

BUDWEISER SUITE MENU

Packages

Priced per person

Bottomless popcorn included with each package

BBQ-58 | \$40

BBQ chicken salad, bourbon BBQ glazed smoked beef brisket, pulled pork sliders, poppyseed coleslaw, pickled corn relish, baked white cheddar mac and assorted brownies

Served with choice two of BBQ sauces

- Sweet Baby Ray's
- Peach BBQ
- Carolina Gold
- Citrus BBQ
- Local Bourbon Honey
- Jerk BBQ

BAKED POTATO BAR | \$25

Includes chopped bacon, diced chicken, cheese sauce, broccoli, whipped butter, sour cream, shredded cheese, and scallions

FAN FAVORITES | \$32

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

FIESTA FAJITA BAR | \$30

Marinated steak and grilled chicken with peppers & onions served with Spanish rice, shredded lettuce, cheddar blend cheese, sour cream, pico de gallo, mini flour tortillas and chocolate filled churros

HAT TRICK | \$30

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

MUNCHIES | \$22

Boneless Buffalo wings, house chips & dip, vegetable crudité with ranch, and gourmet filled pretzels

PENALTY BOX | \$27

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



VEGETARIAN LOVERS | \$30

Sriracha brussel sprouts, Buffalo cauliflower, vegetarian spring rolls with sweet chili sauce, celery & carrots with ranch dip, toasted pita chips with red pepper hummus and fruit kabobs with yogurt dip

Assorted Snacks

BOTTOMLESS HOUSE FRIED KETTLE CHIPS | \$100

Served with onion dip

BOTTOMLESS POPCORN | \$90

Replenished throughout the event

BOTTOMLESS TORTILLA CHIPS & SALSA | \$125

BOTTOMLESS TORTILLA CHIPS & QUESO BLANCO | \$165

BAVARIAN SOFT PRETZELS | \$210

Served with beer cheese

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
cheddar cheese blend | \$275

BROASTER BONELESS WINGS | \$335

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, sour cream
and traditional salsa
For both beef and chicken | \$325



GRILLED BEEF SLIDERS | \$285

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

MEATBALLS | \$240

Choice of BBQ, Italian or Swedish
Gluten-Free

PULLED PORK SLIDERS | \$285

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

Chilled Platters

ARTISAN CHEESE PLATTER | \$225

Assortment of hard and soft cheeses,
grapes, dried fruit and crackers

FRESH FRUIT PLATTER | \$190

Seasonal assortment of fruit

FRESH VEGETABLE PLATTER | \$175

Seasonal veggies served with ranch dressing

SHRIMP WITH SPICY COCKTAIL SAUCE | \$260

Garnished with lemon wedges

COLISEUM CHICKEN CAESAR SALAD | \$200

Crisp romaine topped with grilled chicken,
shredded parmesan, cherry tomatoes with
traditional Caesar dressing

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Desserts

ARTISAN DESSERT SHOOTERS | **\$225**

ASSORTED BROWNIES | **\$160**



CHEESECAKE BAR | **\$200**

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

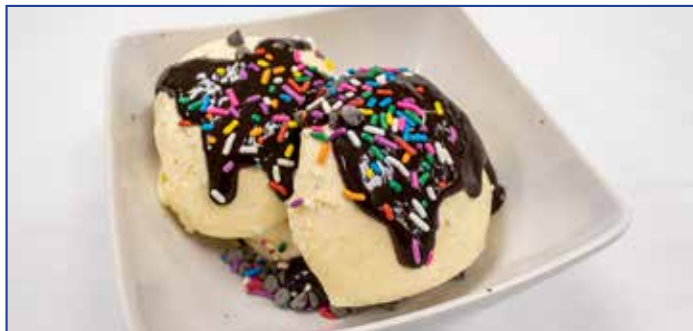
FLOURLESS CHOCOLATE TORTE | **\$200**

Gluten-Free

GOURMET COOKIES | **\$145**

ICE CREAM SUNDAE BAR | **\$210**

Top off your sundae with an assortment of toppings and sauces



MINI DESSERT BARS | **\$140**

A variety of assorted selections

WHOLE CAKES | **\$75**

Each serves 12

- Carrot Cake
- Chocolate Cake
- Lemon Cake
- Red Velvet Cake
- Rustic Gingerbread Cake

Beverage & Bar Service

MIXED DRINKS

- House Brands | \$8 each
- Topshelf Brands | \$9 each

BEER

- Domestic Brands | \$7 each
- Premium | \$8 each

WINE | **\$8/glass**

SOFT DRINKS

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

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.

CONTACT INFORMATION

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

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