



2011-2012

LUXURYSUITE *Menu*



FOOD & BEVERAGE ORDERING

For the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 2:00 p.m. EST, two (2) BUSINESS DAYS prior to each event. Please use the chart (below) to assist you in placing your advance food and beverage order. Please place Saturday, Sunday and Monday event orders by 2:00 p.m. on Thursday.

Food orders may be placed by...

FAX: 260.480.3773

EMAIL: premiumseating@memorialcoliseum.com

WEB: www.memorialcoliseum.com

The ONLINE ORDERING SYSTEM is available at www.memorialcoliseum.com. For assistance using the web ordering system, please contact the Premium Seating Department at (260) 480-2186.

For your convenience, a LIMITED Event Day Suite Menu is available to supplement your selections. Please be advised that prices may be subject to change based upon availability and season.

ALCOHOL POLICY

- State Law does not permit alcoholic beverages to be brought into or taken from the facility.
- It is the Suite Owner's responsibility to monitor and control alcoholic beverage consumption within the suite.
- By law, individuals under the age of 21 are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcohol to someone who is obviously intoxicated.
- Suite Owners and their guests are not permitted to take bottles or cans outside the suite concourse.
- Please pour all beverages into cups before leaving the suite area.
- All guests must be able to provide valid ID.
- Be a TEAM Player and please drink responsibly.
- Please be safe and DON'T Drink and Drive.

Event Day Falls On	Place Order By 2:00 p.m.
Monday	Thursday
Tuesday	Friday
Wednesday	Monday
Thursday	Tuesday
Friday	Wednesday
Saturday	Thursday
Sunday	Thursday

PAYMENT PROCEDURES

We strive to ensure that your event billings are always accurate and complete. Please assign one person from your organization to be responsible for placing food orders and coordinating the billing in order to eliminate any confusion.

Event billings may be paid by cash, credit card on file, invoice or by providing a credit card during the event. We accept Visa, MasterCard and American Express. A standard administrative charge of 19% and an 8% Indiana state sales tax will be added to all food and beverage orders. Upon request, all suite guests may receive a computer generated check at the conclusion of the event. Please remember, even when you are not present, you are responsible for all charges made to your master account.

Cancellation Policy

Please notify us as soon as possible, in the event that an order must be cancelled. Orders cancelled by 4:00 p.m. on the business day prior to the event day will not be charged.



WARMUPS Menu

WARMUPS

PARNELL SLIDERS

Blend of beef short ribs and Angus beef, caramelized onion, and American cheese 7.50

CHICKEN TENDERS

All white meat chicken tenders, deep fried to a golden brown, served with ranch, BBQ, honey mustard or buffalo sauce 8.00

BROASTER™ BONELESS WINGS

Breaded boneless chicken wings, tossed with your choice of BBQ or buffalo sauce, served with ranch, BBQ, or bleu cheese dipping sauce 8.00

GRAND NACHO PLATTER

Tri-colored nacho chips, Mexi-cheese, tomato, scallion, black olives, lettuce, jalapeño, house salsa, and sour cream

With grilled chicken breast 8.00

With seasoned taco beef 7.50

With grilled tri-tips 8.00

FIESTA DIP

Seasoned beef, black beans, hot cheese, pico de gallo, sour cream, guacamole, tri-colored tortilla chips 8.00

SPINACH & ARTICHOKE DIP

Four cheeses, fresh spinach, artichokes, grilled flatbread 8.00

ROASTED CORN & CRAB FONDUE

Roasted corn, sweet bell peppers, lump crab meat, Gruyere cheese, fresh herbs, grilled flatbread 12.00

ARTISAN CHEESE BOARD

Hand-crafted cheeses, fresh fruit, assorted crackers, fresh breads 10.00

JUMBO SHRIMP COCKTAIL

Cocktail sauce, lemon wedges 14.00

CHILLED BEEF TENDERLOIN COCKTAIL SANDWICH

Watercress and cream horseradish 12.00

Items are priced per person with a minimum of 8

THESCORECARD Menu

ALL-BEEF HOT DOG

Chargrilled, served on a toasted bun with condiments 4.75

TOMATO PESTO CHICKEN

Marinated and chargrilled chicken breast, sun-dried tomato pesto aioli, served on tomato focaccia Bread 8.50

TURKEY CLUB WRAP

Turkey, applewood smoked bacon, tomato, lettuce, Muenster, Dijonnaise, wrapped in a flour tortilla 8.00

BLACK ANGUS BURGER

Chargrilled ½ pound Angus patty, lettuce, tomato, onion, pickle, served on a toasted Kaiser bun 8.00

PORK TENDERLOIN

Hand-breaded, deep-fried pork tenderloin, with lettuce, tomato, onion, and pickles 8.50

PULLED BBQ PORK

Right from our own BBQ 58 Smokehouse, served on bakery fresh roll 8.00

PULLED BBQ CHICKEN

Right from our own BBQ 58 Smokehouse, served on bakery fresh roll 8.00

BBQ 58 SMOKEHOUSE PORK NACHOS

Tortilla chips, pork, jalapeño, nacho cheese, sour cream, scallion, BBQ 7.00

BBQ 58 SMOKEHOUSE CHICKEN NACHOS

Tortilla chips, chicken, jalapeño, nacho cheese, sour cream, scallion, BBQ 7.00

Items are priced per person with a minimum of 8

THESCORECARD



HOTENTRÉES *Menu*

Serves 12

BLACKENED CHICKEN FAJITAS

Marinated blackened grilled chicken, bell peppers, yellow onions, cilantro lime rice, charro beans, shredded lettuce, Cheddar cheese, pico de gallo, jalapeños, guacamole, sour cream, warm flour tortillas 120.00

DARK BEER TENDERLOIN

Marinated tenderloin of beef, shiitake mushrooms, red skin potatoes, grilled asparagus tips, Guinness beer demi, fresh rolls 225.00

ROASTED GARLIC SHRIMP ALFREDO

Sweet shrimp, roasted garlic, penne, bell peppers, Parmesan cheese, Alfredo, fresh rolls 140.00

HARVEST CIDER PORK LOIN

Wild rice pilaf, apple cider demi, fresh rolls 140.00

HOT ENTRÉES



AN ASSIST FROM THE CHEF *Menu*

Serves 12

PRIME RIB

Prime rib, roasted new potatoes, grilled seasonal vegetables, rosemary au jus, horseradish cream, fresh rolls 325.00

TUSCAN GOURMET PASTA

Alfredo, pesto, pomodoro, fresh asparagus, sautéed mushrooms, sun-dried tomatoes, fresh garlic, spinach, Parmesan, basil, Italian sausage, chicken, fresh rolls 225.00

SMOKEHOUSE BBQ-58 STATION

BBQ beef brisket, baby back ribs, andouille mac-n-cheese, cornbread, loaded mashed potatoes, fresh rolls 225.00

Stations will be attended by a chef for a special time frame you choose

FROM THE CHEF



THE PIZZA SHOP *Menu*

Featuring B. Antonio's 16-inch thin crust

CHEESE PIZZA

Italian-style five-cheese blend 20.00

PEPPERONI PIZZA

Cheese pizza with pepperoni 22.00

THE WORKS PIZZA

Pepperoni, Italian sausage, mushrooms, black olives, bell peppers, onions 25.00

THE PIZZA SHOP

SNACKS & DESSERTS *Menu*

All items serve 8 people, unless stated otherwise

- BOTTOMLESS BOWL OF POPCORN 14.00
- HOUSE POTATO CHIPS 6.00
- FRENCH ONION DIP 7.00
- HOUSE TRI-COLORED TORTILLA CHIPS 7.00
- HOUSE-MADE SALSA 6.00
- QUESO BLANCO 7.50
- NACHO CHEESE SAUCE 7.50
- PRETZEL TWISTS 7.00
- M&M'S PLAIN OR PEANUT 9.00
- GOURMET COOKIES BY THE DOZEN 14.00
- ASSORTED CUPCAKES BY THE DOZEN 25.00
- GOURMET BROWNIES BY THE DOZEN 25.00
- ICE CREAM SUNDAE BAR PER PERSON 6.00

Birthday and special occasion cakes available upon request.

Try our dessert cart Chef-selected individually priced dessert items delivered to your suite

SNACKS & DESSERTS

SALADS *Menu*

ITALIAN SALAD

Spring mix, fresh mozzarella, heirloom tomatoes, garden basil, extra virgin olive oil, balsamic syrup, Parmesan crisps 6.50

COLISEUM HOUSE

Romaine, spring mix, red onions, sun-dried cherries, toasted pecans, cucumbers, grape tomatoes 6.50

With grilled chicken 8.50

With beef tri-tips 8.50

CAESAR

Romaine, garlic croutons, anchovy, Caesar dressing 5.50

With grilled chicken 8.00

With tri-tips 8.00

*Items are priced per person
with a minimum of 8*

SALADS



PACKAGES *Menu*

Build a package using your favorite items. All packages below are priced per person with a minimum order for eight, and include a bottomless bowl of popcorn.

THE MAIN EVENT

Choose:

Two items 15.00 per person

Three items 19.00 per person

Four items 22.00 per person

BROASTER BONELESS WINGS

Breaded boneless chicken wings, tossed with your choice of BBQ or buffalo sauce, served with ranch, BBQ, or bleu cheese dipping sauce

TIGER SHRIMP MARTINI

Tiger shrimp, pico de gallo, tri-colored tortilla chips

BBQ MEATBALLS

Roasted meatballs tossed in BBQ sauce

PARNELL SLIDERS

Blend of beef short ribs and Angus beef, caramelized onion, and American cheese

DROP THE PUCK

A great addition to the power play or the main event

One item 5.00 per person

Two items 9.00 per person

Three items 12.00 per person

FRESH FRUIT PLATTER

Seasonal fruits with a raspberry mint yogurt dipping sauce

ARTISANAL CHEESE TRAY

Assorted cheese, red grapes, and crackers

VEGETABLE CRUDITÉS TRAY

Fresh garden vegetables, with a roasted garlic ranch dipping sauce

JUMBO SOFT PRETZEL

Soft pretzels served with a mustard dipping sauce

FRESH MOZZARELLA

Fire-roasted red bell peppers, plum tomatoes, garden basil, roasted garlic, extra virgin olive oil, balsamic syrup, and crostini

QUESO BLANCO

A blend of asadero cheese, jalapeño, poblano, coriander, and cumin, served with tri-chips

CHICKEN TENDERS

All white meat chicken tenders, deep fried to a golden brown, served with ranch, BBQ, honey mustard, or buffalo sauce

IDAHO POTATO SKINS

Cheddar, scallion, apple wood smoked bacon, and sour cream

GRANDE NACHO PLATTER

Tri-colored tortilla chips, Mexi-cheese, tomato, scallion, black olives, lettuce, jalapeño, house salsa, and sour cream

THE POWER PLAY

Choose

Two items 15.00 per person

Three items 18.00 per person

ALL-BEEF HOT DOG

Chargrilled, served on a toasted bun and appropriate condiments

CUBAN

Cumin and coriander-crust pork, Bavarian ham, baby Swiss, dill pickles, mustard, served on ciabatta bread

TOMATO PESTO CHICKEN

Marinated and chargrilled chicken breast, sun-dried tomato pesto aioli, served on tomato focaccia bread

TURKEY CLUB WRAP

Turkey, applewood smoked bacon, tomato, lettuce, Muenster, Dijonnaise, wrapped in a flour tortilla

BLACK ANGUS BURGER

Chargrilled ½ pound Angus patty, lettuce, tomato, onion, pickle, served on a toasted kaiser bun

PACKAGES



PACKAGES *Menu*

THE MVP 25.00 Per Person

MARYLAND BLUE CRAB CAKES

Special blend of blue crab and spices, served with a roasted garlic lemon aioli

FRESH MOZZARELLA PLATTER

Fire-roasted red bell peppers, roasted garlic cloves, extra virgin olive oil, balsamic syrup, crostini, kalamata olives

CAESAR SALAD

Romaine lettuce, garlic croutons, anchovy, and Caesar dressing

TRI-TIPS AND MUSHROOMS

Chargrilled beef tri-tips with button mushrooms

CHOCOLATE-COVERED DRISCOL STRAWBERRIES

Fresh strawberries dipped in Belgian chocolate

STARTING LINEUP 18.00 Per Person

GRANDE NACHO PLATTER

Tri-colored tortilla chips, Mexi-cheese, tomato, scallion, black olives, lettuce, jalapeño, house salsa, sour cream

VEGETABLE CRUDITÉS TRAY

Fresh garden vegetables, with a roasted garlic ranch dipping sauce

CHICKEN TENDERS

All white meat chicken tender, deep fried to a golden brown, served with ranch, BBQ, honey mustard, or buffalo sauce

QUESO BLANCO

A blend of asadero cheese, jalapeño, poblano, coriander, and cumin, served with tri-colored tortilla chips

BBQ MEATBALLS

Roasted meatballs tossed in BBQ sauce

FACE-OFF 15.50 per person

HOUSE POTATO CHIPS AND DIP

Seasoned house chips served with French onion dip

FRESH FRUIT PLATTER

Seasonal fruits with a raspberry mint yogurt dipping sauce

TOMATO PESTO CHICKEN BREAST

Marinated and chargrilled chicken breast, sun-dried tomato pesto aioli, served on tomato focaccia bread

PARNELL SLIDERS

Blended beef short ribs and Angus beef, caramelized onion, and American cheese

TURKEY CLUB WRAP

Turkey, applewood smoked bacon, tomato, lettuce, Muenster, and Dijonnaise, wrapped in a flour tortilla

MUNCHIES 10.50 per person

HOUSE POTATO CHIPS

Seasoned house chips served with French onion dip

VEGETABLE CRUDITÉS TRAY

Fresh garden vegetables, with roasted garlic ranch

JUMBO SOFT PRETZELS

Soft pretzels served with mustard dipping sauce

QUESO BLANCO

A blend of asadero cheese, jalapeño, poblano, coriander, and cumin, served with tri-colored tortilla chips

IN-SHELL PEANUTS

*Packages are priced per person
with a minimum of 8*

PACKAGES



BEVERAGE *Menu*

COFFEE

Carafe of our rich Colombian blend coffee, freshly brewed in regular or decaffeinated 6.00

CAPRI SUN

Assorted flavors 1.00

SOFT DRINKS

Pepsi, Diet Pepsi, Caffeine-Free Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Sierra Mist, Diet Sierra Mist, and Mug Root Beer 9.00

BOTTLED WATER

Aquafina bottled water 9.00

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, and O'Doul's 17.00

PREMIUM BEER

Heineken, Sierra Nevada, Corona, New Castle 23.00

MICRO BREWS

Mad Anthony's Old Woody Pale Ale and Auburn Lager 23.00

*Soft drinks, bottled water,
and beer served by the six pack*

BEVERAGES



LIQUOR & MIXERS *Menu*

LIQUOR

750 ML Bottles

VODKA

Absolut 60.00
Grey Goose 75.00

SCOTCH

Dewar's 65.00

GIN

Tanqueray 60.00

BOURBON

Jim Beam 45.00

RUM

Bacardi Light 39.00
Captain Morgan 47.00

BLEND

Seagram's VO 40.00
Crown Royal 70.00

MASH

Jack Daniel's 59.00

MIXERS

ORANGE, CRANBERRY, OR GRAPEFRUIT JUICE

10 oz. Bottle 3.00

BLOODY MARY MIX

1 Liter Bottle 7.00

TONIC OR

CLUB SODA

10 oz. Bottle 2.50

LEMONS OR LIMES 2.00

LIQUOR & MIXERS



FEATURED WINE *Menu*

WHITE 750 ML Bottle

WOODBIDGE CHARDONNAY 21.00
KENDAL JACKSON CHARDONNAY 36.00
CAVIT PINOT GRIGIO 30.00
YELLOW TAIL RISELING 24.00

RED 750 ML Bottle

ROBERT MONDAVI COSTAL CABERNET 35.00
WOODBIDGE CABERNET 21.00
WOODBIDGE MERLOT 21.00
WOODBIDGE SYRAH SHIRAZ 25.00

BLUSH 750 ML Bottle

WOODBIDGE WHITE ZINFANDEL 21.00

WINE