
- Martini & Rossi Sweet • 26

### CORDIALS

- Amaro Montenegro • 110
- Aperol • 68
- Baileys Original Irish Cream • 96
- Campari • 96
- Patrón Citronage • 82
- Patrón XO • 95

# Beverages

## Chill

*Sold by six-pack unless otherwise indicated*

### SOFT DRINKS • 25

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Dr Pepper

Diet Dr Pepper

7UP

7UP Zero Sugar

Canada Dry Ginger Ale

Minute Maid Lemonade

### WATER

PATH Water • 46.50

Canada Dry Club Soda • 25

Canada Dry Tonic Water • 25

Topo Chico • 42



### COLD PRESSED JUICES

750mL • 32

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice

### CANNED TEAS BY LIQUID DEATH

Dead Billionaire • 40

Death by Peach • 40

### MISCELLANEOUS BEVERAGES

Fresh Brewed  
Regular Coffee • 40

Fresh Brewed  
Decaffeinated Coffee • 40

Hot Chocolate • 40

### BAR SUPPLIES

Zing Zang Bloody Mary Mix • 20

RIPE Margarita Mix • 35

Fruit Garnish Trio • 20  
*Lemons, Limes, Cherries*

Stuffed Olives • 12

Red Bull 4-pack • 26

Sugar Free Red Bull 4-pack • 26

Cutwater Ginger Beer 6-pack • 26

# the scoop





# Food & Beverage Ordering

## HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST. Monday through Friday, to assist you in your food and beverage selections.

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, three business days prior to each event.

To reach a Representative:  
214-665-4736 or  
LevySuiteFood@americanairlinescenter.com

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the arena does **NOT** open, you will not be charged for your food and beverage order. However, if the doors to the arena open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the

**business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

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

1. Alcoholic beverages cannot be brought into or taken out of American Airlines Center
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages
4. It is unlawful to serve alcoholic beverages to an intoxicated person
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be

poured into disposable cups. Please note, however, that no drinks may leave the suite level

6. During some events, alcohol consumption may be restricted

## FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

## SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate five business days notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

# Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to an 18% service charge (16% is retained by Levy Restaurants and 2% is distributed to the food and beverage runners). This service charge is not a tip or gratuity. Payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at American Airlines Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

