

# TCU 2009 Suite Menu

## Policies & Procedures

Sodexo, Inc. is poised and ready to help create a wonderfully memorable experience that exceeds your every expectation. We are delighted to provide our Luxury Suite Guide to assist you in planning your food and beverage needs. Our Executive Chef and culinary team take great pride in creating exceptional cuisine for your group to enjoy; please peruse our menu selections and place your order to the attention of our Catering Manager, Christine Massey at (817)257-4724, [Christine.Massey@tcu.edu](mailto:Christine.Massey@tcu.edu) or via fax at (817) 257-6968.

### Suite Administrator

Each suite must designate a Suite Administrator as the official contact for their suite; this individual will be responsible for all communications to suite guests and co-owners, as well as the placement of all food and beverage orders. Orders for food and beverage services placed by anyone other than the designated Suite Administrator will not be honored unless authorized. In addition, our Catering Manager, Christine Massey, will be in contact with the Suite Administrator to discuss special events and menus.

### Placing Your Order

We ask for advance ordering to achieve the finest in presentation, service, and quality for you and your guests. **All orders must be placed by 4:00 p.m., at least 3 business days prior to the event date to ensure the availability of your order.** Should circumstances prohibit placement of your order according to the stated timeframe, we do offer an Event-Day Menu; the items included in this menu are marked with a Horned Frog (🐸) and will be available through the third quarter of the game.

Current Texas Sales Tax (when applicable) and an 18% Service Fee will be added to all orders.

### Par Stock Beverages

As a convenience, you may wish to maintain a minimum amount of beverages in your suite refrigerator. Arrangements for a par stock can be made by completing a Beverage Order Form indicating your par preference. Once your par levels are set, they will be replenished prior to each event. The Suite Administrator may make changes at any time by simply providing a new or revised form to our Catering Manager, Christine Massey at (817)257-4724, [Christine.Massey@tcu.edu](mailto:Christine.Massey@tcu.edu) or via fax at (817) 257-6968.

### Alcoholic Beverage Service

TCU Concessions and Sodexo, Inc. are dedicated to providing an atmosphere that promotes enjoyment and safety for all guests. To maintain compliance with rules and regulations set forth by the City of Fort Worth and the State of Texas, we ask that you adhere to the following guidelines:

- Sodexo, Inc. is the only licensed permit holder authorized to possess, sell, deliver, or serve any alcoholic beverages at the Amon Carter Stadium.
- Alcoholic and non-alcoholic beverages may only be obtained from Sodexo, Inc. and may not be brought in or removed from the premises.
- Any items found on the premises not supplied by Sodexo, Inc. will be confiscated and destroyed.
- It is unlawful to serve alcoholic beverages minors (those under the age of 21) or an intoxicated person.
- It is the responsibility of the Suite Holder or their representative to monitor and control alcohol consumption within the suite. To assist with this control, a TABC certified bartender will be provided in each suite.
- Sodexo, Inc. and TCU Concessions reserve the right to check for proper identification and refuse or terminate service at any time.
- **Orders for alcoholic beverages can be placed through the third quarter of the game; a "last call" will be made by your bartender ten (10) minutes prior to the end of the third quarter.**
- Stocks of liquor remaining at the end of the event will be collected and placed in a central, secured location with the proper suite assignment

### **Food and Beverage Delivery & Service**

All Food Menu Items are filled based on 16 people. Two (2) delivery options are offered for the convenience of your group: forty-five (45) minutes prior to the event or at the start of the event. All beverages will be available upon arrival to your suite.

A trained suite attendant will service your suite to ensure your food order is to your satisfaction, assist with Event Day orders, answer food and beverage questions and address special requests you may have. Should you prefer an attendant who will focus exclusively on your suite, please notify us a minimum of five (5) business days before the event; the cost of a dedicated attendant is \$120.00 per event.

### **Cancellations**

In the event that you must cancel your order, please notify our Catering Manager, Christine Massey at (817)257-4724, or [Christine.Massey@tcu.edu](mailto:Christine.Massey@tcu.edu). No charges will be assessed if your order is cancelled at least (24) hours prior to the opening of the event doors.

Special orders such as celebratory cakes, wines, and any other special arrangements require a notice of five (5) business days to be cancelled without charge.

### **Payment Procedures**

Suite charges will be invoiced no later than five (5) business days after the event. Payment options include cash, check (made payable to Sodexo, Inc.) or credit card. As Suite Holders are responsible for all food and beverages charges incurred in their suite, a Credit Card Authorization Form must be completed; we are pleased to accept Visa, Master Card, American Express and Discover.



All food and beverage items in the suites at Amon Carter Stadium are handled exclusively by Sodexo, Inc.; it is not permissible for guests to bring food and beverage into the suites without prior authorization.

Should special circumstances arise, please contact our Catering Manager, Christine Massey at (817)257-4724, or [Christine.Massey@tcu.edu](mailto:Christine.Massey@tcu.edu) a minimum of five (5) business days before the event.



Should you require additional food and beverage selections, assistance in planning or have any questions, please do not hesitate to contact our Catering Manager, Christine Massey at (817)257-4724, or [Christine.Massey@tcu.edu](mailto:Christine.Massey@tcu.edu) between the hours of 8:00am and 5:00pm, Monday through Friday.

Thank you for allowing us to be of service to you and your guests; we look forward to seeing you at the stadium!


## 1<sup>st</sup> Down Snacks

-  **Fresh Popped Popcorn**..... \$20.00  
A Bottomless Bowl
-  **Chips, Salsa and Guacamole**..... \$50.00  
Crisp Blue-Corn Tortilla Chips served with Salsa Picante and Guacamole
-  **Chips & Dips Combo**..... \$65.00  
A combination of our Savory Onion Dip and our Spicy Homemade Queso, served with  
Ridged Potato Chips and Blue-Corn Tortilla Chips
-  **Mixed Nuts**..... \$45.00  
A Flavorful Assortment of Premium Mixed Nuts
-  **Sizzling Snack Mix**..... \$30.00  
A Spicy Treat that will Keep things Hot!

## 2<sup>nd</sup> Down Appetizers

- Nachos Grande**..... \$155.00  
Crispy Blue-Corn Tortilla Chips served with Seasoned Beef, Chili con Queso, Grated Cheddar  
Cheese, Shredded Lettuce, Pico de Gallo and Sour Cream
- Grilled Quesadillas** (all served with Pico de Gallo and Sour Cream)  
**Grilled Chicken**, Peppers, Onions and Monterey Jack and Cheddar Cheeses in a Flour Tortilla  
**Slow-Smoked Beef Brisket**, Cheddar Cheese and Caramelized Onions in a Flour Tortilla  
**Grilled Vegetables** (Squash, Zucchini, Peppers, Onions) and Mozzarella Cheese in a Spinach Tortilla
- One Choice**..... \$105.00  
**Two Varieties**..... \$125.00  
**Three Varieties**..... \$145.00
- 7-Layer Fiesta Dip**..... \$95.00  
A Tasty Layering of Refried Beans, Seasoned Sour Cream, Avocado, Shredded Cheddar Cheese,  
Diced Tomatoes, Black Olives and Chopped Scallions; served with Blue-Corn Tortilla Chips
-  **Fresh Seasonal Fruits and Berry Display**..... \$105.00  
Fruits and Berries of the Season served with your choice of Amaretto-Cream Cheese Dip  
or Poppy Seed Dressing
-  **Fresh Vegetable Crudités Display**..... \$100.00  
Seasonal Vegetables served with Savory Onion Dip and Ranch Dressing

### 3<sup>rd</sup> & Goal

<b>Build-Your-Own Fajitas</b> .....	<b>\$140.00</b>
Marinated Beef and Chicken with Sautéed Onions and Bell Peppers, served with Warm Flour Tortillas, Grated Cheddar Cheese and Pico de Gallo	
<b>Big Tex</b> .....	<b>\$150.00</b>
Hickory-Smoked Beef Brisket, Slow-Roasted Chicken and Smoked Sausage, served with BBQ Sauce, Rolls and a Relish Tray of Lettuce, Tomato, Pickles, Onions and Jalapeno Slices	
Substitute one Meat with Smoked Pork Ribs .....	<b>add \$30.00</b>
<b>Make-Your-Own Sandwiches</b> .....	<b>\$150.00</b>
Smoked Turkey Breast, Honey-Baked Ham and Seasoned Roast Beef, served with Swiss, Cheddar and Provolone Cheeses, Assorted Gourmet Rolls, Mayonnaise, French's Yellow, Dijon and Creole Mustards and a Relish Tray of Lettuce, Tomatoes, Pickles and Onions	
<b>Tailgater</b> .....	<b>\$105.00</b>
Beer-Simmered Johnsonville Stadium Bratwurst served with French's Yellow, Dijon and Creole Mustards, Diced Onions and Sauerkraut	
<b>Club Buffet</b> .....	<b>\$35.00 per person</b>
Come enjoy the Game Day Culinary Samplings of one of our Featured Local Restaurants in the Martin Meyer Club, including Reata Restaurant, Pappas Restaurants, Railhead Smokehouse, Shula's 347, Buttons and Hoffbrau Steakhouse.	
 <b>Main Event</b> .....	<b>\$95.00</b>
Quarter-Pound All-Beef Hot Dogs served with French's Yellow Mustard, Ketchup, Sweet Relish and Diced Onions	
Add Chili.....	<b>add \$25.00</b>

### On-Side Kicks

<b>Baked Beans</b> .....	<b>\$25.00</b>
<b>Refried Beans</b> .....	<b>\$25.00</b>
<b>Coleslaw</b> .....	<b>\$20.00</b>
<b>Corn Cobettes</b> .....	<b>\$30.00</b>
<b>Jalapeno Corn Muffins</b> .....	<b>\$25.00</b>
<b>Pasta Salad</b> .....	<b>\$30.00</b>
<b>Kettle-Cooked Potato Chips</b> .....	<b>\$25.00</b>
<b>American Potato Salad</b> .....	<b>\$25.00</b>
<b>German Potato Salad</b> .....	<b>\$30.00</b>
<b>Garden Salad</b> (Iceberg Lettuce, Cucumbers, Tomatoes, Onions and Croutons, 2 Dressings).....	<b>\$30.00</b>

## Field Goal Sandwiches, Wraps & Salads

**Horned Frog BBQ Sandwiches**..... \$135.00  
 Slow-Smoked Chopped Beef Brisket with Tangy BBQ Sauce, Pickles and Onions on Sesame-Seed Buns

### Fresh-Made Wraps

**Grilled Chicken Breast Strips** with Crisp Romaine Lettuce and Grated Parmesan Cheese and Creamy Caesar Dressing, rolled in Garlic-Herb Tortillas

**Hickory-Smoked Turkey Breast** with Crisp Romaine Lettuce, Diced Tomatoes, Fresh Guacamole and Jalapeno-Cream Cheese Spread, all rolled in Garlic-Herb Tortillas

**Grilled Marinated Vegetables** (Zucchini, Peppers, Onions, Artichoke Hearts) with Shaved Parmesan Cheese and Basil Pesto Aioli, rolled in Spinach Tortillas

**One Choice**..... \$120.00

**Two Varieties**..... \$140.00

**Three Varieties**..... \$155.00

**Grilled Chicken Caesar Salad**..... \$115.00

Grilled Chicken Breast Strips atop Crisp Romaine Lettuce, tossed with Creamy Caesar Dressing and topped with Garlic Toasted Baguette Slices and Shaved Parmesan Cheese

## Sweet Tastes of Victory

 **Jumbo Gourmet Cookies**..... \$95.00  
 Chocolate Chip, Oatmeal-Raisin, Peanut Butter Chip and White-Chocolate Macadamia Nut

 **Gourmet Fresh-Baked Brownies**..... \$95.00  
 Chocolate, Marble, Raspberry Ribbon **OR** Turtle

**Luscious Lemon Bars**..... \$95.00<sup>®</sup>

**Chocolate Melt-Aways**..... \$95.00

**Mini Dessert Display - Mix & Match Any Two (2) of the Above**..... \$95.00

**The Sugar Rush**..... \$125.00  
 An Assortment of Fresh-Baked Cookies, Chocolate Brownies, Miniature Cheesecakes Bites, Chocolate-Dipped Strawberries, Lemon Bars and Chocolate Melt-Aways

**Tuxedo Strawberries**..... \$65.00  
 Jacketed Strawberries dipped in Melted Dark and White Chocolates

**Assorted Miniature Cheesecake Bites**..... \$60.00  
 An Assortment of Chocolate, Almond, Lemon and Raspberry Miniature Cheesecake Bites

## Refreshing Beverages

**Soft Drinks (Sold in Six-Packs)**..... \$11.00  
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, A&W Root Beer,  
Aquafina Bottled Water and Gatorade

**Juices (Sold in Six-Packs)**..... \$13.50  
Orange, Cranberry, Tomato, V-8, Apple and Grapefruit

### Mixers:

**Tonic and Soda (Sold in Six-Packs)**..... \$11.00

**Margarita Mix (Sold by the Quart)**..... \$10.50

**Bloody Mary Mix (Sold by the Quart)**..... \$10.50

**Sweet & Sour Mix (Sold by the Quart)**..... \$10.50

**Triple Sec (Sold by the Bottle)**..... \$13.00

**Rose's Lime Juice (Sold by the Bottle)**..... \$10.50

**Dry Vermouth (Sold by the Bottle)**..... \$15.00

**Sweet Vermouth (Sold by the Bottle)**..... \$15.00

**Bar Condiment Set-Up**..... \$25.00

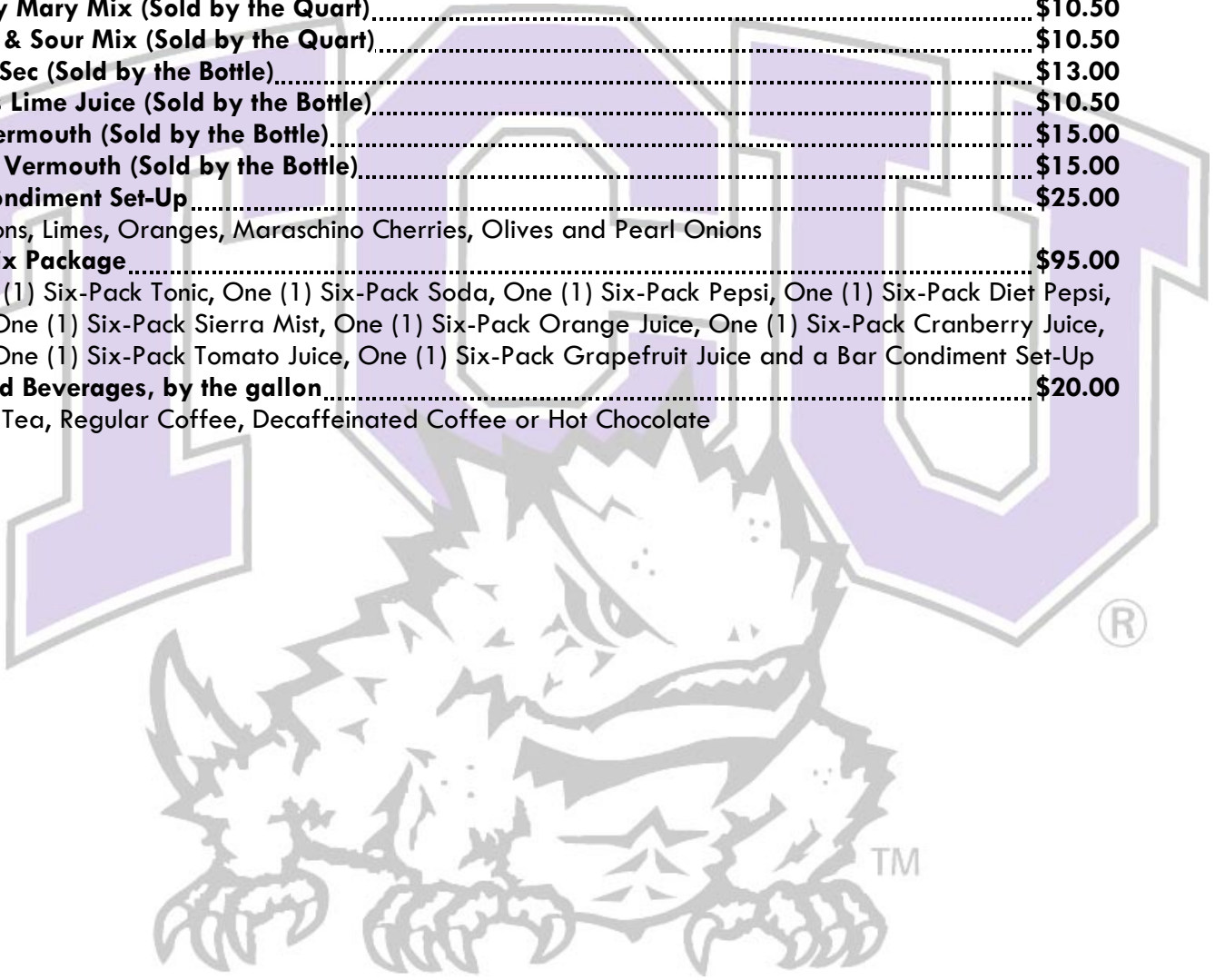
Lemons, Limes, Oranges, Maraschino Cherries, Olives and Pearl Onions

**Bar Mix Package**..... \$95.00

One (1) Six-Pack Tonic, One (1) Six-Pack Soda, One (1) Six-Pack Pepsi, One (1) Six-Pack Diet Pepsi,  
One (1) Six-Pack Sierra Mist, One (1) Six-Pack Orange Juice, One (1) Six-Pack Cranberry Juice,  
One (1) Six-Pack Tomato Juice, One (1) Six-Pack Grapefruit Juice and a Bar Condiment Set-Up

**Brewed Beverages, by the gallon**..... \$20.00

Iced Tea, Regular Coffee, Decaffeinated Coffee or Hot Chocolate



## Libations and Spirits

### Beers (Sold in Six-Packs)

<b>Domestic</b> .....	<b>\$30.00</b>
Budweiser, Bud Light, Coors, Coors Light, Miller Genuine Draft, Miller Lite, O'Doul's Non Alcoholic	
<b>Specialty and Imports</b> .....	<b>\$35.00</b>
Corona, Heineken, Michelob Light, Michelob Ultra, Shiner Bock, Tecate, Tecate Light	

### White Wines (Sold by the Bottle)

#### Chardonnay

Santa Alicia Chardonnay.....	<b>\$26.00</b>
Woodbridge Chardonnay.....	<b>\$27.00</b>
Smoking Loon Chardonnay.....	<b>\$30.00</b>
Chateau Jean Chardonnay.....	<b>\$34.00</b>
Dry Creek Chardonnay.....	<b>\$42.00</b>

#### Pinot Grigio

Barefoot Pinot Grigio.....	<b>\$25.00</b>
Gabbiano Pinot Grigio.....	<b>\$27.00</b>
Frattina Pinot Grigio.....	<b>\$40.00</b>

#### Sauvignon Blanc

Chateau Potelle Sauvignon Blanc.....	<b>\$36.00</b>
St. Supery Sauvignon Blanc.....	<b>\$48.00</b>

### Blush Wines

Beringer White Zinfandel.....	<b>\$24.00</b>
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### Red Wines

#### Cabernet Sauvignon

Barefoot Cabernet Sauvignon.....	<b>\$25.00</b>
Smoking Loon Cabernet Sauvignon.....	<b>\$29.00</b>
Sterling Vintner Cabernet Sauvignon.....	<b>\$39.00</b>
Silver Ridge Cabernet Sauvignon.....	<b>\$37.00</b>

#### Merlot

Salmon Creek Merlot.....	<b>\$24.00</b>
Barefoot Merlot.....	<b>\$25.00</b>
Smoking Loon Merlot.....	<b>\$29.00</b>
Ravenswood Merlot.....	<b>\$32.00</b>

#### Petite Syrah

Guenoc Petite Syrah.....	<b>\$32.00</b>
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#### Pinot Noir

Echelon Pinot Noir.....	<b>\$34.00</b>
Castle Rock Pinot Noir.....	<b>\$37.00</b>

**Vodka (Sold in 750ml bottles)**

Smirnoff.....	\$36.00
Ketel One.....	\$49.00
Absolut.....	\$55.00
Vox.....	\$62.00
Grey Goose.....	\$62.00

**Scotch (Sold in 750ml bottles)**

Cutty Sark.....	\$45.00
Dewar's.....	\$52.00
Johnnie Walker Red.....	\$55.00
Glenlivet.....	\$67.00
Chivas Regal.....	\$70.00

**Tequila (Sold in 750ml bottles)**

Sauza Gold.....	\$35.00
Jose Cuervo.....	\$40.00
Jose Cuervo Especial.....	\$45.00
Sauza Hornitos.....	\$65.00
Patron Silver.....	\$70.00

**Rum (Sold in 750ml bottles)**

Rico Bay.....	\$27.00
Bacardi Light.....	\$35.00
Bacardi Gold.....	\$40.00
Meyer's Dark.....	\$45.00

**Bourbon (Sold in 750ml bottles)**

Jim Beam.....	\$38.00
Jack Daniels.....	\$48.00

**Whiskey (Sold in 750ml bottles)**

Canadian Club.....	\$38.00
John Jameson.....	\$45.00
Crown Royal.....	\$60.00
Maker's Mark.....	\$63.00

**Gin (Sold in 750ml bottles)**

Beefeater.....	\$45.00
Tanqueray.....	\$55.00
Bombay Sapphire.....	\$62.00

**Liqueurs (Sold in 750ml bottles)**

Kahlua.....	\$45.00
Bailey's Irish Cream.....	\$48.00
Amaretto DiSaronno.....	\$48.00
Sambucca Romana.....	\$50.00
Grand Marnier.....	\$65.00