

GERALD J. FORD STADIUM

SUITES MENU

2026 - 2027 BASKETBALL

SMU | aramark SPORTS + ENTERTAINMENT

PACKAGES



MUSTANG FAVORITES

$450

Serves Approximately 12 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 $130
Honey Mustard, BBQ Sauce

Craveworthy Cookies $45
Chocolate Chip, Sugar, Oatmeal Raisin
Vegetarian, Produced in an Environment that Handles Nuts

ROUTE 75 BBQ

$465

Serves Approximately 12 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 $55
Spicy Peach Jam, Maple Butter

Brownie Duo $60
Caramel Pecan Brownies, Dark Chocolate Ganache Brownies
Vegetarian, Contains Nuts

TEX-MEX

$435

Serves Approximately 12 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 Caeser 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 $45
Chili Lime Salt, Chipotle BBQ Sauce

Dessert Charcuterie $110
Chocolate Mousse Shooters, Mini Cookies, Raspberry Cheesecake Shooters, Wafer Cookies Chocolate Covered Oreos, Strawberries and Pretzels, Assorted Candies
Vegetarian

ALA CARTE



SNACKS

Serves Approximately 12 Guests

Freshly Popped Popcorn $50
Salted and Bottomless
Gluten-Friendly, Vegetarian

Seasoned Peruna Chips $60
Ranch Seasoning,
Frank's Hot Sauce Spice, Buffalo Ranch
Vegetarian

Mustang Snack Mix $60
Red and Blue M&M's, Mixed Nuts,
Pretzels, Candied Pecans
Vegetarian

Bavarian Soft Pretzels $60
Beer Cheese Dip, Chipotle Honey Mustard
Vegetarian

Flash Fried Tortilla Chips $40
Chunky Tomato Salsa
Gluten-Friendly, Vegan

Chicharron $45
Chili Lime Salt, Chipotle BBQ Sauce

Mixed Nuts $55
Gourmet Blend
Gluten-Friendly, Vegan





CHILLED PLATTERS

Serves Approximately 12 Guests

Market Vegetables $65
Baby Carrots, Mini Peppers,
Roasted Cauliflower,
English Cucumber, Radish,
Herb Ranch,
Red Pepper Hummus
Gluten-Friendly, Vegetarian

Fresh Fruit & Berries $75
Melons, Grapes, Pineapple, Berries
Gluten-Friendly, Vegan

Jumbo Shrimp Cocktail $100
Chili Sauce, Horseradish, Grilled Lemon
Gluten-Friendly

Lemon and Garlic Hummus $55
Cucumber, Tomato, Olives, Flat Breads
Vegetarian

Southwestern Layer Dip $55
Refried Beans, Cilantro Crema,
Guacamole, Corn Salsa, Cheddar,
Jalapeno, Tortilla Chips
Gluten-Friendly, Vegetarian

Farmhouse Cheese Board $110
Manchego Cheese, Brie Spread,
Fig Jam, Orange Marmalade,
Green Olives,
Assorted Crackers and Flatbreads
Vegetarian

Grilled Street Corn $55
Grilled Sweet Corn, Cilantro Lime Crema,
Cotija Cheese, Flamin Hot Dust ,
Ancho Pita Chips
Vegetarian





HOT APPETIZERS

Serves Approximately 12 Guests

Jumbo Chicken Wings $130
Choice of Buffalo, BBQ
or Cajun Dry Rub

Served with Buttermilk Ranch,
Blue Cheese, Carrots & Celery

Mongolian Beef Meatballs $85
Caramelized Onions, Gochujang Aioli

Mustang Bread $20 Half/$40 Full
Whipped Honey Butter
Vegetarian

Crispy Chicken Sliders $85
Buttermilk Fried Chicken,
Smoked Chili Mayo, Pickles, Slider Bun

Grilled Beef Sliders $85
Cheddar, Lettuce, Tomato, Onion,
Pickles, Traditional Condiments

Vegetable Potstickers $60
Black Vinegar Soy Dipping Sauce
Vegetarian

Cauliflower Bread $40
Marinara Sauce
Vegetarian





SANDWICHES & SALADS

Serves Approximately 12 Guests

Smoked Turkey & Fontina Sandwich $105
Smoked Turkey, Fontina,
Roma Tomato,
Basil Aioli, Baby Arugula, Baguette

Pimento Cheese BLT $85
Creamy Sharp Cheddar, Pimento Cheese,
Applewood Smoked Bacon,
Sliced Tomato, Green Leaf Lettuce,
Garlic Ciabatta Roll

Southwestern Caesar Salad $85
Romaine, Cotija Cheese,
Ancho Crouton,
Pickled Fresno Chili,
Cilantro Caesar Dressing
Vegetarian

Add Chicken $35

SMU Signature Salad $90
Spring Mix, Candied Apples, Feta Cheese,
Candied Walnuts, Champagne Vinaigrette
Gluten-Friendly, Vegetarian

Italian Pasta Salad $85
Roasted Tomato, Olives, Cucumber,
Fresh Mozzarella, Dried Figs,
Herb Vinaigrette
Vegetarian

Loaded Baked Potato Salad $50
Creamy Dressing, Crispy Bacon,
Shredded Cheddar Cheese, Scallion
Gluten-Friendly

Garden Salad $65
Mixed Greens, Heirloom Cherry Tomato,
Radish, Carrot, Chive Ranch,
Balsamic Vinaigrette
Gluten-Friendly, Vegetarian



FAN FAVORITES

Serves Approximately 12 Guests

Jumbo Beef Hot Dogs $120
Grilled Onions, Shredded Cheddar
Local Roll
Gluten-Friendly without Rolls

Add Chili $25.00

Grilled Beef Burgers $155
Cheddar Cheese, Lettuce, Tomato, Onion, Pickles, Traditional Condiments
Gluten-Friendly without Rolls

Crispy Chicken Tenders $130
Honey Mustard, BBQ Sauce

Chips & Dips $70
Tortilla Chips, Warm Queso, Guacamole, Chunky Tomato Salsa
Gluten-Friendly, Vegetarian

Grilled Bratwurst $80
Caramelized Onions, Sauerkraut, Local Roll
Gluten-Friendly without Rolls

14 Hr. Smoked Brisket $285
Grilled Texas Onion, Pickled Jalapeno, Honey BBQ Sauce, Local Roll
Gluten-Friendly without Rolls

Pulled Pork $135
BBQ Sauce, Local Roll
Gluten-Friendly without Rolls

Macaroni and Cheese $50
Cavatappi Pasta, Creamy Cheese Sauce, Cheddar Cheese
Vegetarian





CHEF'S SIGNATURE FAVORITES

Serves Approximately 12 Guests

Citrus Glazed Chicken Lollipop $120
Chimichurri, Pickled Fresno Chili
Gluten-Friendly

Grilled Salmon $220
Maple Mustard Glaze, Grilled Vegetable Cous-Cous

Hillcrest Fajitas $310
Choice of Beef Fajitas, Chicken Fajitas, Veggie Fajitas or Beef and Chicken Combo

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

Seafood Bucket $285
Poached Shrimp, Crab Claws, Lobster Salad, Grilled Lemon, Mini Tabasco Sauce
Gluten-Friendly

Roasted Squash & Gnocchi $100
Kabocha & Delicata Squash, Arugula, Beurre Noisette, Grana Padono, Hand Roll Gnocchi
Vegetarian



DESSERTS

Serves Approximately 12 Guests

Craveworthy Cookies $45
Chocolate Chip, Sugar, Oatmeal Raisin
Vegetarian

Gluten-Friendly Cookies $50
Chocolate Chip, Oatmeal Raisin
Gluten-Friendly, Vegetarian

Mustang Cookies $100
9 Red and 9 Blue Cookies
Vegetarian

Brownie Duo $60
Caramel Pecan Brownies,
Dark Chocolate Ganache Brownies
Vegetarian, Contains Nuts

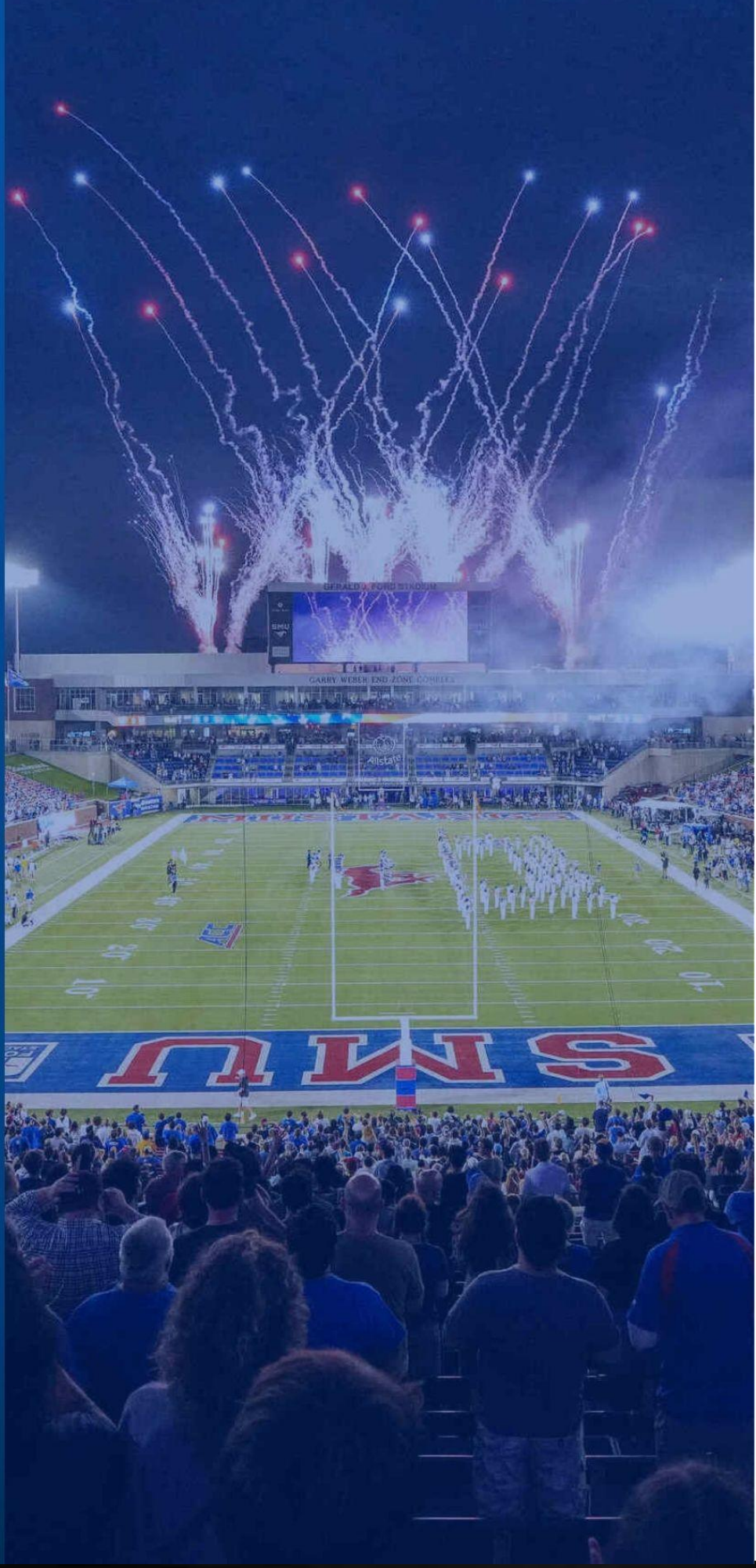
Dessert Charcuterie $110
Chocolate Mousse Shooters, Mini Cookies
Raspberry Cheesecake Shooters, Wafer Cookies
Chocolate Covered Oreos, Strawberries
and Pretzels, Assorted Candies
Vegetarian

Celebration Cake $120
Candles Provided Upon Request
Choice of Chocolate, Vanilla, Strawberry
Vegetarian

Ice Cream Sundae Bar $110
Vanilla Blue Bell Ice Cream Cups,
Chocolate Sauce, Raspberry Sauce,
Sprinkles, Chocolate Chips.
Whipped Cream, Crushed Oreos
Vegetarian



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

RED BLEND

The Prisoner Red Blend	$85

ZIFANDEL

Ravenswood	$37

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

GIN

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

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



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