

# Suite Menu

# WELCOME

Welcome to T-Bones Stadium... You are our guest, and it is our goal to make your visit an exceptional one. The T-Bones staff will do our best to respond to any questions or requests you may have. In order to ensure that you and your guests receive the best that T-Bones Stadium has to offer, we have provided some additional information outlining our suite services.

Each suite is fully furnished and includes a wet bar and refrigerator.

During the event, suite attendants are available for in-suite food and beverage service. Orders can also be placed by pushing the # listed on the phone.

We highly encourage you to place food and beverage orders a minimum of 48 hours prior to the event. A condensed menu will be available for day of event food orders.

No outside food, alcohol or other beverages are allowed into or out of the building.

Taping, stapling or nailing anything to the suite walls is prohibited.

The stadium will close 30 minutes after the conclusion of the event. Your guests have access to the suite during that time.

Please let us know if there is anything else we can do to make your evening more enjoyable.

Thank you again for joining us!





### Batting Practice

For the group on a budget that just wants the basics, our Pregame Warmup package will give you that with the option of ordering additional food or beverages after you arrive. Serves 6 people.

Bottomless Bucket of Fresh Popcorn

Kettle Chips

Served with French Onion Dip

The All American Hot Dog Bar

Featuring Nathan's all-beef hot dogs served with ketchup, mustard, relish & sauerkraut

**Chicken Strips** 

Strips of chicken breast deep fried to perfection, served with sweet honey BBQ & honey mustard and ranch sauces for dipping

**Assorted Cookies & Fudge Brownies** 



# Kansas City BBQ Special

Serves 6 people

#### **Starters**

Bavarian Pretzel Sticks with Cheese Sauce

### **Choice of Two Meats**

Pulled Pork, Sliced Brisket

### **Choice of Two Sides**

Baked Beans, Cole Slaw, Potato Salad

**Slider Rolls** 

**Assorted Cookies & Fudge Brownies** 



### All Time Classic

Serves 6 people

#### Starters

Vegetable crudité with ranch dip

#### Home Style Potato Salac

Home style potato salad in a creamy dressing

#### **Baked Beans**

Slow-cooked in molasses-spiked baked beans

#### The All American Hot Dog Bar

Featuring Nathan's All Beef Hot Dogs served with ketchup, mustard, relish & sauerkraut

#### Burger Bar

Burgers grilled to perfection! Served with sliced cheddar & Swiss cheese, lettuce, tomatoes, onions, pickles, ketchup, mustard & mayonnaise

### Assorted Cookies & Fudge Brownies





### Olé Fiesta

This package captures the spirit of the party, Mexican style....Ole. Serves 6 people.

#### Salsa Trio

Tortilla chips served with traditional salsa, black bean & corn salsa, and guacamole

### Fajita Bar

Savory grilled steak and chicken served along with seasoned peppers, onions and a side of sour cream, salsa served with warm tortillas.

### Seasoned Rice and Homemade Refried Beans

#### Churros

Hand held sticks that are crispy on the outside and cake like on the inside, fried and sprinkled with cinnamon sugar



# A LA CARTE ITEMS

Serves 6 people

\$15

Gourmet Kettle Potato Chips
Served with french onion dip \$20

\$25

Tortilla chips served with traditional salsa, black bean & corn salsa, and guacamole





# Cold Appetizers Serves 6 people

- Vegetable Crudité Platter Assortment of seasonal vegetables served with ranch dip
- Seasonal Fruit Platter Sweet fruits of the season served with yogurt dip

### **Cheese and Cracker Platter**

Cheddar, Swiss, Monterey Jack, and Pepper Jack Cheese accompanied by a variety of cocktail crackers

 Hummus Duo Traditional and roasted red pepper hummus. Served with fresh baked pita chips



# Hot Appetizers

Serves 6 people

\$30

Served with spicy cilantro dipping sauce and Sweet Chili sauce

Mini beef & bean burritos fried until golden brown. Served with traditional

Freshly baked, buttered, and salted pretzel sticks served with cheese dip and honey mustard dip

Buffalo Chicken Dip - Tangy and Creamy dip that tastes just like Buffalo Chicken Wings but on a cracker

Spinach Artichoke Dip - Delicious combination of spinach and artichoke hears in a creamy sauce and flavored with parmesan and romano cheese, served Hot.

Jumbo chicken wings tossed in traditional buffalo sauce, sweet Thai chili sauce and garlic Parmesan ranch. Served with celery & blue cheese dressing

Chicken Strips - Regular or Buffalo Style \$45

Strips of chicken breast deep fried to perfection, tossed in buffalo sauce, or not. Buffalo chicken strips served with blue cheese dressing; plain chicken strips served with Bar B Q, honey mustard, and ranch dressing for dipping

Nacho platter served with a generous portion of tortilla chips and topped with your choice of fajita chicken or seasoned ground beef, jalapenos, spiced cheese sauce, salsa, black olives, sour cream, and guacamole





GF) Gluten free item.

# Sandwiches, Salads & Sides Serves 6 people

#### Giant Sub Sandwich

Fresh Italian Sub Roll served with a variety of meats, cheese, veggies, cut into bite size pieces for easy eating

### Caesar Salad

#### **Additional Sides - Serves 6**

Onion Rings	\$10
Baked Beans	\$10
Cole Slaw	\$10
French Fries	\$10
Chili	\$10

# Chef Inspired Creations

Serves 6 people

#### Oven Roasted Beef Tenderloin

Roasted beef tenderloin with portobello mushroom and red wine sauce, served with garlic smashed potatoes, seasonal sauteed vegetables, and dinner rolls

#### Fiesta Lime Chicken Bowl

This healthier option is a grilled chicken breast accompanied by yellow Spanish rice, black bean/corn/avacado salad crispy tortilla chips, served on a bed of romaine lettuce and topped with our chipolte lime dressing



# Hot off the Grill Favorites

Serves 6 people

### Sausage Sampler

\$50

Bratwurst, Scimeca Italian Sausage & spicy Polish sausages grilled to perfection! Served with sautéed peppers, onions & sauerkraut

#### The All American City Hot Dog Bar

\$50

Featuring Nathan's All Beef Hot Dogs served with shredded cheddar cheese, diced onions, ketchup, mustard & relish

### **@** Angus Burger Bar

\$50

Burgers grilled to perfection. Served with sliced cheddar, Swiss cheese, and pepper jack cheese, red onion, lettuce, pickles, and tomatoes. All served with fresh buns, ketchup, mustard, and mayonnaise. Gluten Free Buns Available.

#### Bar-B-O Sandwich Bar

\$50

Choice of BBQ Brisket or Pulled Pork served with buns and plenty of BBQ Sauce

#### **G** Sliders and Rollers

\$40

Slider hamburgers and Nathans All Beef mini Hot Dogs served with fresh buns, ketchup, mustard, mayonnaise, and shredded cheddar cheese

#### **Open Faced Philly Cheesesteak**

\$40

Tender tips sauteed with peppers, onions and mushrooms topped with melted Smoked Provolone atop French Bread

### Pizza

14" Pizzas cut into 8 slices. Casey's Pizzas can be ordered up until 24 hours before the start time of your event.

#### Pizza

\$30

Cheese, Sausage, Pepperoni





# Decadent Desserts

Serves 6 people

### Ice Cream Sundae Bar \$5 per person

Your server will bring by the Ice Cream Cart to make ice cream sundaes for you and your guests

Otis Spunkme	yer Cookie Platter	
A variety of favorite Otis Spunkmeyer Cookies		

# Cookie & Brownie Platter Combination of cookies and brownies



# Beer and Soft Drinks

#### **BEER BY THE 6 PACK**

Sprie Water

Domestic Beer \$30

Budweiser

Bud Light

Miller Lite

Coors Light

Craft or Imported \$35

Michelob Ultra

Boulevard Wheat

Boulevard Pale Ale

Corona

Blue Moon

Goose Island Green Line Pale Ale

Heineken

Shock Top Belgian White

Premium Beer

Boulevard Tank 7

KC Bier Dunkel

KC Bier Hefeweizen

KC Bier Helles

Growler

64 ounces of your favorite Draft Beer

Specialty
Angry Orchard Hard Cider

Soft Drinks BYTHE 6 PACK
Coke
Diet Coke

Bones









# Spirits, Cocktails and Wine

Vodka 360 Vodka Kettle One Titos	\$50 \$80 \$85	Rum Bacardi Superior Captain Morgan Malibu Rum	\$55 \$65 \$65
<b>Gin</b> Tanqueray Bombay Sapphire	\$70 \$75	Tequila Jose Cuervo Gold	\$55
Whiskey Jim Beam Jack Daniels Makers Mark Crown Royal Fireball	\$45 \$60 \$80 \$75 \$70	Cognac (750ml) Courvoisier VS  Cocktails Ready to Enjoy	\$90
Scotch J&B Johnny Walker Red	\$70 \$95	Pitchers Sauza Margarita Sangria	\$40 \$40
House Wines Canyon Road Mirassou Wines Available in: Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio, Cabernet Sauvignon, Merlot			\$20 \$30
Mixers Served by the Six Pack Cranberry Juice, Orange Juice, Club Soda, Tonic Water			\$12



### GENERAL INFORMATION

#### Advanced Food Ordering

Suite ordering should be placed by 2pm, 2 business days prior to the event. Orders placed after that time must be selected from the Event Day Menu only. We ask that you notify us as soon as possible of any cancellations. Orders cancelled at least 3 business days prior to the event will not be charged. Orders canceled within 48 hours will be charged 50% of the estimated costs.

#### Menus

Please contact our catering department at kctb-catering@comcastspectacor.com with any special requests. Please be aware that no outside food or beverages are allowed into the facility and that no food or beverage can leave the premises.

#### Be the MVP – Drink Responsibly

Spectra is the exclusive provider for all food and beverages at T-Bones Stadium. The suite holder or his/her representative is responsible for controlling and monitoring alcoholic beverage consumption in their suite. In accordance with the Kansas State Law, anyone less than 21 years of age is not allowed to consume alcoholic beverages. It is also prohibited to bring in any outside alcoholic beverages or remove them from your suite or the suite level. Any outside beverages will be immediately confiscated.

#### Security

T-Bones Stadium or Spectra cannot be responsible for lost or misplaced property left unattended in the suites.

#### Hours of Operation

Generally the suite doors will open 1 hour prior to the event and will remain open ½ hour after the conclusion of the event.

#### Payment Procedure

All catered events are subject to a 18% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

There is also a 9.1% state sales tax that will be added. Spectra will accept cash and all major credit cards for payment. Suite holders must produce one method of payment at the beginning of all events. When using cash, payment must be received upon the arrival of your order. If you wish to pay cash at the conclusion of the event, we will require a major credit card to be held open until cash payment is received.

#### Suite Staffing

Suite attendants are provided to assist you on event day. Personal suite attendants and bartenders are available upon request. Please notify Spectra of your request 4 business days prior to the event. A fee of \$100 will be applied for each attendant or bartender requested.

For more information please contact Spectra Food Services at:
KCTB-CATERING@COMCASTSPECTACOR.COM









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