



SUITE MENU

2023 & 2024 SEASON





Dear Suite Holder,

If it is your first season with us, welcome to the most prolific NFL Stadium. If you are a returning Suite Holder, we are thrilled to have you back at AT&T Stadium for the 2023-2024 Dallas Cowboys Season.

We will continue to offer our online ordering experience with our updated 2023 Suite Menu. Please visit <https://suitesordering.attstadium.com> to view our full offerings while maintaining effortless navigation.

The Legends Suites Services Team, in partnership with our Culinary Team, have developed a sophisticated palate of menu items, which have been inspired by you, our valued suite holders.

We are proud to provide southern hospitality to make your suite experience exceptional for the 15th Dallas Cowboys Season at AT&T Stadium.

Thank you,

Legends, LLC.





Gourmet Deli Platter



Lobster Mac & Cheese



Tiff's Treats
cookieelivery.com



Cucumber Salad



Caprese Salad

TOUCHDOWN PRESENTATIONS



All Touchdown Presentations include utensils, cocktail napkins, dinner napkins, eco-friendly plates, cups & commemorative cups. Available exclusively for Advanced Order. Serves 16-20 guests.

Bold items are available on Event Day.

THE TEXAS STEAKHOUSE | 2200

GOURMET CHARCUTERIE BOARD

Selection of Artisan Cheeses, Boar's Head Cured Meats, Country Olive Blend & Housemade Mostarda with Rosemary Sea Salt Mediterranean Crackers

📍 **CAJUN COLOSSAL SHRIMP PRESENTATION** 🌾 🥚 🍷
Jumbo Wild Caught Shrimp Boiled with Creole Spices. Served with Lemons, Creole Remoulade & Seacliff Cocktail Sauce

ROASTED VEGETABLES 🌾 🥚 🍷
Grilled Asparagus, Cremini & Button Mushrooms, Marinated Red Onions, Diced Roasted Red Peppers Blended with Roasted Shallot & White Balsamic Vinaigrette

TOMATO CAPRESE & FRESH MOZZARELLA 🥚 🍷 🌿
Baby Arugula, Yellow & Beefsteak Tomatoes, Fresh Sliced Mozzarella, Pink Himalayan Salt & Blood Orange Balsamic Vinaigrette

SPICE RUBBED STEAKCUT SHORT RIBS 🥚
Thick Steakhouse Cut Spiced & Smoked Short Ribs. Served with Green Peppercorn & Bacon Au Poivre Sauce

HERBED OVEN ROASTED AIRLINE CHICKEN BREAST 🥚
Fresh Herb Marinated Airline Chicken Breast with Beer & Thyme Natural Jus

AGED CHEDDAR & ROASTED JALAPEÑO WHIPPED POTATOES 🥚 🍷 🌿
Yukon Gold Potatoes Whipped with Butter, Cream, Aged Cheddar & Roasted Diced Jalapeños

SWEET CORN & POBLANO SOUFFLÉ 🌾 🥚 🌿
Sweet Corn Soufflé Spoon Bread with Poblano Peppers, Onions & Select Spices

📍 **TRUFFLED MAC & CHEESE** 🥚 🌿
Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

CHOCOLATE GAME CHANGER 🌿
Peanut Butter Chocolate Bars, Assorted Truffles, Housemade Oreos, Flourless Chocolate Cake, Milk-Dark Chocolate Pudding, Steeped Dried Fruit Shooter & Milk Chocolate Bon-Bon Lollipops

PINEAPPLE UPSIDE-DOWN CAKE 🥚 🌿
Traditional Pineapple Upside-Down Cake with Cherries. Served with Blue Bell Homemade Vanilla Ice Cream

COWBOYS CRUNCH BUCKET 🌾 🌿 🍷
Gluten-Free, Sweet-Spicy Caramelized Corn & Rice Chips with Salted Nuts & Dried Fruit

📍 **PRALINE PRETZELS** 🌿 🍷
French Style Caramel Coated Pretzels

THE GRIDIRON | 2100

CAPRESE PASTA SALAD 🍴 🌱

Cavatappi Pasta, Marinated Baby Tomatoes, Roasted Red Peppers, Cremini Mushrooms, English Cucumbers, Kalamata Olives, Baby Kale & Mozzarella Pearls. Blended with Roasted Shallot & White Balsamic Vinaigrette

ZESTY RANCH DIP 🍴 🌱 🌿

Smooth Cream Cheese Blended with Ranch Seasonings, Onions & Select Spices. Served with Yukon Gold Kettle Chips

📍 **ARTISAN CARVING SANDWICH BOARD** 🍴 🌱 🌿

Smoked Turkey with Roasted Tomatoes, Baby Arugula & Muenster Cheese on Artisan Herbed Bread. Roast Beef with Caramelized Onions & White Cheddar Cheese on Artisan Jalapeño & Cheddar Bread. Boar's Head Rosemary Ham, Salami & Mortadella with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Pretzel Bread. Served with Cornichon Pickles, Roasted Tomato & Horseradish Aioli

📍 **NATHAN'S KOSHER-STYLE HOT DOGS** 🍴 🌱

Traditional Nathan's Kosher Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

STEAK EMPANADAS 🍴 🌱

Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

📍 **SOUTHERN CHICKEN TENDERS** 🍴 🌱

Homestyle Chicken Breast Breaded Tenderloins. Served with Honey Dijon Mustard, Buttermilk Ranch & Barbeque Sauce

CHICKEN EMPANADAS 🍴 🌱

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

📍 **MINI SIRLOIN BEEF SLIDERS** 🍴 🌱

Mini Sirloin Beef Patties. Served with Boar's Head Cheddar & Provolone Cheese Slices, Brioche Slider Buns & Mini Jars of Ketchup, Mayo & Mustard

📍 **TRUFFLED MAC & CHEESE** 🍴 🌱 🌿

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

COWBOYS CUPCAKES 🍴 🌱 🌿

Two Dozen Dallas Cowboys Themed Cupcakes in Assorted Vanilla, Chocolate & Red Velvet Cupcakes

📍 **SCRATCH-BAKED COOKIES** 🌿

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

📍 **CHEETOS POPCORN** 🍴 🌱 🌿

Combines AT&T Stadium's Popcorn with the Delicious Taste of Cheetos & Flaming Hot Cheetos

📍 **ASSORTED GUMMY BEARS** 🍴 🌱 🌿 🌿

Assorted Flavors of Soft Gummy Bears

FOOTBALL FIESTA | 1950

VEGETABLE MEDLEY WRAPS

Grilled Vegetable Medley, Basil Aioli, Roasted Corn, Baby Arugula & Cotija Cheese on a Spinach-Herb Tortilla

TEXAS CAESAR SALAD

Hearts of Romaine Lettuce, Artichoke Heart Quarters, Charbroiled Corn, Shaved Parmesan Cheese & Marinated Grape Tomatoes. Served with Creamy Jalapeño Caesar Dressing

NATHAN'S KOSHER-STYLE HOT DOGS

Traditional Nathan's Kosher Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

COWBOYS TACKLE NACHO BAR

Shredded Braised Beef, Pulled Seasoned Chicken, Refried Black Bean Spread & Traditional Queso. Served with Charred Salsa, Pico de Gallo, Sour Cream & Blue Corn Tortilla Chips

COWBOYS PARTY CHICKEN WING TRIO

Golden Fried Drumstick & Flat Wings Tossed in Separate Chef Crafted Sauces of Sesame Teriyaki, Buffalo & Lemon Pepper Garlic Spice. Served with Ranch & Blue Cheese

TRUFFLED MAC & CHEESE

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

THREE CHEESE PIMENTO & JALAPEÑO DIP

Cheddar, Jack & Pimento Cheese Blended with Jalapeños. Served with Yukon Gold Kettle Chips

SCRATCH-BAKED BROWNIES & BARS

Touchdown Brownie Bars, Mango & Tajin Fudge Bar, Chef Marcello Magic Bars, Celebration Almond Cake Bars & S'mores Bars

GOOEY CAMPFIRE TURTLE BROWNIE SKILLET

Warm Fudge Brownie with Toasted Pecans, Marshmallows & Caramel. Topped with No Bake Cookie Crumb Mousse. Served with Blue Bell Homemade Vanilla Ice Cream

ASSORTED GUMMY BEARS

Assorted Flavors of Soft Gummy Bears

CHOCOLATE PEANUT M&M'S

Assorted Colors of Peanut M&M's

BUTTER FLAVORED POPCORN

THE TEXAS BARBEQUE | 1950

TRADITIONAL JALAPEÑO HUMMUS 🌾 🌶️ 🍷 🌿

Creamy Blend of Navy & Garbanzo Beans with Roasted Jalapeño & Select Spices. Served with Toasted Naan Bread Dippers

DEVILED EGGS 🌾 🌶️ 🍷

Traditional Egg Yolk Mouseline & Fresh Parsley

CUCUMBER SALAD 🌾 🍷 🍷 🌿

English Cucumbers, Baby Tri-Color Heirloom Tomatoes, Shaved Cabbage, Fresh Italian Parsley Tossed in Chile-Lime Dressing

ROASTED POTATO SALAD 🌾 🍷 🍷

Red Roasted Potatoes, Pickled Red Onions & Celery. Blended with Horseradish Creamy Dressing

BENT BUCKLE BARBEQUE BRISKET 🌶️

Hickory & Cherry Wood Smoked Spiced Rubbed Brisket in Honey Bourbon Barbeque Sauce

TEXAS LOCAL SMOKED ROPE SAUSAGE 🌶️

Traditional Black Pepper Spiced Rope Sausage with Bourbon Barbeque Sauce

📍 **BACON WRAPPED JALAPEÑO CHICKEN BITES** 🌶️

Chicken Breast Pieces Stuffed with Fresh Jalapeño & Wrapped with Applewood Smoked Bacon. Tossed in Honey Sriracha Glaze

📍 **TEXAS BACON & CHEDDAR TOTS** 🌶️

Jumbo Bacon & Cheese Stuffed Tater Tots. Served with Ketchup Mini Jars & Ranch

📍 **TRUFFLED MAC & CHEESE** 🌶️ 🍷

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

TEXAS BOURBON PEACH STREUSEL 🌶️ 🍷

Caramelized Peaches with a Southern White Chocolate Streusel Crust. Served with Blue Bell Homemade Vanilla Ice Cream

📍 **SOUTHERN COMFORT SWEETS** 🍷

Texas Pecan Chocolate Caramel Popcorn Bites, Apple Moonshine Empanadas, Dulce de Leche Churros, Passion Fruit Chess Pies, Coconut-Chocolate Chip Cookies, Fried Nutella Rolls & Housemade Red Velvet Whoopie's

📍 **CHEETOS POPCORN** 🌾 🍷

Combines AT&T Stadium's Popcorn with the Delicious Taste of Cheetos & Flaming Hot Cheetos

📍 **COWBOYS PARTY MIX** 🍷 🌿

Traditional Bar-Style Snack Mix with Legends Seasoning

THE GRAN CANTINA | 1750

FIESTA SHRIMP COCKTAIL 🍷 🌱 🍷 🍷

Lime Marinated Shrimp, Avocado, Cilantro & Fresh Jalapeños, Blended with Citrus Dressing. Served with Blue Corn Tortilla Chips

ULTIMATE SEVEN LAYER DIP 🍷 🌱 🍷

Refried Bean Puree, Shredded Sharp Cheddar Cheese, Seasoned Ground Beef, Housemade Guacamole, Roasted Corn, Pico de Gallo & Sour Cream. Served with Blue Corn Tortilla Chips

🍷 **THREE CHEESE PIMENTO & JALAPEÑO DIP** 🍷 🌱 🍷 🍷 🍷

Cheddar, Jack & Pimento Cheese Blended with Jalapeños. Served with Yukon Gold Kettle Chips

🍷 **MEXICAN COBB SALAD** 🍷 🌱 🍷 🍷 🍷

Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans & Cotija Cheese. Served with Cilantro & Pepita Dressing

🍷 **COMBINATION BEEF & CHICKEN FAJITAS** 🍷

Cilantro Marinated Chicken Breast, Marinated Texas Angus Sirloin, Tri-Color Peppers & Charred Onions. Served with Flour Tortillas, Sour Cream, Shredded Cheddar Cheese, Pico de Gallo & Charred Salsa

BORRACHO BEANS 🍷

Housemade Pinto Beans Braised with Lager Beer, Chorizo, Bacon Pieces, Smoked Sausage & Pico de Gallo

SPANISH RICE 🍷 🍷 🍷 🍷

Traditional Seasoned Spanish-Style Rice

☆ **CHICKEN HATCH TAMALES** 🍷

Chicken Breast Blended with Fire Roasted Hatch Chiles in a Corn Masa

🍷 **DULCE DE LECHE CUPCAKES** 🍷 🍷 🍷

Two Dozen Dulce de Leche Filled Chocolate Cupcakes. Topped with Dulce de Leche Frosting & House Blend Sprinkles

COWBOYS CHEESECAKE 🍷 🍷 🍷

Texas Size Slices of Traditional Vanilla Cheesecake Topped with Fresh Seasonal Berries

🍷 **SPICED ROASTED PEANUTS** 🍷 🍷 🍷

Dry Roasted Peanuts with Legends Special Blend of Spices

🍷 **BUTTER FLAVORED POPCORN** 🍷 🍷 🍷



Pineapple Upside-Down Cake



Maine Lobster & Butter Brioche Club



Cowboys Thick & Juicy Burgers



Aquachile Shrimp



Bent Buckle Brisket & Texas Rope Sausage

À LA CARTE SELECTIONS



Create your own menu or add favorites to any menu presentation. Enjoy classic favorites, new and exciting recipes that satisfy both sweet & savory cravings. The possibilities are endless.

Bold items are available on Event Day.

BRUNCH

☆ **MAINE LOBSTER & BUTTERED BRIOCHE CLUB** 🥄 | 150

Lemon Marinated Lobster Meat, Crispy Bacon Strips, Fresh Tomato, Watercress, Creamy Lemon Garlic Béarnaise on a Brioche Texas Toast

CHICKEN & WAFFLES 🥄 | 210

Pearl Sugar Waffles & Crispy Chicken Breasts. Served With Country Gravy & Maple Syrup
Will Be Delivered After Gates Open to Maintain Quality

COWBOYS BREAD PUDDING SKILLET 🥄 | 170

White Chocolate & Fresh Raspberry Bread Pudding. Drizzled with Caramel & Served with Blue Bell Homemade Vanilla Ice Cream
Delivered at Halftime

ASSORTED BREAKFAST PASTRIES 🥄 | 150

Pain au Chocolates, Plain Croissants, Apple Danishes, Cheese Danishes & Raspberry Paws

HAM & CHEESE CROISSANTS 🥄 | 150

Boar's Head Rosemary Ham, Fontina Cheese, Chipotle Dijonnaise on Housemade Petite Croissants

FRUIT & BERRIES PARFAIT 🍌 🥄 🥗 | 130

Build Your Own Parfaits with Seasonal Mixed Berries, Honey & Vanilla Greek Yogurt, Fresh Pineapple Chunks & Gluten-Free Granola

CUCUMBER SALAD 🍌 🥄 🥗 🌱 | 110

English Cucumbers, Baby Tri-Color Heirloom Tomatoes, Shaved Cabbage, Fresh Italian Parsley Tossed in Chile-Lime Dressing

STARTERS

📍 **CAJUN COLOSSAL SHRIMP PRESENTATION** 🌾 🥜 🍷 | **350**
Jumbo Wild Caught Shrimp Boiled with Creole Spices. Served with Lemons, Creole Remoulade & Seacliff Cocktail Sauce

SLICED BEEF TENDERLOIN PLATTER 🥜 🍷 | **350**
Texas Black Angus Smoked Tenderloin with Grilled Asparagus, Hollandaise Spread & Traditional Chimichurri. Served with Corn Bread Squares

SIGNATURE SUSHI PRESENTATION | **350**
Tempura Shrimp, Tuna, Rainbow, Temptation & Crunchy Sushi Rolls. Served with Soy Sauce, Pickled Ginger & Wasabi

GOURMET DELI PLATTER 🍷 | **180**
Boar's Head Ichiban Teriyaki Chicken, Rosemary Ham & London Broil Top Round. Served with Cheddar, 3 Pepper Colby Cheese Cubes, Baby Vegetables, Buttermilk Ranch Dip & Assorted Crackers

GOURMET WRAPS DUET 🥜 🍷 | **170**
Ancho Chile Marinated Skirt Steak Strips with Butter Lettuce, Shredded Sharp Cheddar Cheese & Pepita Ranch Spread on a Jalapeño Cheddar Tortilla. Cilantro Lime Marinated Chicken Strips, Baby Spinach & Shaved Parmesan Cheese with Greek Yogurt & Cucumber Spread on a Tomato Basil Tortilla

📍 **ARTISAN CARVING SANDWICH BOARD** 🥜 🍷 | **165**
Smoked Turkey with Roasted Tomatoes, Baby Arugula & Muenster Cheese on Artisan Herbed Bread. Roast Beef with Caramelized Onions & White Cheddar Cheese on Artisan Jalapeño & Cheddar Bread. Boar's Head Rosemary Ham, Salami & Mortadella with Marinated Tomatoes, Provolone Cheese & Butter Lettuce on Artisan Pretzel Bread. Served with Cornichon Pickles, Roasted Tomato & Horseradish Aioli

FIESTA SHRIMP COCKTAIL 🌾 🥜 🍷 | **165**
Lime Marinated Shrimp, Avocado, Cilantro & Fresh Jalapeños, Blended with Citrus Dressing. Served with Blue Corn Tortilla Chips

VEGETABLE MEDLEY WRAPS 🥜 🍷 🌿 | **160**
Grilled Vegetable Medley, Basil Aioli, Roasted Corn, Baby Arugula & Cotija Cheese on a Spinach-Herb Tortilla

SEASONAL VEGETABLE CRUDITÉ 🌾 🥜 🍷 🌿 | **140**
Grape Tomatoes, English Cucumbers, Asparagus, Celery, Carrot Sticks & Pepita Ranch Dressing

📍 **FRESH SEASONAL FRUIT & BERRIES** 🌾 🥜 🍷 🌿 🌱 | **110**
Seasonal Market Fruit, Honeydew Melon, Cantaloupe, Pineapple, Seasonal Mixed Berries & Table Grapes

DIPS

ULTIMATE SEVEN LAYER DIP 🌾🥚🥚 | 190

Refried Beans, Shredded Sharp Cheddar Cheese, Seasoned Ground Beef, Housemade Guacamole, Roasted Corn, Pico de Gallo & Sour Cream. Served with Blue Corn Tortilla Chips

HUMMUS DUO 🌾🥚🌱 | 175

Our Traditional Jalapeño Hummus, Roasted Red Pepper & Cauliflower Hummus. Served with Toasted Naan Bread Dippers

📌 **QUESO WITH CARNE ASADA** 🌾🥚🥚 | 170

Traditional Melted Yellow Queso with Asada Style Steak Pieces, Tomatoes & Green Chiles. Served with Blue Corn Tortilla Chips

📌 **SALSA TRIO** 🌾🥚🥚🌱 | 150

Housemade Avocado, Charred Tomato & Green Tomatillo Salsas. Served with Blue Corn Tortilla Chips

CANTINA GUACAMOLE 🌾🥚🥚🌱 | 120

Housemade Guacamole. Served with Blue Corn Tortilla Chips

WARM ARTICHOKE & SPINACH DIP 🥚🌱 | 120

Fresh Spinach, Artichokes & Four Cheese Blend with Housemade Cream Base. Served with Blue Corn Tortilla Chips

ROASTED CORN DIP 🌾🥚🌱 | 115

Tajin Seasoned Sweet Corn, Roasted Jalapeños, Red Bell Peppers with a Blend of Cheddar & Pepper Jack Cheese. Tossed in Housemade Garlic Cream Aioli. Served with Blue Corn Tortilla Chips

📌 **THREE CHEESE PIMENTO & JALAPEÑO DIP** 🌾🥚🥚🌱🌱 | 115

Cheddar, Jack & Pimento Cheese Blended with Jalapeños. Served with Yukon Gold Kettle Chips

☆ **FRENCH ONION DIP** 🥚🌱 | 100

House Sour Cream Blended with Caramelized Onions & Seasoning with Green Onion. Served with Yukon Gold Kettle Chips

ZESTY RANCH DIP 🌾🥚🌱 | 100

Smooth Cream Cheese Blended with Ranch Seasonings, Onions & Select Spices. Served with Yukon Gold Kettle Chips

ROASTED RED PEPPER & CAULIFLOWER HUMMUS 🌾🥚🌱 | 95

Creamy Blend of Navy & Garbanzo Beans with Roasted Cauliflower Puree, Fire Roasted Red Bell Peppers & Select Spices. Served with Toasted Naan Bread Dippers

TRADITIONAL JALAPEÑO HUMMUS 🌾🥚🥚🌱 | 95

Creamy Blend of Navy & Garbanzo Beans with Roasted Jalapeño & Select Spices. Served with Toasted Naan Bread Dippers

SNACKS

COWBOYS CRUNCH BUCKET 🌾 🌿 | 115

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

📌 **CHEETOS POPCORN** 🌾 🌿 | 100

Combines AT&T Stadium's Popcorn with the Delicious Taste of Cheetos & Flaming Hot Cheetos

📌 **ASSORTED GUMMY BEARS** 🌾 🌿 | 95

Assorted Flavors of Soft Gummy Bears

📌 **PRALINE PRETZELS** 🌿 | 95

French Style Caramel Coated Pretzels

📌 **CHOCOLATE PEANUT M&M'S** 🌾 🌿 | 80

Assorted Colors of Peanut M&M's

☆ **JACK LINKS BEEF JERKY** 🌿 | 70

8 oz. of Assorted Jack Links Beef Jerky Pieces

📌 **SPICED ROASTED PEANUTS** 🌿 | 70

Dry Roasted Peanuts with Legends Special Blend of Spices

📌 **COWBOYS PARTY MIX** 🌿 | 65

Traditional Bar-Style Snack Mix with Legends Seasoning

📌 **BUTTER FLAVORED POPCORN** 🌾 🌿 | 60

📌 **CHOCOLATE PLAIN M&M'S** 🌾 🌿 | 55

Assorted Colors of Milk Chocolate M&M's

📌 ☆ **COTTON CANDY** | 50

Six Bags of Assorted Cotton Candy Flavors

☆ **CLEAN SNAX** 🌾 | 35

Five Bags of Assorted Flavors of Bite-Sized Nuggets made with Chia & Flaxseed

PIZZA

Delivered at Halftime

  **FOUR-MEAT PIZZA**  | **105**

Focaccia Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese, Italian Sausage, Canadian Bacon, Texas Size Pepperoni Slices & Hard Salami Slices

 **PEPPERONI PIZZA**  | **105**

Focaccia Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese & Texas Size Pepperoni Slices

  **SUPREME VEGETABLE PIZZA**   | **100**

Focaccia Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese, Black Olives, Red & Gold Roasted Bell Peppers, Red Onions, Spinach, Artichoke Hearts & Roasted Mushrooms

  **CHEESE PIZZA**   | **95**

Focaccia Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese

GLUTEN-FREE CHEESE PIZZA    | **75**

10" Cauliflower Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese

GLUTEN-FREE SUPREME PIZZA    | **75**

10" Cauliflower Crust Topped with a Housemade Roasted Tomato, Oregano & Basil Pizza Sauce, Artisan Mozzarella Cheese, Black Olives, Red & Gold Roasted Bell Peppers, Red Onions, Spinach & Mushrooms

KID'S MENU

Designed especially for our Lil' Cowboys Fans 12 years and younger.



ROWDY PACK | **61**

An Assortment of Novelty Gifts for Youth, Including One (1) Child's Tour Ticket. Delivered in a Dallas Cowboys Backpack. Tour Ticket Can Be Redeemed on Non-Stadium Event Days

LIL' STARS MEAL PACK | **40**

Please Select One:

8" Cheese Pizza

8" Pepperoni Pizza

Nathan's Kosher-Style Hot Dog

Southern Chicken Tenders

Each Meal Pack is Served with a Fruit Snack, Potato Chips & Juice Box. Delivered in a Bamboo Bento Box

SALADS

☆ **ADD TO ANY SALAD OUR AGUACHILE SHRIMP** 🌶️ | 120

Marinated Poach Shrimp with Poblano Chiles, Cilantro & Fresh Lime Juice

📍 **MEXICAN COBB SALAD** 🌾 🌰 🍷 🥗 | 120

Spring Greens, Charbroiled Corn, Grape Tomatoes, Black Beans & Cotija Cheese. Served with Cilantro & Pepita Dressing

TEXAS CAESAR SALAD 🌾 🌰 🍷 🥗 | 115

Hearts of Romaine Lettuce, Artichoke Heart Quarters, Charbroiled Corn, Shaved Parmesan Cheese & Marinated Grape Tomatoes. Served with Creamy Jalapeño Caesar Dressing

SEASONAL HARVEST SALAD 🌾 🌰 🍷 🥗 | 105

Urban Greens, Marinated Grape Tomatoes, Shaved Carrots, Roasted Poblano Peppers & Ricotta Salata Cheese. Served with Fuji Apple Cider Vinaigrette

📍 **TRADITIONAL COLESLAW** 🌾 🌰 🍷 🥗 | 55

Green & Red Cabbage with Shredded Carrots Tossed in Creamy Traditional Coleslaw Dressing



Cowboy's Party Wing Trio



Cowboys Tackle Nacho Bar



Four Meat Pizza



Fajita Platter



Steak Empanadas

LEGENDARY HOT FOOD SELECTIONS



THE FULL BACK

COWBOYS TACKLE NACHO BAR | 360

Shredded Braised Beef, Pulled Seasoned Chicken, Refried Black Bean Spread & Traditional Queso. Served with Charred Salsa, Pico de Gallo, Sour Cream & Blue Corn Tortilla Chips

COMBINATION BEEF & CHICKEN FAJITAS | 340

Cilantro Marinated Chicken Breast, Marinated Texas Angus Sirloin, Tri-Color Peppers & Charred Onions. Served with Flour Tortillas, Sour Cream, Shredded Cheddar Cheese, Pico de Gallo & Charred Salsa

TRIO OF EMPANADAS | 340

Steak, Chicken & Southwest Vegetable Empanadas. Served with Traditional Chimichurri Dipping Sauce

COWBOYS PARTY CHICKEN WING TRIO | 335

Golden Fried Drumstick & Flat Wings Tossed in Separate Chef Crafted Sauces of Sesame Teriyaki, Buffalo & Lemon Pepper Garlic Spice. Served with Ranch & Blue Cheese

COWBOYS CRISPY CHICKEN | 285

Mixed Variety of Crispy Battered Chicken. Served with Southern Biscuits & Honey Butter

PLANT-BASED BUFFALO CHICKEN SLIDERS | 240

Sweet Earth Plant-Based Chk'n Sliders Tossed in Signature Barbeque Buffalo Sauce. Served with Vegan Ranch Aioli, Butter Lettuce, Roma Tomato Slices & Brioche Slider Buns

MINI SIRLOIN BEEF SLIDERS | 230

Mini Sirloin Beef Patties. Served with Boar's Head Cheddar & Provolone Cheese Slices, Brioche Slider Buns & Mini Jars of Ketchup, Mayo & Mustard

LOBSTER MAC & CHEESE | 205

Our Traditional Mac & Cheese with a Creamy Sauce & Lobster Meat, atop with Local Farm Green Onions

NATHAN'S KOSHER-STYLE HOT DOGS | 185

Traditional Nathan's Kosher Style Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

TRUFFLED MAC & CHEESE | 180

Our Traditional Creamy Mac & Cheese with Toasted Truffled Panko Breadcrumbs

VEGETARIAN NACHO BAR | 155

White Velvet Spicy Queso, Warm Roasted Corn & Black Bean Relish. Served with Yellow & Blue Corn Tortilla Chips, Pico de Gallo, Sour Cream & Jalapeños



Scratch-Baked Brownies & Bars



Nathan's Kosher-Style Hot Dogs



Signature Sushi Platter



Gluten-Free Delights



Brownie Skillet



2 POINT CONVERSION

Select in Groups of Two

📍 **COWBOYS THICK & JUICY BURGERS** 🍔 | 240

16 Thick & Juicy Burger Patties. Served with Boar's Head Cheddar & Provolone Cheese Slices, Lettuce, Kosher Pickle Slices, Tomatoes, Red Onions, Bacon Aioli & Hamburger Buns

BENT BUCKLE BARBEQUE BRISKET 🍖 | 235

Hickory & Cherry Wood Smoked Spiced Rubbed Brisket in Honey Bourbon Barbeque Sauce

📍 **BACON WRAPPED JALAPEÑO CHICKEN BITES** | 205

Chicken Breast Pieces Stuffed with Fresh Jalapeño & Wrapped with Applewood Smoked Bacon. Tossed in Honey Sriracha Glaze

TEXAS LOCAL SMOKED ROPE SAUSAGE 🍖 | 205

Traditional Black Pepper Spiced Rope Sausage with Bourbon Barbeque Sauce

CHICKEN EMPANADAS 🍔 | 210

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

STEAK EMPANADAS 🍔 | 210

Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

📍 ☆ **BUFFALO CHICKEN SPRING ROLLS** 🍔 | 180

Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch Dipping Sauce

📍 **SOUTHERN CHICKEN TENDERS** 🍔 | 200

Homestyle Chicken Breast Breaded Tenderloins. Served with Honey Dijon Mustard, Buttermilk Ranch & Barbeque Sauce

📍 **TEXAS BACON & CHEDDAR TOTS** 🍔 | 190

Jumbo Bacon & Cheese Stuffed Tater Tots. Served with Ketchup Mini Jars & Ranch

📍 **JALAPEÑO CHEDDAR POPPERS** 🍔 🌿 | 180

Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend. Served with Ranch

📍 **SMOKED BBQ BRISKET SPRING ROLLS** 🍔 | 180

Egg Roll Stuffed with Chopped Brisket & Blended with Pepper Jack Shredded Cheese. Served with Ranch

SOUTHWEST VEGETABLE EMPANADAS 🍔 | 170

Southwest Spice Blend with Roasted Corn, Red Bell Peppers & Onions. Served with Traditional Chimichurri Dipping Sauce

SWEET CORN & POBLANO SOUFFLÉ 🍷 🍔 🌿 | 165

Sweet Corn Soufflé Spoon Bread with Poblano Peppers, Onions & Select Spices

📍 **CHICKEN & CHEDDAR FLAUTAS** 🍔 | 145

Golden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa

📌 **TRADITIONAL PORK TAMALES** 🌾 | 140
Traditional Tamales with Pulled Pork Filling

📌 **COWBOYS ALL BEEF CORN DOGS** 🌾 | 130
All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard

📌 **NATHAN'S JUNIOR HOT DOGS** 🌾 130
Traditional Nathan's Kosher Style Mini Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Mini Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

📌 **BLACK BEAN & ROASTED CORN TAMALES** 🌾 🌱 🌿 🌾 | 120
Traditional Tamales with Black Beans & Roasted Corn Filling

📌 **POTATO WEDGES** 🌾 🌿 | 100
Golden Fried, Seasoned Potato Wedges. Served with Ketchup Mini Jars & Ranch

TROPHY TRIO

Select in Groups of Three

📍 **BACON WRAPPED JALAPEÑO CHICKEN BITES** 🍷 | 160

Chicken Breast Pieces Stuffed with Fresh Jalapeño & Wrapped with Applewood Smoked Bacon. Tossed in Honey Sriracha Glaze

📍 **SMOKED BBQ BRISKET SPRING ROLLS** 🍷 | 160

Egg Roll Stuffed with Chopped Brisket & Blended with Pepper Jack Shredded Cheese. Served with Ranch

📍 **JALAPEÑO CHEDDAR POPPERS** 🍷 🌱 | 145

Panko Breaded & Golden Fried Jalapeño Halves Stuffed with a Velvet Cheese Blend. Served with Ranch

📍 **CHICKEN & CHEDDAR FLAUTAS** 🍷 | 130

Golden Fried Flour Tortillas Stuffed with Chicken Pieces & Velvety Cheese. Served with Charred Salsa

📍 ☆ **BUFFALO CHICKEN SPRING ROLLS** 🍷 | 130

Buffalo Marinated Chicken Pieces Blended with Cheese. Served with Ranch Dipping Sauce

📍 **SOUTHERN CHICKEN TENDERS** 🍷 | 130

Homestyle Chicken Breast Breaded Tenderloins. Served with Honey Dijon Mustard, Buttermilk Ranch & Barbeque Sauce

CHICKEN EMPANADAS 🍷 | 115

Marinated Chicken Breast Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

SOUTHWEST VEGETABLE EMPANADAS 🍷 | 115

Southwest Spice Blend with Roasted Corn, Red Bell Peppers & Onions. Served with Traditional Chimichurri Dipping Sauce

STEAK EMPANADAS 🍷 | 115

Marinated Skirt Steak Pieces with Select Spices. Served with Traditional Chimichurri Dipping Sauce

📍 **TEXAS BACON & CHEDDAR TOTS** 🍷 | 115

Jumbo Bacon & Cheese Stuffed Tater Tots. Served with Ketchup Mini Jars & Ranch

📍 **NATHAN'S JUNIOR HOT DOGS** 🍷 | 100

Traditional Nathan's Kosher Style Mini Beef Franks. Served with Diced Onions, Shredded Cheddar Cheese, Mini Hot Dog Buns & Mini Jars of Ketchup, Mustard & Pickle Relish

📍 **TRADITIONAL PORK TAMALES** 🍷 | 100

Traditional Tamales with Pulled Pork Filling

📍 **COWBOYS ALL BEEF CORN DOGS** 🍷 | 95

All Beef Franks, Golden Fried in a Traditional Honey Batter. Served with Mini Jars of Ketchup & Mustard

📍 **BLACK BEAN & ROASTED CORN TAMALES** 🌱 🍷 🌱 🌱 | 95

Traditional Tamales with Black Beans & Roasted Corn Filling

📍 **POTATO WEDGES** 🍷 🌱 | 60

Golden Fried, Seasoned Potato Wedges. Served with Ketchup Mini Jars & Ranch

PASTRY SHOPPE SELECTIONS

Whether celebrating a milestone or satisfying a sweet tooth, we have something for every occasion.



TIFF'S TREATS | 200

Three Dozen Variety Cookies Delivered Warm & Goopy at Halftime

SUNDAE FUNDAY | 250

A Twist on our Goopy Turtle Brownie Skillet. Served with Blue Bell Ice Cream & the Following Toppings: Strawberries, Cherries, Gummy Bears, Whipped Cream, Peanut Butter Pieces, Sprinkles, Oreo Pieces, Chocolate Pearls, Mini Marshmallows, Mini Plain M&M's, with Chocolate & Caramel Sauce

Served during Halftime

GLUTEN-FREE DELIGHTS | 210

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Lemon Ice Box Tarts, Chocolate Dipped Strawberries & Triple Berry Shooters with Fresh Berries

CHOCOLATE GAME CHANGER | 190

Peanut Butter Chocolate Bars, Assorted Truffles, Housemade Oreos, Flourless Chocolate Cake, Milk-Dark Chocolate Pudding, Steeped Dried Fruit Shooter & Milk Chocolate Bon-Bon Lollypops

SOUTHERN COMFORT SWEETS | 190

Texas Pecan Chocolate Caramel Popcorn Bites, Apple Moonshine Empanadas, Dulce de Leche Churros, Passion Fruit Chess Pies, Coconut-Chocolate Chip Cookies, Fried Nutella Rolls & Housemade Red Velvet Whoopee's

GOOEY CAMPFIRE TURTLE BROWNIE SKILLET | 180

Warm Fudge Brownie with Toasted Pecans, Marshmallows & Caramel. Topped with No Bake Cookie Crumb Mousse. Served with Blue Bell Homemade Vanilla Ice Cream

TEXAS BOURBON PEACH STREUSEL | 175

Caramelized Peaches with a Southern White Chocolate Streusel Crust. Served with Blue Bell Homemade Vanilla Ice Cream

DULCE DE LECHE CHURROS | 160

Two Dozen Texas Size Dulce de Leche Churros Served with Chocolate & Berry Sauce

SCRATCH-BAKED BROWNIES & BARS | 160

Touchdown Brownie Bars, Mango & Tajin Fudge Bar, Chef Marcello Magic Bars, Celebration Almond Cake Bars & S'mores Bars

SCRATCH-BAKED COOKIES | 140

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

ALL-AMERICAN DOUBLE APPLE PIE | 120

Baked in a Buttery Flaky Crust. Served with Blue Bell Homemade Vanilla Ice Cream

AMENITIES

THEME LOGO COOKIES 🍪 🍪 | 210

Two Dozen Cookies in Your Choice of Dallas Cowboys, Any Favorite Sports Team or Company Logo

COWBOYS CUPCAKES 🍪 🍪 | 160

Two Dozen Dallas Cowboys Themed Cupcakes in Assorted Vanilla, Chocolate & Red Velvet Cupcakes

🍷 **DULCE DE LECHE CUPCAKES** 🍪 🍪 | 150

Two Dozen Dulce de Leche Filled Chocolate Cupcakes. Topped with Dulce de Leche Frosting & House Blend Sprinkles

COWBOYS CHEESECAKE 🍰 🍰 | 140

Texas Size Slices of Traditional Vanilla Cheesecake Topped with Fresh Seasonal Berries

GLUTEN-FREE DELIGHTS 🍪 🍪 🍪 | 210

French Macarons, Flourless Chocolate Cakes, Marble Cupcakes, Lemon Ice Box Tarts, Chocolate Dipped Strawberries & Triple Berry Shooters with Fresh Berries

☆ **STRAWBERRY SHORTBREAD** 🍪 🍪 | 115

Macerate Fresh Strawberries in Crystal Glaze with White Chocolate Whipped Ganache, Filled in Between Two Tender White Chocolate Handmade Biscuits

☆ **COWBOYS DIPPED STRAWBERRIES** 🍪 🍪 | 120

14 Strawberries Dipped in the Finest Chocolates with Assorted Toppings

OLD-FASHIONED PEANUT BUTTER PIE 🍰 🍰 | 105

Made From Scratch Using Creamy Peanut Butter, Cream Cheese, Confectioners' Sugar & Cream

BLUE BELL ICE CREAM 🍦 | 70

Your Choice of Four Flavors: Homemade Vanilla, Dutch Chocolate, Strawberry & Cookies 'n Cream

VOLLEMAN'S DAIRY FRESH FARM MILK 🥛 | 62

Your Choice of Six Bottles in Any Combination of the Following Flavors: Whole Milk, Chocolate Milk or Strawberry Milk



SPECIAL OCCASION CAKES

Legends Hospitality is happy to assist you with any special occasion. We offer layered chocolate or vanilla cakes decorated in a simple, yet elegant theme. Please submit your cake order no later than five (5) business days prior to the event.

12" ROUND CAKE | 220

Serves 30 to 40 Guests

10" ROUND CAKE | 190

Serves 15 to 20 Guests

Looking for a different flavor or a customized cake? Please contact your suites service coordinator. Two weeks' advanced notice required. Custom pricing per cake.

COWBOYS THANKSGIVING

We're thankful that you chose to celebrate with us!

THANKSGIVING PRESENTATION | 1500

FALL HARVEST SALAD 🌾 🍷 🌿

Mesclun Field Mixed Greens with Roasted Cinnamon Spiced & Brown Sugar Yams, Drunken Cranberries, Goat Cheese Crumbles & Candied Pistachios. Served with Maple-Sherry Vinaigrette Dressing

OVEN ROASTED TURKEY 🍗 🍷

Ellington Farms Oven Roasted Turkey Breast Seasoned with Legends Spices

TRADITIONAL GIBLET GRAVY 🍗

Roasted Giblets, Roasted Vegetables & Sage in Housemade Turkey Stock. Blended with Cream & Traditional Seasonings

YUKON GOLD MASHED POTATOES 🍷 🍗 🌿

Yukon Gold Potatoes Whipped with Butter, Cream, Kosher Salt & White Pepper

COUNTRY CORNBREAD DRESSING 🍗 🌿

Traditional Cornbread Stuffing with Roasted Vegetables, Cranberries, Sage, Butter & Traditional Seasonings

BROCCOLI RICE & CHEESE CASSEROLE 🍗 🌿

Jasmine Rice, Broccoli Florets & Velvet Cream with Sharp Cheddar Cheese Au Gratin & Panko Breadcrumbs

GREEN BEAN MUSHROOM CASSEROLE WITH CRISPY ONIONS 🍗 🌿

Traditional Green Bean & Mushroom Casserole Topped with Crispy Onions

ORANGE CRANBERRY RELISH 🍷 🍗 🌿

Traditional Cranberry Sauce with Orange Liqueur & Cinnamon Reduction

BRIOCHE ROLLS 🍗 🌿

Oblong Soft Dinner Rolls. Served with Butter Balls

TRADITIONAL PECAN PIE

Crunchy Pecan Pieces with Housemade Sweet Pie Filling, Baked on a Flaky Pie Crust

TRADITIONAL PUMPKIN PIE 🍗

Classic Spiced Pumpkin Puree, Baked on a Traditional Pie Crust

VANILLA BEAN WHIPPED CREAM 🍗

Housemade Sweetened Whipped Cream with Vanilla Bean

À LA CARTE THANKSGIVING

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

GLAZED HAM  | 240

Boar's Head Sweet Sliced Ham with Housemade Brown Sugar Spice

PRALINE SWEET POTATOES   | 165

Traditional Whipped Cinnamon Spiced Sweet Potatoes, Topped with Honey Roasted Pecan Pieces & Melted Marshmallows

TRADITIONAL PECAN PIE | 130

Crunchy Pecan Pieces with Housemade Sweet Pie Filling, Baked on a Flaky Pie Crust. Served with Sweetened Whipped Cream

TRADITIONAL PUMPKIN PIE  | 130

Classic Spiced Pumpkin Puree, Baked on a Traditional Pie Crust. Served with Sweetened Whipped Cream

CARAMEL APPLE PIE  | 120

Traditional Sliced Spiced Apples, Baked on a Housemade Flaky Pie Crust



America's Tea



Tito's Bloody Mary



Maker's Mark



Miller Lite



Cowboyrita

BEVERAGES



Frozen, On the Rocks, Shaken, Stirred, You-Name-It!



PREMIUM PACKAGES

SUPER PREMIUM STARTER PACKAGE | 1247

1 Miller Lite, 12-pack
1 Coors Light, 12-pack
1 SOL, 12-pack
1 Josh by Jones Cabernet Sauvignon
1 Josh by Jones Chardonnay
1 Fleur de Prairie Rosé
1 Tito's Vodka
1 Maker's Mark
1 Herradura Añejo
1 Crown Royal
1 Captain Morgan
1 Pepsi, 8-pack
1 Diet Pepsi, 8-pack
2 Deja Blue Water, 8-pack
1 Cranberry Juice
1 Orange Juice
1 Tonic Water 6-pack
Limes
1 Maker's Owners Select with Purchase of Package

PREMIUM STARTER PACKAGE | 905

1 Miller Lite, 12-pack
1 Coors Light, 12-pack
1 Josh Cellars "Craftsman's Collection" Cabernet Sauvignon
1 Josh Cellars "Craftsman's Collection" Chardonnay
1 Fleur de Prairie Rosé
1 Smirnoff
1 Herradura Silver
1 Captain Morgan
1 Jack Daniel's Old No.7 Tennessee
1 Pepsi, 8-pack
1 Diet Pepsi, 8-pack
2 Deja Blue Water, 8-pack
1 Cranberry Juice
1 Orange Juice
1 Tonic Water 6-pack
Limes

COCKTAIL PACKAGES

COWBOYRITA FROZEN PACKAGE | 1020

Frozen Cowboyrita Machine
The Cowboyrita with Hornito's Reposado Mix, 3 gallons
Cowboys Cups, 24-count
Cowboyrita Salt
Limes

AMERICA'S TEA PACKAGE | 231

1 Crown Royal Peach
Iced Sweet Tea, 4-pack
Lemonade
Lemon Wedge

GIN MULE with GRAY WHALE GIN | 231

1 Gray Whale Gin
Ginger Beer, 6-pack
Lemons

TEXAS MULE PACKAGE | 205

1 Tito's Vodka
Ginger Beer, 6-pack
Limes

MIMOSA PACKAGE | 185

Moët & Chandon Imperial
Orange Juice
4 Champagne Flutes

BLOODY MARY PACKAGE | 167

1 Smirnoff Vodka
1 Mr & Mrs T Original Bloody Mary Mix
Tabasco, Celery, Olives, Worcestershire

COWBOYRITA ROCKS PACKAGE | 167

Hornitos Reposado Tequila
Cowboyrita Mix
Margarita Salt
Limes

COWBOY HERRADURA RANCH WATER | 162

1 Herradura Silver
Official Tequila of the Cowboy Ranch Water
Seltzer Water Original
Limes

CARAJILLO COFFEE PACKAGE | 131

Black Rifle Brewed Coffee
Licor 43
Housemade Whipped Cream
Sugar Sticks

MICHELADA PACKAGE | 123

1 SOL, 12-pack
Clamato
Tajin
Limes



READY-TO-DRINK COCKTAILS

ON THE ROCKS CRAFT COCKTAILS | 138

Can be purchased as your choice of the 4 flavors
On The Rocks Ready to Serve Variety Pack Includes:

- The Espresso Martini made with EFFEN Vodka
- The Cosmopolitan made with EFFEN Vodka
- The Old Fashioned made with Knob Creek
- The Mai Tai made with Cruzan Rum

SPECIALTY CRAFT COCKTAILS sold in 6-packs

- Jack Daniel's Country Cocktail Downhome Punch | 89
- Jack Daniel's Country Cocktail Southern Peach | 89

READY-TO-DRINK COCKTAILS sold in 8-packs

- Hornitos Mango Seltzer | 94
- Hornitos Pineapple Seltzer | 94
- Hornitos Ranch Water | 94
- Jack Daniel's Whiskey, Honey & Lemonade | 94
- Jack Daniel's Whiskey & Apple Fizz | 94
- Crown Royal Peach Tea | 94
- Crown Royal Whiskey & Cola | 94
- Crown Royal Washington Apple | 94

Double Zero Margarita | 94

- Zero Sugar*
- Zero Net Carbs*
- Keto Friendly*



BEER

DOMESTIC BEER sold in 12-packs

Miller Lite | 89

Coors Light | 89

Coors Banquet | 77

SPECIALTY BEER sold in 12-packs

Blue Moon | 90

Leinenkugel's Summer Shandy | 90

TEXAS CRAFT BEER sold in 12-packs

Revolver Gridiron | 90

Rahr Texas Red | 90

Four Corners Local Buzz | 90

Shiner Bock | 90

IMPORT BEER sold in 12-packs

SOL | 90

Peroni | 90

Peroni 0.0 NA | 90

SELTZERS sold in 12-packs

Simply Spiked Lemonade | 106

VIZZY Mango Pineapple | 106

VIZZY Raspberry Lemonade | 106

Topo Chico Lemon Lime | 106

Topo Chico Strawberry Guava | 106

LIQUOR & SPIRITS

TENNESSEE WHISKEY

Jack Daniel's Single Barrel | 169
Uncle Nearest 1856 Tennessee | 169
Uncle Nearest 1884 Small Batch | 124
Gentleman Jack | 124
Jack Daniel's Honey | 113
Jack Daniel's Old No.7 Tennessee | 107

WHISKEY

Five Trail American Blended Whiskey | 205
Yellow Rose American Whiskey | 140

BOURBON

Maker's Mark Owners Select | 202

Influenced and crafted by Jerry Jones. This unique and exceptional single barrel bourbon is a variation of Maker's Mark® and uses a hand-selected combination of 10 different oak finishing staves to create a distinct flavor profile that is one of a kind, every time. *The Owner's Select offering is exclusively available at AT&T Stadium and Cowboys Club at The Star in limited supply.*

Knob Creek | 149
Maker's 46 | 136
Woodford Reserve | 131
Maker's Mark Bourbon | 119
Jim Beam | 85
Jim Beam Black | 85
Jim Beam Fire | 85
Jim Beam Peach | 85

VODKA

Tito's | 164
Haku Japanese Vodka | 149
Ciroc | 149
Belvedere | 149
Ketel One | 122
Ketel One Botanical Grapefruit | 122
EFFEN | 122
EFFEN Black Cherry | 122
Smirnoff | 102
Pinnacle Original | 96

CANADIAN WHISKEY

Crown Royal | 143
Crown Royal Peach | 131
Crown Royal Regal Apple | 131
Crown Royal Vanilla | 131
Canadian Club | 77

RYE WHISKEY

Knob Creek Rye | 119
Redemption Rye | 107

SCOTCH

The Glenlivet 12 Year | 149
Glenmorangie 10 Year | 149
Johnnie Walker Black Label | 136
Johnnie Walker Red Label | 110



LIQUOR & SPIRITS

RUM

Captain Morgan Spiced Rum | 97
Mur Mur Coconut Rum | 96
Malibu | 90
Cruzan Aged Silver | 86

TEQUILA

Herradura Ultra Añejo | 193
Herradura Añejo | 154
Herradura Reposado | 143
Herradura Silver | 132
El Tesoro Blanco | 137
Hornitos Reposado | 122

The Official Tequila of the Cowboyrita

Hornitos Plata | 107
El Jimador Blanco | 107

GIN

Aviation | 137
Gray Whale | 132
Tanqueray 10 | 132
Tanqueray | 110
Beefeater | 110

CORDIALS

Licor 43 | 119
Grand Marnier | 119
Bailey's | 85
Kahlua | 85

COGNAC

Courvoisier X.O. | 440
Hennessy V.S.O.P. | 220
Courvoisier V.S.O.P | 193
Hennessy V. S. | 166

ALLOCATED ULTRA PREMIUM

Based on Availability

Clase Azul | 608
Johnnie Walker Blue Label | 540
Don Julio 1942 | 492
Herradura Legends | 384



WINE

CHARDONNAY

Special Edition Josh by Jones Chardonnay | 100
Cakebread Chardonnay | 161
Plumpjack Winery Reserve Chardonnay | 161
Stressed Vines Sonoma Coast Chardonnay | 124
Markham Chardonnay | 90
The Calling Dutton Ranch Chardonnay | 110
The Calling Sonoma Coast Chardonnay | 90
Wente Chardonnay | 90
William Hill Chardonnay | 90
Josh Cellars “Craftsman’s Collection” Chardonnay | 85

PINOT GRIGIO

Santa Margherita | 105
Barone Fini Pinot Grigio | 90
Ca’Bolani Pinot Grigio | 90

SAUVIGNON BLANC

Caymus Vineyards: Emmolo Sauvignon Blanc | 110
Girard Sauvignon Blanc | 101
Cloudy Bay Sauvignon Blanc | 90
The Crossings Sauvignon Blanc | 77

ULTRA PREMIUM WINES

Based on Availability

Caymus Cabernet Special Select | 650
Far Niente Cabernet | 385

CABERNET SAUVIGNON

Special Edition Josh by Jones Cabernet Sauvignon | 100
Stressed Vines Moon Mountain Cabernet Sauvignon | 110
William Hill Cabernet Sauvignon | 110
Daniel Cohn Bellacosa Cabernet | 101
Wente Cabernet “Charles Wetmore” Sauvignon | 90
Josh Cellars “Craftsman’s Collection” Cabernet Sauvignon | 85
Joseph Carr Paso Robles Cabernet | 85

ROSÉ

Whispering Angel Chateau D’Esclans | 101
Hampton Water Rosé | 77
Maison No. 9 | 77
Fleur de Prairie Rosé | 66

PINOT NOIR

Enroute Pinot Noir | 173
Stressed Vines Russian River Pinot Noir | 154
Flowers Pinot Noir | 149
Belle Glos Pinot Noir | 131
The Calling Russian River Valley Pinot Noir | 97
Wente Pinot Noir | 90
Josh Cellars “Craftsman Collection” Pinot Noir | 90

MERLOT

Plumpjack Merlot | 154
Markham Merlot | 97
Stags Leap Winery Merlot | 97
Rutherford Hill Merlot | 90



WINE

MALBEC

Caymus Vineyards Red Schooner Voyage Malbec | 110

Terrazas De Los Andes Malbec | 85

BURGUNDY & BORDEAUX

Bouchard Père & Fils Premiere Cru Baune du Château | 113

Chateau Labat, Haut-Medoc Bordeaux Red Blend | 110

RED BLEND

Clos De Los Siete Red Blend | 97

CHAMPAGNE

Cristal | 606

Dom Perignon | 514

Beau Joie Demi Sec | 315

Beau Joie Brut | 134

Veuve Clicquot | 173

Moët & Chandon Imperial | 162

Moët & Chandon Imperial Minis, 4-pack | 143

Taittinger La Française Brut | 102

SPARKLING WINE

Josh Cellars Prosecco | 90

Jeio Prosecco | 84

NON-ALCOHOLIC CHAMPAGNE

French Bloom Brut Non-Alcoholic | 105

French Bloom Rosé Non-Alcoholic | 105

MADE IN TEXAS

TEXAS WINES

McPherson Cellars Les Copains White | 97

Kiepersol Estates Texas Cabernet Sauvignon | 90

Fall Creek Vineyard Classic Sauvignon Blanc | 90

Locations TX Red Blend | 85

AUSTIN COCKTAILS sold in 8 packs

Ruby Red | 94

Cucumber Mojito | 94

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC sold in 8-packs

Core Natural Water, 6-pack | 55
Deja Blue Bottled Water | 42
Pepsi | 31
Diet Pepsi | 31
Pepsi Zero | 31
Mountain Dew | 31
Dr Pepper | 31
Diet Dr Pepper | 31
Dr Pepper Zero | 31
7UP | 31

POLAR 100% NATURAL SELTZER sold in 6-packs

Original | 42
Lemon | 42
Lime | 42
Black Cherry | 42
Mandarin | 42

TEA/LEMONADE

Unsweetened Iced Tea | 72
2 gallons, sliced lemons, sugars & sweeteners
Peach Iced Tea | 72
2 gallons, sliced lemons, sugars & sweeteners
Pure Leaf Sweet Tea, 4-pack | 20
Pure Leaf Unsweetened Black Tea, 4-pack | 20
Tropicana Lemonade, 4-pack | 20

JUICES

Apple Juice | 21
Cranberry Juice | 21
Grapefruit Juice | 21
Orange Juice | 21
Pineapple Juice | 21

BLACK RIFLE COFFEE COMPANY

Freshly Brewed Regular | 88
Service for 12, includes sugar, sweeteners & creamer
Freshly Brewed Decaf | 88
Service for 12, includes sugar, sweeteners & creamer
Black Rifle Coffee Thermoses, 6-pack | 45

BLACK RIFLE COFFEE COMPANY READY TO DRINK

BRCC Ready to Drink Rich Mocha Espresso, 4-pack | 53
BRCC Ready to Drink Caramel Vanilla Espresso, 4-pack | 53



MIXERS

Red Bull, 4-pack | 29
Red Bull Sugar Free, 4-pack | 29
Ginger Beer, 6-pack | 26
Ginger Ale, 6-pack | 18
Club Soda, 6-pack | 18
Cowboyrita Mix | 18
Mr & Mrs T Original Bloody Mary Mix | 18
Sweet & Sour Mix | 18
Tonic Water, 6-pack | 18
Grenadine | 14
Lime Juice | 14
Cherries | 11
Lemons | 11
Limes | 11
Margarita Salt | 11
Olives | 11
Tabasco | 11
Worcestershire | 11
Tajin Seasoning | 7

NECESSITIES

Bartender | 300
Commemorative Cups, 12-pack | 72
Premium 16 OZ. Cups | 41
Clear Plates, 20-pack | 30
Clear Bowls, 20-pack | 30
Commemorative To-Go Containers, 10-pack | 23
Whataburger Sauces | 10
Choice of Spicy Ketchup, Honey Mustard, or Ranch
Game Day Program, Cowboys Games Only | 9





GENERAL INFORMATION

HOURS OF OPERATION

Suites are open for guest arrival two hours prior to the event start and remain open one hour after the event.

SPECIALTY ITEMS

Legends Hospitality will make every effort to fulfill special requests, including personalized special-occasion cakes and specialty beverage items that are not listed on our menu. We ask for an advanced notice of five (5) business days when placing these orders.

ADVANCED ORDERING

All order deadlines are subject to change with the addition of any third-party event. Bringing outside food and beverages into AT&T Stadium is prohibited. Non-compliance is subject to confiscation of property.

ADVANCED ORDER TIMELINE - Orders Due By 5 PM

<u>Event Date</u>	<u>Deadline Date</u>
Monday	Tuesday
Tuesday	Wednesday
Wednesday	Thursday
Thursday	Friday
Friday	Monday
Saturday	Monday
Sunday	Monday

Please note the deadline for all Thanksgiving orders will be Friday, November 10th at 5 PM CST.

FOOD & BEVERAGE DELIVERY

Most of your advance order menu selections will be delivered to your suite prior to your arrival. Some food items may be delivered closer to the event time to ensure the highest quality. For more information on delivery times, please contact your Legends Suite Services Coordinator.

CANCELLATION POLICY

All food and beverage orders are subject to a cancellation fee. One to Two business days prior to the event you will be charged 30% of your order total for any cancellation. On the day of the event if you cancel your order, you will be charged 50% of your order total. Should you choose to cancel a bartender or dedicated attendant after the order deadline you will be subject to pay 50% of the bartender or dedicated attendant fee.

EVENT DAY ORDERING

Additional ordering with your Legends service coordinator is no longer available once the advance catering deadline for an event has passed. Clients will be required to order on event day upon arrival to the suite. Legends will service event day orders once all of the advance day order deliveries have been fulfilled.

PERSONAL SUITE ATTENDANT

Legends Hospitality will provide a Suite Server to maintain two suites, as well as take any additional food or beverage orders during the course of the event to maintain the highest level of service. We can provide a Suite Attendant exclusively for your suite for a charge of \$300 per event. Suite Attendants are Texas Alcohol Beverage Commission (T.A.B.C.) certified. A bartender may also be ordered if you would like one for your suite.

ALCOHOLIC BEVERAGES

The Texas Alcohol Beverage Commission, City of Arlington and AT&T Stadium strictly prohibit alcoholic beverages being carried into or removed from the Stadium and suite area. Non-compliance is subject to confiscation of property. It is the responsibility of the suite holder or suite lessee to monitor & control alcoholic beverage consumption within the suite. It is unlawful for anyone under the age of 21 to consume or purchase alcoholic beverages. AT&T Stadium reserves the right to withhold service of alcoholic beverages to anyone. Thank you for your cooperation and help to make AT&T Stadium a safe and exciting place for everyone.

SERVICE CHARGE & TAX

A standard service charge of 24% will be applied to all food and beverage orders. This service charge is not a gratuity and is retained by Legends to help defray administrative costs. It is up to your personal discretion to leave gratuity for your Suite Server or Suite Attendant/Bartender. All services are subject to a service charge and 8.25% sales tax.

ADDITIONAL FEES

In the case that you will need Legends Hospitality to assist with moving and/or disposing of product you will be subject to the fees below.

- Product Move Fee - \$50.00
- Product Disposal Fee - \$50.00

If you need assistance with your product, please reach out to your designated Suites Service Coordinator for additional information.

PAYMENT POLICY

Suite holders will provide one credit card to remain on file for their Legends 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.

LIABILITY

The Dallas Cowboys and Legends Hospitality cannot assume responsibility for any items missing, lost or stolen from your suite. In addition, any damage incurred in the suite or adjoining suite area by a suite holder or guest is the responsibility of the suite holder or suite lessee.

CONTACTING SUITE SERVICES

For any questions or to place an order, please contact our Legends Suite Services team at 817.892.4550 or contact your Legends Suite Services Coordinator directly. If you prefer to email your order, you may email at CowboysSuites@legends.net or email your Legends Suite Services Coordinator directly.

PRIVATE CATERED EVENTS

AT&T Stadium boasts 25+ private event spaces that can provide the perfect setting for your event needs. AT&T Stadium is the premier venue for:

- Company Meetings
- Conferences & Conventions
- Holiday Parties
- Team Building
- Trade Show & Consumer Events
- Award Ceremonies
- Social Events & Galas

As a suite holder, you will receive a preferred rate when booking your event. For more information, please call 817.892.8000 or email specialevents@dallascowboys.net

All pricing is subject to change.