

CREDIT UNION OF TEXAS EVENT CENTER

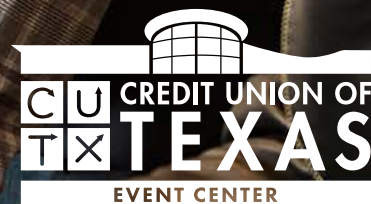
ADVANCE ORDER

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, Jimmy Dean, 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

THE SMOKEHOUSE

325

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

UNCLE VINNY'S

275

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

SOUTH OF THE BORDER

225

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 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

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

IL GIGANTE

EXTRA large 26" x 18" one-topping party-size pizza with our hearty marinara and melty cheese. Choose from Cheese or Pepperoni.

THE STANDARD

A large 16" one-topping pizza with our hearty marinara and melty cheese. Choose from Cheese or Pepperoni.

80

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

45

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

50

PRE-ORDER APPETIZERS

PRE-ORDER ONLY: SERVES 6-8

BOSS'S BET (SIN BIN SURF & TURF)

Hand-dipped, creamy corn battered lobster tail skewers and hickory & oak smoked Angus beef short rib skewers, with Chef Mark's Dr Pepper® BBQ sauce, sweet Thai chile and roasted garlic dipping sauces.

Served with our hand-cut Kennebec fries.

485

TAPE-TO-TAPE TRIO (SLIDERS)

Poached lobster tail with lemon-tarragon aioli, lettuce and tomato, Ginger-soy seared Akaushi, Wagyu tenderloin with sweet Thai chile and Asian inspired slaw, and Hickory smoked duck bacon BLT with roasted garlic aioli.

425

THE COOP

Buttermilk breaded chicken breast tenders, traditional Buffalo chicken wings, and crispy chicken breast sliders with dill pickle and spicy pimento cheese, served with Chef Mark's Dr Pepper® BBQ sauce our house-made buttermilk ranch and crispy homemade BBQ kettle chips.

165

CRUDITÉ OF VEGETABLES

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

50

TASTY BITES

PRE-ORDER OR ANYTIME: SERVES 4-6

EL TEJANO

140

Crispy Southwest chicken flautas, fajita beef and chicken tinga quesadillas, and our spicy Texas queso with freshly fried tortilla chips.

Served with Chef's famous roasted tomato salsa, fresh guacamole and sour cream.

MOVIE NIGHT

125

Our TX queso with freshly fried tortilla chips, warm pretzels with stone-ground mustard and assorted candies with freshly popped popcorn.

MAMAW'S CHICKEN TENDERS

85

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

TRADITIONAL BONE-IN WINGS

80

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

QUESADILLA DUO

80

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

TEXAS STATE FAIR

75

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

TEXICAN SIDEWINDERS

68

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

FIRE-GRILLED ANGUS BURGERS

65

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

CHIPS AND QUESO

55

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

HAT TRICK HOT DOGS

50

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

CHIPS AND SALSA

38

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

Served with our house-made tortilla chips

BIG POPPA'

35

A "bottomless bowl" of our fresh popped popcorn

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, Dr Pepper®
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

Bud Light®, Coors Light®, Michelob Ultra®, Miller Lite®



23

16.50

24

24.75

13.50

4

45

36

LIQUOR

PRE-ORDER OR ANYTIME: 750 ML BOTTLES

WHISKEY/BOURBON

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

TEQUILA

Milagro®	70
Jose Cuervo Tradicional®	65

RUM

Bacardi® Silver	46
Malibu®	45

VODKA

Grey Goose®	82
Tito's®	73

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Bombay Sapphire®	70
Beefeater®	56

MIXERS

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

Garnishes are free by request.

WINE

750 ML BOTTLES
PRE-ORDER OR ANYTIME

WHITES

SAND POINT Sauvignon Blanc	53
CAVIT Pinot Grigio	50
SALMON CREEK White Zinfandel	40
HOUSE WHITE	35

REDS

CAVIT Cabernet Sauvignon	50
ALBERTONI Merlo	40
ALBERTONI Cabernet Sauvignon	40
SALMON CREEK Pinot Noir	40
HOUSE RED	35

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!



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