Welcome to Yankee Stadium

Legends Hospitality brings top-tier service, expertise, and culinary concepts to Yankee Stadium. As the premier caterer, Legends Hospitality delivers experiences that last as long as the New York Yankees traditions.

Special event possibilities at Yankee Stadium are endless and filled with amazing locations and breathtaking views of one of the most famous fields in the world. Any location within the Stadium can be transformed into the perfect setting for your event. Plan the most memorable reception in Ford Field MVP Club followed by a dinner in our premier Legends Suite Club. The Audi Yankees Club offers an amazing panoramic view of the field. Additional options such as the expansive Great Hall, elegant SAP Suite Lounge, SAP Board Room, and the spectacular Delta SKY360° Suite are also sure to please. Legends Hospitality is committed to providing a food and beverage experience to remember. Utilizing the freshest, most seasonal, organic and locally grown foods, our culinary experts bring you a palate-awakening experience. We take pride in bringing you and your guests excellent customer service from the moment you enter the Stadium to the time of your departure.

Welcome and enjoy as Legends Hospitality complements the finest stadium with the finest hospitality and cuisine.
MEET OUR CHEFS

CHEF JAMES DHERON, EXECUTIVE CHEF
Chef James Dheron earned his degree in the culinary arts program at Johnson & Wales in Providence Rhode Island. He also had the opportunity to work at the 2000s Olympics. He continued on to work for the NFL for seven years at which point he then moved on to the Ritz Carlton in Maui, Hawaii for three years where he learned the art of island fusion cuisine. Chef James then moved on to the Ritz Carlton in Boston. In 2013 he joined the Legends Hospitality Team at Yankee Stadium where he is now the Executive Chef.

CHEF MATT GIBSON, SENIOR EXECUTIVE CHEF
Chef Matt Gibson earned his culinary degree from Le Cordon Bleu. Matt moved to San Francisco early in his career, where he gained valuable experience working in a wide range of restaurants. He continued his culinary journey with an extended trip through Europe and Asia before settling in New York City. At this point he started his residency at the W hotel where he worked as the Executive Sous Chef for renowned Chef Jean Georges at his restaurant “Spice Market”. Matt is now the Senior Executive Chef and General Manager of Legends Hospitality at Yankee Stadium. He stays true to his philosophy of offering high end food that is approachable for everyone.
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<td>26</td>
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</tbody>
</table>
BREAKFAST

Service for two hours | Minimum of 30 guests | Priced per person | Menus available before 11am

NEW YORK MINUTE 22
Assorted Individual Yogurts V/GF
Whole Seasonal Fresh Fruit V/GF
Granola and Energy Bars V
Dunkin’ Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted Tropicana Juices,
Poland Spring Bottled Water

CONTINENTAL 23
Assorted Fresh Baked Pastries V
Dunkin’ Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted Tropicana Juices,
Poland Spring Bottled Water

BREAKFAST BAR 32
INCLUDES:
Assorted Individual Yogurts V/GF
Individual Fresh Fruit Cups V/GF
Granola Bars V
Assorted Fresh Donuts V
Dunkin’ Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted Tropicana Juices,
Poland Spring Bottled Water

BREAKFAST SANDWICHES
SELECT TWO:
Gluten-Free Options Available Upon Request
(INCLUDED IN BREAKFAST BAR)
- Bacon, Egg, Cheese, Plain Bagel
- Ham, Egg, Cheese, English Muffin
- Egg White, Turkey Bacon, Cheese, English Muffin
- Spinach, Tomato, Mushroom, Egg, Wheat Wrap

EARLY BIRD 42
INCLUDES:
Sliced Seasonal Fresh Fruit V/GF
Assorted New York Bagels V
Assorted Fresh Baked Pastries V
Whipped Butter
Cream Cheese
Jams and Preserves
Dunkin’ Regular and Decaffeinated Coffee,
Assorted Loose Leaf Teas, Assorted Tropicana Juices, Poland Spring Bottled Water

EGGS SELECT TWO:
Farm Fresh Scrambled Eggs
Seasonal Vegetable Egg White Scramble
Spinach and Tomato Quiche & Ham and Onion Quiche

MEATS SELECT TWO:
Applewood Smoked Bacon
Maple Breakfast Sausage
Turkey Bacon GF
Chicken Apple Sausage GF

STARCHES SELECT TWO:
Crispy Hash Browns V
Roasted Breakfast Potatoes V
Steel Cut Oats with Dried Cranberries,
Raisins and Brown Sugar V
Cinnamon Sugar Pound Cake French Toast V

V Vegetarian / GF Gluten-Free
BREAKFAST

BREAKFAST PACKAGE UPGRADES
Not offered a la carte, each item can only be an addition to an existing menu package  |  Priced per person  |  Available before 11am

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Assorted Yogurts V/GF</td>
<td>6</td>
</tr>
<tr>
<td>Whole Seasonal Fresh Fruit V/GF</td>
<td>6</td>
</tr>
<tr>
<td>Individual Yogurt Parfait Cups V/GF</td>
<td>12</td>
</tr>
<tr>
<td>Assorted Donuts V</td>
<td>6</td>
</tr>
<tr>
<td>Assorted Bagels V</td>
<td>8</td>
</tr>
<tr>
<td>Granola Bars V</td>
<td>5</td>
</tr>
<tr>
<td>Applewood Smoked Bacon GF</td>
<td>6</td>
</tr>
<tr>
<td>Maple Breakfast Sausage GF</td>
<td>6</td>
</tr>
<tr>
<td>Turkey Bacon GF</td>
<td>7</td>
</tr>
<tr>
<td>Sliced Seasonal Fresh Fruit V/GF</td>
<td>12</td>
</tr>
<tr>
<td>Steel Cut Oats with Dried Cranberries, Raisins and Brown Sugar V</td>
<td>8</td>
</tr>
<tr>
<td>Roasted Breakfast Potatoes V</td>
<td>7</td>
</tr>
</tbody>
</table>

BREAKFAST SANDWICHES 15
SELECT TWO
Gluten-Free Options Available Upon Request
- Bacon, Egg, Cheese, Plain Bagel
- Ham, Egg, Cheese, English Muffin
- Egg White, Turkey Bacon, Cheese, English Muffin
- Spinach, Tomato, Mushroom, Egg, Wheat Wrap V

BREAKFAST ACTION STATIONS
Service for 2 hours  |  Minimum of 30 guests  |  All breakfast action stations require at least one chef attendant*  |  Available before 11am

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>OMELETS MADE TO ORDER GF</td>
<td>18</td>
</tr>
<tr>
<td>Farm Fresh Eggs, Egg Whites</td>
<td></td>
</tr>
<tr>
<td>Cheddar, Feta, Goat, Swiss Cheeses</td>
<td></td>
</tr>
<tr>
<td>Mushrooms, Peppers, Onions, Spinach, Tomato</td>
<td></td>
</tr>
<tr>
<td>Bacon, Jalapeño Chicken Sausage, Ham, Turkey Bacon</td>
<td></td>
</tr>
</tbody>
</table>

SMOOTHIES V/GF 16
- Assorted Yogurts, Granola, Sliced Seasonal Fresh Fruit

*A $250 fee per Chef will apply to all Chef-Attended Stations

V Vegetarian  /  GF Gluten-Free
LUNCH

CREATE YOUR OWN COLD LUNCH
Service for two hours  I  Minimum of 30 guests  I  Priced per person  I  Menu available before 3pm

INCLUDES: Lay’s Kettle Chips

SALADS
SELECT TWO:

CLASSIC CAESAR SALAD
Crisp Baby Romaine Hearts, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

STADIUM MIXED GREENS SALAD V/GF
Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing

SOUTHWESTERN SALAD GF
Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

ASIAN NOODLE SALAD
Crispy Noodles, Napa Cabbage, Carrots, Bok Choy, Cilantro, Mint, Peanut Sesame Dressing

CAPRESE SALAD V
Freshly Pulled Mozzarella, Heirloom Tomatoes, Basil Leaves, Extra Virgin Olive Oil, Balsamic Drizzle

CLASSICS
Each sandwich comes with lettuce & tomato Condiments on the side

HONEY BAKED HAM
Swiss, Kaiser Roll

OVEN ROASTED TURKEY
Munster, Kaiser Roll

CLASSIC CHICKEN SALAD
Kaiser Roll

PEANUT BUTTER & GRAPE JELLY
Potato Bread

WRAPS AND SANDWICHES
SELECT THREE:

ALL-AMERICAN SANDWICH
Roasted Turkey, Maple Glazed Ham, Swiss, American Cheese, Tomato, Red Onion, Shredded Lettuce, Pickles, French’s Yellow Mustard, Mayonnaise

ITALIAN HERO
Genoa Salami, Pepperoni, Soppressata, Mortadella, Provolone, Hot Italian Relish, Roasted Red Peppers, Baby Arugula, Seeded Italian Roll

TOMATO AND MOZZARELLA SANDWICH V
Heirloom Tomatoes, Mozzarella, Roasted Red Peppers, Basil Pesto, Ciabatta

CRISPY CHICKEN SANDWICH
Crispy Chicken Breast, Aged Cheddar Spread, Dill Pickles, Spiced Maple Syrup

ROASTED TURKEY CROISSANT
Deli Turkey, Smoked Bacon, Swiss, Honey Mustard, Pretzel Croissant

DESSERTS
SELECT TWO:

FRESH BAKED COOKIES AND BROWNIES V
SLICED SEASONAL FRESH FRUIT V/GF
ASSORTED CUPCAKES V
INDIVIDUAL NEW YORK CHEESECAKES V

V Vegetarian  /  GF Gluten-Free
LUNCH

CREATE YOUR OWN HOT LUNCH 49
Service for two hours | Minimum of 30 guests | Priced per person | Menu available before 3pm

INCLUDES: Fresh Baked Rolls and Whipped Butter

<table>
<thead>
<tr>
<th>SALADS SELECT TWO:</th>
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</thead>
<tbody>
<tr>
<td>STADIUM MIXED GREENS SALAD V/GF</td>
</tr>
<tr>
<td>Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing</td>
</tr>
<tr>
<td>SOUTHWESTERN SALAD</td>
</tr>
<tr>
<td>Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing</td>
</tr>
<tr>
<td>ASIAN NOODLE SALAD</td>
</tr>
<tr>
<td>Crispy Noodles, Napa Cabbage, Carrots, Bok Choy, Cilantro, Mint, Peanut Sesame Dressing</td>
</tr>
<tr>
<td>SUMMER CORN SALAD</td>
</tr>
<tr>
<td>Black Beans, Tomatoes, Red Onion, Cilantro Lime Vinaigrette</td>
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</table>

<table>
<thead>
<tr>
<th>PASTA SELECT ONE:</th>
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<tbody>
<tr>
<td>PENNE ALLA VODKA v</td>
</tr>
<tr>
<td>Penne Pasta, Creamy Vodka Sauce</td>
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<tr>
<td>MAC AND CHEESE v</td>
</tr>
<tr>
<td>Artisan Cheeses, Elbow Macaroni</td>
</tr>
<tr>
<td>RAW PASTA PUTANESCA</td>
</tr>
<tr>
<td>Summer Tomatoes, Capers, Olives, Fresh Basil, Penne Pasta</td>
</tr>
<tr>
<td>FENNEL SPICED ITALIAN SAUSAGE</td>
</tr>
<tr>
<td>Roasted Summer Peppers, Whipped Burrata, Fresh Basil, Garganelli Pasta</td>
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</tbody>
</table>

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<th>ENTRÉES SELECT TWO:</th>
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<tbody>
<tr>
<td>ROTISSERIE ORGANIC CHICKEN</td>
</tr>
<tr>
<td>Parsley Salsa Verde, Pickled Red Onion</td>
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<tr>
<td>FRENCH CUT CHICKEN BREAST</td>
</tr>
<tr>
<td>Lemon Braised Baby Fennel, Local Honey Agrodolce</td>
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<tr>
<td>GRILLED FLATIRON STEAK GF</td>
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<tr>
<td>Wild &amp; Tame Mushrooms, Merlot Demi-Glace</td>
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<tr>
<td>HERITAGE BREED PORK CHOP GF</td>
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<tr>
<td>Roasted Root Vegetable Hash, Bacon Vinaigrette</td>
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<tr>
<td>GRILLED FAROE ISLAND SALMON GF</td>
</tr>
<tr>
<td>Summer Corn Relish, Lemon Vinaigrette</td>
</tr>
<tr>
<td>GARLIC SHRIMP SCAMPI GF</td>
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<tr>
<td>Jumbo Shrimp, Pinot Grigio Garlic Reduction</td>
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<th>SIDES SELECT TWO:</th>
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<tbody>
<tr>
<td>GREEN MARKET VEGETABLES V/GF</td>
</tr>
<tr>
<td>BUTTER WHIPPED POTATOES v</td>
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<tr>
<td>ROASTED HEIRLOOM CARROTS</td>
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<tr>
<td>FRENCH BUTTER, SEA SALT V/GF</td>
</tr>
<tr>
<td>HERB-ROASTED FINGERLING POTATOES v</td>
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<tr>
<td>FARRO SALAD, POMEGRANATE SEEDS, MINT v</td>
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<tr>
<th>DESSERTS SELECT TWO:</th>
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<tbody>
<tr>
<td>FRESH BAKED COOKIES AND BROWNIES v</td>
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<tr>
<td>SLICED SEASONAL FRESH FRUIT V/GF</td>
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<tr>
<td>ASSORTED CUPCAKES v</td>
</tr>
<tr>
<td>INDIVIDUAL NEW YORK CHEESECAKES v</td>
</tr>
</tbody>
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V Vegetarian / GF Gluten-Free
LUNCH

PLATED LUNCH
Service for two hours  I  Minimum of 30 guests  I  Priced per person  I  Menu available before 3pm

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

FIRST COURSE, ENTRÉE AND DESSERT $65
FIRST COURSE, TWO ENTRÉES AND DESSERT $75

INCLUDES: Fresh Baked Rolls and Whipped Butter, Pre-Set Water and Iced Tea, Tableside Coffee & Tea

FIRST COURSE

MIXED GREENS v
Tender Lettuce, Cherry Tomato, Red Onion, Cucumber, Shaved Fennel, Sherry Shallot Vinaigrette

CLASSIC CAESAR v
Crisp Baby Romaine, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

CAPRESE v
Hand-Pulled Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Glaze

BABY KALE v
Ricotta Salata, Toasted Cashews, Red Quinoa, Lemon Parmesan Vinaigrette

ROASTED BEETS v
Lemon Tahini, Crispy Black Quinoa, Upland Cress

ICEBERG WEDGE v
Baby Iceberg, Cucumbers, Tomatoes, Applewood Bacon, Blue Cheese Crumbles, Buttermilk Ranch Dressing

ENTRÉES

ORGANIC FRENCHED CHICKEN BREAST
Cauliflower Puree, Eggplant Caponatta

PARMESAN CRUSTED CHICKEN BREAST
Baby Arugula, Sweet Peppers, Red Onion, Orange Citrus Vinaigrette

CHARBROILED FLATIRON STEAK
Salt & Pepper Frites, Caramelized Cipollini Onions, Béarnaise

SESAME SEED CRUSTED FAROE ISLAND SALMON
Summer Vegetable Noodle Salad, Sweet Soy Glazed Shiitake Mushroom

PRIME FILET OF BEEF $65
Potato Puree, Greenmarket Vegetable

JUMBO LUMP CRAB CAKE $5
Blood Orange Aioli, Greenmarket Asparagus

SEASONAL VEGETARIAN MENU OPTIONS AVAILABLE UPON REQUEST

DESSERT

INDIVIDUAL TIRAMISU CAKE
Amaretto Crème Anglaise

MARBLE CHEESECAKE
Fresh Berry Compote

MIXED BERRY TART
Chantilly Cream

THREE CHOCOLATE MOUSSE
Dark, Milk and White Chocolate Creams, Hazelnut Crunch

V Vegetarian / GF Gluten-Free
BOXED LUNCH
Minimum of 30 guests  |  Priced per person

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

INCLUDES: Bag of Lay’s Chips, Cookie, Whole Fresh Fruit, Mayo and Mustard, Bottle of Water and Cutlery Packet

SELECT THREE:

PEANUT BUTTER AND JELLY SANDWICH
TURKEY AND SWISS SANDWICH
ROAST BEEF AND CHEDDAR SANDWICH
HAM AND CHEDDAR SANDWICH
TOMATO AND MOZZARELLA SANDWICH
GRILLED VEGETABLE AND HUMMUS WRAP
CHICKEN CAESAR WRAP

V Vegetarian / GF Gluten-Free
A LA CARTE SNACKS

Service for two hours  | Minimum of 25 guests  | Priced per person

ASSORTED INDIVIDUAL YOGURTS V/GF 6
WHOLE SEASONAL FRESH FRUIT V/GF 6
SLICED SEASONAL FRESH FRUIT V/GF 12
INDIVIDUAL YOGURT PARFAIT CUPS V/GF 12
ASSORTED DONUTS V 6
GRANOLA AND ENERGY BARS V 5
INDIVIDUAL CRUDITÉ CUPS V/GF 16
with Hummus
ASSORTED FRITO LAY CHIPS V 6
STADIUM-MADE TORTILLA CHIPS V 14
Salsa and House-Made Guacamole
CLASSIC BALLPARK POPCORN V 5
NEW YORK PRETZELS WITH MUSTARD V 7
FRESH VEGETABLE CRUDITÉ PLATTER V/GF 10
with Hummus and Buttermilk Ranch Dressing
GARLIC LEMON HUMMUS V 8
with Mini Pitas and Terra Chips
ARTISAN NEW YORK CHEESES V 14
with Traditional Accompaniments
SABRETT ALL BEEF HOT DOGS 10
with All the Fixings
STADIUM ANTIPASTI 12
Italian Cured Meats, Imported Cheeses
ASSORTED MINI CUPCAKES V 9
CHOCOLATE COVERED STRAWBERRIES V 9
FRESH BAKED COOKIES AND BROWNIES V 8
ASSORTMENT OF CLASSIC AND NOVELTY CANDIES V 10

V Vegetarian / GF Gluten-Free
STADIUM PICNIC PACKAGE

Service for two hours  I  Minimum of 45 guests  I  Priced per person

SALADS
SELECT TWO:

STADIUM MIXED GREENS SALAD V / GF
Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing

SOUTHWESTERN SALAD GF
Chopped Romaine, Crispy Chicken, Black Beans, Charred Corn, Tomatoes, Crispy Tortilla Strips, Chipotle Lime Dressing

ASIAN NOODLE SALAD V
Crispy Noodles, Napa Cabbage, Carrots, Bok Choy, Cilantro, Mint, Peanut Sesame Dressing

MAIN
SELECT TWO: $5  SELECT THREE: $6  SELECT FOUR: $7

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

SABRETT ALL BEEF HOT DOGS
All the Fixings

BUTTERMILK FRIED CHICKEN
Hot Honey Drizzle

CRISPY CHICKEN TENDERS
Honey Mustard, BBQ Sauce

PREMIO ITALIAN SAUSAGE
Peppers, Onions, Club Roll

PULLED PORK SLIDERS
Potato Bun on the Side

ALL-BEEF SLIDERS
Melted American Cheese, Potato Bun

FRANK’S RED HOT CHICKEN SLIDERS
Honey Stinger Sauce, Pickle Chips

THREE CHEESE QUESADILLA
Pico de Gallo, Sour Cream

DESSERT
SELECT TWO:

SEASONAL FRUIT SALAD V / GF

FRESH BAKED COOKIES AND BROWNIES V

APPLE PIE POCKETS V

GOOD HUMOR NOVELTY ICE CREAM BARS V / GF

V Vegetarian / GF Gluten-Free
**RECEPTION**

**PASSED HORS D’OEUVRES**

Minimum of 30 guests  |  Priced per person

<table>
<thead>
<tr>
<th>SELECT FOUR: 1 Hour</th>
<th>1.5 Hours</th>
<th>2 Hours</th>
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<tbody>
<tr>
<td>25</td>
<td>30</td>
<td>40</td>
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<tr>
<td>SELECT SIX: 1 Hour</td>
<td>1.5 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>30</td>
<td>36</td>
<td>45</td>
</tr>
<tr>
<td>SELECT EIGHT: 1 Hour</td>
<td>1.5 Hours</td>
<td>2 Hours</td>
</tr>
<tr>
<td>37</td>
<td>45</td>
<td>56</td>
</tr>
</tbody>
</table>

### COLD

- **SESAME CRUSTED TUNA**
  - Cucumber, Sweet Soy Chili Vinaigrette
- **SIGNATURE PETITE LOBSTER ROLLS**
  - Butter Toasted Roll, Micro Celery
- **HEIRLOOM CARROT TARTAR** *V/ GF*
  - Pickled Mustard Seeds, Garlic Aioli, Lentil Crisp
- **CHILLED BEEF TENDERLOIN CROSTINI**
  - Horseradish Cream and Micro Peppercress
- **CHILI-RUBBED SHRIMP**
  - Plantain Tostones, Smoked Chile Aioli, Jicama Salad
- **NOVA SMOKED SALMON**
  - Grapefruit Avocado Relish, Everything Bagel Crisp
- **CRISPY POTATO PANCAKE**
  - Crème Fraiche, Sustainable Paddle Fish Caviar
- **BELGIAN ENDIVE CUPS**
  - Beet Tartare, Herb Whipped Goat Cheese
- **PIMENTO CHEESE DEVILED EGG**
  - Applewood Smoked Bacon
- **FIG & OLIVE TAPENADE**
  - Crumbled Feta
- **AHİ TUNA POKE**
  - Sesame Ginger, Scallions

### HOT

- **PETITE BEEF EMPANADA**
  - Avocado Cilantro Relish, Lime Crema
- **SPICED CHICKEN SAMOSA**
  - Cumin Yogurt, Mango Chutney
- **LOBSTER BREAD PUDDING**
  - Lemon Aioli
- **SLAB BACON SLIDER**
  - Spicy Mayo, Kimchi Slaw, Sweet Bun
- **LOADED BAKED POTATO FLATBREAD**
  - Aged White Cheddar, Applewood Smoked Bacon, Rustic Potatoes, Chive
- **THAI SHRIMP LOLLIPOP**
  - Sweet Chili Lime Vinaigrette, Cilantro & Mint Salad
- **PETITE BEEF WELLINGTON**
  - Merlot Demi-Glace
- **FRENCH ONION SOUP BOULE** *v*
  - Chive Crème Fraiche
- **GRILLED LAMB MERGUEZ**
  - Pickled Red Onion, Cucumber Greek Yogurt, Sumac
- **CRISPY CHICKEN WING**
  - Honey Buffalo Sauce, Gorgonzola Cheese
- **PIGS IN A BLANKET**
  - All-Beef Hot Dog, Puff Pastry, Dijon Mustard
- **BACON WRAPPED SHORT RIB BITE**
  - White BBQ Sauce, Crispy Shallots
- **CHARRED BRUSSEL SPROUT LOLLIPOP** *v*
  - Bourbon Bacon Jam
- **ITALIAN MINI MOZZARELLA BALL**
  - Mozzarella, Tomato Basil Sauce

*V Vegetarian / GF Gluten-Free*
RECEPTION

MINGLING PLATTERS
Service for one hour I Priced per person I Minimum of 30 guests

SELECT TWO: 18  SELECT THREE: 22  SELECT FOUR: 25

FRESH VEGETABLE CRUDITÉ v
Seasonal Vegetables, Hummus, Buttermilk Ranch Dip

FRESH SEASONAL SLICED FRUIT v / GF
Assorted Berries and Melons

FIESTA CHIPS AND DIPS v
House-made Guacamole, Fire Roasted Salsa, Tortilla Chips

MEDITERRANEAN PLATTER v
Classic Hummus, Roasted Red Pepper Hummus, Pita Rounds, Vegetable Chips

ARTISAN NEW YORK CHEESES v
Local Farm Cheeses, Traditional Accompaniments

STADIUM ANTIPASTI +6
Italian Cured Meats, Artisanal Cheeses, Pickled and Cured Vegetables

SHRIMP COCKTAIL GF +6
Horseradish Cocktail Sauce, Fresh Lemon

SUSHI AND SASHIMI PLATTERS +8
Wasabi, Pickled Ginger, Soy Sauce

V Vegetarian / GF Gluten-Free
RECEPTION

ACTION STATIONS
Minimum 30 guests | Priced per person*

TASTE OF THE BALLPARK
1 Hour 26 / 1.5 Hours 31 / 2 Hours 40
- PIGS IN A BLANKET
- CHICKEN TENDERS AND FRENCH FRY CUPS
- POPCORN
- CRACKER JACK
- CHEESEBURGER SPRING ROLLS

HOLY MOLY
GUACAMOLE CART
1 Hour 24 / 1.5 Hours 29 / 2 Hours 38
- CHICKEN AND BEEF EMPANADAS
- GUACAMOLE, ASSORTED SALSAS, HOUSE-MADE CHIPS v

GET SUM
1 Hour 28 / 1.5 Hours 34 / 2 Hours 42
- ASSORTED FRIED DIM SUM
- SHRIMP TEMPURA
- ASIAN NOODLE SALAD
- FORTUNE COOKIE

ARTHUR AVENUE
1 Hour 30 / 1.5 Hours 35 / 2 Hours 43
- CAPRESE SALAD v
- CLASSIC CAESAR SALAD v
- ARANCINI ASSORTMENT
  Sausage and Peppers, Classic Parmesan
- CLASSIC ITALIAN MEATBALL SLIDER
- SICILIAN STYLE PIZZA
- CHICKEN PARMESAN SLIDERS

THE GARDEN PATCH
1 Hour 18 / 1.5 Hours 27 / 2 Hours 29
- SEASONAL VEGETABLE ARRANGEMENT v / GF
- ASSORTED DIPS AND SPREADS v
- CLASSIC HUMMUS v
- VEGETABLE CHIPS v
- FLAT BREADS v

TRADITIONAL HOT DOG CART
1 Hour 12 / 1.5 Hours 15 / 2 Hours 19
- SABRETT HOT DOGS
  Sauerkraut, Sweet Onions, Cheese Sauce,
  Ketchup, Mustard, Relish, Warm Buns

Vegetarian / GF Gluten-Free

* Upgrade your reception station by adding a Chef-Attendant. A $250 fee applies per chef for all chef-attended Reception Stations. Number of chefs needed for each station is dependent on guest count and timing of event.
ENHANCE YOUR EXPERIENCE
Wow your guests and spice up your event with our unique and entertaining enhancements. All enhancements must be contracted and signed off no later than ten business days prior to your event.

OYSTERS XO
Oysters XO is an innovative culinary experience. Oyster Girls and Oyster Guys roam your event and shuck fresh oysters for your guests. Includes traditional accompaniments. Please inquire with your Catering Manager for pricing and additional information.

WINE PAIRINGS
A personal sommelier for your event will pair wines from our exquisite wine list with your menu selections. Ask your Catering Manager to see our extensive wine list and more information about booking a sommelier for your event.

CUSTOM ICE SCULPTURE
Legends will coordinate custom ice carvings with Okamoto Studios who is our preferred vendor for creating magnificent accents to your event with ice! Okamoto Studios is owned by Shintaro Okamoto. They are New York-based artists collectively known for their design, production and consultation for everything made of crystal-clear ice. Please contact your Catering Manager for additional information and to receive a quote.

MIXOLOGIST
Customize your bar package by adding delicious and creative cocktails that will be personalized for you and your guests! Your Catering Manager and our in-house Bar Manager will work with you to choose from a list of specialty crafted cocktails or customize one for your event! Ask your Catering Manager for our Cocktail List or for additional information on adding this experience to your Bar Package.

MERCHANDISE
Commemorate your experience at Yankee Stadium with customized jerseys, bats and more with your guests’ names or company logo! Ask your Catering Manager for a Merchandise List, ordering information and about customization options.
NEW YORK STEAKHOUSE
Minimum of 30 guests
1 Hour $49 / 1.5 Hours $53 / 2 Hours $59
- JUMBO SHRIMP COCKTAIL
- BONE-IN TOMAHAWK RIB EYE STEAK
- STEAKHOUSE WEDGE SALAD
- MASHED POTATOES
- GRILLED ASPARAGUS *
- EVERYTHING SPICED MINI BAGUETTES

CARVING STATION
Minimum of 30 guests
1 Hour $37 / 1.5 Hours $45 / 2 Hours $52
- SELECT 2 PROTEINS:
  - HERB-ROASTED BEEF TENDERLOIN
    Horseradish Cream, Shallot Demi-Glace
  - SPIRAL SMOKED COUNTRY HAM
    Dijon Mustard, Maple Bourbon Glaze
  - GARLIC & ROSEMARY ROASTED LEG OF LAMB
    Minted Yogurt, Natural Jus
  - OVEN-ROASTED TURKEY BREAST
    Cranberry Sauce, Home-style Gravy
  - HERITAGE BREAD PORCHETTA
    Cherry Pepper Aioli, Foccacia Bread

PASTA STATION
Minimum of 30 guests
1 Hour $34 / 1.5 Hours $39 / 2 Hours $44
- SELECT 2 PASTAS:
  - PENNE, CHEESE TORTELLINI, POTATO GNOCCHI, SHORT RIB RAVIOLI
- SELECT 2 SAUCES:
  - TOMATO, PESTO, ALFREDO, PRIMAVERA *
- SELECT 2 PROTEINS:
  - SAUTÉED SHRIMP, GRILLED FLANK STEAK, ROASTED CHICKEN BREAST
  - INCLUDES: Assorted Rolls, Artisanal Breads *

CHILLED SEAFOOD
Minimum of 30 guests
1 Hour $44 / 1.5 Hours $52 / 2 Hours $67
- POACHED JUMBO SHRIMP
- SNOW CRAB CLAWS
- CHILLED LOBSTER TAIL
- KING CRAB LEGS
- INCLUDES: Traditional Cocktail Sauce, Citrus Tarragon Aioli, Fresh Lemon

SUSHI STATION
Minimum of 60 guests
1 Hour $49 / 1.5 Hours $50 / 2 Hours $68
- ASSORTED SUSHI AND SASHIMI
  Rolled To Order, Soy Sauce, Wasabi, Pickled Ginger

* A $250 fee applies per chef-attendant to attend all Action Stations.
Number of chefs needed for each station is dependent on guest count and timing of event.

Vegetarian / GF Gluten-Free
DINNER

DINNER BUFFET
Service for two hours  |  Minimum of 30 guests  |  Priced per person  |  Menu available after 3pm

INCLUDES: Fresh Baked Rolls and Whipped Butter

SALADS SELECT TWO:

STADIUM MIXED GREENS SALAD
Baby Lettuce, Chopped Romaine, Cherry Tomato, Red Onion, Carrots, Cucumber, Radishes, Sautéed Corn, Shaved Fennel, Goat Cheese, Sherry Vinaigrette, Buttermilk Ranch Dressing

CAESAR SALAD
Crisp Baby Romaine, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

CAPRESE
Hand-Pulled Mozzarella, Heirloom Tomatoes, Basil Pesto, Balsamic Glaze

BABY KALE
Ricotta Salata, Toasted Cashews, Red Quinoa, Lemon Parmesan Vinaigrette

ROASTED BEETS
Lemon Tahini, Crispy Black Quinoa, Upland Cress

ICEBERG WEDGE
Baby Iceberg, Cucumbers, Tomatoes, Applewood Bacon, Blue Cheese Crumbles, Buttermilk Ranch Dressing

PASTA SELECT TWO:
Gluten-Free Pasta Options Available Upon Request

PENNE ALLA VODKA
Penne Pasta, Creamy Vodka Sauce

BRAISED SHORT RIB RAVIOLI
House-made Bolognese Sauce, Parmigiano-Reggiano

PUMPKIN RAVIOLI
Baby Kale, Toasted Hazelnut Cream Sauce

THREE-CHEESE RAVIOLI
Sweet Peas, Traditional Alfredo Sauce

MAC AND CHEESE
Artisan Cheeses, Elbow Macaroni

PESTO ORECCHIETTE
Italian Sausage, Broccoli Rabe, Pesto Sauce

FARMER’S CHEESE BEGGAR’S PURSE
Parmesan Cream, Pancetta, Black Pepper

V Vegetarian / GF Gluten-Free
DINNER

DINNER BUFFET (Continued)

ENTRÉES SELECT TWO:
Vegetarian Options Available Upon Request

PARMESAN CRUSTED CHICKEN BREAST
Baby Arugula, Sweet Peppers, Red Onion,
Orange Citrus Vinaigrette

CITRUS GARLIC FRENCHED CHICKEN BREAST GF
Summer Basil & Tomato Salad, Pesto Cream Reduction

PAN-SEARED PETITE FILET
Black Pepper Cognac Cream Sauce

PRIME HANGER STEAK GF
Sweet Ginger Soy, Blistered Shishito Peppers

GRILLED FLATIRON
Point Reyes Blue Cheese Sauce, Stout Battered Onion Rings

FAROE ISLAND SALMON
White Miso Buerre Blanc, Pea Tendrils

GULF SHRIMP & GRITS GF
Creole Spiced Shrimp, Stone Ground Grits, Crispy Chorizo

SIDES SELECT TWO:

GREENMARKET VEGETABLES V / GF

BUTTER WHIPPED POTATOES V

ROASTED HEIRLOOM CARROTS V / GF
French Butter, Sea Salt

HERB-ROASTED FINGERLING POTATOES V

WARM FARRO SALAD V
Pomegranate Seeds, Mint

DESSERT SELECT TWO:

FRESH BAKED COOKIES AND BROWNIES V

SLICED FRESH SEASONAL FRUIT V / GF

ASSORTED CUPCAKES V

INDIVIDUAL NEW YORK CHEESECAKES V

V Vegetarian / GF Gluten-Free
DINNER

PLATED DINNER
Service for two hours | Minimum of 50 guests | Priced per person | Menu available after 3pm

GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST

FIRST COURSE, ENTRÉE, SILENT VEGETARIAN OPTION AND DESSERT $80
FIRST COURSE, TWO ENTRÉES, SILENT VEGETARIAN OPTION AND DESSERT $95
INCLUDES: Fresh Baked Rolls and Whipped Butter, Pre-Set Water and Tableside Coffee & Tea Service

FIRST COURSE

MIXED GREENS SALAD v
Tender Lettuce, Cherry Tomato, Red Onion, Cucumber, Shaved Fennel, Sherry Shallot Vinaigrette

CLASSIC CAESAR v
Crisp Baby Romaine, Shaved Parmesan Cheese, Roasted Garlic Brioche Croutons, Caesar Dressing

SLOW ROASTED BEETS v
Goat Cheese Mousse, Toasted Hazelnuts, Honey Vinaigrette, Beet Chips

BABY GEM v
Minted Greek Yogurt, Pinenuts, Almonds, Candied Pears

ENTRÉES

FRENCHED CHICKEN BREAST
Pomme Puree, Roasted Seasonal Vegetables, Wild Mushroom Cream

LEMON ROSEMARY CHICKEN
Sweet Potato Puree, Fennel Honey Glaze, Tuscan Kale

PRIME FILET OF BEEF
Heirloom Bean Panzanella, Oleo Verde, Blistered Tomatoes

CHARGRILLED HANGER STEAK
Salt & Pepper Frites, Bistro Salad, Béarnaise

FAROE ISLAND SALMON
Charred Leek Vinaigrette, Potato & Brussels Hash

SILENT VEGETARIAN OPTIONS
Will create as needed based on seasonality of ingredients

DESSERT

INDIVIDUAL TIRAMISU CAKE
Amaretto Crème Anglaise

MARBLE CHEESECAKE
Fresh Berry Compote

MIXED BERRY TART
Chantilly Cream

THREE CHOCOLATE MOUSSE
Dark, Milk and White Chocolate Creams, Hazelnut Crunch

Vegetarian / GF Gluten-Free
DESSERT UPGRADES
DESSERT UPGRADES

DESSERT STATIONS
Service for one hour | Minimum of 30 guests | Priced per person

SELECT ONE STATION:  18  SELECT TWO STATIONS:  34

LEGENDS CANDY WALL
An assortment of Novelty Candies and Snacks from our famous Legends Suite Club Candy Wall

LOADED CHURROS STATION
Cinnamon Dusted Churros, Warm Chocolate and Caramel Sauce, Assorted Toppings

ICE CREAM SUNDAES*
Chocolate and Vanilla Ice Cream scooped and served in Waffle Cups and Yankee Logoed Mini Helmets with Traditional Toppings

DONUT WALL
Assortment of Themed Donuts

NOVELTY ICE CREAM CART
Assorted Ice Cream Bars, Cones, and Cups

PASSED DESSERTS
Service for one hour | Minimum of 30 guests | Priced per person

SELECT TWO:  16  SELECT THREE:  22  SELECT FOUR:  30

MILKSHAKE SHOOTERS
Vanilla and Chocolate Milkshakes topped with a Warm Chocolate Chip Cookie

CAKE POPS
Assorted Flavors; can be customized with your event logo

PETIT FOURS
Classic Variety

BITE-SIZE CUPCAKES 🍪
Variety of Flavors and Toppings

CHOCOLATE COVERED STRAWBERRIES
Coated with Milk and White Chocolate

Vegetarian / GF Gluten-Free
*A chef-attendant is required for these Dessert Stations.
BEVERAGES

BEVERAGE PACKAGES

COLD BEVERAGE PACKAGE
Priced per person | Service for two hours | Every hour of extension will be an additional $4 per person
Pepsi, Diet Pepsi & Sierra Mist, Poland Spring Bottled Flat & Sparkling Water

HOT BEVERAGE PACKAGE
Priced per person | Service for two hours | Every hour of extension will be an additional $3 per person
Dunkin’ Regular & Decaffeinated Coffee, Assorted Hot Tea Selection

HOT & COLD BEVERAGE PACKAGE
Priced per person | Service for two hours | Every hour of extension will be an additional $4 per person
Pepsi, Diet Pepsi & Sierra Mist, Poland Spring Bottled Flat & Sparkling Water, Dunkin’ Regular & Decaffeinated Coffee, Assorted Hot Tea Selection

BAR PACKAGES

SILVER BAR
Priced per person | Service for two hours | Every hour of extension will be an additional $10 per person
House Cabernet Sauvignon, Pinot Grigio, Chardonnay; Plus Additional Sommelier Selection
Budweiser, Bud Light, Miller Lite, Coors Light
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring, Bottled and Sparkling Water

GOLD BAR
Priced per person | Service for two hours | Every hour of extension will be an additional $10 per person
House Cabernet Sauvignon, Pinot Grigio, Chardonnay; Plus Additional Sommelier Selection
Budweiser, Bud Light, Miller Lite, Coors Light
Ketel One Vodka, Tanqueray Gin, Naked Turtle White Rum, DeLeón Platinum Tequila, Johnnie Walker Red Scotch, Jameson Irish Whiskey, Crown Royal Whiskey, Bailey’s Irish Cream, Jim Beam Black Bourbon
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring, Bottled and Sparkling Water

PLATINUM BAR
Priced per person | Service for two hours | Every hour of extension will be an additional $12 per person
House Cabernet Sauvignon, Pinot Grigio, Chardonnay; Plus Additional Sommelier Selection
Budweiser, Bud Light, Miller Lite, Coors Light
Ketel One Vodka, Grey Goose Vodka, Tanqueray Gin, Tanqueray 10 Gin, Naked Turtle White Rum, Captain Morgan’s Spiced Rum, DeLeón Platinum Tequila, Don Julio Blanco Tequila, Patron Silver, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Jim Beam Black Bourbon, Jim Beam White Bourbon, Bailey’s Irish Cream
Pepsi, Diet Pepsi, Sierra Mist, Poland Spring, Bottled and Sparkling Water

PREMIUM BEER UPGRADE
Additional $8 per person
Stella Artois, Amstel Light, Blue Moon and Heineken

SPECIALTY WINE UPGRADE
Upgrade Wine List available upon request

CONSUMPTION BAR
This package includes all of our house brands and mixers. A guaranteed minimum is required to be contracted for the consumption bar package. The guaranteed minimum is subject to guest count and event timing, and is at the discretion of the Catering Manager. If the consumption post-event exceeds the minimum contracted guarantee, the client will be charged the total consumption price. If the consumption does not meet or exceed the minimum, the client will be charged the contracted minimum only. Please note that all drinks consumed under this package will be based on retail pricing per alcoholic beverage, soda and water. A credit card is required pre-event for all consumption bar packages. A $250 bartender labor fee will be added per bartender.
CATERING GUIDELINES
CATERING GUIDELINES

LEGENDS HOSPITALITY CATERING SERVICES
Legends Hospitality is the exclusive Premium Service provider at Yankee Stadium. We will provide you with culinary delights, merchandise, outstanding service, and the ability to order any of our offerings as effortlessly as possible. If there is anything we can do to enhance your experience, please let us know. Our staff is dedicated to welcoming and serving you and your guests.

FOOD AND BEVERAGE
Due to liability and legal restrictions, no outside food or beverage of any kind may be brought into the Stadium by the client, guests or vendors. Legends Hospitality is the only licensed authority to sell and serve food and beverage for consumption on the premises.

GLATT KOSHER
Legends Hospitality at Yankee Stadium is home of one of the only in-stadium Glatt Kosher Kitchens in the country and is supervised by Orthodox Union. In charge of our Kosher team at Legends is Chef Jacob Goldberg. Jacob has been a kosher chef for over ten years and has been working for the finest kosher establishments around the Tri-state area. He has vast food knowledge in both kosher and non-kosher fine dining. Jacob is always available to discuss any potential kosher events or any special requests made by our clients.

EQUIPMENT: TABLES, SILVERWARE, GLASSWARE, CHINA & LINEN
Legends Hospitality provides tables for food and beverage stations that have black spandex or navy linen. Clients also have access to the furniture and chairs in the event space that they choose for their function. Legends Hospitality Catering has an inventory of china, glassware and flatware that can accommodate up to 300 guests. A rental fee will be applied for specific requests or additional silverware, glassware or china needs. Navy table cloths are complimentary to the event with purchase of food and beverage. Rental fees will apply for other colors and styles; please contact your catering manager for pricing and details. Note: Fees do apply for any Client’s floor plan that requires furniture removal from existing floor plans (please refer to the Furniture Removal Fees section).

CANCELLATIONS
In the event the client cancels the event with less than ten (10) business days prior notice to the event date, twenty five percent (25%) of the estimated food and beverage price will be due. If the client cancels the event within less than three (3) business days of the event, one hundred percent (100%) of the estimated food and beverage charges will be due as liquidated damages for Legends’ loss due to the clients 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.

ALCOHOL POLICY
The New York Alcohol and Beverage Commission (ABC) prohibits alcohol from being brought into or out of Yankee Stadium. State Law prohibits the consumption of any alcoholic beverage by any person under the age of 21. We request the cooperation of all guests in complying with these legal requirements. It is the responsibility of the event host(s) to monitor and control minors or intoxicated persons from consuming alcoholic beverages. Legends Hospitality reserves the right to check for proper identification and refuse service to persons under the legal drinking age as well as anyone who appears intoxicated.

TAXES & SERVICE CHARGE
An 8.875% NY Sales tax and a 20% service charge will be added onto your final bill. The 20% service charge is calculated based on your total pretax food, beverage, and liquor bill. Charges for additional items, such as equipment rentals, are not subject to a 20% service charge. The 20% service charge represents a gratuity of 14%, which will be distributed directly to the service staff, and an administrative fee of 6%. The administrative fee of 6% is not a gratuity and will not be distributed to employees, but rather will be retained by Legends Hospitality to help defray administrative costs related to your event. It is up to your personal discretion to leave any additional gratuity (above 14% of the food, beverage, and liquor costs) for your service staff. If you wish to leave an additional gratuity for the service staff, you may do so by contacting your Catering Manager. Clients requesting an exclusion from sales taxes under 501(c)(3) must submit all documentation to Legends Hospitality in support within thirty days of your event. If you have any discrepancies or need an additional copy of your receipt, please call the Catering Office.
CATERING GUIDELINES

SCHEDULE OF DEADLINES

TEN (10) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A signed Catering Event Contract to include a guaranteed guest count and your final food and beverage selections.
- Set-up selections to include: furniture placement, linen selection, and additional equipment needs (subject to Stadium Operations approval).

THREE (3) BUSINESS DAYS PRIOR TO YOUR EVENT PLEASE SUBMIT:

- A final guest count to include a breakdown of adult and children, kosher meals, vegetarian meals and vendor meals. (Note: final guest counts will not be lowered below your guaranteed guest count or adjusted by more than five percent (5%) above your estimated guest count).
- A detailed timeline of event is finalized.
- Floor plans to include the number of guests to be seated at each table (if this applies to your event).
- Payment in full, submitted via credit card, wire transfer or check made out to Legends Hospitality.
- A late ordering fee of twenty percent (20%) will be applied to the total retail price of food and beverage ordered less than three (3) business days prior to an event.

METHOD OF PAYMENT

CREDIT CARD PAYMENT
An authorization form must be completed including the card holder’s signature. Legends Hospitality accepts all major credit cards.

WIRE TRANSFER PAYMENT:
Bank: Wells Fargo
Beneficiary: Legends Hospitality, LLC ABA #: 121000248
Account #: 2000055522094
Reference: Sub Acct #003 NYY

CHECK PAYMENT
Make all checks payable to “Legends Hospitality” and mail with a tracking number to the following address:
Legends Hospitality
Yankee Stadium
Attn: Jahaira Diaz
One East 161st Street Bronx, NY 10451
Note: Please include reference on all transactions.

ANCILLARY CHARGES

- Coat Check is available for $250 for one hundred (100) guests or less. An additional fee of $250 will apply for all events with two hundred (200) guests and a total of $750 will for events up to three hundred (300) guests.
  Please Note: Management is not responsible for any lost or stolen items in the Coat Check Area. For any items with great value (exceeding $3000), guests will be asked to sign the back of the coat check card placed with the coat/item on the rack to ensure identification upon pick up.

LEGENDS HOSPITALITY CATERING STAFFING RATIOS ARE AS FOLLOWS:

- One (1) Bartender for every seventy five (75) Guests
- One (1) Server for every thirty five (35) Guests for a Reception-Style Event
- One (1) Server for every ten (10) Guests for a Plated Meal-Style Event

IF THE CLIENT REQUESTS ADDITIONAL CATERING STAFF ABOVE THESE RATIOS THE FOLLOWING FEES WILL APPLY:

- A Bartender Fee of $250 per additional Bartender.
- A Server Fee of $150 per additional Server.
FURNITURE REMOVAL FEES

All Furniture Removal Fees will be assessed upon Stadium Operations approval of the floor plan for your event.

Charges will be applied based on the location when existing furniture is not utilized:

- Legends Suite Club 100 Level Cleared ................................................................. $3,000
- Action Stations only in the Legends Suite Club 100 ............................................ $900
- Half of Legends Suite Club 100 Level ................................................................. $1,500
- Half of Legends Suite Club 100 Level including Action Stations ....................... $2,000
- Legends Suite Club 000 Level Cleared ............................................................. $1,750
- Legends Suite Club 000 Level Action Stations Cleared ..................................... $900
- Half of Legends Suite Club 000 Level including Action Stations ....................... $1,400
- Half of Legends Suite Club 000 Level ................................................................. $900
- Ford Field MVP Club ......................................................................................... $900
- Delta SKY360° Suite ......................................................................................... up to $2,000
- Audi Yankees Club including tables and chairs ................................................. $2,000
- Audi Yankees Club including Action Stations and banquettes ......................... $2,500
- All Party City Party Suites (1-7) ......................................................................... $1,500
- Individual Party City Party Suite ........................................................................ $250
- Club Suite 62 ....................................................................................................... up to $500

Note: All other locations - price TBD based on event and set-up requirements.
THANK YOU

LEGENDS HOSPITALITY