



## PACKAGES



**RUDY’S BBQ** 525.00 (serves 10)

Original Sause, Sissy Sause, pickles, onions, white bread, wheat bread

SLICED SMOKED BRISKET

SLICED SMOKED TURKEY BREAST

POTATO SALAD

COLESLAW

RUDY’S BEANS

PEACH COBBLER

GALLON EACH OF SWEET TEA AND LEMONDADE

**TEX MEX PACKAGE** 500.00 (serves 10)

TEX MEX SALAD

Mixed greens, tomatoes, grilled corn, seasoned black beans, roasted poblano, monterey jack cheese, toasted pepitas, crispy corn tortillas, chipotle ranch

FAJITAS

Beef fajitas, chicken fajitas, grilled peppers, grilled onions, shredded cheese, sour cream, corn tortillas, flour tortillas

SHINER BOCK CHARRO BEANS

Shiner braised pinto beans, bacon, fire roasted tomatoes, jalapenos

MEXICAN STREET CORN

Grilled corn, elote sauce, Oaxaca, pico de gallo

SALSA DUO

Salsa roja, salsa verde, tortilla chips

## COOL APPETIZERS

**FRUIT PLATTER** 65.00

Seasonal fresh fruit

**CHEFS LOCAL GARDEN CRUDITE** 70.00

Ranch

**SIGNATURE TEXAS CHEESES AND SLOVACEK SMOKED MEATS** 185.00

Local cheeses, smoked meats, cured meats, pickled snacks, condiments, crackers



## WARM APPETIZERS

**NACHO BAR** 85.00

Beef chili, queso, sour cream, jalapeño, pico de gallo, tortilla chips

Substitute BBQ Brisket + 15

**HOUSE MADE QUESO DIP** 55.00

Tortilla chips

**CHICKEN TENDERS** 80.00

(Delivered when guests arrive)

Ranch, Dr Pepper BBQ, Buffalo Sauce

**SPICY CHICKEN WINGS** 115.00

(Delivered when guests arrive)

Buffalo Sauce, Dr Pepper BBQ, Ranch, Blue Cheese

**JALAPENO ARTICHOKE DIP** 85.00

Charred jalapeno, cream cheese, tortilla chips

## SALADS

**TEX MEX SALAD** 55.00

Mixed greens, tomatoes, grilled corn, seasoned black beans, roasted poblano, monterey jack cheese, toasted pepitas, crispy corn tortillas, chipotle ranch

Add grilled chicken +50.00

**HOUSE GARDEN SALAD** 50.00

Mixed greens, tomatoes, carrot, cucumber, onion, cheddar cheese, croutons, balsamic, ranch, Italian



**WALK-ONS SPORTS BISTREAUX**

525.00

**CHEESEBURGER SLIDERS**

Cheddar cheese, pickles

**BOUDIN BALLS**

Horseradish dijon

**BONELESS BUFFALO WINGS**

Ranch

**SPINACH AND ARTICHOKE DIP**

Tortilla chips

**HOUSE SALAD**

Ranch

**BOTTOMLESS POPCORN**

## SNACKS

**FRESH GUACAMOLE** 90.00

Tortilla chips

**SALSA DUO** 70.00

Salsa roja, salsa verde, tortilla chips

**CHIPS AND DIPS** 65.00

French onion, ranch, blue cheese, kettle chips

**SNACK ATTACK** 110.00 per order

Snack mix, dry-roasted peanuts, pretzel twists, kettle chips

**BOTTOMLESS FRESHLY  
POPPED POPCORN** 40.00

**DRY-ROASTED PEANUTS** 35.00 per basket

**SNACK MIX** 40.00 per basket

**PRETZEL TWISTS** 30.00 per basket

**VEGETARIAN**

**AVOIDING GLUTEN**



# HANDCRAFTED SANDWICHES

serves 10

**AGGIE GRIND BURGER** 185.00

A special blend of beef made exclusively for the Aggies, grilled to perfection. Lettuce, tomato, red onion, pickles, onion challah bun

**PECAN SMOKED CHOPPED BRISKET SANDWICHES** 185.00

Signature brisket rub, house smoked, onions, pickles, slider buns, Dr Pepper BBQ

**GRILLED CHICKEN CLUB** 150.00

Grilled chicken, bacon, tomato, lettuce, red onion, herb aioli, pepper jack cheese, Texas toast

# SAUSAGES AND DOGS

serves 10

**SLOVACEK GARLIC PEPPER JACK SAUSAGE** 95.00

Mustard, sausage rolls, kettle chips



**44 FARMS AGGIE DOGS** 95.00

44 Farms all beef hot dogs, diced onions, relish, kettle chips



Diamond Dogs upgrade – chili, cheese +30.00

**VEGETARIAN**

**AVOIDING GLUTEN**

# CLASSIC SIDES

serves 10

**HOMESTYLE MAC AND CHEESE** 115.00

Add Bacon +20.00

**MEXICAN STREET CORN** 60.00

Grilled corn, elote sauce, Oaxaca, pico de gallo

**SHINER BOCK CHARRO BEANS** 50.00

Shiner braised pinto beans, bacon, fire roasted tomatoes, jalapenos

# SWEET SPOT

**LET THEM EAT CAKE!**

**SIX LAYER CARROT CAKE** whole 150.00

**CHICAGO STYLE CHEESECAKE** whole 90.00

**ASSORTED COOKIES** 76.00 (serves 6)

**ASSORTED COOKIES AND BROWNIES** 85.00 (serves 6)

**BLUE BELL ICE CREAM CUPS** 3.00 per cup

(minimum 10 per order)

Dutch Chocolate OR Homemade Vanilla

**TRES LECHES CAKE** whole 125.00

**CUSTOMIZED DESSERTS**

We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your suite at a specified time. We would appreciate a notice of three business days for this service.

**AVOIDING GLUTEN**

Levy Restaurants is just one call away and a Culinary or Guest Relations Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



# WHITE WINE

(Price per bottle)

## BUBBLY

- La Marca Prosecco 39.00
- Nicolas Feuillatte Brut 105.00
- Mumm Napa Brut Rose 100.00
- Schramsberg Mirabelle Brut Rose 100.00
- Ferrari Brut 100.00
- Ruffino Rose 36.00

## BRIGHT AND BRISK

- Santa Margherita Pinot Grigio 79.00
- Luchi Pinot Grigio 32.00
- Ch St Michelle Riesling 32.00

## TART AND TANGY

- Kim Crawford Sauvignon Blanc 58.00
- Haymaker Sauvignon Blanc 35.00
- Stag’s Leap Sauvignon Blanc 80.00

## CREAMY AND COMPLEX

- Kendall Jackson Chardonnay 45.00
- Sonoma-Cutrer Chardonnay 75.00
- House of Brown Chardonnay 60.00
- Stag’s Leap Winery Chardonnay 100.00
- Cakebread Chardonnay 136.00

## REFRESHING ROSÉS

- AIX Rose 75.00
- Angels & Cowboys Rose 45.00
- Minuty M Rose 60.00

# RED WINE

(Price per bottle)

## AGGIE OWNED AND OPERATED

- Pinea Project “12” Tempranillo 48.00

## RIPE AND RICH

- 14 Hands Merlot 35.00
- Decoy by Duckhorn Merlot 55.00
- Conundrum Red Blend 55.00
- Brancaia TRE Super Tuscan 75.00
- Dreaming Tree Crush Red Blend 40.00
- Jacob’s Creek Shiraz 27.00
- La Crema Pinot Noir 60.00
- Meiomi Pinot Noir 52.00
- Belle Glos Clark & Telephone Pinot Noir 125.00

## BIG AND BOLD

- Josh Cellars Craftsman’s Collection Cabernet Sauvignon 38.00
- Louis M Martini Sonoma County Cabernet Sauvignon 50.00
- Cakebread Cabernet Savignon 140.00
- JUSTIN Cabernet Sauvignon 80.00
- Napa Valley Quilt Cabernet Sauvignon 100.00
- Broadside Cabernet Sauvignon 44.00
- Obsidian Ridge Cabernet Sauvignon 95.00
- Jordan Cabernet Sauvignon 195.00

# LIQUOR

## VODKA

- Tito’s Handmade 115.00
- Grey Goose 175.00
- Enchanted Rock 100.00
- Enchanted Rock Peach 99.00
- FIX High Alkaline 80.00
- Absolut 115.00
- Ketel One 150.00
- Svedka 58.00

## GIN

- Bombay 109.00
- Bombay Sapphire 145.00
- Hendrick’s 176.00

## TEQUILA

- Jose Cuervo Especial 120.00
- Casamigos Anejo 260.00
- Casamigos Blanco 265.00
- Casamigos Reposado 301.00
- Patrón Silver 220.00
- Hornitos Plata 125.00
- Del Maquey Vida Mezcal 150.00

## RUM

- Bacardi Superior 78.00
- Captain Morgan Spiced Rum 94.00
- Sailor Jerry 96.00

### ALL HANDS CRAFT COCKTAILS

VARIETY 6pk 67.00

- 2- Grapefruit Soda
- 2 - Cherry Limeade
- 2- Raspberry Lemonade

## SCOTCH

- Dewar’s White Label 150.00
- The Balvenie Caribbean Cask 14 350.00
- The Glenlivet 12 243.00
- The MacAllan 12 374.00
- Johnnie Walker Black 206.00

## WHISKEY

- Jack Daniel’s 149.00
- Crown Royal 175.00
- Jameson Irish 170.00
- Rebecca Creek 126.00
- Fireball Cinnamon 81.00
- Skrewball Peanut Butter 144.00
- High West Double Rye 150.00
- TX Blended 160.00
- TX Whiskey & Cola 6pk 67.00

## BOURBON

- Woodford Reserve 195.00
- Jim Beam 98.00
- Knob Creek 160.00
- Maker’s Mark 158.00
- Basil Hayden 185.00
- Buffalo Trace 130.00
- Seagrams 7 78.00
- Seagrams VO 78.00
- TX Straight 190.00
- Jefferson Reserve 260.00
- Cooperstown 140.00

# CHILL

(Sold by the six-pack unless otherwise indicated)

## SOFT DRINKS

- Pepsi 18.00
- Diet Pepsi 18.00
- Sierra Mist 18.00
- Ginger Ale 18.00



## RUDY’S BBQ BEVERAGES

Order by the gallon (Serves 6–8)

- Sweet Tea 18.00
- Unsweetened Tea 18.00
- Lemonade 18.00

## JUICES

- Cranberry Juice 32oz 18.00
- Grapefruit Juice 4pk 18.00
- Orange Juice 32oz 18.00
- Tomato Juice 4pk 18.00

## WATER AND CLUB SODA

- Aquafina Bottled Water 18.00
- Tonic Water (1L) 8.00
- Club Soda (1L) 8.00

## HOT BEVERAGE CARAFES

(Serves 6–8)

- Regular Coffee 15.00
- Decaffeinated Coffee 15.00
- Hot Chocolate 15.00

# BEERS, ALES, CRAFTS AND ALTERNATIVES

(Sold by the 6-pack)

- 12TH MAN LAGER 50.00
- BUD LIGHT 50.00
- BUDWEISER 50.00
- MICHELOB ULTRA 50.00
- DOS EQUIS 50.00
- MILLER LITE 50.00
- COORS LIGHT 50.00
- BLUE MOON 50.00
- CORONA PREMIER 50.00
- MODELO ESPECIAL 50.00
- SHINER BOCK 50.00
- KARBACH LOVE STREET 50.00
- KARBACH RANCH WATER 50.00
- HEINEKEN 50.00
- STELLA ARTOIS 50.00
- STELLA CIDRE 50.00
- WHITE CLAW 60.00
- HIGH NOON 65.00
- HEINEKEN 0.0 (NON-ALCOHOLIC) 50.00

# CORDIALS

- HENNESSEY COGNAC 205.00
- BAILEYS ORIGINAL IRISH CREAM 122.00
- COINTREAU 166.00
- GRAND MARNIER 143.00
- KAHLUA 130.00
- CAMPARI 165.00
- APEROL 105.00
- AMARO MONTENEGRO (750ML) 155.00

# BAR SUPPLIES

- Owen’s Ginger Beer 4pk 30.00
- Bloody Mary Mix 16.00
- Zing Zang Bloody Mary Mix 25.00
- Sour Mix 18.00
- Margarita Mix 24.00
- Lime Juice 22.00
- Lemons and Limes 6.00
- Stuffed Olives 6.00
- Cocktail Onions 6.00
- Tabasco Sauce 6.00
- Worcestershire 6.00
- Margarita Salt 6.00



**POLICIES AND PROCEDURES**

---

**BE A TEAM PLAYER DRINK RESPONSIBLY**

Texas A&M and Levy are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Texas A&M a safe and exciting place for everyone.

**HOURS OF OPERATION**

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

**QUICK REFERENCE LIST**

Aggie Hospitality Guest Relations Representative: 979-458-9193 or [aggiehospitality@levyrestaurants.com](mailto:aggiehospitality@levyrestaurants.com)

**FOOD AND BEVERAGE ORDERING**

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections (including special liquor requests) be placed: Tuesdays by **2:00 P.M. CST for all Weekend Series, Wednesday by 2pm CST for all Tuesday Games.** Orders can also be received via e-mail at [aggiehospitality@levyrestaurants.com](mailto:aggiehospitality@levyrestaurants.com). Orders can also be arranged with the assistance of a Guest Relations Representative at 979-458-9193 during our hours of operation.

**PAYMENT PROCEDURE**

Aggie Hospitality will charge the Suite Holder’s designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day. Any additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

**WEATHER POLICY**

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order.

If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST two BUSINESS days prior to the event will not be charged.

**ALCOHOL**

To maintain compliance with the rules and regulations set forth by the State of Texas, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of the Sport Venue.
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. During some events, alcohol consumption may be restricted.

**FOOD AND BEVERAGE DELIVERY**

Your food and beverage selections will be delivered to your suite prior to your arrival at each event, unless alternative arrangements have been made. Due to space and quality restrictions, some items may be delivered closer to game time to ensure the highest quality.

**SPECIAL REQUESTS**

Aggie Hospitality will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate four business days’ notice for this service. Should you prefer any beverage items that are not included in our menu, please let us know and we will do our best to fulfill your request. Additional beverages may be purchased during the game through your Suite Attendant.

**SECURITY**

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Aggie Hospitality cannot be responsible for any lost or misplaced property left unattended in the suite.

**IN/OUT FOOD**

Aggie Hospitality is the exclusive food and beverage provider for the Texas A & M sport venues, therefore guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price. Leftover food is not allowed to leave the sport venue due to rules set forth by the Texas Departments of Environmental Health.

**BARTENDER/ATTENDANT FEE**

A personal attendant or bartender may be reserved at a cost of 75.00 per event.

**SECURITY**

Please be sure to remove all personal property, or make use of the secured storage cabinet provided in each suite, when leaving the premises. Aggie Hospitality cannot be responsible for any lost or misplaced property left unattended in the suite.

**EVENTS AT TEXAS A&M**

The rich tradition at Texas A&M University is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, holiday parties or wedding receptions. The athletic facilities at Texas A&M boast numerous spaces with multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 5,000 people. For further information and date availability, please contact the Private Event Staff at 979-862-8022.

**WE THANK YOU AND LOOK FORWARD TO BEING HOSPITABLE TO YOU AGAIN!**

**GIG’ EM AGGIES!**

