

suite **menu**



contents

packages

— 3 —

à la carte

— 6 —

beverages

— 20 —

the scoop

— 27 —

packages



packages

Packages must be ordered for a minimum of 12 guests.

MVP

— 70.95 per Guest —

Freshly Popped Popcorn

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

Farmers Market

Dips & Veggies

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch

Classic Caesar Salad

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Hot Dogs

Traditional Condiments

Spicy Wings

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Cold Cut Italian Sandwich

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Soft Baguette

South of the Border

— 81.95 per Guest —

Salsa & Guacamole Sampler

Guacamole, Salsa Verde, Salsa Roja, House-Made Tortilla Chips

Southwest Cobb Salad

Crisp Romaine & Seasonal Greens, Crispy Bacon, Boiled Eggs, Roasted Corn, Grape Tomatoes, Black Beans, Texas Cheddar Cheese, Agave-Chipotle Ranch

Chorizo Refried Beans

Refried Pinto Beans, Mexican Pork Chorizo, Pico de Gallo

Mexican Arroz

Spanish Red Rice, Peas, Carrots

Street Corn

Roasted Corn, Sour Cream, Mayonnaise, Queso Fresco, Fresh Lime, Tajin Spice

West End Fajitas

Grilled Carne Asada & Agave Lime Chicken Breast, Peppers & Onions, Salsa Roja, Charred Jalapeño Crema, Queso Fresco, Warm Flour Tortillas

packages

Packages must be ordered for a minimum of 12 guests.

The Dallas Table

— 99.95 per Guest —

Bocconcini Tomato & Cucumber Salad

Basil Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

Pan-Seared Salmon

Orange Peel, Lavender & Shallot Beurre Blanc Sauce

Peppercorn Crusted Ribeye

Shallot & Mushroom Cream Sauce, Cooked to Medium

Boursin Mashed Potatoes

Whipped Yukon Potatoes, Garlic Herb Boursin Cheese

Charred Broccolini

Olive Oil, Red Pepper Flakes, Garlic, Fresh Lemon Juice

The Dallas Smokehouse Package

— 79.95 per Guest —

Freshly Popped Popcorn

BLT Salad

Crisp Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons

Farmers Market

Dips & Veggies

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Smoked Pork Sandwiches

Smoked Pork, Barbecue Sauce, Fresh Bakery Rolls

Slow Smoked Beef Brisket

Smoked Brisket, Barbecue Sauce, Fresh Bakery Rolls

à la carte



à la carte

Cool Appetizers

Cool Appetizers serve 10 guests unless otherwise noted.



Artisanal Charcuterie

Board • 170 per order

Prosciutto, Genoa Salami, Copa, Local Cheeses, Dried Figs & Cranberries, Arugula, Soft Brie, Seasonal Jams, House-Made Crostinis

Sausage & Cheese

Board • 165 per order

Zavala's Brisket Sausage, Herbed Pimento Cheese, Havarti Cheese, Sharp Cheddar Cheese, Mini Pretzel Bites, Gherkins Pickles, Spicy Brown Mustard

Farmers Market Dips

& Veggies   • 100 per order

Farmstand Vegetables, Traditional Hummus, Buttermilk Ranch Dressing

Seasonal Fresh

Fruit   • 110 per order

In-Season Fruits & Berries

Olive & Whipped Feta

Platter  • 145 per order

Whipped Feta Honey Yogurt Spread, Marinated Kalamata & Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

Parmesan Truffle

Deviled Eggs  

• 105 per order / 24 PIECES

Chilled Shrimp

Cocktail  • 169.95 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons



*Seasonal
fresh fruits*

à la carte

Warm Appetizers

Warm Appetizers must be ordered for a minimum of 6 guests unless otherwise noted.

Nacho Fiesta Bar • 15 per guest

Tostitos Nacho Cheese, Warm Texas Chili, Sour Cream, Jalapeños, and Pico de Gallo

Upgrade your Nacho Fiesta Bar from Beef Chili to:

Shredded Brisket • 20 per guest

Pulled Pork • 18 per guest

Jalapeño Artichoke

Dip   • 9.95 per order

Serves 10 guests

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, House-Made Tortilla Chips

Frito Pie Skillet • 74.95 per order

Serves 10

Tostitos Nacho Cheese, Warm Texas Chili, Sour Cream, Jalapeños, Pico de Gallo

Chicken Tenders • 22.50 per guest

Buttermilk Ranch, Barbecue Sauce, Honey Hot

Spicy Wings • 19 per guest

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Quesadilla Duo • 18.95 per guest

• Ancho-Marinated Chicken

Oaxaca and Chihuahua Cheese Blend, Sautéed Onions

• Carne Asada

Oaxaca & Chihuahua Cheese Blend

Served with Avocado Crema & Salsa Roja

Vegetable Spring

Rolls  • 11.95 per guest

Napa Cabbage, Green Onion, Sweet Chili Dipping Sauce



à la carte

Greens

Greens must be ordered for a minimum of 6 guests.

Chopped Vegetable

Salad   • 10.95 per guest

Crisp Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar

Salad • 12.95 per guest

Crisp Romaine, Caesar Dressing, Parmesan Cheese, House-Made Croutons

Upgrade your Caesar Salad by adding:

Grilled Chicken • 20.95 per guest

Shrimp • 22.95 per guest

Bocconcini Tomato & Cucumber

Salad   • 14.95 per guest

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 12.95 per guest

Crisp Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch Dressing, House-Made Croutons

Southwest Cobb

Salad • 14.95 per guest

Crisp Romaine & Seasonal Greens, Bacon, Boiled Eggs, Roasted Corn, Tomatoes, Black Beans, Cheddar Cheese, Agave-Chipotle Ranch





*steakhouse beef
Tenderloin*

à la carte

Classics

Classics must be ordered for a minimum of 6 guests unless otherwise noted.

Zavala's Texas Trinity Board • 675 per order

Serves 10 guests

Whole Sliced 44 Farms Brisket,
Whole Rack of Pork Ribs,
Sausage Links, Flour Tortillas,
Sloppy Juan Barbecue Sauce,
Salsa Verde

Meatball Sliders • 16.95 per guest

Traditional Beef Meatballs, Marinara
Sauce, Grated Parmesan Cheese,
Parsley, Fresh Bakery Rolls

Steakhouse Beef

Tenderloin • 315 per order

Serves 10 guests

Black Pepper-Seared & Chilled
Tenderloin, Red Onions, Tomatoes,
Blue Cheese Crumbles, Giardiniera,
Horseradish Sauce, Dijon Mustard,
Arugula, Fresh Bakery Rolls

Dallas Taco Box • 180 per order

Serves 10 guests

Ancho Seasoned Pork Pastor &
Chicken Tinga Tacos, Chopped Onions,
Cilantro, Diced Pineapples,
Lime Wedges, House-Made Red &
Green Salsa, Corn Tortillas

West End Fajitas • 25.95 per guest

Grilled Carne Asada & Agave Lime
Chicken Breast, Peppers & Onions,
Salsa Roja, Charred Jalapeño Crema,
Queso Fresco, Warm Flour Tortillas

**Ask our premium specialists about
vegetarian options*

Whiskey Glazed Char-Grilled

Short Ribs • 28.95 per guest

Horseradish Cream

CLASSIC SIDES

*Classic Sides must be ordered for a
minimum of 6 guests*

Three Cheese

Mac  • 15 per guest

Cavatappi Pasta,
Three Cheese Sauce

Charred

Broccolini   • 12 per guest

Olive Oil, Red Pepper Flakes,
Garlic, Fresh Lemon Juice

Street Corn   • 11 per guest

Roasted Corn, Sour Cream,
Mayonnaise, Queso Fresco,
Fresh Lime, Tajin Spice

Boursin Mashed

Potatoes  • 9.95 per guest

Whipped Yukon Potatoes,
Garlic Herb Boursin Cheese



*mini buffalo
chicken sandwiches*

à la carte

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs must be ordered for a minimum of 6 guests

BYO Victory Burger

Bar • 23.95 per guest

2 Burgers per guest

Beef Burger Patties, Levy Secret Sauce, Jalapeño Bacon Jam, American Cheese, Bibb Lettuce, Tomatoes, Pickles, Fresh Bakery Rolls

BYO IMPOSSIBLE® Mini Burger

• 17.95 per guest

2 Burgers per person

Char-Grilled Plant Based Burger, Vegan Levy Secret Sauce, Bibb Lettuce, Tomatoes, Pickles, Fresh Bakery Rolls

Impossible™ plant-based meat is made from simple ingredients found in nature, including wheat protein, coconut oil, potato protein and heme.

Zavala's Jalapeño Cheddar

Sausage • 17 per guest

Traditional Condiments

Hot Dogs • 14 per guest

Traditional Condiments

Handcrafted Sandwiches

Sandwiches must be ordered for a minimum of 6 guests.

Cold Cut Italian Sandwich

• 15.95 per guest

Salami, Capicola, Ham, Tomatoes, Onions, Provolone Cheese, Lettuce, Giardiniera, Red Wine Vinaigrette, Olive Oil, Soft Baguette

Mini Buffalo Chicken

Sandwiches • 16.95 per guest

Pulled Chicken, House-Made Buffalo-Style Hot Sauce, Fresh Bakery Rolls

Smoked Pork

Sandwiches • 16.95 per guest

Smoked Pork, Barbecue Sauce, Fresh Bakery Rolls

Slow Smoked Beef Brisket

• 19.95 per guest

Smoked Brisket, Barbecue Sauce, Fresh Bakery Rolls

à la carte

Snacks

Snacks serve 10 guests unless otherwise noted.

Bavarian Soft Pretzels ✓

• 150 per order

Serves 6 guests

Six Soft Pretzels Served with Spicy Brown Mustard & Sweet Cinnamon Sugar Cream Cheese

Salsa & Guacamole

Sampler ✓ AVG • 110 per order

Salsa Verde, Salsa Roja, Guacamole, House-Made Tortilla Chips

The Snack Attack ✓ • 90 per order

Snack Mix, Dry-Roasted Peanuts, Pretzel Twists, Kettle-Style Potato Chips

Seasoned Pretzel Sticks

& Dips ✓ • 115 per order

Pretzel Sticks Seasoned with Dill Pickle, Garlic Parmesan, Yellow Mustard Seasonings, Dill Pickle Hummus, Roasted Garlic Parmesan Dip

Freshly Popped

Popcorn ✓ • 40 per order

Potato Chips &

Gourmet Dips ✓ • 70 per order

Kettle-Style Potato Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 95

Serves 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake • 230

Serves 12

Three Layer Red Velvet Cake with
Mild Chocolate Flavor, Iced with
Cream Cheese Frosting

**Contains no artificial colors or flavors*

Six-Layer Carrot Cake • 155

Serves 14

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis Cake • 180

Serves 12

Rich Chocolate Génoise,
Layered Chocolate Ganache,
Candied Toffee

Lemon Meringue Cake • 230

Serves 14

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

Suite Sweets

Suite Sweets must be ordered for a minimum of 6 guests unless otherwise noted.

Gourmet Cookies & Brownies • 20 per guest

Gourmet Cookies, Decadent Brownies

Assorted Cookie Box by Cookie Society • 150 per order

4 Snickerdoodle, 4 Cowboy Cookie,
4 Signature Chocolate Chip

**no substitutions*

Texas S'mores Skillet • 85 per order

Serves 10 guests

Baked Brownies, Marshmallows,
Cookie Crumbles, Chocolate Sauce



à la carte

Gelato Cart

— 30 MINUTE RENTAL - 525 PER ORDER —

Makes up to 40 servings

Rentals are based on limited availability

Choose Up to 2 Gelato Flavors:

- Vanilla
- Sicilian Pistachio
- TX Bourbon Salted Caramel
- Seasonal Sorbet

Choose up to 2 Sauces:

- Caramel Sauce
- Raspberry Sauce
- Chocolate Sauce
- Whipped Cream

Choose Up to 3 Toppings:

- Crushed Toffee Pieces
- Sprinkles
- Crushed Oreos
- M&M's
- Peanuts
- Cherries
- Strawberry Boba



*Ask your guest relations representative about seasonal flavors
& additional options.*

Gelato Replenishment • 100 each

Additional Toppings • 15 each

chocolate paradis cake



à la carte

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts V

- Six-Layer Carrot Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars V

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVO

Gourmet Cookies & Turtles V

- Peanut Butter by Cookie Society
- Signature Chocolate Chip by Cookie Society
- White & Milk Chocolate Turtles

Nostalgic Candies V

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Plain M&M's®

Dark Chocolate Liqueur Cups V

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Patron XO



beverages



Beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Cutwater Espresso Martini • 56

High Noon Vodka Seltzer Grapefruit • 56

High Noon Vodka Seltzer Pineapple • 56

NÜTRL Vodka Seltzer Pineapple • 56

White Claw Hard Seltzer Black Cherry • 53

Lucky One Vodka Lemonade • 56

Hoop Spiked Iced Tea • 56

Beer, Ales & Alternatives

Sold by the six-pack

Budweiser • 45

Bud Light • 45

Michelob ULTRA • 45

Miller Lite • 45

Stella Artois • 50

Modelo Especial • 50

Corona Extra • 50

Pacifico • 50

Rollertown Big German • 54

Manhattan Project Half-Life IPA • 50

Ziegenbock • 50

Karbach Lovestreet • 50

Karbach Hopadillo • 50

Yuengling Flight Lager • 50

Yuengling Traditional Lager • 50

Michelob ULTRA Zero
non alcoholic • 45

Beverages

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 55

Ferrari Brut • 115

Veuve Clicquot Yellow Label • 200

La Marca Rosé • 55

Kim Crawford Rosé • 58

Fleur De Mer Rosé • 73

White Wine

Sold by the bottle

PINOT GRIGIO

Dark Horse • 52

Benvolio • 57

RIESLING

Chateau Ste. Michelle • 57

SAUVIGNON BLANC

Whitehaven • 67

Kim Crawford • 73

CHARDONNAY

Dark Horse • 52

William Hill • 60

Kendall-Jackson Vintner's Reserve • 66

Sonoma-Cutrer • 103

Beverages

Red Wine

Sold by the bottle

PINOT NOIR

Dark Horse • 52

La Crema Sonoma Coast • 73

Meiomi • 73

J Russian River Valley • 115

MERLOT

Murphy Goode • 70

Decoy by Duckhorn • 73

MALBEC

Alamos • 57

CABERNET SAUVIGNON

Dark Horse • 52

Josh Craftsman's • 52

Franciscan Cornerstone • 73

Martis Cabernet • 140

Gryphon by Louis M Martini • 230

RED BLENDS

Conundrum by Caymus • 64

Orin Swift Abstract • 99

The Prisoner • 120



bar supplies



Beverages

Liquor

Sold by the 750mL

VODKA

- New Amsterdam • 70
- Grey Goose Le Citron • 98
- Grey Goose • 104
- Tito's Handmade • 110

GIN

- New Amsterdam • 70
- Bombay Sapphire • 93
- Hendrick's • 105

RUM

- Bacardí Coco • 64
- Bacardí Superior • 70
- Bacardí Ocho • 109

SPECIALTY COCKTAIL

Perfect Patrón Margarita
Serves 6 • 140 PER PITCHER



TEQUILA & MEZCAL

- Mi Campo Reposado • 85
- Patrón Silver • 173
- Patrón Reposado • 185
- Patrón Añejo • 195
- Patrón Cristalino • 215
- Patrón El Alto • 400
- Illegal Joven Mezcal • 127

WHISKEY & BOURBON

- Jack Daniels • 80
- Buffalo Trace • 83
- Jameson Irish • 90
- Maker's Mark • 100
- Crown Royal • 104
- Woodford Reserve • 130
- Angel's Envy • 149
- Angel's Envy Triple Oak • 255
- Angel's Envy Rye • 290

SCOTCH

- Dewar's White Label • 101
- Dewar's 12-Year • 125
- The Macallan 12 Year • 180

COGNAC / BRANDY

- D'USSE • 138
- Hennessy VS • 138

VERMOUTH

- Martini & Rossi Dry • 26
- Martini & Rossi Sweet • 26

CORDIALS

- Amaro Montenegro • 110
- Aperol • 68
- Baileys Original Irish Cream • 96
- Campari • 96
- Patrón Citronage • 82
- Patrón XO • 95

Beverages

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 25

Coca-Cola

Diet Coke

Coca-Cola Zero Sugar

Sprite

Dr Pepper

Diet Dr Pepper

7UP

7UP Zero Sugar

Canada Dry Ginger Ale

Minute Maid Lemonade

WATER

PATH Water • 46.50

Canada Dry Club Soda • 25

Canada Dry Tonic Water • 25

Topo Chico • 42



COLD PRESSED JUICES

750mL • 32

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice

CANNED TEAS BY LIQUID DEATH

Dead Billionaire • 40

Death by Peach • 40

MISCELLANEOUS BEVERAGES

Fresh Brewed
Regular Coffee • 40

Fresh Brewed
Decaffeinated Coffee • 40

Hot Chocolate • 40

BAR SUPPLIES

Zing Zang Bloody Mary Mix • 20

RIPE Margarita Mix • 35

Fruit Garnish Trio • 20
Lemons, Limes, Cherries

Stuffed Olives • 12

Red Bull 4-pack • 26

Sugar Free Red Bull 4-pack • 26

Cutwater Ginger Beer 6-pack • 26

the scoop





Food & Beverage Ordering

HOURS OF OPERATION

Location Premium Specialists Representatives are available from 9:00 a.m. to 5:00 p.m. CST. Monday through Friday, to assist you in your food and beverage selections.

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 2:00 p.m. CST, three business days prior to each event.

To reach a Representative:
214-665-4736 or
LevySuiteFood@americanairlinescenter.com

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the arena does **NOT** open, you will not be charged for your food and beverage order. However, if the doors to the arena open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders canceled by 4:00 p.m. CST the

business day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of American Airlines Center
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages
4. It is unlawful to serve alcoholic beverages to an intoxicated person
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be

poured into disposable cups. Please note, however, that no drinks may leave the suite level

6. During some events, alcohol consumption may be restricted

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate five business days notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

Payment Procedure & Service Charge

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 18% service charge plus 8.25% sales tax (16% is retained by Levy and 2% is distributed to the suite food and beverage runners). Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at American Airlines Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

