



Welcome

The Lancaster Barnstormers are honored to host you and your guests at Clipper Magazine Stadium!

The Lancaster Barnstormers have partnered with Legends Hospitality Management to welcome you to Clipper Magazine Stadium. Your private Luxury Suite will be where every experience is legendary. Our expert culinary staff will prepare your food orders with special care and spectacular presentation. Your Suite menu will offer local and regional ballpark fan favorites. Suite packages will also be available to make the ordering process quick and easy! The beverage menu will include premium spirits and the finest in local, premium beer and wine.

The Barnstormers' Premium Services also accommodates special requests, including a private attendant, special occasion cakes and flower arrangements to add that special touch to your event.

SUITE INFORMATION

For your convenience, our Premium Suite and Catering Department will be able to take your advanced orders up to three business days prior to the event. If you have requests on the day of the event, a Suite Game Day Menu will be available in your suite, so that you may place an order. The Game Day Menu will be slightly more limited. However, it will still exceed the needs of your party.

The Barnstormers Premium Services can be contacted at (717) 358-9852. Our fax number is (717) 509-3646.

HOURS OF OPERATION

The suites are open for guest arrival seventy five minutes before the event and remain open thirty minutes after the event.

The Barnstormers Premium Suite and Catering Department will be available on regular business days from 9:00 AM to 2:00 PM, Monday through Friday for all order processing and any other questions.

The Barnstormer Premium Suite and Catering Department will provide you with culinary delights, outstanding service and the ability to order any of our offerings with ease. If there is anything else that we may do to enhance the suite and your requests, please let us know in advance. Our staff is dedicated in welcoming and serving you and your suite guests.

FOOD AND BEVERAGE ORDERING

In order to provide outstanding and prompt service, all orders must be placed within three business days (seventy two hours) prior to the day of the game or event. Orders are due by 2:00 PM on the cut-off day (See below). Orders can be faxed, e-mailed, telephoned in or you may utilize our online ordering system. To facilitate the ordering process, each suite attendant will be provided with this advanced order form and you may add to it once you or the authorized host is present in the suite. Please use the required form that has previously been sent to you. This form is also available online.


To order by FAX, send to (717) 509-3646. You will receive a confirmation from the catering manager.

To order by E-Mail, e-mail us at gfrain@legendshm.com. You will receive a confirmation from the catering manager.

EVENT DAY

ORDERS DUE BY 2:00 PM

Monday	Thursday Prior
Tuesday	Thursday Prior
Wednesday	Friday Prior
Thursday	Monday Prior
Friday	Tuesday Prior
Saturday	Wednesday Prior
Sunday	Wednesday Prior

Limited day of game ordering is also available. Please allow approximately forty-five minutes for day of game orders to be delivered. Menu items notated with  next to them indicates that they are available for game day orders.

DELIVERY SCHEDULE

All cold beverages and snacks will be available in your suite seventy minutes prior to event start times. In order to ensure freshness and quality, all other food orders will be delivered at your specified time. Your suite attendant will be available throughout the event for additional needs.

ORDER DETAILS

Please specify suite number, owner's name, date of game, time of game, host name for the game, your name and your contact information. We encourage having one person to place all the orders when there are multi-owners to avoid duplicate orders. If you would like standard orders for every event, please contact your catering manager.

CANCELLATIONS

Should you need to cancel an order, please let us know twenty-four hours prior to the day of the game. Please contact the catering manager at (717) 358-9852. You will not be charged.

RAIN OUT POLICY

The Barnstormers will make every attempt to play each game. The suite holder is responsible for food and beverage orders, if the game is cancelled after gates open. If the game is cancelled before gates open, the suite holder is not responsible for the food and beverage order.

METHODS OF PAYMENT

A suite invoice, listing all advanced and game day orders and related charges, will be prepared and presented just prior to the conclusion of the game. Each suite holder must submit a credit card(s) to put on file with the authorized signature(s). If, however, none of the authorized individuals will be available to sign the final invoice, we ask that you advise the Barnstormers Catering Manager to assign someone who will be present at the game. Final invoices will be submitted to the host unless specified otherwise.

We require that all suite invoices be settled prior to the end of the event by using authorized credit cards or cash. MasterCard, Visa, AMEX, and Discover are accepted. PA sales tax of 6% will be added to all food and non-alcoholic beverage costs where applicable. **Any gratuities are discretionary to each guest's preference as there is no service charge imposed on your bill.**

BE A TEAM PLAYER – DRINK RESPONSIBLY

State law prohibits the consumption of any alcoholic beverage by any person who is intoxicated or under the age of twenty-one. We request the cooperation of all suite customers and their guests in complying with these legal requirements. It is the responsibility of the suite host(s) to monitor and control that no minors or intoxicated persons consume alcoholic beverages. **PLEASE REMEMBER THAT ANY ALCOHOLIC BEVERAGES PURCHASED AT CLIPPER MAGAZINE STADIUM CAN NOT LEAVE THE PREMISES.**

The Barnstormers reserve the right to check for proper identification and refuse service to persons who appear to be intoxicated.

Be fair, be aware. Help us promote family enjoyment and safety. Please, **DO NOT DRINK AND DRIVE.**

We thank you for joining us in your suite for an event at Clipper Magazine Stadium. If there is anything we can do to make your next visit another memorable one, please contact us as soon as possible.






LET'S PLAY BALL!

Ala Carte – “Five and Dime”

Franklin Woolworth opened the first successful Five and Dime store in Lancaster in 1879.





SNACKS

6 Guests/12 Guests

Roasted Peanuts in the shell		10/18
Toasted French Onion Dip and House Made Potato Chips		10/18
South of the Border Sampler - House made tortilla chips served with a sampling of a citrus salsa, salsa con queso, home-style salsa and guacamole		13/24
Auntie Anne's Pretzels - Freshly hand made jumbo pretzels served with two mustards		20/39
Waffle Cut Fries - Available plain or topped with garlic, salt and vinegar		14/27

“GARDEN SPOT OF AMERICA” – *Name given to Lancaster County for the fertile land and vibrant crops*

6 Guests/12 Guests

Garden Fresh Crudités - Fresh garden vegetables with buttermilk herb dipping sauce		23/45
7-Layer Dip - Our version of this traditional favorite. Refried beans, guacamole, sour cream shredded cheddar cheese, salsa fresca, ripe olives and green onions with crisp tortilla chips		18/35
Garden Salad - Baby lettuce, grape tomatoes, cucumbers, shredded carrots, radishes and seasoned croutons with creamy Italian dressing		11/20
Creamy Red and Green Cole Slaw - Thinly sliced cabbage in a creamy dressing		11/20
Potato Salad - Tossed in mayonnaise and seasoned just right		13/25
Classic Caesar Salad - Crisp romaine lettuce, garlic croutons, parmesan cheese and traditional caesar dressing Add Chicken		13/25 2/4
Tortellini Pasta Salad - Grilled fresh vegetables, sun-dried tomatoes and ranch dressing		17/28
Fruit and Cheese Display - A selection of fresh seasonal fruit, domestic and imported cheeses presented delicately with crackers and baguettes		26/50







HORS D'OEUVRES

6 Guests/12 Guests

Buffalo Wings - Jumbo chicken wings tossed in your selection of a medium Buffalo, chipotle honey or 'Storming barbeque sauce with blue cheese and celery		19/36
Boneless Wings - Boneless tenders tossed in your selection of medium Buffalo, chipotle honey or 'Storming barbeque sauce with blue cheese and celery		19/36
Chicken Breast Strips - Hand breaded chicken tenderloins with chef's own unique barbeque sauce and honey mustard sauce		24/45
Hess's Beef Brisket Slider - Miniature brisket sandwiches from Hess's BBQ with sautéed onions and pickles		20/40
Meatballs - Hand-rolled meatballs seasoned just right with your choice of traditional Swedish sauce or the chef's delicious barbeque sauce		16/30
Nachos Grande - Crisp house made tortilla chips with seasoned ground beef, shredded chicken, jalapenos, diced tomatoes and green onions, sour cream, guacamole, black olives and cheese		18/35
Black and Blue - Sliced flank steak marinated, grilled and topped with a blue cheese smear		19/37




OFF THE GRILL

6 Guests/12 Guests

Kunzler All-Beef Hot Dogs - With freshly baked buns and traditional condiments of diced onions, grated cheddar cheese, relish, ketchup and mustard		21/40
Gourmet Hamburgers - Half pound burgers, grilled to perfection with all the trimmings, fresh buns, lettuce, tomatoes, mayonnaise, mustard, ketchup and sliced American cheese		22/45
'Storming Red Sausage Selection - Grilled Italian and Andouille sausages served with Italian rolls, grilled onions and peppers, and traditional condiments		22/41
Chicken Breast Sandwich - Grilled marinated chicken breasts with lettuce, tomatoes, onions, barbeque sauce, mayonnaise and Kaiser rolls		22/45
Philadelphia Cheese Steak - Shaved beef mixed with peppers, onions and cheese, with steak rolls and all the condiments		31/60
Hess's Pulled Pork - Fresh pulled pork seasoned with a mixture of spices and covered with barbeque sauce, with Kaiser rolls and pickles		34/65
Hess's Barbequed Ribs - Full racks of smoked pork baby back ribs with Hess's own barbeque sauce		48/95
Mixed Grill - Kunzler All-beef franks and ½ Pound hamburgers served with all the trimmings with your choice of potato salad or coleslaw		23/45

FROM THE DELI BOARD

6 Guests/12 Guests

The Buchanan-Classic American Hero Sandwich Turkey, roast beef and cheddar and honey ham served on ciabatta bread		42/80
Turkey Club Wrap -Sliced oven-roasted turkey with crisp bacon, Swiss cheese, lettuce, sliced tomatoes and ranch dressing wrapped in an herb tortilla		20/38
Grilled Chicken Caesar Wrap -Grilled marinated chicken breasts with shredded parmesan cheese and crisp romaine lettuce, wrapped in a garlic herb tortilla and topped with Caesar dressing		20/38
Grilled Vegetable Stacker on Ciabatta with Humus -Grilled eggplant, zucchini, yellow squash, portabella mushroom, sprouts and tomato with garlic aioli		20/38

SUITE CUSTOM ECONOMY OFFERINGS

“THE CABBAGE HILL”

The neighborhood called "Cabbage Hill" in Lancaster was named for 19th century German residents who grew cabbage in their yards

Serves 12 guests

\$140.00

Roasted Peanuts in the Shell

Toasted French Onion Dip with House Made Potato Chips

Baked Macaroni and Cheese

Made from scratch in our kitchen! Elbow pasta with smoked gouda and cheddar cheese

Kunzler All-Beef Hot Dog Bar

With freshly baked buns and traditional condiments of diced onions, grated cheddar cheese, relish, ketchup and mustard

Chicken Breast Strips

Hand breaded chicken tenderloins with chefs own unique barbeque sauce and honey mustard sauce

Gourmet Cookies

Thirst Quencher

A six pack of your favorite soda and a six pack of bottled water

“THE CLIP”

Serves 12 guests

\$150.00

Roasted Peanuts in the Shell

House Made Tortilla Chips with Salsa

Home-style Mustard Potato Salad

Yukon gold potatoes tossed in a savory mayonnaise and yellow mustard dressing

Buffalo Wings

Jumbo chicken wings tossed in your selection of a hot pepper sauce, mild, hot, or “Watch Out!” with cool ranch dip and celery sticks

Kunzler All-Beef Hot Dog Bar

With freshly baked buns and traditional condiments of diced onions, grated cheddar cheese, relish, ketchup and mustard

Gourmet Hamburger Bar

1/3 pound burger, grilled to perfection with all the trimmings, freshly baked buns, lettuce, tomatoes, onions, mayonnaise, mustard, ketchup and sliced American cheese

Gourmet Cookies

Thirst Quencher

A six pack of your favorite soda and a six pack of bottled of water

“THE RED ROSE”

The Symbol of the House of Lancaster

Serves 12 guests

\$175.00

Roasted peanuts in the Shell

Toasted French Onion Dip with House made Potato Chips

Chicken Breast Strips

Hand breaded chicken tenderloins with chefs own unique barbeque sauce and honey mustard sauce

Home-style Mustard Potato Salad

Yukon gold potatoes tossed in a savory mayonnaise and yellow mustard dressing

‘Storming Red Sausage Selection

Grilled Italian and Andouille sausages with 6-inch Italian hoagie rolls, grilled onions and peppers, and traditional condiments

Philadelphia Cheese Steak

Shaved beef mixed with peppers, onions and cheese, with steak rolls and all the condiments

Gourmet Cookies

Thirst Quencher

A six pack of your favorite soda and a six pack of bottled water

“THE HICKORY TOWNE”

PRESENTED BY HESS’S BBQ



The original name of Lancaster

Renamed after the English City of Lancaster by John Wright.

Serves 12 guests

\$200.00

Ranch Hand Potato Salad

Creamy Cole Slaw

Thinly sliced cabbage in a creamy dressing

Kampfire Baked Beans

Smoked Pulled Pork

Fresh pulled pork seasoned with a mixture of spices and covered with barbeque sauce, with Kaiser rolls and pickles

Smokehouse Chicken

Accompanied with rolls and butter

Thirst Quencher

A six pack of your favorite soda and a six pack of bottled water

FROM THE OVEN

Presented for the service of 12 guests

Oven-Roasted Cedar Plank Pork Tenderloin 100
*Roasted pork tenderloin served hot on a cedar plank with herb-roasted potatoes,
fresh vegetables, cocktail rolls and whole grain mustard*

Oven-Roasted Cedar Plank Tenderloin of Beef 145
*Roasted tenderloin of beef served hot on a cedar plank with herb-roasted potatoes,
fresh vegetables, cocktail rolls and horseradish sauce*

TRADITIONAL DUTCH OVEN MEALS

Presented for the service of 12 guests

Requires 72-hour notice

Served in a Dutch oven cooking vessel

Chicken Pot Pie 80
Authentic "Pennsylvania Dutch Chicken Pot Pie"

Shepherd's Pie 80
Ground meat with peas, carrots and Guinness beer topped with mashed potatoes

Pork and Sauerkraut 80

Chicken and Biscuits 80

TRADITIONAL DUTCH OVEN DESSERTS

Presented for the service of 12 guests

Requires 72-hour notice

Served in a Dutch oven cooking vessel

Peach Cobbler 60

Apple Cobbler 60

WHO'S GOT A SWEET TOOTH???

6 Guests/12 Guests

Assorted Cookies  13/24

Assorted Brownies  14/26


“WHOOPIE” Pies 25/45
One of Lancaster County's best loved desserts!

“Shoofly” Pie 21/41
Another Lancaster County favorite!

Turkey Hill Sundae Bar  24
Presented for the service of 12 guests

Choose any combination of 4 Pints of ice cream:
Vanilla & Chocolate
Moose Tracks Stuff'd
Praline Pecan Paradise Stuff'd
Peanut Butter Cup
Strawberry Cheesecake Stuff'd
Snyder's of Hanover Chocolate Pretzels

Toppings include:
Chocolate Syrup
Jimmies
Cherries
Chopped Nuts
Brownie Chunks

Turkey Hill Ice Cream Cake  40
A delicious cake layered with ice cream and crunchy topping, can be personalized at no extra charge.

Gourmet Assorted Cheesecake 40
Assorted pre-cut slices of chocolate chip, vanilla, raspberry and strawberry swirl

1/4 Sheet Cake (72 hour notice) 45
Vanilla, chocolate or marble
Customize for birthdays, graduations or other special events

1/2 Sheet Cake (72 hour notice) 70
Vanilla, chocolate or marble
Customize for birthdays, graduations or other special events

BEVERAGES

Hot Beverages (By the 10-cup air pot) <i>Coffee, Decaffeinated Coffee, Hot Chocolate, Celestial Seasonings Teas</i>	18
Beer (By the six-pack) <i>Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Coors Light, Yuengling Lager, Rolling Rock</i>	22
Premium Beer/Malt Beverages (By the six-pack) <i>Molson Canadian, Labatt Blue, Amish Four Grain Pale Ale, Strawberry Wheat Beer, Heineken, Heineken Premium Light, Milk Stout, Hop Hog IPA, Corona Extra, Sam Adams, Mike's Hard Cranberry, Mike's Hard Lemonade, Mike's Lime</i>	26
Soft Drinks (By the six pack) <i>Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr Pepper, Mug Root beer</i>	12
Gatorade, 20 oz. (By the six-pack)	18
Aquafina Bottled Water, 20 oz. (By the six-pack)	14
Turkey Hill Beverages, 20 oz. (By the six-pack) <i>Iced tea, Diet iced tea, Green tea, Lemonade</i>	16

WINE

WHITE

Chardonnay

Fetzer, CA	25
Tamanend Wine, Moonstone, PA	30
Gallo Family Vineyards, CA	40
Kendall Jackson Reserve, CA	50

Varietal White Wines

Nissley Vineyards, Rhapsody in Blue, PA	30
Tamanend Wine, Alleluia, PA	35

White Zinfandel

Beringer, CA	25
Sutter Homes, CA	25

Pinot Grigio

Fetzer, CA	25
Sterling, Vintner's Reserve, CA	40

RED

Cabernet Sauvignon

Turning Leaf, CA	25
Beringer, Founders Estate, CA	25
Gallo Family Vineyards, CA	40
Kendall Jackson, CA	55

Merlot

Fetzer, CA	25
Beringer, Founders' Estate, CA	25
Gallo Family Vineyards, CA	40

Pinot Noir

Woodbridge by Robert Mondavi	25
Sterling Vintner's Reserve, CA	55

SPIRITS

by the liter

Vodka

Smirnoff	42
Absolut	65
Grey Goose	Per request

Gin

Gilbey's	25
Beefeater	60
Tanqueray	75

Scotch

Johnnie Walker Red	75
Dewar's White Label	75

Bourbon

Jim Beam	50
Jack Daniel's	60

Whiskey

Seagram's 7	35
Seagram's VO	40
Crown Royal	75

Tequila

Jose Cuervo Gold	60
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Rum

Captain Morgan Original Spiced	50
Captain Morgan Private Stock	75
Bacardi Superior	45

Cognac

Courvoisier VSOP	Per request
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Cordials

DeKuyper Triple Sec	18
Baileys Irish Cream	70
Kahlua	50

Vermouth

Martini & Rossi Sweet or Dry - <i>By the 750ml. bottle</i>	20
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MIXERS

By the six pack

Ginger ale	16
Tonic Water	16
Club Soda	16

By the quart

Bloody Mary Mix	10
Sweet & Sour	10
Lime Juice	10
Grenadine	10
Orange Juice	10
Grapefruit Juice	10
Cranberry Juice	10
Pineapple Juice	10

BAR SUPPLIES

Garnish Tray	10
Celery sticks, large olives, lemon and lime wedges	