

Suite Menu



Packages

All packages serve 12 guests unless otherwise noted.



The Dallas

Table / 82.95 per person;
Minimum of 12

Bocconcini Tomato and Cucumber Salad ^V

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

Pan-Seared Salmon ^{AVG}

Orange Peel, Lavender, and Shallot Beurre Blanc Sauce

Peppercorn Crusted Ribeye ^{AVG}

Red Wine Cream Sauce, Cooked to Medium

Boursin Mashed Potatoes ^V

Russet Whipped Potatoes, Garlic Herb Boursin Cheese

Balsamic Green Beans ^V

Sautéed Green Beans Tossed with Caramelized Onions in a Balsamic Glaze Sauce

South of the

Border / 61.95 per person;
Minimum of 12

Salsa & Guacamole Sampler ^V ^{AVG}

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

Southwest Cobb Salad

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

Chorizo Refried Beans

Refried Pinto Beans, Mexican Pork Chorizo, Pico de Gallo

Mexican Arroz ^V ^{AVG}

Spanish Red Rice Tossed with Peas and Carrots

Street Corn ^V

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

West End Fajitas

Grilled Skirt Steak and Chicken, Peppers and Onions, Salsa Roja, Charred Jalapeño Crema, Queso Fresco, Warm Flour Tortillas

MVP / 60.95 per person;
Minimum of 12

Freshly Popped Popcorn ^V

Potato Chips & Gourmet Dips ^V

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

Chef's Garden Vegetables ^V

Farmer's Market Fresh Vegetables, Buttermilk Ranch

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Three Cheese Mac ^V

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, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Soft Baguette

The Dallas Smokehouse / 59.95 per person;
Minimum of 12

Freshly Popped Popcorn

BLT Salad

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch

Chef's Garden Vegetables ^V

Farmer's Market Fresh Vegetables, Buttermilk Ranch

Three Cheese Mac ^V

Cavatappi Pasta, Three Cheese Sauce

Smoked Pork Sandwiches

Smoked Barbecue Pork, Barbecue Sauce, Fresh Bakery Rolls

Slow Smoked Beef Brisket

House-Smoked Chopped Beef Brisket, Barbecue Sauce, Fresh Bakery Rolls

À La Carte



Cool Appetizers

Serves 10 unless otherwise noted

Artisanal Charcuterie Board / 165 per order Serves 10

Capicola, Salami, Prosciutto, Toasted Brie, and Other Local Cheeses, Served with Select Jams, Dried Fruits, Nuts, and House-Made Crostinis

BBQ Smoked Sausage & Cheese Board / 160 per order Serves 10

Kielbasa Sausage, Cheddar and Pepper Jack Cheese, Assorted Pickles, Flatbread Crackers

Chilled Shrimp Cocktail / 164.95 / 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Lemons

Traditional Carpaccio / 185 per order Serves 10

Thinly Sliced Beef Tenderloin, Shaved Parmesan Cheese, Fried Capers, Arugula Salad with Champagne Vinaigrette, and House-Made Crostinis

Parmesan Truffle Deviled Eggs / 75 per order / 24 pieces

Seasonal Fresh Fruit / 95 per order Serves 10

In-Season Fruits and Berries

Chef's Garden Vegetables / 85 per order Serves 10

Buttermilk Ranch

Warm Appetizers

All à la carte items must be ordered for a minimum of 6 unless otherwise noted

Nacho Fiesta Bar / 14

Tostitos Nacho Cheese, Warm Texas Chili, Sour Cream, Jalapeños

Upgrade your Nacho Fiesta Bar from Beef Chili to:

- Chopped Beef Brisket / 16
- Shredded Pork / 16

Jalapeño Artichoke Dip / 75 per order Serves 10

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

Frito Pie Skillet / 67.95 per order Serves 10

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

Chicken Tenders / 15 Buttermilk Ranch Dressing, Barbecue Sauce

Spicy Wings / 17.95 Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Quesadilla Duo / 15.95

- Ancho-Marinated Chicken
Cilantro, Monterey Jack Cheese

- Carne Asada
Onions, Oaxaca Cheese,
Poblano Peppers

Avocado Crema, Salsa Roja

Chicken Pot Stickers / 13 Sweet Chili Dipping Sauce

Vegetable Spring Rolls / 10.95 Napa Cabbage, Green Onion, Ginger Jalapeño Marmalade, Chinese Hot Mustard

À La Carte

All a la carte items must be ordered for a minimum of 6 unless otherwise noted

Classics

Steakhouse Beef

Tenderloin / 295 per order

Serves 10

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

Meatball Sliders / 14.95

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

Dallas Taco Platter / 150 per order

Serves 10

10 Beef Al Pastor and 10 Chicken Tinga Tacos, Chopped Onions, Cilantro, Diced Pineapples, Salsa Rosa, and Salsa Verde

West End Fajitas / 19.95

Grilled Skirt Steak and Chicken, Peppers and Onions, Salsa Roja, Charred Jalapeño Crema, Queso Fresco, Warm Flour Tortillas

**ask our premium specialists about vegetarian options*

Zavalas Texas Trinity

Board / 475 per order

Serves 10

Whole Sliced 44 Farms Brisket, Whole Rack of Pork Ribs, Jalapeño Cheddar Sausage Links, Flour Tortillas, Served with Sloppy Juan and Green Sauce

Greens

Southwest Cobb Salad / 12.95

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

Chopped Vegetable Salad V AVO / 8.95

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

Classic Caesar Salad / 9.95

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by adding:

- **Grilled Chicken / Add 6 per person**

Bocconcini Tomato

& Cucumber Salad V / 11.95 per person

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

BLT Salad / 10.95 per person

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing



BLT SALAD

Classic Sides

All a la carte items must be ordered for a minimum of 6 unless otherwise noted

Balsamic Green Beans V / 8.95

Sauteed Green Beans Tossed with Caramelized Onions and Topped with a Balsamic Glaze

Three Cheese Mac V / 8.50

Cavatappi Pasta, Three Cheese Sauce

Street Corn V / 8.50

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

Boursin Mashed Potatoes V / 8.95

Russet Whipped Potatoes, Garlic Herb Boursin Cheese

HAM & SWISS



Handcrafted Sandwiches

THE WALKING STICKS

Serves 2

Ham & Swiss / 45 per order

Mustard Butter, Pretzel Baguette

Roast Beef / 45 per order

Arugula, Garlic Horseradish Aioli, French Baguette

Cold Cut Italian Sandwich / 13.95

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

Mini Buffalo Chicken

Sandwiches / 14.95

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

Smoked Pork Sandwiches / 14.95

Smoked Barbecue Pork, Barbecue Sauce, Fresh Bakery Rolls

Slow Smoked Beef Brisket / 15.95

Chopped Beef Brisket, Barbecue Sauce, Fresh Bakery Rolls

Vegan Falafel Wrap V / 12.95

Falafels, Spinach, Cucumbers, House Pickled Onions, Wrapped in a Spinach Tortilla Served with Tzatziki Sauce

À La Carte

Burgers, Sausages & Dogs

All a la carte items must be ordered for a minimum of 6 unless otherwise noted

BYO Victory Burger Bar / 21.95

2 burgers per person

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

BYO IMPOSSIBLE™ Mini Burger v / 15.95

2 burgers per person

Char-Grilled Plant Based Burger, Levy Secret Sauce, American Cheese, Bibb Lettuce, Tomatoes, House-Made 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.

Hot Dogs / 9

Traditional Condiments

Jalapeño Cheddar Sausage / 11.95

Sautéed Sweet Peppers and Onions, Served with Dijonnaise

Snacks

Bavarian Soft Pretzels v / 135 per order

6 Soft Pretzels Served with Spicy Brown Mustard and Brown Sugar Cream Cheese

Salsa & Guacamole

Sampler v avo / 100 per order

Serves 10

Guacamole, Salsa Verde, Salsa Roja, Tortilla Chips

The Snack Attack v / 90 per order serves 10

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

Freshly Popped

Popcorn v / 30 per basket

Serves 10

Individual Dry-Roasted

Peanuts v / 5 per bag

Individual Snack Mix v / 5 per bag

Individual

Pretzel Twists v / 5 per bag

Potato Chips &

Gourmet Dips v / 65 per order

Serves 10

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

Levy is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



HOT DOGS
& MINI
BURGERS

À La Carte

Let Them Eat Cake!

Chicago-Style Cheesecake / 90

Serves 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake / 225

Serves 12

Four-Layer Red Velvet,
White Chocolate Cream Cheese Icing,
Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake / 150

Serves 12

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake / 150

Serves 14

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

Chocolate Paradis' Cake / 175

Serves 12

Rich Chocolate Génoise, Layered
Chocolate Ganache, Candied Toffee

Lemon Meringue Cake / 225

Serves 14

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

Suite Sweets

*Suite Sweets are served for a
minimum of 6 guests unless
otherwise noted.*

Gourmet Cookies &

Brownies / 13

Gourmet Cookies, Decadent Brownies

Texas S'mores Skillet / 82 per order

Serves 10

Baked Brownies, Marshmallows,
Cookie Crumbles, Chocolate Sauce

Fluellen's Cupcake Platter / 150

1 dozen

4 of each: Lemon Delight, Cookies 'N'
Cream, Strawberry Shortcake

No modifications can be made



Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' and 'aahs' as your neighbors line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts

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

Gourmet Dessert Bars

Rockslide Brownie, Toffee Crunch
Blondie, Chewy Marshmallow Bar,
Honduran Chocolate Manifesto Brownie

Gourmet Cookies And Turtles

Chocolate Chunk, Reese's® Peanut
Butter, Triple Chocolate Chunk,
White and Milk Chocolate Turtles

Giant Taffy Apples

Peanut, Loaded M&M's®

Nostalgic Candies

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

Dark Chocolate Liqueur Cups

Baileys® Original Irish Cream,
Disaronno® Amaretto, Skrewball®
Peanut Butter Whiskey, Kahlúa®

Customized Desserts

We will provide personalized,
decorated layer-cakes for your next
celebration: birthdays, anniversaries,
graduations, etc.

The cake will be delivered to your
suite at a specified time. We would
appreciate a notice of five business
days for this service.

Beverages



Premium Canned Cocktails

Sold by the six-pack

- Cazadores Paloma / 51
- Cutwater Lime Margarita / 51
- High Noon Grapefruit / 51
- High Noon Pineapple / 51
- Nütrl Pineapple / 51
- Nütrl Watermelon / 51

Beer

Sold by the six-pack

- Budweiser / 37
- Bud Light / 37
- Michelob Ultra / 37
- Miller Lite / 37
- Coors Light / 37
- Budweiser Zero 12oz. (Non-Alcoholic) / 37
- Stella Artois / 42
- Modelo Especial / 42
- Sierra Nevada Hazy Little Thing IPA / 42
- Corona Extra / 42
- Heineken / 42
- Blue Moon / 42
- Yuengling Lager / 42
- Pacifico / 42
- Kona Big Wave / 42
- Rollertown Big German / 48
- Ziegenbock / 42
- Karbach Lovestreet / 42
- Karbach Hopadillo / 42
- Karbach Ranch Water / 42
- White Claw Black Cherry / 48

Wine



Sparkling & Rosé

Sold by the bottle

La Marca Prosecco / 50

Ferrari Brut / 110

Veuve Clicquot Yellow Label / 190

La Marca Rosé / 50

Fleur De Mer Rosé / 68

White Wine

Sold by the bottle

RESERVE REISLING

Chateau Ste. Michelle / 52

PINOT GRIGIO

Dark Horse / 47

Benvolio / 52

SAUVIGNON BLANC

Whitehaven / 62

Kim Crawford / 68

CHARDONNAY

Dark Horse / 47

Kendall-Jackson / 61

Sonoma-Cutrer / 98

William Hill / 55

Red Wine

Sold by the bottle

PINOT NOIR

Dark Horse / 47

Meiomi / 68

La Crema Sonoma Coast / 68

J Russian River Valley / 110

MERLOT

Murphy-Goode / 65

Decoy by Duckhorn / 68

CABERNET SAUVIGNON

Dark Horse / 47

Josh Craftsman / 47

Franciscan Cornerstone / 68

Justin / 98

Louis Martini Napa Valley / 105

Caymus / 251

RED BLEND

Conundrum / 59

Black Girl Magic / 62

Orin Swift Abstract / 94

The Prisoner / 115

MALBEC

Alamos / 52

Liquor

Sold by the 750 mL bottle unless otherwise indicated

Vodka

New Amsterdam / 65

Tito's Handmade / 88

Grey Goose Martini Cocktail / 85

Grey Goose / 99

Ketel One / 75

Gin

New Amsterdam / 65

Bombay Sapphire / 88

Hendrick's / 100

Bombay Dry / 65

Perfect Patrón Margarita Pitcher
(SVS 6) / 135



PERFECT
PATRÓN
MARGARITA
PITCHER

Rum

Bacardí Coco / 59

Bacardí Superior / 65

Bacardí Ocho / 104

Tequila

El Jimador Reposado / 75

Patrón Silver / 168

Patrón Reposado / 180

Patrón Anejo / 190

Patrón Cielo / 275

Komos Rosa / 320

Patrón El Alto / 390

Patrón Cristalino / 210

Illegal Jovan Mezcal / 122

Cognac

D'usse VSOP / 133

Hennessy VS / 133

Hennessy VSOP / 170

Scotch

Dewar's White Label / 96

Johnnie Walker Black / 125

The Glenlivet 12 / 148

The Macallan 12 / 171

Whiskey & Bourbon

Stillhouse Black Bourbon / 69

Jack Daniel's / 75

Jameson Irish / 85

Balcones Pot Still Bourbon / 88

Maker's Mark / 95

Crown Royal / 99

Woodford Reserve / 125

Buffalo Trace / 78

Angel's Envy / 144

Balcones Single Malt / 160

Angel's Envy Rye / 280

Uncle Nearest 1856 / 185

Cordials

Martini & Rossi
Dry Vermouth / 21

Martini & Rossi
Sweet Vermouth / 21

Aperol / 63

Fireball Cinnamon Whiskey / 69

Kahlúa / 69

Patrón Citronage / 77

Bailey's Irish Cream / 91

Campari / 91

Amaro Montenegro / 105

Chill

Sold by the six-pack unless otherwise indicated

Soft Drinks

Coca-Cola / 21

Coca-Cola Zero Sugar / 21

Diet Coke / 21

Sprite / 21

Dr Pepper / 21

Diet Dr Pepper / 21

7up / 21

7up Zero Sugar / 21

Canada Dry Ginger Ale / 23

Minute Maid Lemonade / 21

Water

Deja Blue Water / 32

Canada Dry Club Soda / 23

Canada Dry Tonic Water / 23

Topo Chico / 42

Juices / 13

Brand & sizing

Ocean Spray Cranberry Juice (QT)

Ocean Spray Grapefruit Juice (QT)

Ocean Spray Orange Juice (QT)

Dole Pineapple Juice

Campbell's Tomato Juice



Miscellaneous Beverages / 30

Fresh-Roasted Coffee

Fresh-Roasted Decaffeinated Coffee

Hot Chocolate

Bar Supplies

Zing Zang Bloody Mary Mix / 16

Finest Call Sour Mix / 19

Finest Call Simple Syrup / 19

Fever-Tree Margarita Mix / 29

Fruit Garnish Trio / 14

Lemons, Limes, and Cherries (no modifications)

Stuffed Olives / 10

Red Bull (4-pack) / 23

Sugar Free Red Bull (4-pack) / 23

Cutwater Ginger Beer (6-pack) / 23

The Scoop

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.

Online ordering is available for Leased Suites at <http://suiteeats.com/AAC>

To reach a Representative:

Dial / **214-665-4736** or

E-mail /

LevySuiteFood@americanairlinescenter.com

Quick Reference List

Levy Premium Specialist Representatives / **214-665-4736**

Levy Accounting Department / **214-665-4784**

Food and Beverage Ordering

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.

Orders can also be received via e-mail at LevySuiteFood@americanairlinescenter.com and online. Orders can be arranged with the assistance of a Premium Specialist Representatives at **214-665-4736** during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled 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 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.

Smallwares and Supplies

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

Security

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

Payment Procedure and 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 a 18% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional 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.

Events at Building Name

The rich tradition at American Airlines Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/ Bat Mitzvahs, holiday parties or wedding receptions. Over 18 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the "Your Partners Name or Building Name" Event Staff at **214-665-4203**