

# BUDWEISER SUITE MENU

## Packages

*Priced per person*

*Bottomless popcorn included with each package*

### BBQ-58 | \$32

BBQ bourbon glazed smoked beef brisket, pulled pork sliders, poppyseed coleslaw, pickled vegetable relish, gulf shrimp, baked white cheddar mac and assorted brownies

### FAN FAVORITES | \$33

Boneless Buffalo wings, Swedish meatballs, jalapeño-bacon tater kegs, gourmet filled pretzels, fruit salad and chocolate chip cookies

### FIESTA FAJITA BAR | \$27

Marinated steak and grilled chicken with peppers & onions served with Spanish rice, shredded lettuce, Colby-jack cheese, sour cream sauce, pico de gallo, mini flour tortillas and cinnamon sopapillas

### HAT TRICK | \$30

Pepperoni pizza, boneless Buffalo wings, bratwurst, snack mix and an ice cream sundae bar

### MUNCHIES | \$25

Boneless Buffalo wings, house chips & dip, fresh fruit platter and gourmet filled pretzels

### PENALTY BOX | \$29

Beef sliders, seasonal fruit salad, house chips & dip, macaroni & cheese bar (toppings include bacon, mushrooms, roasted red peppers, scallions, shredded chicken, pico de gallo and crispy fried onions) and chocolate chip cookies



## Assorted Snacks

### BOTTOMLESS HOUSE FRIED KETTLE CHIPS | \$100

Served with onion dip

### BOTTOMLESS POPCORN | \$90

Freshly popped and replenished throughout the event

### BOTTOMLESS TORTILLA CHIPS & SALSA | \$125

### BOTTOMLESS TORTILLA CHIPS & QUESO BLANCO | \$150

### BAVARIAN SOFT PRETZELS | \$200

Served with beer cheese and sweet mustard

**Serves 50 people unless otherwise noted**

*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.*

# Bud Suite Favorites

## ALL BEEF HOT DOGS | \$250

Served on a premium sausage roll  
Add chili sauce, diced onion and  
Colby-jack cheese | \$275

## BROASTER BONELESS WINGS | \$325

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

## BUILD YOUR OWN TACOS | \$300

Seasoned beef or chicken, soft mini tortillas, queso  
fresco, lettuce, pico de gallo and sour cream sauce  
For both beef and chicken | \$325

## FRESH FRUIT KABOBS | \$200

Seasonal fruit and berries with a yogurt dip

## FRESH VEGETABLE PLATTER | \$175

Seasonal veggies served with ranch dressing

## GRILLED BEEF SLIDERS | \$275

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

## MEATBALLS | \$210

Choice of BBQ, Italian or Swedish  
\*Gluten-Free available upon request.

## PULLED PORK SLIDERS | \$275

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

## THREE POINT SAMPLER | \$300

Angus beef sliders with cheddar, house  
smoked pork sliders and mini brats



## Pizza | \$35

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

PEPPERONI

CHEESE

MEAT

Italian sausage, bacon, ham and pepperoni

THE WORKS

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

### Additional Toppings

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



**Serves 50 people unless otherwise noted**

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.

## Desserts

### ARTISAN DESSERT SHOOTERS | \$225

Assorted hand-crafted dessert shots

### ASSORTED BROWNIES | \$150

#### CHEESECAKE BAR | \$175

Top off your New York Style cheesecake with an assortment of toppings and sauces

### GOURMET COOKIES | \$145

### ICE CREAM SUNDAE BAR | \$210

Top off your sundae with an assortment of 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. Gratuity/tip is at the discretion of the guest.

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.

### Serves 50 people unless otherwise noted

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.

## Beverage & Bar Service

### MIXED DRINKS

- Call Brands | \$7.50 each
- Premium Brands | \$8 each

### BEER

- Domestic Brands | \$7 each
- Import Brands | \$7.50 each
- Craft & Specialty | \$7.75 each

### WINE | \$7.50/glass

### SOFT DRINKS

- Soft Drinks | \$2.75 each
- Bottled Water (16.9 oz) | \$3.25 each



## CONTACT INFORMATION

Chelsea Leitch  
Director of Premium Seating  
Office: (260) 480-2186  
Fax: (260) 484-1637  
cleitch@memorialcoliseum.com