

U.S. CELLULAR COLISEUM

CATERING MENU



CATERING PROVIDED BY:
BMI CONCESSIONS, INC.

BEVERAGES AND SNACKS

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 & flavored.....	\$1.25 per bag
Iced Tea, raspberry iced tea, sweet tea or Lemonade	\$16.99 per gallon
Juice: orange, apple, pink grapefruit or cranberry.....	\$18.00 per gallon
Juice: assorted individual bottles	\$3.00 per bottle
Bottled Water	\$2.00 per bottle
Milk - 2%, skim or chocolate	\$1.25 per bottle
Assorted Soft Drinks (20 oz. Pepsi products only)	\$2.75 each
Energy Drinks	\$4.75 each

Savory Snacks

Popcorn.....	\$7.00 per pound	Salsa	\$6.00 per pint
Tortilla Chips.....	\$7.00 per pound	Trail Mix	\$13.00 per pound
Pretzels	\$7.00 per pound	(mixed nuts & M&M's).	
House Fried Potato Chips ...	\$7.00 per pound	Soft Pretzels	\$2.50 each
Ranch Dip	\$7.00 per pint	Cheese Sauce	\$6.00 per pint
Queso Dip.....	\$7.00 per pint		

Sweet Snacks

Fresh Baked Cookies	\$15.00 per dozen
Seasonal Whole Fruit.....	\$2.00 each
Assorted Theater Candy.....	\$3.00 each
Mini Assorted Desserts	\$4.00 each

All prices are subject to an 18% service charge and all applicable sales tax.

MORNING OPTIONS

Breakfasts are served with fresh brewed regular coffee, orange juice, assorted breads, butter and jelly.

Classic Continental Breakfast

Assorted breakfast pastries, muffins, and fresh fruit
\$10.99 per guest

Breakfast Croissant Sandwich Buffet

Egg patty, American cheese and honey ham on a croissant
Potato O'Brien and fresh sliced fruit
\$12.99 per guest

MORNING OPTIONS

Assorted Jumbo Muffins

\$27.00 per dozen

Assorted Danishes

\$25.00 per dozen

Assorted Bagels with Cream Cheese

\$22.00 per dozen

Assorted Doughnuts

\$16.00 per dozen

Fresh Cut Fruit

\$3.00 per person

Assorted Yogurt

\$2.00 each

Whole Fresh Fruit

\$1.75 each

All prices are subject to an 18% service charge and all applicable sales tax.

BOXED LUNCHES

Lunch is available between 11:30am-3:00pm

All boxed lunches include fruit salad, chips and a cookie

All boxed lunch selections include fresh brewed regular and decaffeinated coffee, iced tea and water.

Wraps

Choose up to three of the following wraps

All wraps come with lettuce and tomato

(excluding the chicken Caesar wrap)

Turkey Club

Chicken Caesar

Ham and Swiss

Beef and Cheddar

Vegetarian (pinto bean falafel)

\$11.99 per guest

Sandwiches

Choose up to two of the following sandwiches

All sandwiches come with American cheese, leaf

lettuce, tomato and condiments

Roast Beef

Turkey

Ham

Choose up to two bread selections

White 6" sub

Wheat 6" sub

Rye Bread

Sourdough

\$10.99 per guest

Deluxe Sandwiches

Choose up to two of the following sandwiches

All sandwiches comes with leaf lettuce and tomato

Turkey Club

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

\$12.99 per guest

Chicken Club

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

\$12.99 per guest

Italian Sub

Thinly sliced capicola, Genoa salami, pepperoni, provolone cheese on an Italian sub roll served with a side of balsamic vinaigrette dressing

\$12.99 per guest

Beef and Cheese

Roast beef and cheddar cheese with red onions, pickle slices on Parisian bread served with a side of horseradish sauce

\$12.99 per guest

All prices are subject to an 18% service charge and all applicable sales tax.

PLATED LUNCHEONS

Lunch is available between 11:30am-3:00pm

All plated luncheons include one from each of the following: vegetable, starch, mini dessert, fresh green salad, rolls with butter and fresh brewed regular and decaffeinated coffee, iced tea and water.

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

Main Course Selections

Parmesan Crusted Chicken Breast

Served with Marinara and provolone cheese

\$15.99 per guest

Grilled Herbed Chicken Breast

A fresh herb and lemon encrusted grilled chicken breast

\$15.99 per guest

Sautéed Chicken Marsala

Served with a mushroom Marsala and prosciutto sauce

\$16.99 per guest

Roasted Pork Loin

Served with a red wine demi-glaze

\$16.99 per guest

Lasagna

Choice of traditional style in a red sauce

Or

Mushroom and spinach in a white sauce

\$16.99 per guest

Stuffed Chicken Bruschetta

Fresh bruschetta stuffed chicken wrapped in prosciutto finished with a white wine cream sauce

\$18.99 per guest

Chili Rubbed Tilapia

Finished with a fresh pico de gallo beurre blanc

\$18.99 per guest

Grilled Salmon Filet

Topped with a traditional hollandaise sauce

\$18.99 per guest

Grilled Rib Eye Steak

Topped with sautéed onions, portabella mushrooms and gorgonzola crumbles

\$19.99 per guest

All prices are subject to an 18% service charge and all applicable sales tax.

PLATED LUNCHEONS (CONTINUED)

Lunch is available between 11:30am-3:00pm

All plated luncheons include one from each of the following: vegetable, starch, mini dessert, fresh green salad, rolls with butter and fresh brewed regular and decaffeinated coffee, iced tea and water.

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

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
Au Gratin Potato
Parmesan Garlic Roasted Red Potato
Herb Parmesan Risotto
Rice Pilaf
Lemon Garlic Farfalle Pasta

Mini Dessert Selection

Assorted Fruit Pies
New York Cheesecake
Carrot Cake
Lemon Layer Cake
Chocolate Cake

All prices are subject to an 18% service charge and all applicable sales tax.

PLATED LUNCHEONS SALADS

Lunch is available between 11:30am-3:00pm

All plated selections include fresh brewed regular and decaffeinated coffee, iced tea and water.

Grilled Chicken Cobb Salad

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

\$11.99 per guest

Grilled Chicken Caesar Salad

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

\$11.99 per guest

Southwest Chicken Salad

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

\$11.99 per person

Chicken and Glazed Walnut Salad

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

\$11.99 per person

Roasted Sweet Potato and Orange Spinach Salad

Roasted sweet potatoes, fresh orange segments, red onion slivers, toasted pine nuts and baby spinach are tossed in orange honey mustard dressing

\$11.99 per person

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

Choice of one dressing

Catalina

Bleu Cheese

Ranch

1000 Island

Balsamic Vinaigrette

All prices are subject to an 18% service charge and all applicable sales tax.

THEMED LUNCH BUFFETS

Lunch is available between 11:30am-3:00pm

All buffet selections include fresh brewed regular and decaffeinated coffee, iced tea and water.

Deli Buffet

Assortment of sliced meats including: Roast beef, salami, ham and turkey

Sliced cheeses include: American, Cheddar, smoked Gouda and Swiss

Selection of breads and rolls

Appropriate garnishes and condiments, potato salad, pasta salad, chips, and cookies

\$14.99 per guest

South of the Border

Seasoned pulled chicken and ground beef, 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 jalapenos. Includes assorted mini desserts.

\$15.99 per guest

Tail Gate Party

Choose three meats: charbroiled burgers, kielbasa, Italian sausage, hot dogs, or chicken breast. Includes appropriate garnishes and condiments, baked beans, potato salad, fresh green salad, and cookies.

\$15.99 per guest

Backyard Barbeque

Pulled pork, pulled chicken, and Italian sausages with appropriate garnishes and condiments, baked beans, potato salad or coleslaw, fresh green salad, chips and cookies

\$16.99 per guest

Coliseum Buffet

Italian beef, pulled pork, charbroiled hamburgers, nachos and cheese sauce with appropriate garnishes and condiments, potato salad, fresh green salad, and cookies

\$16.99 per person

Italian Buffet

Choose two of the following pastas: Traditional meat lasagna, spinach and mushroom with white cream sauce lasagna, baked penne pasta with Italian sausage, green peppers, onions and mushrooms, marinara primavera rotini with roasted summer squash, onions and mushrooms, or bow tie pasta in parmesan cream sauce. Includes roasted summer squash medley, garlic bread, green salad and mini desserts.

\$17.99 per guest

All prices are subject to an 18% service charge and all applicable sales tax.

CUSTOMIZED LUNCHEON BUFFETS

Lunch is available between 11:30am-3:00pm

All buffet selections includes fresh green salad, dinner rolls, choice of entrée, one vegetable, one starch, mini dessert, fresh brewed regular and decaffeinated coffee, iced tea and water.

Choice of Two Entrees

\$17.99 per guest

Choice of Three Entrees

\$19.99 per guest

Entrée Selection

Grilled Salmon Filet

Chili Rubbed Tilapia

Lasagna

Roasted Pork Loin

Stuffed Chicken Bruschetta

Sautéed Chicken Marsala

Grilled Herbed Chicken Breast

Parmesan Crusted Chicken Breast

Grilled Rib Eye Steak - Additional \$2.00 per guest

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

Au Gratin Potato

Parmesan Garlic Roasted Red Potato

Herb Parmesan Risotto

Rice Pilaf

Lemon Garlic Farfalle Pasta

Mini Dessert Selection

Chocolate Truffle Layer Cake

Lemon Cream Layer Cake

Strawberry Layer Cake

Chocolate Mousse Layer Cake

New York Cheesecake

Assorted Fruit Pies

All prices are subject to an 18% service charge and all applicable sales tax.

PLATED DINNER

Dinner is available 3:00pm or after

All plated dinners include one from each of the following: vegetable, starch, choice of dessert, fresh green salad, rolls with butter and fresh brewed regular and decaffeinated coffee, iced tea and water.

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

Main Course Selections

Parmesan Crusted Chicken Breast

Served with marinara and provolone cheese

\$18.99 per guest

Grilled Herbed Chicken Breast

A fresh herb and lemon encrusted grilled chicken breast

\$18.99 per guest

Lasagna

Choice of traditional style in a red sauce

Or

Mushroom and spinach in a white sauce

\$19.99 per guest

Sautéed Chicken Marsala

Served with a mushroom Marsala and prosciutto sauce

\$19.99 per guest

Roasted Pork Loin

Served with a red wine demi glaze

\$19.99 per guest

Stuffed Chicken Bruschetta

Fresh bruschetta stuffed chicken wrapped in prosciutto finished with a white wine cream sauce

\$21.99 per guest

Chili Rubbed Tilapia

Finished with a fresh pico de gallo beurre blanc

\$21.99 per guest

Grilled Salmon Filet

Topped with a traditional hollandaise sauce

\$21.99 per guest

Grilled Rib Eye Steak

Topped with sautéed onions, portabella mushrooms and gorgonzola crumbles

\$22.99 per guest

All prices are subject to an 18% service charge and all applicable sales tax.

PLATED DINNER (CONTINUED)

Dinner is available 3:00pm or after

All plated dinners include one from each of the following: vegetable, starch, choice of dessert, fresh green salad, rolls with butter and fresh brewed regular and decaffeinated coffee, iced tea and water.

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

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
Au Gratin Potato
Parmesan Garlic Roasted Red Potato
Herb Parmesan Risotto
Rice Pilaf
Lemon Garlic Farfalle Pasta

Dessert Selection

Chocolate Truffle Cake
Lemon Cream Layer Cake
Strawberry Layer Cake
Chocolate Mousse Layer Cake
New York Style Cheesecake
Assorted Fruit Pies

All prices are subject to an 18% service charge and all applicable sales tax.

THEMED DINNER BUFFETS

Dinner is available 3:00pm or after

All buffet selections include fresh brewed regular and decaffeinated coffee, iced tea and water.

South of the Border

Seasoned pulled chicken and ground beef, 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 jalapenos. Includes assorted mini desserts.

\$18.99 per guest

Tail Gate Party

Choose three meats: charbroiled burgers, kielbasa, Italian sausage, hot dogs, or chicken breast. Includes appropriate garnishes and condiments, baked beans, potato salad, fresh green salad and cookies.

\$18.99 per guest

Backyard Barbeque I

Pulled pork, pulled chicken, and Italian sausages with appropriate garnishes and condiments, baked beans, potato salad or coleslaw, fresh green salad, chips and cookies

\$19.99 per guest

Backyard Barbeque II

Half slab barbeque ribs, barbeque chicken and Italian sausages with appropriate garnishes and condiments, baked beans, potato salad or coleslaw, fresh green salad, chips and cookies

\$22.99 per guest

Italian Buffet

Choose two of the following pastas: Traditional meat lasagna, spinach and mushroom with white cream sauce lasagna, baked penne pasta with Italian sausage, green peppers, onions and mushrooms, marinara primavera rotini with roasted summer squash, onions and mushrooms, or bow tie pasta in parmesan cream sauce. Includes roasted summer squash medley, garlic bread, green salad and mini desserts.

\$20.99 per guest

All prices are subject to an 18% service charge and all applicable sales tax.

CUSTOMIZED DINNER BUFFETS

Dinner is available 3:00pm or after

All buffet selections include fresh green salad, dinner rolls, choice of entrée, one vegetable, one starch, assorted selection of desserts, fresh brewed regular and decaffeinated coffee, iced tea and water.

Choice of two Entrees

\$20.99 per guest

Choice of three Entrees

\$24.99 per guest

Entrée Selection

Grilled Salmon Filet

Chili Rubbed Tilapia

Lasagna

Roasted Pork Loin

Stuffed Chicken Bruschetta

Sautéed Chicken Marsala

Grilled Herbed Chicken Breast

Parmesan Crusted Chicken Breast

Grilled Rib Eye Steak - Additional \$2.00 per guest

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

Au Gratin Potato

Parmesan Garlic Roasted Red Potato

Herb Parmesan Risotto

Rice Pilaf

Lemon Garlic Farfalle Pasta

Dessert Selection

Chocolate Truffle Layer Cake

Lemon Cream Layer Cake

Strawberry Layer Cake

Chocolate Mousse Layer Cake

New York Cheesecake

Assorted Fruit Pies

All prices are subject to an 18% service charge and all applicable sales tax.

HORS D' OEUUVRES

Prices are based on 50 guests with 2 pieces per guest
 Hors D' Oeuvres are priced for banquet set-up
 Add an additional \$75.00 per wait staff for passed Hors d' Oeuvres
 We recommend one wait staff per 50 guests

List A

Swedish Meatballs.....	\$55.00	Mini Egg Rolls	\$75.00
Barbeque Meatballs	\$55.00	Pork Pot Stickers with Mango Dipping Sauce	\$75.00
Grilled Kielbasa Bites	\$55.00	Chicken Wings (Buffalo, Sesame Teriyaki or Barbeque).....	\$75.00
Aundouille Sausage Bites	\$60.00	Lemon Basil Chicken Satay with White Cream Sauce	\$85.00
Prosciutto, Apple and Brie Flat Bread.....	\$65.00	Chicken Satay with Peanut Sauce	\$85.00
Chicken and Cheese Taquitos.....	\$70.00	Rosemary Garlic Flank Steak Satay...	\$90.00
Mini Chicken Quesadillas.....	\$75.00		

List B

Grilled Chicken with Sundried Tomato Goat Cheese Crostini.....	\$99.00	Mini Taco Salads in a Crispy Cheddar Cheese Bowl (Beef, Chicken or Vegetarian)	\$129.00
Grilled Chicken with a Mango Salsa and Lime Cilantro Cream Sauce Crostini.....	\$99.00	Mini Caesar Salad in a Crispy Parmesan Cheese Bowl (Chicken, Salmon or Vegetarian).....	\$129.00
Mini Salmon Cakes	\$129.00	Shrimp Cocktail.....	\$169.00
Roasted Filet & Portabella Mushroom Crostini with a Roasted Red Pepper Crème Cheese	\$129.00		

All prices are subject to an 18% service charge and all applicable sales tax.

HORS D' OEUUVRES PACKAGES

Based on 2 pieces per guest
Hors D' Oeuvres are priced for banquet set-up
Add an additional \$75.00 per wait staff for passed Hors d' Oeuvres
We recommend one wait staff per 50 guests

Package A

Choice of any 3 items from List A and 1 item from List B
\$19.99 per guest

Package B

Choice of any 3 items from List A and 2 items from List B
\$22.99 per guest

Package C

Choice of any 3 items from List A and 3 item from List B
\$25.99 per guest

Additional Items

Assorted Cheese Display with Crackers

\$3.49 per guest

Assorted Meat and Cheese Display with Crackers

\$4.99 per guest

Garden Vegetable Crudités with Dip

\$3.49 per guest

All prices are subject to an 18% service charge and all applicable sales tax.

BAR

Bartender set-up fee: \$75.00 per bar
\$200.00 minimum in bar sales

Host Bar Package

Prices are based per person for the
guaranteed amount of guests

Deluxe Brand Cocktails

Domestic Beers

Import Beers

House Wines

Soft Drinks

\$12.95 per person for the first hour
\$10.95 per person for additional hours

Bottled Wine Prices

House Wine

\$15.00 bottle

(Chardonnay, White Zinfandel, Cabernet
Sauvignon, Merlot)

Host or Cash Bar Prices

Deluxe Brand Cocktails

\$6.00 each

Domestic Beer

\$5.00 each

Imported Beer

\$5.00 each

House Wine

\$5.00

Soft Drinks

\$2.00

Keg Beer Prices

Domestic Keg

\$225.00

Specialty/Import Kegs

Price Varies

All prices are subject to an 18% service charge and all applicable sales tax.