



Dear Suite Holder,

On behalf of Legends Hospitality we are delighted to present the 2019 Suite Menu. This year's menu is dedicated to the extraordinary 10 year anniversary of AT&T Stadium. Our Culinary Team has delivered a world-class dining experience by offering sophisticated Texas and global inspired cuisine. This season our chefs have presented exquisite new menu items that are sure to please your palate. We are united in our continued efforts to deliver high quality services to further enhance your NFL experience.

Welcome to the 2019 Dallas Cowboys Football Season! We are honored to serve you, our Dallas Cowboys family, for the 10th year at AT&T Stadium.

Jeannie Sprufera | Director of Suite Services
Legends Hospitality at AT&T Stadium

Tony Sinese | Executive Chef
Legends Hospitality at AT&T Stadium





Texas Angus Short Rib



Indoor S'mores



Dolce de Leche Cupcakes



Bent Buckle Brisket & Texas Rope Sausage



Borracho Beans



Bacon-Wrapped Jalapeño Chicken Bites



TOUCHDOWN PRESENTATIONS

All Touchdown Presentations include utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups and commemorative cups.

Serves 16-20

COLOSSAL SHRIMP DISPLAY 🌾 🥜 ❤️

Served with Lemons and Vodka Cocktail Sauce

☆ **ROASTED VEGETABLES** 🌾 🥜 ❤️ 🌱

Grilled Asparagus, Portobello Mushrooms, Charred Onions with White Balsamic-Roasted Shallot Vinaigrette

☆ **TOMATO & PEARLINI MOZZARELLA** 🌾 🥜 ❤️ 🌿

Tossed in Arugula & Basil Vinaigrette

☆ **TRUFFLED CHICKEN SALAD** ❤️

Chicken Breast Pieces, Truffle-Dijon Mayo, Marcona Almonds, Celery, Chives and Parmesan Cheese
Served with B&B Pickles and Soft Pretzel Rolls

☆ **TEXAS ANGUS SHORT RIBS** 🥜

Braised Short Ribs, Balsamic-Glazed Porcini Mushrooms and Petite Onions

☆ **GULF COAST CRAB CAKES** 🥜

Served with Housemade Remoulade and Lemons

☆ **SCALLION CHEDDAR MASHED POTATOES** 🥜 🌿

☆ **WILD RICE & BROCCOLI AU GRATIN** 🌾 🥜 🌿

TRUFFLED MAC & CHEESE 🥜 🌿

☆ **CHOCOLATE GAME CHANGER** 🌿

Nougat Biscuit Bars, Assorted Chocolate Truffles, Housemade Oreos, Flourless Chocolate Cake, Black Forest Shooter and Whisky Bourbon Brownies

GLUTEN-FREE DELIGHTS 🌾 🌿

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Lemon Bars, Chocolate-Dipped Strawberries and Triple-Berry Shooters with Fresh Berries

☆ **WARM ARTICHOKE & SPINACH DIP** 

Served with Toasted Naan Bread

☆ **TEXAS CAVIAR**    

Black-Eyed Peas, Roasted Corn, Pepperoncini, Green Onions, Roasted Red Peppers

TRADITIONAL COLESLAW    

TEXAS CAESAR SALAD   

Romaine Hearts, Marinated Artichoke, Candied Pecans, Parmesan Cheese, Grape Tomatoes
Served with Jalapeño Caesar Dressing

BENT BUCKLE BARBECUE BRISKET 

Coated in Legends Bent Buckle BBQ Sauce

CRACKED BLACK PEPPER TEXAS ROPE SAUSAGE 

Served with Bourbon BBQ Sauce

BACON WRAPPED JALAPEÑO CHICKEN BITES 

Tossed in Honey Sriracha Glaze

TEXAS BACON & CHEDDAR TOTS 

Served with Jalapeño Ketchup & Ranch

☆ **GREEN BEAN CASSEROLE & CRISPY ONIONS**  

TRUFFLED MAC & CHEESE  

COWBOYS CUPCAKES 

24 Themed Cupcakes with Cowboys M&M's

☆ **INDOOR S'MORES**  

It's Your Party! Make Your Own S'mores! Graham Cracker Cookies, Marshmallow Crème and Soft Chocolate Ganache

☆ **COWBOYS PARTY MIX** 

☆ **BLACKENED CHICKEN SALAD**   

Corn Esquite, Tri-color Quinoa, French Green Beans, Grape Tomatoes, Queso Fresco, and Blackened Chicken Breast Tossed in Tajin and Crema Dressing

FRENCH ONION DIP 

Served with Yukon Gold Kettle Chips

ARTISAN CARVING SANDWICH BOARD  

Smoked Turkey with Roasted Tomatoes, Baby Arugula, Muenster Cheese on Artisan Herb Braided Bread;
Texas Roast Beef with Melted Onions, White Cheddar Cheese on Artisan Braided Jalapeño-Cheddar Bread;
Petit Jean Ham and Mortadella with Marinated Tomatoes, Provolone Cheese, Butter Lettuce on Artisan Braided Pretzel Bread
Served with House Pickled Sweet Peppers, Cornichon Pickles, Roasted Tomato and Horseradish Aioli

NATHAN'S KOSHER-STYLE HOT DOGS 

Served with Ketchup, Mayo, Mustard, Pickle Relish, Diced Onions, Cheddar Cheese and Hot Dog Buns

COWBOYS THICK & JUICY BURGERS 

Served with Cheddar and Swiss Cheese, Lettuce, Pickles, Tomato, Onion and Bacon Aioli

SOUTHERN CHICKEN TENDERS 

Served with Honey Mustard, Ranch & BBQ Sauce

BACON WRAPPED JALAPEÑO CHICKEN BITES 

Tossed in Honey Sriracha Glaze

TRUFFLED MAC & CHEESE  

SOUTHERN COMFORT SWEETS 

Texas Pecan & Chocolate Bites, Pineapple Moonshine Empanadas, Cajeta Churros, Orange Chess Pies,
Coconut Chocolate Chip Cookies, Brown Butter-Cherry Bars & Housemade Nilla Wafer Sammies with Banana Cream Filling

☆ **TEXAS BOURBON PEACH STREUSEL**  

Served with Homemade Vanilla Bean Ice Cream

PRALINE PRETZELS  

☆ **CANCUN COCTEL DE CAMARON** 🌾 🥚

Lime-Marinated Shrimp, Cucumbers, Red Onions, Cilantro, Jalapeños and Citrus Avocado Dressing

ULTIMATE SEVEN LAYER DIP

Served with Blue Corn Tortilla Chips

☆ **WRAP DE VEGETALES** 🥚 🌿 🍴

Black Bean Spread, Sweet Corn, Baby Spinach, Caramelized Onions, Red Peppers, Cotija Cheese on Jalapeño-Cheddar Tortilla

MEXICAN COBB SALAD 🌾 🥚 🌿 🍴

Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans, Cotija Cheese

Served with Creamy Avocado-Poblano Dressing

COMBINATION BEEF & CHICKEN FAJITAS 🥚

Marinated Chicken & Texas Angus Sirloin, Tri-color Peppers, Charred Onions

Served with Flour Tortillas, Sour Cream, Cheddar Cheese, Pico de Gallo, and Charred Salsa

☆ **TAMALE TRIO** 🥚

Beef Tenderloin, Chicken Habanero and Black Bean Tamales

Served with Charred and Tomatillo Salsa

BORRACHO BEANS 🥚

Housemade Pinto Beans Braised with Lager Beer, Chorizo, Bacon Pieces, Smoked Sausage and Pico de Gallo

☆ **CILANTRO RICE** 🥚 🌿 🍴

☆ **CHURROS DE CAJETA** 🥚 🍴

24 Texas-Size Churros Served with Chocolate and Berry Sauce

☆ **DULCE DE LECHE CUPCAKES** 🥚 🍴

24 Cupcakes with Dulce de Leche Icing with House Blend Sprinkles

☆ **SPICED ROASTED PEANUTS** 🌾 🌿 🍴

Roasted Peanuts with Cowboys Spice Blend





BRUNCH SELECTIONS

Enjoy classic favorites and new, exciting recipes that satisfy both sweet & savory cravings.
Bold items are available on Event Day.

☆ **CHICKEN & WAFFLES** 🍳 | 160

Pearl Sugar Waffles and Crispy Chicken Breast, Served with Country Gravy, Maple Syrup and Hot Sauce
Will be delivered after gates open to maintain quality

☆ **CRAB CAKE SLIDERS** 🍳 | 160

Housemade Remoulade, Butter Lettuce, Tomato Slices
Served with Soft Pretzel Rolls

☆ **FRENCH TOAST BREAD PUDDING SKILLET** 🍷 | 120

Traditional Bread Pudding, Served with Caramel & Vanilla Bean Custard

☆ **HAM & CHEESE CROISSANTS** 🍳 | 115

Petit Jean Shaved Ham, White Cheddar Cheese, Dijon Mayo on a Housemade Croissant

ASSORTED BREAKFAST PASTRIES 🍷 | 110

Pain au Chocolates, Plain Croissants, Mini Pain au Raisins, Cheese Danishes and Raspberry Paws

☆ **TRUFFLED CHICKEN SALAD** 🍷 | 95

Chicken Breast Pieces, Truffle-Dijon Mayo, Marcona Almonds, Celery, Chives and Parmesan Cheese
Served with B&B Pickles and Soft Pretzel Rolls

FRESH SEASONAL FRUIT & BERRIES 🍷 🍳 🍷 🍷 | 85

Served with Mint-Ginger Syrup

☆ **TRADITIONAL DEVEILED EGGS** 🍷 🍳 🍷 | 80



Roasted Garlic & Tomato Housemade Hummus



Cancun Cocktail de Camaron



Mexican Cobb Salad



Artisan Carving Sandwich Board



À LA CARTE SELECTIONS

Create your own menu or add favorites to any menu package. The possibilities are endless.
Bold items are available on Event Day.

STARTERS

☆ **PEPPERCORN-CRUSTED SMOKED BEEF TENDERLOIN** 🌶️ 🍷 | 275

Texas Angus Tenderloin with Roasted Vegetables
Served with Horseradish Cream Sauce, Gardinera Relish and Soft Pretzel Rolls

COLOSSAL SHRIMP DISPLAY 🍷 🌶️ 🍷 | 275

Served with Lemons and Vodka Cocktail Sauce

SIGNATURE SUSHI PRESENTATION 🌶️ | 270

Tempura Shrimp, Tuna, Rainbow, Crunchy California & Temptation Sushi Rolls
Served with Soy Sauce, Pickled Ginger & Wasabi

TEXAS TRIO WRAP 🌶️ | 160

Chimichurri Steak, Caramelized Onion, Red Pepper, Monterey Jack Cheese, Chipotle Aioli on Spinach Tortilla;
Grilled Chicken Adobo, Shredded Romaine, Pico de Gallo, Avocado Spread on Chipotle Tortilla;
Black Bean Spread, Sweet Corn, Baby Spinach, Caramelized Onion, Red Pepper, Cotija Cheese on Jalapeño-Cheddar Tortilla

☆ **TEXAS MEAT & CHEESE BOARD** | 130

Artisan Cheeses, Cured Meats, Country Olive Blend
Served with Housemade Mostarda and Rosemary Panzanella Crackers

ARTISAN CARVING SANDWICH BOARD 🌶️ 🍷 | 120

Smoked Turkey with Roasted Tomatoes, Baby Arugula, Muenster Cheese on Artisan Herb Braided Bread;
Texas Roast Beef with Melted Onions, White Cheddar Cheese on Artisan Braided Jalapeño-Cheddar Bread;
Petit Jean Ham & Mortadella with Marinated Tomatoes, Provolone Cheese, Butter Lettuce on Artisan Braided Pretzel Bread
Served with House Pickled Sweet Peppers, Cornichon Pickles, Roasted Tomato & Horseradish Aioli

☆ **CANCUN COCTEL DEL CAMARON** 🍷 🌶️ 🍷 | 120

Lime-Marinated Shrimp, Cucumber, Red Onion, Cilantro, Jalapeños and Citrus Avocado Dressing
Served with Corn Tostadas

SEASONAL VEGETABLES CRUDITÉ 🍷 🌶️ 🍷 🍷 | 105

Served with Basil Pesto Ranch

FRESH SEASONAL FRUIT & BERRIES 🍷 🌶️ 🍷 🌱 | 85

Served with Mint-Ginger Syrup

DIPS

ULTIMATE SEVEN LAYER DIP 🌾 🥜 | 140

Served with Blue Corn Tortilla Chips

QUESO WITH CARNE ASADA 🌾 🥜 | 130

Served with Blue Corn Tortilla Chips

SALSA TRIO 🌾 🥜 📏 🌱 | 115

Avocado, Charred and Tomatillo Salsa

Served with Blue Corn Tortilla Chips

☆ **WARM ARTICHOKE & SPINACH DIP** 🥜 🌱 | 95

Served with Toasted Naan Bread

CANTINA GUACAMOLE 🌾 🥜 📏 🌱 | SM 55 | LG 95

Served with Blue Corn Tortilla Chips

FRENCH ONION DIP 🥜 🌱 | SM 50 | LG 90

Served with Yukon Gold Kettle Chips

ROASTED CORN DIP 🌾 🥜 🌱 | SM 50 | LG 90

Served with Blue Corn Tortilla Chips

☆ **ROASTED GARLIC & TOMATO HOUSEMADE HUMMUS** 🥜 📏 🌱 | SM 55 | LG 70

Served with Toasted Naan Bread

SNACKS

COWBOYS CRUNCH BUCKET 🌾 🌱 | 90

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

CANDIED PECANS 🌾 🌱 | 80

CASHEWS 🌾 🌱 | 80

CHEETOS POPCORN 🌾 🌱 | 75

☆ **ASSORTED GUMMIE BEARS** 🌾 🌱 | 70

PRALINE PRETZELS 🌾 🌱 | 70

CHOCOLATE PEANUT M&M'S 🌾 🌱 | 65

CHOCOLATE PLAIN M&M'S 🌾 🌱 | 60

COWBOYS PARTY MIX 🌱 | 50

☆ **SPICED ROASTED PEANUTS** 🌾 🌱 | 50

Roasted Peanuts with Cowboys Spice Blend

BUTTER FLAVORED POPCORN 🌾 🌱 | 45

GOURMET PIZZA SELECTIONS

FOUR-MEAT PIZZA 🍗 | 80

Focaccia Crust, Italian Sausage, Canadian Bacon, Pepperoni, Salami, Tomato Sauce & 4 Cheese Blend

PEPPERONI PIZZA 🍗 | 80

Focaccia Crust, Pepperoni, Tomato Sauce & 4 Cheese Blend

SUPREME VEGETABLE PIZZA 🍅🥒 | 75

Focaccia Crust, Black Olives, Tri-color Peppers, Red Onions, Spinach, Artichoke Hearts, Mushrooms, Tomato Sauce & 4 Cheese Blend

5-CHEESE PIZZA 🧀🥒 | 70

Focaccia Crust, Mozzarella, Provolone, Romano, Asiago, Cheddar Cheese & Tomato Sauce

☆ **GLUTEN-FREE SUPREME PIZZA** 🍷🍅🥒 | 55

10in Gluten-Free Crust

☆ **GLUTEN-FREE CHEESE PIZZA** 🍷🍅🥒 | 45

10in Gluten-Free Crust

KID'S MENU OPTIONS



ROWDY PACK | 30

Includes a Novelty Gift, Wooden Maze Game, Coloring & Activity Book, Box of Crayons, Wooden Tower Game, Youth Size Cowboys Hat, and One (1) Child's Tour Ticket Delivered in a Cowboys Drawstring Knapsack
Designed Especially for Our Lil Cowboys Fans 12 Years and Younger

LIL STARS MEAL PACK | 25

Please Select One:

Southern Chicken Tenders, Nathan's Kosher Style Hot Dog, Peanut Butter & Jelly Sandwich, Kid's Cheese or Pepperoni Pizza.
Also includes Apple Sauce, Potato Chips, Cookie and Juice Box Delivered in an Exclusive AT&T Stadium Replica Lunch Pail



Tomato & Pearlini Mozzarella

SALADS

☆ **TRUFFLED CHICKEN SALAD**  | 95

Chicken Breast Pieces, Truffle-Dijon Mayo, Marcona Almonds, Celery, Chives & Parmesan Cheese
Served with B&B Pickles and Soft Pretzel Rolls

MEXICAN COBB SALAD     | 95

Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans and Cotija Cheese
Served with Creamy Avocado-Poblano Dressing

TEXAS CAESAR SALAD   | 90

Romaine Hearts, Marinated Artichoke, Candied Pecans, Parmesan Cheese, Grape Tomatoes
Served with Jalapeño Caesar Dressing

☆ **ORZO PASTA AND GRILLED VEGETABLE SALAD**   | 90

Southwest Orzo Pasta Blend, Bacon Lardons, Grilled Portabella Mushrooms, Asparagus, Onions, Feta Cheese,
Roasted Tomatoes, Cucumber, Tossed in Basil Vinaigrette

☆ **BLACKENED CHICKEN SALAD**    | 90

Corn Esquite, Tri-color Quinoa, French Green Beans, Grape Tomatoes, Queso Fresco, Blackened Chicken Breast
Tossed in Tajin and Crema Dressing

☆ **GOURMET HARVEST SALAD**     | 80

Tri-color Quinoa & Urban Blend, Shaved Fennel, Marinated Edamame, Roasted Poblano Pepper and Ricotta Salata,
Served with Roasted Lemon-Cilantro Vinaigrette

☆ **TOMATO & PEARLINI MOZZARELLA**     | 80

Tossed in Arugula & Basil Vinaigrette

☆ **TEXAS CAVIAR**     | 50

Black-Eyed Peas, Roasted Corn, Peppercornini, Green Onions, Roasted Red Peppers

TRADITIONAL COLESLAW     | 40



Truffle Mac & Cheese



Combination Beef & Chicken Fajitas



Cowboys Party Chicken Wing Trio



Cowboys Thick & Juicy Burgers



LEGENDARY HOT FOOD SELECTIONS

Bring warmth and comfort to any event.
Bold items are available on Event Day.

THE FULL BACK

MACHO NACHO TACO BAR | 280

Shredded Braised Beef, Chicken Tinga, Refried Black Beans and Macho Queso
Served with Traditional Toppings, Blue Corn Tortilla Chips & Charred Salsa

CHIMICHURRI BEEF FAJITAS | 265

Marinated Texas Angus Sirloin, Tri-color Peppers and Charred Onions
Served with Flour Tortillas, Sour Cream, Cheddar Cheese, Pico de Gallo, and Charred Salsa

COMBINATION BEEF & CHICKEN FAJITAS | 260

Marinated Chicken & Texas Angus Sirloin, Tri-color Peppers and Charred Onions
Served with Flour Tortillas, Sour Cream, Cheddar Cheese, Pico de Gallo, and Charred Salsa

COWBOYS PARTY CHICKEN WING TRIO | 260

Korean BBQ, Buffalo & Lemon Pepper

CILANTRO CHICKEN FAJITAS | 245

Cilantro Marinated Chicken, Tri-color Peppers and Charred Onions
Served with Flour Tortillas, Sour Cream, Cheddar Cheese, Pico de Gallo, and Charred Salsa

COWBOYS CRISPY CHICKEN | 220

Served with Southern Biscuits & Honey Butter

☆ **TAMALE TRIO** | 190

Beef Tenderloin, Habanero Chicken and Black Bean Tamales
Served with Charred and Tomatillo Salsa

MINI SIRLOIN BEEF SLIDERS | 180

Served with Cheddar & Provolone Cheese, Ketchup, Mayo, Mustard and Artisan Brioche Slider Buns

☆ **POTATO WEDGE DUO** | 160

Buffalo Spice Dusted Potato Wedge, Served with Creamy Blue Cheese;
Sour Cream & Onion Spice Dusted Potato Wedge, Served with Chipotle Aioli
Served with Ketchup

NATHAN'S KOSHER-STYLE HOT DOGS | 140

Ketchup, Mayo, Mustard, Pickle Relish, Diced Onions, Cheddar Cheese and Hot Dog Buns

TRUFFLED MAC & CHEESE | 140

WHATABURGER SAUCES | 8

Choice of Spicy Ketchup, Honey Mustard, or Peppercorn Ranch

2 POINT CONVERSION

**COWBOYS THICK
& JUICY BURGERS** 🍷 | 190

Served with Cheddar and Swiss Cheese, Lettuce, Pickles, Tomato, Onion & Bacon Aioli

☆ **CRISPY TEMPURA SHRIMP** 🍷 | 190
Served with Sweet Chili Sauce

**BENT BUCKLE
BARBECUE BRISKET** 🍷 | 180

Coated in Legends Bent Buckle BBQ Sauce

☆ **LOBSTER & SHRIMP
MAC & CHEESE BITES** 🍷 | 160
Served with Housemade Remoulade

**BACON WRAPPED
JALAPEÑO CHICKEN BITES** 🍷 | 160

Tossed in Honey Sriracha Glaze

☆ **CHICKEN CHIMICHANGAS** 🍷 | 160
Served with Creamy Avocado-Poblano Dipping Sauce

**CRACKED BLACK PEPPER
TEXAS ROPE SAUSAGE** 🍷 | 150

Served with Bourbon BBQ Sauce

**SOUTHERN
CHICKEN TENDERS** 🍷 | 150

Served with Honey Mustard, Ranch & BBQ Sauce

**JALAPEÑO
CHEDDAR POPPERS** 🍷 🥄 | 140

Served with Creamy Avocado-Poblano Dipping Sauce

**TEXAS BACON
& CHEDDAR TOTS** 🍷 | 140

Served with Jalapeño Ketchup and Ranch

☆ **SMOKED BRISKET &
PEPPERJACK SPRING ROLLS** 🍷 | 140
Served with Creamy Avocado-Poblano Dipping Sauce

☆ **3-CHEESE FONDUE
MAC & CHEESE BITES** 🍷 🥄 | 130

Served with Basil Pesto Ranch

☆ **SAUSAGE MAC & CHEESE BITES** 🍷 | 130
Served with Basil Pesto Ranch

☆ **BUFFALO CHICKEN FLAUTAS** 🍷 | 120
Served with Creamy Avocado-Poblano Dipping Sauce

CHICKEN & CHEDDAR FLAUTAS 🍷 | 110
Served with Charred Salsa

☆ **BEEF TENDERLOIN TAMALES** 🍷 | 110
Served with Charred and Tomatillo Salsa

☆ **CHICKEN & HABANERO TAMALES** 🍷 | 105
Served with Charred and Tomatillo Salsa

NATHAN'S JUNIOR HOT DOGS 🍷 | 100
Served with Ketchup, Mayo, Mustard, Pickle Relish,
Diced Onions, Cheddar Cheese and Hot Dog Buns

COWBOYS ALL BEEF CORN DOGS 🍷 | 100
Served with Ketchup and Mustard

☆ **BLACK BEAN TAMALES** 🍷 🥄 | 95
Served with Charred and Tomatillo Salsa

☆ **BUFFALO POTATO WEDGES** 🍷 🥄 | 80
Dusted with Buffalo Spice,
Served with Creamy Blue Cheese

☆ **SOUR CREAM & ONION
POTATO WEDGES** 🍷 🥄 | 80
Dusted with Sour Cream & Onion Spice
Served with Chipotle Aioli

☆ **POTATO WEDGES** 🍷 🥄 | 75
Served with Jalapeño Ketchup & Ranch

WHATABURGER SAUCES | 8
Choice of Spicy Ketchup, Honey Mustard, or Peppercorn Ranch



Lobster & Shrimp Mac & Cheese Bites

TROPHY TRIO

☆ **CRISPY TEMPURA SHRIMP** 🍗 | 130
Served with Sweet Chili Sauce

**BACON WRAPPED
JALAPEÑO CHICKEN BITES** 🍗 | 120
Tossed in Honey Sriracha Glaze

☆ **SMOKED BRISKET &
PEPPERJACK SPRING ROLLS** 🍗 | 120
Served with Creamy Avocado-Poblano Dipping Sauce

☆ **LOBSTER & SHRIMP
MAC & CHEESE BITES** 🍗 | 110
Served with Housemade Remoulade

**JALAPEÑO
CHEDDAR POPPERS** 🍗 🌱 | 110
Served with Creamy Avocado-Poblano Dipping Sauce

☆ **BUFFALO CHICKEN FLAUTAS** 🍗 | 105
Served with Creamy Avocado-Poblano Dipping Sauce

**SOUTHERN
CHICKEN TENDERS** 🍗 | 100
Served with Honey Mustard, Ranch and BBQ Sauce

CHICKEN CHIMICHANGAS 🍗 | 100
Served with Creamy Avocado-Poblano Dipping Sauce

CHICKEN & CHEDDAR FLAUTAS 🍗 | 100
Served with Charred Salsa

**TEXAS BACON
& CHEDDAR TOTS** 🍗 | 90
Served with Jalapeño Ketchup and Ranch

☆ **BEEF TENDERLOIN TAMALES** 🍗 | 80
Served with Charred and Tomatillo Salsa

☆ **SAUSAGE MAC & CHEESE BITES** 🍗 | 80
Served with Basil Pesto Ranch

☆ **3-CHEESE FONDUE
MAC & CHEESE BITES** 🍗 🌱 | 75
Served with Basil Pesto Ranch

☆ **CHICKEN & HABANERO TAMALES** 🍗 | 75
Served with Charred and Tomatillo Salsa

NATHAN'S JUNIOR HOT DOGS 🍗 | 75
Served with Ketchup, Mayo, Mustard, Pickle Relish,
Diced Onions, Cheddar Cheese and Hot Dog Buns

☆ **COWBOYS ALL-BEEF CORN DOGS** 🍗 | 70
Served with Ketchup and Mustard

☆ **BLACK BEAN TAMALES** 🍗 🌱 | 70
Served with Charred and Tomatillo Salsa

☆ **BUFFALO POTATO WEDGES** 🍗 🌱 | 50
Dusted with Buffalo Spice
Served with Creamy Blue Cheese

☆ **SOUR CREAM & ONION
POTATO WEDGES** 🍗 🌱 | 50
Dusted with Sour Cream & Onion Spice
Served with Chipotle Aioli

POTATO WEDGES 🍗 🌱 | 45
Served with Jalapeño Ketchup and Ranch

WHATABURGER SAUCES | 8
Choice of Spicy Ketchup, Honey Mustard, or Peppercorn Ranch



Scratch Baked Brownies & Bars



Churros de Cajeta



Gooey Campfire Turtle Brownie Skillet



FROM OUR PASTRY SHOPPE

Whether celebrating a milestone, or satisfying a sweet tooth, we have something for every occasion.
Bold items are available on Event Day.

PASTRY SHOPPE SELECTIONS

Ice Cream and A-la-mode desserts to be delivered at half-time.

GLUTEN-FREE DELIGHTS 🍷 🌱 | 160

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Lemon Bars, Chocolate Dipped Strawberries and Triple Berry Shooters with Fresh Berries

CHOCOLATE GAME CHANGER 🌱 | 145

Nougat Biscuit Bars, Assorted Chocolate Truffles, Housemade Oreos, Flourless Chocolate Cake, Black Forest Shooter and Whisky Bourbon Brownies

SOUTHERN COMFORT SWEETS 🌱 | 140

Texas Pecan & Chocolate Bites, Pineapple Moonshine Empanadas, Cajeta Churros, Orange Chess Pies, Coconut Chocolate Chip Cookies, Brown Butter-Cherry Bars & Housemade Nilla Wafer Sammies with Banana Cream Filling

GOOEY CAMPFIRE TURTLE BROWNIE SKILLET 🌱 | 140

Warm Fudge Brownie with Pecans, Marshmallows and Caramel
Served with No Bake Cookie Crumb Mousse & Homemade Vanilla Bean Ice Cream

☆ **TEXAS BOURBON PEACH STREUSEL** 🍷 🌱 | 130

Served with Housemade Vanilla Bean Ice Cream

SCRATCH-BAKED BROWNIES AND BARS 🌱 | 120

Blondie Blue Bars, Strawberry Fudge Bars, Magic Bars, Celebration Almond Cake Bars and S'mores Bars

☆ **INDOOR S'MORES** 🍷 🌱 | 120

It's Your Party! Make Your Own S'mores! Graham Cracker Cookies, Marshmallow Crème and Soft Chocolate Ganache

☆ **CHURROS DE CAJETA** 🍷 🌱 | 120

24 Texas Size Churros Served with Chocolate and Berry Sauce

SCRATCH-BAKED COOKIES 🌱 | 105

Apricot Mocha-Triple Chocolate, Chocolate Chip, Old Fashion Oatmeal, Sugar Cinnamon, Macadamia White Chocolate & Red Velvet

ALL-AMERICAN DOUBLE APPLE PIE 🌱 | 90

Baked in a Buttery Flakey Crust
Served with Housemade Vanilla Bean Ice Cream

AMENITIES

THEME LOGO COOKIES 🍪 🌱 | 160

COWBOYS CUPCAKES 🍪 🌱 | 120

24 Themed Cupcakes with Cowboys M&M's

☆ **DULCE DE LECHE CUPCAKES** 🍪 🌱 | 115

24 Cupcakes with Dulce de Leche Icing with House Blend Sprinkles

CHOCOLATE-DIPPED STRAWBERRIES 🍪 🌱 | 80

12 Chocolate Dipped Strawberries and Toppings

COLLECTION OF TRADITIONAL MACARONS 🍪 🌱 | 75

12-Piece Assortment of French Macarons

TEXAS-SIZE CHOCOLATE CHUNK COOKIES 🍪 🌱 | 70

2 Classic Chocolate Chip Texas-Size Cookies, 1 Strawberry Chocolate Chip Texas-Size Cookie, 1 Passion Fruit Chocolate Chip Texas-Size Cookie and 1 Raspberry Chocolate Chip Texas-Size Cookie

HOUSE-MADE ARTISAN ICE CREAM 🍪 🌱 | 50

Custard-Style Vanilla or Salted Caramel Flavor
Served with Shortbread Cookies

SPECIAL OCCASION CAKES

Legends is happy to assist you with any special occasion. We offer layered chocolate or vanilla cakes, decorated in a simple theme. Please submit your cake order no later than four (4) business days prior to the event.

12" ROUND CAKE - serves 30 to 40 people | 170

10" ROUND CAKE - serves 15 to 20 people | 140

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



COWBOY THANKSGIVING

We're Thankful That You Chose to Celebrate with Us! Bon Apétit, Y'all.

CHEF PRESENTATION | 1320

Serves 16 - 20 people, available for advanced order only

FALL HARVEST SALAD

Spring Mix, Baby Arugula, Romaine Hearts, Roasted Cinnamon Yams, Drunken Cherries, Texas Goat Cheese, Candied Pistachios with Maple-Sherry Vinaigrette

OVEN ROASTED TURKEY

TRADITIONAL GIBLET GRAVY

YUKON GOLD MASHED POTATOES

COUNTRY CORNBREAD DRESSING

TRADITIONAL BROCCOLI, RICE & CHEESE CASSEROLE

GREEN BEAN MUSHROOM CASSEROLE WITH CRISPY ONIONS

ORANGE CRANBERRY RELISH

BRIOCHE ROLLS

TRADITIONAL PUMPKIN PIE

TRADITIONAL PECAN PIE

VANILLA BEAN WHIPPED CREAM



À LA CARTE THANKSGIVING

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

ORANGE BOURBON GLAZED HAM | 190

PRALINE SWEET POTATOES | 135

CARAMEL APPLE PIE | 100

TRADITIONAL PECAN PIE | 100

TRADITIONAL PUMPKIN PIE | 100

☆ - New Item

🍷 - Gluten-Free

🥜 - Nut-Free

❤️ - Heart-Healthy

🌱 - Vegetarian

🌿 - Vegan



Classic Margarita



Josh Cellars® Cabernet Sauvignon



Crown Royal®



Miller Lite®



Herradura® Plata



Mimosa



Chardonnay



Michelada



Maker's Mark®



Moscow Mule



Effen® Vodka



BEVERAGES

Barrel-Aged, Frozen, On the Rocks, Shaken, Stirred, You-Name-It!

BARREL-AGED COCKTAILS

BARREL-AGED MANHATTAN | 250

For the smoothest Manhattan you'll ever drink, we combine Maker's Mark bourbon, house-made sweet vermouth & house-made orange bitters in an oak barrel and age the ingredients together for eight to nine weeks. Once aged, the Manhattan can be served over ice or chilled and served straight up. Garnish with a house-made brandied cherry and enjoy a whiskey drinker's heaven in a glass!

BARREL-AGED GOLD RUSH | 250

Our version is a unique twist on the modern classic Gold Rush Cocktail. We age Crown Royal Canadian whiskey, honey syrup & house-made orange bitters in toasted oak barrels. Once matured, it is ready to drink over ice with a squeeze of fresh lemon juice and a twist. A perfectly balanced cocktail for fall and football!

PREMIUM PACKAGES

SUPER PREMIUM STARTER PACKAGE | 900

- 1 Miller Lite, *12-pack*
- 1 Coors Light, *12-pack*
- 1 Shiner Bock, *12-pack*
- 1 Daniel Cohn Bellacosa Cabernet
- 1 William Hill Chardonnay
- 1 Effen Vodka
- 1 Maker's Mark
- ☆ 1 Herradura Anejo
- 1 Crown Royal
- 1 Pepsi, *8-pack*
- 1 Diet Pepsi, *8-pack*
- 2 Deja Blue Water, *8-pack*
- 1 Cranberry Juice, *4-pack*
- 1 Orange Juice, *4-pack*
- 1 Tonic Water *6-pack*
- Limes

PREMIUM STARTER PACKAGE | 660

- 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 Pinnacle Pure Vodka
- 1 Bacardi
- 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, *4-pack*
- 1 Orange Juice, *4-pack*
- 1 Tonic Water *6-pack*
- Limes

COCKTAIL PACKAGES

COWBOYRITA PACKAGE | 715

Frozen Cowboyrita Machine
Cowboyrita Mix, 3 gallons
Cowboys Cups, 24-count
Cowboyrita Salt
Limes

MOSCOW MULE PACKAGE | 170

1 Tito's Vodka
Ginger Beer, 6-pack
Limes

BLOODY MARY PACKAGE | 130

1 Effen Vodka
1 Mr. & Mrs. T Original Bloody Mary Mix
Tabasco, Celery, Olives, Worcestershire

MARGARITA PACKAGE | 130

Hornitos Reposado
Cowboyrita Mix
Margarita Salt
Limes

MIMOSA PACKAGE | 120

Moët & Chandon Imperial Minis, 4-pack
Orange Juice
4 Champagne Flutes
Moët Souvenir Bucket

☆ ON THE ROCKS CRAFT COCKTAILS | 120

On The Rocks Variety Pack Includes The Old Fashioned featuring Knob Creek, The Cowboyrita featuring Hornitos and the Cosmopolitan featuring Effen Vodka.

MICHELADA PACKAGE | 85

1 Sol, 12-pack
Clamato, 6-pack
Tajin
Limes

BEER

DOMESTIC BEER sold in 12-packs

Miller Lite	60
Coors Banquet	60
Coors Light	60

SPECIALTY BEER sold in 12-packs

Blue Moon	66
☆ Henry's Hard Sparkling Water Strawberry Kiwi	66
☆ Cape Line Sparkling Cocktails Hard Strawberry Lemonade	66
Leinenkugel	66
Shiner Bock	66

LOCAL CRAFT BEER sold in 12-packs

Revolver Blood & Honey	66
☆ Revolver Hop Device IPA	66
Rahr Texas Red	66
Four Corners Local Buzz	66

IMPORT BEER sold in 12-packs

Sol	66
☆ Peroni	66
Corona	66

JACK DANIEL'S COUNTRY COCKTAILS

sold in 6-packs

☆ Downhome Punch	66
☆ Southern Peach	66

LIQUOR & SPIRITS

ULTIMATE SUPER-PREMIUM LIQUOR

Johnnie Walker Blue Label		500
Courvoisier X.O.		340
Hennessy V.S.		130

VODKA

Grey Goose		115
Belvedere		115
Effen		95
☆ Effen Cucumber		95
☆ Effen Blood Orange		95
☆ Effen Raspberry		95
☆ Effen Rosé		95
Ketel One		95
Tito's		90
Pinnacle Pure		75

TENNESSEE WHISKEY

☆ Jack Daniel's Sinatra Select		350
Jack Daniel's Single Barrel		115
☆ Jack Daniel's Tennessee Fire		85
Jack Daniel's Old. No.7 Tennessee		80

CANADIAN WHISKEY

Crown Royal		100
Crown Royal Regal Apple		100
☆ Crown Royal Vanilla		85
☆ Canadian Club		60

BOURBON

Knob Creek		115
Maker's 46		105
Woodford Reserve		100
Elijah Craig		95
Maker's Mark		90
Jim Beam		65
Jim Beam Kentucky Fire		65
☆ Jim Beam Peach		65

RYE WHISKEY

Redemption Rye		85
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☆ **MAKER'S MARK OWNER'S SELECT | 150**

We are excited to introduce Owner's Select, the limited-edition Maker's Mark® Private Select Bourbon 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.

LIQUOR & SPIRITS

SCOTCH

The Glenlivet 12 Year		115
Glenmorangie 10 Year		115
Johnnie Walker Black Label		105
Dewar's White Label		90

RUM

Captain Morgan Spiced Rum		75
☆ Bacardi Coconut		70
Bacardi		65
Cruzan White		65

TEQUILA

☆ Herradura Ultra Añejo		150
☆ Herradura Añejo		120
☆ Herradura Reposado		110
☆ El Tesoro		105
Sauza Tres Generaciones Plata		105
Ambhar Platinum		105
☆ Herradura Silver		100
Hornitos Reposado		95
<i>The Official Tequila of the Cowboyrita</i>		
El Jimador Blanco		80

☆ EMMITT SMITH'S NO.22 HERRADURA DOUBLE BARREL REPOSADO | 125

After working with Herradura, Emmitt Smith is excited to present the Emmitt Smith's No. 22 Herradura Double Barrel Reposado. This tequila is specialty crafted with 100% blue agave that has been aged for 11 months in oak barrels and an additional month in a toasted oak barrel.

CORDIALS

Grand Marnier		90
Bailey's		65
Kahlua		65

GIN

Tanqueray 10		100
Beefeater		85

COGNAC

Courvoisier V. S.O. P.		150
Hennessy V. S.		130

WINE

CHARDONNAY

Cakebread Chardonnay	115
Hanna Chardonnay	85
The Calling Sonoma Coast Chardonnay	70
Wente Chardonnay	70
William Hill Chardonnay	70
Markham Chardonnay	70
The Calling Dutton Ranch Chardonnay	70
Josh Cellars	
“Craftsman’s Collection” Chardonnay	65

PINOT GRIGIO

Barone Fini Pinot Grigio	70
Ca’Bolani Pinot Grigio	70

SAUVIGNON BLANC

Cliff Lede Sauvignon Blanc	110
Cloudy Bay Sauvignon Blanc	85
The Crossings Sauvignon Blanc	60

CABERNET SAUVIGNON

Far Niente Cabernet	300
Cliff Lede Cabernet Sauvignon	190
William Hill Cabernet Sauvignon	85
Daniel Cohn Bellacosa Cabernet	75
Wente Cabernet	
“Charles Wetmore” Sauvignon	65
Josh Cellars	
“Craftsman’s Collection” Cabernet Sauvignon	65
Joseph Carr Paso Robles Cabernet	65

ROSÉ

Whispering Angel Chateau D’Esclans	70
Fleur de Prarie Rosé	65
☆ Hampton Water Rosé	60

PINOT NOIR

Enroute Pinot Noir	135
The Calling Russian River Valley Pinot Noir	75
Wente Pinot Noir	70

MERLOT

Markham Merlot	75
Stags Leap Winery Merlot	70
Rutherford Hill Merlot	70

WINE

MALBEC

Terrazas De Los Andes Malbec | 65

SWEET WINE

Sociologie Red Berry | 70

Sociologie Blushing Rosé | 70

BURGUNDY

Chateau Labat,
Haut-Medoc Bordeaux Red Blend | 85

RED BLEND

☆ Clos De Los Siete Red Blend | 75

TEXAS WINES

☆ McPherson Cellars Les Copains White | 75

☆ Fall Creek Vinyard Classic Sauvignon Blanc | 70

CHAMPAGNE

Cristal | 470

Dom Perignon | 400

Piper Heidsieck Brut | 120

Moët & Chandon Imperial Minis 4-pack | 110

Moët & Chandon Imperial | 110

SPARKLING WINE

Enza Prosecco | 65

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS Sold in 8-packs

Deja Blue Bottled Water	32
Pepsi	24
Diet Pepsi	24
Mountain Dew	24
Dr Pepper	24
Diet Dr Pepper	24
7UP	24

☆ **CANADA DRY SPARKLING SELTZER WATER**

Original	32
Lemon Lime	32
Mandarin Orange	32
Raspberry	32

TEA

Unsweetened Iced Tea <i>2 gallons, sliced lemons, sugars & sweeteners</i>	55
Peach Iced Tea <i>2 gallons, sliced lemons, sugars & sweeteners</i>	55
Pure Leaf Sweet Tea Lemon 4-pack	15
Pure Leaf Unsweetened Black Tea 4-pack	15

JUICES Sold in 4-packs

Apple Juice	16
Cranberry Juice	16
Grapefruit Juice	16
Orange Juice	16

COFFEE

Freshly Brewed Regular <i>Service for 12, includes sugar, sweeteners & creamers</i>	65
Freshly Brewed Decaf <i>Service for 12, includes sugar, sweeteners & creamers</i>	65

NECESSITIES

Bartender	300
Commemorative Cups 12-pack	60
Premium 16 OZ. Cups	35
Clear Plates 20-pack	25
Clear Bowls 20-pack	25
Commemorative To-Go Containers 10-pack	20
☆ Stadium Replica Bucket	20
Game Day Programs, Cowboys Games Only	7

MIXERS

Red Bull 4-pack	22
Red Bull Sugar-Free 4-pack	22
☆ Ginger Ale 6-pack	14
Club Soda 6-pack	14
Cowboyrita Mix	14
Mr. & Mrs. T Original Bloody Mary Mix	14
Sweet & Sour Mix	14
Tonic Water 6-pack	14
Cherries	8
Grenedine	8
Lemons	8
Lime Juice	8
Limes	8
Margarita Salt	8
Olives	8
Tabasco	8
Worcestershire	8

AT&T STADIUM



STADIUM





GENERAL INFORMATION

Everything you need to know to make your suite experience even sweeter.

GENERAL INFORMATION

HOURS OF OPERATION

Suites are open for guest arrival two hours prior to the event start and remain open one hour after the event.

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 four (4) business days when placing these orders.

ADVANCED ORDERING

Suites are open for guest arrival two hours prior to the event start and remain open one hour after the event.

ADVANCED ORDER TIMELINE - Orders Due By 5 PM

Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Tuesday
Sunday	Wednesday

Please note the deadline for all Thanksgiving orders will be Friday, November 15 at 5 PM. The order deadline is subject to change with the addition of any third-party event. Bringing outside food or beverages into AT&T Stadium is prohibited. Non-compliance is subject to confiscation of property.

FOOD & BEVERAGE 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 time to ensure the highest quality.

CANCELLATION POLICY

All food and beverage orders are subject to a cancellation fee. Two business days prior to the event you will be charged 30% of your order total for any cancellation. On the day of the event if you cancel your order you will be charged 50% of your order total. Should you choose to cancel a bartender or dedicated attendant after the order deadline you will be subject to pay 50% of the bartender or dedicated attendant fee.

PERSONAL SUITE ATTENDANT

Legends Hospitality will provide a Suite Server to maintain two suites, as well as take any additional food or beverage orders during the course of the event to maintain the highest level of service. We can provide a Suite Attendant exclusively for your suite for a charge of \$300 per event. Suite Attendants are T.A.B.C. certified. A bartender may also be ordered, if you would like one for your suite.

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.

GENERAL INFORMATION

SERVICE CHARGE & TAX

A standard service charge of 22% 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 a gratuity for your Suite Server or Suite Attendant/Bartender. All services are subject to 8% sales tax.

ADDITIONAL FEES

In the case that you will need Legends Hospitality to assist with moving and/or disposing of product you will be subject to the fees below.

Product Move Fee-\$50.00

Product Disposal Fee-\$50.00

If you need assistance with your product, please reach out to your designated Suites 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 2018 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.

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.

CONTACTING SUITE SERVICES

For any questions or to place an order, please contact our Legends Suite Services team at 817.892.4550 or contact your Suite Coordinator directly. If you prefer to email your order, you may email at CowboysSuites@legends.net.

PRIVATE CATERED EVENTS

AT&T Stadium boasts 25+ private event spaces that can provide the perfect setting for your event needs.

AT&T Stadium is the premier venue for:

- Company Meetings
- Conferences & Conventions
- Holiday Parties
- Team Building
- Trade Show & Consumer Events
- Award Ceremonies
- Social Events & Galas

As a suite holder, you will receive a preferred rate when booking your event.

All pricing is subject to change.

For more information, please call 817-892-8000 or email specialevents@dallascowboys.net