

CREDIT UNION OF TEXAS EVENT CENTER

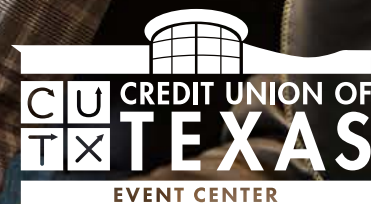
ADVANCE ORDER

MENU



CUTXEventCenter.com

As the exclusive provider of food and beverage service at Credit Union of Texas Event Center, we are committed to providing you and your guests with the highest standards of quality and service.





MENUS

Our menus offer a variety of local and innovative culinary selections from which to choose. If you have any dietary restrictions or special needs, please don't hesitate to contact us directly. We will make every effort to accommodate special requests that are made in a timely manner.

It is not permissible for suite owners/holders or guests to bring outside food and/or beverage into Credit Union of Texas Event Center (exception noted below). A limited menu of food items will be available for game/event day ordering. All suites are provided with the necessary chafing dishes and other equipment needed for service in that suite. In addition, a supply of disposables will be provided at no additional cost with the purchase of food and beverage from Credit Union of Texas Event Center.

SPECIAL OCCASIONS

Celebrating a special occasion? You may bring in a birthday cake or cupcakes with advance notice. Please [email](#) our Premium Services Supervisor before your event day.

PRE-ORDERS

Pre-orders should be placed no later than one week prior to your event. This will allow you to have a larger selection of items to choose from and will help ensure the timely delivery of your order on event day.

PLACING ORDERS

Please use our [ONLINE PORTAL](#) to place your order. Your email address acts as your Username. Click "Forgot Password" to reset your password.

If you experience issues accessing your account or placing an order, please [email](#) our Premium Services Supervisor, Alex Johnson, or call our Suite office at 972.912.1034.

Food and beverage pre-orders will be delivered to your suite upon arrival unless otherwise specified.

DAY OF EVENT ORDERING

Day of event orders may be placed with your Suite Attendant upon arrival. Please allow approximately a half-hour to deliver the order. All orders placed after the one week deadline will be treated as event day orders which will affect delivery time. The day of event *Anytime Menu* is limited to items that are readily accessible and can be easily prepared on a busy event day.



PERSONALIZED SERVICE

During events, a Suite Attendant will be assigned to set up your suite, deliver your food and beverage orders, take additional orders, assist in maintaining your suite and break down the suite at the end of the event.

ACCOUNT INFORMATION & METHOD OF PAYMENT

All suite owners must set up an account with a major credit card and a contact person. If you are a guest of a suite owner and are responsible for your own food and beverage service, please inform your Suite Attendant of your method of payment. If there is more than one suite owner in a suite, each owner will need to set up a separate account and contact person. The suite owner is responsible for any food and beverage ordered for the suite. All food and beverages are subject to an 8.25% sales tax.

PLEASE NOTE: Credit Union of Texas Event Center does not accept cash. Please use a major credit card, debit card or mobile pay.

ALCOHOLIC BEVERAGE POLICY

The Texas Alcoholic Beverage Commission (TABC) strictly prohibits alcohol from being brought into or removed from Credit Union of Texas Event Center. Texas State Law prohibits the consumption of alcohol by persons under the age of 21. It is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages in the suite. Credit Union of Texas Event Center reserves the right to check for proper identification and refuse service to persons who appear to be intoxicated or cannot produce proper identification.

CANCELLATIONS

Should you need to cancel your food and beverage order, please contact the Premium Services Supervisor with your cancellation at least 48 hours prior to the event. Suite orders not canceled by the 48 hour deadline will be subject to a 50% cancellation fee.

SUPPORTING LOCAL BUSINESSES

AT CREDIT UNION OF
TEXAS EVENT CENTER

Credit Union of Texas Event Center uses local product whenever possible. Listed below are some of our local partners:

Bare Naked Bee Company, C.H. Guenther and Son, Inc.,
Cheesecake Royale, Deen Meat & Cooked Foods, Frito Lay, Gran
Sabor, Miiller's Smokehouse & Market, Mission Foods, Mrs Baird's
Bakery, Oak Farms Dairy, Syracuse Sausage Company,
Village Farms and Wright Brand Bacon

PRE-ORDER PACKAGES

PRE-ORDER ONLY: SERVES 8

SOUTH OF THE BORDER

200

Fire-grilled beef and chicken fajitas with caramelized onions and peppers, warm flour tortillas, shredded Cheddar, fresh pico, sour cream, Chef Jaime's famous salsa and guacamole

Served with freshly fried tortilla chips, cheese and onion enchiladas, charro beans and Mexican style rice

THE SMOKEHOUSE

265

A plethora of smoked meats, including hickory & oak smoked brisket, juicy apple and oak chicken, Miiller's Llano Smokehouse® sausage and house-brined, slow-smoked pulled pork

Served with Chef Jaime's brisket cowboy beans, Southern-style mustard potato salad and Mamaw's slaw, sweet yeast rolls, relish tray and Chef Mark's Dr Pepper® BBQ sauce

THE TAILGATER

185

Fire-grilled Angus beef burgers and all-beef hot dogs with all the fixins', classic Buffalo wings with our house-made buttermilk ranch and our spicy Texas queso

Served with our house-made tortilla and BBQ kettle chips

UNCLE VINNY'S

250

An Italian-inspired offering beginning with Chef Mark's famous antipasto display of cured meats, cheeses, olives and marinated vegetables, alongside fresh Caprese salad with local tomato, whole milk mozzarella, fresh basil and balsamic glaze. Served with herb marinated grilled chicken Alfredo, traditional spaghetti and meatballs with our hearty marinara, creamy vegetable lasagna al forno and freshly baked garlic bread sticks

ALL AMERICAN'S BREAKFAST (Only available for 2 p.m. or earlier games)

185

A hearty breakfast spread including freshly scrambled eggs, Wright's® applewood smoked bacon, Jimmy Dean® sausage and rosemary roasted Yukon potatoes, served with freshly baked biscuits and creamy, country-style peppered gravy, buttermilk pancakes, sliced fresh fruit & berries display, and freshly baked mini pastries and muffins.

PIZZA

PRE-ORDER OR ANYTIME

THE STANDARD

A large 16" one-topping pizza with our hearty marinara and melty cheese. Choose from Cheese, Pepperoni or Italian Sausage. \$5.00 for each additional topping. Subject to availability. Ask your server for today's fresh toppings.

IL GIGANTE

EXTRA large 26" x 18" one-topping party-size pizza with our hearty marinara and melty cheese. Choose from Cheese, Pepperoni or Italian Sausage (32 squares). \$5.00 for each additional topping. Subject to availability. Ask your server for today's fresh toppings.

SALAD

PRE-ORDER ONLY: SERVES 6-8

45

THE BARN

Crisp hearts of romaine and heritage blend lettuces with local tomato, English cucumber, sweet onion, shredded carrot and our house-made garlic-herb croutons

50

80

Homemade dressing choices: buttermilk ranch, blue cheese, Thousand Island, zesty Italian or cherry Balsamic

PRE-ORDER SNACKS

PRE-ORDER ONLY: SERVES 6-8

CRUDITÉ OF VEGETABLES

A beautiful display of vegetables with our house-made buttermilk ranch and creamy Balsamic dressings

HOT DIPS AND CHIPS

An assortment of our hot, homemade dips including savory spinach and artichoke, our famous Texas queso and spicy baked buffalo chicken

Served with our house-made tortilla and kettle chips

50

COLD DIPS AND CHIPS

An assortment of our cold, homemade dips including savory five onion, Chef Jaime's famous salsa and classic Texas caviar

Served with our house-made tortilla and kettle chips

80

100

PENINSULA PASTIES

Pronounced "pass-tees," these are the hand-held "meat pies" of the North. Start with Angus ground beef and ground pork, add rutabaga, carrots, and potatoes in a rich, savory sauce, and then it's all wrapped in buttery, flaky pastry and baked golden brown.

Served with ketchup and traditional brown gravy. A Yooper delicacy!

120

TASTY BITES

PRE-ORDER OR ANYTIME: SERVES 4-6

MAMAW'S CHICKEN TENDERS

Buttermilk breaded chicken fried chicken strips with Mamaw's secret herbs and spices, fried up extra crispy

Served with your choice of house-made buttermilk ranch, Chef Mark's Dr Pepper® BBQ sauce or home-style peppered gravy

TEXAS STATE FAIR

A fried food feast of delicious mini corn dogs, tangy fried pickle spears and gooey mozzarella sticks

Served with marinara and house-made jalapeno ranch dipping sauces

FIRE-GRILLED ANGUS BURGERS

Four (4) of our thick n' juicy Angus beef burgers chargrilled and served with your choice of Cheddar, Swiss, Pepper Jack or American, crisp leaf lettuce, local tomato, sweet red onion, pickles and our house-made BBQ kettle chips

BIG POPPA'

A "bottomless bowl" of our fresh popped popcorn

SNACK ATTACK

Assortment of our favorite snacks including Bold Chex® mix, roasted peanuts, Goldfish® Original Snack Crackers and our house-made sea salt & vinegar flavored kettle chips

CHIPS AND SALSA

A generous portion of Chef Jaime's famous roasted tomato salsa

Served with our house-made tortilla chips

85

CHIPS AND QUESO

Our famous Texas queso served with sliced jalapenos and our house-made tortilla chips

50

75

QUESADILLA DUO

Fajita beef with caramelized peppers and onions, Cheddar Jack cheese, chicken tinga with black beans and Queso Blanco in crispy flour tortillas

Served with local tomato pico, sour cream and fresh guacamole

80

65

HAT TRICK HOT DOGS

Four (4) fire-grilled jumbo all-beef hot dogs and served with all the fixins' and our house-made BBQ kettle chips

50

35

BBQ SIDEWINDERS

Crispy ale battered sidewinder fries topped with our famous Texas queso and your choice of our hickory & oak smoked brisket or slow-smoked pulled pork, crisp applewood smoked bacon, fresh scallion and sour cream

75

55

TEXICAN SIDEWINDERS

Crispy ale battered sidewinder fries topped with our famous Texas queso and your choice of our crisp pork carnitas or savory shredded chicken tinga, sliced jalapenos, sour cream, fresh pico and Chef Jaime's famous salsa

65

35

TRADITIONAL BONE-IN WINGS

Jumbo bone-in chicken wings tossed in one of your favorite sauces, including traditional spicy buffalo, scorching hot mango-habanero, tangy lemon pepper or savory garlic-Parmesan (Up to 2 flavors per order only.)

Served with fresh-cut celery and carrot sticks and our house-made buttermilk ranch dressing

80

BEVERAGES

PRE-ORDER OR ANYTIME

ICED TEA

Unsweet tea (sweeteners provided)
Sold by the gallon

COFFEE & HOT CHOCOLATE

One (1) air pot

SOFT DRINKS



Pepsi®, Diet Pepsi®, Starry®, Mug® Root Beer
Sold by the six-pack, 12 oz. cans

BOTTLED WATER

12 oz. Aquafina Purified
Sold by the six-pack

JUICES

Cranberry or orange
Sold by the carafe

Grapefruit or pineapple
Sold by the can, 7.2 oz

BEER

SOLD BY THE SIX-PACK, 12 OZ.

PREMIUM BEER

Dos Equis®, Shiner Bock®



DOMESTIC BEER

Coors Light®, Michelob Ultra®, Miller Lite®



23

16.50

22.50

23

13.50

4

42

34

LIQUOR

PRE-ORDER OR ANYTIME: 750 ML BOTTLES

WHISKEY

Crown Royal®	84
Jameson®	85
Jack Daniels®	78
Jim Beam®	50

TEQUILA

Milagro®	70
Jose Cuervo®	60

RUM

Captain Morgan®	60
Bacardi® Silver	46
Malibu®	45

VODKA

Grey Goose®	82
Ketel One®	76
Tito's®	73
Pride®	78

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Bombay Sapphire®	70
Beefeater®	56

COCKTAIL GARNISH (8 OZ.)

4

MIXERS

<i>Sold by the six-pack, 12 oz. cans</i>	
Club Soda	16.50
Tonic Water	16.50

WINE

750 ML BOTTLES
PRE-ORDER OR ANYTIME

WHITES

CAVIT Pinot Grigio	44
CHATEAU STE. MICHELLE Riesling	38
HOUSE WHITE	35
SALMON CREEK WHITE ZINFANDEL	40
SAND POINT SAUVIGNON BLANC	53

REDS

ALBERTONI Merlot	40
ALBERTONI Cabernet Sauvignon	40
COPPOLA Claret	60
HOUSE RED	35
SALMON CREEK PINOT NOIR	40

SUITE SWEETS

AT CREDIT UNION OF
TEXAS EVENT CENTER

Located across from Suite 201 in the northwest corner
of the Premium Level

Choose from a decadent selection of cakes, cookies and sweets
sure to satisfy your sweet tooth!



AT CREDIT UNION OF TEXAS
EVENT CENTER

What's better than incredible food and exciting hockey?

Enjoy an exclusive catered
meal in the Premium
Level Lounge before Allen
Americans home games!*

**Advance purchase required*

FOR MORE INFORMATION:

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CUTXEventCenter.com

