



# CATERING MENU





# WELCOME TO YANKEE STADIUM

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.

Special event possibilities at Yankee Stadium are endless and filled with amazing locations and breathtaking views of one of the most famous fields in the world. Any location within the Stadium can be transformed into the perfect setting for your event. Plan the most memorable reception in Ford Field MVP Club followed by a dinner in our premier Legends Suite Club. The Audi Yankees Club offers an amazing panoramic view of the field. Additional options such as the expansive Great Hall, elegant Coupa Suite Lounge, Coupa Board Room, and the spectacular Delta SKY360° Suite are also sure to please. Legends Hospitality is committed to providing a food & beverage experience to remember. Utilizing the freshest, most seasonal, organic, and locally grown foods, our culinary experts bring you a palate-awakening experience. We take pride in bringing you and your guests excellent customer service from the moment you enter the Stadium to the time of your departure.



WELCOME AND ENJOY AS LEGENDS HOSPITALITY COMPLEMENTS THE FINEST STADIUM WITH  
THE FINEST HOSPITALITY AND CUISINE.

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# BREAKFAST

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# BREAKFAST

Service for two hours | Minimum of 30 guests | Menus available before 11 am

## NEW YORK MINUTE

Assorted Individual Yogurts **V/GF**

Seasonal Fresh Fruits, Melons, and Berries **VG/GF**

Granola Bars **V**

Regular and Decaffeinated Coffee, Assorted Loose Leaf Teas

Assorted *Tropicana* Juices, *Poland Spring* Bottled Water

## BREAKFAST BAR

Assorted Individual Yogurts **V/GF**

Seasonal Fresh Fruits, Melons, and Berries **VG/GF**

Granola Bars **V**

Assorted Fresh Breakfast Pastries **V**

Regular and Decaffeinated Coffee, Assorted Loose Leaf Teas

Assorted *Tropicana* Juices, *Poland Spring* Bottled Water

## EARLY BIRD

Seasonal Fruits, Melons, and Berries **VG/GF**

Assorted New York Bagels **V**

Assorted Fresh Baked Pastries **V**

Whipped Butter and Cream Cheese

Jams and Preserves

Regular and Decaffeinated Coffee, Assorted Loose Leaf Teas

Assorted *Tropicana* Juices, *Poland Spring* Bottled Water

## EGGS

*Select Two*

Farm Fresh Scrambled Eggs

Seasonal Vegetable Egg White Scramble

Vegan Eggs **VG/GF**

## MEATS

*Select Two*

Applewood Smoked Bacon **GF**

Breakfast Sausage **GF**

Turkey Bacon **GF**

Chicken Breakfast Sausage **GF**

## STARCHES

*Select Two*

Crispy Breakfast Potatoes **V**

Belgian Waffles **V**

Individual Overnight Brown Sugar Oats, Dried Fruit **V**

Silver Dollar Pancakes **V**

# BREAKFAST

## BREAKFAST ACTION STATIONS

Service for 2 hours | Minimum of 30 guests | All breakfast action stations require at least one chef attendant\* | Available before 11 am

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### OMELETS MADE TO ORDER

*Served Breakfast Potatoes*

Farm Fresh Eggs, Egg Whites, Cheddar Cheese, Feta Cheese, Goat Cheese, Swiss Cheese, Roasted Mushrooms, Peppers, Onions, Spinach, Tomatoes, Bacon, Chicken Breakfast Sausage, Ham  
Vegan Eggs **VG/GF**

### BELGIAN WAFFLES

Maple Syrup, Whipped Cream, Fresh Strawberries, Fresh Blueberries, Whipped Butter, Nutella Spread



\*A \$250 fee per chef will apply to all chef-attended stations

**V** Vegetarian / **GF** Gluten-Free / **VG** Vegan



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LUNCH

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# LUNCH

## CREATE YOUR OWN COLD LUNCH

Service for two hours | Minimum of 30 guests | Menu available before 3pm

Includes: Lay's Kettle Chips

### SALADS

Select Two

#### CLASSIC CAESAR **v**

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

#### STADIUM MIXED GREENS **v/GF**

Baby Lettuces, Cucumber, Tomato, Sherry Vinaigrette, Buttermilk Ranch

#### SOUTHWEST COBB SALAD **GF**

Romaine Hearts, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

#### COBB SALAD **GF**

Romaine Hearts, Grilled Chicken, Crispy Bacon, Eggs, Grilled Corn, Blue Cheese, Sherry Vinaigrette

#### CAPRESE SALAD **v/GF**

Locally Made Mozzarella, Heirloom Tomatoes, Roasted Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic

#### CHEF'S GRAIN BOWL **VG**

Quinoa, Baby Kale, Chickpea Falafel, Marinated Olives, Chickpeas, Sunflower Seeds, Pickled Red Onions, Sesame Green Goddess Dressing

### SANDWICHES

Select Three

Gluten-Free Bread & Wrap options available upon request

#### ITALIAN HERO

Genoa Salami, Pepperoni, Soppressata, Rosemary Ham, Sundried Peppers, Arugula, Basil Mayo, Balsamic Reduction, Seeded Italian Hero

#### ALL-AMERICAN HERO

Roasted Turkey, Ham, Roast Beef, American Cheese, Tomato, Shredded Lettuce, Pickles, Yellow Mustard, Mayonnaise, Seeded Italian Hero

#### SMOKED TURKEY BACON

Smoked Turkey, Bacon, Muenster Cheese, Thousand Island Dressing, Coleslaw, Rye Bread

#### CHICKEN CUTLET HERO

Breaded Chicken Cutlet, Sun-dried Peppers, Fresh Mozzarella, Basil Mayo, Seeded Italian Hero

#### FALAFEL WRAP **v**

Chickpea Falafel, Hummus, Arugula, Pickled Red Onions, Tahini Green Goddess Dressing, Whole Wheat Wrap

\*\* Gluten-free wraps available upon request \*\*

### DESSERTS

Select Two

#### FRESH BAKED COOKIES AND BROWNIES

#### SEASONAL FRESH FRUITS, MELONS, AND BERRIES **v/GF**

#### ASSORTED CUPCAKES

#### INDIVIDUAL NEW YORK CHEESECAKES **v**



# LUNCH

## CREATE YOUR OWN HOT LUNCH

Service for two hours | Minimum of 30 guests | Menu available before 3pm

*Includes: Fresh Baked Rolls and Whipped Butter*

### SALADS

*Select Two*

#### STADIUM MIXED GREENS **v/GF**

Baby Lettuces, Cucumber, Tomato, Sherry Vinaigrette, Buttermilk Ranch

#### CLASSIC CAESAR **v**

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

#### COBB SALAD **GF**

Romaine Hearts, Grilled Chicken, Crispy Bacon, Eggs, Grilled Corn, Blue Cheese, Sherry Vinaigrette

#### SOUTHWEST COBB SALAD **GF**

Romaine Hearts, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

#### CAPRESE SALAD **v/GF**

Locally Made Mozzarella, Heirloom Tomatoes, Roasted Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic

#### CHEF'S GRAIN BOWL **VG**

Quinoa, Baby Kale, Chickpea Falafel, Marinated Olives, Chickpeas, Sunflower Seeds, Pickled Red Onions, Sesame Green Goddess Dressing

### PASTA

*Select One*

#### PENNE ALLA VODKA **v**

Penne Pasta, Creamy Vodka Sauce, Parmesan Cheese, Basil

#### MAC AND CHEESE **v**

Elbow Macaroni, Aged Cheddar Cheese Sauce

#### BAKED RIGATONI **v**

Rigatoni Pasta, Pomodoro Sauce, Mozzarella, Parmesan Cheese

#### FOUR CHEESE RAVIOLI

Bolognese Sauce, Ricotta and Parmesan Cheese

#### SAUSAGE AND BROCCOLI RABE

Orecchiette Pasta, Sweet Italian Sausage, Broccoli Rabe, Pesto Sauce, Parmesan Cheese

*\*\* Gluten-free pasta available upon request \*\**

### ENTRÉES

*Select Two*

#### ROASTED FRENCH-CUT CHICKEN BREAST

Herb Chimichurri, Pickled Red Onions

#### GRILLED FLATIRON STEAK

Roasted Wild Mushrooms, Red Wine Demi-Glace

#### ROASTED COMPART PORK LOIN

Maple Mustard Glaze, Roasted Shallots

#### FAROE ISLANDS SALMON

Sauteed Kale, Gooseberry Provencal, Lemon Beurre Blanc

#### WHOLE ROASTED PRIME NEW YORK STRIP

Red Wine Demi-Glace, Horseradish Cream, Onion Petals

#### GARLIC SHRIMP SCAMPI

White Wine Garlic Sauce, Cherry Tomatoes, Spinach, Penne Pasta

### SIDES

*Select Two*

#### ROASTED SEASONAL VEGETABLES

#### SOUR CREAM MASHED POTATOES

#### ROASTED BABY CARROTS

#### HERB ROASTED FINGERLING POTATOES

#### SEASONAL QUINOA SALAD

### DESSERTS

*Select Two*

#### FRESH BAKED COOKIES AND BROWNIES

#### SEASONAL FRESH FRUITS, MELONS, AND BERRIES **v/GF**

#### ASSORTED CUPCAKES

#### INDIVIDUAL NEW YORK CHEESECAKES **v**

# LUNCH

## PLATED LUNCH

Service for two hours | Minimum of 30 guests | Menu available before 3pm

### FIRST COURSE, ENTRÉE, AND DESSERT

*Includes: Fresh Baked Rolls and Whipped Butter, Pre-Set Water, Iced Tea, Tableside Coffee and Tea*

### FIRST COURSE

#### STADIUM MIXED GREENS **v/GF**

Baby Lettuces, Cucumber, Tomato, Sherry Vinaigrette, Buttermilk Ranch

#### CLASSIC CAESAR **v**

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing

#### COBB SALAD **GF**

Romaine Hearts, Crispy Bacon, Eggs, Grilled Corn, Blue Cheese, Sherry Vinaigrette

#### SOUTHWEST COBB SALAD **GF**

Romaine Hearts, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

#### CAPRESE SALAD **v/GF**

Hand-Pulled Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Glaze

#### CRISPY COCONUT SHRIMP

Sesame Napa Cabbage Slaw, Sweet Chili Sauce, Cilantro

#### SHRIMP COCKTAIL **GF**

Poached Shrimp, Horseradish Cocktail Sauce, Lemon

#### STEAKHOUSE STYLE BACON

Bourbon Maple Glaze, Crispy Shallots & Rosemary

### FIRST COURSE, TWO ENTRÉES, AND DESSERT

### ENTRÉES

#### ROASTED FRENCH-CUT CHICKEN BREAST

Parmesan Polenta, Herb Chimichurri, Pickled Red Onions

#### GRILLED FLATIRON STEAK

Roasted Wild Mushrooms, Red Wine Demi-Glace, Salt & Pepper Fries

#### FAROE ISLANDS SALMON

Sauteed Kale, Gooseberry Provencal, Lemon Beurre Blanc

#### WILD MUSHROOM PASTA **v**

Campanelle Pasta, Tarragon Mushroom Cream Sauce, Roasted Wild Mushrooms, Parmesan Cheese, Herb Gremolata

#### PRIME FILET OF BEEF

Truffle Smashed Potatoes, Broccolini, Red Wine Demi-Glace

#### ROASTED RACK OF LAMB

Sweet Potato Puree, Zaatar Roasted Carrots, Chermoula Sauce, Cilantro

#### GARLIC SHRIMP SCAMPI

White Wine Garlic Sauce, Cherry Tomatoes, Sautéed Garlic Spinach

SEASONAL VEGETARIAN MENU OPTIONS AVAILABLE UPON REQUEST

### DESSERT

#### NEW YORK CHEESECAKE

Sour Cherry Compote

#### TRADITIONAL TIRAMISU

Lady Fingers, Mascarpone, Espresso

#### HAZELNUT CHOCOLATE MOUSSE CAKE

Salted Caramel Sauce, Toasted Hazelnuts

#### SLICED FRUIT

# LUNCH

## BOXED LUNCH

Minimum of 30 guests | Priced per person

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*Includes Bag of Lay's Potato Chips, Cookie, Whole Fresh Fruit, Mayo and Mustard, Bottle of Water, and Cutlery Packet*

*Select Three*

TURKEY AND SWISS SANDWICH

ROAST BEEF AND CHEDDAR SANDWICH

HAM AND CHEDDAR SANDWICH

TOMATO AND MOZZARELLA SANDWICH

GRILLED VEGETABLE AND HUMMUS WRAP

CHICKEN CAESAR WRAP

CAESAR SALAD

GARDEN SALAD



# PACKAGE UPGRADES

Not offered a la carte; items may only be added to an existing menu package | Available before 3pm

## ASSORTED YOGURTS

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

TURKEY BACON

INDIVIDUAL OVERNIGHT BROWN SUGAR  
OATS, DRIED FRUIT

CRISPY BREAKFAST POTATOES

TATER TOTS

BELGIAN WAFFLES

SOURDOUGH TOAST, SMASHED AVOCADO,  
PICKLED RED ONION

WHOLE SEASONAL FRESH FRUIT

SLICED SEASONAL FRESH FRUIT

INDIVIDUAL YOGURT PARFAIT CUPS

ASSORTED DONUTS

ASSORTED BAGELS

## GRANOLA BARS

ASSORTED *FRITO-LAY* CHIPS

STADIUM MADE TORTILLA CHIPS  
Roasted Tomato Salsa

FRESH JUICE SHOTS

CLASSIC STADIUM POPCORN

NEW YORK PRETZEL PRETZELS  
Mustard

INDIVIDUAL CRUDITÉ CUPS, HUMMUS

IMPORTED MEAT & CHEESE PLATTER

SABRETT ALL BEEF HOT DOGS

ASSORTED MINI CUPCAKES

FRESH BAKED COOKIES & BROWNIES

ASSORTMENT OF CLASSIC & NOVELTY  
CANDIES

## MEETING BREAK PACKAGES

### MORNING ENHANCER

Assorted Donuts, Assorted Yogurts, Sliced Fresh Fruit

### BRAIN BOOSTER

Popcorn, Granola Bars, Individual Crudité Cups, Hummus

## BREAKFAST SANDWICHES

*\*Available before 11am | Select One*

Applewood Smoked Bacon, Scrambled Eggs, Cheese,  
Toasted Brioche Bun

Sausage, Scrambled Eggs, Cheese, Toasted Brioche Bun

Turkey Bacon, Scrambled Egg Whites, Cheese,  
Toasted Brioche Bun

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# STADIUM PICNIC PACKAGE

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# STADIUM PICNIC PACKAGE

Service for two hours | Minimum of 45 guests

## SALADS

*Select Two*

**STADIUM MIXED GREENS SALAD** **v / GF**  
Baby Lettuces, Cucumber, Tomato, Sherry Vinaigrette,  
Buttermilk Ranch

**SOUTHWESTERN COBB SALAD** **GF**  
Romaine Hearts, Crispy Chicken, Black Beans,  
Charred Corn, Tomatoes, Crispy Tortilla Strips,  
Chipotle Lime Dressing

**COBB SALAD** **GF**  
Marinated Grilled Chicken, Crispy Bacon, Egg,  
Grilled Corn, Blue Cheese, Sherry Vinaigrette

**CLASSIC CAESAR** **v**  
Crisp Baby Romaine Hearts, Shaved Parmesan Cheese,  
Garlic Croutons, Caesar Dressing

**GREEK PASTA SALAD**  
Fusilli Pasta, Kalamata Olives, Feta Cheese, Arugula,  
Roasted Tomatoes, Red Onion, Pepperoncini,  
Oregano Vinaigrette

## MAIN

*Select Two, Three or Four*

**SABRETT ALL BEEF HOT DOGS**  
Traditional Accompaniments

**CRISPY CHICKEN TENDERS**  
Honey Mustard, Buttermilk Ranch

**PREMIO ITALIAN SAUSAGE**  
Peppers, Onions, Club Roll

**ALL BEEF SLIDERS**  
American Cheese, Potato Bun

**CRISPY CHICKEN SANDWICH**  
Potato Bun, Dill Pickle

## DESSERT

*Select Two*

**SEASONAL FRESH FRUITS, MELONS, AND BERRIES** **v / GF**

**FRESH BAKED COOKIES AND BROWNIES** **v**

**ASSORTED CUPCAKES**

**SLICED WATERMELON** **v**





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# RECEPTION

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# RECEPTION

## PASSED HORS D'OEUVRES

Minimum of 30 guests

*Select Four: 1 Hour / 1.5 Hours / 2 Hours*

*Select Six: 1 Hour / 1.5 Hours / 2 Hours*

*Select Eight: 1 Hour / 1.5 Hours / 2 Hours*

### COLD

#### STEAK CROSTINI

Horseradish Spread, Sesame Toast, Crispy Shallots

#### MAINE LOBSTER ROLL

Fresh Maine Lobster Salad, Toasted Potato Bun

#### WATERMELON & FETA

Balsamic Reduction, Mint, Olive Oil, Tomato

#### MOZZARELLA SKEWER

Cherry Tomato, Fresh Mozzarella, Basil Aioli, Sea Salt Smoked

#### SALMON LATKE

Crispy Potato Latke, Smoked Salmon, Crème Fraiche, Everything Bagel Spice, Dill

#### WILD MUSHROOM CROSTINI

Whipped Farmers Cheese, Pickled Red Onion

#### SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Lemon

#### TUNA TARTAR WONTON

Crispy Wonton, Ahi Tuna, Citrus Soy, Cilantro, Spicy Aioli

### HOT

#### KOBE HOTDOG IN PASTRY

Ketchup, Mustard

#### CRISPY COCONUT SHRIMP

Sweet Chili Sauce, Cilantro

#### TRUFFLE GRILLED CHEESE

Brioche, Truffle Cheese, Chives

#### ROSEMARY LAMB CHOP

Pomegranate Glaze, Pistachio

#### HATCH CHILI CHICKEN TAQUITO

Guacamole, Cotija Cheese, Cilantro

#### CHICKEN SATAY

Sesame Peanut Sauce, Scallion

#### ITALIAN MEATBALLS

Marinara Sauce, Parmesan, Basil

#### MINI WAGYU SLIDERS

American Cheese, Caramelized Onions, Pickles, Secret Sauce





# RECEPTION

## MINGLING PLATTERS

Service for one hour | Minimum of 30 guests

*Select One*

*Select Two*

*Select Three*

### VEGETABLE CRUDITÉS **V/GF**

Baby Carrots, Bell Peppers, Celery, Cucumbers, Green Beans, Marinated Feta Cheese, Olives, Hummus, Buttermilk Ranch

### SEASONAL FRESH FRUITS, MELONS AND BERRIES **V / GF**

### TORTILLA CHIPS & DIPS **VG/GF**

House-Made Guacamole, Fire Roasted Tomato Salsa

### CURED ITALIAN MEATS & CHEESES

Selection of Imported Cured Meats, Artisanal Cheeses, House-Pickled Vegetables, Marinated Olives

### STADIUM PRETZEL PLATTER **V**

New York Pretzel Pretzels, White Queso Dip, Horseradish Honey Mustard

### SHRIMP COCKTAIL **GF**

Horseradish Cocktail Sauce, Lemon

### SUSHI & SASHIMI PLATTER

Assorted Premium Sushi Rolls, Sashimi & Nigiri, Wasabi, Pickled Ginger

### ASSORTED LOCAL & IMPORTED CHEESES

Crackers, Assorted Accompaniments

### MEDITERRANEAN PLATTER

Hummus, Feta Cheese, Mixed Olives, Dolmas Stuffed Grape Leaves, Crudité Vegetables, Crispy Chickpea Falafel, Grilled Pita Bread



# RECEPTION

## ACTION STATIONS

Action stations require at least one chef attendant | Minimum 30 guests\*

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### TRADITIONAL HOT DOG CART

1 Hour, 1.5 Hours or 2 Hours

#### SABRETT HOT DOGS

Sauerkraut, Mustard, Ketchup, Relish

### TACO STATION

1 Hour, 1.5 Hours or 2 Hours

#### TACOS

Chipotle Chicken & Carne Asada, Corn Tortillas, Cilantro, Onions, Assorted Sauces

#### SIDES

Rice & Black Beans, Guacamole, Pico de Gallo, Tortilla Chips, Chipotle Corn Esquites

## DISPLAY STATIONS

Minimum 30 guests\*

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### ARTHUR AVENUE

1 Hour, 1.5 Hours or 2 Hours

CAPRESE SALAD **v**

CLASSIC CAESAR SALAD **v**

ARANCINI ASSORTMENT

Sausage & Peppers, Classic Parmesan

CLASSIC ITALIAN MEATBALL SLIDER

SICILIAN STYLE PIZZA

CHICKEN PARMESAN SLIDERS

### TASTE OF THE BALLPARK

1 Hour, 1.5 Hours or 2 Hours

KOBE HOT DOGS IN PUFF PASTRY

CHICKEN TENDERS & FRIES

PHILLY CHEESESTEAK EGG ROLLS

STADIUM POPCORN

\* Upgrade your reception station by adding a chef-attendant.

A \$250 fee applies per chef for all chef-attended Reception Stations. Number of chefs needed for each station is dependent on guest count and timing of event.

**v** Vegetarian / **GF** Gluten-Free / **VG** Vegan

# RECEPTION

## ENHANCE YOUR EXPERIENCE

Wow your guests and spice up your event with our unique and entertaining enhancements. All enhancements must be contracted and signed off no later than ten business days prior to your event.

## OYSTERS XO

Oysters XO is an innovative culinary experience. Oyster Girls and Oyster Guys roam your event and shuck fresh oysters for your guests. Includes traditional accompaniments. Please inquire with your Catering Manager for pricing and additional information.

## CUSTOM ICE SCULPTURE

Legends will coordinate custom ice carvings with Okamoto Studios, our preferred vendor for creating magnificent accents to your event with ice! Okamoto Studios is owned by Shintaro Okamoto. They are New York-based artists collectively known for their design, production, and consultation for everything made of crystal-clear ice. Please contact your Catering Manager for additional information and to receive a quote.

## MIXOLOGIST

Customize your bar package by adding delicious and creative cocktails that will be personalized for you and your guests! Your Catering Manager and our in-house Bar Manager will work with you to choose from a list of specialty crafted cocktails or customize one for your event! Ask your Catering Manager for our Cocktail List or for additional information on adding this experience to your Bar Package.

## MERCHANDISE

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 & beverage order and have the items placed at your event location upon arrival.



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DINNER

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# DINNER

## CHEF-ATTENDED STATIONS\*

### CARVING STATION

Minimum of 30 guests

**Select One Protein or Select Two Proteins**

*Select One Vegetable, One starch, One salad*

*Includes: Fresh Baked Rolls and Whipped Butter*

#### HERB-ROASTED BEEF TENDERLOIN

Horseradish Sauce, Red Wine Demi-Glace, Roasted Prime Rib

#### OVEN-ROASTED TURKEY BREAST

Turkey Gravy, Cranberry Relish

#### HERITAGE BREAD PORCHETTA

Fennel Marinade, Herb Chimichurri

#### ROTISSERIE CHICKEN

House Rub, Natural Jus

#### ROSEMARY ROASTED LEG OF LAMB

Mint Chermoula Sauce

#### Starches

PARMESAN-ROASTED YUKON GOLD POTATOES

SOUR CREAM MASHED POTATOES

PARMESAN POLENTA

Wild Mushroom Ragù

STADIUM GARLIC FRIES

#### Vegetables

CHARRED BROCCOLINI

Chili Flakes, Parmesan, Lemon

ROASTED BABY CARROTS

Honey Glaze

CAULIFLOWER OREGANATA

Pine Nut Parmesan Bread Crumbs

CRISPY BRUSSEL SPROUTS

Balsamic Candied Walnuts

#### Salad

STADIUM MIXED GREENS

Baby Lettuces, Cucumber, Cherry Tomato, Sherry Vinaigrette

BABY GEM CAESAR SALAD

Shaved Parmesan, Caesar Dressing, Garlic Croutons,

Black Pepper

TRI-COLOR SALAD

Arugula, Endive, Radicchio, Blue Cheese, Pine Nuts,

Aged Balsamic

CAPRESE SALAD

Hand-Pulled Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic

Glaze

### CHILLED SEAFOOD

Minimum of 30 guests

*Per Market Price*

POACHED JUMBO SHRIMP

JONAH CRAB CLAW

CHILLED LOBSTER TAIL

*Includes: Horseradish Cocktail Sauce, Chipotle Aioli, Fresh Lemon*

### SUSHI STATION

Minimum of 60 guests

**1 Hour, 1.5 Hours or 2 Hours**

ASSORTED SUSHI AND SASHIMI

Rolled To Order, Soy Sauce, Wasabi, Pickled Ginger

### NEW YORK STEAKHOUSE

Minimum of 30 guests

**1 Hour, 1.5 Hours or 2 Hours**

JUMBO SHRIMP COCKTAIL

CARVED TOMAHAWK RIB EYE STEAKS

STEAKHOUSE WEDGE SALAD

SOUR CREAM MASHED POTATOES

TRUFFLED CREAMED SPINACH

DEMI BAGUETTES AND BUTTER

\*A \$250 fee applies per chef-attendant to attend all Action Stations. Number of chefs needed for each station is dependent on guest count and timing of event.

V Vegetarian / GF Gluten-Free / VG Vegan

# DINNER

## DINNER BUFFET

Service for two hours | Minimum of 30 guests | Menu available after 3pm

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*Includes: Fresh Baked Rolls and Whipped Butter*

### SALADS

*Select Two*

#### STADIUM MIXED GREENS SALAD **v/GF**

Baby Lettuces, Cucumber, Tomato, Sherry Vinaigrette,  
Buttermilk Ranch

#### CLASSIC CAESAR **v**

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese,  
Garlic Croutons, Caesar Dressing

#### COBB SALAD **GF**

Romaine Hearts, Grilled Chicken, Crispy Bacon, Eggs,  
Grilled Corn, Blue Cheese, Sherry Vinaigrette

#### SOUTHWEST COBB SALAD **GF**

Romaine Hearts, Crispy Chicken, Black Beans,  
Charred Corn, Tomatoes, Crispy Tortilla Strips,  
Chipotle Lime Dressing

#### CAPRESE SALAD **v/GF**

Locally Made Mozzarella, Heirloom Tomatoes,  
Roasted Tomatoes, Basil, Extra Virgin Olive Oil,  
Aged Balsamic

#### CHEF'S GRAIN BOWL **VG**

Quinoa, Baby Kale, Chickpea Falafel, Marinated Olives,  
Chickpeas, Sunflower Seeds, Pickled Red Onions,  
Sesame Green Goddess Dressing

### PASTA

*Select Two*

*Gluten-Free Pasta Options Available Upon Request*

#### PENNE ALLA VODKA **v**

Penne Pasta, Creamy Vodka Sauce,  
Parmesan Cheese, Basil

#### BAKED RIGATONI **v**

Rigatoni Pasta, Pomodoro Sauce, Mozzarella,  
Parmesan Cheese

#### FOUR-CHEESE RAVIOLI **v**

Bolognese Sauce, Ricotta and Parmesan Cheese

#### MAC AND CHEESE **v**

Elbow Macaroni, Aged Cheddar Cheese Sauce

#### SAUSAGE AND BROCCOLI RABE

Orecchiette Pasta, Sweet Italian Sausage, Broccoli Rabe,  
Pesto Sauce, Parmesan Cheese

*\*\* Gluten free pasta available upon request \*\**

# DINNER

## DINNER BUFFET (continued)

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### ENTRÉES

*Select Two*

ROASTED FRENCH-CUT CHICKEN BREAST  
Herb Chimichurri, Pickled Red Onions

GRILLED PRIME HANGER STEAK  
Black Pepper Cognac Cream Sauce

GRILLED FLAT IRON STEAK  
Roasted Wild Mushrooms, Red Wine Demi Glace

FAROE ISLANDS SALMON  
Sauteed Kale, Gooseberry Provencal,  
Lemon Beurre Blanc

WHOLE ROASTED CHICKEN  
Roasted Red Peppers, Balsamic Agrodolce, Basil

PAN SEARED PETITE FILET  
Red Wine Demi-Glace

GARLIC SHRIMP SCAMPI  
White Wine Garlic Sauce, Cherry Tomatoes,  
Sauteed Garlic Spinach

ROASTED RACK OF LAMB  
Pomegranate Demi-Glace

### STARCHES

*Select One*

PARMESAN ROASTED YUKON  
GOLD POTATOES

SOUR CREAM MASHED POTATOES

HERB-ROASTED FINGERLING POTATOES

PARMESAN POLENTA  
Wild Mushroom Ragu

STADIUM GARLIC FRIES

### VEGETABLES

*Select One*

CHARRED BROCCOLINI  
Chili Flakes, Parmesan, Lemon

ROASTED BABY CARROTS  
Honey Glaze

CAULIFLOWER OREGANATA  
Pine Nut Parmesan Bread Crumbs

CRISPY BRUSSEL SPROUTS  
Balsamic Candied Walnuts

### SIDES

*Select Two*

ROASTED SEASONAL VEGETABLES

SOUR CREAM MASHED POTATOES

ROASTED BABY CARROTS

HERB-ROASTED FINGERLING POTATOES

SEASONAL QUINOA SALAD

### DESSERT

*Select Two*

FRESH BAKED COOKIES AND BROWNIES

SEASONAL FRESH FRUITS, MELONS,  
AND BERRIES

ASSORTED CUPCAKES

INDIVIDUAL NEW YORK CHEESECAKES

# DINNER

## PLATED DINNER

Minimum of 50 guests | Menu available after 3pm

FIRST COURSE, ONE ENTRÉE, VEGETARIAN OPTION, DESSERT  
FIRST COURSE, TWO ENTRÉES, VEGETARIAN OPTION, DESSERT

*Includes Fresh Baked Rolls and Butter, Pre-Set Water Iced Tea, Tableside Coffee and Tea*

### FIRST COURSE

#### STADIUM MIXED GREENS SALAD **v/GF**

Baby Lettuces, Cucumber, Cherry Tomato, Sherry Vinaigrette

#### BABY GEM CAESAR SALAD **v**

Shaved Parmesan, Caesar Dressing, Garlic Croutons,  
Black Pepper

#### TRI-COLOR SALAD

Arugula, Endive, Radicchio, Blue Cheese, Pine Nuts,  
Aged Balsamic, Olive Oil

#### SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Lemon

#### STEAKHOUSE BACON

Bourbon Maple Mustard Glaze,  
Crispy Shallots, Rosemary

#### ROASTED BEETS

Arugula, Goat Cheese, Hazelnuts, Citrus Vinaigrette

### ENTRÉES

#### ROASTED FRENCH-CUT CHICKEN BREAST

Parmesan Polenta, Herb Chimichurri, Pickled Red Onions

#### PRIME FILET OF BEEF

Truffle Smashed Potatoes, Broccolini,  
Red Wine Demi-Glace

#### GRILLED FLATIRON STEAK

Roasted Wild Mushrooms, Red Wine Demi-Glace,  
Salt & Pepper Fries

#### FAROE ISLANDS SALMON

Sauteed Kale, Gooseberry Provencal, Lemon Beurre Blanc

#### PARMESAN POLENTA

Wild Mushroom Bolognese, Pesto, Crispy Leeks

#### ALASKAN HALIBUT GREMOLATA

Oreganato Crust, Meyer Lemon Beurre Blanc, Arugula,  
Red Onion, Roasted Tomatoes, Shaved Fennel Salad

#### ROASTED RACK OF LAMB

Sweet Potato Puree, Zaatar Roasted Carrots,  
Chermoula Sauce, Cilantro

### DESSERT

#### NEW YORK CHEESECAKE

Sour Cherry Compote

#### TRADITIONAL TIRAMISU

Lady Fingers, Mascarpone, Espresso

#### HAZELNUT CHOCOLATE MOUSSE CAKE

Salted Caramel Sauce, Toasted Hazelnuts

#### SLICED FRUIT





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# DESSERT UPGRADES

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# DESSERT UPGRADES

## DESSERT STATIONS

Service for one hour | Minimum of 30 guests

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### SELECT ONE OR TWO STATIONS

#### LEGENDS CANDY WALL

An assortment of Novelty Candies and Snacks from our famous Legends Suite Club Candy Wall

#### LOADED CHURROS STATION

Cinnamon Dusted Churros, Warm Chocolate and Caramel Sauce, Assorted Toppings

#### BRONX CANNOLI STATION\*

Crispy Cannoli Shells Filled to order with Sweet Filling. Toppings and Sauces: Chocolate Chips, Pistachios, Sprinkles, Toasted Hazelnuts, Caramel Sauce, Chocolate Sauce

#### ICE CREAM SUNDAES\*

Chocolate and Vanilla Ice Cream scooped and served in Waffle Cups and Yankee Logoed Mini Helmets with Traditional Toppings

#### NOVELTY ICE CREAM CART

Assorted Ice Cream Bars, Cones, and Cups

## PASSED DESSERTS

Service for one hour | Minimum of 30 guests

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### SELECT TWO OR SELECT THREE

#### CAKE POPS

Assorted Flavors; can be customized with your event logo

#### PETIT FOURS

Classic Variety

#### FRENCH MACARON

Assorted Flavors of Classic French Cookies

#### ASSORTED MINI CUPCAKES

Variety of Flavors and Toppings

\*A chef-attendant is required for these Dessert Stations.

V Vegetarian / GF Gluten-Free / VG Vegan



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# BEVERAGES

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# BEVERAGES

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## COLD BEVERAGE PACKAGE

Service for two hours | Every hour of extension will be an additional \$4 per person

Pepsi, Diet Pepsi, Starry, Poland Spring Bottled Still and Sparkling Water

## HOT BEVERAGE PACKAGE

Service for two hours | Every hour of extension will be an additional \$3 per person

*Dunkin'* Regular and Decaffeinated Coffee, Assorted Hot Tea Selection

## HOT & COLD BEVERAGE PACKAGE

Service for two hours | Every hour of extension will be an additional \$4 per person

Pepsi, Diet Pepsi, Starry, Poland Spring Bottled Still and Sparkling Water, *Dunkin'* Regular & Decaffeinated Coffee, Assorted Hot Tea Selection

## BAR PACKAGES

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### SILVER BAR

Service for two hours | Every hour of extension will be an additional \$10 per person

House Cabernet Sauvignon, Pinot Grigio, Chardonnay, Pinot Noir  
Budweiser, Bud Light, Michelob Ultra, Bud Light Black Cherry Seltzer  
Pepsi, Diet Pepsi, Starry, Poland Spring Bottled Still and Sparkling Water

### GOLD BAR | 65

Service for two hours | Every hour of extension will be an additional \$10 per person

House Cabernet Sauvignon, Pinot Grigio, Chardonnay, Pinot Noir  
Budweiser, Bud Light Michelob Ultra, Bud Light Black Cherry Seltzer  
Jim Beam Black Bourbon, Hornitos Tequila, ALB Vodka, Gray Whale Gin, Bacardi Rum, Johnnie Walker Red Scotch, Bailey's Irish Cream  
Pepsi, Diet Pepsi, Starry, Poland Spring Bottled Still and Sparkling Water

### PLATINUM BAR | 73

Service for two hours | Every hour of extension will be an additional \$12 per person

House Cabernet Sauvignon, Pinot Grigio, Chardonnay, Pinot Noir  
Budweiser, Bud Light, Michelob Ultra, Bud Light Black Cherry Seltzer, Stella Artois, Goose Island IPA, Kona Big Wave, Coney Island Merman IPA  
Jim Beam Black Bourbon, ALB Vodka, Tito's Vodka, Grey Goose Vodka, Gray Whale Gin, Hornitos Tequila, Tres Generaciones Plata Tequila, Patron Silver, Bacardi Rum, Captain Morgan's Rum, Johnnie Walker Red Scotch, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Maker's Mark Bourbon, Bailey's Irish Cream  
Pepsi, Diet Pepsi, Starry, Poland Spring Bottled Still and Sparkling Water

### PREMIUM BEER UPGRADE

Additional \$10 per person

Stella Artois, Corona, Heineken, Goose Island IPA, Kona Big Wave, Coney Island Merman IPA

### SPECIALTY WINE UPGRADE

Upgrade Wine List available upon request

## CONSUMPTION BAR

This package includes all of our house brands and mixers. A guaranteed minimum is required to be contracted for the consumption bar package. The guaranteed minimum is subject to guest count and event timing, and is at the discretion of the Catering Manager. If the consumption post-event exceeds the minimum contracted guarantee, the client will be charged the total consumption price. If the consumption does not meet or exceed the minimum, the client will be charged the contracted minimum only. Please note that all drinks consumed under this package will be based on retail pricing per alcoholic beverage, soda, and water. A credit card is required pre-event for all consumption bar packages. A \$250 bartender labor fee will be added per bartender.



# CATERING GUIDELINES

## 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.

## FOOD & BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Stadium by the client, guests, or vendors. Legends Hospitality is the only licensed authority to sell and serve food & beverage for consumption on the premises.

## GLATT KOSHER

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.

## EQUIPMENT: TABLES, SILVERWARE, GLASSWARE, CHINA & LINEN

Legends Hospitality provides tables for food & beverage stations that have black spandex or navy linen. Clients also have access to the furniture and chairs in the event space that they choose for their function. Legends Hospitality Catering has an inventory of china, glassware and flatware that can accommodate up to 300 guests. A rental fee will be applied for specific requests or additional silverware, glassware, or china needs. Navy table cloths are provided at a preferred discounted price through a third party vendor. All other colors and styles of linen are available at full retail pricing through a third party vendor with anticipation. Please contact your Catering Manager for pricing and details.

*Note: Fees do apply for any client's floor plan that requires furniture removal from existing floor plans (please refer to the Furniture Removal Fees section).*

## CANCELLATIONS

In the event the client cancels the event with less than ten (10) business days prior notice to the event date, twenty five percent (25%) of the estimated food & beverage price will be due. If the client cancels the event within less than three (3) business days of the event, one hundred percent (100%) of the estimated food & beverage charges will be due as liquidated damages for Legends' loss due to the clients cancellations. 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, or by an act of Government or other causes beyond the company's control, either party shall be permitted to cancel this agreement without liability.

## 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 intoxicated.

## TAXES & SERVICE CHARGE

An 8.875% NY Sales tax and a 20% service charge will be added onto your final bill. The 20% service charge is calculated based on your total pre-tax food, beverage, and liquor bill. Charges for additional items, such as equipment rentals, are not subject to a 20% service charge. The 20% service charge represents a gratuity of 14%, which will be distributed directly to the service staff, and an administrative fee of 6%. The administrative fee of 6% is not a gratuity and will not be distributed to employees, but rather will be retained by Legends Hospitality to help defray administrative costs related to your event. It is up to your personal discretion to leave any additional gratuity (above 14% of the food, beverage, and liquor costs) for your service staff. If you wish to leave an additional gratuity for the service staff, you may do so by contacting your Catering Manager. 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.

## SCHEDULE OF DEADLINES

TWELVE (12) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A signed Catering Event Contract to include a guaranteed guest count and your final food & beverage selections.
- Set-up selections to include: furniture placement, linen selection, and additional equipment needs (subject to Stadium Operations approval).
- A final guest count to include a breakdown of adult and children, kosher meals, vegetarian meals, and vendor meals.  
*Note: final guest counts will not be lowered below your guaranteed guest count or adjusted by more than five percent (5%) above your estimated guest count.*
- Payment in full, submitted via credit card, wire transfer, or check made out to Legends Hospitality.

FIVE (5) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A detailed, finalized event timeline.
- Floor plans to include the number of guests to be seated at each table (if this applies to your event).

## METHOD OF PAYMENT

### CREDIT CARD PAYMENT

An authorization form must be completed including the card holder's signature. There will be a (4%) surcharge for each credit card transaction equal to or above Five Thousand Dollars (\$5,000). Legends Hospitality accepts all major credit cards.

### WIRE TRANSFER PAYMENT:

Bank: Wells Fargo  
Beneficiary: Legends Hospitality, LLC  
ABA #: 121000248  
Account #: 2000055522094  
Reference: Sub Acct #003 NYY

### CHECK PAYMENT

Make all checks payable to "Legends Hospitality" and mail with a tracking number to the following address:

Legends Hospitality  
Yankee Stadium  
Attn: Jahaira Diaz  
One East 161st Street Bronx, NY 10451

*Note: Please include reference on all transactions.*

## ANCILLARY CHARGES

- Coat Check is available for \$250 for one hundred (100) guests or less. An additional fee of \$250 will apply for all events with two hundred (200) guests and a total of \$750 will for events up to three hundred (300) guests.

*Please Note: Management is not responsible for any lost or stolen items in the Coat Check Area. For any items with great value (exceeding \$3,000), guests will be asked to sign the back of the coat check card placed with the coat/item on the rack to ensure identification upon pick up.*

LEGENDS HOSPITALITY CATERING STAFFING RATIOS ARE AS FOLLOWS:

- One (1) Bartender for every seventy five (75) Guests
- One (1) Server for every thirty five (35) Guests for a Reception-Style Event
- One (1) Server for every ten (10) Guests for a Plated Meal-Style Event

IF THE CLIENT REQUESTS ADDITIONAL CATERING STAFF ABOVE THESE RATIOS, THE FOLLOWING FEES WILL APPLY:

- A Bartender Fee of \$250 per additional Bartender.
- A Server Fee of \$150 per additional Server.

## FURNITURE REMOVAL FEES

All Furniture Removal Fees will be assessed upon Stadium Operations approval of the floor plan for your event.

Charges will be applied based on the location when existing furniture is not utilized:

Legends Suite Club 100 Level cleared .....	\$3,400
Half of Legends Suite Club 100 Level cleared.....	\$2,500
Legends Suite Club 000 Level cleared .....	\$3,000
Legends Suite Club 000 Level Action stations cleared.....	\$1,500
Ford Field MVP Club.....	\$1,500
Delta SKY360° Suite.....	\$2,500
Audi Yankees Club including tables and chairs .....	\$3,000
Audi Yankees Club including Action Stations and banquettes .....	\$3,400
All Party City Party Suites (1-7).....	\$3,000
Individual Party Suites .....	\$450
Club Suite 62 .....	up to \$1,200
Coupa Boardroom.....	starting at \$350
DigaCore Banquet & Conference Center.....	starting at \$450

Note: All other locations - price TBD based on event and set-up requirements.



## CONTACT INFORMATION

Jahaira Diaz, Catering Manager

Phone: 646-977-8533

Email: JDiaz@Legends.net

Fax: 718-838-6965

Address: One East 161 St Street, Bronx, NY 10451





THANK YOU

LEGENDS HOSPITALITY

