MARYLAND

TYSER SUITE  MENU
We want you to have a great time watching Maryland Football from your luxury suite. Our menu and service are intended so that you can relax, have a blast, and focus on the game. The information contained in this booklet is designed to help you order easily and allow us to prepare for you and your guests. So relax, cheer the Terps, and enjoy the best in Terrapin hospitality.

Feel free to contact us if you have any questions or if we can in any way enhance your luxury suite food and beverage experience.

GO TERPS!

The Staff of Terptations at Tyser Tower

terptations@umd.edu • terptations.umd.edu
Food and Beverage Sales and Staffing
Terptations at Tyser Tower

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Meal Time
$499.00 • Serves 12

Tri-Color Tortilla Chips
Red, white and blue corn tortilla chips served with our housemade mango and traditional salsas

Buffalo Wings
Local farm fresh chicken wings tossed in spicy Buffalo sauce served with celery sticks and our chef’s own chunky blue cheese dipping sauce

Taco Bar
Hard and Soft taco shells, southwest seasoned ground beef, fajita chicken over sautéed peppers and onions, served with sour cream, guacamole, shredded cheddar, jalapeños and salsa

Fruit Platter
An assortment of seasonal and tropical sliced fruit and berries

Steamed Edamame Potstickers
Two dozen all natural vegan wheat potstickers filled with green edamame, scallions, carrots, shiitake mushrooms and corn served with our housemade lemongrass ginger soy sauce

Chef’s Petite Sandwich Board
Assorted Petite Sandwiches to include:
Roast Beef: horseradish spread, caramelized onions on a baguette
Heirloom Tomato and Mozzarella: fresh basil, balsamic glaze on brioche
Salmon Club: bacon, honey mustard on a multi-grain bun
Italian Hoagie: assorted cured meats, provolone, pesto spread

Maryland Farm Fall Salad
Fresh local Maryland lettuce tossed with cranberries, blue cheese, dates and toasted pecans served with champagne and apple-bacon dressing

Chef’s Selection of Cheeses
Artisan cheeses from Maryland and Virginia served with assorted crackers

Mini Brownie Truffle Cakes
Fresh baked
Snack Attack
$249.00 • Serves 12

**Popcorn**
Freshly popped and buttered popcorn

**Chef’s Handcrafted Potato Chips**
Hand cut Old Bay® seasoned potato chips served with our chef’s own onion dip

**Chicken Tenders**
Two dozen boneless chicken tenders breaded, deep fried and served with tangy mustard and southern barbecue and Buffalo dipping sauces

**Seasoned Wedge Fries**
Crispy battered wedge cut French fries tossed in Old Bay® seasoning served with ketchup

**Farmer’s Vegetable Basket**
A bounty of fresh vegetables served with our chef’s own ranch dip

**Famous UMD Cookies**
An assortment of fresh baked, rich and buttery cookies

**Mini Brownie Truffle Cakes**
Fresh baked
COLD APPETIZERS

Shrimp Cocktail ............................. $165.00
Fifty citrus poached shrimp served with lemon wedges and cocktail sauce

Fruit Platter ................................. $60.00
An assortment of seasonal and tropical sliced fruit and berries (Serves 12)

Chef’s Selection of Cheeses ............ $65.00
Artisan cheeses from Maryland and Virginia served with assorted crackers
(Serves 12)

Farmer’s Vegetable Basket ............... $55.00
A bounty of fresh vegetables served with our chef’s own ranch dip (Serves 12)

Antipasto Display ............................ $75.00
Capicola, prosciutto, chorizo, salami, marinated mozzarella and olives
served with flatbread and crackers (Serves 12)

Hummus Sampler ............................ $40.00
Traditional, Edamame & Baba Ghanoush served with assorted crackers, and
flatbreads (Serves 12)
HOT APPETIZERS

Cream of Maryland Crab Soup .............. $85.00
Creamy crab soup with a splash of sherry served with assorted crackers and fresh baguettes (Serves 12)

NEW Creamy Tomato Basil Soup .............. $65.00
Served with grilled cheese croutons (Serves 12)

Chicken Tenders .............................. $85.00
Two dozen boneless chicken tenders breaded, deep fried and served with tangy mustard and southern barbecue and Buffalo dipping sauces

Sesame Chicken Satay Skewers .............. $75.00
Two dozen skewers of seared sesame chicken satay served with peanut sauce

NEW Spanakopita .............................. $59.00
With cucumber yogurt tzatziki (Serves 12)

Chipotle Barbecue Meatballs .............. $59.00
Fifty meatballs tossed in our chef’s own chipotle barbecue sauce

Marinara Meatballs ......................... $59.00
Fifty meatballs served in marinara sauce

Buffalo Wings .................................. $72.00
Fifty local farm fresh chicken wings tossed in spicy Buffalo sauce served with celery sticks and our chef’s own chunky blue cheese dipping sauce

Honey Chesapeake Wings ................. $72.00
Fifty local farm fresh wings fried and tossed in our signature sauce blend of Old Bay® seasoning and honey served with celery sticks and our chef’s own chunky blue cheese dipping sauce

NEW The Chessie .............................. $45.00
A gigantic soft pretzel with crab dip and cheese

Steamed Edamame Potstickers .............. $65.00
Two dozen all natural vegan wheat potstickers filled with green edamame, scallions, carrots, shiitake mushrooms and corn served with our housemade lemongrass ginger soy sauce

Taco Bar ........................................ $85.00
Twelve hard and twelve soft taco shells, southwest seasoned ground beef, fajita chicken over sautéed peppers and onions, served with sour cream, guacamole, shredded cheddar, jalapeños and salsa

Seasoned Wedge Fries ...................... $40.00
Crispy battered wedge cut French fries tossed in Old Bay® seasoning served with ketchup (Serves 12)

NEW Chef’s Selection of Dips ............... $72.00
A sampling of two dips to include Buffalo chicken dip and Maryland style crab dip served with assorted crackers, celery and carrots

Classic Creamy Mac and Cheese .......... $45.00
Our chef’s blend of cheddar, parmesan and pecorino romano cheeses blended in a thick creamy sauce and baked with a panko crust (Serves 12)

add House Cured Bacon .................. $60.00
add Backfin Crabmeat .................... $70.00
Maryland Farm Fall Salad ........................ $45.00
Fresh local Maryland lettuce tossed with cranberries, blue cheese, dates and toasted pecans served with champagne and apple-bacon dressing
  add Grilled Herb Marinated Chicken .......................... $65.00

Caesar Salad ................................................... $49.00
Crisp green romaine, gourmet croutons and fresh shredded parmesan cheese served with creamy Caesar dressing
  add Grilled Herb Marinated Chicken .......................... $69.00
  add Lemon and Black Pepper Shrimp ......................... $75.00

Red Bliss Potato Salad ................................. $35.00
Handcrafted potato salad tossed with whole grain mustard vinaigrette and fresh scallions

Charred Corn and Avocado Salad ......................... $40.00
Fresh roasted corn off the cob, diced fresh avocado, grilled red onions, diced roma tomatoes and serrano chile salsa

Classic Macaroni Salad ................................. $35.00
Classic macaroni salad with tomatoes, bacon and onions
**SANDWICHES**

**Crab Cakes** .............................................. $155.00
Twelve of our chef’s Maryland crab cakes served on fresh potato rolls with lettuce, tomato and our chef’s own gourmet rémoulade sauce

**Hot Dogs** .................................................. $70.00
Twelve juicy, jumbo, all beef Hofmann™ hot dogs served with ketchup, mustard, relish and onions on fresh potato rolls

**Chili Dogs** .................................................. $75.00
Twelve juicy, jumbo, all beef Hofmann™ hot dogs served on top of chili with shredded cheese, ketchup, mustard, relish and onions on fresh potato rolls

**Italian Sausage** .......................................... $79.00
Twelve char-grilled mild Italian sausages served with sautéed onions and peppers on fresh potato rolls

**Mini Beef Terps** ......................................... $79.00
Two dozen flame-grilled hamburgers served with pickles, ketchup, mustard, lettuce, tomatoes and onions on fresh potato rolls

**Mini Pork Terps** .......................................... $79.00
Two dozen slow-smoked, pulled pork sandwiches tossed in our chef’s own chipotle barbecue sauce with coleslaw and onions on fresh potato rolls

**Assorted Sandwich Wraps** ......................... $69.00
Two dozen three inch assorted tortilla wraps including Boar’s Head roast beef, turkey, ham and veggies

**Chef’s Petite Sandwich Board** ....................... $96.00
Three dozen Assorted Petite Sandwiches to include:
Roast Beef: horseradish spread, caramelized onions on a baguette
Heirloom Tomato and Mozzarella: fresh basil, balsamic glaze on brioche
Salmon Club: bacon, honey mustard on a multi-grain bun
Italian Hoagie: assorted cured meats, provolone, pesto spread
DESSERTS

Specialty Cakes
Choose from the following:
German Chocolate, Carrot, Red Velvet, or Vanilla Layer Cake

Eight Inch Round Cake (Serves 12) ............... $49.00
Double Layer Sheet Cake (Serves 24) ........... $69.00
Double Layer Sheet Cake (Serves 48) ........... $89.00

Cheesecake Bars .................................. $38.00
Creamy New York style cheesecake on a graham cracker crust topped with Oreo® chunks and brownie pieces (12 bars)

NEW Assorted Pies ................................. $40.00
Apple or Cherry Pie

Mini Brownie Truffle Cakes ....................... $40.00
Fresh baked (24 cakes)

Assorted Cupcakes ................................. $40.00
Fresh baked cupcakes topped with vanilla, chocolate and raspberry buttercream icing (12 cupcakes)

Chocolate Chip Cookies ................. $25.00
Our famous fresh baked chocolate chip cookies (12 cookies)

Famous UMD Cookies ......................... $25.00
An assortment of fresh baked, rich and buttery cookies (12 cookies)
SNACKS

Serves 12

**Popcorn** ........................................... $15.00
Freshly popped and buttered popcorn

**Chef’s Handcrafted Potato Chips** ........ $20.00
Hand cut Old Bay® seasoned potato chips served with our chef’s own onion dip

**Tri-Color Tortilla Chips** .................... $20.00
Red, white and blue corn tortilla chips served with guacamole and salsa

**Rold Gold® Pretzel Twists** ............... $15.00
Lightly salted twists

BEVERAGES

**Six Pack of Pepsi® Products** ............... $15.00
Select from Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Sierra Mist, Dr Pepper, Diet Dr Pepper and Mountain Dew

**Aquafina® Bottled Water (six pack)** .... $20.00

**Lemonade** .......................................... $18.00
One gallon of fresh squeezed lemonade as featured on our Green Tidings Food Truck

**Fair Trade Starbucks® Coffee** ............. $36.00
Twelve cups of freshly brewed Starbucks® coffee

**Fair Trade Starbucks® Decaf** .............. $36.00
Twelve cups of freshly brewed Starbucks® decaffeinated coffee

**Hot Chocolate** ................................. $30.00
Twelve cups of piping hot rich hot chocolate
ALCOHOLIC BEVERAGES

BEER (Must order the same brand in multiples of 6)

Domestic
Coors Light ........................................ $5 each
Miller Lite ........................................... $5 each

Craft
Blue Moon ............................................. $5.50 each
Check website for weekly craft specials

WINE (By the bottle)

FLIGHT I
Chardonnay ........................................... $31.00
Sauvignon Blanc ..................................... $31.00
Pinot Noir ............................................. $31.00
Cabernet Sauvignon ................................ $31.00
Check website for brands and vintages

FLIGHT II
Chardonnay ........................................... $38.00
Sauvignon Blanc ..................................... $38.00
Pinot Noir ............................................. $38.00
Cabernet Sauvignon ................................ $38.00
Check website for brands and vintages

Vintages are subject to change without notice.
Special requests are welcomed: two week notice required.
Special requests are filled in whole cases (12 bottles wine, 24 bottles beer).
Prices do not include 9% Maryland State Sales Tax on alcoholic beverages.
# LIQUOR (By the bottle 750 ml)

## House
- **NEW** Tito’s Vodka ................................................................. $50.00
- Gordon’s Gin .............................................................................. $50.00
- **NEW** Bacardi Rum ................................................................. $50.00
- Sauza Silver Tequila ................................................................. $50.00
- Jim Beam Bourbon ................................................................. $50.00
- **NEW** Jack Daniels Whiskey ................................................ $50.00
- **NEW** Johnnie Walker Red Label .......................................... $50.00

## Premium
- Grey Goose Vodka ................................................................. $79.00
- **NEW** Bombay Sapphire ..................................................... $79.00
- **NEW** Flor De Cana 12 Year Rum ...................................... $79.00
- Sauza Tres Generaciones Plata Tequila ................................. $79.00
- Knob Creek Bourbon ............................................................. $79.00
- **NEW** Sagamore Rye Whiskey ............................................ $79.00
- **NEW** Johnnie Walker Black Label ...................................... $79.00

## Vermouth
- Dry Vermouth ........................................................................ $20.00
- Sweet Vermouth ..................................................................... $20.00

## Mixers*
- Sour Mix (liter) ....................................................................... $10.00
- Bloody Mary Mix (liter) ........................................................ $10.00
- Tonic Water (liter) ................................................................. $13.00
- Club Soda (6 pack – 10 oz) ..................................................... $13.00
- Ginger Ale (6 pack – 12 oz) .................................................... $15.00
- Orange Juice (6 pack – 15 oz) ................................................ $18.00
- Cranberry Juice (6 pack – 15 oz) .......................................... $18.00
- Grapefruit Juice (6 pack – 15 oz) ......................................... $18.00

*Appropriate bar fruits and garnishes included
**Suite Representative**
The identified Suite Representative is the person authorized to place orders, invoice, talk with the Suite Attendants, share necessary information with guests, and tell us about any special arrangements for your suite. We will inform the Suite Representative about special events and menus. Any questions for us should come through the Suite Representative.

**How to Order**
In order to meet all of your food and beverage requirements, your order should be placed in advance. Orders placed in advance allow for a greater selection for you and your guests.

**Advance Order Deadlines:**
For Saturday games - by Tuesday at 11:00 pm

Please place your advance order online through our web-based ordering system ([http://suites.umd.edu](http://suites.umd.edu)). Log in to place orders and access previous and future game orders. Any questions or problems with your order can be directed to the Terptations at Tyser Tower Office by email: (terptations@umd.edu).

**Delivery and Service**
Food will be delivered throughout the game at the times you specify when you place your order. If you do not specify a time, your food will be delivered approximately 60 minutes before game time. Suite attendants will be stationed outside of your suite throughout the game to ensure that everything is delivered and that any additional needs are met.

**Standing Orders**
Food and beverages are available as a standing order. Just let us know what you’d like and we’ll deliver that order to your suite every time. Email us your order with the notation "standing order" and we’ll call you back to confirm the details.

**Game Day Orders**
A Suite Attendant will be standing by to receive game day orders. Game day orders are supplements to advance orders and the menu is limited to those items easily prepared and served during the event. Allow 45 minutes for delivery. Food or beverages ordered during the event require either credit card payment at the time of order or a pre-authorized card on file.
Payment Arrangements
Suite Holders will be asked to have a credit card number or University KFS number on file with the Terptations at Tyser Tower Office. Invoices must be paid prior to the event. KFS invoices will be billed after the event. Game day orders are payable at the time the order is placed.

Credit cards acceptable for payment:
American Express, Discover, MasterCard and Visa

Service Charge and Sales Tax
Food and non-alcoholic beverages are subject to 6% sales tax. Alcoholic beverages are subject to 9% sales tax. A 15% service charge will be added.

Cancellation Policy
In the event you need to cancel an order, please do so at least two business days before the event. Due to costs incurred, orders cancelled less than two business days before the event will be charged at 50% of the invoice price.

Food and Beverage Service
University of Maryland policy requires that Suite Holders and guests use Terptations at Tyser Tower for food and beverage service in the suite. Food and beverages purchased elsewhere in Capital One Field at Maryland Stadium are not permitted in Tyser Tower, and food or beverages served in Tyser Tower may not be removed from Tyser Tower. Any food and/or beverages brought into Tyser Tower are subject to confiscation.
The University of Maryland Athletics Council has developed the following policies for the safe service of alcoholic beverages in Tyser Tower:

Alcoholic beverages may be obtained through Terptations at Tyser Tower and cannot be otherwise brought into or removed from Tyser Tower. Any alcoholic beverages brought into Tyser Tower are subject to confiscation.

Alcohol can be ordered only if food is also ordered for the suite. No suite will be sold alcohol without a food purchase for that game.

All alcohol will be kept in a locked cabinet or refrigerator until the Suite Representative contacts the Suite Attendant who will unlock it. Orders for alcohol can be placed until the end of the third quarter. Alcohol may not be removed from the suites at the conclusion of the game.

Alcohol must be poured into cups provided in the suite and may not at any time be consumed from cans or bottles.

The minimum drinking age in the state of Maryland is 21 years of age. Each Suite Holder is responsible for monitoring and controlling the service and consumption of alcohol within his/her Suite. The University’s alcohol beverage control officers and the suite attendants are authorized to enter the suite to check identification and monitor alcohol consumption.

The University of Maryland assumes no responsibility for the service, possession or consumption of alcoholic beverages in the suite. Underage drinking and the possession or use of alcohol in any manner contrary to law is prohibited. These rules and regulations apply to Suite Holders and occupants of the suite regardless of whether the Suite Holder is present in the suite.
The items on our Game Day Menu were selected because they can be prepared and served during the event. Please allow 45 minutes for delivery of your order. Credit card payment for game day orders is required at the time the order is placed.

All game day orders are subject to sales tax and a 15% service charge. For your next Tyser event consider ordering in advance from our full catering menu with a more extensive array of food options.

If you would like, we will be happy to set up a standing order for your suite. The standing order will give you the same food every game without the inconvenience of reordering for each event. All items serve 12 guests.

**SANDWICHES**

**Hot Dogs** $75.00
Twelve juicy, jumbo, all beef Hofmann™ hot dogs served with ketchup, mustard, relish and onions on fresh potato rolls

**Chili Dogs** $80.00
Twelve juicy, jumbo, all beef Hofmann™ hot dogs served on top of chili with shredded cheese, ketchup, mustard, relish and onions on fresh potato rolls

**Italian Sausage** $85.00
Twelve char-grilled mild Italian sausages served with sautéed onions and peppers on fresh potato rolls
NEW

HOT APPETIZERS

**Chicken Tenders** ........................................... **$91.00**
Two dozen boneless chicken tenders breaded, deep fried and served with tangy mustard and southern barbecue and Buffalo dipping sauces

**Spanakopita** ............................................. **$65.00**
With cucumber yogurt tzatziki (Serves 12)

**Chipotle Barbecue Meatballs** ................. **$65.00**
Fifty meatballs tossed in our chef’s own chipotle barbecue sauce

**Marinara Meatballs** .................................... **$65.00**
Fifty meatballs served in marinara sauce

**Buffalo Wings** ........................................... **$77.00**
Fifty local farm fresh chicken wings tossed in spicy Buffalo sauce served with celery sticks and our chef’s own chunky blue cheese dipping sauce

**Honey Chesapeake Wings** .......................... **$77.00**
Fifty local farm fresh wings fried and tossed in our signature sauce blend of Old Bay® seasoning and honey served with celery sticks and our chef’s own chunky blue cheese dipping sauce

**Steamed Edamame Potstickers** ................. **$68.00**
Two dozen all natural vegan wheat potstickers filled with green edamame, scallions, carrots, shiitake mushrooms and corn served with our housemade lemongrass ginger soy sauce

**Taco Bar** .................................................. **$91.00**
Twelve hard and twelve soft taco shells, southwest seasoned ground beef, fajita chicken over sautéed peppers and onions, served with sour cream, guacamole, shredded cheddar, jalapeños and salsa

**Seasoned Wedge Fries** ................................. **$43.00**
Crispy battered wedge cut French fries tossed in Old Bay® seasoning served with ketchup (Serves 12)

SNACKS

**Popcorn** .................................................. **$16.00**
Freshly popped and buttered popcorn

**Chef’s Handcrafted Potato Chips** ............. **$22.00**
Hand cut Old Bay® seasoned potato chips served with our chef’s own onion dip

**Tri-Color Tortilla Chips** .............................. **$22.00**
Red, white and blue corn tortilla chips served with guacamole and salsa

**Rold Gold® Pretzel Twists** ......................... **$16.00**
Lightly salted twists
DESSERTS

Mini Brownie Truffle Cakes. . . . . . . . . . . . . . . $43.00
Fresh baked (24)

Chocolate Chip Cookies. . . . . . . . . . . . . . . . . . . . . . . . . $27.00
Our famous fresh baked chocolate chip cookies (12 cookies)

BEVERAGES

Six Pack of Pepsi® Products . . . . . . . . . . . $16.00
Select from Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi,
Sierra Mist, Dr Pepper, Diet Dr Pepper and Mountain Dew

Aquafina® Bottled Water (six pack) . . . . $22.00

Lemonade. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $20.00
One gallon of fresh squeezed lemonade as featured on our Green Tidings
Food Truck

Fair Trade Starbucks® Coffee . . . . . . . . . $38.00
Twelve cups of freshly brewed Starbucks® coffee

Fair Trade Brewed Starbucks® Decaf . . . $38.00
Twelve cups of freshly brewed Starbucks® decaffeinated coffee

Hot Chocolate . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $32.00
Twelve cups of piping hot rich hot chocolate
### Alcoholic Beverages

#### Beer (Must order the same brand in multiples of 6)

**Domestic**
- Coors Light .......................................................... $5.50 each
- Miller Lite ............................................................. $5.50 each

**Craft**
- Blue Moon ............................................................. $6 each
  Check website for weekly craft specials

#### Wine (By the bottle)

**Flight I**
- Chardonnay ............................................................ $33.00
- Sauvignon Blanc .................................................... $33.00
- Pinot Noir .............................................................. $33.00
- Cabernet Sauvignon .................................................. $33.00
  Check website for brands and vintages

**Flight II**
- Chardonnay ............................................................ $41.00
- Sauvignon Blanc .................................................... $41.00
- Pinot Noir .............................................................. $41.00
- Cabernet Sauvignon .................................................. $41.00
  Check website for brands and vintages

*Vintages are subject to change without notice.*

*Prices do not include 9% Maryland State Sales Tax on alcoholic beverages.*
# LIQUOR (By the bottle 750 ml)

## House
- **NEW** Tito’s Vodka ................................................................. $53.00
- Gordon’s Gin ................................................................. $53.00
- **NEW** Bacardi Rum ................................................................. $53.00
- Sauza Silver Tequila ................................................................. $53.00
- Jim Beam Bourbon ................................................................. $53.00
- **NEW** Jack Daniels Whiskey ................................................................. $53.00
- **NEW** Johnnie Walker Red Label ................................................................. $53.00

## Premium
- Grey Goose Vodka ................................................................. $81.00
- **NEW** Bombay Sapphire ................................................................. $81.00
- **NEW** Flor De Cana 12 Year Rum ................................................................. $81.00
- Sauza Tres Generaciones Plata Tequila ................................................................. $81.00
- Knob Creek Bourbon ................................................................. $81.00
- **NEW** Sagamore Rye Whiskey ................................................................. $81.00
- **NEW** Johnnie Walker Black Label ................................................................. $81.00

## Vermouth
- Dry Vermouth ................................................................. $21.00
- Sweet Vermouth ................................................................. $21.00

## Mixers*
- Sour Mix (liter) ................................................................. $11.00
- Bloody Mary Mix (liter) ................................................................. $11.00
- Tonic Water (liter) ................................................................. $14.00
- Club Soda (6 pack – 10 oz) ................................................................. $14.00
- Ginger Ale (6 pack – 12 oz) ................................................................. $16.00
- Orange Juice (6 pack – 15 oz) ................................................................. $19.00
- Cranberry Juice (6 pack – 15 oz) ................................................................. $19.00
- Grapefruit Juice (6 pack – 15 oz) ................................................................. $19.00

*Appropriate bar fruits and garnishes included