



GERALD J. FORD STADIUM

SUITES MENU

2026-2027 FOOTBALL

SMU

aramark
SPORTS +
ENTERTAINMENT

PACKAGES



MUSTANG FAVORITES

\$675

Serves Approximately 18 Guests

Freshly Popped Popcorn

Salted and Bottomless

Gluten Friendly, Vegetarian

Seasoned Peruna Chips

Ranch Seasoning, Frank's Hot Sauce Spice,
Buffalo Ranch

Vegetarian

Garden Salad

Mixed Greens, Heirloom Cherry Tomato, Radish,
Carrot, Homestyle Ranch, Balsamic Vinaigrette

Gluten Friendly, Vegetarian

Fresh Fruit

Melons, Grapes, Pineapple, Berries

Gluten Friendly, Vegan

Jumbo Beef Hot Dogs

Grilled Onions, Shredded Cheddar, Local Roll

Gluten Friendly without rolls

**Add Chili for \$25.00*

Grilled Beef Burgers

Cheddar Cheese, Lettuce, Tomato, Onion, Pickles,
Traditional Condiments, Local Roll

Gluten Friendly without rolls



**TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES**

Crispy Chicken Tenders \$195

Honey Mustard, BBQ Sauce

Craveworthy Cookies \$65

Chocolate Chip, Sugar, Oatmeal Raisin

Vegetarian, Produced in an Environment that Handles Nuts

ROUTE 75 BBQ

\$695

Serves Approximately 18 Guests

Freshly Popped Popcorn

Salted and Bottomless

Gluten Friendly, Vegetarian

Bavarian Pretzels

Beer Cheese Dip, Chipotle Honey Mustard

Gluten Friendly, Vegetarian

Choose 2 Meats

Sliced Brisket, Chopped Brisket, Smoked Sausage,
BBQ Chicken Quarters, Pulled Pork

Choose 2 Sides

Macaroni and Cheese, Coleslaw, Baked Beans,
Loaded Baked Potato Salad, Collard Greens

Served with

BBQ Sauce, Relish Tray, Dinner Rolls



**TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES**

Iron Skillet Brown Sugar Corn Bread \$80

Spicy Peach Jam, Maple Butter

Brownie Duo \$90

Caramel Pecan Brownies, Dark Chocolate Ganache Brownies

Vegetarian, Contains Nuts

TEX - MEX

\$650

Serves Approximately 18 Guests

Freshly Popped Popcorn

Cumin Lime Salt, Ancho Chili Powder

Gluten-Friendly, Vegetarian

Fresh Fried Tortilla Chips

Hand Made Guacamole, Pickled Red Onion, Queso Fresco

Vegetarian

Southwestern Caesar Salad

Crisp Romaine, Panella Cheese, Pickled Fresno Chili, Ancho Crouton, Cilantro Caesar Dressing

Gluten-Friendly, Vegetarian

Hillcrest Fajitas

Choice of Beef Fajitas, Chicken Fajitas, Veggie Fajitas or Beef and Chicken Combo

Served with Shredded Cheddar, Sour Cream, Salsa, Flour Tortillas

Mexican Rice

Refried Beans

**TO FURTHER ENHANCE YOUR EXPERIENCE,
ADD ONE OF OUR OTHER MENU FAVORITES.**

Chicharron **\$65**

Chili Lime Salt, Chipotle BBQ Sauce

Dessert Charcuterie **\$165**

Chocolate Mousse Shooters, Mini Cookies, Raspberry Cheesecake Shooters, Wafer Cookies
Chocolate Covered Oreos, Strawberries
and Pretzels, Assorted Candies

Vegetarian



ALA CARTE



SNACKS

Serves Approximately 18 Guests

Freshly Popped Popcorn \$70

Salted and Bottomless

Gluten-Friendly, Vegetarian

Seasoned Peruna Chips \$85

Ranch Seasoning,

Frank's Hot Sauce Spice, Buffalo Ranch

Vegetarian

Mustang Snack Mix \$90

Red and Blue M&M's, Mixed Nuts,

Pretzels, Candied Pecans

Vegetarian

Bavarian Soft Pretzels \$95

Beer Cheese Dip, Chipotle Honey Mustard

Vegetarian

Flash Fried Tortilla Chips \$55

Chunky Tomato Salsa

Gluten-Friendly, Vegan

Chicharron \$65

Chili Lime Salt, Chipotle BBQ Sauce

Mixed Nuts \$80

Gourmet Blend

Gluten-Friendly, Vegan



CHILLED PLATTERS

Serves Approximately 18 Guests

Market Vegetables **\$95**

Baby Carrots, Mini Peppers,
Roasted Cauliflower,
English Cucumber, Radish,
Herb Ranch,
Red Pepper Hummus
Gluten-Friendly, Vegetarian

Fresh Fruit & Berries **\$110**

Melons, Grapes, Pineapple, Berries
Gluten-Friendly, Vegan

Jumbo Shrimp Cocktail **\$145**

Chili Sauce, Horseradish, Grilled Lemon
Gluten-Friendly

Lemon and Garlic Hummus **\$80**

Cucumber, Tomato, Olives, Flat Breads
Vegetarian

Southwestern Layer Dip **\$80**

Refried Beans, Cilantro Crema,
Guacamole, Corn Salsa, Cheddar,
Jalapeno, Tortilla Chips
Gluten-Friendly, Vegetarian

Farmhouse Cheese Board **\$165**

Manchego Cheese, Brie Spread,
Fig Jam, Orange Marmalade,
Green Olives,
Assorted Crackers and Flatbreads
Vegetarian

Grilled Street Corn **\$80**

Grilled Sweet Corn, Cilantro Lime Crema,
Cotija Cheese, Flamin Hot Dust ,
Ancho Pita Chips
Vegetarian



HOT APPETIZERS

Serves Approximately 18 Guests

Jumbo Chicken Wings \$195

Choice of Buffalo, BBQ
or Cajun Dry Rub

*Served with Buttermilk Ranch,
Blue Cheese, Carrots & Celery*

Mongolian Beef Meatballs \$125

Caramelized Onions, Gochujang Aioli

Mustang Bread \$30 Half/\$50 Full

Whipped Honey Butter
Vegetarian

Crispy Chicken Sliders \$125

Buttermilk Fried Chicken,
Smoked Chili Mayo, Pickles, Slider Bun

Grilled Beef Sliders \$125

Cheddar, Lettuce, Tomato, Onion,
Pickles, Traditional Condiments

Vegetable Potstickers \$85

Black Vinegar Soy Dipping Sauce
Vegetarian

Cauliflower Bread \$60

Marinara Sauce
Vegetarian



SANDWICHES & SALADS

Serves Approximately 18 Guests

Smoked Turkey & Fontina Sandwich **\$155**

Smoked Turkey, Fontina,
Roma Tomato,
Basil Aioli, Baby Arugula, Baguette

Pimento Cheese BLT **\$125**

Creamy Sharp Cheddar, Pimento Cheese,
Applewood Smoked Bacon,
Sliced Tomato, Green Leaf Lettuce,
Garlic Ciabatta Roll

Southwestern Caesar Salad **\$125**

Romaine, Cotija Cheese,
Ancho Crouton,
Pickled Fresno Chili,
Cilantro Caesar Dressing
Vegetarian

Add Chicken \$35

SMU Signature Salad **\$135**

Spring Mix, Candied Apples, Feta Cheese,
Candied Walnuts, Champagne Vinaigrette
Gluten-Friendly, Vegetarian

Italian Pasta Salad **\$125**

Roasted Tomato, Olives, Cucumber,
Fresh Mozzarella, Dried Figs,
Herb Vinaigrette
Vegetarian

Loaded Baked Potato Salad **\$75**

Creamy Dressing, Crispy Bacon,
Shredded Cheddar Cheese, Scallion
Gluten-Friendly

Garden Salad **\$95**

Mixed Greens, Heirloom Cherry Tomato,
Radish, Carrot, Chive Ranch,
Balsamic Vinaigrette
Gluten-Friendly, Vegetarian



FAN FAVORITES

Serves Approximately 18 Guests

Jumbo Beef Hot Dogs \$180

Grilled Onions, Shredded Cheddar
Local Roll

Gluten-Friendly without Rolls

Add Chili \$25.00

Grilled Beef Burgers \$230

Cheddar Cheese, Lettuce, Tomato,
Onion, Pickles, Traditional Condiments

Gluten-Friendly without Rolls

Crispy Chicken Tenders \$195

Honey Mustard, BBQ Sauce

Chips & Dips \$105

Tortilla Chips, Warm Queso,
Guacamole, Chunky Tomato Salsa

Gluten-Friendly, Vegetarian

Grilled Bratwurst \$180

Caramelized Onions, Sauerkraut, Local Roll
Gluten-Friendly without Rolls

14 Hr. Smoked Brisket \$425

Grilled Texas Onion, Pickled Jalapeno,
Honey BBQ Sauce, Local Roll

Gluten-Friendly without Rolls

Pulled Pork \$200

BBQ Sauce, Local Roll

Gluten-Friendly without Rolls

Macaroni and Cheese \$75

Cavatappi Pasta, Creamy Cheese Sauce,
Cheddar Cheese

Vegetarian



CHEF'S SIGNATURE FAVORITES

Serves Approximately 18 Guests

Citrus Glazed Chicken Lollipop **\$175**

Chimichurri, Pickled Fresno Chili

Gluten-Friendly

Grilled Salmon **\$325**

Maple Mustard Glaze, Grilled Vegetable Cous-Cous

Hillcrest Fajitas **\$465**

Choice of Beef Fajitas, Chicken Fajitas, Veggie Fajitas or Beef and Chicken Combo

Served with Shredded Cheddar, Sour Cream, Salsa, Flour Tortillas

Seafood Bucket **\$425**

Poached Shrimp, Crab Claws, Lobster Salad, Grilled Lemon, Mini Tabasco Sauce

Gluten-Friendly

Roasted Squash & Gnocchi **\$145**

Kabocha & Delicata Squash, Arugula, Beurre Noisette, Grana Padano, Hand Roll Gnocchi

Vegetarian



DESSERTS

Serves Approximately 18 Guests

Craveworthy Cookies \$65

Chocolate Chip, Sugar, Oatmeal Raisin
Vegetarian

Gluten-Friendly Cookies \$75

Chocolate Chip, Oatmeal Raisin
Gluten-Friendly, Vegetarian

Mustang Cookies \$150

9 Red and 9 Blue Cookies
Vegetarian

Brownie Duo \$90

Caramel Pecan Brownies,
Dark Chocolate Ganache Brownies
Vegetarian, Contains Nuts

Dessert Charcuterie \$165

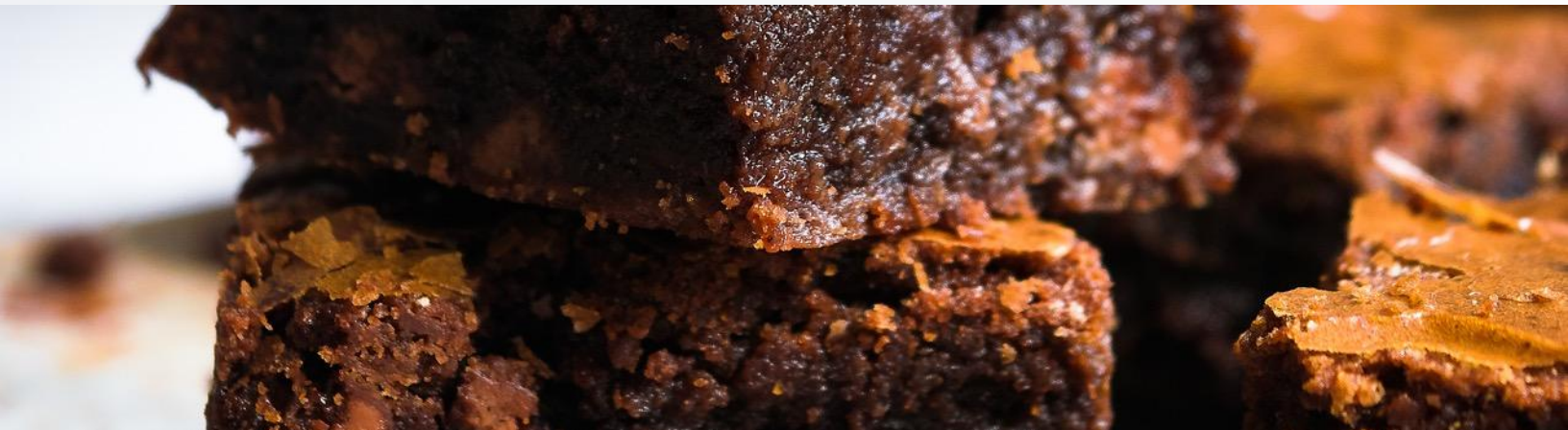
Chocolate Mousse Shooters, Mini Cookies
Raspberry Cheesecake Shooters, Wafer Cookies
Chocolate Covered Oreos, Strawberries
and Pretzels, Assorted Candies
Vegetarian

Celebration Cake \$180

Candles Provided Upon Request
Choice of Chocolate, Vanilla, Strawberry
Vegetarian

Ice Cream Sundae Bar \$160

Vanilla Blue Bell Ice Cream Cups,
Chocolate Sauce, Raspberry Sauce,
Sprinkles, Chocolate Chips.
Whipped Cream, Crushed Oreos
Vegetarian



PREMIUM PARTNERS

All items serve 18 unless otherwise noted



CAMPISI'S PIZZA \$20

ADDITIONAL 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



PONY UP! CHARCUTERIE BOARD \$210

Creamy brie wedge with Mustang flair, Oven roasted turkey breast, Black Forest ham, Genoa salami, Smoked Gouda and Cheddar Cubes, Central Market In-house roasted nuts, loaded with fresh veggies and accompanied by a basket of flatbreads.

PONY UP! CHOCOLATE CHUNK COOKIE CAKE \$40

Our freshly baked chocolate chunk cookie cake with vanilla buttercream icing with SMU pride.



TACO BAR \$550

House-made, seasoned chicken and cheese stuffed jalapeños, brisket flautitas, spinach and chicken quesadillas, bacon wrapped shrimp stuffed with jalapenos and cheese, tinga empanadas, award-winning guacamole, chili con queso, chips and salsa.

NACHOS BAR \$550

Crispy tacos with ground beef, soft flour tortillas with shredded chicken, corn tortillas with brisket served with rice, beans, queso, lettuce, tomatoes, cheddar cheese, onions, cilantro and limes.



BBQ DINNER \$840

SELECT THREE:

Sliced Brisket, Chopped Brisket, Jalapeno Cheddar Sausage, Original Sauce, Sliced Chicken, Pulled Pork, Sliced Turkey

SELECT TWO:

Brisket Pinto Beans, Jalapeno Pinto Beans, Green Beans, Mac & Cheese, Creamed Corn, Potato Salad, Cole Slaw, Broccoli Salad, Potato Casserole

ST. LOUIS RIBS \$85

Two Pounds Per Order

BANANA PUDDING \$90



CHICKEN & BEEF FAJITAS \$1000

Guacamole, Pico de Gallo, Sour Cream, Cheddar, Rice, Beans, Corn & Flour Tortillas

QUESADILLAS

CHOICE OF:

Cheese	\$110
Chicken Fajita	\$160
Beef Fajita	\$200
Brisket	\$200
Mushroom & Poblano	\$110

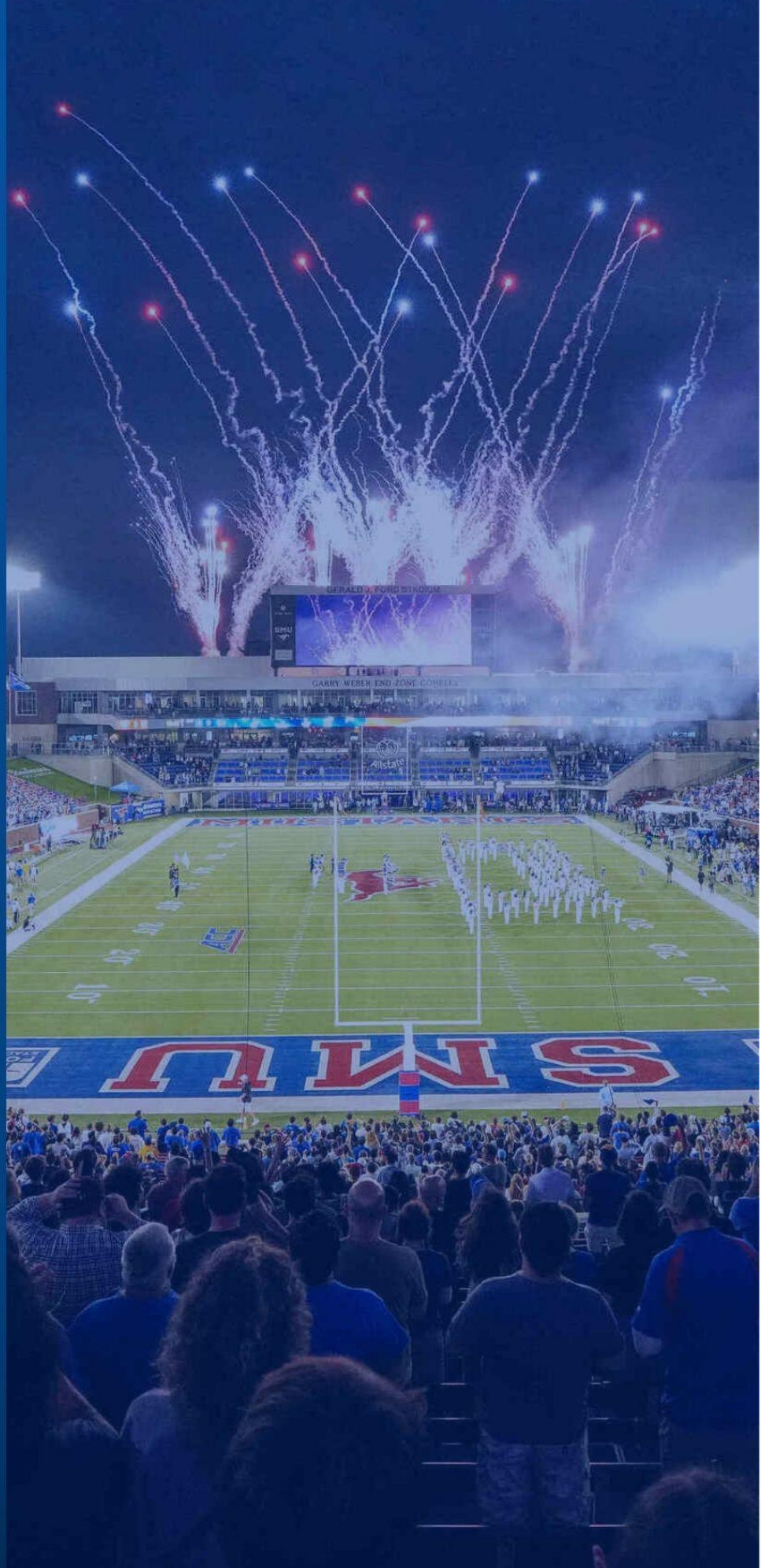
RICO SALAD

CHOICE OF:

Chicken Fajita	\$380
Beef Fajita	\$590
Shrimp	\$630



BEVERAGE



WINE

Sold by the bottle

PINOT GRIGIO

Jermann	\$42
St. Margherita	\$52

CHARDONNAY

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

SAUVIGNON BLANC

Kim Crawford	\$33
Emmolo	\$33
Whitehaven Malborough	\$40
Jayson Pahlmer	\$67

SPARKLING

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

epoch.
ESTATE WINES

Epoch White	\$75
Epoch Estate Red Blend	\$140



PINOT NOIR

Greenwing Willamette Valley	\$27
Belle Glos Clark & Telephone	\$87
Migration	\$90

MERLOT

Cline Cellars	\$33
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RED BLEND

The Prisoner Red Blend	\$85
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ZIFANDEL

Ravenswood	\$37
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CABERNET SAUVIGNON

Josh Cellars	\$27
Joel Gott	\$30
Caymus-Susun The Walking Fool	\$53
The Prisoner Cabernet Sauvignon	\$78
Jordan	\$126
Silver Oak Alexander Valley	\$135

ROSÉ

Miraval	\$35
Whispering Angel	\$45

SPIRITS

Sold by the bottle

VODKA

Tito's	\$80
Ketel One	\$87
Grey Goose	\$112

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

TEQUILA



Sauza Silver	\$53
Jose Cuervo Gold	\$57
Painted Donkey Reposado	\$86
Socorro Blanco	\$80
Tequila Unido Blanco	\$140
Patron Silver	\$172

FROZEN MARGARTIAS

Mi Cocina

Mambo Taxis	\$700
Skinny Mambo Taxis	\$750

RUM

Bacardi Silver	\$49
Lockwood	\$57
Don Q Cristal	\$60

WHISKEY & BOURBON



Jack Daniel's	\$91
Maker's Mark	\$99
Crown Royal	\$104
Doaker Reserve Select	\$125

SCOTCH

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

CANNED COCKTAILS

Sold by the 4-pack



Ranch Water	\$32
La Paloma	\$32
Boat Drink	\$32



Variety 4-Pack	\$32
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BEVERAGES

Sold by the six-pack

SOFT DRINKS

Coke	\$21
Diet Coke	\$21
Coke Zero	\$21
Dr. Pepper	\$21
Ginger Ale	\$21
Root Beer	\$21
Sprite	\$21

WATER

Dasani	\$16
Perrier	\$33
Pellegrino	\$35

MIXERS & GARNISHES

Cranberry Juice	\$21
Grapefruit Juice	\$21
Orange Juice	\$21
Bloody Mary Mix	\$29
Margarita Mix	\$29
Tonic	\$34
Club Soda	\$34
Lemon Wedges	\$8
Lime Wedges	\$8

BEER

Coors Light	\$25
Corona Extra	\$32
Dos Equis	\$30
Eight	\$30
Miller Lite	\$25
Pony Pils	\$32
Shiner Bock	\$30
Community Mosaic IPA	\$32
Athletic Brewing Co. NA Beer	\$32



