SUITES MENU

2024-2025 RAYMOND JAMES STADIUM®

WE ARE DELIGHTED TO PRESENT THE 2024-2025 SEASON MENU

Created by Legends Executive Sous Chef Casey Ryan. Along with Chef Casey, our entire culinary team is dedicated to ensuring that your experience is best in class by creating a personalized dining event.

We assure that we have safety and quality as the foremost aspects of our practices. We look forward to you joining us and hope your experience is legendary!



FOOD PAGKAGES

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BOTTOMLESS POPCORN 🛞 🖓 🖉

sweet butter | salt

CAESAR SALAD 🛞 🏱 🖉

crisp romaine hearts | endive | parmesan crisp | roasted garlic vinaigrette

ROASTED VEGETABLES AND SPREADS 🋞 🔗 🔗

assorted vegetables | hummus | whipped spinach

CHICKEN CUTLET SANDWICH 🖉

garlic confit | roasted tomatoes | prosciutto | burrata | bitter greens

HOT DOGS 🖉

all-beef hot dogs | sauerkraut | pickled onion | relish | hot dog rolls gluten-free options available upon request

CHEESEBURGERS 🖉

angus beef patties | lettuce | tomato | onion | pickles | cheddar | provolone | swiss | potato bun gluten-free options available upon request

TAMPA TENDERS 🖉 bbq sauce | honey mustard

FRESH BAKED COOKIES 🔗 🖉 assorted cookies may contain nuts

ENHANCEMENT

BURGER ENHANCEMENT+\$66 fried prosciutto | bistro sauce |

arugula aioli | bacon jam | confit portobello | pretzel buns



All prices are subject to fees and local taxes. There is an 20% administrative charge applied to all food and beverage orders. This administrative

() Gluten-Free

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HOUSE KETTLE CHIPS (?) (?) onion dip | garlic herb dip | kettle chips

SUNDAY SLAW (1) ??? chipotle aioli | red pepper | green onion | smoked paprika

TWICE BAKED POTATO SALAD 🛞

bacon | scallions | sour cream | shredded cheddar

BBQ BRISKET NACHOS

BUILD YOUR OWN - smoked brisket | queso blanco | pico de gallo | jalapeños | diced red onions | sour cream | bbq sauce | house fried tortilla chips

BURNT END BRUSSEL SPROUTS (8) beef tallow | beef burnt ends

SMOKEHOUSE BBQ SLIDER ham | brisket | pork | fried onion | potato bun

MAC AND CHEESE \Diamond manchego cheese | buttermilk | tallow crumb

CANNON FIRE BBQ DUO brisket | bbq glazed grilled chicken | roasted potatoes

STRAWBERRY SHORTCAKE A strawberry compote | mascarpone cream

🛞 Gluten-Free

ENHANCEMENT BBQ BRISKET MAC AND CHEESE +\$20 manchego cheese | buttermilk fried onion | brisket | tallow crumb



SNACKS

BOTTOMLESS POPCORN | \$28 ⑧ 🔗 🖉

sweet butter | sea salt

HOUSE KETTLE CHIPS | \$41 🔗 🖉 onion dip | garlic herb dip | kettle chips

CHIPS AND SALSA | \$50 \nearrow \oslash house made salsa | tomatillo salsa | tortilla chips

BAVARIAN PRETZELS |\$68

beer cheese | garlic butter

CALABAZA AND TOAST | \$72 whipped mascarpone | pumpkin seed | chive | honeycomb

HUMMUS | \$62 \bigcirc crisp shallot | cucumber | tobiko | chive



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CAESAR SALAD | \$75 🛞 🔗 🔗

crisp romaine hearts | endive | roasted garlic vinaigrette

COBB SALAD | \$98 🛞

lettuce blend | chicken breast | beef burnt ends | tomato halves | roasted corn | hardboiled eggs | pepper jack cheese | cilantro | chipotle ranch

CHICKPEA SALAD |\$97

eggplant | calabaza | almond dukkha | burnt onion | tabbouleh salad | onions | roasted carrot vinaigrette

TWICE BAKED POTATO SALAD | \$45 **(s)** bacon | scallions | sour cream | shredded cheddar

SUNDAY SLAW |\$38 🛞 🄗

chipotle aioli | red pepper | green onion | smoked paprika

ENHANCEMENTS 🛞

GRILLED CHICKEN BREAST +\$45

SHRIMP+\$45



GOLD APPETIZERS

COLD APPETIZERS

ROASTED VEGETABLES AND SPREADS |\$89 🛞 🔗 🔗

assorted vegetables | hummus | whipped spinach

SEASONAL FRUIT | \$101 🛞 🔗 🖉 melons | berries | pineapple

CHARCUTERIE BOARD |\$141

cured meat | cheeses | pickled vegetables | assorted crackers

SHRIMP COCKTAIL |\$106 🛞

rémoulade | lemons | coastal bay spice

SURF AND TURF | \$235 🛞

chilled tenderloin | spiced shrimp | arugula aioli | sauce louis | potato rolls



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HOT APPETIZERS

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HOT APPETIZERS

BBQ BRISKET NACHOS |\$150

BUILD YOUR OWN - smoked brisket | queso blanco | pico de gallo | jalapeños | diced red onions | sour cream | bbq sauce | tortilla chips

PULLED CHICKEN NACHOS | \$135

BUILD YOUR OWN - pulled chicken | queso blanco | pico de gallo | jalapeños | diced red onions | cilantro lime sour cream | tomatillo salsa | tortilla chips

CREAMED SPINACH |\$85

bechamel | spinach | gratin crumb | tortilla chips

TRADITIONAL WING TOSS | \$165 🖉

TOSS YOUR OWN FLAVOR - bone-in wings | house hot | honey bbq | carrots and celery | ranch

TAQUITOS | \$100

chicken | pickled red onions | cilantro | cotija cheese | cilantro lime | sour cream | tomatillo salsa

SMOKEHOUSE ASSORTMENT | \$160

beef burnt ends | smoked chicken sausage | smoked beef sausage | pickled tomatoes | pickled okra | mustard

TAMPA TENDERS | \$135 🔗

bbq sauce | honey mustard

CRAB FRIES | \$107

lump crab | manchego bechamel | pico de gallo | coastal bay spice



SUSH

*PLATTER 1 | \$183 🔗

CUCUMBER ROLL

VEGGIE ROLL | cream cheese | carrots | cucumber | avocado | asparagus | seaweed | tempura crunch MADURO MADNESS | sweet plantains | cream cheese | seaweed | tempura | green onions

*PLATTER 2 | \$143

TAMPA ROLL | crab salad | cucumber | avocado | cream cheese | sesame seeds**BUCCO BAGEL** | salmon | cream cheese | scallions | everything seasoning**TAMPA TEMPURA** | tempura shrimp | cucumber | avocado | tempura

*PLATTER 3 |\$172

TAMPA ROLL | crab salad | cucumber | avocado | cream cheese | sesame seedsBUCCO BAGEL | salmon | cream cheese | scallions | everything seasoningTAMPA TEMPURA | tempura shrimp | cucumber | avocado | tempuraJOLLY RODGERS | tuna | cilantro | avocado | cucumber | tempura | spicy tuna |spicy mayo | kimchi | sesame | eel sauce | bucs tobiko

*PLATTER 4 |\$210

TAMPA ROLL | crab salad | cucumber | avocado | cream cheese | sesame seeds BUCCO BAGEL | salmon | cream cheese | scallions | everything seasoning TAMPA TEMPURA | tempura shrimp | cucumber | avocado | tempura JOLLY RODGERS | tuna | cilantro | avocado | cucumber | tempura | spicy tuna | spicy mayo | kimchi | sesame | eel sauce | bucs tobiko ASSORTED NIGIRI | salmon | shrimp | tuna

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HANDHELDS

HOT DOGS |\$65 🔗 all-beef hot dogs | sauerkraut | pickled onion | relish | hot dog buns

CHEESEBURGER | \$160 🔗

angus beef patties | lettuce | tomato | onion | pickles | cheddar | provolone | swiss | potato buns

SMOKEHOUSE BBQ SLIDER |\$149

ham | brisket | pork | fried onion | bbq sauce | potato buns

CUBAN SANDWICH |\$140

mojo pork | ham | dill pickles | aioli | dijonnaise sauce | swiss | pressed cuban bread

CHICKEN CUTLET SANDWICH | \$78 🔗

garlic confit | roasted tomatoes | prosciutto | mozzarella | bitter greens

STEAK SANDWICH |\$115 avocado | garlic mayo | tomatoes | frisée

Ask your suites coordinator about gluten-free and vegan options

ENHANCEMENT

BURGER ENHANCEMENT+\$66 fried prosciutto | bistro sauce |

arugula aioli | bacon jam | confit portobello | pretzel buns



PIZZAS

CHEESE PIZZA | \$52 🔗 🔗

PEPPERONI PIZZA | \$54 🔗

HARVEST PIZZA | \$62 🔗 🔗 eggplant | peppers | onions | arugula | tomato



ENTRES & SIDES

CHIMICHURRI CHICKEN | \$103

jasmine rice | pickled cabbage

SHRIMP BOIL |\$129 smoked sausage | shrimp | potatoes | charred corn | tomato broth

KOREAN BEEF | \$115 cabbage | onions | scallions | ancho broth | jasmine rice

CANNON FIRE BBQ DUO |\$150 brisket | bbq glazed grilled chicken | fingerling potatoes

SHORT RIBS | \$215 **(a)** birria | yucca | chili crunch | toasted sesame

CHICKEN TINGA |\$170 **(i)** smokey chicken | plantains | yellow rice | green onion

TOMAHAWK RIBEYE | \$412 haricot vert | fingerling potatoes | horseradish mayo

MAC AND CHEESE | \$85 \nearrow manchego cheese | buttermilk | tallow crumb

BURNT END BRUSSEL SPROUTS | \$105 **(3)** brussel sprouts | beef burnt ends

HARICOT VERT | \$65 garlic | salt

Ask your suites coordinator about gluten-free and vegan options

ENHANCEMENT BBQ BRISKET MAC AND CHEESE +\$20 manchego cheese | buttermilk |

fried onion | brisket | tallow crumb



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JESSERIS

BROWNIE AND BLONDIE PLATTER | \$72 🔗 🔗

fudge brownie | walnut blondies contains nuts

FRESH BAKED COOKIES | \$73 🔗 🔗

assorted cookies *may contain nuts*

STRAWBERRY SHORTCAKE | \$85 🔗

strawberry compote | mascarpone cream

CHOCOLATE DECADENT |\$85

chocolate layer mousse | ganache icing

KEY LIME TART |\$85

key lime | meringue | graham cracker

DESSERT CART (BUCS GAMES ONLY)

Serviced between 2nd and 3rd quarter - loaded with individual assortments of cakes, ice cream, cookies, candies, and much more. Services need to be requested in advance. *Inquire with Legends suites coordinator for more information.*

CAKES

Custom and Buccaneers-themed cakes available for purchase for special occasions. Inquire with Legends suites coordinator at least 3 business days prior to event.



BEVERAGES

BEER WINE AND SODA PACKAGE |\$385

(2) six-packs of dasani | (1) six-pack of coke | (1) six-pack of diet coke |
(1) six-pack of sprite | (1) six-pack of bud light | (1) six-pack of miller lite |
(1) six-pack of stella artois | (1) six-pack of corona extra |
(1) bottle hahn slh chardonnay | (1) bottle white horse cabernet sauvignon

LIQUOUR PACKAGE | \$550

(1) bottle absolut vodka | (1) bottle crown royal | (1) bottle olmeca altos reposado |
(1) bottle jack daniel's | (1) six-pack of ginger ale | (1) six-pack of coke |
(2) six-packs of club soda | (1) bottle cranberry juice | (1) bottle pineapple juice |
lemons and limes

BLOODY MARY'S REVENGE PACKAGE | \$250 🔗

absolut elyx | bloody mary mix | celery sticks | gerkins | olives | souvenir cups

STADIUM SPRITZ | \$235 🔗

absolut elyx | la marca prosecco | strawberry ginger lemonade mix



absolut elyx vodka | coffee liqueur | cold brew

REDZONE-RITA | \$250 **(a)** código tequila | spicy watermelon margarita mix | limes | tajín

BUC-A-RITA | \$250 **(a)** código tequila | margarita mix | citrus lime salt

Quality crafted cocktails batched to perfection at each event for your suite experience. Every growler serves 8 and includes souvenir cups. Only available for pre-order.



SOFT DRINKS | \$22 PER SIX-PACK 💓

COKE DIET COKE COKE ZERO SUGAR SPRITE LEMONADE SEAGRAM'S GINGER ALE SEAGRAM'S CLUB SODA SEAGRAM'S TONIC WATER

JUICES | \$20

CRANBERRY ORANGE PINEAPPLE

BOTTLED WATER & ICED TEA | PER SIX-PACK

DASANI | \$22 SMART WATER ALUMINUM BOTTLE | \$56 PERRIER | \$35 GOLD PEAK SWEETENED ICED TEA | \$35 @

KEURIG COFFEE & TEA | \$28 SERVICE FOR 8

COFFEE DECAF COFFEE HOT TEA HOT CHOCOLATE



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ENHANCEMENT SLIM CAN COKE AND SLIM CAN SPRITE +\$24 Available by the six-pack

🔗 Vegetarian

DOMESTIC 1602 🔊

BUDWEISER | \$42 BUD LIGHT | \$42 COORS BANQUET | \$42 COORS LIGHT | \$42 MILLER LITE | \$42 BUDWEISER ZERO (NON-ALCOHOLIC) | \$38

PREMIUM 160Z

Gluten-Free

CORONA EXTRA |\$51 STELLA ARTOIS |\$51 MICHELOB ULTRA |\$51 MANGO CART |\$51

CRAFTS AND SELTZERS 160Z

CIGAR CITY JAI ALAI |\$61 BLUE MOON BELGIUM ALE |\$51 TERRAPIN LUAU KRUNKLES |\$70 CIGAR CITY FLORIDA MAN |\$61 VIZZY HARD SELTZER PINEAPPLE MANGO |\$61 BUD LIGHT SELTZER BLACK CHERRY |\$61 HIGH NOON PINEAPPLE 120Z |\$66 HIGH NOON PEACH 120Z |\$66



VODKA

ABSOLUT | \$87 **@** TITO'S | \$103 ABSOLUT ELYX | \$135 **@**

RUM

MALIBU | \$64 **?** BACARDI SUPERIOR | \$73 CAPTAIN MORGAN | \$95

GIN

BEEFEATER | \$90 MONKEY 47 | \$258 @

TEQUILA

OLMECA ALTOS REPOSADO | \$103 CÓDIGO 1530 BLANCO | \$221 CASAMIGOS REPOSADO | \$210 DON JULIO 1942 | \$450

WHISKEY

JACK DANIEL'S |\$103 JAMESON |\$116 ? CROWN ROYAL |\$116 MAKER'S MARK |\$121 WOODFORD RESERVE |\$145 JEFFERSON'S SMALL BATCH |\$160 ? SKREWBALL PEANUT BUTTER |\$106 ?

SCOTCH

Gluten-Free

JOHNNIE WALKER BLACK |\$175 GLENLIVET 12-YR |\$182 CHIVAS REGAL |\$146

COGNAC

MARTELL | \$135 🔗 HENNESSEY VS | \$145

LIQUEURS

BAILEYS | \$90 TRIPLE SEC | \$45 COINTREAU | \$105 KAHLÚA | \$90

BAR SUPPLIES

LEMONS AND LIMES |\$10 LEMONS ONLY |\$10 LIMES ONLY |\$10 ORANGE WHEELS |\$10 COCKTAIL OLIVES |\$10 CHERRIES |\$10 MARGARITA SALT |\$22

BAR MIXERS

BLOODY MARY MIX |\$20 SWEET & SOUR MIX |\$20 MARGARITA MIX |\$20

LIME JUICE |\$20

GRENADINE | \$20

GINGER BEER (SIX-PACK) |\$30

SUGAR FREE RED BULL (SIX-PACK) |\$42

RED BULL (SIX-PACK) |\$42



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🛞 Gluten-Free

SPARKLING

LA MARCA |\$53 CHANDON BRUT |\$69 VEUVE CLICQUOT BRUT |\$236 DOM PÉRIGNON |\$515

CHARDONNAY

HAHN SLH |\$75 SLEEPY HALLOW |\$99 ROMBAUER |\$150

WHITE VARIETALS

FLEUR DE MER ROSE |\$72 SANTA MARGHERITA PINOT GRIGIO |\$89 ROMBAUER SAUVIGNON BLANC |\$99

RED WINE

CABERNET SAUVIGNON

WILD HORSE |\$72 MARTIS |\$90 PALERMO BY ORIN SWIFT |\$205

PINOT NOIR

MARK WEST BLACK |\$76 HAHN SLH |\$81

RED VARIETALS

KEEL AND CURLEY STRAWBERRY SANGRIA |\$48 KEEL AND CURLEY BLUEBERRY SANGRIA |\$48 ALLEGRINI VALPOLICELLA RED BLEND |\$72 ABSTRACT BY ORIN SWIFT RED BLEND |\$121

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/ Vegetarian

GENERAL INFORMATION

ADVANCED DAY ORDERING

Advanced Day Ordering provides you with the opportunity to order from a menu that features a wider variety than our standard Event Day Menu. Bringing outside food or beverages into Raymond James Stadium is prohibited. Non-compliance is subject to confiscation of property. <u>Pre-Order Link</u>

EVENT DAY ORDERING

An Event Day Menu will be available after the pre-order deadline and during the event. This menu is intended to supplement the Advanced Day Menu, not replace it. All Event Day Orders must be received no later than 12PM on the last business day prior to the event. These orders need to be placed with your suites coordinator and will not be available online. After that point, you may place an order with your suite attendant upon arrival.

LIQUOR CABINETS & REFRIGERATORS

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your Suite Catering Order Form or your Suite Member Packet for each event. Any requests to have a closed liquor cabinet or access to beverages in the refrigerator on an event day must be requested by an authorized signer of the suite account. Suites that have not created a beverage par menu would need to pre-order or purchase beverages the day of the event. Only those Suite Members who have set a par bar beverage restock menu would have a pre-stocked suite.

FOOD DELIVERY

Most of your menu selections will be delivered to your suite prior to your arrival. Some food items may be delivered closer to the event start time to ensure the highest quality.

DESSERT CART

The Dessert Cart will be wheeled from suite to suite loaded with assorted cakes, ice cream, cookies, candies, and much more. Dessert Cart service needs to be requested in advance and is only available for Bucs games. Service can be added on event day, while supplies last. All advanced requests will be serviced first.

PRIVATE SUITE ATTENDANT AND/OR BARTENDER

Legends Hospitality will provide a suite attendant to maintain two suites, as well as take any additional food or beverage orders during the event to maintain the highest level of service. Should you desire a dedicated suite attendant or bartender to remain exclusively in your suite for the event, Legends Hospitality offers private suite attendants and bartenders at a rate of \$175.00 per event if you place a Standing Order for the Buccaneers 2024 season. If you do not wish to submit a standing private attendant order, private attendants will be available for request on a per-event basis for \$200 per event. Private attendants are subject to availability and must be requested three (3) business days prior to the event via the Advance Order Form or with your Legends suites coordinator. This administrative charge is not a gratuity and is retained by Legends to help defray administrative costs.

HOURS OF OPERATIONS

Suites are open for guest arrival two hours and thirty minutes prior to Bucs kick-off and will remain open for one hour after the event.

CONTACT INFORMATION



EAST SIDE PREMIUM SUITES COORDINATOR

BucsCateringEast@legends.net Suites LS071A – LS117 | US120A – US143 Office: 813-350-6422



WEST SIDE PREMIUM SUITES COORDINATOR

BucsCateringWest@legends.net Suites: LS001 – LS044E | US047-US065 | CS167 – CS177 Office: 813-350-6415

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 advanced notice of at least five (5) business days when placing these orders.

CANCELLATION POLICY

Should you need to cancel your order, please notify your suites coordinator. Any cancellations made within 48 hours of the event start time will be charged 50% of the total order. Cancellations made on the day of an event will be charged in full.

ALCOHOLIC BEVERAGES

Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Florida State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. It is the responsibility of the suite member or suite lessee to monitor & control alcoholic beverage consumption within the suite. Thank you for your cooperation and help to make Raymond James Stadium a safe and exciting place for everyone.

UNCONSUMED BEVERAGES

Legends reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events. Credit will not be given for any such items.

DIETARY RESTRICTIONS

Every effort has been made to denote items that are gluten-friendly, vegetarian, or vegan. In addition, several menu items have been designed with dietary restrictions in mind. Should you have any questions regarding specific food allergies or restrictions, please contact your suites coordinator. No outside food and beverage is permitted in the venue.

ADMINISTRATIVE CHARGE & TAX

A standard administrative charge of 20% will be applied to all food and beverage orders. This administrative 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 attendant. All services are subject to 7.5% sales tax.

PAYMENT POLICY

Raymond James Stadium is a cashless venue. Suite members will provide one credit card to remain on file for their Legends Hospitality catering orders for the 2024 season. Advanced 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. Per-game leases will be required to provide a credit card at the time the order is placed. No orders will be submitted without payment.

PAYMENT POLICY

Raymond James Stadium and Legends Hospitality cannot assume responsibility for any items missing, lost, or stolen from your suite.

For more information, please contact your suites coordinator.