

A photograph of a buffet line with various food items under a stainless steel heat lamp. In the foreground, there are several orchids in shades of pink, purple, and white. The background shows a large window with a grid pattern.

**M** ALLEN COUNTY WAR  
**MEMORIAL COLISEUM™**

# CATERING

& banquet services

**"Our dedication** to the highest-quality food and service is unmatched! Whether it's a coffee break, a black tie gala or anything in between, we have the experience and resources to execute your perfect catered event.

You can count on us to orchestrate the many personal touches that make the difference your guests will appreciate. Our gracious staff is attentive and ready to go the extra mile - with creative table settings, an unforgettable ice sculpture or a custom tailored meal for a guest with a restricted diet. It's all part of how we help make memories of a lifetime for you, our honored guest."



# a la carte

## morning snacks

### **Assorted Fresh Baked Breads & Pastries**

*Includes butter & jam 27.00 / dozen*

### **Bakery Fresh Assorted Doughnuts**

*32.00 / dozen*

### **Assorted Bagels & Flavored Cream Cheese**

*32.00 / dozen*

### **Bakery Fresh Assorted Muffins**

*32.00 / per 18*

### **Granola, Fruit & Yogurt Parfaits**

*6.00 / each*

### **Fresh Cut Seasonal Fruit Platter**

*3.25 / guest*

### **Individual Assorted Fruit Yogurt**

*3.00 / each*

### **Assorted Individual Cereal**

**Cups** *4.00 / each*

### **Seasonal Whole Fresh Fruit**

*2.00 / each*

### **Assorted Granola & Cereal Bars**

*3.00 / each*

## afternoon snacks

**Popcorn** *8.00 / pound*

**Hummus** *9.50 / pint*

**Housemade Tortilla Chips**

*9.50 / pound*

**Guacamole** *16.00 / pint*

**Housemade Garlic Pita Chips**

*9.50 / pound*

**Parmesan House Chips** *9.50 / pound*

**French Onion Dip** *14.00 / pint*

**Queso Blanco** *60.00 / half gallon*

**Fresh Pico de Gallo** *14.00 / pint*

**Warm Spinach & Artichoke Dip**

*55.00 / half gallon*

**Salsa** *35.00 / half gallon*

**Mini Soft Pretzel Twist** *25.00 / dozen*

**Trail Mix** *25.00 / pound*

**Snack Mix** *14.00 / pound*

**Top Your Own Pizza** *30.00 / each*

**Bacon Beer Cheese Dip**

*55.00 / half gallon*

**Candy Bars** *3.50 / each*

**Mini Candy Bars**

*38.00 / 3 lb. bag*

**Freshly Baked Cookies**

*19.00 / dozen*

**Novelty Ice Cream Bars**

*3.50 / each*

**Gourmet Brownies**

*26.00 / dozen*

*Sales tax and admin charge will apply to all orders.*

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# beverages

*Each gallon serves 10-14 people*

**Freshly Brewed Coffee & Hot Tea Station** 28.00 / gallon

**Self Service Coffee Station**

*Includes self-service coffee machine, 5 gallon water jug, coffee condiments & paper products*  
32.00 / each

**Self Serve Coffee packets**

*Regular or decaf* 6.00 / each

**Gourmet Coffee & Hot Tea Station**

*Includes flavored syrups, creamers and rock candy stir sticks* 35.00 / gallon

**Hot Chocolate Station**

*Includes whipped cream, flavored syrups, chocolate chips, peppermint, butterscotch chips & marshmallows* 35.00 / gallon

**Fruit Juice**

*Orange, Apple, Cranberry or Tomato*  
26.00 / gallon

**Iced Tea or Lemonade**

25.00 / gallon

**5 Gallon Water Cooler**

*First 5 gallon water jug included* 27.00  
*Each additional water jug* 27.00

**Bottled Fruit Juice**

*Orange, Apple, Cranberry*  
4.00 / 10 oz. bottle

**Bottled Water** 2.50 / 16.9 oz. bottle

**Milk** 2.50 / half pint

**Assorted Can Soft Drinks**

2.50 / 12 oz. can



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# breakfast

Breakfast buffets and plated meals are served on china & include O.J, freshly brewed coffee & tea (additional juices available upon request). Buffets require a minimum guarantee of 25. Breakfast between the hours of 6:00 am - 10:00 am

## buffets

### Rise & Shine

Seasonal fresh fruit & berries, vanilla yogurt, assorted freshly baked breakfast pastries 12.00 / guest

### Gourmet Egg Frittata

Eggs filled with a variety of toppings, served with breakfast potatoes, & assorted freshly baked pastries 15.00 / guest

### Classic Breakfast

Scrambled eggs, breakfast potatoes, choice of apple wood smoked bacon, maple sausage links or ham, chef's selection of assorted breakfast breads, & fresh fruit salad 18.50 / guest

### Country Breakfast

Buttermilk biscuits & peppered sausage gravy, scrambled eggs, breakfast potatoes, choice of apple wood smoked bacon or maple sausage links & fresh fruit salad 17.00 / guest

## plated breakfast

### Gourmet Breakfast Quiche

Fresh quiche made with peppered bacon & leeks served with sliced fresh fruit 13.00 / guest

### Ham, Egg & Cheese on Brioche Bun

Black forest ham served on a Brioche bun with gouda cheese & potato casserole 13.00 / guest

### Coliseum Breakfast Scrambled Eggs

Scrambled eggs, breakfast potatoes, apple wood smoked bacon or maple sausage links 15.50 / guest

## buffet enhancements

### Made to Order Omelet Station

Farm fresh eggs with a variety of toppings 8.00 / guest

### Breakfast Sandwich

Folded egg, American cheese, choice of sausage or bacon on a Brioche bun 7.00 / guest

### Breakfast Burrito

Soft tortilla with egg, sausage or bacon, shredded cheese and peppers & onions 7.00 / guest

### Add Bacon, Ham or Sausage Links

5.50 / guest

### Basket of Assorted Breakfast Breads & Mini Pastries with Butter & Preserves

25.00 / table

### Yogurt Parfaits

Vanilla yogurt layered with granola and fresh fruit 5.00

### Individual Cups of Seasonal Fresh Fruit

3.50 / guest

### Chef Attendant 80.00

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# lunch & entrées

## **gourmet box lunches**

*Includes bagged chips, whole fruit, gourmet cookie, mustard packet & mayo packet & bottled water*

**Oven Roasted Turkey on a Hoagie Roll** 15.00

**Ham & Swiss on a Brioche Bun** 15.00

**Beef & Cheddar on Cibatta Bread** 15.00

**Grilled Vegetable Wrap on Tomato Lavash** 15.00

**Chicken Caesar Salad** 15.00

## **executive box lunches**

*Includes house chips, fruit salad, specialty sauce, dessert bar & bottled water. All sandwiches are served with lettuce, tomato & cheese.*

**Honey Turkey on a French Roll** with mustard aioli 16.50

**Harvest Chicken Salad** on herb lavash with boursin smear 16.50

**Prime Rib** with bistro sauce on a pretzel bun 17.00

**Vegetable Caprese Pita** with balsamic reduction 16.50

**Oven Roasted Ham** with sun-dried tomato on flatbread 16.50

**Chicken Caesar Salad or Chef Salad** 16.50

## **plated luncheon entrées**

*All plated entrées are served on china and include iced tea or lemonade, iced water, freshly brewed regular & decaffeinated coffee with assorted rolls & butter. Entrées include choice of starch, vegetable, salad & dessert. Plated entrées are available between the hours of 10:00 am and 2:00 pm*

### **Panko Breaded Orange Roughy**

4 oz. Hand breaded orange roughy with a lemon dill cream sauce 22.00

### **Grilled Hanger Steak**

5 oz. Marinated & grilled steak 23.00

### **Grilled Chicken Breast**

4 oz. Chicken grilled breast with bacon, leeks & cream sauce 19.00

### **Boneless Fried Chicken Breast**

4 oz. Country fried chicken breast with country gravy 19.00

### **Herb Roasted Pork Loin**

5 oz. Juicy herb rubbed pork 19.50

### **Chicken Marsala**

4 oz. Chicken breast with an heirloom mushroom sauce 19.00

### **Rolled Italian Meat Lasagna**

*(Does not include starch)*  
Traditional lasagna made with Italian pork, beef and Ricotta cheese 16.50

## **plated luncheon salads**

*All plated entrées are served on china and include iced tea or lemonade, iced water, freshly brewed coffee (regular & decaffeinated). Plus, an assortment of rolls & butter. Entrées include choice dessert (pg. 8).*

*Plated entrées available between the hours of 10:00 am and 2:00 pm*

### **Duo Beat Salad**

Mixed greens with red and gold beets, grilled white onion, goat cheese, toasted pecans and blood orange vinaigrette 16.00

### **Southwest Salad**

Chipotle steak, mixed greens with pico de gallo, cheddar jack cheese, black bean corn salsa, tortilla strips and avocado ranch dressing 16.00

### **Summer Salad**

Spiced shrimp, field greens, seasonal berries, red onion, feta cheese, candied almonds and raspberry vinaigrette 16.00

### **Trio of Salads**

Broccoli salad, chicken salad & orzo pasta salad 17.50

### **Caesar Salad with Mediterranean Grilled Chicken**

Romaine lettuce with a parmesan crisp & grape tomatoes served with Caesar dressing 15.00



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# luncheon buffets

All buffets include china service along with iced tea or lemonade, iced water, freshly brewed regular & decaffeinated coffee.

Buffets require a minimum guarantee of 25 and are available between the hours of 10:00am and 2:00pm.

## **Soup & Salad Bar** 17.00

- Chef's soup of the day
  - House chips
  - Mixed greens with assorted dressings;
  - Salad toppings of - Tomatoes, cheddar cheese, croutons, chopped egg, cucumbers, red onion, black olives, bacon bits, diced turkey & diced ham
  - Assorted rolls & butter
  - Fresh seasonal fruit salad
- \*Add tuna or chicken salad additional 2.00

## **Coliseum Sandwich Buffet** 17.50

- Potato or pasta salad
  - Fresh fruit salad
  - Assorted pre-made sandwiches on buns, breads & wraps with lettuce & tomatoes
  - Fresh cookies & brownies
  - Condiments
- Add soup for an additional 2.00

## **BBQ Picnic** 18.00

- Shredded pulled pork & BBQ chicken breast
- Choose 2: Potato salad, cole slaw, pasta salad, garden salad
- Assorted rolls, house chips, kettle cooked baked beans, fried apple cobbler dumplings

## **Italian** 18.00

- Caesar Salad
- Traditional Lasagna
- Chicken Alfredo
- Garlic Breadsticks
- Tiramisu

## **Coliseum Deli** 18.50

- Potato or pasta salad
  - Fresh fruit Salad
  - Choice of : Turkey, ham, roast beef & salami, lettuce, tomato, onion & dill pickle spears
  - Assorted breads, wraps, buns & condiments
  - House Chips
  - Fresh baked cookies & brownies
- Add soup for an Additional 2.00

## **Fiesta Buffet** 18.00

- Tri color tortilla chips & housemade salsa
- Make your own taco bar:  
Soft tortillas, shredded chicken & seasoned ground beef, refried beans, lettuce, chopped onions, jalapeño peppers, shredded colby jack cheese, sour cream
- Fresh fruit salad
- Roasted vegetable poblano rice
- Churros

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# dinner buffets

All buffets include china service along with iced tea or lemonade, iced water, freshly brewed regular & decaffeinated coffee. Buffets require a minimum guarantee of 25.

## **Beef Tenderloin & Pan Seared Salmon or Crabcakes**

Dry rub beef tenderloin, pan seared salmon or crabcakes, roasted fingerling potatoes, sautéed spinach, roasted tomatoes & assorted mini bistro desserts 39.50

## **Taste of Italy**

Meat lasagna, linguine primavera, Italian green bean, garlic toast & assorted cannolis 23.00

## **South of the Border**

Black bean corn salsa, pico de gallo, lime cilantro sour cream, chipotle rubbed chicken breast, ancho chili rice, pinto beans, queso, peppers & onions, flat iron steak, flour tortillas & cinnamon sugar churros 23.00

## **Chicken Milanese**

Panko breaded chicken breast with lemon & white wine sauce, oven roasted primavera vegetables, roasted red potatoes & chocolate cake 26.00

## **Almond Crusted Salmon & Roasted Chicken**

Pan-seared salmon, roasted chicken breast, horseradish mashed potatoes, vegetable ratatouille, cheesecake with seasonal berry sauce 34.00

## **Roasted Chicken & Pork Loin**

Lemon-thyme roasted chicken, slow roasted pork loin, dauphinoise potatoes, haricot verts, assorted cakes & pies 31.00

## **Mini Slider Trio**

Angus burgers, pulled chicken, bbq pulled pork, pickles, baked beans, coleslaw, potato chips, assorted cookies & brownies 19.00

## **Down Home**

Fried chicken, mac & cheese, or maple glazed sweet potatoes, country style green beans, cornbread, choice of fruit cobbler 29.50

## salad options

(included for buffet & plated, no upcharge)

### **House Salad**

Mixed greens, grape tomatoes, sliced English cucumbers, seasoned croutons, shaved onions & shredded cheese

### **Caesar Salad**

Fresh chopped Romaine, seasoned croutons & shaved parmesan

### **Spinach Salad**

Baby spinach, peppered bacon, red onions, mushrooms, seasoned croutons & feta cheese

### **Coliseum Salad**

Spring mix, dried cranberries, shaved red onion, feta cheese, chopped pecans & grape tomato

### **Dressing options:**

- Buttermilk ranch
- Balsamic vinaigrette
- California French
- Raspberry vinaigrette
- Poppyseed
- Parmesan peppercorn
- Bleu cheese
- Honey dijon
- Fuji apple
- Blood orange vinaigrette
- Classic Italian
- Fat-free cherry vinaigrette
- Vinegar & Oil



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# plated dinners

All plated entrées are served on china and include iced tea or lemonade, iced water, freshly brewed regular & decaffeinated coffee & an assortment of rolls and butter. Entrées include choice of starch, vegetable, salad & dessert.

## Grilled Chicken Breast

Grilled chicken breast with fried leeks, bacon, pancetta & white wine sauce 28.00

## Stuffed Chicken Breast Roulade

Rolled chicken breast with spinach, red roasted pepper & gouda cheese, dipped in panko 30.00

## Chicken Milanese

With garlic, parsley and lemon butter sauce 28.00

## Chicken Marsala

With heirloom mushroom sauce 28.00

## Chicken Tandoori

Bone-in leg quarter, cilantro coconut milk sauce 28.00

## Asiago Crusted Chicken Breast with Roasted Tomato Cream Sauce

Chicken breast dipped in Italian bread crumbs with roasted tomato cream sauce 28.00

## Frenched Pork Chop

Served with a honey & balsamic reduction 29.00

## Seared Angus Tenderloin

Served with gorgonzola butter 33.00

## Braised Short Ribs

Served with a mirepoix demi glace 33.00

## Vegetable Strudel

Roasted vegetables wrapped in a flaky crust 25.00

## Almond Crusted Salmon

With bourbon glaze 27.00

## Grilled Grouper

Wild caught, with carrot & maple reduction 27.00

## Roasted Duck Breast

With mission fig demi-glaze 28.00

## Vegetables Selections

- Broccoli & pepper ribbons
- Oven roasted primavera vegetables
- Stir fried Asian vegetables
- Southern style corn pudding
- Steamed green beans & carrots
- Ratatouille vegetables
- Grilled squash medley
- Brussels sprouts & maple pepper bacon
- Baby green bean with onion and bacon
- Blackened Mexican street corn
- Asparagus with candied cashews
- Bourbon & maple baby carrots
- Grilled bacon wrapped asparagus
- Oven roasted cauliflower & rainbow carrots

## Starch Selections

- Roasted yukon gold potatoes
- Buttermilk smashed potatoes
- Baby baked potatoes
- Dauphinoise gouda laced potatoes
- Herb roasted fingerling potatoes
- Maple glazed sweet potatoes
- Whipped potato with caramelized shallots
- Tri-colored spud medley
- Potato casserole
- Truffled cauliflower mash
- Creamy Italian risotto
- Saffron wild rice pilaf
- Tri-colored orzo herbed pilaf
- Fried rice
- Five cheese macaroni
- Mediterranean cous cous
- Gnocchi in roasted tomato sauce

## Dessert Selections

- Sugar cream pie
- Gourmet cheesecakes with assorted toppings
- Gourmet fruit pies
- Chocolate mousse parfait
- Decadent chocolate layer cake
- Fruit cobbler with buttery flaky crust
- Lemon layer cake
- Bistro carrot cake
- Chocolate spoon cake
- Pound cake with fresh berries
- Family style platter of cookies & brownies



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# dinner enhancements

(additional fee per guest)

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## **gourmet salads**

(for buffet & plated)

### **Duo Beat Salad**

Mixed greens with red and gold beets, grilled white onion, goat cheese, toasted pecans and blood orange vinaigrette 2.25 / guest

### **Winter Salad**

Spinach & field greens, yellow tomatoes, mushroom croutons, gouda cheese, teardrop sweet red peppers, maple mustard vinaigrette 2.25 / guest

### **Fall Salad**

Spring mix & iceberg lettuce, roasted buttermilk squash, dried cranberries, feta cheese, red onions, spiced almonds & balsamic vinaigrette 2.25 / guest

### **Summer Salad**

Field greens & Romaine lettuce, mandarin oranges, feta cheese, seasonal berries, red onion, toasted pecans & raspberry vinaigrette 2.25 / guest

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## **desserts**

**Dessert Shooters** 300.00 / 100

**Filled Cookie Platter** 31.00 / dozen

**Chocolate Covered Strawberries** 13.00 / dozen

**Mini Cheesecake Bar** 9.50 / guest

**Mini Bistro Dessert Station** 10.50 / guest

**Dessert Bar Platter** 31.00 / dozen

**Chocolate Dipped Cookies** 37.00 / dozen

**Bananas Foster/Cherries Jubilee**

**Action Station** 5.00 / guest

Each station requires one chef attendant for every 150 guests for an additional 80.00 per attendant

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## **gourmet desserts**

**Crème Brulee Cheesecake** 2.75 / guest

**White Chocolate Mousse Berry Trifle** 2.75 / guest

**Cheese Cake & Roasted Berry Trifle** 2.75 / guest

**Chef's Trio of Mini Desserts** 4.00 / guest



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# appetizer reception packages

*"All appetizers reception include china service and linens along with iced tea or lemonade, iced water, freshly brewed regular & decaffeinated coffee. Requires a minimum guarantee of 25.*

**Appetizer Reception Packages** include Fresh Vegetable Crudite Platter, Gourmet Cheese Platter, & House Chips & Dip.

**\*\*An additional charge will be added for shrimp, chilled beef tenderloin and petite beef wellington Appetizers\*\***

**Choose 3** From cold or hot appetizers 18.50

**Choose 5** From cold or hot appetizers 25.00

**Choose 7** From cold or hot appetizers 28.00

## Hot selections

- Mini crab cakes with remoulade sauce
- Petite beef Wellington
- Beef Sliders with caramelized onions, gherkin & bistro slider sauce
- Meatballs: Swedish, BBQ, Italian, Sweet & Sour
- Sausage stuffed mushroom caps
- Teriyaki chicken satays
- Boneless or traditional chicken wings- plain, buffalo, BBQ, Asian ginger
- Smoked chicken quesadillas with sour cream & salsa
- Pork pot stickers with ginger hoisin & sweet chili
- Pecan chicken skewers with honey bourbon sauce
- Assorted gourmet flatbread pizzas
- Assorted flavored mini quiche
- Fried cheese stuffed ravioli with Italian meat sauce
- Vegetable spring roll with sweet & sour sauce
- Beef short rib sliders with caramelized onion jam on a pretzel bun
- Duck spring rolls with Asian ginger sauce
- Pimento cheese stuffed mushrooms
- Korean BBQ pork skewers
- Mini bratwurst sliders with mustard & sauerkraut
- Chicken tandoori skewers
- Artichoke beignets with French onion dip
- Candied apple pork belly
- Vegetable samosa
- Chicken lollipop shooters- plain, BBQ, Buffalo, Asian ginger
- Gouda macaroni & cheese bites

## Cold Selections

- Jumbo shrimp cocktail
- Chilled beef tenderloin with horseradish cream
- Tomato bruschetta
- Genoa salami coronets
- Tiger shrimp cocktail shooters
- Caprese salad skewers
- Fruit kabobs
- Smoked salmon crostinis
- Antipasto tarts
- Chilled BBQ shrimp
- BLT stuffed cherry tomatoes
- Assorted mini croissant sandwiches
- Artisan deviled eggs trio (traditional, crab filled, bacon jam topped)
- Blackened corn & beef tenderloin crostinis
- Chicken in phyllo cups
- Assorted deli pinwheels
- California sushi rolls



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# appetizers

All appetizers are served in increments of 100. Cold appetizers may be presented at a station or waiter passed. If passed, a service charge of 25.00 per hour, with a three hour minimum per waiter, applies.

## Hot Selections

- Mini crab cakes with remoulade sauce 325.00
- Petite beef wellington 350.00
- Beef sliders with caramelized onions, gherkin & bistro slider sauce 300.00
- Meatballs: Swedish, BBQ, Italian, Sweet & Sour 200.00
- Sausage stuffed mushroom caps 300.00
- Teriyaki chicken satays 300.00
- Boneless or traditional chicken wings- plain, buffalo, BBQ, Asian ginger 325.00
- Smoked chicken quesadillas with sour cream & salsa 325.00
- Pork pot stickers with ginger hoisin & sweet chili 250.00
- Pecan chicken skewers with honey bourbon sauce 350.00
- Assorted gourmet flatbread pizzas 250.00
- Assorted flavored mini quiche 250.00
- Fried cheese stuffed ravioli with Italian meat sauce 225.00
- Vegetable spring roll with sweet & sour sauce 250.00
- Beef short rib sliders with caramelized onion jam on a pretzel bun 350.00
- Duck spring rolls with Asian ginger sauce 300.00
- Pimento cheese stuffed mushrooms 200.00
- Korean BBQ pork skewers 275.00
- Mini bratwurst sliders with mustard & sauerkraut 250.00
- Chicken tandoori skewers 250.00
- Artichoke beignets with French onion dip 250.00
- Candied apple pork belly 250.00
- Vegetable samosa 250.00
- Chicken lollipop shooters- plain, BBQ, Buffalo, Asian ginger 325.00
- Gouda macaroni & cheese bites 225.00

## Cold Selections

- Jumbo shrimp cocktail 340.00
- Chilled beef tenderloin with horseradish cream 375.00
- Tomato bruschetta 175.00
- Genoa salami coronets 225.00
- Tiger shrimp cocktail shooters 325.00
- Caprese salad skewers 200.00
- Fruit Kabobs 200.00
- Smoked salmon crostinis 275.00
- Antipasto tarts 275.00
- Chilled BBQ shrimp 325.00
- BLT stuffed cherry tomatoes 125.00
- Assorted mini croissant sandwiches 150.00
- Artisan deviled eggs trio (traditional, crab filled, bacon jam topped) 150.00
- Blackened corn & beef tenderloin crostinis 275.00
- Chicken in phyllo cups 175.00
- Assorted deli pinwheels 125.00

## Platters (per 50 guests)

- Domestic cheese platter with crackers 150.00
- Fresh cut fruit platter 150.00
- Vegetable platter with ranch dip 150.00
- Oven roasted vegetable tray with chipotle ranch 150.00
- Cheese, fruit & vegetable display 185.00
- Trio of hummus (traditional, roasted red pepper, garlic), crisp vegetables and flatbread 185.00
- Petite sandwich platter 150.00
- Antipasta tarts platter 225.00

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# carvery

Artisan rolls or cornbread included on all carvery stations.  
Each station requires one chef attendant for every 100 guests for an additional 80.00 per attendant.

Chef Action Stations have a recommended service time of 2 hours

- Seared beef tenderloin** 17.00
- Mediterranean salmon or pecan crusted whole salmon** 10.00
- Root beer glazed ham** 6.50
- Smoked beef brisket** 10.00
- Garlic infused prime rib** 15.00
- Slow smoked roasted pork shoulder** 8.50
- Herb & garlic crusted pork loin** 10.50
- Roasted turkey breast** 8.50

# chefs action station

## Pasta Station

Penne and cheese tortellini pasta, alfredo, marinara and pesto sauces, fresh herbs and grated cheese, roasted vegetables, and bread sticks 8.50

**Mashed Potato Bar** 7.00

**Risotto Bar** 8.00

**Mac & Cheese Bar** 8.00

**Sautéed Shrimp Station** (6 each) 9.50

Choose SIX of the following available toppings for the Action Stations Below:

- Chopped bacon
- Sausage & peppers
- Mushrooms
- Green onions
- Grilled chicken
- Fresh spinach
- Gouda cheese
- Tomatoes
- Roasted garlic
- Cheddar cheese
- Bleu cheese crumbles
- Artichoke hearts
- Sour cream
- Broccoli
- Peas

Protein Choices: 1.50 Additional

- Pork Belly
- Shrimp
- Lobster
- Chicken

NOTE: A minimum of 3 stations is required to allow for an adequate amount of food for your guests, unless accompanied by a dinner.



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# hosted a la carte

## mixed drinks

### Tier 1 / glass 5.50

- Svedka Vodka
- Jim Beam Bourbon
- Bacardi Rum
- Canadian Club
- Beefeaters Gin
- J & B Scotch

### Tier 2 / glass 6.00

- Absolute Vodka
- Jack Daniels Black Bourbon
- Johny Walker
- Tanqueray Gin
- Seagrams V.O.

### Tier 3 / glass 6.50

- Kahlua
- Crown Royal
- Grey Goose
- Bombay Gin
- Disaronno Amaretto
- Chivas Regal
- Bailey's Irish Cream

## wines

### Tier 1

per glass 6.00 • 21 / bottle

- Woodbridge Chardonnay
- Woodbridge Cabernet
- Woodbridge Merlot
- Woodbridge Pinot Grigio
- Woodbridge Moscato

### Tier 2

per glass 8.00 • 30 / bottle

- Chateau Ste. Michelle
- Ecco Deomani
- Cupcake Wines
- Beringer
- La Marca
- William Hill
- Apothic

## house champagne

champagne 3.00 • 20 / bottle

asti spumante 4.00 • 30 / bottle

sparkling grape juice 2.00 • PRICE / bottle

## bottled beer

- Domestic 5.75 / bottle
- Budweiser
- Bud Light
- Coors Lite
- Michelob Ultra
- Miller Lite
- Premium 6 / bottle
- Stella Artois
- Corona
- Modelo
- Heineken
- Yuengling

## kegs

- Domestic 315.00
- Import 370.00
- Craft (Special order) 445.00

## all inclusive

### Tier 1 / guest

- 1 Hour 14.00
- 2 Hours 19.00
- 3 Hours 24.00
- 4 Hours 29.00

### Tier 2 / guest

- 1 Hour 15.00
- 2 Hours 20.00
- 3 Hours 25.00
- 4 Hours 30.00

### Tier 3 / guest

- 1 Hour 16.00
- 2 Hours 21.00
- 3 Hours 26.00
- 4 Hours 31.00

### Beer / Wine / Soda

- 1 Hour 13.50
- 2 Hours 18.50
- 3 Hours 23.50
- 4 Hours 28.50

### soft drinks

- 4 hours 4.00 / guest
- 6 hours 6.00 / guest

Bartender fees are 25 / hr, with 3 hours minimum fees are waived if sales of 350.00 are met per bartender

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# 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 banquet coordinator 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 AND 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 OF 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.*

## **BEVERAGE/ALCOHOL REQUIREMENTS**

*We offer a complete selection of beverages to compliment your function. Bartender fees are \$25.00 per hour, with 3 hours minimum. Fees are waived if sales of \$350 are met per bartender. An hourly security charge of \$47.00 per hour will be assessed if any bar service is contracted. 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.*

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## **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 19% service charge and all applicable state sales tax.

## **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).

## **SERVICE AND 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.

## **DEPOSITS & 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.

## **FOOD TASTINGS**

The Allen County War Memorial Coliseum will gladly offer one (1) food tasting per contracted booked event subject to availability. If event is not contracted, a fee of \$50 will be charged for a maximum of four (4) people. The tasting fee will be applied as a credit to your food and beverage total if the event is contracted after tasting date.