



CATERING MENU





WELCOME TO YANKEE STADIUM

LEGENDS HOSPITALITY BRINGS TOP-TIER SERVICE, EXPERTISE, AND CULINARY CONCEPTS TO YANKEE STADIUM. AS THE PREMIER CATERER, LEGENDS HOSPITALITY DELIVERS EXPERIENCES THAT LAST AS LONG AS THE NEW YORK YANKEES TRADITIONS.

Special event possibilities at Yankee Stadium are endless and filled with amazing locations and breathtaking views of one of the most famous fields in the world. Any location within the Stadium can be transformed into the perfect setting for your event. Plan the most memorable reception in Ford Field MVP Club followed by a dinner in our premier Legends Suite Club. The Audi Yankees Club offers an amazing panoramic view of the field. Additional options such as the expansive Great Hall, elegant SAP Suite Lounge, SAP Board Room, and the spectacular Delta SKY360° Suite are also sure to please. Legends Hospitality is committed to providing a food and beverage experience to remember. Utilizing the freshest, most seasonal, organic and locally grown foods, our culinary experts bring you a palate-awakening experience. We take pride in bringing you and your guests excellent customer service from the moment you enter the Stadium to the time of your departure.



WELCOME AND ENJOY AS LEGENDS HOSPITALITY COMPLEMENTS THE FINEST
STADIUM WITH THE FINEST HOSPITALITY AND CUISINE.

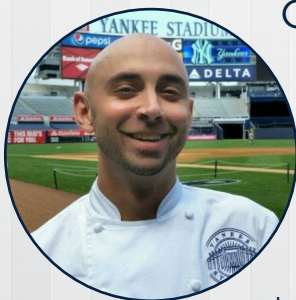
YANKEE STADIUM, ONE OF THE MOST RECOGNIZED STADIUMS IN THE WORLD HAS RECEIVED FOUR CONSECUTIVE FIVE-STAR DIAMOND AWARDS FROM THE AMERICAN ACADEMY OF HOSPITALITY SCIENCES.

MEET OUR CHEFS



CHEF MATT GIBSON, SENIOR EXECUTIVE CHEF

Chef Matt Gibson earned his culinary degree from Le Cordon Bleu. Matt moved to San Francisco early in his career, where he gained valuable experience working in a wide range of restaurants. He continued his culinary journey with an extended trip through Europe and Asia before settling in New York City. At this point he started his residency at the W hotel where he worked as the Executive Sous Chef for renowned Chef Jean Georges at his restaurant "Spice Market". Matt is now the Senior Executive Chef and General Manager of Legends Hospitality at Yankee Stadium. He stays true to his philosophy of offering high end food that is approachable for everyone.



CHEF JAMES DHERON, EXECUTIVE CHEF

Chef James Dheron earned his degree in the culinary arts program at Johnson & Wales in Providence Rhode Island. He also had the opportunity to work at the 2000s Olympics. He continued on to work for the NFL for seven years at which point he then moved on to the Ritz Carlton in Maui, Hawaii for three years where he learned the art of island fusion cuisine. Chef James then moved on to the Ritz Carlton in Boston. In 2013 he joined the Legends Hospitality Team at Yankee Stadium where he is now the Executive Chef.

CONTENTS

BREAKFAST	1
BREAKFAST PACKAGE UPGRADES	3
BREAKFAST ACTION STATIONS	3
LUNCH	4
COLD LUNCH	5
HOT LUNCH	6
PLATED LUNCH	7
BOXED LUNCH	8
A LA CARTE SNACKS & STADIUM PICNIC PACKAGE	9
A LA CARTE SNACKS	10
STADIUM PICNIC PACKAGE	11
RECEPTION	12
PASSED HORS D'OEUVRES	13
HAWKED ITEMS	14
MINGLING PLATTERS	14
RECEPTION STATIONS	15
ENHANCE YOUR EXPERIENCE	16
DINNER	17
ACTION STATIONS	18
DINNER BUFFET	19-20
PLATED DINNER	21
DESSERT UPGRADES	22
DESSERT STATIONS & PASSED DESSERTS	23
BEVERAGES	24
BEVERAGE PACKAGES	25
BAR PACKAGES	25
CATERING GUIDELINES	26



BREAKFAST

BREAKFAST

Service for two hours | Minimum of 30 guests | Priced per person | Menus available before 11am

NEW YORK MINUTE

Assorted Individual Yogurts **V/GF**
Whole Seasonal Fresh Fruit **V/GF**
Granola and Energy Bars **V**
Dunkin' Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Poland Spring Bottled Water

CONTINENTAL

Assorted Fresh Baked Pastries **V**
Dunkin' Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Poland Spring Bottled Water

BREAKFAST BAR

INCLUDES:
Assorted Individual Yogurts **V/GF**
Individual Fresh Fruit Cups **V/GF**
Granola Bars **V**
Assorted Fresh Donuts **V**
Dunkin' Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Poland Spring Bottled Water

BREAKFAST SANDWICHES

SELECT TWO:
Gluten-Free Options Available Upon Request
(INCLUDED IN BREAKFAST BAR)
Bacon, Egg, Cheese, Plain Bagel
Ham, Egg, Cheese, English Muffin
Egg White, Turkey Bacon, Cheese, English Muffin
Spinach, Tomato, Mushroom, Egg, Wheat Wrap

EARLY BIRD

INCLUDES:
Sliced Seasonal Fresh Fruit **V/GF**
Assorted New York Bagels **V**
Assorted Fresh Baked Pastries **V**
Whipped Butter
Cream Cheese
Jams and Preserves
Dunkin' Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Poland Spring Bottled Water

EGGS SELECT TWO:

Farm Fresh Scrambled Eggs
Seasonal Vegetable Egg White Scramble
Spinach and Tomato Quiche & Ham and
Onion Quiche

MEATS SELECT TWO:

Applewood Smoked Bacon
Maple Breakfast Sausage
Turkey Bacon **GF**
Chicken Apple Sausage **GF**

STARCHES SELECT TWO:

Crispy Hash Browns **V**
Roasted Breakfast Potatoes **V**
Steel Cut Oats with Dried Cranberries,
Raisins and Brown Sugar **V**
Cinnamon Sugar Pound Cake French Toast **V**

BREAKFAST

BREAKFAST PACKAGE UPGRADES

Not offered a la carte, each item can only be an addition to an existing menu package | Priced per person | Available before 11am

Assorted Yogurts **V/GF**

Whole Seasonal Fresh Fruit **V/GF**

Individual Yogurt Parfait Cups **V/GF**

Assorted Donuts **V**

Assorted Bagels **V**

Granola Bars **V**

Applewood Smoked Bacon **GF**

Maple Breakfast Sausage **GF**

Turkey Bacon **GF**

Sliced Seasonal Fresh Fruit **V/GF**

Steel Cut Oats with Dried Cranberries,
Raisins and Brown Sugar **V**

Roasted Breakfast Potatoes **V**

BREAKFAST SANDWICHES

SELECT TWO

Gluten-Free Options Available Upon Request

Bacon, Egg, Cheese, Plain Bagel

Ham, Egg, Cheese, English Muffin

Egg White, Turkey Bacon, Cheese, English Muffin

Spinach, Tomato, Mushroom, Egg, Wheat Wrap **V**

BREAKFAST ACTION STATIONS

Service for 2 hours | Minimum of 30 guests | All breakfast action stations require at least one chef attendant* | Available before 11am

OMELETS

MADE TO ORDER **GF**

Farm Fresh Eggs, Egg Whites

Cheddar, Feta, Goat, Swiss Cheeses

Mushrooms, Peppers, Onions, Spinach,
Tomato

Bacon, Jalapeño Chicken Sausage, Ham,
Turkey Bacon

SMOOTHIES **V/GF**

Assorted Yogurts, Granola, Sliced Seasonal Fresh Fruit

V Vegetarian / **GF** Gluten-Free



LUNCH

LUNCH

CREATE YOUR OWN COLD LUNCH

Service for two hours | Minimum of 30 guests | Priced per person | Menu available before 3pm

INCLUDES: Lay's Kettle Chips

SALADS

SELECT TWO:

CLASSIC CAESAR SALAD **v**

Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

STADIUM MIXED GREENS SALAD **v/GF**

Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing

SOUTHWESTERN SALAD **GF**

Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

ASIAN NOODLE SALAD

Crispy Noodles, Napa Cabbage, Carrots, Bok Choy, Cilantro, Mint, Peanut Sesame Dressing

CAPRESE SALAD **v**

Freshly Pulled Mozzarella, Heirloom Tomatoes, Basil Leaves, Extra Virgin Olive Oil, Balsamic Drizzle

CLASSICS

Each sandwich comes with lettuce & tomato
Condiments on the side

HONEY BAKED HAM

Swiss, Kaiser Roll

OVEN ROASTED TURKEY

Munster, Kaiser Roll

CLASSIC CHICKEN SALAD

Kaiser Roll

PEANUT BUTTER & GRAPE JELLY

Potato Bread

WRAPS AND SANDWICHES

SELECT THREE:

Gluten-Free Bread & Wrap options available upon request

ALL-AMERICAN SANDWICH

Roasted Turkey, Maple Glazed Ham, Swiss, American Cheese, Tomato, Red Onion, Shredded Lettuce, Pickles, French's Yellow Mustard, Mayonnaise

ITALIAN HERO

Genoa Salami, Pepperoni, Soppressata, Mortadella, Provolone, Hot Italian Relish, Roasted Red Peppers, Baby Arugula, Seeded Italian Roll

TOMATO AND MOZZARELLA SANDWICH **v**

Heirloom Tomatoes, Mozzarella, Roasted Red Peppers, Basil Pesto, Ciabatta

CRISPY CHICKEN SANDWICH

Crispy Chicken Breast, Aged Cheddar Spread, Dill Pickles, Spiced Maple Syrup

ROASTED TURKEY CROISSANT

Deli Turkey, Smoked Bacon, Swiss, Honey Mustard, Pretzel Croissant

DESSERTS

SELECT TWO:

FRESH BAKED COOKIES AND BROWNIES **v**

SLICED SEASONAL FRESH FRUIT **v/GF**

ASSORTED CUPCAKES **v**

INDIVIDUAL NEW YORK CHEESECAKES **v**

LUNCH

CREATE YOUR OWN HOT LUNCH

Service for two hours | Minimum of 30 guests | Priced per person | Menu available before 3pm

INCLUDES: Fresh Baked Rolls and Whipped Butter

SALADS SELECT TWO:

STADIUM MIXED GREENS SALAD **V/GF**

Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing

SOUTHWESTERN SALAD

Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

ASIAN NOODLE SALAD

Crispy Noodles, Napa Cabbage, Carrots, Bok Choy, Cilantro, Mint, Peanut Sesame Dressing

SUMMER CORN SALAD

Black Beans, Tomatoes, Red Onion, Cilantro Lime Vinaigrette

PASTA SELECT ONE:

PENNE ALLA VODKA **V**

Penne Pasta, Creamy Vodka Sauce

MAC AND CHEESE **V**

Artisan Cheeses, Elbow Macaroni

RAW PASTA PUTANESCA

Summer Tomatoes, Capers, Olives, Fresh Basil, Penne Pasta

FENNEL SPICED ITALIAN SAUSAGE

Roasted Summer Peppers, Whipped Burrata, Fresh Basil, Garganelli Pasta

ENTRÉES SELECT TWO:

Vegetarian Options Available Upon Request

ROTISSERIE ORGANIC CHICKEN

Parsley Salsa Verde, Pickled Red Onion

FRENCH CUT CHICKEN BREAST

Lemon Braised Baby Fennel, Local Honey Agrodolce

GRILLED FLATIRON STEAK **GF**

Wild & Tame Mushrooms, Merlot Demi-Glace

HERITAGE BREED PORK CHOP **GF**

Roasted Root Vegetable Hash, Bacon Vinaigrette

GRILLED FAROE ISLAND SALMON **GF**

Summer Corn Relish, Lemon Vinaigrette

GARLIC SHRIMP SCAMPI **GF**

Jumbo Shrimp, Pinot Grigio Garlic Reduction

SIDES SELECT TWO:

GREEN MARKET VEGETABLES **V/GF**

BUTTER WHIPPED POTATOES **V**

ROASTED HEIRLOOM CARROTS

FRENCH BUTTER, SEA SALT **V/GF**

HERB-ROASTED FINGERLING POTATOES **V**

FARRO SALAD, POMEGRANATE SEEDS, MINT **V**

DESSERTS SELECT TWO:

FRESH BAKED COOKIES AND BROWNIES **V**

SLICED SEASONAL FRESH FRUIT **V/GF**

ASSORTED CUPCAKES **V**

INDIVIDUAL NEW YORK CHEESECAKES **V**

LUNCH

PLATED LUNCH

Service for two hours | Minimum of 30 guests | Priced per person | Menu available before 3pm

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

FIRST COURSE, ENTRÉE AND DESSERT

FIRST COURSE, TWO ENTRÉES AND DESSERT

INCLUDES: Fresh Baked Rolls and Whipped Butter, Pre-Set Water and Iced Tea, Tableside Coffee & Tea

FIRST COURSE

MIXED GREENS **v**

Tender Lettuce, Cherry Tomato, Red Onion, Cucumber, Shaved Fennel, Sherry Shallot Vinaigrette

CLASSIC CAESAR **v**

Crisp Baby Romaine, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

CAPRESE **v**

Hand-Pulled Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Glaze

BABY KALE **v**

Ricotta Salata, Toasted Cashews, Red Quinoa, Lemon Parmesan Vinaigrette

ROASTED BEETS **v**

Lemon Tahini, Crispy Black Quinoa, Upland Cress

ICEBERG WEDGE **v**

Baby Iceberg, Cucumbers, Tomatoes, Applewood Bacon, Blue Cheese Crumbles, Buttermilk Ranch Dressing

ENTRÉES

ORGANIC FRENCHED CHICKEN BREAST

Cauliflower Puree, Eggplant Caponatta

PARMESAN CRUSTED CHICKEN BREAST

Baby Arugula, Sweet Peppers, Red Onion, Orange Citrus Vinaigrette

CHARBROILED FLATIRON STEAK

Salt & Pepper Frites, Caramelized Cipollini Onions, Béarnaise

SESAME SEED CRUSTED FAROE ISLAND SALMON

Summer Vegetable Noodle Salad, Sweet Soy Glazed Shitake Mushroom

PRIME FILET OF BEEF

Potato Puree, Greenmarket Vegetable

JUMBO LUMP CRAB CAKE

Blood Orange Aioli, Greenmarket Asparagus

SEASONAL VEGETARIAN MENU OPTIONS AVAILABLE UPON REQUEST

DESSERT

INDIVIDUAL TIRAMISU CAKE

Amaretto Crème Anglaise

MARBLE CHEESECAKE

Fresh Berry Compote

MIXED BERRY TART

Chantilly Cream

THREE CHOCOLATE MOUSSE

Dark, Milk and White Chocolate Creams, Hazelnut Crunch

v Vegetarian / **GF** Gluten-Free

LUNCH

BOXED LUNCH

Minimum of 30 guests | Priced per person

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

INCLUDES: Bag of Lay's Chips, Cookie, Whole Fresh Fruit, Mayo and Mustard, Bottle of Water and Cutlery Packet

SELECT THREE:

PEANUT BUTTER AND JELLY SANDWICH

TURKEY AND SWISS SANDWICH

ROAST BEEF AND CHEDDAR SANDWICH

HAM AND CHEDDAR SANDWICH

TOMATO AND MOZZARELLA SANDWICH

GRILLED VEGETABLE AND HUMMUS WRAP

CHICKEN CAESAR WRAP



A LA CARTE SNACKS & STADIUM SNACK PACKAGES

A LA CARTE SNACKS

Service for two hours | Minimum of 25 guests | Priced per person

ASSORTED INDIVIDUAL YOGURTS **V/GF**

WHOLE SEASONAL FRESH FRUIT **V/GF**

SLICED SEASONAL FRESH FRUIT **V/GF**

INDIVIDUAL YOGURT PARFAIT CUPS **V/GF**

ASSORTED DONUTS **V**

GRANOLA AND ENERGY BARS **V**

INDIVIDUAL CRUDITÉ CUPS **V/GF**
with Hummus

ASSORTED FRITO LAY CHIPS **V**

STADIUM-MADE TORTILLA CHIPS **V**
Salsa and House-Made Guacamole

CLASSIC BALLPARK POPCORN **V**

NEW YORK PRETZELS WITH MUSTARD **V**

FRESH VEGETABLE CRUDITÉ PLATTER **V/GF**
with Hummus and Buttermilk Ranch Dressing

GARLIC LEMON HUMMUS **V**
with Mini Pitas and Terra Chips

ARTISAN NEW YORK CHEESES **V**
with Traditional Accompaniments

SABRETT ALL BEEF HOT DOGS
with All the Fixings

STADIUM ANTIPASTI
Italian Cured Meats, Imported Cheeses

ASSORTED MINI CUPCAKES **V**

CHOCOLATE COVERED STRAWBERRIES **V**

FRESH BAKED COOKIES
AND BROWNIES **V**

ASSORTMENT OF CLASSIC AND
NOVELTY CANDIES **V**

STADIUM PICNIC PACKAGE

Service for two hours | Minimum of 45 guests | Priced per person

SALADS

SELECT TWO:

STADIUM MIXED GREENS SALAD **V / GF**

Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing

SOUTHWESTERN SALAD **GF**

Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

ASIAN NOODLE SALAD **V**

Crispy Noodles, Napa Cabbage, Carrots, Bok Choy, Cilantro, Mint, Peanut Sesame Dressing

MAIN

SELECT TWO / SELECT THREE / SELECT FOUR

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

SABRETT ALL BEEF HOT DOGS

All the Fixings

BUTTERMILK FRIED CHICKEN

Hot Honey Drizzle

CRISPY CHICKEN TENDERS

Honey Mustard, BBQ Sauce

PREMIO ITALIAN SAUSAGE

Peppers, Onions, Club Roll

PULLED PORK SLIDERS

Potato Bun on the Side

ALL-BEEF SLIDERS

Melted American Cheese, Potato Bun

FRANK'S RED HOT CHICKEN SLIDERS

Honey Stinger Sauce, Pickle Chips

THREE CHEESE QUESADILLA

Pico de Gallo, Sour Cream

DESSERT SELECT TWO:

SEASONAL FRUIT SALAD **V / GF**

FRESH BAKED COOKIES AND BROWNIES **V**

APPLE PIE POCKETS **V**

GOOD HUMOR NOVELTY ICE CREAM BARS **V / GF**



RECEPTION

RECEPTION

PASSED HORS D'OEUVRES

Minimum of 30 guests | Priced per person

SELECT FOUR: 1 Hour / 1.5 Hours / 2 Hours

SELECT SIX: 1 Hour / 1.5 Hours / 2 Hours

SELECT EIGHT: 1 Hour / 1.5 Hours / 2 Hours

COLD

SESAME CRUSTED TUNA

Cucumber, Sweet Soy Chili Vinaigrette

SIGNATURE PETITE LOBSTER ROLLS

Butter Toasted Roll, Micro Celery

HEIRLOOM CARROT TARTAR **V** / **GF**

Pickled Mustard Seeds, Garlic Aioli, Lentil Crisp

CHILLED BEEF TENDERLOIN CROSTINI

Horseradish Cream and Micro Peppergrass

CHILI-RUBBED SHRIMP

Plantain Tostones, Smoked Chile Aioli, Jicama Salad

NOVA SMOKED SALMON

Grapefruit Avocado Relish, Everything Bagel Crisp

CRISPY POTATO PANCAKE

Crème Fraiche, Sustainable Paddle Fish Caviar

BELGIAN ENDIVE CUPS

Beet Tartare, Herb Whipped Goat Cheese

PIMENTO CHEESE DEVILED EGG

Applewood Smoked Bacon

FIG & OLIVE TAPENADE

Crumbled Feta

AHI TUNA POKE

Sesame Ginger, Scallions

HOT

PETITE BEEF EMPANADA

Avocado Cilantro Relish, Lime Crema

SPICED CHICKEN SAMOSA

Cumin Yogurt, Mango Chutney

LOBSTER BREAD PUDDING

Lemon Aioli

SLAB BACON SLIDER

Spicy Mayo, Kimchi Slaw, Sweet Bun

LOADED BAKED POTATO FLATBREAD

Aged White Cheddar, Applewood Smoked Bacon, Rustic Potatoes, Chive

THAI SHRIMP LOLLIPOP

Sweet Chili Lime Vinaigrette, Cilantro & Mint Salad

PETITE BEEF WELLINGTON

Merlot Demi-Glace

FRENCH ONION SOUP BOULE **V**

Chive Crème Fraiche

GRILLED LAMB MERGUEZ

Pickled Red Onion, Cucumber Greek Yogurt, Sumac

CRISPY CHICKEN WING

Honey Buffalo Sauce, Gorgonzola Cheese

PIGS IN A BLANKET

All-Beef Hot Dog, Puff Pastry, Dijon Mustard

BACON WRAPPED SHORT RIB BITE

White BBQ Sauce, Crispy Shallots

CHARRED BRUSSEL SPROUT LOLLIPOP **V**

Bourbon Bacon Jam

ITALIAN MINI MOZZARELLA BALL

Mozzarella, Tomato Basil Sauce

V Vegetarian / **GF** Gluten-Free

RECEPTION

MINGLING PLATTERS

Service for one hour | Priced per person | Minimum of 30 guests

SELECT TWO / SELECT THREE / SELECT FOUR

FRESH VEGETABLE CRUDITÉ **v**

Seasonal Vegetables, Hummus, Buttermilk Ranch Dip

FRESH SEASONAL SLICED FRUIT **v / GF**

Assorted Berries and Melons

FIESTA CHIPS AND DIPS **v**

House-made Guacamole, Fire Roasted Salsa, Tortilla Chips

MEDITERRANEAN PLATTER **v**

Classic Hummus, Roasted Red Pepper Hummus, Pita Rounds, Vegetable Chips

ARTISAN NEW YORK CHEESES **v**

Local Farm Cheeses, Traditional Accompaniments

STADIUM ANTIPASTI **+6**

Italian Cured Meats, Artisanal Cheeses, Pickled and Cured Vegetables

SHRIMP COCKTAIL **GF +6**

Horseradish Cocktail Sauce, Fresh Lemon

SUSHI AND SASHIMI PLATTERS **+8**

Wasabi, Pickled Ginger, Soy Sauce

RECEPTION

ACTION STATIONS

Minimum 30 guests | Priced per person*

ADDITIONAL VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

TASTE OF THE BALLPARK

1 Hour / 1.5 Hours / 2 Hours

PIGS IN A BLANKET

CHICKEN TENDERS AND FRENCH FRY CUPS

POPCORN

CRACKER JACK

CHEESEBURGER SPRING ROLLS

HOLY MOLY GUACAMOLE CART

1 Hour / 1.5 Hours / 2 Hours

CHICKEN AND BEEF EMPANADAS

GUACAMOLE, ASSORTED SALSAS, HOUSE-
MADE CHIPS v

GET SUM

1 Hour / 1.5 Hours / 2 Hours

ASSORTED FRIED DIM SUM

SHRIMP TEMPURA

ASIAN NOODLE SALAD

FORTUNE COOKIE

ARTHUR AVENUE

1 Hour / 1.5 Hours / 2 Hours

CAPRESE SALAD v

CLASSIC CAESAR SALAD v

ARANCINI ASSORTMENT
Sausage and Peppers, Classic Parmesan

CLASSIC ITALIAN MEATBALL SLIDER

SICILIAN STYLE PIZZA

CHICKEN PARMESAN SLIDERS

THE GARDEN PATCH

1 Hour / 1.5 Hours / 2 Hours

SEASONAL VEGETABLE ARRANGEMENT v / GF

ASSORTED DIPS AND SPREADS v

CLASSIC HUMMUS v

VEGETABLE CHIPS v

FLAT BREADS v

TRADITIONAL HOT DOG CART

1 Hour / 1.5 Hours / 2 Hours

SABRETT HOT DOGS
Sauerkraut, Sweet Onions, Cheese Sauce,
Ketchup, Mustard, Relish, Warm Buns

v Vegetarian / GF Gluten-Free

* Upgrade your reception station by adding a Chef-Attendant.
Number of chefs needed for each station is dependent on guest count and timing of event.

RECEPTION

ENHANCE YOUR EXPERIENCE

Wow your guests and spice up your event with our unique and entertaining enhancements. All enhancements must be contracted and signed off no later than ten business days prior to your event.

OYSTERS XO

Oysters XO is an innovative culinary experience. Oyster Girls and Oyster Guys roam your event and shuck fresh oysters for your guests. Includes traditional accompaniments. Please inquire with your Catering Manager for pricing and additional information.

WINE PAIRINGS

A personal sommelier for your event will pair wines from our exquisite wine list with your menu selections. Ask your Catering Manager to see our extensive wine list and more information about booking a sommelier for your event.

CUSTOM ICE SCULPTURE

Legends will coordinate custom ice carvings with Okamoto Studios who is our preferred vendor for creating magnificent accents to your event with ice! Okamoto Studios is owned by Shintaro Okamoto. They are New York-based artists collectively known for their design, production and consultation for everything made of crystal-clear ice. Please contact your Catering Manager for additional information and to receive a quote.

MIXOLOGIST

Customize your bar package by adding delicious and creative cocktails that will be personalized for you and your guests! Your Catering Manager and our in-house Bar Manager will work with you to choose from a list of specialty crafted cocktails or customize one for your event! Ask your Catering Manager for our Cocktail List or for additional information on adding this experience to your Bar Package.

MERCHANDISE

Commemorate your experience at Yankee Stadium with customized jerseys, bats and more with your guests' names or company logo! Ask your Catering Manager for a Merchandise List, ordering information and about customization options.



DINNER

DINNER

ACTION STATIONS

Priced Per Person*

ADDITIONAL VEGETARIAN AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

NEW YORK STEAKHOUSE

Minimum of 30 guests

1 Hour / 1.5 Hours / 2 Hours

JUMBO SHRIMP COCKTAIL

BONE-IN TOMAHAWK RIB EYE STEAK

STEAKHOUSE WEDGE SALAD

MASHED POTATOES

GRILLED ASPARAGUS **V**

EVERYTHING SPICED MINI BAGUETTES

CARVING STATION

Minimum of 30 guests

1 Hour / 1.5 Hours / 2 Hours

SELECT 2 PROTEINS:

HERB-ROASTED BEEF TENDERLOIN

Horseradish Cream, Shallot Demi-Glace

SPIRAL SMOKED COUNTRY HAM

Dijon Mustard, Maple Bourbon Glaze

GARLIC & ROSEMARY ROASTED LEG OF LAMB

Minted Yogurt, Natural Jus

OVEN-ROASTED TURKEY BREAST

Cranberry Sauce, Home-style Gravy

HERITAGE BREAD PORCHETTA

Cherry Pepper Aioli, Focaccia Bread

PASTA STATION

Minimum of 30 guests

1 Hour / 1.5 Hours / 2 Hours

SELECT 2 PASTAS:

PENNE, CHEESE TORTELLINI, POTATO

GNOCCHI, SHORT RIB RAVIOLI

SELECT 2 SAUCES:

TOMATO, PESTO, ALFREDO, PRIMAVERA **V**

SELECT 2 PROTEINS:

SAUTÉED SHRIMP, GRILLED FLANK STEAK,

ROASTED CHICKEN BREAST

INCLUDES: Assorted Rolls, Artisanal Breads **V**

CHILLED SEAFOOD

Minimum of 30 guests

1 Hour / 1.5 Hours / 2 Hours

POACHED JUMBO SHRIMP

SNOW CRAB CLAWS

CHILLED LOBSTER TAIL

KING CRAB LEGS

INCLUDES: Traditional Cocktail Sauce, Citrus

Tarragon Aioli, Fresh Lemon

SUSHI STATION

Minimum of 60 guests

1 Hour / 1.5 Hours / 2 Hours

ASSORTED SUSHI AND SASHIMI

Rolled To Order, Soy Sauce, Wasabi, Pickled

Ginger

V Vegetarian / **GF** Gluten-Free

*Number of chefs needed for each station
is dependent on guest count and timing of event.*

DINNER

DINNER BUFFET

Service for two hours | Minimum of 30 guests | Priced per person | Menu available after 3pm

INCLUDES: Fresh Baked Rolls and Whipped Butter

SALADS SELECT TWO:

STADIUM MIXED GREENS SALAD ▼

Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing

CAESAR SALAD ▼

Crisp Baby Romaine, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

CAPRESE ▼

Hand-Pulled Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Glaze

BABY KALE ▼

Ricotta Salata, Toasted Cashews, Red Quinoa, Lemon Parmesan Vinaigrette

ROASTED BEETS ▼

Lemon Tahini, Crispy Black Quinoa, Upland Cress

ICEBERG WEDGE ▼

Baby Iceberg, Cucumbers, Tomatoes, Applewood Bacon, Blue Cheese Crumbles, Buttermilk Ranch Dressing

PASTA SELECT TWO:

Gluten-Free Pasta Options Available Upon Request

PENNE ALLA VODKA ▼

Penne Pasta, Creamy Vodka Sauce

BRAISED SHORT RIB RAVIOLI

House-made Bolognese Sauce, Parmigiano-Reggiano

PUMPKIN RAVIOLI ▼

Baby Kale, Toasted Hazelnut Cream Sauce

THREE-CHEESE RAVIOLI ▼

Sweet Peas, Traditional Alfredo Sauce

MAC AND CHEESE ▼

Artisan Cheeses, Elbow Macaroni

PESTO ORECCHIETTE

Italian Sausage, Broccoli Rabe, Pesto Sauce

FARMER'S CHEESE BEGGAR'S PURSE

Parmesan Cream, Pancetta, Black Pepper

DINNER

DINNER BUFFET (Continued)

ENTRÉES SELECT TWO:

Vegetarian Options Available Upon Request

PARMESAN CRUSTED CHICKEN BREAST

Baby Arugula, Sweet Peppers, Red Onion,
Orange Citrus Vinaigrette

CITRUS GARLIC FRENCHED CHICKEN BREAST **GF**

Summer Basil & Tomato Salad, Pesto Cream
Reduction

PAN-SEARED PETITE FILET

Black Pepper Cognac Cream Sauce

PRIME HANGER STEAK **GF**

Sweet Ginger Soy, Blistered Shishito Peppers

GRILLED FLATIRON

Point Reyes Blue Cheese Sauce, Stout Battered
Onion Rings

FAROE ISLAND SALMON

White Miso Buerre Blanc, Pea Tendrils

GULF SHRIMP & GRITS **GF**

Creole Spiced Shrimp, Stone Ground Grits, Crispy
Chorizo

SIDES SELECT TWO:

GREENMARKET VEGETABLES **V / GF**

BUTTER WHIPPED POTATOES **V**

ROASTED HEIRLOOM CARROTS **V / GF**

French Butter, Sea Salt

HERB-ROASTED FINGERLING POTATOES **V**

WARM FARRO SALAD **V**

Pomegranate Seeds, Mint

DESSERT SELECT TWO:

FRESH BAKED COOKIES AND BROWNIES **V**

SLICED FRESH SEASONAL FRUIT **V / GF**

ASSORTED CUPCAKES **V**

INDIVIDUAL NEW YORK CHEESECAKES **V**

DINNER

PLATED DINNER

Service for two hours | Minimum of 50 guests | Priced per person | Menu available after 3pm

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

FIRST COURSE, ENTRÉE, SILENT VEGETARIAN OPTION AND DESSERT

FIRST COURSE, TWO ENTRÉES, SILENT VEGETARIAN OPTION AND DESSERT

INCLUDES: Fresh Baked Rolls and Whipped Butter, Pre-Set Water and Tableside Coffee & Tea Service

FIRST COURSE

MIXED GREENS SALAD **v**

Tender Lettuce, Cherry Tomato, Red Onion,
Cucumber, Shaved Fennel, Sherry Shallot Vinaigrette

CLASSIC CAESAR **v**

Crisp Baby Romaine, Shaved Parmesan Cheese,
Roasted Garlic Brioche Croutons, Caesar Dressing

SLOW ROASTED BEETS **v**

Goat Cheese Mousse, Toasted Hazelnuts, Honey
Vinaigrette, Beet Chips

BABY GEM **v**

Minted Greek Yogurt, Pinenuts, Almonds, Candied
Pears

ENTRÉES

FRENCHED CHICKEN BREAST

Pomme Puree, Roasted Seasonal Vegetables, Wild
Mushroom Cream

LEMON ROSEMARY CHICKEN

Sweet Potato Puree, Fennel Honey Glaze, Tuscan Kale

PRIME FILET OF BEEF

Heirloom Bean Panzanella, Oleo Verde, Blistered
Tomatoes

CHARGRILLED HANGER STEAK

Salt & Pepper Frites, Bistro Salad, Béarnaise

FAROE ISLAND SALMON

Charred Leek Vinaigrette, Potato & Brussels Hash

SILENT VEGETARIAN OPTIONS

Will create as needed based on seasonality of
ingredients

DESSERT

INDIVIDUAL TIRAMISU CAKE

Amaretto Crème Anglaise

MARBLE CHEESECAKE

Fresh Berry Compote

MIXED BERRY TART

Chantilly Cream

THREE CHOCOLATE MOUSSE

Dark, Milk and White Chocolate Creams, Hazelnut
Crunch



DESSERT UPGRADES

DESSERT UPGRADES

DESSERT STATIONS

Service for one hour | Minimum of 30 guests | Priced per person

SELECT ONE STATION / SELECT TWO STATIONS

LEGENDS CANDY WALL

An assortment of Novelty Candies and Snacks from our famous Legends Suite Club Candy Wall

LOADED CHURROS STATION

Cinnamon Dusted Churros, Warm Chocolate and Caramel Sauce, Assorted Toppings

ICE CREAM SUNDAES*

Chocolate and Vanilla Ice Cream scooped and served in Waffle Cups and Yankee Logoed Mini Helmets with Traditional Toppings

DONUT WALL

Assortment of Themed Donuts

NOVELTY ICE CREAM CART

Assorted Ice Cream Bars, Cones, and Cups

PASSED DESSERTS

Service for one hour | Minimum of 30 guests | Priced per person

SELECT TWO / SELECT THREE / SELECT FOUR

MILKSHAKE SHOOTERS

Vanilla and Chocolate Milkshakes topped with a Warm Chocolate Chip Cookie

CAKE POPS

Assorted Flavors; can be customized with your event logo

PETIT FOURS

Classic Variety

BITE-SIZE CUPCAKES Baked by Melissa

Variety of Flavors and Toppings

CHOCOLATE COVERED STRAWBERRIES

Coated with Milk and White Chocolate

V Vegetarian / **GF** Gluten-Free

* A chef-attendant is required for these Dessert Stations.



BEVERAGES

BEVERAGES

BEVERAGE PACKAGES

COLD BEVERAGE PACKAGE

Priced per person | Service for two hours

Pepsi, Diet Pepsi & Sierra Mist, Poland Spring Bottled Flat & Sparkling Water

HOT BEVERAGE PACKAGE

Priced per person | Service for two hours

Dunkin' Regular & Decaffeinated Coffee, Assorted Hot Tea Selection

HOT & COLD BEVERAGE PACKAGE

Priced per person | Service for two hours

Pepsi, Diet Pepsi & Sierra Mist, Poland Spring Bottled Flat & Sparkling Water, *Dunkin'* Regular & Decaffeinated Coffee, Assorted Hot Tea Selection

BAR PACKAGES

SILVER BAR

Priced per person | Service for two hours

House Cabernet Sauvignon, Pinot Grigio, Chardonnay; Plus Additional Sommelier Selection
Budweiser, Bud Light, Miller Lite, Coors Light
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring, Bottled and Sparkling Water

GOLD BAR

Priced per person | Service for two hours

House Cabernet Sauvignon, Pinot Grigio, Chardonnay; Plus Additional Sommelier Selection
Budweiser, Bud Light, Miller Lite, Coors Light
Ketel One Vodka, Tanqueray Gin, Naked Turtle White Rum, DeLeón Platinum Tequila, Johnnie Walker Red
Scotch, Jameson Irish Whiskey, Crown Royal Whiskey, Bailey's Irish Cream, Jim Beam Black Bourbon
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring, Bottled and Sparkling Water

PLATINUM BAR

Priced per person | Service for two hours

House Cabernet Sauvignon, Pinot Grigio, Chardonnay; Plus Additional Sommelier Selection
Budweiser, Bud Light, Miller Lite, Coors Light
Ketel One Vodka, Grey Goose Vodka, Tanqueray Gin, Tanqueray 10 Gin, Naked Turtle White Rum, Captain
Morgan's Spiced Rum, DeLeón Platinum Tequila, Don Julio Blanco Tequila, Patron Silver, Johnnie Walker Black
Scotch, Jameson Irish Whiskey, Jim Beam Black Bourbon, Jim Beam White Bourbon, Bailey's Irish Cream
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring, Bottled and Sparkling Water

PREMIUM BEER UPGRADE

Stella Artois, Amstel Light, Blue Moon and Heineken

SPECIALTY WINE UPGRADE

Upgrade Wine List available upon request

CONSUMPTION BAR

This package includes all of our house brands and mixers. A guaranteed minimum is required to be contracted for the consumption bar package. The guaranteed minimum is subject to guest count and event timing, and is at the discretion of the Catering Manager. If the consumption post-event exceeds the minimum contracted guarantee, the client will be charged the total consumption price. If the consumption does not meet or exceed the minimum, the client will be charged the contracted minimum only. Please note that all drinks consumed under this package will be based on retail pricing per alcoholic beverage, soda and water. A credit card is required pre-event for all consumption bar packages.



CATERING GUIDELINES

CATERING GUIDELINES

LEGENDS HOSPITALITY CATERING SERVICES

Legends Hospitality is the exclusive Premium Service provider at Yankee Stadium. We will provide you with culinary delights, merchandise, outstanding service, and the ability to order any of our offerings as effortlessly as possible. If there is anything we can do to enhance your experience, please let us know. Our staff is dedicated to welcoming and serving you and your guests.

FOOD AND BEVERAGE

Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Stadium by the client, guests or vendors. Legends Hospitality is the only licensed authority to sell and serve food and beverage for consumption on the premises.

GLATT KOSHER

Legends Hospitality at Yankee Stadium is home of one of the only in-stadium Glatt Kosher Kitchens in the country and is supervised by Orthodox Union. In charge of our Kosher team at Legends is Chef Jacob Goldberg. Jacob has been a kosher chef for over ten years and has been working for the finest kosher establishments around the Tri-state area. He has vast food knowledge in both kosher and non-kosher fine dining. Jacob is always available to discuss any potential kosher events or any special requests made by our clients.

EQUIPMENT: TABLES, SILVERWARE, GLASSWARE, CHINA & LINEN

Legends Hospitality provides tables for food and beverage stations that have black spandex or navy linen. Clients also have access to the furniture and chairs in the event space that they choose for their function. Legends Hospitality Catering has an inventory of china, glassware and flatware that can accommodate up to 300 guests. A rental fee will be applied for specific requests or additional silverware, glassware or china needs. Navy table cloths are complimentary to the event with purchase of food and beverage. Rental fees will apply for other colors and styles; please contact your catering manager for pricing and details. Note: Fees do apply for any Client's floor plan that requires furniture removal from existing floor plans (please refer to the Furniture Removal Fees section).

CANCELLATIONS

In the event the client cancels the event with less than ten (10) business days prior notice to the event date, twenty five percent (25%) of the estimated food and beverage price will be due. If the client cancels the event within less than three (3) business days of the event, one hundred percent (100%) of the estimated food and beverage charges will be due as liquidated damages for Legends' loss due to the clients cancellations. In the event that the performance of this agreement is prevented because of an act of God, an inevitable accident, fire, blackout, strike, labor dispute, rule, or by an act of Government or other causes beyond the company's control, either party shall be permitted to cancel this agreement without liability.

ALCOHOL POLICY

The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all guests in complying with these legal requirements. It is the responsibility of the event host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears intoxicated.

TAXES & SERVICE CHARGE

An 8.875% NY Sales tax and a 20% service charge will be added onto your final bill. The 20% service charge is calculated based on your total pre-tax food, beverage, and liquor bill. Charges for additional items, such as equipment rentals, are not subject to a 20% service charge. The 20% service charge represents a gratuity of 14%, which will be distributed directly to the service staff, and an administrative fee of 6%. The administrative fee of 6% is not a gratuity and will not be distributed to employees, but rather will be retained by Legends Hospitality to help defray administrative costs related to your event. It is up to your personal discretion to leave any additional gratuity (above 14% of the food, beverage, and liquor costs) for your service staff. If you wish to leave an additional gratuity for the service staff, you may do so by contacting your Catering Manager. Clients requesting an exclusion from sales taxes under 501(c)(3) must submit all documentation to Legends Hospitality in support within thirty days of your event. If you have any discrepancies or need an additional copy of your receipt, please call the Catering Office.

CATERING GUIDELINES

SCHEDULE OF DEADLINES

TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A signed Catering Event Contract to include a guaranteed guest count and your final food and beverage selections.
- Set-up selections to include: furniture placement, linen selection, and additional equipment needs (subject to Stadium Operations approval).

THREE (3) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A final guest count to include a breakdown of adult and children, kosher meals, vegetarian meals and vendor meals. (Note: final guest counts will not be lowered below your guaranteed guest count or adjusted by more than five percent (5%) above your estimated guest count).
- A detailed timeline of event is finalized.
- Floor plans to include the number of guests to be seated at each table (if this applies to your event).
- Payment in full, submitted via credit card, wire transfer or check made out to Legends Hospitality.
- A late ordering fee of twenty percent (20%) will be applied to the total retail price of food and beverage ordered less than three (3) business days prior to an event.

METHOD OF PAYMENT

CREDIT CARD PAYMENT

An authorization form must be completed including the card holder's signature. Legends Hospitality accepts all major credit cards.

WIRE TRANSFER PAYMENT:

Bank: Wells Fargo

Beneficiary: Legends Hospitality, LLC ABA #: 121000248

Account #: 2000055522094

Reference: Sub Acct #003 NYY

CHECK PAYMENT

Make all checks payable to "Legends Hospitality" and mail with a tracking number to the following address:

Legends Hospitality

Yankee Stadium

Attn: Jahaira Diaz

One East 161st Street Bronx, NY 10451

Note: Please include reference on all transactions.

LEGENDS HOSPITALITY CATERING STAFFING RATIOS ARE AS FOLLOWS:

- One (1) Bartender for every seventy five (75) Guests
- One (1) Server for every thirty five (35) Guests for a Reception-Style Event
- One (1) Server for every ten (10) Guests for a Plated Meal-Style Event

FURNITURE REMOVAL FEES

All Furniture Removal Fees will be assessed Upon Stadium Operations approval of the floor plan for your event.



CONTACT INFORMATION

Jahaira Diaz, Catering Manager

Phone: 646-977-8533

Email: JDiaz@Legends.net

Fax: 718-838-6965

Address: One East 161st Street, Bronx, NY 10451



THANK YOU

LEGENDS HOSPITALITY

