

SUITE MENU

HOUSTON ★ ASTROS™

# RELENTLESS



2024 SEASON







# HOME RUN PACKAGE

SERVES APPROXIMATELY

\$1,210	12 - 14 Guests
\$1,855	20 - 22 Guests

NO SUBSTITUTIONS

## WEDGE SALAD

Tomatoes, Red Onion,  
Blue Cheese Crumbles, Bacon  
Green Onions  
Ranch Dressing

*Gluten Friendly*

## MARKET STYLE FRUIT

Watermelon, Cantaloupe,  
Honeydew, Pineapple,  
Fresh Berries

*Vegetarian*

## SPINACH & ARTICHOKE DIP

Tortilla Chips

*Vegetarian*

## COLD CHICKEN SALAD SANDWICH

Grilled Chicken Breast, Celery,  
Green Apples, Spicy Pecans,  
Romaine, Multigrain Bread

## MINI CORN DOGS & PRETZEL BITES

Hot Beer Cheese Dip

## HAND BREADED CHICKEN TENDERS

Jalapeño Ranch,  
Honey Mustard, BBQ Sauce

## CHOPPED BBQ BEEF BRISKET

Breggy Bomb Swamp Sauce,  
Dill Pickle Chips, Coleslaw,  
Slider Buns

## TRIPLE CROWN NACHO BAR

Chicken Tinga, Beef Picadillo,  
Signature House Queso,  
Fire Roasted Tomato Salsa,  
Pickled Jalapeños, Crema,  
Tortilla Chips

*Gluten Friendly*

## GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival

*Vegetarian*

## BANANA PUDDING

Vanilla Wafers, Vanilla Custard,  
Bananas, Whipped Cream

*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts

*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Z Alexander Brown Uncaged Red Blend, <i>California</i>	\$58
Kendall Jackson Chardonnay, <i>California</i>	\$53
La Marca Prosecco, <i>Italy</i>	\$49

### CRAFT BEER

Hoop Tea Spiked Iced Tea 16oz, Per Six Pack	\$53
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### SPIRITS

Gentle Ben Vodka	\$85
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## PACKAGE ENHANCEMENTS

<b>TEXAS SIZED ONION RING TOWER</b>	\$80
Hot Beer Cheese Dip <i>Vegetarian</i>	
<b>CRISPY FRIED SHRIMP</b>	\$180
Cocktail Sauce, Tartar Sauce	
<b>BBQ PULLED PORK</b>	\$200
Cast Iron Cornbread, Pickled Jalapeños	



Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.







# INFIELD FIESTA PACKAGE

SERVES APPROXIMATELY

\$1,210	12 - 14 Guests
\$1,855	20 - 22 Guests

NO SUBSTITUTIONS

## MEXICAN CHOPPED SALAD

Chopped Romaine,  
Roasted Corn, Black Beans,  
Red Onion, Tomatoes, Avocado,  
Queso Fresco  
Honey Chipotle Dressing  
*Gluten Friendly, Vegetarian*

## SHRIMP COCKTAIL

Lemon Wedges, Cocktail Sauce  
*Gluten Friendly*

## SIGNATURE HOUSE QUESO

Tortilla Chips, Chicharrónes  
*Vegetarian*

## ROASTED VEGETABLE ENCHILADAS

Cheese Enchiladas, Enchilada  
Sauce, Roasted Vegetables,  
Pepper Jack Cheese, Cilantro  
*Gluten Friendly, Vegetarian*

## PORK CARNITAS

Tomatillo Salsa, Diced Onions,  
Cilantro, Corn Tortillas  
*Gluten Friendly*

## MIXED FAJITA PLATTER

Cilantro Grilled Skirt Steak,  
Tequila Lime Chicken,  
Mexican Rice, Fresh & Pickled  
Jalapeños, Fire Roasted  
Tomato Salsa, Pico de Gallo,  
Crema, Flour Tortillas  
*Gluten Friendly without Flour Tortillas*

## ADD CORN TORTILLAS \$15

*Gluten Friendly*

## ROASTED CREAMED CORN

Jalapeños, Cream Cheese,  
Spices  
*Gluten Friendly, Vegetarian*

## REFRIED PINTO BEANS

Pico De Gallo, Cotija Cheese  
*Gluten Friendly, Vegetarian*

## GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival  
*Vegetarian*

## TRES LECHES TRIFLE

Vanilla Sponge Cake,  
Strawberries, Whipped Cream  
*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts  
*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Imagery Pinot Noir, *California* \$49  
Santa Margherita Pinot Grigio, *Italy* \$72  
Mionetto Prosecco Rose, *Italy* \$70

### CRAFT BEER

Golden Road Mango Cart \$53  
16oz, Per Six Pack

### SPIRITS

Hornitos Reposado Tequila \$98

## PACKAGE ENHANCEMENTS

### SUITE SIDE GUACAMOLE

\$90

Made Fresh in Your Suite with all Needed  
Condiments to Customize, Tortilla Chips  
*Gluten Friendly, Vegetarian*

### MINI QUESADILLAS

\$145

Half Chicken  
Half Pepper Jack + Oaxaca Cheese *Vegetarian*  
Cilantro Lime Crema

### SEAFOOD FAJITAS

\$515

Lemon Garlic Broiled Lobster Tails, Grilled White Fish,  
Grilled Jumbo Shrimp, Mexican Rice, Flour Tortillas  
*Gluten Friendly without Flour Tortillas*



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# ***BASES LOADED BBQ PACKAGE***

SERVES APPROXIMATELY

\$1,400	12 - 14 Guests
\$2,150	20 - 22 Guests

NO SUBSTITUTIONS

## **SOUTHERN SALAD**

Baby Field Greens,  
Mixed Berries, Spiced Pecans,  
Blue Cheese Crumbles  
White Balsamic Vinaigrette  
*Gluten Friendly, Vegetarian*

## **BAKED POTATO SALAD**

Bacon, Sour Cream,  
Cheddar Cheese, Green Onions

## **CARAMELIZED ONION DIP**

House Made Kettle Chips  
*Vegetarian*

## **SMOKED BONE-IN BBQ CHICKEN**

Onions, Peppers, Chipotle Honey

## **OAK SMOKED PORK RIBS**

BBQ Rubbed

## **18 HOUR SMOKED BBQ BEEF BRISKET**

Breggy Bomb Swamp Sauce

## **RELISH TRAY**

Sliced White Onion, Pickled  
Jalapeños, Dill Pickle Chips,  
White Texas Toast  
*Vegetarian*

## **CHEDDAR & JALAPEÑO CORN PUDDING**

*Vegetarian*

## **ROASTED BRUSSELS SPROUTS**

Herbed Butter, Toasted Peanuts  
*Gluten Friendly, Vegetarian*

## **LOADED MAC & CHEESE**

Four Cheese Blend, Bacon,  
Green Onions

## **GRILLED ALL BEEF HOT DOGS + SAUSAGES**

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## **WARM CRAVEWORTHY COOKIES**

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival  
*Vegetarian*

## **CHERRY COBBLER**

Whipped Cream  
*Vegetarian*

## **UNLIMITED BALLPARK DELIGHTS**

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts  
*Vegetarian*

## **RECOMMENDED BEVERAGE PAIRINGS**

### **WINE**

Conundrum Red Blend, *California* \$70  
Aperture Chenin Blanc, *California* \$59  
Veuve Clicquot Brut, *France* 375ml \$135

### **CRAFT BEER**

Estrella Jalisco \$53  
*16oz, Per Six Pack*

### **SPIRITS**

Maker's Mark Bourbon \$105

## **PACKAGE ENHANCEMENTS**

### **ASTROS BOMBS**

\$115

BBQ Brisket Cream Cheese Stuffed Jalapeños  
Wrapped in Bacon

### **GRILLED BLACKENED TEXAS REDFISH**

\$200

Sweet Corn Relish, Popcorn Shrimp,  
Cajun Cream Sauce

### **SMOKED TURKEY**

\$240

BBQ Sauce



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# STEAKHOUSE PACKAGE

SERVES APPROXIMATELY

\$1,450	12 - 14 Guests
\$2,275	20 - 22 Guests

NO SUBSTITUTIONS

## VEGGIE COBB SALAD

Romaine, Blue Cheese Crumbles, Cherry Tomatoes, Boiled Egg, English Cucumbers, Olives, Ranch Dressing

*Vegetarian*

## SMOKED REDFISH DIP

House Made Kettle Chips

## BUILD YOUR OWN FRESH CUT FRIES

Beer Cheese Fondue, Pork Burnt Ends, Fresh & Pickled Jalapeños, Pico de Gallo, Jalapeño Ranch

## SEAFOOD CAKES

Seabass, Snapper, Jumbo Lump Crab, Remoulade Sauce

## 32 OZ. TOMAHAWK RIBEYE BONE-IN STEAK

Onions & Mushrooms, Horseradish Cream, Green Peppercorn Demi-Glace, Slider Buns

*Gluten Friendly without Horseradish Cream or Slider Buns*

## LOADED MASHED POTATOES

Russet Potatoes, Sour Cream, Green Onions, Cheddar Cheese, Crispy Bacon

## GRILLED BROCCOLINI

Green Onions, Feta Cheese

*Gluten Friendly, Vegetarian*

## GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip, Cranberry White Chocolate, M&Ms Carnival

*Vegetarian*

## WHITE CHOCOLATE BREAD PUDDING

Whipped Cream

*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®

Assorted Packaged Nuts

*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Beringer Luxury Cabernet Sauvignon, California	\$100
Cakebread Cellars Chardonnay, California	\$146
Le Chemin Du Roi Brut, France 375ml	\$185

### CRAFT BEER

Karbach Hopadillo IPA, 16oz, Per Six Pack	\$53
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### SPIRITS

Crown Royal Whisky	\$135
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## PACKAGE ENHANCEMENTS

### HILL COUNTRY CHEESE & CHARCUTERIE \$260

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese Cheddar, Prosciutto, Salami, Mortadella, Wildflower Honey, Orange Marmalade, Assorted Grilled Vegetables, Flatbread & Cracker Basket

*Gluten Friendly without Flatbread & Crackers*

### DIAMOND CLUB FRIED CHICKEN \$155

8 Cut Piece Fried Chicken, Country Gravy

### LOBSTER MAC & CHEESE \$200

Manchego Mornay, Truffle, White Cheddar Gratin, Poached Lobster, Cavatappi Pasta



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# GRAND SLAM PACKAGE

SERVES APPROXIMATELY

\$2,025	12 - 14 Guests
\$3,150	20 - 22 Guests

NO SUBSTITUTIONS

## NIÇOISE SALAD

Mixed Greens, Boiled Eggs,  
Green Beans, Tomatoes,  
Red Onion, Potatoes  
Balsamic Vinaigrette

*Gluten Friendly, Vegetarian*

## HILL COUNTRY CHEESE & CHARCUTERIE PLATTER

Purple Haze Goat Cheese,  
Redneck Cheddar,  
Red Rock Blue Cheese Cheddar,  
Prosciutto, Salami, Mortadella,  
Wildflower Honey,  
Orange Marmalade,  
Assorted Grilled Vegetables  
Flatbread & Cracker Basket

*Gluten Friendly without Flatbread & Crackers*

## ULTIMATE FOCACCIA SANDWICH

Dry Salami, Black Pepper Salami,  
Coppa, Prosciutto, Provolone,  
Mozzarella, Arugula, Pesto Aioli

## PORTOBELLO MUSHROOM RAVIOLI

Alfredo Sauce, Mushrooms,  
Spinach, Parmesan

*Vegetarian*

## BRAISED LONG BONE SHORT RIBS

Creamy Spinach

## BUFFALO PIG WINGS

Crispy Wedge Potatoes, Green  
Onions, Blue Cheese Dressing

## HONEY GLAZED CARROTS

Green Peas, Candied Walnuts

*Gluten Friendly, Vegetarian*

## HERBED ROASTED FINGERLING POTATOES

Herbed Butter, Parmesan Cheese

*Gluten Friendly, Vegetarian*

## GRILLED ALL BEEF HOT DOGS & SAUSAGES

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival

*Vegetarian*

## CARAMEL CHEESECAKE

Whipped Cream

*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts

*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Aperture Red Blend, <i>California</i>	\$144
Matua Sauvignon Blanc, <i>New Zealand</i>	\$60
Le Chemin Du Roi Rose, <i>France</i>	\$595

### CRAFT BEER

Crawford Bock	\$53
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16oz, Per Six Pack

### SPIRITS

Gentle Ben Bourbon	\$185
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## PACKAGE ENHANCEMENTS

### BRISKET EMPANADAS \$100

Roasted Corn, Black Beans, Pepper Jack Cheese  
Cilantro Cream Sauce

### SMOKED BBQ CHICKEN LOLLIPOPS \$200

Ranch Dipping Sauce

### ATLANTIC FRESH GRILLED SALMON \$310

Citrus Cream Sauce, Wild Rice, Grilled Zucchini  
*Gluten Friendly*



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# SNACKS & DIPS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

**BOTTOMLESS FRESHLY POPPED POPCORN** **\$55**  
 Per 25 Guests  
*Vegetarian*

**ROASTED BALLPARK PEANUTS** **\$6.25**  
 Individual Bag  
*Vegetarian*

**CRACKER JACK®** **\$6.25**  
 Individual Bag  
*Vegetarian*

**ASSORTED LAY'S PACKAGE NUTS** **\$6.25**  
 Sweet & Salty Trail Mix, Deluxe Nut Mix, Cashews  
*Vegetarian*

**COTTON CANDY** **\$6.50**  
 Individual Bag  
*Vegetarian*

**UNLIMITED BALLPARK DELIGHTS** **\$165**  
 Freshly Popped Popcorn, Roasted Ballpark Peanuts,  
 Assorted Package Nuts, Cracker Jack®  
 Up To 25 Guests  
*Vegetarian*

**SUITE SIDE GUACAMOLE** **\$105**  
 Made Fresh in Your Suite with All Needed  
 Condiments to Customize  
 Tortilla Chips  
*Gluten Friendly, Vegetarian*

**CHIPS & SALSA BAR** **\$75**  
 Fire Roasted Tomato Salsa, Tomatillo Salsa,  
 Black Bean Corn Relish, Tortilla Chips  
*Gluten Friendly, Vegetarian*

**DIPS & CHIPS** **\$75**  
 Caramelized Onion, Baked Potato Dip,  
 Jalapeño Pimento Cheese  
 House Made Kettle Chips

**SIGNATURE HOUSE QUESO** **\$75**  
 Tortilla Chips  
*Vegetarian*

**ADD CHICHARRONES** **\$25**  
*Gluten Friendly*

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# CHILLED PLATTERS & HOT STARTERS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

<p><b>DEVILED EGGS</b> <span style="float: right;">\$65</span>                      Half Traditional Flavor <i>Vegetarian</i>                      Half Topped with Pork Burnt Ends</p>	<p><b>HANGED BACON</b> <span style="float: right;">\$85</span>                      Brown Sugar, Crushed Red Pepper  <i>Gluten Friendly</i></p>
<p><b>MARKET STYLE FRUIT</b> <span style="float: right;">\$95</span>                      Watermelon, Cantaloupe, Honeydew,                      Pineapple, Fresh Berries  <i>Gluten Friendly, Vegetarian</i></p>	<p><b>TEXAS SIZED ONION RING TOWER</b> <span style="float: right;">\$85</span>                      Hot Beer Cheese Dip  <i>Vegetarian</i></p>
<p><b>FARMERS MARKET SEASONAL CRUDITÉS &amp; DIPS</b> <span style="float: right;">\$95</span>                      Ranch Dressing, Hummus  <i>Gluten Friendly, Vegetarian</i></p>	<p><b>BRISKET EMPANADAS</b> <span style="float: right;">\$115</span>                      Roasted Corn, Black Beans,                      Pepper Jack Cheese, Cilantro Cream Sauce</p>
<p><b>CHEESE TRIO &amp; CHARCUTERIE PLATTER</b> <span style="float: right;">\$140</span>                      Cheddar, Pepper Jack, Swiss, Dried Fruits,                      Berries &amp; Honey, Prosciutto, Salami,                      Mortadella, Whole Grain Mustard,                      Flatbread &amp; Cracker Basket  <i>Gluten Friendly without Flatbread &amp; Crackers</i></p>	<p><b>ASTROS BOMBS</b> <span style="float: right;">\$125</span>                      BBQ Brisket Cream Cheese Stuffed                      Jalapeños Wrapped in Bacon</p>
<p><b>SHRIMP COCKTAIL</b> <span style="float: right;">\$200</span>                      Cocktail Sauce, Lemon Wedges</p>	<p><b>MINUTE MAID TOTCHOS</b> <span style="float: right;">\$130</span>                      Tater Tots, Pork Burnt Ends, Beer Cheese,                      BBQ Sauce</p>
<p><b>HILL COUNTRY CHEESE &amp; CHARCUTERIE PLATTER</b> <span style="float: right;">\$285</span>                      Purple Haze Goat Cheese, Redneck Cheddar,                      Red Rock Blue Cheese Cheddar,                      Prosciutto, Salami, Mortadella, Wildflower Honey,                      Orange Marmalade, Assorted Grilled Vegetables,                      Flatbread &amp; Cracker Basket  <i>Gluten Friendly without Flatbread &amp; Crackers</i></p>	<p><b>MINI CORN DOGS &amp; PRETZEL BITES</b> <span style="float: right;">\$115</span>                      Hot Beer Cheese Dip</p>
<p><b>CHILLED &amp; GRILLED SEAFOOD DISPLAY</b> <span style="float: right;">\$465</span>                      Crab Claws, Lobster Tails,                      Jumbo Poached Shrimp, Pesto Grilled Shrimp,                      Cocktail Sauce, Lemon Aioli  <i>Gluten Friendly</i></p>	<p><b>MINI QUESADILLAS</b> <span style="float: right;">\$150</span>                      Half Chicken                      Half Pepper Jack + Oaxaca Cheese <i>Vegetarian</i>                      Cilantro Lime Crema</p>
	<p><b>HAND BREADED CHICKEN TENDERS</b> <span style="float: right;">\$165</span>                      Jalapeño Ranch, Honey Mustard, BBQ Sauce</p>
	<p><b>CRISPY FRIED SHRIMP</b> <span style="float: right;">\$195</span>                      Cocktail Sauce, Tartar Sauce</p>
	<p><b>TRIPLE CROWN NACHO BAR</b> <span style="float: right;">\$255</span>                      Chicken Tinga, Beef Picadillo,                      Signature House Queso, Fire Roasted Tomato                      Salsa, Pickled Jalapeños, Crema, Tortilla Chips  <i>Gluten Friendly</i></p>



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# SALADS

All Items Serve Approximately 14 Guests per Order

**MEXICAN CHOPPED SALAD** \$75

Chopped Romaine, Roasted Corn, Black Beans, Red Onion, Tomatoes, Avocado, Queso Fresco Honey Chipotle Dressing  
*Gluten Friendly, Vegetarian*

**VEGGIE COBB SALAD** \$75

Romaine, Blue Cheese Crumbles, Cherry Tomatoes, Boiled Eggs, English Cucumbers, Olives Ranch Dressing  
*Gluten Friendly, Vegetarian*

**WEDGE SALAD** \$75

Tomatoes, Red Onion, Blue Cheese Crumbles, Bacon, Green Onions Ranch Dressing  
*Gluten Friendly*

**SOUTHERN SALAD** \$75

Baby Field Greens, Mixed Greens, Spiced Pecans, Blue Cheese Crumbles White Balsamic Vinaigrette  
*Gluten Friendly, Vegetarian*

**BAKED POTATO SALAD** \$80

Bacon, Sour Cream, Cheddar Cheese, Green Onions

**ADD PROTEIN TO ANY SALAD**

**CHOOSE ONE**

**GRILLED CHICKEN BREAST** \$50

*Gluten Friendly*

**POACHED SHRIMP** \$100

*Gluten Friendly*

**GRILLED TENDERLOIN** \$125

*Gluten Friendly*



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# HANDHELDS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

## HOT

**NOT YOUR SUNDAY CHICKEN SANDWICH** \$115  
Fried Chicken Thigh, Coleslaw, Jalapeño Honey Glaze, Slider Bun

**GRILLED ALL BEEF HOT DOGS** \$160  
Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

**GRILLED ALL BEEF HOT DOGS & SAUSAGES** \$160  
Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

**ULTIMATE HOT DOG & TOPPINGS EXPERIENCE** \$205  
Grilled All Beef Hot Dogs, Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Chopped Bacon, Coleslaw, Sauerkraut, Chicago Relish, Pico de Gallo, Pickled Jalapeños, Sport Peppers, Cotija Cheese, Grain Mustard

**CHOPPED BBQ BEEF BRISKET** \$175  
Breggy Bomb Swamp Sauce, Dill Pickle Chips, Coleslaw, Slider Buns

## COLD

**CHICKEN SALAD SANDWICH** \$110  
Grilled Chicken Breast, Celery, Green Apples, Spicy Pecans, Romaine, Multigrain Bread

**TURKEY CLUB WRAP** \$140  
Turkey, Bacon, Lettuce, Tomato, Avocado, Mayonnaise, Spinach Wrap Ranch Dressing

**GRILLED VEGGIE WRAP** \$140  
Mushrooms, Zucchini, Squash, Balsamic Drizzle, Hummus Spread, Spinach Wrap Ranch Dressing  
*Vegetarian*

**ULTIMATE FOCACCIA SANDWICH** \$140  
Dry Salami, Black Pepper Salami, Coppa, Prosciutto, Provolone, Mozzarella, Arugula, Pesto Aioli



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# ENTRÉES & SIDES

All Items Serve Approximately 14 Guests per Order

## ENTRÉES

**BEYOND BURGERS** \$90  
7 Beyond Patties,  
Lettuce, Tomato, Pickle,  
Cheddar Cheese, Buns  
*Vegetarian*

**ROASTED VEGETABLE ENCHILADAS** \$145  
Cheese Enchiladas,  
Enchilada Sauce,  
Roasted Vegetables,  
Pepper Jack Cheese, Cilantro  
*Gluten Friendly, Vegetarian*

**PORTOBELLO MUSHROOM RAVIOLI** \$160  
Alfredo Sauce, Mushrooms,  
Spinach, Parmesan  
*Vegetarian*

**SMOKED BONE-IN BBQ CHICKEN** \$155  
Onions, Peppers,  
Chipotle Honey

**SMOKED TURKEY** \$225  
BBQ Sauce

**MIXED FAJITA PLATTER** \$280  
Cilantro Grilled Skirt Steak,  
Tequila Lime Chicken,  
Mexican Rice,  
Fresh & Pickled Jalapeños,  
Fire Roasted Tomato Salsa,  
Pico de Gallo, Crema,  
Flour Tortillas  
*Gluten Friendly without Flour Tortillas*

**ADD CORN TORTILLAS** \$15  
*Gluten Friendly*

**CHILLED BEEF TENDERLOIN PLATTER** \$280  
Black Pepper Grilled &  
Chilled Beef Tenderloin,  
Vine Ripe Tomatoes,  
Giardiniera, Horseradish Cream,  
Whole Grain Mustard,  
Arugula, Blue Cheese  
Crumbles, Slider Buns  
*Gluten Friendly without Slider Buns*

**18 HOUR SMOKED BEEF BRISKET** \$305  
Breggy Bomb Swamp Sauce  
**ADD RELISH TRAY** \$35  
Sliced White Onion,  
Pickled Jalapeños,  
Dill Pickle Chips,  
White Texas Toast

**BUFFALO PIG WINGS** \$200  
Crispy Wedge Potatoes,  
Green Onions,  
Blue Cheese Dressing

**SEAFOOD CAKES** \$360  
Seabass, Snapper,  
Jumbo Lump Crab  
Remoulade Sauce

**32 OZ. TOMAHAWK RIBEYE BONE-IN STEAK** \$500  
Onions & Mushrooms,  
Horseradish Cream,  
Green Peppercorn Demi-Glace,  
Slider Buns  
*Gluten Friendly without Slider Buns*

## SIDES

**GRILLED BROCCOLINI** \$75  
Green Onions, Feta Cheese  
*Gluten Friendly, Vegetarian*

**REFRIED PINTO BEANS** \$75  
Pico de Gallo, Cotija Cheese  
*Gluten Friendly, Vegetarian*

**ROASTED CREAMED CORN** \$75  
Jalapeños, Cream Cheese,  
Spices  
*Gluten Friendly, Vegetarian*

**HERBED ROASTED FINGERLING POTATOES** \$75  
Herbed Butter,  
Parmesan Cheese  
*Gluten Friendly, Vegetarian*

**MEXICAN RICE** \$75  
*Gluten Friendly, Vegetarian*

**HONEY GLAZED CARROTS** \$75  
Green Peas, Candied Walnuts  
*Gluten Friendly, Vegetarian*

**LOADED MAC & CHEESE** \$80  
Four Cheese Blend, Bacon,  
Green Onions

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# CONCOURSE COLLABORATIONS

## PLUCKERS



### FRIED CHICKEN WINGS \$180

Half Breggy Creole Crush

Half Lemon Pepper

Pluckers Ranch Dressing

*Item Serves Approximately 14 guests*



## SHAKE SHACK



### SHACKBURGERS \$150

10 Burgers,

100% All-Natural Angus Beef

Cheeseburger, Lettuce,

Tomato, Shacksauce,

Non-GMO Potato Bun



# GALLAGHER CLUB PIZZA

### CHEESE PIZZA \$45

San Marzano Pomodoro, Mozzarella Cheese

*Vegetarian*

### VEGGIE PIZZA \$45

San Marzano Pomodoro, Onions, Peppers,  
Mushrooms, Black Olives, Mozzarella Cheese

*Vegetarian*

### PEPPERONI PIZZA \$45

San Marzano Pomodoro, Pepperoni,

Mozzarella Cheese

### MEAT LOVERS PIZZA \$45

San Marzano Pomodoro, Pepperoni, Sausage,

Bacon, Mozzarella Cheese

Prices subject to additional fees and taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# DESSERTS

All Items Serve Approximately 14 Guests per Order

## WARM CRAVEWORTHY COOKIES \$39

6 Chocolate Chip, 3 Cranberry White Chocolate, 3 M&Ms Carnival

*Vegetarian*

## BLONDIE BARS \$49

Butterscotch Blondie Stuffed, Walnut Chunks, Chocolate Chips

*Vegetarian*

## TRES LECHES TRIFLE \$49

Vanilla Sponge Cake, Strawberries, Whipped Cream

*Vegetarian*

## PB&J DONUTS \$49

Powdered Sugar, Whipped Cream

*Vegetarian*

## WHITE CHOCOLATE BREAD PUDDING \$50

Whipped Cream

*Vegetarian*

## 6 LAYER CHOCOLATE CAKE \$150

*Vegetarian*

## SPECIALTY CAKE ORDERS

### ASTROS LOGO AND COLORS WITH CUSTOM MESSAGING

Must Receive Order 5 Business Days in Advance

CAKE	FEEDS ROUGHLY	
10" Round	20 people	\$150
Quarter Sheet	25 people	\$175
Half Sheet	50 people	\$225
Full Sheet	100 people	\$375

*Custom Design Options Available Upon Request*

## DESSERT CART

Add the **Legendary Minute Maid Park Luxury Dessert Cart** service to your suite experience.

Simply check **"yes"** on your order form and the cart will stop by your suite **before the end of 7th inning.**

### CART IS LOADED WITH

- Ice Cream
- Assorted Candies
- Baked Goods
- Dessert Liqueurs
- So much more!



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# BEVERAGE PACKAGES

NO SUBSTITUTIONS

## THE GOLD GLOVE \$1,150

Dasani®, Coca-Cola®, Diet Coke®, Sprite®, Club Soda, Tonic Water  
**1 SIX PACK OF EACH**

Cranberry Juice, Minute Maid® Orange Juice  
**3 OF EACH**

Bud Light, Michelob Ultra, Modelo Especial, Karbach Hopadillo IPA, Golden Road Mango Cart, Karbach Crawford Bock  
**1 SIX PACK OF EACH**

Jack Daniel's Black, Gentle Ben Gin, Bacardi Rum, Dewar's, Patrón Silver, Tito's, Jim Beam  
**1 BOTTLE OF EACH**

Bloody Mary Mix, Margarita Mix, Triple Sec  
**1 BOTTLE OF EACH**

Cocktail Cherries, Cocktail Olives, Oranges, Lemons, Limes

## THE SILVER SLUGGER \$660

Dasani®, Coca-Cola®, Diet Coke®, Sprite®,  
**1 SIX PACK OF EACH**

Bud Light, Michelob Ultra, Miller Lite  
**2 SIX PACKS OF EACH**

Modelo Especial, Karbach Hopadillo IPA, Stella Artois, Karbach Crawford Bock, Karbach Ranch Water  
**1 SIX PACK OF EACH**

Robert Mondavi Chardonnay  
**1 BOTTLE**

Robert Mondavi Cabernet Sauvignon  
**2 BOTTLES**

Limes

Prices subject to additional fees and taxes.

## BREGMAN BUBBLES \$210

- 2 Clover Hill Tasmanian Cuvée
- 2 Minute Maid Orange Juice
- 1 Cranberry Juice
- 1 Grapefruit Juice
- 1 Pineapple Juice

## TUVE'S TEQUILA \$160

- 1 Hornitos Reposado
- 1 Margarita Mix
- 1 Triple Sec
- 2 Minute Maid Orange Juice
- 1 Margarita Salt
- Limes

## ALVAREZ VODKA BAR \$155

- 1 Gentle Ben Vodka
- 1 Bloody Mary Mix
- 2 Cranberry Juice
- 2 Minute Maid Orange Juice
- 3 Club Soda
- 3 Tonic
- 1 Ginger Beer
- Limes

## COGNAC OLD FASHIONED \$230

- 1 Branson Cognac V. S. Phantom
- 1 Amarena Toschi Black Cherries Jar
- 1 Orange Bitters
- 1 Simple Syrup
- Oranges





# OPEN BAR

NO SUBSTITUTIONS

Must pay per person price for all guests in the suite

## BEER/WINE OPEN BAR \$75 PER PERSON

### NON-ALCOHOLIC

Dasani®, Coca-Cola®, Diet Coke®, Sprite®

### BEER

Bud Light, Michelob Ultra, Miller Lite, Modelo Especial, Karbach Hopadillo IPA, Karbach Crawford Bock, Stella Artois, White Claw Mango Seltzer, Hoop Tea Spiked Iced Tea

### WINE

Robert Mondavi Chardonnay  
Robert Mondavi Cabernet Sauvignon  
La Marca Prosecco

## PREMIUM OPEN BAR \$100 PER PERSON

### SPIRITS

Gentle Ben Gin, Makers Mark, Bacardi Light, Dewar's, Hornitos Reposado, Tito's, Crown Royal, Branson Cognac V. S. Phantom

### NON-ALCOHOLIC

Dasani®, Coca-Cola®, Diet Coke®, Sprite®

### BAR SUPPLIES

Cranberry Juice, Grapefruit Juice, Minute Maid® Orange Juice, Bloody Mary Mix, Margarita Mix, Triple Sec, Club Soda, Tonic Water  
Cocktail Cherries, Cocktail Olives, Oranges, Lemons, Limes, Margarita Salt, Tabasco Sauce

### BEER

Bud Light, Michelob Ultra, Miller Lite, Modelo Especial, Karbach Hopadillo IPA, Karbach Crawford Bock, Stella Artois, White Claw Mango Seltzer

### WINE

Robert Mondavi Chardonnay  
Robert Mondavi Cabernet Sauvignon  
La Marca Prosecco

Prices subject to additional fees and taxes.





# NON-ALCOHOLIC

## BOTTLED WATER

per six pack

Dasani® 16.9oz	\$28
Smartwater 16.9oz	\$36
Topo Chico	\$36
Topo Chico Lime	\$36

## COCA-COLA® SOFT DRINKS \$25

per 12oz (six pack)

Coca-Cola®	
Coke Zero®	
Diet Coke®	
Sprite®	
Pibb Xtra®	
Minute Maid Lemonade®	
Agua Fresca, Hibiscus 16oz	\$36

## MINUTE MAID® FRUIT JUICES \$5.75

per 12oz bottle

Apple
Tropical
Orange

## PREMIUM COFFEE \$50

gallon

Regular
Decaffeinated



Prices subject to additional fees and taxes.

# BEER

By the 16oz per Six Pack unless noted

## DOMESTIC BEER \$45

Budweiser
Bud Light
Coors Light
Miller Lite

## PREMIUM BEER \$53

Modelo Especial
Estrella Jalisco
Dos XX Lager
Michelob Ultra
Stella Artois

## CRAFT BEER \$53

Hoop Tea Spiked Iced Tea
Golden Road Mango Cart
Karbach Hopadillo IPA
Karbach Crawford Bock
Karbach Love Street
Shiner Bock

## HARD SELTZERS \$53

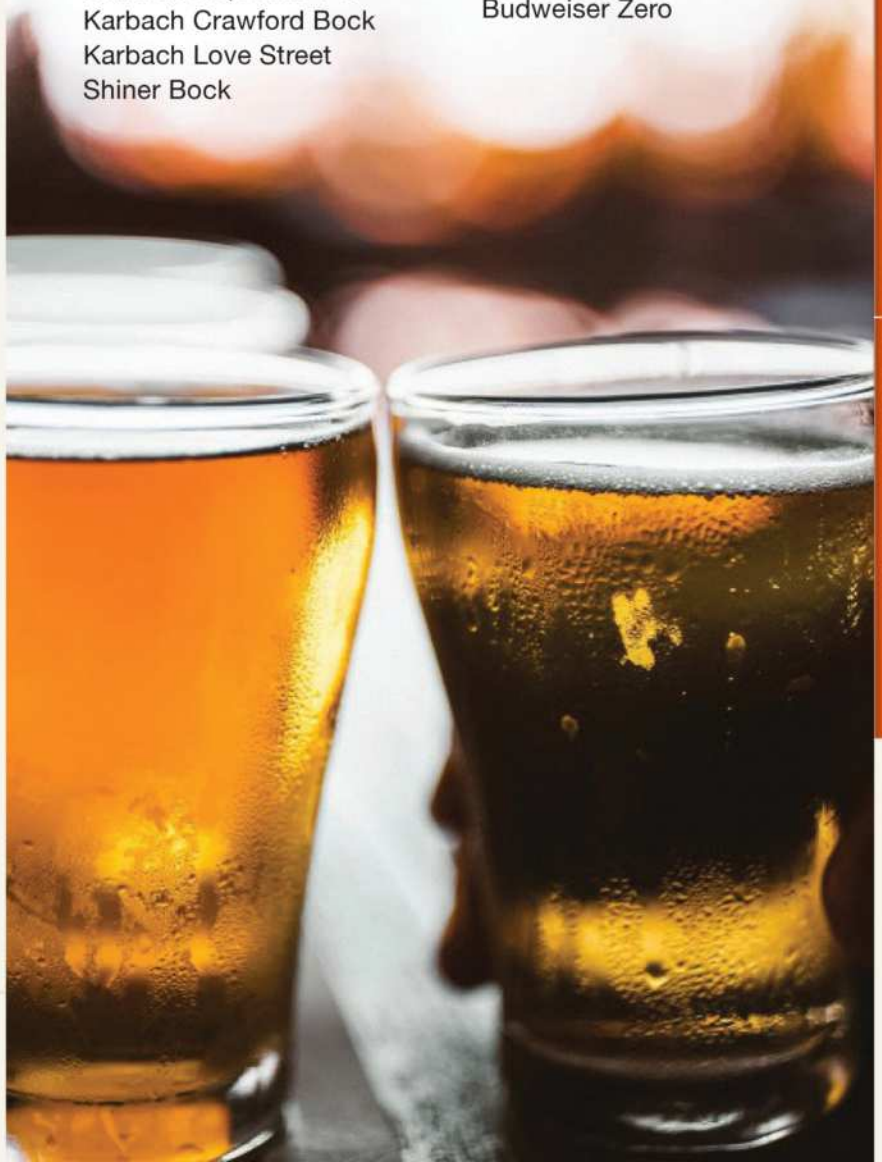
<i>Gluten Friendly,</i>
Karbach Ranch Water, Lime & Agave
White Claw Seltzer, Mango
Bud Light Seltzer, Black Cherry

## RTD COCKTAILS \$53

12oz (four pack)
Nutrl Pineapple Vodka
Nutrl Watermelon Vodka
Cutwater White Russian

## NON-ALCOHOLIC BEER \$42

12oz
Budweiser Zero





# WINE

## SPARKLING WINE

### LE CHEMIN DU ROI

OFFICIAL PREMIUM CHAMPAGNE OF THE HOUSTON ASTROS

Le Chemin Du Roi Brut, <i>France</i>	375mL	\$185
	750mL	\$355
Le Chemin Du Roi Rose, <i>France</i>		\$595

La Marca Prosecco, <i>Italy</i>		\$49
Mionetto Prosecco Rose, <i>Italy</i>		\$70
Clover Hill Tasmanian Cuvée, <i>Australia</i>		\$100
Veuve Clicquot Brut, <i>France</i>	375mL	\$135
	750mL	\$225



## WHITE WINE

### PINOT GRIGIO

Ecco Domani, <i>Italy</i>	\$49
Santa Margherita, <i>Italy</i>	\$72

### CHENIN BLANC

Aperture, <i>California</i>	\$59
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### SAUVIGNON BLANC

Matua, <i>New Zealand</i>	\$60
Kim Crawford, <i>New Zealand</i>	\$61
Aperture, <i>California</i>	\$83

### CHARDONNAY

Robert Mondavi Private Selection, <i>California</i>	\$49
Kendall Jackson, <i>California</i>	\$53
J. Lohr Riverstone, <i>California</i>	\$61
The Prisoner Carneros, <i>California</i>	\$103
Cakebread Cellars, <i>California</i>	\$146

## SPECIALTY WINE AVAILABLE UPON REQUEST.

Please contact Sales to confirm a minimum of 5 business days prior to game day.

Subject to availability.

## RED WINE

### OTHER

Alamos Malbec, <i>Argentina</i>	\$49
Fess Parker Syrah, <i>California</i>	\$90

### PINOT NOIR

Imagery, <i>California</i>	\$49
Erath, <i>Oregon</i>	\$69
Elouan, <i>Oregon</i>	\$70

### MERLOT

Francis Coppola, <i>California</i>	\$49
Duckhorn Vineyards, <i>California</i>	\$140

### RED BLEND

Z Alexander Brown Uncaged, <i>California</i>	\$58
Conundrum, <i>California</i>	\$70
Fess Parker, The Big Easy <i>California</i>	\$100
The Prisoner, <i>California</i>	\$124
Aperture, <i>California</i>	\$144

### CABERNET SAUVIGNON

Robert Mondavi Private Selection, <i>California</i>	\$49
Simi, <i>California</i>	\$75
Decoy, <i>California</i>	\$77
Beringer Luxury, <i>California</i>	\$100
H.L.R. Cellars, <i>California</i>	\$160
Silver Oak, <i>California</i>	\$225



# SPIRITS

By the Bottle Unless Otherwise Noted

## BOURBON

Jim Beam	\$85
Maker's Mark	\$105
Gentle Ben	\$185

## GIN

Tanqueray	\$100
Gentle Ben	\$100

## RUM

Malibu	\$80
Bacardi Light	\$80
Captain Spiced Morgan	\$80
Brugal 1888	\$142

## SCOTCH

Dewar's	\$99
Johnnie Walker Black	\$125
Glenlivet 12 Year	\$155

## TEQUILA

Hornitos Reposado	\$98
Patrón Silver	\$180
Casamigos Blanco	\$205

## VOODKA

Gentle Ben	\$85
Tito's	\$135

## WHISKEY

Jack Daniel's Black	\$99
Crown Royal	\$135

## COGNAC

### OFFICIAL COGNAC OF THE HOUSTON ASTROS

Branson Cognac V. S. Phantom	\$150
Branson Cognac V.S.O.P Royal	\$175
Branson Cognac V.S.O.P Grande Champagne	\$195
Branson Cognac X.O.	\$620



## MIXERS

Cranberry Juice	\$3
Pineapple Juice	\$3
Grapefruit Juice	\$3
St. Arnolds Ginger Beer	\$4
Bloody Mary Mix	\$21
Margarita Mix	\$21
Sweet & Sour Mix	\$21
Simple Syrup	\$21
Triple Sec	\$30
Club Soda (six-pack)	\$21
Tonic Water (six-pack)	\$21

## GARNISHES

Cocktail Cherries	\$8.75
Cocktail Olives	\$8.75
Lemon Wedges	\$7.25
Lime Wedges	\$7.25
Orange Slices	\$7.25
Margarita Salt	\$7.25
Tabasco Sauce	\$8.25
Worcestershire Sauce	\$8.25
Orange Bitters	\$30
Garnish Tray	\$32
Cocktail Cherries, Olives, Oranges, Lemons, Lime Wedges	

## COGNAC COCKTAILS \$45

750ml Carafe

Only Available Through Pre-Order

### PINEAPPLE PIMP

Branson Cognac V. S. Phantom, Pineapple Simple Syrup

### SO SEDUCTIVE SANGRIA

Branson Cognac V. S. Phantom, Red Wine, Berry Simple Syrup

### SOUTHSIDE MARGARITA

Branson Cognac V. S. Phantom, Spicy Margarita Mix, Limeade, Lime Juice

### 50 CENT CITRUS

Branson Cognac V. S. Phantom, Cointreau, Pineapple Simple Syrup



