

2019 FIELD BOX 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.

Craft Culinary Concepts Food & Beverage Premium Services
Craft Culinary Concepts Premium Services Fax Line
Craft Culinary Concepts Administrative Offices

(623) 433-7656

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Stadium Chicken Wings
pg. 6



**ALL SELECTIONS SERVE 8** 

#### **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  2 Snacks, 1 Tailgate Favorite, 1 Stadium Staple, 1 Sweet Nest Dessert
SIDELINE  1 Snack, 1 Arizona Garden Fresh, 1 Tailgate Favorite, 1 TD4 Sandwich, 1 Sweet Nest Dessert
BIRDCAGE
SNACKS
BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN V
CRAZY CORN
HABAS CON CHILE Y LIMON V
CRAFT CANDY BASKET
HOMEMADE KETTLE CHIPS  Accompanied by caramelized onion dip  36
SOUTHWEST SNACK MIX
MIXED NUTS GF V
FRESH GUACAMOLE AND SALSA GF V





# **ARIZONA GARDEN FRESH**

LOCAL VEGETABLE CRUDITÉS (GF) (V)
The season's finest local vegetables; peppers and tomatoes; herb ranch dip
CLASSIC CAESAR SALAD (GF)
Crisp Romaine lettuce, oven dried tomatoes, Parmesan cheese, focaccia croutons and creamy Caesar dressing
WITH GRILLED CHICKEN
FRESH FRUIT AND BERRIES (GF) (V)
A beautiful display of seasonal fruits, melons, berries, grapes and pineapple
BAKED POTATO SALAD
Baked Idaho Russet potatoes tossed with sour cream, mayonnaise, cheddar cheese, peppered bacon and green onions
FIESTA SALAD (GF) (V)
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)
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
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
<b>STADIUM CHICKEN WINGS</b>
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)
Seasoned potatoes and Daiya® cheese wrapped in corn tortillas served with roasted avocados, warm tomato salsa;
accompanied by marinated kale and corn salad





#### **STADIUM STAPLES**

CHICKEN TENDERS
Southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce
*STADIUM BURGERS (GF)
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
JOHNSONVILLE® STADIUM BRATWURST83
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
22" Vienna Beef hot dog in a full baguette with traditional condiments
22" Vienna Beef hot dog in a full baguette with traditional condiments
22" Vienna Beef hot dog in a full baguette with traditional condiments  TD 4 SANDWICHES
TD 4 SANDWICHES
TD 4 SANDWICHES  Served with homemade kettle chips.  BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE  Sharp cheddar mac & cheese, Sriracha roasted garlic BBQ pulled pork and caramelized
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TD 4 SANDWICHES  Served with homemade kettle chips.  BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE  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
TD 4 SANDWICHES  Served with homemade kettle chips.  BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE 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,
TD 4 SANDWICHES  Served with homemade kettle chips.  BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE  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  Tender Pinot Noir braised beef short ribs with roasted garlic thyme mashed potato spread, griddled onions and horseradish mayo on soft potato buns
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
TD 4 SANDWICHES  Served with homemade kettle chips.  BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE 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
TD 4 SANDWICHES  Served with homemade kettle chips.  BBQ PULLED PORK MAC & CHEESE GRILLED CHEESE 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 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  Marinated and grilled Red Bird Farms® natural antibiotic-free chicken breast with sautéed spinach, tomato jam, and melted smoked Gouda cheese







# **PIZZA & FLATBREADS**

<mark>6" PIZZA</mark> 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
LATBREADS
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



## **SWEET NEST DESSERTS**

FRESHLY BAKED GOURMET COOKIES GF
COOKIE AND BROWNIE COMBO
CRAFT CUPCAKES  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
CHURROS TRIO  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
STRAWBERRY SORBET GF V MANGO SORBET GF V





# **NON ALCOHOLIC**

By the 6-Pack
CANNED COKE, DIET COKE, SPRITE, MINUTE MAID LEMONADE
<b>DASANI WATER</b>
DASANI SPARKLING Berry
<b>SMART WATER</b>
RED BULL (4-PK) Original, Sugar Free, and Red, Blue or Orange Editions
GATORADE
<b>O'DOULS</b>
HOT BEVERAGES
COFFEE/TEA, AIR POT
HOT BEVERAGE PACKAGE
HOUSE WINE
Chardonnay
SIMPLE LIFE, CALIFORNIA
SONOMA-CUTRER, SONOMA
Cabernet Sauvignon
SIMPLE LIFE, CALIFORNIA
JORDAN, ALEXANDER VALLEY





Please see Chairman's wine list for additional wine selections



#### **BEER**

16oz cans by the 6-pack (unless noted)
BUDWEISER
MILLER LITE
<b>BUD LIGHT.</b>
MICHELOB ULTRA
COORS LIGHT
<b>CORONA</b> 12oz cans
CORONA LIGHT 12oz cans
BLUE MOON
STELLA ARTOIS 14.9oz cans
HEINEKEN
DOS EQUIS
CRAFT BEER
By the 6-Pack
By the 6-Pack FOUR PEAKS KILT LIFTER
•
FOUR PEAKS KILT LIFTER42
FOUR PEAKS KILT LIFTER
FOUR PEAKS KILT LIFTER
FOUR PEAKS KILT LIFTER
FOUR PEAKS KILT LIFTER. 42 STONE IPA 42 FOUR PEAKS HOP KNOT. 42 FOUR PEAKS GOLDEN LAGER 42 MOTHER ROAD DAILY DRIVER IPA 42
FOUR PEAKS KILT LIFTER
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 OTHER







## **SNACKS**

BOTTOMLESS BUCKET OF FRESHLY POPPED POPCORN (v)
HABAS CON CHILE Y LIMON (v)
Fried broad beans seasoned with sea salt, chile and lemon
CRAFT CANDY BASKET
HOMEMADE KETTLE CHIPS
Accompanied by caramelized onion dip
SOUTHWEST SNACK MIX
FRESH GUACAMOLE AND SALSA GF V
ARIZONA GARDEN FRESH
LOCAL VEGETABLE CRUDITÉS
CLASSIC CAESAR SALAD
WITH GRILLED CHICKEN
FRESH FRUIT AND BERRIES GF V
BAKED POTATO SALAD
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
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







# **TAILGATE FAVORITES**

GRILLED PIG WINGS
STADIUM CHICKEN WINGS  Served with celery sticks, ranch and blue cheese dips  60
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  Southern fried chicken tenders served with buttermilk ranch dip and roasted garlic Sriracha® BBQ sauce  *STADIUM BURGERS  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  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
4TH AND LONG







# **PIZZA & FLATBREADS**

16" PIZZA
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
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
COOKIE AND BROWNIE COMBO
MINI DULCE DE LECHE CHIMICHANGAS
Strawberry kiwi salsa and bourbon caramel sauce
DOC'S ARTISAN GELATO AND SORBET PINTS
CHOCOLATE GELATO GF SWEET CREAM AND SOUR CHERRY GELATO GF SALTED CARAMEL GELATO GF
STRAWBERRY SORBET GF V MANGO SORBET GF V







