



# AT&T STADIUM



## SUITES MENU

2024



Dear Suite Holder,

AT&T Stadium is famous and revered for its food and hospitality experience that make Dallas Cowboys event days a beloved tradition of extraordinary food, flavors and comfort. A driving force to Legends' success is Chef Marcelo Vasquez.



Chef Vasquez's culinary career originated in Chile with a focus on South American-style seafood. His resumé consists of top-tier kitchens that include the China Grill at the Hard Rock Café in Chicago, the legendary Stoneleigh Hotel in Dallas, Hilton Hotels and Omni Hotels & Resorts. Marcelo began with Legends in 2016 as the Senior Executive Sous Chef and then went on to become the Culinary Director & Senior Executive Chef in 2020.

Chef Vasquez leads a team of highly trained culinary professionals who strive for the highest standards, setting the bar for other sports and entertainment venues. His team executes menus for AT&T Stadium's suites, clubs, private event catering spaces and the Jones Family. Chef Vasquez always tries to incorporate something fresh with traditional favorites, using his deep knowledge of Southwest, American regional and global cuisines.

Welcome to the 2024 Dallas Cowboys Season. We are honored to bring our passion for excellence to your NFL experience.

With warm regards,

Legends Hospitality 

# TABLE OF CONTENTS

<b>TOUCHDOWN PRESENTATIONS</b> .....	<b>4</b>
The Lonestar	
The Football Fiesta	
The Texas Barbeque	
The Gridiron	
The Gran Cantina	
<b>À LA CARTE</b> .....	<b>12</b>
Brunch	
Starters	
Salads	
Snacks	
Dips	
Pizza	
Kid's Menu	
<b>LEGENDARY HOT FOOD SELECTIONS</b> .....	<b>21</b>
The Full Back	
2-Point Conversion	
Trophy Trio	
<b>PASTRIES &amp; AMENITIES</b> .....	<b>26</b>
Pastry Shoppe	
Amenities & Sweet Delights	
<b>COWBOYS THANKSGIVING</b> .....	<b>30</b>
Thanksgiving Presentation	
À La Carte	
<b>BEVERAGES</b> .....	<b>33</b>
Premium Packages	
Cocktail Packages	
Ready-To-Drink Cocktails	
Beer	
Liquor & Spirits	
Wine	
Non-Alcoholic Beverages	
Necessities	





Game  
lite

AT&T STADIUM

# TOUCHDOWN PRESENTATIONS

AT&T STADIUM



## GOURMET CHARCUTERIE BOARD

Selection of Artisan Cheeses, Smoked Cured Meats, Country Olive Blend & Housemade Mostarda. Served with Rosemary Sea Salt Crackers

- ★ **COLOSSAL SHRIMP & SNOW CRAB CLAWS PRESENTATION** GF NF  
Jumbo Wild Caught Shrimp Boiled with Spices & Crab Claws. Served with Lemons, Remoulade Sauce & Cocktail Sauce

**ROASTED VEGETABLES** GF NF  
Roasted Cremini Mushrooms, Zucchini, Artichokes, Asparagus, Heirloom Cherry Tomatoes & Roasted Lemon Vinaigrette

**TOMATO CAPRESE & FRESH MOZZARELLA** NF V  
Baby Arugula, Yellow & Beefsteak Tomatoes, Fresh Sliced Mozzarella, Pink Himalayan Salt & Balsamic Vinaigrette Reduction

- ★ **TEXAS VEAL OSSO BUCCO** NF  
Fresh Herb & Garlic Seared Veal Shank with Roasted Cremini Mushrooms, Steamed Baby Carrots & Marsala-Thyme Demi Glaze

- ★ **GRILLED BUFFALO AIRLINE CHICKEN BREAST** NF  
Buffalo Marinated Airline Chicken Breast, Char-Grilled with Ranch Cream Sauce & Roasted Corn-Poblano Relish

**AGED CHEDDAR & ROASTED JALAPEÑO WHIPPED POTATOES** NF V  
Yukon Gold Potatoes Whipped with Butter, Cream, Aged Cheddar & Roasted Diced Jalapeños

**SWEET CORN & POBLANO SOUFFLÉ** GF NF V  
Sweet Corn Soufflé Spoon Bread with Poblano Peppers, Onions & Select Spices

**TRUFFLED MAC & CHEESE** NF V 🕒  
Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

**CHOCOLATE GAME CHANGER** V  
Peanut Butter Chocolate Bars, Assorted Truffles, Texas Made Moon Pies, Flourless Chocolate Cake, Caramelized Chocolate Pudding, Dehydrated Raspberry Shooters, Tippy Passion Fruit Chocolate & Cookie and Cake Pops

**COWBOYS CHEESECAKE** NF V  
Texas Size Slices of Traditional Vanilla Cheesecake Topped with Fresh Seasonal Berries

**JACK LINKS BEEF JERKY** NF  
16 oz. of Assorted Jack Links Beef Jerky Pieces

- ★ **TEXAS SPICED PEANUTS** GF V  
Chile-Lime Salted Roasted Hot Spanish Peanuts

*Includes utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups.  
Available exclusively for advanced order. Serves 16-20 guests.*



GF = Gluten-free

NF = Nut-free

V = Vegetarian

VG = Vegan

🕒 = Sold on Event Day

★ = New Items



# THE FOOTBALL FIESTA | 2190

## VEGETABLE MEDLEY WRAPS

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

## ★ TEXAS ELOTE

Tajin Spiced Fire Roasted Corn, Cilantro Poblano, Cotija Cheese & Fresh Heirloom Tomatoes Blended with Housemade Lime Crema. Served with Blue Corn Tortilla Chips

## FIESTA SHRIMP COCKTAIL

Lime Marinated Shrimp, Avocado, Cilantro & Fresh Jalapeños, Blended with Citrus Dressing. Served with Blue Corn Tortilla Chips

## MEXICAN COBB SALAD

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

## 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

## COWBOYS PARTY CHICKEN WING TRIO

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

## TRUFFLED MAC & CHEESE

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

## THREE CHEESE PIMENTO & JALAPEÑO DIP

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

## ★ LEGENDARY BAR SAMPLER

Touchdown Texas Sheet Cake Bars, Southern Raspberry 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 at Halftime with Blue Bell Homemade Vanilla Ice Cream

## ASSORTED GUMMY BEARS

Assorted Flavors of Soft Gummy Bears

## CHOCOLATE PEANUT M&M'S


Assorted Colors of Peanut M&M's

## BUTTER FLAVORED POPCORN


*Includes utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups.  
Available exclusively for advanced order. Serves 16-20 guests.*




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items



# THE TEXAS BARBEQUE | 1955

## TRADITIONAL JALAPEÑO HUMMUS

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

## DEVILED EGGS

Traditional Egg Yolk Mouseline & Fresh Parsley

## ★ SESAME GRILLED CHICKEN SALAD

Grilled Sesame Chicken Breast with Crispy Romaine, Shaved Napa Cabbage, Shredded Carrots, Roasted Almonds, Mandarins, Green Onions & Crunchy Noodles with Creamy Sesame Vinaigrette

## 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 Texas Western BBQ Sauce. Served with Brioche Dinner Rolls, Housemade Pickled Onions and Bread & Butter Sliced Jalapeños

## TEXAS LOCAL SMOKED ROPE SAUSAGE

Traditional Black Pepper Spiced Rope Sausage with Texas Western BBQ Sauce

## ★ BAKED BBQ BEANS

Traditional Barbeque Beans Cooked with Whiskey & Brown Sugar, Topped with Chorizo Crumbles

## 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 Tots. Served with Ketchup Mini Jars & Ranch

## TRUFFLED MAC & CHEESE

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

## TEXAS BOURBON PEACH STREUSEL

Caramelized Peaches with a Southern White Chocolate Streusel Crust. Served at Halftime with Blue Bell Homemade Vanilla Ice Cream

## SOUTHERN COMFORT SWEETS

Texas Pecan Chocolate Caramel Popcorn Bites, Apple Moonshine Empanadas, Dulce de Leche Churros, Passion Fruit Chess Pies, Coconut-Chocolate Chip Cookies, Fried Nutella Rolls & Housemade Red Velvet Whoopees

## 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


*Includes utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups.  
Available exclusively for advanced order. Serves 16-20 guests.*




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items

# THE GRIDIRON | 1940

## CAPRESE PASTA SALAD

Cavatappi Pasta, Marinated Baby Tomatoes, Roasted Red Peppers, Cremini 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

## SEASONAL HARVEST SALAD

Urban Greens, Marinated Grape Tomatoes, Shaved Carrots, Roasted Poblano Peppers & Ricotta Salata Cheese. Served with Fuji Apple Cider Vinaigrette

## ARTISAN CARVING SANDWICHES

Smoked Turkey with Roasted Tomatoes, Baby Arugula & Muenster Cheese on Artisan Herbed Bread. Roast Beef with Caramelized Onions & White Cheddar Cheese on Artisan Jalapeño & Cheddar Bread. Smoked Ham, Salami & Mortadella with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Pretzel Bread. Served with Cornichon Pickles, Roasted Tomatoes & 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 Sauce

## SOUTHERN CHICKEN TENDERS

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

## POTATO WEDGES

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

## MINI SIRLOIN BEEF SLIDERS

Mini Sirloin Beef Patties. Served with 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 Breadcrumbs

## COWBOYS CUPCAKES

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

## SCRATCH-BAKED COOKIES

Assortment of Apricot Mocha-Triple Chocolate, Chocolate Chip, Old Fashioned Oatmeal, Snickerdoodle, 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


*Includes utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups.  
Available exclusively for advanced order. Serves 16-20 guests.*




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items

# THE GRAN CANTINA | 1685

## 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

## SALSA TRIO

Housemade Avocado, Charred Tomato & Green Tomatillo Salsas. Served with Blue Corn Tortilla 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 HATCH TAMALES

Chicken Breast Blended with Fire Roasted Hatch Chiles in a Corn Masa

## QUESO WITH CARNE ASADA

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

## DULCE DE LECHE CHURROS

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

## PINEAPPLE UPSIDE-DOWN CAKE

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

## TEXAS SPICED PEANUTS


Chile-Lime Salted Roasted Hot Spanish Peanuts

## BUTTER FLAVORED POPCORN


*Includes utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups.  
Available exclusively for advanced order. Serves 16-20 guests.*




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items



**À LA CARTE  
SELECTIONS**

**AT&T STADIUM**

# BRUNCH

## CHICKEN & WAFFLES | 210 <sup>NF</sup>

Pearl Sugar Waffles & Crispy Chicken Breasts. Served With Country Gravy & Maple Syrup.  
*Delivered After Gates Open to Maintain Quality*

## COWBOYS BREAD PUDDING SKILLET | 170 <sup>V</sup>

White Chocolate & Fresh Raspberry Bread Pudding. Drizzled with Caramel & Served with Blue Bell Homemade Vanilla Ice Cream. *Delivered at Halftime*

## MAINE LOBSTER & BUTTERED BRIOCHE CLUB | 150 <sup>NF</sup>

Lemon Marinated Lobster Meat, Crispy Bacon Strips, Fresh Tomato, Petite Watercress, Creamy Lemon Garlic Béarnaise Aioli on a Brioche Texas Toast

## ASSORTED BREAKFAST PASTRIES | 150 <sup>V</sup>

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

## HAM & CHEESE CROISSANTS | 150 <sup>NF</sup>

Smoked Ham, Fontina Cheese, Chipotle Dijonnaise on Housemade Petite Croissants

## ★ SESAME GRILLED CHICKEN SALAD | 140

Grilled Sesame Chicken Breast with Crispy Romaine, Shaved Napa Cabbage, Shredded Carrots, Roasted Almonds, Mandarins, Green Onions & Crunchy Noodles with Creamy Sesame Vinaigrette

## FRUIT & BERRIES PARFAIT | 130 <sup>GF</sup> <sup>V</sup>

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

## FRESH SEASONAL FRUIT & BERRIES | 120 <sup>GF</sup> <sup>NF</sup> <sup>V</sup> <sup>VG</sup> <sup>Ⓢ</sup>

Seasonal Market Fruit, Honeydew Melon, Cantaloupe, Pineapple, Seasonal Mixed Berries & Table Grapes

## ★ BLUEBERRY LEMON FILLED SCONES | 80 <sup>V</sup>

Traditional Scones with Creamy Lemon Filling & Buttery Blueberry in a Golden-Brown Crunchy Crust



<sup>GF</sup> = Gluten-free

<sup>NF</sup> = Nut-free

<sup>V</sup> = Vegetarian

<sup>VG</sup> = Vegan

<sup>Ⓢ</sup> = Sold on Event Day


★ = New Items



# STARTERS



★ **COLOSSAL SHRIMP & SNOW CRAB CLAWS PRESENTATION** | 350    
Jumbo Wild Caught Shrimp Boiled with Spices & Crab Claws. Served with Lemons, Remoulade Sauce & Cocktail Sauce



**SLICED BEEF TENDERLOIN PLATTER** | 350   
Texas Black Angus Smoked Tenderloin with Grilled Asparagus, Blistered Heirloom Baby Tomatoes & Candied Jalapeños, Hollandaise Spread & Traditional Chimichurri Sauce. Served with Brioche Dinner Rolls


**SIGNATURE SUSHI PRESENTATION** | 345  
Tempura Shrimp, Tuna, Rainbow, Temptation & Crunchy Sushi Rolls. Served with Soy Sauce, Pickled Ginger & Wasabi

**GOURMET DELI PLATTER** | 180   
Pepper Smoked Chicken, Smoked Ham & London Broil Top Round. Served with Cheddar, Colby Cheese, Baby Vegetables, Buttermilk Ranch Dip & Assorted Crackers

**ARTISAN CARVING SANDWICHES** | 180    
Smoked Turkey with Roasted Tomatoes, Baby Arugula & Muenster Cheese on Artisan Herbed Bread. Roast Beef with Caramelized Onions & White Cheddar Cheese on Artisan Jalapeño & Cheddar Bread. Smoked Ham, Salami & Mortadella with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Pretzel Bread. Served with Cornichon Pickles, Roasted Tomatoes & Horseradish Aioli

**FIESTA SHRIMP COCKTAIL** | 165    
Lime Marinated Shrimp, Avocado, Cilantro & Fresh Jalapeños, Blended with Citrus Dressing. Served with Blue Corn Tortilla Chips

**VEGETABLE MEDLEY WRAPS** | 160    
Grilled Vegetable Medley, Basil Aioli, Roasted Corn, Baby Arugula & Cotija Cheese on a Spinach-Herb Tortilla

★ **GOURMET WRAPS DUET** | 140   
Ancho-Marinated Skirt Steak Strips with Butter Lettuce, Sharp Cheddar Cheese & Pickled Red Onion on Sundried Tomato Tortillas. Grilled Chicken Breast with Cotija Cheese, Fire Roasted Corn, Black Beans, Romaine & Chipotle Spread on Traditional Flour Tortillas


**SEASONAL VEGETABLE CRUDITÉ** | 140     
Grape Tomatoes, English Cucumbers, Asparagus, Celery, Carrot Sticks & Cilantro Pepita Ranch Dressing

**FRESH SEASONAL FRUIT & BERRIES** | 120       
Seasonal Market Fruit, Honeydew Melon, Cantaloupe, Pineapple, Seasonal Mixed Berries & Table Grapes


**TRADITIONAL COLESLAW** | 55      
Green & Red Cabbage with Shredded Carrots Tossed in Creamy Traditional Coleslaw Dressing




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items



# SALADS

## **MEXICAN COBB SALAD** | 125 GF NF V

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

## **TEXAS CAESAR SALAD** | 120 GF NF V Ⓢ

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

## ★ **MEDITERRANEAN CHEF SALAD** | 120

Romaine Hearts Combined with Cheese Tortellini, Kalamata Olives, Diced Genoa Salami, Diced Swiss Cheese, Roasted Tomatoes, Sliced Pepperoncini Peppers, Fresh Basil, Marinated Artichokes & Red Wine Oregano Vinaigrette

## **SEASONAL HARVEST SALAD** | 105 GF NF V

Urban Greens, Marinated Grape Tomatoes, Shaved Carrots, Roasted Poblano Peppers & Ricotta Salata Cheese. Served with Fuji Apple Cider Vinaigrette

## **ADD TO ANY SALAD OUR AGUACHILE SHRIMP** | 120 NF

Marinated Poach Shrimp with Poblano Chiles, Cilantro & Fresh Lime Juice



GF = Gluten-free

NF = Nut-free

V = Vegetarian

VG = Vegan

Ⓢ = Sold on Event Day

★ = New Items



# SNACKS

**COWBOYS CRUNCH BUCKET | 115**   

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

**CHEETOS POPCORN | 100**   

Combines AT&T Stadium's Popcorn with the Delicious Taste of Jalapeño Cheddar Cheetos & Flamin' Hot Cheetos

**PRALINE PRETZELS | 100**   

French Style Caramel Coated Pretzels

**ASSORTED GUMMY BEARS | 95**    

Assorted Flavors of Soft Gummy Bears

**CHOCOLATE PEANUT M&M'S | 90**   

Assorted Colors of Peanut M&M's

 **TEXAS SPICED PEANUTS | 78**    

Chile-Lime Salted Roasted Hot Spanish Peanuts

**JACK LINKS BEEF JERKY | 70** 

16 oz. of Assorted Jack Links Beef Jerky Pieces

**COWBOYS PARTY MIX | 70**   

Traditional Bar-Style Snack Mix with Legends Seasoning

**BUTTER FLAVORED POPCORN | 60**   

**CHOCOLATE PLAIN M&M'S | 60**    

Assorted Colors of Milk Chocolate M&M's

**COTTON CANDY | 50** 

Six Bags of Assorted Cotton Candy Flavors

**MELISSA'S CLEAN SNAX® | 30** 


Five Bags of Assorted Flavors of Bite-Sized Nuggets made with Chia & Flaxseed

 **MELISSA'S COCO SNAX™ | 30** 


Crunchy Shredded Coconut Clusters with a Touch of Sweetness and a Hint of Sea Salt. Five Bags of Assorted Flavors of Coconut, Ginger and Coffee




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items

# DIPS

## ULTIMATE SEVEN LAYER DIP | 190

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

## QUESO WITH CARNE ASADA | 170

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

## SALSA TRIO | 150

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

## CANTINA GUACAMOLE | 120

Housemade Guacamole. Served with Blue Corn Tortilla Chips

## WARM ARTICHOKE & SPINACH DIP | 120

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

## ★ TEXAS ELOTE | 120

Tajin Spiced Roasted Corn, Cilantro, Poblano, Cotija Cheese & Fresh Heirloom Tomatoes Blended with Housemade Lime Crema. Served with Blue Corn Tortilla Chips

## THREE CHEESE PIMENTO & JALAPEÑO DIP | 110

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

## FRENCH ONION DIP | 100

House Sour Cream Blended with Caramelized Onions & Seasoning with Green Onion. Served with Yukon Gold Kettle Chips

## ZESTY RANCH DIP | 100

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

## ROASTED RED PEPPER & CAULIFLOWER HUMMUS | 95

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 | 95


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

## ★ SPICY TRADITIONAL HUMMUS | 83


Mashed Chickpeas Soaked, Boiled & Blended Daily. Mixed with Tahini, Lemon Juice, Garlic & with a Kick of Spice. Served with Pita




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items

# PIZZA

## Pizzas Delivered at Halftime

### FOUR-MEAT PIZZA | 105 NF

Focaccia Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese, Italian Sausage, Canadian Bacon, Texas Size Pepperoni Slices & Hard Salami Slices

### PEPPERONI PIZZA | 105 NF

Focaccia Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese & Texas Size Pepperoni Slices

### SUPREME VEGETABLE PIZZA | 100 NF V

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

### CHEESE PIZZA | 95 NF V

Focaccia Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce & Artisan Mozzarella Cheese

### GLUTEN-FREE CHEESE PIZZA | 75 GF NF V

10" Cauliflower Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce & Artisan Mozzarella Cheese

### GLUTEN-FREE SUPREME PIZZA | 75 GF NF V

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




GF = Gluten-free

NF = Nut-free

V = Vegetarian

VG = Vegan

 = Sold on Event Day

 = New Items

# KID'S MENU

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

## ★ ROWDY'S FROZONE SLUSHIES | 190

Your choice of flavor: Strawberry Dragon Fruit, Lemonade or Mango, Serves 24 - 30

Slushy Machine

Clear 12 oz. Cups, 24-pack

## ROWDY PACK | 60

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

## LIL' STARS MEAL PACK

Please Select One:

8" Cheese Pizza | 40

8" Pepperoni Pizza | 40

Nathan's Kosher-Style Hot Dog | 40

Southern Chicken Tenders with Ranch, BBQ & Dijon Honey Mustard | 40

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

## ★ ROWDY SOUVENIR CUP | 22




GF = Gluten-free

NF = Nut-free

V = Vegetarian

VG = Vegan

 = Sold on Event Day

★ = New Items



**LEGENDARY HOT  
FOOD SELECTIONS**

**AT&T STADIUM**

# LEGENDARY HOT FOOD SELECTIONS

## THE FULL BACK

### COMBINATION BEEF & CHICKEN FAJITAS | 374

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

### TRIO OF EMPANADAS | 370

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

### COWBOYS TACKLE NACHO BAR | 360

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

### COWBOYS PARTY CHICKEN WING TRIO | 344

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

### COWBOYS CRISPY CHICKEN | 285

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

### MINI SIRLOIN BEEF SLIDERS | 230

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

### LOBSTER MAC & CHEESE | 205

Our Traditional Mac & Cheese with a Creamy Sauce & Lobster Meat, atop with Local Farm Green Onions

### NATHAN'S KOSHER-STYLE HOT DOGS | 190

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

### TRUFFLED MAC & CHEESE | 190


Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

### VEGETARIAN NACHO BAR | 155


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




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items

# LEGENDARY HOT FOOD SELECTIONS



## 2-POINT CONVERSION | Select in Groups of Two

### BENT BUCKLE BARBEQUE

**BRISKET** | 249 

Hickory & Cherry Wood Smoked Spiced Rubbed Brisket in Texas Western BBQ Sauce. Served with Brioche Dinner Rolls, Housemade Pickled Onions and Bread & Butter Sliced Jalapeños

### COWBOYS THICK & JUICY

**BURGERS** | 240  

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

### BACON WRAPPED JALAPEÑO CHICKEN

**BITES** | 236 

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

**STEAK EMPANADAS** | 230  

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

**CHICKEN EMPANADAS** | 223  

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

### SOUTHERN CHICKEN

**TENDERS** | 206  



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

### TEXAS LOCAL SMOKED ROPE

**SAUSAGE** | 205 



Traditional Black Pepper Spiced Rope Sausage with Texas Western BBQ Sauce

### TEXAS BACON & CHEDDAR

**TOTS** | 195  



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

### SMOKED BBQ BRISKET SPRING

**ROLLS** | 190  




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

### BUFFALO CHICKEN SPRING

**ROLLS** | 180  

Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch

### JALAPEÑO CHEDDAR

**POPPERS** | 180   




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

### SOUTHWEST VEGETABLE

**EMPANADAS** | 170  

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

### SWEET CORN & POBLANO

**SOUFFLÉ** | 165   

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

### CHICKEN & CHEDDAR

**FLAUTAS** | 160  

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



**NATHAN'S JUNIOR HOT DOGS** | 143  

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

**TRADITIONAL PORK TAMALES** | 140 

Traditional Tamales with Pulled Pork Filling

### COWBOYS ALL BEEF CORN

**DOGS** | 130  

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

### BLACK BEAN & ROASTED CORN

**TAMALES** | 120     


Traditional Tamales with Black Beans & Roasted Corn Filling

**POTATO WEDGES** | 110   


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




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items





# LEGENDARY HOT FOOD SELECTIONS

## TROPHY TRIO | Select in Groups of Three

### BACON WRAPPED JALAPEÑO CHICKEN BITES | 175

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

### SMOKED BBQ BRISKET SPRING ROLLS | 170

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

### JALAPEÑO CHEDDAR POPPERS | 145

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

### CHICKEN & CHEDDAR FLAUTAS | 145

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

### SOUTHERN CHICKEN TENDERS | 140

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

### BUFFALO CHICKEN SPRING ROLLS | 130

Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch Dipping Sauce

### STEAK EMPANADAS | 130

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

### CHICKEN EMPANADAS | 125

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

### SOUTHWEST VEGETABLE EMPANADAS | 125

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

### TEXAS BACON & CHEDDAR TOTS | 120

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

### NATHAN'S JUNIOR HOT DOGS | 110

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

### TRADITIONAL PORK TAMALES | 100

Traditional Tamales with Pulled Pork Filling

### COWBOYS ALL BEEF CORN DOGS | 95

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

### BLACK BEAN & ROASTED CORN TAMALES | 95


Traditional Tamales with Black Beans & Roasted Corn Filling

### POTATO WEDGES | 65


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




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items



# PASTRIES & AMENITIES

Tiff's Treats<sup>®</sup>  
cookie delivery

AT&T STADIUM

# PASTRY SHOPPE

Scratch-made sweets from one of the few NFL stadiums that houses its very own pastry kitchen.

## SUNDAE FUNDAY | 250

A Twist on our Goopy Turtle Brownie Skillet. Served with Homemade Vanilla Blue Bell Ice Cream & the Following Toppings: Strawberries, Cherries, Gummy Bears, Whipped Cream, Peanut Butter Pieces, Sprinkles, Oreo Pieces, Chocolate Pearls, Mini Marshmallows, Mini Plain M&M's, with Chocolate & Caramel Sauce. Serviced during Halftime

## GLUTEN-FREE DELIGHTS | 210

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Key Lime Pie, Chocolate Dipped Strawberries & Triple Berry Shooters with Fresh Berries

## SOUTHERN COMFORT SWEETS | 200

Texas Pecan Chocolate Caramel Popcorn Bites, Apple Moonshine Empanadas, Dulce de Leche Churros, Passion Fruit Chess Pies, Coconut-Chocolate Chip Cookies, Fried Nutella Rolls & Housemade Red Velvet Whoopees

## CHOCOLATE GAME CHANGER | 195

Peanut Butter Chocolate Bars, Assorted Truffles, Texas Made Moon Pies, Flourless Chocolate Cake, Caramelized Chocolate Pudding, Dehydrated Raspberry Shooters, Tippy Passion Fruit Chocolate & Cookie and Cake Pops

## TEXAS BOURBON PEACH STREUSEL | 183

Caramelized Peaches with a Southern White Chocolate Streusel Crust. Served at Halftime with Blue Bell Homemade Vanilla Ice Cream

## GOOEY CAMPFIRE TURTLE BROWNIE SKILLET | 180

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

## DULCE DE LECHE CHURROS | 160

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

## LEGENDARY BAR SAMPLER | 160

Touchdown Texas Sheet Cake Bars, Southern Raspberry Bars, Chef Marcello Magic Bars, Celebration Almond Cake Bars & S'mores Bars

## SCRATCH-BAKED COOKIES | 140


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

## ALL-AMERICAN DOUBLE APPLE PIE | 120


Baked in a Buttery Flaky Crust. Served at Halftime with Blue Bell Homemade Vanilla Ice Cream




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items



# AMENITIES & SWEET DELIGHTS

## TIFF'S TREATS | 200

Three Dozen Variety Cookies Delivered Warm & Goopy at Halftime

## THEME LOGO COOKIES | 210

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

## GLUTEN-FREE DELIGHTS | 210

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Key Lime Pie, Chocolate Dipped Strawberries & Triple Berry Shooters with Fresh Berries

## COWBOYS CUPCAKES | 160

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

## DULCE DE LECHE CUPCAKES | 158

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

## COWBOYS CHEESECAKE | 140

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

## COWBOYS DIPPED STRAWBERRIES | 120

14 Strawberries Dipped in the Finest Chocolates with Assorted Toppings

## STRAWBERRY SHORTBREAD | 115

Macerated Fresh Strawberries in Crystal Glaze with White Chocolate Whipped Ganache, Filled in Between Two Tender White Chocolate Handmade Biscuits

## OLD-FASHIONED PEANUT BUTTER PIE | 105

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

## BLUE BELL ICE CREAM | 70

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

## VOLLEMAN'S DAIRY FRESH FARM MILK | 60

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 | 220, *Serves 30 to 40 Guests*

10" ROUND CAKE | 185, *Serves 15 to 20 Guests*


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




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items



# **COWBOYS THANKSGIVING**

**AT&T STADIUM**

# THANKSGIVING PRESENTATION | 1700

*We're thankful that you chose to celebrate with us!*

## **OVEN ROASTED TURKEY**

Oven Roasted Turkey Breast Seasoned with Legends Spices

## **YUKON GOLD MASHED POTATOES**

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

## **COUNTRY CORNBREAD DRESSING**

Traditional Cornbread Dressing 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 Breadcrumbs

## **GREEN BEAN MUSHROOM CASSEROLE WITH CRISPY ONIONS**

Traditional Green Bean & Mushroom Casserole Topped with Crispy Onions

## **FALL HARVEST SALAD**

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

## **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

## **TRADITIONAL GIBLET GRAVY**

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

## **ORANGE CRANBERRY RELISH**

Traditional Cranberry Sauce with Orange Liqueur & Cinnamon Reduction

## **BRIOCHE ROLLS**

Soft Brioche Dinner Rolls. Served with Salted Butter Balls


## **VANILLA BEAN WHIPPED CREAM**

Housemade Sweetened Whipped Cream with Vanilla Bean


*Includes utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups.  
Available exclusively for advanced order. Serves 16-20 guests.*




 = Gluten-free

 = Nut-free

 = Vegetarian

 = Vegan

 = Sold on Event Day

 = New Items

# À LA CARTE THANKSGIVING

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

**GLAZED HAM** | 240 NF

Smoked Ham with Housemade Brown Sugar & Mustard Spiced Glaze

**PRALINE SWEET POTATOES** | 165 GF V

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

**TRADITIONAL PECAN PIE** | 130

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

**TRADITIONAL PUMPKIN PIE** | 130 NF

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

**CARAMEL APPLE PIE** | 120 NF

Traditional Sliced Spiced Apples Baked on a Housemade Flaky Pie Crust



GF = Gluten-free

NF = Nut-free

V = Vegetarian

VG = Vegan

@ = Sold on Event Day

★ = New Items





# BEVERAGES

AT&T STADIUM

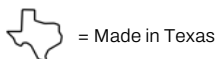
# PREMIUM PACKAGES

## **SUPER PREMIUM STARTER PACKAGE | 1372**

- 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
- 1 Orange Juice
- 1 Tonic Water *6-pack*
- Limes
- 1 Maker's Mark Owners Select
- ★ 1 Cowboys Blue 10 oz. Rocks Cups, *16-pack (Limited Edition)*

## **PREMIUM STARTER PACKAGE | 995**

- 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 Captain Morgan
- 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
- 1 Orange Juice
- 1 Tonic Water *6-pack*
- Limes
- ★ 1 Cowboys Blue 10 oz. Rocks Cups, *16-pack (Limited Edition)*





OUR ANCESTORS CALLED THE PLANT EL ARBOL DE LAS MARAS BY THE TREE OF WONDERS. BE IT PROVIDED FOOD, SHELTER, CLIMATE AND DRUGS, THE NECTAR OF THE TREE OF WONDERS.

EST. 1850

100% PURO DE AGAVE

**HORNITOS**

TEQUILA REPOSADO LIMPIO



# COCKTAIL PACKAGES

## **COWBOYRITA FROZEN PACKAGE | 935**

Frozen Cowboyrita Machine

The Cowboyrita with Hornitos Reposado Mix,  
3 gallons

- ★ 1 Cowboys Blue 10 oz. Rocks Cups, 16-pack  
(Limited Edition)

Cowboyrita Salt

Limes

## **KETEL ONE ESPRESSO MARTINI PACKAGE | 469**

*Blends with nitrogen to create a creamy consistency  
you cannot get with a shaken version.*

Espresso Machine

Ready to Serve Martini Mix: Ketel One Vodka, Kahlúa,  
Cold Brew Coffee Concentrate, Simple Syrup

## **AMERICA'S TEA PACKAGE | 231**

Your Choice of:

- ★ 1 Crown Royal Blackberry or 1 Crown Royal Peach

Sweet Tea, 4-pack

Lemonade, 4-pack

Lemons

## **GIN MULE WITH GRAY WHALE GIN | 231**

1 Gray Whale Gin

Ginger Beer, 6-pack

Lemons

## **TEXAS MULE PACKAGE | 205**

1 Tito's Vodka

Ginger Beer, 6-pack

Limes

## **MIMOSA PACKAGE | 185**

1 Moët & Chandon Imperial

Orange Juice

4 Champagne Flutes

## **COWBOYRITA ROCKS PACKAGE | 184**

1 Hornitos Reposado Tequila

1 Cowboyrita Mix

Margarita Salt

Limes

## **BLOODY MARY PACKAGE | 167**

1 Smirnoff Vodka

1 Mr & Mrs T Original Bloody Mary Mix

Tabasco

Celery

Olives

Worcestershire

## **COWBOY HERRADURA RANCH WATER | 162**

1 Herradura Silver

*Official Premium Tequila of The Cowboys*

Polar 100% Natural Seltzer Water Original, 6-pack

Limes

## **CARAJILLO COFFEE PACKAGE | 131**

Black Rifle Brewed Coffee

1 Licor 43

Whipped Cream

Sugar

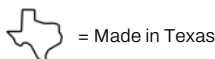
## **MICHELADA PACKAGE | 123**

1 SOL, 12-pack

Clamato

Tajin

Limes





# READY-TO-DRINK COCKTAILS

## ON THE ROCKS CRAFT COCKTAILS | 152

A ready to drink cocktail experience, delivering all the complexity and craftsmanship you would find at your local bar, in a convenient bottle. OTR cocktails only require one thing: ice! Contains four servings per flavor.

*Your choice of three flavors:*

The Espresso Martini made with EFFEN Vodka

The Cosmopolitan made with EFFEN Vodka

The Old Fashioned made with Knob Creek

The Mai Tai made with Cruzan Rum

## SPECIALTY CRAFT COCKTAILS

*Sold in 6-packs*

Jack Daniel's Country Cocktail Downhome Punch | 89

Jack Daniel's Country Cocktail Southern Peach | 89


## READY-TO-DRINK COCKTAILS

*Sold in 8-packs*

★ Jack Daniel's Whiskey & Ginger Ale | 94

Jack Daniel's Whiskey, Honey & Lemonade | 94

Crown Royal Peach Tea | 94

Austin Cocktails Fred's Ruby Red | 94 

Austin Cocktails Cucumber Vodka Mojito | 94 

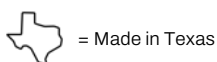
★ -196 Vodka Seltzers Lemon | 70

★ -196 Vodka Seltzers Peach | 70

★ -196 Vodka Seltzers Grapefruit | 70

## DOUBLE ZERO MARGARITA | 94

Zero Sugar, Zero Net Carbs, Keto Friendly, 8-pack



# BEER

## DOMESTIC BEER

Sold in 12-packs

Miller Lite | 98


Coors Light | 98

Coors Banquet | 98

## SPECIALTY BEER


Sold in 12-packs

Blue Moon Belgian White | 99

★ Revolver Blood & Honey | 99 


Revolver Gridiron | 99 

★ Rahr & Sons Dadgum IPA | 99 

★ Half-Life IPA | 99 

Shiner Bock | 99 

Revolver "Let's Go Girls" Watermelon

Kolsch | 99 

*Crafted, Kegged & Canned by Ladies from the Cowboys Front Office as well as the Wives of both Cowboys Coaches and Executives in Partnership with Revolver Brewing to drive awareness to Breast Cancer for the Month of October*

## IMPORT BEER

Sold in 12-packs

SOL | 99

★ SOL Chelada | 99

Peroni | 99

Peroni 0.0 NA | 90

## SELTZERS

Sold in 12-packs

Simply Spiked Strawberry Lemonade | 117


VIZZY Mango Pineapple | 117

★ Happy Thursday Spiked Refresher Strawberry | 117

★ Topo Chico Oasis Cherry | 117

Topo Chico Strawberry Guava | 117



 = Made in Texas

★ = New Items

# LIQUOR & SPIRITS

## ALLOCATED ULTRA PREMIUM

*Based on Availability*

Clase Azul Reposado | 608

Johnnie Walker Blue Label | 540

Don Julio 1942 | 492

Herradura Legends | 384

Crown 18 Year | 375

## TENNESSEE WHISKEY

Jack Daniel's Single Barrel | 169

Uncle Nearest 1856 Tennessee | 169

Uncle Nearest 1884 Small Batch | 125

Gentleman Jack | 124

Jack Daniel's Old No. 7 Tennessee | 118

Jack Daniel's Honey | 113

## BOURBON

★ Bib & Tucker Double Char Bourbon | 182

Knob Creek | 149

Woodford Reserve | 144

Maker's 46 | 136

Maker's Mark Bourbon | 131

★ Barmen 1873 Bourbon | 110

★ Old Forester | 95

Jim Beam | 85

Jim Beam Black | 85

Jim Beam Fire | 85

Jim Beam Peach | 85

Maker's Mark Owners Select | 180

*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.*

## CANADIAN WHISKEY

Crown Royal | 157

Crown Royal Peach | 131

Crown Royal Regal Apple | 131

★ Crown Royal Blackberry | 131

Canadian Club | 77

## WHISKEY

Five Trail American Blended Whiskey | 205

Yellow Rose American Whiskey | 140

Knob Creek Rye | 119

Redemption Rye | 107

## VODKA

Tito's | 164

Belvedere | 164

Haku Japanese Vodka | 149

Ciroc | 149

Ketel One | 134

EFFEN | 134

Ketel One Botanical Grapefruit | 122

Smirnoff | 112

Pinnacle Original | 96

## SCOTCH

Johnnie Walker Black Label | 150

The Glenlivet 12 Year | 149

Glenmorangie 10 Year | 149

Johnnie Walker Red Label | 110

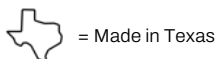
## RUM

Captain Morgan Spiced Rum | 107

Mur Mur Coconut Rum | 96

Cruzan Aged Silver | 95

Malibu | 90





# LIQUOR & SPIRITS

## TEQUILA

Herradura Ultra Añejo | 212

Herradura Añejo | 169

Herradura Reposado | 157


Herradura Silver | 145

El Tesoro Blanco | 137

Hornitos Reposado | 134

*The Official Tequila of the Cowboyrita*

El Jimador Blanco | 118

★ TWF Tequila with Friends Reposado | 110 

Hornitos Plata | 107

## GIN

Aviation | 137

Gray Whale | 132

Tanqueray 10 | 132

Tanqueray | 110

Beefeater | 110

★ Ford's Gin | 105

## CORDIALS

Licor 43 | 119

Grand Marnier | 119

Bailey's | 85

Kahlua | 85

## COGNAC


Courvoisier X.O. | 440

Hennessy V.S.O.P. | 220

Courvoisier V.S.O.P | 193

Hennessy V. S. | 166



 = Made in Texas

★ = New Items

# WINE

## ULTRA PREMIUM WINES

*Based on Availability*

Caymus Cabernet Special Select | 650

Cristal | 606

Dom Perignon | 514

Far Niente Cabernet | 385

★ Far Niente Chardonnay | 175

## CHARDONNAY

Cakebread Chardonnay | 164

Plumpjack Winery Reserve Chardonnay | 160

Stressed Vines Sonoma Coast Chardonnay | 124

Special Edition Josh by Jones Chardonnay | 110

William Hill Chardonnay | 99

★ Force & Grace Carneros Chardonnay | 95

Josh Cellars "Craftsman's Collection" Chardonnay | 94

Markham Chardonnay | 90

The Calling Dutton Ranch Chardonnay | 90

The Calling Sonoma Coast Chardonnay | 90

Wente Chardonnay | 90

## SAUVIGNON BLANC


Cloudy Bay Sauvignon Blanc | 121

Caymus Vineyards: Emmolo Sauvignon Blanc | 110

The Crossings Sauvignon Blanc | 105

Girard Sauvignon Blanc | 101

## WHITE BLEND

McPherson Cellars Les Copains White | 97 

## ROSÉ

Whispering Angel Chateau D'Esclans | 111

Hampton Water Rosé | 77

Maison No. 9 | 77

Fleur de Prairie Rosé | 73

## PINOT GRIGIO

Santa Margherita | 121

Barone Fini Pinot Grigio | 99

Ca'Bolani Pinot Grigio | 90

## CABERNET SAUVIGNON

William Hill Cabernet Sauvignon | 121

Special Edition Josh by Jones Cabernet Sauvignon | 110

Stressed Vines Moon Mountain Cabernet Sauvignon | 110

Daniel Cohn Bellacosa Cabernet Sauvignon | 101

Wente Cabernet "Charles Wetmore" Sauvignon | 99

★ Force & Grace Paso Robles Cabernet Sauvignon | 98

Josh Cellars "Craftsman's Collection" Cabernet Sauvignon | 94

Kiepersol Estates Texas Cabernet Sauvignon | 90 

## PINOT NOIR

Enroute Pinot Noir | 173

Stressed Vines Russian River Pinot Noir | 154

Flowers Pinot Noir | 149

Belle Glos Pinot Noir | 131

Josh Cellars "Craftsman Collection" Pinot Noir | 99

The Calling Russian River Valley Pinot Noir | 97

Wente Pinot Noir | 90

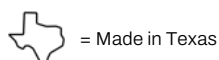
## MERLOT

Plumpjack Merlot | 161

Markham Merlot | 97

Stags Leap Winery Merlot | 97

Rutherford Hill Merlot | 90





# WINE

## MALBEC

Caymus Vineyards Red Schooner Voyage  
Malbec | 110

Terrazas de los Andes Malbec | 85

## RED BLEND

Clos de los Siete Red Blend | 97

Locations TX Red Blend | 85 

## BURGUNDY & BORDEAUX

Bouchard Père & Fils Premiere Cru Beaune du  
Château | 113

## CHAMPAGNE

Beau Joie Demi Sec | 347

Veuve Clicquot | 190

Moët & Chandon Imperial | 178

Moët & Chandon Imperial Minis, 4-pack | 157

Beau Joie Brut | 134

Taittinger La Française Brut | 111

## SPARKLING WINE

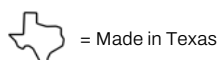
Josh Cellars Prosecco | 99

Jeio Prosecco | 84

## NON-ALCOHOLIC CHAMPAGNE

French Bloom Brut Non-Alcoholic | 105

French Bloom Rosé Non-Alcoholic | 105



# NON-ALCOHOLIC BEVERAGES

## NON-ALCOHOLIC

*Sold in 8-packs*

Core Natural Water, 6-pack | 60

Deja Blue Bottled Water | 45

Pepsi | 34

★ Pepsi Wild Cherry | 34

Pepsi Zero | 34

Mountain Dew | 34

Dr Pepper | 34

Diet Dr Pepper | 34

Dr Pepper Zero | 34

7UP | 34

## POLAR 100% NATURAL SELTZER

*Sold in 6-packs*

Original | 42

Lemon | 42

Lime | 42

Black Cherry | 42

Mandarin | 42

## TEA & LEMONADE

Unsweetened Iced Tea | 79

*Two gallons, sliced lemons, sugars & sweeteners*

Peach Iced Tea | 72

*Two gallons, sliced lemons, sugars & sweeteners*

Tropicana Lemonade, 4-pack | 23

Pure Leaf Sweet Tea, 4-pack | 22

Pure Leaf Unsweetened Black Tea, 4-pack | 22

## JUICES

Apple Juice | 23

Cranberry Juice | 23

Grapefruit Juice | 23

Orange Juice | 23

Pineapple Juice | 23

## BLACK RIFLE COFFEE COMPANY

Freshly Brewed Regular | 97

*Service for 12, includes sugar, sweeteners & creamer*

Black Rifle Coffee Thermoses, 6-pack | 45

## BLACK RIFLE COFFEE COMPANY READY-TO-DRINK

BRCC Ready to Drink Espresso Mocha, 4-pack | 53

★ BRCC Ready to Drink Espresso Cowboys  
Vanilla, 4-pack | 53

★ BRCC Ready to Drink Espresso Salted  
Caramel, 4-pack | 53

## MIXERS

Red Bull, 4-pack | 32

Red Bull Sugar Free, 4-pack | 32

Ginger Beer, 6-pack | 29

Ginger Ale, 6-pack | 20

Club Soda, 6-pack | 20

Cowboyrita Mix | 20

Mr & Mrs T Original Bloody Mary Mix | 20

Tonic Water, 6-pack | 20

Sweet & Sour Mix | 18

Lime Juice | 15

Grenadine | 14

Lemons | 12

Limes | 12

Margarita Salt | 12

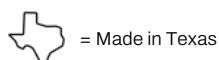
Olives | 12

Tabasco | 12

Worcestershire | 12

Cherries | 11

Tajin Seasoning | 7



# NECESSITIES

Bartender | 300

Commemorative Cups, 12-pack | 79

★ Cowboys Blue 10 oz. Rocks Cups, 16-pack (*Limited Edition*) | 68  
*Limited quantities available*

★ Cowboys 20 oz. YETI Tumbler | 55

Premium 16 oz. Frost Cups, 24-pack | 45

Premium 10 oz. Frost Cups, 24-pack | 39

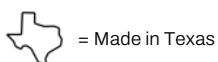
Clear Plates, 20-pack | 30

Clear Bowls, 20-pack | 30

Commemorative To-Go Containers, 10-pack | 25

Whataburger Sauces | 11

*Choice of Spicy Ketchup, Honey Mustard or Ranch*



# GENERAL INFORMATION

## CONTACTING SUITE SERVICES

For any questions, 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 questions, you may email at [CowboysSuites@legends.net](mailto:CowboysSuites@legends.net) or email your Legends Suite Services Coordinator directly.

Rufus Cummings – 817.892.4574, [rcummings@legends.net](mailto:rcummings@legends.net)

Sarah Figueroa – 817.892.4569, [sfigueroa@legends.net](mailto:sfigueroa@legends.net)

Anna Vergara – 817.892.4561, [avergara@legends.net](mailto:avergara@legends.net)

Zerrick Vriseno – 817.892.4303, [zvriseno@legends.net](mailto:zvriseno@legends.net)

Leslie Walker – 817-892.4512, [lwalker@legends.net](mailto:lwalker@legends.net)

## 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 advance notice of five (5) business days when placing these orders.

## ADVANCE ORDERING

Advance order deadlines are generally five business days before the event. 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. After the advance catering deadline for an event has passed, guests are encouraged to order upon arrival to the suite to avoid a 15% late fee.

## FOOD & BEVERAGE DELIVERY

Most of your advance order 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. Pizzas and desserts with ice cream are delivered at halftime. 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. One to two business days prior to the event, you will be charged 30% of your order total. On the day of the event, you will be charged 50% of your order total. After the order deadline has passed, cancellation of a requested bartender or dedicated attendant is subject to 50% of the labor cost.

## EVENT DAY ORDERING

After the advance catering deadline for an event has passed, guests may place additional orders on event day upon arrival to the suite. If an order is accommodated by your Legends representative after the deadline, there will be a 15% late fee added. All event day orders will be serviced after the advance order deliveries have been fulfilled.



# GENERAL INFORMATION

## SUITE STAFF

Legends Hospitality will provide a Suite Server to set up and maintain the suite, as well as take any additional food or beverage orders throughout the event. The Suite Server is assigned to more than one suite. If a higher level of service is preferred, you may request a Suite Attendant to service your suite exclusively for \$300 per event. A Suite Bartender may also be requested for \$300 per event. The Suite Bartender will both exclusively service the suite as well as tend the bar. Suite Attendant/Bartender requests are based on availability and must be ordered before the event deadline to guarantee placement. Please specify to your Legends coordinator if you desire to have an exclusive Suite Attendant and/or Bartender in addition to a Suite Server.

## 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.

## 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 a service charge and 8.25% sales tax.

## ADDITIONAL FEES

Legends Hospitality is available to assist with disposing, moving, locking and unlocking the beverage inventory in your suite. All requests must be submitted in writing to your Legends coordinator no later than three (3) business days before an event. There is a \$50 charge for each occurrence. Please reach out to your designated 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 2024 season. Advance 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.







# AT&T STADIUM



# THANK YOU

