

Beverages & Snacks

BEVERAGES

Fresh Brewed Regular and Decaffeinated Coffee

China or disposable service \$ 22.00 per gallon

Pour-Over Coffee Machine

Rental charge \$ 17.00 per day

Coffee packets \$ 5.25 per packet

Gourmet Coffee Station

Includes raspberry, French vanilla and caramel flavorings, Irish creme, chocolate mint sticks, biscotti, whipped cream, shaved chocolate and specialty sugars. \$ 2.50 per person

Miscellaneous Beverages

Tea bags – regular, decaffeinated & flavored \$ 1.25 per bag

Iced tea, raspberry iced tea or lemonade \$ 17.00 per gallon

Fruit punch – house recipe \$ 18.00 per gallon

Juice: orange, apple, grapefruit or cranberry \$ 19.00 per gallon

Juice – assorted individual bottles \$ 3.00 per bottle

Bottled water \$ 2.00 per bottle

Milk – 2% or chocolate, half-pint \$ 1.25 each

Assorted soft drinks \$ 2.00 each

Crystal Light™ On the Go – assorted, add to bottled water \$.75 each

Energy drinks \$ 4.50 each

Starbucks™ Frappuccinos \$ 5.00 each

SAVORY SNACKS

Tortilla chips \$ 7.00 per pound

Pretzels \$ 7.00 per pound

Potato chips \$ 6.00 per pound

Sour cream & onion dip \$ 7.00 per pint

Queso Blanco \$ 7.50 per pint

Salsa \$ 6.00 per pint

Mixed nuts \$ 12.50 per pound

Garlic pita chips \$ 7.00 per pound

Feta cheese & sun-dried tomato dip \$ 6.50 per pint

Smoked cheddar, bacon & green onion dip \$ 7.00 per pint

Warm artichoke & spinach dip \$ 7.00 per pint

Spinach dip \$ 6.50 per pint

SWEET SNACKS

Fresh baked cookies \$ 12.00 per dozen

Gourmet brownies, asst. \$ 25.00 per dozen

Granola / fruit bars \$ 2.75 each

Candy dish \$ 2.95 per person

Seasonal whole fresh fruit \$ 2.00 per piece



Breakfast

BUFFET

Breakfasts are served with chilled orange juice, fresh brewed regular and decaffeinated coffee.

Loaded Scrambled Egg Bar

Top your own scrambled eggs with sautéed onions, peppers, mushrooms, diced ham, shredded cheddar cheese and salsa

Choice of Applewood bacon or maple sausage links
Breakfast potatoes
Breakfast breads & mini muffins
\$ 11.75 per guest

Classic Continental

Chilled juices
Seasonal fresh fruit and berries
Assorted freshly baked breakfast pastries & mini muffins
\$ 10.00 per guest

French Toast Breakfast

French toast • Warm maple syrup
Scrambled eggs • Breakfast potatoes
Choice of Applewood bacon or maple sausage links
Breakfast breads & mini muffins
\$ 12.50 per guest

Classic Breakfast

Scrambled eggs • Breakfast potatoes
Choice of one: Applewood bacon or maple sausage links • Breakfast breads & mini muffins
\$ 11.00 per guest

Country Breakfast

Buttermilk biscuits and sausage gravy
Scrambled eggs • Bacon • Breakfast potatoes
Choice of Applewood bacon or maple sausage links
Breakfast breads & mini muffins
\$ 11.25 per guest

PLATED

Plated breakfasts are served with chilled orange juice, fresh brewed regular and decaffeinated coffee, breakfast breads and mini muffins.

Eggs Benedict

Two poached eggs on toasted English muffin with smoked ham and hollandaise sauce • Breakfast potatoes
\$ 9.00 per guest

Breakfast Quiche

Stuffed with prosciutto & leek or broccoli & cheese
Fresh fruit, granola & yogurt parfait
\$ 9.75 per guest

French Toast Combination

French toast • Scrambled eggs • Breakfast potatoes
Choice of Applewood bacon or maple sausage links
\$ 10.00 per guest

Scrambled Eggs

Scrambled eggs • Breakfast potatoes
Choice of Applewood bacon or maple sausage links
\$ 8.50 per guest

ADDITIONAL ITEMS

Chilled assorted individual juices ~ \$ 3.00 each
Hot tea ~ \$ 1.25 per bag
Milk – half pints ~ \$ 1.25 each
Assorted yogurt ~ \$ 2.50 each
Granola, fruit & yogurt parfaits ~ \$ 2.50 each
Assorted oatmeal packets ~ \$ 1.50 each
Assorted breakfast pastries ~ \$ 19.00 per dozen
Fresh fruit tray ~ \$ 3.00 per guest
Fresh baked donuts ~ \$ 16.50 per dozen
Assorted mini muffins ~ \$ 17.00 per dozen
Assorted bagels w/ cream cheese ~ \$ 18.50 per dozen
Assorted individual cereals ~ \$ 2.50 each

Box Lunches

All box lunches include whole fruit, potato chips and gourmet cookie

CREATE YOUR OWN

\$ 10.00 per guest



CHOOSE UP TO THREE (3) OF THE FOLLOWING...

Wraps

Turkey Club
Ham & Swiss
Roast Beef & Cheddar
Roasted Vegetable

Sandwiches

Roast beef, turkey or smoked ham
Served on your choice of bread:
(White or Wheat Sub, Rye,
Sourdough, or Brioche bun)

Croissants

Egg Salad
Tuna Salad
Chicken Salad



CHOOSE ONE OF THE FOLLOWING SALADS...

Potato salad, zesty cole slaw or pasta salad



Plated Luncheons

All plated luncheons include a choice of salad, one starch, one vegetable selection, choice of dessert, rolls and butter and fresh brewed regular and/or decaffeinated coffee. If requested in advance, iced tea or lemonade is available for an additional charge of \$.50 per guest.

MAIN COURSE SELECTIONS

Parmesan Crusted Chicken Breast

Seasoned breadcrumb crusted chicken breast topped with marinara sauce and provolone cheese - \$ 16.50

Lemon Caper Chicken

Marinated and grilled chicken breast finished with a lemon caper sauce - \$ 14.50

Chicken Saltimbocca

Sauteed chicken breast topped with prosciutto, leeks, sage and white wine sauce - \$ 15.50

Chicken Roulades

Chicken breast filled with spinach, pine nuts, fresh herbs and cheese finished with a lemon beurre blanc - \$ 17.00

Seared Filet of Beef

Seared beef tenderloin with wild mushroom demi-glace or bearnaise sauce - \$ 16.00

Herb Roasted Pork Loin

Slow roasted pork loin rubbed with whole grain mustard and fresh herbs served with an apple cider demi-glace - \$ 14.50

Lasagna

Beef with marinara sauce or roasted vegetable with white sauce - \$ 14.50

Roasted Salmon

Oven roasted salmon filet with a lemon dill butter sauce - \$ 17.95



VEGETABLE SELECTIONS

Steamed Green Beans

Roasted Vegetable Blend

Roasted Asparagus

Honey Glazed Baby Carrots

Buttered Corn

SIDE DISH SELECTIONS

Roasted Red Bliss Potatoes

Wild Rice Pilaf

Garlic Smashed Potatoes

Parmesan Polenta Cake

Garlic Potato Wedges

Golden Fingerling Potato

Plated Luncheons, continued...

All plated luncheons include a choice of salad, one starch, one vegetable selection, rolls and butter, choice of dessert and fresh brewed regular and/or decaffeinated coffee.
If requested in advance, iced tea or lemonade is available for an additional charge of \$.50 per guest.

SALAD SELECTIONS

Caesar Salad

Fresh chopped romaine, seasoned croutons,
shaved parmesan cheese
and creamy Caesar dressing

Spinach Salad

Baby spinach with chopped bacon,
shaved red onion, toasted pine nuts,
feta cheese and balsamic vinaigrette dressing

House Salad

Mixed greens, grape tomatoes, sliced English cucumber,
seasoned croutons, red onions and shredded cheese

Choice of Two Dressings: Ranch, bleu cheese, Italian, French, poppy seed, raspberry vinaigrette or honey mustard

DESSERT SELECTIONS

Gourmet Cookie & Brownie Plate

Fresh Baked Assorted Fruit Pies

New York Style Cheesecake (Cherry or Chocolate)

Assorted Sheet Cakes

** inquire about flavor of cake and pie options*

Inquire With Sales Manager For Other Selections

Lighter Side Plated Luncheons

Cobb Salad

Mixed greens with grilled chicken, grape tomatoes,
sliced cucumber, crumbled bleu cheese,
hard boiled egg, chopped bacon and croutons
\$ 10.50 per guest

Seared Tuna Plate

Sesame crusted seared Ahi tuna with pickled
ginger, wasabi paste and seaweed salad
drizzled with a ginger soy sauce
\$ 10.00 per guest

Chef Salad

Mixed greens, julienne turkey and ham, cheddar and
Swiss cheeses, hard boiled egg, grape tomatoes,
sliced cucumber and croutons
\$ 10.00 per guest

Choice of Two Dressings: Ranch, bleu cheese, Italian, French,
poppy seed, raspberry vinaigrette or honey mustard



Themed Buffets

All buffet selections include rolls and butter, choice of house or caesar salad, one choice of dessert and fresh brewed regular and decaffeinated coffee. If requested in advance, iced tea or lemonade is available for an additional charge of \$.50 per guest. Lunch buffets are available until 1:30 p.m.

Backyard Barbecue

Baby back ribs • Herb roasted bone-in chicken
Roasted fingerling potatoes • Buttered corn
Lunch – \$ 20.00 | Dinner – \$ 23.75

South of the Border

Corn taco shells and flour tortillas, with choice of fillings: Seasoned Ground Beef, Pork Adabo or Chicken Carnita • Spanish rice • Refried beans
Tri-colored tortilla chips • Lettuce
Tomato • Sour cream • Salsa
Lunch – \$ 13.50 | Dinner – \$ 17.00

Deli Buffet

Honey baked ham • Smoked turkey • Roast beef
A variety of sliced breads
House chips • Zesty cole slaw • Potato salad
Lettuce • Tomato • Onion • Pickles
Sliced ceese • Condiments
Lunch – \$ 13.25 | Dinner – \$ 16.25

Taste of Italy

Roasted vegetable lasagna • Sautéed chicken saltimbocca
Roasted potato wedges
Steamed green beans • Garlic toast
Lunch – \$ 13.75 | Dinner – \$ 16.50

Family Classic

Sliced top round with mushroom sauce
Fried chicken • Mashed potatoes • Gravy
Roasted vegetable medley
Lunch – \$ 17.75 | Dinner – \$ 21.00

Tailgate Style

Choose two meats: Grilled angus hamburgers, Bratwurst, Hot dogs or Chicken breast • Sliced cheese
Lettuce • Tomato • Onion • Pickles
Baked beans • Cole slaw
Lunch – \$ 13.75 | Dinner – \$ 16.50



Traditional Turkey Dinner

Roast turkey • Stuffing • Mashed potatoes
Gravy • Candied yams • Green beans almondine
Cranberry relish
Lunch – \$ 14.75 | Dinner – \$ 17.50

Plated Dinners

All plated dinners include a choice of salad, one starch, one vegetable selection, rolls and butter, choice of dessert and fresh brewed regular and/or decaffeinated coffee.
If requested in advance, iced tea or lemonade is available for an additional charge of \$.50 per guest.

MAIN COURSE SELECTIONS

Chicken Saltimbocca

Sauteed chicken breast topped with prosciutto, leeks, sage and white wine sauce - \$ 20.00

Parmesan Crusted Chicken Breast

Seasoned breadcrumb crusted chicken breast topped with marinara and provolone cheese - \$ 21.00

Lemon Caper Chicken

Marinated and grilled chicken breast finished with a lemon caper sauce - \$ 18.50

Chicken Roulades

Chicken breast filled with spinach, pine nuts, fresh herbs and cheese finished with a lemon beurre blanc - \$ 21.00

Seared Filet of Beef

Seared beef tenderloin with wild mushroom demi-glace or bearnaise sauce - \$ 24.95



Grilled Veal Chop

Seasoned and grilled bone in veal chop topped with wild mushroom ragout - \$ 26.00

Stuffed Pork Chop

Boneless pork chop stuffed with apples, onion, celery and sage topped with a red wine demi-glace - \$ 18.50

Herb Roasted Pork Loin

Slow roasted pork loin rubbed with whole grain mustard and fresh herbs served with and apple cider demi-glace - \$ 18.50

Lasagna

Beef with marinara sauce or roasted vegetable with white sauce - \$ 18.50

Smoked Duck Breast

House smoked duck breast served with a port thyme glaze - \$ 23.00

Potato Crusted White Fish

Great lakes white fish encrusted with seasoned shredded potatoes then baked golden brown and served with lime beurre blanc - \$ 18.50

Roasted Salmon

Oven roasted salmon filet served with lemon dill butter sauce - \$ 23.95

VEGETABLE SELECTIONS

Steamed Green Beans

Roasted Vegetable Blend

Roasted Asparagus

Honey & Basil Glazed Carrots

Buttered Corn

SIDE DISH SELECTIONS

Roasted Red Bliss Potatoes

Wild Rice Pilaf

Garlic Smashed Potatoes

Golden Fingerling Potato

Parmesan Polenta Cake

Garlic Potato Wedges

Plated Dinners, continued...

All plated dinners include a choice of salad, one starch, one vegetable selection, rolls and butter, choice of dessert and fresh brewed regular and/or decaffeinated coffee.
If requested in advance, iced tea or lemonade is available for an additional charge of \$.50 per guest.

SALAD SELECTIONS

Field Salad

Fresh greens with dried cherries, shaved red onion, feta cheese, chopped pecans, grape tomato and seasoned croutons with raspberry and poppy seed vinaigrette

Caesar Salad

Chopped romaine, seasoned croutons, parmesan cheese and roasted garlic caesar dressing

Spinach Salad

Baby spinach with chopped bacon, shaved red onion, toasted pine nuts, feta cheese and balsamic vinaigrette dressing

House Salad

Mixed greens, grape tomatoes, sliced English cucumber, seasoned croutons, shaved onions and shredded cheese
Choice of Two Dressings: Ranch, bleu cheese, Italian, French, poppy seed, raspberry vinaigrette or honey mustard

DESSERT SELECTIONS

Gourmet Cookie & Brownie Plate

Fresh Baked Assorted Fruit Pies

New York Style Cheesecake (Cherry or Chocolate)

Decadent Chocolate Cake

Assorted Petite Collection

** inquire about flavor of cake and pie options*

Inquire With Sales Manager For Other Selections



Reception Packages

To Have and To Hold

Petite croissants filled with your choice of chicken salad or seafood salad • Mini quiche
Sausage stuffed mushroom caps • Mozzarella pesto pinwheels crostini
Fresh sliced fruit with yogurt dip • Potato chips with sour cream & onion dip
Choice of one: lemonade, fruit punch or iced tea
\$ 18.95 per guest

The First Dance

Assorted mini wraps • Cheese and cracker display • Vegetable crudités with ranch dip •
Teriyaki chicken satays • Shrimp salad filo cup • Mini calzone with marinara sauce
Potato chips with smoked cheddar, bacon & green onion dip
Choice of one: lemonade, fruit punch or iced tea
\$ 16.75 per guest

Wedding Bells

Assorted petite sandwich selection • Meatballs • Boneless chicken wings with sauces
Cheese display with crackers • Vegetable crudités with ranch dip • Tri-color Tortilla chips with salsa
Choice of one: lemonade, fruit punch or iced tea
\$ 15.00 per guest

~ Additional Items ~

Tortilla chips ~ \$ 7.00 per pound
Pretzels ~ \$ 7.00 per pound
Potato chips ~ \$ 6.00 per pound
Sour cream and onion dip ~ \$ 7.00 per pint
Queso blanco ~ \$ 7.50 per pint
Salsa ~ \$ 6.00 per pint
Smoked cheddar, bacon & green onion dip ~ \$ 7.00 per pint
Garlic pita chips ~ \$ 7.00 per pound
Feta cheese & sun-dried tomato dip ~ \$ 6.50 per pint
Warm artichoke & spinach dip ~ \$ 7.00 per pint
Spinach dip ~ \$ 6.50 per pint
Cake cutting service (plates & silverware provided)
Up to 200 guests ~ \$ 60.00 | 201+ guests ~ \$ 85.00
Chocolate fountain ~ \$ 125 or \$ 250 rental plus \$2.50 per guest
Custom signature ice carvings ~ \$ 300.00 and up
Hurricane lamps with candles ~ \$ 3.75 per table
Ask about other available centerpieces



Hors D'oeuvres

All hors d'oeuvres are served in increments of 100 pieces unless otherwise noted.

HOT SELECTIONS

\$250.00 per 100 pieces

Mini Crab Cakes
Petite Beef Wellington
Seafood Mousse Crescent



\$175.00 per 100 pieces

Sausage Mushroom Caps
Spanakopita
Smoked Chicken Quesadilla



\$150.00 per 100 pieces

Egg Rolls
Teriyaki Chicken Satays
Boneless Chicken Wings



\$100.00 per 100 pieces

Meatballs
(BBQ, Sweet & Sour, Swedish or Marinara)
Buffalo Style Chicken Wings
Loaded Potato Skins
Mini Calzones with Marinara Sauce
Assorted Petite Quiche



COLD SELECTIONS

\$175.00 per 100 pieces

Shrimp Crostini
Salmon Mousse Puffs
Crab Salad on Cucumber Round
Mini Croissant Sandwiches
(chicken or shrimp salad)



\$150.00 per 100 pieces

Fruit Kabobs
Sun-Dried Tomato Mozzarella Crostini
Smoked Chicken Salad in Filo Cup
Mini-Wraps
Shrimp Salad Filo Cup



\$100.00 per 100 pieces

Salami Coronets
Mozzarella & Pesto Pinwheels Crostini
Mozzarella Prosciutto Pinwheels Crostini
Assorted Tortilla Pinwheels

ADDITIONAL ITEMS

Jumbo Shrimp Cocktail	\$ 250.00 per 100 pcs.
Assorted Cheese Display w/ Crackers	\$ 4.25 per guest
Garden Vegetable Crudités w/ Dip	\$ 3.50 per guest
Imported Cheese Display w/ Crackers	\$ 4.50 per guest
Fresh Sliced Fruit	\$ 3.00 per guest

HOR D'OEUVRES SAMPLER

Assorted Cheese Display w/ Crackers
Fresh Slice Fruit
Garden Vegetable Crudités w/ Dip
\$ 4.00 per guest

Chef's Hors D'oeuvre Specialties

Some hors d'oeuvres stations include sliced rolls and condiments, when appropriate
All appropriate stations are presented by a culinary attendant.

Maple Glazed Ham

Lightly smoked pit ham with a rich maple, brown sugar & mustard glaze, stuck with cloves and roasted for hours
\$ 7.50 per guest

Baron of Beef

Quite an impressive presentation with this over-sized cut of beef rubbed down with fresh herbs & spices, then slow roasted until tender and juicy
\$ 6.00 per guest

Herb and Garlic Crusted Pork Loin

A special rub preparation made with garlic, rosemary, thyme, fresh cracked pepper and sea salt, slow-roasted in specially designed oven to ensure perfection
\$ 6.50 per guest

Pasta Station

With penne, linguini and cheese tortellini, alfredo, marinara and basil pesto sauces, fresh herbs and grated cheese, roasted vegetables, grilled chicken breast
\$ 6.50 per guest | Add garlic shrimp \$ 7.50 per guest



Seafood Martini

Sautéed sea scallop, shrimp and lump crab on mesclun greens with blood orange vinaigrette and a garlic crustini
\$ 7.00 per guest



Roasted Turkey Breast

Seasoned with sea salt, white pepper, poultry seasoning, a little sage, then roasted golden brown
\$ 4.75 per guest

Mashed Potato Bar

Yukon gold smashed, plain whipped sweet potatoes with sautéed mushroom medley, caramelized onions, chopped bacon, green onions, cheddar cheese, sour cream and fresh herb gravy
\$ 5.00 per guest

Liquid Refreshments

Beer

Draft Beer ~ \$ 4.00 glass / \$ 225.00 keg

Budweiser	Killian	Miller
Bud Light	Coors Light	Miller Lite

Bottled Beer

Domestic ~ \$ 5.00 each
 Import ~ \$ 5.50 each



Wine

House Wine

(Robert Mondavi) ~ \$ 5.00 glass / \$ 21.00 bottle



Mixed Drinks

House Brands ~ \$ 4.50 each

Smirnoff Vodka	Beefeaters Gin
Jim Beam Bourbon	J & B Scotch
Bacardi Rum	Hiram Walker Amaretto
Canadian Club	Hiram Walker Peach Schnapps

Call Brands ~ \$ 5.00 each

Absolut Vodka	Tanqueray Gin
Jack Daniels Black	Seagram's V.O.
Johnny Walker	Captain Morgan

Premium Brands ~ \$ 5.50 each

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

All appropriate mixers and garnishes are included.

Champagne

Champagne ~ \$ 18.00 bottle
 Asti Spumante ~ \$ 25.00 bottle
 Signature Punch ~ \$ 45.00 gallon
 Sparkling Juice ~ \$ 13.75 bottle

Soft Drinks

Soft Drinks ~ \$ 2.00 each / 75 glasses = \$ 85.00

We proudly serve the following Pepsi products:
 Pepsi, Diet Pepsi and Sierra Mist
 Caffeine free products are available on request.

You should estimate one bartender for each 100 guests. There will be a labor charge of \$15.00 per hour per bartender, including set-up and tear down, 3 hour minimum. One bartender fee will be waived for each \$350.00 in bar sales.

Catering Information You Should Know

General: The following catering policies and procedures were established to assist you in arranging your function at the Allen County War Memorial Coliseum. 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.

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 3% above guarantee number; if guarantee is above four hundred persons, ARAMARK shall be prepared to serve the guarantee plus twenty (20).

Deposits/Payments: Advance payment for 100% of the estimated catering charges will be due ten (10) business days prior to function.

If credit has been established, only 50% will be due ten (10) business days prior. Invoices are due upon receipt. Partial payments are not acceptable. An interest charge of 1-1/2% per month will be assessed to all balances thirty days past due. Payments may be made by cash, check, credit card or money order.

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.

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.

Pricing: Prices are subject to change without notice. However, we will guarantee pricing thirty (30) days before the function. If a function is contracted for less than twenty-five (25) people, there will be a labor charge of \$50.00. If a buffet is contracted for less than 50 people, a surcharge will apply. All prices are subject to an 19% service charge and all applicable state sales tax.

Food and Beverage Requirements: 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 1-1/2 hours (90 minutes) as the maximum length of time, that food is exposed to a buffet or hors d'oeuvre environment. 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 Memorial Coliseum.

Beverage/Alcohol Requirements: We offer a complete selection of beverages to compliment your function. 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 the policy that no liquor, wine or beer may be brought into or carried out of the Allen County War Memorial Coliseum. Patrons must be twenty-one (21) years of age in order to consume any alcoholic beverage. All patrons, regardless of age, must have valid photo identifications, otherwise service may be refused. Depending on the amount of bar sales for your function, you may be charged for bartender service. A security charge of \$25.00 per hour will be assessed if any bar service is contracted.

Attractive centerpieces are available at an additional charge. Linen and skirting for tables directly related to food service are included at no charge. If you require additional tables needing a cloth and skirt your cost is \$11.00 per table.

