

SUITE MENU

HOUSTON ★ ASTROS™

# RELENTLESS



2024 SEASON



# WELCOME

## WELCOME TO THE 2024 SEASON

Aramark Premium Services is thrilled to kick off the 2024 Houston Astros baseball season as the exclusive foodservice provider at Minute Maid Park. We have a passion for the highest quality food and service and our highly skilled culinary team have crafted a wide array of menu choices. We take pride in attending to every detail and we look forward to making the luxury suite experience memorable.

### CONTACT

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# HOW TO ORDER

## ADVANCED ORDERING

Advanced ordering provides the opportunity to order from a full menu that features much more variety than our standard event day menu. Additionally, by placing orders in advance, our staff has more opportunity to accommodate any special requests. **All advanced orders must be placed in writing by 12:00 noon at least five (5) business days (M-F) prior to each game date.** Orders submitted after the deadline will have the option of ordering from our limited event day menu. Please sign and return the customer summary via email to **finalize and confirm the order at least two (2) business days prior to the game date.** All food and beverage items ordered in advance will be delivered to the suite and ready for service at gate time.

### VIA EMAIL

Email the completed order form and payment agreement form:

[MinuteMaidParkCatering@aramark.com](mailto:MinuteMaidParkCatering@aramark.com)

### ONLINE

Click to Place Order Now

[www.suitecatering.com/minutemaidpark](http://www.suitecatering.com/minutemaidpark)

## EVENT DAY ORDERING

A limited event day menu is included in the suite. Additional food and beverage items may be ordered the day of the event from the suite attendant from gate time until the last out of the 7th inning. Please note that this ordering option is intended to supplement the advance order and should not replace it. Please allow up to forty-five (45) minutes for delivery of any orders placed on game day.

# FEES

## ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) administrative charge. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees. No portion of this amount is distributed to employees. Any gratuity provided based on the quality of service received is completely at the sole discretion of suite holders and/or their guests.

## APPLICABLE TAXES

All items, except water, are subject to an eight and one-quarter percent (8.25%) Texas State Sales Tax or Texas State MB Tax.

## SUITE ATTENDANT

Private suite attendants are mandatory for each catered suite at a fee of \$80 per attendant per game. The number of attendants required will depend on the guest count and complexity of order. This will be determined at the sole discretion of the Aramark Premium Services.

## SUPPLY CHARGE

A supply charge for ice, cups, napkins, and disposable service wares is mandatory for each catered suite based on guest count.

Up to 20 guests \$40

21 to 49 guests \$50

Over 50 guests \$75



## **PAYMENT**

### **METHODS OF PAYMENT**

#### **CREDIT CARD**

A valid credit card is required for all suite orders. The card provided will be pre-authorized for the full pre-event order total up to two (2) business days in advance of the event. The same card will be used to settle the final event total at the conclusion of the event if no alternate payment is provided. If the card provided fails to pre-authorize and no additional payment is provided twenty-four (24) hours prior to the start of the event the order may be cancelled at the sole discretion of the Aramark Premium Services.

#### **ESCROW ACCOUNT**

For guests who will make multiple visits to the suite throughout the season, an escrow account may be established and used to pay each catering bill. Escrow accounts may be set up with payment by check or wire transfer with a minimum balance of \$10,000. As the account nears depletion, the account holder will be notified and asked to replenish the funds. In the event the escrow account is depleted, the credit card on file will be used until additional payment is received. Failure to provide alternative payment may result in the cancellation of any active catering orders.

#### **CHECK**

A valid credit card is required to be placed on file when the order is submitted. The suite catering office will provide a total of all charges based on the advance order. The check must be received at least three (3) business days prior to the event day for the full advanced order total. The suite attendant will be required to ask for valid credit card payment for any event day ordering in the suite.

Remit Payment to:

**Aramark Premium Services**  
Minute Maid Park  
1800 Congress Street  
Houston, Texas 77002

## **GENERAL INFORMATION**

#### **PAR STOCKING OF BEVERAGES**

It is our recommendation that each regular season suite holder establish a standard par beverage inventory level. There is no minimum amount needed to establish a par bar and may be altered at any time.

#### **CANCELLATIONS**

No penalty charges will be assessed for catering orders cancelled at least two (2) business days prior to the scheduled game date. Cancellations must be in writing and must be confirmed by the Aramark Premium Services Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to one hundred percent (100%) of the total order value including all applicable administrative charges and taxes. In the event of a game cancellation prior to gates opening penalty charges will not be assessed.

#### **SERVICE OF ALCOHOLIC BEVERAGES**

Texas Alcoholic Beverage Commission (TABC) regulations prohibit any alcoholic beverages from being brought into or removed from Minute Maid Park. The Aramark Premium Services reserves the rights to refuse service of alcohol to anyone at any time including but not limited to anyone who appears to be under 35 years of age and cannot produce a valid ID or anyone who appears to be intoxicated. No refunds will be given for any unused beverages.

## **SPECIAL EVENTS CATERING**

Minute Maid Park is one of Houston's premier meeting and special event venues. While we are best known as being the home of the Houston Astros, the ballpark offers so much more! Minute Maid Park encompasses a variety of venues, including the historical Union Station Lobby, the Atrium featuring a newly renovated St. Arnold bar, a roof top venue with views of both the stadium and the Houston skyline, the exclusive Diamond Club, and both the main and club level concourses. You can even delight your guests with dinner behind home plate! Enjoy expansive stadium views and world class cuisine as you celebrate a birthday, wedding, anniversary, prom, corporate meeting, or any special event at one of our many versatile spaces. Boasting state-of-the-art amenities and flavorful cuisine inspired by our exceptional culinary team lead by Executive Chef Scott Strickland, Minute Maid Park and the Aramark Premium Services offers an unparalleled guest experience that will be sure to wow your guests.

For more information on reserving a space for a catered event, please contact the Aramark Premium Services team or visit: Special Events at Minute Maid Park.

Email inquiries to: [SpecialEvents@astros.com](mailto:SpecialEvents@astros.com)  
or call 713-259-8800







# HOME RUN PACKAGE

SERVES APPROXIMATELY

\$1,210	12 - 14 Guests
\$1,855	20 - 22 Guests

NO SUBSTITUTIONS

## WEDGE SALAD

Tomatoes, Red Onion,  
Blue Cheese Crumbles, Bacon  
Green Onions  
Ranch Dressing

*Gluten Friendly*

## MARKET STYLE FRUIT

Watermelon, Cantaloupe,  
Honeydew, Pineapple,  
Fresh Berries

*Vegetarian*

## SPINACH & ARTICHOKE DIP

Tortilla Chips

*Vegetarian*

## COLD CHICKEN SALAD SANDWICH

Grilled Chicken Breast, Celery,  
Green Apples, Spicy Pecans,  
Romaine, Multigrain Bread

## MINI CORN DOGS & PRETZEL BITES

Hot Beer Cheese Dip

## HAND BREADED CHICKEN TENDERS

Jalapeño Ranch,  
Honey Mustard, BBQ Sauce

## CHOPPED BBQ BEEF BRISKET

Breggy Bomb Swamp Sauce,  
Dill Pickle Chips, Coleslaw,  
Slider Buns

## TRIPLE CROWN NACHO BAR

Chicken Tinga, Beef Picadillo,  
Signature House Queso,  
Fire Roasted Tomato Salsa,  
Pickled Jalapeños, Crema,  
Tortilla Chips

*Gluten Friendly*

## GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival

*Vegetarian*

## BANANA PUDDING

Vanilla Wafers, Vanilla Custard,  
Bananas, Whipped Cream

*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts

*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Z Alexander Brown Uncaged Red Blend, <i>California</i>	\$58
Kendall Jackson Chardonnay, <i>California</i>	\$53
La Marca Prosecco, <i>Italy</i>	\$49

### CRAFT BEER

Hoop Tea Spiked Iced Tea <i>16oz, Per Six Pack</i>	\$53
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### SPIRITS

Gentle Ben Vodka	\$85
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## PACKAGE ENHANCEMENTS

<b>TEXAS SIZED ONION RING TOWER</b>	\$80
Hot Beer Cheese Dip <i>Vegetarian</i>	
<b>CRISPY FRIED SHRIMP</b>	\$180
Cocktail Sauce, Tartar Sauce	
<b>BBQ PULLED PORK</b>	\$200
Cast Iron Cornbread, Pickled Jalapeños	



Prices subject to additional fees and taxes.

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







# INFIELD FIESTA PACKAGE

SERVES APPROXIMATELY

\$1,210	12 - 14 Guests
\$1,855	20 - 22 Guests

NO SUBSTITUTIONS

## MEXICAN CHOPPED SALAD

Chopped Romaine,  
Roasted Corn, Black Beans,  
Red Onion, Tomatoes, Avocado,  
Queso Fresco

Honey Chipotle Dressing

*Gluten Friendly, Vegetarian*

## SHRIMP COCKTAIL

Lemon Wedges, Cocktail Sauce

*Gluten Friendly*

## SIGNATURE HOUSE QUESO

Tortilla Chips, Chicharrónes

*Vegetarian*

## ROASTED VEGETABLE ENCHILADAS

Cheese Enchiladas, Enchilada  
Sauce, Roasted Vegetables,  
Pepper Jack Cheese, Cilantro

*Gluten Friendly, Vegetarian*

## PORK CARNITAS

Tomatillo Salsa, Diced Onions,  
Cilantro, Corn Tortillas

*Gluten Friendly*

## MIXED FAJITA PLATTER

Cilantro Grilled Skirt Steak,  
Tequila Lime Chicken,  
Mexican Rice, Fresh & Pickled  
Jalapeños, Fire Roasted  
Tomato Salsa, Pico de Gallo,  
Crema, Flour Tortillas

*Gluten Friendly without Flour Tortillas*

## ADD CORN TORTILLAS \$15

*Gluten Friendly*

## ROASTED CREAMED CORN

Jalapeños, Cream Cheese,  
Spices

*Gluten Friendly, Vegetarian*

## REFRIED PINTO BEANS

Pico De Gallo, Cotija Cheese

*Gluten Friendly, Vegetarian*

## GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival

*Vegetarian*

## TRES LECHES TRIFLE

Vanilla Sponge Cake,  
Strawberries, Whipped Cream

*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®

Assorted Packaged Nuts

*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Imagery Pinot Noir, *California* \$49

Santa Margherita Pinot Grigio, *Italy* \$72

Mionetto Prosecco Rose, *Italy* \$70

### CRAFT BEER

Golden Road Mango Cart \$53

16oz, Per Six Pack

### SPIRITS

Hornitos Reposado Tequila \$98

## PACKAGE ENHANCEMENTS

### SUITE SIDE GUACAMOLE \$90

Made Fresh in Your Suite with all Needed  
Condiments to Customize, Tortilla Chips

*Gluten Friendly, Vegetarian*

### MINI QUESADILLAS \$145

Half Chicken

Half Pepper Jack + Oaxaca Cheese *Vegetarian*

Cilantro Lime Crema

### SEAFOOD FAJITAS \$515

Lemon Garlic Broiled Lobster Tails, Grilled White Fish,  
Grilled Jumbo Shrimp, Mexican Rice, Flour Tortillas

*Gluten Friendly without Flour Tortillas*



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# BASES LOADED BBQ PACKAGE

SERVES APPROXIMATELY

\$1,400	12 - 14 Guests
\$2,150	20 - 22 Guests

NO SUBSTITUTIONS

## SOUTHERN SALAD

Baby Field Greens,  
Mixed Berries, Spiced Pecans,  
Blue Cheese Crumbles  
White Balsamic Vinaigrette  
*Gluten Friendly, Vegetarian*

## BAKED POTATO SALAD

Bacon, Sour Cream,  
Cheddar Cheese, Green Onions

## CARAMELIZED ONION DIP

House Made Kettle Chips  
*Vegetarian*

## SMOKED BONE-IN BBQ CHICKEN

Onions, Peppers, Chipotle Honey

## OAK SMOKED PORK RIBS

BBQ Rubbed

## 18 HOUR SMOKED BBQ BEEF BRISKET

Breggy Bomb Swamp Sauce

## RELISH TRAY

Sliced White Onion, Pickled  
Jalapeños, Dill Pickle Chips,  
White Texas Toast  
*Vegetarian*

## CHEDDAR & JALAPEÑO CORN PUDDING

*Vegetarian*

## ROASTED BRUSSELS SPROUTS

Herbed Butter, Toasted Peanuts  
*Gluten Friendly, Vegetarian*

## LOADED MAC & CHEESE

Four Cheese Blend, Bacon,  
Green Onions

## GRILLED ALL BEEF HOT DOGS + SAUSAGES

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival  
*Vegetarian*

## CHERRY COBBLER

Whipped Cream  
*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts  
*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Conundrum Red Blend, *California* \$70  
Aperture Chenin Blanc, *California* \$59  
Veuve Clicquot Brut, *France* 375ml \$135

### CRAFT BEER

Estrella Jalisco \$53  
16oz, Per Six Pack

### SPIRITS

Maker's Mark Bourbon \$105

## PACKAGE ENHANCEMENTS

### ASTROS BOMBS

\$115

BBQ Brisket Cream Cheese Stuffed Jalapeños  
Wrapped in Bacon

### GRILLED BLACKENED TEXAS REDFISH

\$200

Sweet Corn Relish, Popcorn Shrimp,  
Cajun Cream Sauce

### SMOKED TURKEY

\$240

BBQ Sauce



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# STEAKHOUSE PACKAGE

SERVES APPROXIMATELY

\$1,450	12 - 14 Guests
\$2,275	20 - 22 Guests

NO SUBSTITUTIONS

## VEGGIE COBB SALAD

Romaine, Blue Cheese Crumbles,  
Cherry Tomatoes, Boiled Egg,  
English Cucumbers, Olives  
Ranch Dressing

*Vegetarian*

## SMOKED REDFISH DIP

House Made Kettle Chips

## BUILD YOUR OWN FRESH CUT FRIES

Beer Cheese Fondue,  
Pork Burnt Ends,  
Fresh & Pickled Jalapeños,  
Pico de Gallo, Jalapeño Ranch

## SEAFOOD CAKES

Seabass, Snapper,  
Jumbo Lump Crab  
Remoulade Sauce

## 32 OZ. TOMAHAWK RIBEYE BONE-IN STEAK

Onions & Mushrooms,  
Horseradish Cream,  
Green Peppercorn Demi-Glace,  
Slider Buns

*Gluten Friendly without Horseradish  
Cream or Slider Buns*

## LOADED MASHED POTATOES

Russet Potatoes, Sour Cream,  
Green Onions, Cheddar  
Cheese, Crispy Bacon

## GRILLED BROCCOLINI

Green Onions, Feta Cheese  
*Gluten Friendly, Vegetarian*

## GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival

*Vegetarian*

## WHITE CHOCOLATE BREAD PUDDING

Whipped Cream

*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts

*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Beringer Luxury Cabernet Sauvignon, <i>California</i>	\$100
Cakebread Cellars Chardonnay, <i>California</i>	\$146
Le Chemin Du Roi Brut, <i>France</i> 375ml	\$185

### CRAFT BEER

Karbach Hopadillo IPA, 16oz, Per Six Pack	\$53
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### SPIRITS

Crown Royal Whisky	\$135
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## PACKAGE ENHANCEMENTS

### HILL COUNTRY CHEESE & CHARCUTERIE \$260

Purple Haze Goat Cheese, Redneck Cheddar,  
Red Rock Blue Cheese Cheddar, Prosciutto, Salami,  
Mortadella, Wildflower Honey, Orange Marmalade,  
Assorted Grilled Vegetables, Flatbread & Cracker Basket  
*Gluten Friendly without Flatbread & Crackers*

### DIAMOND CLUB FRIED CHICKEN \$155

8 Cut Piece Fried Chicken, Country Gravy

### LOBSTER MAC & CHEESE \$200

Manchego Mornay, Truffle, White Cheddar Gratin,  
Poached Lobster, Cavatappi Pasta



Prices subject to additional fees and taxes.

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







# GRAND SLAM PACKAGE

SERVES APPROXIMATELY

\$2,025	12 - 14 Guests
\$3,150	20 - 22 Guests

NO SUBSTITUTIONS

## NIÇOISE SALAD

Mixed Greens, Boiled Eggs,  
Green Beans, Tomatoes,  
Red Onion, Potatoes  
Balsamic Vinaigrette

*Gluten Friendly, Vegetarian*

## HILL COUNTRY CHEESE & CHARCUTERIE PLATTER

Purple Haze Goat Cheese,  
Redneck Cheddar,  
Red Rock Blue Cheese Cheddar,  
Prosciutto, Salami, Mortadella,  
Wildflower Honey,  
Orange Marmalade,  
Assorted Grilled Vegetables  
Flatbread & Cracker Basket

*Gluten Friendly without Flatbread & Crackers*

## ULTIMATE FOCACCIA SANDWICH

Dry Salami, Black Pepper Salami,  
Coppa, Prosciutto, Provolone,  
Mozzarella, Arugula, Pesto Aioli

## PORTOBELLO MUSHROOM RAVIOLI

Alfredo Sauce, Mushrooms,  
Spinach, Parmesan

*Vegetarian*

## BRAISED LONG BONE SHORT RIBS

Creamy Spinach

## BUFFALO PIG WINGS

Crispy Wedge Potatoes, Green  
Onions, Blue Cheese Dressing

## HONEY GLAZED CARROTS

Green Peas, Candied Walnuts

*Gluten Friendly, Vegetarian*

## HERBED ROASTED FINGERLING POTATOES

Herbed Butter, Parmesan Cheese

*Gluten Friendly, Vegetarian*

## GRILLED ALL BEEF HOT DOGS & SAUSAGES

Texas Chili, Shredded Cheddar  
Cheese, Caramelized Onions,  
Coney Buns

## WARM CRAVEWORTHY COOKIES

Chocolate Chip  
Cranberry White Chocolate  
M&Ms Carnival

*Vegetarian*

## CARAMEL CHEESECAKE

Whipped Cream

*Vegetarian*

## UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn  
Roasted Ballpark Peanuts  
Cracker Jack®  
Assorted Packaged Nuts

*Vegetarian*

## RECOMMENDED BEVERAGE PAIRINGS

### WINE

Aperture Red Blend, <i>California</i>	\$144
Matua Sauvignon Blanc, <i>New Zealand</i>	\$60
Le Chemin Du Roi Rose, <i>France</i>	\$595

### CRAFT BEER

Crawford Bock	\$53
<i>16oz, Per Six Pack</i>	

### SPIRITS

Gentle Ben Bourbon	\$185
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## PACKAGE ENHANCEMENTS

### BRISKET EMPANADAS \$100

Roasted Corn, Black Beans, Pepper Jack Cheese  
Cilantro Cream Sauce

### SMOKED BBQ CHICKEN LOLLIPOPS \$200

Ranch Dipping Sauce

### ATLANTIC FRESH GRILLED SALMON \$310

Citrus Cream Sauce, Wild Rice, Grilled Zucchini  
*Gluten Friendly*



Prices subject to additional fees and taxes.

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





# SNACKS & DIPS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

**BOTTOMLESS FRESHLY POPPED POPCORN** **\$55**  
 Per 25 Guests  
*Vegetarian*

**ROASTED BALLPARK PEANUTS** **\$6.25**  
 Individual Bag  
*Vegetarian*

**CRACKER JACK®** **\$6.25**  
 Individual Bag  
*Vegetarian*

**ASSORTED LAY'S PACKAGE NUTS** **\$6.25**  
 Sweet & Salty Trail Mix, Deluxe Nut Mix, Cashews  
*Vegetarian*

**COTTON CANDY** **\$6.50**  
 Individual Bag  
*Vegetarian*

**UNLIMITED BALLPARK DELIGHTS** **\$165**  
 Freshly Popped Popcorn, Roasted Ballpark Peanuts,  
 Assorted Package Nuts, Cracker Jack®  
 Up To 25 Guests  
*Vegetarian*

**SUITE SIDE GUACAMOLE** **\$105**  
 Made Fresh in Your Suite with All Needed  
 Condiments to Customize  
 Tortilla Chips  
*Gluten Friendly, Vegetarian*

**CHIPS & SALSA BAR** **\$75**  
 Fire Roasted Tomato Salsa, Tomatillo Salsa,  
 Black Bean Corn Relish, Tortilla Chips  
*Gluten Friendly, Vegetarian*

**DIPS & CHIPS** **\$75**  
 Caramelized Onion, Baked Potato Dip,  
 Jalapeño Pimento Cheese  
 House Made Kettle Chips

**SIGNATURE HOUSE QUESO** **\$75**  
 Tortilla Chips  
*Vegetarian*

**ADD CHICHARRONES** **\$25**  
*Gluten Friendly*

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Prices subject to additional fees and taxes.



# CHILLED PLATTERS & HOT STARTERS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

<p><b>DEVEILED EGGS</b> \$65 Half Traditional Flavor <i>Vegetarian</i> Half Topped with Pork Burnt Ends</p>	<p><b>HANGED BACON</b> \$85 Brown Sugar, Crushed Red Pepper <i>Gluten Friendly</i></p>
<p><b>MARKET STYLE FRUIT</b> \$95 Watermelon, Cantaloupe, Honeydew, Pineapple, Fresh Berries <i>Gluten Friendly, Vegetarian</i></p>	<p><b>TEXAS SIZED ONION RING TOWER</b> \$85 Hot Beer Cheese Dip <i>Vegetarian</i></p>
<p><b>FARMERS MARKET SEASONAL CRUDITÉS &amp; DIPS</b> \$95 Ranch Dressing, Hummus <i>Gluten Friendly, Vegetarian</i></p>	<p><b>BRISKET EMPANADAS</b> \$115 Roasted Corn, Black Beans, Pepper Jack Cheese, Cilantro Cream Sauce</p>
<p><b>CHEESE TRIO &amp; CHARCUTERIE PLATTER</b> \$140 Cheddar, Pepper Jack, Swiss, Dried Fruits, Berries &amp; Honey, Prosciutto, Salami, Mortadella, Whole Grain Mustard, Flatbread &amp; Cracker Basket <i>Gluten Friendly without Flatbread &amp; Crackers</i></p>	<p><b>ASTROS BOMBS</b> \$125 BBQ Brisket Cream Cheese Stuffed Jalapeños Wrapped in Bacon</p>
<p><b>SHRIMP COCKTAIL</b> \$200 Cocktail Sauce, Lemon Wedges</p>	<p><b>MINUTE MAID TOTCHOS</b> \$130 Tater Tots, Pork Burnt Ends, Beer Cheese, BBQ Sauce</p>
<p><b>HILL COUNTRY CHEESE &amp; CHARCUTERIE PLATTER</b> \$285 Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese Cheddar, Prosciutto, Salami, Mortadella, Wildflower Honey, Orange Marmalade, Assorted Grilled Vegetables, Flatbread &amp; Cracker Basket <i>Gluten Friendly without Flatbread &amp; Crackers</i></p>	<p><b>MINI CORN DOGS &amp; PRETZEL BITES</b> \$115 Hot Beer Cheese Dip</p>
<p><b>CHILLED &amp; GRILLED SEAFOOD DISPLAY</b> \$465 Crab Claws, Lobster Tails, Jumbo Poached Shrimp, Pesto Grilled Shrimp, Cocktail Sauce, Lemon Aioli <i>Gluten Friendly</i></p>	<p><b>MINI QUESADILLAS</b> \$150 Half Chicken Half Pepper Jack + Oaxaca Cheese <i>Vegetarian</i> Cilantro Lime Crema</p>
	<p><b>HAND BREADED CHICKEN TENDERS</b> \$165 Jalapeño Ranch, Honey Mustard, BBQ Sauce</p>
	<p><b>CRISPY FRIED SHRIMP</b> \$195 Cocktail Sauce, Tartar Sauce</p>
	<p><b>TRIPLE CROWN NACHO BAR</b> \$255 Chicken Tinga, Beef Picadillo, Signature House Queso, Fire Roasted Tomato Salsa, Pickled Jalapeños, Crema, Tortilla Chips <i>Gluten Friendly</i></p>



Prices subject to additional fees and taxes.

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



# SALADS

All Items Serve Approximately 14 Guests per Order

**MEXICAN CHOPPED SALAD** \$75

Chopped Romaine, Roasted Corn, Black Beans, Red Onion, Tomatoes, Avocado, Queso Fresco Honey Chipotle Dressing  
*Gluten Friendly, Vegetarian*

**VEGGIE COBB SALAD** \$75

Romaine, Blue Cheese Crumbles, Cherry Tomatoes, Boiled Eggs, English Cucumbers, Olives Ranch Dressing  
*Gluten Friendly, Vegetarian*

**WEDGE SALAD** \$75

Tomatoes, Red Onion, Blue Cheese Crumbles, Bacon, Green Onions Ranch Dressing  
*Gluten Friendly*

**SOUTHERN SALAD** \$75

Baby Field Greens, Mixed Greens, Spiced Pecans, Blue Cheese Crumbles White Balsamic Vinaigrette  
*Gluten Friendly, Vegetarian*

**BAKED POTATO SALAD** \$80

Bacon, Sour Cream, Cheddar Cheese, Green Onions

**ADD PROTEIN TO ANY SALAD**

**CHOOSE ONE**

**GRILLED CHICKEN BREAST** \$50

*Gluten Friendly*

**POACHED SHRIMP** \$100

*Gluten Friendly*

**GRILLED TENDERLOIN** \$125

*Gluten Friendly*



Prices subject to additional fees and taxes.

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





# HANDHELDS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

## HOT

**NOT YOUR SUNDAY CHICKEN SANDWICH** \$115  
 Fried Chicken Thigh, Coleslaw,  
 Jalapeño Honey Glaze, Slider Bun

**GRILLED ALL BEEF HOT DOGS** \$160  
 Texas Chili, Shredded Cheddar Cheese,  
 Caramelized Onions, Coney Buns

**GRILLED ALL BEEF HOT DOGS & SAUSAGES** \$160  
 Texas Chili, Shredded Cheddar Cheese,  
 Caramelized Onions, Coney Buns

**ULTIMATE HOT DOG & TOPPINGS EXPERIENCE** \$205  
 Grilled All Beef Hot Dogs, Texas Chili,  
 Shredded Cheddar Cheese, Caramelized Onions,  
 Chopped Bacon, Coleslaw, Sauerkraut,  
 Chicago Relish, Pico de Gallo, Pickled Jalapeños,  
 Sport Peppers, Cotija Cheese, Grain Mustard

**CHOPPED BBQ BEEF BRISKET** \$175  
 Breggy Bomb Swamp Sauce, Dill Pickle Chips,  
 Coleslaw, Slider Buns

## COLD

**CHICKEN SALAD SANDWICH** \$110  
 Grilled Chicken Breast, Celery, Green Apples,  
 Spicy Pecans, Romaine, Multigrain Bread

**TURKEY CLUB WRAP** \$140  
 Turkey, Bacon, Lettuce, Tomato, Avocado,  
 Mayonnaise, Spinach Wrap  
 Ranch Dressing

**GRILLED VEGGIE WRAP** \$140  
 Mushrooms, Zucchini, Squash,  
 Balsamic Drizzle, Hummus Spread,  
 Spinach Wrap  
 Ranch Dressing  
*Vegetarian*

**ULTIMATE FOCACCIA SANDWICH** \$140  
 Dry Salami, Black Pepper Salami, Coppa,  
 Prosciutto, Provolone, Mozzarella, Arugula,  
 Pesto Aioli



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# ENTRÉES & SIDES

All Items Serve Approximately 14 Guests per Order

## ENTRÉES

**BEYOND BURGERS** \$90  
7 Beyond Patties,  
Lettuce, Tomato, Pickle,  
Cheddar Cheese, Buns  
*Vegetarian*

**ROASTED VEGETABLE ENCHILADAS** \$145  
Cheese Enchiladas,  
Enchilada Sauce,  
Roasted Vegetables,  
Pepper Jack Cheese, Cilantro  
*Gluten Friendly, Vegetarian*

**PORTOBELLO MUSHROOM RAVIOLI** \$160  
Alfredo Sauce, Mushrooms,  
Spinach, Parmesan  
*Vegetarian*

**SMOKED BONE-IN BBQ CHICKEN** \$155  
Onions, Peppers,  
Chipotle Honey

**SMOKED TURKEY** \$225  
BBQ Sauce

**MIXED FAJITA PLATTER** \$280  
Cilantro Grilled Skirt Steak,  
Tequila Lime Chicken,  
Mexican Rice,  
Fresh & Pickled Jalapeños,  
Fire Roasted Tomato Salsa,  
Pico de Gallo, Crema,  
Flour Tortillas  
*Gluten Friendly without Flour Tortillas*

**ADD CORN TORTILLAS** \$15  
*Gluten Friendly*

**CHILLED BEEF TENDERLOIN PLATTER** \$280  
Black Pepper Grilled &  
Chilled Beef Tenderloin,  
Vine Ripe Tomatoes,  
Giardiniera, Horseradish Cream,  
Whole Grain Mustard,  
Arugula, Blue Cheese  
Crumbles, Slider Buns  
*Gluten Friendly without Slider Buns*

**18 HOUR SMOKED BEEF BRISKET** \$305  
Breggy Bomb Swamp Sauce  
**ADD RELISH TRAY** \$35  
Sliced White Onion,  
Pickled Jalapeños,  
Dill Pickle Chips,  
White Texas Toast

**BUFFALO PIG WINGS** \$200  
Crispy Wedge Potatoes,  
Green Onions,  
Blue Cheese Dressing

**SEAFOOD CAKES** \$360  
Seabass, Snapper,  
Jumbo Lump Crab  
Remoulade Sauce

**32 OZ. TOMAHAWK RIBEYE BONE-IN STEAK** \$500  
Onions & Mushrooms,  
Horseradish Cream,  
Green Peppercorn Demi-Glace,  
Slider Buns  
*Gluten Friendly without Slider Buns*

## SIDES

**GRILLED BROCCOLINI** \$75  
Green Onions, Feta Cheese  
*Gluten Friendly, Vegetarian*

**REFRIED PINTO BEANS** \$75  
Pico de Gallo, Cotija Cheese  
*Gluten Friendly, Vegetarian*

**ROASTED CREAMED CORN** \$75  
Jalapeños, Cream Cheese,  
Spices  
*Gluten Friendly, Vegetarian*

**HERBED ROASTED FINGERLING POTATOES** \$75  
Herbed Butter,  
Parmesan Cheese  
*Gluten Friendly, Vegetarian*

**MEXICAN RICE** \$75  
*Gluten Friendly, Vegetarian*

**HONEY GLAZED CARROTS** \$75  
Green Peas, Candied Walnuts  
*Gluten Friendly, Vegetarian*

**LOADED MAC & CHEESE** \$80  
Four Cheese Blend, Bacon,  
Green Onions

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# CONCOURSE COLLABORATIONS

## PLUCKERS



### FRIED CHICKEN WINGS \$180

Half Breggy Creole Crush

Half Lemon Pepper

Pluckers Ranch Dressing

*Item Serves Approximately 14 guests*



## SHAKE SHACK



### SHACKBURGERS \$150

10 Burgers,

100% All-Natural Angus Beef

Cheeseburger, Lettuce,

Tomato, Shacksauce,

Non-GMO Potato Bun



# GALLAGHER CLUB PIZZA

### CHEESE PIZZA \$45

San Marzano Pomodoro, Mozzarella Cheese

*Vegetarian*

### VEGGIE PIZZA \$45

San Marzano Pomodoro, Onions, Peppers, Mushrooms, Black Olives, Mozzarella Cheese

*Vegetarian*

### PEPPERONI PIZZA \$45

San Marzano Pomodoro, Pepperoni,

Mozzarella Cheese

### MEAT LOVERS PIZZA \$45

San Marzano Pomodoro, Pepperoni, Sausage,

Bacon, Mozzarella Cheese

Prices subject to additional fees and taxes.

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# DESSERTS

All Items Serve Approximately 14 Guests per Order

## WARM CRAVEWORTHY COOKIES \$39

6 Chocolate Chip, 3 Cranberry White Chocolate, 3 M&Ms Carnival

*Vegetarian*

## BLONDIE BARS \$49

Butterscotch Blondie Stuffed, Walnut Chunks, Chocolate Chips

*Vegetarian*

## TRES LECHES TRIFLE \$49

Vanilla Sponge Cake, Strawberries, Whipped Cream

*Vegetarian*

## PB&J DONUTS \$49

Powdered Sugar, Whipped Cream

*Vegetarian*

## WHITE CHOCOLATE BREAD PUDDING \$50

Whipped Cream

*Vegetarian*

## 6 LAYER CHOCOLATE CAKE \$150

*Vegetarian*

## SPECIALTY CAKE ORDERS

### ASTROS LOGO AND COLORS WITH CUSTOM MESSAGING

Must Receive Order 5 Business Days in Advance

CAKE	FEEDS ROUGHLY	
10" Round	20 people	\$150
Quarter Sheet	25 people	\$175
Half Sheet	50 people	\$225
Full Sheet	100 people	\$375

*Custom Design Options Available Upon Request*

## DESSERT CART

Add the **Legendary Minute Maid Park Luxury Dessert Cart** service to your suite experience.

Simply check **"yes"** on your order form and the cart will stop by your suite **before the end of 7th inning.**

### CART IS LOADED WITH

- Ice Cream
- Assorted Candies
- Baked Goods
- Dessert Liqueurs
- So much more!



Prices subject to additional fees and taxes.

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# BEVERAGE PACKAGES

NO SUBSTITUTIONS

## THE GOLD GLOVE \$1,150

Dasani®, Coca-Cola®, Diet Coke®, Sprite®, Club Soda, Tonic Water  
**1 SIX PACK OF EACH**

Cranberry Juice, Minute Maid® Orange Juice  
**3 OF EACH**

Bud Light, Michelob Ultra, Modelo Especial, Karbach Hopadillo IPA, Golden Road Mango Cart, Karbach Crawford Bock  
**1 SIX PACK OF EACH**

Jack Daniel's Black, Gentle Ben Gin, Bacardi Rum, Dewar's, Patrón Silver, Tito's, Jim Beam  
**1 BOTTLE OF EACH**

Bloody Mary Mix, Margarita Mix, Triple Sec  
**1 BOTTLE OF EACH**

Cocktail Cherries, Cocktail Olives, Oranges, Lemons, Limes

## THE SILVER SLUGGER \$660

Dasani®, Coca-Cola®, Diet Coke®, Sprite®,  
**1 SIX PACK OF EACH**

Bud Light, Michelob Ultra, Miller Lite  
**2 SIX PACKS OF EACH**

Modelo Especial, Karbach Hopadillo IPA, Stella Artois, Karbach Crawford Bock, Karbach Ranch Water  
**1 SIX PACK OF EACH**

Robert Mondavi Chardonnay  
**1 BOTTLE**

Robert Mondavi Cabernet Sauvignon  
**2 BOTTLES**

Limes

Prices subject to additional fees and taxes.

## BREGMAN BUBBLES \$210

- 2 Clover Hill Tasmanian Cuvée
- 2 Minute Maid Orange Juice
- 1 Cranberry Juice
- 1 Grapefruit Juice
- 1 Pineapple Juice

## TUVE'S TEQUILA \$160

- 1 Hornitos Reposado
- 1 Margarita Mix
- 1 Triple Sec
- 2 Minute Maid Orange Juice
- 1 Margarita Salt
- Limes

## ALVAREZ VODKA BAR \$155

- 1 Gentle Ben Vodka
- 1 Bloody Mary Mix
- 2 Cranberry Juice
- 2 Minute Maid Orange Juice
- 3 Club Soda
- 3 Tonic
- 1 Ginger Beer
- Limes

## COGNAC OLD FASHIONED \$230

- 1 Branson Cognac V. S. Phantom
- 1 Amarena Toschi Black Cherries Jar
- 1 Orange Bitters
- 1 Simple Syrup
- Oranges





# OPEN BAR

NO SUBSTITUTIONS

Must pay per person price for all guests in the suite

## BEER/WINE OPEN BAR \$75 PER PERSON

### NON-ALCOHOLIC

Dasani®, Coca-Cola®, Diet Coke®, Sprite®

### BEER

Bud Light, Michelob Ultra, Miller Lite, Modelo Especial, Karbach Hopadillo IPA, Karbach Crawford Bock, Stella Artois, White Claw Mango Seltzer, Hoop Tea Spiked Iced Tea

### WINE

Robert Mondavi Chardonnay  
Robert Mondavi Cabernet Sauvignon  
La Marca Prosecco

## PREMIUM OPEN BAR \$100 PER PERSON

### SPIRITS

Gentle Ben Gin, Makers Mark, Bacardi Light, Dewar's, Hornitos Reposado, Tito's, Crown Royal, Branson Cognac V. S. Phantom

### NON-ALCOHOLIC

Dasani®, Coca-Cola®, Diet Coke®, Sprite®

### BAR SUPPLIES

Cranberry Juice, Grapefruit Juice, Minute Maid® Orange Juice, Bloody Mary Mix, Margarita Mix, Triple Sec, Club Soda, Tonic Water  
Cocktail Cherries, Cocktail Olives, Oranges, Lemons, Limes, Margarita Salt, Tabasco Sauce

### BEER

Bud Light, Michelob Ultra, Miller Lite, Modelo Especial, Karbach Hopadillo IPA, Karbach Crawford Bock, Stella Artois, White Claw Mango Seltzer

### WINE

Robert Mondavi Chardonnay  
Robert Mondavi Cabernet Sauvignon  
La Marca Prosecco

Prices subject to additional fees and taxes.





# NON-ALCOHOLIC

## BOTTLED WATER

per six pack

Dasani® 16.9oz	\$28
Smartwater 16.9oz	\$36
Topo Chico	\$36
Topo Chico Lime	\$36

## COCA-COLA® SOFT DRINKS \$25

per 12oz (six pack)

Coca-Cola®	
Coke Zero®	
Diet Coke®	
Sprite®	
Pibb Xtra®	
Minute Maid Lemonade®	
Agua Fresca, Hibiscus 16oz	\$36

## MINUTE MAID® FRUIT JUICES \$5.75

per 12oz bottle

Apple
Tropical
Orange

## PREMIUM COFFEE \$50

gallon

Regular
Decaffeinated



Prices subject to additional fees and taxes.

# BEER

By the 16oz per Six Pack unless noted

## DOMESTIC BEER \$45

Budweiser
Bud Light
Coors Light
Miller Lite

## PREMIUM BEER \$53

Modelo Especial
Estrella Jalisco
Dos XX Lager
Michelob Ultra
Stella Artois

## CRAFT BEER \$53

Hoop Tea Spiked Iced Tea
Golden Road Mango Cart
Karbach Hopadillo IPA
Karbach Crawford Bock
Karbach Love Street
Shiner Bock

## HARD SELTZERS \$53

<i>Gluten Friendly,</i>
Karbach Ranch Water, Lime & Agave
White Claw Seltzer, Mango
Bud Light Seltzer, Black Cherry

## RTD COCKTAILS \$53

12oz (four pack)
Nutrl Pineapple Vodka
Nutrl Watermelon Vodka
Cutwater White Russian

## NON-ALCOHOLIC BEER \$42

12oz
Budweiser Zero





# WINE

## SPARKLING WINE

### LE CHEMIN DU ROI

OFFICIAL PREMIUM CHAMPAGNE OF THE HOUSTON ASTROS

Le Chemin Du Roi Brut, <i>France</i>	375mL	\$185
	750mL	\$355
Le Chemin Du Roi Rose, <i>France</i>		\$595

La Marca Prosecco, <i>Italy</i>		\$49
Mionetto Prosecco Rose, <i>Italy</i>		\$70
Clover Hill Tasmanian Cuvée, <i>Australia</i>		\$100
Veuve Clicquot Brut, <i>France</i>	375mL	\$135
	750mL	\$225



## WHITE WINE

### PINOT GRIGIO

Ecco Domani, <i>Italy</i>	\$49
Santa Margherita, <i>Italy</i>	\$72

### CHENIN BLANC

Aperture, <i>California</i>	\$59
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### SAUVIGNON BLANC

Matua, <i>New Zealand</i>	\$60
Kim Crawford, <i>New Zealand</i>	\$61
Aperture, <i>California</i>	\$83

### CHARDONNAY

Robert Mondavi Private Selection, <i>California</i>	\$49
Kendall Jackson, <i>California</i>	\$53
J. Lohr Riverstone, <i>California</i>	\$61
The Prisoner Carneros, <i>California</i>	\$103
Cakebread Cellars, <i>California</i>	\$146

## SPECIALTY WINE AVAILABLE UPON REQUEST.

Please contact Sales to confirm a minimum of 5 business days prior to game day.

Subject to availability.

## RED WINE

### OTHER

Alamos Malbec, <i>Argentina</i>	\$49
Fess Parker Syrah, <i>California</i>	\$90

### PINOT NOIR

Imagery, <i>California</i>	\$49
Erath, <i>Oregon</i>	\$69
Elouan, <i>Oregon</i>	\$70

### MERLOT

Francis Coppola, <i>California</i>	\$49
Duckhorn Vineyards, <i>California</i>	\$140

### RED BLEND

Z Alexander Brown Uncaged, <i>California</i>	\$58
Conundrum, <i>California</i>	\$70
Fess Parker, The Big Easy <i>California</i>	\$100
The Prisoner, <i>California</i>	\$124
Aperture, <i>California</i>	\$144

### CABERNET SAUVIGNON

Robert Mondavi Private Selection, <i>California</i>	\$49
Simi, <i>California</i>	\$75
Decoy, <i>California</i>	\$77
Beringer Luxury, <i>California</i>	\$100
H.L.R. Cellars, <i>California</i>	\$160
Silver Oak, <i>California</i>	\$225



# SPIRITS

By the Bottle Unless Otherwise Noted

## BOURBON

Jim Beam	\$85
Maker's Mark	\$105
Gentle Ben	\$185

## GIN

Tanqueray	\$100
Gentle Ben	\$100

## RUM

Malibu	\$80
Bacardi Light	\$80
Captain Spiced Morgan	\$80
Brugal 1888	\$142

## SCOTCH

Dewar's	\$99
Johnnie Walker Black	\$125
Glenlivet 12 Year	\$155

## TEQUILA

Hornitos Reposado	\$98
Patrón Silver	\$180
Casamigos Blanco	\$205

## VOODKA

Gentle Ben	\$85
Tito's	\$135

## WHISKEY

Jack Daniel's Black	\$99
Crown Royal	\$135

## COGNAC

### OFFICIAL COGNAC OF THE HOUSTON ASTROS

Branson Cognac V. S. Phantom	\$150
Branson Cognac V.S.O.P Royal	\$175
Branson Cognac V.S.O.P Grande Champagne	\$195
Branson Cognac X.O.	\$620



## MIXERS

Cranberry Juice	\$3
Pineapple Juice	\$3
Grapefruit Juice	\$3
St. Arnolds Ginger Beer	\$4
Bloody Mary Mix	\$21
Margarita Mix	\$21
Sweet & Sour Mix	\$21
Simple Syrup	\$21
Triple Sec	\$30
Club Soda (six-pack)	\$21
Tonic Water (six-pack)	\$21

## GARNISHES

Cocktail Cherries	\$8.75
Cocktail Olives	\$8.75
Lemon Wedges	\$7.25
Lime Wedges	\$7.25
Orange Slices	\$7.25
Margarita Salt	\$7.25
Tabasco Sauce	\$8.25
Worcestershire Sauce	\$8.25
Orange Bitters	\$30
Garnish Tray	\$32
Cocktail Cherries, Olives, Oranges, Lemons, Lime Wedges	

## COGNAC COCKTAILS \$45

750ml Carafe

Only Available Through Pre-Order

### PINEAPPLE PIMP

Branson Cognac V. S. Phantom, Pineapple Simple Syrup

### SO SEDUCTIVE SANGRIA

Branson Cognac V. S. Phantom, Red Wine, Berry Simple Syrup

### SOUTHSIDE MARGARITA

Branson Cognac V. S. Phantom, Spicy Margarita Mix, Limeade, Lime Juice

### 50 CENT CITRUS

Branson Cognac V. S. Phantom, Cointreau, Pineapple Simple Syrup



