CABANA MENU



IN PARTNERSHIP WITH



WELCOME

Craft Culinary Concepts would like to welcome you & your guests to

State Farm STADIUM

As the exclusive purveyor of food and beverage, Craft Culinary Concepts provides a memorable experience by offering a wide variety of menu options. We proudly offer ingredients from local artisans and farms within 150 miles of the stadium as well as craft brews from around Arizona. If there is an item not listed on our menu, and you wish to have it for your event, please contact a Craft Culinary Concepts representative. We will make every effort to accommodate your request.

CRAFT CULINARY CONCEPTS

1 Cardinals Drive, Glendale, Arizona 85305 623.433.7630

ADVANCE ORDERING

Orders may be placed online at <u>suites.myvenue.com</u>. Advance day menu orders are due 5 days in advance of event. For any questions, email <u>orders@craftculinary.com</u>.

EVENT DAY ORDERING

A limited **Event Day Menu** is available after the **Advance Day Menu** deadline and during the event. Your cabana attendant can assist you with your event day orders.

FOOD & BEVERAGE DELIVERY

All beverages and snacks will be in your cabana upon guests' arrival unless noted otherwise. Hot food will be delivered once the first guest arrives or at a previously requested time to ensure maximum freshness and quality.

SERVICE CHARGE/TAX

A 22% service charge will be added to all food and beverage orders. This service fee is retained to defray administrative costs; it is not intended to be a tip or gratuity. Sales tax of 10.2% will be added to the total charges. Tax is subject to change without notice.

ALCOHOLIC BEVERAGES

In accordance with state liquor laws, no alcohol may be brought into or taken out of the stadium. State law prohibits those under the age of 21 from consuming alcoholic beverages. It is the responsibility of the loft member or their representative to monitor and control the alcohol consumption within their cabana.

PACKAGE & MENU SIZING

All packages and menu items are designed to feed 8 people.

CONSUMER ADVISORY - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Craft Culinary Concepts Food & Premium Services623.433.7630Craft Culinary Concepts Administrative Office623.433.7656State Farm Stadium General Information623.433.7100

Arizona Cardinals Premium Services6State Farm Stadium Security / Lost & Found6

602.379.1628 623.433.7147

CABANA PACKAGES



MVP

- **V** GF FRESHLY POPPED POPCORN
 - GF HOME MADE KETTLE CHIPS Accompanied by Caramelized Onion Dip

V GF LOCAL VEGETABLE CRUDITÉ

The season's finest Local Vegetables with Arizona Salsa Verde Hummus

GF TRIO OF CHICKEN WINGS

SLOW SMOKED BEEF BRISKET SANDWICH

Served with our House Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls

FRESH COOKIE & BROWNIE COMBO

CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce

VETERANS

CF FRESHLY POPPED POPCORN

♥ GF CRAFT'S FRESH GUACAMOLE & SALSAS

Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips

CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE

Sixteen Hand-Made Mini Calzones, 1/2 Cheese, 1/2 Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil

✓ GF FRESH FRUIT & BERRIES

A beautiful display of Seasonal Fruits

OMAHA STEAKS® HOT DOGS

Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish

HONEY HOT FRIED CHICKEN SANDWICH

Fried Chicken topped with Local Jalapeño Honey, Crunchy Slaw and Crisp Dill Pickle Chips

FRESH COOKIE & BROWNIE COMBO

GF Menu Item is Gluten Free

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eq}$ Menu Item is Vegan

Contact us for more details on dietary restrictions.

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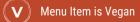
A LA CARTE MENU



SNACKS

V	GF	FRESHLY POPPED POPCORN	30
		CRAFT CANDY BASKET An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	45
		CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	52
	GF	HOMEMADE KETTLE CHIPS Accompanied by Caramelized Onion Dip	47
V	GF	TRAIL MIX Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil N	42 Nuts
		BOTANAS BALL Sonoran Snack Mix, Cheddar and Flaming Hot Cheetos, Chile Lime Nuts and Seeds	47
V	GF	CRAFT'S FRESH GUACAMOLE & SALSAS Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	70
		APPETIZERS	
		CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE Sixteen Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil	70
		CHARCUTERIE, SAUSAGE & PRETZEL BOARD Giant House-Made Ben's Pretzel® served with Andouille Sausage, Beer Braised Bratwurst, Prosciutto Ham, Sopressata, Aged Gouda, Marinated Olives, Roasted Vegetables, Sweet Peppers, Local Honeycomb, Beer Cheese and Grain Mustard Dips	188
	GF	SHRIMP COCKTAIL Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	160

GF Menu Item is Gluten Free



Contact us for more details on dietary restrictions.

ARIZONA GARDEN FRESH

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GF	LOCAL VEGETABLE CRUDITE The season's finest Local Vegetables with Arizona Salsa Verde Hummus	45
GF	CHILI PEQUIN & GARLIC GRILLED STEAK SALAD Grilled Chili Pequin and Garlic Seasoned Flank Steak, Romaine and Butter Lettuce, Arugula, Persian Cucumbers, Baby Heirloom Tomatoes, Red Onion, Avocado and Toasted Pepitas served with Chimichurri Ranch Dressing	70
GF	STRAWBERRY SPINACH SALAD Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette	43
	CLASSIC CAESAR SALAD Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	45 58 WITH GRILLED CHICKEN
GF	FRESH FRUIT & BERRIES A beautiful display of Seasonal Fruits STADIUM STAPLES	55
	CHICKEN TENDERS Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	95
	OMAHA STEAKS® STADIUM BURGER Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns	100
	OMAHA STEAKS® HOT DOGS Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish	80
	OMAHA STEAKS® BRATWURST Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard	85
	GF	 The season's finest Local Vegetables with Arizona Salsa Verde Hummus CHILI PEQUIN & GARLIC GRILLED STEAK SALAD Grilled Chill Pequin and Garlic Seasoned Flank Steak, Romaine and Butter Lettuce, Arugula, Persian Cucumbers, Baby Heirloom Tomatoes, Red Onion, Avocado and Toasted Pepitas served with Chimichurri Ranch Dressing STRAWBERRY SPINACH SALAD Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette CLASSIC CAESAR SALAD Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing FRESH FRUIT & BERRIES A beautiful display of Seasonal Fruits STADIUM STAPLES CHICKEN TENDERS Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce OMAHA STEAKS® STADIUM BURGER Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns OMAHA STEAKS® HOT DOGS Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish OMAHA STEAKS® BRATWURST Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut,

GF Menu Item is Gluten Free

(V) Menu Item is Vegan

Contact us for more details on dietary restrictions.

TAILGATE FAVORITES

VEGAN PAPAS TACOS

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GF

<u> </u>	Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad	
GF	STADIUM CHICKEN WINGS Served with Celery Sticks, Ranch and Blue Cheese Dips	74
	OLD SCHOOL Traditional Style with Frank's Hot Sauce® and Butter-that's it!	
	CRAFT BBQ Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce	
	SOON TO BE FAMOUS HICKORY RANCH A Combination of Smokey, Sweet with a tiny bit of Heat	
	TRIO OF CHICKEN WINGS A delicious combination of the wings flavors listed above	
	SPECIALTY SANDWICHES *FOUR SANDWICHES CUT IN HALF	
	WARM SANDWICHES	
	*HONEY HOT FRIED CHICKEN SANDWICH Fried Chicken topped with Local Jalapeño Honey, Crunchy Slaw and Crisp Dill Pickle Chips	65
	*SLOW SMOKED BEEF BRISKET Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls	98
	CHILLED SANDWICHES	
	*CARDINAL CLUB SUB Genoa Salami, Capicola and Smoked Ham, Provolone Cheese, topped with Lettuce, Tomato, Onion, Pepperoncini and Italian Vinaigrette on a Soft Freshly-Baked Sub Roll	75
V	*CRISP GARDEN VEGETABLE WRAP Fresh Arizona Vegetables with Salsa Verde Hummus Spread, wrapped in a Spinach Tortilla	52
	CHEF'S SELECT ENTRÉES	
	GRILLED FAJITAS Chargrilled Garlic and Herb Marinated Steak, Chargrilled Tequila Lime Chicken, served with Cilantro Corn Brown Butter Rice	150

Chargrilled Garlic and Herb Marinated Steak, Chargrilled Tequila Lime Chicken, served with Cilantro Corn Brown Butter Rice and Borracho Beans, accompanied by Warm Flour Tortillas, Peppers & Onions, Burnt Scallion Crema, Fresh Guacamole, Roasted Tomato Salsa and Cotija Cheese

(GF) Menu Item is Gluten Free



Contact us for more details on dietary restrictions.

76

SWEET NEST DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES

FRESH COOKIE & BROWNIE COMBO

CRAFT CUPCAKE COMBO

8 Made from scratch: Tres Leches, Orange Adreemsicle, Big Red Velvet and Extreme Dark Chocolate

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce

40

28



Contact us for more details on dietary restrictions.

BEVERAGE OFFERINGS



BEER

12oz cans by the 6 pack, unless otherwise noted.

BUD LIGHT 160Z

MICHELOB ULTRA 160Z

COORS LIGHT 160Z

MILLER LITE 160Z

DOS EQUIS

ESTRELLA JALISCO

STELLA ARTOIS

MODELO ESPECIAL

FIRESTONE WALKER BREWING 805, BLONDE

KONA BIG WAVE, GOLDEN ALE

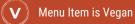
MOTHER ROAD BREWING TOWER STATION, IPA

FOUR PEAKS BREWING WOW, WHEAT

FOUR PEAKS BREWING KILT LIFER, SCOTTISH ALE

FOUR PEAKS BREWING RED BIRD LAGER, AMBER LAGER

GF Menu Item is Gluten Free



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OTHER By the 6 pack BLACK CHERRY BUD LIGHT SELTZER TWISTED TEA ANGRY ORCHARD HARD CIDER BUDWEISER ZERO

CANNED COCKTAILS

By the 4 pack

CUTWATER Lime Margarita, Vodka Mule

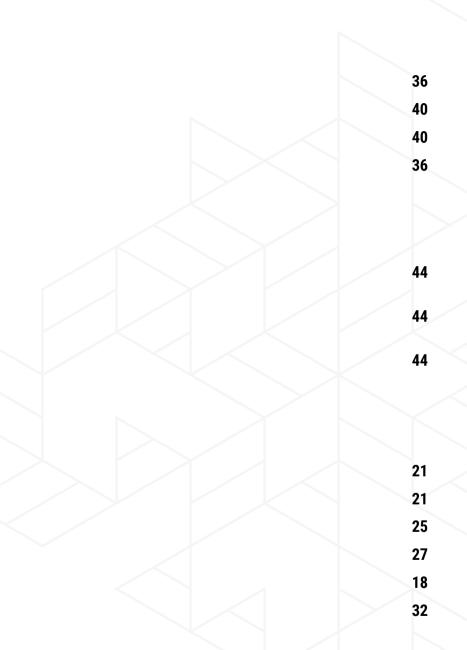
NUTRL Pineapple, Watermelon

HIGH NOON Lemon, Black Cherry

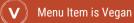
MIXERS

CLUB SODA

TONIC WATER BLOODY MARY MIX MARGARTIA MIX JUICES – Cranberry, Pineapple, Orange RED BULL (4-PK) – Regular, Sugar Free



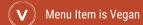
GF Menu Item is Gluten Free



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FAN FAVES	
BUBBLY BAR – Sparkling Wine served with a selection of Orange Juice, Peach Puree, Cotton Candy Glitter Bombs and Fruit Garnishes	180
MARGARITA BAR – Don Julio Blanco, Owen's Margarita Mix and an assortment of Purees and Fruit Garnishes	200
FAKE PUNT FLIGHT – Flight of 3 Bottles of Wine	250
NON-ALCOHOLIC By the 6 pack.	
CANNED SOFT DRINKS – Coca-Cola, Diet Coke, Coke Zero, Sprite, Minute Made Lemonade, Ginger Ale	23
AHA SPARKLING – Lime Watermelon, Blueberry Pomegranate	23
DASANI BOTTLED WATER	28
SMART WATER	34
GOLD PEAK TEA – Unsweetened	35
GATORADE	30
TOPO CHICO MINERAL SPARKLING WATER	32
HOT BEVERAGES	
COFFEE – Airpot of Regular or Decaf Coffee	50

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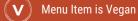
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BOTTLE SERVICE

If you prefer a special liquor and don't see it on our menu, please let us know 5 days in advance. Craft Culinary Concepts will be happy to order it for your loft.

VODKA		BOURBON / WHISKEY	
STOLI ELIT	190	WHISTLE PIG OLD WORLD RYE, 12YR	350
GREY GOOSE	130	JEFFERSON'S OCEAN BOURBON	295
KETEL ONE	120	WOODFORD RESERVE	140
TITO'S HANDMADE	115	BULLEIT RYE	130
COGNAC HENNESSY VS GIN	150	MAKER'S MARK CROWN ROYAL JACK DANIELS	130 120 105
TANQUERAY NO. TEN	120	TEQUILA	
AVIATION	100	VOLCAN DE MI TIERRA X A REPOSADO	560
RUM		DON FULANO IMPERIAL	535
RUMHAVEN	90	CLASE AZUL REPOSADO	370
CAPTAIN MORGAN	80	DON JULIO 1942	350
BACARDI SUPERIOR	70	KOMOS ANEJO CRISTALANO	300
SCOTCH JOHNNIE WALKER BLUE LABEL	495	CASAMIGOS BLANCO DON JULIO BLANCO MILAGRO SILVER	185 120 85
DALMORE 12YR SHERRY CASK	250		
THE GLENLIVET 12YR	150		

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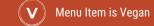
EVENT DAY OFFERINGS



SNACKS

V	GF	FRESHLY POPPED POPCORN	38
		CRAFT CANDY BASKET An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	57
	GF	HOMEMADE KETTLE CHIPS Accompanied by Caramelized Onion Dip	53
V	GF	TRAIL MIX Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	53
V	GF	CRAFT'S FRESH GUACAMOLE & SALSAS Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	89
		ARIZONA GARDEN FRESH	
V	GF	LOCAL VEGETABLE CRUDITE The season's finest Local Vegetables with Arizona Salsa Verde Hummus	58
		CLASSIC CAESAR SALAD Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	58
V	GF	FRESH FRUIT & BERRIES A beautiful display of Seasonal Fruits	70
		SPECIALTY SANDWICHES	
		FOUR SANDWICHES CUT IN HALF	
		HONEY HOT FRIED CHICKEN SANDWICH Fried Chicken topped with Local Jalapeño Honey, Crunchy Slaw and Crisp Dill Pickle Chips	85
		SLOW SMOKED BEEF BRISKET Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls	125

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TAILGATE FAVORITES

GF	VEGAN PAPAS TACOS Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad
GF	STADIUM CHICKEN WINGS Served with Celery Sticks, Ranch and Blue Cheese Dips
	OLD SCHOOL Traditional Style with Frank's Hot Sauce® and Butter-that's it!
	CRAFT BBQ Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce
	SOON TO BE FAMOUS HICKORY RANCH A Combination of Smokey, Sweet with a tiny bit of Heat
	TRIO OF CHICKEN WINGS A delicious combination of the wings flavors listed above
	STADIUM STAPLES

CHICKEN TENDERS
Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce120OMAHA STEAKS® STADIUM BURGER
Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce,
Tomatoes, Onions and American Cheese, served with Freshly Baked Buns130OMAHA STEAKS® HOT DOGS
Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish100OMAHA STEAKS® BRATWURST
Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut,
accompanied by Freshly Baked Buns and Spicy Mustard108

GF Menu Item is Gluten Free



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A 22% service charge will be added to all food and beverage orders. Applicable sales tax will be added to the total charges. All packages and menu items are designed to feed 8 people.

100

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DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES

FRESH COOKIE & BROWNIE COMBO

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

CHURRO COMBO

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce

36 38 51

51

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