



LUXURY

# SUITES MENU

BUSCH STADIUM

**PREORDER MENU**  
TWENTY TWENTY-SIX



# WE'RE GLAD YOU'RE HERE!

Our goal as the official caterer for the St. Louis Cardinals and Busch Stadium is to provide 100 percent guaranteed satisfaction on all food and beverage services. We are pleased to offer a wide selection of catering to enhance your ballpark experience. If any special catering needs should arise, we are prepared to assist you.

General information for Busch Stadium Luxury Suites:  
**Suites Manager** Lea Cornelius (314) 345-9171

## SUITE ORDERS AND INQUIRIES:

**Assistant Suites Manager** Kathryn Jablonski (314) 345-9156  
kcaison@delawarenorth.com | <https://suites.myvenue.com>

Correspondence and remittance should be sent to:

**Delaware North Sportservice**  
405 South Broadway, St. Louis, MO 63102

**"CREATING SPECIAL EXPERIENCES,  
ONE GUEST AT A TIME."**



**Chef Larry Johnson**

*At Busch Stadium, we set the stage for great moments that combine America's National Pastime with sustainable and nourishing cuisine crafted with passion for a great culinary experience. Make great memories today while enjoying delicious food created from our team based on my 40 years of experience in directing culinary operations. I'm thrilled to have you here!*

**Notable Accomplishments:** *I have had the privilege and fortune to cook for seven U.S. presidents. I also directed the culinary operations that were then named to both Travel and Leisure's World's Best List and Conde Nast's 2007 Gold List at The Balsams. I was recognized by the James Beard Foundation as New Hampshire's Grande Dame Resort Chef.*

**Larry Johnson, CEC**

*Executive Chef for Delaware North Sportservice, Busch Stadium*

# ENJOY THE GAME!



# ORDERING POLICIES + PROCEDURES

## ORDERING PROCESS

Delaware North Sportservice offers a Preorder Menu, which includes an extensive list of menu offerings and pre-event pricing for any orders placed by the preorder deadline.

To ensure that we are able to meet your food and beverage requirements, we request you place all preorders by at least two business days, by 2 p.m., prior to your event date. All snacks and beverages will be ready for you in your suite when gates open. Your cold and hot food items will arrive in your suite before the start of the game. Hot food will be kept at the appropriate temperature in induction chafing dishes in your suite. Cold food will be refrigerated up to the time of delivery.

## PLACING FOOD & BEVERAGE ORDER

Two ways to place your food and beverage order:

1. Online via the MyVenue Suite Catering portal: (Preferred Option)  
<https://suites.myvenue.com>
  - a. Venue Code is STL
  - b. Enter your Username and Password (If you need assistance accessing your account or login information, please contact: [kcason@delawarenorth.com](mailto:kcason@delawarenorth.com))
  - c. Select the event you would like to place your order for
2. Contact our Assistant Suites Manager, Kathryn Jablonski, at [kcason@delawarenorth.com](mailto:kcason@delawarenorth.com). All orders will receive an email confirmation. Please contact Kathryn immediately should you need to modify your order.

## ORDERING DEADLINE

All food and beverage orders are due by 2:00 p.m. two business days prior to each game.

Event Day	Due by 2PM
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Monday	Thursday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday & Sunday	Thursday

Please contact Delaware North Sportservice for all your food and beverage service needs.

## GAME DAY MENU

If you miss the Preorder Menu deadline, you may place your order from the Game Day Menu. The Game Day Menu selections are available during the event. Dial our Game Day Catering line posted in your suite to speak with our catering staff or place your order with your Suite Captain. We ask that you allow 45 minutes for preparation and delivery of Game Day Menu items. Delivery times may vary depending on the item. Orders will be accepted until two (2) hours after the event begins. Please note that all menu items on our Game Day Menu are prepared and priced to serve eight guests.

## BUSCH STADIUM LUXURY SUITES CATERING

Delaware North Sportservice is the exclusive food and beverage provider for Busch Stadium. No outside food or beverage will be permitted. Any food or beverage product brought into the stadium without proper authorization will be removed and/or charged to the Suiteholder at retail price.

## PAYMENT

A service charge of 21% will be added to all food and beverage charges on your guest check. This amount is not a gratuity. Two percent of the Service Charge will be distributed to the associates providing service to you and your guests, with the remainder retained by St. Louis Sportservice, LLC to help provide a competitive wage for our associates. Any additional gratuity is at the guest's discretion, provided they have received truly exceptional service from their Suite Attendant. Applicable taxes will be applied to all orders.

Payment must be specified at the time the food and beverage order is placed. You may pay with the following methods:

### Visa, Mastercard, Discover, & American Express

Busch Stadium is a cashless facility. If you would like to have a credit card on file to automatically pay your suite charges and/or suite restock for each event, please contact our Assistant Suites Manager.

## BEVERAGE PAR STOCKING SYSTEM

A beverage stock is product that will be placed in your suite prior to each event. Please complete a par stocking inventory sheet and return to the Assistant Suites Manager if you would like to add this amenity to your suite.



# POLICIES + PROCEDURES

## PERSONAL SERVICE

Sportservice will provide a Suite Attendant to service your luxury suite. This service includes set up of your suite, greeting early guests, delivering food and beverage products, and personal attention to the suite. Please allow 48 hours notice for In-Suite-Host and/or Bartending services. Upon request, Sportservice will provide a dedicated server or bartender for \$150 per event.

## SPORTSERVICES' COMMITMENT TO YOUR SAFETY

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Missouri and Sportservice, no alcoholic beverages may be brought in or removed from the stadium. It is the responsibility of the Suiteholders to ensure that no minors or intoxicated persons consume alcoholic beverages in their suites. Sportservice reserves the right to check for proper identification and refuse service to any person who appears to be intoxicated.

## SPECIAL EVENTS AT BUSCH STADIUM

The St. Louis Cardinals and Sportservice can provide a unique setting for a one-of-a-kind corporate or social event. Busch Stadium offers the perfect setting for a formal or casual event any time of the year. Contact the St. Louis Cardinals Special Events Office at (314) 345-9630 or visit [www.cardinals.com/events](http://www.cardinals.com/events) for details.

## SPECIAL OCCASIONS

It would be our pleasure to provide you with additional arrangements including special occasion cakes, official St. Louis Cardinals merchandise and floral arrangements all designed to enhance a memorable event for you and your guests. Please allow three (3) business days notice.

## FOOD ALLERGIES AND SENSITIVITIES

If you or your guests suffer from a food-based allergy or sensitivity, please contact our Assistant Suites Manager at (314) 345-9156. We will consult with our culinary team in an effort to meet your needs and ensure that you and your guests have an enjoyable experience during your event. Please note that some of the ingredients used in our offerings originate in facilities where common food allergens may be present.

## DIETARY RESTRICTIONS AND SPECIAL REQUESTS

In an effort to meet the needs of our guests, our menu is designed to provide a wide variety of choices. Should you or your guests have any dietary needs or requirements, including kosher and vegetarian meals, we will make every effort to accommodate. Please allow three (3) business days' notice for your request.

## CONSUMER ADVISORY

Eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those with certain medical conditions are at greater risk.

## RAINOUTS AND CANCELED GAMES

In the event a game is called prior to the gates opening, there will be no entry into your suite. Thus, all preorders will automatically be canceled and no charges will be incurred. In the event a game is called after the gates have opened, there will be entry into your suite. All preordered food will be served, and the Suiteholder is responsible for payment of their food and beverage.



## IMPRESS YOUR GUESTS WITH A SOUVENIR TO TAKE HOME.

We would be delighted to assist with options from our Cardinals Team Store to be delivered directly to your suite!



# BEVERAGE PACKAGES

All selections serve approximately 12 guests, unless otherwise noted.

## **SLOW PITCH NON-ALCOHOLIC PACKAGE \$125**

*(1) 6-pack of:*

Coca-Cola, Diet Coke, Sprite,  
Minute Maid Lemonade

*(2) 6-packs of:*

Dasani Bottled Water

## **AMERICAN FAVORITES PACKAGE \$170**

*(1) 6-pack of:*

Bud Light, Bud Select, Budweiser,  
Michelob Ultra, Busch Light

## **HARDBALL PREMIUM LIQUOR PACKAGE \$325**

*(1) bottle of:*

Tito's Handmade Vodka, Camarena Tequila,  
Captain Morgan Original Spiced Rum,  
Jack Daniel's Tennessee Whiskey

*Served with:*

Club Soda, Tonic Water, Orange Juice,  
Cranberry Juice, Lemon & Lime Wedges,  
Sweet & Sour Mix

## **NÜTRL VODKA SELTZER PACKAGE \$85**

*(8-pack) 2 each of:*

Nütrl Watermelon, Nütrl Raspberry,  
Nütrl Mango, Nütrl Pineapple

## **SPECIALTY COCKTAIL PACKAGES**

### **MARGARITA MADNESS \$162**

*(1) bottle of:*

Espolòn Reposado Tequila, Triple Sec

*(2) bottles of:*

Sweet & Sour Mix, Lime Wedges,  
12 Souvenir Acrylic Margarita Glasses

### **BOURBON BAR \$195**

Buffalo Trace Bourbon,  
Luxardo Maraschino Cherries,  
Bitters, Orange Wedges, Sugar,  
Large Format Ice Cubes, 12 Acrylic Rocks Glasses



PLEASE CONTACT YOUR ASSISTANT SUITES MANAGER FOR  
ADDITIONAL INFORMATION ABOUT OUR CURATED OFFERINGS.

# WHITE WINE

## CHAMPAGNE & SPARKLING

**WYCLIFF BRUT \$70**

*California*

**MIONETTO \$79**

*Prosecco | Italy*

**VEUVE CLICQUOT BRUT \$161**

*France*

## ROSÉ

**WHISPERING ANGEL \$85**

*France*

## REISLING

**CHATEAU STE. MICHELLE \$67**

*Columbia Valley*

## PINOT GRIGIO

**ECCO DOMANI \$59**

*Italy*

**SANTA MARGHERITA \$85**

*Italy*

## SAUVIGNON BLANC

**DUCKHORN \$83**

*Napa Valley, California*

**KIM CRAWFORD \$78**

*New Zealand*

## CHARDONNAY

**CLOS DU BOIS \$64**

*California*

**KENDALL-JACKSON VINTNER'S RESERVE \$74**

*California*

**CHALK HILL \$80**

*California*

**SONOMA-CUTRER \$94**

*Sonoma Coast, California*

**CAKEBREAD CELLARS \$134**

*California*



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# RED WINE

## PINOT NOIR

**MARK WEST \$64**  
*California*

**SEA SUN \$79**  
*California*

**LA CREMA \$85**  
*Monterey, California*

## MERLOT

**JOSH \$70**  
*California*

## CABERNET SAUVIGNON

**RICKSHAW \$64**  
*California*

**SEBASTIANI \$76**  
*California*

**LOUIS M. MARTINI \$83**  
*Sonoma, California*

**QUILT BY CAYMUS \$91**  
*Napa Valley, California*

**STAG'S LEAP \$165**  
*California*

## OTHER REDS

**CONUNDRUM \$69**  
*Red Blend | California*



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# BEER + SELTZER

## AMERICAN

*Available in 12oz. 6-pack*

BUD LIGHT \$39

BUDWEISER \$39

BUDWEISER SELECT \$39

MILLER LITE \$39

BUD ZERO \$39

BUSCH LIGHT \$39

MICHELOB ULTRA \$43

## SELTZER + CANNED COCKTAILS

*Available in 12oz. 4-pack*

NÜTRL VODKA SELTZER PINEAPPLE \$45

NÜTRL VODKA SELTZER ORANGE \$45

NÜTRL VODKA SELTZER PEACH \$45

CUTWATER LIME MARGARITA \$45

CUTWATER ESPRESSO MARTINI \$45

SKIMMERS VODKA ICED TEA \$45

## IMPORT/CRAFT

*Available in 16oz. 4-pack*

BLUE MOON BELGIAN WHITE \$43

ANGRY ORCHARD HARD CIDER \$43

CORONA EXTRA \$43

GOOSE ISLAND IPA \$43

SCHLAFLY PALE ALE \$43

STELLA ARTOIS \$43

4 HANDS CITY WIDE APA \$43

KONA BIG WAVE \$43

URBAN CHESTNUT ZWICKEL \$43

GOLDEN ROAD MANGO CART \$43

ASK ABOUT OUR SEASONAL CRAFT BEER SELECTIONS.

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# SPIRITS

Available in a 1L bottle, unless otherwise noted.

## VODKA

NEW AMSTERDAM \$73

TITO'S HANDMADE \$99

KETEL ONE \$115

GREY GOOSE \$120

## GIN

TANQUERAY \$84

HENDRICK'S \$110

## RUM

BACARDÍ SUPERIOR \$68

CAPTAIN MORGAN ORIGINAL SPICED \$68

## TEQUILA

CAMARENA SILVER \$68

ESPOLÓN REPOSADO \$94

PATRÓN SILVER (750 mL bottle) \$120

## AMERICAN WHISKEY

BULLEIT \$94

JACK DANIEL'S TENNESSEE \$89

MAKER'S MARK \$104

WOODFORD RESERVE \$115

## INTERNATIONAL WHISK(EY)

DEWAR'S WHITE LABEL \$84

JOHNNIE WALKER BLACK LABEL \$141

JAMESON \$84

CROWN ROYAL \$104

## LIQUEUR

BAILEYS IRISH CREAM \$73



PLEASE CONTACT YOUR ASSISTANT SUITES MANAGER FOR  
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# MIXERS + MORE

Available in a 6-pack, unless otherwise noted.

## SOFT DRINKS

COCA-COLA \$23

DIET COKE \$23

COKE ZERO \$23

SPRITE \$23

SPRITE ZERO \$23

GINGER ALE \$23

DASANI \$23

ICELANDIC GLACIAL WATER \$30

TOPO CHICO SABORES \$30  
Lime with Mint

## ICED TEA & LEMONADE

MINUTE MAID LEMONADE (12oz. cans) \$23

GOLD PEAK SWEET TEA \$35

GOLD PEAK UNSWEETENED TEA \$35

## ENERGY DRINKS

RED BULL (4-pack) \$32

## JUICES

ORANGE JUICE \$13

CRANBERRY JUICE \$13

PINEAPPLE JUICE \$13

## MIXERS

LEMONS \$7

LIMES \$7

MARASCHINO CHERRIES \$8.50

QUEEN OLIVES \$8.50

TONIC WATER (4-pack) \$14

CLUB SODA (4-pack) \$14

ZING ZANG BLOODY MARY MIX (1 L bottle) \$15

SWEET & SOUR MIX (1 L bottle) \$15

## HOT BEVERAGES

K-CUP COFFEE SERVICE \$4.50

Brew in your Suite when you are ready.  
Premium coffee, decaffeinated coffee,  
teas & hot chocolate available.



# SUITE PACKAGES

All selections serve approximately 16 guests, unless otherwise noted.

## REDBIRD \$610

ROASTED PEANUTS IN THE SHELL

POPCORN

KETTLE CHIPS & DIP

BERRY PECAN SALAD

CHICKEN TENDERS

HOME RUN NACHO BAR

PULLED PORK SLIDERS

COOKIES & BROWNIES

## FIESTA CARDENALES \$625

SOUTHWEST SALAD

BEEF BARBACOA & SMOKED CHICKEN

FLOUR TORTILLAS

COTIJA CHEESE, LETTUCE, PICKLED RED ONIONS, CILANTRO

SALSA ROJA, SALSA VERDE, SOUR CREAM

SPANISH RICE

STREET CORN

REFRIED BEANS

CHICKEN TAQUITOS

BEEF EMPANADAS

Concessions Fan Favorite from Mayo Ketchup

CINNAMON SUGAR DONUT HOLES

## TASTE OF ST. LOUIS \$675

KETTLE CHIPS & DIP

TOASTED CANNELLONI

CAESAR SALAD

NONNA'S ITALIAN BEEF

THE HILL SUB

BALLPARK BOSCO BOX

BAKED CHICKEN PENNE

ST. LOUIS GOOEY BUTTER CAKE

## GRAND SLAM \$725

SEASONED SNACK MIX

POPCORN

BAVARIAN SOFT PRETZEL STICKS

SEASONAL FRUIT

CAESAR SALAD

BRATWURST

CHICKEN WINGS

BRISKET MAC 'N CHEESE

PEPPERONI PIZZA

DESSERT PLATTER

PLEASE NOTE:

WE DO NOT OFFER SUBSTITUTIONS IN OUR SUITE PACKAGES.



# SNACKS + APPETIZERS

Snack items serve approximately 8 guests. Appetizer items serve approximately 16 guests.

## SNACKS

### CLASSIC POPCORN ★ **G** **V** \$33

Endless supply of butter-flavored popcorn

### SOUVENIR SNACKS ★ **V** \$72

Popcorn, roasted peanuts in the shell, snack mix

### NACHO FIESTA ★ **G** **V** \$90

Nacho cheese, sour cream, salsa roja, pickled jalapeños, tortilla chips

#### UPGRADE YOUR FIESTA

ADD GUACAMOLE **G** **V** \$21

ADD SPICED GROUND BEEF **G** \$39

### ROASTED PEANUTS IN THE SHELL ★ **G** **V** \$33

### SEASONED SNACK MIX ★ **V** \$33

### KETTLE CHIPS & DIP ★ **V** \$50

French onion dip

### DIP TRIO **V** \$70

Hummus, bruschetta, tapenade, pita chips

## APPETIZERS

### ARTISAN CHEESE **V** \$140

Regional cheeses, fresh & dried fruits, gourmet crackers

### FARMERS MARKET CRUDITÉS **G** **V** \$150

Assorted vegetables, hummus

#### ADD CHARCUTERIE **G** \$90

Genoa salami, calabrese, prosciutto, pepperoni

### FRESH FRUIT **G** **V** \$170

Assorted seasonal fruits & berries

### BAVARIAN SOFT PRETZEL STICKS ★ **V** \$70

Beer cheese

### CHICKEN TAQUITOS \$85

16 chicken & cheese stuffed taquitos, served with salsa roja and sour cream

### TOASTED CANNELLONI ★ \$155

Marinara sauce

*Pairs well with 4 Hands City Wide APA*

### BUFFALO CHICKEN WINGS ★ \$165

Chicken wings tossed in traditional Buffalo sauce with celery and ranch on the side

*Pairs well with Golden Road Mango Cart*

### CHICKEN TENDERS ★ \$150

Honey mustard, BBQ & ranch dipping sauces

### SHRIMP COCKTAIL **G** \$150

Jumbo shrimp, cocktail sauce, Creole seafood sauce & fresh lemon

*Pairs well with Ketel One Vodka*

### HOME RUN NACHO BAR \$165

Taco beef, jalapeño cheese sauce, guacamole, sour cream, pickled jalapeños, salsa roja, corn tortilla chips

#### UPGRADE YOUR NACHO BAR

ADD QUESO BLANCO **G** **V** \$45

ADD PULLED PORK **G** \$58

ADD PULLED CHICKEN **G** \$79

### BUFFALO CHICKEN DIP **G** \$135

Pulled smoked chicken in a creamy buffalo cheese sauce, served with tortilla chips & celery sticks



# SALADS + SIDES

All selections serve approximately 16 guests, unless otherwise noted.

## TRADITIONAL CAESAR SALAD ★ \$140

Romaine lettuce, aged Parmesan cheese, garlic croutons, Caesar dressing

## BERRY PECAN SALAD \$142

Greens, fresh blueberries, goat cheese crumbles, candied pecans, poppy seed dressing  
*Pairs well with Duckhorn Sauvignon Blanc*

## SOUTHWEST SALAD \$142

Romaine lettuce, bell peppers, fire roasted corn, black beans, cotija cheese, pepitas, jalapeño ranch

## CAPRESE SALAD \$65

Ciliegine mozzarella, grape tomatoes, basil, balsamic reduction  
*Pairs well with Whispering Angel Rosé*

## HOMEMADE PASTA SALAD \$58

Sun-dried tomatoes, baby spinach, artichokes, Italian vinaigrette

### ENHANCE YOUR SALADS

ADD GRILLED CHICKEN  \$35

ADD HOUSED-SMOKED TURKEY  \$35

## COLESLAW \$56

Shredded cabbage & carrots mixed with Southern-style creamy dressing

## BAKED BEANS \$57

Brown sugar, sautéed onions



# BALLPARK FAVORITES

All selections serve approximately 16 guests, unless otherwise noted.

## HOT DOGS ★ \$125

16 all-beef franks, traditional rolls, condiments

### TOP YOUR DOGS

ADD A SIDE OF CHILI & CHEESE 🍷 \$45

## BRATWURSTS ★ \$135

16 bratwursts, sauerkraut, traditional rolls, condiments

*Pairs well with Urban Chestnut Zwickel*

## HOTS & BRATS ★ \$170

12 hot dogs & 12 bratwurst, sauerkraut, traditional rolls, condiments

### HOTS OR BRATS TOPPINGS BAR \$65

Toppings offered include chopped bacon, crispy onions, pickled peppers, shredded cheddar cheese, pico de gallo, spicy giardiniera

## STADIUM BURGERS \$155

16 individually wrapped cheeseburgers, pickles & burger sauce on the side

## THE HILL SUB \$112

Roast beef, ham, salami, pepperoni, olive relish, lettuce, tomatoes, red onions, Italian vinaigrette, on a 20-inch sub roll

*Pairs well with Santa Margherita Pinot Grigio*

## NONNA'S ITALIAN BEEF \$165

Shaved rib-eye with Italian spices & au jus, topped with mozzarella & provolone cheese, served with giardiniera

## PULLED PORK SLIDERS \$180

House-smoked pulled pork, BBQ sauce, pickles, coleslaw, potato buns

## SMOKED BBQ BEEF BRISKET SLIDERS \$199

Sliced house-smoked beef brisket, BBQ sauce, potato buns

## BALLPARK BOSCO BOX 🍷 \$70

16 cheese-stuffed breadsticks served with marinara

*All pizzas serve approximately 12 guests*

## CLASSIC CHEESE PIZZA 🍷 \$45

16 inch pizza with mozzarella, Italian tomato sauce, herbs

## ST. LOUIS MEAT LOVERS PIZZA \$55

16 inch pizza with pepperoni, sausage, bacon, St. Louis style cheese

## BUSCH STADIUM SMOKEHOUSE PIZZA \$55

16 inch pizza with house-smoked brisket, pulled pork, caramelized onions, BBQ sauce, cheddar jack cheese

## PEPPERONI PIZZA \$50

16 inch pizza with mozzarella cheese, spicy pepperoni



# ENTREES + PLATTERS

All selections serve approximately 16 guests, unless otherwise noted.

## BBQ VEGETARIAN GRILL **v** \$120

Impossible Burgers, plant-based sausages, BBQ black beans, mixed vegetables, BBQ fried corn  
(Serves 8)

## BRISKET MAC 'N CHEESE \$155

House-smoked beef brisket, white cheddar-BBQ Mornay sauce with toasted BBQ panko crumbs

## LOBSTER MAC 'N CHEESE \$205

Lobster, white cheddar Mornay sauce with toasted panko crumbs  
*Pairs well with Cakebread Chardonnay*

## ST. LOUIS BBQ PLATTER \$305

Smoked BBQ baby back ribs, thick slab-cut pork steaks, smoked chicken, served with sweet & tangy BBQ sauce, pit baked beans, house-made coleslaw, pasta salad & cornbread muffins  
*Pairs well with Bulleit Bourbon*

**ADD A SIDE OF MAC 'N CHEESE **v** \$65**

## BEEF TENDERLOIN \$400

Served with horseradish mashed potatoes, seasonal vegetables, whole grain mustard demi, dinner rolls  
*Pairs well with Stag's Leap Cabernet Sauvignon*

## CONCESSIONS FAN FAVORITES

### BUSCH STADIUM SMOKED TURKEY \$195

House-smoked turkey, cranberry mayonnaise, lettuce, tomato, onion, pickle, potato buns, kettle chips

### SHAQ'S BIG CHICKEN SANDWICHES \$120

M.D.E (Most Delicious Ever) breaded crispy chicken, Shaq sauce, pickles  
*16 half-sandwich portions*

### MAYO KETCHUP BEEF EMPANADAS \$100

16 hand-held empanadas filled with seasoned ground beef and served with mayo-ketchup dipping sauce



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# DESSERTS

**COOKIE & BROWNIE COMBO** ★ v \$60  
Freshly baked cookies & brownies

**FRESHLY BAKED COOKIES** ★ v \$55  
Assorted cookies

**TED DREWES FROZEN CUSTARD** ★ g v \$72  
9 oz. cups of frozen custard  
4 chocolate & 4 vanilla

**ST. LOUIS GOOEY BUTTER CAKE** v \$72  
A St. Louis original  
*Pairs well with Mionetto Prosecco*

**DESSERT PLATTER** v \$130  
Assorted cakes, gooey butter cake, parfaits

**crumbl**

**CRUMBL COOKIE PARTY BOX** v \$99  
12-pack assortment of  
Crumbl's weekly selections  
*Non-customizable*

## SWEET TEMPTATION CART ★ v

Wow your guests by ending on a high note! Complete your luxury experience with our Chef's selection of signature desserts, candies & cordials

**COLDSNAP ICE CREAM PACKAGE** e v \$115  
Homemade ice cream machine  
with 12 ice cream canisters  
4 vanilla, 4 chocolate, 4 salted caramel

## ENHANCE YOUR CUSTARD OR ICE CREAM v \$25

Chocolate chips, chopped peanuts,  
sprinkles, Heath bar crumbles,  
crushed Oreos, maraschino cherries  
8 servings

ALL DESSERT SELECTIONS ARE PRODUCED  
IN A FACILITY THAT MAY CONTAIN NUTS.

