



SUITE MENU

From all of us at Ryan Sanders Sports Services, we welcome our current and future clients to the 2016-2017 season. Our goal is to provide an unmatched experience through exceptional quality and our signature "+1 Service" to create lasting memories for you and your guests.



WELCOME...

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU



...to the 2016-17 season at the H-E-B Center at Cedar Park, and YOUR Texas Stars. We look forward to another memorable season filled with great games, good times and of course...delicious food.

Executive Chefs Harlan Gibson, Ed Ebert and Joel Pena have prepared a flavorful roster, highlighting a combination of both returning gameday classics and inspiring new creations from our R&D test kitchen. We invite you and your guests to try these new concepts and flavors - from the eclectic local flair of our indigenous Street Tacos, to the more international Tour of Italy package, featuring Pink Himalayan Salt slabs.

Also new this year was the creation of our very own sustainable organic herb & vegetable garden, allowing our talented culinary team the unique privilege of harvesting our own ingredients for the signature dishes that we provide directly to you, bringing your valued guests even closer to a true "farm-to-table" dining experience.

Please keep in mind that the order deadline is two full business days prior to all events, as this helps us better serve you and your guests. When calling with questions or placing orders, please call our Premium Suites Manager Brenda Gomez directly at 512.600.5063.

All of us at RS3 and the Texas Stars are looking forward to seeing you throughout the entire 2017 hockey season. In the meantime, please do not hesitate to contact me directly at 512.600.5060 with any questions, comments or concerns.

Warmest Regards,

JEREMY ZIMMERMAN
GENERAL MANAGER, RS3

MEET OUR CULINARY TEAM

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

CHEF EDWARD EBERT CORPORATE EXECUTIVE CHEF, RYAN SANDERS SPORTS SERVICES

Edward Ebert, RS3's Corporate Executive Chef, has been working in restaurants since he was 15 years old. Ebert came to the Southwest attracted by the area's rapidly evolving and vigorous culinary environment. As the first member of his family tree to cross the Mississippi "The idea of Southwest cuisine was in its infancy, so there was opportunity for innovation and creativity."

In a little over three decades, Ebert has compiled an impressive resume. In San Antonio, Ebert was Executive Chef for the infamous Zuni Grill and was featured on the Travel Channel with his Prickly Pear Margarita. The Fairmount Hotel, La Louisianne and the Babylon Grill also enjoyed Chef Ebert. He also worked at the Hyatt Regency and La Mansion del Rio. After San Antonio, Ebert held the reins at the world-renowned Little Nell Hotel in Aspen, Colorado, a Five Diamond, Four Star property known for its star studded clientele. He returned to Texas and was the Executive Chef of Central Market in Austin.

He has cooked for US Presidents on 6 occasions, Prime Minister Margaret Thatcher, countless celebrities and dignitaries, yet nothing gives him more satisfaction than serving the guests in his current role as Corporate Chef. "We are able to innovate and create signature twists on classic dishes that have become fan favorites." As a father of 5

CHEF'S SECRET RECIPE: CILANTRO LIME VINAIGRETTE

INGREDIENTS

lime juice.....	1.5 c
cilantro, washed and chopped.....	4 bu.
garlic, chopped.....	2 T
rice bran oil.....	8 c
cumin.....	1 T
chili Powder.....	1T
salt kosher.....	1T
cracked pepper.....	1t

DIRECTIONS

1. Add juice, + garlic in robot coupe.
2. Add cilantro, puree.
3. Stream oil a little at a time.
4. Season with seasoning and S&P.
5. Adjust seasoning and consistency.

children he is passionate about providing amazing, indigenous, fresh ingredients in a "comfort food" setting. We are committed to simply serving the best quality products to our fans.

CHEF JOEL PENA REGIONAL EXECUTIVE CHEF, RYAN SANDERS SPORTS SERVICES

Chef Joel brings to RS3 a depth of knowledge in the sports and entertainment field. He has worked in numerous locations around the country including Philips Arena in Atlanta, GA, Lambeau Field in Green Bay, WI, the Kentucky Derby in Louisville, KY, the FedEx Forum in Memphis, TN and has been part of the culinary team that executed numerous high profile conventions at the Geor-

gia Dome and Georgia World Congress Center. NBA, MLB, NHL, and NFL major events are all in Chef Joel's repertoire. His Texas experience includes Texas Motor Speedway and his current role as Executive Chef at the Circuit of the Americas.

Chef Joel's philosophy has always been to use the freshest ingredients available. "As long as you are working with the freshest ingredients available, you can create a bold, flavorful dining experience. The cost of the ingredient shouldn't be the focus; the flavor and freshness should be."

CHEF'S SECRET RECIPE: HATCH CHILE MAC

INGREDIENTS

cavatappi pasta, dry.....	2 lbs
butter, unsalted.....	6 oz
flour, all purpose.....	0.5 cup
milk, whole.....	6 cups
gouda cheese, grated/shredded.....	10 oz
fontina cheese, grated/shredded.....	10 oz
kosher salt.....	1 Tbs
nutmeg, ground.....	0.5 tsp
black pepper, ground.....	1.5 tsp
roasted garlic puree, prep from recipe.....	0.25 cup
parmesan, grated/shredded.....	4 oz
hatch chile roasted, peeled and diced.....	6 oz

DIRECTIONS

1. Prepare cavatappi by cooking in boiling salted water until al dente. Drain, do not rinse and cool in a single layer on a sheet pan or cookie sheet
2. In a sauce pot/pan, melt the butter and add the flour to make a roux. Cook the roux, stirring, for about 1-3 minutes; do not brown but cook flour.
3. Gradually whisk in the milk to the roux, stirring constantly until slightly thickened.
4. Whisk in the gouda and fontina cheeses and stir constantly until the cheese is melted.
5. Add nutmeg, pepper and roasted garlic and season with kosher salt to taste.
6. Transfer sauce to a large enough bowl to accommodate the pasta and add the cooked pasta to the sauce and stir gently to combine. Add the green chile and combine. Enjoy!

You can also transfer the mac and cheese to a roasting pan top it with more cheese and bread crumbs and bake it for 10 minutes at 400 degrees.





MEET OUR CULINARY TEAM

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU



CHEF HARLAN GIBSON EXECUTIVE CHEF, RYAN SANDERS SPORTS SERVICES

For Harlan Gibson, Executive Chef and leader of the culinary department at your H-E-B Center at Cedar Park, providing the highest quality food and service for guests has been a lifelong passion. Chef Gibson started his career in New York City, rising through several top premium hospitality companies. He was a key contributor with Glorious Food, Abigail Kirsch and Manhattan's Creative Edge Parties, where he served as Executive Chef. His high-profile New York clients included celebrities, heads of state, high-society and business leaders, and he was even featured on a segment of Food Network's *Giada de Laurentis' Behind the Bash*.

He relocated to the Austin area in 2007 to live a more balanced life with his family of five, enjoying outdoor sports and experimenting with fresh produce in the kitchen garden at his Hill Country home. He has invaluable diversity in his background that combines premium catering, restaurant and large-scale sports & entertainment venues, including stints at the Austin Convention Center, the San Antonio Spurs and San Antonio Rodeo at the AT&T Center, the New York Mets' Citifield Stadium, the MLB All-Star Game in Kansas City, and Reliant Stadium and Minute Maid Park in Houston.

Though his chef experience runs the gamut from glittering galas to sporting events, Chef Gibson is committed to always serving flavorful, fresh food. "From snacks to fine dining, food should always be well prepared with quality ingredients, and served fresh. That's what people remember and come back for."

RED CHILE CHICKEN TACOS WITH GUAJILLO AND AVOCADO TOMATILLO SALSA

INGREDIENTS (RED CHILE)

chicken leg and thigh, skinned bone-in 4 each
guajillo salsa (see recipe below)..... 1/4 cup
chicken broth..... 1 cup

INGREDIENTS (PLATING)

corn tortillas..... 8
crumbled cotija, cilantro leaves, crema mexicana,
guajillo salsa (see recipe below), avocado tomatillo salsa
(see recipe below)

DIRECTIONS

Braise the chicken leg and thigh in a non-reactive pot with the guajillo and chicken broth until the meat falls from the bone. Set aside to cool. When cool enough to work with, pull the meat from the bone. If the chicken seems dry add some warm guajillo salsa and set aside keeping the chicken warm. Toast the corn tortillas on a lightly oiled comal or iron skillet until warm and pliable. Keep the tortilla warm in a covered dish or wrapped in a clean towel until you're ready to assemble the taco. To assemble, place 2 or 3 ounces of guajillo chicken in the center of a toasted corn tortilla. Top with guajillo salsa, crumbled cotija, crema mexicana, avocado tomatillo salsa and some cilantro leaves.

GUAJILLO CHILE SALSA

INGREDIENTS

dried guajillo chiles, cleaned of seeds torn into pieces... 8
fire roasted tomatoes, drained of juice..... 14.5 oz can
garlic cloves 4
oil..... 2 T
chicken broth..... 3 cups

DIRECTIONS

Toast the chile in a cast iron pan. Move to a bowl and cover with hot water to hydrate. Roast and peel the garlic and add to a blender with the tomatoes, chile and 1 cup of the water. Puree until smooth, if you want a finer chile puree you can use a fine sieve to remove skins and seeds. Heat the oil in a heavy bottomed pan and cook the puree until it's thick as tomato paste. Add the chicken broth and cook on med-low for 20 minutes. Adjust seasoning with salt and pepper.

AVOCADO TOMATILLO SALSA

INGREDIENTS

tomatillos, husked, rinsed and dried..... 4
garlic cloves 2
serrano chiles, stemmed 2-3
cilantro, chopped 1/4 cup
large ripe avocado scooped from the skin, cubed 1

DIRECTIONS

Toast the garlic in a cast iron pan and remove the skin. In the same skillet, dry roast the chiles until the skin blackens and splits. Set aside and dry roast the tomatillos in the same skillet. Place the garlic, chiles and tomatillos, while still warm, in a blender and blend until smooth. Add the cilantro and pulse once or twice to blend. While the blender is running add the avocado pulp one piece at a time until blended smooth. Season with salt, pepper and lime juice.



TOUR OF ITALY PACKAGE

290

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 Guests

a menu worthy of the finest Palermo trattoria, this distinctive package allows your guests a themed experience for your event. an authentic combination of Sicilian flatbreads, antipasti board, caesar salad, summer caprese sandwiches and ricotta-chocolate cannoli complete this five-course suite.

SIGNATURE 18" FLATBREADS

your choice of two, presented on our custom-made wooden charcuterie boards:

BLACKENED STEAK & BLEU CHEESE

cremini mushrooms, spinach, caramelized onions

GRILLED GARLIC PESTO CHICKEN

fresh mozzarella cheese, balsamic onions, roasted red peppers, arugula

MARGHERITA

fresh mozzarella, plum tomatoes, kalamata olives, fresh basil, basil oil

ARTICHOKE & GOAT CHEESE

baby spinach, balsamic onions, roasted red peppers

ANTIPASTI CHARCUTERIE TABLE

a collection of Italian meats and cheeses that includes prosciutto, capicola, salame cotto, gorgonzola, fontina, asiago, marinated artichokes, roasted red peppers and olives

CAPRESE SALAD

vine ripened tomatoes, fresh mozzarella, basil, olive oil and balsamic vinegar reduction served on a block of Himalayan sea salt

CHICKEN PICCATA

lightly breaded chicken breast sautéed in olive oil and a lemon-caper butter sauce

SICILIAN CANNOLI

authentic ricotta-chocolate chip filled pastries.



SUGGESTED WINE PAIRING

Bogle Vineyards, Pinot Noir, California.....46

Save Money on Your Per Person Price, Make it a Double Order / 540



CEDAR PARK STREET TACO PACKAGE

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

235

Serves 8 Guests

your choice of two:

GREEN CHILE PORK

pork shoulder slowly cooked with green chile

BEEF BRISKET

braised brisket with jalapeño, cumin and cilantro

RED CHILE CHICKEN

shredded roast chicken in guajillo adobo

BAHA STYLE FRIED FISH

pan-fried tilapia filet with chile lime salt

served with flour and corn tortillas, queso fresco, shredded cheddar, crema mexicana, chopped cilantro, sliced jalapeño, pico de gallo, red chile salsa, tomatillo avocado salsa

GRILLED CALABAZA

grilled squash with peppers and onions in green adobo

BORRACHO BEANS

Tejas pinto beans with onion, chile, tomato and cilantro

SUGGESTED WINE PAIRING

Diseño, Malbec, Argentina 45

Save Money on Your Per Person Price, Make it a Double Order / 430

ENTERTAINING CHILDREN IN THE SUITE? ADD-ON TO ANY SUITE PACKAGE / 48

Serves 8 guests, choice of:

JUNIOR HOT DOGS (8)

CHICKEN TENDERS (12)

served with popcorn and fresh fruit

ESTRELLAS FAJITAS

215

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 guests

CARNE ASADA

chargrilled skirt steak with bell peppers and onions topped with Chihuahua cheese

POLLO AL CARBON

open fire grilled chicken breast with fajita seasoning and queso fresco on a bed of charred peppers and onions

soft flour tortillas, shredded cheddar cheese, sour cream, pico di gallo and fire roasted salsa

SOUTHWESTERN RICE

simmered in tomato broth with vegetables and southwest spices

RANCH STYLE BEANS

a Texas chuck wagon staple

CHEESE QUESADILLA

grilled tortillas stuffed with monterey jack and cheddar cheeses, served with avocado crema



SUGGESTED WINE PAIRING

Cupcake, Pinot Grigio, Italy.....36

Save Money on Your Per Person Price, Make It a Double Order / 320

BEVERAGE PACKAGE / 180

your choice of 2 bottles of wine, 2 six packs of beer and 2 six packs of soda and/or water





CENTRAL TEXAS BBQ PACKAGE

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

230



Serves 8 guests

SMOKEY MO'S BEEF BRISKET

SMOKEY MO'S SAUSAGE

RANCH STYLE BEANS

a Texas chuck wagon staple

COLESLAW

PICKLES, ONIONS, RED JALAPEÑOS AND SLICED BREAD



SUGGESTED WINE PAIRING

Robert Mondavi, Cabernet Sauvignon, California 30

Save Money on Your Per Person Price, Make It a Double Order / 420

ENTERTAINING CHILDREN IN THE SUITE? ADD-ON TO ANY SUITE PACKAGE / 48

Serves 8 guests, choice of:

JUNIOR HOT DOGS (8)

CHICKEN TENDERS (12)

served with popcorn and fresh fruit



GOURMET BURGERS AND HOT DOGS

165

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 Guests

ALL NATURAL, GRASS-FED NOLAN RYAN BEEF BURGERS

grilled to perfection and served with traditional condiments

Ⓜ buns available upon request

ALL-BEEF NOLAN RYAN HOT DOGS SERVED WITH A MASSIVE TOPPINGS BAR

ketchup, mustard, mayo, chili, diced onions, spicy mustard, neon green relish, red jalapeños, sauerkraut, shredded cheese, chipotle ranch, sliced pickles, sport peppers

Ⓜ buns available upon request

FRESHLY POPPED POPCORN Ⓜ

YUKON GOLD MUSTARD POTATO SALAD

tossed in a tangy dijon mustard dressing

SIGNATURE HOUSEMADE CHIPS SERVED WITH YOUR CHOICE OF BLEU CHEESE, SMOKED JALAPEÑO RANCH OR PARMESAN HERB DIP

SUGGESTED WINE PAIRING

Robert Mondavi Private Selection, Merlot, California.....30

Save Money on Your Per Person Price, Make It a Double Order / 260

BEVERAGE PACKAGE / 180

your choice of 2 bottles of wine, 2 six packs of beer and 2 six packs of soda and/or water





CHUCK WAGON

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU



Serves 8 Guests

WING SAMPLER / 80 (GF)

platter of traditional RS3 Hall of Fame bound chicken wings, served with a trio of sauces: sweet bbq, jalapeño lime and classic buffalo (3 doz)

TEXAS-SIZED CHARCUTERIE TABLE / 80

an array of local cured and smoked meats, olives, assorted breads and crackers

HATCH CHILE CHICKEN FLAUTAS / 75

roasted chicken, cheddar cheese and hatch chiles wrapped in a crispy corn tortilla

TEXAS-SIZED CHEESE TABLE / 75

an impressive display of imported and local cheese served with crackers and grapes

POQUITO DE TODO SAMPLER / 65

a combination of tri-colored tortilla crusted queso sticks, wings, chicken tenders, carrots, celery and dipping sauces

QUESADILLA DE POLLO / 50

griddled tortillas stuffed with monterey jack and cheddar cheese, served with our salsa rojo and avocado creme

FARMER'S MARKET CRUDITES / 45 (GF)

farm fresh veggies with your choice of bleu cheese, five onion or parmesan herb dip

SOUTH TEXAS ORCHARD FRESH FRUIT DISPLAY / 45 (GF)

featuring local melons & berries



FIELD TO FORK

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 Guests

FOUR SIGNATURE 18" FLATBREADS SERVED ON OUR HAND CRAFTED TEXAS TABLES / 56

choose two:

*BLACKENED STEAK & BLEU CHEESE

cremini mushrooms, spinach, caramelized onions

*GRILLED GARLIC PESTO CHICKEN

fresh mozzarella cheese, balsamic onions, roasted red peppers, arugula

*MARGHERITA

fresh mozzarella, plum tomatoes, kalamata olives, fresh basil, basil oil

*ARTICHOKE & GOAT CHEESE

baby spinach, balsamic onions, roasted red peppers

BABY SPINACH SALAD / 45

local baby spinach, fried onion crisps, sun-dried cherries, Texas goat cheese and white balsamic vinaigrette

CLASSIC CAESAR SALAD / 45

crisp romaine hearts, garlic croutons, parmesan cheese and our signature caesar dressing

GREEK SALAD / 45

local field greens, crumbled feta cheese, diced tomatoes, cucumbers, kalamata olives, red onions with a greek vinaigrette

SOUTH TEXAS BANDERA SALAD / 45

romaine lettuce, roasted corn, black beans, avocados, crispy tortilla strips and queso fresco, served with chipotle ranch dressing

Enhance Any Salad With Our Herb-Marinated Grilled Chicken Breast / 36






RANCH AND RANGE

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 Guests


ALL NATURAL NOLAN RYAN BEEF GRILLED BURGERS / 90

grass-fed, all natural and Texas proud. flame grilled and served with ketchup, mustard, mayonnaise, lettuce, tomato, onion, pickles and sliced cheese

 GF buns available upon request

ALL-BEEF NOLAN RYAN HOT DOGS / 80

grass-fed, all natural and Texas proud, served with an abundance of toppings: ketchup, mustard, mayo, chili, diced onions, spicy mustard, neon green relish, red jalapeños, sauerkraut, shredded cheese, chipotle ranch, sliced pickles, sport peppers

 GF buns available upon request

HARVESTLAND ALL NATURAL CHICKEN TENDERS / 70

antibiotic-free, hormone-free, juicy white meat with a crispy breading, served with honey mustard and bbq sauce (24 pcs.)

BLACK BEAN BURGERS / 70

black beans, brown rice and oat bran burgers. flame grilled and served with ketchup, mustard, mayonnaise, lettuce, tomato, onion, pickles and sliced cheese

CEDAR PARK NACHO BAR / 70

build your own nachos with spicy chili, queso rojo sauce, sour cream, red jalapeño peppers, black beans and cotija cheese

HATCH CHILE THREE CHEESE MAC & CHEESE / 45

fire roasted green chiles, three cheeses, and parmesan bread crumbs

HARVEST COLE SLAW / 25

crisp shredded cabbage tossed in a creamy dressing

FARMSTEAD JALAPEÑO CREAMED CORN / 25

classic creamed corn with a Texas twist

ELEGANT ENTERTAINING

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 16 Guests

HERB CRUSTED BEEF TENDERLOIN / 280

carved tenderloin of beef, cracked pepper, garlic and herb rubbed, served with creamy horseradish sauce, whole grain mustard, bakery fresh rolls and a side of thinly sliced fried onion straws

BLACKENED FLANK STEAK / 224

melt in your mouth tender angus beef, sliced medium rare, served with horseradish mayo, bakery fresh rolls and a baby spinach salad

HONEY CORIANDER PORK LOIN / 208

tender and juicy sliced pork loin served with adobo sauce and a side of jalapeño creamed corn

SOUTHWESTERN HIDEAWAY PULLED PORK / 208

smoked in-house over hickory and mesquite wood, served with a trio of sauces (NC vinegar-based, traditional sweet bbq and low country mustard-based), pickles, creamy cole slaw and bakery fresh rolls

CEDAR PLANK SALMON / 208

fresh atlantic salmon broiled on a cedar plank and topped with roasted corn/black bean salsa and wasabi aioli





PIZZA HUT PIZZA

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU



All Pizzas Baked In House
One Pizza Serves 3 Guests



LARGE CHEESE / 30

LARGE PEPPERONI / 30

LARGE MEAT LOVERS / 35

loaded with pepperoni, ham, beef, bacon and sausage

LARGE SUPREME / 35

our signature blend of pepperoni, pork sausage, beef, mushrooms, red onions and green peppers

SUGGESTED WINE PAIRING

Bogle Vineyards, Pinot Noir, California..... 46



GRAZING

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 Guests

HOUSEMADE POTATO CHIPS & GOURMET DIPS / 40 (GF)

our signature chips with your choice of bleu cheese, smoked jalapeño ranch, or parmesan herb dip

HATCH CHILI CON QUESO / 35

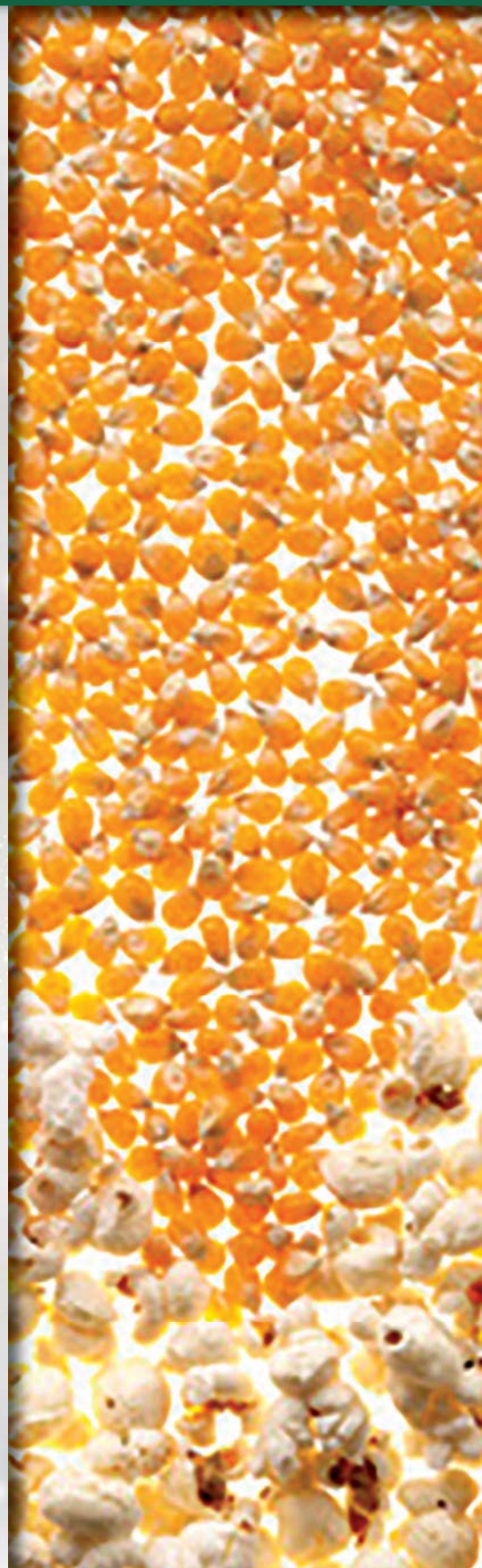
roasted poblano cheese dip of creamy white cheeses, roasted chiles, charred tomatoes and onions, and a basket of our red, white and blue crispy corn tortilla chips

BOTTOMLESS FRESHLY POPPED POPCORN / 30 (GF)

BOTTOMLESS BASKET OF ROASTED PEANUTS / 30 (GF)

FIRE ROASTED SALSA AND CHIPS / 25 (GF)

GIANT SOFT PRETZEL SERVED WITH BEER CHEESE & HOT MUSTARD / 25





HACIENDA DULCE

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 Guests

DESSERT BAR SAMPLER / 55 (1 DOZ)

a selection of our caramel pretzel brownies, creamy lemon bars, and a nostalgic seven layered chocolate, walnut, coconut and butterscotch dream bar

DECADENT DOZENS / 40 (1 DOZ)

a sweet combination of caramel pretzel brownies and freshly baked cookies

FRESHLY BAKED COOKIES / 30 (1 DOZ)

your choice of chocolate chip, white chocolate macadamia nut, sugar or oatmeal raisin

DESSERT CART WITH A WIDE VARIETY OF DESSERTS
WILL BE AVAILABLE NIGHTLY ON THE SUITE LEVEL


Double Orders Available



THIRST QUENCHERS

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

SOFT DRINKS (6 Pack) / 15

Coca Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper , Dasani bottled water

FUZE ICED TEA (6 Pack) / 24

JUICE (4 Pack) / 14

cranberry, orange, grapefruit


HOT TEA, COFFEE, HOT CHOCOLATE (Gallon) / 45

BEER & WINE

DOMESTIC (6 Pack, 16 oz Bottles)

Budweiser, Bud Light, Miller Lite,
Coors Light, Michelob Ultra 36

PREMIUM (6 Pack, 12 oz Bottles)

Heineken, Shiner Bock , Fat Tire, Dos XX,
Corona, Corona Light, Blue Moon 42

NON-ALCOHOLIC (6 Pack)

O'Doul's 24

SPARKLING & WHITE

William Hill Chardonnay, North Coast 45

Cupcake, Pinot Grigio, Italy 36

Ruffino, Prosecco, Italy 35

Robert Mondavi Private Selection,

Sauvignon Blanc, California 30

Robert Mondavi Private Selection,

Chardonnay, California 30

RED

Bogle Vineyards, Pinot Noir, California 46

Diseño, Malbec, Argentina 45

Robert Mondavi Private Selection,

Merlot, California 30

Robert Mondavi Private Selection,

Cabernet Sauvignon, California 30

Most Other Brands Available Upon Request

SPIRITS & MIXERS

SCOTCH

Chivas Regal 80

Dewar's 70

BOURBON/WHISKEY

Crown Royal 90

Rebecca Creek  80

Maker's Mark 75

Black Velvet 60

GIN

Bombay Sapphire 75

Tanqueray 70

RUM

Captain Morgan 50

Bacardi Silver 50

TEQUILA

Patron 110

Jose Cuervo Gold 75

VODKA

Grey Goose 80

Enchanted Rock  80

Tito's  60

Svedka 50

MIXERS

Margarita Mix 15

Sweet & Sour Mix 15

Bloody Mary Mix 15

Club Soda (4 Pack) 15

Tonic (4 Pack) 15

Triple Sec 15

BEVERAGE PACKAGE / 180

your choice of 2 bottles of wine, 2 six packs of beer and 2 six packs of soda and/or water





GAMEDAY MENU

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU



Serves 8 Guests

STARTERS AND SNACKS

WING SAMPLER / 88 (GF)

chicken wings served with a trio of sauces: sweet bbq, jalapeño lime and classic buffalo, with ranch and bleu cheese (3 doz)

HATCH CHILE CHICKEN FLAUTAS / 83

roasted chicken, cheddar cheese and hatch chiles wrapped in a crispy corn tortilla

TEXAS-SIZED CHEESE TABLE / 83

an impressive display of imported and local cheese served with crackers and grapes

POQUITO DE TODO SAMPLER / 72

a combination of tri-colored tortilla crusted queso sticks, wings, chicken tenders, carrots, celery and dipping sauces

CLASSIC CAESAR SALAD / 50

crisp romaine lettuce, garlic croutons, parmesan cheese and our signature caesar dressing

HATCH CHILE CON QUESO / 39

roasted poblano cheese dip of creamy white cheeses, roasted chiles, charred tomatoes and onions, and a basket of our red, white and blue crispy corn tortilla chips

HOUSE MADE POTATO CHIPS AND GOURMET DIPS / 45 (GF)

served with bleu cheese and ranch dips

BOTTOMLESS BASKET OF ROASTED PEANUTS / 33 (GF)

BOTTOMLESS FRESHLY POPPED POPCORN / 33 (GF)

FIRE ROASTED SALSA AND CHIPS / 28 (GF)

GIANT SOFT PRETZEL SERVED WITH BEER CHEESE AND MUSTARD / 28



GAMEDAY MENU


H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

Serves 8 Guests

ENTREES


GRILLED NOLAN RYAN HAMBURGERS / 100

served with bakery fresh buns, grilled onions, lettuce, tomato, red onion, sliced cheese, ketchup, mustard and mayonnaise

 buns available upon request

ALL-BEEF NOLAN RYAN HOT DOGS / 88

all-beef hot dogs served with bakery fresh buns, ketchup, mustard, relish and diced onions

 buns available upon request

CHICKEN TENDERS / 77

served with honey mustard and bbq sauce (24 pcs)

PIZZA HUT

LARGE CHEESE / 33

LARGE PEPPERONI / 33

LARGE MEAT LOVERS / 39

loaded with pepperoni, ham, beef, bacon and sausage

LARGE SUPREME / 39

our signature blend of pepperoni, pork sausage, beef, mushrooms, red onions and green peppers

DESSERT

DESSERT BAR SAMPLER / 60 (1 DOZ)

a selection of our caramel pretzel brownies, creamy lemon bars and a seven-layered chocolate, walnut, coconut and butterscotch dream bar

FRESHLY BAKED COOKIES AND BROWNIES / 45

a sweet combination of freshly baked cookies and brownies (1 doz)

FRESHLY BAKED COOKIES / 33 (1 DOZ)





HOW TO ORDER

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU



HOW TO ORDER

all orders must be placed at least two (2) business days (mon-fri) prior to the event to ensure item availability and the utmost in presentation, service and quality. please allow three (3) days for events taking place on a weekend.

to place an order:

WEBSITE

cedarparkcatering.catertrax.com

TELEPHONE

to avoid confusion, please specify suite number, company name, the date and time of the event as well as the name and phone number of the person placing the order. we encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and to avoid duplication of orders.

FOR ADDITIONAL ASSISTANCE

Brenda Gomez
Catering Manager
bgomez@rs3sports.com
512-600-5063

Song Kemp
Catering Manager
skemp@rs3sports.com
512-600-5062

VIP MENU SERVICES

in addition to our suite menu, we are glad to customize a menu for any occasion you are planning. please contact Brenda at 512-600-5063 for details.

private wine & beer tastings, exquisite flower arrangements, company or team logo ice sculptures, or any other customized menus are available upon request.



PAYMENTS AND FEES

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

TAXES

food, alcohol, non-alcoholic beverages and administrative fees are subject to 8.25% sales tax.

ADMINISTRATIVE FEE

a 20% administrative fee is added to each food and beverage order. this administrative fee is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. any additional suite attendant gratuities for exceptional service occur at your discretion. if any optional gratuities are given, only your suite attendant will receive this amount.

METHODS OF PAYMENT

we require payment in full prior to the rendering of all services, guests checks will be settled at the conclusion of each event. please note that before rendering any services, for security purposes, we require a valid credit card authorization from you. we provide several payment options to choose from.

Credit card on File:

you may authorize us to retain valid credit card information on file for us to use to settle all charges due to RS3 at the conclusion of an event. At the end of the event, an appropriate signature is required on catering invoices, eliminating the need to present a credit card.

Prepay:

you may prepay for any services ordered prior to an event, however, you will still need to maintain a valid credit card on file and specify who is authorized to sign for charges. at the conclusion of the event, an authorized signature will be required to verify delivery of services and to settle any event-day charges incurred.





PROCEDURE AND SERVICES

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU



EVENT DAY ORDERING

during an event, orders may be placed from your suite. service is available for one hour prior to the start of an event. please note that event day orders supplement advance orders and should not replace them. there will be a "Day of Event" menu in your suite. most beverages are available for re-order during an event.

CANCELLATIONS

no charges will be assessed to suite holders for food or beverage order that are canceled 48 hours in advance. cancellations must be in writing and must be confirmed by RS3 to be valid. all other cancellations will be assessed a charge of up to one hundred percent of the total order value including fees and taxes. in the event of an event cancellation, you will not be charged unless the gate was opened before the event was canceled.

PRIVATE PREMIUM SERVICES

enjoy our catering services year-round. the H-E-B Center at Cedar Park has numerous spaces available for private functions on non-event days. to arrange an elegant affair for groups of 10 to 1,000, contact our premium services department at (512) 600-5064.

LIABILITY

please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. please note that all food service equipment is the property of RS3 and may be removed from your service area only by authorized personnel.



PROCEDURES AND SERVICES

H-E-B CENTER AT CEDAR PARK
2016-17 SUITE MENU

DELIVERY

food and beverage orders are delivered to your suite within 30 minutes of gates opening. in order to maintain quality and safety of food items, hot/cold food will be pulled after 2 hours of setup. snacks and beverages will be allowed to remain in the room throughout the duration of the event. per your request, food can be delivered at a specified time.

SERVICE

an experienced suite attendant will service your suite. this attendant can ensure your food order is complete and assist with any event day orders or special requests. should you require a dedicated attendant who will assist only your suite, one may be requested for a nominal fee. we do request a minimum of seven days notice and cannot guarantee a particular attendant.

ALCOHOL

in accordance with Texas law, RS3 is the only licensed permit holder authorized to possess, sell, deliver, or serve beer, wine or spirituous liquors at the H-E-B Center at Cedar Park. alcoholic beverages may only be obtained from RS3 and may not be brought in or removed from the suites area. any items found on the premises not supplied by RS3 will be confiscated and destroyed.

alcoholic beverage service will end during the 3rd period for Hockey, and 30 minutes prior to the end of concerts and other events. alcohol service guidelines for special events will be determined on an event-by-event basis by the RS3 Premium Manager. it is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. RS3 and the H-E-B Center at Cedar Park staff reserve the right to check for proper identification and refuse or terminate service at any time.

from time to time, the H-E-B Center at Cedar Park will host an event that prohibits the sale and consumption of alcoholic beverages (for example, High School Athletic Association Tournaments). during these events, all suite guests must conform to this policy.



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MAIN LOBBY

OF H-E-B CENTER



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