

CENTURY CLUB 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.

Club 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

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.

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

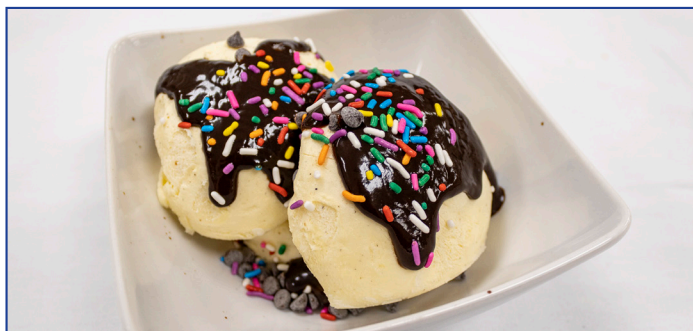
FLOURLESS CHOCOLATE TORTE | **\$200**

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



- 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 \$75 per hour per bartender, including setup and tear down time with a 3-hour minimum.

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

Carol Roop
Catering Sales Manager
Office: (260) 480-3711
Fax: (260) 484-1637
croop@memorialcoliseum.com

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.