YANKEE STADIUM
Legends Hospitality Events Catering Menu
LEGENDS HOSPITALITY BRINGS TOP-TIER SERVICE, EXPERTISE, AND CULINARY CONCEPTS TO YANKEE STADIUM. AS THE PREMIER CATERER, LEGENDS HOSPITALITY DELIVERS EXPERIENCES THAT LAST AS LONG AS THE NEW YORK YANKEES TRADITIONS.

Event areas in Yankee Stadium are endless; any location within the Stadium can be transformed into the perfect setting for your event. Plan an eye-catching reception in the prominently located Legends Suite Club or the Audi Yankees Club that overlooks the historic field. Additional options such as the expansive Great Hall, elegant SAP Suite Lounge and SAP Board Room, and the spectacular Delta SKY360° Suite are also sure to please.

The Legends Hospitality team is truly committed to providing a food and beverage experience to remember. Utilizing the freshest, seasonal, organic and locally grown foods, our culinary experts bring to you a palate-awakening experience. We pride ourselves on excellent customer service from the moment you enter the Stadium to the time of your departure. Welcome and enjoy as Legends Hospitality complements baseball’s finest team with the world’s finest cuisine.
BREAKFAST BUFFET

SERVICE FOR TWO HOURS
Minimum of 16 Guests

BATTING PRACTICE | 22
_Dunkin’ Donuts_ Regular & Decaf Coffee
Loose Leaf Tea
Fruit Infused Water Pitchers
Apples, Bananas and Oranges
Individual Assorted _Dannon_ Yogurts
Fruit and Granola Bars

CONTINENTAL | 23
_Dunkin’ Donuts_ Regular & Decaf Coffee
Loose Leaf Tea
Fruit Infused Water Pitchers
Freshly Baked Pastries:
Assorted Muffins
Petite Croissants, Scones and Danish

IN A NEW YORK MINUTE | 32
Assorted _Tropicana_ Juices
Fruit Infused Water Pitchers
_Dunkin’ Donuts_ Regular & Decaf Coffee
Loose Leaf Tea
Assorted Donuts
Fruit and Granola Bars
Individual _Dannon_ Yogurts
Individual Fruit Salad Cups

BREAKFAST SANDWICHES
Select Two
Bacon, Egg, Cheese, English Muffin
Ham, Egg, Toasted Bagel
Egg Whites, Turkey Sausage, Cheese, Whole Wheat Wrap
Tomato, Spinach, Scrambled Egg, Whole Wheat Wrap

FIELDER’S CHOICE BREAKFAST BUFFET | 42
Assorted _Tropicana_ Juices
_Dunkin’ Donuts_ Regular & Decaf Coffee
Loose Leaf Tea
Seasonal Fruit, Melons and Berries
Assorted Mini Bagels with Cream Cheese
Butter, Preserves and Marmalades
Freshly Baked Pastries:
Assorted Muffins
Petite Croissants, Scones and Danish

PICK AN EGG...ANY EGG
Select Two
Organic Scrambled Eggs with Fresh Herbs
Assorted Vegetable Egg White Scramble
Breakfast Quesadilla with Pico de Gallo and Jalapeño Jack
Fluffy Frittatas topped with Heirloom Tomato Salad
Quiche Duo: Ham and Onion, Vegetable Herb

BREAKFAST MEATS
Select Two
Crisp Bacon
Grilled Country Ham
Oven Baked _Premio_ Breakfast Sausage
Chicken and Apple Sausage
Organic Turkey Bacon

JUST NEED A STARCH
Select Two
Brioche Cinnamon French Toast
Roasted Potato Medley
with Sautéed Onions and Peppers
Crispy Hash Browns
Cheddar Grits
Root Vegetable and Potato Hash
**BREAKFAST BUFFET UPGRADES**

**SERVICE FOR TWO HOURS**

*Buffet Upgrades are in Addition to Existing Breakfast Menu Selection – Not Offered A La Carte*

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Individual <em>Dannon</em> Yogurts</td>
<td>$6</td>
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<tr>
<td>Mixed Whole Fruit Basket</td>
<td>$5</td>
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<tr>
<td>Fresh Cut Fruit and Berries</td>
<td>$12</td>
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<tr>
<td>Individual <em>Dannon</em> Yogurt Parfait</td>
<td>$12</td>
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<tr>
<td>Blended Fruit Smoothies</td>
<td>$12</td>
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<tr>
<td>Assorted Donuts</td>
<td>$6</td>
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<tr>
<td>Stadium Steel Cut Oatmeal with Dried Cranberries, Raisins and Brown Sugar</td>
<td>$6</td>
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<tr>
<td>Assorted Mini Bagels with Cream Cheese, Butter, Preserves and Marmalades</td>
<td>$8</td>
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<tr>
<td>Brioche Cinnamon French Toast</td>
<td>$7</td>
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<tr>
<td>Fruit and Cheese Blintz with Mixed Berry Compote</td>
<td>$8</td>
</tr>
<tr>
<td>Smoked Salmon Platter with Capers, Sliced Tomatoes and Red Onions</td>
<td>$14</td>
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<tr>
<td>Organic Scrambled Eggs with Fresh Herbs</td>
<td>$6</td>
</tr>
<tr>
<td>Breakfast Quesadilla with Pico de Gallo and Jalapeño Jack</td>
<td>$8</td>
</tr>
<tr>
<td>Crisp Bacon</td>
<td>$6</td>
</tr>
<tr>
<td>Grilled Ham</td>
<td>$7</td>
</tr>
<tr>
<td>Oven Baked <em>Premio</em> Breakfast Sausage</td>
<td>$6</td>
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<tr>
<td>Chicken Apple Sausage</td>
<td>$7</td>
</tr>
<tr>
<td>Organic Turkey Bacon</td>
<td>$7</td>
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<tr>
<td>Assorted Breakfast Sandwiches</td>
<td>$15</td>
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</tbody>
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*Select Two Options*

- Bacon, Egg, Cheese, English Muffin
- Ham, Egg, Toasted Bagel
- Egg Whites, Turkey Sausage, Cheese, Whole Wheat Wrap
- Tomato, Spinach, Scrambled Egg, Whole Wheat Wrap
BREAKFAST ACTION STATIONS

SERVICE FOR TWO HOURS
Minimum of 16 Guests
Additional $250 Chef Attended Labor Fee is required for Each Action Station

**OMELET | 18**
Organic Eggs and Egg Whites
Shredded Cheeses, Forest Mushrooms, Bacon, Ham, Onion, Tomato,
Spinach, Peppers and Vegetable Ratatouille

**BELGIAN WAFFLE | 18**
Yankees Logoed Mini Waffles with Mixed Berry Compote, Fresh Strawberries,
Sliced Banana, Cinnamon Sugar Glazed Apples, Whipped Butter,
Fresh Whipped Cream and Assorted Syrups

**FRESH FRUIT AND FRAPPE STAND | 18**
Assorted Dannon Yogurts, Granola, Fresh Sliced Fruit, and Assorted Fruit Frappes
COLD LUNCH BUFFETS

SERVICE FOR TWO HOURS – BEFORE 3 PM

Minimum of 16 Guests

CREATE YOUR OWN COLD LUNCH BUFFET | 36

FRUIT INFUSED WATER PITCHERS
STADIUM MADE POTATO CHIPS

SALADS
Select Two

YANKEES CAESAR
Crisp Baby Romaine Hearts, Red Romaine, Radicchio, Classic Dressing, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons

SUMMERTIME CHOPPED SALAD
Chopped Greens, Fresh Cut Vegetables, Assorted Dressings

STEAKHOUSE WEDGE SALAD
Mini Iceberg Wedge, Crumbled Blue Cheese, Tomato, Red Onion, Creamy Blue Cheese Dressing

LOADED BAKED POTATO SALAD
Yukon Gold Potatoes, Applewood Smoked Bacon, Sharp Cheddar Cheese, Green Onion, Black Pepper Sour Cream Dressing

FRESH VEGETABLE PASTA SALAD
Penne Pasta, Assorted Seasonal Vegetables, Basil Pesto

SOUTHWESTERN COBB SALAD | Additional $3 Per Person
Chopped Romaine, Chipotle Marinated Grilled Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Cilantro Lime Buttermilk Dressing

CAPRESE SALAD | Additional $4 Per Person
Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves, Extra Virgin Olive Oil, Balsamic Drizzle

BUILD YOUR OWN SALAD BAR | Additional $10 Per Person
Chopped Romaine and Baby Greens
Rock Shrimp, Grilled Chicken Breast, Bacon Bits
Fresh Mozzarella, Shredded Cheddar, Blue Cheese, Feta
Diced Peppers, Cherry Tomatoes, Cucumber, Carrot
Forest Mushrooms, Sun Dried Tomato, Charred Corn
Croutons, Mixed Dried Fruits, Assorted Dressings and Vinaigrettes

Selections Continued on the Following Page
COLD LUNCH BUFFETS

SERVICE FOR TWO HOURS – BEFORE 3 PM
Minimum of 16 Guests

BOAR'S HEAD WRAPS AND SANDWICHES
Select Three

CHICKEN CAESAR SALAD WRAP
Grilled Chicken, Romaine Hearts, Classic Caesar Dressing, Shaved Parma Cheese

TRADITIONAL CHICKEN SALAD WRAP
Roasted Organic Chicken, Celery, Dried Cranberries

GRILLED VEGETABLE WRAP
Assorted Grilled Vegetables, Sun-Dried Tomato Goat Cheese Spread

ROASTED TURKEY WRAP
Sliced Roasted Turkey, Lettuce, Tomato, Bacon Jam

CHOPPED GREEK SALAD WRAP
Cucumber, Tomato, Red Onion, Kalamata Olives, Crumbled Feta, Hummus

BRONX BOMBER SANDWICH
Roasted Turkey, Smoked Ham, Provolone, Cheddar Cheese, Vine Ripe Tomatoes, Pickled Red Onion, Baby Romaine, Italian Dressing, Ciabatta

GRILLED VEGETABLE AND MOZZARELLA FOCACCIA
Herb Grilled Vegetables, Buffalo Mozzarella, Basil Pesto Spread, Ciabatta

ITALIAN CURED MEAT SLIDERS | Additional $4 Per Person
Italian Cured Meats, Provolone, Giardiniera Relish, Red Onions, Italian Vinaigrette, Served on Individual Garlic Knots

ROAST BEEF SANDWICH | Additional $4 Per Person
Roast Beef, Provolone, Arugula, Horseradish Aioli, Pretzel Roll

CAPRESE CHICKEN PANINI | Additional $4 Per Person
Grilled Chicken, Beefsteak Tomato, Fresh Mozzarella, Pesto Spread

LOBSTER ROLLS | Additional $8 Per Person
Homemade Lobster Salad, Butter Toasted Bun

Selections Continued on the Following Page
COLD LUNCH BUFFETS

SERVICE FOR TWO HOURS – BEFORE 3 PM
Minimum of 16 Guests

DESSERTS
Select Two
SEASONAL FRUITS, MELONS AND BERRIES
OTIS SPUNKMEYER COOKIES AND BROWNIES
NEW YORK’S BEST CANNOLIS
ASSORTED CUPCAKES
MINI NEW YORK CHEESECAKES

BEVERAGE PACKAGE UPGRADES
BOTTLED WATER | 6 (Each additional Hour is $2)
Poland Spring Flat and Sparkling Water
SODA & WATER | 10 (Each additional Hour is $3)
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water
HOT & COLD | 18 (Each additional Hour is $4)
Dunkin’ Donuts Regular & Decaf Coffee
Loose Leaf Tea
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water
HOT LUNCH BUFFETS
SERVICE FOR TWO HOURS – BEFORE 3 PM
Minimum of 16 Guests

CREATE YOUR OWN HOT LUNCH BUFFET | 44
FRUIT INFUSED WATER PITCHERS
FRESH BAKED ROLLS AND WHIPPED BUTTER

SALADS
Select Two

YANKEES CAESAR
Crisp Baby Romaine Hearts, Red Romaine, Radicchio, Classic Dressing, Shaved Parmesan Cheese,
Roasted Garlic Brioche Croutons

SUMMERTIME CHOPPED SALAD
Chopped Greens, Fresh Cut Vegetables, Assorted Dressings

STEAKHOUSE WEDGE SALAD
Mini Iceberg Wedge, Crumbled Blue Cheese, Tomato, Red Onion, Creamy Blue Cheese Dressing

LOADED BAKED POTATO SALAD
Yukon Gold Potatoes, Applewood Smoked Bacon, Sharp Cheddar Cheese, Green Onion,
Black Pepper Sour Cream Dressing

FRESH VEGETABLE PASTA SALAD
Penne Pasta, Assorted Seasonal Vegetables, Basil Pesto

SOUTHWESTERN COBB SALAD | Additional $3 Per Person
Chopped Romaine, Chipotle Marinated Grilled Chicken, Black Beans, Charred Corn,
Tomatoes, Crispy Tortilla Strips, Cilantro Lime Buttermilk Dressing

CAPRESE SALAD | Additional $4 Per Person
Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves, Extra Virgin Olive Oil, Balsamic Drizzle

PASTA
Select One

PENNE PRIMAVERA
Penne Pasta, Garden Vegetables tossed in a Parmesan Sauce

BOLOGNESE RAVIOLI
Ravioli Stuffed with Braised Short Rib, Ricotta Cheese topped with a “Della Cucina” Style Sauce

PENNE ALLA VODKA
Penne Pasta, Prosciutto with Creamy Tomato Vodka Sauce

GRAND SLAM MAC & CHEESE
Artisan Cheeses, Orecchiette Pasta in a Velvety Béchamel

CHICKEN & BROCCOLI
Penne Pasta, Seared Chicken, Broccoli, Sundried Tomato in a Roasted Garlic and White Wine Broth

RIGATONI RAGU
Rigatoni Pasta, Meatballs, Premio Sweet Italian Sausage, Italian Braised Beef and Marinara Sauce

Selections Continued on the Following Page
HOT LUNCH BUFFETS
SERVICE FOR TWO HOURS – BEFORE 3 PM
Minimum of 16 Guests

ENTREE
Select Two

CHICKEN PICATTA
Sautéed Chicken, Capers, Parsley in a Lemon Butter Sauce

CLASSIC CHICKEN PARMESAN
Breaded Chicken, Marinara Sauce, topped with Melted Mozzarella Cheese

HERB ROASTED CHICKEN BREAST
Chicken served in Roasted Garlic and Lemon Demi

SEARED SALMON
Salmon served with Braised Fennel and Artichoke Hearts

PAN SEARED TILAPIA
Tilapia with Oven Roasted Tomato and Basil Relish

GARLIC SHRIMP SCAMPI
Jumbo Shrimp baked in Traditional Scampi Sauce

HAND CARVED STEAK
Grilled Steak with an Au Poivre Sauce

CHIMICHURRI FLANK STEAK
Flank Steak with Fresh Herb Chimichurri Sauce

SIDES
Select Two

OVEN ROASTED BABY VEGETABLES
ROASTED ASPARAGUS AND BABY CARROTS
ROASTED ROOT VEGETABLE MEDLEY
GARLIC WHIPPED MASHED POTATOES
MUSHROOM AND HERB STUFFING CUPCAKES
WILD RICE PILAF
GORONZOLA POLENTA

Selections Continued on the Following Page
HOT LUNCH BUFFETS

SERVICE FOR TWO HOURS – BEFORE 3 PM
Minimum of 16 Guests

DESSERTS
Select Two

SEASONAL FRUITS MELONS AND BERRIES
OTIS SPUNKMEYER COOKIES AND BROWNIES
NEW YORK’S BEST CANNOLIS
ASSORTED CUPCAKES
MINI NEW YORK CHEESECAKES

BEVERAGE PACKAGE UPGRADES

BOTTLED WATER | 6 (Each additional Hour is $2)
Poland Spring Flat and Sparkling Water

SODA & WATER | 10 (Each additional Hour is $3)
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water

HOT & COLD | 18 (Each additional Hour is $4)
Dunkin’ Donuts Regular & Decaf Coffee
Loose Leaf Tea
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water
PLATED LUNCH
SERVED BEFORE 3 PM
Minimum of 30 Guests

FIRST COURSE, ENTRÉE AND DESSERT | 55
FIRST COURSE, CHOICE OF TWO ENTRÉES AND DESSERT | 65
Includes Pre-Set Water, Iced Tea, Fresh Baked Pretzel Rolls, Whipped Butter and Tableside Coffee and Tea

FIRST COURSE
YANKEES CAESAR SALAD Romaine Hearts, Classic Dressing, Shaved Parma Cheese, and Roasted Garlic Brioche Croutons
TRADITIONAL GREEN SALAD with Carrot, Cucumber, Tomato and a Shallot Vinaigrette
SPINACH SALAD with Baby Spinach, Applewood Smoked Bacon, Cherry Tomatoes, Red Onion and Sherry Vinaigrette
CHOPPED VEGETABLE SALAD tossed in Romaine and Herb Vinaigrette with Crispy Flat Bread and Port Wine Glaze
TOMATO AND MOZZARELLA TOWER with fresh Basil Pesto and Balsamic Syrup
POTATO LEEK SOUP topped with Frizzled Leeks and Crème Fraiche
TOMATO BISQUE with Sourdough Parmesan Crouton and Basil Oil
ARANCINI TRIO Traditional Ragu, Three Cheese and Crab Cake Rémoulade

ENTRÉE
RIGATONI PASTA in Porcini Cream Sauce with Shallots, Leeks, Broccoli Rabe, Pistachio Gremolata Truffle Oil, Carmelized Onion and Crostini
HERB SCENTED VEGETABLE RISOTTO with Sweet Pea Puree and Arugula
ROASTED FRENCH CUT CHICKEN BREAST on Mascarpone Polenta with Broccolini and Forest Mushroom Ragout
TRUFFLE SCENTED CHICKEN BREAST with Olive Oil Whipped Potatoes, Haricot Vert and Dijon Jus
SEA SALT SEALED SALMON with a Citrus Beurre Blanc Roasted Asparagus and Wild Rice Pilaf
MISO GLAZED HALIBUT | Additional $5 Per Person
with Crispy Noodle Cake and Warm Cabbage Stir-Fry
GRILLED NEW YORK STRIP | Additional $5 Per Person
topped with Blue Cheese and finished with a Black Pepper Demi and served with Twice Baked Potatoes and Asparagus
SEARED FILET MIGNON | Additional $10 Per Person
topped with Crispy Onions and served with Buttered Green Beans, Horseradish Mash and Shallot Beef Jus

DESSERTS
NEW YORK APPLE CRUMBLE with Cinnamon Turkey Hill Ice Cream and Caramel Drizzle
FLOURLESS CHOCOLATE CAKE with Seasonal Berry Salad and a Crème Anglaise
CRÈME CARAMEL with Shortbread Wafers
VANILLA CHEESECAKE with Macerated Strawberries
**TAKE A BREAK**

**SERVICE FOR TWO HOURS**

*Minimum of 16 Guests*

**SODA AND WATER BREAK** | 12 (Each Additional Hour is $2 per person)
*Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water*

**COFFEE BREAK** | 10 (Each Additional Hour is $2 per person)
*Dunkin’ Donuts Regular & Decaf Coffee, Loose Leaf Tea*

**HOT & COLD** | 18 (Each Additional Hour is $4 per person)
*Dunkin’ Donuts Regular & Decaf Coffee, Loose Leaf Tea, Pepsi, Diet Pepsi, Sierra Mist, Poland Spring Flat and Sparkling Water*

**A LA CARTE SNACKS**

- Assorted Whole Fruit | 6
- Fruit and Granola Bars | 5
- Assorted Donuts | 8
- Seasonal Fruits, Melons and Berries Platter | 10
- Build Your Own Trail Mix, Assorted Nuts, Granola, Dried Fruit, Chocolate Chips and Yogurt Covered Raisins | 11
- Individual Vegetable Crudité Cups with Hummus and Fruit Cups with Mascarpone Berry Sauce | 16
- Assorted Frito Lay Chips | 6
- Fiesta Time, Tortilla Chips, Salsa, Homemade, Black Bean Dip, Guacamole and Queso | 8
- Classic Ballpark Popcorn | 4
- Soft Pretzels with Cheese Fondue | 7
- Vegetable Crudité Platter with Hummus and Ranch | 10
- Hummus and Babaganoush served with Mini Whole Wheat and Regular Pitas | 8
- Classic Stadium Dip Duo: Buffalo Chicken Dip with Celery Scented Kettle Chips, Spinach and Artichoke Dip with Stadium Made Tortilla Chips | 11
- NY Artisan Cheese Platter with Grapes, Strawberries, Dried Fruit, Fig Jam, Crackers and Flat bread | 14
- Ballpark Hot Dogs with All the Fixings | 12
- Mini Corn Dogs with Honey Mustard Dipping Sauce | 8
- Arancini Trio: Buffalo Chicken, Three Cheese and Crab Cake | 13
- Classic Lobster Rolls | 14
- Ballpark Sampler Mozzarella Sticks, Jalapeño Poppers, Mini Philly Cheesesteak Spring Rolls, Pulled Pork Arancini | 12
- Cookies and Brownies | 8
- Candy Stand: Assortment of Classic and Novelty Candies | 10
- Assorted Cupcakes | 9
- Cake Pops | 9
- Chocolate Covered Strawberries | 9
BBQ PICNIC PACKAGE

LEAD OFF BATTER
Select Three
GARDEN SALAD
CLASSIC POTATO SALAD
CRISPY COLESLAW
SEASONAL VEGETABLE PASTA SALAD
CORN ON THE COBB
BAKED BEANS
STADIUM MADE POTATO CHIPS

CHOOSE YOUR OWN LINEUP
SELECT TWO | 55  SELECT THREE | 60  SELECT FOUR | 65

HEBREW NATIONAL HOT DOGS
with all the Fixings

BUTTERMILK FRIED CHICKEN
with Jalapeño Honey

CHICKEN TENDERS
with Honey Mustard and BBQ Sauce

CHEDDAR BRATWURTS
with Caramelized Onions

PREMIO ITALIAN SAUSAGE
with Roasted Peppers and Onions on Classic Italian Club Rolls

PULLED PORK SLIDERS
with Coleslaw and BBQ Sauce

CLASSIC MINI BURGERS
with Cheese, Lettuce, Tomato, Pickle and Onion

YANKEES SLIDER
with Shaved NY Steak Dipped in Au Jus and served with a Horseradish Cheddar Sauce

BBQ GLAZED CHICKEN SLIDER
with Crispy Fried Onion

BATTLING CLEANUP
Select Two
WATERMELON WEDGES
OTIS SPUNKMEYER COOKIES AND BROWNIES
APPLE PIE POCKETS

TURKEY HILL NOVELTY ICE CREAM BARS | Additional $3 per person
# Passed Items

*Minimum of 20 Guests*

## Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>1 Hour</th>
<th>1.5 Hours</th>
<th>2 Hours</th>
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</thead>
<tbody>
<tr>
<td>Seared Tuna Slice, served on Crispy Wonton with Wasabi Crème Fraiche</td>
<td>25</td>
<td>30</td>
<td>40</td>
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<tr>
<td>Curried Apple, and Chutney Filled Filo</td>
<td>30</td>
<td>36</td>
<td>45</td>
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<tr>
<td>Salmon and Tuna Tartar, in Sesame Seed Cone, topped with Micro Greens</td>
<td>37</td>
<td>45</td>
<td>56</td>
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<tr>
<td>Heirloom Tomato Gazpacho Shooters, with Crème Fraiche</td>
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<td>Petite Lobster Rolls</td>
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<tr>
<td>Duck Prosciutto Wrapped Grissini Sticks, with Apricot Pommery Mustard</td>
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<tr>
<td>Tenderloin of Beef Brioche Crostini, with Melted Maytag Blue Cheese</td>
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<tr>
<td>Vegetable Ratatouille Bruschetta, with Pecorino Ribbon</td>
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<tr>
<td>Hummus Topped Mini Pita, with Crispy Carrots</td>
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<tr>
<td>Brie and Tomato Crostini, with Mango Butter and Micro Greens</td>
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<tr>
<td>Gorgonzola Mousse Filled Cannoli, with Toasted Pistachios</td>
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<tr>
<td>Mini Taco, with Avocado and Lump Crab Meat</td>
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## Hot

<table>
<thead>
<tr>
<th>Item</th>
<th>1 Hour</th>
<th>1.5 Hours</th>
<th>2 Hours</th>
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</thead>
<tbody>
<tr>
<td>12-Hour Braised Short Rib Sliders, with Melted Foie Gras and Tomato Onion Jam</td>
<td>30</td>
<td>36</td>
<td>45</td>
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<tr>
<td>Mini Lobster Lollipop, served with Jalapeño Cilantro Jelly</td>
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<tr>
<td>Smoked Chicken Flatbread, with Fontina Cheese and Red Onion Marmalade, topped with Baby Arugula</td>
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<tr>
<td>Parmesan Garlic Frites, served in Bamboo Cones</td>
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<tr>
<td>Mini Surf and Turf Brochettes, Sprayed with Garlic Herb Butter</td>
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<tr>
<td>French Onion Soup, with Caramelized Onions and Gruyere Cheese in a Mini Brioche Boule</td>
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<tr>
<td>Crispy Rice Ball, stuffed with Buffalo Chicken and Blue Cheese</td>
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<tr>
<td>Prime Beef Slider, with Roasted Tomato Relish</td>
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<td>Shrimp Tempura Sticks, with Thai Chili Dipping Sauce</td>
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<tr>
<td>Petite Beef Wellington, with Truffle Demi</td>
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<tr>
<td>Lobster Bread Pudding</td>
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<tr>
<td>Creamy Tomato Bisque, with Pesto and Cheddar Cheese in a mini Brioche Boule</td>
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<tr>
<td>Macadamia Nut Crusted Lamb Chops, with Lemon Oregano Demi</td>
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<tr>
<td>Crab Arancini, filled with Red Pepper Remoulade</td>
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<tr>
<td>Teriyaki Glazed Chicken Skewer, with Grilled Pineapple</td>
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<tr>
<td>Mini Corn Dogs, with Truffled Dijon</td>
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HAWKERS

Stadium Snacks Served Hawker Style

SERVICE FOR ONE HOUR
Minimum of 25 Guests

SELECT 2 | 12  SELECT 3 | 14  SELECT 4 | 16

CLASSIC BALLPARK POPCORN
SIGNATURE CRACKER JACK
COTTON CANDY
YANKEES BAZZINI ROASTED PEANUTS

NEW YORK HOT PRETZELS | Additional $2 per person
TURKEY HILL NOVELTY ICE CREAM BARS | Additional $2 per person
ASSORTED MINI CANDY BARS | Additional $2 per person
HEBREW NATIONAL HOT DOGS | Additional $3 per person

MINGLING PLATTERS

Platters of Finger Foods Scattered Throughout Reception Space

SERVICE FOR TWO HOURS
Minimum of 25 Guests

SELECT 2 | 18  SELECT 3 | 22  SELECT 4 | 25

VEGETABLE CRUDITÉS
A Selection of Seasonal Vegetables, Herb Ranch Dip

SEASONAL FRUITS, MELONS AND BERRIES

DIP DUO
Spinach and Artichoke Dip with Stadium Made Tortilla Chips
and Buffalo Chicken Dip with Celery Scented Kettle Chips

FIESTA CHIPS AND DIP
Freshly Made Guacamole and Pico de Gallo with Stadium Made Tortilla Chips

MEDITERRANEAN PLATTER
Hummus and Babaganoush with Mini Whole Wheat and Regular Pita

ARTISAN NEW YORK CHEESES
Local Farm Cheeses, Traditional Accompaniments

STADIUM ANTIPASTI | Additional $5 per person
Boar’s Head Sopressata, Coppa, Prosciutto, Provolone, Pecorino Romano, Roasted Green and
White Asparagus, Marinated Mushrooms, Roasted Red Peppers, Bocconcini Mozzarella

ATLANTIC JUMBO PRAWNS | Additional $8 per person
Traditional Cocktail Sauce, Mustard Aioli, Fresh Lemon

SUSHI & SASHIMI PLATTERS | Additional $10 per person
Wasabi, Pickled Ginger, Soy Sauce
## RECEPTION STATIONS

*Minimum of 25 Guests*

### THE GARDEN PATCH

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>18</td>
<td>27</td>
<td>29</td>
</tr>
</tbody>
</table>

Seasonal Selection of Crisp Vegetables
Assorted Dipping Sauces
Duo of Hummus
Vegetable Chips
Bread Sticks and Flat Breads

### ARTISAN CHEESES

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>20</td>
<td>24</td>
<td>32</td>
</tr>
</tbody>
</table>

Selection of Domestic and Imported Cheeses
Fresh Strawberries and Grapes
Dried Fruits and Nuts
Selection of Stadium made Chutneys and Preserves
Bread Sticks, Focaccia and Flat Breads

### STADIUM ANTIPASTO

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>24</td>
<td>29</td>
<td>38</td>
</tr>
</tbody>
</table>

Assorted Italian Cured Meats and Cheeses
Roasted Green and White Asparagus, Marinated Mushrooms, and Roasted Red Peppers
Tomato and Mozzarella Skewers
Fig Jam, Bread Sticks and Flat Bread

### EAST MEETS WEST

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>26</td>
<td>32</td>
<td>42</td>
</tr>
</tbody>
</table>

Assorted Dim Sum including Dumplings, Pork Buns and Shumai
Vegetable Fried Rice
Crispy Fried Vegetable Spring Rolls
Chicken Lo Mein served in Mini To-Go Cartons with Chopsticks
Beef Teriyaki Skewers

### ARTHUR AVENUE STATION

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>26</td>
<td>32</td>
<td>42</td>
</tr>
</tbody>
</table>

Caprese Salad
Mini Stuffed Artichoke Heart Fritter
Three Cheese Arancini
Italian Meat Stromboli
Chicken Parm Slider
*Rao’s* Meatball Skewers

### LITTLE HAVANA

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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</thead>
<tbody>
<tr>
<td>30</td>
<td>36</td>
<td>42</td>
</tr>
</tbody>
</table>

Empanada Duo: Chipotle Beef and Vegetarian Chili Con Queso
Mini Pressed Cuban Sandwiches
Chimichurri Flank Steak Carved to Order
Plantain Tostones and Yucca Fries with Citrus Mango Aioli

### LA FIESTA!

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>29</td>
<td>34</td>
<td>40</td>
</tr>
</tbody>
</table>

Guacamole with Homemade Tortilla Chips
Quesadillas Made to Order
Build Your Own Taco
Beef, Chicken and Grilled Vegetable
Shredded Cheese, Spicy Corn Salsa, Pico De Gallo, Sour Cream
Traditional Rice and Beans

### NEW YORK STEAKHOUSE

<table>
<thead>
<tr>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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<tbody>
<tr>
<td>40</td>
<td>49</td>
<td>65</td>
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</tbody>
</table>

Jumbo Shrimp Cocktail
Beef Tenderloin Carved to Order
Wedge Salad
Twice Baked Potato Bar
Creamed Spinach
Pretzel Rolls
WE ROLL IT!
1 HOUR  |  37  |  1.5 HOURS  |  45  |  2 HOURS  |  60
Assorted Sushi and Sashimi Rolled to Order
Soy, Wasabi and Pickled Ginger

WILD PRIME CARVING STATIONS
1 HOUR  |  32  |  1.5 HOURS  |  38  |  2 HOURS  |  48
Select Two Options:
Shallot Rubbed Strip Loin with Creamy Horseradish,
Peppered Merlot Demi, Sliced French Baguette
Roast Breast of Turkey with Cranberry Aioli,
Petite Croissants
Roasted Hickory Smoked Bone in Ham,
Dijon Mustard Pan Jus
Apple Glazed Pork Loin, Calvados Cream,
Corn Bread Biscuits
Hollandaise Glazed Salmon with Fresh Lemon
and Caper Aioli
Rack of Lamb with Caramelized Onion, Mint Jus
and Fresh Baked Rolls | Additional $10

TUSCAN PASTA BAR
1 HOUR  |  30  |  1.5 HOURS  |  36  |  2 HOURS  |  42
Bread Sticks, Focaccia, Flat Bread
Parmesan Cheese and Red Pepper Flakes

CHOICE OF TWO PASTAS:
Penne, Rotini, Cheese Tortellini, Potato Gnocchi,
Short Rib Ravioli

CHOICE OF TWO SAUCES:
Classic Tomato, Asiago Cream, Pesto, Alfredo, Classic Oil with
Vegetables

CHOICE OF TWO:
Shrimp, Chicken, Beef, Mixed Seafood

UNDER THE SEA
1 HOUR  |  40  |  1.5 HOURS  |  49  |  2 HOURS  |  65
Poached White American Shrimp
Crab Claw Cocktail
Lime Scented Ceviche Salad
Smoked Salmon with Caper, Onions, Crème Fraiche
Cocktail Sauce and Toast Points
# GOURMET BALLPARK STATIONS

*Minimum of 25 Guests*

<table>
<thead>
<tr>
<th>HOT DOG STAND</th>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hebrew National All Beef Kosher Hot Dogs</td>
<td>12</td>
<td>15</td>
<td>19</td>
</tr>
<tr>
<td>Sauerkraut, Sweet Onions, Cheese Sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Relish, Mustard, Ketchup</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>ARTISAN FLAT BREAD PIZZA</th>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Four Cheese</td>
<td>20</td>
<td>25</td>
<td>30</td>
</tr>
<tr>
<td>Pepperoni, Sausage, Mozzarella Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prosciutto, Balsamic Glazed Onions, Arugula, Fontina Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomato, Basil, Fresh Mozzarella Cheese</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>POMME FRITES</th>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Waffle, Sweet Potato and Garlic Fries</td>
<td>12</td>
<td>15</td>
<td>19</td>
</tr>
<tr>
<td>Array of Dipping Sauces:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese Fondue, Chipotle Remoulade, Spicy Ketchup, Buttermilk Peppercorn Ranch, Honey Mustard Aioli</td>
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<table>
<thead>
<tr>
<th>COMFORT FOOD</th>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Cheese Pressed to Order</td>
<td>22</td>
<td>28</td>
<td>34</td>
</tr>
<tr>
<td>Tomato Soup</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mac and Cheese Fritters</td>
<td></td>
<td></td>
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<tr>
<td>Pigs in a Blanket with Truffle Dijon</td>
<td></td>
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<tr>
<td>New York Hot Pretzels with Cheese Fondue</td>
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<table>
<thead>
<tr>
<th>WING STATION</th>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
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</thead>
<tbody>
<tr>
<td>Your Choice of Boneless or Classic Wings</td>
<td>23</td>
<td>29</td>
<td>36</td>
</tr>
<tr>
<td>Tossed to Order with your Favorite Sauces:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Classic Buffalo, Honey BBQ, Ginger Chili Glaze</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots, Celery, Blue Cheese</td>
<td></td>
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<table>
<thead>
<tr>
<th>SLIDER BAR</th>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Three:</td>
<td>25</td>
<td>32</td>
<td>38</td>
</tr>
<tr>
<td>Kobe Beef Sliders, Buffalo Chicken Sliders, Pulled Pork with Coleslaw</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Mini Turkey Burgers, MorningStar Farms Veggie Burgers</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Assorted Cheeses, Bacon, Lettuce, Tomato, Red Onion, Pickles, Sautéed Mushrooms, Caramelized Onion</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Ketchup, Mayo, Mustard, and Chipotle Remoulade</td>
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<table>
<thead>
<tr>
<th>BALLPARK SURF AND TURF</th>
<th>1 HOUR</th>
<th>1.5 HOURS</th>
<th>2 HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Lobster Rolls</td>
<td>30</td>
<td>36</td>
<td>45</td>
</tr>
<tr>
<td>Hand Sliced Steak Sliders</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cole Slaw Shooters</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Homemade Potato Chips</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>
DINNER BUFFETS
SERVICE FOR TWO HOURS | Minimum of 16 Guests

FRESH BAKED ROLLS AND WHIPPED BUTTER

SALADS
Select Two
WILD GREENS
Mixed Wild Greens, Dried Cranberries, Chopped Walnuts, Apple Vinaigrette
YANKEES CAESAR
Crisp Baby Romaine Hearts, Red Romaine, Radicchio, Classic Dressing, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons
SUMMERTIME CHOPPED SALAD
Chopped Greens, Fresh Cut Vegetables, Assorted Dressings
STEAKHOUSE WEDGE SALAD
Mini Iceberg Wedge, Crumbled Blue Cheese, Tomato, Red Onion, Creamy Blue Cheese Dressing
CAPRESE SALAD
Fresh Mozzarella, Vine Ripe Tomatoes, Basil Leaves, Extra Virgin Olive Oil, Balsamic Drizzle
CITRUS ORZO SALAD
Fresh Crab, Asparagus, Citrus Splashed Orzo

PASTA
Select Two
LOBSTER RAVIOLI
Tossed in a Mixed Seafood Cream Sauce
PESTO ORECCHIETTE
Orecchiette Pasta with Sausage and Broccoli Rabe in a Pesto Sauce
GNOCCHI PROVENÇAL
Italian Style Potato Dumplings with Tomatoes, Mushrooms and Eggplant tossed in Garlic and Oil
PENNE PRIMAVERA
with Fresh Garden Vegetables tossed in a Parmesan Sauce
RIGATONI RAGU
Rigatoni Pasta, Meatballs, Premio Sweet Italian Sausage, Italian Braised Beef, Marinara Sauce
PENNE ALLA VODKA
Penne Pasta with Prosciutto in a Creamy Tomato Vodka Sauce
CHICKEN & BROCCOLI
Penne Pasta with Seared Chicken, Broccoli and Sundried Tomato in a Roasted Garlic and White Wine Broth

ENTREE
Select Two
SEARED SALMON
with Apple Brandy Cream
PAN SEARED MONKFISH
with a Spicy Tomato and White Bean Stew
GARLIC SHRIMP SCAMPI
Jumbo Shrimp baked in Traditional Scampi Sauce
CHICKEN PICATTA
Capers, Parsley and Lemon Butter Sauce
THYME SEARED CHICKEN BREAST
with Mushroom and Herb Stuffing
GRILLED CHICKEN BREAST
with Roasted Garlic and Rosemary Au Jus
SMOKED BEEF TENDERLOIN
with a Creamy Mushroom Ragout
SLICED NEW YORK STEAK
with Beer Battered Onion Rings
GRILLED SLICED FILET OF BEEF
with Gorgonzola Demi

SIDES
Select Two
PAN FLASHED BABY VEGETABLES
ROASTED ASPARAGUS AND BABY CARROTS
ROASTED ROOT VEGETABLE MEDLEY
GARLIC WHIPPED MASHED POTATOES
MUSHROOM AND HERB STUFFING CUPCAKES
HERB SOAKED RICE PILAF
GORGONZOLA POLENTA

DESSERTS
Select Two
SEASONAL FRUITS MELONS AND BERRIES
OTIS SPUNKMEYER COOKIES AND BROWNIES
NEW YORK’S BEST CANNOLIS
ASSORTED CUPCAKES
MINI NEW YORK CHEESECAKES
DINNER ACTION STATION
FIELDER’S CHOICE BUFFET

SERVICE FOR TWO HOURS
Minimum of 100 Guests

CREATE YOUR OWN ACTION STATION DINNER BUFFET | 99

YANKEES SALAD BAR
Chopped Romaine and Baby Greens
Rock Shrimp, Smoked Chicken Breast, Bacon Bits
Fresh Mozzarella, Shredded Cheddar, Blue Cheese
Diced Peppers, Cherry Tomatoes, Cucumber, Carrot
Forest Mushrooms, Sun Dried Tomato, Charred Corn
Croutons, Mixed Dried Fruits, Assorted Dressings
and Vinaigrettes

ASSORTED COMPOSED SALADS
Select Four
YANKEES CAESAR SALAD Romaine Hearts,
Classic Dressing, Shaved Parma Cheese and
Roasted Garlic Brioché Croutons
CHOPPED VEGETABLE SALAD tossed with Mesclun
in a Sherry Herb Vinaigrette
FINGERLING POTATO AND LOBSTER SALAD
tossed with Whole Grain Mustard Dressing
SPICY BAY SCALLOPS with Cucumber Salad
SESAME GRILLED CHICKEN tossed with Napa Cabbage
and Spinach served with Ginger Dressing
LUMP CRAB AND CORN SALAD with Chili Lime
Vinaigrette
CURRY CHICKEN SALAD with Long Island Apples
and Pomegranate Seeds
CHOPPED SANTA FE STEAK SALAD with Marinated
Flank Steak, Black Beans, Roasted Corn, Tomato and Red
Onion tossed with Chipotle Ranch
ROASTED BABY BEETS with Goat Cheese and
Baby Arugula tossed in a Hazelnut Vinaigrette
GREEN BEAN SALAD with Wilted Green Onions,
Crumbled Blue Cheese, and Candied Walnuts
CLASSIC FRUIT SALAD with Champagne Honey
Vinaigrette and Candied Pecans

PASTA
Select Two
PENNE ALLA VODKA with Prosciutto in a Creamy Tomato
Vodka Sauce
SMOKED CHICKEN AND ENGLISH PEA ALFREDO
with Penne Pasta and Parmesan Broth
CHICKEN & BROCCOLI with Penne Pasta, Seared Chicken,
Broccoli, Sun-dried Tomato in a Roasted Garlic
and White Wine Broth
CAVATELLI tossed with Rock Shrimp and a Lemon
Champagne Cream Sauce
BRAISED SHORT RIB RAGOUT with Pappardelle Pasta,
Pecorino Crisps, and Basil Ricotta

AIR
Select One
ROASTED CHICKEN BREAST with Tomato and Smoked
Eggplant Tapenade and Creamy Polenta
OVEN BAKED FREE RANGE CHICKEN BREAST with
Pistachio Foam, Squash Risotto and Green Beans
GRILLED TURKEY CUTLET with Thyme Bread Pudding
and Roasted Tri-Color Carrots
CHERRY SCENTED DUCK BREAST with a Foie Gras
Infused Wild Rice and Asparagus
FIVE SPICED MEATBALLS in a Plum Cream Sauce with
Wasabi Scented Polenta and Garlic Bok Choy
SMOKED CHICKEN AND ENGLISH PEA ALFREDO
with Penne Pasta and Parmesan Broth

Selections Continued on the Following Page
DINNER ACTION STATION
FIELDER’S CHOICE BUFFET

LAND
Select One
HERB CRUSTED STEAK with Caramelized Onion and Thyme Jus, Truffle Mash and Baked Baby Vegetables
PEPPERCORN DEMI DIPPED TERRES MAJOR with Stilton Scalloped Potatoes and Roasted Carrots
SMOKED GRILLED PORK CHOP with Dried Orchard Compote, Pancetta Bread Pudding and Braised Kale
SEARED TO ORDER VEAL SCALLOPINI with Creamy Morel and Truffle Ragout, Garlic Smashed Potato and Lemon Spinach
CLASSIC CARVED NEW YORK STEAK with Blue Cheese Demi, Crispy Shallots, Asparagus and Twice Baked Potato
SHORT RIB RAVIOLI with a Chunky Mirepoix Demi

SEA
Select One
BAKED SALMON with Fennel Apple Salad, Roasted Fingerling Potatoes and Almond Green Beans
SESAME SEARED SWORDFISH with Grilled Pineapple Salsa, Lemon Jasmine Rice, Cilantro and Cumin Carrots
RISOTTO BAR with Crab and Asparagus, Lobster and English Peas, Roasted Petite Vegetables and Mushrooms
GARLIC SHRIMP SCAMPI with Herbed Rice Pilaf and Charred Asparagus

DESSERT
Select One
CHOCOLATE FONDUE DUET Pots of Dark and White Chocolate served with Strawberries, Pineapple, Bananas, Graham Crackers, Pound Cake, Rold Gold Pretzel Rods, Rice Crispy Treats, Marshmallows, Otis Spunkmeyer Cookies and Brownies
ICE CREAM SUNDAE BAR Chocolate and Vanilla Turkey Hill Ice Cream scooped and served in Waffle Cups and NY Logo Mini Helmets with all your favorite toppings
CUPCAKE BAR An array of Stadium made Specialty Cupcakes
MILK AND COOKIES Chocolate and regular Milk Shooters with Freshly Baked Otis Spunkmeyer Cookies
PENNY CANDY an assortment of Candy from our famous Legends Candy Wall
INDOOR SMORES BAR with Marshmallows, Chocolate and Graham Crackers
PLATED DINNER

Minimum of 50 Guests

FIRST COURSE, ENTRÉE, SILENT VEGETARIAN OPTION AND A DESSERT | 75
FIRST COURSE, TWO ENTRÉE SELECTIONS, SILENT VEGETARIAN OPTION AND DESSERT | 90

FIRST COURSE
Includes Pre-Set Bread and Butter

BABY SPINACH
with Poached Pear Chunks, Walnuts, Stilton, Port and Shallot Vinaigrette

BABY ORGANIC GREENS
with English Cucumber, Grape Tomato Flaxseed and Balsamic Vinaigrette

YANKEES CAESAR
with Romaine Hearts, Classic Dressing, Shaved Parma Cheese and Roasted Garlic Brioche Croutons

ORGANIC LETTUCE LEAVES
with Toasted Pecans White Balsamic and Honey Vinaigrette

TOMATO AND MOZZARELLA TOWER
with Fresh Basil Pesto and Balsamic Syrup

SWEET CORN VELOUTÉ
with Dungeness Crab and Roasted Corn Kernels

TOMATO BISQUE
with Pesto Smothered Pearl Mozzarella and Crispy Prosciutto

GRILLED VEGETABLE NAPOLEON
with Roasted Asparagus and a Goat Cheese Fritter drizzled with Cilantro Oil

RED AND GOLDEN BEET CARPACCIO
topped with a Goat Cheese and Arugula Salad

ARANCINI TRIO | Additional $6 Per Person
Three Cheese, Spinach Ricotta and Crab Cake Remoulade Rice Balls

SEAFOOD MARTINI | Additional $15 Per Person
with Mixed Seafood Salad and Mango Cilantro Salsa

THREE CHEESE RISOTTO | Additional $8 Per Person
with Duck Confit

ENTRÉES

PAN ROASTED CHICKEN BREAST
with Truffle Potato Puree, Baby Carrots and Natural Pan Jus

MUSTARD BRUSHED CHICKEN BREAST
with Olive Oil Whipped Mashed Potato and Haricot Vert

CHICKEN SALTIMBOCCA
with Gorgonzola Polenta, Asparagus and Port Wine Mushroom Demi

SEA SALT SEARED SALMON
With a Citrus Beurre Blanc, Roasted Asparagus and Wild Rice Pilaf

MISO GLAZED HALIBUT | Additional $4 Per Person
With Crispy Noodle Cake and Warm Cabbage Stir-Fry

Selections Continued on the Following Page
PLATED DINNER

ENTRÉES CONTINUED

SAUTÉED STRIPED BASS
with Fennel Orange Relish, Dragon Beans and Goat Cheese Polenta

PAN SEARED MONKFISH | Additional $5 Per Person
served on a Rock Shrimp Risotto with Asparagus and Herb Beurre Blanc

BLUE CHEESE CRUSTED FILET MIGNON | Additional $10 Per Person
with Buttermilk Mashed Potato and Sautéed Baby Spinach

GRILLED NEW YORK STEAK AU POIVRE | Additional $5 Per Person
with Twice Baked Potato, Asparagus and Toasted Shallots

BORDEAUX BRAISED SHORT RIBS
with a Foie Gras Demi, Fresh Herb Polenta and Roasted Carrots

FILET MIGNON | Additional $10 Per Person
with Yellow Tomato and Thyme Crust, Horseradish Mashed Potato, Broccolini and Shallot Jus

GRILLED VEAL CHOP | Additional $15 Per Person
with Red Wine Soaked Morels, Haricot Vert and Sweet Pea Risotto

DUET ENTRÉES

GRILLED FILET MIGNON AND A LOBSTER NEWBURG TART | Additional $25 Per Person
with Twice Baked Potato and Baby Rainbow Carrots

BEEF DUET WITH SEARED FILET MIGNON AND 12 HOUR BRAISED SHORT RIBS | Additional $18 Per Person
with Roasted Carrots and Rosemary Polenta

FREE RANGE CHICKEN BREAST FRICASSEE AND CITRUS SEARED SALMON | Additional $15 Per Person
with Buttered Green Beans and Toasted Garlic Rice Pilaf

SILENT VEGETARIAN OPTIONS

HERB SCENTED VEGETABLE RISOTTO
with Sweet Pea Puree and Arugula

CUMIN DUSTED SEARED TOFU
over a Roasted Red Bell Pepper stuffed with Garlic Herb Couscous and Watercress

CRISPY PORTOBELLA OVER VEGETABLE HERB BASMATI RICE
with Garlic Scented Bok Choy and Chick Pea Fritters

DESSERTS

Includes Tableside Coffee Service

COFFEE TIME includes Three Mini Stadium Made Sugar Dusted Doughnuts with a Mocha Cappuccino

CHOCOLATE TRIO includes a Dark Chocolate Truffle, Chocolate Covered Strawberry and Milk Chocolate Mousse

BALLPARK SWEETS TRIO includes Milkshake Shooter, Cotton Candy and Cinnamon Dusted Churro Bat

BIG APPLE CRUMBLE with Caramel Drizzle, Candied Apple and Apple Salad

WHITE AND DARK CHOCOLATE MOUSSE in Yankees Pinstripe Cups with Fresh Berry Salad and Sauce Anglaise

LEMON TRIO includes Lemon Bar, Lemon Meringue and Lemon Sorbet

STRAWBERRY DUSTED CHEESECAKE with Almond Crisp and Black Pepper Strawberry Coulis

CHOCOLATE LAVA CAKE with Seasonal Berry Salad and Vanilla Whipped Cream
DESSERT BUFFET

DESSERT BUFFETS INCLUDE AN ASSORTMENT OF MINI PASTRIES AND FRESHLY SLICED FRUIT

SELECT ONE OPTION | 18  SELECT TWO OPTIONS | 34

CHOCOLATE FONDUE DUET
Pots of Dark and White Chocolate Served with Strawberries, Pineapple, Bananas, Graham Crackers, Pound Cake, Rold Gold Pretzel Rods, Rice Crispy Treats, Marshmallows, Otis Spunkmeyer Cookies and Brownies

ICE CREAM SUNDAES
Turkey Hill Chocolate and Vanilla Ice Cream scooped and served in Waffle Cups and Yankee Logoed Mini Helmets with all your favorite toppings

CUPCAKE BAR
An array of Stadium made Specialty Cupcakes

MILK AND COOKIES
Chocolate and regular Milk Shooters with Freshly Baked Otis Spunkmeyer Cookies

PENNY CANDY
An assortment of Candy from our famous Legends Candy Wall

INDOOR SMORES BAR
Interactive Marshmallow Roasting Station with Chocolate and Graham Crackers
BEVERAGES
ALL PACKAGES ARE BASED ON TWO HOURS

SODA & WATER | 12
Every hour of extension will be an additional $2 per person
Pepsi, Diet Pepsi, Sierra Mist
Poland Spring Flat and Sparkling Water

COFFEE & TEA STATION | 10
Every hour of extension will be an additional $2 per person
Dunkin’ Donuts Coffee, Decaffeinated Coffee and Hot Teas

BEER, WINE, SODAS & WATER | 29
Every hour of extension will be an additional $6 per person
Concannon Red and White Wines
Budweiser, Bud Light, Miller Lite, Coors Light
Pepsi, Diet Pepsi, Sierra Mist
Poland Spring Flat and Sparkling Water

GOLD BAR | 36
Every hour of extension will be an additional $10 per person
Ketel One Vodka, Tanqueray Gin, Myers Platinum Rum,
Jose Cuervo Especial Tequila, Johnnie Walker Red Scotch,
Crown Royal Whiskey, Bushmills Irish Whiskey,
Jim Beam Black Bourbon, Bailey’s Irish Cream
Concannon Red and White Wines
Budweiser, Bud Light, Miller Lite, Coors Light
Pepsi, Diet Pepsi, Sierra Mist
Poland Spring Flat and Sparkling Water

PLATINUM BAR | 43
Every hour of extension will be an additional $12 per person
Ketel One Vodka, Ciroc Vodka, Grey Goose Vodka,
Tanqueray Gin, Tanqueray 10 Gin, Myers Platinum Rum,
Jose Cuervo Especial Tequila, Sauza Tres Generaciones Plata Tequila,
Patron Silver Tequila, Johnnie Walker Black Scotch,
Crown Royal Whiskey, Jim Beam Black Bourbon,
Jack Daniels Whiskey, Bailey’s Irish Cream
Concannon Red and White Wines
Budweiser, Bud Light, Miller Lite, Coors Light
Pepsi, Diet Pepsi, Sierra Mist
Poland Spring Flat and Sparkling Water

KETEL ONE MARTINI BAR UPGRADE | 14
Every hour of extension will be an additional $3 per person
Classic and Dirty Martinis
Yankeetini
Big Apple Martini
French Martini
Chocolate Martini

MYER’S PLATINUM MOJITO BAR UPGRADE | 14
Every hour of extension will be an additional $3 per person
Classic Mint and Lime
Raspberry Mojito
Watermelon Mojito
Mango Mojito
Fresh Cucumber

IMPORTED BEER UPGRADE | 4
Stella Artois, Amstel Light, Blue Moon and Heineken

SPECIALTY WINE UPGRADE
Upgrade Your Package with Specialty Wine
Wine List Available Upon Request
Specialty Wine Sold by the Bottle
LEGENDS HOSPITALITY CATERING SERVICES

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 experience, please let us know. Our staff is dedicated to welcoming and serving you and your guests.

CONTACT INFORMATION
Keri Johnson, Catering Manager
Phone: 646-977-8550
Email: KJohnson@Legends.net
Fax: 718-838-6965
Address: One East 161st Street, Bronx, NY 10451

SCHEDULE OF DEADLINES
Ten (10) business days prior to your event please submit...
- A signed Banquet Event Order (BEO) to include an estimated guest count and your final food and beverage selections
- Set-up selections to include: furniture placement, linen selection and additional equipment needs

Three (3) business days prior to your event please submit...
- A final guest count to include a breakdown of adults and children's meals, kosher meals, vegetarian meals and vendor meals.
- Final guest counts will not be lowered below your estimated guest count or adjusted by more than twenty percent (20%) above your estimated guest count.
- Floor plans to include the number of guests to be seated at each table
- A detailed event timeline

EQUIPMENT: TABLES, SILVERWARE, GLASSWARE, CHINA & LINEN
Legends Hospitality provides tables for stations that have a baby blue swirl aluminum table top with black spandex. Clients also have access to the furniture and chairs in the event space that they choose for their function. All silverware, glassware, and china will be provided by Legends Hospitality. A rental fee will be applied for specific silverware, glassware or china needs. All pricing includes your choice of white and navy blue cotton table cloths and napkins. Rental fees will apply for other options, please contact the catering office for pricing.

CANCELLATIONS
In the event the Client cancels the Event with less than twenty (20) days notice prior to the Event date, twenty five percent (25%) of the estimated Event price will be due, and if the event is cancelled with less than ten (10) days of the event date, one hundred percent (100%) of the estimated charges will be due as liquidated damages for Legends’ loss due to Client's cancellation. In the event that the performance of this Agreement is prevented because of an act of God, an Inevitable Accident, Fire, Blackout, Strike, Labor Dispute, Rule, Order an Act of Government or other causes beyond the Company's control the Company shall be permitted to cancel this agreement without liability.

TAXES & GRATUITY
An 8.875% NY Sales tax and a 20% service charge will be added onto your final food and beverage bill. The 20% service charge represents a gratuity of 13.5%, which will be distributed directly to the service staff, and an administrative fee of 6.5%, which is retained by Legends Hospitality to help defray administrative costs related to your event. It is up to your personal discretion to leave an additional gratuity for your service staff. Clients requesting an exclusion from sales taxes under 501(c)(3) must submit all documentation to Legends Hospitality in support within thirty days of your event. If you have any discrepancies or need an additional copy of your receipt, please call the Catering Office.
METHOD OF PAYMENT
Payment can be made by Credit Card, Check or Wire Transfer.

To make payment via a credit card an Authorization form must be completed including the card holder's signature. Legends Hospitality accepts all major credit cards.

Make All Checks Payable to “Legends Hospitality” and mail with a tracking number to the following address:
Legends Hospitality
Yankee Stadium
One East 161st Street
Bronx, NY 10451
Attn: Keri Johnson

Wire Transfer Payment Information:
Bank: Wells Fargo
Beneficiary: Legends Hospitality, LLC
ABA #: 121000248
Account #: 200055522094
Reference: Sub Acct #003 NYY
Note: Please include reference on all transactions

ANCILLARY CHARGES:
A Labor Charge of $150 shall apply for all Food and Beverage Services totaling less than $1,000
A Bartender Fee of $250 shall apply to all bar functions. Should the total food and beverage sales exceed $1,000 for your event, the fee shall be waived
Coat Check is available at a price of $250 for one-hundred (100) guests or less. An additional fee of $2.50 per person will apply for all events with over one-hundred (100) guests. Additional fees will apply for all events exceeding five (5) hours
A late ordering fee of twenty percent (20%) will be applied to all food and beverage orders placed less than two (3) business days prior to your event

FURNITURE MOVING FEES:
Charges will be applied based on the location when existing furniture and floor plans are not utilized:
Legends Suite Club 100 Level Cleared is $2,500
Action Stations only in the Legends Suite Club 100 is $750
Half of Legends Suite Club 100 Level is $1,000 Half of Legends Suite Club 100 Level including Action Stations is $1,500
Legends Suite Club 000 Level Cleared is $1,750
Legends Suite Club 000 Level Action Station Cleared $500
Half of Legends Suite Club 000 Level including Action Stations is $1,000
Half of Legends Suite Club 000 Level is $750
Delta SKY360° furniture is up to $1,500
Audi Yankees Club including tables and chairs is $1,500
Audi Yankees Club including tables, chairs and banquettes is $2,000
All Party City Party Suites are $500 and an Individual Party City Party Suite is $75

MERCHANDISE AND SOUVENIRS
Commemorate your experience at Yankee Stadium with our wide variety of merchandise and souvenirs. You may place a merchandise order along with your food and beverage order. We will also be delighted to assist you with putting together gift bags/packages for your guests.
ALCOHOL POLICY
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 guests in complying with these legal requirements. It is the responsibility of the Event 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 Yankee Stadium.

THANK YOU!
We thank you for joining us 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!