



PACKAGES

All Packages Served for a Minimum of 12

DALLAS SMOKEHOUSE

49.95 per person

PULLED CHICKEN

Brined and slow-smoked, hand-pulled and tossed in classic barbecue sauce with fresh bakery rolls

SLOW SMOKED BEEF BRISKET

House-smoked chopped beef brisket with classic barbecue sauce and fresh bakery rolls

BLT SALAD

Romaine, bacon, cheddar cheese and tomatoes served with buttermilk ranch dressing and house-made croutons

THREE CHEESE MAC

Cavatappi pasta in a creamy sauce made of three cheeses

SOUTH OF THE BORDER

49.95 per person

SALSA AND GUACAMOLE SAMPLER

House-made fresh guacamole, salsa roja and salsa verde with crisp tortilla chips

SPICY CILANTRO KALE SALAD

Fresh kale salad with Quinoa, black beans, red onion, and spicy cilantro dressing

STREET CORN

Grilled corn topped with sour cream, mayonnaise, fresh lime and Tajin spice

WEST END FAJITAS

Grilled skirt steak and chicken topped with queso fresco, peppers and onions. Served with salsa roja, charred jalapeno crema and warm flour tortillas

THE DALLAS TABLE

49.95 per person

ANCHO LIME CHICKEN

Pan seared Airline chicken breast served with grilled pineapple-agave relish

TOMATO BASIL MOZZARELLA SALAD

Drizzled with olive oil and balsamic vinegar

FARMERS MARKET DIPS & VEGETABLES

Fresh farm stand vegetables with red pepper hummus and French onion dip

SEASONAL FRESH FRUIT



À LA CARTE

GREENS

SPICY CILANTRO KALE SALAD 9.95 PER PERSON

Fresh kale salad with quinoa, black beans, red onion, and spicy cilantro dressing

TOMATO BASIL MOZZARELLA SALAD 8.95 PER PERSON

Drizzled with olive oil and balsamic vinegar

BLT SALAD 8.95 PER PERSON

Romaine, bacon, cheddar cheese and tomatoes served with buttermilk ranch dressing and house-made croutons

CLASSIC CAESAR SALAD 8.95 PER PERSON

Crisp romaine served with shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

CLASSIC SIDES

STREET CORN 7.50 PER PERSON

Grilled corn topped with sour cream, mayonnaise, fresh lime and Tajin spice

THREE CHEESE MAC 7.50 PER PERSON

Cavatappi pasta in a creamy sauce made from three cheeses

HERB ROASTED BISTRO VEGETABLES 7.50 PER PERSON

Oven roasted with fresh rosemary, thyme and garlic

COOL APPS

CHEFS GARDEN VEGETABLES 75.00 PER ORDER

Served with buttermilk ranch

SEASONAL FRESH FRUIT 75.00 PER ORDER

TEXAS REGIONAL AND ARTISAN CHEESEBOARD 100.00 PER ORDER

A sampling of local farmstead artisan cheeses with assorted flatbreads, crackers and honey

GRILLED CHILI RUBBED SHRIMP 150.00 PER ORDER

Chili marinated shrimp served with chipotle cocktail sauce and jalapeno crema

CHEFS CLASSICS

ANCHO LIME CHICKEN 15.50 PER PERSON

Pan seared Airline chicken breast served with grilled pineapple-agave relish

WEST END FAJITAS 17.00 PER PERSON

Grilled skirt steak and chicken topped with queso fresco, peppers and onions. Served with salsa roja, charred jalapeno crema and warm flour tortillas

HANDCRAFTED SANDWICHES, DOGS AND MORE

SLOW-SMOKED BEEF BRISKET 14.50 PER PERSON

House-smoked chopped beef brisket with classic barbecue sauce and fresh bakery rolls

HOT DOGS 8.00 PER PERSON

Grilled hot dogs served with all the traditional condiments

PULLED BBQ CHICKEN 12.50 PER PERSON

Smoked pulled chicken served with classic barbecue sauce and fresh bakery rolls

SIRLOIN ARUGULA BAGUETTE 11.50 PER PERSON

Fresh mozzarella, heirloom tomatoes, arugula and whole grain aioli

MINI BUFFALO CHICKEN SANDWICHES 12.50 PER PERSON

Pulled chicken tossed in our house made buffalo-style hot sauce. Served with fresh bakery rolls

WARM UPS

CRISPY CHICKEN TENDERS 11.50 PER PERSON

Lightly breaded chicken strips served with our signature barbecue sauce and ranch dressing

FRITO PIE SKILLET 65.00 PER ORDER

Shredded cheddar cheese, Texas chili, cherry tomatoes and green onions. Served with sour cream and jalapenos

NACHO FIESTA BAR 10.50 PER PERSON

Cheddar cheese sauce and warm Texas Chili served with sour cream and jalapenos

SNACKS

GUACAMOLE AND SALSA SAMPLER 90.00 PER ORDER (SERVES 10)

House made fresh guacamole, salsa roja and salsa verde served with crisp tortilla chips

SNACK MIX 5 PER BAG

PRETZEL TWISTS 5 PER BAG

DRY ROASTED PEANUTS 5 PER BAG

HOUSE MADE CHIP DIP 45.00 PER ORDER (SERVES 10)

Potato chips served with dill pickle dip

FRESHLY POPPED POPCORN 25 PER BASKET

SUITE SWEETS

GOURMET COOKIES AND BROWNIES 12.50 PER PERSON

A sweet assortment of gourmet cookies and brownies



BEER, ALES AND ALTERNATIVES

Beers are sold by the 6-pack

BUDWEISER 30
BUDWEISER ZERO 30
BUD LIGHT 30
MICHELOB ULTRA 30
MILLER LITE 30
COORS LIGHT 30
STELLA ARTOIS 36
HEINEKEN 36
CORONA EXTRA 36
CORONA PREMIER 36
MODELO 36
LAGUNITAS IPA 36
ALL DAY IPA 36
SAM ADAMS 36
FAT TIRE 36
HAZY LITTLE THING 36
KARBACH SOUTHERN WHEAT 36
KARBACH LOVESTREET 36
KARBACH HOPADILLO 36
KARBACH JUKEBOCK 36
KARBACH RANCH WATER 36
BUD LIGHT SELTZER BLACK CHERRY 30
TRULY LEMONADE 36
MICHELOB ULTRA CUCUMBER LIME SELTZER 36

CANNED COCKTAILS

CUTWATER TRANSFUSION 40
CUTWATER MARGARITA 40
CUTWATER VODKA MULE 40

BEVERAGES

LIQUOR

VODKA

SVEDKA 45
TITO'S HANDMADE 70
ABSOLUT 72
GREY GOOSE 85
NEW AMSTERDAM 55

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BOMBAY SAPPHIRE 75
HENDRICK'S 85
NEW AMSTERDAM 55

TEQUILA MEZCAL

JOSE CUERVO ESPECIAL 60
CASAMIGOS ANEJO 150
PATRON SILVER 135
DEL MAGUEY VIDA 95
EL JIMADOR RESPOSADO 60
PATRON ANEJO 165
OSADIA BLANCO 110

RUM

BACARDI SUPERIOR 55
BACARDI 8 70
SAILOR JERRY 54
MALIBU 50

COGNAC

HENNESSY VS 100

SCOTCH

DEWAR'S WHITE LABEL 72
MONKEY SHOULDER 95
THE MACALLAN 12 145
THE GLENLIVET 12 130

BOURBON / WHISKEY

MAKER'S MARK 80
KNOB CREEK 85
KNOB CREEK RYE 85
BASIL HAYDEN'S 125
WOODFORD RESERVE 95
JACK DANIEL'S 65
JAMESON 65
CROWN ROYAL 85
GENTALMAN JACK 77
SKREWBALL 75
BALCONES POT STILL BOURBON 75
BALCONES SINGLE MALT 140

CORDIALS

GRAND MARNIER 75
COINTREAU 80
FIREBALL 60
APEROL 59
MARTINI & ROSSI DRY VERMOUTH 17
MARTINI & ROSSI SWEET VERMOUTH 17

MARGARITA PITCHER

TRADITIONAL EL JIMADOR
MARGARITA 70



BEVERAGES

WHITE WINE

CHARDONNAY

KENDALL-JACKSON 52

SONOMA-CUTRER 85

HOUSE OF BROWN 70

WILLIAM HILL 45

MIRASSOU 40

PINOT GRIGIO

DA VINCI 43

SANTA MARGHERITA 55

SAUVIGNON BLANC

KIM CRAWFORD 57

WHITEHAVEN 50

MOSCATO

MIRASSOU MOSCATO 40

REISLING

CHATEAU STE. MICHELLE 40

ROSE

FLEUR DE MER 59

SPARKLING /
CHAMPAGNE

LA MARCA 40

NICOLAS FEUILLATTE BRUT 90

VEUVE CLICQUOT YELLOW LABEL
150

CANNED WINE

BABE RED (6PK) 36

BABE GRIGIO (6PK) 36

RED WINE

PINOT NOIR

MEIOMI 57

LA CREMA 50

MIRASSOU 40

MERLOT

MURPHY GOODE 35

MIRASSOU 40

MALBEC

ALAMOS 45

CABERNET
SAUVIGNON

JOSH CRAFTSMAN'S
COLLECTION 40

LOUIS MARTINI 43

MIRASSOU 40

CAYMUS 220

RED BLENDS

19 CRIMES 45

CONUNDRUM 50

THE PRISONER 95

CHAOS THEORY 115

SPARKLING

ROSA REGALE 65

CHILL

Sold by the 6-pack

SOFT DRINKS

COKE 15

DIET COKE 15

SPRITE 15

DR PEPPER 15

DIET DR PEPPER 15

7UP 15

CANADA DRY GINGER ALE 15

JUICES

OCEAN SPRAY

CRANBERRY JUICE (QT) 9

OCEAN SPRAY

GRAPEFRUIT JUICE (6PK) 9

OCEAN SPRAY

PINEAPPLE JUICE (6PK) 9

OCEAN SPRAY

ORANGE JUICE (QT) 9

CAMPBELL'S TOMATO JUICE (6PK) 9

WATER

DEJA BLUE 20

CANADA DRY CLUB SODA 20

CANADA DRY TONIC WATER 20

PERRIER SPARKLING WATER 36

MISCELLANEOUS
BEVERAGES

COMMUNITY FRESH-ROASTED
REGULAR COFFEE 20

COMMUNITY FRESH-ROASTED
DECAFFEINATED COFFEE 20

HOT CHOCOLATE 20

BAR SUPPLIES

FINEST CALL LOADED BLOODY
MARY MIX 13

FINEST CALL SOUR MIX 13

FINEST CALL MARGARITA MIX 13

FINEST CALL SIMPLE SYRUP 13

LIME JUICE 13

LEMONS AND LIMES 8

RED BULL (4PK) 20

SUGAR FREE RED BULL (4PK) 20

CUTWATER GINGER BEER (6PK) 20



THE SCOOP

BEVERAGE REPLENISHMENT

You may choose between two options to replenish the beverages in your Luxury Suite.

1. AUTOMATIC REPLENISHMENT (BEVERAGE RESTOCK PROGRAM) FOR LEASED SUITE HOLDERS

The most convenient way is for you to order a par of beverages to be kept in your suite at all times. After each game, our Luxury Suite Staff will assess what was consumed during the event and will replenish the beverages accordingly. (The charge for the restocked beverages will be added to your bill.) We've put together a recommended beverage par to simplify the process even further:

RECOMMENDED BEVERAGE RESTOCK PAR

- (1) Bottle each of whiskey or bourbon, vodka, rum and tequila
- (1) Liter each of Bloody Mary Mix and Margarita Mix
- (2) Six-packs each of Coca-Cola and Diet Coke
- (1) Six-pack each of Sprite/Diet Sprite, Deja Bottled Water, tonic water, etc.
- (1) Bottle each of white and red wine
- (1) Bottle of sparkling wine
- (4) Six-packs of beer: (2) domestic and (2) import
- (1) Quart each of orange, cranberry and grapefruit juice

If you would like to participate in the Beverage Restock Program, please contact your Guest Relations Representative at 214-665-4736 and they can help you make your selections.

2. ORDERING BY EVENT

You may also place a beverage order when you place your food orders, by 2:00 p.m. CST three business days before the event. Please see the list of products in the Beverage Section of this menu. All food and beverage orders can be arranged with your Guest Relations Representative at 214-665-4736. Orders can also be received via e-mail at levysuitefood@americanairlinescenter.com, and for licensed suite holders to order online www.e-levy.com/aac.

BE A TEAM PLAYER DRINK RESPONSIBLY

The American Airlines Center and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make American Airlines Center a safe and exciting place for everyone.

HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

For licensed suite holders, online ordering is now available at www.e-levy.com/aac.

To reach a Representative, dial: 214-665-4736 or e-mail: LevySuiteFood@AmericanAirlinesCenter.com.

QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative 214-665-4736

Levy Restaurants Accounting Department 214-665-4754

American Airlines Center Leased Suite Holders www.e-levy.com/aac

FOOD AND 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 2:00 p.m. CST, five business days prior to each event.

Orders can also be received via e-mail at LevySuiteFood@americanairlinescenter.com, and for Licensed Suite holders to order online at www.e-levy.com/aac. Orders can be arranged with the assistance of a Guest Relations Representative at 214-665-4736 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

A built-in bar and refrigerator provide the foundation for your in-suite beverage service. Consult with a Guest Relations Representative to sign up for our Beverage Restocking program to stock your bar with a selection of recognized, quality brand name products, including liquors, beer, wine and soft drinks, or simply refer to our beverage menu for recommendations. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request.

Additional beverages may be purchased during the game through your Suite Attendant or by using the in-suite courtesy phone.

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 American Airlines Center.
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.
5. Suite Holders are not permitted to take cans, bottles or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to game time to ensure the highest quality.

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. We offer special occasion cakes—all designed to create a unique event for you and your guests.

SMALLWARES AND SUPPLIES

Suites will be supplied with all of the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

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

Please note that all food and beverage items are subject to an 18% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at American Airlines Center, 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.

EVENTS AT AMERICAN AIRLINES CENTER

The rich tradition at American Airlines Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 18 great spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the AAC Event Staff at 214-665-4203.

FOOD AND 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 2:00 p.m. CST, three business days prior to each event.

Event Day:	Order Due Date:
Monday	Preceding Wednesday
Tuesday	Preceding Thursday
Wednesday	Preceding Friday
Thursday	Monday of that week
Friday	Tuesday of that week
Saturday	Wednesday of that week
Sunday	Wednesday of that week