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# SUITES MENU

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2021



## LEGENDS, ANGEL STADIUM'S EXCLUSIVE PREMIUM SERVICE PROVIDER, WELCOMES YOU TO YOUR SUITE!

Featuring personalized high-end service, your suite is the perfect atmosphere for you and your guests to watch the Angels with convenience and elegance. Our menu offers fan favorites utilizing the freshest, seasonal, organic, and locally grown foods. Our nationally recognized culinary team will prepare your choices with expertise and a spectacular presentation for your guests to enjoy. Taking you, our most exclusive guest into consideration, we have thoughtfully designed a suite menu selection from which you may choose.

On the pages to follow, you will find several new menu items and services to enhance the game day experience for your guests. No request is unreasonable, and going the extra mile is not the exception, but the expectation. We strive to make a difference for our guests from the moment you enter the Stadium until the time of your departure.



**OMAR ALMARAZ**  
EXECUTIVE SOUS CHEF



**DENNIS RADCLIFFE**  
SOUS CHEF



# ORDERING INFORMATION



## 2021 MENU HIGHLIGHTS

### MERCHANDISE

Select merchandise favorites will now be available for order and delivered directly to your suite.

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## CONTACT INFORMATION

### SUITE CATERING REPRESENTATIVE

714.940.2480 | LAAsuites@legends.net | Legends at Angel Stadium | 2000 Gene Autry Way | Anaheim CA, 92806

## HOURS OF OPERATION

Legends will be available for all order processing and inquiries:

**REGULAR OFFICE HOURS:** 9:00AM-4:00PM Monday through Friday. Our suite catering representative can be reached by email at LAAsuites@Legends.net.

**DURING THE GAME:** A Suite Attendant will be assigned to your suite to assist with any catering needs. If the Suite Attendant is not immediately available, dial **EXTENSION 6800** from the in-suite house phone for assistance.

## UNDER CONSTRUCTION

### SUITES ONLINE ORDERING

- Available for all Suites Licensees
- Have us create your account by submitting account form.
- Access to placing order for all upcoming events.
- Lost your receipt? You are now able to pull up past receipts.

Link: [LAApremium.com](http://LAApremium.com)

Email LAAsuites@legends.net to receive a account form and you you set up for the season.

## ADVANCED ORDERING DEADLINES

### ADVANCED MENU

Weekend Games (Fri - Sun): 2:00PM, Wednesday Prior to Game

Weekday Games (Mon-Thur): 2:00PM, Two (2) Business Days Prior to Game  
(I.E., Tuesday Game > Deadline is Friday at 2:00PM)

### GAME DAY MENU (LATE ORDERS):

Weekend Games (Fri-Sun): 12:00PM, Friday Prior to Game

Weekday Games (Mon-Thur): 12:00PM, Day of Game

- Game day items are notated on the menu and may be ordered after the advanced ordering deadline.
- Late orders are not guaranteed until verified by your suite catering representative.

### PERSONALIZED SERVICES

From custom designed cakes to special dietary restrictions, Legends can assist you in planning a personalized function in your suite. For the highest level of service, Legends recommends the below deadlines for specialty service. For additional information, please contact your suite catering representative.

**Personalized Cakes:** 2:00PM, 4 Business Days Prior to Game

**Private Suite Attendant:** 2:00PM, 5 Business Days Prior to Game

**Special Dietary Requests:** 2:00PM, 5 Business Days Prior to Game



# ORDERING INFORMATION



## ORDERING OPTIONS

### ORDER BY PHONE

714.940.2480

### ORDER BY EMAIL

LAAsuites@legends.net

### ORDER BY FAX

714.940.2486

COMING SOON

### ONLINE ORDERING

LAApremium.com

## ORDER PROCEDURES

- Orders can be placed with the form provided via email or fax. Orders by phone are also accepted. Requests in the body of an email will not be accepted as an official form of submission.
- Legends recommends appointing one person to place all suite food and beverage orders to develop a more effective communication channel and avoid duplicate requests.
  - It is highly recommended to assign an Event Host(s) whom will be the main point of contact during the game. Unless stated otherwise on the order form, the Event Host(s) can use the provided credit card to authorize additional catering during the game, as well as sign on behalf of the credit card provider.

## HOURS OF OPERATION

For orders placed in advance, a confirmation email will be sent to the address provided on the order form. The confirmation will include an attached summary with an itemized list of items ordered, special requests, and the preliminary amount to be charged to the credit card provided. Any advance gratuity requested will be notated on the summary, then added at the end of service.

**BEFORE SUBMISSION, IT IS IMPORTANT TO VERIFY ALL STATED INFORMATION ON THE FORM IS CORRECT (SUITE NUMBER, DATE, ETC.).**

Orders submitted in error and/or failing to inform the catering department of change of suite and/or game date is the sole responsibility of the guest and is subject to 100% of the total food, beverage, advance gratuity, and any other service requested.

## ORDER CANCELLATIONS

No charges will be assessed for orders canceled within the deadline stated below. Orders canceled after the stated deadline are subject to a minimum charge of 50% of the total food and beverage order and 100% of the cost of personal attendant fee, special dietary request, or customized cake (if applicable).

**FOOD AND BEVERAGE:** 12:00PM, One Business Day Prior to Game

**PRIVATE SUITE ATTENDANT:** 12:00PM, Two Business Days Prior to Game

**PERSONALIZED CAKES:** 12:00PM, Two Business Days Prior to Game

**SPECIAL DIETARY REQUESTS:** 12:00PM, Four Business Days Prior to Game

## CATERING DELIVERY SCHEDULE

Unless instructed otherwise, all food and beverage ordered in advance will be delivered on the recommended service schedule listed below.

**BEVERAGES:** Prior to Suite Level Opening

**SNACKS:** Prior to Suite Level Opening

**CHILLED ITEMS:** Begins One Hour Prior to First Pitch

**HOT ITEMS:** Upon Guest Arrival, Unless Otherwise Specified

**DESSERTS:** Delivered at Guest Request

**PERSONALIZED CAKES:** Begins at the 5th Inning





# DINING PACKAGES



## COOPERSTOWN

6 PEOPLE | \$515 12 PEOPLE | \$620

### LAGUNA SALAD

Charred Broccoli, Baby Kale, Feta, Pickled Grapes, Crispy Tandoori Spiced Chickpeas, Charred Lemon Vinaigrette

### CHARCUTERIE & CHEESE BOARD

Olli Salumeria Toscano, Genoa, Soppressata, La Quercia Prosciutto, Selection of California Cheeses, Fig Jam, House Mustard, Marinated Olives, Flatbread

### CLASSIC SHRIMP COCKTAIL

Citrus Poached Shrimp, Cocktail Sauce, Spicy Mustard

### LAA ROTTISSERIE CHICKEN

Crispy Melissa's Dutch Yellow® Potatoes, Asparagus, Citrus Gremolata

### TOMAHAWK RIBEYE STEAK

Melissa's Dutch Yellow® Potatoes, Smoked Mushrooms, Blistered Tomatoes, Creamy Horseradish, Kale Chimichurri

## THE MVP

6 PEOPLE | \$370 12 PEOPLE | \$490

### SPICY GARLIC PARTY MIX

Pretzels, Corn & Rice Chex, Goldfish

### CLASSIC POPCORN

Classic Buttered, Souvenir Bottomless Bucket

### SEASONAL FRUIT & BERRIES

### SAINT ARCHER BREWING CO. PUB PRETZELS

Handmade Pretzels. Served with Jalapeño Cheese & Honey Beer Mustard Dipping Sauce

### CLASSIC GRILLED CHEESE

Just like baseball, an All-American tradition with Grilled Country Bread and American Cheese

### ALL-AMERICAN MAC & CHEESE

Orecchiette Pasta, Creamy Cheese Sauce, Toasted Bread Crumbs

### SWEET & SMOKEY BBQ RIBS

House Smoked Baby Back Ribs Smothered in Sweet and Smokey BBQ Sauce. Served with Cheddar Corn Bread

# DINING PACKAGES



## SABROSO

6 PEOPLE | \$315 12 PEOPLE | \$405

### CHIPS & SALSA

Charred Tomato Salsa, Tomatillo Salsa, Corn Tortilla Chips

### SEASONAL FRUIT & BERRIES

### HOUSE-MADE GUACAMOLE

Fresh Crushed Avocado, Tomatoes, Onion, Chilies, Cilantro, Fresh Lime Juice. Served with Corn Tortilla Chips

### FRIED TAMALES

Pasillas and Cheese Tamales, Salsa Verde, Cotija Cheese, Pickled Red Onion

### GRILLED STREET CORN

Lime Crema, Cotija, Tajin, Cilantro

### CHICKEN QUESADILLA

Grilled Chipotle Chicken, Oaxaca Cheese, Roasted Pasilla Peppers, Caramelized Onions, Salsa Roja

### STEAK FAJITA BAR

Marinated Flank Steak, Peppers, Onions, Flour Tortillas

## GAME DAY

6 PEOPLE | \$245 12 PEOPLE | \$330

### KETTLE CHIPS

Caramelized Onion Dip

### CLASSIC POPCORN

### SEASONAL FRUIT & BERRIES

### STADIUM GARLIC FRIES

Crispy Fries, Hand Tossed in Garlic & Parmesan

### CHEESEBURGER SLIDERS

"California Style" Beef Sliders with Secret Sauce, Caramelized Onions and Cheddar Cheese. Served on a Martin's Potato Bun

### HOT DOGS BY HOFFY

Classic All-Beef Dogs, Traditional Condiments, Martin's Potato Bun

# DINING A LA CARTE - SNACKS & COLD ITEMS



## STARTING LINE-UP

SERVES 6-8 PEOPLE

### HOUSE-MADE GUACAMOLE | \$35

Fresh Crushed Avocado, Tomatoes, Onion, Chilies, Cilantro, Fresh Lime Juice. Served with Corn Tortilla Chips

### HIPPEAS CHICKPEA PUFFS | \$30

Organic Chickpea Snacks, Vegan White Cheddar, Nacho Vibes, Bohemian Barbecue Flavor

### SPICY GARLIC PARTY MIX | \$30

Pretzels, Corn & Rice Chex, Goldfish

### CHIPS & SALSA | \$25

Charred Tomato Salsa, Tomatillo Salsa, Corn Tortilla Chips

### CRACKER JACK | \$25

The Timeless Stadium Favorite

### KETTLE CHIPS | \$25

Served with Caramelized Onion Dip

### CLASSIC POPCORN | \$25

### POP'S KETTLE CORN | \$25

### ROASTED PEANUTS | \$25

## GREENS

SERVES 6-8 PEOPLE

### CHICKEN CAESAR SALAD | \$60

Grilled Chicken Breast, Baby Romaine, Herb Croutons, Grana Padano, with Classic Dressing served on the side

### LAGUNA SALAD | \$55

Charred Broccoli, Baby Kale, Feta, Pickled Grapes, Crispy Tandoori Spiced Chickpeas, Charred Lemon Vinaigrette

### FIELD OF GREENS SALAD | \$45

Baby Green, Heirloom Tomatoes, Cucumber, Radish, Baby Carrots with Ranch Dressing served on side

### ORECCHIETTE PASTA SALAD | \$55

Orecchiette Pasta, Roasted Heirloom Tomatoes, Olives, Cucumber, Creamy Feta Dressing

# DINING A LA CARTE - SHARABLES



## CHILLED SHARABLES

SERVES 6-8 PEOPLE

### SUSHI 40 PCS | \$175

#### ROLL VARIETY INCLUDES:

California, Rainbow, Spicy Tuna, Angel

#### SUSHI & SASHIMI INCLUDES:

Shrimp, Salmon, Yellow Tail

Served with Wasabi, Pickled Ginger, Soy Sauce

### CLASSIC SHRIMP COCKTAIL | \$125

Citrus Poached Shrimp, Cocktail Sauce, Spicy Mustard

### CHARCUTERIE & CHEESE BOARD | \$65

Olli Salumeria Toscano, Genoa, Soppressata, La Quercia Prosciutto, selection of California Cheeses, Fig Jam, Marinated Olives, Flatbread

### MEDITERRANEAN MEZZE | \$60

Lemon-Garlic Hummus, Spicy Bell Pepper Hummus, Tzatziki, Mixed Olives, Grilled Baby Peppers, Marinated Feta, Pita Chips

### FARMER'S MARKET SEASONAL CRUDITÉS | \$55

Chef's Selection of Seasonal Vegetables, Green Goddess Dressing

### LEMONGRASS CHICKEN LETTUCE CUPS | \$55

Lemongrass Marinated Chicken, Glass Noodles, Sliced Red Onions, Fresh Asian Herbs, Crispy Shallots, Spicy Lime Vinaigrette, Boston Lettuce

### SEASONAL FRUIT & BERRIES | \$50

## HOT SHARABLES

SERVES 6-8 PEOPLE

### CHICKEN TENDERS | \$65

Roasted Garlic Ranch, House-Made BBQ

### CHILI & CHEESE FRIES | \$55

Crispy Fries, House-Made Chili, Cheddar Cheese

### LOADED STEAK NACHOS | \$55

Pasilla Cheese Sauce, Marinated Flank Steak, Pickled Red Onion, Cilantro, Guacamole, Tortilla Rounds

### STEAK FAJITA FRIES | \$55

Pasilla Cheese Sauce, Marinated Flank Steak, Pickled Red Onion, Cilantro, Guacamole, Crispy Fries

### CHICKEN QUESADILLA | \$55

Grilled Chipotle Chicken, Oaxaca Cheese, Roasted Pasilla Peppers and Caramelized Onions, Salsa Roja

### CLASSIC STADIUM NACHOS | \$45

Classic Nacho Cheese with Tortilla Chips served in a Souvenir Helmet

### GRILLED STREET CORN | \$45

Lime Crema, Cotija, Tajin, Cilantro

### SAINT ARCHER BREWING CO. PUB PRETZELS | \$45

Handmade Pretzels. Served with Jalapeño Cheese & Honey Beer Mustard Dipping Sauce

### STADIUM GARLIC FRIES | \$45

Crispy Fries, Hand Tossed in Garlic & Parmesan



# DINING A LA CARTE - AT THE DISH



## STEPPING UP TO THE PLATE

SERVES 6-8 PEOPLE

### TOMAHAWK RIBEYE STEAK | \$200

Melissa's Dutch Yellow® Potatoes, Smoked Mushrooms, Blistered Tomatoes, Creamy Horseradish, Kale Chimichurri

### LAA ROTISSERIE CHICKEN | \$110

Crispy Melissa's Dutch Yellow® Potatoes, Asparagus, Citrus Gremolata

### SWEET & SMOKEY BBQ RIBS | \$130

House Smoked Baby Back Ribs Smothered in Sweet and Smokey BBQ Sauce. Served with Cheddar Corn Bread

## THE HOT CORNER

SERVES 6-8 PEOPLE

### ALL-AMERICAN MAC & CHEESE | \$75

Orecchiette Pasta and Creamy Cheese Sauce, Topped with more Cheese & Toasted Bread Crumbs

### CHICKEN TAQUITOS | \$70

Shredded Chicken Taquitos. Mexican Crema, Cotija Cheese, Pico de Gallo, Avocado Salsa

### FRIED TAMALES | \$65

Pasillas and Cheese Tamales topped with Salsa Verde, Cotija Cheese, Pickled Red Onion, and Fresh Cilantro

### BUFFALO CHICKEN LOLLIPOPS | \$65

Buffalo Wing Sauce, Carrots, Celery and Ranch

### KUNG PAO CHICKEN LOLLIPOPS | \$65

2019 LA TIMES MLB FOOD FEST - CHAMPION

Chicken Drumsticks with Sticky-Sweet Kung Pao Glaze, Topped with Pan Fried Scallions and Cashews

### STEAK FAJITA BAR | \$65

Marinated Flank Steak, Peppers, Onions, Flour Tortillas

## PIZZA BY OGGI'S

16" PIES, 10 SLICES EACH

### OGGI'S SPECIAL: THE WORKS | \$44

Homemade Pizza Sauce, Pepperoni, Italian Sausage, Mushrooms, Red Onions, Green Bell Peppers, Fresh Chopped Tomatoes

### CLASSIC PEPPERONI | \$42

Homemade Pizza Sauce, Mozzarella Cheese, Pepperoni

### CLASSIC CHEESE | \$38

Homemade Pizza Sauce, Extra Mozzarella Cheese

# DINING A LA CARTE - STADIUM CLASSICS



## SANDWICHES & SLIDERS

SERVES 6-8 PEOPLE

### BUTTERMILK FRIED CHICKEN SLIDERS | \$65

Buttermilk Brined Chicken Thigh, Applewood Smoked Bacon, Blond Ale Cheese Spread, Spicy Pickles, Lettuce, Tomato

### GRILLED CHICKEN CLUB | \$60

Roasted Garlic Aioli, Applewood Smoked Bacon, Lettuce, Vine Ripe Tomatoes, Crushed Avocado, Sourdough

### OC SUPER SUB | \$65

All Natural Turkey Breast, Smoked Pastrami, Honey Roasted Ham, Provolone Cheese, Lettuce, Tomato, Onion, Pepperoncini, Dijonaise, OC Baking Rustic Baguette

### CHEESEBURGER SLIDERS | \$60

"California Style" Beef Sliders with Secret Sauce, Caramelized Onions and Cheddar Cheese. Served on a Martin's Potato Bun

### GRILLED VEGGIE WRAPS | \$45

Roasted Red Peppers, Grilled Squash & Zucchini, Heirloom Tomatoes, Herb Goat Cheese. Rolled in Sundried Tomato & Spinach Wraps

### CLASSIC GRILLED CHEESE | \$40

Just like baseball, an All-American tradition with Grilled Country Bread and American Cheese

## LINKS

6 LINKS PER ORDER, UNLESS SPECIFIED

### CHILI DOG BAR | \$55

House-Made Chili, Shredded Cheese, Diced Onions, Martin's Potato Bun

### BACON-WRAPPED STREET DOG | \$55

Bacon-Wrapped Hot Dog, Guacamole, Grilled Peppers and Onions, Pico de Gallo, Martin's Potato Bun

### SMOKED HOT LINKS | \$50

House Smoked Link, Caramelized Onions, Martin's Potato Bun

### BRATWURST | \$50

Peppers & Onions, Martin's Potato Bun

### ITALIAN SAUSAGE | \$50

Mild Italian Sausage, Peppers and Onions, Martin's Potato Bun

### VEGGIE DOGS BY LIGHTLIFE | \$40

Plant Based Veggie Dogs, Traditional Condiments

### HOT DOGS BY HOFFY | \$44

Classic All-Beef Dogs, Traditional Condiments, Martin's Potato Bun

GLUTEN-FREE BUNS AVAILABLE UPON REQUEST

FOR ASSISTANCE WITH OTHER HEALTH OR DIET RESTRICTIONS, PLEASE CONTACT THE SUITE CATERING REPRESENTATIVE AT 714.940.2480.  
TO PROVIDE AN UNCOMPROMISED ALTERNATIVE, WE KINDLY ASK FOR FIVE BUSINESS DAYS' NOTICE.



## SUITE TREATS

SERVES 6-8 PEOPLE

### CUPCAKES | \$55

Large stuffed Cupcakes featuring:  
Double Chocolate, Red Velvet Cream Cheese, &  
Vanilla Funfetti

### BROWNIE PLATTER | \$45

Assorted brownies

### GELATO SUNDAE BAR | \$40

Souvenir Bucket filled with individually packaged  
Gelato & Sorbet. Flavors include Vanilla Bean,  
Chocolate, Salted Caramel, & Mango Sorbet.

### THE CANDY BAR | \$30

Assorted Candy:  
Variety includes: M&M's, Gummy Bears & Other  
Stadium Favorites

### COOKIE PLATTER | \$35

Assorted House-made Cookies featuring: Chocolate  
Chip, Oatmeal Raisin, & other varieties

## CAKE ORDERING

### PERSONALIZED CUSTOM CAKES

For birthdays, anniversaries, or other special occasions, Legends can conclude your dining experience with a fully personalized cake. We would appreciate a minimum notice of four business days for this service

Please email [LAAsuites@legends.net](mailto:LAAsuites@legends.net) or call (714) 940-2480

# BEVERAGE PACKAGES



## SPIRITS

### MINI BAR | \$295

SERVES 10-12

KETEL ONE 375mL

CROWN ROYAL 375mL

DON JULIO BLANCO 375mL

CRANBERRY

CLUB SODA

TONIC

MARGARITA MIX

COKE SIX-PACK

DIET COKE SIX-PACK

## BEER

### LOCAL IPAs | \$100

SERVES 6-8

BALLAST POINT - SCULPIN FOUR-PACK

SAINT ARCHER - HAZY IPA FOUR-PACK

STONE IPA FOUR-PACK

### CRAFT FLIGHT | \$95

SERVES 6-8

GOLDEN ROAD - MANGO CART FOUR-PACK

BALLAST POINT - SCULPIN FOUR-PACK

CHIHUAHUA CERVEZA - RICO FOUR-PACK

### BEER GARDEN | \$95

SERVES 6-8

FIRESTONE 805 FOUR-PACK

STONE IPA FOUR-PACK

SAINT ARCHER - BLONDE FOUR-PACK

### TOUR OF MEXICO | \$80

SERVES 6-8

CORONA EXTRA FOUR-PACK

PACIFICO CLARA FOUR-PACK

MODELO FOUR-PACK

ADD MICHELADA MIX - \$25

SPICE IT UP!



## SPECIALTY

### VINEYARD | \$155

SERVES 6-10

ANGELINE PINOT NOIR

SANTA MARGARITA PINOT GRIGIO

FRUIT PLATTER

CHEESE & CHARCUTERIE

### SUNRISE | \$175

SERVES 6-8

BENVOLIO - PROSECCO 1 BOTTLES

KETEL ONE 375mL

CRANBERRY

ORANGE JUICE

FRUIT PLATTER

### SUNSET | \$95

SERVES 6-10

STELLA ARTOIS FOUR-PACK

BUD LIGHT SELTZER - MANGO FOUR-PACK

GIESEN SAUVIGNON BLANC

## HALO SHOTS

10-PACK | 45

20-PACK | 90

Everyone's Favorite Gelatin Shot!  
AVAILABLE FLAVORS:

CHERRY BOMB  
CHERRY,  
CINNAMON WHISKEY

WATERMELON WAVE  
WATERMELON, VODKA

WILD CHERRY  
CHERRY, VODKA

# BEVERAGE SELECTIONS



## BEER

### PREMIUM / DOMESTIC - FOUR PACK 12oz. CAN

BLUE MOON BELGIAN WHITE	\$32
CORONA EXTRA MEXICAN PALE LAGER	\$28
MICHELOB ULTRA ULTRA LIGHT LAGER	\$28
MODELO ESPECIAL LAGER	\$28
PACIFICO LAGER	\$28
SAPPORO JAPANESE LAGER	\$28
STELLA ARTOIS PILSNER (11.2oz.)	\$28
BUD LIGHT LIGHT LAGER	\$24
COORS LIGHT LIGHT LAGER	\$24

### SPECIALTY - FOUR PACK

ANGRY ORCHARD- CRISP APPLE CIDER 16oz	\$30
BUD LIGHT SELTZER - MANGO HARD SELTZER	\$28
VIZZY SELTZER- ASSORTED FLAVORS HARD SELTZER	\$28
BUDWEISER ZERO (N/A) NON-ALCOHOLIC	\$28

### CALIFORNIA CRAFT - FOUR PACK 12oz. CAN

BALLAST POINT - SCULPIN IPA, SAN DIEGO	\$42
CHIHUAHUA CERVEZA - RICO LAGER, HUNTINGTON BEACH	\$34
SAINT ARCHER - HAZY IPA IPA, SAN DIEGO	\$34
SAINT ARCHER - TROPICAL IPA IPA, SAN DIEGO	\$34
SAINT ARCHER - BLONDE BLONDE, SAN DIEGO	\$34
STONE - IPA IPA, SAN DIEGO	\$34
FIRESTONE - 805 BLONDE ALE, PASO ROBLES	\$32
GOLDEN ROAD - MANGO CART WHEAT ALE, LOS ANGELES	\$32

## NON-ALCOHOLIC

SIX-PACK, UNLESS SPECIFIED

### SOFT DRINKS

COKE	\$21
DIET COKE	\$21
SPRITE	\$21
SEAGRAM'S GINGER ALE	\$21

### NON-CAFFINATED

PERRIER SPARKLING	\$26
PERRIER SPARKLING LIME	\$26
DASANI WATER	\$25
YUP! CLASSIC WHITE MILK FOUR-PACK LACTOSE FREE	\$21
YUP! RICH CHOCOLATE MILK FOUR-PACK LACTOSE FREE	\$21
MINUTE MAID APPLE JUICE	\$18

### OTHER NON-ALCOHOLIC

COFFEE & TEA BAR 8 ASSORTED PODS	\$30
DUNKIN ICED MOCHA FOUR-PACK	\$25
GOLD PEAK UNSWEETENED ICED TEA	\$25
MONSTER ENERGY FOUR-PACK (16oz.)	\$25
MONSTER LOW CARB FOUR-PACK (16oz.)	\$25
MONSTER ZERO ULTRA FOUR-PACK (16oz.)	\$25



# BEVERAGE SELECTIONS



## SPIRITS

### VODKA - LITER, UNLESS SPECIFIED

CIROC <small>GLUTEN-FREE</small>	375ml   FULL	\$115
CIROC RED BERRY <small>GLUTEN-FREE</small>		\$115
CIROC GREEN APPLE <small>GLUTEN-FREE</small>		\$115
CIROC PINEAPPLE <small>GLUTEN-FREE</small>		\$115
CIROC PEACH <small>GLUTEN-FREE</small>		\$115
KETEL ONE	\$65	\$105
KETEL ONE BOTANICAL - CUCUMBER MINT		\$105
KETEL ONE BOTANICAL - GRAPEFRUIT ROSE		\$105
SMIRNOFF	\$45	\$65

### WHISKEY - LITER, UNLESS SPECIFIED

BULLEIT BOURBON	375ml   FULL	\$115
BULLEIT RYE		\$115
CROWN ROYAL	\$65	\$105
GEORGE DICKEL #8	\$50	\$80
SEAGRAM'S 7 CROWN		\$65
YUKON JACK WICKED HOT <small>750ml</small>		\$65

### SCOTCH - 750ml, UNLESS SPECIFIED

JOHNNIE WALKER BLUE <small>BLEND</small>		\$550
OBAN 14 <small>SINGLE MALT</small>		\$220
JOHNNIE WALKER BLACK <small>BLEND, LITER</small>		\$120
JOHNNIE WALKER RED <small>BLEND, LITER</small>		\$90

### RUM - LITER, UNLESS SPECIFIED

CAPTAIN MORGAN ORIGINAL SPICED	375ml   FULL	\$50   \$85
MYERS'S PLATINUM		\$65

### TEQUILA - 750ml, UNLESS SPECIFIED

DON JULIO 1942	375ml   FULL	\$350
DON JULIO ANEJO		\$175
DON JULIO REPOSADO		\$150
DON JULIO BLANCO	\$75	\$120

## MIXERS

HAND-CRAFTED MARGARITA WITH JALEPEÑO	\$25
HAND-CRAFTED MARGARITA	\$25
HAND-CRAFTED MICHELADA	\$25
GINGER BEER FOUR-PACK	\$21
CLUB SODA	\$21
CRANBERRY JUICE	\$21
GRAPEFRUIT JUICE	\$21
ORANGE JUICE	\$21
PINEAPPLE JUICE	\$21
TONIC WATER	\$21

# WINE CELLAR



ALL WINE IS 750ML UNLESS STATED OTHERWISE

## RED

### CABERNET SAUVIGNON

#### DUCKHORN | \$165 NAPA VALLEY

This renowned vineyard is synonymous with Napa Valley Offering a seamless balance of fruit, oak and tannins.

#### HEITZ CELLARS | \$155 NAPA VALLEY

Medium bodied classic brimming with red berries and licorice. Elegant, balanced and a collector's go-to

#### SEQUOIA GROVE | \$95 NAPA VALLEY

Round and full bodied, pops with black cherry, dusty tannins on finish, an elegant wine to celebrate with

#### JUSTIN | \$85 PASO ROBLES

An amazingly versatile Cab, approachable to all

#### COPPOLA DIRECTORS CUT | \$62 SONOMA COUNTY

Textured with layers of supple tannins and dark fruit flavors

#### FITVINE | \$50 CALIFORNIA

Soft tannins with flavors of boysenberry, coffee, and hints of chocolate on the finish, with less sugar and fewer carbs

#### DARK HORSE | \$42 CALIFORNIA

Classic dry wine with hints of chocolate and espresso

### PINOT NOIR

#### MACMURRAY | \$62 RUSSIAN RIVER/SONOMA

Vibrant, expressive unique expression of Pinot Noir

#### ANGELINE | \$42 CALIFORNIA

True to its varietal, intense blend of 4 vineyards

### RED BLEND

#### THE PRISONER | \$105 NAPA VALLEY

Infamous to fans, a stylized robust blend made to please

#### STAG'S LEAP HANDS OF TIME | \$85 NAPA VALLEY

A tribute to their storied past winemakers

#### DAOU PESSIMIST | \$70 PASO ROBLES

Traditional blend, that's full-bodied and layered from the renowned Daou Vineyards of Paso Robles

#### CONUNDRUM BY CAYMUS | \$58 NAPA VALLEY

A very approachable blend with Zinfandel and Petite Sirah; ripe berries, hints of cocoa

#### 14 HANDS "STAMPEDE" | \$45 COLUMBIA VALLEY, WA

Unique blend of Syrah, Merlot, Viognier, Cab and Mourvèdre make for a broad blue and black-fruit appeal

### OTHER RED

#### 8 YEARS IN THE DESERT, ZINFANDEL | \$80 NAPA VALLEY

Zinfandel wine bursting with blackberry, raspberry pies, layers of peppery, earthy tones make this a reimagining of Zin

#### ALEXANDER VALLEY, MERLOT | \$58 ALEXANDER VALLEY

A Merlot for Cab lovers! Bordeaux grapes maintain lush flavors, French and American Oak

#### TERRAZAS DE LOS ANDES, MALBEC | \$42 ITALY CHIANTI

Sweet mouthfeel delivered with delicate tannins

## WHITE & CELEBRATION WINE

### CHARDONNAY

#### FAR NIENTE | \$160 NAPA

A sophisticated, creamy and rich palate profile, subtle toasted oak with an absence of malolactic fermentation

#### CAKEBREAD | \$110 NAPA VALLEY

Round, supple texture, superb concentration. Balanced and not too buttery, fermented in French oak

#### DECOY BY DUCKHORN | \$65 SONOMA COUNTY

The delicate art of sur lie aging in all its beauty. Supple richness with layers of apricot and melon

#### LA CREMA | \$55 MONTEREY, CALIFORNIA

Refreshing Meyer lemon, passion fruit and grilled pineapple, with hints of spice

#### HESS | \$42 MONTEREY, CA

Crisp and clean with bright balanced acidity

### PINOT GRIGIO

#### SANTA MARGARITA | \$75 ITALY

Clean, dry and versatile with delicate fruit and floral notes. A wine that revolutionized its varietal

#### BENVOLIO | \$42 ITALY

Soft and fruity, great for a summer lunch

### SAUVIGNON BLANC

#### CAKEBREAD | \$89 NAPA VALLEY

Tropical aromas accented on the palate with ripe guava and crisp pink grapefruit, all balanced by a bright acidity

#### GIESEN | \$42 MARLBOROUGH, NZ

Fresh, lively, and fun citrus flavors best describe this wine

### SWEET

#### DOLCE | \$165 NAPA VALLEY

A sister to Far Niente, nicknamed 'Liquid Gold' for its perfection of late harvest wine making

### ROSÉ

#### KENDALL-JACKSON VINTNER'S RESERVE | \$42 CALIFORNIA

A gorgeous hue of pale pink jumps out of the glass with crisp grapefruit, strawberry, and white flora notes

### SPARKLING

#### VEUVE CLICQUOT | \$118 CHAMPAGNE, FRANCE

Immediately recognizable and consistent icon

#### FITVINE, PROSECCO | \$60 CALIFORNIA

PROSECCO, Notes of green apple, citrus and mineral finesse, with a clean light and elegant crisp acidity

#### BENVOLIO, PROSECCO | \$42 ITALY

Sharp golden straw color with bubbles that are finely textured and persistent. The finish is light, refreshing, and crisp

CAPTAIN'S LIST AVAILABLE UPON REQUEST

## SUITE DELIVERED MERCHANDISE



RED RALLY MONKEY | \$20



RED MINI BAT | \$7



YETI 20oz. TUMBLER | \$38



ADJUSTABLE FACE MASK | \$16



CAN COOLER SLEEVE | \$6



MICROPLUSH BLANKET | \$25  
W 50in x L 60in



ANGELS RALLY TOWEL | \$10



LOGO BASEBALL | \$5



NEW ERA ADJUSTABLE HAT | \$33



CLEAR LOGO BAG | \$15



TROUT / OHTANI REUSABLE BAG | \$5



ANGELS COOLER TOTE | \$25



KIDS SOFTIE BAT & BALL | \$10



ANGELS SANITIZER BOTTLE | \$5

MERCHANDISE IS PRICED PER ITEMS AND CAN BE ORDERED INDIVIDUALLY. ITEMS WILL BE DELIVRED PRIOR TO GATES OPENING.

## GAME DAY ORDERING

Aside from the full menu, a condensed game day menu will be available. Game day orders are placed through your suite attendant or by calling extension #6800 from the house phone within your suite. Unless otherwise specified, all game day purchases authorized by the host will be charged to the card provided on the order form.

If food and beverage, catering payment information, or host authorization information was not arranged prior to the game, please be advised that your guests will be responsible for all food and beverage charges incurred during the game. The guest must provide a credit card at the time of ordering. All charges will be posted to this credit card and a signature will be required at the end of service.

## PRIVATE SUITE ATTENDANT REQUESTS

Every suite will be assigned a standard Suite Attendant to set and maintain catering services throughout the game. Standard Suite Attendants service a small number of suites each game and if not immediately available, you may call the Catering Department directly at extension 6800 from the in-suite house phone. Should you prefer a Private Suite Attendant to exclusively service your suite, you may request one with a minimum of five (5) business days' notice. The Private Suite Attendant fee is \$175 per attendant, per game. This special service is limited and availability is not guaranteed until stated on the catering confirmation summary sent to your email. If you would like to arrange your Private Suite Attendant to assist with a special function in your suite, please contact our Suites Administrator to discuss possible accommodations.

## OUTSIDE FOOD & BEVERAGE

IT IS NOT PERMISSIBLE FOR GUESTS TO BRING FOOD AND/OR BEVERAGES FROM OUTSIDE THE STADIUM INTO THE SUITE. Food or beverage brought into the suite without proper authorization is in violation of the rental agreement, stadium policy, and liquor licensing. Only food or beverage purchased inside of the stadium or requested with the suite catering order form is permitted into the suite. Items in violation of policy are subject to confiscation, disposal and/or penalties. The Suite Holder may incur a fee for disposal or equal to the assessed value in relation to the normal retail pricing at the discretion of Legends/Angels Baseball. Angel Stadium policy does not permit unconsumed food or beverages to be brought outside of the stadium, therefore any food or beverage not consumed prior to the end of each game will be forfeited and not subject to a refund. PLEASE ORDER ACCORDINGLY.

## FOOD ALLERGIES & EXPOSURE

Menu items may contain or come in contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. In addition, please be aware that we use common fryer oil. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

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

## METHOD OF PAYMENT

Catering service ordered directly through Legends must be paid via credit card (preferred), cash or check. Payment information is required at the time of ordering; however, payment will not be processed until the conclusion of the game. Invoicing is not an available option for catering services. Below is additional information regarding available payment methods.

### 1. CREDIT CARD PAYMENT

Legends' policy is to finalize all credit cards after each event. However, prior to gates opening, any credit card provided for advanced orders will be authorized for the stated totals listed on the catering summary attached to the confirmation email. Please note, many banking institutions have a policy to simultaneously hold the authorization and the final charged amount until all charges are approved and cleared. In these rare cases, the authorization hold will be released at the card holder's banks' discretion (usually 2-3 business days).

### 2. CHECKS/ADVANCED PAYMENT

The suites office will provide you with the total of all charges based on advanced orders. Check payments must be received at least 72 hours prior to the scheduled game. Failure to provide advance payment prior to deadline is subject to order Cancellation. Please advise you and your guests will be responsible for any additional charges over and above the initial suite order placed. Invoicing is not an option.

## TAXES, ADMINISTRATIVE FEES & GRATUITY

A 7.75% City sales tax on food, beverage and administrative fees will be applied to your order. An administrative fee of 18% will also be applied to all food and beverage orders. The administrative fee is not a gratuity and will be used by Legends to provide a more competitive wage to our associates. Gratuity is the sole discretion of the signer and may be arranged in advance or determined when signing the bill at conclusion of service.

## GAME POSTPONEMENT/CANCELATION

In the event a game is postponed PRIOR to the gates opening, all pre-ordered items will automatically be MOVED to the make-up game date. If the group will not be attending the make-up game, it is the responsibility of the guest to cancel any pre-ordered items. In the event a game is canceled PRIOR to the gates opening, the pre-ordered items will automatically be CANCELED and the Suite Holder will NOT be charged.

If the game is postponed or canceled AFTER the gates open, ALL items will be billed as usual.

## THANK YOU!

Angels Baseball, and Legends thank you for joining us during the 2021 Angels Baseball Season. Please let us know if there is anything we can do to make your visit a more memorable one.

**WE HOPE YOUR EXPERIENCE IS LEGENDARY!**





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# ANGEL BASEBALL

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2021