

Suite Menu





Appetizers

All items serve 18 unless otherwise noted

Beef Sliders / \$199

Custom Blend All-Beef Burger, Homemade Sesame Buns, Horseradish, Pickles, Peruna Chips

Bacon Cheddar Sliders / \$219

Custom Blend All-Beef Burger, Bacon, Cheddar Cheese, Homemade Sesame Buns, Horseradish, Pickles, Peruna Chips

Buffalo Chicken Sliders / \$219

Fried Chicken Breast, Buffalo Sauce, Homemade Sesame Buns, Horseradish, Pickles, Peruna Chips

Nachos / \$219 GF

Creamy Queso, Sour Cream, Salsa, Jalapeños, Tortilla Chips
Add Texas-Style Chili / \$49

Pretzel Bites / \$149

Shiner Bock Beer Cheese Sauce

7 Layer Dip / \$149 GF

Tortilla Chips

Brisket Stuffed Jalapeños / \$179 GF

Bacon-Wrapped Jalapeños, Cream Cheese, Smoked Brisket

Dip Trio / \$149

Select Three: French Onion (V/GF), Spinach Artichoke (V/GF), Roasted Garlic Hummus (V/GF), Buffalo Chicken (GF), Elote (V/GF)
Choice of: Tortilla Chips, Toasted Pita, Peruna Chips

Bone-In Wings / \$199

Ranch or Blue Cheese

Select Two: Buffalo, BBQ, Cajun Dry Rub, Garlic Parmesan, Pineapple Teriyaki, Lemon Pepper Dry Rub

Boneless Wings / \$189

Ranch or Blue Cheese

Select Two: Buffalo, BBQ, Cajun Dry Rub, Garlic Parmesan, Pineapple Teriyaki, Lemon Pepper Dry Rub

Chicken Tenders / \$199

Ranch, BBQ, Honey Mustard

One-Topping Pizza / \$19

16" pizzas, cut into 8 slices

Hilltop Bakery Fresh Dough, San Marzano Tomato Sauce, Fresh Herbs

Add Toppings / \$5 each

Cheese, Pepperoni, Jalapeño, Italian Sausage, Mushrooms, Canadian Bacon, Bell Pepper, Diced Ham, Hamburger, Pineapple, Buffalo Chicken, Red Onion





Meal Packages

All items serve 18 unless otherwise noted

Hillcrest Fajitas

Mexican Rice, Refried Beans, Shredded Cheddar Cheese, Sour Cream, Salsa

Beef Fajitas / \$469

Chicken Fajitas / \$449

Veggie Fajitas / \$399 V

Beef and Chicken Combo Fajitas / \$459

The Smokehouse / \$449

BBQ Sauce, Relish Tray, Dinner Rolls

Select Two: Sliced Brisket, Chopped Brisket, Smoked Sausage, BBQ Chicken Quarters,

Shredded Chicken, Pulled Pork

Select Two: Mac & Cheese (V), Coleslaw (V), Baked Beans (V), Potato Salad (V), Collard Greens

Country Italian / \$329

Garlic Bread

Select Two: Chicken Parmesan, Vegetable Lasagna, Marinara Spaghetti, Caprese Salad, Eggplant Parmesan, Pasta

Alfredo, Beef Lasagna

Select Two: Green Beans, Roasted Vegetables, Roasted Fingerling Potatoes





Burgers & Franks

All items serve 18 unless otherwise noted, gluten-free buns available upon request

Classic Cheeseburger / \$229

Custom Blend All-Beef Burger, Brioche Buns, Lettuce, Tomato, Onions, Pickles, Condiments, Peruna Chips
Choice of: Cheddar, Swiss, American

Mushroom Swiss Burger / \$249

Custom Blend All-Beef Burger, Brioche Buns, Grilled Mushrooms, Swiss Cheese, Lettuce, Tomato, Onions, Pickles, Condiments, Peruna Chips

Veggie Burger / \$219 V

Custom Blend Veggie Burger, Brioche Buns, Lettuce, Tomato, Onions, Pickles, Condiments, Peruna Chips

Buffalo Chicken / \$229

Chicken Breast, Buffalo Sauce, Brioche Buns, Lettuce, Tomato, Onions, Pickles, Condiments, Ranch, Carrots, Celery, Peruna Chips

Choice of: Fried Chicken Breast, Grilled Chicken Breast

Jumbo Frank / \$179

Chili, Shredded Cheddar Cheese, Brioche Buns, Peruna Chips

Sweet Italian Sausage / \$179

Bell Peppers, Onions, Brioche Buns, Peruna Chips

Polish Sausage / \$179

Grilled Mushrooms, Onions, Brioche Buns, Peruna Chips

Grilled Bratwurst / \$179

Caramelized Onions, Sauerkraut, Brioche Buns, Peruna Chips





Premium Selections

All items serve 18 unless otherwise noted

Lobster Rolls / \$880

Chipotle Butter Poached Lobster Roll, Tarragon Aioli, Celery, Fried Shallots, Homemade Brioche Top Split Rolls

Short Rib Tacos / \$775

Birria-Style Six-Hour Slow-Braised Wagyu Short Rib Tacos, Guajillo Consommé, Oaxaca-Crusted Red Tortillas, Lime Olive Oil Cabbage, Shaved Fennel Orange Slaw, Mexican Oregano Vinaigrette, Chef-Made Locally Sourced Hot Sauce, Fried Jalapeños

Seafood Trio / \$1,260

Grilled shrimp, Yellow Tomato-Herb Cocktail Sauce, Crab Claw Scampi, House-Smoked Faroe Island Salmon Dip, Caper Aioli, Orange Fanta-Infused Mexican Shrimp Cocktail, Bay Scallop Ceviche, Argentinian Shrimp Roll, Sweet Drop Pepper, Seaweed Salad, Chimichurri Crema, Tostada Chips

Surf & Turf / \$1,620

Select One: Langoustine, Lobster Tail, Prawns, Scallops, Crab Cake

Select One: Ribeye, Tenderloin, New York Strip, Flank Steak, Flat Iron Steak

Select Two: Garlic Herb Butter, Chimichurri, Tellicherry Pepper Cream, Shiner Bock Honey Butter





Sides

All items serve 18 unless otherwise noted

Chips and Salsa / \$49 V/GF

Tortilla Chips

Choice of: Fire-Roasted Salsa, Tomatillo Salsa

Chips and Queso / \$89 V/GF

Tortilla Chips

Crudit  Platter / \$69 V/GF

Fresh Veggies, Ranch

Fruit Platter / \$129 V/GF

Seasonal Fruits, Berries

Mac & Cheese / \$69 V

Rich and Savory Cheese Sauce, Elbow Macaroni

Beef Chili / \$89 GF

Homemade All-Beef Texas-Style Chili

Potato Salad / \$59 V/GF

Classic Mustard-Based

Grilled Veggies / \$59 V/GF

Marinated Seasonal Grilled Vegetables

Served cold

Cauliflower Bread / \$59 V/GF

Marinara Sauce

Coleslaw / \$49 V/GF

Fresh Cabbage, Signature Sweet Slaw Dressing

Carrots and Celery / \$39 V/GF

Ranch

Baked Beans / \$59 V/GF

Brown Sugar, Red Onions

Green Beans / \$59 V/GF

Mustang Bread

World Famous, only served at SMU!

Whipped Honey Butter

Half Loaf / \$29

Full Loaf / \$49





Salads

All items serve 18 unless otherwise noted

SMU Signature Salad / \$139 V/GF

Spring Mix, Candied Apples, Candied Walnuts, Feta, Champagne Vinaigrette

Garden Salad / \$99 V/GF

Cucumbers, Tomatoes, Croutons, Ranch or Blue Cheese

Caesar Salad / \$129

Italian Pasta Salad / \$129 V

Roasted Tomatoes, Olives, Cucumbers, Fresh Mozzarella, Dried Figs, Italian Herb Vinaigrette

Add Protein

Grilled Chicken Breast / \$119

Chimichurri Grilled Flank Steak / \$129

Blackened Salmon / \$149

Grilled Shrimp / \$169

Grilled Portobello Mushroom / \$89





Snacks

All items serve 18 unless otherwise noted

Seasoned Peruna Chips / \$69 GF

Homemade Fried Russet Potato Chips, Ranch Seasoning, Frank's Hot Sauce Spice,
Custom Blend of Spices, Buffalo Ranch

Mixed Nuts / \$79 GF

Bottomless Popcorn / \$69 GF

Homemade Spicy Trail Mix / \$89

Trail Mix, Red, White, and Blue M&M's, Custom Blend of Spices

Bottomless Mini Pretzels / \$79

Bottomless Goldfish / \$59

Cracker Jacks / \$59 GF

Candy Bar Bucket / \$69

18 assorted candy bars

Crave Popcorn Bucket / \$75

Two-gallon tin filled with three flavors of popcorn

Select Three: Chocolate and Sea Salt, Beer Cheese, Simply Ranch, Cheddars Together, Classic Caramel, Cowboy Mix





Desserts

All items serve 18 unless otherwise noted

Celebration Cake / \$179

Candles provided upon request

Choice of: Vanilla, Chocolate, Strawberry

Gluten Free Cookies / \$59 GF

Six cookies to a tray

Choice of: Belgian Chocolate Chip, Oatmeal Rasin, Chocolate Chunk

TO AVOID CONTAMINATION, GLUTEN FREE COOKIES CANNOT BE MIXED WITH REGULAR COOKIES

Mustang Cookies / \$149

9 red and 9 blue cookies

Assorted Jumbo Cookies / \$79

Assorted Party Bars / \$129

Mexican Chocolate Cake Bites / \$129

Brownies / \$89

Blondies / \$89

Assorted Dessert Miniatures / \$129

Four dozen assorted dessert pieces

Ice Cream Sundae Bar / \$159

Vanilla Blue Bell Ice Cream Cups, Chocolate Sauce, Raspberry Sauce, Sprinkles, Chocolate Chips, Whipped Cream, Oreo Cookie Pieces





Mi Cocina

All items serve 18 unless otherwise noted

Appetizers

Quesadillas

48 Pieces, Sour Cream

Cheese / \$110

Mushroom and Poblano / \$110

Chicken Fajita / \$160

Beef Fajita / \$200

Brisket / \$200

Chip and Dip Trio / \$270

Tortilla Chips, Guacamole, Salsa de Mesa, Queso Blanco or Chile Con Queso

Seasonal Fresh Fruit Display / \$120

Mango, Strawberries, Pineapple, Cantaloupe, Sweet Cream

Vegetable Crudit  Display / \$100

Baby Carrots, Jicama, Grape Tomatoes, Cucumbers, Ranch or Spicy Blue Cheese

Drinks

Mambo Taxis / \$650





Mi Cocina

All items serve 18 unless otherwise noted

Entrees

Chicken and Beef Fajitas / \$1000

Guacamole, Pico de Gallo, Chile con Queso, Salsa de Mesa, Sour Cream, Cheddar Cheese, Rice, Beans, Side Salad, Tortilla Chips, Corn and Flour Tortillas

Tacos De Brisket / \$770

Slow-Roasted Brisket, Jack Cheese, Poblano Peppers, Onion, Chile Con Queso, Salsa de Mesa, Chile Se Arbol Salsa, Rice, Beans, Side Salad, Tortilla Chips, Corn and Flour Tortillas

Chicken Rico Salad / \$380

Sliced Fajita Chicken, Romaine Lettuce, Cheddar Cheese, Tomatoes, Sliced Avocado, Tortilla Strips, Bacon
Choice of: Tex-Mex Dressing, Chile Garlic Dressing, Ranch Dressing, Spicy Blue Cheese Dressing

Beef Rico Salad / \$590

Sliced Fajita Beef, Romaine Lettuce, Cheddar Cheese, Tomatoes, Sliced Avocado, Tortilla Strips, Bacon
Choice of: Tex-Mex Dressing, Chile Garlic Dressing, Ranch Dressing, Spicy Blue Cheese Dressing

Shrimp Rico Salad / \$630

Grilled Gulf Shrimp, Romaine Lettuce, Cheddar Cheese, Tomatoes, Sliced Avocado, Tortilla Strips, Bacon
Choice of: Tex-Mex Dressing, Chile Garlic Dressing, Ranch Dressing, Spicy Blue Cheese Dressing





Hutchins Barbeque

All items serve 18 unless otherwise noted

BBQ Dinner / \$840

Select Three: Sliced Brisket, Chopped Brisket, Jalapeño Cheddar Sausage, Original Sausage, Sliced Chicken, Pulled Pork, Sliced Turkey

Select Two: Brisket Pinto Beans, Jalapeño Pinto Beans, Green Beans, Mac & Cheese, Creamed Corn, Potato Salad, Coleslaw, Broccoli Salad, Potato Casserole

Add Ons

Cannot be purchased separately

St. Louis Ribs / \$85

Two pounds per order

Texas Twinkies / \$120

One dozen per order

Brisket-Stuffed Jalapeños, Cream Cheese, Bacon

Banana Pudding / \$90





Desperados
MEXICAN RESTAURANT

Desperados

All items serve 18 unless otherwise noted

Chicken, Beef, and Shrimp Fajitas / \$600

Tender Fajitas, Bacon-Wrapped Shrimp Stuffed with Jalapeños and Cheese, Mexican Rice, Refried Beans, Guacamole, Cheddar Cheese, Sour Cream, Pico de Gallo, Flour Tortillas

Appetizer Bar / \$540

Seasoned Chicken & Cheese Stuffed Jalapeños, Brisket Flautitas, Spinach & Chicken Quesadillas, Bacon-Wrapped Shrimp Stuffed with Jalapeños and Cheese, Chicken Tinga Empanadas, Guacamole, Chili Con Queso, Chips and Salsa

Taco Bar / \$540

Crispy Tacos with Ground Beef, Soft Flour Tortillas with Shredded Chicken, Corn Tortillas with Brisket, Mexican Rice, Refried Beans, Queso, Lettuce, Tomatoes, Cheddar Cheese, Onions, Cilantro, Limes

Nachos Bar / \$540

Chile Con Queso, Sour Cream, Guacamole, Pico de Gallo, Jalapeños, Salsa

Choice of: Chicken Fajita, Beef Fajita, Ground Beef Taco Meat

Hamburgers / \$450

Seasoned Chopped Steak, Trimmings, Pasta Salad, Chips

Chips & Dip / \$360

Tortilla Chips, Chili Con Queso, Guacamole, Homemade Salsa, Roasted Salsa, Avocado Hummus, Shrimp Cocktail

Sonora Salad / \$140

Tossed Romaine Hearts, Baby Spinach, Avocados, Tomatoes, Pickled Red Onions, Jicama, Mandarin Oranges, Ranch, Margarita Dressing

Fresh Fruit Tray / \$140

Veggie Tray / \$140

Breakfast Tacos / \$450

11:00 AM games only

Flour Tortillas, Refried Beans, Mexican Potatoes, Pico de Gallo, Chips and Salsa

Choice of:

Chicken, Spinach, Scrambled Eggs

Applewood Bacon, Scrambled Eggs, and Monterrey Jack Cheese

Mexican Potatoes, Scrambled Eggs, and Monterrey Jack Cheese





Central Market
SMU SUITES
 CATERING MENU

Central Market

All items serve 18 unless otherwise noted

Pony Up! Charcuterie Board / \$210

Creamy Brie Wedge, Oven-Roasted Turkey Breast, Black Forest Ham, Genoa Salami, Smoked Gouda, Cheddar Cubes, Central Market Roasted Nuts, Fresh Veggies, Basket of Flatbreads

Game Day Dip Sampler / \$85

Hummus, Guacamole, Salsa, 7-Layer Dip, Love Dip, Spinach Artichoke, Crackers, Central Market Tortilla Chips

Build Your Own Sandwich Platter / \$270

Roasted Turkey, Black Forest Ham, Chicken Salad, Swiss Cheese, Cheddar Cheese, Leaf Lettuce, Vine-Ripened Tomatoes, Dill Pickles, Mayonnaise, Dijon Mustard, Bread Tray

Fruit Platter / \$90

Melon, Pineapple, Grapes, Strawberries, Blueberries, Nana's Fruit Dip

Skewers

One dozen skewers

Lemon Rosemary Chicken / \$40

Herb Marinated Flank Beef / \$40

Herb Marinated Shrimp / \$50

Sweets for the Suites!

Brownies & Bars / \$80

Chocolate Brownies, Lemon Bars, Seven-Layer Bars

Cookie Platter / \$90

Freshly Baked Chocolate Crispie, Chocolate Chunk, Oatmeal Raisin, Macadamia Milk Chocolate

Cupcakes / \$36

One dozen Cupcakes with Vanilla Buttercream Icing in Mustang Red, White, and Blue

Choice of: White Cupcakes, Chocolate Cupcakes

Pony Up! 10" Chocolate Chunk Cookie Cake / \$36

Freshly Baked Chocolate Chunk Cookie Cake, Vanilla Buttercream Icing with SMU Pride





Campisi's

All items serve 18 unless otherwise noted

Muffuletta Sliders / \$90

Meatball Sliders/ \$90

Chicken Wings / \$260

Ranch and Blue Cheese

Dinner Salad / \$50

House Italian Dressing, Onions, Whole Olives, Pepperoncini

Joe's Special Garlic Toast / \$52

Pasta

Choice of: Spaghetti, Fettuccine, Penne

Red Sauce / \$99

Marinara / \$99

Alfredo Sauce / \$130

Vodka Sauce / \$130

Meat Sauce / \$130

Meatballs / \$65

Chicken / \$65

Homemade Lasagna / \$265

Grilled Sausage and Peppers / \$80

Homemade Italian Sausage

Italian-Style Crab Claws / \$165

Sauteed in Campisi's Special Butter Sauce

Breaded Chicken Parmigiana / \$160





Campisi's

All items serve 18 unless otherwise noted

Pizza

Serves 3

"All the Way" / \$36

Sausage, Salami, Mushrooms, Green Onions, Green Peppers

Veggie / \$36

Green Peppers, Green Olives, Black Olives, Mushrooms, Green Onions

BBQ Specialty / \$34

BBQ Marinated Chicken, Red Onions, Tomatoes, Campisi's Ranch Sauce

Meat Supreme / \$36

Pepperoni, Italian Sausage, Canadian Bacon, Hamburger, Salami

Cali / \$36

Grilled Chicken, Roma Tomatoes, Artichoke Hearts

Chicken Spinach Alfredo / \$32

Grilled Chicken, Spinach, Alfredo Sauce

Greek / \$40

Roma Tomatoes, Black Olives, Feta Cheese, Artichoke Hearts, Red Onion

Build Your Own Pizza / \$20

Add Toppings / \$2.75 Each

Italian Sausage, Hamburger, Salami, Canadian Bacon, Pepperoni, Meatball, Mushrooms, Green Onions, Purple Onions, White Onions, Green Peppers, Black Olives, Green Olives, Garlic, Jalapeño, Pineapple, Extra Cheese





Beer & Canned Cocktails

Beer

Sold by the six-pack unless otherwise noted

Revolver Blood and Honey / \$32

Coors Light / \$25

Corona Extra / \$32

Dos Equis / \$30

Eight / \$30

Heineken / \$30

Miller Light / \$25

Pony Pils / \$32

Shiner Bock / \$30

Yuengling / \$28

Craft Canned Cocktails

Sold by the four-pack unless otherwise noted

All Hands Vodka Soda / \$32

Epic Western Ranch Water / \$32





Wine

White Wine

Sold by the bottle

CHARDONNAY

Diora / \$33
Simi / \$33
La Crema / \$45
Bravium Russian River / \$45
Bezel by Cakebread / \$50
Chalk Hill Estate Reserve / \$50
Sonoma Cutrer / \$53
Rombauer / \$90
Cakebread / \$99
Albert Bichot / \$103

PINOT GRIGIO

St. Christina / \$20
Jermann / \$42
St. Margherita / \$52

SAUVIGNON BLANC

Kim Crawford / \$33
Emmolo / \$33
Jayson Pahlmer / \$67

ROSÉ

Fleur de Prairie Rose / \$30

SPARKLING

La Marca Prosecco / \$33
J Vineyards Cuvee Brut / \$35
Veuve Clicquot Brut / \$158

Red Wine

Sold by the bottle

PINOT NOIR

Kenwood / \$27
Belle Glos Clark & Telephone / \$87
Migration / \$90

MERLOT

Cline Cellars / \$33
Chateau Ste. Michelle / \$45

CABERNET SAUVIGNON

Josh Cellars / \$27
Joel Gott / \$30
Caymus-Suisun The Walking Fool / \$53
The Prisoner Cabernet Sauvignon / \$78
Jordan / \$126
Austin Hope Paso Robles / \$130
Silver Oak Alexander Valley / \$135

RED BLEND

Orin Swift Abstract / \$78
The Prisoner Red Blend / \$85
8 Years in the Desert / \$135

ZIFANDEL

Ravenswood / \$37





Liquor

Sold by the bottle

VODKA

Dry County Vodka / \$60
Tito's / \$80
Ketel One / \$87
Absolut / \$93
Chopin / \$105
Grey Goose / \$112

WHISKEY & BOURBON

Jack Daniel's / \$91
Maker's Mark / \$99
Crown Royal / \$104
HM's Dry County Bourbon / \$116
Herman Marshall Texas Bourbon / \$143

SCOTCH

J&B Scotch / \$77
Dewar's White Label / \$79
Johnnie Walker Red / \$88
Johnnie Walker Black / \$140

RUM

Bacardi / \$49
Lockwood Rum / \$57
Don Q Cristal / \$60

GIN

Lockwood / \$57
Bombay / \$68
Beefeater / \$73
Tanqueray / \$95

TEQUILA

Sauza Silver / \$53
Jose Cuervo Gold / \$57
Painted Donkey Reposado / \$86
Socorro Blanco / \$80
Patron Silver / \$172

LOCKWOOD DISTILLERY SPECIALTIES

Hibiscus Vodka / \$57
Honeysuckle Vodka / \$57
Pineapple Rum / \$57
Vanilla Rum / \$57
Chocolate Bourbon Cream / \$70
Single Barrel Straight Bourbon / \$150





Non-Alcoholic Beverages

Sold by the six-pack unless otherwise noted

SOFT DRINKS & WATER

Coke / \$21

Coke Zero / \$21

Diet Coke / \$21

Dr. Pepper / \$21

Root Beer / \$21

Sprite / \$21

Ginger Ale / \$34

Water / \$16

Perrier / \$33

Topo Chico / \$35

MIXERS

Cranberry Juice / \$21

Grapefruit Juice / \$21

Orange Juice / \$21

Bloody Mary Mix / \$29

Margarita Mix / \$29

Tonic / \$34

Club Soda / \$34

SLICED FRUIT

Lemon Wedges / \$8

Lime Wedges / \$8

