

CABANA MENU

IN PARTNERSHIP WITH





WELCOME

CRAFT CULINARY CONCEPTS WOULD LIKE TO WELCOME YOU & YOUR GUESTS TO



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 attendant can assist 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 19% 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 and will not be distributed to employees. 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 field box member or their representative to monitor and control 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 & Beverage Premium Services Craft Culinary Concepts Administrative Office State Farm Stadium General Information

(623) 433-7630 (623) 433-7656 (623) 433-7100 Arizona Cardinals Premium Services
State Farm Stadium Security/Lost & Found

(602) 379-1628 (623) 433-7147



CABANA PACKAGES

PACKAGES

MVP

488

FRESHLY POPPED POPCORN



CRAFT'S FRESH GUACAMOLE & SALSAS



avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips

HATCH GREEN CHILE DEVILED EGGS



topped with crispy corn salsa

LOCAL VEGETABLE CRUDITÉ



the season's finest local vegetables with herb ranch dip

FRESH FRUIT & BERRIES





a beautiful display of seasonal fruits

TRIO OF CHICKEN WINGS



OMAHA STEAKS® ALL BEEF HOT DOGS (v)(GF)



grilled all beef hot dogs, accompanied by diced onions, ketchup, yellow mustard and relish

SLOW SMOKED BEEF BRISKET SANDWICH

served with our house made roasted garlic Sriracha® BBQ sauce, horseradish black peppercorn pickles and cornmeal dusted kaiser rolls

ASSORTED FRESH BAKED GOURMET COOKIES



MINI RASPBERRY CHEESECAKE CHIMICHANGAS

rolled in cinnamon sugar





PACKAGES

VETERANS — 413

FRESHLY POPPED POPCORN (V)

TRAIL MIX (v)
raisins, sunflower seeds, date pieces, peanuts, almonds, pistachios, dried pineapple and papaya, cashews, walnuts, pumpkin seeds, filberts, Brazil nuts

LOCAL VEGETABLE CRUDITÉ (V) (GF)
the season's finest local vegetables with herb ranch dip

CLASSIC CAESAR SALAD crisp romaine lettuce, oven dried tomatoes, parmesan cheese, focaccia croutons and creamy caesar dressing

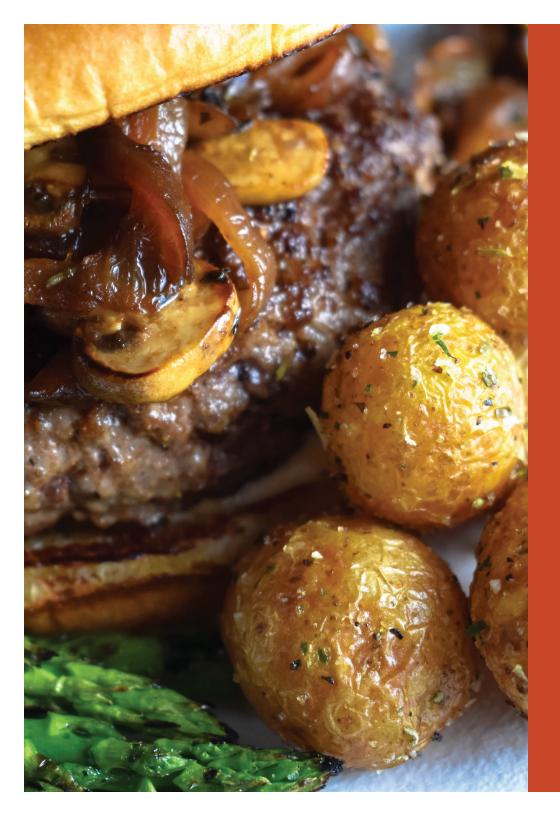
TRIO OF CHICKEN WINGS (GF)

OMAHA STEAKS® STADIUM BURGER (v) (GF)
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® ALL BEEF HOT DOGS (V) (GF)
grilled all beef hot dogs; accompanied by diced onions, ketchup, yellow mustard and relish

ASSORTED FRESH BAKED GOURMET COOKIES





À LA CARTE MENU

SNACKS

FRESHLY POPPED POPCORN (v) (gF) ————————————————————————————————————	30
CRAZY CORN a delicious mix of white and dark chocolate drizzled popcorn, caramel corn, M&M's®, candied local pecans and chocolate drizzled peanut butter pretzel pralines	38
an assortment of Hershey Miniatures®, Red Vines®, M&M's® and a specialty item	38
CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	49
HOMEMADE KETTLE CHIPS (v) (GF) accompanied by caramelized onion dip	39
TRAIL MIX (v) (GF) raisins, sunflower seeds, date pieces, peanuts, almonds, pistachios, dried pineapple and papaya, cashews, walnuts, pumpkin seeds, filberts, Brazil nuts	40
SOUTHWEST SNACK MIX chili lime cashews, honey roasted peanuts, wasabi peas, cajun sesame sticks, corn nuts and rice crackers mixed with jalapeño powder	42
CRAFT'S FRESH GUACAMOLE & SALSAS (V) (GF) avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips	65



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	 65
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
CHILLED SHRIMP COCKTAIL GF sustainably sourced Mexican white Gulf shrimp, citrus cocktail sauce, lemon, and Tabasco®	— 160
ARIZONA GARDEN FRESH	
the season's finest local vegetables with herb ranch dip	43
CHILI PEQUIN & GARLIC GRILLED STEAK SALAD GF grilled chili pequin and garlic seasoned flank steak, romaine and butter lettuce, arugula, Persian cucumbers, baby heirloom tomatoes, red onion, avocado and toasted pepita served with chimichurri ranch dressing	68
STRAWBERRY SPINACH SALAD fresh spinach and strawberries tossed with Crow's Dairy® feta cheese, toasted almonds and raspberry vinaigrette	40
CLASSIC CAESAR SALAD crisp romaine lettuce, oven dried tomatoes, parmesan cheese, focaccia croutons and creamy caesar dressing WITH GRILLED CHICKEN	43 52
FRESH FRUIT & BERRIES (V) (GF) a beautiful display of seasonal fruits	55



TAILGATE FAVORITES

SOUTHWEST BLACKENED PRIME RIB NACHOS GF tender prime rib cubed and blackened with flavors of the southwest, roasted poblano queso, red jalapeños, pico de gallo, cilantro crema, fresh guacamole; served with crisp corn tortilla chips	— 10 <i>5</i>
VEGAN PAPAS TACOS (V) (GF) seasoned potatoes with vegan Daiya® cheese wrapped in corn tortillas served with roasted avocados, warm tomato salsa; accompanied with marinated kale and corn salad	— 82
choose one of our sauce options below; served with celery sticks, ranch and blue cheese dips OLD SCHOOL traditional style with Frank's Hot Sauce® and butter; that's it CHIPOTLE HONEY HOT Frank's Hot Sauce®, honey, chipotle and butter; sweet with a smoky bite FAMOUS BBQ tossed in our famous roasted garlic Sriracha® BBQ sauce TRIO OF CHICKEN WINGS a delicious combination of the wings listed above STADIUM STAPLES	— 72
CHICKEN TENDERS southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce	85
OMAHA STEAKS® STADIUM BURGER* v GF 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	90
OMAHA STEAKS® ALL BEEF HOT DOGS V GF grilled all beef hot dogs; accompanied by diced onions, ketchup, mustard, and relish	 70
OMAHA STEAKS® BRATWURST GF beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut, accompanied by freshly baked buns and spicy mustard	85



SPECIALTY SANDWICHES

Four sandwiches cut in ½.

WARM SANDWICHES

THE BBQ CHICKEN SANDWICH mesquite smoked chicken topped with melted cheddar cheese, thick cut bacon, griddled red onions and our signature spicy garlic BBQ sauce served on a freshly baked brioche bun	75
SLOW SMOKED BEEF BRISKET served with our house made roasted garlic Sriracha® BBQ sauce, horseradish black peppercorn pickles and cornmeal dusted kaiser rolls	95
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	72
GRILLED VEGETABLES ON FOCACCIA SANDWICH vith Arizona salsa verde hummus spread	60

CHEF'S SELECT ENTRÉE

GRILLED FAJITAS

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



135

SWEET NEST DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES GF	25
FRESH COOKIE & BROWNIE COMBO	27
eight made from scratch; tres leche, orange adreemsicle, big red velvet and extreme dark chocolate	55
MINI RASPBERRY CHEESECAKE CHIMICHANGAS rolled in cinnamon sugar	33
CHURRO COMBO crispy fried plain, Bavarian cream and caramel filled churros rolled in cinnamon sugar; served with chocolate truffle sauce	33





BEVERAGE OFFERINGS

BEER

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

BUDWEISER ————————————————————————————————————	
BUD LIGHT	
MICHELOB ULTRA	
COORS LIGHT	
CORONA EXTRA	
STELLA ARTOIS	
MODELO ESPECIAL	
FIRESTONE WALKER BREWING 805, BLONDE	
SAN TAN BREWING JUICY JACK, HAZY IPA	
BARRIO BREWING CITRAZONA, IPA	
MOTHER ROAD BREWING TOWER STATION, IPA	
FOUR PEAKS BREWING WOW, WHEAT	
FOUR PEAKS BREWING KILT LIFTER, SCOTTISH ALE	42
FOUR PEAKS BREWING HOP KNOT, IPA	42
FOUR PEAKS BREWING RED BIRD LAGER, AMBER LAGER	42
OTHER	
BUD LIGHT SELTZER Plack Charge or Manage	35
Black Cherry or Mango	
CIDER CORPS MANGO FOXTROT	
BUDWEISER ZERO	





CANNED COCKTAILS

12oz cans by the 4 pack.

CUTWATER ————————————————————————————————————	42
Lime Margarita, Lime Ranch Water, Vodka Mule	
NUTRL Pineapple or Watermelon	42
HIGH NOON Lemon or Black Cherry	42
NON-ALCOHOLIC By the 6 pack.	
CANNED COCA COLA, DIET COKE, SPRITE, MINUTE MAID LEMONADE, ————————————————————————————————————	21
AHA SPARKLING Lime Watermelon or Blueberry Pomegranate	21
DASANI BOTTLED WATER	26
SMART WATER ————————————————————————————————————	32
GOLD PEAK TEA Unsweetened	30
GATORADE	29
RED BULL (4-PK) Regular or Sugar Free	32





MIXERS

SEAGRAM'S CLUB SODA	
SEAGRAM'S TONIC WATER GINGER BEER	
MARGARITA MIX	
MICHELADA MIX	
JUICES ————————————————————————————————————	16
Cranberry, Pineapple, Grapefruit, Orange	
HOT BEVERAGES	
AIRPOT OF REGULAR OR DECAF COFFEE	30
SPECIALTY COCKTAILS	
*advance orders only	
BUBBLY BAR*	245
sparkling wine served with a selection of orange juice, peach purée, St. Germaine and Chambord	
MARGARITA BAR*	150
1800 Blanco, house made Margarita Mix and an assortment of purées and fruit garnishes	
BLOODY MARY BAR*	160
Ketel One, house made Bloody Mary Mix and an assortment of garnishes including limes, green olives, celery and pickles	4.4.0
MICHELADA BAR Modelo Especial (2 6-pack), house made Michelada Mix and an assortment of garnishes including limes, Tajin®, and Hot Sauce	110



BOTTLE SERVICE

SCOTCH

VODKA	
GREY GOOSE	120
TITO'S HANDMADE	110
KETEL ONE	
SMIRNOFF -	70
COGNAC	
HENNESSY VS	120
GIN	
BOMBAY SAPPHIRE	105
TANQUERAY —	90
RUM	
CAPTAIN MORGAN	80
BACARDI SUPERIOR	70
BOURBON/ WHISKEY	
WOODFORD RESERVE	130
BULLEIT RYE	125
BULLEIT BOURBON —	120
CROWN ROYAL	110
JAMESON —	110
IACK DANIFLS	95

THE GLENLIVET 12YR	130
JOHNNIE WALKER BLACK	120
TEQUILA	
DON JULIO 1942	345
CLASE AZUL REPOSADO	290
CASAMIGOS AÑEJO	210
CASAMIGOS BLANCO	
1800 CRISTALINO	145
1800 REPOSADO	105
1800 SILVER	90
CORDIALS	
GRAND MARNIER	120
BAILEY'S ORIGINAL IRISH CREAM	110
RUM CHATA	90

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





WHITE WINE

SPARKLING

LA MARCA, Prosecco, Italy J VINEYARDS & WINERY CUVEE 20, Russian River Valley NICOLAS FEUILLATTE BLUE LABEL, Brut, France J VINEYARDS & WINERY, Brut Rose, Russian River Valley VEUVE CLIQUOT Yellow Label, Brut, France	90 110 150
CHARDONNAY J VINEYARDS & WINERY, Russian River Valley WILLIAM HILL, Napa Valley STAGS' LEAP KARIA, Napa Valley ORIN SWIFT CELLARS MANNEQUIN, California ROMBAUER, Carneros CAKEBREAD, Napa Valley	90 100 120 130
PINOT GRIGIO ECCO DOMANI, Veneto, IT — MASO CANALI, Trentino, IT — SANTA MARGHERITA, Valdadige, IT —	80
SAUVIGNON BLANC WHITEHAVEN, Marlborough, NZ KIM CRAWFORD, Marlborough, NZ PAHLMEYER JAYSON, Napa Valley ROCHIOLI, Russian River Valley	
OTHER WHITE WINE HOGUE, RIESLING, Washington FLEUR DE MER ROSE, Provence, FR	



RED WINE

PINOT NOIR

J VINEYARDS & WINERY, Russian River Valley MEIOMI, California	
TALBOTT SLEEPY HOLLOW, Saint Lucia Highlands ENROUTE LES POMMIERS, Russian River Valley	120
MERLOT DECOY BY DUCKHORN, Napa Valley STAGS' LEAP, Napa Valley	
CABERNET SAUVIGNON FRANCISCAN, California INTRINSIC, Columbia Valley LOUIS M. MARTINI, Napa Valley WILLIAM HILL, Napa Valley JORDAN, Alexander Valley CAKEBREAD, Napa Valley	160
OTHER RED WINE APOTHIC RED BLEND, California ALAMOS MALBEC, Mendoza, AR ORIN SWIFT CELLARS 8 YEARS IN THE DESERT ZINEANDEL BLEND, California	80





EVENT DAY OFFERINGS

SNACKS

FRESHLY POPPED POPCORN (v) (gF) ————————————————————————————————————	38
CRAFT CANDY BASKET an assortment of Hershey Miniatures®, Red Vines®, M&M's® and a specialty item	44
HOMEMADE KETTLE CHIPS v GF accompanied by caramelized onion dip	46
TRAIL MIX (v) (GF) raisins, sunflower seeds, date pieces, peanuts, almonds, pistachios, dried pineapple and papaya, cashews, walnuts, pumpkin seeds, filberts, Brazil nuts	48
CRAFT'S FRESH GUACAMOLE & SALSAS v GF avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips	 72
APPETIZERS	
CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE hand-made mini calzones. 1/2 cheese, 1/2 pepperoni & cheese, served with traditional slow cooked tomato sauce with fresh basil	72

ARIZONA GARDEN FRESH

the season's finest local vegetables with herb ranch dip	50
CLASSIC CAESAR SALAD crisp romaine lettuce, oven dried tomatoes, parmesan cheese, focaccia croutons and creamy caesar dressing	50
FRESH FRUIT & BERRIES V GF a beautiful display of seasonal fruits	65

TAILGATE FAVORITES

STADIUM CHICKEN WINGS GF — 90

choose one of our sauce options below; served with celery sticks, ranch and blue cheese dips

OLD SCHOOL

traditional style with Frank's Hot Sauce® and butter; that's it

CHIPOTLE HONEY HOT

Frank's Hot Sauce®, honey, chipotle and butter; sweet with a smoky bite

FAMOUS BBQ

tossed in our famous roasted garlic Sriracha® BBQ sauce

TRIO OF CHICKEN WINGS

a delicious combination of the wings listed above



STADIUM STAPLES

chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce	— 100
OMAHA STEAKS® STADIUM BURGER* v GF 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	— 105
OMAHA STEAKS® ALL BEEF HOT DOGS* V GF grilled all beef hot dogs; accompanied by diced onions, ketchup, mustard, and relish	— 80
OMAHA STEAKS® BRATWURST GF beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut; accompanied by freshly baked buns and spicy mustard	— 100
SPECIALTY SANDWICHES Four sandwiches, cut in ½.	
THE BBQ CHICKEN SANDWICH mesquite smoked chicken topped with melted cheddar cheese, thick cut bacon, griddled red onions and our signature spicy garlic BBQ sauce served on a freshly baked brioche bun	— 85
SLOW SMOKED BEEF BRISKET served with our house made roasted garlic Sriracha® BBQ sauce, horseradish black peppercorn pickles and cornmeal dusted kaiser rolls	105



DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES GF ———————————————————————————————————	30 33 41
FRESH COOKIE & BROWNIE COMBO MINI RASPBERRY CHEESECAKE CHIMICHANGAS rolled in cinnamon sugar	





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