

## Beverages and Snacks

### Beverages

Fresh brewed regular and decaffeinated coffee

Disposable service.. \$18.00 per gallon

China service add.. \$1.50 per person

### Miscellaneous Beverages

Tea bags- regular, decaffeinated and flavored.. \$1.25 per bag

Iced tea, raspberry iced tea, sweet tea and lemonade...\$16.99 per gallon

Juice: orange, apple, pink grapefruit and cranberry...\$18.00 per gallon

Juice- assorted individual bottles.....\$3.00 each

Bottled water...\$2.00 each

Milk- 2%, skim or chocolate...\$1.25 each

Assorted soft drinks (20 oz. Pepsi products only)...\$2.75 each

Energy drinks...\$4.75 each

### Savory snacks

Popcorn....\$7.00 a bowl

Tortilla chips...\$7.00 per pound

Pretzels...\$7.00 per pound

Ranch dip...\$7.00 per pint

Queso dip....\$7.50 per pint

Salsa.....\$6.00

Trail mix (mixed nuts and

M&M's)....\$13.00 per pound

Soft pretzels.....\$2.50 each

Cheese sauce...\$6.00 per pint

### Sweet snacks

Fresh baked cookies.... \$15.00 per dozen

Whole fruit....\$2.00 each

Assorted theater candy...\$3.00 each

### Catering minimums:

Monday thru Friday 8am-3pm \$500.00

Saturday- Sunday 8am-3pm \$2500.00

Tax and gratuity not included

Morning options

All breakfasts served with fresh brewed regular coffee and juice.

Classic continental breakfast \$10.00

Assorted breakfast pastries, muffins and fresh sliced fruit

Breakfast croissant sandwich buffet \$12.99

Egg patty, American cheese and ham on a croissant.

Fried potatoes and fresh sliced fruit

Catering minimums:

Monday thru Friday 8am-3pm \$500.00

Saturday- Sunday 8am-3pm \$2500.00

Tax and gratuity not included

Lunch options:

Lunch is available between 11:00am-3:00pm

Box lunches

All box lunches include cut fruit, chips and a cookie

Wraps \$11.99

All wraps come with lettuce and tomato except the chicken Caesar wrap.

Choose up to three wraps from the following:

Turkey club, chicken Caesar, ham and Swiss, beef and cheddar and vegetarian ( pinto bean falafel)

Sandwiches \$10.99

All sandwiches come with, American cheese, leaf lettuce, tomato and condiments

Choose up to two from the following: roast beef, turkey, or ham

Bread selection, please choose two from the following: white 6" sub, wheat 6" sub, rye or sour dough.

Deluxe sandwiches \$12.99

Choose two from the following:

Each sandwich comes with leaf lettuce and tomato on each sandwich.

Turkey club:

Thin sliced smoked turkey, smoked Gouda cheese and crispy bacon on a pretzel roll.

Chicken club:

Seasoned grilled chicken breast, Colby jack cheese and crispy bacon on a whole grain baguette. The chicken breast will be grilled and chilled.

Please ask about our dessert options.

Catering minimums for food:

Monday thru Friday 11am-3pm \$500.00

Saturday- Sunday 11am-3pm \$2500.00

Tax and gratuity not included

Plated luncheons:

Include choice of one from each of the following: vegetable and starch. All include tossed garden salad, rolls, butter and fresh brewed iced tea.

Exchange Caesar salad for green salad for an additional charge of \$2.00 per guest

Parmesan crusted chicken breast \$15.99

Served with marinara and provolone cheese

Grilled herbed chicken breast \$15.99

A fresh herb and lemon encrusted chicken breast grilled

Sautéed chicken Marsala \$16.99

Served with a mushroom Marsala and prosciutto sauce

Roasted pork loin \$16.99

Served with a red wine demi-glaze

Lasagna \$16.50

Choice of traditional style in a red sauce or a mushroom and spinach in a white sauce

Chili rubbed tilapia \$18.99

Finished with a fresh pico de gallo beurre blanc. Recommended sides are fresh black bean and roasted corn salsa and a lime and cilantro basmati rice.

Grilled salmon filet \$18.99

Topped with a traditional hollandaise sauce

Grilled rib eye steak \$19.99

Topped with sautéed onions, portabella mushrooms and gorgonzola crumbles.

Please choose one vegetable and one starch form below:

Vegetable selection

Roasted Italian summer squash

Steamed/roasted green beans

Steamed broccoli

Honey glazed baby carrots

Buttered corn

Roasted brussel sprouts

Grilled asparagus

Starch selection:

Roasted garlic smashed Yukon gold potato

Au gratin potato

Parmesan garlic roasted red potato

Rice pilaf

Please ask about our dessert options

Plated luncheon salads: \$11.99

Grilled chicken cobb

Mixed greens with a grilled chicken breast, cherry tomatoes, sliced cucumber, blue cheese crumbles, hard boiled egg, chopped bacon and croutons

Grilled chicken Caesar

Crisp romaine lettuce tossed with parmesan cheese, black olives, red onion slivers, croutons and creamy Caesar dressing.

South west chicken

Grilled chicken breast on top of crisp romaine lettuce, fresh black bean Pico de Gallo, Monterey jack cheese and topped with baked strips of tri color tortilla strips. We recommend a guacamole ranch dressing.

Chicken and glazed walnut

Grilled chicken on a bed of mixed greens with glazed walnuts, blue cheese crumbles mandarin oranges, red onion slivers and croutons.

\*Grilled salmon may be substituted on any salad for an additional \$2.00 per guest.

Please ask about our dessert options

Catering minimums for food:

Monday thru Friday 11am-3pm \$500.00

Saturday- Sunday 11am-3pm \$2500.00

Tax and gratuity not included

Themed buffets

Deli buffet \$14.99

Roast beef, ham and turkey. Sliced cheeses include: Pepper Jack, cheddar and Swiss  
Selection of breads and rolls  
Appropriate garnishes and condiments, pasta salad and chips.

South of the border \$15.99

Seasoned chicken and ground beef, flour tortillas, tortilla chips, Mexican rice and refried beans. Condiments include salsa, sour cream, diced red onion, diced tomato, shredded cheddar cheese and jalapeños.

Tail gate party \$15.99

Grilled burgers and Italian sausage. Baked beans, potato salad, and tossed garden salad. Appropriate condiments and garnishes are provided.

Backyard barbeque \$16.99

Pulled pork, chicken quarters and hot dogs, with baked beans, potato salad or coleslaw, tossed garden salad and chips. Appropriate garnishes and condiments are provided.

Coliseum buffet \$16.99

Pulled pork and char-grilled hamburgers. Nachos and cheese sauce, tossed garden salad. Appropriate garnishes and condiments are provided.

Italian Buffet \$17.99

-Baked penne pasta with Italian sausage, green peppers, onions and mushrooms  
-Marinara primavera rotini with roasted summer squash, onions and mushrooms  
Garlic bread and tossed salad.

Please ask for dessert options.

Catering minimums for food:

Monday thru Friday 11am-3pm \$500.00

Saturday- Sunday 11am-3pm \$2500.00

Tax and gratuity not included

## Customized luncheon buffets

This lunch buffet includes entrée choices, vegetable and starch along with mixed green salad, dinner rolls, and iced tea and coffee.

Choice of two entrées: \$17.99

Choice of three entrees: \$19.99

### Entree selection:

Grilled rib eye steak (additional \$2.00per guest)

Grilled salmon filet

Chili rubbed tilapia

Lasagna

Roasted pork loin

Sautéed chicken Marsala

Grilled herbed chicken breast

Parmesan crusted chicken breast

### Vegetable selection

Roasted Italian summer squash

Steamed green beans

Steamed broccoli

Honey glazed baby carrots

Buttered corn

Grilled asparagus

### Starch selection:

Roasted garlic smashed Yukon gold potato

Au gratin potato

Parmesan garlic roasted red potato

Rice pilaf

Lemon garlic farfel pasta

### Catering minimums for food:

Monday thru Friday 11am-3pm \$500.00

Saturday- Sunday 11am-3pm \$2500.00

Tax and gratuity not included

Price based on one piece of entrée per person (two pieces for pork medallions) additional \$4.99 charge per guest for extra entrees.

Dinner options: (served 3:00pm and after)

Plated Dinners:

Include choice of one vegetable and one starch. All include tossed garden salad, rolls, butter and fresh brewed iced tea.

Exchange Caesar salad for green salad for an additional charge of \$2.00 per guest

Parmesan crusted chicken breast \$18.99

Served with marinara and provolone cheese

Grilled herbed chicken breast \$18.99

A fresh herb and lemon encrusted chicken breast grilled

Sautéed chicken Marsala \$19.99

Served with a mushroom Marsala and prosciutto sauce

Roasted pork loin \$19.99

Served with a red wine demi-glaze

Lasagna \$19.50

Choice of traditional style in a red sauce or a mushroom and spinach in a white sauce

Chili rubbed tilapia \$21.99

Finished with fresh pico. Recommended sides are fresh black bean and roasted corn salsa and a lime and cilantro basmati rice.

Grilled salmon filet \$21.99

Topped with a traditional hollandaise sauce

Grilled rib eye steak \$22.99

Topped with sautéed onions, portabella mushrooms and gorgonzola crumbles.

Please choose one vegetable, one starch and one dessert form below

Vegetable selection:

Roasted Italian summer squash  
Steamed green beans  
Steamed broccoli  
Honey glazed baby carrots

Buttered corn  
Roasted brussel sprouts  
Grilled asparagus

Starch selection:

Roasted garlic smashed Yukon gold potato  
A gratin potato  
Parmesan garlic roasted red potato

Herb parmesan risotto  
Rice pilaf  
Lemon garlic farfel pasta

## Themed Dinner buffets

### South of the border \$18.99

Seasoned pulled chicken and ground beef, pork carnita, flour tortillas, tri colored chips, Mexican rice and refried black beans. Condiments include salsa, sour cream, diced red onion, diced tomato, shredded cheddar cheese and jalapeños.

### Tail gate party \$18.99

Grilled burgers, Italian sausage and grilled chicken. Baked beans, potato salad and tossed garden salad are included. Appropriate condiments and garnishes are provided.

### Backyard barbeque 1 \$19.99

Pulled pork and chicken quarters. Included are baked beans, potato salad, tossed green salad and chips. Appropriate garnishes and condiments are provided.

### Backyard barbeque 2 \$22.99

Smoked brisket, barbeque chicken quarters, with baked beans, potato salad, tossed garden salad and chips. Appropriate garnishes and condiments are provided.

### Italian Buffet \$20.99

:Baked penne pasta with Italian sausage, green peppers, onions and mushrooms  
Marinara primavera rotini with roasted summer squash, onions and mushrooms  
Garlic bread and tossed garden salad.

Catering minimums for food:

Monday thru Thursday 3pm and after \$1200.00

Friday 3pm- Sunday \$2500.00

Tax and gratuity not included

Customized dinner buffets

Include entrée choices, vegetable and starch along with a tossed garden salad, dinner rolls, and iced tea and coffee.

Choice of two entrées: \$25.99

Choice of three entrees: \$29.99

Entree selection:

Grilled rib eye steak (additional \$2.00per guest)

Grilled salmon filet

Chili rubbed tilapia

Lasagna

Roasted pork loin

Sautéed chicken Marsala

Grilled herbed chicken breast

Parmesan crusted chicken breast

Vegetable selection

Roasted Italian summer squash

Steamed green beans

Steamed broccoli

Honey glazed baby carrots

Buttered corn

Grilled asparagus

Starch selection:

Roasted garlic smashed Yukon gold potato

Au gratin potato

Parmesan garlic roasted red potato

Rice pilaf

Lemon garlic farfel pasta

Catering minimums for food:

Monday thru Thursday 3pm and after \$1200.00

Friday 3pm- Sunday \$2500.00

Tax and gratuity not included

Price based on one piece of entrée per person (two pieces for pork medallions) additional \$4.99 charge per guest for extra entrees.

Hors d'Oeuvres:

### List A

(Prices are based on 50 guests at two pieces per person)

Swedish meatballs \$55.00	Chicken and Cheese Taqitos \$70.00	Chicken Wings (Buffalo, Sesame Teriyaki or Barbeque) \$75.00
Barbeque meatballs \$55.00	Mini Chicken Quesadillas \$75.00	Lemon Basil Chicken satay With a white wine cream sauce \$85.00
Grilled Kielbasa bites \$55.00	Pork Pot Stickers-with Mango dipping sauce \$75.00	Chicken Satay with Peanut sauce \$85.00
Aundouille sausage bites \$60.00	Mini Egg Rolls \$75.00	Rosemary Garlic Flank Steak Satay \$90.00
Prosciutto, Apple and Brie Flat bread \$65.00		

### List B

(Prices are based on 50 guests at two pieces per person)

Grilled Chicken with Sundried Tomato Goat Cheese crostini \$99.00	Roasted filet & Portabella Mushroom Crostini with a roasted red pepper Crème cheese \$129.00	Mini Taco Salads in a Crispy Cheddar Cheese Bowl (Choice of Beef, Chicken or vegetarian) \$129.00
Grilled Chicken with a Mango Salsa and Lime cilantro cream cheese Crostini \$99.00	Mini Caesar salad in a Crispy Parmesan Cheese Bowl (Choice of Chicken, Salmon or vegetarian) \$129.00	Shrimp Cocktail \$169.00
Mini Salmon Cakes \$129.00		

Catering minimums for food:

Monday thru Thursday 3pm and after - \$1200.00

Friday 3pm- Sunday -\$2500.00

Tax and gratuity not included

#### Hors d'Oeuvres Packages:

Package A- Choice of any 3 items from list A and 1 item from list B....\$19.99 per person

Package B- Choice of any 3 items from list A and 2 items from list B...\$22.99 per person

Package C- Choice of any 3 items from list A and 3 items from list B...\$25.99 per person

#### Additional Items:

Assorted cheese display w/crackers....\$3.49 per guest

Assorted meat and cheese display w/crackers...\$4.99 per guest

Garden vegetable crudités w/dip.....\$3.49 per guest

Jumbo Shrimp Cocktail....\$169.00 per 100 pieces.

Hors d'Oeuvres are priced for banquet set up. For passed hors d'oeuvres, an additional charge of \$75.00 per wait staff will be charged. We recommend one wait staff per 50 guests.

#### Catering minimums for food:

Monday thru Thursday 3pm and after - \$1200.00

Friday 3pm- Sunday -\$2500.00

Tax and gratuity not included

# US Cellular Coliseum Bar Packages

## **Host Bar Package:**

(Prices are based per person for the guaranteed amount of guest)

Deluxe brand cocktails

Domestic beers

Import beers

House wines

Soft drinks

\$12.95 for the first hour

\$10.95 for each additional hour

## **Keg Beer:**

Domestic keg \$225.00

Specialty/Import kegs (price varies)

**Bar set up fee: \$75.00 per bar  
(\$200.00 bar minimum)**

**Service charge 18% &  
Taxes not included**

**Host or Cash bar prices:**

Cocktails \$6.00

Bottled/Draft Beer \$5.00

Wine \$5.00

Soft drinks \$2.00

**Bottled wine prices:**

House wine \$15.00

(Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot)

**Keg Beer:**

Domestic keg \$225.00

Specialty/Import kegs (price varies)

**Bar set up fee: \$75.00 per bar  
(\$200.00 bar minimum)**

**Service charge 18% &  
Taxes not included**