

BUDWEISER SUITE MENU

Packages *(Priced per person)*

Bottomless popcorn included with all packages

AMIGOS TACO FEAST | \$22.50

Seasoned beef, marinated shredded chicken, mini flour tortillas, tri-colored tortilla chips, colby-jack cheese, warm queso, pico de gallo, shredded romaine, sour cream sauce and churro doughnuts

BBQ-58 | \$27

BBQ bourbon glazed smoked beef brisket, pulled pork sliders, apple coleslaw, fried corn, chilled jumbo shrimp, white cheddar mac and assorted brownies



FACE-OFF | \$23

Three point sampler, hoagie sandwich board, fresh fruit platter & dip, house chips with beer cheese and French onion dip and assorted cookies

FAN FAVORITES | \$26

Buffalo wings, Swedish meatballs, southwest dip sampler, gourmet filled pretzels, fruit salad and chocolate chunk cookies

HAT TRICK | \$25

Pepperoni pizza, Buffalo wings, brat burgers, snack mix and an ice cream sundae bar

ITALIAN FEST | \$25

Pepperoni pizza, baked chicken alfredo, breadsticks with herbed tomato sauce, Italian salad and mini tiramisu cakes

The quantity of food provided with each package is based on the guest count given at the time of the order. The guest count can be adjusted up to 48 hours prior to the event. Any food that is added during the event will be based on the ala carte pricing found on this menu.

MUNCHIES | \$20

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

PENALTY BOX | \$23.50

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

Extras

All bottomless items serve 20 guests

ARTISAN FRIED PORK SKINS | \$14 GF

BOTTOMLESS PARMESAN HERB HOUSE CHIPS | \$50 GF

BOTTOMLESS POPCORN | \$40 GF

BOTTOMLESS SNACK MIX | \$50

BOTTOMLESS TRI-COLORED TORTILLA CHIPS | \$50

FRENCH ONION DIP | \$10

(Serves 4-6 guests) GF

GUACAMOLE | \$15

(Serves 4-6 guests) GF

HOUSE MADE SPICY WHITE QUESO | \$50 *(Serves 14-18 guests) GF*

LAYERED BEAN DIP | \$80

Refried beans, guacamole, salsa verde, pico de gallo, colby-jack cheese, sour cream sauce, scallions and jalapeños served with tri-colored tortilla chips *(Serves 20 guests)*

MINI SOFT PRETZELS | \$50/dozen

Served with beer cheese

SALSA | \$9 *(Serves 4-6 guests) GF*

SOUTHWEST DIP SAMPLER | \$100

House made white queso, pico de gallo and salsa verde served with tri-colored chips *(Serves 20 guests)*

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.

Bud Suite Favorites

Favorites serve approximately 50 guests

BROASTER BONELESS WINGS | \$250

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

BUILD YOUR OWN GYROS | \$300

Seasoned gyro meat, mini flatbreads, feta cheese, shredded lettuce, tomatoes, red onions and tzatziki sauce

BUILD YOUR OWN TACOS | \$300

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

FRESH FRUIT KABOBS | \$180

Seasonal fruit and berries with a spiced yogurt dip **GF**

FRESH VEGETABLE PLATTER | \$160

Seasonal veggies served with ranch dressing **GF**

GRILLED BEEF SLIDERS | \$225

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

HOAGIE SANDWICH BOARD | \$185

Fresh baked French rolls layered with turkey, ham, cheese, lettuce, red onions and tomatoes served with pickles, banana peppers, mayo, mustard and Italian dressing

JUMBO SHRIMP PLATTER | \$275

White wine and lemon pepper poached shrimp served with cocktail sauce, bistro sauce and fresh lemon wedges



LOADED TATER SKINS | \$200

Potato skins with peppered bacon, colby-jack cheese, scallions and sour cream sauce **GF**

MACARONI & CHEESE BAR | \$250

Macaroni & cheese with peppered bacon, mushrooms, roasted red peppers, scallions, shredded chicken, pico de gallo and crispy fried onions

MEATBALLS | \$175

Choice of BBQ, Italian or Swedish

PULLED PORK SLIDERS | \$215

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

SAUSAGE SAMPLER | \$215

All beef hot dogs, brats and Italian sausage served with peppers, onions and kraut

THREE POINT SAMPLER | \$215

Angus beef sliders with cheddar, house smoked pork sliders and grilled bratwursts with sport peppers, artisan pickles and bistro sauce

TRADITIONAL HOT WINGS | \$250

Bone-in wings tossed in BBQ sauce, Buffalo sauce, Asian Ginger, or naked served with celery, carrots and ranch **GF**

Pizza | \$30

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

Limit 5 toppings

Toppings

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

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Desserts (Serves 20 guests)

ASSORTED BROWNIES | \$60

Blondie, rocky road and double chocolate brownies served with whipped cream, raspberry sauce and bourbon caramel

ARTISAN DESSERT SHOOTERS | \$125

Assorted hand crafted dessert shots

ASSORTED FILLED COOKIES | \$55

Cookies filled with Nutella, raspberry and chocolate truffle

EDY'S ICE CREAM SUNDAE BAR | \$90

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

GOURMET COOKIES | \$50

Choice of White Chocolate Cranberry or Chocolate Chunk



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. Package pricing is based on a minimum of 50 people.

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.

Beverage & Bar Service

MIXED DRINKS

- Well Brands | \$6.75 each
- Call Brands | \$7.25 each
- Premium Brands | \$7.75 each

BOTTLED BEER

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

WINE | \$7.25/glass

SOFT DRINKS

- Soft Drinks | \$2.50 each
- Fruit Shoot (*kids juice*) | \$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.

CONTACT INFORMATION

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