



TDECU SUITE MENU

Chartwells Higher Education | cougareatscatering@uh.edu | (713) 743-9122

chartwells 
where hungry minds gather



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COUGAR SUITE PACKAGES

Minimum 12 Guests

Shasta's Homestyle Gameday 24.99 per guest

Cornbread with Apple Butter
Classic Wedge Salad
Baked Beans
Macaroni + Cheese
Fried Chicken

Touchdown Classic 29.99 per guest

House-made Potato Chips
Cole Slaw (V+O)
Char-Grilled Hamburger + All Beef Hot Dogs
Hamburger + Hot Dog Buns
Lettuce, Tomato, Onion
Cheddar Cheese Slices
House Made Pickles

Italian Feast 29.99 per guest

Italian Antipasta Display
Crostoni and Crackers
Classic Caesar Salad
Sautéed Broccoli with Garlic
Herb Lemon Pasta
Chicken Marsala
Garlic Bread

H-Town Tex-Mex Fajitas 34.99 per guest

Queso Blanco
Guacamole
Salsa Roja
served with corn tortilla chips
Spanish Rice
Black Beans
Flour Tortillas
Charred Ancho Chili Marinated Fajita Steak
Mojito Lime Grilled Chicken with Peppers
and Onions
Sour Cream
Pico de Gallo

Coogs' House Texas Barbeque 39.99 per guest

Jalapeno Cornbread
Mac and Cheese
Cole Slaw (V+O)
Choice of 2 Meats
Texas Dry Rub Brisket
Smoked Sausage
Pulled Pork
Skinless Boneless Chicken Thighs
House Made BBQ Sauce
House Made Pickles and Onions

H-Town Cougar Favorites 49.99 per guest

Snack Attack
Popcorn, pretzel bites, kettle chips, and
snack mix
Domestic Cheese Board with Crackers
Celery and Carrots
Chicken Wings
Hotdogs
Chilled Beef Tenderloin
Black pepper seared and chilled with red
onions and red and yellow beefsteak
tomatoes. Served with onion rolls, horseradish
sauce and Dijon mustard.

* The catering team can accommodate your dietary restrictions. Please let us know 6 days before game day.

CHAMPION GAME DAY PACKAGES

Minimum 12 Guests

Grilled Beef Tenderloin

49.99 per guest

Pretzel Roll

Grilled Broccolini

Roasted Fingerling Potatoes

Herb-Grilled Beef Tenderloin

served with house-made steak sauce, horseradish sauce,
house made pickles, stone ground mustard

Pecanwood Smoked Pork Loin

29.99 per guest

Brioche Rolls

Cilantro Rice

Bacon Brussel Sprouts

Pecanwood Smoked Pork Loin with Apricot Chutney





FIRST DOWN ENHANCEMENTS

Minimum 6 Guests

Artisan Cheese Board

16.99 per guest

Domestic and imported cheese board with
grilled baguettes, assorted nuts, lavender
honey, house made pickles

Vegetable, Hummus & Dip Platter

7.99 per guest

Fresh seasonal vegetables, with roasted garlic
hummus, red pepper hummus, French onion
dip, grilled herb focaccia, and house made chips

Salsa Bar

10.99 per guest

Salsa Tomatillo
Fire Roasted Corn Salsa
Salas Roja
Served with house made corn tortilla chips

Southern Shrimp Cocktail

11.99 per guest

Chilled shrimp served with cocktail sauce,
horseradish and lemons

Loaded BBQ Nachos

13.99 per guest

Corn tortilla chips smothered in smoked
queso with spicy black beans
Your choice of
Smoked Brisket
Shredded Chicken
Pulled Pork
Beyond Chorizo
Top with jalapenos, pico de gallo, lime crema,
and salsa roja

Just Wing It!

14.99 per guest

Choice of fried Chicken Wings or Chicken Tenders
Your choice of sauce: Lemon Pepper, Buffalo
Sauce, or House Made Texas BBQ Sauce
Served with ranch dressing, celery and carrots

BBQ Quesadilla

6.99 per guest

Monterey Jack pepper blend
Your choice of
Smoked peppers
Shredded chicken
Brisket
Pulled pork
Served with sour cream and pico de gallo

House Made Potato Chips

4.99 per guest

Served with French onion dip

Ballpark Gourmet Pretzel Bites

5.99 per guest

Served with beer cheese and honey mustard

Popcorn Bar

5.99 per guest

Freshly popped popcorn with ancho chili, ranch,
and cajun seasonings served with individual
Cougar popcorn buckets

Snack Attack

37.99

serves 12 guests

Freshly popped popcorn, snack mix, house
made kettle chips and pretzel bites

Seasonal Fruit Platter

8.99 per guest



FIELD GREENS

Minimum 12 Guests

Grilled Caesar Salad 4.99 per guest

Grilled romaine, aged shaved parmesan, garlic herb croutons with house made Caesar dressing

Italian Chopped Salad 6.99 per guest

Grilled chicken, crispy bacon lardons, red onions, heirloom cherry tomatoes, aged blue cheese, radicchio with a Dijon honey vinaigrette

BLT Salad 5.99 per guest

Romaine lettuce, crisp bacon, cheddar cheese, red onions and croutons tossed in buttermilk dressing



SHASTA'S SWEETS

Served per dozen

Assorted Mini Pies

34.99

Apple, Lemon, Chocolate Pecan

Dessert Shooters

21.99

Tiramisu, Panna Cotta, Chocolate
Pots de Crème

Cupcakes

31.99

Cookies & Cream, Red Velvet, Classic
Chocolate, Vanilla, with Red Sprinkles

Fall Dessert Bar

42.99

Pumpkin Pecan, Cranberry Bog Bars,
Apple Crumb Bars, Salted Caramel

Bourbon Bread Pudding

42.99

Serves 12-15 guests

Served with vanilla anglaise



SPIRITS

all bottles 750ML

Premium

Tito's Vodka	72
Beefeater	72
Bacardi Silver	64
Espolon Blanco	74
Jack Daniel's	73
Dewar's	72
Dulce Vida Tequila	76
Organic Blanco	

Ultra Premium

Grey Goose	96
Patron Silver	110
Bombay Sapphire	78
Maker's Mark	84
Johnny Walker Black	95
Captain Morgan Spiced Rum	67
Tanqueray	81
Jameson	84
Yellow Rose Blended	84
Yellow Rose Outlaw	98
Yellow Rose Rye	90
Yellow Rose Bourbon	130

WINE

Cabernet

Mon Frere	32
Carmel Road	37
Penfolds	49
Quilt	75

Pinot Noir

Elouan	37
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Cote du Rhone

E. Guigal	37
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Chardonnay

St. Francis Chardonnay	36
Carmel Road	37
Sonoma-Cutrer	49
Quilt	75

Prosecco

Benaccetto	37
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Rosé

Charles & Charles	32
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Pinot Grigio

Seaglass	33
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Sauvignon Blanc

Yealands	39
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Sparkling

Mumm	36
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Don't see it on the menu?

Please reach out to the catering team at 713-743-9122 at least 6 days prior to game day.



BEVERAGES

BEER

Sold by the six pack

Domestic 38

Bud Light
Michelob Ultra
Miller Light
Budweiser
Coors Light

Premium 45

Modello
Lovestreet
Hopadillo

PREMIUM BEVERAGES

Sold by the six pack

Karbach Ranch Water
White Claw Black Cherry

MIXERS

Zing Zang Bloody Mary Mix	14
Ginger Beer (12 oz. six pack)	12
Margarita Mix	14
Club Soda (10 oz. six pack)	12
Tonic Water (10 oz. six pack)	12
Tabasco Sauce	3
Lime Wedges	4
Lemon Wedges	4

NON- ALCOHOLIC

sold by the six pack

Coca-Cola Products 18

20 oz.
Coca-Cola
Diet Coke
Coke Zero
Sprite
Mr. Pibb

Dasani Bottled Water 15

Red Bull Energy Drink or Red Bull Sugarfree 30

8 oz.

Topo Chico 19

12 oz.

Juices

Orange Juice	12
Lemonade 20 oz.	18
Grapefruit Juice	12
Cranberry Cocktail	12



SUITES CATERING POLICIES

HOW IT WORKS

Suite orders will include all necessary disposable plates, utensils, napkins, and condiments in quantities consistent with your order. We also supply all food and beverage equipment needed to ensure food is served properly. Suite Attendants are responsible for setting up, serving, and breaking down your food and beverages. They will also place any day of orders you will need.

PAR PREFERENCES

We recommend suite holders establish a standard par beverage inventory levels with their suite attendant. We do not have a minimum and can be altered at any time.

ADVANCED ORDERING

Advanced ordering provides the opportunity to order from a full menu that features more variety than our standard event day menu. Additionally, by placing orders in advance, our staff has more opportunity to accommodate any special and custom requests.

All advanced orders must be placed by Monday at 2:00pm prior to game day. Orders submitted after the deadline will have the option of ordering from our limited event day menu.

All advance orders will be delivered to the suite and ready for service at gate time.

EVENT DAY ORDERS

We offer a limited Event Day Menu that includes food, beer, wine, spirits, and nonalcoholic beverages. All Event Day food orders must be placed by half time through your suite attendant. All Event Day beverage orders need to be placed by the beginning of third quarter through your suite attendant.

HOW TO ORDER

By Email

Email your order and payment form to:
Cougar Eats Co.

Catering e-mail:
cougareatscatering@uh.edu

By Phone

Phone number: (713) 743-9122
Contact availability: Monday – Friday, 9am
– 4pm

Online

dineoncampus.com/uh/cougar-eats-co-catering
Please call (713) 743-9122 to obtain a system username and password

METHODS OF PAYMENT

• Credit card

A credit card is required upon placing the order. Advanced orders will be charged 24 hours prior to the event. Event day orders will be charged at the end of third quarter. Gratuity can be added anytime.

• University of Houston Voucher System

University of Houston departments can use the voucher payment method for all orders. A voucher payment must be processed within 30 days of your event.

Any approved direct billing will be assessed a 5% late charge if the invoice is not paid within 30 days of the event and an additional 5% late charge will be added for each additional 30 days the bill is unpaid. Full payment is required before the events, except for those hosted by a University of Houston department.

SERVICE FEE

A 20% service fee will be charged for all event orders. This will cover the setup and take down costs associated with a staffed event (4 hours). Additional labor fees of \$36.00 per hour, per attendant will be applied for a staffed event past the four-hour mark.

CANCELLATION POLICY

A 50% charge will be assessed if a cancellation is made within 3 days of the event. If cancellation is made less than 24 hours before the event, the client is responsible for the full amount.

SERVICE OF ALCOHOLIC BEVERAGES

Texas Alcoholic Beverage Commission (TABC) regulations prohibit any alcoholic beverages from being brought into or removed from the stadium. Chartwells reserves the right to refuse service of alcohol to anyone at any time including anyone who produce a valid ID or anyone who appears to be intoxicated. No refunds will be given for any unused beverages.