



Red Carpet Events

Catering Menu
Non-Game Day
2023

Welcome to Red Carpet Events!



With a variety of event and meeting spaces to choose from, the possibilities for your unique event at Angel Stadium are endless. From an eye-catching reception in the Lexus Diamond Club, to a corporate meeting overlooking the field in Don Julio Club, all of our spaces can be transformed to fit your event style and needs.

Legends Hospitality is committed to providing you and your guests a food & beverage experience to remember. Our team of culinary experts' source organic & locally grown food, providing the freshest options for every event, no matter the season. Our catering team will provide you with exceptional service from the moment you arrive at Angel Stadium.

Thank you for choosing our team to make your event happen, we look forward to working with you!

Catering Information & Policies

Contact Information

CATERING MANAGER

714.940.2405 | laacatering@legends.net

Legends at Angel Stadium | 2000 Gene Autry Way | Anaheim, CA 92806

Covid-19

Legends Hospitality is dedicated in providing a safe and healthy catering environment due to the COVID-19 outbreak. We understand that with COVID-19 you may prefer food displays and plating individually rather than a normal buffet style, a \$3 charge per person will be added to your final catering bill in order to accommodate these requests.

Food & Beverage Menu Selection Policy

Legends Hospitality will cater and serve menus agreed upon by the client and the Angels' Red Carpet Events team. All selections must be made at least three (3) weeks prior to the event. Items requested within seven (7) days of a function date will be provided on an availability basis. All final guest counts are required three (3) business days prior to the event. If the client does not designate a final guarantee at three (3) business days prior to the event the established estimate per the contract will be the final guarantee and cannot be lowered.

The menu selections will be outlined in Banquet Event Order (BEO) which is generated by Legends Hospitality. Please note that due to the seasonality of some of the menu selections, prices reflected are subject to change. The BEO is signed by both parties and will be deemed to be part of, and are hereby incorporated into this Agreement.

We are happy to accommodate all types of allergies and dietary restrictions. Please let us know at the time of menu selection if any of your guests will need special meals.

Buffet Policy

In order to ensure the highest quality food service, please understand our buffets are a (2) hour service or until food has been consumed based on portions purchased, whichever comes first. Our buffet portioning is approximately 1.5 servings per person. Select additional items can be added on an a la carte basis. Items requested as add-ons day of event will be provided on an availability basis. If additional catering is requested additional labor fees may be assessed.

Legends Hospitality has an inventory of buffet furnishing for a party up to 750 guests. A rental fee will be applied for special requests or additional furnishings needed to properly execute the event.

Plated Policy

Legends Hospitality has an inventory of china, glassware, and flatware that can accommodate up to 150 guests. A rental fee will be applied for special requests or additional silverware, glassware or china needs. We are happy to accommodate multiple seating arrangements, however, certain arrangements may result in additional charges. For a plated meal with more than one entrée option place cards are required to be provided indicating each guests' meal choice.

Leftover Food

Due to health and sanitation concerns, "To-Go" boxes will not be provided for any events in the stadium.

External Food & Beverages

Thank you in advance for understanding that Legends Hospitality is the sole Food & Beverage provider and any outside food or beverage brought into Angel Stadium is not permissible. Any food or beverage brought into the stadium without proper authorization will be assessed a fee at our normal retail pricing for use or not allowed on the premises.

Alcohol Policy

Legends Hospitality is dedicated to providing quality events that promote enjoyment and safety. Any remaining quantities of special purchases of beer, wine, and liquor, not normally in our inventory, must be bought, in total, by the client at our contracted retail price and unused portions cannot be removed after the functions. To maintain compliance with rules and regulations set forth by the State of California, we ask that you adhere to the following:

- Alcoholic beverages cannot be brought into or taken out of Angel Stadium.
- It is the responsibility of the event host, or their representative, to monitor and control alcohol consumption within the event.
- Minors (under the age of 21), by law, are not permitted to consume alcoholic beverages.
- Legends reserves the right to ask for proper identification at any time.
- It is unlawful to serve alcoholic beverages to an obviously intoxicated guest(s).
- Legends reserves the right of not serving any guest intoxicated to a condition of incoherence.
- Guests are not permitted to take cans, bottles, or glasses outside the event area.

Labor Fees

Legends Hospitality reserves the right to decide how many Catering Attendants and Bartenders are needed to properly execute your event. Some events require labor above and beyond what is included in your menu package, in this case, a fee of \$175 per attendant and bartender will be reflected on your BEO and is not included in the price of your menu selections. For custom menus or menus built a la carte, labor is not included in the price of the menu and will be reflected on your BEO.

Taxes & Fees

A 7.75% City of Anaheim Sales Tax and a 20% administrative fee will be assessed on to your final Food & Beverage bill. The Administrative Fee of 20% is NOT a gratuity. Prices do not include the 7.75% City of Anaheim Sales Tax on food, beverage, or 20% administrative fees. Clients requesting an exclusion from sales tax must submit all documentation to Legends in support within (7) seven days of your event.

Ancillary Charges

Additional Labor Fees shall be applied for all food and beverage services that do not meet the food and beverage minimums before taxes and fees listed below:

Baseball Season - \$3,000 | Non-Baseball Season - \$6,000

Order Cancellations

Cancellations submitted less than three (3) business days prior to the event are charged one hundred percent (100%) of the estimated food and beverage charges as liquidated damages for Legends' loss due to the client's 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.

Breakfast Buffets

-SERVICE FOR TWO HOURS-
MINIMUM ORDER 25 GUESTS
ORANGE JUICE & COFFEE STATION INCLUDED

California Continental \$25 per person

BAGEL BAR
Cream Cheese, Whipped Butter,
Fruit Jams

SEASONAL FRUIT & BERRIES
ASSORTED BREAKFAST PASTRIES

Morning Glory \$42 per person

SEASONAL FRUIT & BERRIES
INDIVIDUAL GREEK YOGURT PARFAITS
Vanilla Yogurt, House-Made Almond Granola,
Mixed Berries

CAGE FREE SCRAMBLED EGGS
Diced Tomato, Chives, Cheddar Cheese

APPLEWOOD SMOKED BACON
-OR-
CHICKEN APPLE SAUSAGE
ROSEMARY BREAKFAST POTATOES

Rush Hour \$50 per person

SEASONAL FRUIT & BERRIES
INDIVIDUAL GREEK YOGURT PARFAITS
Vanilla Yogurt, House-Made Almond Granola,
Mixed Berries

ASSORTED DONUTS
BREAKFAST BURRITO OR SANDWICH
Choose Two - See Next Page

Buffet Additions

ITEMS PRICED PER PERSON
MINIMUM ORDER 25 GUESTS
AVAILABLE AS PACKAGE ADD-ON

CAGE FREE SCRAMBLED EGGS | \$9
APPLEWOOD SMOKED BACON | \$7
CHICKEN APPLE SAUSAGE | \$7
ROSEMARY BREAKFAST POTATOES | \$6
INDIVIDUAL GREEK YOGURT PARFAIT | \$8
ASSORTED BREAKFAST PASTRIES | \$8

CEREAL BAR | \$10
Chef's Selection of Assorted Cereals,
Dairy & Non-Dairy Milks
OATMEAL BAR | \$10
Vegan Oatmeal, Brown Sugar, Coconut,
Dried Fruits
BUTTERMILK PANCAKES | \$11
Maple Syrup, Whipped Butter, Whipped Cream,
Mixed Berries
BAGEL BAR | \$12
Cream Cheese, Whipped Butter, Fruit Jams,
Sliced Cucumber, Tomato

Breakfast Sandwiches & Burritos

ITEMS PRICED PER PERSON
MINIMUM ORDER 25 GUESTS, 10 PER SELECTION
AVAILABLE AS PACKAGE ADD-ON

ENGLISH MUFFIN BEC | \$12
Cage Free Scrambled Eggs,
Applewood Smoked Bacon, Cheddar Cheese

VEGAN BRIOCHE SANDWICH | \$12
Vegan Eggs, Tomato, Spinach, Avocado,
Vegan Brioche

MULTIGRAIN SANDWICH | \$12
Cage Free Scrambled Egg Whites,
Chicken Apple Sausage, Cheddar Cheese,
Gluten Free Multigrain Bread

SAUSAGE BREAKFAST BURRITO | \$11
Cage Free Scrambled Eggs, Pork Sausage,
Cheddar Cheese, Rosemary Potatoes,
Roasted Salsa

VEGAN SOY-RIZO BREAKFAST BURRITO | \$10
Vegan Eggs, Plant Based Chorizo, Vegan Cheese,
Rosemary Potatoes, Roasted Salsa

CROISSANT BREAKFAST SANDWICH | \$14
Cage Free Scrambled Eggs, Applewood Smoked
Bacon, Tomato, Smoked Cheddar Cheese,
Avocado, Roasted Garlic Aioli
Rush Hour | Add \$4 per person

Action Stations

-SERVICE FOR TWO HOURS-
MINIMUM ORDER 50 GUESTS
CHEF ATTENDED REQUIRED, \$175 PER 50 GUESTS

SOFT SCRAMBLE STATION | \$15
Cage Free Scrambled Eggs, Chopped Bacon,
Spinach, Bell Peppers, Chopped Tomato,
Cheddar & Mozzarella Cheeses

DONUT BAR | \$16
Classic Donut, Chocolate & Vanilla Glaze,
Sprinkles, Chocolate Caviar, Coconut Flakes,
Chopped Nuts

PANCAKE BAR | \$14
Classic Buttermilk, Lemon Blueberry, & Banana
Nut, Maple Syrup, Whipped Butter, Whipped
Cream

Breakfast Beverages

-SERVICE FOR 2 HOURS-
PRICED PER PERSON, FOOD & BEVERAGE MINIMUMS APPLY

JUICE STATION | \$7
Orange, Apple, Cranberry

BLOODY MARY BAR | \$26
Smirnoff Vodka, Bloody Mary Mix, Applewood
Smoked Bacon, Bleu Cheese Olives, House Made
Pickles, Pickled Jalapenos, Lemons & Limes,
Horseradish, Tapatio, Worcestershire Sauce

COFFEE STATION | \$8
Regular & Decaf Coffee, Hot Tea

MIMOSA BAR | \$24
Benvolio Prosecco, Orange Juice, Cranberry Juice,
Pineapple Juice, Strawberry Puree, Orange
Wedges, Frozen Cranberries, Cubed Pineapple,
Fresh Strawberries

Salad Bar Buffet

\$25 PER PERSON
-SERVICE FOR TWO HOURS-
MINIMUM ORDER 25 GUESTS
FRESH ARTISAN ROLLS WITH BUTTER, BOTTLED WATER & ICED TEA

Greens

Select Two

ROMAINE
WILD ROCKET ARUGULA
BABY SPRING MIX

BABY SPINACH
BABY KALE
ICEBURG WEDGE

Toppings

Select Five

CUCUMBER
CHERRY TOMATOES
RADISHES
CARROTS
ROASTED CORN
ROASTED RED PEPPERS

PEPPERONCINI
SWEET MINI PEPPERS
BEETS
BLACK OLIVES
HARD BOILED EGGS
FETA CHEESE

GOAT CHEESE
DRIED CRANBERRIES
FRESH STRAWBERRIES
WALNUTS
SUNFLOWER SEEDS
PEPITAS

OTHER SEASONAL TOPPING MAY BE AVAILABLE UPON REQUEST

Proteins

Select Two

GRILLED CHICKEN
CHICKEN SALAD
TUNA SALAD

BACON BITS
QUINOA
CHICKPEAS

Dressings

Select Two

HERBED RANCH
BALSAMIC VINAIGRETTE
CLASSIC CAESAR

CHIPOTLE RANCH
LEMON VINAIGRETTE
OIL & VINEGAR

Sample Menu

Summer Salad

Wild Rocket Arugula & Spinach, Goat & Feta Cheeses,
Fresh Strawberries, Dried Cranberries, Walnuts,
Grilled Chicken, Quinoa, Lemon Vinaigrette,
Oil & Vinegar

Classic House Salad

Romaine & Iceberg Wedge, Carrots,
Cucumbers, Mini Peppers, Cherry Tomatoes,
Hard Boiled Eggs, Grilled Chicken, Bacon Bits,
Herbed Ranch, Balsamic Vinaigrette

MAKE IT A CHOPPED SALAD STATION BY ADDING A CHEF ATTENDANT
\$175 PER 50 GUESTS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase risk of foodborne illness. While we offer allergy friendly menu options, items are not prepared in in allergen free kitchen.

Sandwich Buffet

\$30 PER PERSON
-SERVICE FOR TWO HOURS-
MINIMUM ORDER 25 GUESTS
BOTTLED WATER & ICED TEA

Starters

Select One

KETTLE CHIPS & ONION DIP
Kettle Cooked Potato Chips,
House Made French Onion Dip

BABY GEM CAESAR SALAD
Shaved Parmesan Cheese, Brioche Croutons,
Classic Caesar Dressing

Sandwiches

Select Two

TURKEY AVOCADO CLUB
Smoked Turkey Breast, Sliced Avocado,
Applewood Smoked Bacon, Vine Ripe Tomato,
Bib Lettuce, Mayonnaise, Sourdough

BUFFALO CHICKEN WRAP (UPGRADE \$3)
Crispy Buffalo Chicken, Sliced Avocado,
Carrot & Celery Slaw, Bleu Cheese Dressing,
Flour Tortilla

VEGAN PHILLY CHEESE STEAK
Shaved "Steak", Vegan Provolone, Mushrooms,
Peppers & Onion, Vegan French Roll

MINI MEATBALL PARM (UPGRADE \$4)
House Made Meatballs, Classic Marinara Sauce,
Parmesan Cheese, Crispy Basil, French Roll

O.C. SUPER SUB
All-Natural Turkey Breast, Smoked Pastrami,
Honey Roasted Ham, Provolone Cheese, Lettuce,
Vine Ripe Tomato, Red Onion, Pepperoncini,
Dijonaise, Rustic Baguette

BRISKET GRILLED CHEESE (UPGRADE \$5)
House Smoked Brisket, Country White Bread,
Aged Cheddar & Jack Cheeses

CAPRESE
Rocket Arugula, Fresh Mozzarella Cheese, Basil,
Balsamic Drizzle, Ciabatta
ADD GRILLED CHICKEN | \$3

SEARED AHI SANDWICH (UPGRADE \$6)
Sesame Crusted Ahi, Togarashi Aioli, Pea Sprouts,
Ginger-Sesame and Napa Slaw

Desserts

Select One

HOUSE BAKED COOKIES
Chef's Selection of Assorted Cookies

DOUBLE CHOCOLATE BROWNIES
Chocolate Brownies, Chocolate Chips

Picnic Buffet

-SERVICE FOR TWO HOURS-
MINIMUM ORDER 25 GUESTS
SEASONAL FRUIT & BERRIES, BOTTLED WATER & ICED TEA

Choose Two Entrees | \$50

Choose Three Entrees | \$56

Starters

Select Two

KETTLE POTATO CHIPS & DIP

Kettle Cooked Potato Chips,
House Made French Onion Dip

JALAPENO COLESLAW

Shredded Cabbage, Red Onion, Cilantro,
Jalapeno, Creamy Slaw Dressing

LOADED POTATO SALAD

Creamy Russet Potatoes, Bacon, Green Onion,
Celery

MACARONI SALAD

Macaroni Noodles, Bacon, Green Onion, Celery

SUMMER GREEN SALAD

Baby Mixed Greens, Cherry Tomatoes, Cucumber,
House Made Balsamic Vinaigrette,
Herb Ranch Dressing

Entrees

Select Two or Three

HOFFY ALL-BEEF HOT DOGS

Ketchup, Mustard, Relish

BRATWURST

Beer Braised Onions, Grain Mustard, Potato Bun

CHICKEN TENDERS

Sweet Honey Mustard, House Made BBQ Sauce,
Herb Ranch

SMOKED CHICKEN POPS

BBQ Mop Sauce, Green Onion, Herb Ranch

ITALIAN SAUSAGE SUB

Roasted Peppers & Onions, Classic Italian Sub Roll

BBQ SMOKED CHICKEN

Red Oak Smoked Chicken Breast,
Tangy BBQ Sauce

CHEESEBURGER SLIDERS

Angus Beef Sliders, Cheddar Cheese,
Caramelized Onions, Secret Sauce, Brioche Bun

BBQ BEEF BRISKET SLIDERS

Swiss Cheese, Jalapeno Coleslaw,
Pickle Chips, Brioche Bun

BUFFALO CHICKEN SLIDERS

Pepper Jack Cheese, Herb Ranch, Brioche Bun

Sides

Select One

BOURBON BAKED BEANS

Slow Cooked Beans, Applewood Smoked Bacon,
Brown Sugar

MINI CORN ON THE COB

Chili-Lime Seasoning, Herb Butter

BBQ SPICED POTATO WEDGES

Russet Potatoes, BBQ Seasoning

SMOKED CHEDDAR MAC & CHEESE

Macaroni Pasta, Creamy Smoked Cheese Sauce,
Crispy Shallots

GRILLED SEASONAL VEGETABLES

Seasonal Vegetables, Garlic, Herbs, E.V.O.O.

SOUTHERN FRIED PICKLES

Cajun Dipping Sauce, Chives

Desserts

Select One

HOUSE BAKED COOKIES

Chef's Selection of Assorted Cookies

ASSORTED MINI CUPCAKES

Chocolate, Vanilla, Red Velvet

DOUBLE CHOCOLATE BROWNIES

Chocolate Brownies, Chocolate Chips

S'MORES BROWNIE BAR

Graham Cracker Crust, Chocolate Ganache,
Toasted Marshmallow

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase risk of foodborne illness. While we offer allergy friendly menu options, items are not prepared in an allergen free kitchen.

Plated Lunch

\$68 PER PERSON

MINIMUM ORDER 25 GUESTS

FRESH ARTISAN ROLLS WITH BUTTER, PRE-SET WATER & ICED TEA SERVICE

Starters

Select One

BABY GEM CAESAR SALAD

Shaved Parmesan Cheese, Brioche Croutons,
Classic Caesar Dressing

ROASTED BEET SALAD

Heirloom Citrus, Goat Cheese, Frisee-Herb Salad
Mix, Toasted Hazelnuts, Watermelon Radish,
Golden Balsamic Vinaigrette

CHICKEN TORTILLA SOUP

Jack Cheese, Avocado, Cilantro,
Crispy Tortilla Strips

SMOKED TOMATO BISQUE

Parmesan Crostini, Basil Oil

VEGAN CURRIED SQUASH SOUP

Coconut Cream, Spicy Pepitas, Avocado Oil

SMOKED CHICKEN WEDGE SALAD | \$4

Iceberg Lettuce, Hardboiled Egg, Bacon Crumbles,
Pickled Red Onion, Bleu Cheese Vinaigrette

Entrees

Select One

PAN-ROASTED CHICKEN BREAST

Caramelized Root Vegetables, Potato Puree,
Lemon-Thyme Jus

TERIYAKI GLAZED SALMON

Teriyaki Glazed Salmon, Steamed Jasmin Rice,
Garlic Bok Choy, Braised Shiitake Mushrooms

PAN-ROASTED SEA BASS

Lemon & Chive Whipped Potatoes, Charred
Broccolini, Heirloom Tomato, Chardonnay Butter

7-HOUR BRAISED SHORT RIBS

Roasted Root Vegetables, Charred Cipollini
Onions, Truffle Potato Puree

Pasta

Select One

GRILLED SHRIMP GEMELLI PASTA

Prosciutto, Asparagus, Lemon-Garlic Cream,
Pecorino Romano

SPICY ITALIAN SAUSAGE PENNE PASTA

Baby Spinach, Baby Portobello Mushrooms,
Arrabiata Sauce, Fresh basil, Shaved Parmesan
Reggiano

VEGAN BOLOGNESE PASTA

Vegan Penne Pasta, House Made Bolognese Sauce,
Basil Chips

RICOTTA CHEESE RAVIOLI

Baby Spinach, Artichoke, Sun Dried Tomato
Cream, Pecorino Romano, Fried Basil

Desserts

Select One

HOUSE BAKED COOKIES

Chef's Selection of Assorted Cookies

CHEESECAKE BARS

Berry Compote, Whipped Cream

SEASONAL FRUIT COBBLER

SEASONAL FRUIT TART

Vanilla Custard

FOR A PLATED MEAL WITH MORE THAN ONE ENTRÉE OPTION PLACE CARDS ARE REQUIRED TO BE PROVIDED INDICATING EACH GUESTS' MEAL CHOICE.

LEGENDS HOSPITALITY HAS AN INVENTORY OF CHINA, GLASSWARE, AND FLATWARE THAT CAN ACCOMMODATE UP TO 150 GUESTS. A RENTAL FEE WILL BE APPLIED FOR SPECIAL REQUESTS OR ADDITIONAL SILVERWARE, GLASSWARE OR CHINA NEEDS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase risk of foodborne illness. While we offer allergy friendly menu options, items are not prepared in an allergen free kitchen.

Grab-n-Go Meals

-SERVICE FOR TWO HOURS-
MINIMUM ORDER 25 GUESTS
INCLUDES BOTTLED WATER

Sandwich Selections | \$35 per person

MINIMUM 10 PER SELECTION, INCLUDES BOTTLED WATER

Hot Lunch Selections | \$45 per person

MINIMUM 10 PER SELECTION, INCLUDES BOTTLED WATER

Starter Selections

Select Two

GREEK PASTA SALAD

Feta Cheese, Kalamata Olives, Roasted Tomatoes,
Sweet Basil Vinaigrette

-OR-

BABY GEM CAESAR SALAD

Shaved Parmesan Cheese, Brioche Croutons,
Classic Caesar Dressing

WHOLE FRESH FRUIT

Apples, Oranges, Bananas

BAG OF CHIPS

Assorted Individually Bagged Chips

Sandwich Selections

10 Per Selection

SMOKED TURKEY

Sliced Smoked Turkey Breast, Baby Greens,
Applewood Smoked Bacon, Tomato,
Grain Mustard Aioli

ROSEMARY HAM & GRUYERE

Butter Lettuce, Heirloom Tomato,
Shaved Red Onion, Dijonaise

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Chopped Romaine Lettuce,
Cherry Tomato, Shaved Parmesan,
Classic Caesar Dressing, Spinach Wrap

AVOCADO HUMMUS

Sliced Avocado, Hummus, Cucumber,
Vine Ripe Tomato, Bean Sprouts, Multigrain Bread

Hot Meal Selections

10 Per Order

PAN ROASTED CHICKEN BREAST

Caramelized Root Vegetables, Potato Puree,
Lemon-Thyme Jus

7-HOUR BRAISED SHORT RIBS

Roasted Root Vegetables, Charred Cipollini
Onions, Truffle Potato Puree

SPICY ITALIAN SAUSAGE PENNE PASTA

Baby Spinach, Baby Portobello Mushrooms,
Arrabiata Sauce, Fresh basil, Shaved Parmesan
Reggiano

RICOTTA CHEESE RAVIOLI

Baby Spinach, Artichoke, Sun Dried Tomato
Cream, Pecorino Romano, Fried Basil

Dessert Selections

Select One

HOUSE BAKED COOKIES

Chef's Selection of Assorted Cookies

ASSORTED MINI CUPCAKES

Chocolate, Vanilla, Red Velvet

DOUBLE CHOCOLATE BROWNIES

Chocolate Brownies, Chocolate Chips

S'MORES BROWNIE BARS

Graham Cracker Crust, Chocolate Ganache,
Toasted Marshmallow

Actions Stations

-SERVICE FOR TWO HOURS-
MINIMUM ORDER 50 GUESTS
CHEF ATTENDED REQUIRED, \$175 PER 50 GUESTS

Carriving Stations

Market Price

ROASTED TURKEY BREAST ROULADE
Fresh Turkey Breast Stuffed with Italian Pancetta,
Green Kale & Goat Cheese, Sage Pan Sauce

CEDAR PLANK ICELANDIC SALMON
Smokey Aromatic Roasted Salmon,
Sweet Honey Mustard Glaze, Citrus Salsa

C.A.B. PRIME RIB
Garlic & Herb Crusted Boneless C.A.B. Ribeye,
Beef Broth, Horseradish Cream Sauce,
Yorkshire Pudding

ROASTED RACK OF PORK
Slow Roasted Grain Mustard Crusted Pork,
Gingered Pineapple Chutney

Appetizer Stations

RAW BAR | \$50

Poached Shrimp, Crab Legs & Claws, Oysters on
the Half Shell, Poached Lobster Tail, Lemon,
Cocktail Sauce, Cucumber-Yuzu Mignonette

MASHED POTATO BAR | \$34

Creamy Mashed Potatoes, Applewood Smoked
Bacon, Cheddar Cheese, Broccoli, Sour Cream,
Chives

WING CORNER | \$45

Buffalo, Sweet 'n' Spicy BBQ or Lemon Pepper,
Carrots & Celery, Bleu Cheese & Herb Ranch

SMOKED CHEDDAR MAC & CHEESE BAR | \$32

Applewood Smoked Bacon, Grilled Chicken,
Shrimp, Sweet Peas, Asparagus, Broccoli,
Green Onion, Bleu Cheese Crumbles
Upgrade: Poached Lobster | \$6

ASSORTED SUSHI & SASHIMI | MARKET PRICE
Wasabi, Pickled Ginger, Soy Sauce

Entrée Stations

TACO CART | \$40

Chicken Asada, Carne Asada, Mixed Fajita
Vegetables, Shredded Cheddar Cheese,
Pico de Gallo, Sour Cream, Shredded Lettuce,
Corn Tortillas

Upgrade: Seasonal Fish | \$4

HOT DOG STAND | \$25

Hoffy All-Beef Hot Dogs, Bacon Wrapped Hot Dogs,
Corn Dogs, Sauerkraut, Sweet Onions, Ketchup,
Mustard, Relish

PASTA BAR | \$38

Pennette Pasta, Vegan Pasta, Marinara, Alfredo,
Vegan Bolognese, Grilled Chicken, Italian
Sausage, Shrimp, Sweet Peas, Asparagus, Broccoli,
Parmesan Cheese, Garlic Bread, Caesar Salad

HOME RUN BURGER BAR | \$42

Angus Beef & Vegan Patties, Cheddar & Swiss
Cheese, Lettuce, Tomato, Onion, Pickles, House
Made Secret Sauce, Vegan Buns, Brioche Buns,
House Fries

Dessert Stations

GELATO | \$18

Chef's Selection of Seasonal Gelato Flavors and
Assorted Toppings ADD MINI HELMETS: \$2

DONUT BAR | \$18

Classic Donut, Chocolate & Vanilla Glaze,
Sprinkles, Chocolate Caviar, Coconut Flakes,
Chopped Nuts

S'MORES BAR | \$20

Assorted Graham Crackers, Chocolate Chip
Cookies, Milk & Dark Chocolate, Peppermint
Patties, Marshmallows, Candied Bacon, Peanut
Butter Cups, Salted Caramel & Chocolate Sauce

DESSERT CART | \$18

Chef's Selection of Seasonal Desserts

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Snack & Share

FOOD & BEVERAGE MINIMUMS APPLY

Stadium Favorite Snacks 25 Piece Minimum Priced A la Carte

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|----------------------------|--------------------------|
| CRACKER JACKS \$4 | RICE CRISPY TREATS \$5 |
| PEANUTS IN THE SHELL \$6 | PEANUT M&Ms \$6 |
| TRAIL MIX \$5 | HOFFY HOT DOG \$6 |
| GRANOLA BARS \$4 | STADIUM PRETZEL \$8 |

Social Appetizer Platters Serves Approximately 20 Guests Priced Per Platter

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|--|--|
| DIP TRIO \$125
Chef's Selection of Seasonal Dips,
Sea Salt Pita Chips | FARMERS' MARKET CRUDITE \$150
Seasonal Vegetables, Green Goddess Dressing |
| CHIPS & SALSA \$125
Tortilla Chips, Salsa Verde, Salsa Roja, Guacamole | CHARCUIERE BOARD \$200
Chef's Choice of Locally Sourced Meats &
Cheeses, Pickled Vegetables, Artisanal Mustards,
Mixed Olives, Honeycomb, Fig Jam,
Artisan Breads & Crackers |
| MEDITERRANEAN MEZZE PLATTER \$175
Roasted Garlic Hummus, Tzatziki, Babaganoush,
Marinated Olives & Feta Cheese,
Sea Salt Pita Chips | ASSORTED SUSHI MARKET PRICE |

Flatbreads Serves Approximately 10 Guests Priced A la Carte

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|--|--|
| VEGGIE LOVERS \$42
Cherry Tomatoes, Garlic, Sliced Red Onion,
Zucchini, Fresh Herbs, E.V.O.O | CALIFORNIA CHICKEN \$48
Crispy Bacon, Avocado, Sweet Peppers, Cilantro,
Mozzarella Cheese, Chipotle Ranch |
| CLASSIC CHEESE \$40
Classic Tomato Sauce, Shredded Mozzarella
Cheese, Crispy Basil | BACON & BRIE \$50
Prosciutto, Sliced Green Apples, Brie Cheese,
Chopped Walnuts, Hot Honey Drizzle |
| BURRATA & TOMATO CAPRESE \$45
Classic Tomato Sauce, Cherry Tomatoes, Fresh
Burrata Cheese, Balsamic Glaze, Fried Basil Chips | MEAT LOVERS \$55
Classic Tomato Sauce, Crispy Bacon, Sliced Ham,
Italian Sausage, Pepperoni, Mozzarella Cheese |

Desserts 25 Piece Minimum Priced Per Person

- | | |
|------------------------------------|------------------------------|
| ASSORTED DESSERT PARFAITS \$10 | S'MORES BROWNIE BARS \$7 |
| ASSORTED HOUSE BAKED COOKIES \$6 | ASSORTED MINI CUPCAKES \$8 |
| BROWNIE PLATTER \$7 | |

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Passed or Plated Appetizers

-SERVICE FOR 2 HOURS-
FOOD & BEVERAGE MINIMUMS APPLY
PRICED A LA CARTE, 25 PIECE MINIMUM

Stadium Classics

Priced A la Carte

FRENCH FRY CONES | \$4

GARLIC FRY CONES | \$5

MINI HOT DOGS | \$5

PRETZEL BITES WITH CHEESE SAUCE | \$6

MINI HELMET NACHOS | \$8
ADD CHICKEN | \$2

NASHVILLE HOT CHICKEN SLIDERS | \$8

Vegan & Vegetarian

Priced A la Carte

GRILLED CHEESES & TOMATO SOUP | \$7
Smoked Tomato Bisque Soup, Toasted Mini Grilled
Cheese Sandwich, Basil Oil

VEGAN CAULIFLOWER BITES | \$6
Vegan Buttermilk Dressing

VEGETABLE POT STICKERS | \$7
Mandarin Orange Ponzu, Shaved Scallions

VEGAN ASIAN "MEAT" BALL | \$8
Pickled Veggies, Asian Herbs

Chicken

Priced A la Carte

LEMONGRASS CHICKEN SATAY | \$6
Spicy Thai Peanut Sauce, Petite Coriander

CHICKEN TAQUITOS | \$6
Shredded Chicken, Mexican Crema, Cotija
Cheese, Pico de Gallo, Avocado Salsa

CILANTRO LIME HONEY WINGS | \$8
Roasted Cashews, Green Onions

THAI CHICKEN LETTUCE CUPS | \$8
Garlic & Ginger Wok Fried Chicken, Lettuce Cups,
Crispy Rice Noodles, Green Onion

MINI CHICKEN QUESADILLA | \$8
Grilled Chicken, Jack Cheese, Flour Tortilla

CHICKEN & WAFFLE BITE | \$7
Bite Sized Buttermilk Waffle, Crispy Chicken,
Hot Honey Drizzle

Beef & Pork

Priced A la Carte

CHEESEBURGER SLIDER | \$6
Angus Beef Sliders, Cheddar Cheese,
Caramelized Onions, Secret Sauce, Brioche Bun

CLASSIC MEATBALL | \$7
House Made Pork & Veal Meat Ball, Marinara
Sauce, Fried Basil Chips

SHORT RIB SLIDERS | \$8
Fontina Cheese, Caramelized Onions,
Brioche Bun

BRIE, FIG, PROSCIUTTO CROSTINI | \$6
Herb Crusted Crostini, Fig Jam, Brie Cheese,
Prosciutto, Aged Balsamic Reduction, Micro Basil

Seafood

Priced A la Carte

COCONUT SHRIMP | \$6
Coconut Crusted Shrimp, Sweet Chili Sauce

BACON WRAPPED SCALLOPS | \$7
Applewood Smoked Bacon, U10 Scallops,
Mango Chutney, Micro Arugula

MINI CRABCAKES | \$8
Avocado & Corn Relish, Old Bay Aioli

MINI POKE CONE | \$10
Seaweed Salad, Crispy Wonton Strips,
Avocado Aioli, Micro Wasabi

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Dinner Buffets

-SERVICE FOR TWO HOURS-
MINIMUM ORDER 25 GUESTS
WATER & ICED TEA, COFFEE & TEA STATION

South of the Border

\$75 per person

TORTILLA CHIPS & DIPS
Tortilla Chips, Guacamole, Salsa Roja, Salsa Verde

FIESTA SALAD
Romaine Lettuces, Roasted Corn, Black Beans,
Cucumber, Cilantro, Crispy Tortilla Strips,
Chipotle Ranch Dressing

CHICKEN ASADA & CARNE ASADA
Add Chorizo | \$4

CORN & FLOUR TORTILLAS

SPANISH RICE & PINTO BEANS

ASSORTED TOPPINGS
Sour Cream, Pico de Gallo, Shredded Lettuce,
Onions & Cilantro, Shredded Cheddar

CHURROS & TRES LECHE

Tour of Italy

\$85 per person

GARLIC BREAD

BABY GEM CAESAR SALAD
Shaved Parmesan Cheese, Brioche Croutons,
Classic Caesar Dressing

SOPA TUSCANO
Spicy Italian Sausage, Bacon Bits, Kale, Potatoes,
Creamy Chicken Broth

CHICKEN PARMESAN
Parmesan Crusted Chicken, Marinara Sauce,
Mozzarella Cheese

SPICY ITALIAN SAUSAGE
Sauteed Peppers & Onions

-OR-

HOUSE MADE MEATBALL
Pork & Veal Meat Ball, Marinara Sauce,
Fried Basil Chips

CHARRED BROCCOLINI

PENNE PASTA with MARINARA SAUCE

TIRAMISU - OR - ITALIAN PANNA COTTA

Surf & Turf

\$95 per person

ARTISAN ROLLS & BUTTER

ARUGULA SALAD
Wild Rocket Arugula, Blood Orange Segments,
Strawberries, Herb Goat Cheese Ball,
Roasted Pistachios, Raspberry Honey Dressing

SEARED BEEF TENDERLOIN
Green Peppercorn Sauce

GRILLED LOBSTER TAILS
Garlic Butter Sauce

ROASTED GARLIC WHIPPED POTATOES

LEMON HERB ASPARAGUS

CHOCOLATE CAKE

Plated Dinner

\$85 PER PERSON

MINIMUM ORDER 25 GUESTS

FRESH ARTISAN ROLLS WITH BUTTER, PRE-SET WATER & ICED TEA SERVICE
COFFEE & TEA SERVICE

Starters

Select One

SMOKED TOMATO BISQUE

Parmesan Crostini, Basil Oil

FRENCH ONION SOUP

Classic French Onion Soup, Caramelized Onions, Aromatic Broth, Crostini, Melted Gruyere Cheese

VEGAN CURRIED SQUASH SOUP

Coconut Cream, Spicy Pepitas, Avocado Oil

KALE PANZANELLA SALAD

Baby Kale, Fresh Mozzarella Cheese, Cucumber, Baby Bell Peppers, Heirloom Tomato, Shaved Red Onion, Fresh Basil, Grilled Olive Bread, Red Wine Vinaigrette

SPINACH & STRAWBERRY SALAD

Baby Spinach, Feta Cheese, Shaved Red Onion, Toasted Almonds, Basil-Poppyseed Vinaigrette

Entrees

Select Two

MARY'S ROASTED CHICKEN

Bone-In Chicken Breast, Roasted Baby Vegetables, Potato Puree, Lemon-Herb Pan Sauce

GRILLED PACIFIC SWORDFISH

Sicilian Style Grilled Swordfish, Olives, Capers, Tuscan Kale, Roasted Fingerling Potatoes, Tomato-Fennel Broth

SUGAR SPICED SALMON

Sweet Corn, Pancetta, Beech Mushrooms, Marble Potatoes, Smoked Corn Vichyssoise

BRAISED BEEF SHORT RIBS

C.A.B. Boneless Beef Short Ribs, Creamy Mascarpone & Herb Polenta, Roasted Heirloom Carrots, Pomegranate-Balsamic Sauce

MANHATTAN CUT NY STRIPLOIN | \$10 per person

Truffle Onion Puree, King Trumpet Mushrooms, Charred Broccolini, Pinot Noir Reduction

BONE-IN PORK CHOP | \$5 per person

Maple Glazed Yams, Blue Lake Green Beans, Bacon Lardons, Granny Smith Apple Chutney, Whole Grain Mustard Pan Sauce

Pasta

Select One

GRILLED SHRIMP GEMELLI PASTA

Prosciutto, Asparagus, Lemon-Garlic Cream, Pecorino Romano

CHIPOLTE RIGATONI

Spicy Italian Sausage, Peppers, Onion, Charred Corn, Zucchini, Fresh Herbs, Pecorino Cheese

CREAMY TUSCAN GNOCCHI

Baby Spinach, Sundried Tomatoes, Sweet Basil, Toasted Pine Nuts, Shaved Asiago Cheese

VEGAN PAPPARDELLE "BOLOGNESE"

House Made Chunky Vegan Bolognese Sauce, Fried Basil Chip

Desserts

Select One

FRESHLY BAKED FRUIT TARTS

HOUSE MADE TIRAMISU

ITALIAN PANNA COTTA

CLASSIC CARROT CAKE

CHOCOLATE CAKE

RED VELVET CAKE

FOR A PLATED MEAL WITH MORE THAN ONE ENTRÉE OPTION PLACE CARDS ARE REQUIRED TO BE PROVIDED INDICATING EACH GUESTS' MEAL CHOICE.

LEGENDS HOSPITALITY HAS AN INVENTORY OF CHINA, GLASSWARE, AND FLATWARE THAT CAN ACCOMMODATE UP TO 150 GUESTS. A RENTAL FEE WILL BE APPLIED FOR SPECIAL REQUESTS OR ADDITIONAL SILVERWARE, GLASSWARE OR CHINA NEEDS.

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Non-Alcoholic Packages

-SERVICE FOR TWO HOURS-
FOOD & BEVERAGE MINIMUMS APPLY

Cold Bar

\$15 per person | \$3 per additional hour

CANNED SODAS
BOTTLED WATER

FRESHLY BREWED ICED TEA
LEMONADE

Hot Bar

\$15 per person | \$3 per additional hour

REGULAR COFFEE
DECAF COFFEE

HOT TEA
HOT CHOCOLATE

Hot & Cold Bar

\$20 per person | \$4 per additional hour

CANNED SODAS
BOTTLED WATER
FRESHLY BREWED ICED TEA
LEMONADE

REGULAR COFFEE
DECAF COFFEE
HOT TEA
HOT CHOCOLATE

LEGENDS HOSPITALITY RESERVES
THE RIGHT TO DECIDE THE NUMBER
OF BARTENDERS NEEDED TO
PROPERLY EXECUTE YOUR EVENT.

Bar Packages

-SERVICE FOR TWO HOURS-
FOOD & BEVERAGE MINIMUMS APPLY
INCLUDES CANNED SODA & BOTTLED WATER

BAR PACKAGES INCLUDE
BARTENDER FEES. FOR ANY EVENT
LESS THAN 50 GUESTS A \$175
BARTENDER FEE WILL BE ASSESSED.

Beer & Wine

\$34 per person | \$10 per additional hour

DOMESTIC & PREMIUM BEERS

HOUSE RED & WHITE WINES

Well Package

\$38 per person | \$12 per additional hour

WELL SPIRITS
DOMESTIC & PREMIUM BEERS

HOUSE RED & WHITE WINES

Premium Package

\$48 per person | \$14 per additional hour

PREMIUM SPIRITS
DOMESTIC & PREMIUM BEERS

HOUSE RED & WHITE WINES
PREMIUM WINE

Ultra Package

\$58 per person | \$16 per additional hour

ULTRA PREMIUM SPIRITS
DOMESTIC & PREMIUM BEERS

HOUSE RED & WHITE WINES
PREMIUM WINE

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Themed Bar Packages

-SERVICE FOR TWO HOURS-
BARTENDER REQUIRED, \$175 PER 50 GUESTS
FOOD & BEVERAGE MINIMUMS APPLY

Bloody Mary Bar \$26 per person

SMIRNOFF VODKA	SMOKED SALT	WORCESTERSHIRE SAUCE
BLOODY MARY MIX	TAJIN	TAPATILO
CRISPY BACON	JALAPENOS	SHRIMP COCKTAIL \$2
BLEU CHEESE OLIVES	LEMON & LIME WEDGES	LOBSTER TAIL \$5
HOUSE MADE PICKLES	HORSERADISH	

Mimosa Bar \$24 per person

BENVOLIO PROSECCO	ORANGE WEDGES
ORANGE JUICE	FROZEN CRANBERRIES
CRANBERRY JUICE	SLICED PEACHES
PEACH PUREE	FRESH STRAWBERRIES
STRAWBERRY PUREE	

Margarita Bar \$29 per person

DON JULIO BLANCO TEQUILA	SPICY MANGO MARGARITA MIX
SIMPLE SYRUP	LEMON & LIME WEDGES
CLASSIC MARGARITA MIX	FRESH STRAWBERRIES
STRAWBERRY MARGARITA MIX	CUBED MANGO
PINEAPPLE GINGER MARGARITA MIX	CANDIED GINGER

A la Carte Beverages

-SERVICE FOR TWO HOURS-
BARTENDER REQUIRED, \$175 PER 50 GUESTS
PRICED PER PERSON, FOOD & BEVERAGE MINIMUMS APPLY

WELL LIQUOR \$12 per drink	CANNED SODAS \$5 per can Coke, Diet Coke, Sprite
PREMIUM LIQUOR \$13 per drink	BOTTLED WATER \$6 per bottle
HOUSE RED & WHITE WINE \$10 per glass	BOTTLED ICED TEAS \$7 per bottle
SPECIALTY WINE MARKET PRICE	ASSORTED JUICES \$7 Orange, Apple, Cranberry
DOMESTIC BEER \$9 per can Bud Light, Coors Light	COFFEE URN & HOT TEA \$8 per person
PREMIUM BEER \$10 per can	

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Thank You!

On behalf of Red Carpet Events,
we would like to thank you for
considering Angel Stadium for
your next event.