

YANKEE STADIUM

2021 LUXURY SUITES MENU



SNACKS

BAZZINI ROASTED PEANUTS v/gf / 5 Individual Bag

SIGNATURE CRACKER JACK v/gf / 6 Individual Bag

STADIUM POPCORN v/gf / 30
Individual Bags of a Stadium Favorite

YANKEE STADIUM SNACK BUCKET v / 40
Assorted Individual Bags of *Rold Gold* Pretzels, Cheddar and Classic Popcorn

CARAMELIZED ONION DIP, LAY'S POTATO CHIPS v / 40

AVOCADOS FROM MEXICO GUACAMOLE, SALSA, TOSTITOS TORTILLA CHIPS v/gf / 105

SALADS

CLASSIC CAESAR v / 90
Crisp Baby Romaine Hearts, Shaved Parmesan Cheese,
Roasted Garlic Brioche Croutons, Caesar Dressing

STADIUM SALAD v/gf / 90
Baby Lettuce, Cucumber, Tomato, Red Onion, Lemon Herb Chickpeas,
Crispy Parmesan Cheese Crisps, Sherry Vinaigrette, Buttermilk Ranch Dressing

CAPRESE SALAD v / 130
Bocconcini Mozzarella, Heirloom Tomatoes, Basil Leaves,
Extra Virgin Olive Oil, Balsamic Drizzle

Serves 16 unless noted otherwise.

COLD APPETIZERS

VEGETABLE CRUDITÉS v / 95

Seasonal Vegetables, Buttermilk Ranch Dip

SEASONAL FRUITS, MELONS AND BERRIES v / 100

STADIUM ANTIPASTI / 205

Selection of Italian Salami, Artisanal Cheeses,
Marinated Olives

SUSHI PLATTER 285 / 50 Pieces

Assorted Sushi Rolls, Wasabi, Pickled Ginger, Soy Sauce

PREMIUM SUSHI, SASHIMI AND

NIGIRI PLATTER 390 / 50 Pieces

Wasabi, Pickled Ginger, Soy Sauce

SHRIMP COCKTAIL gf

50 Pieces / 215 75 Pieces / 265

Horseradish Cocktail Sauce, Fresh Lemon

HOT APPETIZERS

NEW YORK PRETZELS v / 95

STADIUM FRIES v / 90

CRISPY CHICKEN TENDERS / 135

BBQ Sauce, Honey Mustard

UPGRADE YOUR CHICKEN TENDERS / 135

Tossed in a Sauce of your Choice:

Honey BBQ

Frank's RedHot Spicy Buffalo

Frank's RedHot Sweet Chili

HOT WINGS / 135

Chicken Wings tossed in *Frank's RedHot* Sauce,
Blue Cheese

WING TRIO / 140

Assortment of Honey BBQ, *Frank's RedHot* Spicy Buffalo
and *Frank's RedHot* Sweet Chili Wing

BALLPARK SAMPLER / 150

Assorted Chef's Selections of Stadium Fried Favorites

Serves 16 unless noted otherwise.

v vegetarian gf gluten-free

SANDWICHES

SABRETT HOT DOGS / 100

STADIUM DINGERS / 190

Custom Ground Mini Burgers, Melted American Cheese, Pickles, Potato Bun

CRISPY CHICKEN SANDWICH / 180

Crispy Chicken Breast, Pickles, Frank's RedHot Stingin' Honey Garlic Sauce

ROAST BEEF HERO / 170

Roast Beef, Swiss Cheese, Lettuce, Tomato, Horseradish Cream, Italian Roll

ALL AMERICAN HERO / 150

Applegate Farms Roasted Turkey, Maple Glazed Ham, Roast Beef, Swiss, American Cheese, Tomato, Red Onion, Shredded Lettuce, Pickles, French's Yellow Mustard, Mayonnaise

TOMATO AND MOZZARELLA SANDWICH v / 140

Heirloom Tomatoes, Mozzarella, Roasted Red Peppers, Basil Pesto, Ciabatta

PREMIO ITALIAN SAUSAGE / 150

Char-Grilled Authentic Italian Sausage, Roasted Peppers and Onions, Classic Italian Club Rolls

PIZZA

CHEESE / 38

PEPPERONI / 42

ENTREES

CLASSIC LOBSTER ROLLS / 240

Maine Lobster, Lemon Aioli, Buttered Toasted Bun

MAC & CHEESE v / 125

Artisan Cheeses, Elbow Macaroni

ROASTED BEEF TENDERLOIN / 275 serves 16

Chilled Sliced Prime Beef Tenderloin, Whole Grain Mustard Horseradish Cream, Rosemary Caramelized Onion Jam, Grilled Tuscan Toast

ORGANIC GRILLED CHICKEN AND MARKET VEGETABLES gf / 165

Marinated Grilled Chicken, Chargrilled Market Vegetables, Lemon Basil Vinaigrette

DESSERTS

FRESH BAKED COOKIES AND BROWNIES / 95

NOVELTY ICE CREAM BARS AND SANDWICHES / 8 each

Magnum Bars and Assorted Good Humor Selections

Serves 16 unless noted otherwise.

v vegetarian gf gluten-free

SUITE BEVERAGES

DOMESTIC BEER / 49 BY THE 6-PACK

Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Budweiser Zero (Non-Alcoholic)

PREMIUM BEER / 55 BY THE 6-PACK

Stella Artois, Blue Moon, Heineken, Heineken Light, Corona, Goose Island

CRAFT BEER / 62 BY THE 6-PACK

Blue Point Toasted Lager, Pinstripe Pilsner

HARD SELTZER / 49 BY THE 6-PACK

Bud Light Seltzer Black Cherry, Bud Light Seltzer Mango

CANNED COCKTAILS / 62 BY THE 4-PACK

Cutwater Spirits Variety Pack

SOCIAL SPARKLING WINE / 49 BY THE 4-PACK

NON-ALCOHOLIC

WATER BY THE 6-PACK

Poland Spring Water / 26

Poland Spring Sparkling Water / 28

SOFT DRINKS BY THE 6-PACK / 24

Pepsi, Diet Pepsi, Sierra Mist, Club Soda, Ginger Ale, Tonic Water

JUICE BY THE 6-PACK / 26

Tropicana Apple Juice, Orange Juice, Cranberry Juice

SPECIALTY BEVERAGES / 26

Brisk Iced Tea

HOT BEVERAGES

DUNKIN' ASSORTED K-CUP COFFEE SERVICE / 84

Assortment of Original Blend, Dunkin' Decaf®, French Vanilla Dunkin' Dark® Roast

DUNKIN' ORIGINAL BLEND K-CUP COFFEE / 42

DUNKIN' DECAF K-CUP COFFEE / 42

ASSORTED BIGELOW HOT TEA / 42

LIQUOR

Liter Bottles

VODKA

Ketel One	150
Ketel One Citroen	150
Ketel One Oranje	150
Ciroc	160
Grey Goose	175
Belvedere	185

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Tanqueray	135
Tanqueray 10	145
Bombay Sapphire	145

RUM

Cruzan Light	120
Captain Morgan Spiced	125
Bacardi Light Superior	125

TEQUILA

Hornitos Plata	120
Hornitos Reposado	130
Campente Mezcal	160
Tres Generaciones Plata	150
Tres Generaciones Anejo	170
Tres Generaciones Reposado	170

COGNAC

Courvoisier VS	120
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WHISKEY

Crown Royal	125
Jameson	130

BOURBON

Jim Beam White	120
Jim Beam Black	130
Jim Beam Fire	120
Makers Mark	145
Knob Creek	160
Makers' 46	160

SCOTCH

Johnnie Walker Red	150
Johnnie Walker Black	190
Johnnie Walker 18	325
Johnnie Walker Blue	600
Macallan 18	600

CORDIALS

Bailey's Original Irish Cream	105
Jägermeister	105

MIXERS

Vermouth (Dry or Sweet)	20
Bloody Mary Mix	20
Margarita Mix	20
Dekuyper Triple Sec	25

WINE LIST

SEÑOR SANGRIA / 70

Choice of Red or White Sangria

CHAMPAGNE/SPARKLING/PROSECCO

Lunetta Prosecco, Veneto, Italy	65
Domaine Chandon Brut Classic NV, California	95
Laurent-Perrier La Cuvee Brut, France	130
Veuve Clicquot, "Yellow Label" Brut, Reims, France	190
Veuve Clicquot Rosé, Reims, France	190
Moët & Chandon "Dom Pérignon", Epernay, France	425

ROSÉ

Fleur De Prairie, Côtes de Provence, France	75
Smoke Tree, California	85
Vanderpump, Côtes de Provence, France	95
Chateau D'Esclans-Whispering Angel, Côtes de Provence, France	105

WHITE WINE

PINOT GRIGIO

Woodbridge, Robert Mondavi, California	65
Santa Cristina, Delle Venezie, Italy	70
Ruffino "Lumina", Venezia Giullia, Italy	75
Barone Fini, Alto Adige, Italy	80
Santa Margherita, Alto Adige, Italy	110

CHARDONNAY

Woodbridge, Robert Mondavi, California	65
Cave De Lugny "Macon-Villages", Burgundy, France	70
Terrazas de los Andes "Altos Del Plata" Mendoza, Argentina	70
Noble Vines 446, Monterey, California	75
Josh Cellars, North Coast, California	75
Cambria Winery, Santa Maria Valley, California	85
Stags' Leap Winery, Napa Valley, California	105
Far Niente, Napa Valley, California	155

SAUVIGNON BLANC

Woodbridge, Robert Mondavi, California	65
Nobilo, Marlborough, New Zealand	75
Oyster Bay, Marlborough, New Zealand	80
Kim Crawford, Marlborough, New Zealand	85
Cape Mentelle Vineyards, Margaret River, Australia	90

RED WINE

PINOT NOIR

Woodbridge, Robert Mondavi, California	65
Robert Mondavi Winery “Private Selection”, Central Coast, California	75
Mon Frere, California	80
Meiomi, Monterey, Santa Barbara, California	90
Flowers, Sonoma County, California	155

MALBEC

Woodbridge, Robert Mondavi, California	65
Terrazas de los Andes “Altos Del Plata”, Mendoza, Argentina	75
Terrazas de los Andes Reserva, Mendoza, Argentina	95

MERLOT

Woodbridge, Robert Mondavi, California	65
Charles Smith Wines “The Velvet Devil”, Columbia Valley, Washington	75
Kunde Estate, Sonoma Valley, California	80
Decoy, Sonoma County, California	90
Franciscan, Napa Valley, California	100

CABERNET SAUVIGNON

Woodbridge, Robert Mondavi, California	65
Terrazas de los Andes “Altos Del Plata”, Mendoza, Argentina	70
Chateau St Michelle “Indian Wells”, Columbia Valley, Washington	75
Josh Cellars, North Coast, California	75
Michael David Winery “Freakshow”, Lodi, California	80
New York Yankees Club Series Reserve, Paso Robles, California	85
Francis Coppola Diamond Collection “Ivory Label”, California	90
Franciscan Estate, Napa Valley, California	95
Simi “Landslide”, Alexander Valley, California	120
Freemark Abby, Napa Valley, California	150
Stag’s Leap Wine Cellars “Artemis”, Napa Valley, California	180
Opus One, Napa Valley, California	490

OTHER REDS

Layer Cake Shiraz, South Australia	70
Ravenswood Winery “Vintners Blend Old Vine” Zinfandel, California	70
Opaque Darkness Red Blend, Paso Robles, California	85
Michael David Winery “Inkblot” Cabernet Franc, Lodi, California	95

POLICIES AND PROCEDURES

LEGENDS HOSPITALITY SUITES TEAM

Legends Hospitality is the exclusive Premium Service provider at Yankee Stadium. We will provide you with culinary delights, merchandise, outstanding service, and the ability to order any of our offerings as effortlessly as possible. If there is anything we can do to enhance your suite experience, please let us know. Our staff is dedicated to welcoming and serving you and your Suite Guests.

Legends Hospitality Suites 646-977-8826

Yankee Stadium Suite Services 646-977-8600

Legends Hospitality Fax Number 718-838-6988 HOURS OF OPERATION

The Luxury Suites department will be available for all order processing and inquiries on:

REGULAR BUSINESS DAYS 9:00AM - 5:00PM Monday through Friday

EVENT DAYS (Monday to Friday) - 9:00AM until the end of the event (Saturday & Sunday) - Three hours before gates open until the end of the event PLACING YOUR ORDER IN ADVANCE

In order to make your suite experience Legendary, all food and beverage orders must be placed by 12:00PM, THREE business days prior to the game or event. All special requests must be placed by 12:00PM, FOUR business days prior to the game or event. You may place your order via phone, fax or email.

PHONE please contact our Suites Coordinator at 646-977-8826

FAX please fax your order to 718-838-6988

EMAIL please email our Suites Coordinator at NYSuites@Legends.net

You will receive an order confirmation from our Suites Coordinator within 24 hours of placing your order.

PRE-ORDER SCHEDULES

For your convenience, we have included a pre-order schedule for you to follow. If you have any questions regarding pre-ordering food and beverage or would like to make a special request, please contact our Suites Coordinator. IF THE EVENT/GAME IS ON... YOUR PRE-ORDER IS DUE BY 12:00 PM ON...

Monday.....Wednesday
Tuesday.....Thursday
Wednesday.....Friday
Thursday.....Monday
Friday.....Tuesday
Saturday.....Wednesday
SundayWednesday

SPECIAL REQUESTS

If you are looking for a specialty beverage, food item or you have specialty dietary needs, we will do our best to accommodate you. Please contact our Suites Coordinator FOUR business days in advance to place your order. Legends Hospitality is Yankee Stadium's exclusive Premium Service provider and therefore no food and beverage from outside will be allowed onto the SAP Suite Level.

KOSHER OPTIONS

Legends Hospitality produces Glatt Kosher food in house that is strictly supervised under the auspices of Star K. Our kosher food is Glatt Kosher, pareve, pas yisroel, bishul yisroel and a Masgiach Timidi is on premises. Please contact us for a kosher menu. All kosher requests must be made FOUR business days in advance.

GAME DAY ORDERS

A Game Day Menu will be available after the pre-order deadline and during the game. This menu is intended to supplement the pre-order menu, not replace it. Menu items on the game day menu are intended to serve 16 Guests.

FOOD AND BEVERAGE DELIVERY

In order to provide the best quality of food possible, we will begin delivery of all cold food to your suite when gates open and all hot food before the the start of the event. If you have any special requests on delivery, please contact our Suites Coordinator. All beverages will be in your suite when the gates open.

CANCELLATIONS

Should you need to cancel your food and beverage order for your suite, please let us know by 3:00PM the day before the game to eliminate cancellation fees of 100% of the pre-order. If the deadline has passed, there will be a cancellation fee. Please contact our Suites Coordinator directly at 646-977-8826 to cancel your order.

RAIN OUT POLICY

In the event a game is canceled PRIOR to the gates opening, all pre-ordered food and beverage will automatically be CANCELLED and the Suite Holder will NOT be charged for their food and beverage order. If the game is cancelled AFTER the gates open, ALL food and beverage will be billed as usual.

METHOD OF PAYMENT

Suite Holders will be required to provide a major credit card and authorized signatures for the credit card THREE business days prior to the event. At the conclusion of the event, the host of the suite will be presented with a summary of charges of all advanced and game day orders and related charges. The credit card on file will be charged unless otherwise notified by the Suite Holder. We will require a signature on the suite customer summary. Legends Hospitality will keep this information on file for authorized use only. A Suite Guest may also use their personal credit card as payment for food and beverage orders. Charges placed on the personal credit card will be itemized and presented to the owner of the credit card.

ALCOHOL IN YOUR SUITE

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all Suite Holders and their Guests in complying with these legal requirements. It is the responsibility of the Suite Host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears to be intoxicated. Alcoholic beverages may not be removed from the suites.

MERCHANDISE AND SOUVENIRS

Commemorate your experience at Yankee Stadium with our wide variety of merchandise and souvenirs (e.g. New Era customized hats, Nike customized jerseys). You may place a merchandise order along with your food and beverage order and have the items placed in your suite upon your arrival for the game.

We thank you for joining us during the 2021 Season at Yankee Stadium. 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!

THANK YOU!