

2026 SUITE MENU



WELCOME TO LEGENDS FIELD!

Customer service is the key to everything we do. You are our focus; we are here to serve you! Our legendary heartfelt hospitality, attention to detail, signature +1 service and award-winning cuisine seamlessly blend to deliver a great dining experience. Inspired by the creativity of our culinary team and flawless service execution, we love what we do here, and you will too!

Please don't hesitate to call us for your culinary needs.

How to Order

all pre-orders should be placed by 1:00 p.m. CDT, three business days (Mon-Fri) prior to the event to ensure item availability and the utmost in presentation, service and quality.

once gates open, our team will ensure the quality and presentation of your order and they will check on your suite throughout the evening. gates open 35 minutes prior to first pitch.

To Place An Order

contact our suites concierge at KCLegendscatering@rs3hospitality.com.

Outside Food and Beverage

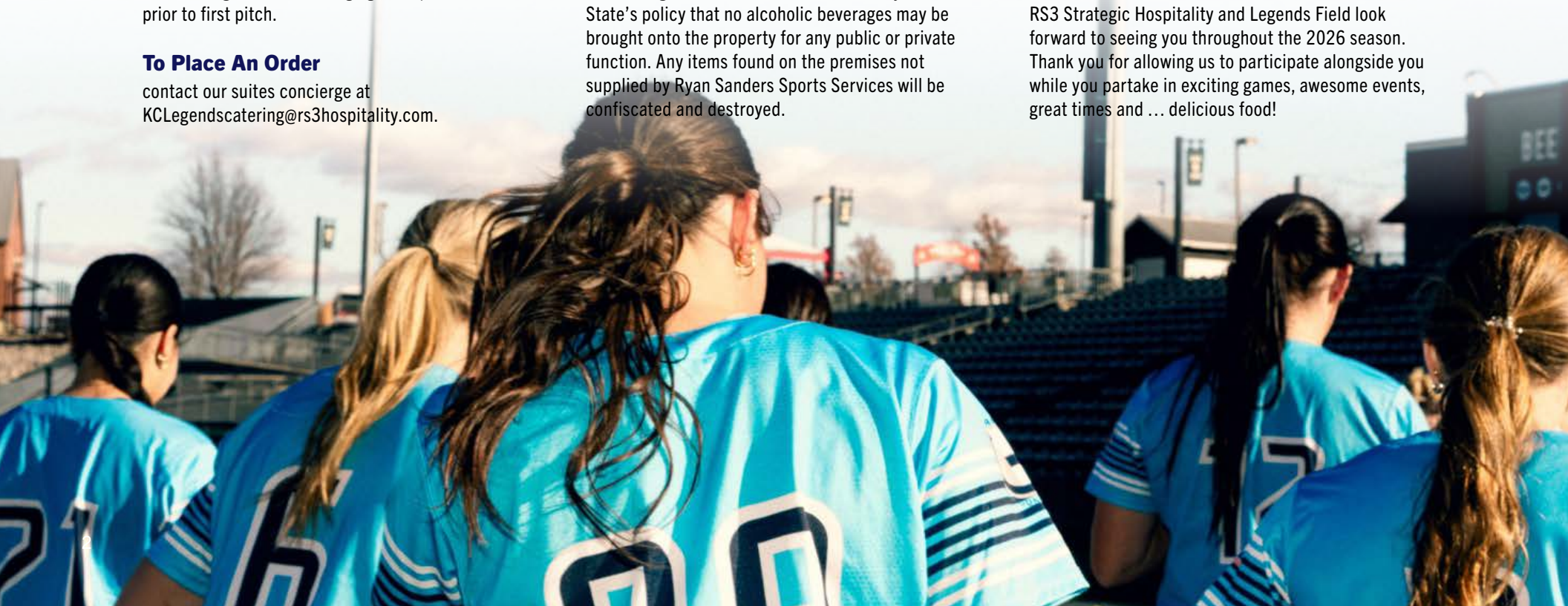
All food and beverage served at functions associated with the event must be provided, prepared, and served by Ryan Sanders Sports Services, and must be consumed on the premises. The Kansas Division of Alcoholic Beverage Control regulates the sale and service of all alcoholic beverages. Ryan Sanders Sports Services is responsible for the administration of such regulations. Therefore, we abide by the State's policy that no alcoholic beverages may be brought onto the property for any public or private function. Any items found on the premises not supplied by Ryan Sanders Sports Services will be confiscated and destroyed.

For Additional Assistance

our suites catering department is available Monday through Friday to assist with your food and beverage needs.

Alisha Mulvaney, Suites Concierge
e: KCLegendscatering@rs3hospitality.com
p: 913.328.5677

RS3 Strategic Hospitality and Legends Field look forward to seeing you throughout the 2026 season. Thank you for allowing us to participate alongside you while you partake in exciting games, awesome events, great times and ... delicious food!





CHEF JOEL PENA
CORPORATE EXECUTIVE CHEF,
RS3 STRATEGIC HOSPITALITY

Chef Joel brings to RS3 a depth of knowledge in the sports and entertainment field. He has worked in numerous locations around the country including Philips Arena in Atlanta, GA, Lambeau Field in Green Bay, WI, the Kentucky Derby in Louisville, KY, the FedEx Forum in Memphis, TN, and has been part of the culinary team that executed numerous high profile conventions at the Georgia Dome and Georgia World Congress Center. NBA, MLB, NHL and NFL major events are all in Chef Joel's repertoire. His Texas experience includes Texas Motor Speedway and Dell Diamond.

Chef Joel's philosophy has always been to use the freshest ingredients available. "As long as you are working with the freshest ingredients available, you can create a bold, flavorful dining experience. The cost of the ingredients shouldn't be the focus; the flavor and freshness should be," Pena said.



PERSONALIZED HOSPITALITY

STEAKHOUSE

56

price per person, minimum 20

- GF Herb-Crusted Beef Tenderloin**
with herb oil, cooked to perfection, served with red wine demi and horseradish cream sauce, soft rolls and whipped butter
- GF Jumbo Shrimp Cocktail**
jumbo shrimp served cold with zesty cocktail sauce, fresh lemons and hot sauces
- GF Oven Roasted Vegetables**
herb oil and roasted garlic

- GF Root Vegetable Mash**
yukon gold potatoes, parsnips and sweet potatoes
- GF Midwestern Cobb Salad**
romaine, baby greens, bacon, hardboiled eggs, roasted corn, grape tomatoes, cheddar cheese and jalapeño ranch
- Cheesecake**
whipped cream and raspberry sauce





PERSONALIZED HOSPITALITY

ROJO'S FAJITAS

46

price per person, minimum 20

Beef Fajitas

guajillo marinated steak and grilled green onions

Chicken Fajitas

served with peppers and onions

Cilantro Lime Rice

roasted corn, fresh jalapeños and carrots

Borracho Beans

dark beer and mexican spices

GF Salsa Bar

roasted tomato salsa, salsa verde, salsa roja and crispy tortilla chips

Xangos

fan favorite dessert! cheesecake wrapped in a flour tortilla, then deep fried and tossed with cinnamon sugar





PERSONALIZED HOSPITALITY

BACKYARD BBQ

46

price per person, minimum 20

GF **Burnt Ends Brisket**

caramelized, hickory smoked tips of beef brisket served with sautéed onions, pickles and jalapeños

BBQ Pulled Pork

grilled green onions and bbq sauce

Mac & Cheese

corkscrew pasta tossed in our three cheese sauce, bread crumb crust

Coleslaw

shredded cabbage, carrots, creamy dressing

Banana Rum Pudding

vanilla wafers, fresh banana, rum-infused pastry cream, whipped cream





PERSONALIZED HOSPITALITY

SOUTHWEST CRAVINGS

45

price per person, minimum 20

GF Salsa & Guacamole
tangy and spicy, served with tortilla chips

Green Chili Queso
hatch chili and roasted tomatoes

GF Mexican-Style House Salad
shaved lettuce, radish, pickled onions, cucumbers and tomatoes tossed with lime vinaigrette

Steak & Vegetables Pinchos
guajillo marinated fajitas skewered with bell peppers and onions

Chicken Taquitos
crispy corn tortilla stuffed with braised chicken, served with chipotle crema

Tex-Mex Mac & Cheese
crumbled chorizo, roasted jalapeños and pico de gallo





PERSONALIZED HOSPITALITY

THE GASTROPUB

45

price per person, minimum 20

GF Classic Potato Chips & Dips

french onion dip, honey-jalapeño dip, and black garlic parmesan dip

Gourmet Cheeseboard

local and imported cheeses to include grilled brie, boursin, cheddar, bleu and goat cheeses, served with assorted crackers, crustinis, nuts, fresh berries and dried fruits accompanied by fruit preserves

Antipasti Sampler

cured meats, grilled and pickled vegetables, apricot spread and crustinis on himalayan salt block

GF Arugula Salad

pickled onions, radish, grape tomatoes and white balsamic gastrique

Chipotle Chicken Dip

tortilla chips, pico de gallo, salsa verde and red jalapeños

Short Ribs Sliders

build your own with caramelized onions and dijonaisse

Baklava Crusted Cheesecake Mousse

decadent fusion of crispy, buttery and syrup-soaked baklava with a light creamy cheesecake filling



PERSONALIZED HOSPITALITY

BALLPARK CLASSIC

32

price per person, minimum 20

Grilled Hamburgers

served with lettuce, tomato, onions, pickles and traditional condiments

Jumbo Hot Dogs

all-beef hot dogs with traditional condiments

GF **Chef Garden Salad**

chopped romaine lettuce, tomatoes, carrots, onions and ranch dressing

Kettle Style Potato Chips

sea salt and black pepper

Assorted Gourmet Cookies

chocolate chip, white chocolate macadamia and more!





PERSONALIZED HOSPITALITY

GLUTEN FREE & VEGAN

240

serves 6

GF Impossible Burgers

plant-based patty and gluten free buns served with lettuce, tomatoes, onions and pickles

GF One Pot Meal

gluten free and vegan jambalaya featuring plant-based sausage, kidney beans and the classic cajun holy trinity

GF Bistro Vegetables

seasonal vegetables, herb oil and garlic

GF Summer Vegetable Salad

seasonal vegetables tossed with lemon vinaigrette





COLD STARTERS

serves 12 unless otherwise noted

- Antipasti Sampler** **140**
cured meats, grilled and pickled vegetables, apricot spread and crustinis
- GF Jumbo Shrimp Cocktail** **130**
jumbo shrimp served cold with zesty cocktail sauce, fresh lemons and hot sauces
- Gourmet Cheeseboard** **120**
local and imported cheeses to include grilled brie, boursin, cheddar, bleu and goat cheeses, served with assorted crackers, crustinis, nuts, fresh berries and dried fruits accompanied by fruit preserves
- GF Hummus & Vegetables** **80**
garden fresh vegetables served with roasted red pepper hummus
- GF Salsa Bar** **60**
roasted tomato salsa, salsa verde and salsa roja with crispy tortilla chips

WARMING UP

serves 12 unless otherwise noted

- GF Buffalo Wings** **140**
ranch dressing and celery sticks
- Chicken Taquitos** **120**
crispy corn tortilla stuffed with braised chicken, served with chipotle crema
- Chicken Tenders** **120**
bbq sauce and honey mustard
- Smoked Jalapeño Chicken Dip** **120**
tortilla chips, pico de gallo, salsa verde and red jalapeños
- Southwestern Nacho Bar** **90**
Texas chili, queso, sour cream, roasted tomato salsa and tortilla chips
- GF Hatch Queso** **60**
melted cheese, salsa, hatch chili and tortilla chips



SALAD SELECTIONS

serves 12 unless otherwise noted

- GF Mexican-Style House Salad** **85**
shaved lettuce, radish, pickled onions, cucumbers and tomatoes tossed with lime vinaigrette
- GF Arugula Salad** **75**
pickled onions, radishes, grape tomatoes and white balsamic gastrique
- GF Chef Garden Salad** **72**
chopped romaine lettuce, tomatoes, carrots, onions and ranch dressing

- Potato Salad** **60**
mustard dressing and bell peppers
- Coleslaw** **45**
shredded cabbage, carrots and sweet and sour vinaigrette



SANDWICHES

all sandwiches served with potato chips, serves 12 unless otherwise noted

Double Play	230
burgers and jumbo all-beef hot dogs served with all the fixings	
Grilled Hamburgers	140
served with lettuce, tomato, onions, pickles and traditional condiments	
BBQ Pork Sandwich	130
build-your-own with coleslaw, pickles and bbq sauce	
Hot Dogs	120
all-beef hot dogs served with traditional condiments	
Grilled Vegetable Wraps	90
grilled vegetables, lettuce, tomatoes and onions served with balsamic vinaigrette	

SIDES

serves 12 unless otherwise noted

Mac & Cheese	70
corkscrew shaped pasta tossed with our three cheese sauce, crusted with bread crumbs	
GF Mashed Potatoes	60
yukon gold potatoes, butter, cheddar cheese and green onions	
GF Roasted Vegetables	60
in-season vegetables roasted to perfection, with herb oil	
GF Cilantro Lime Rice	55
roasted corn, fresh jalapeños and carrots	
Borracho Beans	50
dark beer and mexican spices	



SNACKS

serves 12 unless otherwise noted

- Snack Mix** **40**
stadium favorite crunchy combo
- Candy Basket** **40**
choice of 6: skittles, sour patch kids,
m&m's plain, m&m's peanut
- Popcorn** **30**
a bottomless bucket of the buttery goodness
- Peanuts** **30**
endless supply of roasted peanuts

DESSERTS

serves 12 unless otherwise noted

- Xangos** **72**
fan favorite dessert! cheesecake wrapped
in a flour tortilla, then deep fried
and tossed with cinnamon sugar
- Cheesecake** **72**
whipped cream and raspberry sauce
- Fudge Brownies** **60**
crunchy, sweet and savory crowd-pleaser
- Assorted Cookies** **42**
eighteen freshly baked assorted cookies



BEVERAGES

SOFT DRINKS (six-pack)

Pepsi	25
Pepsi Zero	25
Dr Pepper	25
Starry	25
Mug Root Beer	25
Gatorade	25

BOTTLED WATER (six-pack)

Aquafina	25
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JUICES (six-pack)

Orange Juice	20
Cranberry Juice	20
Grapefruit Juice	20
Pineapple Juice	20

MIXERS

Club Soda (six-pack)	20
Tonic Water (six-pack)	20
Sweet & Sour Mix (1L)	20
Zing Zang Bloody Mary Mix (1L)	20
Grenadine (1L)	20

BEER (six-pack)

Coors Light	45
Miller Lite	45
Blue Moon	50
Boulevard Pale Ale	50
Boulevard Space Camper	50
Leinenkugel's Summer Shandy	50
Modelo Especial	50

HARD SELTZERS (six-pack)

Vizzy Assorted Flavors	45
Topo Chico Assorted Flavors	45

READY TO DRINK COCKTAILS

Carbliss Assorted Flavors (six-pack)	50
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BEVERAGES continued

WINE

Red

Pinot Noir	36
Cabernet Sauvignon	36
Rosé	36

White

Pinot Grigio	36
Chardonnay	36
Moscato	36

SPIRITS (1L)

Vodka

Tito's	80
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Gin

Tanqueray	80
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Scotch

Dewar's	85
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Whiskey

Maker's Mark	100
Jim Beam	85

Tequila

Hornitos Black Barrel	100
Hornitos Plata	90

Rum

Captain Morgan Spiced Rum	85
Malibu Coconut Rum	85
Bacardi	75

Liqueur

Grand Marnier	85
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SEE YOUR SERVER ABOUT CUSTOM DRINK CREATIONS YOU CAN ADD TO ANY BOTTLE.



PAYMENTS AND FEES

Taxes

food, alcohol, non-alcoholic beverages, and administrative fees are subject to 9.125% sales tax.

Administrative Fee

a 20% administrative fee is added to each food and beverage order. this administrative fee is not intended to be a tip, gratuity or service charge for the benefit of employees and is not distributed to employees. any additional suite attendant gratuities for exceptional service are added at your discretion.

Methods Of Payment

we require a method of payment on file prior to the rendering of all services. guests' checks will be settled at the conclusion of each event. please note that before rendering any services, for security purposes, we require a valid credit card authorization from you.

Credit Card On File

you may authorize us to retain valid credit card information on file for us to use to settle all charges due to RS3 at the conclusion of an event. at the end of the event, an appropriate signature is required on catering invoices, eliminating the need to present a credit card to settle pre-order charges.

Prepay

you may prepay by check for any services ordered prior to an event, however, you will still need to maintain a valid credit card on file and specify who is authorized to sign for charges. at the conclusion of the event, an authorized signature will be required to verify delivery of services and to settle any event-day charges incurred.

PROCEDURES AND SERVICES

Event Day Ordering

during an event, orders may be placed from your suite. service is available 35 minutes prior to the start of an event. please note that event day orders supplement advance orders and should not replace them. there will be a “Day of Event” menu in your suite. a valid credit card must be presented for event day orders. most beverages are available for re-order during an event.

Cancellations

no charges will be assessed to suite holders for food or beverage orders that are canceled 48 hours in advance of an event. cancellations must be in writing and must be confirmed by RS3 to be valid. all other cancellations will be assessed a charge of up to one hundred percent of the total order value including fees and taxes. in the event of an event cancellation, you will not be charged unless the gate was opened before the event was canceled.

Private Premium Services

enjoy our catering services year-round. Legends Field has numerous spaces available for private functions on non-event days. to arrange an elegant affair for groups of any size, contact suites concierge via email at KCLegendscatering@rs3hospitality.com.

Liability

please note that you are responsible for damages you or your guests inflict on property and equipment provided as part of our service. all food service equipment is the property of RS3 and may be removed from your service area only by authorized personnel.

Delivery

food and beverage orders are delivered to your suite within 30 minutes of gates opening. in order to maintain quality and safety of food items, hot/cold food will be removed 2 hours after the start of the game. snacks and beverages will be allowed to remain in the room throughout the duration of the event.

Service

an experienced suite attendant will service your suite. this attendant can ensure your food order is complete and assist with any event day orders or special requests. should you require a dedicated attendant who will assist only your suite, one may be requested for a \$200 fee. we do request a minimum of seven days’ notice and cannot guarantee a particular attendant.

Alcohol

in accordance with Kansas law, RS3 is the only licensed permit holder authorized to possess, sell, deliver, or serve beer, wine or spirituous liquors at Legends Field. alcoholic beverages may only be obtained from RS3 and may not be brought in or removed from the suites area. any items found on the premises not supplied by RS3 will be confiscated and destroyed.

alcoholic beverage service will end at the top of the 9th inning and 30 minutes prior to the end of concerts and other special events. alcohol service guidelines for special events will be determined on an event-by-event basis by the RS3 premium supervisor. it is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. RS3 and Legends Field staff reserve the right to check for proper identification and refuse or terminate service at any time.

occasionally, Legends Field will host an event that prohibits the sale and consumption of alcoholic beverages (for example, high school athletic events). during these events, all suite guests must conform to this policy.

