

LOGE BOX MENU



C | **CRAFT**
CULINARY CONCEPTS

IN PARTNERSHIP WITH

 **State Farm**
STADIUM

WELCOME

Craft Culinary Concepts would like to welcome you & your guests to



As the exclusive purveyor of food and beverage, Craft Culinary Concepts provides a memorable experience by offering a wide variety of menu options. We proudly offer ingredients from local artisans and farms within 150 miles of the stadium as well as craft brews from around Arizona. If there is an item not listed on our menu, and you wish to have it for your event, please contact a Craft Culinary Concepts representative. We will make every effort to accommodate your request.

CRAFT CULINARY CONCEPTS

1 Cardinals Drive, Glendale, Arizona 85305
623.433.7630

ADVANCE ORDERING

All orders are to be submitted through our online order portal: suites.myvenue.com
Advance day menu orders are due 5 business days in advance of event
For any questions, email orders@craftculinary.com

EVENT DAY ORDERING

A limited **Event Day Menu** is available after the **Advance Day Menu** deadline and during the event. Your attendant can assist you with your event day orders.

FOOD & BEVERAGE DELIVERY

All beverages and snacks will be in your Loge Box upon guests' arrival unless noted otherwise. Hot food will be delivered once the first guest arrives or at a previously requested time to ensure maximum freshness and quality.

SERVICE CHARGE/TAX

A 22% service charge will be added to all food and beverage orders. This service fee is retained to defray administrative costs; it is not intended to be a tip or gratuity. Sales tax of 10.2% will be added to the total charges. Tax is subject to change without notice.

ALCOHOLIC BEVERAGES

In accordance with state liquor laws, no alcohol may be brought into or taken out of the stadium. State law prohibits those under the age of 21 from consuming alcoholic beverages. It is the responsibility of the Loge Box member or their representative to monitor and control the alcohol consumption within their Loge Box.

PACKAGE & MENU SIZING

All packages and menu items are designed to feed 8 people.

CONSUMER ADVISORY – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Craft Culinary Concepts Food & Premium Services

623.433.7630

Arizona Cardinals Premium Services

602.379.1628

Craft Culinary Concepts Administrative Office

623.433.7656

State Farm Stadium Security / Lost & Found

623.433.7147

State Farm Stadium General Information

623.433.7100

LOGE BOX PACKAGES



MVP

350

- V GF FRESHLY POPPED POPCORN**
- GF HOME MADE KETTLE CHIPS**
Accompanied by Caramelized Onion Dip
- V GF LOCAL VEGETABLE CRUDITÉ**
The season's finest Local Vegetables with Herb Ranch Dip
- GF TRIO OF CHICKEN WINGS**
- SLOW SMOKED BEEF BRISKET SANDWICH**
Served with our House Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls
- FRESH COOKIE & BROWNIE COMBO**

VETERANS

400

- V GF FRESHLY POPPED POPCORN**
- V GF CRAFT'S FRESH GUACAMOLE & SALSAS**
Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips
- CLASSIC CAESAR SALAD**
Crisp Romaine Lettuce, Oven-Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing
- VIENNA BEEF® HOT DOGS**
Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish
- CHICKEN TENDERS**
Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce
- CHURRO COMBO**
Crispy-Fried Plain, Bavarian Cream and Caramel-Filled Churros rolled in Cinnamon Sugar

A LA CARTE MENU



SNACKS

V	GF	FRESHLY POPPED POPCORN	32
		CRAFT CANDY BASKET An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	47
		CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	53
	GF	HOMEMADE KETTLE CHIPS Accompanied by Caramelized Onion Dip	50
V	GF	TRAIL MIX Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	44
V	GF	CHILLED SPICY GARLIC GINGER EDAMAME	48
V	GF	CRAFT'S FRESH GUACAMOLE & SALSAS Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	75

APPETIZERS

		CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE Sixteen Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil	73
		CHARCUTERIE, SAUSAGE & PRETZEL BOARD Giant House-Made Ben's Pretzel® served with Andouille Sausage, Beer Braised Bratwurst, Prosciutto Ham, Sopressata, Aged Gouda, Marinated Olives, Roasted Vegetables, Sweet Peppers, Local Honeycomb, Beer Cheese and Grain Mustard Dips	190
	GF	SHRIMP COCKTAIL Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	85

ARIZONA GARDEN FRESH

(V) (GF) LOCAL VEGETABLE CRUDITE	46
The season's finest Local Vegetables with Herb Ranch Dip	
(GF) CHILI PEQUIN & GARLIC GRILLED STEAK SALAD	72
Grilled Chili Pequin and Garlic Seasoned Flank Steak, Romaine and Butter Lettuce, Arugula, Persian Cucumbers, Baby Heirloom Tomatoes, Red Onion, Avocado and Toasted Pepitas served with Chimichurri Ranch Dressing	
(GF) STRAWBERRY SPINACH SALAD	45
Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette	
CLASSIC CAESAR SALAD	47
Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	
	61 WITH GRILLED CHICKEN
(V) (GF) FRESH FRUIT & BERRIES	57
A beautiful display of Seasonal Fruits	

STADIUM STAPLES

CHICKEN TENDERS	100
Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	
OMAHA STEAKS® STADIUM BURGER	104
Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns	
VIENNA BEEF® HOT DOGS	85
Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish	
OMAHA STEAKS® BRATWURST	85
Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard	

TAILGATE FAVORITES

V GF VEGAN PAPAS TACOS 79
Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad

GF STADIUM CHICKEN WINGS 76
Served with Ranch Dip, Celery and Carrot Sticks

OLD SCHOOL | Traditional Style with Frank's Hot Sauce® and Butter—that's it!

CRAFT BBQ | Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce

SOON TO BE FAMOUS HICKORY RANCH | A Combination of Smokey, Sweet with a tiny bit of Heat

TRIO OF CHICKEN WINGS | A delicious combination of the wing flavors listed above

SOUTHWEST CHICKEN EGGROLLS 80
Southwest seasoned Chicken, Black Beans, Spinach, Corn, Red Peppers, and Pepperjack Cheese rolled in an eggroll wrapper and lightly fried. Served with Avocado Ranch and Red Chile Sauce

SPECIALTY SANDWICHES

***FOUR SANDWICHES CUT IN HALF**

***SLOW SMOKED BEEF BRISKET** 100
Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls

MINI CHICKEN SALAD SANDWICHES 52
Tarragon Chicken Salad on Mini Parmesan Baked Croissant Beignets

V *CRISP GARDEN VEGETABLE WRAP 55
Fresh Arizona Vegetables with Salsa Verde Hummus Spread, wrapped in a Spinach Tortilla

CHEF'S SELECT ENTRÉES

GRILLED FAJITAS 158
Chargrilled Garlic and Herb Marinated Steak, Chargrilled Tequila Lime Chicken, served with Cilantro Corn Brown Butter Rice and Borracho Beans, accompanied by Warm Flour Tortillas, Peppers & Onions, Burnt Scallion Crema, Fresh Guacamole, Roasted Tomato Salsa and Cotija Cheese

SWEET NEST DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES

30

FRESH COOKIE & BROWNIE COMBO

32

CRAFT CUPCAKE COMBO

8 Made from scratch: Tres Leches, Orange Adreemsicle, Big Red Velvet and Extreme Dark Chocolate

65

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

42

CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar

42

BEVERAGE OFFERINGS



BEER

12oz cans by the 6 pack, unless otherwise noted.

BUD LIGHT 160Z	38
MILLER LITE 160Z	38
COORS LIGHT 160Z	38
MICHELOB ULTRA 160Z	40
DOS EQUIS	40
ESTRELLA JALISCO	40
STELLA ARTOIS	40
FIRESTONE WALKER BREWING 805, BLONDE	43
KONA BIG WAVE, GOLDEN ALE	43
THE SHOP BEER CO. CHURCH MUSIC IPA	43
FOUR PEAKS BREWING, HAZY IPA	43
FOUR PEAKS BREWING WOW, WHEAT	43
FOUR PEAKS BREWING KILT LIFER, SCOTTISH ALE	43
FOUR PEAKS BREWING BAD BIRDIE, GOLDEN ALE	43

OTHER

By the 6 pack.

BLACK CHERRY BUD LIGHT SELTZER	42
TWISTED TEA	42
AUSTIN EASTCIDERS – Blackberry	42
HAPPY DAD HARD SELTZER – Grape, Fruit Punch	45
BUDWEISER ZERO	38

CANNED COCKTAILS

By the 4 pack

CUTWATER

Lime Margarita, Vodka Mule

45

NUTRL

Pineapple, Watermelon

45

HIGH NOON

Lemon, Black Cherry

45

LOS SUNDAYS

Tropical Tequila Seltzer

45

NON-ALCOHOLIC

By the 6 pack.

CANNED SOFT DRINKS – Coca-Cola, Diet Coke, Coke Zero, Sprite, Minute Made Lemonade, Ginger Ale	25
DASANI BOTTLED WATER	30
SMART WATER	35
GOLD PEAK TEA – Unsweetened	36
GATORADE	32
TOPO CHICO MINERAL SPARKLING WATER	33
TOPO CHICO SABORES FLAVORED SPARKLING WATER – Blueberry Hibiscus, Lime Mint	33



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

EVENT DAY OFFERINGS



SNACKS

V	GF	FRESHLY POPPED POPCORN	42
		CRAFT CANDY BASKET An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	59
	GF	HOMEMADE KETTLE CHIPS Accompanied by Caramelized Onion Dip	58
V	GF	TRAIL MIX Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	55
V	GF	CRAFT'S FRESH GUACAMOLE & SALSAS Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	92
ARIZONA GARDEN FRESH			
V	GF	LOCAL VEGETABLE CRUDITE The season's finest Local Vegetables with Herb Ranch Dip	60
		CLASSIC CAESAR SALAD Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	60
V	GF	FRESH FRUIT & BERRIES A beautiful display of Seasonal Fruits	78
SPECIALTY SANDWICHES			
		FOUR SANDWICHES CUT IN HALF	
		SLOW SMOKED BEEF BRISKET Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls	128

TAILGATE FAVORITES

V GF	VEGAN PAPAS TACOS Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad	105
GF	STADIUM CHICKEN WINGS Served with Ranch Dip, Celery and Carrot Sticks OLD SCHOOL Traditional Style with Frank's Hot Sauce® and Butter—that's it! CRAFT BBQ Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce SOON TO BE FAMOUS HICKORY RANCH A Combination of Smokey, Sweet with a tiny bit of Heat TRIO OF CHICKEN WINGS A delicious combination of the wing flavors listed above	98

STADIUM STAPLES

	CHICKEN TENDERS Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	124
	OMAHA STEAKS® STADIUM BURGER Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns	135
	VIENNA BEEF® HOT DOGS Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish	105
	OMAHA STEAKS® BRATWURST Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard	108

DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES

38

FRESH COOKIE & BROWNIE COMBO

40

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

55

CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar

55



Menu Item is Gluten Free



Menu Item is Vegan

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