



2021 SUITE MENU

FOOD & BEVERAGE SERVICE GUIDELINES

The Sugar Land Skeeters and our food and beverage provider, Legends Hospitality, believe that the guest experience is the #1 priority in today's sports and entertainment industry and that is the reason no one delivers like we do! Together, our focus is to create enhanced hospitality that guests can look forward to every time. You will experience sports and entertainment in a whole new way—where it's all about the fans. Legends Hospitality is a national concessionaire that provides food, beverage and merchandise services to the most premier venues in the country including AT&T Stadium and Yankee Stadium. Legends' unique business model and the deep industry experience of their management team enables them to provide the very best in food and beverage service as well as other hospitality services. Their highly innovative approach is reshaping the sports business and the hospitality landscape, and their award-winning service is an archetype of what true service is all about.

HOURS OF OPERATION

Suites are typically open for guest arrival one (1) hour prior to the event.

ADVANCED ORDERING

To ensure the best quality, presentation and service, all orders must be placed by 3:00 pm at least three (3) business days prior to each event.

*Order Deadline is subject to change with the addition of any third-party event. As a reminder, bringing any outside food or beverage into Constellation Field is prohibited. Non-compliance is subject to confiscation of property.

Cancellations not made 24 hours in advance of event will incur a charge for the full order. In case of inclement weather, you will be contacted with options for your order. In case of event postponement before opening of gates, no charges will be incurred for the event. If the event is postponed after gates are opened, Suite Host will be responsible for all charges.

ADVANCE ORDER TIMELINE

EVENT DAY	ORDERS PLACED BY 3:00PM
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Wednesday



PERSONAL SUITE ATTENDANT

Legends Hospitality will provide a suite server to maintain a section of suites as well as take any additional food or beverage orders during the course of the event. To maintain the highest level of service, we can provide a Personal Suite Attendant/ Bartender exclusively for your suite for a charge of \$100 per event. Advance notice of five (5) business days is required when requesting a Personal Suite Attendant/Bartender.

SPECIALTY ITEMS

Legends Hospitality will make every effort to fulfill special requests, including personalized special occasion cakes and specialty beverage items that are not listed on our menu. Advanced notice of five (5) business days is required when placing these orders.

FOOD AND BEVERAGE DELIVERY

Most of your advance order selections will be delivered to your suite prior to your arrival. Some food items may be delivered closer to event time to ensure the highest quality for you and your guests. Please contact your suite services coordinator for any special requests.

ALCOHOLIC BEVERAGES

The Texas Alcohol Beverage Commission, City of Sugar Land and Constellation Field strictly prohibit alcoholic beverages being carried into or removed from the Stadium. No beverages in glass containers may be removed from the skybox level or brought onto the skybox balcony. Non-compliance is subject to confiscation of property. It is the responsibility of the suite holder or suite lessee to monitor and control alcoholic beverage consumption within the suite. It is unlawful for anyone under the age of 21 to consume, possess or purchase alcoholic beverages. Constellation Field reserves the right to ask for proper identification to verify age and to withhold service of alcoholic beverages to anyone. Thank you for your efforts to make Constellation Field a safe and exciting place for everyone.

TAX

All federal, state and municipal taxes which may be imposed or applicable to this agreement and to the services rendered by Legends Hospitality are in addition to the prices herein agreed upon and shall be paid by the patron.

PAYMENT POLICY

Suite holders will provide one (1) credit card to remain on file for their Legends catering orders for the 2021 season. Advanced orders will be paid in full with this card for all games/events. If alternate payment for orders placed on the day of the event is not presented, the credit card on file will be processed. Legends Hospitality does not handle third-party collections. All payments will be processed by the end of the event day.

CONTACTING LEGENDS SUITES SERVICES

For any questions or to place an order, please contact our Premium Services Manager at **281-207-9146** or **SLcatering@legends.net**.

LIABILITY

Constellation Field and Legends Hospitality cannot assume responsibility for any items missing, lost, or stolen from your suite. In addition, any damage incurred in the suite or adjoining suite area by a suite holder or guest is the responsibility of the suite holder or suite lessee.



GRAND SLAM PACKAGES

THE HITCHIN' POST

\$360 (SERVES 12 GUESTS)

- BOTTOMLESS POPCORN**
Popped Fresh Daily
- CRACKER JACK**
Caramel Coated Popcorn & Peanuts
- TEXAS CAVIAR**
A Blend of Black-Eyed Peas, Corn, Pico De Gallo In Chile Lime Dressing
- MAC & CHEESE**
Baked in Our White Wine Cream Cheese Sauce, Toasted Panko Crumbs

- KERNEL CORN HASH**
Whole Kernel Corn blended with diced Red Potatoes, Poblano & Red Bell Peppers
- SLICED BEEF BRISKET**
Smoked In-House, Served with Pickles, Onions & BBQ Sauce
- PULLED PORK SLIDERS**
With Apple Caraway Slaw, Pickle Chips & Sweet Grain Cream
- FRESH CORN BREAD**
Fresh Baked In-House with Honey Butter
- BROWNIES & BLONDIES**
A Duet of Decadent Chocolate Brownies & Blondies

SWATSON'S SPECIAL

\$325 (SERVES 12 GUESTS)

- BOTTOMLESS POPCORN**
Popped Fresh Daily
- CRACKER JACK**
Caramel Coated Popcorn & Peanuts
- ROASTED GARLIC HUMMUS**
Grilled Pita Bread & Fresh Vegetables
- KETTLE STYLE POTATO CHIPS**
- CHOPPED BRISKET SLIDERS**
Chopped Beef & Savory BBQ Sauce

- GRILLED ALL-BEEF HOT DOG BAR**
Served with Mustard, Ketchup, Pickle Relish, Diced Onion, Shredded Cheddar Cheese & Fresh Hot Dog Rolls
- CHICKEN WINGS**
Served with Celery, Carrots, Blue Cheese & Ranch. Your Choice of Two Sauces: Traditional Buffalo, Honey Mustard, Sweet Teriyaki, BBQ, and Garlic Parmesan
- FRESH BAKED COOKIES**
House Baked Fresh Chocolate Chip Cookies

GRAND SLAM PACKAGES

SKEETER BITES

\$325 (SERVES 12 GUESTS)

- BOTTOMLESS POPCORN**
Popped Fresh Daily
- CRACKER JACK**
Caramel Coated Popcorn & Peanuts
- FRESH SEASONAL FRUIT PLATTER**
With Pinneapple, Honeydew. Cantaloupe & Berries
- CHILLED PASTA SALAD**
Rotini Pasta with Roasted Vegetables and a Light Herb Vinaigrette

- JUMBO SHRIMP COCKTAIL**
With Cocktail Sauce, Lemon & Remoulade
- SMOKED BRISKET PRESSED SANDWICH**
House Smoked Chopped Brisket, Sharp Cheddar served with Pickles & BBQ Sauce
- BACON WRAPPED QUAIL BREAST**
With Cranberry Hash & Honey Chipotle
- DEVINE DESSERT BITES**
An Assortment of Mini Pastries & Sweets

OYSTER CREEK

\$295 (SERVES 12 GUESTS)

- BOTTOMLESS POPCORN**
Popped Fresh Daily
- CRACKER JACK**
Caramel Coated Popcorn & Peanuts
- GARDEN SALAD**
Seasonal Greens, Tomato, Cucumber, Black Olive, Radish, Ranch & Italian Dressings
- CLASSIC POTATO SALAD**
- GRILLED ALL-BEEF HOT DOG BAR**
Served with Mustard, Ketchup, Pickle Relish,

- Diced Onion, Shredded Cheddar Cheese & Fresh Hot Dog Rolls
- GRAND SLAM BURGER BAR**
Grilled to perfection and served with all the trimmings including Fresh Hamburger Buns, Lettuce, Tomatoes, Pickle Slices, Cheddar and Monterey Jack Cheese Slices
- SEASONED CURLY FRIES**
- FRESH BAKED COOKIES**
House Baked Fresh Chocolate Chip Cookies



GRAND SLAM PACKAGES

THE FIESTA

\$275 (SERVES 12 GUESTS)

BOTTOMLESS POPCORN

Popped Fresh Daily

CRACKER JACK

Caramel Coated Popcorn & Peanuts

TORTILLA CHIPS & QUESO

Warm House-Made Queso Dip & Tortilla Chips

CILANTRO SLAW

Coarse, Chopped Cabbage Tossed in Cilantro & Roasted Pepper Vinaigrette

SPANISH RICE

Seasoned with Tomatoes, Garlic, Onions & Southwestern Flavorings

SOUTHWESTERN FAJITAS

Marinated Beef & Chicken, Roasted Peppers & Onions, Sour Cream, Shredded Cheese, Fire Roasted Salsa & Warm Flour Tortillas

MINI BEEF EMPANADAS

Spicy Ground Beef wrapped in Flaky Dough, served with Tomatillo Salsa & Sour Cream

CHURROS

Caramel Filled & Coated with Cinnamon Sugar

STARTING LINE-UP SNACKS

*Each item serves 12 guests *(except where noted by each)*

COTTON CANDY.....\$4

(sold by the bag)

GOURMET POPCORN SAMPLER.....\$24

Caramel & White Cheddar Popcorn

CRACKER JACK.....\$25

Caramel coated Popcorn & Peanuts

CLASSIC JUMBO PRETZELS.....\$38

Served with Whole Grain Mustard

SALSA ROJO & TOMATO SALSA.....\$20

With house made Tortilla chips

Add Queso | **\$40**

Add Guacamole | **\$15**

CARAMELIZED ONION DIP.....\$30

With house made Kettle Chips

SEASONED CRISPY CURLY FRIES.....\$50

SWEET POTATO RIB CUT FRIES.....\$50

With Honey Dijon

WEDGE STEAK FRIES.....\$65

Golden crispy russet potato wedges, well-seasoned with house spicy mix. Served with Honey Mustard & Herb Aioli

BURNT ENDS BRISKET SAUSAGE BITES.....\$95

With Apple Caraway Slaw, Corn Tortilla Haystack

HOME STYLE CHICKEN TENDERS.....\$80

Lightly battered and deep freid served with BBQ Sauce and Honey Mustard

CHEDDAR JALAPENO POPPERS.....\$65

Sharp Cheddar cheese stuffed Jalapenos served with Ranch

MINI BEEF EMPANADAS.....\$70

Spicy Ground Beef wrapped in flaky dough served with tomatillo salsa and sour cream

CHICKEN WINGS.....\$85

Served with Celery, Carrots, Blue Cheese & Ranch Dressings. Your choice of two (2) sauces: Traditional Buffalo, BBQ, Teriyaki, Honey Mustard & Garlic Parmesan

JUMBO SHRIMP COCKTAIL.....\$85

With Cocktail Sauce, Lemon & Remoulade

BACON WRAPPED QUAIL BREAST....\$95

With Cranberry Hash and Honey Chipotle

CRAB STUFFED SHRIMP.....\$120

Lightly breaded and deep fried, served with cocktail sauce & remoulade

DUCK BACON & CORN WONTONS....\$110

With Rib cut Sweet Potatoes & Hoisin Mango Red Pepper dipping sauce



POWER HITTER ENTREES

Each item serves 12 guests

TEXAS STATE FAIR FOOT-LONG CORNDOGS.....\$68

Battered and Deep-Fried Franfurters

BEEF QUESADILLAS.....\$85

Marinated Carne Asada with Peppers and Onions with Salsa Rojo, Sour Cream & Guacamole

SPICY SOUTHWEST CHICKEN ROLLS.....\$80

With Salsa Rojo & Cilantro Dipping Sauce

ULTIMATE NACHOS.....\$90

Crispy Tortilla Chips, Queso Blanco, Shredded Barbeque Brisket, Jalapenos, Sour Cream & Salsa

PULLED PORK SLIDERS.....\$75

With Apple Caraway Slaw, Pickle Chips & Sweet Grain Cream

GRILLED ALL-BEEF HOT DOG BAR.....\$95

Served iwth mustard, ketchup, pickle relish, diced onion, shredded Cheddar cheese and fresh hot dog rolls

GRAND SLAM BURGER BAR.....\$115

Served with fresh hamburger buns, lettuce, tomatoes, pickle slices, Cheddar & Monterrey Jack cheese slices

BRISKET SAUSAGE BAR.....\$110

Served with mustard, ketchup, pickle relish, diced onion, shredded Cheddar cheese and fresh hot dog rolls

ADD TEXAS CHILI.....\$20

To compliment any Grand Slam Burger Bar or All-Beef Hot Dog Bar

SMOKED BRISKET PRESSED SANDWICH.....\$90

House smoked Chopped Brisket, Sharp Cheddar served with pickles & BBQ sauce

STOLEN BASE PIZZA

Each pizza is 16 inches & Cut into 8 slices

CHEESE.....\$26

Herb tomato sauce and mozzarella cheese

ADD VEGGIES.....\$1 EACH

Tomato, Onion, Black Olives, Bell Pepper, Mushroom. Pineapple, Jalapeno

ADD MEATS.....\$1.50 EACH

Pepperoni, Beef, Sausage, Ham, Bacon



PINCH HITTER SIDES

Each item serves 12 guests

FRESH CHOPPED SLAW.....\$20

Coarse chopped cabbage tossed in cilantro & roasted pepper vinaigrette

CHILLED PASTA SALAD.....\$20

Rotini Pasta with roasted vegetables and a light herb vinaigrette

TEXAS POTATO SALAD.....\$20

GARLIC BUTTER GREEN BEANS.....\$20

Fresh Green Beans sauteed in garlic butter

SOUTHERN STYLE BAKED BEANS...\$30

Slow cooked, seasoned with bacon & rich brown sugar

ROASTED GARLIC HUMMUS.....\$28

With grilled Pita bread and fresh vegetables

GARDEN SALAD.....\$30

Seasonal greens, tomato, cucumber, black olives, radish, Ranch & Italian Dressings

FARM TO MARKET CRUDITE'.....\$30

Grilled and fresh array of seasonal vegetables with Ranch & Red Pepper dipping sauce

FRESH SEASONAL FRUIT PLATTER..\$45

With Pineapple, Canteloupe, Honeydew & Berries

MAC & CHEESE.....\$55

Baked in our white wine cream cheese sauce topped with toasted panko crumbs

CHILI CON CARNE.....\$50

Ground Beef slowly cooked with tomatoes & spices. Served with diced onions, Cheddar cheese, sour cream & tortilla chips

BAKED POTATO BAR.....\$70

Russet Potatoes baked to perfection and served with all the traditional toppings

CHILLED PASTA SALAD



MACARONI & CHEESE



THE CLOSER DESSERTS

*Each item serves 12 guests *(except where noted by each)*

INSPERITY CLUB DESSERT BAR.....\$8

*Per person voucher for one trip to the Insuperity Club Dessert Bar; with Ice Cream, Cookies & Dessert of the Day. Serving time is 90 minutes after scheduled start of the game

FRESH BAKED COOKIES.....\$36

House Baked fresh Chocolate Chip Cookies

BROWNIES & BLONDIES.....\$45

A duet of decadent chocolate brownies & blondies

CHURROS.....\$35

Caramel filled and coated with cinnamon sugar

APPLE CINNAMON COBBLER.....\$45

Cinnamon laced Apples topped with fresh baked Walnut Sticky Buns

BLUEBERRY WHITE CHOCOLATE BREAD PUDDING.....\$50

Served with vanilla bean anglaise

ADD VANILLA ICE CREAM.....\$25

To compliment your Cobbler or Bread Pudding

BEVERAGES

SOFT DRINKS.....\$18

(12 oz. cans; sold by the Six-Pack)

- Coca-Cola
- Diet Coke
- Coke Zero Sugar
- Sprite
- Sprite Zero Sugar
- Pibb Xtra

WATER.....\$19

(20 oz. Bottles; sold by the Six-Pack)

- Dasani
- Topo Chico

HOT BEVERAGES.....\$16

(By the Air Pot; serves 10 cups)

- Regular Coffee
- Decaf Coffee
- Assorted Hot Tea

DOMESTIC BEER.....\$35

(16 oz. cans; sold by the Six-Pack)

- Budweiser
- Bud Light
- Michelob Ultra
- Miller Lite
- Coors Light

IMPORT & CRAFT BEER.....\$45

(16 oz. cans; sold by the Six-Pack)

- Shiner Bock
- Dos Equis
- Modelo
- Karbach Love Street
- Karbach Crawford Bock
- St. Arnold's Art Car
- St. Arnold's Lawnmower
- Texas Leaguer Airmail
- Texas Leaguer 2 Hopper

SPECIALTY.....\$45

(16 oz. cans; sold by the Six-Pack)

- Michelob Ultra Organic Seltzer
- Cucumber Lime
- White Claw
- Mango
- Black Cherry

CARAMEL FILLED CHURROS



DECADENT CHOCOLATE BROWNIES



WHITE WINE

(750 ML BOTTLES)

HOUSE SELECTION.....\$30

Chardonnay, Pinot Grigio, Sauvignon Blanc

CHATEAU ST. JEAN.....\$40

Chardonnay, Washington

LYRIC.....\$45

Chardonnay, Santa Barbara, California

TALBOT SLEEPY HOLLOW.....\$45

Chardonnay, Santa Lucia, California

DUCKHORN.....\$80

Chardonnay, Napa Valley, California

BARONE FINI.....\$40

Pinot Grigio, Valdadige, Italy

MASO CANALI.....\$60

Pinot Grigio, Trentino, Italy

OYSTER BAY.....\$40

Sauvignon Blanc, Marlborough, New Zealand

VILLA POZZI.....\$40

Moscato, Terre Siciliane, Italy

IL BY MIONETTO.....\$45

Proseco, Vento, Italy

FLUERS DE PRAIRIE.....\$50

Rose, Languedoc, France

RED WINE

(750 ML BOTTLES)

HOUSE SELECTION.....\$30

Cabernet Sauvignon, Merlot, Pinot Noir

LIBERATION DE PARIS.....\$45

Cabernet Sauvignon, Vin De, France

SERIAL.....\$60

Cabernet Sauvignon, Paso Robles, California

SMITH & HOOK.....\$60

Cabernet Sauvignon, Central Coast, California

PENFOLDS BIN 704.....\$100

Cabernet Sauvignon, Napa Valley, California

LIBERATION DE PARIS.....\$45

Pinot Noir, Vin De, France

MACMURRAY RANCH.....\$50

Pinot Noir, Central Coast, California

THE CALLING.....\$75

Pinot Noir, Monterey County, California

STAG'S LEAP.....\$80

Merlot, Napa Valley, California

DUCKHORN.....\$100

Merlot, Napa Valley, California

BEAULIEU VINEYARD TAPESTRY...\$100

Reserve Red Blend, Napa Valley, California

PENFOLD'S BIN 600.....\$100

Cabernet Shiraz, California

WINE HALF BOTTLES

375 ML BOTTLES.....\$29

J Lohr Riverstone, Chardonnay, California

Josh Cellars, Chardonnay, California

White Haven, Sauvignon Blanc,
Marlborough, New Zealand

J Lohr, Merlot, Paso Robles, California

Heritage, Cabernet Sauvignon, Columbia
Valley, Washington

J Vineyards, Pinot Noir, California

19 Crimes, Uprising Red, California

MIXERS

\$10

Bloody Mary - 1 Liter
Margarita Mix - 1 Liter
Sweet & Sour - 1 Liter
Club Soda - 6 Pack
Tonic Water - 6 Pack
Cranberry Juice - 6 Pack
Orange Juice - 6 Pack
Pineapple Juice - 6 Pack
White Grapefruit - 6 Pack

\$6

Fresh Limes
Fresh Lemons

SPIRITS

(1 LITER BOTTLES)

VODKA

Smirnoff.....\$85
8th Wonder.....\$85
Tito's.....\$90
Grey Goose.....\$95

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New Amsterdam.....\$85
Beefeater.....\$85
Bombay Sapphire.....\$95

BOURBON/WHISKEY

Jim Beam.....\$75
Jack Daniels.....\$85
Makers Mark.....\$95
Seagram's 7.....\$75
Crown Royal.....\$95
Jameson Irish.....\$95

SCOTCH

Chivas Regal.....\$85
Johnnie Walker Black.....\$95
Glenlivet- 12 Year.....\$125

RUM

Bacardi.....\$85
Captain Morgan Spiced...\$85
Malibu Coconut.....\$85

TEQUILA

Sauza Gold.....\$75
Hornitos Reposado.....\$110
Patron Silver.....\$125



TITO'S HANDMADE VODKA



WINE SELECTIONS FOR EVERYONE



