



2022 SUITE MENU

PACKAGES

A LA CARTE

BEVERAGES

SUITE INFO

Minute Maid Park

PACKAGES

A LA CARTE

BEVERAGES

SUITE INFO

HOME RUN | INFIELD FIESTA | BULLPEN BBQ | STEAKHOUSE | GRAND SLAM | SUNDAY'S BEST BRUNCH

HOME RUN

\$1,125 Serves Approximately 14 Guests | \$1,750 Serves Approximately 22 Guests | No Substitutions

GARDEN SALAD

Romaine Lettuce, Roma Tomatoes, Cucumbers,
Broccoli & Cheddar Cheese
Ranch Dressing

MARKET STYLE FRUIT

Watermelon, Cantaloupe, Honeydew, Pineapple & Fresh Berries

BAVARIAN PRETZEL STICKS

Sea Salt Coated Soft Pretzels
Hot Beer Cheese Dip

BLT PINWHEELS

Boursin Cheese, Crispy Bacon, Spinach, Shredded Lettuce,
Sliced Roma Tomatoes, Spinach Wrap
Black Pepper Ranch Dip

HAND BREADED CHICKEN TENDERS

Jalapeño Ranch, Honey Mustard, BBQ Sauce

CHOPPED STEAK

Caramelized Beef, Mushrooms, Onions,
Provolone & American Cheese, Slider Buns

TRIPLE CROWN NACHO BAR

Chicken Tinga, Beef Picadillo, Signature House Queso,
Fire Roasted Tomato Salsa, Pickled Jalapeños & Crema
Crispy Tostitos® Tortilla Chips

LOADED POTATO SKINS

Brisket, Cheddar, Pepper Jack Cheese, Green Onions, Jalapeño Ranch

GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions,
Coney Buns

WARM CRAVEWORTHY COOKIES

6 Chocolate Chip, 3 White Chocolate Macadamia, 3 Snickerdoodle

ROASTED STRAWBERRY SHORTCAKE TRIFLE

Citrus Whipped Cream

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

RECOMMENDED WINE PAIRINGS

Kim Crawford Sauvignon Blanc, New Zealand \$58
Benziger Merlot, California \$49

PACKAGE ENHANCEMENTS

TEXAS SIZED ONION RING TOWER

Hot Beer Cheese Dip
\$75

WALK OFF CANDIED BACON

Brown Sugar & Crushed Red Pepper
\$75

GREEN CHILI STEWED PORK

Crispy Yucca & Roasted Yukon Potatoes
\$90



ORDER NOW



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

SUITE MENU

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A LA CARTE

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SUITE INFO

HOME RUN | INFIELD FIESTA | BULLPEN BBQ | STEAKHOUSE | GRAND SLAM | SUNDAY'S BEST BRUNCH

INFIELD FIESTA

\$1,125 Serves Approximately 14 Guests | \$1,750 Serves Approximately 22 Guests | No Substitutions

SOUTHWEST QUINOA SALAD

Kale, Bell Peppers, Cilantro, Cherry Tomatoes, Garbanzos, Green Onions, Queso Fresco & Tri-Colored Quinoa
Topped with Tortilla Strips
Cumin Lime Dressing

GRILLED & CHILLED STUFFED JALAPEÑOS

Roasted Corn, Cream Cheese, Pepper Jack Cheese, Green Onions & Bacon
Topped with Pico de Gallo & Cilantro Chimichurri

LOADED HOUSE QUESO

Signature House Queso Loaded with Chorizo & Black Beans
House Made Escabeche on the Side
Crispy Tostitos® Tortilla Chips

Tostitos

PORK AL PASTOR

Peppers & Onions, Grilled Pineapple, Corn Tortillas

MINI QUESADILLAS

Half Chicken
Half Mexican Cheese Blend
Cilantro Lime Crema

MIXED FAJITA PLATTER

Cilantro Grilled Skirt Steak, Spicy Adobo Chicken, Cilantro Lime Rice, Fresh & Pickled Jalapeños, Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas

BYO MINI ELOTES

Grilled Corn on the Cob, Cilantro Jalapeño Butter, Tajin, Queso Fresco Mayonnaise, Hot Cheetos

BORRACHO BLACK BEANS

Crawford Bock Braised Black Beans, Onions, Peppers, Jalapeño Infused Bacon, Cilantro

GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

6 Chocolate Chip, 3 White Chocolate Macadamia, 3 Snickerdoodle

CHIMICHANGA CHEESECAKE

Raspberry Sauce

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts

RECOMMENDED WINE PAIRINGS

Matua Pinot Noir Rosé, New Zealand \$52
Alamos Malbec, Argentina \$46

PACKAGE ENHANCEMENTS

SEAFOOD FAJITA ADD-ON

Lemon Garlic Broiled Lobster Tails, Grilled White Fish, Grilled Jumbo Shrimp, Cilantro Lime Rice, Flour Tortillas
\$250

BEER BRAISED FAJITA STYLE PORK RIBS

Charred Corn Pico Slaw
\$90

TUVE TEQUILA PACKAGE

1 Hornitos Reposado, 1 Margarita Mix, 1 Triple Sec, 2 Minute Maid Orange Juice, 1 Margarita Salt, Limes
\$150

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HOME RUN | INFIELD FIESTA | BULLPEN BBQ | STEAKHOUSE | GRAND SLAM | SUNDAY'S BEST BRUNCH

BULLPEN BBQ

\$1,200 Serves Approximately 14 Guests | \$1,850 Serves Approximately 22 Guests | No Substitutions

SUMMER SALAD

Watermelon, Feta & Cucumber
Sweet Mint Vinaigrette

KALE, BRUSSELS & CABBAGE COLESLAW

Grilled Jalapeño Dressing

BAKED POTATO SALAD

Bacon, Sour Cream, Cheddar Cheese, Green Onions

CARAMELIZED ONION DIP

House Made Kettle Chips

SHRIMP & PINEAPPLE SKEWERS

BBQ Grilled Shrimp, Pineapple, Onions & Peppers
Drizzled with Hot Honey

OAK SMOKED PORK RIBS &

JALAPEÑO CHEDDAR PORK SMOKED SAUSAGE

Dill Pickle Chips, Pickled Jalapeños, BBQ Sauce

BASKET OF CORNBREAD

CRAWFORD BOCK BRINED BEER CAN CHICKEN

Loaded Mac & Cheese, Beer BBQ Glaze

GREEN BEANS

Crispy Bacon, Caramelized Onions, Roasted Tomatoes

LOADED SMASHED POTATOES

Twice Baked & Smashed Loaded Yukon Potatoes
Loaded with Cheese, Butter, Green Onions

GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

6 Chocolate Chip, 3 White Chocolate Macadamia, 3 Snickerdoodle

APPLE TURNOVERS

Caramel Glaze

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

RECOMMENDED WINE PAIRINGS

Decoy Brut Cuvee, California \$70
Erath Pinot Noir, Oregon, \$64

PACKAGE ENHANCEMENTS

SMOKED BEEF BONELESS SHORT RIBS

BBQ Sauce & Grilled Vegetables
\$250

ASTRO BOMBS

BBQ Brisket Cream Cheese Stuffed Jalapeños Wrapped in Bacon
\$90

DEVILED EGGS

Half Traditional
Half Topped with Pork Burnt Ends
\$55

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HOME RUN | INFIELD FIESTA | BULLPEN BBQ | STEAKHOUSE | GRAND SLAM | SUNDAY'S BEST BRUNCH

STEAKHOUSE

\$1,300 Serves Approximately 14 Guests | \$2,025 Serves Approximately 22 Guests | No Substitutions

CHOP HOUSE SALAD

Chopped Romaine Tossed with Provolone Cheese, Salami, Artichokes, Grape Tomatoes, Kalamata Olives & Banana Peppers
White Balsamic Dressing

SHRIMP COCKTAIL

Cocktail Sauce & Lemon Wedges

BLT PINWHEELS

Boursin Cheese, Crispy Bacon, Spinach, Shredded Lettuce, Sliced Roma Tomatoes, Spinach Wrap
Black Pepper Ranch Dip

48 OZ. SMOKED & GRILLED PORTERHOUSE

Onions & Mushrooms, Horseradish Cream, Peppercorn Demi-Glace, Slider Buns

SEAFOOD CAKES

Seabass, Snapper, Jumbo Lump Crab
Seafood Bisque

BUILD YOUR OWN FRESH CUT FRIES

Beer Cheese Fondue, Pork Burnt Ends, Fresh & Pickled Jalapeños, Pico de Gallo, *Jalapeño Ranch*

SWEET POTATO BRÛLÉE

Topped with Candied Pecans

BALSAMIC GRILLED VEGETABLES

GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar Cheese, Caramelized Onions, Coney Buns

WARM CRAVEWORTHY COOKIES

6 Chocolate Chip, 3 White Chocolate Macadamia, 3 Snickerdoodle

PEACH COBBLER

Whipped Cream

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts, Cracker Jack®, Assorted Packaged Nuts

RECOMMENDED WINE PAIRINGS

Talbott Chardonnay, California \$99
Faust Cabernet Sauvignon, California, \$159

PACKAGE ENHANCEMENTS

GALLAGHER CLUB 16" MEAT LOVERS PIZZA

House Made Tomato Sauce, Pepperoni, Sausage, Beef, Bacon, Mozzarella Cheese
Delivered Approximately 30 Minutes After First Pitch
\$40

NOT YOUR SUNDAY CHICKEN SANDWICH

Fried Chicken Thigh, Coleslaw, Jalapeño Honey Glaze, Slider Bun
\$90

HILL COUNTRY CHEESE & CHARCUTERIE PLATTER

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese, Prosciutto, Salami, Mortadella, Wildflower Honey, Orange Marmalade, Assorted Grilled Vegetables, Flatbread & Cracker Basket
\$175

ORDER NOW



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GRAND SLAM

\$1,850 Serves Approximately 14 Guests | \$2,900 Serves Approximately 22 Guests | No Substitutions

ROASTED BEETS & BURRATA

Watercress & Arugula
Balsamic Reduction & EVOO

HILL COUNTRY CHEESE & CHARCUTERIE PLATTER

Purple Haze Goat Cheese, Redneck Cheddar, Red Rock Blue Cheese,
Prosciutto, Salami, Mortadella, Wildflower Honey,
Orange Marmalade, Assorted Grilled Vegetables,
Flatbread & Cracker Basket

SAMBUCA SEAFOOD, SPINACH

& ARTICHOKE DIP

Crispy Tostitos® Tortilla Chips & Herb Focaccia



SMOKED RIBEYE STEAK SANDWICH

Shaved Ribeye, Sweet Caramelized Onions,
Boursin Cheese, Arugula, Slider Bun

THYME & ROSEMARY GRILLED VEAL LOIN

White Bean Ragout

HOT SMOKED SALMON

Cedar Plank Smoked Salmon, Grilled Lemons,
Baby Spinach, Seafood Bisque

ROASTED BRUSSELS & MUSHROOMS

Hot Honey Glaze & Crispy Garlic

GRILLED VEGETABLE RISOTTO

Asiago Brûlée

CRAWFORD DOG

Griddle Hot Dogs, Crawford Bacon Onion Jam,
Yellow Mustard, Potato Bun

WARM CRAVEWORTHY COOKIES

6 Chocolate Chip, 3 White Chocolate Macadamia, 3 Snickerdoodle

CHIMICHANGA CHEESECAKE

Raspberry Sauce

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

RECOMMENDED WINE PAIRINGS

Cakebread Cellars Chardonnay, California \$119

The Prisoner Red Blend, California \$119

PACKAGE ENHANCEMENTS

TEXAS SIZED ONION RING TOWER

Hot Beer Cheese Dip

\$75

CHILLED BEEF TENDERLOIN PLATTER

Black Pepper Grilled & Chilled Beef Tenderloin, Vine Ripe Tomatoes,
Giardiniera, Horseradish Cream, Whole Grain Mustard,
Arugula, Blue Cheese Crumbles, Slider Buns

\$250

CHILLED & GRILLED SEAFOOD DISPLAY

Crab Claws, Lobster Tails, Jumbo Poached Shrimp,
Pesto Grilled Shrimp, Cocktail Sauce, Lemon Aioli

\$500

ORDER NOW



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SUNDAY'S BEST BRUNCH

\$1,125 Serves Approximately 14 Guests | \$1,750 Serves Approximately 22 Guests | No Substitutions

Only Available for 1pm Games

MARKET STYLE FRUIT

Watermelon, Cantaloupe, Honeydew, Pineapple,
Fresh Berries

BAGELS & HOUSE SMOKED SALMON

Capers, Pickled Onions, Hard-Boiled Egg,
Whipped Cream Cheese

POTATO HASH TOPPED WITH

TEXAS SIZED OMELET

Sausage, Peppers, Spinach, Onions, Pepper Jack Cheese,
Mushrooms, Fire Roasted Tomato Salsa

LOADED WAFFLES

Syrup, Whipped Cream, Fresh Berries & Candied Pecans

BREAKFAST SAUSAGE TRIO

Smoked Bacon Sausage,
Chicken Apple Sausage, Pork Pan Sausage

SHRIMP & GRITS

Blackened Shrimp & Green Chili Cheddar Grits

CHIMICHURRI FLANK STEAK

Grilled Asparagus, Smoked Shallots,
Citrus Hollandaise

BREAKFAST CRAWFORD DOG

Griddle Hot Dogs, Crawford Bacon Onion Jam,
Fried Egg, Potato Bun

WARM CRAVEWORTHY COOKIES

6 Chocolate Chip, 3 White Chocolate Macadamia,
3 Snickerdoodle

PB&J DONUTS

Powdered Sugar, Whipped Cream

UNLIMITED BALLPARK DELIGHTS

Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Cracker Jack®, Assorted Packaged Nuts

RECOMMENDED WINE PAIRINGS

Mia Dolcea Moscato, Italy \$45

Saldo by The Prisoner Zinfandel, California \$89

ORDER NOW



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PACKAGES

A LA CARTE

BEVERAGES

SUITE INFO

SNACKS & DIPS | CHILLED PLATTERS & HOT STARTERS | SALADS
SANDWICHES, WRAPS & DOGS | CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

SNACKS & DIPS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

BOTTOMLESS FRESHLY POPPED POPCORN
Per 25 Guests
\$50

ROASTED BALLPARK PEANUTS
Individual Bag
\$5.75

CRACKER JACK®
Individual Bag
\$5.25

ASSORTED LAY'S PACKAGE NUTS
Roasted Almonds, Deluxe Nut Mix, Cashews
\$6.00

COTTON CANDY
Individual Bag
\$6.25

UNLIMITED BALLPARK DELIGHTS
Freshly Popped Popcorn, Roasted Ballpark Peanuts,
Assorted Package Nuts, Cracker Jack®
Up to 25 Guests
\$150



SUITE SIDE GUACAMOLE **Tostitos**
Made Fresh in Your Suite with all Needed Condiments to Customize,
Crispy Tostitos® Tortilla Chips
\$95

CHIPS & SALSA BAR **Tostitos**
Fire Roasted Tomato Salsa, Tomatillo Salsa,
Black Bean Corn Relish, Crispy Tostitos® Tortilla Chips
\$65

DIPS & CHIPS
Caramelized Onion, Baked Potato &
Jalapeño Pimento Cheese
With House Made Kettle Chips
\$75

SIGNATURE HOUSE QUESO **Tostitos**
Crispy Tostitos® Tortilla Chips
\$75

BAVARIAN PRETZEL STICKS
Sea Salt Coated Soft Pretzels,
Hot Beer Cheese Dip
\$70

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SUITE MENU

PACKAGES

A LA CARTE

BEVERAGES

SUITE INFO

SNACKS & DIPS | CHILLED PLATTERS & HOT STARTERS | SALADS
SANDWICHES, WRAPS & DOGS | CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

CHILLED PLATTERS & HOT STARTERS

All Items Serve Approximately 14 Guests per Order

MARKET STYLE FRUIT

Watermelon, Cantaloupe, Honeydew, Pineapple & Fresh Berries
\$95

FARMERS MARKET SEASONAL CRUDITÉS & DIPS

Ranch Dressing & Hummus
\$95

CHEESE TRIO & CHARCUTERIE PLATTER

Cheddar, Pepper Jack, Swiss, Dried Fruits, Berries & Honey,
Prosciutto, Salami & Mortadella
With Whole Grain Mustard
Flatbread & Cracker Basket
\$125

SHRIMP COCKTAIL

Cocktail Sauce & Lemon Wedges
\$195

CHILLED & GRILLED SEAFOOD DISPLAY

Crab Claws, Lobster Tails, Jumbo Poached Shrimp,
Pesto Grilled Shrimp, Cocktail Sauce, Lemon Aioli
\$550

WALK OFF CANDIED BACON

Brown Sugar & Crushed Red Pepper
\$75

MINUTE MAID TOTCHOS

Tater Tots Loaded with Pork Burnt Ends
Beer Cheese & BBQ Sauce on Side
\$125

TEXAS SIZED ONION RING TOWER

Hot Beer Cheese Dip
\$85

ASTRO BOMBS

BBQ Brisket Cream Cheese Stuffed Jalapeños
Wrapped in Bacon
\$115

MINI QUESADILLAS

Half Chicken
Half Mexican Cheese Blend
Cilantro Lime Crema
\$145

HAND BREADED CHICKEN TENDERS

Jalapeño Ranch, Honey Mustard, BBQ Sauce
\$155

TRIPLE CROWN NACHO BAR

Chicken Tinga, Beef Picadillo,
Signature House Queso,
Fire Roasted Tomato Salsa,
Pickled Jalapeños, Crema,
Crispy Tostitos® Tortilla Chips
\$225

Tostitos

ORDER NOW



SUITE MENU

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PACKAGES

A LA CARTE

BEVERAGES

SUITE INFO

SNACKS & DIPS | CHILLED PLATTERS & HOT STARTERS | SALADS
SANDWICHES, WRAPS & DOGS | CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

SALADS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

SOUTHWEST QUINOA SALAD

Kale, Bell Peppers, Cilantro, Cherry Tomatoes, Garbanzos,
Green Onions, Queso Fresco & Tri-Colored Quinoa
Topped with Tortilla Strips
Cumin Lime Dressing
\$75

TORTILLA QUESO FRESCO SALAD

Queso Fresco, Blistered Tomatoes, Carrots & Black Beans
With Cabbage, Scallions, Romaine & Cilantro
Topped with Tortilla Chips
Avocado Ranch Dressing
\$75

GARDEN SALAD

Romaine Lettuce, Roma Tomatoes, Cucumbers,
Broccoli & Cheddar Cheese
Ranch Dressing
\$75

SOUTHERN SALAD

Baby Field Greens, Strawberries, Blackberries,
Spiced Pecans & Blue Cheese Crumbles
White Balsamic Vinaigrette
\$75

ROASTED BEETS & BURRATA

Watercress & Arugula
Balsamic Reduction & EVOO
\$75

BAKED POTATO SALAD

Bacon, Sour Cream, Cheddar Cheese, Green Onions
\$75

ADD PROTEIN TO ANY SALAD [CHOOSE ONE]

Grilled Chicken Breast \$50
Poached Shrimp \$100
Grilled Tenderloin \$125

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SUITE MENU

PACKAGES

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BEVERAGES

SUITE INFO

SNACKS & DIPS | CHILLED PLATTERS & HOT STARTERS | SALADS

SANDWICHES, WRAPS & DOGS | CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

SANDWICHES, WRAPS AND DOGS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

HOT

GRILLED ALL BEEF HOT DOGS

Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Coney Buns
\$150

ULTIMATE HOT DOG & TOPPING EXPERIENCE

Grilled All Beef Hot Dogs, Texas Chili, Shredded Cheddar Cheese,
Caramelized Onions, Chopped Bacon, Coleslaw, Sauerkraut,
Chicago Relish, Pico de Gallo, Pickled Jalapeños, Sport Peppers,
Cojita Cheese, Grain Mustard, Coney Buns
\$200

CRAWFORD DOG

Griddle Hot Dogs, Crawford Bacon Onion Jam,
Yellow Mustard, Potato Bun
\$150

SAUSAGE SAMPLER

Crawford Bock Kielbasa, Jalapeño Cheddar Sausage,
Garlic Red Pepper & Gouda Sausage,
Peppers, Onions, Coney Buns
\$150

NOT YOUR SUNDAY CHICKEN SANDWICH

Fried Chicken thigh, Coleslaw, Jalapeño Honey Glaze,
Slider Bun
\$110

BBQ PORK BURNT ENDS

Coleslaw, Slider Buns
\$150

CHOPPED STEAK

Caramelized Beef, Mushrooms, Onions,
Provolone & American Cheese, Slider Buns
\$195

COLD

BLT PINWHEELS

Boursin Cheese, Crispy Bacon, Spinach,
Shredded Lettuce, Sliced Roma Tomatoes,
Spinach Wrap
Black Pepper Ranch Dressing
\$100

TURKEY CLUB WRAP

Turkey, Bacon, Lettuce, Tomato, Avocado,
Mayonnaise, Spinach Wrap
Ranch Dressing
\$135

GRILLED VEGGIE WRAP

Grilled Mushrooms, Zucchini & Squash
with a Balsamic Drizzle & Hummus Spread,
Spinach Wrap
Ranch Dressing
\$135

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SANDWICHES, WRAPS & DOGS | CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

CONCOURSE COLLABORATIONS

Items Based on Availability

PLUCKERS FRIED CHICKEN WINGS

Half Buffalo Medium

Half Golden BBQ

Pluckers Ranch Dressing

Items Serve Approximately 14 guests

\$155



SHAKE SHACK SHACKBURGERS



10 Burgers, 100% All-Natural Angus Beef Cheeseburger,
Lettuce, Tomato, Shacksauce, Non-GMO Potato Bun

\$145

SHAKE SHACK SHROOM BURGER



10 Crisp Fried Portobello Mushrooms Filled with
Melted Muenster & Cheddar Cheese, Topped with Lettuce,
Tomato, Shacksauce, Non-GMO Potato Bun

\$145

HOUSE SMOKED KILLEN'S BRISKET

BBQ Sauce, Pickles, White Onions, Slider Bun

\$315



16" GALLAGHER CLUB PIZZA

CHEESE PIZZA

House Made Tomato Sauce & Mozzarella Cheese

\$45

VEGGIE PIZZA

House Made Tomato Sauce, Onions, Peppers, Mushrooms,
Spinach & Mozzarella Cheese

\$45

PEPPERONI PIZZA

House Made Tomato Sauce, Premium Pepperoni & Mozzarella Cheese

\$45

MEAT LOVERS PIZZA

House Made Tomato Sauce, Pepperoni, Sausage, Beef,
Bacon & Mozzarella Cheese

\$45

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SANDWICHES, WRAPS & DOGS | CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

ENTRÉES

All Items Serve Approximately 14 Guests per Order

OAK SMOKED PORK RIBS &
JALAPEÑO CHEDDAR PORK SAUSAGE
Dill Pickle Chips, Pickled Jalapeños, BBQ Sauce
\$270

MIXED FAJITA PLATTER
Cilantro Grilled Skirt Steak, Spicy Adobo Chicken,
Cilantro Lime Rice, Fresh & Pickled Jalapeños,
Fire Roasted Tomato Salsa, Pico de Gallo, Crema, Flour Tortillas
\$250
**Add Corn Tortillas for \$15*

CHILLED BEEF TENDERLOIN PLATTER
Black Pepper Grilled & Chilled Beef Tenderloin, Vine Ripe Tomatoes,
Giardiniera, Horseradish Cream, Whole Grain Mustard, Arugula,
Blue Cheese Crumbles & Slider Buns
\$250

SEAFOOD CAKES
Seabass, Snapper, Jumbo Lump Crab
Seafood Bisque
\$250

VEGETARIAN PESTO PASTA
Asparagus, Cherry Tomatoes, Squash, Zucchini, Pesto Cream Sauce
with Grilled Focaccia Bread
\$150

CRAWFORD BOCK BRINED BEER CAN CHICKEN
Loaded Mac & Cheese, Beer BBQ Glaze
\$150

BEYOND BURGERS
Lettuce, Tomato, Pickle, Cheddar Cheese & Buns
\$80 (7 Patties)

SIDES

All Items Serve Approximately 14 Guests per Order

GREEN BEANS
Crispy Bacon, Caramelized Onions, Roasted Tomatoes
\$75

BALSAMIC GRILLED VEGETABLES
\$75

BORRACHO BLACK BEANS
Crawford Bock Braised Black Beans, Onions, Peppers,
Jalapeño Infused Bacon, Cilantro
\$75

BYO MINI ELOTES
Grilled Corn on the Cob, Cilantro Jalapeño Butter,
Tajin, Queso Fresco Mayonnaise, Hot Cheetos
\$75

LOADED SMASHED POTATOES
Twice Baked & Smashed Loaded Yukon Potatoes
Loaded with Cheese, Butter, Green Onions
\$75

LOADED MAC & CHEESE
Beer Cheese Sauce, Shredded Pepper Jack and
Cheddar Cheese, Green Onions
\$75

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SANDWICHES, WRAPS & DOGS | CONCOURSE COLLABORATIONS | ENTRÉES & SIDES | DESSERTS

DESSERTS

All Items Serve Approximately 14 Guests per Order Unless Otherwise Noted

WARM CRAVEWORTHY COOKIES

6 Chocolate Chip, 3 White Chocolate Macadamia,
3 Snickerdoodle
\$38

BLONDIE BARS

Butterscotch Blondie Stuffed with Walnut Chunks
& Chocolate Chips
\$38

APPLE TURNOVERS

Caramel Glaze
\$55

PB&J DONUTS

Powdered Sugar, Whipped Cream
\$38

CHIMICHANGA CHEESECAKE

Raspberry Sauce
\$48

PEACH COBBLER

Whipped Cream
\$75

SPECIALTY CAKE ORDERS

Astros Logo & Colors with Custom Messaging
Must Receive Order 5 Business Days in Advanced
10" Round Cake \$130
Quarter Sheet Cake \$150
Half Sheet Cake \$200
Full Sheet Cake \$300
Custom Design Options Available Upon Request

ICE CREAM CART

Add the legendary Minute Maid Park Luxury dessert cart service to your suite experience. Simply check "yes" on your order form and the cart will stop by your suite before the end of 7th inning. The cart is loaded with ice cream, assorted candies, baked goods, dessert liqueurs and so much more!

ORDER NOW



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

SUITE MENU

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PACKAGES

A LA CARTE

BEVERAGES

SUITE INFO

PACKAGES | OPEN BAR | BEVERAGES & BEER | WINE | SPIRITS

BEVERAGE PACKAGES

No Substitutions

THE GOLD GLOVE

Dasani®, Coca-Cola®, Diet Coke®, Sprite®, Club Soda, Tonic Water
1 six pack of each

Minute Maid® Cranapple Juice, Minute Maid® Orange Juice
3 bottles of each

Bud Light, Miller Lite, Modelo Especial, Karbach Hopadillo IPA,
Karbach Love Street, Karbach Crawford Bock
1 six pack of each

Robert Mondavi Chardonnay, Robert Mondavi Cabernet Sauvignon
1 bottle of each

Jack Daniel's Black, Tanqueray, Bacardi Rum,
Dewar's, Patrón Silver, Tito's, Jim Beam
1 bottle of each

Bloody Mary Mix, Margarita Mix, Sweet & Sour Mix, Triple Sec
1 bottle of each

Cocktail Cherries, Cocktail Olives, Cocktail Onions, Lemons, Limes
\$1050

THE SILVER SLUGGER

Dasani®, Coca-Cola®, Diet Coke®, Sprite®
1 six pack of each

Bud Light, Michelob Ultra, Miller Lite
2 six packs of each

Modelo Especial, St. Arnold Art Car IPA, Karbach Love Street,
Karbach Crawford Bock, White Claw Seltzer Mango
1 six pack of each

Robert Mondavi Chardonnay
1 bottle

Robert Mondavi Cabernet Sauvignon
2 bottles

Limes

\$625

TUVE'S TEQUILA PACKAGE

1 Hornitos Reposado
1 Margarita Mix
1 Triple Sec
2 Minute Maid Orange Juice
1 Margarita Salt
Limes
\$150

BREGMAN BUBBLE PACKAGE

2 Decoy Brut Cuvee
2 Minute Maid Orange Juice
1 Minute Maid Cranapple Juice
1 Minute Maid Grapefruit Juice
1 Pineapple Juice
\$150

VERLANDER VODKA BAR

1 Titos Vodka
1 Bloody Mary Mix
2 Minute Maid Cranapple Juice
2 Minute Maid Orange Juice
3 Club Soda
3 Tonic
1 Ginger Beer
Limes
\$185

ORDER NOW



SUITE MENU

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SUITE INFO

PACKAGES | OPEN BAR | BEVERAGES & BEER | WINE | SPIRITS

OPEN BAR

No Substitutions | Must pay per person price for all guests in the suite

PREMIUM OPEN BAR

Jack Daniel's Black, Tanqueray, Jim Beam, Bacardi Light, Dewar's, Jose Cuervo Especial, Absolut Vodka

Dasani®, Coca-Cola®, Diet Coke®, Sprite®

Minute Maid® Cranapple Juice, Minute Maid® Orange Juice, Grapefruit Juice, Bloody Mary Mix, Margarita Mix, Triple Sec, Club Soda, Tonic Water

Cocktail Cherries, Cocktail Olives, Cocktail Onions, Lemons, Limes, Margarita Salt, Tabasco Sauce

Bud Light, Michelob Ultra, Miller Lite, Dos XX, Saint Arnold Art Car IPA, Kona Big Wave, Karbach Crawford Bock, White Claw Mango Seltzer

Robert Mondavi Chardonnay
Robert Mondavi Cabernet Sauvignon

\$100 per person

ULTRA-PREMIUM OPEN BAR

Maker's Mark, Aviation, Bacardi Light, Captain Morgan, Johnnie Walker Black, Patrón Silver, Tito's, Crown Royal

Dasani®, Coca-Cola®, Diet Coke®, Sprite®, Lemonade, Topo Chico

Minute Maid® Cranapple Juice, Minute Maid® Orange Juice, Grapefruit Juice, Bloody Mary Mix, Margarita Mix, Triple Sec, Club Soda, Tonic Water

Cocktail Cherries, Cocktail Olives, Cocktail Onions, Lemons, Limes, Margarita Salt, Tabasco Sauce, Ginger Beer

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Modelo Especial, Saint Arnold Art Car IPA, Stella Artois, Karbach Crawford Bock, Karbach Love Street, Karbach Ranch Water

Kendall Jackson Chardonnay
MacMurray Pinot Noir
Robert Mondavi Cabernet Sauvignon
La Marca Prosecco

\$125 per person

ASTROS SOUVENIR
16 OZ FISH BOWL
Add 5 Souvenir Helmet Fish Bowls for \$30



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NON-ALCOHOLIC & BEER

By the Six Pack Unless Otherwise Noted

BOTTLED WATER

Dasani®
\$25
Topo Chico
Topo Chico Lime
\$33

COCA-COLA® SOFT DRINKS

Coca-Cola®
Coke Zero®
Diet Coke®
Sprite®
Pibb Xtra
\$22

MINUTE MAID® FRUIT JUICES

12oz bottle
Apple
Cranapple
Orange
\$5.50

STARBUCKS® PREMIUM COFFEE

gallon
Regular
Decaffeinated
\$49

DOMESTIC 16oz BEER

Budweiser
Bud Light
Coors Light
Miller Lite
\$41

PREMIUM 16oz BEER

Corona Premier Light
Modelo Especial
Dos XX Lager
Michelob Ultra
Stella Artois
\$49

CRAFT 16oz BEER

Karbach Crawford Bock
Karbach Hopadillo IPA
Karbach Love Street Kolsch
Kona Big Wave Golden Ale
Saint Arnold Art Car IPA
Shiner Bock
\$49

HARD SELTZERS 16oz

(GLUTEN FREE)

Karbach Ranch Water, Lime & Agave
White Claw Seltzer, Mango
NÜTRL Vodka Seltzer, Pineapple 12oz
\$49

NON-ALCOHOLIC 16oz BEER

Budweiser Zero
\$41

CUTWATER 12oz COCKTAILS

Bloody Mary
Lime Tequila Margarita
Vodka Mule
\$66



ORDER NOW



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WINE BY THE BOTTLE

SPARKLING WINE

La Marca Prosecco, Italy	\$45
Decoy Brut Cuvee, California	\$70
Veuve Clicquot Brut, France	\$149

WHITE WINE

Rosé & Moscato

Mia Dolcea Moscato, Italy	\$45
Matua Pinot Noir Rosé, New Zealand	\$52

Pinot Grigio, Chenin Blanc, Sauvignon Blanc

Ecco Domani Pinot Grigio, Italy	\$45
Aperture Chenin Blanc, California	\$56
Kim Crawford Sauvignon Blanc, New Zealand	\$58
Santa Margherita Pinot Grigio, Italy	\$69
Aperture Sauvignon Blanc, California	\$79

Chardonnay

Robert Mondavi Private Selection Chardonnay, California	\$45
Kendall Jackson Chardonnay, California	\$49
J. Lohr Riverstone Chardonnay, California	\$59
The Prisoner Carneros Chardonnay, California	\$79
Orin Swift Mannequin Chardonnay, California	\$85
Freemark Abby Chardonnay, California	\$89
Talbott Chardonnay, California	\$99
Cakebread Cellars Chardonnay, California	\$119

RED WINE

Malbec, Chianti, Zinfandel

Alamos Malbec, Argentina	\$46
Banfi Chianti Classico Sangiovese Riserva, Italy	\$59
Saldo by The Prisoner Zinfandel, California	\$89

Red Blend

Z Alexander Brown Uncaged Red Blend, California	\$56
Intercept Paso Robles Red Blend, California	\$69
The Prisoner Red Blend, California	\$119
Aperture Red Blend, California	\$119

Pinot Noir

Erath Pinot Noir, Oregon	\$65
MacMurray Pinot Noir, California	\$69

Merlot

Robert Mondavi Private Selection Merlot, California	\$45
Benziger Merlot, California	\$49

Cabernet Sauvignon

Robert Mondavi Private Selection Cabernet, California	\$45
Simi Cabernet Sauvignon, California	\$72
Decoy Cabernet Sauvignon, California	\$69
Mount Veeder Cabernet Sauvignon, California	\$125
Faust Cabernet Sauvignon, California	\$159
Aperture Cabernet Sauvignon, California	\$159
Silver Oak Cabernet Sauvignon, California	\$199

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SPIRITS

By the Bottle Unless Otherwise Noted

BOURBON

Jim Beam	\$80
Maker's Mark	\$99

GIN

Tanqueray	\$95
Aviation	\$99

RUM

Bacardi Light	\$75
Cruzan Dark	\$75
Captain Spiced Morgan	\$79
Malibu	\$79

SCOTCH

Dewar's	\$99
Johnnie Walker Black	\$119
Glenlivet 12 Year	\$150

TEQUILA

Jose Cuervo Especial	\$85
Hornitos Reposado	\$95
Patrón Silver	\$175

VODKA

Absolut	\$90
Tito's	\$129
Grey Goose	\$135

WHISKEY

Jack Daniel's Black	\$95
Crown Royal	\$129
Balcones Baby Blue	\$140
Balcones Texas Single Malt	\$175

MIXERS

Pineapple Juice	\$3
Grapefruit Juice	\$3
Ginger Beer 500ML	\$10
Bloody Mary Mix	\$19
Margarita Mix	\$19
Sweet & Sour Mix	\$19
Club Soda (six-pack)	\$19
Tonic Water (six-pack)	\$19
Triple Sec	\$30

GARNISHES

Cocktail Cherries	\$8.5
Cocktail Olives	\$8.5
Cocktail Onions	\$8.5
Lemon Wedges	\$6.5
Lime Wedges	\$6.5
Orange Slices	\$6.5
Margarita Salt	\$7
Tabasco Sauce	\$7
Worcestershire Sauce	\$7
Garnish Tray	\$32
Cocktail Cherries, Olives, Orange, Lemon & Lime Wedges	



ORDER NOW



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WELCOME | HOW TO ORDER | FEES | PAYMENT | GENERAL INFORMATION | SPECIAL EVENT CATERING

WELCOME

WELCOME TO THE 2022 SEASON

Aramark Premium Services is thrilled to kick off the 2022 Houston Astros baseball season as the exclusive foodservice provider at Minute Maid Park. We have a passion for the highest quality food and service and our highly skilled culinary team has crafted a wide array of menu choices. We take pride in attending to every detail and we look forward to making your luxury suite experience memorable.

CONTACT

Aramark Premium Services
1800 Congress Street
Houston, TX 77002

Alejandra Sanchez
Suite Sales Manager
sanchez-alejandra2@aramark.com

Main: 713-259-8088
MinuteMaidParkCatering@aramark.com

Marissa Hill
Suites Operations Manager
hill-marissa@aramark.com

ORDER NOW



SUITE MENU

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HOW TO ORDER

ADVANCED ORDERING

Advanced ordering provides the opportunity to order from a full menu that features much more variety than our standard event day menu. Additionally, by placing orders in advance, our staff has more opportunity to accommodate any special requests. All advanced orders must be placed in writing by 12:00 noon at least five (5) business days (M-F) prior to each game date. Orders submitted after the deadline will have the option of ordering from our limited event day menu. Please sign and return the customer summary via email to finalize and confirm the order at least two (2) business days prior to the game date. All food and beverage items ordered in advance will be delivered to the suite and ready for service at gate time.

Via Email

Email the completed order form and payment agreement form to:
MinuteMaidParkCatering@aramark.com

Online

www.suitecatering.com/minutemaiddpark
or click the Place Order Now button at the bottom of any menu page
Please call 713-259-8088 or email MinuteMaidParkCatering@aramark.com
to obtain a system username and password

EVENT DAY ORDERING

A limited event day menu is included in the suite. Additional food and beverage items may be ordered the day of the event from the suite attendant from gate time until the last out of the 7th inning. Please note that this ordering option is intended to supplement the advance order and should not replace it. Please allow up to forty-five (45) minutes for delivery of any orders placed on game day.

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FEES

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) administrative charge. This administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees. No portion of this amount is distributed to employees. Any gratuity provided based on the quality of service received is completely at the sole discretion of suite holders and/or their guests.

APPLICABLE TAXES

All items, except water, are subject to an eight and one-quarter percent (8.25%) Texas State Sales Tax or Texas State MB Tax.

SUITE ATTENDANT

Private suite attendants are mandatory for each catered suite at a fee of \$75 per attendant per game. The number of attendants required will depend on the guest count and complexity of order. This will be determined at the sole discretion of the Aramark Premium Services.

SUPPLY CHARGE

A supply charge for ice, cups, napkins and disposable service wares is mandatory for each catered suite. This charge is based on guest count.

Disposable Wares
Up to 12 guests \$30
13 to 20 guests \$40
21 to 49 guests \$50
Over 50 guests \$75

ORDER NOW



SUITE MENU

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PAYMENTS

METHODS OF PAYMENT

Credit Card

A valid credit card is required for all suite orders. The card provided will be pre-authorized for the full pre-event order total up to two (2) business days in advance of the event. The same card will be used to settle the final event total at the conclusion of the event if no alternate payment is provided. If the card provided fails to pre-authorize and no additional payment is provided twenty-four (24) hours prior to the start of the event the order may be cancelled at the sole discretion of the Aramark Premium Services.

Escrow Account

For guests who will make multiple visits to the suite throughout the season, an escrow account may be established and used to pay each catering bill. Escrow accounts may be set up with payment by check or wire transfer with a minimum balance of \$10,000. As the account nears depletion, the account holder will be notified and asked to replenish the funds. In the event the escrow account is depleted, the credit card on file will be used until additional payment is received. Failure to provide alternative payment may result in the cancellation of any active catering orders.

Check

A valid credit card is required to be placed on file when the order is submitted. The suite catering office will provide a total of all charges based on the advance order. The check must be received at least three (3) business days prior to the event day for the full advanced order total. The suite attendant will be required to ask for valid credit card payment for any event day ordering in the suite.

Remit Payment to:
Aramark Premium Services
Minute Maid Park
1800 Congress Street
Houston, TX 77002

[ORDER NOW](#)[SUITE MENU](#)

PACKAGES

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GENERAL INFORMATION

PAR STOCKING OF BEVERAGES

It is our recommendation that each regular season suite holder establish a standard par beverage inventory level. There is no minimum amount needed to establish a par bar and may be altered at any time.

CANCELLATIONS

No penalty charges will be assessed for catering orders cancelled at least two (2) business days prior to the scheduled game date. Cancellations must be in writing and must be confirmed by the Aramark Premium Services Office to be valid. Cancellations received after the deadline will be assessed a penalty charge of up to one hundred percent (100%) of the total order value including all applicable administrative charges and taxes. In the event of a game cancellation prior to gates opening penalty charges will not be assessed.

SERVICE OF ALCOHOLIC BEVERAGES

Texas Alcoholic Beverage Commission (TABC) regulations prohibit any alcoholic beverages from being brought into or removed from Minute Maid Park. The Aramark Premium Services reserves the rights to refuse service of alcohol to anyone at any time including but not limited to anyone who appears to be under 35 years of age and cannot produce a valid ID or anyone who appears to be intoxicated. No refunds will be given for any unused beverages.

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SPECIAL EVENTS CATERING

Minute Maid Park is one of Houston's premier meeting and special event venues. While we are best known as being the home of the Houston Astros, the ballpark offers so much more! Minute Maid Park encompasses a variety of venues, including the historical Union Station Lobby, the Atrium featuring a newly renovated St. Arnold bar, a roof top venue with views of both the stadium and the Houston skyline, the exclusive Diamond Club, and both the main and club level concourses. You can even delight your guests with dinner behind home plate! Enjoy expansive stadium views and world class cuisine as you celebrate a birthday, wedding, anniversary, prom, corporate meeting, or any special event in one of our many versatile spaces. Boasting state-of-the-art amenities and flavorful cuisine inspired by our exceptional culinary team lead by Executive Chef Jimmy Coatsworth, Minute Maid Park and the Aramark Premium Services offers an unparalleled guest experience that will be sure to wow your guests.

For more information on reserving a space for a catered event, please contact the Aramark Premium Services team or visit: Special Events at Minute Maid Park.

Email inquiries to: SpecialEvents@astros.com or call 713-259-8800

ORDER NOW



SUITE MENU

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