

suite **menu**



Online Ordering | [AggieHospitality.com](https://aggiehospitality.com)



contents

packages

— 3 —

à la carte

— 8 —

beverages

— 20 —

the scoop

— 28 —

packages



packages

Packages serve 15 guests unless otherwise noted.

All-American

— 995 —

Bottomless Freshly Popped Popcorn

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce,
Panko Bread Crumbs

Chicken Tenders

Ranch, Spicy Cherry BBQ Sauce

BLT Salad

Romaine, Bacon, Cheddar, Tomatoes,
Ranch, House-Made Croutons

Potato Chips & Gourmet

Dips

Kettle Chips, French Onion,
Roasted Garlic Parmesan, Dill Pickle Dip

Pepperoni Pizza Dip

Cream Cheese, Marinara, Mozzarella,
Parmesan, Oregano, Basil, Bread Sticks

Aggie Grind Burger

Aggie's Special Burger Blend of Brisket,
Chuck and Short Rib, Caramelized
Onions, Challah Bun, Crisp Lettuce,
Tomatoes, Sliced Red Onion, American,
Pepper Jack Cheese, Aggie Sauce

Upgrade your Aggie Grind Burger:
Add Applewood Smoked Bacon +80

MVP

— 975 —

Bottomless Freshly Popped Popcorn

Farmers Market Dips & Veggies

Farmstand Vegetables,
Traditional Hummus, Ranch

House Salad

Petite Mixed Greens, Cherry Heirloom
Tomatoes, Cucumbers, Shredded
Carrots, Cheddar, Garlic Croutons,
Ranch, Italian Vinaigrette

Gig 'Em Burger Dip

Cream Cheese, American, Seasoned
Ground Beef, Diced Pickle, Diced Red
Onion, Diced Tomato, Kettle Chips

Three Cheese Mac

Cavatappi Pasta, Three Cheese Sauce

Crispy Chicken Tenders

Ranch, Spicy Cherry BBQ Sauce

44 Farms All-Beef Farmer Dogs

House-Made Beef Chili,
Shredded Cheddar, Diced Onions,
Relish

Upgrade Your 44 Farms Farmer Dog:
Add Brisket + 145



The fancy dog

Saltgrass Steakhouse packages

Packages serve 15 guests unless otherwise noted.

Saltgrass Stadium Bites

— 1200 —

Chips & Salsa

Scratch Cantina Salsa, Salsa Verde,
Hand-Cut Tortilla Chips

Mexican Street Corn on the Cob

Sweet Mini Corn Cobettes,
House Mexican Street Corn Dressing

Nashville Hot Wings

Bone-In Chicken Wings and Drumettes,
Nashville Hot Sauce, Celery, Carrots,
House-Made Ranch, Blue Cheese

Barbecue Baby Back Riblets

Slow Braised, Fall-Off-the-Bone
Baby Back Ribs, House Slaw

Jumbo Angus Beef Sliders

Certified Angus Beef Patty,
American Cheese, Fixin's,
Barbecue Kettle Chips



Saltgrass Steakhouse Favorites

— 1689 —

House Salad

Fresh Cut Greens, Cabbage, Carrots,
Sweet Tomatoes, Egg Wedges, House
Ranch, House Balsamic

Queso Fresco Blanco

Scratch Queso Fresco, Pico de Gallo,
Cilantro Chive Salad, Hand Cut
Tortilla Chips

Saltgrass Grilled Hickory Chicken

Juicy Marinated Grilled Chicken Breast,
Sautéed Mushrooms, Grilled Onions,
Jack Cheese, Crispy Bacon Bits

Saltgrass Surf & Turf

Grilled Tenderloin K-Bob, Grilled
Shrimp K-Bob, Grilled Veggie K-Bob,
Cilantro Herb Rice

Smoked Mac & Cheese

Creamy Smoked Cheese, Cavatappi
Pasta, Toasted Bread Crumbs

Seasoned Green Beans

Steamed, Saltgrass Signature
Seven-Spice Seasoning

more local packages

Packages serve 15 guests unless otherwise noted.



Rudy's Bar-B-Q Classics

— 1489 —

Sliced Smoked Brisket

100% Hill Country Oak Smoked Brisket,
Signature Rub

Rotisserie-Style Smoked Chicken

Quartered Oak Smoked Chicken,
Signature Rub

Rudy's Beans

Pinto Beans, Chopped Brisket,
Rudy's Bar-B-Q Sause, Signature Rub

Potato Salad

Traditional Potato Salad, Mayonnaise,
Mustard

Rudy's Cream Corn

Rudy's Peach Cobbler

Sliced Bread

Rudy's Original and Sissy Bar-B-Q Sauces

Pickles, Onions, Jalapeños



Gringo's Tex Mex Cantina Classics

— 1549 —

Beef & Chicken Fajitas

Grilled Peppers and Onions

Pork Tamales with Chile Gravy

Mexican Rice

Braised Beans

Chile Con Queso

Red & Green Salsa

Guacamole, Sour Cream, Grated Cheese, Shredded Lettuce, Jalapeños

Tortilla Chips

Corn and Flour Tortillas

à la carte



à la carte

Cool Appetizers

Cool Appetizers serve 10 guests unless otherwise noted.



Slovacek's Signature Texas Smoked Meats & Cheeses • 255

Slovacek's Smoked and Cured Meats, Assorted Cheeses, Pickled Vegetables, Snacks, Dried Fruit, Nuts, Assorted Condiments, Crackers

Farmers Market Dips & Veggies V AVO • 115

Farmstand Vegetables, Traditional Hummus, Ranch

Chilled Shrimp Cocktail AVO • 210 / 30 PIECES

Poached Shrimp, Zesty Cocktail Sauce, Lemons, Tabasco

Seasonal Fresh Fruit V VP AVO • 130

In-Season Fruits and Berries

Olive & Whipped Feta Platter V • 125

Whipped Feta Honey Yogurt Spread, Marinated Kalamata and Castelvetrano Olives, Toasted Pine Nuts, Parsley, Garlic Herb Focaccia Crostini, Grilled Naan

*farmers market
dips & veggies*

à la carte

Warm Appetizers

Warm Appetizers serve 10 guests unless otherwise noted.

Loaded Nacho Bar • 190

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico de Gallo, Pickled Jalapeños, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

• **Beef Brisket + 60**

Jalapeño Artichoke

Dip   • 110

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Loaded Frito Pie • 185

Fritos, House-Made Chili Game Day Queso, Sour Cream, Pickled Jalapeños, Pico de Gallo

Chicken Tenders • 130

Golden Brown Chicken Tenders, Ranch, Spicy Cherry BBQ Sauce

Spicy Wings • 190

Traditional Spicy Buffalo Sauce, Carrots, Celery, Blue Cheese, Ranch

BBQ Wings • 190

Spicy Cherry BBQ Sauce, Carrots, Celery, Blue Cheese, Ranch

Empanada Duo • 215

• **Beef and Cheese**

Salsa Roja

• **Chicken and Cheese**

Chimichurri

Pepperoni Pizza Cupcakes • 85

Marinara, Parmesan, Crushed Red Pepper Flakes



à la carte

Greens

Greens serve 10 guests unless otherwise noted.

Chopped Vegetable

Salad   • 90

Romaine, Broccoli, Red Onion, Asparagus, Grape Tomatoes, Carrots, Kalamata Olives, Artichokes, Blue Cheese Crumbles, Red Wine Vinaigrette

Classic Caesar Salad • 90

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade your Caesar Salad by Adding:

• *Grilled Chicken 35*

Bocconcini Tomato & Cucumber Salad • 90

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT Salad • 90

Mixed Greens, Bacon, Cheddar, Tomatoes, Ranch, House-Made Croutons

Bacon Ranch Potato Salad • 80

Red Skin Potatoes, Cheddar, Scallions, Hard Boiled Egg

House Salad • 90

Petite Mixed Greens, Cherry Heirloom Tomatoes, Cucumbers, Shredded Carrots, Cheddar, Garlic Croutons, Ranch, Italian Vinaigrette

• *Add Grilled Chicken 35*

• *Add Bacon 45*





*Gig 'Em
Chicken Board*

à la carte

Classics

Classics serve 10 guests unless otherwise noted.

Gig 'Em Chicken Board

• 285

24-Hour Brined Grilled
Chicken Breasts, Seasonal
Grilled Vegetables

Fried Chicken and Waffles • 295

Maple Syrup, Honey Jus, Tabasco

Steakhouse Beef Tenderloin • 595

Black Pepper-Seared and Chilled
Tenderloin, Red Onions, Tomatoes,
Blue Cheese Crumbles, Giardiniera,
Horseradish Cream, Dijon Mustard,
Arugula, Mini Rolls

House Smoked Baby Back Ribs • 290

House-Made Brown Sugar Rubbed,
Spicy Cherry BBQ Sauce

Whiskey-Glazed Char-Grilled Short Ribs • 495

Grilled Onions, Horseradish Cream,
Slider Buns

CLASSIC SIDES

Classics Sides serve 10 guests.

Three Cheese Mac • 99

Cavatappi Pasta, Three Cheese
Sauce

Burgers, Sausages & Dogs

Burgers, Sausages & Dogs serve 10 guests unless otherwise noted.

Local Hand-Crafted Aggie Grind Burgers • 265

Aggie's Special Burger Blend of
Brisket, Chuck and Short Rib,
Caramelized Onions, Challah
Bun, Crisp Lettuce, Tomatoes,
Sliced Red Onion, American,
Pepper Jack, Aggie Sauce

IMPOSSIBLE® Mini Burger • 215

Serves 10

2 Burgers per person

Char-Grilled Plant Based Burger,
Leaf Lettuce, Vine-Ripened Tomatoes,
American Cheese, Chipotle Lime Aioli,
Mini Bun

*Impossible™ plant-based meat is made
from simple ingredients found in nature,
including wheat protein, coconut oil,
potato protein and heme.*

Slovacek Sausage • 160

Kettle Chips, Sausage Rolls

Choice of:

- **Garlic Pepper Jack**
- **Red Pepper Gouda**

44 Farms Aggie Dogs • 120

Diced Onions, Relish, Kettle Chips

44 Farms Farmer Dogs • 180

House-Made Beef Chili, Shredded
Cheddar, Diced Onions, Relish,
Kettle Chips

à la carte

Handcrafted Sandwiches

Sandwiches serve 10 guests unless otherwise noted.

THE WALKING STICKS

Roast Beef • 150

Garlic Horseradish Aioli,
Arugula, Maldon Salt, Baguette

The Authentic • 160

Turkey, Ham, Cheddar, Swiss, Lettuce,
Tomatoes, Red Onions, Louie Dressing,
Wheat Baguette

Mini Buffalo Chicken

Sandwiches • 160

Smoked Pulled Chicken, House-Made
Buffalo Sauce, Cool Celery and Blue
Cheese Slaw, Mini Rolls

Smoked Pork

Sandwiches • 175

Smoked Barbecue Pork, Spicy Cherry
BBQ Sauce, Coleslaw, Mini Rolls

Smoked Brisket Sandwich • 220

House-Smoked Brisket, Signature
Brisket Rub, Spicy Cherry BBQ Sauce,
Cole Slaw, Onions, Pickles, Slider Buns

Buffalo Cauliflower Wrap • 190

Spinach Tortilla, Kale, Quinoa, Carrot,
Celery, Herb Vinaigrette, Tomatoes,
Vegan Ranch



à la carte

Snacks

Snacks serve 10 guests unless otherwise noted.

Ben's Soft Pretzel • 109

Salsa Duo • 75

Salsa Verde, Salsa Roja, Tortilla Chips

Fresh Guacamole • 130

Tortilla Chips

Chips & Queso • 90

Tortilla Chips

The Snack Attack • 110

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style
Potato Chips

Pretzel Bites • 85

Whole Grain Mustard, Dijon Mustard,
Beer Cheese Dip

**Bottomless Freshly Popped
Popcorn** • 45

Dry-Roasted Peanuts • 60

Snack Mix • 40

Pretzel Twists • 40

**Potato Chips &
Gourmet Dips** • 80

Kettle-Style Potato Chips,
Roasted Garlic Parmesan,
French Onion, Dill Pickle Dip



à la carte

Let Them Eat Cake!

Chicago-Style Cheesecake • 135

Serves 10

Traditional Chicago-Style Cheesecake,
Butter Cookie Crust

Red Velvet Cake • 175

Serves 12

Four-Layer Red Velvet, White Chocolate
Cream Cheese Icing, Red Velvet Crumb,
Chocolate Drizzle

Rainbow Cake • 135

Serves 12

Colorful Five-Layered Sponge Cake,
Buttercream Frosting

Six-Layer Carrot Cake • 210

Serves 14

Our Signature Layered Carrot Cake,
Fresh Carrots, Nuts, Spices, Sweet
Cream Cheese Icing, Toasted Coconut,
Toasted Pecans

Chocolate Paradis Cake • 240

Serves 12

Rich Chocolate Génoise,
Layered Chocolate Ganache,
Candied Toffee

Lemon Meringue Cake • 195

Serves 14

Five-Layer Lemon Cake, Lemon Curd,
Vanilla Icing, Sour Lemon Bark,
Toasted Mini Marshmallows

Suite Sweets

Suite Sweets serve 12 guests unless otherwise noted.

Tiff's Treats Experience



A Popular Assortment of 24
Warm Cookies or Brownies from the
Tiff's Treats Team, Baked Fresh and
Delivered Warm to Your Suite by the
End of the 1st Half

Tiff's Treats Warm Cookie Experience • 155



Tiff's Treats Warm Brownie Experience • 190



Blue Bell Ice Cream Cups

5 per Cup

Dutch Chocolate
Homemade Vanilla



chocolate paradis cake



à la carte

Our Famous Dessert Cart

You will know when the legendary dessert cart is nearby. Just listen for the 'oohs' & 'ahs' as your neighbor's line up in enthusiastic anticipation of our signature dessert cart.

Signature Desserts ✓

- Six-Layer Carrot Cake
- Rainbow Cake
- Red Velvet Cake
- Chocolate Paradis Cake
- Chicago-Style Cheesecake
- Lemon Meringue Cake

Gourmet Dessert Bars ✓

- Rockslide Brownie
- Toffee Crunch Blondie
- Chewy Marshmallow Bar AVO
- Honduran Chocolate Manifesto Brownie AVO

Gourmet Cookies & Turtles ✓

- Chocolate Chunk
- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White and Milk Chocolate Turtles

Giant Taffy Apples ✓

- Peanut
- Loaded M&M's®

Nostalgic Candies ✓

- Gummi® Bears,
- Jelly Belly® Sassy Sours
- Mini Sour Worms
- Peanut M&M's®
- Plain M&M's®

Dark Chocolate Liqueur Cups ✓

- Baileys® Original Irish Cream
- Disaronno® Amaretto
- Skrewball® Peanut Butter Whiskey
- Kahlúa®



beverages



Beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack

Bacardí Rum Cocktails • 75

Cazadores Cocktails • 75

6666 Strawberry Daquiri • 75

Jameson Ginger & Lime • 75

Twisted Tea • 60

High Noon Hard Seltzer • 75

6666 Ranch Water • 75

Topo Chico Strawberry Guava • 60

Beer, Ales & Alternatives

Sold by the six-pack

Coors Banquet • 60

Bud Light • 60

Miller Lite • 60

Coors Light • 60

Michelob ULTRA • 60

Blue Moon Belgian White • 60

Dos XX • 60

Corona Premier • 60

Modelo Especial • 60

Heineken • 60

Stella Artois • 60

Shiner • 60

Stone IPA • 60

New Belgium Voodoo Ranger • 60

Sierra Nevada Hazy Little Thing IPA • 60

Leinenkugel's Summer Shandy • 60

Heineken 0.0 Non-Alcoholic • 60

Beverages

Sparkling & Rosé

Sold by the bottle

La Marca Prosecco • 43

Nicolas Feuillatte Brut • 157

Ferrari Brut • 110

Mumm Napa Brut Rosé • 110

A to Z Wine Works Rosé • 75

Minuty M Rose • 66

12 Fires Whoop Sparkling Rose • 90

White Wine

Sold by the bottle

PINOT GRIGIO

Benvolio • 40

Santa Margarita • 87

RIESLING

Chateau Ste. Michelle • 35

SAUVIGNON BLANC

Kim Crawford • 64

Cakebread • 120

Stag's Leap • 125

CHARDONNAY

Kendall-Jackson Vintner's Reserve • 50

Sonoma-Cutrer Russian River Ranches • 82

House of Brown • 66

Stags' Leap • 125

Cakebread • 150

OTHER WHITES

12 Fires 2023 Trebbiano • 80

Beverages

Red Wine

Sold by the bottle

PINOT NOIR

Meiomi • 57

La Crema • 66

Argyle • 110

Belle Glos Clark & Telephone • 138

MERLOT

Murphy Goode • 42

Decoy by Duckhorn • 72

OTHER REDS

12 Fires 2022 AGlianco Pepper Jack Vineyards • 90

CABERNET SAUVIGNON

Josh Craftsman's Collection • 42

Louis Martini • 66

Intercept • 149

JUSTIN • 99

RED BLENDS

Conundrum by Caymus • 61

Black Girl Magic • 97

The Prisoner • 242

12 Fires Saw 'Em Off • 150



bar supplies



Beverages

Liquor

Sold by the liter or 750ml

VODKA

New Amsterdam • 72

Tito's Handmade • 126

Ketel One • 165

Grey Goose • 196

Enchanted Rock • 110

Enchanted Rock Peach • 110

GIN

Beefeater • 165

Bombay Sapphire • 159

Hendrick's • 193

The Botanist • 181

RUM

Captain Morgan Spiced • 103

Bacardí Superior • 85

TEQUILA & MEZCAL

Jose Cuervo Tradicional • 140

Espolon • 148

Mijenta • 206

Hornitos Plata • 165

Patrón Silver • 242

Casamigos Anejo • 352

Casamigos Blanco • 291

Casamigos Reposado • 331

Codigo 1530 Rosa • 289

Codigo 1530 Blanco • 213

Codigo 1530 Reposado • 289

Madam Paleta Grapefruit • 137

Madam Paleta Pineapple • 137

Madam Paleta Tamarind • 137

Del Maquey VIDA • 165

WHISKEY & BOURBON

Jim Beam White Label • 118

Jack Daniel's • 198

Jameson Irish • 187

Buffalo Trace • 143

Maker's Mark • 173

Crown Royal • 192

Woodford Reserve • 214

Basil Hayden • 247

Jefferson Reserve • 286

Rebecca Creek • 155

Seagrams VO • 85

Seagrams 7 • 85

Seagrass Barrel • 231

Unreined Bourbon Whiskey • 100

Beverages

Liquor

Sold by the liter or 750ml

SCOTCH

Dewar's White Label • 165

Johnnie Walker Black • 231

The Glenlivet 12 • 322

COGNAC / BRANDY

Hennessey • 269

VERMOUTH

Carpano Antica Formula • 205

CORDIALS

Amaro Montenegro • 180

Aperol • 145

Baileys Original Irish Cream • 178

Campari • 181

Cointreau • 182

DiSaronno Amaretto • 205

Fireball • 89

Grand Marnier • 201

Kahlúa • 187

Beverages

Chill

Sold by six-pack unless otherwise indicated

SOFT DRINKS • 23

Pepsi
Pepsi Zero
Diet Pepsi
Starry
Starry Zero
Ginger Ale
Mug Root Beer
Dr. Pepper
Diet Dr. Pepper
Mountain Dew

WATER

Aquafina Bottled Water • 24
LifeWtr • 32
Bubly Sparkling Cherry • 24
Bubly Sparkling Lime • 24

SPARKLING

Perrier • 32



JUICES

Cranberry Juice (32oz.) • 23
Grapefruit Juice (4 pack) • 18
Orange Juice (32oz.) • 23
Tomato Juice (4 pack) • 18

TEAS AND LEMONADE • 23

Served by the gallon

Rudy's Unsweet Tea
Rudy's Sweet Tea
Rudy's Lemonade



MISCELLANEOUS BEVERAGES

Serves 6

Fresh Brewed
Regular Coffee • 20
Fresh Brewed
Decaffeinated Coffee • 20
Herbal Teas • 20
Hot Chocolate • 20

BAR SUPPLIES

Sold by bottle unless otherwise indicated

Zing Zang Bloody Mary Mix • 25
Finest Call • 24
Owen's Craft Mixers (4 pack) • 30
Fever Tree Tonic, Soda,
Ginger Beer (4 pack) • 28
Lemons & Limes • 6
Stuffed Olives or
Cocktail Onions • 8
Tabasco Sauce • 8
Worcestershire • 8

the scoop





Food & Beverage Ordering

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) be placed by 5 p.m. CST, the Friday of the week prior to game week.

If for any reason an event is canceled (due to cold, snow, rain, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order. However, if the gates to the stadium open for **ANY** amount of time and the event is canceled (due to time restrictions, rain, cold, snow, etc.), you will be charged in full for your food and beverage purchase.

Please notify us as soon as possible of any cancellations. Orders canceled by 5 p.m. CST the **business day** prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Kyle Field.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages
4. It is unlawful to serve alcoholic beverages to an intoxicated person

Payment Procedure

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day if requested.

A personal attendant may be ordered for your suite at the cost of 125. If a personal attendant is not ordered your suite attendant will be responsible for the service of up to four suites.

Payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy exclusively furnishes all food and beverage products for the suites at Kyle Field, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

