

BUDWEISER SUITE MENU

Bud Suite Favorites

All selections serve 8 guests and are individually packaged

 **BROASTER BONELESS WINGS | \$77**

Tossed in BBQ sauce, Buffalo sauce, Asian Ginger or plain served with house chips

 **BROASTER CHICKEN TENDERS | \$77**

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

GRILLED BEEF SLIDERS | \$99

Grilled angus beef with cheddar cheese and bistro sauce on mini brioche buns served with fries

MINI CORN DOGS | \$72

Mini beef and pork franks battered and golden fried served with honey mustard and house chips

PULLED PORK SLIDERS | \$99

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

STREET TACOS | \$75

Seasoned beef or chicken, soft mini tortillas, queso fresco, lettuce, pico de gallo, and sour cream sauce

THE WELCOME SAMPLER | \$54

An assortment of vegetable crudite, fresh fruit and artisan cheeses served with crackers and crostini



Assorted Snacks

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BAVARIAN SOFT PRETZELS | \$56

Served with beer cheese and sweet mustard

ENDLESS POPCORN BOX | \$25

Freshly popped and replenished throughout the event

HOUSE FRIED KETTLE CHIPS | \$44

Served with caramelized onion dip

TORTILLA CHIPS & SALSA | \$25

TORTILLA CHIPS & WHITE CON QUESO | \$44



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.



10" Personal Pizza

\$15 each

Featuring a garlic herb crust, herbed tomato sauce and a cheese blend

PEPPERONI

CHEESE

MEAT SWEATS

Italian sausage, candied bacon, ham and pepperoni

THE WORKS

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

Additional Toppings

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

The Classics

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ALL-BEEF HOT DOGS | \$64

Served on premium sausage rolls with house chips

THREE POINT SAMPLER | \$70

Angus beef sliders with cheddar, house smoked pork sliders and grilled bratwurst sliders served with house chips

TRADITIONAL CHILI | \$45

Served with shredded cheddar, diced onions and oyster crackers



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Desserts

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ARTISAN DESSERT SHOOTERS | \$45

ASSORTED BROWNIES | \$44

GOURMET COOKIES | \$44

ICE CREAM SUNDAE | \$60

Select from assorted toppings and sauces



The Fine Print

All food and beverage items are subject to a 19% administrative charge and 8% sales tax. Aramark is the exclusive caterer for the Allen County War Memorial Coliseum. Our staff recommends two hours as the maximum length of food service.

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.

CONTACT INFORMATION

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Beverage & Bar Service

MIXED DRINKS

- Call Brands | \$7.25 each
- Premium Brands | \$7.75 each

BEER

- Domestic Brands | \$6.75 each
- Import Brands | \$7.25 each
- Craft & Specialty | \$7.50 each

WINE | \$7.25/glass

SOFT DRINKS

- Soft Drinks | \$2.50 each
- Bottled Water (16.9 oz) | \$3 each



There will be a labor charge of \$25 per hour per bartender, including setup and tear down time with a 3-hour minimum. Your bartender fee will be waived if bar sales exceed \$350.

State law requires patrons to be a minimum of 21 years of age to consume alcoholic beverages. We take this responsibility very seriously and comply with all laws and regulations. Aramark, at its sole discretion, reserves the right to refuse service to any patron.

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