SUITE FOOD ORDERING
Pre-Event Orders: (661) 726-5400 ext. 211 (Catering Office)
rhiannon@jethawks.com (Rhiannon Henggeler)

ADVANCED ORDERING
We request that your suite order be placed 24-48 hours prior to the game. Orders can be placed by phone or email. Please contact our Catering Office between the hours of 9:00am - 5:00pm. After hours leave your order on voice mail or email Rhiannon Henggeler. Please provide a contact name and phone number for Diamond Creations to confirm all suite orders. If you do not receive a confirmation within 24 hours of the time you placed the order, please contact our Director of Food and Beverage, Rhiannon Henggeler at (661) 726-5400. It is in the best interest for all parties that the Suite Holder place an advanced order as this will allow us to provide the best food quality and service. Please note, we do our best to accommodate special orders.

ALCOHOLIC BEVERAGE RULES
No outside alcoholic beverages are allowed in the suites or throughout the stadium. All alcoholic beverages brought into the suite will be confiscated and disposed of. It is the responsibility of the suite holder to insure all guest consuming alcohol are 21 years of age or older. Diamond Creations requests that all guests drink responsibly.

If any guests have consumed too much, please notify your server so we can make accommodations for safe transportation.

DELIVERY
In order to ensure that you receive a high-quality product, all food items will be placed in your suite fifteen minutes prior to game time and warmed or chilled as needed unless otherwise specified. If you have a special need, please let us know and we will be happy to accommodate you. All food items will be removed from your suite during the 8th inning, or 30 minutes prior to the conclusion of the event. Suite holders are welcome to remain in their suite after the event. However, suite attendants will remove all food items and utensils.

CANCELLATION POLICY
If for some reason it becomes necessary to cancel your order, please be advised that a 24-hour notice prior to the event must be provided to the Catering Office or you will be billed in full for your order.

BILLING INFORMATION
Prior to the completion of the game, one of our catering representatives will check with you to ensure that your food and beverage order was complete and that the quality met your expectations. Guests who are not authorized to charge against the suite must pay with cash or credit card (Visa, MasterCard, or Discover). After the event, you or a guest authorized by you will be asked to sign the bill. Companies that are authorized to be billed for their charges must have a credit card on file as a backup. Any outstanding balance after 30 days will be charged to the card on file. A 18% service charge will be added to all suite orders (9% goes to server).

BANQUETS & MEETING FACILITIES
Are you planning a business meeting or corporate event? How about a social function or summer picnic? The Hangar can provide the setting and service to make your event special. We have two group locations as well as other accommodations sure to please you and your group. For more information be sure to contact our Food and Beverage Department at (661) 726-5400.

* Item Must Be Ordered 48 Hours In Advance
FIRST PITCH SNACKS

Tortilla Chips with Fresh Salsa - $23
Kettle Chips with Caramelized Onion Dip - $25
Roasted Peanuts in a Shell - $23
Pretzel and Churro Basket - $40

Pop Corn Basket - $12
Peanut M&M's - $14.50
Extra Sauces & Dips
  Fresh Salsa $8  Guacamole $12
  Ranch $8  Onion Dip $10

SALADS

House Salad - $40
Chopped romaine lettuce, seasonal vegetables and croutons. Served with your choice of dressing.

Chicken Caesar Salad - $60
Chopped romaine lettuce, tossed with parmesan cheese and seasoned croutons. Served with Caesar dressing on the side.

South West Salad - $60
Sliced grilled chicken, chopped romaine, topped with black beans, roasted corn, pico de gallo, and a blend of cheddar and jack cheese. Served with tomatillo ranch on the side.

PIZZA

16" Pizza - $30
Your choice of Pepperoni, Cheese, or Veggie
COLD HORS D’OEUVRES

Carrots and Celery - $22
2 pounds of carrot and celery sticks
served with ranch dressing.

Cheese and Cracker Display - $68*
A variety of fresh cheeses including;
Wisconsin sharp cheddar, Brie, .5lb Ireland Dubliner
and Gouda. Served with gourmet crackers.

9-Layer Dip - $64
2 lbs of fresh corn tortilla chips served with a zesty nine-layer
dip that includes refried beans, diced tomatoes, shredded cheese,
black olives, guacamole, jalapenos, salsa, black beans
and sour cream.

Vegetable Platter - $44*
An arrangement of fresh, seasonal vegetables
served with ranch dressing.

Fruit Salad - $58*
A seasonal variety of freshly cut fruit tossed together
for your enjoyment.

Serves 10-12

Item Must Be Ordered 24 Hours In Advance.
Most Items Serve 10-12 Guests
HOT HORS D’OEUVRES

Serves 8-10

**Chicken Tenders** - $58
30 pieces of Breaded Chicken tenderloins delicately fried and served with tangy BBQ sauce and ranch.

**Buffalo Wings** - $65
3lbs of Chicken drumettes delicately fried to perfection and tossed in Tabasco buffalo sauce. Served with ranch and blue cheese dressing.

**Build Your Own Nacho Bar** - $68
Build your own nachos starting with fresh tortilla chips, seasoned ground beef, refried beans, nacho cheese, diced tomatoes, jalapenos, sour cream, diced onions, sliced black olives and fresh salsa.

**7th Inning Skins** - $58
24 Large potato skins stuffed with bacon bits, green onions, and 3 cheeses. Served with sour cream and ranch.

**Triple Play Wing Platter** - $95
5lbs of wings including BBQ, teriyaki, and Tabasco buffalo. Served with ranch and blue cheese dressing.

**BBQ Pulled Pork Mac N Cheese** - $84
Creamy macaroni and cheese mixed with a pound of pulled pork, drizzled in BBQ Sauce and topped with Green Onions.

Item Must Be Ordered 24 Hours In Advance. Most Items Serve 10-12 Guests.
STADIUM FARE

Grilled Chicken Breast Sandwich - $148
18 Grilled chicken breasts marinated in spicy Tabasco buffalo sauce. This spicy sandwich is topped with melted pepper jack cheese, lettuce and tomatoes.

The Classic Burger - $132
18 1/3 lb. burgers over a bed of caramelized onions. Served with red onion, vine ripened tomatoes, Wisconsin sharp cheddar, lettuce and a basket of seeded hamburger buns.

Grilled Franks - $100
18 Grilled Nathan’s all beef franks served with shredded cheese, onion, ketchup, mustard, relish and a basket of seeded hot dog buns.

Beer Brats - $135
18 Grilled beer bratwursts served with shredded cheese, onion, spicy brown mustard, relish and a basket of seeded hot dog buns.

Western Bacon Cheddar Burger - $165
18 Grilled 1/3 lb burgers served with melted cheddar cheese and topped with freshly fried onion rings, apple wood bacon and BBQ sauce.
PACKAGES

TAILGATE - $270*

18 Grilled franks and 18 charbroiled beef patties and condiments. Served with your choice of macaroni or potato salad, kettle chips and 18 fresh baked cookies.
*Must be ordered 48 hours in advance

GRILLED BURGER - $190*

18 Charbroiled 1/3 lb. beef patties and condiments. Served with your choice of macaroni or potato salad, kettle chips, and 18 fresh baked cookies.
*Must be ordered 48 hours in advance

NATHANS HOT DOGS - $165*

18 Grilled Nathan’s all beef franks served with condiments, kettle chips, baked beans, and 18 fresh baked cookies.
*Must be ordered 48 hours in advance
SWEET SHOP

Jumbo Cookie Tray – $37
A delicious tray of 6 chocolate chip, 6 white chocolate macadamia nuts, and 6 sugar cookies drizzled in caramel and chocolate syrup.

Sweet Tooth – $37
A combination of 12 thick marshmallow Rice Krispie squares teamed up with 12 chocolate chip cookies drizzled with caramel and chocolate syrup.

Ice Cream Bar – $40
Build your own Sundae. Comes with a half gallon of Blue Bunny vanilla ice cream, rainbow sprinkles, chocolate and caramel syrup, whipped cream and maraschino cherries.

BEVERAGES – $18 Per 6-Pack

Dasani Water
Coke
Diet Coke
Sprite
Root Beer
Lemonade
BEERS
Domestic 16oz. Bottle
$37 Per 6-Pack

Premium 12oz. Beer
$40 Per 6-Pack
Golden Road Mango Cart
Golden Road Wolf Pup
Corona
Dos Equis

WINES
By The Bottle - $45.00

2016 Thief & Barrel Reserve Chardonnay
Subtle flavors that Chablis lovers will appreciate

Thief & Barrel, The Red Head, Red Blend
Dense beautiful color with hints of dark ripe fruit and spice

Ask your server for other varietals.
JETHAWKS.COM

Tickets: Call (661) 726-5400 or email info@jethawks.com