



2025-2026

CENTURY CLUB MENU

Packages

Packages are priced per person

ALLEY-OOP | \$40

Vegetable platter, hummus with pita chips, garden salad, chicken Caesar wraps, fruit platter, and popcorn

BBQ-58 | \$45

BBQ bourbon glazed smoked beef brisket, BBQ pulled pork sliders, BBQ chicken salad, white cheddar mac & cheese, and assorted brownies

FAN FAVORITES | \$37

Boneless Buffalo wings, BBQ meatballs, Coliseum chips & dip, gourmet filled pretzels, fruit platter, chocolate chip cookies and popcorn

HAT TRICK | \$32

Pepperoni pizza, boneless Buffalo wings, Italian sausage, Coliseum chips & dip, assorted brownies and popcorn

KIDS' JUMP SHOT SAMPLER | \$23

Seasonal fruit, white cheddar mac & cheese, chicken tenders, mini corn dogs, chocolate chip cookies and popcorn

PENALTY BOX | \$29

Grilled beef sliders, fruit platter, Coliseum chips & dip, white cheddar mac & cheese, chocolate chip cookies and popcorn

TASTE OF ITALY | \$38

Caesar salad with Italian and Caesar dressing, Italian salad (romaine, tomatoes, olives, shaved parmesan, banana peppers, cucumbers, red wine vinaigrette), lasagna with meat sauce, cavatappi pasta, alfredo, marinara sauce, marinated grilled chicken strips, primavera vegetables, bread sticks, cannoli chips and dip



Gluten-Free **GF** / Vegetarian **VEG**

Prices subject to additional fees and taxes.

Contact premium seating office for a list of items that can be made gluten free (within 48 hour notice).

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.



All options serve 50 people unless otherwise noted

Assorted Snacks

BAVARIAN SOFT PRETZELS | \$250 VEG

Served with nacho cheese

COLISEUM CHIPS | \$200 VEG

Served with onion dip

COLISEUM DIP SAMPLER | \$275 VEG

Tortilla and pita chips served with spinach dip, queso, and hummus

Gluten-free chips available upon request

POPCORN | \$90 GF / VEG

TORTILLA CHIPS VEG

With Salsa | \$125

With Queso | \$168

With Salsa and Queso | \$225

Chilled Platters & Salads

FRESH FRUIT PLATTER | \$300 GF / VEG

Seasonal assortment of fresh fruit served with yogurt dip

FRESH VEGETABLE PLATTER | \$285 GF / VEG

Seasonal veggies served with ranch

CHILLED SHRIMP WITH SPICY COCKTAIL SAUCE | \$250 GF

Garnished with lemon wedges

COLISEUM CAESAR SALAD | \$285 GF / VEG

Fresh greens topped with shredded parmesan, tomatoes and traditional Caesar dressing

With Chicken | \$330

GARDEN SALAD | \$270 VEG

Fresh greens topped with tomatoes, red onions, cucumbers, hard-boiled eggs and a cheddar cheese blend with croutons and a variety of salad dressings on the side

With Chicken | \$315



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Club Classics

ALL-BEEF HOT DOGS | \$255

ULTIMATE HOT DOG BAR | \$280

All-beef hot dogs served with chili, cheese, relish and onions

BONELESS WINGS | \$345

Breaded white meat with traditional BBQ sauce, Buffalo sauce, teriyaki, or served plain with celery, carrots, and ranch

BUILD YOUR OWN TACOS *DELUXE* | \$515

Seasoned beef and chicken with soft mini tortillas served with shredded cheese, lettuce, diced tomatoes, sour cream and salsa along with guacamole, refried beans, Spanish rice, and chips & queso

[Gluten-free tortillas available upon request](#)

BUILD YOUR OWN TACOS | \$400

Your choice of seasoned beef or chicken with soft mini tortillas served with shredded cheese, lettuce, diced tomatoes, sour cream and salsa

[Gluten-free tortillas available upon request](#)

GRILLED BEEF SLIDERS | \$365

Grilled Angus beef with cheese on slider buns served with pickles

MEATBALLS | \$250

Meatballs served with your choice of BBQ, Italian, Swedish, or sweet-n-sour

PULLED PORK SLIDERS | \$285

Pulled pork tossed in traditional BBQ sauce on slider buns and served with pickles

THREE POINT SAMPLER | \$450

Grilled beef sliders with cheese, BBQ pulled pork sliders, and mini chicken sliders

WHITE CHEDDAR MAC | \$200 **VEG**

Classic white cheddar mac & cheese served with a crispy crust





Pizza | \$40

Serves 8-10 guests per pizza

PEPPERONI

CHEESE **VEG**

MEAT

Italian sausage, bacon, ham, and pepperoni

THE WORKS

Italian sausage, pepperoni, red onions, mushrooms, and mixed peppers

BUILD YOUR OWN PIZZA

Includes 3 toppings | Additional toppings \$1.25 each

- Pepperoni
- Italian Sausage
- Ham
- Bacon
- Red Onions
- Mushrooms
- Mixed Peppers
- Jalapeños
- Black Olives

Desserts

All options serve 50 people unless otherwise noted

ASSORTED BROWNIES | \$180 **VEG**

CHOCOLATE CHIP COOKIES | \$160 **VEG**

ICE CREAM SUNDAE BAR | \$350 **GF / VEG**

Top off your sundae with an assortment of toppings and sauces

MACARONS | \$250 **GF / VEG**

Assorted flavors

Contains tree nuts (Almonds)

MINI DESSERT BARS | \$170 **VEG**

A variety of assorted selections



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Beverage & Bar Service

MIXED DRINKS | \$8

BEER

Domestic Brands | \$7 each
Premium Brands | \$8 each

WINE

Provided by Country Heritage Winery

Premium | \$11/glass
Classic Heritage | \$8/glass

NON-ALCOHOLIC

Soft Drinks | \$3 each
Bottled Water | \$3 each
Lemonade | \$27 per gallon
Iced Tea | \$27 per gallon



The Fine Print

All food and beverage items are subject to a 20.5% administrative charge and 8% sales tax. Aramark is the exclusive caterer for the Allen County War Memorial Coliseum. Our staff recommends two hours as the maximum length of food service.

The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of employees. However, please note that 1.5% of this administrative charge is distributed to certain service employees as additional wages. Gratuity/tip is at the discretion of the guest.

There will be a \$75 setup fee for all bars. Bars serving 25 guests or less are subject to a \$60 bartender fee.

State law requires patrons to be a minimum of 21 years of age to consume alcoholic beverages. We take this responsibility very seriously and comply with all laws and regulations. Aramark, at its sole discretion, reserves the right to refuse service to any patron.

Contact

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