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

Vegetarian / GF Gluten-Free
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
NYY 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
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

W R A P S  AND  S A N D W I C H E S
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

D E S S E R T S  S e l e c t  T w o:

FRESH BAKED COOKIES AND BROWNIES  v
SLICED SEASONAL FRESH FRUIT  v / GF
ASSORTED CUPCAKES  v
INDIVIDUAL NEW YORK CHEESECAKES  v

v Vegetarian / GF Gluten-Free
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

V Vegetarian / GF Gluten-Free
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, Saffron Cream Sauce

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

v Vegetarian / GF Gluten-Free
## A LA CARTE SNACKS

Service for Two Hours / Minimum of 25 Guests  
Priced Per Person

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<tr>
<th>Item</th>
<th>Quantity</th>
<th>Restrictions</th>
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<tr>
<td>Assorted Individual Yogurts</td>
<td>6</td>
<td>V / GF</td>
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<tr>
<td>Whole Seasonal Fresh Fruit</td>
<td>6</td>
<td>V / GF</td>
</tr>
<tr>
<td>Sliced Seasonal Fresh Fruit</td>
<td>12</td>
<td>V / GF</td>
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<tr>
<td>Individual Yogurt Parfait Cups</td>
<td>12</td>
<td>V / GF</td>
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<tr>
<td>Assorted Donuts</td>
<td>6</td>
<td>V</td>
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<tr>
<td>Granola and Energy Bars</td>
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<td>V</td>
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<tr>
<td>Individual Crudité Cups with Hummus</td>
<td>16</td>
<td>V / GF</td>
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<tr>
<td>Individual Fruit Cups with Greek Yogurt</td>
<td>14</td>
<td>V / GF</td>
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<tr>
<td>Assorted Frito Lay Chips</td>
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<tr>
<td>Stadium-Made Tortilla Chips with Salsa</td>
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<tr>
<td>Classic Ballpark Popcorn</td>
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<tr>
<td>New York Pretzels with Mustard</td>
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<td>V</td>
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<tr>
<td>Fresh Vegetable Crudité Platter with Hummus</td>
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<tr>
<td>Hummus Duo with Mini Pitas and Terra Chips</td>
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<tr>
<td>Artisan New York Cheeses with Traditional Accomp.</td>
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<tr>
<td>Stadium Antipasti</td>
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<tr>
<td>Assorted Mini Cupcakes</td>
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<td>V</td>
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<td>Chocolate Covered Strawberries</td>
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<tr>
<td>Fresh Baked Cookies and Brownies</td>
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<td>V</td>
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<tr>
<td>Assortment of Classic and Novelty Candies</td>
<td>10</td>
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V Vegetarian / GF Gluten-Free
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

V  Vegetarian / GF  Gluten-Free
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 MALLOWS
Butter Toasted Roll, Old Bay Chips

SMOKED BEEF TENDERLOIN CROSTINI
Jalapeño Jam, Micro Watercress

HEIRLOOM TOMATO BRUSCHETTA
Goat Cheese Crostini

MINI GORGONZOLA CANNOLI
Toasted Pistachios

BITE-SIZED CRAB TACO
Avocado, Sweet Corn

CAPRESE SKEWER
Cherry Tomatoes, Fresh-Pulled
Arthur Avenue Mozzarella

SHRIMP COCKTAIL SHOOTER

SMOKED SALMON CANAPÉ
Pumpernickel, Dill, Chive Crème Fraîche

HOT

12-HOUR BRAISED SHORT RIB SLIDERS
Crimson Slaw, Potato Bun

SMOKED CHICKEN FLATBREAD
Fontina Cheese, Caramelized Onion, Baby Arugula

BITE-SIZED ARANCINI
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
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

Vegetarian / Gluten-Free
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
CLASSIC SIGNATURE CRACKER JACK
COTTON CANDY
BAZZINI ROASTED PEANUTS

TURKEY HILL NOVELTY
ICE CREAM BARS
ASSORTED CANDY
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
Seasonal Vegetables, Hummus, Buttermilk Ranch Dip

FRESH SEASONAL SLICED FRUIT
Assorted Berries and Melons

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

FIESTA CHIPS AND DIPS
House-made Guacamole, Fire Roasted Salsa, Tortilla Chips

MEDITERRANEAN PLATTER
Classic Hummus, Charissa Hummus, Pita Rounds, Vegetable Chips

ARTISAN NEW YORK CHEESES
Local Farm Cheeses, Traditional Accompaniments

STADIUM ANTIPASTI
Italian Cured Meats, Artisanal Cheeses, Pickled and Cured Vegetables

ATLANTIC JUMBO PRAWNS
Cocktail Sauce, Citrus Tarragon Aioli, Fresh Lemon

SUSHI AND SASHIMI PLATTERS
Wasabi, Pickled Ginger, Soy Sauce

Vegetarian / GF Gluten-Free
RECEPTION STATIONS

Minimum 30 Guests
Priced Per Person*

Additional Vegetarian and Gluten-Free Options Available Upon Request

THE GARDEN PATCH  v
1 Hour  18 / 1.5 Hours  27 / 2 Hours  29

- SEASONAL VEGETABLE ARRANGEMENT  v / GF
- ASSORTED DIPS AND SPREADS  v
- CLASSIC AND CHARISSA HUMMUS  v
- VEGETABLE CHIPS  v
- FLAT BREADS  v

ARTISAN CHEESE AND ANTIPASTO
1 Hour  24 / 1.5 Hours  29 / 2 Hours  38

- DOMESTIC AND IMPORTED CHEESES  v
- ASSORTED ITALIAN CURED MEATS  GF
- SEASONAL FRUITS AND BERRIES  v / GF
- PICKLED AND CURED VEGETABLES  v / GF
- SPICED NUTS AND DRIED FRUIT  v
- HEARTH BAKED BREADS  v

EAST MEETS WEST
1 Hour  26 / 1.5 Hours  32 / 2 Hours  42

- ASSORTED STEAMED AND FRIED DIM SUM  v
- VEGETABLE FRIED RICE  v
- ASIAN CHICKEN SALAD TO-GO BOXES  v
- GRILLED CHICKEN BANH MI  v
- CRISPY PORK BELLY STEAMED BUN  v

ARTHUR AVENUE
1 Hour  26 / 1.5 Hours  32 / 2 Hours  42

- CAPRESE SALAD  v
- CLASSIC CAESAR SALAD  v
- ARANCINI ASSORTMENT  v
- RAO’S MEATBALLS  GF
- ARTISANAL FLATBREAD PIZZA  v
- CHICKEN PARMESAN SLIDERS  v

SOUTH OF THE BORDER
1 Hour  30 / 1.5 Hours  36 / 2 Hours  42

- HOUSE-MADE GUACAMOLE AND FIRE-ROASTED SALSA  v
- BEEF, CHICKEN AND VEGETABLE QUESADILLAS  v
- BUILD YOUR OWN FAJITA  v
  Beef, Chicken, Shrimp
  Roasted Vegetables, Sour Cream, Pico de Gallo
- TRADITIONAL RICE AND BEANS  v
- LOADED CHURROS  v
  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.  v Vegetarian / GF Gluten-Free
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.
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

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

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

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
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
- 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

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

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

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
Romaine, Shaved Parmesan,
Classic Caesar Dressing, Butter Croutons

STADIUM MIXED GREENS SALAD  / 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  
Farfalle Pasta, Heirloom Tomatoes,
Kalamata Olives, Red Onions, Artichoke Hearts,
Baby Spinach, Feta Cheese

SEASONAL FRESH FRUIT SALAD  / GF
Assorted Sliced and Diced Seasonal
Fruits and Berries

CARROT AND BRUSSELS SPROUTS SALAD
Baby Carrots, Roasted Brussels Sprouts,
Ricotta Salata, Toasted Cumin Vinaigrette

PASTA Select Two:

GLuten-Free Pasta Options Available Upon Request

PASTA PRIMAVERA
Farfalle Pasta, Seasonal Vegetables

PENNE ALLA VODKA
Penne Pasta, Creamy Vodka Sauce

BRAISED SHORT RIB RAVIOLI
Short Rib Ravioli, House-Made Bolognese Sauce

SWEET POTATO GNOCCHI
Baby Kale, Toasted Hazelnut Cream Sauce

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

THREE-CHEESE RAVIOLI
Sweet Peas, Traditional Alfredo Sauce

GRAND SLAM MAC AND CHEESE
Artisan Cheeses, Elbow Macaroni,
Velvety Béchamel

PESTO ORECCHIETTE
Italian Sausage, Broccoli Rabe, Pesto Sauce
### 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**
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, Tableside Coffee and Tea

FIRST COURSE

MIXED GREENS
Baby Lettuce, Cherry Tomato, Red Onion, Cucumber, Parmesan Crisps, Sherry Vinaigrette

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

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

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

ROASTED BEETS
Baby Arugula, Goat Cheese, Hazelnut Vinaigrette

CHOPPED WEDGE
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

Vegetarian / GF Gluten-Free
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

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

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

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,
Johnny 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.
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.
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.
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.
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

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