

2023

## RAYMOND JAMES STADIUM

As the exclusive premium service provider at Raymond James Stadium, Legends welcomes you to your suite!

The Legends Hospitality team is committed to delivering an experience to remember. We know your suite is the perfect atmosphere for you to entertain your guests with comfort, convenience, style, and an excitement will be a perfect pair to the big game.

We are delighted to present the Legendary 2023 Season Menu, created by Legends Executive Sous Chef Casey Ryan. Along with Chef Casey, our entire culinary team is dedicated to ensuring that your experience is best-in-class creating a personalized dining experience.

We assure that we have safety and quality as the foremost aspects of our practices. We look forward to you joining us and hope your experience is legendary!

BRITTANY CRAWFORD

Suites Manager

HAILEY ROSS

Suites Manager

**BRENT LEWIS** 

**Executive Chef** 

CASEY RYAN

**Executive Sous Chef** 



RAYMOND JAMES STADIUM®

# PAGES

## **MVP PACKAGE \$645**

All Items Serve 8

#### BOTTOMLESS POPCORN (1) POPCORN



sweet butter | salt

#### CAESAR SALAD (1) (A)





crisp romaine hearts | endive | parmesan crisp | roasted garlic vinaigrette

#### **VEG AND SPREADS** (3) $\bigcirc$





assorted vegetables | hummus | whipped spinach

#### TURKEY SANDWICH 🕖



#### **HOT DOGS**

all-beef hot dogs | sauerkraut | pickled onion | relish | hot dog rolls

gluten-free buns available upon request

#### **CHEESEBURGERS**



angus beef patties | lettuce | tomato | onion | pickles | cheddar | provolone | swiss | potato bun

gluten-free buns available upon request

#### **ENHANCE YOUR BURGER | + \$61**

fried prosciutto | bistro sauce | arugula aioli | tomato bacon jam | crispy onion strings | pretzel buns

#### TAMPA TENDERS 🕖

bbg sauce | honey mustard

#### FRESH BAKED COOKIES $\bigcirc$





assorted cookies

\*may contain nuts







## **BUCCANEERS BBQ \$700**

All Items Serve 8

#### HOUSE KETTLE CHIPS $ot \sim ot \sim ot > ot$





balsamic onion dip | garlic herb dip | kettle chips

#### SUNDAY SLAW 🛞 🗁





chipotle aioli | red pepper | green onion | smoked paprika

#### TWICE BAKED POTATO SALAD **30**



bacon | scallions | sour cream | shredded cheddar

#### **BBQ BRISKET NACHOS**

BUILD YOUR OWN | smoked brisket | queso blanco | pico de gallo | jalapenos | diced red onions | sour cream | bbg sauce | tortilla chips

#### **BURNT ENDS BRUSSELS SPROUTS (4)**



#### **SMOKEHOUSE BBQ SLIDER**

ham | brisket | pork | fried onion | potato bun

#### MAC AND CHEESE $\bigcirc$



smoked gouda bechamel | buttermilk | chopped herbs

#### TRUFFLE MAC AND CHEESE | +\$10

smoked gouda bechamel | buttermilk | chopped herbs | gratin crumb | truffle oil

#### **CANNON FIRE BBQ DUO**

brisket | bbg glazed grilled chicken | roasted potatoes

#### STRAWBERRY SHORTCAKE TRIFLE 🗇











## SNACKS All Items Serve 8

BOTTOMLESS POPCORN | \$28 🐠 <equation-block>

sweet butter | sea salt

HOUSE KETTLE CHIPS | \$41 \top \end{align\*

balsamic onion dip | garlic herb dip | kettle chips

CHIPS AND SALSA | \$50 \to \mathscr{D}\$

house made salsa | tomatillo salsa | tortilla chips

BAVARIAN PRETZELS | \$68

beer cheese | garlic butter













#### CAESAR SALAD | \$75 🐠 <equation-block>

crisp romaine hearts | endive | parmesan crisp | roasted garlic vinaigrette

#### COBB SALAD | \$93 🚳

lettuce blend | chicken breast | beef burnt ends | tomato halves | roasted corn mix | hardboiled eggs | pepper jack cheese | cilantro | chipotle ranch

#### GRAINS AND GREENS | \$90 🍪 🥟

chopped kale | quinoa | edamame blend | golden beets | candied striped beets | green onions | pumpkin seeds | farro | roasted carrot vinaigrette

#### HARICOT VERTS | \$65 3 6

haricot verts | green onions | carrot petit | chopped egg | tomato halves | kalamata olives | sunflower seeds | parsley | roasted carrot vinaigrette

#### TWICE BAKED POTATO SALAD | \$45 🚳

bacon | scallions | sour cream | shredded cheddar

#### SUNDAY SLAW | \$38 🐠 🥟

chipotle aioli | red pepper | green onion | smoked paprika

SALAD ENHANCMENTS (38)









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## **COLD APPETIZERS**

All Items Serve 8

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assorted vegetables | hummus | whipped spinach

#### SEASONAL FRUIT | \$101 🚳 🗁 🔗





melons | berries| pineapple

#### CHARCUTERIE BOARD | \$141

cured meat | cheeses | pickled vegetables | assorted crackers

#### BUCKET OF SHRIMP | \$106 3

shrimp | cocktail sauce| remoulade| lemons

#### CUBAN 7-LAYER DIP | \$68 🐠 🥟

borracho bean puree | sour cream | guacamole | shredded cheese blend | pico de gallo | roasted poblano peppers | olive blend | tortilla chips

#### BUFFALO CHICKEN DIP | \$91 3

shredded chicken | buffalo sauce | cream cheese | herb blend | celery and carrots | tortilla chips

#### SURF AND TURF | \$235 🍪

chilled tenderloin | spiced shrimp | arugula aioli | sauce louis | potato rolls











## HOT APPETIZERS

All Items Serve 8

#### BBQ BRISKET NACHOS | \$150

BUILD YOUR OWN | smoked brisket | queso blanco | pico de gallo | jalapenos | diced red onions | sour cream | bbq sauce | tortilla chips

#### PULLED CHICKEN NACHOS | \$135

BUILD YOUR OWN | pulled chicken | queso blanco | pico de gallo | jalapenos | diced red onions | cilantro lime sour cream | tomatillo salsa | tortilla chips

#### CREAMED SPINACH | \$85

bechamel | spinach | gratin crumb | tortilla chips

#### TRADTIONAL WING TOSS | \$165 @

TOSS YOUR OWN FLAVOR | bone in wings | house hot | honey bbq | carrots and celery | ranch

#### TAQUITOS | \$100

chicken | pickled red onions | cilantro | cotija cheese | cilantro lime sour cream | tomatillo salsa

#### SMOKED CHARCUTERIE | \$160

beef burnt ends | smoked chicken sausage | smoked beef sausage | pickled tomatoes | pickled okra | mustard

#### TAMPA TENDERS | \$135 @

bbq sauce | honey mustard









## **SUSHI PLATTERS**

All Items Serve 8

#### **PLATTER 1 | \$143**

**30 PIECES** 

california roll | philly roll | tuna roll

**PLATTER 2 | \$183 (2)** 





**40 PIECE** 

vegetable roll | asparagus roll | cucumber roll

#### **PLATTER 3 | \$210**

**46 PIECES** 

california roll | philly roll | tuna roll | salmon nigiri | crab nigiri | shrimp nigiri | tuna nigiri









## SANDAICHES 7//

### HOTDOGS, BURGERS, SANDWICHES, PIZZA

All Items Serve 8 ask your suites coordinator about gluten-free and vegan options

#### **HOT DOGS | \$65**

all-beef hot dogs | sauerkraut | pickled onion | relish | hot dog buns

#### CHEESEBURGERS | \$160 @

angus beef patties | lettuce | tomato | onion | pickles | cheddar | provolone | swiss | potato buns

#### ENHANCE YOUR BURGER | + \$61

fried prosciutto | bistro sauce | arugula aioli | tomato bacon jam | crispy onion strings | pretzel buns

#### SMOKE HOUSE BBQ SLIDER | \$149

ham | brisket | pork | fried onion | bbq sauce | potato buns

#### **CUBAN SANDWICH | \$140**

mojo pork | ham | dill pickles | dijonnaise sauce | swiss | pressed cuban bread

#### TURKEY SANDWICH | \$121 @

turkey | mayo | bib lettuce | tomato bacon jam











## ENTREES AND SIDES

All Items Serve 8 ask your suites coordinator about gluten-free and vegan options

#### MAC AND CHEESE |\$85 @

smoked gouda bechamel | buttermilk | chopped herbs

#### TRUFFLE MAC AND CHEESE | +\$10

smoked gouda bechamel | buttermilk | chopped herbs | gratin crumb | truffle oil

#### MEATBALLS | \$105

marinara sauce | asiago | pepper flake | garlic toast

#### CANNON FIRE BBQ DUO| \$150

brisket | bbq glazed grilled chicken | roasted potatoes

#### SHORT RIBS | \$215 3

ropa veija | mashed yucca | cilantro oil

#### CHICKEN TINGA | \$170 🍩

smokey chicken | plantains | yellow rice | cilantro salad

#### BRAISED CHICKEN THIGHS | \$182 (3)

spring onion | roasted mushrooms | smoked chickpeas | red pepper jus

#### PERNIL | \$155

mojo pork | white onions | fried yucca | garlic aioli

#### TOMAHAWK RIBEYE | \$412

haricot vert | chimichurri spuds | arugula aioli | bistro sauce

#### BURNT ENDS BRUSSEL SPROUTS | \$105

beef burnt ends | brussel sprouts













#### BROWNIE & BLONDIE PLATTER | \$72 \infty





fudge brownie | walnut blondies \*contains nuts

#### FRESH BAKED COOKIES | \$73 📿 🗷

assorted cookies \*may contain nuts

#### STRAWBERRY SHORTCAKE TRIFLE | \$98 🗇



#### BREAD PUDDING | \$98 P

vanilla custard | belgium waffle | berry compote I whipped cream

#### **DESSERT CART**

#### (BUCS GAMES ONLY)

serviced between 2nd and 3rd guarter loaded with individual assortments of cakes, ice cream, cookies, candies, and much more, dessert cart services need to be requested in advance

inquire with your suites coordinator for more information.

custom and buccaneers themed cakes available for purchase for special occasions.

inquire with your suites coordinator at least 3 buisness days prior to event the event.







## **BEVERAGE PACKAGES**

#### BEER WINE AND SODA PACKAGE | \$385

2 six pack of dasani | 1 six pack coke | 1 six pack diet coke | 1 six pack coke zero | 1 six pack sprite | 1 six pack bud light | 1 six pack miller lite | 1 six pack stella artois | 1 six pack corona extra | 1 btl kendall jackson chardonnay | 1 btl fransician cabernet sauvignon

#### LOCAL CRAFT PACKAGE | \$175

1 six pack cigar city jai alai | 1 six pack terrapin luau krunkles | 1 six pack big storm tropic pressure | 1 six pack coopertail florida special

#### LIQUOR PACKAGE | \$550

1 btl absolut | 1 btl crown royal | 1 btl olmeca altos reposado | 1 btl jack daniels | 1 six pack ginger ale | 1 six pack coke | 2 six pack club soda | 1 btl cranberry juice | 1 btl pineapple juice | lemons and limes



#### BUC-A-RITA | \$220

olmecas altos reposado | margarita mix | limes | citrus lime salt | souviner cups



#### **■ BLOODY MARY'S REVENGE | \$250**

absolut vodka | bloody mary mix | tobassco sauce | celery sticks | bacon | cheese | shrimp | salami | gerkins | souviner cups



#### TAMPA 2 SANGRIA | \$200

keel and curley strawberry sangria | keel and curley blueberry sangria | stone fruit | souviner wine cups

#### BERRIED TREASURE MIMOSA BAR | \$235

lamarca prosecco | orange juice | cranberry juice | berries I assorted fruits





## GROWLERS

QUALITY CRAFTED COCKTAILS, BATCHED TO PERFECTION EACH EVENT FOR YOUR SUITE EXPERIENCE.

EVERY GROWLER SERVES 8 AND INCLUDES SOUVINER CUPS. ONLY AVAILABLE FOR PREORDER.



#### ESPRESSO MARTINI | \$250

absolut vodka | coffee liqueur | cold brew | souviner cup

#### REDZONE-RITA | \$250

olmecaa altos tequila | spicy watermelon margarita mix | limes | tajin



## NON-ALCOHOLIC BEVERAGES

#### **SOFT DRINKS**



\$22 per six pack

coke

diet coke

coke zero sugar

sprite

lemonade

seagram's ginger ale

seagram's club soda

seagram's tonic water

JUICES | \$20

cranberry

orange

pineapple

#### **BOTTLED WATER & ICED TEA**

\$22 per six pack



dasani

\$39 per six pack

perrier



smart water



gold peak sweetened iced tea

#### **KEURIG COFFEE & TEA**

\$28 service for 8

coffee

decaf coffee

hot tea

hot chocolate



## BEER & MALTED BEVERAGES

Sold by the 6 pack



#### **DOMESTIC 160Z**

budweiser | \$42

bud light | \$42

coors light | \$42

miller lite | \$42

budweiser zero ( non alcoholic ) | \$38

#### **PREMIUM 160Z**

corona extra | \$51

stella artois | \$51



michelob ultra | \$51



blue moon belgium ale | \$51

#### **CRAFTS & SELTZERS 160Z**

cigar city jai alai | \$61

big storm tropic pressure | \$61



vizzy hard seltzer pineapple mango | \$61



bud light seltzer black cherry | \$61

high noon pineapple | \$66

high noon peach | \$66



terrapin luau krunkles | \$70

coppertail florida special | \$61





## **SPIRITS**

750ml bottle



absolut | \$87 tito's | \$103 absolut elyx | \$135





malibu | \$64 bacardi superior | \$73 captain morgan | \$95

#### GIN

tangueray | \$109 hendricks | \$137 monkey 47 | \$258





olmeca altos reposado | \$103 patron silver | \$164 casamigos blanco | \$210 don julio 1942 | \$450

#### WHISKEY



jack daniels | \$103 jameson | \$116 crown royal | \$116 maker's mark | \$121 woodford reserve | \$145 jefferson's small batch | \$160





johnnie walker black | \$175 glenlivet 12 yr | \$182



martell | \$135 hennessey vs | \$145

#### **LIQUEURS**

baileys | \$90 triple sec | \$45 fireball | \$55 cointreau | \$105 kaluha | \$90

#### **BAR SUPPLIES**

lemons and limes | \$10 limes | \$10 lemons | \$10 orange wheels | \$10 cocktail olives | \$10 cherries | \$10 margarita salt | \$22

#### **BAR MIXERS**

bloody mary mix | \$20 sweet & sour mix | \$20 margarita mix | \$20 lime juice | \$20 grenadine | \$20 ginger beer (six pack) | \$30 sugar free red bull (six pack) | \$42 red bull (six pack) | \$42





#### WHITE WINE

#### **SPARKLING**

la marca | \$53 chandon brut | \$69 veuve cliquot brut | \$226 dom perignon | \$425

#### **CHARDONNAY**

kendal jackson | \$50 simi | \$73 merryvale | \$110

#### WHITE VARIETALS



keel and curley strawberry sangria | \$45 kim crawford sauvignon blanc | \$59 whispering angel rose | \$69 santa margarita pinot grigio | \$79

#### **RED WINE**

#### **CABERNET SAUVIGNON**

franciscan | \$58 simi | \$73 silver oak | \$325

#### **PINOT NOIR**

mark west | \$51 dobbes grand assemblage | \$85

#### **RED VARIETALS**



keel and curley blueberry sangria | \$45 19 crimes red blend | \$46 z. alexander red blend | \$48 decoy by duckhorn | \$95



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#### **ADVANCED DAY ORDERING**

Advanced Day ordering provides you with the opportunity to order from a menu that features a wider variety than our standard Event Day Menu. Bringing outside food or beverages into Raymond James Stadium is prohibited. Non-compliance is subject to confiscation of property.

#### **ORDER HERE**

#### **EVENT DAY ORDERING**

An Event Day Menu will be available after the pre-order deadline and during the event. This menu is intended to supplement the Advanced Day Menu, not replace it. All Event Day Orders must be received no later than 12p.m. on the last business day prior to the event. These orders need to be placed with your Suites Coordinator and will not be available online. After the 12pm deadline,, you may place an order with your Suite Attendant upon arrival.

#### **LIQUOR CABINETS & REFRIGERATORS**

Each suite contains a private liquor cabinet and refrigerator. Please be sure to make the appropriate selections on your Suite Catering Order Form or your Suite Member Packet for each event. Any requests to have a liquor cabinet or access to beverages in the refrigerator on an event day must be requested by an authorized signer of the suite account. Suites that have not created a beverage par would need to pre-order or purchase beverages the day of the event. Only those Suite Members who have set a beverage par would have a pre-stocked suite.

#### **FOOD DELIVERY**

Most of your menu selections will be delivered to your suite prior to your arrival. Some food items may be delivered closer to the event start time to ensure the highest quality.

#### **DESSERT CART**

The Dessert Cart will be wheeled from suite to suite loaded with assorted cakes, ice cream, cookies, candies, and much more. Dessert Cart service needs to be requested in advance and is only available for Bucs games. Service can be added on event day while supplies last. All advanced requests will be serviced first.

#### PRIVATE SUITE ATTENDANT AND/ OR BARTENDER

Legends Hospitality will provide a Suite Attendant to maintain two suites, as well as take any additional food or beverage orders during the event to maintain the highest level of service. Should you desire a dedicated Suite Attendant or Bartender to remain exclusively in your suite for the event, Legends Hospitality offers Private Suite Attendants and Bartenders at a rate of \$175.00 per event if you place a Standing Order for the Buccaneers 2023 season. If you do not wish to submit a Standing Private Attendant Order, Private Attendants will be available for request on a per event basis for \$200 per event. Private Attendants are subject to availability and must be requested three (3) business days prior to the event via the Advance Order Form or with your Legends Suites Coordinator.

#### **HOURS OF OPERATIONS**

Suites are open for guest arrival two hours and thirty minutes prior to Bucs kick-off and will remain open for one hour after the event.

#### CONTACT INFORMATION

#### **EAST SIDE PREMIUM SUITES COORDINATOR**

BucsCateringEast@legends.net Suites LS071A- LS117 | US120A- US143

Office: 813-350-6422

#### **WEST SIDE PREMIUM SUITES COORDINATOR**

BucsCateringWest@legends.net

Suites LS001- LS044E | US47- US65 | CS167 - CS177

Office: 813-350-6415

#### **SPECIALITY ITEMS**

Legends Hospitality will make every effort to fulfill special requests, including personalized special occasion cakes and specialty beverage items that are not listed on our menu. We ask for an advanced notice of at least three (3) business days when placing these orders.

#### **CANCELLATION POLICY**

Should you need to cancel your order, please notify your Suites Coordinator. Any cancellations made within 48 hours of gates opening will be charged 50% of the total order. Cancellations made day of an event will be charged in full.

#### **ALCOHOLIC BEVERAGES**

Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue itself. Florida State Law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21. It is the responsibility of the Suite Member or Suite Lessee to monitor & control alcoholic beverage consumption within the suite. Thank you for your cooperation and help to make Raymond James Stadium a safe and exciting place for everyone.

#### **UNCONSUMED BEVERAGES**

Legends 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. Credit will not be given for any such items.

#### **DIETARY RESTRICTIONS**

Every effort has been made to denote items that are Gluten Friendly and Vegetarian. In addition, several menu items have been designed with dietary restrictions in mind. Should you have any questions regarding specific food allergies or restrictions, please contact your Suites Coordinator.

#### **ADMINISTRATIVE CHARGE & TAX**

A standard administrative charge of 20% will be applied to all food and beverage orders. This administrative charge is not a gratuity and is retained by Legends to help defray administrative costs. It is up to your personal discretion to leave gratuity for your Suite Attendant. All services are subject to 7.5% sales tax.

#### **PAYMENT POLICY**

Raymond James Stadium is a cashless venue. Suite Members will provide one credit card to remain on file for their Legends Hospitality catering orders for the 2023 season. Advanced Orders will be paid in full with this card for all events. If alternate payment is not presented for orders placed on the day of the event, the credit card on file will be processed. Legends Hospitality does not handle third-party collections. Per game leases will be required to provide a credit card at the time the order is placed. No orders will be submitted without payment.

#### LIABILITY

Raymond James Stadium and Legends Hospitality cannot assume responsibility for any items missing, lost, or stolen from your suite.

For more information, please contact your Suites Coordinator.