

# BUDWEISER SUITE MENU

## Packages

*Priced per person*

*Bottomless popcorn included with each package*

### BBQ-58 | \$44

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 a 6-pack of of BBQ sauces*

- Sweet Baby Ray's
- Memphis BBQ
- KC-Vinegar
- Citrus BBQ
- Local Bourbon Honey
- Jerk BBQ

### BAKED POTATO BAR | \$26

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

### FAN FAVORITES | \$36

Boneless Buffalo wings, Swedish meatballs, jalapeño-bacon tater kegs, gourmet filled pretzels, fruit salad and mini chocolate hazelnut beignets

### FIESTA FAJITA BAR | \$40

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 | \$32

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

### MUNCHIES | \$23

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

### PENALTY BOX | \$27

Pulled pork 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

### BAVARIAN SOFT PRETZELS | \$240

Served with nacho cheese

### BOTTOMLESS HOUSE FRIED KETTLE CHIPS | \$125

Served with onion dip

### BOTTOMLESS POPCORN | \$90

Replenished throughout the event

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

### BOTTOMLESS TORTILLA CHIPS & QUESO BLANCO | \$168

### BOTTOMLESS TORTILLA CHIPS WITH SALSA & QUESO BLANCO | \$175

### COLISEUM DIP SAMPLER | \$190

Spinach artichoke dip, hummus, queso, and salsa served with tortilla chips and pita chips

**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 | \$255

Served on a premium sausage roll  
Add chili sauce, diced onion and  
cheddar cheese blend | \$280

## BROASTER BONELESS WINGS | \$335

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

## BUILD YOUR OWN TACOS | \$310

Seasoned beef or chicken, soft mini tortillas,  
queso fresco, lettuce, pico de gallo, sour cream  
and traditional salsa  
For both beef and chicken | \$335



## GRILLED BEEF SLIDERS | \$330

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

## MEATBALLS | \$260

Choice of BBQ, Italian, Swedish, or Sweet-N-Sour sauces  
Gluten-Free

## PULLED PORK SLIDERS | \$290

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

## THREE POINT SAMPLER | \$325

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 | \$230

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

### FRESH FRUIT PLATTER | \$190

Seasonal assortment of fruit

### FRESH VEGETABLE PLATTER | \$185

Seasonal veggies served with ranch dressing

### SHRIMP WITH SPICY COCKTAIL SAUCE | \$270

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 | **\$235**

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 | **\$155**

ICE CREAM SUNDAE BAR | **\$235**

Top off your sundae with an assortment of toppings and sauces



MINI DESSERT BARS | **\$170**

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
- Premium Brands | \$9 each

BEER

- Domestic Brands | \$7 each
- Premium Brands | \$9 each

WINE PROVIDED BY



COUNTRY  
HERITAGE  
WINERY

- Premium | \$16/glass
- Classic Heritage | \$12/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

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