CRAFT
CULINARY CONCEPTS

# 2019 CLUB CABANA MENU

# WELCOME

Craft Culinary Concepts would like to welcome you and 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 offered on the 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, AZ 85305
(623) 433-7630

## Advance Ordering

Orders may be placed at orders@craftculinary.com or by calling (623) 433-7630.
You may also fax your order to (623) 433-7657. Advance day menu orders are due 5 days prior to each event.

## Cancellations

Order cancellations must be received in writing 4 days before each event or will be charged in full to the credit card on file.

## Event Day Ordering

A limited event day menu is available after the advance menu deadline and during the event.
Your loft attendant will assist with all of your event day orders.

## Food and Beverage Delivery

All beverages and snacks will be in the loft 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.

## Payment Policy

A credit card must be on file with Craft Culinary Concepts for all advance loft orders prior to each event.
After each event, a detailed final summary will be emailed to you within 7 days.

## 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 loft holder or their representative to monitor and control alcohol consumption within their loft.

## *Consumer Advisory

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

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|---|---|
| Craft Culinary Concepts Food & Beverage Premium Services | (623) 433-7630 |
| Craft Culinary Concepts Premium Services Fax Line | (623) 433-7657 |
| Craft Culinary Concepts Administrative Offices | (623) 433-7656 |
| State Farm Stadium General Information | (623) 433-7100 |
| Arizona Cardinals Premium Services | (602) 379-1628 |
| State Farm Stadium Security/Lost and Found | (623) 433-7147 |

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# PACKAGES

## CUSTOMIZE A PACKAGE IN ADVANCE AND SAVE

**Choose any of the items from each category to customize a package that will please your guests.**

**WARM UP** . . . . . 195
2 Snacks, 1 Tailgate Favorite, 1 Stadium Staple, 1 Sweet Nest Dessert

**SIDELINE** . . . . . 210
1 Snack, 1 Arizona Garden Fresh, 1 Tailgate Favorite, 1 TD4 Sandwich, 1 Sweet Nest Dessert

**BIRDCAGE** . . . . . 275
2 Snacks, 1 Arizona Garden Fresh, 1 Tailgate Favorite, 1 Stadium Staple, 1 Pizza/Flatbread, 1 Sweet Nest Dessert

# SNACKS

**BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN** (V) . . . . . 27

**CRAZY CORN** . . . . . 34
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

**HABAS CON CHILE Y LIMON** (V) . . . . . 32
Fried broad beans seasoned with sea salt, chile and lemon

**CRAFT CANDY BASKET** . . . . . 34
An assortment of Hershey® miniatures, Red Vines®, M&M's® and a rotating specialty item

**HOMEMADE KETTLE CHIPS** . . . . . 36
Accompanied by caramelized onion dip

**SOUTHWEST SNACK MIX** . . . . . 35

**MIXED NUTS** (GF) (V) . . . . . 42

**FRESH GUACAMOLE AND SALSA** (GF) (V) . . . . . 45
Fresh avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips

CRAFT CULINARY CONCEPTS

(GF) MENU ITEM IS, OR CAN BE, GLUTEN FREE UPON REQUEST. (V) MENU ITEM IS, OR CAN BE, VEGAN UPON REQUEST.

A 19% SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE ORDERS. APPLICABLE SALES TAX WILL BE ADDED TO THE TOTAL CHARGES.

# ARIZONA GARDEN FRESH

**LOCAL VEGETABLE CRUDITÉS** (GF) (V) . . . . . 40
The season's finest local vegetables; peppers and tomatoes; herb ranch dip

**CLASSIC CAESAR SALAD** (GF) . . . . . 41
Crisp Romaine lettuce, oven dried tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing
WITH GRILLED CHICKEN . . . . . 52

**FRESH FRUIT AND BERRIES** (GF) (V) . . . . . 50
A beautiful display of seasonal fruits, melons, berries, grapes and pineapple

**BAKED POTATO SALAD** . . . . . 30
Baked Idaho Russet potatoes tossed with sour cream, mayonnaise, cheddar cheese, peppered bacon and green onions

**FIESTA SALAD** (GF) (V) . . . . . 41
Mixed local greens, yellow corn, black beans, tomato, red onion, Cheddar cheese and avocado served with Mango Lime Vinaigrette and topped with tortilla confetti

**CARDINALS CHOPPED SALAD** (GF) . . . . . 66
Iceberg and Romaine lettuces, roasted chicken, crisp pancetta, fresh mozzarella, peppadew peppers, pepperoncini and marinated olives with herb balsamic dressing

# TAILGATE FAVORITES

**GRILLED PIG WINGS** . . . . . 74
Beer braised mini pork shanks grilled with our famous roasted garlic Sriracha BBQ Sauce; topped with crispy onions; Mrs. Klein's® horseradish black peppercorn pickles

**STADIUM CHICKEN WINGS** . . . . . 50
Served with celery sticks, ranch and blue cheese dips

OLD SCHOOL
Traditional style with Frank's Hot Sauce® and butter, that's it

FAMOUS BBQ
Tossed in our famous roasted garlic Sriracha BBQ sauce

TERIYAKI
Glazed with our gluten free teriyaki sauce

TRIO OF CHICKEN WINGS
A delicious combination of the wings listed above

**VEGAN PAPAS TACOS** (V) . . . . . 58
Seasoned potatoes and Daiya® cheese wrapped in corn tortillas served with roasted avocados, warm tomato salsa; accompanied by marinated kale and corn salad

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CRAFT CULINARY CONCEPTS

# STADIUM STAPLES

**CHICKEN TENDERS** . . . . . 65
Southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce

***STADIUM BURGERS** (GF) . . . . . 80
Ground Angus chuck and brisket smash patty burger; accompanied by Mrs. Klein's® horseradish black peppercorn pickles, lettuce, tomatoes, onions and American cheese; served with freshly baked buns

**VIENNA BEEF® HOT DOGS** (GF) . . . . . 62
Vienna Beef all beef hot dogs served with toasted caraway sauerkraut and soft buns; accompanied by diced onions, shredded cheese, sport peppers, diced tomatoes, dill pickles, ketchup, yellow mustard, relish and celery salt

**JOHNSONVILLE® STADIUM BRATWURST** . . . . . 83
Beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut; accompanied by freshly baked buns and spicy mustard

**4TH AND LONG** . . . . . 50
22" Vienna Beef hot dog in a full baguette with traditional condiments

# TD 4 SANDWICHES

Served with homemade kettle chips.

**BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE** . . . . . 62
Sharp cheddar mac & cheese, Sriracha roasted garlic BBQ pulled pork and caramelized onions; stuffed into two perfectly buttered and grilled slices of white bread

**PINOT NOIR BRAISED SHORT RIB SANDWICH** . . . . . 70
Tender Pinot Noir braised beef short ribs with roasted garlic thyme mashed potato spread, griddled onions and horseradish mayo on soft potato buns

**BIG RED BIRD FARMS® CHICKEN BREAST SANDWICH** . . . . . 60
Marinated and grilled Red Bird Farms® natural antibiotic-free chicken breast with sautéed spinach, tomato jam, and melted smoked Gouda cheese

**CARDINAL CLUB SUB** . . . . . 58
Genoa salami, capicola and smoked ham, provolone cheese, topped with lettuce, tomato, onion, pepperoncini and Italian vinaigrette on a soft freshly baked sub roll

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# PIZZA & FLATBREADS

## 16″ PIZZA . . . . . 44

**PEPPERONI**
House made sauce using San Marzano tomatoes, loaded with mozzarella cheese and pepperoni

**MARGHERITA**
Basil pesto sauce, fresh mozzarella, Roma tomatoes, fresh torn basil leaves

**CHEESE**
House made sauce using San Marzano tomatoes, loaded with mozzarella and provolone cheeses

**CARNE**
House made sauce using San Marzano tomatoes, spicy Italian fennel sausage, pepperoni, bacon and mozzarella cheese

## FLATBREADS . . . . . 40

**TOMATO BASIL**
Vine ripe tomato, basil and fresh mozzarella, aged balsamic

**VEGAN FLATS** (V)
Vegan spinach, potato, shiitake mushroom and Daiya cheese, truffle oil

**CHICKEN PESTO**
Rosemary roasted chicken, pesto, arugula and smoked Gouda

**LEO'S ISLAND FLAIR**
Smoked Gouda, Huli Huli chicken, grilled pineapple, sweet Maui onion with secret weapon sauce

**A 12″ gluten free and keto friendly cauliflower crust can be substituted on any of the above selections.**

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# SWEET NEST DESSERTS

## FRESHLY BAKED GOURMET COOKIES (GF) . . . . . 22

## COOKIE AND BROWNIE COMBO . . . . . 23

## CRAFT CUPCAKES . . . . . 54

Eight made from scratch cupcakes

- TRES LECHES
- ORANGE ADREEMSICLE
- BIG RED VELVET
- EXTREME DARK CHOCOLATE
- CUPCAKE COMBO (2 OF EACH FLAVOR ABOVE)

## MINI DULCE DE LECHE CHIMICHANGAS . . . . . 33

Strawberry kiwi salsa and bourbon caramel sauce

## CHURROS TRIO . . . . . 33

Crispy fried plain, Bavarian cream and caramel filled churros rolled in cinnamon sugar; served with chocolate truffle and strawberry sauce

## DOC'S ARTISAN GELATO AND SORBET PINTS . . . . . 12

A selection of locally owned and produced varieties by the pint.

CHOCOLATE GELATO (GF) SWEET CREAM AND SOUR CHERRY GELATO (GF) SALTED CARAMEL GELATO (GF)

STRAWBERRY SORBET (GF) (V) MANGO SORBET (GF) (V)

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# BEVERAGES

We are proud to provide an extensive list of premium liquors, beers, wines and non-alcoholic beverages to compliment your dining experience.

For your convenience, we offer a par stocking service in your Loft. If you wish to maintain a consistent beverage inventory, a Par Bar will be used to restock any beverages consumed during an event so that your on-hand inventory will be the same at the beginning of each event. When we restock your Loft, the charges will appear on the final invoice that will be emailed to you after the event. All restock beverages are sold in units of 6-packs unless otherwise noted. Any additional requirements above this Par Bar order should be requested along with your pre-order for each event.

# BEER

16oz cans by the 6-pack (unless noted)

**BUDWEISER** . . . . . 35
**MILLER LITE** . . . . . 35
**BUD LIGHT** . . . . . 35
**MICHELOB ULTRA** . . . . . 35
**COORS LIGHT** . . . . . 35
**CORONA** 12oz cans . . . . . 35
**CORONA LIGHT** 12oz cans . . . . . 35
**BLUE MOON** . . . . . 38
**STELLA ARTOIS** 14.9oz cans . . . . . 38
**HEINEKEN** . . . . . 38
**DOS EQUIS** . . . . . 38

# CRAFT BEER

By the 6-Pack

**FOUR PEAKS KILT LIFTER** . . . . . 42
**STONE IPA** . . . . . 42
**FOUR PEAKS HOP KNOT** . . . . . 42
**FOUR PEAKS GOLDEN LAGER** . . . . . 42
**MOTHER ROAD DAILY DRIVER IPA** . . . . . 42
**805** . . . . . 42

# OTHER

By the 6-Pack

**ANGRY ORCHARD HARD CIDER** . . . . . 38
**SPIKED SELTZER** Grapefruit, Cranberry . . . . . 38

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# NON ALCOHOLIC

By the 6-Pack

**CANNED COKE, DIET COKE, SPRITE, MINUTE MAID LEMONADE** . . . . . 16
**DASANI WATER** . . . . . 22
**DASANI SPARKLING** Berry . . . . . 16
**SMART WATER** . . . . . 24
**RED BULL (4-PK)** Original, Sugar Free, and Red, Blue or Orange Editions . . . . . 23
**GATORADE** . . . . . 22
**O'DOULS** . . . . . 24

# MIXERS

**CLUB SODA** . . . . . 13
**TONIC WATER** . . . . . 13
**GINGER ALE** . . . . . 13
**BLOODY MARY MIX** . . . . . 16
**SWEET & SOUR** . . . . . 16
**GRENADINE** . . . . . 11
**LIME JUICE** . . . . . 11
**JUICES** Orange, Pineapple, Grapefruit, Cranberry . . . . . 12

# HOT BEVERAGES

**COFFEE/TEA, AIR POT** . . . . . 25
**HOT BEVERAGE PACKAGE** . . . . . 45
Brewing system touch brewer for coffees, hot chocolate and tea

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# BOTTLE SERVICE

## VODKA

*includes limes

ABSOLUT . . . . . 70
TITO'S . . . . . 79
KETEL ONE . . . . . 85
GREY GOOSE . . . . . 100
WOODY CREEK RESERVE . . . . . 270

## COGNAC

HENNESSY VS . . . . . 105

## GIN

*includes lemons

BEEFEATER . . . . . 65
TANQUERAY . . . . . 78
BOMBAY SAPPHIRE . . . . . 94
WOODY CREEK . . . . . 105
NO. 209 . . . . . 120

## RUM

*includes limes

BACARDI SUPERIOR . . . . . 48
CAPTAIN MORGAN . . . . . 68
RHUM BARBANCOURT 15 YEAR . . . . . 150
DON PANCHO ORIGENES 18 YEAR . . . . . 210

## BOURBON/WHISKEY

FIREBALL . . . . . 54
JACK DANIELS . . . . . 85
MAKERS MARK . . . . . 88
JAMESON . . . . . 90
BULLEIT RYE . . . . . 90
CROWN ROYAL . . . . . 90
WOODFORD RESERVE . . . . . 125
JAMESON 18 YEAR . . . . . 400

## SCOTCH

GLENLIVET . . . . . 89
CHIVAS REGAL . . . . . 89
SCAPA SINGLE MALT . . . . . 220
JOHNNIE WALKER BLUE LABEL . . . . . 425

## TEQUILA

*includes limes

THREE AMIGOS . . . . . 73
PATRON . . . . . 100
CASAMIGOS ANEJO . . . . . 250
CLASE AZUL REPOSADO . . . . . 255

## CORDIALS

RUMCHATA . . . . . 50
JAGERMEISTER . . . . . 83
GRAND MARNIER . . . . . 100

## ADD ONS

ORANGES, LIMES, LEMONS AND OLIVES . . . . . 5

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# HOUSE WINE

Chardonnay

**SIMPLE LIFE, CALIFORNIA** . . . . . 30

**SONOMA-CUTRER, SONOMA** . . . . . 66

Cabernet Sauvignon

**SIMPLE LIFE, CALIFORNIA** . . . . . 30

**JORDAN, ALEXANDER VALLEY** . . . . . 94

Please see Chairman's wine list for additional wine selections

# SPECIALTY COCKTAILS

By the pitcher

**ELYX ELITE MULE** . . . . . 95

Absolut Elyx Vodka mixed with lime juice and ginger beer; presented with two copper mugs

**CANTINA-RITA** . . . . . 73

Three Amigos Tequila mixed with Bone Daddy Margarita Mix; accompanied by salt, limes and prickly pear nectar

**HAIL MARY** . . . . . 73

Absolut Vodka with Bloody Mary Mix, served with celery sticks, limes and olives

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

Private Bartender/Attendant $125

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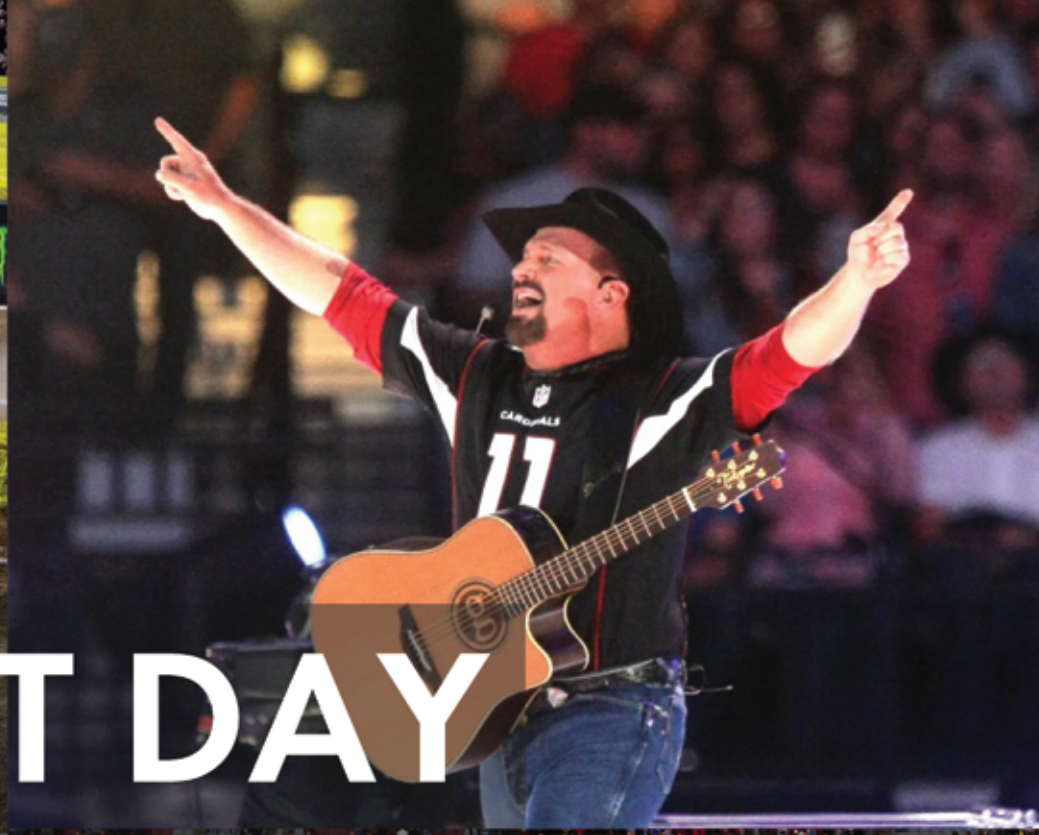
Elyx Elite Mule
pg. 14

# EVENT DAY MENU



## SNACKS

**BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN** (V) . . . . . 35

**HABAS CON CHILE Y LIMON** (V) . . . . . 40
Fried broad beans seasoned with sea salt, chile and lemon

**CRAFT CANDY BASKET** . . . . . 42
An assortment of Hershey® miniatures, Red Vines®, M&M's® and a rotating specialty item

**HOMEMADE KETTLE CHIPS** . . . . . 42
Accompanied by caramelized onion dip

**SOUTHWEST SNACK MIX** . . . . . 36

**FRESH GUACAMOLE AND SALSA** (GF) (V) . . . . . 50
Fresh avocado guacamole, roasted tomato salsa and salsa verde served with crisp corn tortilla chips

## ARIZONA GARDEN FRESH

**LOCAL VEGETABLE CRUDITÉS** . . . . . 48
The season's finest local vegetables; peppers and tomatoes; herb ranch dip

**CLASSIC CAESAR SALAD** . . . . . 50
Crisp Romaine lettuce, oven dried tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing
WITH GRILLED CHICKEN . . . . . 63

**FRESH FRUIT AND BERRIES** (GF) (V) . . . . . 60
A beautiful display of seasonal fruits, melons, berries, grapes and pineapple

**BAKED POTATO SALAD** . . . . . 36
Baked Idaho Russet potatoes tossed with sour cream, mayonnaise, cheddar cheese, peppered bacon and green onions

## TD 4 SANDWICHES

Served with homemade kettle chips.

**PINOT NOIR BRAISED SHORT RIB SANDWICH** . . . . . 82
Tender Pinot Noir braised beef short ribs with roasted garlic thyme mashed potato spread, griddled onions and horseradish mayo on soft potato buns

**BIG RED BIRD FARMS® CHICKEN BREAST SANDWICH** . . . . . 72
Marinated and grilled Red Bird Farms® natural antibiotic-free chicken breast with sautéed spinach, tomato jam, and melted smoked Gouda cheese

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CRAFT CULINARY CONCEPTS

# TAILGATE FAVORITES

**GRILLED PIG WINGS** . . . . . 89

Beer braised mini pork shanks grilled with our famous roasted garlic Sriracha BBQ Sauce; topped with crispy onions; Mrs. Klein's® horseradish black peppercorn pickles

**STADIUM CHICKEN WINGS** . . . . . 60

Served with celery sticks, ranch and blue cheese dips

OLD SCHOOL
Traditional style with Frank's Hot Sauce® and butter, that's it

FAMOUS BBQ
Tossed in our famous roasted garlic Sriracha BBQ sauce

TERIYAKI
Glazed with our gluten free teriyaki sauce

TRIO OF CHICKEN WINGS
A delicious combination of the wings listed above

# STADIUM STAPLES

**CHICKEN TENDERS** . . . . . 76

Southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce

***STADIUM BURGERS** . . . . . 94

Ground Angus chuck and brisket smash patty burger; accompanied by Mrs. Klein's® horseradish black peppercorn pickles, lettuce, tomatoes, onions and American cheese; served with freshly baked buns

**VIENNA BEEF® HOT DOGS** . . . . . 74

Vienna Beef all beef hot dogs served with toasted caraway sauerkraut and soft buns; accompanied by diced onions, shredded cheese, sport peppers, diced tomatoes, dill pickles, ketchup, yellow mustard, relish and celery salt

WITH STADIUM CHILI

**JOHNSONVILLE® STADIUM BRATWURST** . . . . . 99

Beer braised and griddled brats; served with grilled peppers, onions and toasted caraway sauerkraut; accompanied by freshly baked buns and spicy mustard

**4TH AND LONG** . . . . . 60

22" Vienna Beef hot dog in a full baguette with traditional condiments

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# PIZZA & FLATBREADS

## 16″ PIZZA . . . . . 60

**PEPPERONI**
House made sauce using San Marzano tomatoes, loaded with mozzarella cheese and pepperoni

**MARGHERITA**
Basil pesto sauce, fresh mozzarella, Roma tomatoes, fresh torn basil leaves

**CHEESE**
House made sauce using San Marzano tomatoes, loaded with mozzarella and provolone cheeses

**CARNE**
House made sauce using San Marzano tomatoes, spicy Italian fennel sausage, pepperoni, bacon and mozzarella cheese

## FLATBREADS . . . . . 55

**TOMATO BASIL**
Vine ripe tomato, basil and fresh mozzarella, aged balsamic

**VEGAN FLATS** (V)
Vegan spinach, potato, shiitake mushroom and Daiya cheese, truffle oil

**CHICKEN PESTO**
Rosemary roasted chicken, pesto, arugula and smoked Gouda

**LEO'S ISLAND FLAIR**
Smoked Gouda, Huli Huli chicken, grilled pineapple, sweet Maui onion with secret weapon sauce

A 12″ gluten free and keto friendly cauliflower crust can be substituted on any of the above selections.

# SWEET NEST DESSERTS

## FRESHLY BAKED GOURMET COOKIES . . . . . 28

## COOKIE AND BROWNIE COMBO . . . . . 30

## MINI DULCE DE LECHE CHIMICHANGAS . . . . . 41

Strawberry kiwi salsa and bourbon caramel sauce

## DOC'S ARTISAN GELATO AND SORBET PINTS . . . . . 18

A selection of locally owned and produced varieties by the pint.

CHOCOLATE GELATO (GF) SWEET CREAM AND SOUR CHERRY GELATO (GF) SALTED CARAMEL GELATO (GF)

STRAWBERRY SORBET (GF) (V) MANGO SORBET (GF) (V)

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