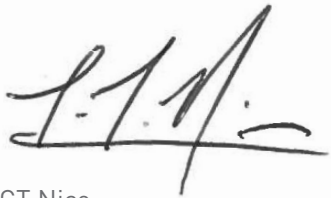


Dear Suite Holder,

Legends Hospitality is proud to present our 2018 Suite Menu. Our Culinary team prides itself on creating freshly prepared, locally inspired seasonal menu items. AT&T Stadium Suite guests will receive the highest quality and freshest cuisine, prepared and served by our team members obsessed with making your experience best-in-class. The variety and quality of our menu is sure to leave an everlasting impression with your guests.

Welcome to the 2018 Dallas Cowboys Season! We are honored to bring our passion for providing the highest standards of quality and freshness to your NFL experience.



CT Nice  
Regional Vice President, Hospitality



AT&T STADIUM  
SPECIAL EVENTS





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# CHEF PRESENTATIONS




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All Chef Presentations include utensils, cocktail napkins, dinner napkins,  
eco-friendly plates, cups and commemorative cups.  
Serves 16-20 people.

# THE GRIDIRON | 1620

SEASONAL VEGETABLE CRUDITÉ      
Served with Ranch & Tomato Pesto Dip

FRENCH ONION DIP   
Served with Yukon Gold Kettle Chips

ARTISAN CARVING SANDWICH BOARD     
House Smoked Turkey Sandwich on Artisan Herb Braided Bread with Roasted Thyme Tomatoes, Wild Baby Arugula & Muenster Cheese; Texas Angus Roast Beef with Melted Onions & Swiss Cheese; Shaved Prague Ham on Braided Pretzel Bread with Garlic Olive Oil Marinated Steak Tomatoes, Hydroponic Butter Lettuce & White Cheddar Cheese  
Served with House Pickled Sweet Peppers, B&B Gherkin Pickles, Roasted Tomato Aioli & Horseradish Aioli

NATHAN'S KOSHER STYLE HOT DOGS 

COWBOYS THICK & JUICY BURGERS 

SOUTHERN CHICKEN TENDERS 

SRIRACHA CHICKEN ROLLS    
Hand Rolled Spicy Chicken Rolls, Served with Gardinera Relish Aioli

BACON WRAPPED JALAPEÑO CHICKEN BITES    
Hand Wrapped Bacon Jalapeño Chicken Breasts with Honey Chipotle BBQ Glaze

TRUFFLED MAC & CHEESE 

FOUR MEAT PIZZA 

CHOCOLATE GAME CHANGER


TEXAS PEACH BOURBON STREUSEL   
Served with Homemade Vanilla Bean Ice Cream

PRALINE PRETZELS 

# THE TEX-MEX | 1615

FRESHLY PREPARED GUACAMOLE       
Served with Blue Corn Tortilla Chips

ULTIMATE SEVEN LAYER DIP    
Served with Blue Corn Tortilla Chips

PREMIUM NACHO/TACO BAR   
Shredded Braised Beef, Chicken Tinga, Refried Black Beans, & Queso  
Served with Traditional Toppings, Blue Corn Tortilla Chips & House Salsa

TEXAS TRIO WRAP  
Chimichurri Steak, Caramelized Onion & Peppers, Pepper Jack Cheese, Chipotle Aioli on Spinach Tortilla  
Grilled Adobo Chicken, Shredded Romaine, Pico de Gallo, Avocado Jalapeño Spread on Wheat Tortilla  
Black Bean Spread, Fire Roasted Corn, Grilled Red Pepper, Baby Spinach, Charred Red Onion,  
Monterrey Jack Cheese on Cayenne Pepper Tortilla

MEXICAN COBB SALAD      
Served with Roasted Jalapeño Ranch Dressing

PORK TAMALES   
Served with House Salsa

CHICKEN & CHEDDAR FLAUTAS   
Served with Avocado Salsa

SWEET CORN SPOON SOUFFLÉ  

TEXAS STYLE SPANISH RICE   

COWBOYS PARTY MIX  

SOUTHERN COMFORT SWEETS

GOOEY TURTLE BROWNIE SKILLET   
Served with Homemade Vanilla Bean Ice Cream





## THE TEXAS BARBECUE | 1415

ARTICHOKE RANCH DIP   

Served with Yukon Gold Kettle Chips

OLD FASHIONED SOUTHERN POTATO SALAD   

CREAMY COLESLAW   

Tossed in a Red Pepper Aioli Dressing

BENT BUCKLE BARBECUE BRISKET 

SMOKED TEXAS OLD FASHIONED PEPPERED ROPE SAUSAGE  

Served with Whiskey BBQ Sauce

COWBOYS CRISPY CHICKEN 

WHIPPED POTATOES  

SOUTHERN STYLE GREEN BEANS     

TRUFFLED MAC & CHEESE 

SUPREME VEGETABLE PIZZA  

ALL AMERICAN DOUBLE APPLE PIE 

Served with Homemade Vanilla Bean Ice Cream

SCRATCH BAKED COOKIES

CASHEWS    

## THE SOUTHERN | 1365

TEXAS CAESAR SALAD   

Served with Jalapeño Caesar Dressing

ROASTED CORN DIP   

Served with Blue Corn Tortilla Chips

CREAMY COLESLAW   

Tossed in a Red Pepper Aioli Dressing

CHICKEN & WAFFLES 

Liege Belgian Pear Sugar Waffles, Crispy Fried Chicken & Candied Bacon  
Served with Country Gravy, Maple Syrup & Chili Infused Honey

BUFFALO CHICKEN SLIDERS

Served with Gorgonzola Mayo, Buffalo Aioli & Pretzel Rolls

SWEET CORN SPOON SOUFFLÉ  

FRIED OKRA 

SOUTHERN STYLE GREEN BEANS     

TRUFFLED MAC & CHEESE 

TEXAS WILD BERRY & BOURBON PEACH COBBLER  

Served with Homemade Vanilla Bean Ice Cream

SOUTHERN COMFORT SWEETS

CANDIED PECANS 







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**BRUNCH  
SELECTIONS**

## BRUNCH SELECTIONS

### CHICKEN & WAFFLES | 190

Liege Belgian Pear Sugar Waffles, Crispy Fried Chicken & Candied Bacon  
Served with Country Gravy, Maple Syrup & Chili Infused Honey

### LOBSTER DEVEILED EGGS | 140

Saffron Turmeric Pickled Eggs, Citrus Herb Yolk Mouseline, Fresh Lobster & Greens

### FRESH FRUIT PARFAIT | 125

### RUSTIC SALUMI & CHEESE BOARD | 125

Select Artisan Cheese, Italian Style Cured Meats, Country Olives, Season Berries, Morstarda,  
& House Pickles, Served with Panzanella Crackers

### SMOKED SALMON PLATTER | 125

Cold Smoked Norwegian Salmon, English Cucumbers, Pickled Red Onions, Capers,  
Fresh Dill, Hard Cooked Egg, Chive Whipped Cream Cheese & Cranberry Whipped Cream Cheese  
Served with Mini Bagels & Panzanella Crackers

### ASSORTED BREAKFAST PASTRIES | 105

Pain au Chocolat, Plain Croissant, Mini Pain au Raisin, Cheese Danish & Raspberry Paw

### SONOMA CHICKEN SALAD | 100

Pecans, Celery, Red Onions, Dried Cranberries, Lemon Cranberry Aioli  
Served with Fresh Leaf Lettuces, Sweet Red Wine Pickled Onions & Artisan Ciabatta Rolls

### **FRESH SEASONAL FRUIT & BERRIES** | 85

**BOLDED ITEM** - Available on an Event Day  -Gluten Free;  -Vegan;  -Heart Healthy;  -Nut Free;  -Vegetarian

 - NEW ITEM







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**A LA  
CARTE**

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# STARTERS

## COLOSSAL SHRIMP DISPLAY | 265

Served with Vodka Cocktail Sauce

## SIGNATURE SUSHI PRESENTATION | 265

### LOBSTER DEVEILED EGGS | 140

Saffron Turmeric Pickled Eggs, Citrus Herb Yolk MousseLine, Fresh Lobster & Greens

### SMOKED SALMON PLATTER | 125

Cold Smoked Norwegian Salmon, English Cucumbers, Pickled Red Onions, Capers, Fresh Dill, Hard Cooked Egg, Chive Whipped Cream Cheese & Cranberry Whipped Cream Cheese  
Served with Mini Bagels & Panzanella Crackers

### RUSTIC SALUMI & CHEESE BOARD | 125

Select Artisan Cheese, Italian Style Cured Meats, Country Olives, Season Berries, Morstarda, & House Pickles  
Served with Panzanella Crackers

### SEASONAL VEGETABLE CRUDITÉ | 115

Served with Ranch & Tomato Pesto Dip

### SONOMA CHICKEN SALAD | 100

Pecans, Celery, Red Onions, Dried Cranberries, & Lemon Cranberry Aioli  
Served with Fresh Leaf Lettuces, Sweet Red Wine Pickled Onions & Artisan Ciabatta Rolls

### FRESH SEASONAL FRUIT & BERRIES | 85

### COWBOYS CRUNCH BUCKET | 75

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

# DIPS

### HUMMUS TRIO | 140

Charred Jalapeño & White Bean Hummus, Spinach Artichoke Edamame Hummus & Black Bean Hummus  
Served with Toasted Naan Bread

### AVOCADO CRAB DIP | 130

Blue Crab, Avocado, Roasted Sweet Corn, Red Onions, Cilantro, Jalapeño, & Piquillo Peppers, Served with Panzanella Crackers

### QUESO WITH CARNE ASADA | 130

Served with Blue Corn Tortilla Chips

### ROASTED CORN DIP | 115

Served with Blue Corn Tortilla Chips

### SALSA TRIO | 115

Avocado Salsa, Charred Salsa & Tomatillo Salsa, Served with Blue Corn Tortilla Chips

### ULTIMATE SEVEN LAYER DIP | 115

Served with Blue Corn Tortilla Chips

### CHARRED JALAPEÑO & WHITE BEAN HUMMUS | 105

Served with Toasted Naan Bread

### ARTICHOKE RANCH DIP | 95

Served with Yukon Gold Kettle Chips

### FRESHLY PREPARED GUACAMOLE | 95

Served with Blue Corn Tortilla Chips

### BLACK BEAN HUMMUS | 90

Smoked Black Beans, Roasted Garlic, Lemon, Hot Calabrian Oil, Crema & Cilantro Served with Panzanella Crackers

### FRENCH ONION DIP | 90

Served with Yukon Gold Kettle Chips

**BOLD ITEM** - Available on an Event Day  -Gluten Free;  -Vegan;  -Heart Healthy;  -Nut Free;  -Vegetarian

 - NEW ITEM





## SELECT THREE DIPS

AVOCADO CRAB DIP GF NF V | 95 🍷

Served with Panzanella Crackers

ROASTED CORN DIP GF NF V | 65

Served with Blue Corn Tortilla Chips

FRESHLY PREPARED GUACAMOLE GF VG HH NF V | 55

Served with Blue Corn Tortilla Chips

ARTICHOKE RANCH DIP VG NF V | 50

Served with Yukon Gold Kettle Chips

CHARRED JALAPEÑO & WHITE BEAN HUMMUS VG HH NF V | 50

Served with Toasted Naan Bread

FRENCH ONION DIP NF V | 50

Served with Yukon Gold Kettle Chips

ULTIMATE SEVEN LAYER DIP GF NF | 50

Served with Blue Corn Tortilla Chips



# SNACKS

**CHOCOLATE COVERED PECANS** GF VG V | 80

**CANDIED PECANS** GF V | 75

**COWBOYS CRUNCH BUCKET** GF VG V | 75

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

**CHEETOS POPCORN** GF V | 70

**CHOCOLATE PLAIN M&M'S** GF VG NF V | 65

**COWBOYS PARTY MIX** GF VG V | 60

**PRALINE PRETZELS** VG NF V | 60

**CASHEWS** GF VG HH V | 55

**CHOCOLATE PEANUT M&M'S** GF VG V | 55

**BUTTER FLAVORED POPCORN** GF NF V | 45

**GLUTEN FREE CRANBERRY CLEAN SNAX MIX** GF HH NF V | 45

Chia & Flaxseed

# AMENITIES

*[Ice Cream & Á La Mode Desserts to be delivered at Halftime]*

**THEME LOGO COOKIES** NF | 215 🍪

**SPECIAL OCCASION CAKES** - Please select Chocolate or Vanilla

12" Round Cake, serves 30 to 40 | 160

9" Round Cake, serves 15 to 20 | 130

Custom Cakes (2 Week Advanced Notice Required, Custom Pricing Per Request)

**COWBOYS CUPCAKES** NF | 105

24 Themed Cupcakes with Cowboys M&M's

**CHOCOLATE COVERED PECANS** GF VG V | 75

**CHOCOLATE DIPPED STRAWBERRIES** NF | 75

12 Chocolate Dipped Strawberries & Toppings

**GELATO OF THE GAME** | 75

Seasonally Inspired Flavors, Offered Exclusively for Suites, Served with Biscotti Cookies

**CANDIED PECANS** GF V | 70

**COLLECTION OF TRADITIONAL MACARONS** | 70 🍪

12 Piece Assortment of French Macarons

**HOMEMADE ARTISAN ICE CREAM** NF | 45

Custard Style Ice Cream, Served with Biscotti Cookies

**TEXAS SIZE CHOCOLATE CHUNK COOKIES** NF | 45

5 Texas Size Cookies

**TEXAS INSPIRED CHOCOLATE TRUFFLES** | 45

12 Piece Assortment of Truffles: Exotic Chile, Cold Brew Panna Cotta, Baileys, Praline Chamoy, Honey Whiskey, & Dark Chocolate Jalapeño

**WHATABURGER SPICY KETCHUP** | 8 🍪

**WHATABURGER HONEY MUSTARD** | 8 🍪

**WHATABURGER PEPPERCORN RANCH** | 8 🍪

**BOLDED ITEM** - AVAILABLE ON EVENT DAY GF -Gluten Free; VG -Vegan; HH -Heart Healthy; NF -Nut Free; V -Vegetarian

🍪 - NEW ITEM



## COLD KITCHEN SELECTIONS

### GRILLED CHIMICHURRI TENDERLOIN PLATTER HH NF | 275

Marinated Grilled Squash, Zucchini, Red Onions, Red Peppers, Portabella Mushrooms, Chimichurri Sauce & Horseradish Sauce  
Served with Artisan Rolls

### TEXAS TRIO WRAP | 150

Chimichurri Steak, Caramelized Onion & Peppers, Pepper Jack Cheese, & Chipotle Aioli on Spinach Tortilla;  
Grilled Adobo Chicken, Shredded Romaine, Pico de Gallo & Avocado Jalapeño Spread on Wheat Tortilla;  
Black Bean Spread, Fire Roasted Corn, Grilled Red Pepper, Baby Spinach, Charred Red Onion,  
Monterrey Jack Cheese on Cayenne Pepper Tortilla

### LOBSTER DEVILED EGGS GF NF | 140

Saffron Turmeric Pickled Eggs, Citrus Herb Yolk Mouseline, Fresh Lobster & Greens

### SONOMA CHICKEN SALAD | 100

Pecans, Celery, Red Onions, Dried Cranberries & Lemon Cranberry Aioli  
Served with Fresh Leaf Lettuces, Sweet Red Wine Pickled Onions & Artisan Ciabatta Rolls

### ARTISAN CARVING SANDWICH BOARD HH NF | 90

House Smoked Turkey Sandwich on Artisan Herb Braided Bread with Roasted Thyme Tomatoes, Wild Baby Arugula & Muenster Cheese;  
Texas Angus Roast Beef with Melted Onions & Swiss Cheese; Shaved Prague Ham on Braided Pretzel Bread with Garlic Olive  
Oil Marinated Steak Tomatoes, Hydroponic Butter Lettuce & White Cheddar Cheese  
Served with House Pickled Sweet Peppers, B&B Gherkin Pickles & Roasted Tomato Aioli & Horseradish Aioli

## GOURMET PIZZA SELECTIONS

### FOUR MEAT PIZZA NF | 70

### PEPPERONI PIZZA NF | 70

### SPINACH ARTICHOKE FLAT BREAD NF V | 70

White Garlic Cream, Baby Spinach, Artichoke Hearts, Provolone, Mozzarella & Parmesan Cheese

### CHEESE PIZZA NF V | 65

### SUPREME VEGETABLE PIZZA NF V | 65

**BOLD ITEM** - Available on an Event Day GF-Gluten Free; VG-Vegan; HH-Heart Healthy; NF-Nut Free; V-Vegetarian

 - NEW ITEM

# SALADS

## VERACRUZ SHRIMP SALAD | 125

Rock Shrimp, Avocado, Jalapeño, Red Onions & Napa Cabbage, with Tomato-Orange Lime Dressing  
Served with Panzanella Crackers

## ASIAN BEEF CHOP SALAD | 105

Assorted Cabbages, Scallions, Carrots, Green Beans, Mint, Cashews & Sweet Soy Marinated Beef Skewers  
Served with Miso Sesame Vinaigrette Dressing

## FALL HARVEST SALAD | 100

Baby Kale, Pomegranate Seeds, Roasted Butternut Squash, Drunken Golden Raisins, Texas Goat Cheese & Toasted Pepitas  
Served with Sweet Maple Bacon Vinaigrette Dressing

## SONOMA CHICKEN SALAD | 100

Pecans, Celery, Red Onions, Dried Cranberries & Lemon Cranberry Aioli, served with Fresh Leaf Lettuces,  
Sweet Red Wine Pickled Onions & Artisan Ciabatta Rolls

## TEXAS CAESAR SALAD | 100

Chopped Romaine Hearts, Artichoke Hearts, Toasted Pepitas, Candied Pecans, Parmesan Cheese, Grape Tomatoes & Focaccia Croutons  
Served with Jalapeño Caesar Dressing

## CAJUN CHICKEN SALAD | 95

Cajun Spiced Pulled Chicken, Organic Greens, Spiced House Pickled Tomatoes, Roasted Sweet Corn,  
Roasted Red Peppers & Chipotle Cheddar Cheese  
Served with Bayou Ranch Dressing

## MEXICAN COBB SALAD | 95

Spring Greens, Fire Roasted Corn, Roma Tomatoes, Black Beans & Cotija Cheese  
Served with Roasted Jalapeño Ranch

## OLD FASHIONED SOUTHERN POTATO SALAD | 70

## CREAMY COLESLAW | 60

Tossed with Red Pepper Aioli Dressing

# KIDS MENU OPTIONS

## ROWDY PACK | 40

Designed especially for our Lil Cowboys Fans 12 years & younger.

Includes a Word Search Activity Pad, Wooden Maze Game, Coloring & Activity Book, Box of 48 Crayons, Wooden Tower Game,  
Youth Size Cowboys Hat, & One (1) Child's Tour Ticket delivered in a Cowboy's Drawstring Knapsack.



## LIL STARS MEAL PACK | 30

Please select one of the following: Southern Chicken Tenders, Nathan's Kosher Style Hot Dog, Peanut Butter & Jelly Sandwich,  
or Kid Cheese or Pepperoni Pizza

Also includes fruit cup, potato chips, cookie & juice box. Delivered in an exclusive, mini AT&T Stadium replica lunch pale.





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**LEGENDARY**

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**HOT FOOD SELECTIONS**



## THE FULL BACK

**PREMIUM NACHO/TACO BAR**  | 355

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

**CHIMICHURRI BEEF FAJITAS**  | 265

**COWBOYS PARTY CHICKEN WING TRIO**  | 255

Buffalo, Lemon Pepper & Sweet Heat Sticky Sauce

**COMBINATION BEEF & CHICKEN FAJITAS**  | 255

**CILANTRO CHICKEN FAJITAS**  | 240

COWBOYS CRISPY CHICKEN  | 205

**MINI SIRLOIN BEEF SLIDERS**  | 170

**NATHAN'S KOSHER STYLE HOT DOGS**  | 140

**TRUFFLED MAC & CHEESE**  | 130

TEXAS HOMEMADE CHILI  | 65

House Braised Texas Angus Beef Brisket & Sirloin  
Served with Cheddar Cheese, Green Onions, Sour Cream & Hot Sauce

**BOLDDED ITEM** - Available on an Event Day  -Gluten Free;  -Vegan;  -Heart Healthy;  -Nut Free;  -Vegetarian

 - NEW ITEM

## 2 POINT CONVERSION

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

Served with Cheddar Cheese, Lettuce, Tomatoes, Onions, House Pickles & Bacon Aioli

### **BENT BUCKLE BARBECUE BRISKET** | 170

*(Only Available in 1/2 Pan)*

### **SOUTHERN CHICKEN TENDERS** | 150

### **BUFFALO CHICKEN SLIDERS** | 150

*(Only Available in 1/2 Pan)* Served with Gorgonzola Mayo, Buffalo Aioli & Pretzel Rolls

### **BACON WRAPPED JALAPEÑO CHICKEN BITES** | 145

Hand Wrapped Bacon Jalapeño Chicken Breasts with Honey Chipotle BBQ Glaze

### **SMOKED TEXAS OLD FASHIONED PEPPERED ROPE SAUSAGE** | 145

*(Only Available in 1/2 Pan)* Served with Whiskey BBQ Sauce

### **CHICKEN & CHEDDAR FLAUTAS** | 140

Served with Avocado Salsa

### **BACON CHEDDAR TEXAS TOTS** | 135

### **CAJUN SHRIMP ROLLS** | 135

Served with Garlic Herb Ranch

### **MINI CHICKEN CHIMICHANGAS** | 135

### **SPICY VEGETABLE SPRING ROLLS** | 135

Served with Sweet Chili Sauce

### **JALAPEÑO CHEDDAR POPPERS** | 130

### **SRIRACHA CHICKEN ROLLS** | 130

Hand Rolled Spicy Chicken Rolls  
Served with Gardinera Relish Aioli

### **CHEESE ENCHILADAS** | 105

*(Only Available in 1/2 Pan)* Served with Poblano Cream Sauce

### **PORK TAMALES** | 105

*(Only Available in 1/2 Pan)* Served with House Salsa

### **COWBOYS HAND DIPPED TURKEY CORN DOGS** | 95

*(Only Available in 1/2 Pan)*

### **SWEET CORN SPOON SOUFFLÉ** | 95

### **BORRACHO BEANS** | 90

### **FRIED OKRA** | 90

### **NATHAN'S JUNIOR HOT DOGS** | 90

### **TEXAS STYLE SPANISH RICE** | 90

### **POTATO WEDGES** | 85

Served with Garlic Aioli, Jalapeño Ketchup & Dijonnaise

### **SOUTHERN STYLE GREEN BEANS** | 75

With Grape Tomatoes & Caramelized Shallots

### **WHIPPED POTATOES** | 70



## TROPHY TRIO

**BACON WRAPPED JALAPEÑO CHICKEN BITES**  | 115   
Hand Wrapped Bacon Jalapeño Chicken Breasts with Honey Chipotle BBQ Glaze

**SRIRACHA CHICKEN ROLLS**  | 115   
Hand Rolled Spicy Chicken Rolls  
Served with Gardinera Relish Aioli

**WONTON SHRIMP**  | 110  
*(Only Available in 1/3 Pan)* Wonton Crusted Gulf Shrimp  
Served with Sweet Chili Sauce

**CHICKEN & CHEDDAR FLAUTAS**  | 100  
Served with Avocado Salsa

**JALAPEÑO CHEDDAR POPPERS**  | 100

**SOUTHERN CHICKEN TENDERS**  | 100

**CAJUN SHRIMP ROLLS**  | 90  
Served with Garlic Herb Ranch

**MINI CHICKEN CHIMICHANGAS**  | 90

**BACON CHEDDAR TEXAS TOTS**  | 90

**BORRACHO BEANS**  | 75

**FRIED OKRA**   | 75

SWEET CORN SPOON SOUFFLÉ   | 75

TEXAS STYLE SPANISH RICE    | 75

**NATHAN'S JUNIOR HOT DOGS**  | 75

**SPICY VEGETABLE SPRING ROLLS**   | 70  
Served with Sweet Chili Sauce

SOUTHERN STYLE GREEN BEANS      | 45  
With Grape Tomatoes & Caramelized Shallots

**POTATO WEDGES**   | 45  
Served with Garlic Aioli, Jalapeño Ketchup & Dijonnaise

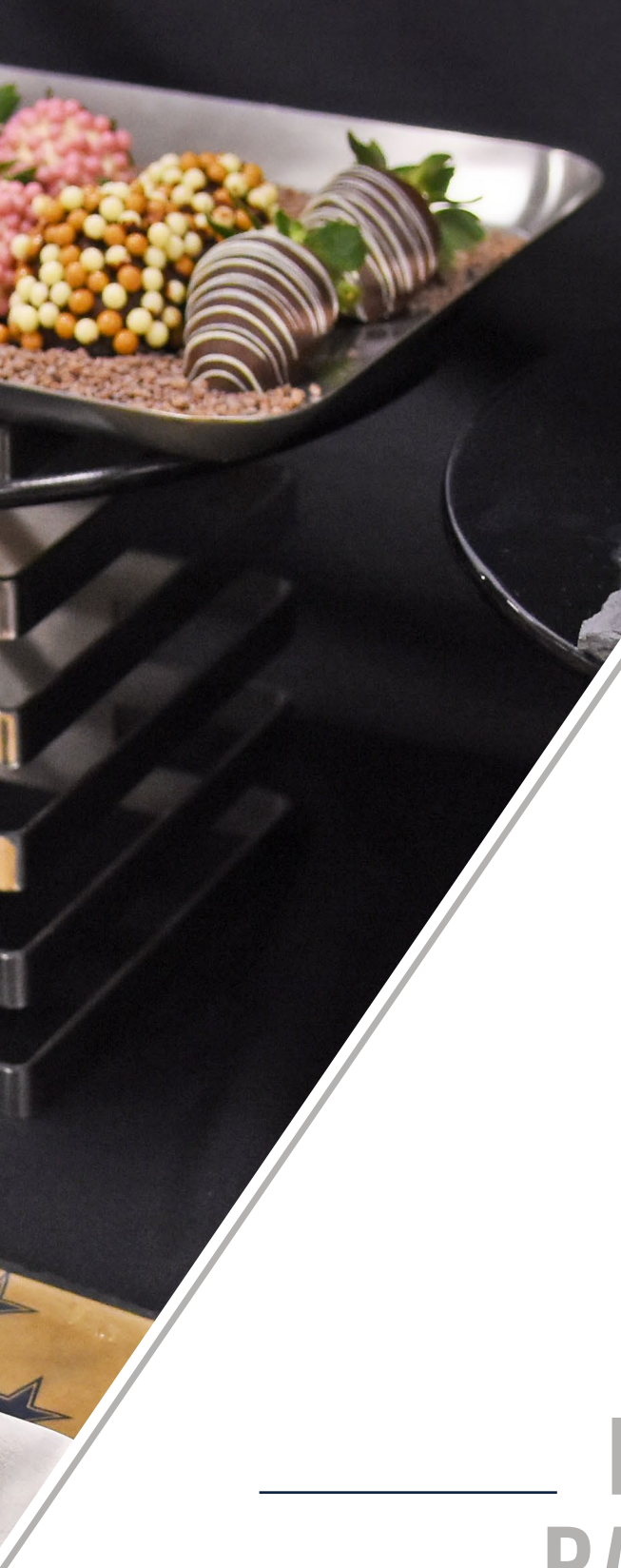
WHIPPED POTATOES   | 40

**BOLDDED ITEM** - Available on an Event Day  -Gluten Free;  -Vegan;  -Heart Healthy;  -Nut Free;  -Vegetarian

 - NEW ITEM







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**FROM OUR  
PASTRY SHOP**

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# PASTRY SHOPPE

*(Ice Cream & À La Mode Desserts to be delivered at Halftime)*

THEME LOGO COOKIES (24)  | 215 

GLUTEN FREE DELIGHTS   | 150

Italian Macarons, Flourless Chocolate Cakes, Vanilla & Chocolate Cupcakes, Gourmet Chocolate Dipped Strawberries & Triple Berry Shooters

CHOCOLATE GAME CHANGER | 135

Kahlúa Bars, Handmade Assorted Truffles, Homemade Oreo Cookies, Flourless Chocolate Cakes, Smokey Cinnamon Ganache Brownie Lollipops, White & Dark Chocolate Mousse & Salted Caramel Popcorn

**SOUTHERN COMFORT SWEETS**  | 130

Texas Pecans & Chocolate Bacon Bites, Cherry Canela & Chile Empanadas, Cajeta Churros, Chess Pie, Banana Whoopee Pie with Peanut Butter Cream Filling, Coconut Chocolate Chip Cookies

GOOEY TURTLE BROWNIE SKILLET  | 125

Warm Fudge Brownie with Pecans, Marshmallows & Caramel, Served with Homemade Artisan Ice Cream

TEXAS PEACH BOURBON STREUSEL  | 120

Caramelized Peaches, Southern Tex Mex Streusel Crust, served with Homemade Artisan Ice Cream

BOURBON CAMEL COOKIES & CREAM TRIFLE  | 120

No-Bake Cookie Crumb Mousse between Layers of Cookie Crumbs & Homemade Bourbon Custard & White Chocolate Whip Cream

TEXAS WILD BERRY & BOURBON PEACH COBBLER  | 120

Caramelized Peaches & Wild Berries, Tex-Mex Streusel Crust  
Served with Homemade Vanilla Bean Ice Cream

**SCRATCH BAKED BROWNIES & BARS**  | 115

Brown Blondie & Toffee Bars, Key Lime Fudge Bars, Chef Marcello Magic Butterscotch Bars, Celebration Cake Bars & S'mores Bars

ALL AMERICAN DOUBLE APPLE PIE  | 110

Baked in a Buttery, Flakey Crust, Served with Homemade Artisan Ice Cream

**COWBOYS CUPCAKES**  | 110

24 Themed Cupcakes with Cowboys M&M'S

**SCRATCH BAKED COOKIES** | 105

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

**CHOCOLATE COVERED PECANS**    | 80

**CANDIED PECANS**   | 75

**COLLECTION OF TRADITIONAL MACARONS** | 70 

12 Piece Assortment of French Macarons

**GELATO OF THE GAME** | 50

Seasonally Inspired Flavors, Offered Exclusively for Suites, Served with Biscotti Cookies

HOMEMADE ARTISAN ICE CREAM  | 45

Custard-Style Vanilla, Served with Biscotti Cookies

CHOCOLATE DIPPED STRAWBERRIES  | 45

12 Chocolate Dipped Strawberries & Toppings

TEXAS SIZE CHOCOLATE CHUNK COOKIES  | 45

5 Texas Size Cookies

TEXAS INSPIRED CHOCOLATE TRUFFLES | 45

12 Piece Assortment of Truffles: Exotic Chile, Cold Brew Panna Cotta, Bailey's, Praline Chamoy, Honey Whiskey, Dark Chocolate Jalapeño

**BOLDED ITEM** - AVAILABLE ON EVENT DAY  -Gluten Free;  -Vegan;  -Heart Healthy;  -Nut Free;  -Vegetarian

 - NEW ITEM

## 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 of your choice with a personal message. Please submit your cake order no later than four (4) business days prior to the event.

12" ROUND CAKE, serves 30 to 40 | 160

9" ROUND CAKE, serves 15 to 20 | 130

Looking for a different flavor or a customized cake? Please contact your Suites Service Coordinator.  
2 Week Advanced Notice Required, Custom Pricing Per Request







— **THANKSGIVING** —



# THANKSGIVING CHEF PRESENTATION

Serves 16 – 20 people, for advance order only.

## FALL HARVEST SALAD GF VG HH V

Baby Kale, Pomegranate Seeds, Roasted Butternut Squash, Drunken Golden Raisins, Texas Goat Cheese, Toasted Pepitas  
Served with Sweet Maple Bacon Vinaigrette Dressing

## OVEN ROASTED TURKEY HH NF

## TRADITIONAL GIBLET GRAVY NF

## YUKON GOLD MASHED POTATOES GF NF V

## COUNTRY CORNBREAD DRESSING NF V

## TRADITIONAL BROCCOLI, RICE & CHEESE CASSEROLE NF V

## GREEN BEAN MUSHROOM CASSEROLE WITH CRISPY ONIONS NF V

## ORANGE CRANBERRY RELISH GF VG NF V

## BRIOCHE ROLLS VG NF V

## TRADITIONAL PUMPKIN PIE NF

## TRADITIONAL PECAN PIE

## VANILLA BEAN WHIPPED CREAM NF

# À LA CARTE THANKSGIVING

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

ORANGE BOURBON GLAZED HAM NF | 190

PRALINE SWEET POTATOES GF V | 135

CARAMEL APPLE PIE NF | 100

TRADITIONAL PECAN PIE | 100

TRADITIONAL PUMPKIN PIE NF | 100



- NEW ITEM



-Gluten Free;



-Vegan;



-Heart Healthy;



-Nut Free;



-Vegetarian







— BEVERAGES —





## BARREL-AGED COCKTAIL OFFERINGS

### BARREL-AGED MANHATTAN | 350

For the smoothest Manhattan you'll ever drink, we combine Maker's Mark bourbon, homemade sweet vermouth & homemade 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 homemade brandied cherry and enjoy a whiskey drinker's heaven in a glass!

### BARREL-AGED MARGARITA | 350


For a tangy margarita, we combine Ambhar Platinum Tequila and Torres Orange Liqueur in an oak barrel and age for seven to eight weeks. Once the flavors have developed, we bottle each margarita and recommend serving on the rocks with fresh lime juice. This is truly a connoisseur's margarita!

*Limited quantities for 2018 Season*

### BARREL-AGED GOLD RUSH | 350

Our version is a unique twist on the modern classic Gold Rush Cocktail. We age Crown Royal Canadian whiskey, honey syrup & homemade 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!

## 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 AMBHAR TEQUILA REPOSADO
- 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 CASILLERO DEL DIABLO PRIVADA CABERNET
- 1 CONCHA Y TORO GRAN RESERVE CHARDONNAY
- 1 PINNACLE PURE VODKA
- 1 BACARDI
- 1 JACK DANIEL'S
- 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

## **COWBOYRITA PACKAGE | 715**

FROZEN COWBOYRITA MACHINE

COWBOYRITA MIX (3 GALLONS)

COWBOY CUPS (24)

COWBOYRITA SALT

LIMES

## **MOSCOW MULE PACKAGE | 170**

1 TITO'S

GINGER BEER, 6 pack

LIMES

## **BLOODY MARY PACKAGE | 130**

1 EFFEN VODKA

MR & MRS T, ORIGINAL BLOODY MARY MIX

TABASCO, CELERY, OLIVES & WORCESTERSHIRE

## **MARGARITA PACKAGE | 130**

HORNITOS REPOSADO

MARGARITA MIX

MARGARITA SALT

LIMES

## **MIMOSA PACKAGE | 110** 🏈

MOET & CHANDON IMPERIAL MINIS, 4 pack

ORANGE JUICE

4 CHAMPAGNE FLUTES

MOET SOUVENIR BUCKET







## MICHELADA PACKAGE | 80

1 MILLER LIGHT, 12 pack

CLAMATO, 6 pack

TAJIN

LIMES

## DOMESTIC BEER

MILLER LITE | 60

COORS BANQUET | 60

COORS LIGHT | 60

*Sold in 12 packs*

## SPECIALTY BEER

BLUE MOON | 66

CRISPIN ROSÉ (GLUTEN FREE) | 66 

REDD'S APPLE ALE | 66

LEINENKUGEL (SEASONAL) | 66

SHINER BOCK | 66

*Sold in 12 packs*

## LOCAL CRAFT BEER

REVOLVER BLOOD & HONEY | 66

REVOLVER FULL TANG IPA | 66 

RAHR TEXAS RED | 66

FOUR CORNERS LOCAL BUZZ | 66 

*Sold in 12 packs*

## IMPORT BEER

SOL | 66 

HEINEKEN | 66

CORONA | 66

*Sold in 12 packs*



## ULTIMATE SUPER PREMIUM LIQUOR

REMY MARTIN LOUIS XIII | 2000

JOHNNIE WALKER BLUE LABEL | 500

COURVOISIER X.O. | 340

HENNESSY V.S.O.P | 130

## VODKA

GREY GOOSE | 115

BELVEDERE | 115 

EFFEN | 95

KETEL ONE | 95

TITO'S | 90

PINNACLE PURE | 75

## TENNESSEE WHISKEY

JACK DANIEL'S SINGLE BARREL | 115

JACK DANIEL'S | 80

## CANADIAN WHISKEY

CROWN ROYAL | 100

CROWN ROYAL REGAL APPLE | 100 

## RYE WHISKEY

REDEMPTION RYE | 85 

## BOURBON

KNOB CREEK | 115

MAKER'S 46 | 105

WOODFORD RESERVE | 100

ELIJAH CRAIG | 95

MAKER'S MARK | 90

JIM BEAM | 65

JIM BEAM HONEY | 65

JIM BEAM KENTUCKY FIRE | 65

## SCOTCH

THE GLENLIVET 12 YEAR | 115

JOHNNIE WALKER BLACK LABEL | 105

GLENMORANGIE 10 YR | 105 

DEWAR'S WHITE LABEL | 90

## TEQUILA

AMBHAR AÑEJO | 130

AMBHAR REPOSADO | 115

SAUZA TRES GENERACIONES PLATA | 105

AMBHAR PLATINUM | 105

HORNITOS REPOSADO | 95

EL JIMADOR BLANCO | 80

## RUM

CAPTAIN MORGAN SPICED RUM | 75

BACARDI | 65

CRUZAN WHITE | 65

## GIN

TANQUERAY 10 | 100

BEEFEATER | 85

## CORDIALS

GRAND MARNIER | 90

BAILEY'S | 65

KAHLUA | 65

## COGNAC

HENNESSY V.S.O.P | 130

COURVOISIER V.S.O.P. | 105

HENNESSY V.S | 95



## 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

BECKON CENTRAL COAST CHARDONNAY | 65

CONCHA Y TORO GRAN RESERVA CHARDONNAY | 65

JOSH CELLARS “CRAFTSMAN COLLECTION” CHARDONNAY | 65

MARQUES DE CASA CONCHA CHARDONNAY | 65

## PINOT GRIGIO

BARONE FINI ALTO ADIGE PINOT GRIGIO | 70

CA’BOLANI PINOT GRIGIO | 70

## SAUVIGNON BLANC

CLOUDY BAY SAUVIGNON BLANC | 85

TERRUNYO SAUVIGNON BLANC | 70 

CASILLERO DEL DIABLO SAUVIGNON BLANC | 65

THE CROSSINGS SAUVIGNON BLANC | 60

## ROSÉ

WHISPERING ANGEL CHATEAU D’ESCLANS | 70

CASILLERO DEL DIABLO ROSÉ | 70 

FLEUR DE PRAIRIE ROSÉ | 65 

## PINOT NOIR

ENROUTE PINOT NOIR | 135

THE CALLING – RUSSIAN RIVER VALLEY PINOT NOIR | 75

WENTE PINOT NOIR | 70

BECKON CENTRAL COAST PINOT NOIR | 70





## CABERNET SAUVIGNON

FAR NIENTE CABERNET | 300 

DON MELCHOR CABERNET SAUVIGNON | 130

CHATEAU LABAT, HAUT-MEDOC BORDEAUX RED BLEND | 85

WILLIAM HILL CABERNET SAUVIGNON | 85

DANIEL COHN BELLACOSA CABERNET | 75 

CASILLERO DEL DIABLO PRIVADA CABERNET | 70

WENTE CABERNET "CHARLES WETMORE" SAUVIGNON | 65

CASILLERO DEL DIABLO CABERNET | 65

JOSH CELLARS "CRAFTSMAN COLLECTION" CABERNET SAUVIGNON | 65

JOSEPH CARR PASO ROBLES CABERNET | 65

## MERLOT

MARKHAM MERLOT | 75

STAGS LEAP WINERY MERLOT | 70

RUTHERFORD HILL MERLOT | 70

## MALBEC

TERRAZAS DE LOS ANDES MALBEC | 65

CONCHA Y TORO GRAN RESERVA MALBEC | 65

## SWEET WINE

SOCIOLOGIE RED BERRY | 70

SOCIOLOGIE BLUSHING ROSÉ | 70

## CHAMPAGNE

CRISTAL | 470

DOM PERIGNON | 400

PIPER HEIDSIECK BRUT | 115

MOET & CHANDON IMPERIAL MINIS, 4 Pack | 100 

MOET & CHANDON IMPERIAL | 100

## SPARKLING WINE

ENZA PROSECCO | 65





## NONALCOHOLIC BEVERAGES

DEJA BLUE BOTTLED WATER | 32

PEPSI | 24

DIET PEPSI | 24

MOUNTAIN DEW | 24

DR PEPPER | 24

DIET DR PEPPER | 24

7-UP | 24

*Sold in 8 packs*

## TEA

UNSWEETENED ICED TEA, 2 gallons, sliced lemons, sugars and sweeteners | 55

PEACH ICED TEA, 2 gallons, sliced lemons, sugars and sweeteners | 55

PURE LEAF SWEET TEA LEMON, 4 pack | 18

PURE LEAF UNSWEETENED BLACK TEA, 4 pack | 18

## JUICES

APPLE JUICE | 16

CRANBERRY JUICE | 16

GRAPEFRUIT JUICE | 16

ORANGE JUICE | 16

*Sold in 4 packs*

## COFFEE

FRESHLY BREWED REGULAR | 65

FRESHLY BREWED DECAF | 65

*Service for 12, includes creamers, sugars and sweeteners*

## MIXERS

RED BULL, 4 pack | 22

RED BULL SUGAR FREE, 4 pack | 22

CLUB SODA, 6 pack | 14

MARGARITA MIX | 14

MR & MRS T ORIGINAL BLOODY MARY MIX | 14

SWEET & SOUR MIX | 14

TONIC WATER, 6 pack | 14

CHERRIES | 8

GRENADINE | 8

LEMONS | 8

LIME JUICE | 8

LIMES | 8

MARGARITA SALT | 8

OLIVES | 8

TABASCO SAUCE | 8

WORCESTERSHIRE | 8

## NECESSITIES

BARTENDER | 300

COMMEMORATIVE CUPS, 12 pack | 60

CLEAR PLATES, 20 pack | 25

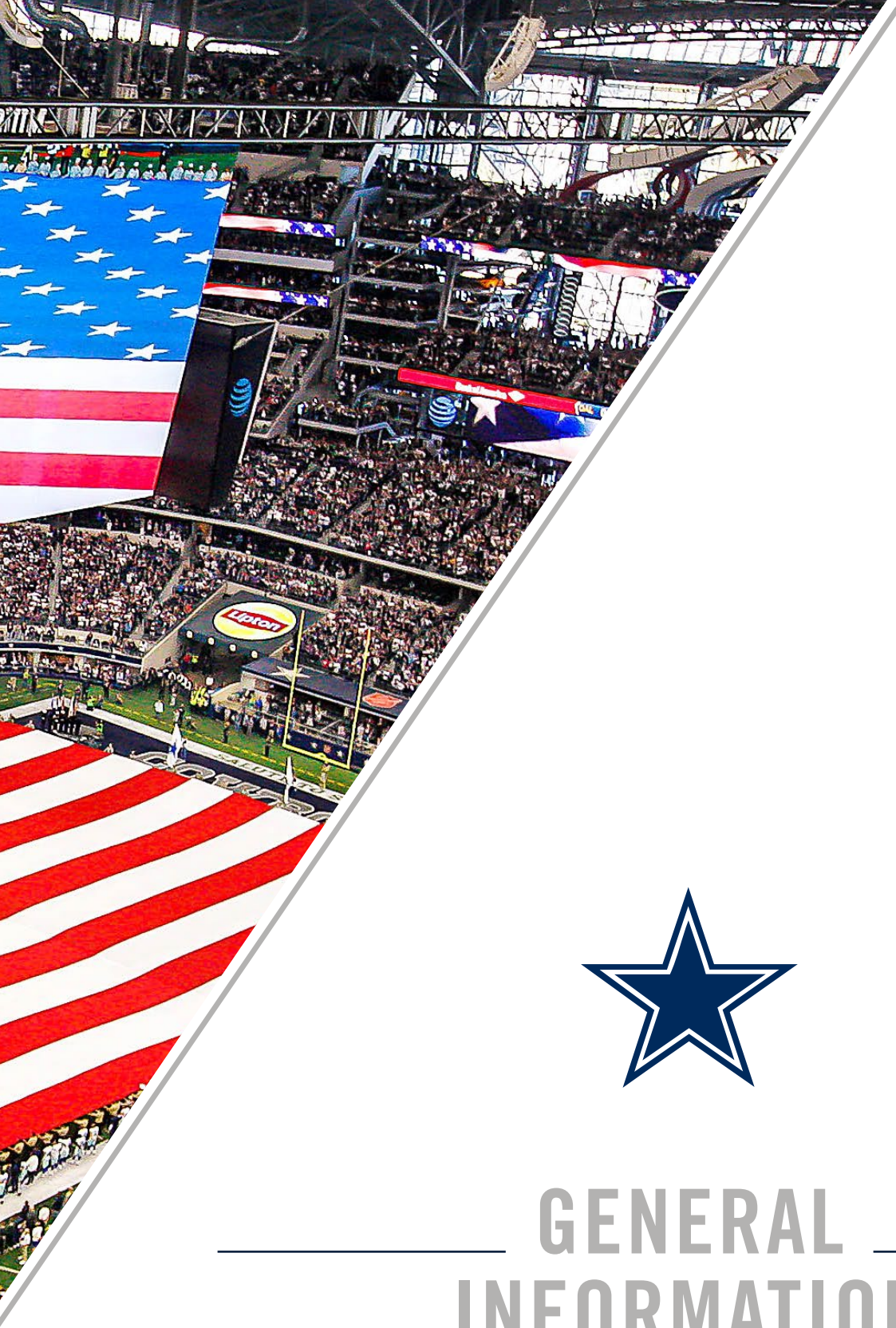
CLEAR BOWLS, 20 pack | 25

COMMEMORATIVE TO-GO CONTAINERS, 10 pack | 20 

GAME DAY PROGRAMS, COWBOYS GAMES ONLY | 7







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# 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.

## 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.

## ADVANCED ORDERING

To ensure the best quality, presentation and service, all orders must be placed by 5 PM at least five (5) business days prior to each event.

### ADVANCED ORDER TIMELINE - ORDERS DUE BY 5 PM

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

Please note the deadline for all Thanksgiving orders will be Friday, November 9 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.

## **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.

## **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.

## **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](mailto: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.

**For more information, please call 817-892-8000  
or email [specialevents@dallascowboys.net](mailto:specialevents@dallascowboys.net)**



**AT&T STADIUM**  
SPECIAL EVENTS

