

Suite Menu For The



BMI Concessions welcomes you to another year at the Coliseum. We are pleased to accommodate all of your suite food and beverage needs. To ensure the highest quality and freshness, we request that you pre order at least two business days in advance of the event. Pre order items are specified and must be ordered in the allotted time requested to guarantee quality. Any questions please contact Paul Grazar at 434-2932 or Tom Chiavetta at 434-2915.

Pre order Menu

Tuscan bread station: \$48.00 (\$8.00 per person)

Come early to the show and enjoy some Italian bread, fresh bruschetta and artichoke dip to top it off. Accompanied by some of Italy's favorite cured meats.

(Serves 6)

Chocolate fountain: \$51.00 (\$8.50 per person)

Order your own private chocolate fountain. For your dipping pleasure, pound cake, strawberries, pieces of cheese cake and pretzel rods are provided.

(Serves 6)

Vegetable tray: \$28.50 (\$4.75 per person)

Fresh celery, carrots, broccoli, and cauliflower fill this platter. A house made ranch dip is provided for your dipping pleasure.

(Serves 6)

Fruit and cheese tray: \$45.00 (\$7.50 per person)

Our fruit and cheese tray has a new twist. Smoked Gouda, sharp cheddar and Colby jack cheeses are provided. Cantaloupe, pineapple and honey dew follow. Assorted crackers are also provided.

(Serves 6)

Cheddar cheese fry block: \$21.00 (\$3.50 per person)

Try a favorite combination of cheese and French fries in a block. The fries are battered and fried, then mixed with cheddar cheese and baked.

(Serves 6)

Nacho bar: \$27.00 (\$4.50 per person)

Build your own nachos. Fresh tri colored chips, taco meat, cheese sauce, shredded lettuce, diced tomatoes, diced onions, jalapenos, fresh Pico, and Pico guacamole.

(Serves 6)

[Taco bar: \\$31.50 \(\\$5.25 per person\)](#)

This bar comes with pulled chicken and pulled pork, hard and soft shells, shredded cheese, shredded lettuce, diced tomatoes, diced onions, jalapenos, fresh Pico, fresh Pico guacamole. Go extreme with your tacos.

(Serves 6)

[Chicken Caesar wraps: \\$21.75 \(\\$7.25 per person\)](#)

Romaine lettuce, red onions, and black olives tossed in Caesar dressing topped with grilled chicken and parmesan cheese wrapped in a garlic herb wrap.

(Serves 3)

[Blackened chicken Caesar wraps: \\$21.75 \(\\$7.25 per person\)](#)

Romaine lettuce, red onions, and black olives tossed in Caesar dressing topped with blackened chicken and parmesan cheese wrapped in a garlic herb wrap.

(Serves 3)

[Pesto chicken wraps: \\$21.75 \(\\$7.25 per person\)](#)

Lettuce, tomato, and red onions are topped off with pesto grilled chicken, parmesan cheese and a pesto ranch dressing all wrapped in a garlic herb wrap.

(Serves 3)

[Cajun chicken wraps: \\$21.75 \(\\$7.25 per person\)](#)

Lettuce, red onion, diced tomatoes and cheddar cheese, all topped with strips of blackened chicken breast and Cajun mayo, wrapped in a garlic herb wrap.

(Serves 3)

[Turkey club wraps: \\$21.75 \(\\$7.25 per person\)](#)

Lettuce, red onion, diced tomatoes and cheddar cheese, all topped with strips of bacon and turkey, wrapped in a garlic herb wrap.

(Serves 3)

Day of event Menu

Wings: \$33.00 (\$5.50 per person)

Our jumbo wings now come with different dipping sauces. Try wings three different ways now with teriyaki, Bar B-Q, and hot sauce for dipping. To cool off your taste buds, carrot and celery sticks with ranch dressing are provided.

(Serves 6)

Chicken tenders: \$40.50 (\$6.75 per person)

Try our new seasoned chicken strips. Honey mustard, ranch dressing, BB-Q sauce and hot sauce accompany these delights along with celery and carrot sticks.

(Serves 6)

Shrimp cocktail: \$48.00 (\$8.00 per person)

Sweet shrimp chilled, served with cocktail sauce and lemons. (Serves 6)

Cajun shrimp cocktail: \$48.00 (\$8.00 per person)

Shrimp kicked up a notch. Sweet shrimp spiced, accompanied with a roasted red pepper aioli sauce and lemon wedges.

(Serves 6)

Madison steak: \$23.25 (\$7.75 per person)

A rib eye steak topped with grilled onions, mushrooms, and bacon on Parisian bread.

(Serves 3)

Cuban pork: \$20.25 (\$6.75 per person)

A citrus Cuban style pulled pork topped with sliced ham, pickle chips, mustard, Swiss cheese, on Cuban bread.

(Serves 3)

Bacon cheese burger: \$21.75 (\$7.25 per person)

A half pound Black Angus beef patty, bacon, and sharp cheddar cheese. On side, lettuce, tomatoes, sliced red onion, pickle chips.

(Serves 3)

Reuben: \$21.00 (\$7.00 per person)

Thinly sliced corned beef, sauerkraut, Swiss cheese and 1000 island dressing on rye bread and grilled to perfection.

(Serves 3)

Hot dogs: \$27.00 (\$4.50 per person)

Hot dogs with all the fixings

(Serves 6)

Trio of Chips: \$16.50 (\$2.75 per person)

Fresh potato chips are now available seasoned three different ways. Freshly fried potato chips seasoned with Cajun, salt and pepper and garlic parmesan cheese.

(Serves 6)

Tri Color Chips: \$22.50 (\$3.75 per person)

This basket of fresh tri color corn chips now arrives with three sauces. Try our fresh salsa, roasted salsa and guacamole.

(Serves 6)

Snacks

Assorted Jumbo Cookies (12) \$24.00

Endless Bucket of Popcorn \$18.00

eXtreme Snack Assortment \$18.00

Caramel Corn \$18.00

Trail Mix \$15.00

Pretzels \$12.00

Assorted Candy (each) \$2.50

Beverages

Non Alcoholic

Pepsi
Diet Pepsi
Sierra Mist
Mountain Dew
Dr. Pepper
Diet Dr. Pepper
Mug Root Beer
Aquafina Water
Tonic Water
Club Soda
Ginger Ale
Orange Juice
Cranberry Juice
Tomato Juice
Grapefruit Juice
Pineapple Juice
Coffee
Iced Tea

White Wines

Chardonnay
Sauvignon Blanc
Pinot Grigio
Reisling

Red Wines

Merlot
Pinot Noir
Beaujolais
Cabernet Sauvignon

Blush

White Zinfandel

Whiskey/Bourbon

Jim Beam
Seagram's 7
Seagram's VO
Jack Daniels
Bushmills
Crown Royal

Scotch

Glenfiddich
Johnny Walker Blk.
J&B

Rum

Bacardi
Parrot Bay
Captain Morgan

Vodka

Svedka
Kettle One

Gin

Tanqueray

Tequila

Patron
Jose Cuervo

Brandy/Cognac

Korbel

Vermouth

Dry
Sweet

Mixers

Margarita
Sweet & Sour
Bloody Mary
Whiskey Sour

Coolers

Bacardi O
Bacardi Razz
Bacardi Strawberry
Bacardi Watermelon
Jack Daniels Coolers

Domestic Beer

Budweiser
Bud Light
Bud Select
Bud Light Lime
Michelob Light
Michelob Ultra
O'Doul's

Imports

Corona
Labatt's
St. Pauli
Becks

SUITE MENU

Local Favorites

PAPA JOHN'S PIZZA

Papa's Classic Pizza - \$20.00

Combine three top ingredients from Papa's kitchen to get a Papa's Classic Pizza, topped with pepperoni, sausage, baby portabella mushrooms and covered in 100% mozzarella cheese.

Papa's Pepperoni Pizza - \$20.00

Papa John's places a very high priority on our customer's enjoyment of authentic and flavorful high-quality meats on their pizzas, just as in Papa's Pepperoni Pizza.

Papa's Cheese Pizza - \$20.00

Our signature, proprietary cheese is crafted from high-quality milk by one of America's finest cheese producers and is not available to any other pizza company. We pride ourselves on using cheese made with 100% mozzarella.

The Coliseum Club - \$26.00

Papa John's Coliseum Club Pizza is topped with our own special sauce made from fresh tomatoes, grilled all-white meat chicken, hickory smoked bacon, fresh sliced roma tomatoes and covered in 100% mozzarella cheese.

Papa's Extreme Pizza - \$26.00

Papa's special recipe for all Bloomington Extreme fans, covered in pepperoni, sausage, ham, baby portabella mushrooms, the finest quality ripe black olives and covered in 100% mozzarella cheese.

AVANTI'S GONDOLAS

Avanti's Gondola Platter:

3 whole sandwiches served on our famous Avanti's bread, cut into party pieces with mayonnaise and mustard condiment packages. Feeds 9 - 12 people.

Gondola - \$28.00

Each sandwich is made with premium hard salami, extra lean ham, real American cheese and crisp lettuce.

Turkey - \$36.00

Each sandwich is made with premium turkey breast, aged Swiss cheese, fresh sliced tomatoes and crisp lettuce.

Vegetarian - \$28.00

Each sandwich is made with mozzarella cheese, real American cheese, fresh sliced tomatoes and crisp lettuce.

BIAGGI'S

RISTORANTE ITALIANO

Smaller portion sized for 5-6 guests.
Larger portion sized for 10-12 guests.
Bread and Biaggi's butter accompany each order

ANTIPASTI

Bruschetta Oven toasted Italian bread topped with plum tomatoes, sweet basil, garlic, fresh mozzarella and a touch of balsamic vinegar.	20.00/35.00
Chicken Pietro Skewers Skewers of grilled chicken breast marinated in garlic, balsamic vinegar, mustard, rosemary, and a touch of honey	30.00/55.00
Stuffed Mushrooms Stuffed and seasoned with Italian sausage, spinach, garlic, white wine and herbed butter.	15.00/25.00
Fried Ravioli Homemade spinach and ricotta cheese filled ravioli, lightly fried and served with a scallion cream sauce.	15.00/25.00
Crab & Lobster al Forno Half Pan A rich and creamy blend of crab and lobster baked with spinach, artichoke and mascarpone cheese. Served with herbed flat bread for dipping.	45.00
Carpaccio Tradizionale Platter Beef tenderloin thinly sliced and served raw with capers, arugula, red onion, extra virgin olive oil and imported Parmigiano Reggiano cheese.	60.00
Shrimp Cocktail	24.00/48.00

SALADS

Caesar Salad Platter Garden-green romaine lettuce combined with an eggless Caesar dressing and homemade parmesan croutons.	25.00/40.00
With Chicken	30.00/50.00
With Salmon	30.00/50.00
Chopped Chicken Salad Platter Iceberg lettuce, grilled chicken, tomatoes, avocado, gorgonzola cheese, crispy Italian cured ham and red onion tossed in our special house dressing.	32.50/55.00
Messina Salad Platter Field greens served with a vibrant combination of sliced cucumbers, tomatoes, olives, capers, red onion, and feta cheese splashed with red wine vinegar and olive oil.	35.00/60.00

SANDWICHES

Served with homemade chips and a pickle spear.

Assorted Panini Tray Your choice of sandwiches sliced in half.	32.50/55.00
Smoked Turkey Panini Smoked turkey, smoked gouda cheese, apple wood smoked bacon and fresh green onion served warm on grilled Italian bread.	
Chicken Panini Grilled chicken breast, herb-flavored goat cheese, roasted red peppers, hickory smoked bacon and fresh tomatoes basil salsa served warm on grilled Italian bread.	

PASTAS*

Farfalle Alfredo Grilled chicken, bowtie pasta, roasted peppers, crispy Italian cured ham, sautéed red onion and peas tossed in our Alfredo sauce with asiago cheese.	35.00/60.00
Penne Marinara A simple and aromatic tomato sauce with fresh mozzarella and basil.	32.50/55.00
Ravioli Quattro Formaggi Homemade ravioli filled with a blend of ricotta, parmesan, romano and blue cheeses. Tossed in our four-cheese cream sauce and a touch of fresh basil and pine nut pesto and then served over our fresh marinara sauce.	35.00/60.00
Rigatoni alla Bolognese Large tube pasta tossed with a hearty meat sauce, sweet Italian sausage, a touch of cream and parmesan cheese.	32.50/55.00
Rigatoni alla Toscana Large tube pasta sautéed with Italian sausage, roasted peppers, onion and marinara. Topped with fresh goat cheese.	35.00/60.00
Lasagna Tradizionale Pasta layered with our hearty bolognese and a three-cheese cream sauce baked until golden.	35.00/60.00
Lasagna Portabello Layers of pasta, spinach and portabello mushrooms slowly cooked in a three-cheese cream sauce.	35.00/60.00
Penne with Meatballs Homemade meatballs served with penne and fresh marinara sauce.	35.00/60.00

*All Biaggi's pastas available upon request

ENTRÉES

Chicken Pietro Grilled chicken breast marinated in garlic, balsamic vinegar, mustard, rosemary, and a touch of honey. Served with portabello mushrooms and seasonal vegetables.	37.50/65.00
Chicken Marsala Marinated chicken breast with sautéed mushrooms, caramelized onion and Marsala wine sauce. Served with garlic mashed potatoes and sautéed vegetables.	40.00/70.00
Veal Parmesan Tender veal cutlets lightly breaded, fried and then baked with marinara sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.	45.00/80.00
Chicken Parmesan Breast of chicken lightly breaded, fried and then baked with marinara sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.	37.50/65.00
Eggplant Parmesan Parmesan-breaded eggplant, lightly fried and then baked with marinara sauce and mozzarella cheese. Served with spaghetti topped with our garlic Alfredo sauce.	35.00/60.00
Pork Chops al Forno Marinated pork chops, grilled and topped with a mild parmesan and gorgonzola butter. Served with sautéed vegetables and garlic mashed potatoes.	40.00/70.00

PERSONALIZED MENUS AVAILABLE UPON REQUEST.