

A dark, moody photograph of baseball equipment including a bat, a baseball, and a catcher's mitt, all resting on a wooden surface. The lighting is dramatic, highlighting the textures of the wood and the stitching of the baseball.

# GLOBE LIFE PARK IN ARLINGTON

**Home of the Texas Rangers**

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CATERING MENU

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# WELCOME

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**OUR AWARD-WINNING CULINARY TEAM INVITES YOU TO TRY OUR NEW CATERING MENU WITH INNOVATIVE PRESENTATION AND STYLE AND OUR GUARANTEE OF EXCEPTIONAL SERVICE. FROM AN ELEGANT PLATED SIT DOWN DINNER TO OUR POPULAR BUFFET STATIONS, WE CONTINUE TO OFFER MANY OF THE ALL-TIME FAVORITES AND MANY NEW, CREATIVE FOOD AND BEVERAGE ITEMS.**

Every memorable dining experience begins and ends with food that will surely exceed your expectations. To accomplish this, our Executive Chef creates original dishes based on traditional favorites and the latest trends. The resulting cuisine is uniquely designed with the appearance and presentation equal to its taste.

We also offer the option of designing a custom-tailored menu to fit the unique needs of your event.

We look forward to providing you with an enjoyable and memorable dining experience.

Thank you for allowing us to serve you.



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# BREAKFAST



## BREAKFAST TABLES

### Simply Continental

Sunrise Fruit Tray, Sliced Seasonal Melon, Fresh Berries  
Breakfast Pastry Platter, Breakfast Breads, Mini Pastries  
Assorted Lite Fruit Yogurts, Low Fat Granola, Fresh Berries  
Regular Coffee & Decaffeinated Coffee, Assorted Fruit Juices

**\$15**

PER PERSON

### Bountiful Breakfast

Sunrise Fruit Tray, Sliced Seasonal Melon, Fresh Berries  
Assorted Cereals, Bananas, Dried Fruits, Nuts, Milk  
Breakfast Pastry Platter, Breakfast Breads, Mini Pastries  
Breakfast Sandwich or Breakfast Taco  
Regular Coffee & Decaffeinated Coffee, Assorted Fruit Juices

**\$17**

PER PERSON

### Grand Slam

Breakfast Pastry Platter, Breakfast Breads, Mini Pastries  
Granola & Fruit Parfait, Fresh Berries, Honey, Low Fat Granola Cereal, Chantilly Cream  
Country Style Home Fries, Multi-Colored Peppers, Onions  
Crispy Bacon Strips & Breakfast Sausage Patties  
Buttermilk Biscuits & Country Style Gravy  
Lone Star Scrambled Eggs, Smoked Cheddar Cheese, Scallions  
Regular Coffee & Decaffeinated Coffee, Assorted Fruit Juices

**\$22**

PER PERSON

FOR GROUPS UNDER 25 PEOPLE, A \$2 PER PERSON CHARGE WILL BE ADDED

## BREAKFAST ENHANCEMENTS

### Omelet Station

Country Fresh Egg Omelets Cooked to Order with a Variety of Fillings & Toppings Including: Cheddar Cheese, Mushrooms, Red Onions, Jalapeños, Peppers, Tomatoes, Ham, Bacon, Sausage

**\$9**

PER PERSON

\$100 CHEF CHARGE PER CHEF REQUIRED  
CHEF STAFFING BASED ON ONE CHEF PER 100 PEOPLE

### From the Bakery

|  |            |
|--|------------|
| Assorted Donuts  | \$19/dozen |
| Breakfast Pastry Platter<br>Breakfast Breads, Muffins, Mini Pastries | \$30/dozen |
| Assorted Bagels<br>Cream Cheese, Butter, Fruit Preserves             | \$36/dozen |

### A Healthy Start

|  |            |
|--|------------|
| Assorted Cereals & Milk  | \$2/person |
| Assorted Granola Bars  | \$2/person |
| Individual Fruit Yogurt  | \$3/person |
| Granola & Fruit Parfait<br>Low Fat Granola, Fresh Berries, Chantilly Cream | \$7/person |

### Breakfast Sandwiches & Breakfast Tacos

Texas Toast Sandwich  
Sausage, Egg, Cheese, Texas Toast

Breakfast Taco  
Bacon, Sausage, Egg, Shredded Cheese, Tortilla

Bagel Sandwich  
Ham, Fried Egg, Tomato, Arugula, Roasted Garlic Aioli, Plain Bagel

Ham & Cheese Croissant  
Black Forest Ham, Cheese Croissant

Sausage Biscuit  
Pork Sausage, Buttermilk Biscuit

**\$4**

PER PERSON

ALL ITEMS ARE INTENDED TO BE ENHANCEMENTS TO YOUR BREAKFAST PACKAGE,  
NOT ORDERED AS STAND ALONE ITEMS

MEETINGS &  
BEVERAGES

# MEETINGS & BEVERAGES



## TWO-HOUR SPECIALTY THEMED BREAKS

### Sweet & Salty

Snack Mix, Popcorn, M&M's, Assorted Cookie Tray  
Soft Drinks, Bottled Water

**\$12**  
PER PERSON

### Ball Game Break

Cracker Jacks, Ballpark Nachos with Nacho Cheese and Jalapeño,  
Mini Hot Dogs (Two per Person)

Soft Drinks, Bottled Water

**\$14**  
PER PERSON

### Morning Health Kick

Danishes, Muffins, Sliced Seasonal Fruit Tray, Yogurt with Berries and Granola,  
Bottled Water, Fruit Juices, Regular Coffee & Decaffeinated Coffee

**\$15**  
PER PERSON

### Farmer's Market

Grilled & Crispy Vegetable Crudit , Roasted Garlic Hummus,  
European and Domestic Cheese, Pita Chips, Crackers

Soft Drinks, Bottled Water

**\$15**  
PER PERSON

### Dips n' Chips

Hummus, Spinach & Artichoke Dip, Roasted Chicken Poblano Pepper Dip,  
House Red Salsa, Guacamole Tortilla Chips, Pita Chips

Soft Drinks, Bottled Water

**\$16**  
PER PERSON

### Fiesta

Chicken with Black Bean & Cheese Quesadillas, Tortilla Chips,  
Chili Con Queso Dip, Salsa, Pico de Gallo, Sour Cream, Guacamole

Soft Drinks, Bottled Water

**\$17**  
PER PERSON

**ALL BREAK SELECTIONS REQUIRE A 50 PERSON MINIMUM UNLESS PAIRED WITH ANOTHER PACKAGE**

## BEVERAGE SERVICE

### Half-Day Service

Soft Drinks, Bottled Water, Freshly Brewed Iced Tea, Regular Coffee & Decaffeinated Coffee

**\$8**  
PER PERSON  
SERVICE FOR FOUR HOURS  
ADD ADDITIONAL HOUR, \$2/PERSON

### All-Day Service

Soft Drinks, Bottled Water, Freshly Brewed Iced Tea, Regular Coffee & Decaffeinated Coffee

**\$16**  
PER PERSON  
SERVICE FOR EIGHT HOURS  
ADD ADDITIONAL HOUR, \$2/PERSON

## À LA CARTE BEVERAGES

### Regular Coffee & Decaffeinated Coffee

**\$34**

PER GALLON/ ONE URN IS THREE GALLONS

### Soft Drinks

**\$3**  
EACH

### Herbal Teas

**\$2.50**  
PER BAG

### Bottled Water

**\$4**  
EACH

### Hot Chocolate

**\$34**

PER GALLON

### Orange Juice, Cranberry Juice

**\$34**

PER GALLON

### Freshly Brewed Iced Tea, Lemonade, Fruit Punch

**\$34**

PER GALLON/ ONE URN IS THREE GALLONS

### Keurig Coffee Station

Flavored Creamers, Syrups,  
Whipped Cream, Sweeteners

**\$3**

PER K-CUP, ON CONSUMPTION

## ALL- DAY MEETING PACKAGE

### Bountiful Breakfast

Sunrise Fruit Tray, Sliced Seasonal Melon, Fresh Berries  
Breakfast Pastry Platter, Breakfast Breads, Mini Pastries  
Breakfast Sandwich or Breakfast Taco

### Two-Hour Specialty Break Selection

#### Select 1 Specialty Break

Sweet & Salty  
Morning Health Kick  
Ballgame Break  
Farmer's Market  
Dips n' Chips  
Fiesta

### All-Day Beverage Service

Freshly Brewed Regular and Decaffeinated Coffee  
Freshly Brewed Iced Tea  
Soft Drinks  
Bottled Water

**\$35**  
PER PERSON

## MEETING ENHANCEMENTS

### All-Day Meeting Add-Ons

|  |             |
|--|-------------|
| Add a Second Specialty Break Selection | \$8/person  |
| Add Box Lunches or Deli Tray           | \$10/person |
| Add Themed Lunch Buffet                | \$18/person |
| Add One Entrée Lunch Buffet            | \$20/person |
| Add Two Entrée Lunch Buffet            | \$22/person |

LUNCH

LUNCH



## GOURMET DELI SANDWICH BUFFET

*Includes: Fresh Seasonal Fruit Salad, Chef's Choice of Pasta or Potato Salad, Assorted Cookies and Brownie Tray, Iced Water and Freshly Brewed Iced Tea*

### Tuscan Sandwich

Smoked Ham, Salami, Pepperoni, Provolone Cheese, Olive Tapenade, Tomatoes, Lettuce, Focaccia Bread

**\$18**

PER PERSON

### Sonoma Sandwich

Smoked Turkey, Bacon, Avocado Aoli, Tomato, Lettuce, Cilantro, Ranch, Wheat Bread

**\$18**

PER PERSON

### Baja Spicy Chicken Sandwich

Blackened Chicken Breast, Pepper Jack Cheese, Tomato, Lettuce, Bistro Sauce, Wheat Bread

**\$18**

PER PERSON

### Roast Beef Sub

Thinly Shaved Roast Beef, Tomato, Lettuce, Sweet Onions, Creamy Horseradish Sauce, Hoagie Roll

**\$18**

PER PERSON

### Oven Roasted Vegetable Wrap

Oven Roasted Vegetables, Hummus, Lettuce, tomatoes, Sun Dried Tomato Vinaigrette, Tortilla Wrap

**\$18**

PER PERSON

**FOR LUNCH GROUPS UNDER 25 PEOPLE, AN ADDITIONAL CHARGE OF \$2/PERSON WILL BE ASSESSED**

## BOX LUNCHES

### Box Lunches in the Ballpark\*

Includes: One Sandwich (From Above), Potato Chips, Fresh Whole Fruit, Pasta Salad, Fresh Baked Cookie, Appropriate Condiments, Bottled Water

**\$18**

PER PERSON

### Add Soft Drinks on Consumption

**\$3**

PER CAN

**\*PARTIES OF 1 TO 25 GUESTS RECEIVE ONE (1) SANDWICH CHOICE, 26-99 GUESTS RECEIVE THREE (3) SANDWICH CHOICES AND 100+ GUESTS RECEIVE FIVE (5) SANDWICH CHOICES**

## THEMED LUNCH BUFFETS

*Includes: Assorted Cookies and Brownie Tray, Iced Water and Freshly Brewed Iced Tea*

### Rangers Home Plate Tailgate

All Beef Jumbo Hot Dogs, Beef Chili, Cheese Sauce, Diced Onions, Sliced Jalapeños  
Char-Grilled Hamburgers, Tomato, Lettuce, Sweet Red Onion, Sliced Cheese, Pickles  
Potato Chips  
Pasta Salad  
Fresh Seasonal Fruit Salad

**\$20**

PER PERSON

### Across the Border

Seasoned Ground Beef  
Marinated Chicken Breast, Grilled Onions, Bell Peppers  
Cheese Enchiladas, Cheddar Cheese Sauce  
Refried Beans  
Mexican Rice  
House Red Salsa, Guacamole, Sour Cream, Shredded Cheese, Pico de Gallo, Jalapeños  
Tortilla Chips  
Crispy Corn Taco Shells, Flour Tortillas

**\$23**

PER PERSON

### Bullpen Buffet

Garden Salad, Mixed Greens, Cucumbers, Tomatoes, Baby Carrots,  
Buttermilk Ranch Dressing & Herb Balsamic Vinaigrette  
In-House Smoked Sliced Beef Brisket  
Mesquite Grilled Chicken Breast  
Seasonal Grilled Vegetable Medley  
Roasted Garlic Potatoes

**\$24**

PER PERSON

## CREATE YOUR OWN LUNCH BUFFET

*Includes: Freshly Baked Dinner Rolls and Butter, Assorted Cookies and Brownie Tray,  
Iced Water and Freshly Brewed Iced Tea*

### 1 Entrée Option

**\$25**

PER PERSON

### 2 Entrée Option

**\$28**

PER PERSON

#### **SALAD BAR SELECTION (CHOICE OF ONE)**

Garden Salad, Mixed Greens, Cucumbers, Tomatoes, Baby Carrots  
Caesar Salad, Crisp Romaine Lettuce, Plum Tomatoes, Parmesan Cheese, Croutons  
Spinach Salad, Baby Spinach, Julienne Red Onions, Cucumbers, Tomatoes, Blue Cheese Crumbles  
*Served with Herb Balsamic Vinaigrette, Buttermilk Ranch or Caesar Dressing*

#### **ENTRÉE SELECTION**

Light-Crusted Almond Chicken Breast, Citrus Cream Sauce  
Santé Fe Grilled Chicken Breast, Roasted Green Chili, Tomatillo Sauce  
Marinated Chicken Breast, Sun Dried Tomato Vinaigrette  
Herb Crusted Tilapia Fillet, Lemon-Grass Scallion Sauce  
Fennel Rubbed Boneless Pork Chops, Apple Demi Glaze  
Grilled Hanger Steak Medallions, Bourbon Adobo Pan Sauce  
Braised Pot Roast, Shiner Bock Brown Gravy

#### **VEGETABLE SELECTION (CHOICE OF ONE)**

Seasonal Steamed Vegetable Medley  
Sautéed Green Beans, Bacon, Caramelized Onions

#### **STARTCH SELECTION (CHOICE OF ONE)**

New Harvest Rice Pilaf  
Spanish Cous Cous  
Roasted Golden Yukon Potatoes, Smokey-Paprika Seasoning  
Fusilli Pasta, Basil-Tomato Cream Sauce

**FOR LUNCH GROUPS UNDER 50 PEOPLE, AN ADDITIONAL CHARGE OF  
\$2/PERSON WILL BE ASSESSED  
PLATED LUNCH OPTION AVAILABLE FOR \$4/PERSON ADDITIONAL**

RECEPTION

# RECEPTION



## TRAYS AND DISPLAYS

All Trays and Displays Serve Approximately 50 People

### Fruit & Berry Board

Seasonal Sliced Fresh Fruits,  
Berries, Yogurt Dip

**\$250**  
PER BOARD

### European, Domestic Cheese & Dried Fruit Platter

Assorted Regional and European  
Cheeses, Fresh and Dried Fruits,  
Assorted Gourmet Crackers

**\$325**  
PER BOARD

### Grilled Vegetable Crudité Tray

Asparagus, Sunburst Squash, Baby  
Zucchini, Baby Carrots, Euro-  
Cucumber, Mushrooms, Jicama,  
Sweet Peppers, Tear Drop

Tomatoes, Sun Dried Tomato Dip,  
Ranch Dip

**\$275**  
PER BOARD

### Charcuterie & Smoked Meat Board

Salami, Pepperoni, Capicola, Ham,  
Prosciutto, Soppressata,  
Mortadella, Andouille Sausage,  
Gelbwurst, Spanish Chorizo,  
Mustard, Rolls

**\$350**  
PER BOARD

## WARM DIPS

### Spinach Artichoke Dip

Tortilla Chips

**\$6.50**  
PER PERSON

### White Queso & Chorizo Dip

Tortilla Chips

**\$6.50**  
PER PERSON

### Roasted Chicken Poblano Pepper Dip

Tortilla Chips

**\$6.50**  
PER PERSON

### J.P.'s Original Nine Layer Dip

Cheddar Cheese, Guacamole, Salsa, Sour Cream, Jalapeño, Pico de Gallo, Olives, Green Onions, Refried Beans,

Tortilla Chips

**\$6.50**  
PER PERSON

## RECEPTION HORS D'OEUVRES

### Vegetarian

|   |                  |
|---|------------------|
| Antipasto Brochette, Mozzarella, Tomato, Olive                    | \$2.50 per piece |
| Assorted Mini Quiches   | \$3.00 per piece |
| Spinach & Mushroom Quesadilla                                     | \$3.50 per piece |
| Fried Artichoke, Boursin Cheese, Panko Crumbs                     | \$3.50 per piece |
| Vegetable Spring Roll, Ginger Soy Sauce                           | \$3.50 per piece |
| Tomato & Basil Bruschetta, Diced Plum Tomatoes, Basil Vinaigrette | \$3.50 per piece |

### Chicken

|   |                  |
|---|------------------|
| Boneless Buffalo Chicken, Ranch, Blue Cheese Dip                  | \$3.00 per piece |
| Homestyle Chicken Fingers, Spicy Honey Mustard                    | \$3.00 per piece |
| Mini Chicken Flautas, Sour Cream, Salsa                           | \$3.00 per piece |
| Chicken Cordon Bleu, Black Forest Ham, Swiss                      | \$3.50 per piece |
| Chicken Empanada, Tomatoes, Peppers, Garlic, Flaky Pastry         | \$3.50 per piece |
| Petite Tejas Style Chicken Wellington, Bacon, Scallion, Cheddar   | \$3.50 per piece |
| Chicken Saltimbocca, Prosciutto, Ham, Sage Burgundy Sauce         | \$3.50 per piece |
| Achiote Grilled Chicken, Black Bean Quesadilla, Sour Cream, Salsa | \$3.50 per piece |

### Pork

|  |                  |
|--|------------------|
| Andouille Sausage En Croute                            | \$3.00 per piece |
| Pork Dumplings, Ponzu Sauce                            | \$3.00 per piece |
| Chorizo, Cheese Empanada, Spiced Pork, Onions, Peppers | \$3.50 per piece |
| Pork Tamales, Beef Chili Sauce                         | \$3.50 per piece |
| Pulled Pork Slider, BBQ Sauce                          | \$3.50 per piece |

### Beef

|  |                  |
|--|------------------|
| Sweet & Sour or BBQ Meatballs  | \$2.50 per piece |
| Beef Fajita Quesadilla, Marinated Beef Skirt Steak,<br>Sour Cream, Salsa     | \$3.50 per piece |
| Beef Sate, Green Onions, Ginger-Plum Sauce                                   | \$3.50 per piece |
| Traditional In-House Smoked Brisket Slider, BBQ Sauce                        | \$3.50 per piece |
| Southern Style Petite Beef Wellington, Pepper Jack Cheese,<br>Cilantro Sauce | \$3.50 per piece |
| Beef Brochettes, Peppers, Onions, Port Wine Sauce                            | \$4.00 per piece |

### Seafood

|   |                  |
|---|------------------|
| Shrimp Dumplings, Ponzu Sauce                               | \$3.00 per piece |
| Seafood Crab Cake, Remoulade Sauce                          | \$4.50 per piece |
| Seafood Empanada  | \$4.50 per piece |
| Jumbo Shrimp Cocktail, Sweet & Spicy Mae Ploy Dipping Sauce | \$4.50 per piece |
| Bloody Mary Shrimp Shooter                                  | \$4.50 per piece |

MINIMUM OF 25 PIECES OF EACH SELECTION

10

ALL PRICING SUBJECT TO 21% SERVICE CHARGE AND APPLICABLE SALES TAX

## SMALL RECEPTION PACKAGE

### European & Domestic Cheese Board

Swiss, Colby, Pepper Jack, Havarti, Gourmandize, Crackers, Crisp Breads

### Grilled Vegetable Crudité Tray

Asparagus, Sunburst Squash, Baby Zucchini, Baby Carrots, Euro-Cucumber, Mushrooms, Jicama, Sweet Peppers, Tear Drop Tomatoes, Sun Dried Tomato Dip, Ranch Dip

### Warm Dips (Choice of One)

Spinach Artichoke Dip  
White Queso & Chorizo Dip  
Roasted Chicken Poblano Pepper Dip

### Hors d'Oeuvres (Choice of Two)

Mini Chicken Cordon Bleu  
Petite Tejas Style Chicken Wellington  
Mini Chicken Flautas  
Antipasti Skewer  
Spinach, Mushroom Quesadilla  
White Wine Poached Shrimp Cocktail  
Bloody Mary Shrimp Shooter  
Gourmet Meatballs  
Beef Sate  
Traditional In-House Smoked Brisket Slider

### Cookie and Brownie Tray

Assorted Fresh Baked Cookies  
Rich, Fudge Brownies

**\$25**  
PER PERSON

**ADD PASSED HORS D'OEUVRES**

**\$35 PER SERVER**

**BEVERAGES NOT INCLUDED  
MAX OF TWO HOURS OF SERVICE**

DINNER

DINNER



## CREATE YOUR OWN DINNER BUFFET

*Includes: Freshly Baked Dinner Rolls and Butter, Chef's Choice Assorted Cakes and Pies, Iced Water, Freshly Brewed Iced Tea, Regular and Decaffeinated Coffee*

### 2 Entrée Option

*2 Starch, 1 Vegetable*

**\$38**

PER PERSON

### 3 Entrée Option

*2 Starch, 2 Vegetables*

**\$42**

PER PERSON

#### **SALAD BAR SELECTION (CHOICE OF ONE)**

Garden Salad, Mixed Greens, Cucumbers, Tomatoes, Baby Carrots  
Caesar Salad, Crisp Romaine Lettuce, Plum Tomatoes, Parmesan Cheese, Croutons  
Spinach Salad, Baby Spinach, Julienne Red Onions, Cucumbers, Tomatoes, Blue Cheese Crumbles  
*Served with Herb Balsamic Vinaigrette, Buttermilk Ranch or Caesar Dressing*

#### **ENTRÉE SELECTION**

Red Wine Marinated Flank Steak, Aged Balsamic Demi-Glace, Sautéed Wild Mushrooms  
Coffee and Guajillo Rubbed New York Strip Steak, Shiner Bock Brown Sauce, Caramelized Tobacco Onions  
Red Wine Braised Short Ribs, Hearty Vegetables, Natural Gravy  
Tuscan Stuffed Chicken Breast, Roasted Red Peppers, Fontina Cheese, Sage, Marsala Wine Sauce  
Mustard and Herb Panko Crusted Chicken Breast, White Wine Caper Sauce  
Grilled Sherry-Basil Chicken Breast, Raspberry Wine Sauce  
Pan Seared Tequila Lime Mahi Mahi, Cilantro Citrus, Vinaigrette  
Garlic and Dijon Baked Salmon, Tomato Fumet

#### **VEGETABLE SELECTION**

Grilled Asparagus, Baby Carrots, Light Citrus Dressing  
Bacon, Brown Sugar Braised Collard Greens  
Oven Roasted Balsamic Baby Vegetables

#### **STARCH SELECTION**

Boursin Mashed Potatoes  
Saffron Rice  
Garlic & Herb Mashed Potatoes  
Herb Orzo Pilaf  
Garlic Roasted Potatoes

**FOR DINNER GROUPS UNDER 50 PEOPLE, AN ADDITIONAL CHARGE OF \$3/PERSON WILL BE ASSESSED  
PLATED DINNER OPTION AVAILABLE FOR \$4/PERSON ADDITIONAL**

## THEMED DINNER BUFFETS

*Includes: Chef's Choice Assorted Cakes & Pies, Freshly Brewed Iced Tea, Iced Water, Regular and Decaffeinated Coffee*

### Ballpark Favorites

All Beef Jumbo Hot Dogs, Diced Onions, Sliced Jalapeños, Shredded Cheese  
Char-Grilled Hamburgers, Lettuce, Tomato, Red Onion, Sliced Cheese, Pickles  
Boneless Buffalo Chicken Wings, Ranch, Bleu Cheese Dip  
Old Fashioned Mustard Potato Salad  
Potato Chips

**\$26**

PER PERSON

### Tex-Mex Mesa Buffet

Beef Skirt Steak Fajitas  
Marinated Cilantro-Lime Chicken Fajitas, Grilled Onions, Bell Peppers  
Cheese Enchiladas, Cheddar Cheese Sauce  
Charro Beans  
Mexican Rice  
House Red Salsa, Guacamole, Sour Cream, Shredded Cheese, Pico de Gallo, Jalapeños  
Tortilla Chips  
Flour Tortillas

**\$30**

PER PERSON

### Lone Star Buffet

Garden Salad, Mixed Greens, Cucumbers, Tomatoes, Baby Carrots,  
Buttermilk Ranch Dressing & Herb Balsamic Vinaigrette  
In-House Smoked Sliced Beef Brisket  
Baby Back Ribs, Jack Daniel's BBQ Sauce  
Mesquite Grilled Chicken Breast, Peppers, Onions  
Seasonal Grilled Vegetable Medley  
Loaded Mashed Potatoes, Yukon Gold Mashed Potatoes, Cheese, Bacon, Chives  
Freshly Baked Dinner Rolls and Butter

**\$40**

PER PERSON

# ACTION STATIONS



## CHEF-ATTENDED ACTION STATIONS

### Home Team Favorites

Mini Hamburgers and Mini All Beef Hot Dogs, Pickled Relish, Jalapeños, Shredded Cheese, Diced Onions, Tomatoes, American Cheese Slices, Ketchup, Mayonnaise, Mustard  
Cracker Jacks

**\$12**

PER PERSON

### Ultimate Pasta Bar

*Served with Garlic Breadsticks*

#### CHOICE OF TWO PASTAS

Cheese Tortellini, Penne Pasta, Bowtie Pasta, Fettuccini

#### CHOICE OF TWO SAUCES

Tomato-Basil Sauce, Pesto Cream Sauce, Vodka Cream Sauce, Alfredo Sauce, Classic Oil & Vegetables

#### CHOICE OF TWO TOPPINGS

Sliced Grilled Chicken, Shrimp, Italian Sausage, Broccoli Florets, Sliced Mushrooms, Bell Peppers

**\$12**

PER PERSON

### Seafood Ceviche Bar

Marinated Shrimp, Lump Crab Meat, White Fish, Lemon-Lime Cilantro Juice, Tomatoes, Onions, Jalapeños, Tabasco, Cholula Sauce

**\$13**

PER PERSON

### Texas Street Tacos

*Based on Two per Person*

#### CHOICE OF TWO

Barbacoa, Chicken Tinga, Grilled Tilapia, Shrimp

#### SERVED WITH APPROPRIATE CONDIMENTS

Flour Tortillas, Corn Tortillas, Salsa Verde, Queso Fresco, Slaw, Sour Cream, Guacamole, Cilantro Lime Rice

**\$14**

PER PERSON

**\$100 CHEF ATTENDANT LABOR CHARGE REQUIRED  
CHEF STAFFING BASED ON ONE CHEF PER 100 PEOPLE**

**ACTION STATIONS ARE NOT STAND ALONE ITEMS, MUST BE PAIRED WITH A MINIMUM  
OF THREE (3) STATIONS OR A BUFFET SELECTION**

**QUANTITIES MUST ACCOUNT FOR AT LEAST 75 PERCENT OF GUEST COUNT**

## NON CHEF-ATTENDED ACTION STATIONS

### Salad Station

*Choice of One Salad*

#### CAESAR SALAD

Crisp Romaine Lettuce, Plum Tomatoes, Parmesan Cheese, Croutons, Fresh Cracked Pepper, Caesar Dressing, Focaccia Bread

#### TEXAS COBB SALAD

Bacon, Green Onions, Cheddar Cheese, Sweet Peppers, Black Beans, Chipotle Ranch Dressing

**\$7**

PER PERSON

*Add Grilled Chicken*

**\$2**

PER PERSON

### Fiesta Station

#### BUILD YOUR OWN NACHOS

Tri-Colored Tortilla Chips, Beef Chili, Queso, Diced Tomatoes, Black Olives, Cheese, Sour Cream, Salsa

Mini Chicken Taquitos

Jalapeño Poppers

**\$10**

PER PERSON

### Cheesy Mac & Cheese Bar

White Cheddar Macaroni, Cheddar Macaroni, Grilled Chicken, Bacon Crumbles, Green Onions, Jalapeños, Cholula Sauce

**\$8**

PER PERSON

### Potato Bar

Old Fashioned Red Mashed Potatoes, Roasted Garlic Mashed Potatoes, Country Jalapeño Gravy, Brown Gravy, Bacon Crumbles, Green Onions, Sour Cream, Butter, Cheese

**\$9**

PER PERSON

**ACTION STATIONS ARE NOT STAND ALONE ITEMS, MUST BE PAIRED WITH A MINIMUM OF THREE (3) STATIONS OR A BUFFET SELECTION**

**QUANTITIES MUST ACCOUNT FOR AT LEAST 75 PERCENT OF GUEST COUNT**

## NON CHEF-ATTENDED ACTION STATIONS CONT.

### South of the Border Quesadilla Station

*Choice of Two, Served with Guacamole, Sour Cream, House Red Salsa*

#### GRILLED CHICKEN & BLACK BEAN

Sweet Corn, Pepper Jack Cheese

#### SMOKED TURKEY & AVOCADO

Cilantro, Mozzarella, Cheddar Cheese

#### SPINACH & MUSHROOM

Sautéed Spinach, Mushrooms, Roasted Peppers, Mozzarella Cheese

#### CHIPOTLE LIME SHRIMP

Roasted Peppers, Mushrooms

#### FIERY BEEF FAJITAS

Grilled Onions, Bell Peppers, Grated Colby, Monterrey Jack Cheese

**\$9**

PER PERSON

### Sushi Bar

*Served with Wasabi Sauce, Pickled Ginger, Soy Sauce, Light Soy Sauce*

#### CALIFORNIA ROLL

Crab Meat, Cucumber, Cilantro, Scallions, Avocado

#### VEGETABLE TRIANGLE

Spinach, Shiitake, Cilantro, Daikon

#### NIGIRI SAMPLER

Shrimp, Ahi Tuna, Salmon

**\$13**

PER PERSON

ACTION STATIONS ARE NOT STAND ALONE ITEMS, MUST BE PAIRED WITH A MINIMUM OF THREE (3) STATIONS OR A BUFFET SELECTION

QUANTITIES MUST ACCOUNT FOR AT LEAST 75 PERCENT OF GUEST COUNT

## THE CARVERY

### Cajun Fried Turkey Breast

Marinated in Louisiana Seasoning, Worcestershire Sauce, Mayonnaise, Creole Mustard, Dijon Mustard, Cranberry Sauce  
Dinner Rolls

**\$8**

PER PERSON

### Hickory Smoked Pit Ham

Sweet Bourbon-Mustard Glaze, Assorted Mustard  
Dinner Rolls

**\$8**

PER PERSON

### House Smoked Sampler

In-House Smoked Brisket, Sausage, Mesquite Grilled Chicken Breast,  
Diced Onions, Jalapeños, Sliced Pickles, BBQ Sauce  
Dinner Rolls

**\$12**

PER PERSON

### Five Pepper Crusted New York Strip Steak

Chipotle Cream of Horseradish Sauce  
Silver Dollar Rolls

**\$13**

PER PERSON

### Slow Roasted Beef Tenderloin

Café de Paris Butter, Herb Mustard Sauce, Cream of Horseradish Sauce  
Silver Dollar Rolls

**\$14**

PER PERSON

**\$100 CHEF ATTENDANT LABOR CHARGE REQUIRED  
CHEF STAFFING BASED ON ONE CHEF PER 100 PEOPLE**

**ACTION STATIONS ARE NOT STAND ALONE ITEMS, MUST BE PAIRED WITH A MINIMUM  
OF THREE (3) STATIONS OR A BUFFET SELECTION**

## CHEF ATTENDED DESSERT STATIONS

### Mini Beignet Station

Powdered Sugar, Raspberry Syrup, Chocolate Sauce

**\$13**

PER PERSON

### Ice Cream Sundae Extravaganza Station

CHOICE OF THREE

Chocolate, Vanilla, Strawberry, Mint Chocolate Chip, Cookie Dough

TOPPINGS INCLUDE

Oreo Cookie Crumbs, Pecans, Maraschino Cherries, M&M Candies, Mini Marshmallows, Whipped Cream, Caramel Sauce, Chocolate Syrup

**\$13**

PER PERSON

### French Pastry Station

Petite French Pastries, Chocolate Truffles, Fried Cinnamon Cheese Cake, Brulee Cheese Cake, Fresh Berries with Godiva Liquor, Chocolate Dipped Strawberries, Gourmet Cookies, Whipped Cream, Flavored Syrups  
Regular and Decaffeinated Coffee

**\$15**

PER PERSON/ FOUR PIECES PER PERSON

**\$100 CHEF ATTENDANT LABOR CHARGE REQUIRED  
CHEF STAFFING BASED ON ONE CHEF PER 100 PEOPLE**

**DESSERT STATIONS ARE NOT STAND ALONE ITEMS, MUST BE PAIRED WITH A  
MINIMUM OF THREE (3) STATIONS OR A BUFFET SELECTION**

**QUANTITIES MUST ACCOUNT FOR AT LEAST 75 PERCENT OF GUEST COUNT**

## NON CHEF ATTENDED DESSERT STATIONS

### Assorted Mini Desserts

Mousses, Verrine,  
Crème Brulee

**\$7**

PER PERSON/  
TWO PER  
PERSON

### Chef's Selection Assorted Cakes & Pies

Seasonal Pies & Cake  
Flavors

**\$8.50**

PER PERSON/  
ONE SLICE PER PERSON

### Assorted Gourmet Cookie & Fudge Brownie Tray

Rich Fudge Brownies,  
Fresh Baked Cookies

**\$40**

PER TRAY/  
20 PIECES PER TRAY

FROM THE BAR

# FROM THE BAR



## BAR SELECTIONS

### Domestic Beer

Budweiser, Bud Light, Bud Light Lime, Miller Lite, Coors Light, Michelob Ultra

**\$6**  
PER DRINK

### Premium Beer

Shiner, Corona Extra, Heineken, Dos Equis

**\$6.50**  
PER DRINK

### House Wine

**\$10.00**  
PER DRINK

### Call Drinks

Skol Rum, Alejandro Tequila, Jack Daniel's Whiskey, Rebecca Creek Whiskey, Jim Beam Bourbon, Bombay Sapphire Gin

**\$8**  
PER DRINK

### Premium Drinks

Tito's Vodka, Bacardi Rum, Captain Morgan Rum, El Jimador Tequila, Dewars Scotch, Crown Royal Whiskey, Maker's Mark Bourbon

**\$9**  
PER DRINK

### Ultra-Premium Drinks

Ketel One Vodka, Parrot Bay Rum, Patron Silver Tequila, Johnnie Walker Black Label, Tanqueray Gin, Crown Royal Special Reserve Whiskey, Gentleman Jack Bourbon

**\$10**  
PER DRINK

### Premium Wine

**\$12.50**  
PER DRINK

### Assorted Soft Drinks

**\$3**  
PER DRINK

### Bottled Water

**\$4**  
PER DRINK

**\$125 BARTENDER LABOR CHARGE FOR THE FIRST TWO HOURS**  
**\$50 PER HOUR EACH ADDITIONAL HOUR**  
**BARTENDER STAFFING BASED ON ONE BARTENDER PER 100 PEOPLE**  
**BARTENDER LABOR CHARGE REQUIRED FOR HOSTED BAR, CASH BAR**  
**AND DRINK TICKETS**

**WE RESERVE THE RIGHT TO MAKE REASONABLE SUBSTITUTIONS AS NECESSARY**  
**BASED ON LIQUOR AVAILABILITY, THESE SUBSTITUTIONS WILL BE MADE WITHIN THE**  
**SAME PRICE RANGE AS THE ABOVE OPTIONS**

## SPECIALTY BAR PACKAGES

*Packages are Available for 2 Hours and includes Bartender Labor; Additional Hours Are Charged at the Prices Listed Below the Package; Champagne Can Be Added to any Bar Package for an Additional \$2/person*

### Standard Beer & Wine Package

Domestic Beer, House Wine, Assorted Soft Drinks, Bottled Water

**\$20**

PER PERSON  
\$10 PER PERSON EACH ADDITIONAL HOUR

### Call Mixed Bar Package

Domestic Beer, Premium Beer, Call Mixed Drinks, House Wine, Assorted Soft Drinks, Bottled Water

**\$24**

PER PERSON  
\$12 PER PERSON EACH ADDITIONAL HOUR

### Premium Beer & Wine Package

Domestic Beer, Premium Beer, House Wine, Assorted Soft Drinks, Bottled Water

**\$22**

PER PERSON  
\$11 PER PERSON EACH ADDITIONAL HOUR

### Premium Mixed Bar Package

Domestic Beer, Premium Beer, Premium Mixed Drinks, Premium Wine, Assorted Soft Drinks, Bottled Water

**\$26**

PER PERSON  
\$13 PER PERSON EACH ADDITIONAL HOUR

### Ultra-Premium Mixed Bar Package

Domestic Beer, Premium Beer, Ultra-Premium Mixed Drinks, Premium Wine, Assorted Soft Drinks, Bottled Water

**\$28**

PER PERSON  
\$14 PER PERSON EACH ADDITIONAL HOUR

## DRINK TICKETS

*Bartender Labor Charge Not Included*

### Premium Beer & Wine Tickets

Domestic Beer, Premium Beer, House Wine, Assorted Soft Drinks, Bottled Water

**\$6.50**

PER TICKET

### Premium Mixed Bar Tickets

Domestic Beer, Premium Beer, Premium Mixed Drinks, House Drinks, Call Drinks, Premium Wine, Assorted Soft Drinks, Bottled Water

**\$7.50**

PER TICKET

### Call Mixed Bar Tickets

Domestic Beer, Premium Beer, Call Mixed Drinks, House Wine, Assorted Soft Drinks, Bottled Water

**\$7**

PER TICKET

### Ultra-Premium Mixed Bar Tickets

Domestic Beer, Premium Beer, Ultra-Premium Mixed Drinks, Premium Mixed Drinks, Call Drinks, House Drinks, Premium Wine, Assorted Soft Drinks, Bottled Water

**\$8.25**

PER TICKET

## WINE LIST

### CABERNET SAUVIGNON

|                          |      |
|--------------------------|------|
| Beringer Main & Vine     | \$37 |
| Beringer Founders Estate | \$41 |
| Ravage                   | \$46 |
| Stag's Leap              | \$90 |

### MERLOT

|                                  |      |
|----------------------------------|------|
| Robert Mondavi Private Selection | \$43 |
|----------------------------------|------|

### ALTERNATIVE REDS

|                   |      |
|-------------------|------|
| Alamos Malbec     | \$43 |
| Ravage Red Blend  | \$46 |
| Meiomi Pinot Noir | \$49 |
| Estancia GSM      | \$53 |

### CHARDONNAY

|                                  |      |
|----------------------------------|------|
| Beringer Main & Vine             | \$37 |
| Chateau St. Jean                 | \$44 |
| Kendall Jackson Vinter's Reserve | \$45 |
| Meiomi                           | \$48 |
| Cakebread                        | \$87 |

### ALTERNATIVE WHITES

|                                |      |
|--------------------------------|------|
| Beringer White Zinfandel       | \$30 |
| atua Sauvignon Blanc           | \$43 |
| Chateau Ste. Michelle Riesling | \$43 |
| Ecco Domani Pinot Grigio       | \$43 |

### SPARKLING WINES

|                  |      |
|------------------|------|
| Korbel Brut      | \$42 |
| Lamarca Prosecco | \$59 |

## NON-ALCOHOLIC

SPARKLING GRAPE JUICE AND SPARKLING CIDER AVAILABLE UPON REQUEST

CUSTOMIZED NON-ALCOHOLIC MIXED BEVERAGES AVAILABLE UPON REQUEST

WE RESERVE THE RIGHT TO MAKE REASONABLE SUBSTITUTIONS AS NECESSARY  
BASED ON LIQUOR AVAILABILITY, THESE SUBSTITUTIONS WILL BE MADE WITHIN THE  
SAME PRICE RANGE AS THE ABOVE OPTIONS

**GENERAL  
INFORMATION**

# **GENERAL INFORMATION**



# POLICIES & PROCEDURES

## CATERING SERVICES

Metroplex Sportservice is the exclusive concessionaire for Globe Life Park in Arlington, offering you the finest in quality food and beverage products, delivered fresh from our ballpark kitchens.

All food and beverage must be prepared by the Metroplex Sportservice culinary team. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees.

Please note that in accordance with the laws of the State of Texas, Metroplex Sportservice is the only party authorized to sell, deliver or serve liquor, beer and wine at Globe Life Park in Arlington. As a result, alcoholic beverages may be obtained only from Metroplex Sportservice and may not be brought into Globe Life Park in Arlington from outside the premises by the Suite licensees or their guests.

## GUEST COUNT

The menu must be decided 30 days prior to the event. All courses must be preselected. This number will constitute the minimum guaranteed guest count and is not be subject to reduction.

The catering sales team must be advised of exact numbers of guests attending your event no later than 12:00pm (noon), FOURTEEN (14) business days prior to the start of your function. There will be a charge for the number of guests over the guaranteed guest count on the day of the event.

Three (3) days prior to the event date by 12:00pm (noon), the client has the ability to **MINIMALLY INCREASE** the numbers of guests. Any functions over 500 guests will require a seven (7) day notification.

We understand you may have guests with dietary restrictions who require a specialty meal. Please notify the Catering Team at least fourteen (14) business days prior to the start of your event to ensure that we have ample time to create something for everyone.

## TAX AND SERVICE CHARGE

Sales tax of 8.00% and 21% administrative charge will be added to all food and non-alcoholic beverages. Mixed beverage tax of 8.25% and 21% administrative charge will be added to all alcoholic beverages. The administrative charge is not a gratuity and will not be paid to the associate providing your service.

Groups requesting a tax exemption must provide proof of their tax-exempt status with the return of a valid Tax Exempt 01-339 form dated no more than two years old.

Under Texas State Law, there are limited groups eligible for exemption from 8.25% Mixed Beverage Sales Tax. The purchase of alcohol does not normally relate to the purpose of an exempt organization so these organizations are *not* exempt from mixed beverage sales tax: nonprofit charitable, educational and religious organizations; 501(c)(3), (4), (8), (10) or (19) organizations; nonprofit youth athletic organizations; volunteer fire and medical service departments; chambers of commerce and convention and tourism promotional agencies; and qualified university and student organizations.

## PRICING

Listed prices are effective as of JANUARY, 2018. Menu pricing within this menu is subject to proportionate increase to meet increased cost of foods, beverages and other costs of operation existing at the time of performance of our services. Rates are subject to change and menu items may vary on seasonal availability. We reserve the right to make reasonable substitutions as necessary.

## CANCELLATION

Cancellation of your function between 30 days and 14 days prior to your event, a cancellation charge of 50% will be assessed on your original total estimate. If your event is cancelled less than 14 days prior to the actual event date, you will be billed at 100% of the total estimated invoice.

## IN-HOUSE LINEN RENTAL

Final linen color selections will be due fourteen (14) business days prior to the event. Any specialty linen rental will be an additional cost.