



catering menu



 ALLEN COUNTY WAR
MEMORIAL COLISEUM™

Please notify a manager if you have any food allergies or ingredients questions.

DIY STATIONS

Serves 25 guests

Parfait Paradise | \$150

Flavored yogurts, seasonal fruits and granola

Best Thing Since Sliced Bread | \$150

Toaster with breads and bagels, spreads, cream cheeses and jams

Hippie Dippy | \$150

Choose from 3 of our housemade dips served with tortilla or pita chips

Donut Mind If I Do | \$100

Display of assorted doughnuts and/or doughnut holes

Popcorn Bar | \$90

Freshly popped popcorn with multiple flavor shakers, snack mixes, and candy pieces



MORNING SNACKS

Fresh Cut Seasonal Fruit Platter | **\$115** *serves 25*

Breads, Muffins, & Pastries | **\$90** *serves 25*

Assorted Granola & Cereal Bars | **\$35** *per dozen*

Bakery Fresh Doughnuts | **\$35** *per dozen*

Seasonal Whole Fruit | **\$2.00** *per piece*

Priced per guest

Yogurt Parfait | **\$5.50**

Muffins | **\$3.00**

Individual Fruit Cup | **\$2.50**

AFTERNOON SNACKS

Serves 25 guests

Soft Pretzels with Nacho Cheese | **\$225**

Hummus & Pita Chips | **\$125**

Vegetables with Dip | **\$110**

Tortilla Chips

with Salsa | **\$75**

with Queso Blanco | **\$100**

with Guacamole | **\$125**

with Warm Spinach & Artichoke Dip | **\$100**

Coliseum Chips with French Onion Dip | **\$80**

Assorted Cookies | **\$60**

Assorted Brownies | **\$60**

Fresh Popped Popcorn | **\$50**

Snack Mix | **\$50**

Mini Candy Bars | **\$45**

Pretzel Twists | **\$25**

Priced per guest

Box Candy | **\$5.00**

Novelty Ice Cream Bar | **\$4.00**

Trail Mix | **\$3.00**

Cookies | **\$3.00**

Bagged Chips | **\$2.50**

A LA CARTE BEVERAGES

Priced per item

Regular & Decaf Coffee | **\$35 per gallon**

Hot Tea | **\$35 per gallon**

Includes Hot Water & Assorted Tea Bags

Chilled Water Cooler | **\$27**

Includes 5 Gallons of Water & Water Cups

Additional Water Containers | **\$27 each**

Iced Tea or Lemonade | **\$27 per gallon**

Infused Water Station | **\$45 per gallon**

Choice of Lemon, Cucumber, or Orange

White or Chocolate Milk | **\$4.25**

Fruit Juice | **\$4.00**

Bottled Water | **\$3.00**

Canned Soda | **\$3.00**

Hot Chocolate Packets | **\$4.00**



BEVERAGE STATION ENHANCEMENTS

*Can only be added to Hot or Cold Beverage Stations
Each option priced per guest*

Cold Brew | \$5.00

Cold brew and flavored creamer

Gourmet Coffee Station | \$4.00

Flavored syrups, creamers, drizzles and more decadent coffee enhancements

Hot Cocoa | \$3.00

Marshmallows, flavored syrups, chocolate chips & more fun additions

Fruit Juice | \$4.00

Add any 2 fruit juices



CONTINENTAL BUFFETS

25 Guest Minimum

Continental Buffets include water, coffee, & orange juice

Deluxe Continental | \$22

Build your own yogurt parfait, featuring premium yogurt and assorted berry mélange, fresh fruit, assorted muffins & baked breakfast pastries

Rise And Shine Continental | \$19

Seasonal fresh fruit with berries, vanilla yogurt, and assorted freshly baked breakfast pastries

HOT BREAKFAST BUFFETS

25 Guest Minimum

Breakfast Buffets include water, coffee, & orange juice

Farmer's Market Breakfast | \$34

Scrambled eggs, fruit salad, assorted muffins & pastries or buttermilk biscuits, your choice of sausage patties, links, or bacon, Lyonnaise potatoes, and cinnamon French toast with butter and warm maple syrup

Country Breakfast | \$30

Scrambled eggs, breakfast potatoes, fruit salad, your choice of sausage patties, links, or bacon and biscuits with peppered sausage gravy

Classic Breakfast | \$27

Scrambled eggs, breakfast potatoes, fresh fruit salad, assorted muffins & pastries or buttermilk biscuits, and your choice of sausage patties or links, or bacon

*Substitute egg whites, turkey bacon,
or turkey sausage upon request.*

Sales tax and admin charge will apply to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BREAKFAST ADD-ONS

Buffet Pan serves 25 guests | \$70
Plated Breakfast | \$4.00 per guest

Country Egg Casserole

Shredded potato and sausage casserole topped with scrambled eggs and smothered with shredded cheese

Denver Egg Casserole

Ham, peppers, onions and shredded cheese

Huevos Rancheros

Fluffy eggs layered with chorizo, pico de gallo, queso fresco and warm flour tortillas

Egg Florentine Quiche

Spinach and herbs



PLATED BREAKFAST

Regular Coffee, Decaf Coffee, Water & Orange Juice Included

Additional options available for add-ons

Coliseum Breakfast | \$25

Potato hash with onions, peppers and ham, eggs and peppered gravy

Quiche | \$24

Served with oven roasted potatoes and bacon

Choice of one option:

- Maple Glazed Ham & Cheddar
- Spinach & Fire Roasted Tomato
- Quiche Loraine with Spinach & Ham
- Denver with Ham, Peppers, Onions and Shredded Cheese

Traditional | \$22

Scrambled eggs, breakfast potatoes, and choice of bacon, sausage patties or links

Substitute egg whites, turkey bacon, or turkey sausage upon request.

CHEF CREATION STATIONS

Three station minimum requirement unless accompanied by a breakfast package for an adequate meal size

\$125 per Chef Attendant • Priced per guest

Omelet Station | \$10

Farm fresh eggs with bacon, sausage, ham, onions, tomatoes, spinach, mushrooms, peppers, shredded cheese, salsa and hot sauce

Requires Chef Attendant

Hot Cereal Station | \$6.00

Hot and fresh oatmeal or cream of wheat served with dried fruits, raisins, butter, brown sugar, and honey

Chef Attendant Optional

Toaster Station | \$5.25

Assorted breads & bagels with cream cheeses, jam, & butter
Chef Attendant Optional

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BOX LUNCH

All box lunches include variety bagged potato chips, assorted cookies, fruit cup, condiments packets, and bottled water

Premium Box Lunch | \$23

Choice of Premium Sandwich and one side

Gourmet Box Lunch | \$17

Choice of Gourmet Sandwich

PICK TWO PLATE

Served with crackers, water, iced tea, and lemonade

Pick Two Plate | \$23

Pick two options from Gourmet Sandwiches, Lunch Salads, and Lunch Soups



GOURMET SANDWICHES

Oven Roasted Turkey

American cheese, lettuce, and tomato

Ham & Swiss

Lettuce and tomato

Roast Beef & Provolone

Horseradish cream, lettuce, and tomato

Turkey Club Wrap

Smoked bacon, shredded lettuce, tomatoes, and artisan cheese

Roasted Vegetable Wrap

Squash, onion, and pepper medley with pesto-cheese spread

Thai Vegetable Wrap

Romaine, cabbage, and broccoli slaw with sriracha mayonnaise

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PREMIUM SANDWICHES

Carvery Turkey

Arugula, onions, and cranberry aioli

Italian Grinder

Salami, pepperoni, and capicola with provolone, lettuce, tomato, banana peppers, and Italian dressing on Italian sub bun

Jerky Cubano

Jerk pulled pork, applewood ham, swiss cheese, sweet pickles, and dijonnaise

LUNCH SOUPS

Homestyle Chili • Hoosier Corn Chowder
Minestrone • Tomato Basil
Chicken Noodle Soup • Loaded Potato

LUNCH SIDES

Loaded Potato Salad • Italian Pasta Salad
Broccoli Raisin Salad • Coleslaw • Chips

LUNCH SALADS

Traditional Caesar

Chopped romaine, parmesan cheese, tomatoes, and croutons

House

Iceberg blend, carrots, cucumbers, tomatoes, colby jack cheese, and croutons

Greek

Chopped romaine, herbs, feta cheese, black olives, and tomatoes

Field Green

Spring mix, sunflower seeds, dried cranberries, golden raisins, and apple chips

Calypso

Spring mix, beets, chopped pineapple, feta cheese

Coliseum

Spring mix, dried cranberries, shaved red onion, feta cheese, pecans, and tomatoes

DRESSING OPTIONS

Ranch • French • Italian • Thousand Island
Fat Free Raspberry Vinaigrette
Balsamic Vinaigrette
Honey Mustard • Caesar • Greek

PLATED LUNCH

All plated entrées are served with choice of one starch, one vegetable, one salad, one dessert, dinner rolls with butter, water, iced tea and lemonade

London Broil | \$36

Roasted Salmon | \$34

BBQ Beef Brisket | \$29

**Grilled Chicken Fines Herbes
with Tarragon Beurre Blanc | \$29**

Zesty Marinated Chicken | \$27

Bourbon Maple Glazed Pork Loin | \$25



VEGETABLES

Haricot Vert with Bacon

Honey Glazed Carrots

Roasted Primavera Vegetables

Broccolini & Baby Carrot Medley

Citrus Asparagus

Tri-Colored Cauliflower & Broccoli

Squash Medley with Red Onion & Carrots

Mashed Root Vegetables

STARCHES

Jewel Rice Pilaf

Dauphinoise Potatoes

Roasted Fingerling Potatoes

Yukon Mashed Potatoes

Roasted Red Potatoes

Maple Sweet Potatoes

Mushroom Risotto

Five Cheese Mac 'N Cheese

Salad options found on page 5

DESSERTS

Assorted Cakes & Cheesecakes

*See sales manager
for dessert upgrade!*

Sales tax and admin charge will apply to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



LUNCH BUFFETS

Buffets include Coliseum chips, fresh fruit salad, water, iced tea and lemonade

*Lunch buffets are not priced for substitutions.
Changes to the menu may result in price increase.*

Italian | \$27

- Caesar salad
- Traditional lasagna with bolognese sauce
- Creamy alfredo over penne pasta
- Primavera vegetables
- Garlic breadsticks (*in lieu of Coliseum chips*)
- Mini cannolis

Add chicken | \$3.50 per guest

Fiesta | \$24

- Flour tortillas & Tortilla Chips
- Shredded chicken and seasoned ground beef
- Pico de gallo, shredded lettuce, and jalapeño peppers
- Shredded cheese, sour cream, and salsa
- Mexican poblano rice
- Cinnamon churros

** See Sales Manager for deluxe options!*

Summit Barbecue | \$24

- House Salad
- Pulled pork and chicken
- Baked Beans
- Cornbread
- Assorted cobblers

Coliseum Deli (BYO Sandwich) | \$25

- Sliced turkey, ham, and roast beef
- Leaf lettuce, tomatoes, red onion, and pickle chips
- Assorted breads, buns, and condiments
- Pasta salad
- Assorted cookies and brownies

Soup, Salad & Sandwiches | \$29

- Your choice of Soup
- Your choice of Salad
- Assorted pre-made sandwiches

BUILD YOUR OWN lunch buffet

Build-your-own buffets include dinner rolls with butter, water, iced tea and lemonade

Additional items may be added.

Price will be dependent on items added.

Priced per guest

One Entrée \$23 | Two Entrées \$36

Choice of one soup or lunch salad (Page 5)

Choice of one vegetable or starch (Page 6)

See Sales Manager for dessert options

BBQ Beef Brisket

Grilled Chipotle Chicken Breast with Melon Relish

Zesty Marinated Chicken

Bourbon Maple Glazed Pork Loin

Creamy Alfredo over Penne Pasta

Fried Chicken Breasts with Peppered Gravy

Grilled Chicken Fines Herbes with Tarragon Beurre Blanc

Roasted Whole Cut Chicken

Traditional Lasagna with Bolognese Sauce

Traditional Meatloaf with Tomato Glaze



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BUILD YOUR OWN dinner buffet

Build-your-own buffets include dinner rolls with butter, water, iced tea and lemonade

Additional items may be added.

Price will be dependent on items added.

Priced per guest

One Entrée \$38 | Two Entrées \$55

Choice of Dinner Salad

Choice of two dinner sides

See Sales Manager for dessert options

SIDES

Haricot Vert with Bacon

Glazed Carrots

Roasted Primavera Vegetables

Broccolini & Baby Carrot Medley

Citrus Asparagus

Tri-Colored Cauliflower & Broccoli

Squash Medley with Red Onion & Carrots

Mashed Root Vegetables

Jewel Rice Pilaf

Dauphinoise Potatoes

Roasted Fingerling Potatoes

Yukon Mashed Potatoes

Roasted Red Potatoes

Maple Sweet Potatoes

Mushroom Risotto

Five Cheese Mac 'N Cheese

DESSERTS

Assorted Cakes & Cheesecakes

*See sales manager
for dessert upgrade!*



DINNER SALADS

Traditional Caesar

Chopped romaine, parmesan cheese, tomatoes, and croutons

House

Iceberg blend, carrots, cucumbers, tomatoes, colby jack cheese, and croutons

Greek

Chopped romaine, herbs, feta cheese, black olives, and tomatoes

Field Green

Spring mix, sunflower seeds, dried cranberries, golden raisins, and apple chips

Calypso

Spring mix, beets, chopped pineapple, feta cheese

Coliseum

Spring mix, dried cranberries, shaved red onion, feta cheese, pecans, and tomatoes

DRESSING OPTIONS

Ranch • French • Italian • Thousand Island

Fat Free Raspberry Vinaigrette

Balsamic Vinaigrette

Honey Mustard • Caesar • Greek

DINNER ENTRÉES

**Smoked Brisket with Roasted Garlic Demi
& Horseradish Cream Sauce**

London Broil with Mushroom Onion Relish

Pesto Rubbed Salmon

Cornmeal Dusted Catfish with Remoulade

**Grilled Chicken Fines Herbes
with Tarragon Beurre Blanc**

Chipotle Grilled Chicken with Melon Relish

Zesty Marinated Chicken

Bourbon Maple Glazed Pork Loin

**Roasted Turkey Breast with
Sage Cranberry Reduction**

Sales tax and admin charge will apply to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLATED DINNER

Plated dinners include dinner rolls with butter, water, coffee, iced tea, and lemonade

Choice of Dinners Salad (Page 8)

Choice of two sides (Page 8)

One starch and one vegetable suggested

Choice of one entrée:

Roasted Beef Tenderloin with Port Wine Demi | Market Price

Roasted Vegetable Wellington with Roasted Tomato Ragout | \$45

Roasted Salmon with Braised Fennel & Onion | \$44

Signature Beef Brisket & Apple Butter Barbecue | \$39

Bourbon Maple Glazed Pork Loin | \$36

Chipotle Grilled Chicken with Melon Relish | \$35

Zesty Marinated Chicken Breast with Melon Relish | \$35

Grilled Chicken Fines Herbes with Tarragon Beurre Blanc | \$34

See Sales Manager for dessert options



DUET PLATES

Plated dinners include dinner rolls with butter, water, coffee, iced tea, and lemonade

Choice of Dinner Salad (Page 8)

Choice of two sides (Page 8)

One starch and one vegetable suggested

Choice of one duet plate:

Grilled Petit Filet Mignon & Salmon with Bordelaise and Lobster Cream Sauce | Market Price

6 oz. Roasted Filet Mignon with Demi and Herb Butter & Twin Shrimp Skewer | Market Price

Grilled Chicken Fines Herbes with Tarragon Beurre Blanc & Seared Salmon with Cherry Tarragon Relish | \$58

London Broil with Roasted Chicken Breast and Demi Jus | \$55

See Sales Manager for dessert options



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DINNER BUFFETS

Dinner buffets include water, coffee, iced tea and lemonade

Summit Barbecue | \$38

- House salad
- Pulled pork and smoked chicken
- Baked beans
- Coleslaw
- Cornbread
- Assorted cobblers

Homestyle | \$38

- House salad
- Smoked brisket with roasted garlic demi
- Chicken fines herbes with tarragon beurre blanc
- Yukon mashed potatoes
- Green Beans
- Dinner rolls
- Assorted cakes

Taste of Italy | \$32

- Caesar salad
- Traditional lasagna with bolognese sauce
- Zesty marinated chicken
- Vegetable pasta with roasted garlic cream sauce
- Italian green beans
- Garlic breadsticks
- Mini cannolis

South of the Border | \$32

- Tortilla chips & flour tortillas
- Chipotle grilled chicken and hanger steak topped with fajita vegetables
- Pico de gallo, shredded lettuce, and jalapeño peppers
- Shredded cheese, sour cream, and salsa
- Mexican poblano rice
- Churros

CHEF CREATION STATIONS

One uniformed Chef is required for each Creation Station (up to 100 guests). Three station minimum requirement unless accompanied by a dinner package for an adequate meal size. Prices based on service time of 2 hours.

Chef Attendant \$125 • Additional Attendant \$80

Priced per guest

Mac 'N Cheese Bar | \$16

Homestyle macaroni and cheese plus toppings

Potato Bar | \$15

Choice of warm baked or mashed potatoes plus toppings

Risotto Bar | \$14

Creamy Italian risotto plus toppings

Pasta Bar | \$14

Penne pasta and cheese tortellini, marinara and pesto sauces, grated parmesan and herbs, breadsticks, plus toppings

TOPPINGS (Choose 6)

Chopped Bacon • Grilled Chicken • Diced Ham
Gouda Cheese • Cheddar Cheese • Parmesan Cheese
Fried Onion Straws • Tomatoes • Roasted Peppers
Artichoke Hearts • Sour Cream • Broccoli
Peas • Mushrooms • Green Onions • Fresh Spinach

Premium Protein Choices (+\$5.00 each)

Pork Belly • Shrimp • Italian Sausage
Lobster (Market Price)

CARVERY

Carvery stations include dinner rolls and butter, as well as accompanying condiments and sauces

Seared Beef Tenderloin | Market Price

Garlic Infused Prime Rib | Market Price

Smoked Beef Brisket | \$12

Bourbon Maple Glazed Pork Loin | \$11

Roasted Turkey Breast & Sage | \$11

Honey Glazed Ham | \$10

Sales tax and admin charge will apply to all orders.

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PLATTERS & BOWLS

Serves 50 guests

Assorted Fruit & Berries | \$250

Hot Crab Dip with Pita Chips | \$225

Traditional Charcuterie | \$225

Featuring artisan meats, pickled vegetables, and select cheeses

Shrimp Cocktail with Traditional Cocktail Sauce | \$200

Buffalo Chicken Dip with Tortilla Chips | \$190

Oven Roasted Vegetable Tray with Balsamic Reduction | \$190

Vegetable Crudit  with Ranch Dip | \$175

Imported & Domestic Cheese and Crackers | \$150

Mini Assorted Croissant Sandwiches | \$145

Tortilla Chips with Salsa | \$125

Add warm queso | \$265

Coliseum Chips with Onion Dip | \$165

HOT APPETIZERS

Priced per 100 pieces

Bone-In Wings | \$400

Mini Crab Cakes with Remoulade | \$400

Brie and Raspberry en Crou te | \$375

Assorted Flatbread | \$375

Burger Sliders with Cheese | \$350

Chicken Potstickers with Teriyaki Glaze | \$350

Chicken Quesadilla Cornucopia with Salsa | \$350

Pork Potstickers with Sweet Chili Glaze | \$350

Vegetable Quesadilla Cone with Roasted Salsa | \$350

Vegetable Spring Roll with Sweet & Sour Sauce | \$285

Gluten Free Meatballs | \$285

Choice of barbecue, Italian, or sweet & sour

Boneless Wings | \$250

Gouda Mac 'N Cheese Bites | \$250



Sales tax and admin charge will apply to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COLD APPETIZERS

Priced per 100 pieces

Antipasto Skewers | \$350

Fruit Kabobs | \$325

Smoked Salmon & Cucumber Canape | \$325

California Sushi Rolls | \$300

Tomato Bruschetta | \$285

Assorted Deli Pinwheels | \$285

Deviled Eggs | \$300

Choice of traditional or caramelized
red onion and bacon jam

PREMIUM APPETIZERS

Priced per 100 pieces

Bacon Wrapped Scallops | Market Price

Coconut Shrimp with Sweet Chili Sauce | \$475

Lobster Arancini | \$450

Mini Beef Wellington | \$450

Shrimp Cocktail Shooters | \$450

Arancini Asiago with Spicy Tomato Ragout | \$385

Sales tax and admin charge will apply to all orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUILD YOUR OWN *appetizer package*

Priced per guest

Choice of 3 | \$22

Three standard hot/cold appetizers
and 3 platters & bowls

Choice of 5 | \$25

Five standard hot/cold appetizers
and 3 platters & bowls

Choice of 7 | \$29

Seven standard hot/cold appetizers
and 3 platters & bowls



PLATTERS & BOWLS

Serves 50 guests

Buffalo Chicken Dip with Tortilla Chips

**Oven Roasted Vegetable Tray
with Balsamic Reduction**

Vegetable Crudit  with Ranch Dip

Imported & Domestic Cheese and Crackers

Mini Assorted Croissant Sandwiches

Tortilla Chips with Salsa

Add warm queso

Coliseum Chips with Onion Dip



HOT APPETIZERS

Per 100 pieces

Bone-In Wings

Mini Crab Cakes with Remoulade

Assorted Flatbread

Burger Sliders with Cheese

Chicken Potstickers with Teriyaki Glaze

**Chicken Quesadilla Cornucopia
with Salsa**

**Vegetable Spring Roll with
Sweet & Sour Sauce**

Gluten Free Meatballs

Choice of barbecue, Italian, or sweet & sour

Boneless Wings

Gouda Mac 'N Cheese Bites

COLD APPETIZERS

Per 100 pieces

Antipasto Skewers

Fruit Kabobs

Smoked Salmon & Cucumber Canape

California Sushi Rolls

Caprese Salad Skewers

Tomato Bruschetta

Deviled Eggs

*Choice of traditional or caramelized
red onion and bacon jam*

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HOST BAR SERVICE

Set up & tear down fee: \$150 per bar

Bartender fee: \$75 per bar*

Spirit Drinks | **\$7.25 per glass**

House Wine | **\$7 per glass • \$28 per bottle**

Premium Wine | **\$9 per glass • \$37 per bottle**

Sparkling Wine | **\$9 per glass • \$45 per bottle**

Canned Beer | **\$5 Domestic • \$6 Premium**

Keg Beer | **\$435 Domestic • \$540 Premium**

Bottled Water | **\$3 per bottle**

Canned Soda | **\$3 per can**

Pepsi products based on availability

Spirits included

Vodka: Tito's, Grey Goose

Rum: Bacardi, Captain Morgan, Malibu

Bourbon/Whiskey: Jack Daniels, Maker's Mark, Crown Royal,
Crown Apple, Woodford Reserve

Gin: Bombay Sapphire

Scotch: Dewars, Johnny Walker Black

Tequila: 1800 Silver, Patron

Cognac/Liqueur: Hennessy, Disaronno

Wines included

House: Woodbridge Cabernet, Woodbridge Merlot,
Woodbridge Chardonnay, Woodbridge
Pinot Grigio, Yellowtail Moscato

Premium: Country Heritage Winery Red, Rose, White,
Brianna, Frontenac Blanc, Seasonal Selection
(options based on availability)

Beers included

Domestic: Bud Light, Miller Lite, Coors Light,
Michelob Ultra, Yuengling, Busch Light

Premium: Heineken, Dos Equis, Angry Orchard,
Bell's Two-Hearted, White Claw
(upon request, flavors vary)

**Number of bartenders is determined by
catering operations and is based off the projected
attendance and style of service for the event.*

Sales tax and admin charge will apply to all orders.

bar service

CATERING GUIDELINES

General

The following catering policies and procedures were established to assist you in arranging your function at the Allen County War Memorial Coliseum (ACWMC). They are intended to ensure the highest level of quality in your food and beverage services and to assist you from the initial planning stages of your event through to a successful completion. Please read them carefully. Your sales manager will be happy to answer any questions you may have. All proposals, quotes and arrangements for food and beverage service shall be made solely through an authorized Aramark catering representative.

Food & Beverage Requirements

The Client or any of the client's guests may not bring food or beverages into the Facilities without written permission from the ACWMC. Aramark is the preferred food and beverage provider for the ACWMC. Catering Event Order(s) must be on file, with signatures, in the catering sales office 21 days prior to the event date, otherwise items and prices cannot be guaranteed and a 10% surcharge will be incurred to the subtotal. We wish to serve and display the highest quality of food for your function. Timeliness of the event is very important. Presentation and food quality will begin to deteriorate if it is not served and consumed within certain time frames. Our staff recommends 2 hours (120 minutes) as the maximum length of time that food is exposed to a buffet or hors d'oeuvre environment. Additional labor fees will be incurred if requested service time exceeds the recommended 120 minutes. Additionally, to safeguard against health and liquor liability, food and beverage items cannot be brought into or taken out of the facility. This policy protects you as well as Aramark and the ACWMC.

Sampling and Serving Food & Non-Alcoholic Beverages

The Allen County War Memorial Coliseum retains the exclusive right to provide, control, and retain all food and beverage services throughout the facilities for events including concessions, the sale of alcohol and non-alcoholic beverages, as well as to provide, control and retain any revenues therefore. The exclusive rights may be waived in the case of trade-exhibit show or convention that are of food and/or beverage nature and are not open to the general public. Trade rights may be waived in the case of trade-exhibit show or convention that are of a food and/or beverage nature and are not open to the general public. Trade show Exhibitors may exhibit only merchandise that they normally serve or produce in the ordinary course of their business. Food service exhibitors may distribute food samplings in the contracted areas only and must not compete with food and beverage services offered for sale by Aramark. Samples are limited to maximum 3-ounces of beverage (non-alcoholic) and a bite-size food portion, limited up to 1 ounce. In order to avoid any misunderstanding, exact descriptions of sample and portion size must be submitted to the Aramark Catering Sales office 21 days prior to the opening of the event, for written approval. Client/Show manager is responsible for regulating sample guidelines to their exhibitors. Exhibitors or Show Managers are not permitted to bring food, beverages and/or alcoholic beverages for use in the hospitality or backstage areas. Any exhibitors giving away food and beverage products must have a permit, and all appropriate fees on file with the Allen County Health Department. Client and clients' exhibitors will also be fully responsible for any and all liabilities that may result from consumption of their products. Aramark and the ACWMC do not assume any liability that may result from such consumption of these food and beverage products.

CATERING GUIDELINES

Beverage/Alcohol Requirements

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service are regulated by the state of Indiana. Aramark, as a licensee, is responsible for the administration of these regulations. Therefore, it is our responsibility to administer and abide to the following rules: 1. No alcoholic beverages may be brought into or carried out of the Allen County War Memorial Coliseum facility by any person or outside service. 2. Aramark employees must dispense all alcoholic beverages. 3. If at any time alcoholic beverages not purchased from Aramark are found in the facilities, the ACWMC has the right to confiscate such alcoholic beverages. Confiscated alcohol remains the property of ACWMC. 4. If any person other than Aramark brings in additional alcoholic beverages, then Aramark also reserves the right to discontinue all alcoholic beverage services. 5. It is illegal to serve alcoholic beverages to a minor less than 21 years of age. 6. Valid photo identification is required for purchase of alcohol if patron appears to be 30 years of age or younger.

Guarantees

To ensure the highest level of quality in your food and beverage services, final guarantees for your event must be received before 12:00 noon, five (5) business days prior to the function date. This count is not subject to reduction. Aramark will be prepared to serve a maximum of 5% above guarantee number for plated meals. If guarantee is above four hundred persons, Aramark shall be prepared to serve the guarantee plus twenty (20). Menus for these meals will be at the discretion of Aramark and are normally prepared as vegetarian. The aforementioned time frames are strictly enforced and it is the clients' responsibility to call guarantees in by specified times. Otherwise, the estimated attendance will be used as the guarantee and charged accordingly.

Pricing

Prices are subject to change without notice. However, we will guarantee pricing thirty (30) days before the function. All prices are subject to a 20.5% service charge and all applicable state sales tax. The service charge is not intended to be a tip or gratuity for the benefit of employees. However, please note that a percentage of this service charge is distributed to certain service employees as additional wages. Gratuity/tip is at the discretion of the guest.

Contracts

Prior to your event you will receive a contract outlining your food and beverage service. This form must be signed and returned to our office before any food and beverage confirmations will be made. This is a legal document, which is standard in the industry and should be examined fully before signing.

Cancellation Policy

Cancellation of any convention or individual event must be sent in writing to your Aramark Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

CATERING GUIDELINES

Service & Labor Charges

All menu prices are subject to current applicable admin fee and sales tax. Depending on the amount of bar sales for your function, you may be charged for bartender service. While on the premises during your event, any changes with food and beverage, or the pre-arranged set up of these events, will be subject to additional charges that will be determined at the time of the requested change. For rounds set for fewer than ten guests (Expo)/ eight guests (Meeting Rooms) extra labor charges will be incurred. Our standard plated meal service is for preset salad/dessert. Additional labor charges could be incurred based on timing of event.

Deposit & Payments

100% of all estimated charges are payable in full ten (10) days prior to your event date. Please make all checks for food and beverage payable to Aramark. Payment or deposit may be made via check, American Express, Visa, Discover or MasterCard credit cards. Aramark does not extend direct billing payment unless credit association has been submitted and approved.

Tax Exempt

If your organization could be considered tax-exempt and meets the exempt requirements established by the state of Indiana tax laws, we will need a copy of your tax-exempt certificate prior to the event.

Liability

The Allen County War Memorial Coliseum will not assume any responsibility for the damage or loss to any merchandise or articles left in the center prior to, during or following an event.

Please notify a manager if you have any food allergies or ingredients questions.

We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions, as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

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