



2 0 0 9 - 2 0 1 0

SUITE MENU

THE FINE PRINT

Advance Orders

Food & Beverage Ordering

For the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 2:00 p.m. EST, one (1) BUSINESS DAY prior to each event. Please use the chart (right) to assist you in placing your advance food and beverage order. Please place Saturday, Sunday and Monday event orders by 2:00 p.m. on Friday.

Event Day Falls On	Place Order By 2:00 p.m.
Monday	Friday
Tuesday	Monday
Wednesday	Tuesday
Thursday	Wednesday
Friday	Thursday
Saturday	Friday
Sunday	Friday

Food orders may be placed by...

FAX: 260.480.3773

EMAIL: premiumseating@memorialcoliseum.com

WEB: www.memorialcoliseum.com

The ONLINE ORDERING SYSTEM is available at www.memorialcoliseum.com. For assistance using the web ordering system, please contact the Premium Seating Department at (260) 480-2186.

For your convenience, a LIMITED Event Day Suite Menu is available to supplement your selections.

Please be advised that prices may be subject to change based upon availability and season.

Payment Procedures

We strive to ensure that your event billings are always accurate and complete. Please assign one person from your organization to be responsible for placing food orders and coordinating the billing in order to eliminate any confusion.

Event billings may be paid by cash, credit card on file, invoice or by providing a credit card during the event. We accept Visa, MasterCard and American Express. A standard service charge of 19% and an 8% Indiana state sales tax will be added to all food and beverage orders. Upon request, all suite guests may receive a computer generated check at the conclusion of the event. Please remember, even when you are not present, you are responsible for all charges made to your master account.

Cancellation Policy

Please notify us as soon as possible, in the event that an order must be cancelled. Orders cancelled by 4:00 p.m. on the business day prior to the event day, will not be charged.

Alcohol Policy

- State Law does not permit alcoholic beverages to be brought into or taken from the facility.
- It is the Suite Owner's responsibility to monitor and control alcoholic beverage consumption within the suite.
- By law, individuals under the age of 21 are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcohol to someone who is obviously intoxicated.
- Suite Owners and their guests are not permitted to take bottles or cans outside the suite concourse.
- Please pour all beverages into cups before leaving the suite area.
- All guests must be able to provide valid ID.
- Be a TEAM Player and please drink responsibly.
- Please be safe and DON'T Drink and Drive.



THE SCOREBOARD

All items priced per person, with a minimum order of 8.
Served with house chips.

Chicken Parmesan Sandwich • Fresh chicken breast lightly floured, then deep-fried to golden brown, topped with marinara sauce, mozzarella and fresh basil leaves, on grilled sourdough bread. **7.25**

Tenderloin Sliders • Two beef tenderloin medallions, lightly seasoned, then char-grilled and topped with grilled onions and bacon, served on a pretzel roll. **8.75**

Grinder with a Twist • Slow roasted and shredded pork, topped with sauteed peppers and onions and smoked gouda cheese. Served on a grilled mini baguette. **7.75**

Gourmet Ham & Cheese • Shaved, honey smoked ham, grilled and topped with caramelized onions and smoked gouda cheese on sourdough bread. **6.25**

Ultimate Patty Melt • Char-grilled hamburger patty topped with Swiss cheese, caramelized onions, sauteed mushroom and bacon, served on grilled marble rye bread with thousand island dressing. **7.25**

Gourmet Portabella Sandwich • Balsamic-marinated portabella mushroom, char-grilled and topped with caramelized onion, roasted pepper and smoked cheddar cheese, served on a toasted brioche bun. **7.50**

Chicken Club Sandwich • Char-grilled chicken breast, topped with tomato, smoked bacon, alfalfa sprouts, served on a toasted brioche bun with avocado jalapeno herb spread. **7.50**

Turkey Reuben • Fresh roasted, shaved turkey breast, grilled and topped with Swiss cheese, zesty cole slaw and thousand island dressing. Served on grilled marble rye bread. **7.50**

Ahi Tuna Sandwich • Fresh filet of Ahi tuna, encrusted with black sesame seeds, pan-seared and served on grilled sourdough bread with seaweed salad, tomato, sliced red onion and wasabi mayonnaise. **8.75**

GREENS

All items priced per person, with a minimum order of 8.
Dressing Choices: Ranch, French, Honey Mustard, Thousand Island, Italian, Bleu Cheese, Honey Lime or Bleu Cheese Vinaigrette

Cobb Salad • Fresh greens topped with julienne chicken, chopped bacon, red onions, bleu cheese, tomatoes and avocado. Served with bleu cheese vinaigrette. **7.50**

Chopped Salad • Fresh chopped romaine lettuce, with roasted corn, black beans, feta cheese, red onions, bell peppers and grilled chicken served with a honey lime dressing. **7.25**

House Salad • Fresh lettuce topped with cheese, tomatoes, black olives, red onions and croutons. Served with choice of dressing. **5.50**

PIZZA

Personal Pizza • **7.00**

16" Pizza • **20.00**

House made pizza with a zesty tomato sauce, shredded mozzarella cheese and your choice of pepperoni, sausage, black olives, mushrooms and onions.

SNACKS & SWEET STUFF

Items designed to serve 8 guests, unless otherwise noted.

Bottomless Bowl Popcorn • **12.50**

House-Made Potato Chips • **6.00**

Sour Cream & Onion Dip • **7.00**

House-Made Tortilla Chips • **7.00**

Salsa • **6.00**

Queso Blanco • **7.50**

Assorted Individual Packages of Snacks • **1.50 each**

Pretzel Twists • **7.00**

M & M's • Peanut or Milk Chocolate **8.00**

Gourmet Cookies • Dozen **14.00**

Dessert Cart Items • Each **5.00**

Assorted Cupcakes • Dozen **25.00**

Gourmet Brownies • Dozen **25.00**

Ice Cream Sundae Bar • Per Person **4.50**

Birthday & Special Occasion Cakes
Available Upon Request!

BUILD YOUR OWN PACKAGE

All packages priced per person with a minimum order of 8.

“THE MAIN EVENT”

CHOOSE

- 2 Items - 14.00 per person
- 3 Items - 18.00 per person
- 4 Items - 21.00 per person

Broaster™ Boneless Wings

Breaded boneless chicken wings, tossed with your choice of BBQ or Buffalo sauce, served with ranch, BBQ sauce or bleu cheese dressing.

Nacho Platter

Tri-color tortilla chips topped with your choice of ground beef, shredded chicken or pulled pork, baked with mexi-cheese, then topped with shredded lettuce, tomato, green onions, jalapenos and black olives. Served with sour cream and salsa.

Mini Calzones

Fresh pizza dough, stuffed with your choice of pepperoni or sausage, with cheese and fresh sauce, cooked to golden brown. Served with marinara or BBQ sauce.

Loaded Potato Wedges

Oven roasted garlic potato wedges with melted Monterey jack and cheddar cheese. Topped with chopped bacon, green onions and sour cream.

Chicken Quesadillas

Julienne grilled chicken breast on a flour tortilla with mexi-cheese, sauted onions and peppers, mushrooms and fresh basil. Grilled and served with sour cream and salsa.

Mini Corn Dogs

Battered mini hot dogs, deep fried and served with mustard sauce.

Chicken Tenders

Hand breaded chicken tenders, deep fried to golden brown, served with choice of dipping sauce (BBQ, Honey Mustard or Buffalo).

BBQ Meatballs

Succulent meatballs generously tossed in Sweet Baby Ray's BBQ Sauce.

All include appropriate condiments

“SNACK ATTACK”

CHOOSE

- 1 Items - 4.00 per person
- 2 Items - 8.00 per person
- 3 Items - 11.00 per person

Fresh Sliced Fruit

A bountiful display of fresh, seasonal fruit.

Assorted Cheese & Cracker Tray

An array of domestic cheeses, served with crackers.

Veggie Platter w/ Dip

A fresh assortment of seasonal veggies served with ranch dressing.

Queso Blanco

A blend of melted white cheese, seasoned with jalapeno peppers, fresh herbs and spices and served with tri-color tortilla chips.

Jumbo Soft Pretzels w/ Mustard Sauce

Soft pretzels served with mustard sauce for dipping.

All include appropriate condiments

“THE POWER PLAY”

CHOOSE:

- 2 Items - 14.00 per person
- 3 Items - 18.00 per person

Jumbo Hot Dogs

Fresh grilled all-beef dogs served with fresh rolls and condiments.

Hamburgers

Served with lettuce, tomato, red onion and cheese on a toasted brioche bun.

Johnsonville Bratwursts

Mouth-watering bratwurst steamed in beer, then grilled and served on a toasted bun with condiments; add sauerkraut upon request.

Tenderloin Sliders

Beef tenderloin medallions, lightly seasoned, then char-grilled and topped with grilled onions and bacon, served on a pretzel roll.

Grinder with a Twist

Slow roasted and shredded pork, topped with sauteed peppers and onions and smoked gouda cheese. Served on a grilled mini baguette.

All include appropriate condiments



Bottomless Popcorn Bowl
Included with Packages

No Substitutions on Build Your Own Packages Please.

ALL-INCLUSIVE PACKAGES

All packages are priced per person with a minimum order of eight (8).

“MUNCHIES”

9.50
per person

Assorted Individual Bagged Snacks

House-Made Potato Chips w/ Dip

Fresh potato chips served with sour cream and onion dip

Veggie Platter w/ Dip

A fresh assortment of seasonal veggies served with ranch dressing.

Jumbo Soft Pretzels w/ Mustard Sauce

Soft pretzels served with mustard sauce for dipping.

Queso Blanco

A blend of melted white cheese, seasoned with jalapeno peppers, fresh herbs and spices, served with tri-color tortilla chips.

“PENALTY SHOT”

18.50
per person

Chicken Quesadillas

Julienne grilled chicken breast on a flour tortilla with mexi-cheese, sauted onions and peppers, mushrooms and fresh basil. Grilled and served with sour cream and salsa.

Mini Calzones

Fresh pizza dough, stuffed with your choice of pepperoni or sausage, with cheese and fresh sauce, cooked to golden brown. Served with marinara or BBQ sauce.

Grinder with a Twist

Slow roasted and shredded pork, topped with peppers, onions and bacon. Served on a pretzel roll.

House-Made Potato Chips w/ Dip

Fresh potato chips served with sour cream and onion dip.

Fresh Sliced Fruit

A bountiful display of fresh, seasonal fruit.



Bottomless Popcorn Bowl
Included with Packages

“STARTING LINEUP”

16.75
per person

Nacho Platter

Tri-color tortilla chips topped with your choice of ground beef, shredded chicken or pulled pork, baked with mexi-cheese, then topped with shredded lettuce, tomato, green onions, jalapenos and black olives. Served with sour cream and salsa.

Veggie Platter w/ Dip

A fresh assortment of seasonal veggies served with ranch dressing.

BBQ Meatballs

Succulent meatballs generously tossed in Sweet Baby Ray's BBQ Sauce.

Chicken Tenders

Hand breaded chicken tenders, deep fried to golden brown, served with choice of dipping sauce (BBQ, Honey Mustard or Buffalo).

Queso Blanco

A blend of melted white cheese, seasoned with jalapeno peppers, fresh herbs and spices and served with tri-color tortilla chips.

BEVERAGES

Coffee	6
Carafe of our rich Colombian blend coffee. Freshly brewed in regular or decaffeinated.	
Soft drinks, bottled water and beer are served by the 6-pack.	
Soft Drinks	9
Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Diet Sierra Mist, Tropicana Lemonade and Mug Root Beer	
Bottled Water	9
Aquafina bottled water	
Domestic Beer	16
Budweiser, Bud Light, Miller Lite, Coors Light, O'Doul's	
Premium Beer	22
Heineken, Smirnoff Triple Black, Corona, New Castle	
Micro Brews	22
Mad Anthony's Old Woody Pale Ale and Auburn Lager	

LIQUOR

750 ml bottles

Vodka

Absolut **56**
Grey Goose **65**

Scotch

Dewars **58**

Gin

Tanqueray **52**

Bourbon

Jim Beam **39**

Rum

Bacardi Light . . . **36**
Captain Morgan . . **45**

Blend

Seagram's VO . . . **39**
Crown Royal **65**

Mash

Jack Daniels **58**

Mixers

Orange, Cranberry, **2.50**
or Grapefruit Juice
10 oz. Bottle

Bloody Mary Mix **2.00**
10 oz. Can

Tonic or Club Soda **2.50**
10 oz. Can

Lemons or Limes **2.00**

White Wines

Woodbridge Chardonnay **21**
Kendall Jackson Chardonnay **36**
Cavit Pinot Grigio **30**
Yellow Tail Reising **24**

Red Wines

Robert Mondavi Coastal Cabernet **32**
Woodbridge Cabernet **21**
Woodbridge Merlot **21**
Woodbridge Syrah Shiraz **22**

Blush Wine

Woodbridge White Zinfandel **21**