

FIELD BOX MENU

C | **CRAFT**
CULINARY CONCEPTS

IN PARTNERSHIP WITH

 **State Farm**
STADIUM

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 suites.myvenue.com.
Advance day menu orders are due 5 days in advance of event.
For any questions, email orders@craftculinary.com.

EVENT DAY ORDERING

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

FOOD & BEVERAGE DELIVERY

All beverages and snacks will be in your field box 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 field box.

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 Services 623.433.7630
Craft Culinary Concepts Administrative Office 623.433.7656
State Farm Stadium General Information 623.433.7100

Arizona Cardinals Premium Services 602.379.1628
State Farm Stadium Security / Lost & Found 623.433.7147

FIELD BOX PACKAGES



MVP

350



FRESHLY POPPED POPCORN



HOME MADE KETTLE CHIPS

Accompanied by Caramelized Onion Dip



LOCAL VEGETABLE CRUDITÉ

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



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

400



FRESHLY POPPED POPCORN



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, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil



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



Menu Item is Gluten Free



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	45
		An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	
		CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES	52
	GF	HOMEMADE KETTLE CHIPS	47
		Accompanied by Caramelized Onion Dip	
V	GF	TRAIL MIX	42
		Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	
		BOTANAS BALL	47
		Sonoran Snack Mix, Cheddar and Flaming Hot Cheetos, Chile Lime Nuts and Seeds	
V	GF	CRAFT'S FRESH GUACAMOLE & SALSAS	70
		Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	

APPETIZERS

		CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE	70
		Sixteen Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil	
		CHARCUTERIE, SAUSAGE & PRETZEL BOARD	188
		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	
	GF	SHRIMP COCKTAIL	160
		Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	



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ARIZONA GARDEN FRESH

V	GF	LOCAL VEGETABLE CRUDITE	45
		The season's finest Local Vegetables with Arizona Salsa Verde Hummus	
GF		CHILI PEQUIN & GARLIC GRILLED STEAK SALAD	70
		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	
GF		STRAWBERRY SPINACH SALAD	43
		Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette	
		CLASSIC CAESAR SALAD	45
		Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	
		58 WITH GRILLED CHICKEN	
V	GF	FRESH FRUIT & BERRIES	55
		A beautiful display of Seasonal Fruits	

STADIUM STAPLES

		CHICKEN TENDERS	95
		Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	
		OMAHA STEAKS® STADIUM BURGER	100
		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	80
		Grilled All-Beef Hot Dogs, accompanied by Diced Onions, Ketchup, Mustard and Relish	
		OMAHA STEAKS® BRATWURST	85
		Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard	



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TAILGATE FAVORITES

V	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	76
	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	74

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 and Borracho Beans, accompanied by Warm Flour Tortillas, Peppers & Onions, Burnt Scallion Crema, Fresh Guacamole, Roasted Tomato Salsa and Cotija Cheese	150
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SWEET NEST DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES

28

FRESH COOKIE & BROWNIE COMBO

30

CRAFT CUPCAKE COMBO

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

62

MINI RASPBERRY CHEESECAKE CHIMICHANGAS

Rolled in Cinnamon Sugar

40

CHURRO COMBO

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

40



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BEVERAGE OFFERINGS



BEER

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

BUD LIGHT 160Z	36
MICHELOB ULTRA 160Z	36
COORS LIGHT 160Z	36
MILLER LITE 160Z	36
DOS EQUIS	38
ESTRELLA JALISCO	38
STELLA ARTOIS	38
MODELO ESPECIAL	38
FIRESTONE WALKER BREWING 805, BLONDE	42
KONA BIG WAVE, GOLDEN ALE	42
MOTHER ROAD BREWING TOWER STATION, IPA	42
FOUR PEAKS BREWING WOW, WHEAT	42
FOUR PEAKS BREWING KILT LIFER, SCOTTISH ALE	42
FOUR PEAKS BREWING RED BIRD LAGER, AMBER LAGER	42

OTHER

By the 6 pack

BLACK CHERRY BUD LIGHT SELTZER	36
TWISTED TEA	40
ANGRY ORCHARD HARD CIDER	40
BUDWEISER ZERO	36



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CANNED COCKTAILS

By the 4 pack

CUTWATER

Lime Margarita, Vodka Mule

44

NUTRL

Pineapple, Watermelon

44

HIGH NOON

Lemon, Black Cherry

44

CANNED WINE

By the 4 pack

DARK HORSE

Sauvignon Blanc, Pinot Noir, Rosé

65

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



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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

TAILGATE FAVORITES



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

100



STADIUM CHICKEN WINGS

Served with Celery Sticks, Ranch and Blue Cheese Dips

94

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 Sauce

120

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

130

OMAHA STEAKS® HOT DOGS

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

100

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

108



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DESSERTS

ASSORTED FRESH BAKED GOURMET COOKIES	36
FRESH COOKIE & BROWNIE COMBO	38
MINI RASPBERRY CHEESECAKE CHIMICHANGAS Rolled in Cinnamon Sugar	51
CHURRO COMBO Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar, served with Chocolate Sauce	51



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