



Catering

≡ MENU ≡



PROFESSIONAL
SPORTS
CATERING

POWERED BY *Levy*

El Paso, TX



≡POLICIES≡

EXCLUSIVE CATERER

Professional Sports Catering maintains the exclusive right to provide all food, beverage, and concession services at Southwest University Park. These menus feature a varied selection of popular items designed to appeal to the needs to each of our clients and their guests. Should the selections featured in the menu not fit your needs, we welcome the opportunity to customize our menus for your special event.

OUTSIDE FOOD AND BEVERAGES

No food or beverage of any kind will be permitted into the facility. Food items may not be taken from Southwest University Park.

MENU SELECTIONS

Choose a menu from the selections contained in the preceding pages or have us custom design a menu for your particular needs. Menus must be finalized at least 14 business days prior to the event. Professional Sports Catering will address special dietary requests with a 7 day advanced notice.

BEVERAGE SERVICE

Professional Sports Catering offers a complete selection of beverages to compliment your event. The TABC regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the Director of Food & Beverage. If approval is received, a corkage fee will be assessed; however, Professional Sports Catering will handle all service. In accordance with state regulations, we reserve the right to request a Photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the premise. Any event requesting bar service must meet a minimum of \$750 of alcohol sales. A \$75 bartending fee (per bartender) will be assessed on all bar services not meeting that threshold.



FOOD & BEVERAGE ≡CHARGES≡

SERVICE CHARGE

Please note that all food, beverage and related items for non-gameday catering events are subject to applicable sales tax and a 19% service charge. 10% of the service charge will be distributed to service staff. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

SALES TAX

All food and beverage is subject to Texas and El Paso County sales tax. A combined 8.25% sales tax will be added to all applicable items.

BILLING

In order to secure your food and beverage reservation, a 50% deposit must be paid in advance. The final balance will be taken directly following your event. Payment may be made to Leg Up Entertainment via credit card (MasterCard, Visa, Discover or American Express) or check. The Special Events Department will arrange and collect billing/payment.

CANCELLATIONS

Cancellation of a food function must be sent in writing to the Special Events Director. Notice of cancellation received less than 7 days prior to the scheduled date shall result in the forfeit of the entire balance. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated food and beverage charges.

Pricing subject to change based on supplier availability.

Breakfast

BUFFET PACKAGES

DOWNTOWN EXPRESS \$9.50

Freshly baked pastries and danishes, assorted muffins and a fresh seasonal fruit display.

ALL-AMERICAN DAYBREAK \$14.50

Scrambled eggs with cheddar cheese, crispy applewood smoked bacon, roasted potato hash with onions and bell peppers, fresh baked buttermilk biscuits with preserves and butter, and a fresh seasonal fruit display.

THE PLACITA BREAKFAST \$16.50

A combination of green and red chilaquiles, topped with Mexican crema and cilantro, huevos rancheros (fried eggs served on lightly fried corn tortilla and topped with a red salsa), refried beans, crispy applewood smoked bacon, and assorted Mexican pastries.

OMELET STATION \$9.75

Let our chefs create personalized omelets for your guests featuring a range of fresh vegetables, assorted cheeses, meats and chef-inspired toppings.



A LA CARTE

Freshly-baked pastries and muffins \$36/dozen

Pan dulce \$36/dozen

French toast sticks with maple syrup \$36/dozen

Seasonal fresh fruit display \$50/platter

Greek yogurt with granola \$6/person

PRICING PER PERSON, SERVED FOR A MINIMUM OF 10 GUESTS FOR A MAXIMUM OF 2 HOURS.



Break

PACKAGES

SWEET TOOTH \$7.50

Assorted freshly-baked cookies, funnel cake fries and chocolate brownies.

HEALTHY START \$7.00

A selection of assorted yogurts, granola bars and whole fruit.

TIME OUT TRIO \$11.50

Spinach and artichoke dip with toasted pita chips, guacamole and assorted salsas, tortilla chips, and a fresh vegetable display with ranch dressing.

THE SPORTS SNACKER \$9.00

Cracker Jacks, peanuts in the shell, kettle chips and French onion dip, popcorn.



A LA CARTE

Granola bars \$1.75 each

Bag of chips \$2.50 each

Cracker Jacks \$4 each

Bag of peanuts \$4 each

Assorted cookies \$32/dozen

Brownies \$37/dozen

Buffalo chicken dip and kettle chips \$80/display



PRICE PER PERSON. BREAK PACKAGES REPLENISHED FOR A TOTAL OF 30 MINUTES EACH.



Box LUNCHES



ALL BOX LUNCH OPTIONS ARE SERVED WITH A 6 INCH SANDWICH, CHIPS, WHOLE FRUIT, PICKLE SPEAR, FRESH BAKED COOKIE AND CONDIMENTS. ALL ITEMS ARE PRICED PER PERSON, WITH A 15 PERSON MINIMUM.

SMOKED TURKEY \$15/PERSON

Smoked turkey with provolone cheese, lettuce and tomato with Dijon mustard.

ROAST BEEF \$15/PERSON

Roast beef with cheddar cheese, lettuce and tomato with a creamy Horseradish sauce.

BLACK FOREST HAM \$15/PERSON

Black Forest ham with Swiss cheese, lettuce, tomato, and mayonnaise.

CHICKEN SALAD \$15/PERSON

Chicken salad tossed with grapes and pecans, topped with lettuce.

VEGGIE WRAP \$12.50/PERSON

Marinated grilled vegetables, chopped romaine & parmesan cheese in a spinach wrap. Served with a balsamic reduction.

Salads

ALL ITEMS ARE PRICED PER PERSON, WITH A 15 PERSON MINIMUM.

ADD CHICKEN OR SHRIMP TO ANY SALAD FOR AN ADDITIONAL PRICE OF \$4.50 CHICKEN AND \$5.50 FOR SHRIMP.

COBB \$7.50/PERSON

Romaine, tomatoes, bacon, blue cheese, avocado, cheddar cheese and hard-boiled egg. Served with blue cheese dressing.

GREEK \$7/PERSON

Romaine, cucumbers, peppers, kalamata olives, feta cheese, red onion and pepperoncini. Served with Greek dressing.

CAESAR \$6/PERSON

Romaine, parmesan, topped with garlic croutons. Served with Caesar dressing.

GARDEN \$6/PERSON

Mixed greens, cucumbers, red bell peppers, tomatoes, grated carrots and croutons. Served with balsamic vinaigrette.

SOUTHWEST \$6.50/PERSON

Romaine, tomatoes, corn, red onion, black beans and monterey jack cheese. Served with chipotle ranch dressing.

≡≡≡ *Hors D'Oeuvres* ≡≡≡

DISPLAY

VEGETABLE CRUDITE \$65/platter

Crisp, fresh seasonal vegetables with house-made ranch dressing.

SEASONAL FRESH FRUIT PLATTER \$50/platter

CHARCUTERIE BOARD \$10.50/person

Assorted meats, cheeses, and crackers, garnished with fresh olives and grapes.

SPINACH & ARTICHOKE DIP \$8.50/person

Artichoke hearts tossed in a blend of cheeses and baked to perfection.

Served with warm pita chips.

BORDER NACHO BAR \$12.50/person

House made tortilla chips, Pollo a la Mexicana, Picadillo, Chile con Queso, shredded lettuce, diced tomato, pinto beans, sour cream, jalapeños, and assorted salsas. *Add Carne Asada \$2.50/person

DISPLAY PER PERSON PRICING WITH A 25 PERSON MINIMUM.



≡≡≡ *Hors D'Oeuvres* ≡≡≡

DISPLAY

FRIED CHICKEN WINGS & SAUCE BAR \$125

Crispy wings tossed in your choice of sauce.

HAMBURGER SLIDERS \$95

Beef patties topped with cheddar cheese, pickles and tomato.

HOT DOG SLIDERS \$90

All beef mini hot dogs.

BACON & CREAM CHEESE STUFFED MUSHROOMS \$85

Mushrooms stuffed with a bacon and cream cheese spread.

BACON WRAPPED JALAPEÑO POPPERS \$90

VEGETABLE SPRING ROLLS \$85

TEQUILA LIME SHRIMP SKEWERS \$125

ASSORTED PINWHEELS \$105

Sun dried tomato pesto and assorted deli meat.

ASSORTED WONTON WRAPPERS \$125

Spinach and artichoke dip or Buffalo chicken dip.

ANTIPASTO KABOBS \$105

BRUSCHETTA DUET CROSTINI \$90

Cilantro tomato bruschetta and olive tapenade.

MEATBALLS \$125

Assorted sauces.

CHICKEN SATAY \$115

CAPRESE SALAD KABOBS \$90

DISPLAY PER 50 PIECE PRICING.



Signature

BUFFETS

SERVED FOR A MINIMUM OF 25 PEOPLE FOR A MAXIMUM OF TWO HOURS. PRICED PER PERSON.

ALL BUFFETS INCLUDE WATER AND SWEET TEA URNS.

TEXAS BBQ

\$28.50 / \$32.50

Jalapeño corn bread, pulled pork, beef brisket, chopped slaw, baked beans, mac-n-cheese, funnel cake fries.

ALL-AMERICAN GRILL

\$20 / \$25

Burgers, hot dogs, potato salad, pasta salad, kettle chips, assorted cookies and brownies.

ON THE BORDER

\$28.50 / \$32.50

Beef & chicken fajitas, rice, refried beans, assorted toppings, corn and flour tortillas, jalapeño-lime slaw.

THE GREAT BAMBINO

\$23.50 / \$28.50

Chicken parmesan, assorted sausages & meatballs, fettucini pasta, assorted sauces, Caesar salad and garlic bread.



Create

YOUR OWN

CREATE YOUR OWN \$36.95 / person

1 salad, 2 entrées, 2 sides and 1 dessert.

Prices may vary on certain entrée selections. Pricing subject to change.

SALADS

GARDEN-GREEN SALAD

Cucumber, red onion, cherry tomatoes, served with choice of buttermilk ranch dressing or balsamic vinaigrette.

CAESAR SALAD

Romaine, cheese, parmesan croutons, served with creamy Caesar dressing.

SOUTHWEST SALAD

Romaine, tomatoes, corn, red onion, black beans and Jack cheese. Served with chipotle ranch dressing.

CRANBERRY-PECAN SALAD

Mixed greens, goat cheese, spiced pecans, cranberries, served with balsamic vinaigrette.

ENTREES

- **ROASTED CHICKEN**
- **CREAMY CHIPOTLE CHICKEN**
- **LEMON CHICKEN PICATTA**
- **CHICKEN CORDON BLUE**
- **BEEF MEDALLIONS**
- **BRAISED BEEF SHORT RIBS**
- **CITRUS ZEST SALMON**
- **CHIMICHURRI SHRIMP**
- **BBQ GLAZED PORK LOIN**
- **ITALIAN BREADED PORK LOIN**
- **GRILLED EGGPLANT FILLETS**
- **VEGGIE ENCHILADAS**



Create

YOUR OWN



SIDES

Mashed potatoes
Mac-n-cheese
Wild rice pilaf
Potato au gratin
Sauteed veggies

Pasta salad
Baked beans
Green-bean almondine
Grilled asparagus
Grilled-buttered corn

DESSERTS

Cheesecake
Triple layered chocolate cake
Lemon cake

Carrot cake
Chocolate chip cookies and brownies
Funnel cake fries



≡≡≡ *Beverages* ≡≡≡

WINE

WINE BY THE GLASS \$8.25

Options will vary depending upon availability.



PREMIUM SPIRITS

SPIRITS - 16 oz. COCKTAIL \$14 Well

SPIRITS - 16 oz. COCKTAIL \$16 Premium

CANNED LIQUOR COCKTAIL - 12 oz. \$10.25

BEER

Options will vary depending upon availability. Packaged prices vary.

DRAFT - 24 oz. SOUVENIR CUP

Premium - \$10.75 / Domestic - \$9.25

DRAFT - 16 oz.

Premium - \$10 / Domestic - \$8.50

ONE BARTENDER NEEDED PER 50 GUESTS. THERE IS A \$75 FEE PER BARTENDER IF A \$750
MINIMUM IS NOT MET. OPEN BAR OR CASH BARS ARE AVAILABLE TO SUIT YOUR EVENT NEEDS.
OPEN BAR FINAL PRICES ARE BASED ON GUEST'S CONSUMPTION.

NON-ALCOHOLIC

≡≡≡ *Beverages* ≡≡≡

TEA AND WATER URNS, COFFEE, HOT TEA AND HOT COCOA PRICES ARE BASED ON NUMBER OF CONFIRMED GUESTS.
JUICES, WATER AND SOFT DRINK PRICES ARE BASED ON GUEST'S CONSUMPTION.
(SERVING TIME OF 4 HOURS MAX)

**FRESHLY-BREWED SWEET TEA,
UNSWEETEND TEA AND WATER URNS** \$2.50

**FRESHLY-BREWED REGULAR
& DECAF COFFEE** \$2.50 Creamer and sugar included.

HOT TEA \$2.50

HOT COCOA \$3

ASSORTED INDIVIDUAL JUICES \$2.50

Apple, orange and cranberry juice.

AQUAFINA BOTTLED WATER \$4 / 20oz.

CANNED SODA \$3 / 12oz.

Pepsi, Diet Pepsi, Sierra Mist,
Mountain Dew, Diet Mountain Dew,
Mug Root Beer.

