



OAKLAND RAIDERS
ADVANCED MENU
2009

OAKLAND-ALAMEDA COUNTY COLISEUM

Executive Suites Menu 2009

At Oakland-Alameda County Coliseum, ARAMARK brings a regional focus to its operation while supporting the Bay Area's image as a culinary destination.

With dedication to World Class Service, we at ARAMARK are committed to ensuring that your entire suites visit is as exciting as the event that is taking place.

With this in mind, our chef has created a diverse and well-balanced menu; with a focus on organic and regional products, to perfectly complement your experience as you attend an event here at the Oakland Coliseum

The Executive Suites menu is tailored to your tastes and needs, and those of the guests you are entertaining, offering a wide variety of menu packages, snacks, appetizers, entrées and desserts. The menu features both classic arena favorites and an extensive selection of Chef's Signature items.

Please feel free to call our Executive Suites/Catering team with your suggestions, requests, or special needs and we will do our best to satisfy your wishes. We will assist you with personalized dining requirements such as dietary or religious restrictions.

*All oils are ***Trans-Fat Free. Seafood used is compliant with the "Monterey Bay Aquarium seafood watch program"*

What is Seafood Watch?

A program of Monterey Bay Aquarium designed to raise consumer awareness about the importance of buying seafood from sustainable sources. We recommend which seafood to buy or avoid, helping consumers to become advocates for environmentally friendly seafood. We're also partners of the Seafood Choices Alliance where, along with other seafood awareness campaigns, we provide seafood purveyors with recommendations on seafood choices.

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SUITE CATERING INFORMATION

MENUS

As the exclusive caterer of Oakland-Alameda County Coliseum, ARAMARK is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our suite kitchen. In addition to our suite menu, we will gladly customize a menu for any occasion. Please contact the suite catering department and a sales representative will be happy to plan a menu. We will also assist with personalized dining requirements, such as dietary or religious restrictions.

ORDERING

All orders should be placed two (2) business days prior to an event to ensure item availability and the utmost in presentation, service and quality. Orders may be placed by ARAMARK's online ordering system, by fax or by telephone. To facilitate this process, we will provide each suite administrator with order forms, which may be completed and faxed to us prior to 3:00 PM on the day indicated below for each event.

ORDERING DEADLINES

ORDERS DUE BY 3:00 PM

ON THE PREVIOUS	PRIOR TO EVENT DAY
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday	Saturday
Thursday	Sunday
Thursday	Monday
Friday	Tuesday

ONLINE ORDERING

www.ps.aramark.com/oaklandcoliseum

TO ORDER BY TELEPHONE

510-577-3900 or 510-577-3901

TO ORDER BY FAX

510-577-3910

Suite Catering Information

Please specify suite number, company name, the date and time of the event, as well as the name and phone number of the person placing the order. We advise you to appoint one person to place all food and beverage orders for your suite in order to avoid duplication of orders.

CANCELLATIONS

No charges will be assessed to suite holders for order cancelled at least 24 hours in advance. Suite orders not cancelled within 24 hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant fee (if applicable).

EXCLUSIVITY

ARAMARK is the exclusive caterer for Oakland-Alameda County Coliseum. It is not permissible for suite holders or guests to bring food and/or beverage into the suites without proper authorization and incurring handling fees.

SERVICE CHARGE

A standard service charge of 19% will be added to all food and beverage orders.

TAXES

Food, beverages and service charges are subject to current local and state sales tax.

Suite Catering Information

BEVERAGE ORDERING

Each suite has a private refrigerator built in and can be fully stocked with the quantity and selection of beverages chosen by the suite holder. A full range of beverages are listed on our menu and you may order beverages on an individual basis if desired. Please notify the suite catering office to make appropriate arrangements.

A Par Bar is an automatic program and a service ARAMARK provides to suite holders. At the beginning of the season, types and amounts of beverages are established by the suite holders. The suites are then stocked with the beverages ordered. At the conclusion of each event, a suite attendant conducts an inventory of the remaining stock and if the inventory has fallen below 3 cans or ½ bottle a new six-pack or bottle will be charged to the suite holder. The inventory is then restocked to the original inventory amount plus the remaining inventory.

In accordance with the laws of the state of California, ARAMARK is the only licensee authorized to sell or serve liquor, beer and wine at the Oakland-Alameda County Coliseum. Alcoholic beverages may not be brought into or taken out of the Oakland-Alameda County Coliseum.

- California State law prohibits the consumption of alcoholic beverages by any person under the age of 21.
- Suite guests are not permitted to take cans or bottles outside of the suite. Disposable cups are provided for use outside of suite.
- In all cases of alcohol service, ARAMARK alcohol awareness policies will be applied. Possible liabilities may arise from the result of uncontrolled guest behavior. Therefore, it is very important that this policy be strictly followed. Please contact ARAMARK with questions or concerns regarding alcoholic beverages.

BE A TEAM PLAYER... DRINK RESPONSIBLY

The Oakland-Alameda County Coliseum in Oakland is dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. PLEASE DO NOT DRINK AND DRIVE. Possible liabilities may arise from the result of uncontrolled guest behavior. Therefore, it is very important that all patrons adhere to these rules and regulations. Thank you for your efforts in making Oakland-Alameda County Coliseum a safe and exciting gathering place for everyone.

Suite Catering Information

PRIVATE SUITE ATTENDANT

ARAMARK suite catering can provide a private suite attendant at a charge of \$125 per event. Private attendants can be requested with 3 days notice through the suite catering office.

PAYMENTS

All suite holders will receive a computer generated guest check at the conclusion of each event. We require that all guest checks be settled at the end of the event by using Visa, MasterCard, American Express, or Cash. Listed below are the payment options for suite holders. Please review these options to determine which best suit your needs.

OPTION #1, CREDIT CARD ON FILE

As a suite holder, you may place a credit card on file with the ARAMARK suite catering office to be used for food and beverage charges (including the restock program). At the end of the event, you will be required to sign the customer summary, eliminating the need to present a card.

OPTION #2, ESCROW ACCOUNT

Please contact our catering office to see if this option applies to you.

OPTION #3, PAYMENTS AT CONCLUSION OF EVENT

Your guests are responsible for all food and beverage charges incurred during the event. Similar to setting up a bar tab, our suite attendant will be required to ask for a credit card at the beginning of the event. All charges will be posted to the credit card during the event and a signature will be required at the end. Should the guest elect to pay cash, the credit voucher will be destroyed.

For suites with shared ownership, each partner in the suite must establish a separate account with the ARAMARK suite catering office. In order to ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of day each partner will be using the suite. Visa, MasterCard and American Express are accepted by ARAMARK.

Frequently Asked Questions

HOW MANY GUESTS DOES AN ORDER SERVE?

All à la carte items generously serve six. Specialty packages will feed six or twelve as indicated.

IS THE GRATUITY INCLUDED?

Additional gratuities are at the discretion of the suite host/guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented or you may designate a tip when placing the order. Your suite attendant will receive a portion of the service charge.

WHEN WILL THE FOOD ARRIVE?

Upon arrival, snacks and beverages will be in your suite at the opening of gates. To ensure food quality and freshness, some items will be held back until your arrival.

IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

Luxury suite holders may enter the Coliseum and their suite three (3) hours prior to game time. Gate opening times are subject to change. Luxury suite holders may remain in their suite up to one (1) hours after the game. The Oakland Raiders suite concierge staff will check suite tickets and open suites for guests. ARAMARK food and beverage staff members are not authorized to unlock suites.

CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

During a football game, all food and beverages orders cease at the beginning of the fourth quarter. For all other events, the suite attendant will inform the suite host of order cut-off times.

Frequently Asked Questions

DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

We recommend placing your food and beverage orders in advance by the deadlines indicated in the ordering procedures. If the deadline is missed, an order from the Event Day Menu may be placed at any time from 2 days prior to the event until the kitchen is closed during the event. The Event Day Menu selections are limited.

WHAT IS AN ORDER CONFIRMATION?

When an order is received in the suites catering office, whether by fax, telephone or online, it must be entered into the ARAMARK system. This will produce a computer-generated copy. This copy is the order confirmation that you will receive within 24 hours via online or fax. If you have not received confirmation within this time, please contact the suite catering office at 510-577-3900 or 510-577-3901 to confirm that your order has been received.

New items this season will be indicated by a football.





PACKAGES

MVP

(Service for 12 People)

SNACK BAR

An Assortment of Great Snacks Including Roasted Peanuts, Fresh Popcorn in a Souvenir Tub, a Basket of White Cheddar Popcorn, Crispy Potato Chips with Onion Dip

FRUITS AND BERRIES

Honey Sour Cream Dipping Sauce

GRILLED CHICKEN CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons

FARMERS MARKET VEGETABLES

Baby Carrots, English Cucumber, Broccoli and Point Reyes Blue Cheese Dressing

THE DELI SANDWICH TOWER

Roasted Beef, Turkey, Ham, Swiss, Cheddar and Provolone Cheeses, Iceberg Lettuce, Tomato and Red Onion Served with Assorted Rolls

KOBE BEEF SLIDERS

Tillamook Cheddar Cheese, Caramelized Onions, Dijon Mustard Aioli

SPICY WINGS

Baby Carrots, Celery Sticks, Point Reyes Blue Cheese Dressing

MILLER STADIUM DOGS

Grilled All-Beef Hot Dogs, Fresh Sauerkraut

\$33 PER PERSON

CHEF'S SUGGESTED ADD ON

1 Pepperoni Pizza

1 Order Crispy Chicken Tenders

\$6 per Person

WE RECOMMEND THE MVP BEVERAGE PACKAGE

(One Six-Pack of Each of the Following)

Pepsi, Diet Pepsi, Sierra Mist, Aquafina Water,

Budweiser, Coors Light, Fat Tire

In Addition

One Bottle Each of Markham Chardonnay and Markham Merlot

For \$205

BBQ

(Service for 12 People)

SNACK BAR

An Assortment of Great Snacks Including Roasted Peanuts, Fresh Popcorn in a Souvenir Tub, a Basket of White Cheddar Popcorn, Crispy Potato Chips with Onion Dip

FRUITS AND BERRIES 09

Honey Sour Cream Dipping Sauce

POTATO SALAD

Red Potato, Green Onion, Mustard Aioli

COLE SLAW

Shredded Cabbage with Julienne Carrot Tossed with Sweet & Sour Dressing

SLOW SMOKED BBQ RIBS AND CHICKEN

St. Louis Ribs and Chicken Quarters Basted with Barbeque Sauce

BBQ BEEF BRISKET

Fresh Baked Dutch Crunch Rolls

BBQ SIDES

Macaroni & Cheese Gratin, Molasses Baked Beans, Roasted Sweet Potato & Corn Muffins

\$37 PER PERSON

CHEF'S SUGGESTED ADD ON

Turkey Wrap

\$5 per Person

WE RECOMMEND THE BBQ BEVERAGE PACKAGE

(One Six-Pack of Each of the Following)

Pepsi, Diet Pepsi, Sierra Mist, Aquafina Water, Coors Light, Widmer Hefeweizen, Corona, Bud Light
In Addition

Two Bottles of Jose Cuervo Pre-Mixed Margaritas
For \$260

The Italian

(Service for 12 People)

SNACK BAR

An Assortment of Great Snacks Including Roasted Peanuts, Fresh Popcorn in a Souvenir Tub, a Basket of White Cheddar Popcorn, Crispy Potato Chips with Onion Dip

ANTIPASTI 09

Picholine & Nicoise Olives, Artichoke, Roasted Peppers, Proscuitto Di Parma, Fresh Mozzarella, Roasted Vine Ripened Tomatoes & Grilled Ciabatta

CHOP SALAD 09

Genoa Salami, Provolone, Tomato, Pine Nuts, Olives, Artichokes, Pepperoncini, Garbanzo & Kidney Beans, Baby Iceberg, Balsamic Vinaigrette

THE GRINDER

Imported Proscuitto, Spicy Copa, Mortadella, Provolone Cheese, Marinated Red Onions, Roma Tomatoes, Roasted Red Pepper & Artichoke Pesto on Hero Dutch Crunch Bread

SPINACH AND ARTICHOKE DIP

Parmesan Cream Sauce

MEATBALL SANDWICH 09

Marinara Braised Meatballs, Caramelized Onions and Mozzarella Cheese

BASIL PESTO CHICKEN 09

Free Range Chicken Breast, Pine Nut, Basil, Parmesan Cheese and Toasted Orzo Pasta

ROASTED TOMATO LASAGNA

Ricotta Fonduta and Parmesan Béchamel

\$45 PER PERSON

CHEF'S SUGGESTED ADD ON

Any 2 Pizza

\$5 per Person

WE RECOMMEND THE ITALIAN BEVERAGE PACKAGE

(One Six-Pack of Each of the Following)

Pepsi, Diet Pepsi, Sierra Mist, Aquafina Water, Bud Light, Coors Light,
Corona, Widmer Hefeweizen
In Addition

One Bottle Each of Sonoma Cutrer Russian River Chardonnay and Rutherford Hill Merlot
For \$255

California

(Service for 12 People)

SNACK BAR

An Assortment of Great Snacks Including Roasted Peanuts, Fresh Popcorn in a Souvenir Tub, a Basket of White Cheddar Popcorn, Crispy Potato Chips with Onion Dip

CALIFORNIA CHEESE SELECTION

Fiscallini Cheddar, Point Reyes Blue, Mad River Goat Cheese, Dried Fruits, Honeycomb & Flat Breads

HEIRLOOM TOMATO SALAD

Basil Pesto Marinated Fresh Mozzarella and Balsamic Reduction

COLD CARVED TENDERLOIN

Arugula, Horseradish Cream, Caramelized Onions, Soft Rolls

JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Shaved Fresh Horseradish Root

CARAMELIZED ONION AND GOAT CHEESE TART

Arugula and Radish Salad

WHOLE ROASTED FREE RANGE CHICKEN

Mixed Mushrooms, Fingerling Potatoes and Rosemary Jus

\$47 PER PERSON

CHEF'S SUGGESTED ADD ON

Strawberry Ice Cream Shortcake 

\$5 per Person

WE RECOMMEND THE CALIFORNIA BEVERAGE PACKAGE

(One Six-Pack of Each of the Following)

Pepsi, Diet Pepsi, Sierra Mist, Aquafina Water, Coors Light, Corona, Heineken, Widmer Hefeweizen
In Addition

Two Bottles of Rosenblum Zinfandel, One Bottle of Groth Napa Sauvignon Blanc
For \$270

Stadium Favorites

(Service for 12 People)

SNACK BAR

An Assortment of Great Snacks Including Roasted Peanuts, Fresh Popcorn in a Souvenir Tub, a Basket of White Cheddar Popcorn, Crispy Potato Chips with Onion Dip

BABY ICEBERG WEDGE SALAD

Apple Wood Smoked Bacon, Baby Tomato, Red Onion, Point Reyes Blue Cheese Dressing

LAYERED DIP

Refried Beans, Guacamole, Sour Cream, Cheddar and Jack Cheese, Pico De Gallo, Sliced Black Olives, Jalapenos, Corn Tortilla Chips

SPICY WINGS

Baby Carrots, Celery Sticks, Point Reyes Blue Cheese Dressing

MILLER STADIUM DOGS

Grilled All-Beef Hot Dogs, Fresh Sauerkraut

CHICKEN STRIPS

Breaded Seasoned Chicken Tenderloins Buttermilk Ranch & Barbeque Sauce

\$27 PER PERSON

CHEF'S SUGGESTED ADD ON

Steak and Pinto Bean Chili 
with Fresh Corn Muffins

\$3 per Person

WE RECOMMEND THE STADIUM FAVORITES BEVERAGE PACKAGE

(One Six-Pack Each of the Following)

Pepsi, Diet Pepsi, Sierra Mist, Aquafina, (2) Coors Light, (2) Bud Light
For \$155

Pop Warner

(Service for 6 People)

CRACKER JACK

Old-Time Stadium Favorite

CHICKEN STRIPS

Breaded Seasoned Chicken Tenderloins Buttermilk Ranch & Barbeque Sauce

MILLER KID DOGS

Grilled All-Beef Hot Dogs

MAC N' CHEESE

The Classic Kid's Home Style Favorite

WATERMELON AND STRAWBERRIES 

Sweet Thick Slices

COOKIES AND CUPCAKES

Assorted Cookies, Chocolate, Vanilla and Lemon Cupcakes & A's Taffy

\$23 PER PERSON

WE RECOMMEND THE POP WARNER BEVERAGE PACKAGE

(One Six-Pack of Each of the Following)

Orange Juice, Apple Juice, Aquafina Water, Capri Sun
For \$48

Brunch Packages

(Service for 12 People)

SUNRISE PACKAGE

FRUITS AND BERRIES

Honey Sour Cream Dipping Sauce

BRIOCHE FRENCH TOAST

Maple Caramel Custard, Berries & Whipped Cream

HAM AND CHEESE BISCUIT SANDWICHES

Honey Ham, melted Cheddar Cheese

BREAKFAST PASTRIES

With Preserves & Butter

Juice and Coffee

\$20 per Person

CONTINENTAL PACKAGE

FRUITS AND BERRIES

Honey Sour Cream Dipping Sauce

YOGURT PARFAIT

BREAKFAST PASTRIES

With Preserves & Butter

CINNAMON BUNS

Vanilla Icing

Juice and Coffee

\$15 per Person



À LA CARTE

Chilled Starters

(Service for 6 People)

CALIFORNIA CHEESE SELECTION

Fiscallini Cheddar, Point Reyes Blue, Mad River Goat Cheese, Dried Fruits,
Honeycomb & Flat Breads
\$12 per Person

JUMBO SHRIMP COCKTAIL

Cocktail Sauce, Shaved Fresh Horseradish Root
\$15 per Person

DUNGENESS CRAB TOWER

Seasoned Rice, Avocado, Cucumber Seaweed Salad
\$15 per Person

FARMERS MARKET VEGETABLES

Baby Carrots, English Cucumber, Broccoli, Point Reyes Blue Cheese Dip
\$7.50 per Person

FRUIT AND BERRIES

Honey Sour Cream Dipping Sauce
\$10 per Person

LAYERED DIP

Refried Beans, Guacamole, Sour Cream, Cheddar and Jack Cheese, Pico De Gallo,
Sliced Black Olives, Jalapenos, Corn Tortilla Chips
\$8 per Person

ANTIPASTI

Picholine & Nicoise Olives, Artichoke, Roasted Peppers, Prosciutto Di Parma, Fresh Mozzarella,
Roasted Vine Ripened Tomatoes & Grilled Ciabatta
\$10 per Person

CHIPS AND TRES DIPS

White Corn Chips, Tomato Salsa, Pasilla Chili Cheese and Avocado Dips
\$8 per Person

Salads

(Service for 6 People)

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons
\$7.50 per Person
Add Chicken \$2.50

CLASSIC TURKEY COBB SALAD

Iceberg, Romaine, Frisee and Watercress Lettuces, Point Reyes Blue Cheese, Avocado, Tomato, Bacon, Egg, Chives & Red Wine Vinaigrette
\$10 per Person

BABY ICEBERG WEDGE SALAD

Apple Wood Smoked Bacon, Baby Tomato, Red Onion, Point Reyes Blue Cheese Dressing
\$8 per Person

POTATO SALAD

Red Potato, Green Onion, Mustard Aioli
\$5.50 per Person

COLE SLAW

Shredded Cabbage with Julienne Carrot Tossed With Sweet & Sour Dressing
\$5.50 per Person

CHOP SALAD

Genoa Salami, Provolone, Tomato, Pine Nuts, Olives, Artichokes, Pepperoncini, Garbanzo & Kidney Beans, Baby Iceberg, Balsamic Vinaigrette
\$8 per Person

TUNA NICOISE

Wedged Egg, Fingerling Potato, Haricot Vert, Nicoise Olives, Pear Tomatoes, Sherry Vinaigrette
\$10 per Person

Hot Starters

(Service for 6 People)

NACHO BAR

Tortilla Chips, Braised Pork Carnitas, Guacamole, Sour Cream, Black Beans, Salsa Roja, Pico De Gallo, Warm Cheddar Cheese Sauce
\$10.50 per Person

DUNGENESS CRAB CAKES

Lemon Tarragon Aioli
\$12 per Person

SPINACH AND ARTICHOKE DIP

Parmesan Cream Sauce
\$8 per Person

SPICY WINGS

Baby Carrots, Celery Sticks, Point Reyes Blue Cheese Dressing
\$10 per Person

CHICKEN STRIPS

Breaded Seasoned Chicken Tenderloins, Buttermilk Ranch & Barbeque Sauce
\$8.50 per Person

KOBE BEEF SLIDERS

Tillamook Cheddar Cheese, Caramelized Onion, Dijon Mustard Aioli
\$8.50 per Person

MILLER STADIUM DOGS

Grilled All-Beef Hot Dogs, Fresh Sauerkraut
\$7 per Person

STEAK AND PINTO BEAN CHILI

Shredded Cheese, Sour Cream, Green Onion & Fresh Corn Muffins
\$7 per Person

SAAG'S SAUSAGES

Grilled Italian, Chicken Parmesan, Polish Sausages
\$8 per Person

TURKEY DOG

Grilled Turkey Dog, Fresh Sauerkraut
\$7 per Person

Chef's Signature Items

(Service for 6 People)

SLOW SMOKED BBQ RIBS AND CHICKEN

Slow Cooked St Louis Ribs and Chicken Quarters Basted with Barbeque Sauce,
Roasted Sweet Potato & Corn Muffins
\$22 per Person

CERTIFIED ANGUS BEEF NATURAL TENDERLOIN

Caramelized Shallots, Fingerling Potatoes, Red Wine Jus
\$30 per Person

PAN SEARED SALMON

Melted Leeks, Baby Tomato Relish
\$22 per Person

DRY RUBBED GRILLED TRI TIP

Cole Slaw, Macaroni and Cheese Gratin, Buttermilk Biscuits
\$17 per Person

WHOLE ROASTED FREE RANGE CHICKEN

Mixed Mushrooms, Fingerling Potatoes, Rosemary Jus
\$20 per Person

BRAISED BEEF SHORT RIBS

Soft Polenta, Grilled Asparagus
\$24 per Person

ROASTED TOMATO LASAGNA

Ricotta Fonduta and Parmesan Béchamel
\$14 per Person
(Service for 9 People)

BASKET OF SOUTHERN FRIED CHICKEN

Macaroni & Cheese, Baking Powder Biscuits, Seasonal Vegetables
\$12 per Person

Sandwiches

(Service for 6 People)

MEDIUM-RARE ROAST BEEF SANDWICH

Arugala, Horseradish Cream, Balsamic Grilled Red Onion on Toasted Rustic Rolls
\$10 per Person

THE GRINDER

Imported Proscuitto, Spicy Copa, Mortadella, Provolone Cheese, Marinated Red Onions,
Roma Tomatoes, Roasted Red Pepper & Artichoke Pesto on Hero Dutch Crunch Bread
\$10 per Person

CHICKEN CLUB SANDWICH

Apple Wood Smoked Bacon, Swiss, Avocado, Tomato and Butter Lettuce on a Soft Brioche Bun
\$10 per Person

THE DELI SANDWICH TOWER

Roasted Beef, Turkey, Ham, Swiss, Cheddar and Provolone Cheeses,
Iceberg Lettuce, Tomato and Red Onion Served with Assorted Rolls
\$14 per Person

ROASTED TURKEY WRAP

Rustic Flat Bread with Pepper Jack Cheese, Shredded Romaine Lettuce, Pico De Gallo,
Chipotle Dressing
\$10 per Person

VERDE BRAISED PORK SANDWICHES

Slow Braised Pork Shoulder, Green Tomato Chow Slaw with Fresh Rolls
\$10 per Person

ROASTED VEGETABLE SANDWICH

Zucchini, Yellow Squash, Balsamic Red Onion, Portabella Mushroom,
Eggplant, Laura Channel Goat Cheese on Herbed Focaccia
\$10 per Person

Coliseum Pizzas

FOUR CHEESE PIZZA

Our Special Coliseum Mozzarella Blend
\$28

MARGHERITA PIZZA

Mini Mozzarella Cheese, Roma Tomatoes, Roasted Garlic and Fresh Basil
\$30

PEPPERONI PIZZA

Italian Pepperoni
\$28

VEGETARIAN PIZZA

Tomato, Basil, Garlic Sauce, Onions, Peppers, Mushrooms and Roma Tomato
\$30



Snacks

(Service for 6 People)

SNACK BAR

An Assortment of Great Snacks Including Roasted Peanuts, Fresh Popcorn in a Souvenir Tub, a Basket of White Cheddar Popcorn, Crispy Potato Chips with Onion Dip
\$8 per Person

BOTTOMLESS SOUVENIR POPCORN TUB

Popped Fresh Daily, Served in a Souvenir Tub
\$4 per Person

ROASTED PEANUTS IN THE SHELL

\$3 per Person

CRISPY KETTLE® CHIPS

Onion Dip
\$4 per Person

SPICY SNACK MIX

\$4 per Person

CRACKER JACK

Old-Time Stadium Favorite
\$3 per Person

SWEET CANDY BASKET

M&M, Gummy Bears, Red Vines, Sour Patch Kids, Skittles
\$5 per Person



Closers

(Service for 6 People)

ASSORTED TARTS

09

Lemon Meringue, Crème Brule, Chocolate Mousse

\$6 per Person

CUP CAKES

09

Chocolate with Vanilla Frosting, Vanilla with Chocolate Frosting and Lemon with Vanilla Frosting

\$4 per Person

ICE CREAM STRAWBERRY SHORTCAKE

09

Slices Of Baked Pound Cake With Grand Marnier Macerated Strawberries, Vanilla Ice Cream, Whipped Cream

\$8 per Person

COOKIE PLATTER

09

Chocolate Chip, Sugar, White Chocolate Hazelnut

\$5 per Person

BROWNIES & BLONDIE'S

09

Old Fashioned Baked Goodness

\$5 per Person

NESTLE TOLL HOUSE COOKIE SANDWICH

\$5 per Person

HÄAGEN-DAZS ICE CREAM BAR

\$5 per Person

INDIVIDUAL NEW YORK STYLE CHEESECAKE

09

Raspberry, Coffee and Original New York

\$7 per Person

PERSONALIZED CAKES

Let Us Provide Your Suite with a Personalized and/or Decorated Cake For Your Next Celebration.
Call For Further Details and Prices. Special Order Deadlines May Apply.



Wine List

SAUVIGNON BLANC

Robert Mondavi Napa Fume Blanc	\$35
Hanna	\$40
Groth Napa	\$40
Duckhorn	\$52

CHARDONNAY

Clos Du Bois	\$30
Hess Select	\$33
Markham	\$35
Wente "Riva Ranch"	\$40
B.V. Carneros	\$42
Sonoma Cutrer Russian River	\$44
Groth Napa	\$55

ALTERNATIVE WHITES & BLUSH

Sutter Home White Zinfandel	\$22
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SPARKLING

Korbel	\$28
Domaine Carneros	\$60
Schramsberg Blanc De Blanc	\$65
Dom Perignon	\$200

MERLOT

Ravenswood Sonoma	\$38
Markham	\$38
Provenance	\$40
Rutherford Hill	\$50
Sterling Napa	\$65

CABERNET SAUVIGNON

B.V. Napa	\$40
Beringer "Knight's Valley"	\$44
Hess Select	\$45
Franciscan	\$50
Sterling Napa	\$58
Groth Napa	\$95
Joseph Phelps Napa	\$105

ALTERNATIVE RED

Ravenswood Zinfandel "Lodi"	\$32
Rosenblum "Curvee" Zinfandel	\$32
Newton Claret	\$50

PINOT NOIR

Ramsey	\$32
Chalone	\$44
Sanford	\$55
Duckhorn Migration	\$60

Non-alcoholic Beverages

All Beverages Are Served By the Six-Pack

SOFT DRINKS \$14

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,
Mountain Dew, Mug Root Beer, Ginger Ale, Ice Tea

BOTTLED WATERS

Aquafina Water \$15

San Pellegrino \$18

FRUIT JUICES \$15

Orange, Grapefruit,
Cranberry, Pineapple, Apple, Tomato

COFFEE, DECAF & TEA \$35

Airpot (8 Servings)

ASSORTED HERBAL TEAS \$20

Beer

All Beer Served By the Six-Pack

PREMIUM BEER \$28

Sierra Nevada, Pyramid Seasonal,
Widmer Hefeweizen, Guinness Stout,
Corona, Heineken, Heineken Light, Fat Tire

DOMESTIC BEER \$25

Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's

Other Beverage Options

LEAD OFF SINGLE \$75

Smirnoff Vodka, Bloody Mary Mix,
Worcestershire Sauce, Tabasco,
Celery Salt and Fresh Limes

SMIRNOFF COSMO \$50

The Perfectly Mixed Cosmopolitan

SMIRNOFF MOJITO \$50

A Refreshing New Interpretation
of the Classic Cuban Mojito

JOSE CUERVO GOLDEN MARGARITA \$50

Enjoy a Top Shelf Margarita in Your Suite

Mixers

BLOODY MARY MIX \$15/BOTTLE

MARGARITA MIX \$15/BOTTLE

CLUB SODA \$15/SIX-PACK

TONIC WATER \$15/SIX-PACK

Liquor

(All Bottles Are 750ml)

VODKA

Smirnoff	\$36
Absolut	\$55
Ketel One	\$65

RUM

Myers Platinum	\$35
Myers Dark	\$40
Captain Morgan	\$45

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Tanqueray	\$45
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TEQUILA

Jose Cuervo Gold	\$40
Patron Silver	\$98
Don Julio Reposado	\$95

SCOTCH

Johnnie Walker Red	\$45
Chivas Regal	\$54

WHISKEY

Jack Daniels	\$48
Crown Royal	\$52

COGNAC

Courvoisier VS	\$60
Remy Martin VSOP	\$88

CORDIALS

Kahlua	\$40
Bailey's Irish Cream	\$43
Grand Marnier	\$70