Catering Menu

KU Catering is proud to be the exclusive caterer for the Ward Family Scholarship Suites. We are committed to serving a wide variety of exceptional cuisine to enhance your game day experience. Our professionally trained culinary staff uses only fresh ingredients in the preparation of your selections.

If you have any questions or need assistance in placing your order, please contact Catering Coordinator Whitney Fox.

Whitney Fox  
Catering Coordinator  
785-864-2444  
wlf@ku.edu

Janna Traver  
Executive Chef  
785-864-0195  
jtraver@ku.edu

Robert Pierrelee  
Catering Director  
785-864-2400  
785-423-3936 (cell)  
rpierrelee@ku.edu
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<td>28</td>
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Ordering Process

**Placing your order**

It is important that each suite designate an official contact for their suite. This person should be responsible for all communications to suite guests and co-owners and will be responsible for placement of food and beverage orders.

Suite orders may be placed at anytime by emailing your order sheet to wlfox@ku.edu or by faxing to (785) 864-5030. Order forms are available online at kucatering.com.

**All orders, for Saturday games, must be placed by noon the Tuesday prior to game day.**

Late orders will be assessed a 20% penalty.

All of our menu items are available as a Standing Order. Special orders such as celebratory cakes or other special arrangements require five business days, and are subject to additional charges. Substitutions are discouraged and may incur additional charges. Half-orders on à la carte items and packages will incur a 20% fee.

**Delivery & Service**

In order to please you and your guests, we offer three delivery options for your convenience. Your food selections can be delivered two hours prior to game time, one hour prior or at kick-off. All non-alcoholic beverages will be available upon arrival to your suite.

We will provide high-quality disposable ware for you and your guests. In KU Dining’s continuing efforts to protect the environment, we use biodegradable serviceware when possible. All of your menu selections will be presented on reusable service ware.

If you would like us to arrange for china, glass, and silverware to be available in your suite, please contact our office at (785) 864-2444 to make arrangements. The cost for china service will be $5.00 per guest.
Payment Procedures

Suite charges will be invoiced within 5–10 business days after the event. Suite holders are responsible for all food and beverage charges incurred in their suites.

We are pleased to accept Visa, MasterCard, American Express, and Discover.

Kansas sales tax of 9.05%, when applicable, will be added to all food and beverage orders.

Cancellations

In the event that you must cancel your order, please notify our Catering Coordinator as soon as possible at (785) 864-2444.

No charges will be assessed if your order is cancelled by noon on the Wednesday prior to the game.

Alcohol Policy

There are two options for stocking alcohol in your suite:

1. You can purchase alcohol from the retailer of your choice and deliver it yourself to your suite pursuant to the University’s alcohol policy.

2. You can order alcohol through the Cork & Barrel at 23rd and Iowa, (785) 331-4242 from 9am - 5pm; please ask for John Smiley. KU Catering will pick up the order and deliver it to your suite at no charge. KU Catering will not handle kegs nor keg supplies in any manner. Cork & Barrel has a wide selection of wine, beer and liquor, and your order will be charged at regular retail prices. All orders placed through Cork & Barrel must be charged to a credit card at the time of order and must be ordered by noon on the Wednesday prior to game day.

Additional bags of ice used to chill alcoholic beverages will be charged accordingly.
## A la Carte Breakfast

<table>
<thead>
<tr>
<th>Breakfast</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Biscuit</td>
<td>$44</td>
</tr>
<tr>
<td>Buttermilk biscuit sandwich with sausage, egg and cheese</td>
<td></td>
</tr>
<tr>
<td>Biscuits and Gravy</td>
<td>$32</td>
</tr>
<tr>
<td>Buttermilk biscuits and house-made sausage gravy</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td>$25</td>
</tr>
<tr>
<td>More than three dozen scrambled eggs</td>
<td></td>
</tr>
<tr>
<td>Hash Brown Potato Casserole</td>
<td>$25</td>
</tr>
<tr>
<td>Hash browns dressed with sour cream, cheddar cheese and green onion</td>
<td></td>
</tr>
<tr>
<td>Monte Cristo Casserole</td>
<td>$25</td>
</tr>
<tr>
<td>Layers of Swiss cheese and honey ham in a French toast style casserole, finished with maple syrup</td>
<td></td>
</tr>
<tr>
<td>Breakfast Burritos</td>
<td>$53</td>
</tr>
<tr>
<td>Flour tortilla stuffed with scrambled eggs, sausage, potatoes and cheese served with sour cream and salsa on the side</td>
<td></td>
</tr>
<tr>
<td>Bacon and Sausage</td>
<td>$36.75</td>
</tr>
<tr>
<td>Three pounds of applewood smoked bacon and sausage links</td>
<td></td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$32</td>
</tr>
<tr>
<td>A baker’s dozen with whipped Philadelphia® cream cheese</td>
<td></td>
</tr>
<tr>
<td>Fruit Bowl</td>
<td>$52.50</td>
</tr>
<tr>
<td>Cubed pineapple, honeydew and cantaloupe finished with fresh strawberries and blueberries</td>
<td></td>
</tr>
<tr>
<td>Yogurt</td>
<td>$28.50</td>
</tr>
<tr>
<td>Individual assorted Yoplait® yogurt</td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>$31.50</td>
</tr>
<tr>
<td>Assortment of jumbo house-baked favorites, a baker’s dozen</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$43</td>
</tr>
<tr>
<td>Gooey, house-baked cinnamon bun topped with praline sauce and cream cheese icing</td>
<td></td>
</tr>
<tr>
<td>Sweet Breads</td>
<td>$26</td>
</tr>
<tr>
<td>Lemon poppy seed, blueberry, and cinnamon walnut sweet breads with honey butter</td>
<td></td>
</tr>
</tbody>
</table>
## A la Carte Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Nuts</strong></td>
<td>$30</td>
</tr>
<tr>
<td>Premium selection of mixed nuts, per pound</td>
<td></td>
</tr>
<tr>
<td><strong>Trail Mix</strong></td>
<td>$24</td>
</tr>
<tr>
<td>per pound</td>
<td></td>
</tr>
<tr>
<td><strong>Gardetto’s® Snack Mix</strong></td>
<td>$24</td>
</tr>
<tr>
<td>per pound</td>
<td></td>
</tr>
<tr>
<td><strong>Popcorn</strong></td>
<td>$21</td>
</tr>
<tr>
<td>per gallon</td>
<td></td>
</tr>
</tbody>
</table>

### Hot Appetizers

**Serves 12**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BBQ Meatballs</strong></td>
<td>$28</td>
</tr>
<tr>
<td>Four dozen meatballs glazed in Curley’s of Kansas City BBQ sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Andouille in Puff Pastry</strong></td>
<td>$32</td>
</tr>
<tr>
<td>Two dozen spicy sausages in delicate pastry served with sweet BBQ sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Cocktail Smokies</strong></td>
<td>$30</td>
</tr>
<tr>
<td>10 dozen of the game day favorite in a sweet and tangy chili sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Tenders</strong></td>
<td>$42</td>
</tr>
<tr>
<td>Three pounds of crispy tenders served with honey mustard and ranch dressings</td>
<td></td>
</tr>
<tr>
<td><strong>Bacon Wrapped Shrimp</strong></td>
<td>$50.50</td>
</tr>
<tr>
<td>Two dozen large shrimp wrapped in bacon and finished with BBQ sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Hot Wings</strong></td>
<td>$32</td>
</tr>
<tr>
<td>24 jumbo wings tossed in Buffalo-style sauce served with Danish blue cheese dressing and celery sticks</td>
<td></td>
</tr>
<tr>
<td><strong>BBQ Wings</strong></td>
<td>$32</td>
</tr>
<tr>
<td>24 jumbo wings tossed in BBQ sauce and served with ranch dressing and celery sticks</td>
<td></td>
</tr>
<tr>
<td><strong>St. Louis Style Ribs</strong></td>
<td>$42</td>
</tr>
<tr>
<td>Fall-off-the-bone tender and slathered with caramelized BBQ sauce; a slab and a half cut down into individual portions</td>
<td></td>
</tr>
<tr>
<td><strong>Crispy Shrimp</strong></td>
<td>$45</td>
</tr>
<tr>
<td>Two dozen jumbo shrimp wrapped in rice noodles, fried and served with sweet chili sauce</td>
<td></td>
</tr>
</tbody>
</table>
**Nacho Bar**

Start with seasoned ground beef, black beans, and con queso dip; finish with our house-made salsa, guacamole, sour cream, shredded lettuce, diced tomatoes, shredded cheese and jalapeños

**Taco Bar**

A dozen each hard and soft taco shells, seasoned ground beef, fajita-style chicken, house-made salsa, guacamole, shredded lettuce, diced tomatoes, shredded cheese, sour cream and jalapeños

**Fajita Bar Duo**

Seared chicken and steak fajitas with peppers and onions served with warm tortillas, house-made salsa, guacamole, diced tomatoes, shredded lettuce, cheese, sour cream and jalapeños
Dips
Serves 12

Artichoke Dip
Served warm with crispy flat breads

Con Queso
Queso with chiles, fresh tomatoes and green onions served with tortilla chips

Queso Fundido
Traditional queso dip and chorizo topped with melted cheddar and Monterey Jack cheeses garnished with sour cream and green onions, served with tortilla chips

Pepperoni Pizza Dip
Melted mozzarella cheese, cream cheese, tomatoes, diced pepperoni and roasted garlic baked with sliced pepperoni and parmesan cheese served with water crackers

Guinness® Cheese Dip
Sharp cheddar cheese dip finished with Guinness® Stout beer, served with pretzel chips

Classic Hummus
Traditional hummus made from organic garbanzo beans garnished with Kalamata olives and extra virgin olive oil, served with crispy flat breads

Salsa
House-made fresh salsa, served mild, with tortilla chips

Salsa Sampler
A trio of salsas: house-made mild traditional, spicy tomatillo and corn and black bean, served with tortilla chips

Chili Pumpkin Yogurt Dip
Perfect for fall, served with Indian naan bread and crudites

Big 12 Layer Dip
Traditional 7-layer dip with the addition of cilantro cream cheese, smoked chicken, two types of salsa and topped with jalapeño bacon, served with tortilla chips

French Onion Dip
Traditional dip, served with kettle chips
Cold Appetizers
Serves 12

Garden Vegetables $32
Assorted crisp veggies and ranch dip

Assorted Cheese Tray $50
(Local and Imported)
Garnished with berries and grapes, served with assorted crackers

Shrimp Cocktail $76
Four dozen jumbo shrimp poached in Old Bay® seasoning and beer, served chilled with house-made cocktail sauce and lemon wedges

Tortilla Pinwheels $32
Cilantro tortilla with a Southwest cream cheese filling

Salami and Cheese Assortment $60
Salami and pepperoni served with cheddar, Swiss and smoked Gouda cheeses garnished with sweet pickles, pickle chips and olives, served with crackers

Fruit Bowl $52.50
Cubed pineapple, honeydew and cantaloupe finished with fresh strawberries and blueberries

Cocktail Deli Tray $60
Sliced roast beef, ham and roasted turkey served with Hawaiian sweet rolls, cheddar and Swiss cheeses, and traditional condiments

Cocktail Sandwiches (sold by the dozen) $31.50
· Roasted turkey on potato roll
· Ham and cheddar cheese with house sandwich sauce on a Hawaiian sweet roll
· Chicken salad on mini croissant
· Roast beef and jalapeño cream cheese on pretzel bread
**Serves 12**

**Sloppy Joe Sliders** $44  
Old-school favorite made with lean ground Angus beef served with slider buns

**Peanut Butter and Jelly** $30  
Smucker’s Uncrustables PB&J® sandwiches with grape jelly, individually packaged to protect against peanut allergies

**Chicken Tenders** $42  
Three pounds of crispy tenders served with honey mustard and ranch dressings

**Nathan’s® Famous All-Beef Hot Dogs** $50  
Steamed dogs served with hot dog buns, relish, shredded cheese, chopped onions, ketchup and mustard

**Macaroni & Cheese** $32  
Jumbo pasta spirals in a creamy cheese sauce featuring American, Swiss, cheddar, Monterey Jack and provolone cheeses

**Ghirardelli® Brownies** $32  
Ghirardelli® chocolate in a soft, chewy house-baked brownie, a baker’s dozen

**Rice Crispy Treats** $27  
Crimson and blue sugar-sprinkled treats, a baker’s dozen

**Cupcakes** $25  
Festive chocolate and vanilla cupcakes with football decorations

**Monster Cookies** $25  
One and a half dozen house-baked cookies loaded with peanuts, chocolate chips, rolled oats and M&M’s
Entrées
Serves 12

Beef Lasagna $55
House-made all beef lasagna layered with ricotta and mozzarella cheeses

Spinach Lasagna $55
A KU Catering specialty, made in house

Chili $44
Beef chili with kidney beans served with shredded cheese, chopped onions and crackers

St. Louis Style Ribs $42
Fall-off-the-bone tender and slathered with caramelized BBQ sauce, a slab and a half cut down into individual portions

Chicken Enchilada Casserole $55
Seasoned chicken, onions and roasted peppers layered between jalapeño cilantro tortillas, smothered in a white cheese sauce and finished with pepper jack cheese and green onions

Hot Sandwiches
Serves 12

KC-Style BBQ Beef $90
Smoked burnt ends glazed with BBQ sauce, served with hamburger buns

Smoked Chicken $84
Locally smoked pulled chicken with honey mustard and BBQ sauces on the side, served with hamburger buns

Angus Beef Hamburger $90
One-third pound grilled Angus beef burger served with sliced American and Swiss cheeses, hamburger buns and all the traditional toppings

Johnsonville® Bratwurst $85
Classic brats on a bed of bacon-laced Bavarian sauerkraut, served with hot dog buns, onions, pickles and a variety of mustards

Pulled Pork with Peach BBQ $81
Slow roasted pork roast topped with our house-made peach BBQ sauce, served with hamburger buns

Nathan’s® Famous All-Beef Hot Dogs $50
Steamed dogs served with hot dog buns, relish, shredded cheese, chopped onions, ketchup and mustard
Cold Sandwiches and Wraps
Serves 12

Grilled Buffalo Chicken Wrap $80
Sliced chicken marinated in buffalo sauce, diced celery and shredded romaine lettuce with blue cheese dressing folded in a whole wheat tortilla

Ranch Chicken Wrap $80
Thinly sliced roasted chicken breast, Swiss and cheddar cheeses on a bed of sliced tomatoes and shredded romaine lettuce drizzled with ranch dressing folded in a whole wheat tortilla

Blackened Chicken Wrap $80
Cajun spiced chicken and smoked Gouda cheese with mixed greens, tomatoes and ranch dressing folded in a whole wheat tortilla

Roasted Vegetable Wrap $80
Cauliflower, squash, red bell peppers and mushrooms tossed with coriander chutney on a bed of shredded lettuce in a cilantro wrap

Club Sandwich Croissant $80
Turkey, ham, bacon with cheddar and Swiss cheeses

Dagwood Sandwich $90
Wheat berry bread piled high with pastrami, roast beef, turkey, cheddar and provolone cheeses

Italian Grinder $80
Ciabatta bun stuffed with thinly sliced mortadella, capicola, ham and provolone cheese
A la Carte Sides

**Hot Sides**  
Serves 12

- **Scalloped Potatoes** $25  
  Thinly sliced potatoes smothered with cream and cheese

- **Vegetable Medley** $25  
  A seasonal selection tossed in herb butter

- **Wild Rice** $25  
  Traditional style wild rice pilaf

- **Macaroni & Cheese** $32  
  Jumbo pasta spirals in a creamy cheese sauce featuring American, Swiss, cheddar, Monterey Jack and provolone cheeses

- **Country Corn with Bacon** $25  
  Tender corn kernels tossed with sweet onions and bacon in a white cheese sauce

**Cold Sides**  
Serves 12

- **Traditional Potato Salad** $24  
  Steamed Idaho potatoes tossed with celery, red onion, hard boiled egg, and sweet red bell peppers in a light mayonnaise dressing

- **Stone Ground Mustard Slaw** $24  
  A sharp twist on an old classic

- **Gemelli Pasta Salad** $24  
  Corkscrew noodles with peas, red peppers, green onions and baby corn in an Italian vinaigrette

- **Fresh Tossed Salad** $35  
  Romaine, iceberg and baby greens garnished with sliced tomatoes, cucumbers and shredded carrots served with fresh ranch dressing and house-made balsamic vinaigrette
Serves 12

**Ghirardelli® Brownies $32**
Ghirardelli® chocolate in a soft, chewy house-baked brownie, a baker’s dozen

**Gourmet Cookies $26**
One and a half dozen of our house favorites: chocolate chunk, white chocolate macadamia nut, peanut butter and red and blueberry white chocolate chip

**Cookie and Brownie Combo Tray $34**
A combination with half of a dozen of our chewy brownies and a dozen of our best cookies

**Bar Cookies $32**
Assortment of house-made cookies: fudge nut, lemon, raspberry almond and a seasonal selection, a baker’s dozen

**Monster Cookies $25**
One and a half dozen house-baked cookies loaded with peanuts, chocolate chips, rolled oats and M&Ms

**Rice Crispy Treats $27**
Crimson and blue-sprinkled treats, a baker’s dozen

**Cheesecake $80**
Philadelphia® cheesecake with strawberries, blueberries and chocolate sauce

**Cheesecake Combo $84**
A trio of cheesecakes with something to please everyone: Raspberry Swirl, Traditional and Turtle

**Zebra Cake $63**
Alternating layers of white and dark chocolate cake, separated with pinstripes of white and dark chocolate butter cream

**Cupcakes $25**
Festive chocolate and vanilla cupcakes with football decorations

**Decorated Cakes:**
Topped with a Jayhawk, available in your choice of cake and icing combination. Customized cakes are available with five business days’ notice.

- **Full cake (Serves 60–100) $63**
- **½ sheet cake (Serves 30–50) $42**

Cake flavors: White, Chocolate, Marble
Icing flavors: Vanilla, Chocolate
Breakfast Packages

**Field Goal**
Serves 12 $252

**Fresh Baked Muffins**
Jumbo house-baked favorites: blueberry, banana nut, bran and chocolate-chocolate chip

**Bagels and Cream Cheese**
Assorted flavors of bagels with whipped Philadelphia® cream cheese

**Biscuits and Gravy**
Buttermilk biscuits and house-made sausage gravy

**Scrambled Eggs**

**Monte Cristo Casserole**
Layers of Swiss cheese and honey ham in a French toast-style casserole

**Bacon and Sausage Links**

**Seasonal Fresh Fruit Bowl**
with berries

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**Safety**
Serves 12 $252

**Cinnamon Rolls**
Gooey, house-baked cinnamon bun topped with praline sauce and cream cheese icing

**Fresh Baked Muffins**
Jumbo house baked favorites: blueberry, banana nut, bran and chocolate-chocolate chip

**Seasonal Fresh Fruit Bowl**
with berries

**Breakfast Burritos**
Flour tortilla stuffed with scrambled eggs, sausage, potatoes and cheese served with sour cream and salsa on the side

**Hash Brown Potato Casserole**
**Coin Toss**
Serves 12
$280

**Gardetto’s® Snack Mix**

**Salami & Cheese Assortment**
Salami & pepperoni served with cheddar, Swiss, and smoked Gouda cheeses garnished with sweet pickles, pickle chips and olives, served with crackers

**BBQ Wings**
24 jumbo wings tossed in BBQ sauce and served with ranch dressing and celery sticks

**Sloppy Joe Sliders**
Old-school favorite made with lean ground Angus beef, served with slider buns

**Pepperoni Pizza Dip**
Melted mozzarella cheese, cream cheese, tomatoes, diced pepperoni and roasted garlic baked with sliced pepperoni and parmesan cheese served with water crackers

**Garden Vegetables**
Assorted crisp veggies and ranch dip

**Cupcakes**
Festive chocolate and vanilla cupcakes with football decorations

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**Kick Off**
Serves 12
$225

**Assorted Mixed Nuts**

**Trail Mix**

**BBQ Meatballs**

**Andouille Sausage in Puff Pastry**
Spicy sausage in delicate pastry served with sweet BBQ sauce

**Nacho Bar**
Start with seasoned ground beef, black beans and con queso dip, finish with our house-made salsa, guacamole, sour cream and jalapeños

**Tortilla Pinwheels**
Cilantro tortillas with a Southwest cream cheese filling

**Chips and Dip**
Kettle potato chips and French onion dip

**Garden Vegetables**
Assorted crisp veggies and ranch dip

**Gourmet Cookie Tray**
Entrée Packages

**Red Zone**
* Serves 12  
* $300

**Salsa Sampler**
A trio of salsas: house-made mild traditional, spicy tomatillo and corn and black bean, served with tortilla chips

**Tortilla Pinwheels**
Cilantro tortilla with a Southwest cream cheese filling

**Queso Fundido**
Traditional queso dip and chorizo topped with melted cheddar and Monterey Jack cheeses garnished with sour cream and green onions, served with tortilla chips

**Chicken Enchilada Casserole**
Seasoned chicken, onions and roasted peppers layered between jalapeño cilantro tortillas, smothered in a white cheese sauce and finished with mushrooms and pepper jack cheese

**Fajita Bar**
Seared beef fajitas with peppers and onions served with warm tortillas, house-made salsa, guacamole, diced tomatoes, shredded lettuce, cheese, sour cream and jalapeños

**Spanish Rice**
Long grain basmati rice pilaf with tomato sauce, onion and spices

**Monster Cookies**

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**The Flea Flicker**
* Serves 12  
* $255

**Trail Mix**

**BBQ Meatballs**
Glazed in Curley’s of Kansas City sauce

**Wings**
Jumbo wings tossed in Buffalo-style sauce, served with Danish blue cheese dressing and celery sticks

**Kettle Chips and French Onion Dip**

**Artichoke Dip**
Served warm with crispy flat breads

**Relish Tray**
Assortment of olives, pickles, peppers and sweet gherkins

**Traditional Potato Salad**
Steamed Idaho potatoes tossed with celery, red onion, hard boiled egg, and sweet red bell peppers in a light mayonnaise dressing

**Assorted Gourmet Sandwiches**
**The Dagwood:** wheat berry bread piled high with pastrami, roast beef, turkey, cheddar and provolone cheeses

**Italian Grinder:** Italian loaf stuffed with mortadella, capicola, ham and provolone cheese

**Club Croissant:** turkey, ham and bacon with cheddar and Swiss cheeses

**Ghirardelli® Brownies**
The Bump and Run
Serves 12
$220

Gardetto’s® Snack Mix

Nathan’s® Famous All-Beef Hot Dogs with relish, shredded cheese, chopped onions, ketchup and mustard

Chili
Beef chili with kidney beans, served with traditional garnishes

Macaroni & Cheese
Jumbo pasta spirals in a creamy five-cheese sauce

Relish Tray
Assortment of olives, pickles, peppers and sweet gherkins

Assorted Cheese Tray
(Local and Imported)
Garnished with berries and grapes, served with assorted crackers

Big 12 Layer Dip
Traditional 7-layer dip with the addition of cilantro cream cheese, smoked chicken and two types of salsa, topped with jalapeño bacon and served with tortilla chips

Gourmet Cookies

The Hitch and Go
Serves 12
$330

Mixed Nuts

Con Queso
Queso with chiles, fresh tomatoes and green onions, served with tortilla chips

Garden Vegetables
Assorted crisp veggies and ranch dip

Pinwheels
Cilantro tortilla with a Southwest cream cheese filling

BBQ Brisket
Sliced smoked beef brisket glazed with BBQ sauce

Smoked Chicken
Locally smoked pulled chicken with honey mustard and BBQ sauces on the side, served with hamburger buns

Pulled Pork
Slow roasted pork roast topped with our house-made peach BBQ sauce, served with hamburger buns

Relish Tray
Assortment of olives, pickles, peppers and sweet gherkins

Stone Ground Mustard Slaw
A sharp twist on an old classic

Gourmet Cookies
The Hail Mary
Serves 12 $273

Gardetto’s® Snack Mix

Shrimp Cocktail
Poached in Old Bay seasoning and beer, served chilled with house-made cocktail sauce and lemon wedges

Salami & Cheese Assortment
Salami and pepperoni served with cheddar, Swiss and smoked Gouda cheeses garnished with sweet pickles, pickle chips and olives, served with crackers

Hummus
Traditional hummus made from garbanzo beans garnished with Kalamata olives, Peppadew peppers and extra virgin olive oil, served with crispy flat breads

Relish Tray
Assortment of olives, pickles, peppers and sweet gherkins

Assorted Wraps
Ranch Chicken Wrap: Thinly sliced roasted chicken breast, Swiss & cheddar cheeses on a bed of sliced tomato and shredded romaine lettuce drizzled with ranch dressing

Blackened Chicken Wrap: Cajun spiced chicken and smoked Gouda cheese with mixed greens, tomatoes and ranch dressing

Roasted Vegetable Wrap: Cauliflower, squash, red bell peppers and mushrooms tossed with coriander chutney on a bed of shredded lettuce in a cilantro wrap

Gemelli Pasta Salad
Corkscrew noodles with peas, red peppers, green onions and baby corn in an Italian vinaigrette

Ghirardelli® Brownies
Tailgate Grill
Serves 12 $300

Popcorn

BBQ Wings
Jumbo wings tossed in KC-style BBQ sauce served with ranch dressing and celery sticks

Guinness Cheese Dip
Sharp cheddar cheese dip finished with Guinness Stout beer, served with pretzel chips

Chili Pumpkin Yogurt Dip
Served with Indian naan bread and crudités

Angus Beef Hamburgers
One-third pound grilled Angus beef burgers served with sliced American and Swiss cheeses, hamburger buns and all the traditional toppings

Johnsonville Bratwurst
Classic brats on a bed of bacon-laced Bavarian sauerkraut, served with hot dog buns, onions, pickles and a variety of mustards

Cookie and Brownie Combo Tray
Beverages

**Juice and Soda**

**Soft Drinks**
- 12 oz. cans (six pack) $7.35
- Pepsi, Diet Pepsi, Mist Twist and Aquafina

**Juices** $3.40
- Sold in single 16oz. bottles
- Orange, Cranberry, Tomato, V8, Apple, Grapefruit

**Mixers**

**Per Liter**
- Tonic $6.30
- Club Soda $6.30
- Margarita Mix $6.30
- Bloody Mary Mix $6.30
- Sweet and Sour Mix $6.30
- Bar Condiment Setup $12.60
- Lime and lemon wedges, maraschino cherries, queen-sized green olives and celery stalks

**Hot Beverages**

Sold by the half gallon, approximately 8-10 servings
- Coffee, Decaf, Hot Tea, $13.65
- Hot Chocolate

**Cold Beverages**

Sold by the half gallon, 8-10 servings
- Iced Tea, Fruit Punch, Lemonade $10.50

**Supplies**

- Additional Bags of Ice $7.35
- Twenty pound bags
  (each suite will be stocked with one complimentary bag of ice prior to game time.)

**Cups**
- 25 large, 16 oz. — soda and beer $7.35
- 25 small, 10 oz. — juice and wine $5.75