



2026-2027 SUPER SUITE MENU

All options serve 50 people unless otherwise noted

Packages

Packages are priced per person

All packages include bottomless popcorn

ALLEY-OOP | \$38

Vegetable platter, hummus with pita chips, garden salad, chicken Caesar wraps, and mini beignets

CORNER DELI | \$32

Fresh deli sandwiches including turkey with bacon and pepperoni, salami, & ham on a 12-inch hoagie bun with lettuce, banana peppers, tomatoes, and provolone cheese. Served with Coliseum chips & dip, pasta salad, and carnival cookies.

FAN FAVORITES | \$36

Boneless Buffalo wings with celery, carrots & ranch, BBQ meatballs, Coliseum chips & dip, Bavarian pretzels with cheese, fruit platter, and carnival cookies

KIDS' JUMP SHOT SAMPLER | \$23

Bowl of fruit, white cheddar mac & cheese, chicken tenders, mini corn dogs, and carnival cookies

LITTLE ITALY | \$35

Caesar salad, lasagna, cavatappi pasta, grilled chicken, primavera vegetables, marinara, alfredo sauce, breadsticks, and cannoli chips & dip

PENALTY BOX | \$23

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



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.

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Signature Packages

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PREMIUM SMOKEHOUSE BBQ | \$40

Sliced beef brisket and pulled pork sliders with three difference sauces. Served with white cheddar mac & cheese, coleslaw, cornbread, and assorted brownies

TACO TAKEOVER | \$20

Seasoned beef and chicken with lettuce, cheese, tomatoes, sour cream, and salsa. Served with guacamole, pinto beans, street corn, tortilla chips, queso, and chocolate filled churros

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

SOUTHWEST SIZZLE | \$32

Seasoned steak and chicken with peppers and onions, lettuce, tomatoes, shredded cheese, sour cream, and flour tortillas. Served with tortilla chips, queso, and chocolate filled churros

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

Assorted Snacks

BAVARIAN SOFT PRETZELS | \$300 VEG

Served with nacho cheese

COLISEUM CHIPS | \$200 VEG

Served with onion dip

CENTER STAGE DIP SAMPLER | \$250 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 | **\$80**

With Queso | **\$120**

With Salsa and Queso | **\$155**



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Chilled Platters & Salads

CHARCUTERIE | \$325

Prosciutto, salami, pepperoni, cheddar cheese, Swiss cheese, pepperjack cheese, bleu cheese, strawberries, grapes, marinated mushrooms, and crackers

CHICKEN CAESAR WRAPS | \$275

Grilled chicken with shredded lettuce, tomatoes, shredded parmesan cheese, and Caesar dressing

CHILLED SHRIMP | \$325 GF

Cajun seasoned shrimp garnished with lemons and served with spicy cocktail sauce

COLISEUM CAESAR SALAD | \$225 GF/VEG

Fresh greens topped with shredded parmesan, tomatoes, croutons, and traditional Caesar dressing
With Chicken | \$275

FRESH FRUIT PLATTER | \$300 GF/VEG

Seasonal assortment of fresh fruit

FRESH VEGETABLE PLATTER | \$285 GF/VEG

Seasonal assortment of veggies served with ranch

GARDEN SALAD | \$250 VEG

Fresh greens topped with tomatoes, red onions, cucumbers, and shredded cheese with croutons and a variety of salad dressings on the side
With Chicken | \$305

ITALIAN PASTA SALAD | \$200

Cavatappi pasta with tomatoes, red onions, banana peppers, and pepperoni with Italian dressing



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Super Suite Favorites

ALL-BEEF HOT DOGS | \$250

BUILD YOUR OWN TACOS | \$450

Seasoned chicken and beef with shredded lettuce, shredded cheese, diced tomatoes, flour tortillas, sour cream and salsa

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

ULTIMATE HOT DOG BAR | \$280

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

BONELESS WINGS | \$345

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

MEATBALLS | \$250

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

[Gluten-free available upon request | Market Price](#)

THREE POINT SAMPLER | \$450

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

WHITE CHEDDAR MAC & CHEESE | \$200 [VEG](#)

Classic white cheddar mac & cheese



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Pizza | \$40

PEPPERONI

CHEESE **VEG**

MEAT

Italian sausage, bacon, ham, and pepperoni

SAUSAGE

SUPREME

Pepperoni, Italian sausage, diced onions, diced peppers, mushrooms, black olives, bacon, and ham

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

ASSORTED BROWNIES | \$180 **VEG**

CARNIVAL COOKIES | \$160 **VEG**

Chocolate chip and M&M cookies

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

Top off your vanilla ice cream with an assortment of toppings and sauces

MINI DESSERT BARS | \$200 **VEG**



Orders must be turned in to the Premium Seating Office one week in advance.
Orders should be emailed to premiumseating@memorialcoliseum.com.

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Beverage & Bar Service

MIXED DRINKS | \$11

BEER

Domestic Brands | \$7 each
Premium Brands | \$10 each

WINE

Country Heritage | \$9/glass
Woodbridge | \$8/glass

NON-ALCOHOLIC

Soft Drinks | \$3.25 each
Bottled Water | \$3.25 each



The Fine Print

All food and beverage items are subject to a 19% 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 50% 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 labor charge of \$25 per hour per bartender, including setup and tear down time with a 3-hour minimum. Your bartender fee will be waived if bar sales exceed \$350.

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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