

EVENT DAY MENU

Hot Appetizers

BROASTER BONELESS WINGS | \$72

Tossed in BBQ sauce, Buffalo sauce, Asian Ginger or naked served with celery, carrots and ranch

BROASTER CHICKEN TENDERS | \$72

Breaded white meat chicken served with BBQ sauce, ranch, honey mustard or Buffalo sauce

BUILD YOUR OWN TACOS | \$67

Seasoned beef, soft mini tortillas, colby-jack cheese, shredded lettuce, sour cream sauce and pico de gallo

GOUDA MACARONI & CHEESE BITES | \$55

Battered and fried gouda macaroni & cheese with bacon served with herbed tomato sauce

GRILLED BEEF SLIDERS | \$75

Grilled angus beef with artisan pickles, cheddar cheese and bistro sauce on mini brioche buns

LOADED TATER SKINS | \$60

Potato skins with peppered bacon, colby-jack cheese, scallions and sour cream sauce **GF**
With grilled chicken or seasoned beef | \$75

MINI CORN DOGS | \$58

Mini chicken franks battered and golden fried served with honey mustard

PULLED PORK SLIDERS | \$75

House smoked pork tossed in sweet BBQ sauce served on mini brioche buns and served with artisan pickles



Assorted Snacks

BOTTOMLESS HOUSE CHIPS | \$25

Parmesan herb chips served with French onion dip **GF**

BOTTOMLESS POPCORN | \$20

Freshly popped and replenished throughout the event **GF**

BOTTOMLESS SNACK MIX | \$25

BOTTOMLESS TRI-COLORED TORTILLA CHIPS | \$25

Served with salsa

GOURMET FILLED PRETZELS | \$50

Jalapeño or cream cheese filled pretzels served with ranch, bourbon sauce or herbed tomato sauce for dipping

LOADED NACHO PLATTER | \$55

Tri-colored chips topped with seasoned beef, shredded colby-jack cheese, pico de gallo, jalapeños, sour cream sauce, salsa and salsa verde

MINI SOFT PRETZELS | \$50

Served with beer cheese

SOUTHWEST DIP SAMPLER | \$40

House made white queso, pico de gallo and salsa verde served with tri-colored tortilla chips

SWEET CANDY BASKET | \$40

M&M's, gummy bears, Twizzlers, Skittles and Snickers



GF = Gluten Free

All selections serve approximately 8 guests

Contact premium seating office for a list of items that can be made gluten free (within 48 hour notice).

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

Entrée Salads

COLISEUM HOUSE SALAD | \$57

Arcadian lettuce mix, marinated chicken breast, feta cheese, cucumbers, pecans, red onion, sun-dried cranberries and your choice of dressings **GF**

BUILD YOUR OWN SALAD | \$57

Arcadian lettuce mix with grilled or crispy chicken, up to 6 toppings and your choice of dressings

Toppings

- Mozzarella Cheese
- Shredded Colby-Jack Cheese
- Chopped Peppered Bacon
- Red Onion
- Grape Tomatoes
- Cucumbers
- Sliced Mushrooms
- Shredded Carrots
- Strawberries

Dressings

- Ranch
- Bleu Cheese
- Classic Italian
- Royal Red (French)
- Honey Dijon
- Poppyseed
- Fat Free Raspberry Vinaigrette
- *Gluten-Free Chef's Choice Salad Dressing - Available Upon Request*



Sandwiches

Gluten-Free buns available upon request

1/3 POUND CHEESEBURGERS | \$74

Freshly grilled beef patties on brioche buns served with cheese (American, provolone blend, cheddar), lettuce, tomatoes, onions and pickles

ALL-BEEF FRANKS | \$57

Jumbo frank served on a premium sausage roll *With chili sauce, diced onion and colby-jack cheese* | \$67

BRAT BURGERS | \$74

Grilled brat burgers with beer cheese, shredded romaine, sauerkraut and house sauce on brioche buns

GRILLED CHICKEN CLUBS | \$74

Grilled chicken, peppered bacon, provolone blend, arcadian lettuce mix and sun-dried tomato aioli on brioche buns

TURKEY CLUB WRAPS | \$65

Smoked turkey, peppered bacon, arcadian lettuce, tomatoes and honey dijon in a sun-dried tomato wrap

Pizza | \$30

Featuring house made garlic herb crust, herbed tomato sauce and a 5-cheese blend

Limit 5 toppings

PEPPERONI

SIX CHEESE

MEAT

Italian sausage, peppered bacon strips, ham and pepperoni

THE WORKS

Italian sausage, pepperoni, red onions, mushrooms and mixed peppers

PIZZA OF THE MONTH | \$28

Ask your server for this month's special

Additional Toppings

- Pepperoni
- Italian Sausage
- Ham
- Peppered Bacon Strips
- Red Onions
- Mushrooms
- Mixed Peppers
- Jalapeños

Desserts

DESSERT CART | \$7.50 each

Ask your suite attendant to bring by the dessert cart for today's selections.

Gluten-Free options available upon request.

EDY'S ICE CREAM SUNDAE BAR | \$52

Edy's vanilla ice cream with an assortment of toppings and sauces **GF**

GOURMET COOKIES | \$34

Choice of White Chocolate Cranberry or Chocolate Chunk

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All soft drinks, beer and bottled water served by the 6-pack

Soft Drinks & More

SOFT DRINKS | \$13

- Pepsi
- Diet Pepsi
- Caffeine-Free Pepsi
- Caffeine-Free Diet Pepsi
- Dr. Pepper
- Mountain Dew
- Diet Mountain Dew
- Sierra Mist
- Diet Sierra Mist
- Mug Root Beer

COFFEE | \$15 (By the pot)

FRUIT SHOOT | \$2.50 each

Kids Juice

BOTTLED DRINKS

- Gatorade | \$4 each
- Life Water | \$4.50 each
- Lipton Green Tea | \$4 each
- Pure Leaf Tea | \$4.50 each
- Sobe Life Water | \$4 each

BOTTLED WATER | \$13 (16.9 oz)

BUBLY | \$2.75 each

Beer

CRAFT BEER & SPECIALTY DRINKS | \$34

- 3 Floyds Beers
- Angry Orchard **GF**
- Bell's Two Hearted Ale
- Bud Light Ritaz
- Jack Daniels
- Mad Anthony Beers
- Metazoa
- Monaco Cocktails **GF**
- Redd's Apple Ale
- Season Selections
- Sierra Nevada
- White Claw

DOMESTIC BEER | \$23

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- O'Doul's
- Yuengling

IMPORT BEER | \$30

- Blue Moon
- Corona
- Guinness
- Labatt Blue
- Modelo
- Molson
- New Castle
- Stella Artois

Wine | \$26 (750 ml bottles)

WHITE & BLUSH

- Woodbridge Chardonnay
- Woodbridge Moscato
- Woodbridge Pinot Grigio
- Woodbridge White Zinfandel

RED

- Woodbridge Cabernet
- Woodbridge Merlot
- Woodbridge Pinot Noir



Liquor (750 ml bottles)

BLEND

- Crown Royal | \$98
- Makers Mark | \$99

GIN

- Bombay Sapphire | \$88

SCOTCH

- Johnny Walker Black | \$95

VODKA

- Stolichnaya | \$77
- Grey Goose | \$99

BOURBON

- Jim Beam | \$63

RUM

- Bacardi Light | \$58
- Captain Morgan | \$68

TEQUILA

- Patrón | \$99

WHISKEY

- Jack Daniels | \$83

Mixers

ORANGE OR CRANBERRY JUICE | \$3

10 oz. bottle

BLOODY MARY MIX | \$12

1 liter bottle

TONIC OR CLUB SODA | \$7.50

1 liter bottle

LEMON, LIME OR ORANGE | \$2



Wine | \$7.75 (275 ml bottles)

- Stella Rosa | Rosso
- Stella Rosa | Moscato

The Fine Print

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, Discover and American Express.

There is a 19% administrative charge and 8% sales tax applied to food and beverage orders. The administrative charge is an administrative fee only. The administrative charge is not a gratuity. Gratuities are at the sole discretion of suite owners and/or their guests. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees. However, please note that 50% of this administrative charge is distributed to certain service employees as additional wages.

ALCOHOL POLICY

Aramark is the only licensee authorized to sell or service liquor, beer and wine at the Allen County War Memorial Coliseum. Alcoholic beverages are not permitted to be brought into or taken out of the suites or the venue. Indiana law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite owner or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite owners may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact the premium seating office.

