



LEGENDS HOSPITALITY

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 the new 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.



MEET OUR CHEF

CHEF JAMES DHERON IS THE EXECUTIVE CHEF FOR YANKEE STADIUM,
ONE OF THE MOST RECOGNIZED STADIUMS IN THE WORLD.

YANKEE STADIUM HAS RECEIVED 4 CONSECUTIVE FIVE-STAR DIAMOND
AWARDS FROM THE AMERICAN ACADEMY OF HOSPITALITY SCIENCES.

Born and raised in New Brunswick, New Jersey, Jimmy first discovered his passion for cooking in high school when he worked as a bus boy in a small local restaurant where he had the opportunity to be mentored by the head chef. While attending the prestigious Johnson & Wales University in Providence, Rhode Island, Jimmy's externship allowed him to cook in the Athletes' Dining Room at the 2002 Winter Olympics in Salt Lake City, Utah. Upon graduating he spent seven years with the NFL and then became hungry for a new experience. Jimmy found himself cooking for the Ritz Carlton in Maui, Hawaii for three years, where he learned the art of island fusion cuisine and how to surf. In 2013, Jimmy brought his creativity and proficiency back to the Ritz Carlton in Boston, Massachusetts, and subsequently returned to the Tri-State area where he continued his career with Legends Hospitality at Yankees Stadium in the Bronx, New York

While with Legends Hospitality, he has had an array of culinary opportunities, including assisting in the opening Food and Beverage operations of the kitchens for various NFL and NHL teams respectively. In 2015 Chef James worked at the first College Football National Championships in Dallas, as well as assisting at the grand opening of One World Trade Center. His food has been featured in the monthly *Yankees Magazine* issues from August 2013 to present.



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BREAKFAST



Service for Two Hours / Minimum of 16 Guests

Priced Per Person

Menus Available Before 11am

NEW YORK MINUTE 22

Assorted Individual Yogurts **V / GF**

Whole Seasonal Fresh Fruit **V / GF**

Granola and Energy Bars **V**

Dunkin' Donuts Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Bottled Water

CONTINENTAL 23

Assorted Fresh Baked Pastries **V**

Whipped Butter

Dunkin' Donuts Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Bottled Water

BREAKFAST BAR 32

INCLUDES:

Assorted Individual Yogurts **V / GF**

Individual Fresh Fruit Cups **V / GF**

Granola Bars **V**

Assorted Fresh Donuts **V**

Dunkin' Donuts Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Bottled Water

SELECT TWO BREAKFAST SANDWICHES

Gluten-Free Options Available Upon Request

Bacon, Egg, Cheese, Plain Bagel

Ham, Egg, Cheese, English Muffin

Egg White, Turkey Bacon, Cheese, English Muffin

Taylor Ham, Egg, Cheese, Poppy Seed Roll

Spinach, Tomato, Mushroom, Egg, Wheat Wrap

EARLY BIRD 42

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' Donuts Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted *Tropicana* Juices,
Bottled Water

SELECT TWO EGGS

Chive Scrambled Eggs **GF**

Seasonal Vegetable Egg White Scramble **GF**

Spinach and Tomato Quiche &
Ham and Onion Quiche

SELECT TWO MEATS

Applewood Smoked Bacon **GF**

Premio Breakfast Sausage **GF**

Turkey Bacon **GF**

Taylor Ham **GF**

Jalapeño Chicken Sausage **GF**

SELECT TWO STARCHES

Crispy Hash Browns **V**

Roasted Breakfast Potatoes **V**

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

French Toast **V**

BREAKFAST



BREAKFAST PACKAGE UPGRADES

Not Offered Ala Carte, Each Item Can Only Be an Addition to an Existing Menu Package

Priced Per Person

Available Before 11am

- Assorted Yogurts 6 **V** / **GF**
- Whole Seasonal Fresh Fruit 6 **V** / **GF**
- Sliced Seasonal Fresh Fruit 12 **V** / **GF**
- Individual Yogurt Parfait Cups 12 **V** / **GF**
- Assorted Donuts 6 **V**
- Assorted Bagels 8 **V**
- Granola Bars 8 **V**
- Applewood Smoked Bacon 6 **GF**
- Taylor Ham 7 **GF**
- Premio Breakfast Sausage 6 **GF**
- Turkey Bacon 7 **GF**
- Jalapeño Chicken Sausage 7 **GF**
- Steel Cut Oats with Dried Cranberries,
Raisins and Brown Sugar 6 **V**
- Roasted Breakfast Potatoes 7 **V**

CHOICE OF TWO BREAKFAST SANDWICHES 15

Gluten-Free Options Available Upon Request

- Bacon, Egg, Cheese, Plain Bagel
- Ham, Egg, Cheese, English Muffin
- Egg White, Turkey Bacon, Cheese, English Muffin
- Taylor Ham, Egg, Cheese, Poppy Seed Roll
- Spinach, Tomato, Mushroom, Egg, Wheat Wrap **V**

CEREAL BAR 7

Assorted Classic Cereals with Milk, Bananas and Blueberries

BUILD YOUR OWN PARFAIT 9

Greek or Plain Yogurt, Berries, Sliced Banana, Granola,
Crushed Almonds and Honey

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 18 **GF**

- Farm Fresh Eggs, Egg Whites
- Cheddar, Feta, Goat, Swiss
- Mushrooms, Peppers, Onions, Spinach, Tomato
- Bacon, Jalapeño Chicken Sausage, Ham,
Turkey Bacon

FRESH-MADE YANKEE WAFFLES 16 **V**

- NY Yankees Logoed Mini Waffles
- Fresh Berry Compote, Seasonal Fruits and Berries
- Whipped Cream, Assorted Syrups, Whipped Butter

FRESH FRUIT AND FRAPPE STAND 15 **V** / **GF**

Assorted Yogurts, Granola, Sliced Seasonal Fresh Fruit

*A \$250 fee per Chef will apply to all Chef-Attended Stations

V Vegetarian / **GF** Gluten-Free

LUNCH



CREATE YOUR OWN COLD LUNCH 38

Service for Two Hours / Minimum of 30 Guests

Priced Per Person

Menu Available Before 3pm

INCLUDES:

Lay's Kettle Chips

SALADS *Select Two:*

YANKEE CAESAR SALAD v

Romaine, Shaved Parmesan,
Classic Caesar Dressing, Butter Croutons

STADIUM MIXED GREENS SALAD v / GF

Baby Lettuce, Cherry Tomato, Red Onion,
Cucumber, Parmesan Crisps, Sherry Vinaigrette
and Buttermilk Ranch Dressing

SOUTHWESTERN COBB SALAD

Romaine, Grilled Chicken, Charred Corn,
Black Beans, Cherry Tomatoes,
Chipotle Ranch Dressing

LOADED BAKED POTATO SALAD

Yukon Gold Potatoes, Applewood Smoked Bacon,
Shredded Cheddar Cheese, Green Onions

MEDITERRANEAN PASTA SALAD v

Farfalle Pasta, Heirloom Tomatoes,
Kalamata Olives, Red Onions,
Artichoke Hearts, Baby Spinach,
Feta Cheese

WRAPS AND SANDWICHES

Select Three:

Gluten-Free Bread/Wrap Options Available Upon Request

BANH MI SANDWICH

Chicken, Pickled Daikon, Cucumber, Mayonnaise,
Butter, Sriracha Hot Sauce, Cilantro, Multigrain Hero

ASIAGO TURKEY SANDWICH

Roasted Turkey, Asiago Cheese, Onion, Spinach,
Artichoke Hearts, Plain Baguette

BLACK FOREST HAM AND MUENSTER

Black Forest Ham, Muenster Cheese, Green Leaf Lettuce,
Tomato, Grainy Mustard, Multigrain Roll

CHICKEN WITH FRESH MOZZARELLA & TOMATO

Chicken Breast, Mozzarella Cheese, Lettuce,
Tomato & Basil Mayo, Brioche

VEGETARIAN

Yellow Squash, Zucchini, Eggplant, Mozzarella Cheese,
Roasted Red Peppers, Basil Pesto Spread,
Semolina Baguette

ROAST BEEF AND CHEDDAR

Roast Beef, Cheddar Cheese, Green Leaf Lettuce,
Tomato, Horseradish Sauce, Pretzel Roll

TURKEY CLUB WRAP

Rotisserie Turkey, Bacon, Green Leaf Lettuce, Tomato,
Mayonnaise, Plain Wrap

GRILLED VEGETABLE

Zucchini, Yellow Squash, Roasted Red Peppers,
Eggplant, Mozzarella, Basil Pesto, Spinach Wrap

MOZZARELLA & TOMATO WRAP

Mozzarella, Tomato, Basil Pesto Spread, Sun-Dried
Tomato Wrap

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 48

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:*

YANKEE CAESAR SALAD *v*

Romaine, Shaved Parmesan,
Classic Caesar Dressing, Butter Croutons

STADIUM MIXED GREENS SALAD *v / GF*

Baby Lettuce, Cherry Tomato, Red Onion,
Cucumber, Parmesan Crisps, Sherry Vinaigrette
and Buttermilk Ranch Dressing

SOUTHWESTERN COBB SALAD *GF*

Romaine, Grilled Chicken, Charred Corn,
Black Beans, Cherry Tomatoes,
Chipotle Ranch Dressing

LOADED BAKED POTATO SALAD

Yukon Gold Potatoes, Applewood Smoked Bacon,
Shredded Cheddar Cheese, Green Onions

MEDITERRANEAN PASTA SALAD *v*

Farfalle Pasta, Heirloom Tomatoes,
Kalamata Olives, Red Onions,
Artichoke Hearts, Baby Spinach, Feta Cheese

PASTA *Select One:*

Gluten-Free Pasta Options Available Upon Request

PASTA PRIMAVERA *v*

Farfalle Pasta, Seasonal Vegetables

PENNE ALLA VODKA *v*

Penne Pasta, Creamy Vodka Sauce

BRAISED SHORT RIB RAVIOLI

Short Rib Ravioli, House-Made Bolognese Sauce

GRAND SLAM MAC AND CHEESE *v*

Artisan Cheeses, Elbow Macaroni, Velvety Béchamel

ENTRÉES *Select Two:*

Vegetarian Options Available Upon Request

CHICKEN PICCATA

Pan-Seared Chicken Breast, Lemon Caper Sauce

HERB-GRILLED CHICKEN BREAST *GF*

Marinated Chicken Breast, Smoked Tomato
Cream Sauce

PRIME NY STRIP LOIN *GF*

Hand-Carved Steak, Merlot Demi-Glace

CHIMICHURRI FLANK STEAK *GF*

Grilled Flank Steak, House-Made
Chimichurri Sauce

PAN-SEARED SALMON *GF*

Wild Caught Salmon, Citrus Beurre Blanc

GARLIC SHRIMP SCAMPI *GF*

Jumbo Shrimp, Buttery Scampi Sauce

SIDES *Select Two:*

OVEN-ROASTED SEASONAL VEGETABLES *v / GF*

BUTTER WHIPPED POTATOES *v*

SAUTÉED GREEN BEANS WITH ROASTED TOMATOES *v / GF*

WILD RICE PILAF *v*

STEAMED BABY CARROTS *v / GF*

HERB-ROASTED FINGERLING POTATOES *v*

DESSERT *Select Two:*

FRESH BAKED COOKIES AND BROWNIES *v*

SLICED FRESH SEASONAL FRUIT *v / GF*

ASSORTED CUPCAKES *v*

INDIVIDUAL NEW YORK CHEESECAKES *v*

NEW YORK MINI CANNOLIS *v*

APPLE PIE POCKETS *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 65

FIRST COURSE, TWO ENTRÉES AND DESSERT 75

INCLUDES:

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

FIRST COURSE

MIXED GREENS v

Baby Lettuce, Cherry Tomato, Red Onion,
Cucumber, Parmesan Crisps, Sherry 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

GREEK SALAD v

Chick Peas, Cucumber, Red Onion, Tomato, Feta
Cheese, Kalamata Olives, Lemon Oregano Vinaigrette

ROASTED BEETS v

Baby Arugula, Goat Cheese, Hazelnut Vinaigrette

CHOPPED WEDGE v

Baby Iceberg, Cucumbers, Tomatoes,
Roasted Peppers, Asparagus, Aged Cheddar,
Champagne Vinaigrette

ENTRÉES

HERB-GRILLED CHICKEN BREAST

Goat Cheese Polenta, Haricot Vert,
Wild Mushroom Ragout

BUTTERMILK FRIED CHICKEN

Frenched Chicken Breast, Roasted Brussel Sprouts,
Home-Style Biscuit, Country Gravy

PRIME FILET OF BEEF

Herb-Roasted Fingerling Potatoes,
Bourbon Glazed Baby Carrots, Shallot Demi-Glace

12-HOUR BRAISED BEEF SHORT RIB

Bacon Grits, Grilled Asparagus, Citrus Gremolata

PAN-SEARED SALMON

Wild Rice Pilaf, Roasted Cauliflower,
Saffron Cream Sauce

OVEN-ROASTED BLACK COD

Ginger and Carrot Risotto, Steamed Baby Bok Choy

GRILLED PORTOBELLO "STEAK" v

Artichoke and Pesto Quinoa Salad

DESSERT

PECAN BOURBON TART

PISTACHIO CHEESECAKE

CHOCOLATE LAVA CAKE

LEMON MERINGUE TART

MARBLE CHEESECAKE

INDIVIDUAL TIRAMISU

SEASONAL BERRY TART

LUNCH



BOXED LUNCH 17

Minimum of 30 Guests

Priced Per Person

ALL BOXED LUNCHES INCLUDE:

Bag of Chips, Cookie, Whole Fresh Fruit, Cutlery Packet, Mayo and Mustard, and Bottle of Water

Gluten-Free Options Available Upon Request

Selection of Three:

ASIAGO TURKEY

Roasted Turkey, Asiago Cheese, Onion, Spinach, Artichoke Hearts, Plain Baguette

BLACK FOREST HAM & MUENSTER

Black Forest Ham, Muenster Cheese, Green Leaf Lettuce, Tomato, Grainy Mustard, Multigrain Roll

CHICKEN WITH FRESH MOZZARELLA & TOMATO

Chicken Breast, Mozzarella Cheese, Lettuce, Tomato & Basil Mayo, Brioche

CHICKEN SALAD

Chicken Salad, Red Onions, Tomato, Kaiser Roll

CLASSIC CLUB

Rotisserie Turkey, Ham, Swiss Cheese, Green Leaf Lettuce, Tomato, Honey Mustard, Pumpernickel Hero

EGG SALAD WITH FRESH DILL

Egg Salad with Dill & Lettuce, Pumpernickel Bread

GENOA SALAMI & MOZZARELLA

Genoa Salami, Mozzarella, Roasted Red Peppers, Sun-Dried Tomato Puree, Ciabatta

HAM & CHEDDAR

Virginia Ham, Cheddar Cheese, Green Leaf Lettuce, Tomato, Honey Dijon Mustard, Brioche

HAM & SWISS

Ham, Swiss Cheese, Green Leaf Lettuce, Tomato, Croissant

MOROCCAN CHICKEN

Chicken Breast, Harissa, Hummus & Cucumber on Multigrain Hero

PB&J ▾

Creamy Peanut Butter, Grape or Strawberry Jelly on White or Wheat

PESTO CHICKEN CAESAR SALAD

Chicken Breast, Sun-Dried Tomato Puree, Basil Pesto, Creamy Caesar Dressing, Romaine Lettuce, Semolina Baguette

ROAST BEEF & CHEDDAR

Roast Beef, Cheddar Cheese, Green Leaf Lettuce, Tomato, Horseradish Sauce, Pretzel Roll

SMOKED TURKEY & SWISS

Smoked Turkey, Swiss Cheese, Green Leaf Lettuce, Tomato, Grainy Mustard, Multigrain Roll

TOMATO, BASIL & MOZZARELLA ▾

Tomato, Basil Pesto & Mozzarella Cheese on Ciabatta

TUNA SALAD

Tuna Salad, Green Leaf Lettuce, Tomato, Ciabatta

TURKEY

Turkey, Cheddar Cheese, Green Leaf Lettuce, Sliced White Bread

VEGETARIAN ▾

Yellow Squash, Zucchini, Eggplant, Mozzarella Cheese, Roasted Red Peppers, Basil Pesto Spread, Semolina Baguette

A LA CARTE SNACKS



Service for Two Hours / Minimum of 25 Guests

Priced Per Person

ASSORTED INDIVIDUAL YOGURTS 6 v / GF

WHOLE SEASONAL FRESH FRUIT 6 v / GF

SLICED SEASONAL FRESH FRUIT 12 v / GF

INDIVIDUAL YOGURT PARFAIT CUPS 12 v / GF

ASSORTED DONUTS 6 v

GRANOLA AND ENERGY BARS 5 v

INDIVIDUAL CRUDITÉ CUPS
with Hummus 16 v / GF

INDIVIDUAL FRUIT CUPS
with Greek Yogurt 14 v / GF

ASSORTED FRITO LAY CHIPS 6 v

STADIUM-MADE TORTILLA CHIPS
Salsa and House-Made Guacamole 12 v

CLASSIC BALLPARK POPCORN 5 v

NEW YORK PRETZELS WITH MUSTARD 7 v

FRESH VEGETABLE CRUDITÉ PLATTER
with Hummus and Buttermilk Ranch Dressing 10 v / GF

HUMMUS DUO
with Mini Pitas and Terra Chips 8 v

ARTISAN NEW YORK CHEESES
with Traditional Accompaniments 14 v

HEBREW NATIONAL HOT DOGS
with All the Fixings 10

STADIUM ANTIPASTI 10

ASSORTED MINI CUPCAKES 9 v

CHOCOLATE COVERED STRAWBERRIES 9 v

FRESH BAKED COOKIES AND BROWNIES 8 v

ASSORTMENT OF CLASSIC AND
NOVELTY CANDIES 10 v

STADIUM PICNIC PACKAGE



Service for Two Hours / Minimum of 45 Guests
Priced Per Person

STARTERS & SIDES

Select Three:

STADIUM MIXED GREENS SALAD v / GF
Baby Lettuce, Cherry Tomato, Red Onion,
Cucumber, Parmesan Crisps, Sherry Vinaigrette
and Buttermilk Ranch Dressing

SOUTHWESTERN COBB SALAD GF
Romaine, Grilled Chicken, Charred Corn,
Black Beans, Cherry Tomatoes,
Chipotle Ranch Dressing

LOADED BAKED POTATO SALAD
Yukon Gold Potatoes, Applewood Smoked Bacon,
Shredded Cheddar Cheese, Green Onions

MEDITERRANEAN PASTA SALAD v
Farfalle Pasta, Heirloom Tomatoes,
Kalamata Olives, Red Onions, Artichoke Hearts,
Baby Spinach, Feta Cheese

SEASONAL FRESH FRUIT SALAD v / GF
Assorted Seasonal Fruits and Berries

BACON BLUE CHEESE COLESLAW
Napa Cabbage, Applewood Smoked Bacon,
Blue Cheese, Shredded Carrots

CLASSIC CORN ON THE COBB v / GF

BAKED BEANS v

MAIN

SELECT TWO 55

SELECT THREE 60

SELECT FOUR 65

Gluten-Free and Vegetarian Options Available Upon Request

HEBREW NATIONAL HOT DOGS
With All the Fixings

BUTTERMILK FRIED CHICKEN
Assorted Hot Sauces

CRISPY CHICKEN TENDERS
Honey Mustard, BBQ Sauce

PREMIO ITALIAN SAUSAGE
Peppers, Onions, Club Roll

PULLED PORK SLIDERS
Crispy Coleslaw

ALL-BEEF SLIDERS
Caramelized Onions, Special Sauce,
Jimmy's Pickles, Cheddar Cheese

YANKEE SLIDERS
Shaved NY Strip, Au Jus, Crispy Onions

BBQ CHICKEN SLIDER
Crispy Fried Onions

DESSERT

Select Two:

WATERMELON WEDGES v / GF

FRESH BAKED COOKIES AND BROWNIES v

APPLE PIE POCKETS v

**TURKEY HILL NOVELTY
ICE CREAM BARS** v / GF

RECEPTION



PASSED HORS D'OEUVRES

Minimum of 30 Guests

SELECT FOUR

1 Hour 25 / 1.5 Hours 30 / 2 Hours 40

SELECT SIX

1 Hour 30 / 1.5 Hours 36 / 2 Hours 45

SELECT EIGHT

1 Hour 37 / 1.5 Hours 45 / 2 Hours 56

COLD

SPICY TUNA WON TON

Pickled Jalapeño, Sweet Soy Glaze

SIGNATURE PETITE LOBSTER ROLLS

Butter Toasted Roll, Old Bay Chips

SMOKED BEEF TENDERLOIN CROSTINI

Jalapeño Jam, Micro Watercress

HEIRLOOM TOMATO BRUSCHETTA ^v

Goat Cheese Crostini

MINI GORGONZOLA CANNOLI ^v

Toasted Pistachios

BITE-SIZED CRAB TACO

Avocado, Sweet Corn

CAPRESE SKEWER ^{v / GF}

Cherry Tomatoes, Fresh-Pulled
Arthur Avenue Mozzarella

SHRIMP COCKTAIL SHOOTER

SMOKED SALMON CANAPÉ

Pumpkinseed, Dill, Chive Crème Fraiche

HOT

12-HOUR BRAISED SHORT RIB SLIDERS

Crimson Slaw, Potato Bun

SMOKED CHICKEN FLATBREAD

Fontina Cheese, Caramelized Onion,
Baby Arugula

BITE-SIZED ARANCINI ^v

Roasted Peppers, Asparagus

"BURGER AND A BEER"

All-Beef Slider, Seasonal Lager or Root Beer Shooter,
Shoestring Fries

GINGER AND GARLIC SHRIMP

Coconut Curry Sauce, Sugar Cane Skewer

PETITE BEEF WELLINGTON

Merlot Demi-Glace

LOBSTER BISQUE BOULE

Sweet Corn Pudding

CRISPY PORK BELLY STEAMED BUNS

Pickled Vegetables, Cilantro

HERB-CRUSTED BABY LAMB CHOPS

Pomegranate Molasses, Stone-Ground Mustard

TERIYAKI CHICKEN SKEWER

Grilled Pineapple, Cilantro Sweet Chili Sauce

MINI CORN DOGS

Spicy Mustard

PULLED CHICKEN AREPAS

Pickled Red Onion, Avocado Relish

GRILLED CHEESE AND TOMATO SOUP ^v

Assorted Cheeses, Creamy Tomato Soup Shooter

FRANK IN A BLANKET

All-Beef Hot Dog, Puff Pastry, Dijon Mustard

MINI REUBEN BITE

Corned Beef, Sauerkraut, Spicy Mustard

RECEPTION



HAWKED ITEMS

Stadium Snacks Served Hawker-Style
Service for One Hour / Minimum of 30 Guests

SELECT TWO 12 / SELECT THREE 14 / SELECT FOUR 16

CLASSIC BALLPARK POPCORN **v**

CLASSIC SIGNATURE CRACKER JACK **v**

COTTON CANDY **v / GF**

BAZZINI ROASTED PEANUTS **v**

TURKEY HILL NOVELTY

ICE CREAM BARS **v / GF**

ASSORTED CANDY **v / GF**

HEBREW NATIONAL HOT DOGS

MINGLING PLATTERS

Service for One Hour / Minimum of 30 Guests

SELECT TWO 18 / SELECT THREE 22 / SELECT FOUR 25

FRESH VEGETABLE CRUDITÉ **v**

Seasonal Vegetables, Hummus,
Buttermilk Ranch Dip

FRESH SEASONAL SLICED FRUIT **v / GF**

Assorted Berries and Melons

DIP DUO **v**

Spinach and Artichoke Dip, Tortilla Chips
Crab Rangoon Dip, Wonton Chips

FIESTA CHIPS AND DIPS **v**

House-made Guacamole, Fire Roasted Salsa,
Tortilla Chips

MEDITERRANEAN PLATTER **v**

Classic Hummus, Charissa Hummus, Pita Rounds,
Vegetable Chips

ARTISAN NEW YORK CHEESES **v**

Local Farm Cheeses, Traditional Accompaniments

STADIUM ANTIPASTI

Italian Cured Meats, Artisanal Cheeses,
Pickled and Cured Vegetables

ATLANTIC JUMBO PRAWNS **GF**

Cocktail Sauce, Citrus Tarragon Aioli,
Fresh Lemon

SUSHI AND SASHIMI PLATTERS

Wasabi, Pickled Ginger, Soy Sauce

RECEPTION



RECEPTION STATIONS

Minimum 30 Guests

Priced Per Person*

Additional Vegetarian and Gluten-Free Options Available Upon Request

THE GARDEN PATCH ▼

1 Hour **18** / 1.5 Hours **27** / 2 Hours **29**

SEASONAL VEGETABLE ARRANGEMENT ▼ / GF

ASSORTED DIPS AND SPREADS ▼

CLASSIC AND CHARISSA HUMMUS ▼

VEGETABLE CHIPS ▼

FLAT BREADS ▼

ARTISAN CHEESE AND ANTIPASTO

1 Hour **24** / 1.5 Hours **29** / 2 Hours **38**

DOMESTIC AND IMPORTED CHEESES ▼

ASSORTED ITALIAN CURED MEATS GF

SEASONAL FRUITS AND BERRIES ▼ / GF

PICKLED AND CURED VEGETABLES ▼ / GF

SPICED NUTS AND DRIED FRUIT ▼

HEARTH BAKED BREADS ▼

EAST MEETS WEST

1 Hour **26** / 1.5 Hours **32** / 2 Hours **42**

ASSORTED STEAMED AND FRIED DIM SUM

VEGETABLE FRIED RICE ▼

ASIAN CHICKEN SALAD TO-GO BOXES

GRILLED CHICKEN BANH MI

CRISPY PORK BELLY STEAMED BUN

ARTHUR AVENUE

1 Hour **26** / 1.5 Hours **32** / 2 Hours **42**

CAPRESE SALAD ▼

CLASSIC CAESAR SALAD ▼

ARANCINI ASSORTMENT

RAO'S MEATBALLS GF

ARTISANAL FLATBREAD PIZZA

CHICKEN PARMESAN SLIDERS

SOUTH OF THE BORDER

1 Hour **30** / 1.5 Hours **36** / 2 Hours **42**

HOUSE-MADE GUACAMOLE AND
FIRE-ROASTED SALSA ▼

BEEF, CHICKEN AND VEGETABLE QUESADILLAS

BUILD YOUR OWN FAJITA

Beef, Chicken, Shrimp

Roasted Vegetables, Sour Cream, Pico de Gallo

TRADITIONAL RICE AND BEANS ▼

LOADED CHURROS ▼

Cinnamon Dusted Churros,

Warm Chocolate and Caramel Sauce

Assorted Toppings

**Upgrade Your Reception Station by Adding a Chef-Attendant. A \$250 fee applies per chef for all chef-attended Reception Stations. Number of chefs needed for each station is dependent on guest count and timing of event.*

▼ Vegetarian / GF Gluten-Free

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.

VERDE FLOWERS

Verde Flowers is a custom floral design company that provides amazing creations complimented by personalized service.

Allow Verde Flowers to add custom designed flower arrangements to your event. Whether you are hosting a corporate event, birthday party or simply hosting loved ones to enjoy the game. Each arrangement receives our personal assurance of polished perfection and will add that special touch to your big day!

Please contact your catering manager to receive a quote.

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

Wow your guests with a professional and custom ice carving! Legends will coordinate with Okamoto Studios who is our preferred vendor for creating magnificent accents to your event with ice!

Okamoto Studios is a New York-based artist collectively best known for their design, production and consultation for everything made of crystal clear ice.

Please contact your Catering Manager for additional information and/or 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



ACTION STATIONS

Priced Per Person*

Additional Vegetarian and Gluten-Free Options Available Upon Request

NEW YORK STEAKHOUSE

Minimum of 30 Guests

1 Hour **40** / 1.5 Hours **49** / 2 Hours **65**

JUMBO SHRIMP COCKTAIL

BONE-IN TOMAHAWK RIB EYE STEAK

STEAKHOUSE WEDGE SALAD

TWICE BAKED POTATOES

GRILLED ASPARAGUS **v**

MINI FRENCH ONION SOUP BOULE

ASSORTED ROLLS AND WHIPPED BUTTER **v**

CARVING STATION

Minimum of 30 Guests

1 Hour **32** / 1.5 Hours **38** / 2 Hours **48**

Choice of 2 Proteins:

HERB-ROASTED BEEF TENDERLOIN

Horseradish Cream, Shallot Demi-Glace

SPIRAL SMOKED COUNTRY HAM

Dijon Mustard, Maple Bourbon Glaze

PISTACHIO CRUSTED RACK OF LAMB

Mint Tzatziki, Juniper Reduction

OVEN-ROASTED TURKEY BREAST

Cranberry Sauce, Home-style Gravy

GRILLED BONELESS PORK LOIN

Chimichurri, Romesco Sauce

PASTA STATION

Minimum of 30 Guests

1 Hour **30** / 1.5 Hours **36** / 2 Hours **42**

Choice of 2 Pastas:

PENNE, CHEESE TORTELLINI,
POTATO GNOCCHI, SHORT RIB RAVIOLI

Choice of 2 Sauces:

TOMATO, PESTO, ALFREDO, PRIMAVERA **v**

Choice of 2 Proteins:

SAUTÉED SHRIMP, GRILLED FLANK STEAK,
ROASTED CHICKEN BREAST

ASSORTED ROLLS AND ARTISANAL BREADS **v**

RAW BAR

Minimum of 30 Guests

1 Hour **40** / 1.5 Hours **49** / 2 Hours **65**

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 **42** / 1.5 Hours **47** / 2 Hours **64**

ASSORTED SUSHI AND SASHIMI
ROLLED TO ORDER

Soy Sauce, Wasabi, Pickled Ginger

*A \$250 fee applies per chef-attendant to attend all Action Stations. Number of chefs needed for each station is dependent on guest count and timing of event. **v** Vegetarian / **GF** Gluten-Free

DINNER



ACTION STATIONS

Priced Per Person*

Additional Vegetarian and Gluten-Free Options Available Upon Request

TRADITIONAL HOT DOG CART

Minimum of 30 Guests

1 Hour **12** / 1.5 Hours **15** / 2 Hours **19**

HEBREW NATIONAL HOT DOGS

SAUERKRAUT, SWEET ONIONS,
CHEESE SAUCE

KETCHUP, MUSTARD, RELISH

WARM BUNS

COMFORT FOOD

Minimum of 30 Guests

1 Hour **22** / 1.5 Hours **28** / 2 Hours **34**

INDIVIDUAL GOURMET GRILLED CHEESE
SANDWICHES TOASTED TO ORDER **v**

TOMATO SOUP SHOOTERS **v / GF**

GRAND SLAM MAC AND CHEESE **v**

MINI HOT DOGS WITH ALL THE FIXINGS

WARM NEW YORK PRETZELS
WITH BEER AND CHEESE FONDUE **v**

SLIDER BAR

Minimum of 30 Guests

1 Hour **25** / 1.5 Hours **32** / 2 Hours **38**

Choice of 3:

ALL-BEEF PATTY

BUFFALO CHICKEN

PULLED PORK

TURKEY SLIDER

VEGGIE SLIDER **v**

Choice of 2:

CLASSIC FRENCH FRIES **v**

SWEET POTATO FRIES **v**

TATER TOTS **v**

COLESLAW **v**

Includes:

Assorted Cheeses, Bacon Jam, Jimmy's Pickles

Sautéed Mushrooms, Caramelized Onions

Lettuce, Tomato, Red Onions, Ketchup, Mayo, Mustard

STADIUM WINGS

Minimum of 30 Guests

1 Hour **25** / 1.5 Hours **30** / 2 Hours **35**

BONELESS OR CLASSIC WINGS

BUFFALO, HONEY BBQ, CILANTRO SWEET CHILI

CARROT AND CELERY STICKS **v / GF**

BUTTERMILK RANCH DRESSING
AND BLUE CHEESE

LOADED BAKED POTATO SALAD

BACON BLUE CHEESE COLE SLAW **GF**

GOURMET HOT DOG STAND

Minimum of 30 Guests

1 Hour **30** / 1.5 Hours **36** / 2 Hours **45**

WILD BOAR SAUSAGE

Crispy Pork Belly, Pineapple Relish, Dijon Mustard

CHORIZO SAUSAGE

Patatas Bravas, Spicy Aioli, Scallions

CHICKEN SAUSAGE

Avocado, Cabbage, Tomato, Chipotle Mayo,
Scallions

*A \$250 fee applies per chef-attendant to attend all Action Stations. Number of chefs needed for each station is dependent on guest count and timing of event. **v** Vegetarian / **GF** Gluten-Free

DINNER



DINNER BUFFET 72

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:*

YANKEE CAESAR SALAD v

Romaine, Shaved Parmesan,
Classic Caesar Dressing, Butter Croutons

STADIUM MIXED GREENS SALAD v / GF

Baby Lettuce, Cherry Tomato, Red Onion,
Cucumber, Parmesan Crisps, Sherry Vinaigrette
and Buttermilk Ranch Dressing

SOUTHWESTERN COBB SALAD GF

Romaine, Grilled Chicken, Charred Corn,
Black Beans, Cherry Tomatoes,
Chipotle Ranch Dressing

LOADED BAKED POTATO SALAD

Yukon Gold Potato, Applewood Smoked Bacon,
Shredded Cheddar Cheese, Green Onions

MEDITERRANEAN PASTA SALAD v

Farfalle Pasta, Heirloom Tomatoes,
Kalamata Olives, Red Onions, Artichoke Hearts,
Baby Spinach, Feta Cheese

SEASONAL FRESH FRUIT SALAD v / GF

Assorted Sliced and Diced Seasonal
Fruits and Berries

CARROT AND BRUSSELS SPROUTS SALAD v

Baby Carrots, Roasted Brussels Sprouts,
Ricotta Salata, Toasted Cumin Vinaigrette

PASTA *Select Two:*

Gluten-Free Pasta Options Available Upon Request

PASTA PRIMAVERA v

Farfalle Pasta, Seasonal Vegetables

PENNE ALLA VODKA v

Penne Pasta, Creamy Vodka Sauce

BRAISED SHORT RIB RAVIOLI

Short Rib Ravioli, House-Made Bolognese Sauce

SWEET POTATO GNOCCHI v

Baby Kale, Toasted Hazelnut Cream Sauce

RIGATONI RAGU

Braised Beef, Premio Italian Sausage,
House-Made Meatballs, Classic Tomato Sauce

THREE-CHEESE RAVIOLI v

Sweet Peas, Traditional Alfredo Sauce

GRAND SLAM MAC AND CHEESE v

Artisan Cheeses, Elbow Macaroni,
Velvety Béchamel

PESTO ORECCHIETTE

Italian Sausage, Broccoli Rabe, Pesto Sauce

DINNER



DINNER BUFFET (continued)

ENTRÉES *Select Two:*

Vegetarian Options Available Upon Request

CHICKEN PICCATA

Pan-Seared Chicken Breast,
Lemon Caper Sauce

HERB-GRILLED CHICKEN BREAST **GF**

Marinated Chicken Breast,
Smoked Tomato Cream Sauce

BUTTERMILK FRIED CHICKEN

Bone-in Breast and Thigh Meat, Country Gravy

PAN-SEARED PETITE FILET

Herb-Roasted Prime Beef, Wild Mushroom Ragu

PRIME NY STRIP LOIN **GF**

Hand Carved Steak, Merlot Demi- Glace

CHIMICHURRI FLANK STEAK **GF**

Grilled Flank Steak, House-Made
Chimichurri Sauce

PAN-SEARED SALMON **GF**

Wild Caught Salmon, Citrus Beurre Blanc

GARLIC SHRIMP SCAMPI **GF**

Jumbo Shrimp, Traditional Scampi Sauce

OVEN-ROASTED BLACK COD

Wasabi Crusted, Mango Chutney

SIDES *Select Two:*

OVEN-ROASTED SEASONAL VEGETABLES **V / GF**

BUTTER WHIPPED POTATOES **V**

SAUTÉED GREEN BEANS AND ROASTED TOMATOES **V / GF**

WILD RICE PILAF **V**

STEAMED BABY CARROTS **V / GF**

HERB-ROASTED FINGERLING POTATOES **V**

BACON ROASTED BRUSSELS SPROUTS **GF**

DESSERT *Select Two:*

FRESH BAKED COOKIES AND BROWNIES **V**

SLICED FRESH SEASONAL FRUIT **V / GF**

ASSORTED CUPCAKES **V**

INDIVIDUAL NEW YORK CHEESECAKES **V**

APPLE PIE POCKETS **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 75

FIRST COURSE, TWO ENTRÉES SILENT VEGETARIAN OPTION AND DESSERT 90

INCLUDES:

Fresh Baked Rolls and Whipped Butter, and Pre-Set Water,
Tablesides Coffee and Tea

FIRST COURSE

MIXED GREENS v

Baby Lettuce, Cherry Tomato, Red Onion,
Cucumber, Parmesan Crisps, Sherry 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

GREEK SALAD v

Chick Peas, Cucumber, Red Onion, Tomato, Feta
Cheese, Kalamata Olives, Lemon Oregano Vinaigrette

ROASTED BEETS v

Baby Arugula, Goat Cheese, Hazelnut Vinaigrette

CHOPPED WEDGE v

Baby Iceberg, Cucumbers, Tomatoes,
Roasted Peppers, Asparagus, Aged Cheddar,
Champagne Vinaigrette

ENTRÉES

HERB-GRILLED CHICKEN BREAST

Goat Cheese Polenta, Haricot Vert,
Wild Mushroom Ragout

BUTTERMILK FRIED CHICKEN

Frenched Chicken Breast, Roasted Brussels Sprouts,
Home-Style Biscuit, Country Gravy

OVEN-ROASTED CHICKEN BREAST

Sautéed Broccolini, Roasted Tomato Cream

PRIME FILET OF BEEF

Herb-Roasted Fingerling Potatoes, Bourbon Glazed Baby
Carrots, Shallot Demi-Glace

12-HOUR BRAISED BEEF SHORT RIB

Bacon Grits, Grilled Asparagus, Citrus Gremolata

SURF AND TURF

Petite Filet, Lobster Tail, Grilled Asparagus,
Butter Whipped Potatoes

PAN-SEARED SALMON

Wild Rice Pilaf, Roasted Cauliflower,
Saffron Cream Sauce

OVEN-ROASTED BLACK COD

Ginger and Carrot Risotto, Steamed Baby Bok Choy

SILENT VEGETARIAN OPTIONS

GRILLED PORTOBELLO "STEAK"

Roasted Garlic Whipped Potatoes, Sautéed Broccolini

MOROCCAN LENTIL CAKES

Spring Pea Salad, Charissa

DESSERT

PECAN BOURBON TART

PISTACHIO CHEESECAKE

CHOCOLATE LAVA CAKE

LEMON MERINGUE TART

MARBLE CHEESECAKE

INDIVIDUAL TIRAMISU

SEASONAL BERRY TART

ADDITIONAL DESSERTS



DESSERT STATIONS

Service for One Hour / Minimum of 30 Guests

Priced Per Person

SELECT ONE STATION 18

SELECT TWO STATIONS 34

LEGENDS CANDY WALL

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

BUILD-YOUR-OWN CUPCAKE BAR

Assorted Fresh-baked Cupcakes and Toppings

LOADED CHURROS STATION

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

MILKSHAKE BAR*

Banana Splits, Adult Milkshakes and Spiked Egg Creams

ICE CREAM SUNDAES*

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

Add Fresh Yankee Waffles to this Station for an additional \$5 per person

GELATO CART*

Stadium-made Gelato served in Traditional Gelato Cups with Assorted Fresh Toppings

PASSED DESSERTS

Service for One Hour / Minimum of 30 Guests

Priced Per Person

SELECT TWO 16

SELECT THREE 22

SELECT FOUR 30

MILKSHAKE SHOOTERS

Vanilla and Chocolate topped with a Warm Chocolate Chip Cookie

MINI HAND PIES

Apple, Blueberry and Cherry

CAKE POPS

Assorted Flavors; can be customized with your Event Logo

PETIT FOURS

Classic Variety

ICE CREAM LOLLIPOPS

Vanilla, Chocolate and Strawberry with Assorted Toppings

DE-CONSTRUCTED PUSHPOPS

S'Mores and Lemon Meringue

BITE-SIZE CUPCAKES

Variety of Flavors and Toppings

MINI ICE CREAM SANDWICHES

Variety of Ice Cream Flavors sandwiched between Two Chocolate Chip Cookies

CHOCOLATE COVERED STRAWBERRIES

Coated with Milk and White Chocolate

MINI FRESH FRUIT SKEWERS

Seasonal Selections

WHOOPIE PIES

Bite-Sized, Classic Flavors

*A chef-attendant is required for these Dessert Stations. A \$250 fee applies per chef-attendant. Number of chefs needed for each station is dependent on guest count and timing of event. Vegetarian / GF Gluten-Free

BEVERAGES



BEVERAGE PACKAGES

SODA & WATER 15

Priced per Person / Service for Two Hours
Every Hour of Extension will be an Additional \$4 Per Person

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

COFFEE & TEA 10

Priced per Person / Service for Two Hours
Every Hour of Extension will be an Additional \$2 Per Person

Dunkin' Donuts Regular & Decaffeinated Coffee
Assorted Hot Tea Selection

BAR PACKAGES

SILVER BAR 32

Priced per Person / Service for Two Hours
Every Hour of Extension will be an
Additional \$8 per person

*House Cabernet Sauvignon, Pinot Grigio,
Chardonnay, & Merlot*
Budweiser, Bud Light, Miller Lite, Coors Light
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring
Bottled and Sparkling Water

GOLD BAR 42

Priced per Person / Service for Two Hours
Every Hour of Extension will be an
Additional \$10 per person

*House Cabernet Sauvignon, Chardonnay,
Pinot Grigio, & Merlot*
Budweiser, Bud Light, Miller Lite, Coors Light
Ketel One Vodka, Tanqueray Gin, Captain Morgan
White Rum, Sauza Hornitos Plata Tequila,
Johnnie Walker Red Scotch, Kilbeggan Irish Whiskey,
Crown Royal Whiskey, Bailey's Irish Cream,
Jim Beam Black Bourbon
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring
Bottled and Sparkling Water

HOT & COLD 18

Priced per Person / Service for Two Hours
Every Hour of Extension will be an Additional \$3 Per Person

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

PLATINUM BAR 50

Priced per Person / Service for Two Hours
Every Hour of Extension will be an
Additional \$12 per person

*House Cabernet Sauvignon, Chardonnay,
Pinot Grigio, & Merlot*
Budweiser, Bud Light, Miller Lite, Coors Lite
Ketel One Vodka, Grey Goose Vodka,
Tanqueray Gin, Tanqueray 10 Gin, Captain Morgan
White Rum, Captain Morgan's Spiced Rum, Sauza Hornitos
Plata Tequila, Don Julio Blanco Tequila, Johnnie Walker Black
Scotch, Bushmill's 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

IMPORTED BEER UPGRADE

Additional \$4 Per Person
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 will be based on retail pricing per drink. Soda and water will be based on retail pricing per six pack. A credit card is required pre-event for all consumption bar packages.

**All of the above mentioned beverage packages include all applicable mixers in the per person price. Please note that a 20% Service Charge and 8.875% Sales Tax will be added to the final bill.*

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 Star K out of Baltimore, MD.

In charge of our Kosher team at Legends is Chef Jacob Goldberg. Jacob is 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. To contact Jacob please email him at jgoldberg@legends.net. Please inquire with your Catering Manager for adding a kosher menu to your event.

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. The client's choice of white or navy blue cotton table cloths and linen napkins 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.

Please 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 (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.

CATERING GUIDELINES



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. New York State prohibits the sale of alcoholic beverages before noon (12pm) on Sundays.

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 7%. The administrative fee of 7% 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.

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 twenty percent (20%) 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.

CATERING GUIDELINES



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 or Felicia Aloe

One East 161st Street Bronx, NY 10451

Note: Please include reference on all transactions.



ANCILLARY CHARGES:

- Coat Check is available for \$250 for one hundred (100) guests or less. An additional fee of \$250 will apply for all events with two hundred (200) guests and a total of \$750 will for events up to three hundred (300) guests.

Please Note: Management is not responsible for any lost or stolen items in the Coat Check Area. For any items with great value (exceeding \$3000), guests will be asked to sign the back of the coat check card placed with the coat/item on the rack to ensure identification upon pick up.

- 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.

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

IF THE CLIENT REQUESTS ADDITIONAL CATERING STAFF ABOVE THESE RATIOS THE FOLLOWING FEES WILL APPLY:

A Bartender Fee of \$250 per additional Bartender.

A Server Fee of \$150 per additional Server.

CATERING GUIDELINES



FURNITURE REMOVAL FEES:

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

Charges will be applied based on the location when existing furniture is not utilized:

Legends Suite Club 100 Level Cleared is \$2,500

Action Stations only in the Legends Suite Club 100 is \$750

Half of Legends Suite Club 100 Level is \$1,000

Half of Legends Suite Club 100 Level including Action Stations is \$1,500

Legends Suite Club 000 Level Cleared is \$1,750

Legends Suite Club 000 Level Action Station Cleared \$500

Half of Legends Suite Club 000 Level including Action Stations is \$1,000

Half of Legends Suite Club 000 Level is \$750

Field MVP Cleared \$850

Delta SKY360° furniture is up to \$1,500

Audi Yankees Club including tables and chairs is \$1,500

Audi Yankees Club including tables, chairs and banquettes is \$2,000

All Party City Party Suites (1-7) are \$750 and an Individual Party City Party Suite is \$100

Club Suite 62 up to \$250

CONTACT INFORMATION

Felicia Aloe, Catering Manager

Phone: 646-977-8551

Email: FAloe@Legends.net

Fax: 718-838-6965

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

Jahaira Diaz, Catering Manager

Phone: 646-977-8533

Email: JDiaz@Legends.net

Fax: 718-838-6965

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

David A. Katz, GM of Premium Services

Phone: 646-977-8525

Email: David.Katz@Legends.net

Fax: 718-838-6965

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