

# CABANA MENU



**C** | **CRAFT**  
CULINARY CONCEPTS

IN PARTNERSHIP WITH

 **State Farm**  
**STADIUM**

# WELCOME

Craft Culinary Concepts would like to welcome you & your guests to



As the exclusive purveyor of food and beverage, Craft Culinary Concepts provides a memorable experience by offering a wide variety of menu options. We proudly offer ingredients from local artisans and farms within 150 miles of the stadium as well as craft brews from around Arizona. If there is an item not listed on our menu, and you wish to have it for your event, please contact a Craft Culinary Concepts representative. We will make every effort to accommodate your request.

## **CRAFT CULINARY CONCEPTS**

1 Cardinals Drive, Glendale, Arizona 85305  
623.433.7630

## **ADVANCE ORDERING**

All orders are to be submitted through our online order portal: [suites.myvenue.com](https://suites.myvenue.com)  
Advance day menu orders are due 5 business days in advance of event  
For any questions, email [orders@craftculinary.com](mailto:orders@craftculinary.com)

## EVENT DAY ORDERING

A limited **Event Day Menu** is available after the **Advance Day Menu** deadline and during the event. Your cabana attendant can assist you with your event day orders.

## FOOD & BEVERAGE DELIVERY

All beverages and snacks will be in your cabana upon guests' arrival unless noted otherwise. Hot food will be delivered once the first guest arrives or at a previously requested time to ensure maximum freshness and quality.

## SERVICE CHARGE/TAX

A 22% service charge will be added to all food and beverage orders. This service fee is retained to defray administrative costs; it is not intended to be a tip or gratuity. Sales tax of 10.2% will be added to the total charges. Tax is subject to change without notice.

## ALCOHOLIC BEVERAGES

In accordance with state liquor laws, no alcohol may be brought into or taken out of the stadium. State law prohibits those under the age of 21 from consuming alcoholic beverages. It is the responsibility of the Cabana member or their representative to monitor and control the alcohol consumption within their Cabana.

## PACKAGE & MENU SIZING

All packages and menu items are designed to feed 8 people.

CONSUMER ADVISORY – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Craft Culinary Concepts Food & Premium Services 623.433.7630

Craft Culinary Concepts Administrative Office 623.433.7656

State Farm Stadium General Information 623.433.7100

Arizona Cardinals Premium Services 602.379.1628

State Farm Stadium Security / Lost & Found 623.433.7147

# CABANA PACKAGES



## MVP

350

- V GF FRESHLY POPPED POPCORN**
- GF HOME MADE KETTLE CHIPS**  
Accompanied by Caramelized Onion Dip
- V GF LOCAL VEGETABLE CRUDITÉ**  
The season's finest Local Vegetables with Herb Ranch Dip
- GF TRIO OF CHICKEN WINGS**
- SLOW SMOKED BEEF BRISKET SANDWICH**  
Served with our House Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls
- FRESH COOKIE & BROWNIE COMBO**

## VETERANS

400

- V GF FRESHLY POPPED POPCORN**
- V GF CRAFT'S FRESH GUACAMOLE & SALSAS**  
Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips
- CLASSIC CAESAR SALAD**  
Crisp Romaine Lettuce, Oven-Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing
- VIENNA BEEF® HOT DOGS**  
Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish
- CHICKEN TENDERS**  
Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce
- CHURRO COMBO**  
Crispy-Fried Plain, Bavarian Cream and Caramel-Filled Churros rolled in Cinnamon Sugar

# A LA CARTE MENU



## SNACKS

<b>V</b>	<b>GF</b>	<b>FRESHLY POPPED POPCORN</b>	<b>32</b>
		<b>CRAFT CANDY BASKET</b> An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	<b>47</b>
		<b>CHOCOLATE DRIZZLED PEANUT BUTTER PRETZEL PRALINES</b>	<b>53</b>
	<b>GF</b>	<b>HOMEMADE KETTLE CHIPS</b> Accompanied by Caramelized Onion Dip	<b>50</b>
<b>V</b>	<b>GF</b>	<b>TRAIL MIX</b> Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	<b>44</b>
<b>V</b>	<b>GF</b>	<b>CHILLED SPICY GARLIC GINGER EDAMAME</b>	<b>48</b>
<b>V</b>	<b>GF</b>	<b>CRAFT'S FRESH GUACAMOLE &amp; SALSAS</b> Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	<b>75</b>

## APPETIZERS

		<b>CARDINAL CALZONE PICCINI WITH SUNDAY SAUCE</b> Sixteen Hand-Made Mini Calzones, ½ Cheese, ½ Pepperoni & Cheese, served with Traditional Slow Cooked Tomato Sauce with Fresh Basil	<b>73</b>
		<b>CHARCUTERIE, SAUSAGE &amp; PRETZEL BOARD</b> Giant House-Made Ben's Pretzel® served with Andouille Sausage, Beer Braised Bratwurst, Prosciutto Ham, Sopressata, Aged Gouda, Marinated Olives, Roasted Vegetables, Sweet Peppers, Local Honeycomb, Beer Cheese and Grain Mustard Dips	<b>190</b>
	<b>GF</b>	<b>SHRIMP COCKTAIL</b> Sustainably-Sourced Mexican White Gulf Shrimp, Citrus Cocktail Sauce, Lemon and Tabasco®	<b>85</b>

## ARIZONA GARDEN FRESH

<b>V</b>	<b>GF</b>	<b>LOCAL VEGETABLE CRUDITE</b>	46
		The season's finest Local Vegetables with Herb Ranch Dip	
	<b>GF</b>	<b>CHILI PEQUIN &amp; GARLIC GRILLED STEAK SALAD</b>	72
		Grilled Chili Pequin and Garlic Seasoned Flank Steak, Romaine and Butter Lettuce, Arugula, Persian Cucumbers, Baby Heirloom Tomatoes, Red Onion, Avocado and Toasted Pepitas served with Chimichurri Ranch Dressing	
	<b>GF</b>	<b>STRAWBERRY SPINACH SALAD</b>	45
		Fresh Spinach and Strawberries tossed with Crow's Dairy® Feta Cheese, Toasted Almonds and Raspberry Vinaigrette	
		<b>CLASSIC CAESAR SALAD</b>	47
		Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	
		<b>61 WITH GRILLED CHICKEN</b>	
<b>V</b>	<b>GF</b>	<b>FRESH FRUIT &amp; BERRIES</b>	57
		A beautiful display of Seasonal Fruits	

## STADIUM STAPLES

		<b>CHICKEN TENDERS</b>	100
		Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	
		<b>OMAHA STEAKS® STADIUM BURGER</b>	104
		Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns	
		<b>VIENNA BEEF® HOT DOGS</b>	85
		Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish	
		<b>OMAHA STEAKS® BRATWURST</b>	85
		Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard	



## TAILGATE FAVORITES

<b>V</b> <b>GF</b>	<b>VEGAN PAPAS TACOS</b> Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad	<b>79</b>
<b>GF</b>	<b>STADIUM CHICKEN WINGS</b> Served with Ranch Dip, Celery and Carrot Sticks  <b>OLD SCHOOL</b>   Traditional Style with Frank's Hot Sauce® and Butter—that's it! <b>CRAFT BBQ</b>   Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce <b>SOON TO BE FAMOUS HICKORY RANCH</b>   A Combination of Smokey, Sweet with a tiny bit of Heat <b>TRIO OF CHICKEN WINGS</b>   A delicious combination of the wing flavors listed above	<b>76</b>
	<b>SOUTHWEST CHICKEN EGGROLLS</b> Southwest seasoned Chicken, Black Beans, Spinach, Corn, Red Peppers, and Pepperjack Cheese rolled in an eggroll wrapper and lightly fried. Served with Avocado Ranch and Red Chile Sauce	<b>80</b>
	<b>SPECIALTY SANDWICHES</b> <b>*FOUR SANDWICHES CUT IN HALF</b>	
	<b>*SLOW SMOKED BEEF BRISKET</b> Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls	<b>100</b>
	<b>MINI CHICKEN SALAD SANDWICHES</b> Tarragon Chicken Salad on Mini Parmesan Baked Croissant Beignets	<b>52</b>
<b>V</b>	<b>*CRISP GARDEN VEGETABLE WRAP</b> Fresh Arizona Vegetables with Salsa Verde Hummus Spread, wrapped in a Spinach Tortilla	<b>55</b>
	<b>CHEF'S SELECT ENTRÉES</b>	
	<b>GRILLED FAJITAS</b> Chargrilled Garlic and Herb Marinated Steak, Chargrilled Tequila Lime Chicken, served with Cilantro Corn Brown Butter Rice and Borracho Beans, accompanied by Warm Flour Tortillas, Peppers & Onions, Burnt Scallion Crema, Fresh Guacamole, Roasted Tomato Salsa and Cotija Cheese	<b>158</b>

## SWEET NEST DESSERTS

**ASSORTED FRESH BAKED GOURMET COOKIES**

**30**

**FRESH COOKIE & BROWNIE COMBO**

**32**

**CRAFT CUPCAKE COMBO**

8 Made from scratch: Tres Leches, Orange Adreemsicle, Big Red Velvet and Extreme Dark Chocolate

**65**

**MINI RASPBERRY CHEESECAKE CHIMICHANGAS**

Rolled in Cinnamon Sugar

**42**

**CHURRO COMBO**

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar

**42**

# BEVERAGE OFFERINGS



## BEER

12oz cans by the 6 pack, unless otherwise noted.

<b>BUD LIGHT 160Z</b>	<b>38</b>
<b>MILLER LITE 160Z</b>	<b>38</b>
<b>COORS LIGHT 160Z</b>	<b>38</b>
<b>MICHELOB ULTRA 160Z</b>	<b>40</b>
<b>DOS EQUIS</b>	<b>40</b>
<b>ESTRELLA JALISCO</b>	<b>40</b>
<b>STELLA ARTOIS</b>	<b>40</b>
<b>FIRESTONE WALKER BREWING 805, BLONDE</b>	<b>43</b>
<b>KONA BIG WAVE, GOLDEN ALE</b>	<b>43</b>
<b>THE SHOP BEER CO. CHURCH MUSIC IPA</b>	<b>43</b>
<b>FOUR PEAKS BREWING, HAZY IPA</b>	<b>43</b>
<b>FOUR PEAKS BREWING WOW, WHEAT</b>	<b>43</b>
<b>FOUR PEAKS BREWING KILT LIFER, SCOTTISH ALE</b>	<b>43</b>
<b>FOUR PEAKS BREWING BAD BIRDIE, GOLDEN ALE</b>	<b>43</b>

## OTHER

By the 6 pack.

**BLACK CHERRY BUD LIGHT SELTZER**

42

**TWISTED TEA**

42

**AUSTIN EASTCIDERS** – Blackberry

42

**HAPPY DAD HARD SELTZER** – Grape, Fruit Punch

45

**BUDWEISER ZERO**

38

## CANNED COCKTAILS

By the 4 pack

**CUTWATER**

45

Lime Margarita, Vodka Mule

**NUTRL**

45

Pineapple, Watermelon

**HIGH NOON**

45

Lemon, Black Cherry

**LOS SUNDAYS**

45

Tropical Tequila Seltzer

## MIXERS

**CLUB SODA**

23

**TONIC WATER**

23

**BLOODY MARY MIX**

26

**MARGARTIA MIX**

29

**JUICES** – Cranberry, Pineapple, Orange

19

**RED BULL (4-PK)** – Regular, Sugar Free

32



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

## FAN FAVES

<b>BUBBLY BAR</b> – Sparkling Wine served with a selection of Orange Juice, Peach Puree, and Fruit Garnishes	<b>170</b>
<b>MARGARITA BAR</b> – Don Julio Blanco, Owen's Margarita Mix and an assortment of Purees and Fruit Garnishes	<b>200</b>
<b>FAKE PUNT FLIGHT</b> – Flight of 3 Bottles of Wine	<b>250</b>

## NON-ALCOHOLIC

By the 6 pack.

<b>CANNED SOFT DRINKS</b> – Coca-Cola, Diet Coke, Coke Zero, Sprite, Minute Made Lemonade, Ginger Ale	<b>25</b>
<b>DASANI BOTTLED WATER</b>	<b>30</b>
<b>SMART WATER</b>	<b>35</b>
<b>GOLD PEAK TEA</b> – Unsweetened	<b>36</b>
<b>GATORADE</b>	<b>32</b>
<b>TOPO CHICO MINERAL SPARKLING WATER</b>	<b>33</b>
<b>TOPO CHICO SABORES FLAVORED SPARKLING WATER</b> – Blueberry Hibiscus, Lime Mint	<b>33</b>

## HOT BEVERAGES

<b>COFFEE</b> – Airpot of Regular or Decaf Coffee	<b>50</b>
---	-----------



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

## BOTTLE SERVICE

If you prefer a special liquor and don't see it on our menu, please let us know 5 days in advance. Craft Culinary Concepts will be happy to order it for your Cabana

### VODKA

BELVEDERE	156
GREY GOOSE	140
KETEL ONE	130
TITO'S HANDMADE	125

### COGNAC

HENNESSY VS	160
-------------	-----

### GIN

TANQUERAY NO. TEN	130
HENDRICKS	128

### RUM

RUMHAVEN	100
CAPTAIN MORGAN	90
BACARDI SUPERIOR	80

### SCOTCH

JOHNNIE WALKER BLUE LABEL	500
DALMORE 12YR SHERRY CASK	260
THE GLENLIVET 12YR	160

### BOURBON / WHISKEY

WHISTLE PIG OLD WORLD RYE, 12YR	360
JEFFERSON'S OCEAN BOURBON	305
WOODFORD RESERVE	150
BULLEIT RYE	140
MAKER'S MARK	140
CROWN ROYAL	130
JACK DANIELS	115
BUFFALO TRACE	100

### TEQUILA

DON JULIO ULTIMA RESERVA EXTRA ANEJO	1065
EIGHT RESERVE ANEJO BY 818	525
CLASE AZUL REPOSADO	380
DON JULIO 1942	360
DON JULIO ALMA MIEL JOVEN	320
CASAMIGOS BLANCO	195
LOBOS 1707 JOVEN	164
DON JULIO BLANCO	130
VOLCAN DE MI TERRA BLANCO	100



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

A 22% service charge will be added to all food and beverage orders. Applicable sales tax will be added to the total charges. All packages and menu items are designed to feed 8 people.

# EVENT DAY OFFERINGS





## SNACKS

<b>V</b>	<b>GF</b>	<b>FRESHLY POPPED POPCORN</b>	<b>42</b>
		<b>CRAFT CANDY BASKET</b> An assortment of Hershey Miniatures®, Red Vines®, M&M's® and a Specialty Item	<b>59</b>
	<b>GF</b>	<b>HOMEMADE KETTLE CHIPS</b> Accompanied by Caramelized Onion Dip	<b>58</b>
<b>V</b>	<b>GF</b>	<b>TRAIL MIX</b> Raisins, Sunflower Seeds, Date Pieces, Peanuts, Almonds, Pistachios, Dried Pineapple, Dried Papaya, Cashews, Walnuts, Pumpkin Seeds, Filberts, Brazil Nuts	<b>55</b>
<b>V</b>	<b>GF</b>	<b>CRAFT'S FRESH GUACAMOLE &amp; SALSAS</b> Avocado Guacamole, Roasted Tomato Salsa & Salsa Verde, served with Crisp Corn Tortilla Chips	<b>92</b>
<b>ARIZONA GARDEN FRESH</b>			
<b>V</b>	<b>GF</b>	<b>LOCAL VEGETABLE CRUDITE</b> The season's finest Local Vegetables with Herb Ranch Dip	<b>60</b>
		<b>CLASSIC CAESAR SALAD</b> Crisp Romaine Lettuce, Oven Dried Tomatoes, Parmesan Cheese, Focaccia Croutons and Creamy Caesar Dressing	<b>60</b>
<b>V</b>	<b>GF</b>	<b>FRESH FRUIT &amp; BERRIES</b> A beautiful display of Seasonal Fruits	<b>78</b>
<b>SPECIALTY SANDWICHES</b>			
		<b>FOUR SANDWICHES CUT IN HALF</b>	
		<b>SLOW SMOKED BEEF BRISKET</b> Served with our House-Made Roasted Garlic Sriracha® BBQ Sauce, Horseradish Black Peppercorn Pickles and Cornmeal Dusted Kaiser Rolls	<b>128</b>

## TAILGATE FAVORITES

<b>V</b> <b>GF</b>	<b>VEGAN PAPAS TACOS</b> Seasoned Potatoes with Vegan Daiya® Cheese wrapped in Corn Tortillas served with Roasted Avocados, Warm Tomato Salsa, accompanied with Marinated Kale and Corn Salad	<b>105</b>
<b>GF</b>	<b>STADIUM CHICKEN WINGS</b> Served with Ranch Dip, Celery and Carrot Sticks <b>OLD SCHOOL</b>   Traditional Style with Frank's Hot Sauce® and Butter—that's it! <b>CRAFT BBQ</b>   Tossed in our famous Roasted Garlic Sriracha® BBQ Sauce <b>SOON TO BE FAMOUS HICKORY RANCH</b>   A Combination of Smokey, Sweet with a tiny bit of Heat <b>TRIO OF CHICKEN WINGS</b>   A delicious combination of the wing flavors listed above	<b>98</b>

## STADIUM STAPLES

	<b>CHICKEN TENDERS</b> Southern Fried Chicken Tenders served with Buttermilk Ranch Dip and Roasted Garlic Sriracha® BBQ Sauce	<b>124</b>
	<b>OMAHA STEAKS® STADIUM BURGER</b> Half-Pound Special Blend Burger accompanied by Mrs. Klein's® Horseradish Black Peppercorn Pickles, Lettuce, Tomatoes, Onions and American Cheese, served with Freshly Baked Buns	<b>135</b>
	<b>VIENNA BEEF® HOT DOGS</b> Grilled All-Beef Hot Dogs, accompanied by Ketchup, Mustard and Relish	<b>105</b>
	<b>OMAHA STEAKS® BRATWURST</b> Beer-Braised and Griddled Brats, served with Grilled Peppers, Onions and Toasted Caraway Sauerkraut, accompanied by Freshly Baked Buns and Spicy Mustard	<b>108</b>

## DESSERTS

**ASSORTED FRESH BAKED GOURMET COOKIES**

**38**

**FRESH COOKIE & BROWNIE COMBO**

**40**

**MINI RASPBERRY CHEESECAKE CHIMICHANGAS**

Rolled in Cinnamon Sugar

**55**

**CHURRO COMBO**

Crispy-Fried Plain, Bavarian Cream and Caramel Filled Churros rolled in Cinnamon Sugar

**55**



Menu Item is Gluten Free



Menu Item is Vegan

Contact us for more details on dietary restrictions.

A 22% service charge will be added to all food and beverage orders. Applicable sales tax will be added to the total charges. All packages and menu items are designed to feed 8 people.



**CRAFT  
CULINARY  
CONCEPTS**

[craftculinaryconcepts.com](http://craftculinaryconcepts.com)

1 Cardinals Drive, Glendale, Arizona 85305

623.433.7630