CREDIT UNION OF TEXAS EVENT CENTER

ADVANCE ORDER





CUTXEventCenter.com

As the exclusive provider of food and beverage service at **Credit Union** of Texas Event Center, we are committed to providing you and your guests with the highest standards of quality and service.





MENUS

Our menus offer a variety of local and innovative culinary selections from which to choose. If you have any dietary restrictions or special needs, please don't hesitate to contact us directly. We will make every effort to accommodate special requests that are made in a timely manner.

It is not permissible for suite owners/holders or guests to bring outside food and/or beverage into Credit Union of Texas Event Center (exception noted below). A limited menu of food items will be available for game/event day ordering. All suites are provided with the necessary chafing dishes and other equipment needed for service in that suite. In addition, a supply of disposables will be provided at no additional cost with the purchase of food and beverage from Credit Union of Texas Event Center.

SPECIAL OCCASIONS

Celebrating a special occasion? You may bring in a birthday cake or cupcakes with advance notice. Please <a href="mailto:email

PRE-ORDERS

Pre-orders should be placed no later than one week prior to your event. This will allow you to have a larger selection of items to choose from and will help ensure the timely delivery of your order on event day.

PLACING ORDERS

Please use our <u>ONLINE PORTAL</u> to place your order. Your email address acts as your Username. Click "Forgot Password" to reset your password.

If you experience issues accessing your account or placing an order, please <u>email</u> our Premium Services Supervisor, Alex Johnson, or call our Suite office at 972.912.1034.

Food and beverage pre-orders will be delivered to your suite upon arrival unless otherwise specified.

DAY OF EVENT ORDERING

Day of event orders may be placed with your Suite Attendant upon arrival. Please allow approximately a half-hour to deliver the order. All orders placed after the one week deadline will be treated as event day orders which will affect delivery time. The day of event Anytime Menu is limited to items that are readily accessible and can be easily prepared on a busy event day.



PERSONALIZED SERVICE

During events, a Suite Attendant will be assigned to set up your suite, deliver your food and beverage orders, take additional orders, assist in maintaining your suite and break down the suite at the end of the event.

ACCOUNT INFORMATION & METHOD OF PAYMENT

All suite owners must set up an account with a major credit card and a contact person. If you are a guest of a suite owner and are responsible for your own food and beverage service, please inform your Suite Attendant of your method of payment. If there is more than one suite owner in a suite, each owner will need to set up a separate account and contact person. The suite owner is responsible for any food and beverage ordered for the suite. All food and beverages are subject to an 8.25% sales tax.

PLEASE NOTE: Credit Union of Texas Event Center does not accept cash. Please use a major credit card, debit card or mobile pay.

ALCOHOLIC BEVERAGE POLICY

The Texas Alcoholic Beverage Commission (TABC) strictly prohibits alcohol from being brought into or removed from Credit Union of Texas Event Center. Texas State Law prohibits the consumption of alcohol by persons under the age of 21. It is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages in the suite. Credit Union of Texas Event Center reserves the right to check for proper identification and refuse service to persons who appear to be intoxicated or cannot produce proper identification.

CANCELLATIONS

Should you need to cancel your food and beverage order, please contact the Premium Services Supervisor with your cancellation at least 48 hours prior to the event. Suite orders not canceled by the 48 hour deadline will be subject to a 50% cancellation fee.

SUPPORTING LOCAL BUSINESSES

AT CREDIT UNION OF TEXAS EVENT CENTER

Credit Union of Texas Event Center uses local product whenever possible. Listed below are some of our local partners:

Bare Naked Bee Company, C.H. Guenther and Son, Inc., Cheesecake Royale, Deen Meat & Cooked Foods, Frito Lay, Gran Sabor, Miiller's Smokehouse & Market, Mission Foods, Mrs Baird's Bakery, Oak Farms Dairy, Syracuse Sausage Company, Village Farms and Wright Brand Bacon

PRE-ORDER PACKAGES

PRE-ORDER ONLY: SERVES 8

SOUTH OF THE BORDER 200 Fire-grilled beef and chicken fajitas with caramelized onions and peppers, warm flour tortillas, shredded Cheddar, fresh pico, sour cream, Chef Jaime's famous salsa and guacamole Served with freshly fried tortilla chips, cheese and onion enchiladas, charro beans and Mexican style rice THE SMOKEHOUSE 265 A plethora of smoked meats, including hickory & oak smoked brisket, juicy apple and oak chicken, Miiller's Llano Smokehouse® sausage and house-brined, slow-smoked pulled pork Served with Chef Jaime's brisket cowboy beans, Southern-style mustard potato salad and Mamaw's slaw, sweet yeast rolls, relish tray and Chef Mark's Dr Pepper® BBQ sauce THE TAILGATER 185 Fire-grilled Angus beef burgers and all-beef hot dogs with all the fixins', classic Buffalo wings with our house-made buttermilk ranch and our spicy Texas queso Served with our house-made tortilla and BBQ kettle chips **UNCLE VINNY'S** 250 An Italian-inspired offering beginning with Chef Mark's famous antipasto display of cured meats, cheeses, olives and marinated vegetables, alongside fresh Caprese salad with local tomato, whole milk mozzarella, fresh basil and balsamic glaze. Served with herb marinated grilled chicken Alfredo, traditional spaghetti and meatballs with our hearty marinara, creamy vegetable lasagna al forno and freshly baked garlic bread sticks ALL AMERICAN'S BREAKFAST (Only available for 2 p.m. or earlier games) 185 A hearty breakfast spread including freshly scrambled eggs, Wright's® applewood smoked bacon, Jimmy Dean® sausage and rosemary roasted Yukon potatoes, served with freshly baked biscuits and creamy, country-style peppered gravy,

buttermilk pancakes, sliced fresh fruit & berries display, and freshly baked mini pastries and muffins.





PRE-ORDER OR ANYTIME		PRE-ORDER ONLY: SERVES 6-8	
THE STANDARD A large 16" one-topping pizza with our hearty marinara and melty cheese. Choose from Cheese, Pepperoni or Italian Sausage. \$5.00 for each additional topping. Subject to availability. Ask your server for today's fresh toppings.	45	THE BARN Crisp hearts of romaine and heritage blend lettuces with local tomato, English cucumber, sweet onion, shredded carrot and our house-made garlic-herb croutons	50
IL GIGANTE EXTRA large 26" x 18" one-topping party-size pizza with our hearty marinara and melty cheese. Choose from Cheese, Pepperoni or Italian Sausage (32 squares). \$5.00 for each additional topping. Subject to availability. Ask your server for today's fresh toppings.		Homemade dressing choices: buttermilk ranch, blue cheese, Thousand Island, zesty Italian or cherry Balsamic	

PRE-ORDER SNACKS

PRE-ORDER ONLY: SERVES 6-8

CRUDITÉ OF VEGETABLES 50 **COLD DIPS AND CHIPS** 80 A beautiful display of vegetables with our house-made buttermilk An assortment of our cold, homemade dips including savory five onion, ranch and creamy Balsamic dressings Chef Jaime's famous salsa and classic Texas caviar Served with our house-made tortilla and kettle chips **HOT DIPS AND CHIPS** 100 An assortment of our hot, homemade dips including savory spinach 120 **PENINSULA PASTIES** and artichoke, our famous Texas queso and spicy baked buffalo Pronounced "pass-tees," these are the hand-held "meat pies" of the North. Start with Angus ground beef and ground pork, add Served with our house-made tortilla and kettle chips rutabaga, carrots, and potatoes in a rich, savory sauce, and then it's all wrapped in buttery, flaky pastry and baked golden brown. Served with ketchup and traditional brown gravy. A Yooper delicacy!

TASTY BITES

PRE-ORDER OR ANYTIME: SERVES 4-6

MAMAW'S CHICKEN TENDERS Buttermilk breaded chicken fried chicken strips with Mamaw's secret herbs and spices, fried up extra crispy Served with your choice of house-made buttermilk ranch,	85	CHIPS AND QUESO Our famous Texas queso served with sliced jalapenos and our house-made tortilla chips	50
Chef Mark's Dr Pepper® BBQ sauce or home-style peppered gravy TEXAS STATE FAIR A fried food feast of delicious mini corn dogs, tangy fried pickle spears and gooey mozzarella sticks Served with marinara and house-made jalapeno ranch dipping sauces	75	QUESADILLA DUO Fajita beef with caramelized peppers and onions, Cheddar Jack cheese, chicken tinga with black beans and Queso Blanco in crispy flour tortillas Served with local tomato pico, sour cream and fresh guacamole	80
FIRE-GRILLED ANGUS BURGERS Four (4) of our thick n' juicy Angus beef burgers chargrilled and served with your choice of Cheddar, Swiss, Pepper Jack or American,	65	HAT TRICK HOT DOGS Four (4) fire-grilled jumbo all-beef hot dogs and served with all the fixins' and our house-made BBQ kettle chips	50
crisp leaf lettuce, local tomato, sweet red onion, pickles and our house-made BBQ kettle chips		BBQ SIDEWINDERS Crispy ale battered sidewinder fries topped with our famous Texas queso and your choice of our hickory & oak smoked brisket or slow-smoked	75
BIG POPPA' A "bottomless bowl" of our fresh popped popcorn	35	pulled pork, crisp applewood smoked bacon, fresh scallion and sour cream	
SNACK ATTACK Assortment of our favorite snacks including Bold Chex® mix, roasted peanuts, Goldfish® Original Snack Crackers and our house-made sea salt & vinegar flavored kettle chips	55	TEXICAN SIDEWINDERS Crispy ale battered sidewinder fries topped with our famous Texas queso and your choice of our crisp pork carnitas or savory shredded chicken tinga, sliced jalapenos, sour cream, fresh pico and Chef Jaime's famous salsa	65
CHIPS AND SALSA A generous portion of Chef Jaime's famous roasted tomato salsa Served with our house-made tortilla chips	35	TRADITIONAL BONE-IN WINGS Jumbo bone-in chicken wings tossed in one of your favorite sauces, including traditional spicy buffalo, scorching hot mango-habanero, tangy lemon pepper or savory garlic-Parmesan (Up to 2 flavors per order only.) Served with fresh-cut celery and carrot sticks and our house-made buttermilk ranch dressing	80



LIQUOR

PRE-ORDER OR ANYTIME: 750 ML BOTTLES

ICED TEA Unsweet tea (sweeteners provided) Sold by the gallon	23	WHISKEY Crown Royal® Jameson®	84 85
COFFEE & HOT CHOCOLATE One (1) air pot	16.50	Jack Daniels® Jim Beam®	78 50
SOFT DRINKS Pepsi	22.50	TEQUILA Milagro® Jose Cuervo®	70 60
Pepsi®, Diet Pepsi®, Starry®, Mug® Root Beer Sold by the six-pack, 12 oz. cans BOTTLED WATER 12 oz. Aquafina Purified Sold by the six-pack	23	RUM Captain Morgan® Bacardi® Silver Malibu®	60 46 45
JUICES Cranberry or orange Sold by the carafe	13.50	VODKA Grey Goose® Ketel One®	82 76
Grapefruit or pineapple Sold by the can, 7.2 oz	4	Tito's® Pride®	73 78
BEER SOLD BY THE SIX-PACK, 12 OZ.		GIN Bombay Sapphire® Beefeater®	70 56
PREMIUM BEER Dos Equis®, Shiner Bock®	42	COCKTAIL GARNISH (8 OZ.)	4
DOMESTIC BEER Coors Light®, Michelob Ultra®, Miller Lite®	34	MIXERS Sold by the six-pack, 12 oz. cans Club Soda Tonic Water	16.50 16.50



WHITES —		REDS —	
CAVIT Pinot Grigio	44	ALBERTONI Merlot	40
CHATEAU STE. MICHELLE Riesling	38	ALBERTONI Cabernet Sauvignon	40
HOUSE WHITE	35	COPPOLA Claret	60
		HOUSE RED	35

SUITE SWEETS

AT CREDIT UNION OF TEXAS EVENT CENTER

Located across from Suite 201 in the northwest corner of the Premium Level

Choose from a decadent selection of cakes, cookies and sweets sure to satisfy your sweet tooth!



AT CREDIT UNION OF TEXAS EVENT CENTER

What's better than incredible food and exciting hockey?

Enjoy an exclusive catered meal in the Premium Level Lounge before Allen Americans home games!*

*Advance purchase required

FOR MORE INFORMATION:

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