



LUXE 2026 SUITE MENU





welcome

Luxe Members,

I'm excited to welcome you back to Reliant Stadium for our milestone 25th Season. Our Texans Luxe team and the Aramark Culinary team continue to work together to elevate our gameday suite food and beverage offerings.

As you take a look through this thoughtfully curated menu, you will see that we have brought H-Town to the comfort of your suite through a vibrant culinary experience. On gameday, we offer in-suite, live-action chef experiences, one-of-a-kind dessert displays featuring your company logo and exclusive retail selections only available to Luxe members.

We continue to collaborate with some of Houston's finest chefs and restaurants to provide you and your guests a world-class experience on gameday. This season, you'll enjoy culinary James Beard Award-winning chef Chris Shepherd, six-time James Beard Award Finalist Hugo Ortega, Texas Master of Mesquite Levi Goode and local favorites Truth BBQ, Bun B's Trill Burgers and Anthonie's Market Grill.

Thank you again for your partnership. We are proud to have you as a Luxe member and look forward to a special season of Texans football with you and your guests.

GO TEXANS!



Mike Tomon
President
Houston Texans





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Proud to be the Food + Beverage provider for the Houston Texans at Reliant Stadium

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SPECIAL DIETARY **index**

GLUTEN FRIENDLY

Artisan Charcuterie*
 Bloody Mary Shrimp Cocktail
 Brussels Sprouts Slaw
 Buttered Popcorn
 Chargrilled Beef Sliders*
 Chipotle Baked Potato Salad
 Chorizo, Jalapeño Popper +
 Amber Beer Queso
 Chris Shepherd's
 Butcher Cut Tenderloin
 Classic Nachos*
 Craft Pita Hummus Duo
 Craft Pita Chicken Kabobs
 Deviled Eggs + Caviar
 Edamame Duo
 Elote Dip
 Farmhouse Cheese Board*
 Farm to Table Crudité
 French Onion Dip
 Fresh Fruit + Berries
 Garlic Gulf Shrimp
 Green Beans + Charred Golden
 Sweet Peppers
 Goode Co. Guacamole
 Goode Co.
 Seafood Campechana

Heirloom Tomato Salad
 H-Town Layer Dip
 Hugo's Brisket Empanadas
 Hugo's Plantain Empanadas
 Hugo's Salsa Bar
 Mexican Rice + Charro Beans
 Mongolian Beef Slider
 Petite Wedge Salad
 Prime Steak + Chicken Tacos*
 Roasted Garlic Parmesan Dip
 Roasted Market Vegetables
 Roasted Peanuts
 San Daniele Prosciutto +
 Burrata*
 Smashed Yukon Gold
 Potatoes
 Texas Taco Salad
 The "H" Dog*
 Truth BBQ Brisket*
 Truth BBQ Pulled Pork*
 Truth BBQ
 Smoked Sausage + Pork Ribs*
 Truth BBQ Turkey*
 Vegetable Spring Rolls

VEGETARIAN

Antonie's
 Butterfinger Cheesecakes
 Antonie's
 Chocolate Cheesecakes
 Antonie's
 Heath Bar Cheesecakes
 Antonie's Key Lime Pies
 Cookie Jar
 Craft Pita Hummus Duo
 Craft Pita Fattoush Salad
 Decadent Duo
 Edamame Duo
 Elote Dip
 Farmhouse Cheese Board
 Farm to Table Crudité
 Fresh Fruit + Berries
 Goode Co. Guacamole
 Green Beans + Charred Golden
 Sweet Peppers
 Heirloom Tomato Salad
 H-Town Layer Dip
 Hugo's Plantain Empanadas
 Hugo's Tres Leches Cake
 Loaded Funnel Cake Fries
 Little Caesars Cheese Pizza
 Magnolia City Peach Cobbler
 Mexican Rice + Charro Beans
 Papas Bravas
 Roasted Garlic Parmesan Dip
 Roasted Market Vegetables
 Roasted Peanuts
 Seasoned Pretzels
 Smashed Baby Cucumber
 Salad
 Smashed Yukon Gold
 Potatoes
 Smoked Gouda Mac
 Texans Cookie Platter
 Texas Taco Salad
 Trill Burgers'
 Vegan OG Burger
 Vegetable Pot Sticker
 Vegetable Spring Rolls

VEGAN

Individual Vegan Meal
 Brussels Sprouts Slaw
 Chef's Handcrafted Salsa
 Craft Pita Hummus Duo
 Craft Pita Fattoush Salad
 Farm to Table Crudité
 Fresh Fruit + Berries
 Goode Co. Guacamole
 Green Beans + Charred
 Golden Sweet Peppers
 Mexican Rice + Charro Beans
 Papas Bravas
 Roasted Market Vegetables
 Roasted Peanuts
 Smashed Baby Cucumber
 Salad
 Smashed Yukon Gold
 Potatoes
 Trill Burgers'
 Vegan OG Burger
 Vegetable Spring Rolls

CONTAINS SHELLFISH

Antonie's
 Crab Ranchero Dip
 Bloody Mary Shrimp Cocktail
 Chili Crisp Shrimp Rolls
 Garlic Gulf Shrimp
 Goode Co.
 Seafood Campechana

CONTAINS NUTS

Antonie's Key Lime Pies
 Dessert Cart Selections
 Goode Co. Pecan Bites
 Roasted Peanuts
 Vegetable Spring Rolls
 VooDoo Doughnuts

FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs

HAVE A FOOD ALLERGY?

If you or someone in your party has a food allergy, please speak to an Aramark Sales Team Member when placing your order or to a Supervisor on Event Day should you have any questions.

This guide is intended to be used as a reference only. Aramark does our best efforts to keep items in accordance to their dietary distinction. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

* Items May Contain Gluten Items on the Side. Gluten Friendly Bread Options Available Upon Request. Please Contact Your Aramark Sales Representative for any accommodations.

DELIVERY OF **orders**

PROGRESSIVE SERVICE

Menu items will be served in a restaurant style service that coincides with the progress of the event.

Please note that the culinary staff reserves the right to deliver food based on the flow of the event and other considerations.

In general, our approximate Service Times are as follows on the right.

**Some Items may not be Applicable. Selections based on Advanced Order.*



TIME OF DOORS

Beverages
Snacks
Cold Foods
Cookie Jar

SHORTLY AFTER TIME OF DOORS

Hot Appetizers

1 HR PRIOR TO START OF EVENT

Entrees + Sides

START OF EVENT

Pizzas
Chicken Tenders

DURING FIRST QUARTER

Trill Burgers

HALF TIME

Desserts





RAFAEL NASR
CRAFT PITA

Chef Rafael Nasr is a first-generation Lebanese American born and raised in Houston, Texas. His passion for Lebanese cuisine began at an early age while spending summers with his family in the mountains of Lebanon, where he visited his grandmother's olive grove and learned the traditions of authentic Mediterranean cooking. Rafael also spent time in his uncle's restaurants in Lebanon, gaining firsthand experience with the ingredients and techniques that define Lebanese cuisine—freshly pressed olive oil, seasonal fruits and vegetables, artisan-baked bread, and responsibly raised meats.

In 2019, Rafael turned his lifelong passion into reality by opening Craft Pita. Inspired by his family's heritage and the hospitality of Lebanon, Craft Pita was created to provide guests with an authentic Mediterranean dining experience built around fresh, locally sourced ingredients and time-honored recipes. By combining traditional Lebanese flavors with a commitment to quality and sustainability, Rafael has established Craft Pita as one of Houston's premier Mediterranean restaurants.

Since opening, Craft Pita has earned numerous accolades and expanded to two Houston locations, serving guests in both Briargrove and West University. In 2025, Rafael was nominated by StarChefs as one of Houston's Rising Stars. Craft Pita was recognized by Yelp as one of the Top 100 Restaurants in America in 2020 and a Top 100 Restaurant in Texas in 2021 and 2022. The restaurant was also named Neighborhood Restaurant of the Year by CultureMap. In 2024, Rafael competed against Iron Chef Alex Guarnaschelli on the "Alex vs. Mediterranean" episode of the Food Network series Alex vs. America.

Beyond the restaurant, Rafael is deeply committed to giving back to the Houston community. He actively supports organizations including Southern Smoke Foundation, Plant It Forward, Houston Food Bank, and Belong Kitchen, helping strengthen Houston's culinary and nonprofit communities.



h-town PART NERS

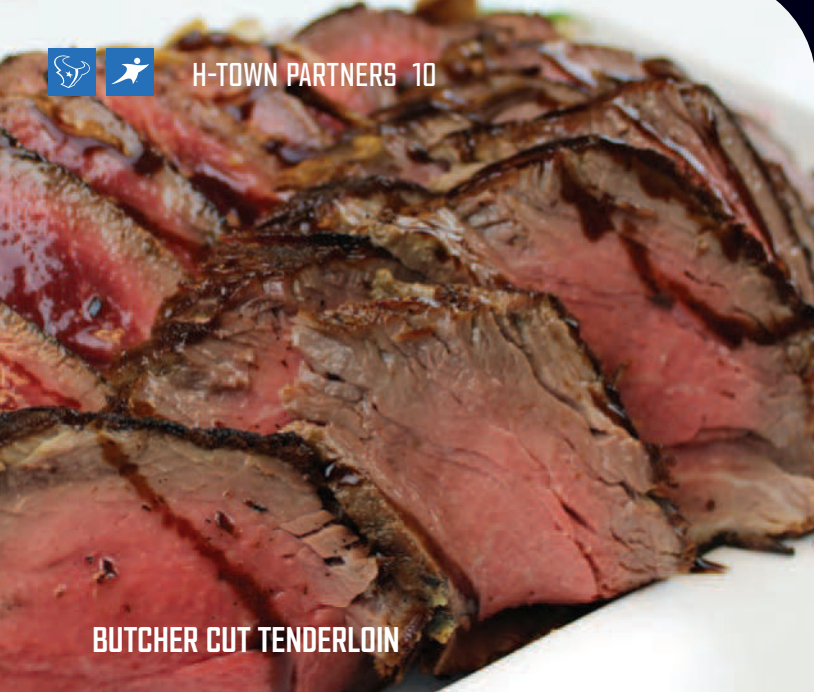
HOUSTON, TEXAS
29.7604° N //
95.3698° W

FATTOUSH SALAD

TOUM CHICKEN CAESAR

CHICKEN KABOBS

HUMMUS DUO



BUTCHER CUT TENDERLOIN



BRISKET EMPANADAS



SMOKED SAUSAGE + PORK RIBS



**FULL TILT
FOODS**

**CHRIS
SHEPHERD**

**FULL TILT
FOODS**

Two-time James Beard Award-winning chef Chris Shepherd is the co-founder of the James Beard Award-winning Southern Smoke Foundation, a national nonprofit dedicated to supporting food and beverage workers in crisis. Since 2015, Southern Smoke has distributed more than \$16.5 million in emergency relief grants and funded more than 11,000 no-cost mental health counseling sessions, becoming one of the industry's leading safety nets.

A champion of hospitality on and off the plate, Shepherd was named Editor in Chef for Food & Wine

THE "H" DOG

PRIME TENDERLOIN

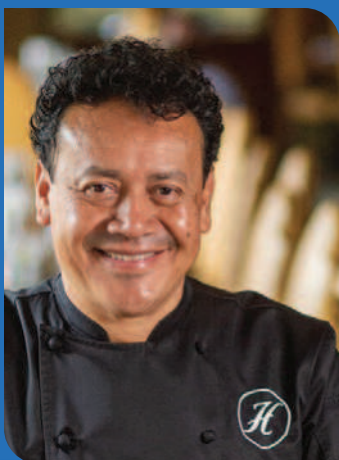
TATER TOT CASSEROLE

BREAKFAST BOARD

in 2024, where he brings a chef's perspective to stories about food, wine, hospitality culture, and mentorship. In 2023, he launched the television series Eat Like a Local on Houston's KPRC-TV, which has earned two Lone Star Emmy Awards.

Shepherd reshaped Houston's culinary landscape with the opening of Underbelly in 2012, a restaurant built on celebrating the city's diverse communities and the farmers, ranchers, and suppliers who sustain them. Underbelly received widespread national recognition, earning honors from Bon Appétit, Esquire, and Eater. In 2013, Shepherd was named one of Food & Wine's Best New Chefs, and in 2014 he received the James Beard Award for Best Chef: Southwest. He was later recognized as a James Beard Award semifinalist for Outstanding Chef and was named Robb Report's Chef of the Year in 2019.

Beyond the kitchen, Shepherd is an acclaimed author and storyteller. His first cookbook, Cook Like a Local, was nominated for a James Beard Book Award, and his work continues to explore the intersection of food, wine, community, and the people who make hospitality possible.



Hugo's

HUGO ORTEGA
H-TOWN
RESTAURANT
GROUP

The winner of 2017 Best Chef: Southwest James Beard Foundation Awards started with very humble beginnings. Hugo Ortega was raised in Mexico City and Puebla and learned his love of cooking from his mother and grandmother, a revered mole maker.

At age 17, he left Mexico for Houston and began his career in the restaurant industry as a dishwasher and busboy at Backstreet Cafe before graduating from Houston Community College Culinary Arts program and later becoming its executive chef and owner,

SALSA BAR

BRISKET EMPANADAS

PLANTAIN
EMPANADAS

TAQUITOS
DE CARNITAS

TRES LECHES CAKE

along with wife Tracy Vaught. His American Dream continued with openings of Hugo's, Caracol, Xochi and URBE. Hugo has published two cookbooks: Hugo Ortega's Street Food of Mexico and Backstreet Kitchen: Seasonal Recipes from Our Neighborhood Cafe.

Tracy and Hugo are investors in Origen restaurant in Oaxaca and created the menu for Hugo's Cocina at IAH airport. Hugo is the first Mexican born chef to win a James Beard Award, and June 20, 2017, was declared Hugo Ortega Day in Houston by Mayor Sylvester Turner in honor of the award; and Hugo was bestowed the 2017 Craig Claiborne Lifetime Achievement Award from Southern Foodways Alliance. In 2019, Vaught established the Hugo Ortega Endowment Houston Community College's Culinary Arts Program to support current and future HCC culinary students, and the lobby of the new building is named in Hugo's honor.



TEXAS MADE
TRUTH
BARBEQUE

LEONARD
BOTELLO IV
OWNER &
PITMASTER

A first-generation pitmaster, Leonard Botello IV is the owner behind critically acclaimed TRUTH BBQ. Botello opened the original TRUTH BBQ Brenham in a small shack off a rural highway that runs between Austin and Houston in the summer of 2015, and in January of 2019, he opened his second location, TRUTH BBQ Houston, in the historic neighborhood Houston Heights. At both locations, you can find Botello pushing the boundaries of traditional barbeque with dishes like Carolina Style Whole Hog, Boudin Smoked Sausage, and Pastrami Brisket. In 2023, Botello took ownership

CENTRAL TEXAS
STYLE BRISKET

SMOKED SAUSAGE +
PORK RIBS

TURKEY

PULLED PORK

of RoundTop Smokehouse, a staple in the antique-driven RoundTop, TX community, making it his mission to carry on his late friend Lee Merritt Ellis' legacy through the newly renamed Merritt Meat Company. A veteran in the art of live fire cooking, Botello is known for his authentic Central Texas-style barbeque and his relentless

attention to detail and unwavering commitment to the perfect cook. Botello puts his own twist on traditional recipes, creating dishes that are seemingly simple but unexpectedly layered and exciting to guests.

Alongside being a seasoned pitmaster, Botello sports a love for teaching, and combines the two by regularly hosting barbecue education classes at his Houston TRUTH BBQ location. He believes a large part of his job is to honor the legacy and history of traditional barbecue, while pushing the industry forward with a younger class of barbecue cooks. When not manning the pit room and line at TRUTH BBQ, Botello is often found cooking at industry festivals and events. Botello and his fellow entrepreneur wife, Abbie Byrom-Botello focus on giving back to the Houston community through their partnership with local organizations The Beacon, Sky High for Kids and Southern Smoke Foundation.



SEAFOOD CAMPECHANA



HEATH BAR CHEESECAKES



OG BURGERS



Goode Co.

LEVI GOODE

**GOODE
COMPANY**

As the current-day curator of all things Texas, food isn't just what Levi does; it's who he is. Son of famed BBQ-monger Jim Goode, Levi grew up in the restaurant business and credits his father for demonstrating a strong work ethic and the importance of honoring the diverse Texas culture. Growing up with boots on both sides of the border quickly taught him that cooking is about sharing a way of life—and a way of doing things—much more than it is just combining ingredients.

**SEAFOOD
CAMPECHANA**

GUACAMOLE

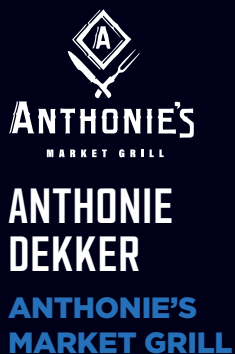
PECAN BITES

MARGARITA MIX

Levi remains fiercely committed to sharing and preserving the famed hospitality and rich cooking traditions of the Lone Star State, serving up authentic varieties of Gulf Coast seafood, Tex-Mex, and mesquite-smoked barbeque across the city. He oversees every aspect of the 46-year-old company,

from its 11 restaurants and popular live music venue to its thriving catering operations and e-commerce business.

His community involvements only echo his passion to pass on the best of Texas. Levi has served on the board of the Greater Houston Convention & Visitors Bureau, hosting events for international and out-of-town visitors seeking a taste of genuine Texas food, hospitality, and music. He has partnered with other top chefs to showcase Houston's dynamic food scene through the GCHVB's monthly fundraiser, "Houston Culinary Tours: Where the Chefs Eat." And he is an active and founding member of Foodways Texas, whose mission is to preserve, promote, and celebrate the vibrant variety of food in Texas.



Tucked between the lazy farm roads and sprawling ranch land, in close proximity to 1-10, Katy, and the Energy Corridor, lies west Houston's favorite eatery, Anthonie's Market Grill. Chef Anthonie Dekker hails from Holland where he was captivated by American TV westerns as a boy. Arriving stateside at 25, he held major culinary positions in Houston, Kemah and Minneapolis before returning as the Houston Texan's Executive Chef. He then became the private chef for one of Texas' largest cattle ranches, pleasing the palates

CRAB RANCHERO DIP

**CHOCOLATE
CHEESECAKES**

KEY LIME PIES

**BUTTERFINGER
CHEESECAKES**

**HEATH BAR
CHEESECAKES**

**MINI COCONUT
CREAM PIE TARTLETS**

of notables from George H. W. Bush to George Strait. After founding the acclaimed "Dekker's Mesquite Grill" in Fulshear, he launched Anthonie's Market Grill in Simonton, TX and has been featured on The Texas Bucket List, Food Network's Food Paradise, ABC's Localish, NBC's Good Taste with Tanji and Houston Life. His passion is "great meat cooked on an open-fire grill." His menus reflect an obsession with all

spectrums of tang. Anthonie's goal: Scrumptious food delivered with impeccable service and genuine hospitality.



BUN B

**TRILL
BURGERS**

Co-founded by Houston rap legend Bun B (Bernard Freeman), restaurateur Andy Nguyen and Nick Scurfield, Trill Burgers was established in Houston in the summer of 2021 during the COVID-19 pandemic. Starting with pop-ups at local culinary events, we quickly gained notoriety for our mouthwatering smashburgers made with two 44 all-beef smashed patties, caramelized onions, pickles and our patented Trill Sauce on a potato roll bun. Trill Burgers earned the title of best burger in America from "Good Morning

OG BURGERS

**OG VEGAN
BURGERS**

America" in 2022 and has been a certified hit at music festivals across the United States including Coachella, Rolling Loud, Something in the Water and Rock the Bells. Trill Burgers also won a coveted Gold Buckle Foodie Award for Best Classic Fair Food at the

2023 Houston Livestock Show & Rodeo. Led by our chef partners Mike Pham and Fernando Valladares, we served more than 41,000 burgers in 20 days at the 2023 Rodeo — a testament to the support from our hometown. We have been proud to support local charities including Chris Shepherd's Southern Smoke Foundation and Second Servings of Houston. In June 2023, we opened our first brick-and-mortar location at 3607 S. Shepherd Dr. in Montrose.



ARAMARK CULINARY **team**

As the Houston Texans celebrate their 25th season, we're proud to be part of this milestone and the unforgettable memories being made at Reliant Stadium.

Following Houston's successful run as a host city for the FIFA World Cup 2026, we're excited to continue showcasing the world-class hospitality that makes our city a premier destination for sports and entertainment.

Our talented team of Aramark chefs brings decades of expertise, having delivered outstanding culinary experiences at some of the world's most prestigious sporting and entertainment events, including multiple Super Bowls, World Series, NBA Finals, NCAA Final Fours, College Football National Championships, and the annual Houston Livestock Show and Rodeo.

That same passion, creativity and commitment to excellence are at the heart of every meal prepared at Reliant Park. Inspired by Houston's rich culinary diversity, our menu celebrates the flavors that make our city one of the nation's premier food destinations. Whether you're craving authentic Tex-Mex, bold Texas barbecue, rich Creole cuisine, flavorful Vietnamese dishes, or globally inspired favorites, our offerings reflect the incredible cultural tapestry that defines Houston.

We're proud to showcase the best of Texas by partnering with producers and purveyors from across the Lone Star State. From the Gulf Coast in Galveston to Austin, El Paso, Fort Worth, Dallas, San Antonio, Waxahachie, and beyond, we thoughtfully source ingredients that highlight the quality, character, and traditions of Texas.

Our culinary program proudly features one of the most extensive and diverse menus in Sports & Entertainment, offering a wide range of premium packages, hospitality experiences, and customizable menus designed to elevate every occasion. Whether you're entertaining clients, celebrating with family and friends, or enjoying game day traditions, there's something for every taste and every event.

Thank you for joining us this season. We look forward to providing you with an unforgettable food and beverage experience and helping make every visit to Reliant Park a celebration worth savoring.



ARAMARK
IS PROUD TO BE THE
FOOD + BEVERAGE
PROVIDER FOR THE
HOUSTON TEXANS AT
RELIANT STADIUM.

TEXAS PROUD

We are proud to partner with the Texas Department of Agriculture's Go Texan program.

We are dedicated to supporting businesses across the Lone Star State and purchase locally grown and sourced products.





TRUTH BBQ



TRUTH BBQ BRISKET

Central Texas Style Brisket
Smoked Over Post Oak,
House Made Dill Pickles,
Pickled Onions, Escabeche,
OG Sauce, Gold Sauce,
Sliced Potato Bread
Gluten Friendly

TRUTH BBQ SMOKED SAUSAGE + PORK RIBS

House Made Jalapeño
Cheddar Beef + Pork Link,
Duroc Pork Spare Ribs
Gluten Friendly

SMOKED GOUDA MAC

Cavatappi,
Smoked Gouda Alfredo
Vegetarian

SNACKS

French Onion Dip +
Ruffles Chips
Gluten Friendly

Roasted Garlic Parmesan Dip +
Kettle Chips
Gluten Friendly, Vegetarian

CHIPOTLE BAKED POTATO SALAD

Crumbled Bacon,
Grated Cheddar Cheese,
Green Onion
Gluten Friendly

ARTISAN CHARCUTERIE

Prosciutto, Salami + Slovacsek
Sausages, Artisan Cheddar,
Brie, Humboldt Fog,
Fig Jam, Orange Marmalade,
Wholegrain Mustard,
Assorted Crackers*
Gluten Friendly

BROWN SUGAR CORNBREAD

Spicy Peach Jam,
Maple Butter
Vegetarian

Color Rush Snack Mix
Vegetarian

Seasoned Pretzels
Vegetarian

Buttered Popcorn
*Includes Seasoning Shaker:
Jalapeño Applewood
Gluten Friendly, Vegetarian*

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.



PACKAGE

\$1,819 16 GUESTS

\$2,319 22 GUESTS

NO SUBSTITUTIONS



Scan Here
**SEE THIS PACKAGE
IN A SUITE!**





EIGHTH WONDER



CHRIS SHEPHERD'S BUTCHER CUT TENDERLOIN

Texas Prime Tenderloin**,
Chimichurri, Smoked
Fire-Roasted Pepper Sauce,
Crispy Garlic Green Beans +
Charred Sweet Peppers

Gluten Friendly

GARLIC GULF SHRIMP

Pesto Cream Sauce, White Wine,
Blistered Tomatoes

Gluten Friendly, Contains Shellfish

KOREAN BBQ CHICKEN LOLLIPOPS

Ginger, Black Soy,
Sesame Edamame

SNACKS

French Onion Dip +
Ruffles Chips

Gluten Friendly

Roasted Garlic Parmesan Dip +
Kettle Chips

Gluten Friendly, Vegetarian

PAPAS BRAVAS

Crispy Russet Potatoes,
Pickled Red Onion,
Smoked Chipotle Aioli,
Green Onions

PETITE WEDGE SALAD

Baby Iceberg Lettuce,
Peppered Bacon, Heirloom Cherry
Tomatoes, Pickled Red Onion,
Blue Cheese Crumbles,
Crispy Shallots,
Buttermilk Ranch Dressing

Gluten Friendly

FARMHOUSE CHEESE BOARD

Manchego, Brie, Fig Preserve,
Aged Cheddar, Orange Marmalade,
Greek Olives, Assorted Crackers*

Gluten Friendly, Vegetarian

ARTISAN BREAD BASKET

Parmesan Crisps, Artisan Breads,
Bread Sticks, Boursin Butter

Vegetarian

Color Rush Snack Mix

Vegetarian

Seasoned Pretzels

Vegetarian

Buttered Popcorn

*Includes Seasoning Shaker:
Jalapeño Applewood*

Gluten Friendly, Vegetarian

PACKAGE

\$1,579 16 GUESTS

\$1,925 22 GUESTS

NO SUBSTITUTIONS



Scan Here

**SEE THIS PACKAGE
IN A SUITE!**

Prices subject to additional fees and taxes.

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or eggs may increase your risk of foodborne illness.

**FULLTILT
FOODS**



PRIME SOCIAL

BRAISED SHORT RIB BITES

Potato Cake,
Horseradish Crème Fraiche,
Pickled Pearl Onions, Chives

CHILI CRISP SHRIMP ROLLS

Thai Sweet Chili Glaze
Contains Shellfish

VEGETABLE POT STICKER

Soy Sauce
Vegetarian

BABY PORTOBELLO ARANCINI

Fire Roasted Red Pepper
Tomato Sauce
Vegetarian

SNACKS

French Onion Dip +
Ruffles Chips
Gluten Friendly

Roasted Garlic Parmesan Dip +
Kettle Chips
Gluten Friendly, Vegetarian

FRESH FRUIT + BERRIES

Melons, Pineapple,
Berries, Grapes,
Seasonal Chef Selections
Gluten Friendly, Vegetarian, Vegan

SAN DANIELE PROSCIUTTO + BURRATA

Basil, Castelvetrano Olives,
Balsamic Pearls,
Apricot Mustarda,
French Baguettes*
Gluten Friendly

Color Rush Snack Mix
Vegetarian

Seasoned Pretzels
Vegetarian

Buttered Popcorn
*Includes Seasoning Shaker:
Jalapeño Applewood
Gluten Friendly, Vegetarian*



PACKAGE

\$1,565 16 GUESTS

\$1,855 22 GUESTS

NO SUBSTITUTIONS



Scan Here
SEE THIS PACKAGE
IN A SUITE!

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or eggs may increase your risk of foodborne illness.



GULF COAST CANTINA

PRIME STEAK + CHICKEN TACOS

Citrus-Marinated
Grilled Steak + Chicken,
Fire-Roasted Peppers +
Sweet Onions, Pico de Gallo,
Shredded Cheese,
Chef's Handcrafted Salsa,
Flour Tortillas

Gluten Friendly

CHORIZO, JALAPEÑO POPPER + AMBER BEER QUESO

Gouda Cheese Sauce,
Jalapeño Popper Bites,
Queso Fresco, Tortilla Chips

Gluten Friendly

CHICKEN BUFFALO FLAUTAS

Shredded Chicken, Buffalo Drizzle,
Blue Cheese Crema,
Pico De Gallo

SNACKS

French Onion Dip +
Ruffles Chips

Gluten Friendly

Roasted Garlic Parmesan Dip +
Kettle Chips

Gluten Friendly, Vegetarian

MEXICAN RICE + CHARRO BEANS

Gluten Friendly, Vegetarian, Vegan

TEXAS TACO SALAD

Crisp Romaine, Baby Field Greens,
Blue Corn Tortilla, Black Beans,
Grape Tomatoes, Pickled Jalapeños,
Pico de Gallo, Red Radishes,
Queso Fresco, Poblano-Lime
Vinaigrette

Gluten Friendly, Vegetarian

ELOTE DIP

Chilled Roasted Corn,
Garlic Poblano Lime Aioli,
Cotija Cheese, Cilantro, Tajin,
Tortilla Chips

Gluten Friendly, Vegetarian

Color Rush Snack Mix

Vegetarian

Seasoned Pretzels

Vegetarian

Buttered Popcorn

*Includes Seasoning Shaker:
Jalapeño Applewood*

Gluten Friendly, Vegetarian



PACKAGE

\$1,399 16 GUESTS

\$1,656 22 GUESTS

NO SUBSTITUTIONS



Scan Here

**SEE THIS PACKAGE
IN A SUITE!**

Prices subject to additional fees and taxes.

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HTX TAILGATER

CHARGRILLED BEEF SLIDERS

Mini Angus Beef Burgers,
Sliced Cheddar Cheese,
Lettuce, Tomato, Onion, Pickle,
Ketchup, Mayonnaise, Mustard,
Slider Bun*

Gluten Friendly

THE "H" DOG

Full Tilt Grilled Hot Dogs,
Diced Onions, Ketchup + Mustard,
Relish, Hot Dog Bun*

Gluten Friendly

HOMESTYLE CHICKEN TENDERS

Honey Mustard,
Honey Barbecue

SNACKS

French Onion Dip +
Ruffles Chips

Gluten Friendly

Roasted Garlic Parmesan Dip +
Kettle Chips

Gluten Friendly, Vegetarian

CLASSIC NACHOS

Chili*, Queso Blanco,
Sour Cream, Jalapeños,
Chef's Handcrafted Salsa,
Tortilla Chips

Gluten Friendly, Vegetarian

CHIPOTLE BAKED POTATO SALAD

Crumbled Bacon,
Grated Cheddar Cheese,
Green Onion

Gluten Friendly

H-TOWN LAYER DIP

Black Beans, Lime Crema,
Guacamole, Pico de Gallo,
Roasted Corn, Pepper Jack Cheese +
Tajín Seasoning, Tortilla Chips*

Gluten Friendly, Vegetarian

Color Rush Snack Mix

Vegetarian

Seasoned Pretzels

Vegetarian

Buttered Popcorn

*Includes Seasoning Shaker:
Jalapeño Applewood*

Gluten Friendly, Vegetarian



PACKAGE

\$1,219 16 GUESTS

\$1,419 22 GUESTS

NO SUBSTITUTIONS



Scan Here

**SEE THIS PACKAGE
IN A SUITE!**

Prices subject to additional fees and taxes.

*Items are served on the side to accommodate dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

**FULLTILT
FOODS**



in-suite EXPERIENCES



POPCORN MACHINE \$195

AVAILABLE AT TIME OF DOORS

Includes Machine Rental,
Butter Popcorn Packets,
Seasoning Shaker:
Jalapeño Applewood
and Popcorn Boxes.



SHAVED ICE \$195

AVAILABLE AT TIME OF DOORS, UPON REQUEST

Includes Machine Rental,
Strawberry + Blue Raspberry
Flavors, and Sno Cone Bowls.



COOKIE OVEN \$195

AVAILABLE AT HALF TIME

Includes Machine Rental
and 24 Chocolate Chip Cookies.



FOR LARGE GROUPS

Please contact your Aramark Sales Representative for groups larger than 22.

in-suite FROZEN COCKTAIL

MACHINE KIT

Includes 48oz Machine Rental

CLASSIC MARGARITA \$419

1800 Reposado Tequila

Classic Margarita Mix 3btl
Limes, Tajin Rimmer, Margarita Salt



ESPRESSO MARTINI ... \$425

Branson VS
Phantom Cognac
Sire Spirits
In Da Club Espresso
Martini Mix
Baileys Irish Liquor

21 QUESTIONS ... \$375

Branson VS
Phantom Cognac
Sire Spirits
21 Questions Mix

SPICY MARGARITA ... \$375

Branson VS
Phantom Cognac
Sire Spirits Spicy
Margarita Mix

BRANSON + CANE SUGAR COKE ... \$275

Branson VS
Phantom Cognac
Mexican Cane
Sugar Coke
(3) 6 pks



CHILLED PLATTERS

SERVE APPROXIMATELY 16 GUESTS

FARMHOUSE CHEESE BOARD \$229

Manchego, Membrillo, Brie Spread with Fig Preserve, Orange Marmalade, Greek Olives, Assorted Crackers*

Gluten Friendly, Vegetarian

DEVEILED EGGS + CAVIAR \$199

Creole Mustard Deveiled Eggs, Smoked Sturgeon Caviar

Gluten Friendly

SAN DANIELE PROSCIUTTO + BURRATA \$229

Basil, Castelvetrano Olives, Balsamic Pearls, Apricot Mustarda, French Baguettes*

Gluten Friendly

FARM TO TABLE CRUDITÉ \$125

Locally Sourced Seasonal Vegetables, Red Pepper Hummus, Ranch Dip*

Gluten Friendly, Vegetarian, Vegan

VEGETABLE SPRING ROLLS \$145

Julienned Vegetables, Rice Noodles, Fresh Lettuce + Mint, Soy Sauce*, Peanut Sauce

Gluten Friendly, Vegetarian, Vegan, Contains Nuts

FRESH FRUIT + BERRIES \$135

Melons, Pineapple, Berries, Grapes, Seasonal Chef Selections

Gluten Friendly, Vegetarian, Vegan

BLOODY MARY SHRIMP COCKTAIL \$235

Spiked Shrimp Cocktail, Chilled Gulf Shrimp, Lemon, Cilantro

Gluten Friendly, Contains Shellfish

ANTHONIE'S CRAB RANCHERO DIP \$215

Lump Blue Crab, Pico de Gallo, Fire Roasted Corn, Avocado, Antonie's Seasoned Tortilla Chips

Contains Shellfish



ELOTE DIP \$115

Chilled Roasted Corn, Garlic Poblano Lime Aioli, Cotija Cheese, Cilantro, Tajin, Tortilla Chips

Gluten Friendly, Vegetarian

CRAFT PITA HUMMUS DUO \$189

Lebanese Hummus, Spicy Hummus, Baked Pita Chips*, Veggie Sticks

Gluten Friendly, Vegetarian, Vegan

HUGO'S SALSA BAR \$95

Salsa Mexicana, Salsa Habanero, Salsa Albanil, Tortilla Chips

Gluten Friendly

H-TOWN LAYER DIP \$165

Black Beans, Lime Crema, Guacamole, Pico de Gallo, Roasted Corn, Pepper Jack Cheese + Tajin Seasoning, Tortilla Chips*

Gluten Friendly, Vegetarian

GOODE CO. GUACAMOLE \$219

BUILD YOUR OWN

Chopped Bacon, Pickled Red Onions, Roasted + Chopped Jalapeños, Roasted Garlic, Queso Fresco, Pepitas, Goode Co. Homemade Tortilla Chips

Gluten Friendly, Vegetarian, Vegan

GOODE CO. SEAFOOD CAMPECHANA \$249

A refreshing, Mexican-style Seafood Cocktail made with a special blend of Pico de Gallo, Fire-Roasted Anaheim Peppers, Diced Avocados, Goode Co. Homemade Tortilla Chips

Gluten Friendly, Contains Shellfish



Prices subject to additional fees and taxes.

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ARTISAN CHARCUTERIE... \$249

Prosciutto, Salami +
Slovacek Sausages,
Artisan Cheddar, Brie,
Humboldt Fog, Fig Jam,
Orange Marmalade,
Wholegrain Mustard,
Assorted Crackers*

Gluten Friendly



SERVE APPROXIMATELY 16 GUESTS

Fire Roasted Red Pepper Tomato Sauce

Vegetarian

Thai Sweet Chili Glaze
Contains Shellfish

Potato Cake, Horseradish Crème Fraiche,
Pickled Pearl Onions, Chives

Ginger, Black Soy, Sesame Edamame

Grilled Lebanese Chicken Kabobs,
Served with Garlic Aioli
Gluten Friendly, Halal

Signature Sauce Blend of Buffalo Lemon Pepper,
Celery, Carrots, Buttermilk Ranch

Celery, Carrots, Buttermilk Ranch

Raspberry Chipotle Glaze

Brisket, Mushrooms, Chihuahua Cheese,
Onion, Chipotle, Tomatillo Salsa
Gluten Friendly

Fried Chicken Boneless Bites, Chili-Lime Dry Seasoning, Buttermilk Ranch Dressing

Assorted Kolaches, Hot Honey Chicken + Waffles,
Vegetable Frittata

Gouda Cheese Sauce, Jalapeño Popper Bites,
Queso Fresco, Tortilla Chips
Gluten Friendly

Shredded Chicken, Buffalo Drizzle,
Blue Cheese Crema, Pico De Gallo

Honey Mustard, Honey Barbecue
Gluten Friendly option upon request

Chili*, Queso Blanco, Sour Cream, Jalapeños,
Chef's Handcrafted Salsa, Tortilla Chips
Gluten Friendly, Vegetarian

Soy Sauce
Vegetarian

Tomato Sauce, Basil Oil, Shaved Parmesan Cheese

Plantain Turnovers Stuffed with Refritos,
Queso Fresco, Crema
Gluten Friendly, Vegetarian

Crispy Rolled Pork Tacos, Avocado-Tomatillo Salsa, Crema Fresca, Queso Fresco

Prices subject to additional fees and taxes.

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**HOMESTYLE CHICKEN
TENDERS \$195**

Honey Mustard,
Honey Barbecue

*Gluten Friendly option
upon request*





ENTREES

SERVE APPROXIMATELY 16 GUESTS

ASIAGO CRUSTED CHICKEN \$235

Tomato Basil Sauce

CHRIS SHEPHERD'S BUTCHER CUT TENDERLOIN \$475

Texas Prime Tenderloin**, Herb Chimichurri,
Smoked, Fire-Roasted Pepper Sauce,
Crispy Garlic Green Beans + Charred
Sweet Peppers

Gluten Friendly

GARLIC GULF SHRIMP \$220

Pesto Cream Sauce, White Wine,
Blistered Tomatoes

Gluten Friendly, Contains Shellfish

MONGOLIAN BEEF SLIDERS \$249

Caramelized Onions, Toro Chili Pepper Aioli,
Brioche Bun

Gluten Friendly

CHARGRILLED BEEF SLIDERS \$235

Mini Angus Beef Burgers, Sliced Cheddar Cheese,
Lettuce, Tomato, Onion, Pickle, Ketchup,
Mayonnaise + Mustard, Slider Bun*

Gluten Friendly

THE "H" DOG \$169

Full Tilt Grilled Hot Dogs, Diced Onions,
Ketchup + Mustard, Relish, Hot Dog Bun*

Gluten Friendly

TRUTH BBQ BRISKET \$619

Central Texas Style Brisket Smoked Over Post Oak,
House Made Dill Pickles, Pickled Onions,
Escabeche, OG Sauce, Gold Sauce,
Sliced Potato Bread*

Gluten Friendly

TRUTH BBQ SMOKED SAUSAGE + PORK RIBS \$369

House Made Jalapeño Cheddar Beef + Pork Link,
Duroc Pork Spare Ribs

Gluten Friendly

TRUTH BBQ PULLED PORK \$239

Pulled Duroc Pork Butt Smoked over Post Oak,
Sliced Potato Bread*

Gluten Friendly

TRUTH BBQ TURKEY \$245

Brined Turkey Breast Smoked over Post Oak,
Sliced Potato Bread*

Gluten Friendly

TRILL BURGERS' OG BURGER \$179 9 FULL SIZE BURGERS

Delivered During First Quarter

Two Smashed Patties, American Cheese,
Caramelized Onions, Pickles, Trill Sauce,
Potato Roll Bun

TRILL BURGERS' VEGAN OG BURGER \$20 EACH FULL SIZE

Delivered During First Quarter

Two Smashed 'Impossible' Patties,
Dairy-Free Cheese, Caramelized Onions,
Pickles, Vegan Trill Sauce, Potato Roll Bun
Vegetarian, Vegan

Prices subject to additional fees and taxes.

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**PRIME STEAK +
CHICKEN TACOS ... \$340**

Citrus-Marinated
Grilled Steak + Chicken,
Fire-Roasted Peppers +
Sweet Onions, Pico de Gallo,
Shredded Cheese,
Chef's Handcrafted Salsa,
Flour Tortillas
Gluten Friendly



SALADS + SANDWICHES

SERVE APPROXIMATELY 16 GUESTS

PETITE WEDGE SALAD \$99

Baby Iceberg Lettuce,
Peppered Bacon, Heirloom
Cherry Tomatoes, Pickled
Red Onion, Blue Cheese
Crumbles, Crispy Shallots,
Buttermilk Ranch Dressing
Gluten Friendly

HEIRLOOM TOMATO SALAD \$99

Arugula, Balsamic Glaze,
Cracked Pink Peppercorn,
Herb Infused Olive Oil,
Fresh Mozzarella Cheese
Gluten Friendly, Vegetarian

BRUSSELS SPROUTS SLAW \$99

Breakfast Radish,
Spiked Citrus Vinaigrette
Vegetarian, Vegan

TEXAS TACO SALAD \$99

Crisp Romaine, Baby
Field Greens, Blue Corn Tortilla,
Black Beans, Grape Tomatoes,
Pickled Jalapeños, Pico de Gallo,
Red Radishes, Queso Fresco,
Poblano-Lime Vinaigrette
Gluten Friendly, Vegetarian

SMASHED BABY CUCUMBER SALAD \$99

Soy Vinaigrette, Roasted
Pimento, Toasted Pistachio,
Pickled Ginger
Vegetarian, Vegan

CRAFT PITA FATTOUSH SALAD \$119

Organic Spring Mix,
Cucumber, Tomato,
Red Onion, Radish, Sumac,
Pomegranate Vinaigrette,
Baked Za'atar Pita Chips
Vegan, Vegetarian

CRAFT PITA TOUM CHICKEN CAESAR \$159

Rotisserie Chicken,
Romaine Lettuce, Baked
Za'atar Pita Chips, Toum
Parmesan Caesar Dressing

CHIPOTLE BAKED POTATO SALAD \$95

Crumbled Bacon,
Grated Cheddar Cheese,
Green Onion
Gluten Friendly

SMOKED TURKEY + FONTINA SANDWICH \$155

Multigrain Bread, Basil Aioli,
Field Greens



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SIDES

SERVE APPROXIMATELY 16 GUESTS

SMOKED GOUDA MAC \$119

Cavatappi, Smoked Gouda Alfredo
Vegetarian

SMASHED YUKON GOLD POTATOES \$99

Sea Salt, Banana Peppers, Scallions
Vegetarian, Vegan

PAPAS BRAVAS \$99

Crispy Russet Potatoes,
Pickled Red Onion, Smoked
Chipotle Aioli, Green Onions

MEXICAN RICE + CHARRO BEANS \$99

Gluten Friendly, Vegetarian, Vegan

GREEN BEANS + CHARRED GOLDEN SWEET PEPPERS \$99

Crispy Garlic, Pink Peppercorn
Gluten Friendly, Vegetarian, Vegan

BROWN SUGAR CORNBREAD \$105

Spicy Peach Jam, Maple Butter
Vegetarian

ROASTED MARKET VEGETABLES \$99

Delicata Squash,
Roasted Baby Carrots,
Asparagus, Cauliflower,
Oven Dried Tomatoes, Pesto Oil
Gluten Friendly, Vegetarian, Vegan

CHRIS SHEPHERD'S TATER TOTS \$99

Tater Tots, Cheese Sauce





Little Caesars®

DETROIT-STYLE DEEP DISH PIZZA

Crispy Edges,
Signature Tomato Sauce +
Melted Mozzarella Cheese

feed a crowd

8x12" LARGE PIZZA (8 SLICES)

CHEESE PIZZA \$36
Vegetarian

PEPPERONI PIZZA \$38

3 MEAT TREAT PIZZA \$40
Pepperoni, Italian Sausage, Bacon

SNACKS

SERVE APPROXIMATELY 16 GUESTS

EDAMAME DUO \$75
Steamed + Togarashi
Gluten Friendly, Vegetarian

FRENCH ONION DIP \$35
Ruffles Chips
Gluten Friendly

**ROASTED GARLIC
PARMESAN DIP \$35**
Kettle Chips
Gluten Friendly, Vegetarian

**CHEF'S HANDCRAFTED
SALSA \$35**
Tortilla Chips
Vegetarian, Vegan

**COLOR RUSH
SNACK MIX... \$40**
Vegetarian

BUTTERED POPCORN \$45
Includes Seasoning Shaker:
Jalapeño Applewood
Gluten Friendly, Vegetarian

ROASTED PEANUTS \$35
6 Pack
*Gluten Friendly, Vegetarian,
Vegan, Contains Peanuts*

SEASONED PRETZELS \$40
Vegetarian



**VOODOO
DOUGHNUTS \$55**
Assortment of
Unique Doughnuts**!
Contains Tree Nuts





DESSERTS

SERVE APPROXIMATELY 16 GUESTS

DESSERT CHARCUTERIE \$149

Macarons, Chocolate Covered Pretzels, Mango Cheesecakes, Assorted Cookies, S'mores Tartlets, Mini Flourless, Chocolate Torte, Chocolate Bark

ANTHONIE'S MINI COCONUT CREAM PIE TARTLETS \$175

2 Dozen Individual 1.5 Inch Tartlets, Shortbread Crust + Toasted Coconut
Vegetarian

ANTHONIE'S KEY LIME PIES \$175

1 Dozen Individual 2.5 Inch Pies, Pecan Graham Cracker Crust
Vegetarian, Contains Nuts

HUGO'S TRES LECHES CAKE \$135

Angel Cake Soaked in Three Milks, Toasted Meringue
Vegetarian

ANTHONIE'S CHEESECAKES \$175

1 Dozen Individual 2.5 Inch, Oreo Crust
Choose One

- ~ Chocolate Cheesecake
- ~ Butterfinger Cheesecake
- ~ Heath Bar Cheesecake

Vegetarian

CHOCOLATE CROISSANT BANANA BREAD PUDDING \$169

Bourbon Caramel, Vanilla Bean Cream

TEXANS COOKIE PLATTER \$129

Assortment of Texans Themed Cookies
Vegetarian



MAGNOLIA CITY PEACH COBBLER \$119

Served Warm, Vanilla Ice Cream
Vegetarian

DECADENT DUO \$109

Brownies + Lemon Bars
Vegetarian

COOKIE JAR \$75

Chocolate Chunk + Confetti Sugar Cookie
Vegetarian

MINIATURE CANDY BAR \$40

Hershey's Mini Chocolate Candies

GOODE CO. PECAN BITES** \$149

2 Dozen
Contains Tree Nuts

LOADED FUNNEL CAKE FRIES \$119

Powdered Sugar, Chocolate + Caramel Drizzle, Served Warm
Vegetarian

Prices subject to additional fees and taxes.

Prices subject to additional fees and taxes. *Items are served on the side to accommodate dietary restrictions.

*Items are served on the side to accommodate dietary restrictions.

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HOW



HOW



HOW



HOW

CUSTOM SWEETS

SERVE APPROXIMATELY 16 GUESTS

CELEBRATORY COOKIE PLATTER\$129

CHOICE OF:

Happy Birthday, Congratulations or Wedding Anniversary

CUSTOM CAKE\$129

10" Round Cake, 15-20 guests

CUSTOM LOGO COOKIES\$129

1 dozen

CUSTOM LOGO TOWER\$245

Assorted Logo Desserts to include
Oreos, Cookies, Sweet Sticks



LUXE DESSERT CART

ROTATING SELECTION OF GOURMET DESSERTS** TO INCLUDE:

Ice Cream

Cookies

Brownies

Novelty Candy

Cotton Candy

Floats

Boozy Bears & Adult Floats!

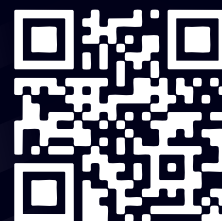
***Contains Peanuts*

REQUEST THE DESSERT CART WHEN YOU PLACE YOUR CATERING ORDER!

Ice Cream in
Souvenir Football ... \$12.50 each

Additional Ice Cream
Sundae Toppings are
Subject to Additional Charge(s).

Prices may vary.
Final charges based on consumption
are added to your bill
after the event.



SCAN HERE

To See Dessert Cart at the Suite!



HOU



HOU



HOU



HOU



vip SERVICES

MENUS

INDIVIDUAL VEGAN 3 COURSE MEAL \$55

Delivered to Suite 1 Hour Prior to Start of Event. Individually Boxed.

Chef's Selection of Vegan Appetizer, Entree and Dessert.

Based on your severity of diet and food allergy please contact your Aramark Sales Representative.

VIP MENU SERVICES

In addition to our suite menu, we are glad to customize a menu for any occasion you are planning. China service is available for \$250 per suite.

KID FRIENDLY MENU

Our food selections are cherished by both kids and big kids aka adults! Ask the Aramark sales team for recommendations for age-appropriate menu selections such as Homestyle Chicken Tenders, The "H" Dog, Chargrilled Beef Sliders, Pizza, Buttered Popcorn and more!

SPECIAL REQUESTS

Please request special services 1-2 weeks in advance of the event by email.

Only one logo permitted per order for custom bakery items. Send logo via pdf, jpeg or png file to:
ReliantStadiumSuiteCatering@Aramark.com

Prices subject to additional fees and taxes.

DISPLAY

ICE SCULPTURES DISPLAY

An ice sculpture is an elegant way to display your company logo or show off your Texans team spirit. In-suite ice sculptures are approximately 18" x 18" in size. Custom ice sculptures require 2 weeks advance notice.

FLOWERS

CUSTOM FLOWER ARRANGEMENTS

Small \$150

Medium \$250

Large \$400

Pricing may vary based on sizing + floral selection.

Ask a Sales Representative to add Your Company Logo!



club RETAIL

EXCLUSIVE SUITE
TUMBLER \$49.99



SOUVENIR CUP \$25
PER SIX PACK
Red



**AVAILABLE IN YOUR
SUITE UPON ARRIVAL!**

Add our signature
game day tumbler exclusive
to Luxe Suite Holders
to provide your guest a
great take-home memory.

*** While Supplies Last,
No Refunds or Returns**

*Only Available for
Regular Season Games*



COCKTAIL PACKAGES

PACKAGE CONTAINS QUANTITY OF
ONE UNLESS OTHERWISE NOTED

TOUCHDOWN TINI

ABSOLUT VANILLA 1 btl

Kahlua

Owen's Nitro-Infused Espresso

Martini Mix (2) 6 pks

Espresso Beans
for Garnish



\$299

KING'S PATH MIMOSA

LE CHEMIN DU ROI BRUT, CHAMPAGNE 750 mL

Orange Juice

Strawberries



\$289

CALL ME OLD FASHIONED

WOODFORD RESERVE

Angostura Bitters

Simple Syrup

Orange Slices

Cherries



\$189

BLOODY MARY BAR

TITOS HANDMADE VODKA 1 btl

Zing Zang Bloody Mary Mix 3 btls

Tabasco Sauce
Worcestershire

Olives, Cheese Cubes,
Pickle Spears, Celery,
Lime Wedges



\$209

BUBBLY BAR

LA MARCA PROSECCO 2 btls

Orange Juice

Cranberry Juice

Strawberries



\$169

MICHELADA

MODELO ESPECIAL (2) 6 pks

Zing Zang Michelada

Tajin Rimmer

Chamoy Rimmer

Lime Wedges



\$168

SO SEDUCTIVE SANGRIA

BRANSON VS PHANTOM COGNAC

Proverb Cabernet Sauvignon

So Seductive Sangria Mix

Lemon + Lime
Wedges



DAMN GOODE MARGARITA

DAMN GOODE MARGARITA MIX 2 qts

1800 REPOSADO

Margarita Salt

Lime Wedges



ZERO-PROOF SPICY MARGARITA

GOODE CO. MARGARITA MIX

Agave

Tajin Rimmer

Jalapeños,

Lime Wedges

Non-Alcoholic



BEVERAGE PACKAGES



713 LIQUOR

1 BOTTLE EACH

Crown Royal Whisky
Titos Handmade Vodka
Woodford Reserve Bourbon
1800 Blanco Tequila

1 SIX PACK EACH

Cranberry Juice
Orange Juice

2 SIX PACKS

Club Soda

1 TRAY

Garnish Tray

\$589

TEXAS 2 STEP

1 BOTTLE EACH

TX Blended Whiskey
Tito's Handmade Vodka

1 SIX PACK EACH

Cranberry Juice
Orange Juice
Tonic Water
Club Soda

1 TRAY

Garnish Tray

\$369

VIP LIQUOR

1 BOTTLE EACH

Clase Azul Tequila
Blanton's Bourbon
Grey Goose Vodka

2 SIX PACKS

Club Soda

1 SIX PACK EACH

Cranberry Juice
Orange Juice

2 ORDERS

Lime Wedges

1 ORDER

Lemon Wedges,
Orange Slices

\$1,199

MVP BEER + WINE

2 SIX PACKS EACH

Bud Light
Michelob Ultra
Miller Lite
Shiner Bock
Modelo Especial

1 BOTTLE EACH

Girard Artistry Red Blend
Meiomi Pinot Noir
Kunde Chardonnay
Kim Crawford Sauvignon Blanc

\$919

ICEHOUSE

2 SIX PACKS EACH

Bud Light
Michelob Ultra

1 SIX PACK EACH

Miller Lite
Corona Extra
Modelo Especial
Dos Equis
Shiner Bock
Karbach Love Street

1 BOTTLE EACH

Josh Cellars
Chardonnay
Franciscan
Cabernet Sauvignon

\$619



Prices subject to additional fees and taxes.



UNLIMITED SODA + WATER PACKAGE

Coca-Cola, Diet Coke, Coke Zero Sugar, Sprite,
Sprite Zero Sugar, Dasani Bottled Water

16 GUESTS \$239

22 GUESTS \$319

Leftover beverages will not be available for the following event.

NON-ALCOHOLIC

PRICE PER SIX PACK

BEVERAGES

SOFT DRINKS \$24

12oz

Coca-Cola
Coke Zero Sugar
Diet Coke
Sprite
Sprite Zero Sugar
Barq's Root Beer
Pibb Xtra
Seagram's Ginger Ale

DASANI BOTTLED WATER

12oz ... \$24

20oz ... \$26

SMART BOTTLED WATER \$34

1L

TOPO CHICO CARBONATED MINERAL WATER \$37

12oz

** Currently unavailable in the
United States. This item is temporarily
unavailable for online ordering and
will be added back to the menu once
product availability resumes.*

MINUTE MAID \$24

12oz

Lemonade
Fruit Punch

POWERADE SPORTS DRINK \$45

20oz

Mountain Berry Blast
Fruit Punch

RED BULL ENERGY DRINKS \$40

Regular
Sugar Free
Tropical

GOLD PEAK TEA \$29

12oz

Sweet Tea
Unsweet Tea

JUICE \$28

Cranberry
Grapefruit
Orange
Pineapple

COFFEE

Includes Cups, Lids, Sleeves,
Creamer and Assorted Sweeteners

COFFEE

FRESH BREWED \$50

Gallon

Regular

Decaffeinated

KEURIG COFFEE

MACHINE RENTAL

Per Event ... \$105

Includes 12pk

Regular

Coffee K-Cups

K-CUPS \$55

Twelve pack

Regular Coffee

Decaffeinated Coffee

Hot Chocolate

Variety Pack



NESPRESSO

MACHINE RENTAL

Per Event ... \$110

Includes 10pk

Regular Coffee Pods

PODS ... \$60

Ten pack

Regular Coffee



BEER + BEYOND

PRICE PER SIX PACK



BEER

DOMESTIC \$46

Bud Light
Budweiser
Coors Light
Michelob Ultra
Michelob Ultra Zero
Non-Alcoholic
Miller Lite

PREMIUM \$50

Blue Moon
Coors Banquet
Corona Extra
Corona Premier
Dos XX
Karbach Hopadillo
Karbach Love Street
Modelo
Chelada Limon y Sal
Modelo Especial

Modelo Oro
Pacifico
Saint Arnold
Art Car IPA
Shiner Bock
Stella Artois
Stella Zero
Non-Alcoholic

BEYOND

SELTZERS \$50

Topo Chico Hard Seltzer
Strawberry Guava
Modelo Aguas Frescas Variety
White Claw Black Cherry

READY TO DRINK \$60

Crown Royal Whisky + Cola
Crown Royal Lemonade
Nütrl Orange
Nütrl Pineapple



Prices subject to additional fees and taxes.



LIQUOR

LIQUOR SOLD BY 750 ML BOTTLE UNLESS LISTED OTHERWISE

BOURBON + WHISKEY

Crown 18 Year	\$525
Blanton's Bourbon	\$369
<i>*Based on Availability</i>	
Crown 12 Year Reserve	\$235
Woodford Double Oaked	\$220
Woodford Rye	\$199
Crown Royal XO	\$175
Crown Royal Whisky	\$130
Crown Apple Whisky	\$130
Crown Peach Whisky	\$130
TX Blended Whiskey	\$120
TX Bourbon Whiskey	\$120
Woodford Reserve Bourbon	\$110
Jack Daniels American Whiskey	\$99

GIN

Hendrick's	\$139
Bombay Sapphire	\$99
Tanqueray	\$89

COGNAC

Branson XO	\$575
Branson Cognac Grande Champagne VSOP	\$179
Branson VSOP Royal	\$159
Branson VS Phantom	\$145
Branson Cognac Phantom VS 375mL	\$72

TEQUILA

1800 Milenio Extra Anejo	\$655
Clase Azul Reposado	\$625
1800 Guachi Monton Anejo	\$499
Don Julio 1942	\$475
1800 Cristalino Anejo	\$235
Maestro Dobel Diamante Cristalino	\$210
1800 Añejo	\$205
Patron Silver	\$205
Herradura Reposado	\$194
Herradura Silver	\$169
1800 Blanco	\$130
1800 Coconut	\$130
1800 Reposado	\$130
El Jimador Silver	\$110

SCOTCH

Macallan 12 year	\$289
Glenlivet 12 year	\$149
Johnnie Walker Black	\$125

OTHER

Grand Marnier	\$119
Kahlua Coffee Liquor	\$79
Baileys Irish Cream	\$79
Cantera Negra Café	\$79



VODKA

Belvedere	\$145
Grey Goose	\$135
Tito's	\$135
Ketel One	\$105
Absolut Vanilla	\$99
Deep Eddy Grapefruit	\$99
Deep Eddy Lemon	\$99

RUM

Captain Morgan	\$79
Bacardi Superior	\$79
Malibu Coconut	\$79

1800
TEQUILA

Branson
Cognac

CrownRoyal

TX
WHISKEY

MIXERS & BAR SUPPLY

MIXERS

Damn Goode Margarita Mix	quart	\$75
Owen's Nitro-Infused Espresso Martini Mix	six pack	\$59
Margarita Mix		\$22
Zing Zang Bloody Mary Mix		\$22
Zing Zang Michelada Mix		\$20
Triple Sec	\$30	
Dry Vermouth	\$29	
Sweet Vermouth	\$29	
Ginger Beer	six pack	\$25
Club Soda	six pack	\$24
Tonic Water	six pack	\$24

BAR SUPPLY

Angostura Bitters	\$45	Worcestershire Sauce	\$9
Mango Puree	\$30	Celery Sticks	\$10
Strawberry Puree	\$30	Cherries	\$8
Chamoy Rimmer	\$24	Espresso Beans	\$8
Grenadine	\$18	Lime Wedges	\$8
Simple Syrup	\$18	Lemon Wedges	\$8
Margarita Salt	\$16	Orange Slices	\$8
Tajin Rimmer	\$16	Olives	\$8
Tabasco Sauce	\$9	Strawberries	\$8

GARNISH TRAY \$29

Lemons, Limes (2 orders), Oranges

UNLIMITED GARNISH TRAY \$45

Lemons, Limes, Cherries, Olives, Oranges

Based on 16-24 Guests. Additional Fees May Apply for Larger Guest Counts.

LOOKING FOR SOMETHING NOT LISTED?

Please call Aramark Suite Sales at 832-667-1661 five business days prior to the event day.

Additional fees may apply.

Items subject to availability based on suppliers.

Prices subject to additional fees and taxes.



HAVE A Ball



PREMIUM ICE SPHERES

Elevate your favorite spirits

with crystal-clear
55mm ice spheres.

Crafted to melt slowly,
they're the perfect complement
to Old Fashioneds,
premium whiskeys, bourbons,
and other high-proof cocktails.

12 pack | \$19.99



WHITE WINE

750ML BOTTLE UNLESS OTHERWISE NOTED

SPARKLING

LE CHEMIN DU ROI BRUT... \$259
375ML... \$129 / 3L... \$1,500

Champagne

Made with grapes from only the finest vineyards in Champagne that creates a balance of bright and crisp acidity.

LE CHEMIN DU ROI BRUT ROSE... \$449

Champagne

Champagne featuring aromas of ripe black cherries, fresh strawberries, and cream

LE CHEMIN DU ROI BRUT LUMINOUS... \$279

Champagne

Aged over four years, the first taste sensation is invigorating, with citrus accompanied by hints of orange.

LE CHEMIN DU ROI RESERVE... \$129

Champagne

Bright and crisp acidity with notes of ripe stone fruits.

DOM PERIGNON VINTAGE... \$550

Champagne

A bouquet of white flowers and nectareous apricot, mingles with fruit and minerality.

VEUVE CLICQUOT "YELLOW LABEL" BRUT... \$205

It boasts bright notes of pear, peach, and lemon mingled with freshly baked brioche and vanilla

CHANDON BRUT... \$84

Napa Valley

Fresh and dry expression, with notes of crisp apple, pear and citrus

LA MARCA PROSECCO ROSE... \$69

D.O.C.

Bright, crisp fruit and floral essence of our traditional prosecco combined with the delicate elegance of pinot noir.

JOSH CELLARS PROSECCO... \$69

Vibrant effervescence provides a racy texture that is fruit forward, lightly sweet, and refreshingly acidic.

LA MARCA PROSECCO BRUT... \$59

D.O.C.

Pale, golden straw color and sparkles with lively effervescence with fresh-picked citrus and honeysuckle blossoms.

ROSÉ

WHISPERING ANGEL... \$84

Provence

Tastes of mellow citrus and young strawberry.

STUDIO BY MIRAVAL... \$69

Méditerranée IGP

Offers refreshing aromas of citrus, red berries, and sea spray.

KUNDE... \$63

Sonoma Valley

Bright notes of strawberry, watermelon, and citrus, perfect for warm-weather sipping.

SWEET + SEMI-SWEET

MIONETTO IL MOSCATO... \$52

Veneto

Crisp on the palate with delicate fruit flavors reminiscent of peaches and honey.

J. LOHR BAY MIST RIESLING... \$47

Monterey

Exotic aromas of honeysuckle, ripe pear, Meyer lemon, and lychee.

PINOT GRIGIO

SANTA MARGHERITA... \$94

Alto Adige

Intense aromas and a deliciously dry flavor, boasts a tasty golden apple.

RUFFINO LUMINA... \$52

Delle Venezie IGT

Notes of meadow flowers, pears, and golden apple.

SAUVIGNON BLANC

KIM CRAWFORD... \$75

Marlborough

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate.

STONELEIGH... \$72

Marlborough

It bursts with lively tropical fruit, such as passion fruit and guava, balanced by crisp citrus notes and zesty acidity.

KUNDE... \$57

Sonoma Valley

Vibrant citrus and orange-blossom aromas and flavors, balanced and refreshing.

CHARDONNAY

ROMBAUER... \$179

Carneros

Aromas of ripe yellow peach, melon, and chamomile all framed by freshly baked pie crust.

POST & BEAM... \$126

Napa Valley

Vibrant stone-fruit flavors and a captivating minerality

JORDAN... \$119

Russian River Valley

Crisp fruit flavors, vibrant acidity and lingering finish.

CLOS PEGASE... \$79

Napa Valley

Juicy ripe apricot, peach and honeysuckle toasts with a creamy vanilla finish.

JOSH CELLARS... \$69

California

A delicate, bright glass filled with subtle sweetness and a hint of oak.

KUNDE... \$63

Sonoma Valley

Flavors of sun-kissed citrus, ripe melons, and a touch of creamy vanilla.

UNSHACKLED BY THE PRISONER... \$63

California

Notes of sweet cream, juicy white peach, green apple, and a hint of minerality.

PROVERB... \$51

California

Vibrant and fruit-forward wine characterized by layers of baked apple and pineapple, complemented by whispers of vanilla and caramel.

BAREFOOT... \$42

California

Primary flavors are green apple and peach, balanced by notes of honey and vanilla, creating a smooth and enjoyable taste.



Le Chemin du Roi
CHAMPAGNE

RED WINE

750ML BOTTLE UNLESS OTHERWISE NOTED

CABERNET SAUVIGNON

STAG'S LEAP WINE CELLARS ARTEMIS... \$185

Napa Valley

Expressive aromas of mocha, chocolate covered cherry, olive and thyme.

GIRARD... \$155

Napa Valley

Bold, bramble fruit flavors mingle with espresso and cedar, long smooth finish.

UNSHACKLED BY THE PRISONER... \$99

Napa Valley

Black stone fruit, clove, and dried herbs with structure result in a flavor-forward wine.

ALEXANDER VALLEY VINEYARDS... \$89

Sonoma Valley

Rich flavors of blackberry, black cherry, and plum, accented by notes of cedar, cocoa, and vanilla.

FRANCISCAN... \$85

Monterey County

Velvet palate adds blackberry, dark fruit and chocolate, blended with hints of cedar and toasted oak.

CHLOE... \$69

Monterey County

Smooth with ripe blackberry and dark cherry flavors, complemented by notes of vanilla, mocha, and subtle spice.

JOSH CELLARS... \$69

California

Perfectly balanced and made to be shared, this California wine is round, juicy, and easily enjoyed.

B.R. COHN... \$65

Sonoma Valley

Rich velvety flavors and aromas of dark berries, chocolate, and herbal tea.

PROVERB... \$51

California

Rich and flavorful wine, known for its blackberry notes and hints of mocha, vanilla, and oak.

BAREFOOT... \$51

California

Medium bodied wine that offers bold berry flavors, particularly raspberry and blackberry, with a smooth vanilla finish.

PINOT NOIR

MEIOMI... \$72

California

Bright strawberry, jammy fruit, mocha, and toasty oak flavors.

B.R. COHN... \$65

Russian River Valley

Aromatic notes of cherry, currant, and vanilla, balanced and smooth.

FOUR GRACES... \$61

Willamette Valley

Aromatic notes of cherry, currant, and vanilla, balanced and smooth.

MERLOT

J. LOHR LOS OSOS... \$57

Paso Robles

Aromas of black plum and violet are elevated by a signature of baking spices and toasted pastry.

CLOS PEGASE... \$115

Carneros

Deep seductive flavors of currants and briar berries with toasty barrel notes.

RED BLENDS

GIRARD ARTISTRY... \$194

Napa Valley

Intense Napa Cabernet based blend with rich flavors of dark fruit, spice, and mocha.

THE PRISONER... \$152

Sonoma Coast

A bold and rich red blend with flavors of blackberry, cherry, and plum, layered with hints of vanilla, cocoa, and warm baking spices.

ORIN SWIFT 8 YEARS IN THE DESERT... \$177

Napa Valley

Lush and enveloping with a beam of acidity, notes of blackberry pie, plum and kirsch flourish.



Prices subject to additional fees and taxes.



HOW TO **Order**

ORDER ONLINE NOW!

Create a username and password and begin ordering online!
Orders placed online will be confirmed via email.

PAYMENTS + FEES

TAXES

Food, non-alcoholic beverages and administrative charge are subject to an 8.25% (percent) sales tax.

ADMINISTRATIVE CHARGE

A 20% (percent) administrative charge is added to each food and beverage order. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees.

GRATUITIES

Any suite attendant gratuities for exceptional service occur at the sole discretion of the suite holder. If any such optional gratuities are given, only your suite attendant will receive this amount. There are several options available such as setting up a standing gratuity for each game of the season, signing the bill at the end of the event or leaving a gratuity in advance.

PAYMENT

Aramark requires payment in full prior to the rendering of all services; suite orders will be settled at the conclusion of each event. Please note that before rendering any services, for security purposes, we require a valid credit card authorization from you.

At the time of placing your order, the payment on file will be pre-authorized for the full amount of the order. The bill will be presented to the suite host prior to the end of the event.

1. CREDIT CARD ON FILE

You may authorize us to retain valid credit card information on file for us to use to settle all charges (including the par bar stocking program) due to Aramark at the conclusion of a game/event. At the end of the event, an appropriate signature is required on the catering invoices, eliminating the need to present a credit card.

2. PREPAY

You may prepay for all charges incurred for the advanced orders by providing ACH, check or credit card for the initial order amount. You will still have to provide a signed payment agreement form with a valid credit card prior to rendering service. Appropriate signature is required on food service invoices prepared when services are complete.

3. ESCROW

You may prepay for numerous orders with a payment of \$15,000 or more. Charges incurred will be applied to the prepayment and you will be informed when the extended prepayment amount is near depletion. Appropriate signature is required on food service invoices prepared when services are complete.

BEVERAGES

ALCOHOLIC BEVERAGES

Texas Alcoholic Beverage Commission regulations prohibit bringing or removing any alcoholic beverages on or from the premises. Texas State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. Alcoholic beverage service may begin only after 10 a.m. on Sunday. Other alcoholic beverage regulations apply, and it is our policy that an Aramark suite attendant provides service of alcoholic beverages.

PAR BAR

It is our recommendation that each suite establish a standard (par) beverage inventory level. Our staff will inventory these items at the conclusion of each event and replenish for the next event as necessary. Place an initial order of what you would like to offer throughout the season and we will keep your suite stocked with the selected items. For suites without a par-restocking agreement, Aramark reserves the right, in its sole discretion, to dispose of any unconsumed or unopened food and beverages at the end of each event and to restock certain items for subsequent events and credit will not be given for any such items.

PROCEDURES + SERVICE

ELECTION OF SERVICE

All suites are required to have a suite attendant present. All alcoholic beverages must be served by your suite attendant.

CANCELLATIONS

No charges will be assessed to suite holders for food or beverage orders that are cancelled 72 hours in advance. Cancellations must be in writing and must be confirmed by Aramark to be valid. All other cancellations will be assessed a charge of up to one hundred percent (100%) of the total order value, including fees and taxes. In the event of an event cancellation, you will not be charged unless the gates were opened before the event was cancelled.

LIABILITY

Please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. Please note that all food service equipment is the property of Aramark and may be removed from your service area only by authorized personnel.

EVENT DAY ORDERING

During an event, orders may be placed from your suite. Reordering service for food and beverage is available for two hours prior to the start of a game/event and concludes at the end of the 3rd Quarter. Please note that event day orders supplement advance orders and should not replace them. There will be an "Event Day" menu in your suite. Most beverages are available for re-order during an event.

FOOD + BEVERAGE

Aramark Sports + Entertainment is the exclusive food and beverage provider at Reliant Park. Outside food or beverage is prohibited inside the stadium.

DELIVERY OF ORDERS

Menu items will be served in a restaurant style service that coincides with the progress of the event. Please note that the culinary staff reserves the right to deliver food based on the flow of the event and other considerations. In general, our approximate Service.

Times are as follows:

Time of Doors

Beverages
Snacks
Cold Food
Cookie Jar

Shortly After Time of Doors

Hot Appetizers

1 Hr Prior To Start of Event

Entrees + Sides

Start of Event

Pizzas + Chicken Tenders

During First Quarter

Trill Burgers

Half Time

Desserts

FOOD ALLERGY AWARENESS

Please be advised food prepared in our kitchens or fryers may contain or have come into contact with these food allergens: Sesame, Peanuts, Tree Nuts, Fish, Shellfish, Soy, Wheat, Milk, Eggs



ASSISTANCE

ARAMARK SALES TEAM

Email Us >

832.667.1661

LAUREN KOTULA

Sr. Suites Sales Manager

CHAUNSIA WHITE

Sr. Suites Operations Manager

DAISY BAEZ

Sr. Suites Sales Coordinator



















ADVANCED ORDERING DEADLINE 50

ADVANCED ORDERING **Deadline**

THE SUITE MENU WILL BE AVAILABLE ONLINE ACCORDING TO THE CUT-OFF SCHEDULE LISTED BELOW.

After 12:00 pm the day of the deadline, the menu will automatically switch to limited offerings (event day menu).

Within 72 hours of an event, pre-orders will not be accepted.

ORDER DEADLINE / 12:00PM (NOON)

PREGAME

PRE		LOS ANGELES CHARGERS	THURSDAY, AUG 13	»	THURSDAY, AUG 6
PRE		LAS VEGAS RAIDERS	THURSDAY, AUG 20	»	THURSDAY, AUG 13

WEEK

WK 1		BUFFALO BILLS	SUNDAY, SEPT 13	»	FRIDAY, SEPT 4
WK 2		CINCINNATI BENGALS	SUNDAY, SEPT 20	»	MONDAY, SEPT 14
WK 4		DALLAS COWBOYS	SUNDAY, OCT 4	»	MONDAY, SEPT 28
WK 7		NEW YORK GIANTS	SUNDAY, OCT 25	»	MONDAY, OCT 19
WK 11		INDIANAPOLIS COLTS	THURSDAY, NOV 19	»	THURSDAY, NOV 12
WK 12		BALTIMORE RAVENS	SUNDAY, NOV 29	»	MONDAY, NOV 23
WK 15		JACKSONVILLE JAGUARS	SUNDAY, DEC 20	»	MONDAY, DEC 14
WK 18		TENNESSEE TITANS	SUNDAY, JAN 10	»	MONDAY, JAN 4



HOUSTON HOUSTON HOUSTON



reliant  stadium