



INDIANAPOLIS COLTS
AT LUCAS OIL STADIUM
SUITE MENU 2019



Centerplate



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Centerplate

Making It Better To Be There Since 1929.™



LUCAS OIL
STADIUM

WELCOME!



Welcome to the 2019 season! It's going to be a fantastic year for entertaining at Lucas Oil Stadium.

We are thrilled to welcome you, delight your guests, and thank you for your support of the Indianapolis Colts. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring Centerplate's hospitality services add to your unforgettable memories of this Colts season enjoyed together with family, friends, and colleagues.

From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests.

Please let me know how we may help create special dishes that are perfect for your celebration. My contact information is listed below for your convenience. Please call!

Here's to the Colts, and to great times at Lucas Oil Stadium. Welcome and thanks for joining us! Cheers!

Melissa Gunn

Melissa Gunn, Catering Sales/Premium Suites Manager
Centerplate Catering at Lucas Oil Stadium



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SERVICE DIRECTORY

Centerplate Suites & Catering	317.262.3504
Melissa Gunn, Catering Manager	melissa.gunn@centerplate.com
Centerplate Suite Services Fax Line	317.262.2192
On-Line Ordering	https://lucasoilstadium.ezplanit.com
Lucas Oil Stadium General Information	317.262.8600
Indianapolis Colts Groups and Suites Department	317.808.5176
	jody.henton@colts.nfl.net
Lucas Oil Stadium Suite Services	317.262.8654
	amy.nettles@icclos.com
Lucas Oil Stadium Ticket Office	317.262.3389
Lucas Oil Stadium Security	317.262.4000
Lucas Oil Stadium Lost & Found	317.262.4000



The Centerplate Suite Catering Department is available during the Indianapolis Colts season from 9:00am to 5:00pm, Monday through Friday to assist with your food and beverage needs.

Please place your order by 5:00pm EST, three (3) business days prior to your game at <https://lucasoilstadium.ezplanit.com>.



Game Day Menu

Look for this Game Day icon for items available through the middle of the third quarter. (See page 33 for more information.)



Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten and common allergens such as nuts.



Vegan Selections

These vegan selections have been developed by our Chef to offer quality choices for the widest range of preferences.



Indiana University Health

As the Official Healthcare System of the Indianapolis Colts, Indiana University Health is proud to support the health of Colts fans worldwide. Look for this logo to help you make the healthiest choices for your game day menu.



CENTERPLATE'S COMMITMENT TO QUALITY

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Our meticulous quality assurance programs ensure we have the right programs in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh seafood, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



2019 COLTS

#COLTSFORGED



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SCHEDULE

9/8	AT		4:05 PM
9/15	AT		1:00 PM
9/22	VS		1:00 PM
9/29	VS		1:00 PM
10/6	AT		8:20 PM

BYE WEEK

10/20	VS		1:00 PM
10/27	VS		4:25 PM
11/3	AT		1:00 PM
11/10	VS		4:05 PM
11/17	VS		1:00 PM
11/21	AT		8:20 PM
12/1	VS		1:00 PM
12/8	AT		1:00 PM
12/16	AT		8:15 PM
12/22	VS		1:00 PM
12/29	AT		1:00 PM

PACKAGES

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SUITE PACKAGES

Serves approximately 12 guests

COLTS FORGED PACKAGE \$725

Gutwein® Bottomless Bucket of Freshly Popped Popcorn

Creamy Indiana Corn Dip

Hoosier roasted corn with green onion, smoked green chiles and cheddar cheese. Served chilled with Ruffles® potato chips

Circle City Garden Salad

Fresh mixed greens with spinach, crisp red onion, candied pork belly, roasted sweet corn, cherry tomatoes and an apple rosemary vinaigrette

Indiana Pork Fritter Sliders

Locally raised, hand breaded pork fritter sliders, prepared to order, with crunchy horseradish pickles and house-made chow chow. Served with buttery brioche slider buns

BBQ Chicken Nachos

Shredded chicken in shagbark BBQ sauce served with creamy queso blanco, sliced jalapenos, black olives, diced tomatoes, green onions, sour cream, salsa fresco, guacamole and Tostitos® tortilla chips

Pot Roast Sliders

Slow roasted beef with caramelized onions and buttery brioche slider buns

Indiana Signature Mac & Cheese

Tri-colored Cavatappi pasta, baked to order with smoked pork belly and local cheese blend, topped with a crispy panko crust

Team Colored M&M's®

Colts Logo Glazed Sugar Cookies



SUITE PACKAGES continued

Serves approximately 12 guests

HOOSIER TAILGATE PACKAGE **\$775**

Gutwein® Bottomless Bucket of Freshly Popped Popcorn

Ruffles® Potato Chips with Roasted Onion Dip

Tyson® Chicken Tenderloins

Honey mustard, ranch, buffalo and BBQ dipping sauces

Broccoli Slaw

With carrots and red cabbage tossed in a sweet basil vinaigrette

Indiana Signature Mac & Cheese

Tri-colored Cavatappi pasta, baked to order with smoked pork belly and local cheese blend, topped with a crispy panko crust

Eisenberg® Black Angus Hot Dogs

All beef grilled hot dogs, sautéed onions, freshly baked hot dog buns and traditional condiments of diced onions, relish, ketchup and mustard

Hamburgers/Cheeseburgers

Grass fed patties, freshly baked hamburger buns, dill pickle chips, sweet and spicy pickles, chargrilled onions, locally made bacon jam, sliced beefsteak tomato, butter lettuce and pepperoncini with blue cheese, Swiss and cheddar cheeses

Pots and Pans Pie Co.® Apple Crumble Pie

A traditional pie with apples piled high and a buttery brown sugar crumble



SUITE PACKAGES continued

Serves approximately 12 guests

BLUE'S SUNDAY BRUNCH **\$925**

Freshly Baked Doughnuts

Seasonal Fruit and Berries

Sliced watermelon, cantaloupe, honeydew, golden pineapple, strawberries, raspberries and blueberries

Garden Fresh Salad with Berries

Mixed greens with crisp red onion, dried Bing cherries, feta cheese, fresh blueberries, cherry tomatoes and herb balsamic vinaigrette

Chicken and Cranberry Croissants

Petite freshly baked croissants, topped with traditional chicken salad

Sugar Crystal Waffles with Syrup

Individual Brioche and Smoked Bacon Strata

Freshly baked egg souffle with Gruyère cheese

Chicken Sausage and Gravy Turnover

Chicken sausage, paired with a rich country gravy, crushed black peppercorn, in a flaky buttermilk biscuit turnover

Smoking Goose® Hillbelly Smoked Pork Sausage

Smoking Goose® Applewood Smoked Bacon

Cheesy Hashbrown Potato Casserole

Individual Shrimp and Grits



SUITE PACKAGES continued

Serves approximately 12 guests

ULTIMATE GAME DAY PACKAGE* \$975

Seasonal Fruits and Berries

Sliced watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, raspberries and blueberries

Spinach Salad Bar

Fresh crisp greens with sweet Craisins®, cashews, cherry tomatoes, fresh red onions, dried Bing cherries and a honey balsamic vinaigrette

Sweet and Spicy Mixed Nuts

Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning blend and honey

Whole Carved Turkey

Whole breast of smoked turkey, sliced and served with roasted red potatoes and seasonal vegetables, cranberry sauce, mayonnaise, whole grain mustard and buttery brioche slider buns

Charcuterie Platter

Assorted locally produced Smoking Goose® meats, charred baby carrots, roasted artichokes, assorted local cheeses, with dried fruit and assorted condiments. Served with Chef's crackers and signature bread basket

Beef Brisket

Whole BBQ beef brisket sliced and served with buttery brioche slider buns

BBQ Pork Ribs

Braised baby back pork ribs served in shagbark BBQ sauce

Ghyslain® Sweet Shooters

Caribbean and Caramello flavors

*This packages includes an option to add a culinary professional for \$160 to have items carved to order in your suite

A LA CARTE

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MAKE IT LOCAL



In many ways, food can be thought of as a representation of our glorious cultural diversity, and at Centerplate we're always excited to celebrate and explore local connections to place, region, and history through the lens of cuisine. These local

favorites are inspired by recipes and techniques that have been part of cooking traditions in Indianapolis for generations.

Adapted by **Executive Chef Shimelis Adem** especially for Lucas Oil Stadium, all of these delicious dishes include locally sourced ingredients and the fine work of artisan purveyors. Enjoy!



Serves approximately 12 guests

Buffalo Chicken Dip \$58

Grilled chicken, diced and blended with cream cheese, cheddar cheese, blue cheese, ranch dressing and original Frank's® hot sauce. Served warm with Chef's crackers and signature bread basket

Fajita Queso Blanco Dip \$50

Charred corn with black beans and tomato pepper pico in queso blanco cheese sauce. Served warm with Tostitos® tortilla chips

Homegrown Chili Three Ways \$95

Traditional bean and beef, spicy poblano and braised pork, and white bean vegetarian chili, served with house-made cornbread, Fritos® corn chips and sour cream



MAKE IT LOCAL continued

Creamy Indiana Corn Dip \$45

Hoosier roasted corn with green onion, smoked green chiles and cheddar cheese. Served chilled with Ruffles® potato chips

Indiana Pork Fritter Sliders \$105

Locally raised, hand breaded pork fritter sliders, prepared to order, with crunchy horseradish pickles and house-made chow chow. Served with buttery brioche slider buns

Charcuterie Platter \$250

Assorted locally produced Smoking Goose® meats, charred baby carrots, roasted artichokes, assorted local cheeses, with dried fruit and assorted condiments. Served with Chef's crackers and signature bread basket

Roasted Tenderloin of Beef \$355

Grilled tenderloin of beef with oven dried tomatoes, herbs and caramelized onions, prepared to order with an assortment of petite vegetables and potatoes. Served with chimichurri sauce, creamy blue cheese spread and buttery brioche slider buns

Indiana Signature Mac & Cheese \$80

Tri-colored Cavatappi pasta, baked to order, with smoked pork belly and local cheese blend, topped with a crispy panko crust

Pots and Pans Pie Co.® Pie of the Game \$80

Made from scratch in Indianapolis with local ingredients





SNACKS

Serves approximately 12 guests

  **Gutwein® Bottomless Bucket of Freshly Popped Popcorn \$20**

  **Sweet and Spicy Roasted Mixed Nuts \$27**

Peanuts, Brazil nuts, cashews, almonds, pecans and filberts, roasted with a natural spiced seasoning blend and honey

 **House-Made Kettle Chips with Roasted Onion Dip \$24**
Natural cut fried potatoes in Chef Adem's custom spice blend

 **Ruffles® Potato Chips with Roasted Onion Dip \$24**

 **Munchies Snack Mix \$18**
Doritos®, Cheetos®, Rold Gold® Pretzels and Sun Chips®

Team Colored M&M's® \$38


Warm Pretzel Bites \$65
Served with local dark beer cheese fondue and an assortment of mustards

Guacamole \$40
Ripe Hass avocados tossed with fresh citrus and traditional ingredients. Served with crisp Tostitos® tortilla chips

Chilled Dip Trio \$55
Served with house-made kettle chips

- **BLT:** bacon, lettuce, tomatoes and cheddar cheese
- **Cured Tomato:** herb roasted tomatoes and charred green onion
- **Borracho Bean:** Borracho beans, salsa and nacho cheese sauce

 **Salsa Sampler \$25**
Spicy roasted tomato, mild tomatillo and Local Folks® salsas. Served with crisp Tostitos® tortilla chips

 **Individual 7-Layer Dips \$55**
Our version of this traditional favorite...refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives and green onions. Served with crisp Tostitos® tortilla chips

Indiana's Own Home-Made Caramel Corn \$55
Hand crafted caramel corn in a Colt's souvenir bucket

APPETIZERS

Serves approximately 12 guests



Tyson® Chicken Tenderloins \$105

Honey mustard, ranch, buffalo and BBQ dipping sauces



Tyson® Jumbo Chicken Wings \$120

Served with garlic parmesan, sweet chili sauce, Frank's® red sweet chili and original Frank's® hot sauces and blue cheese dressing

Pimento Mac & Cheese Fritters \$50

Blend of sharp and white cheddar cheeses with pimentos, garlic and hot sauce, dusted in panko bread crumbs with spicy sriracha ranch

Deviled Eggs \$35

Traditional, ancho chile and roasted red pepper

Gridiron Nachos Grande \$87

Build your own nachos — seasoned ground beef, shredded chicken, jalapeño cheese sauce, sliced jalapeños, black olives, diced tomatoes, green onions, sour cream, salsa fresca and guacamole. Served with crisp Tostitos® tortilla chips

Milford Valley® Chicken Stick Trio \$75

Stuffed buffalo, cheesy pretzel and cordon bleu chicken sticks, served with ranch dressing



Vegan Swedish Meatballs \$150

Swedish style vegan meatball in a coconut sauce



Beef Meatballs \$130

Traditional house-made beef meatballs with ricotta and Italian seasonings served in shagbark BBQ sauce

Surf and Turf Kabobs \$180

Grilled tenderloin of beef and citrus marinated grilled shrimp, skewered with chargrilled Tinkerbell peppers and a BBQ glaze



Chilled Jumbo Shrimp Cocktail



Jumbo white shrimp served with St. Elmo® horseradish cocktail sauce and lemon wedges

48 count \$175

96 count \$320

Smoked Chicken Cornucopias \$115

Flour tortillas stuffed with smoked chicken breast, Monterey Jack cheese, diced onions and green chiles. Served with salsa and sour cream





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SALADS-SIDES-FRUIT-VEGGIES

Serves approximately 12 guests



Garden Fresh and Local Crudité's \$95



Chef's selection of locally grown seasonal vegetables to include celery, peppers, broccoli, zucchini, yellow squash, watermelon radishes and carrots. Served with roasted vegetable dip



Seasonal Fruit and Berries \$75



Sliced watermelon, cantaloupe, honeydew melons, golden pineapple, strawberries, raspberries and blueberries

Modern Caesar Salad \$60

Crisp romaine lettuce blended with radicchio and kale tossed with freshly grated parmesan cheese, garlic croutons and traditional Caesar dressing

Add Grilled Chicken Breast \$25



Cobb Salad Bar \$90

Crisp romaine lettuce, all natural chicken, applewood smoked bacon, tomatoes, scallions and hard-boiled cage free eggs. Served with Ken's® vinaigrette and ranch dressings



Crossroads Coleslaw \$33

Shredded cabbage and carrots tossed with roasted sweet corn and creamy honey mustard dressing



Roasted Potato Salad \$55

With wilted kale, roasted peppers and whole grain mustard vinaigrette



Bourbon Baked Beans \$40

Slowly simmered with pork belly and house-made BBQ sauce

Individual Wedge Salad \$95

Crispy iceberg lettuce with glazed pork belly, crumbed blue cheese, chives, cherry tomatoes and buffalo blue cheese dressing

Spinach Salad Bar \$96

Fresh spinach with sweet Craisins®, cashews, cherry tomatoes, fresh red onions, dried Bing cherries and a honey balsamic vinaigrette



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FROM THE GRILL

Serves approximately 12 guests



Eisenberg® Black Angus Hot Dogs \$75

All beef grilled hot dogs, sautéed onions, freshly baked hot dog buns and traditional condiments of diced onions, relish, ketchup and mustard

Eisenberg® Ultimate Chili Dog Bar \$110

All beef grilled hot dogs, chili, sautéed onions, freshly baked hot dog buns, sauerkraut, dill pickle spears, hot peppers, and traditional condiments

Substitute Your Regular Chili for "Coney" Style Meat Chili \$120



Johnsonville® Bratwursts \$77

Simmered in dark beer, grilled, and served with our signature corn relish and freshly baked brat rolls



Veggie Burgers \$180

A delicious, juicy burger made entirely from plants with butter lettuce, beefsteak tomato, sliced red onion, vegan cheese and sweet pepper vegan mayonnaise



Hamburgers/Cheeseburgers \$150

Grass fed patties, freshly baked hamburger buns, dill pickle chips, sweet and spicy pickles, chargrilled onions, locally made bacon jam, sliced beef steak tomato, butter lettuce and pepperoncini with blue cheese, Swiss and cheddar cheeses. Served with house-made kettle chips



Grilled Chicken Breasts \$175

Marinated in house spices and grilled, served on split top buttery brioche buns with dill pickle chips, sweet and spicy pickles, chargrilled onions, locally made bacon jam, sliced beefsteak tomato, butter lettuce and pepperoncini with blue cheese, Swiss and cheddar cheeses. Served with house-made kettle chips

Beef and Chicken Fajitas \$120

Marinated flank steak and tequila-lime marinated chicken breast, grilled with onions and peppers. Served with salsa, guacamole, sour cream, cheddar cheese and soft flour tortillas



PIZZA

Thick garlic butter crust pizza topped with house-made marinara and whole milk mozzarella.

To maintain freshness, pre-game pizza orders will be delivered at kick-off.



Cheese \$40

With whole milk mozzarella



Pepperoni \$40

With cured thick cut pepperoni and whole milk mozzarella



Veggie \$40

With a mix of fresh peppers, onions, olives, mushrooms and whole milk mozzarella



Supreme \$40

With cured thick cut pepperoni, sliced Italian sausage, a mix of fresh peppers, onions, olives, mushrooms and whole milk mozzarella



10" Gluten Free Cheese Pizza \$42

Topped with a house-made tomato sauce and whole milk mozzarella

Colts Forged Trio \$50

A sampling of three artisan style thin crust pizzas to include Cheese, Veggie and Smoking Goose® Meat Lovers





SANDWICHES AND SLIDERS

Serves approximately 12 guests

Chicken and Cranberry Croissants \$85

Petite freshly baked croissants topped with traditional chicken salad and accompanied by house-made kettle chips

Three Foot Italian Sub \$180

Freshly baked hoagie roll with thinly sliced smoked ham, Genoa salami, mortadella, prosciutto, provolone cheese, beefsteak tomato, shredded lettuce, pickled banana peppers, mayonnaise, sweet pepper spread, oregano, oil and red wine vinegar

Pulled Pork Sliders \$105

Slowly simmered in house-made BBQ sauce and served with crispy sweet onions, sliced pickles and buttery brioche slider buns

Chilled BBQ Chicken Sandwich \$130

Chargrilled chicken breast in BBQ sauce with carrot and celery slaw, crisp tobacco onions and butter lettuce on a pretzel bun

Smoked Beef Brisket Sliders \$150

Beef brisket in a house-made shagbark BBQ sauce and buttery brioche slider buns

Delicatessen Pinwheel Wraps \$125

- Roast chicken, provolone and baby arugula rolled with garlic mayonnaise in a sun-dried tomato tortilla
- Salami, ham, capicola, sun-dried tomatoes and arugula rolled with pesto dressing in a spinach tortilla

Hot Italian Beef Sandwiches \$125

Hot shaved beef with gourmet au jus, prepared to order and served with house-made giardiniera and chargrilled peppers and onions on hoagie rolls



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CHEF'S SIGNATURE SELECTIONS

Serves approximately 12 guests

Tomahawk Prime Rib \$450

Carved to order in suite by one of our culinary professionals and served with buttery potatoes and a house blend of seasonal vegetables

A \$160 fee for a culinary professional is required for this menu item

Grilled Italian Sausage \$110

Grilled Italian rope sausage, braised in local beer, served on a bed of charred Tinkerbell peppers and cipollini onions with spicy brown shagbark mustard and freshly baked rolls

Crispy Battered Sidewinder Fries \$85

With hot cheddar cheese, sriracha ketchup, chipotle aioli, smoked honey mustard and garlic parmesan sauce

Saikou Sushi Platter \$300

An assortment of freshly prepared sushi including California, shrimp tempura, spicy tuna and salmon rolls accompanied by wasabi, pickled ginger and soy sauce. 7 double meat sushi rolls and 12 pieces sashimi

Maple Leaf Farms® Shredded Duck Nachos \$195

Shredded duck with blue corn tortilla chips, fresh pico de gallo, shredded cheddar cheese, charred red onion, green onion and sriracha sour cream

Chef's Signature Cheese Board \$175

Gorgonzola, triple cream brie, Boursin, Manchego, creamy Camembert, Humboldt Fog, aged Gouda, aged cheddar and aged parmesan served with dried apricots, sweet Bing cherries, dried pineapple, cashews, local honey, candied walnuts, dried figs and Chef's crackers and signature bread basket

Chicken Picnic Basket \$150

Crispy chicken, fried to order, served with broccoli slaw, biscuits and bourbon apple butter

Beef Barbacoa Tacos \$150

Spicy shredded beef with warm tortillas, fresh limes, pico de gallo, fresh guacamole and sour cream





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Ghyslain
chocolat des beaux arts

BAKE IT LOCAL



We asked local artisan baker **Ghyslain Maurais** of **Ghyslain Chocolatier Inc.** to come up with fun, sporty, and regionally-inspired treats especially for our Lucas Oil Stadium VIPs, and, he did! Locally made, delicious bakery goodies are the perfect way to treat your Suite guests to the sweet life! Enjoy!

Serves approximately 12 guests

Gourmet Pastry Duo \$110

- **Chocolate Cherry Cordial** – chocolate genoise with kirsch syrup, dark chocolate mousse and amarena cherry cream
- **Maple Walnut** – almond walnut dacquoise, layered between maple buttercream and apple cranberry jam with a milk chocolate glaze

Individual Cheesecakes \$110

Served with raspberry, caramel, mango and chocolate sauces

Chocolate Sensations \$110

- **Colts Charlemagne** – layers of chocolate sponge cake and chocolate hazelnut mousse with Grand Marnier syrup
- **Praline Framboise** – almond dacquoise layered with praline hazelnut waffle, chocolate raspberry mousse and a cocoa butter glaze

Sweet Shooters \$90

- **Caribbean** – pineapple, coconut cream, mango mousse, passion fruit and vanilla
- **Caramello** – homemade caramel, chocolate genoise, orange syrup, dark chocolate mousse and clementine coulis



SWEET SELECTIONS

Serves approximately 12 guests



Freshly Baked Cookies \$47

Assorted cookies including chocolate chip, oatmeal raisin and white chocolate macadamia



Double Fudge Brownies \$40

Buttery chocolate, chewy brownies with chunks of fudge



Cookies and Double Fudge Brownies \$47

Colts Logo Glazed Sugar Cookies \$75

Gourmet Stuffed Cookies \$100

Jumbo chocolate chip and snickerdoodle cookies stuffed with cream frosting

Purple Cow® Ice Cream Cups in a Souvenir Logo Cooler \$50

Assorted pints of Purple Cow® ice cream: vanilla, chocolate and featured flavor

Dessert Empanada Trio \$50

Assorted bite size desserts including peach pie, cinnamon apple and raspberry Nutella®, served warm

Chocolate and Caramel Salted Brownie Tower \$65

Brownie tower stacked high and served with drizzled caramel and chocolate sauce

Strawberry Shortcake \$130

Fresh cut strawberries, pound cake, sugar crystal waffles, chocolate sauce and whipped topping

Dessert and Coffee Cart

Due to high demand, please reserve a time in advance for the dessert and coffee cart to be brought into your suite for service. Offered on a first come, first serve basis.



BEVERAGES

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BEVERAGE PACKAGES



HOME TEAM PACKAGE \$600

Soft Drinks

Coca Cola (1 six-pack)

Diet Coke (1 six-pack)

Sprite (1 six-pack)

Dasani Bottled Water (1 six-pack)

Club Soda (1 six-pack)

Tonic Water (1 six-pack)

Mixers

Orange Juice (1 six-pack)

Cranberry Juice (1 six-pack)

Bloody Mary Mix (1 bottle)

Sweet & Sour Mix (1 bottle)

Garnish Tray

American Premium Beers

Choice of 4 six-packs

Spirits

New Amsterdam Vodka

Dewar's White Label Scotch

Seagram's 7 Whisky

Bombay Original Gin

Bacardi Superior Rum

FIRST AND TEN PACKAGE \$210

Soft Drinks

Coca Cola (2 six-packs)

Diet Coke (2 six-packs)

Sprite (2 six-packs)

Dasani Bottled Water (2 six-packs)

American Premium Beers

Choice of 2 six-packs

Imported and Microbrew Beers

Choice of 2 six-packs

HAIL MARY PACKAGE \$105

Bloody Mary Mix (3 bottles)

Tabasco® Sauce

Worcestershire Sauce

Bloody Mary Garnish Tray

(Limes, lemons, horseradish, pepperoncini, pickles and celery sticks)

Trio of Stuffed Olives

(blue cheese, red pepper and gherkin)

MIMOSA/BELLINI

BAR PACKAGE \$125

12 Champagne Flutes

3 Bottles of Sparkling Wine

Orange Juice (1 six-pack)

Peach Purée/Nectar

Fruit Garnish



CRAFT COCKTAILS

Serves approximately 12 guests



They're fun. They're intriguing. They're delicious. They're the perfect way to appeal to your guests. With the explosion of craft cocktails, guests can get interesting, artisanal drinks in cities all over the world. At Centerplate, we believe that should extend to their experience at Lucas Oil Stadium. So we've asked four of the country's top mixologists to create craft cocktails especially designed for suite entertaining. All four recipes feature quality ingredients and nuanced taste combinations. Choose your spirit (Bourbon, Tequila, Vodka, or Gin) and enjoy!

All our Craft Cocktails are delivered in freshly-made batches ready to be finished and garnished by you or your suite attendant. Their ingredients are provided here, and by all means do try this at home as well as at Lucas Oil Stadium.

FRONTIER COLLINS by Paul Sanguinetti \$95

The Frontier Collins is made with Bulleit bourbon combined with muddled watermelon, mint leaves, fresh lime and lemon juices topped with club soda, making it a refreshing choice for all occasions.



Paul Sanguinetti is the Co-founder of No Scruples, LLC. He has worked as a chef, sommelier, and beverage director for LA and NY based Patina Restaurant Group. He is currently a bartender and consultant for LA bars, and a judge for *Drinks International's* World's Best 50 Bars.



SANGARITA by Tim Laird \$95

The SanGarita is a refreshing twist on Sangria and a Margarita with Herradura Silver tequila with red sangria mixer, cranberry juice and fresh lime juice.



Tim Laird is an authority on wines and spirits with over 20 years experience in the hospitality industry. In his current role as Chief Entertaining Officer of Brown-Forman, in Louisville, Kentucky, Tim enjoys teaching audiences around the world to make delicious cocktails.



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ISLAND SPICED MULE by Chris Chamberlain \$90

This mule is made with New Amsterdam vodka, Fireball, lime, orgeat syrup topped off with pineapple-orange juice, Angostura bitters and ginger beer.



Chris Chamberlain is the Beverage Development Manager, and an award-winning mixologist with the E&J Gallo Spirits portfolio. His recipes have been featured in many publications and international media outlets.



PINK IS THE NEW BLACK by Gary Hayward \$95

This drink is a hybrid of a Tom Collins and a French 75 but with a strawberry and elderflower flavor profile. Mixed with Bombay Sapphire gin and Banfi Rosa Regale.



Gary Hayward is a brand ambassador for Bombay Sapphire and brings with him from the UK a vast and deep cocktailing résumé, including bar owner, menu consultant, award-winning bartender and competition judge. He is a 3-time UK bartender of the year finalist.



BEVERAGES

SPIRITS By the liter

Vodka

New Amsterdam	\$64
Titos	\$80
Belvedere	\$86
Ketel One	\$89
Grey Goose	\$115

Gin

Bombay Original	\$70
Tanqueray	\$83
Bombay Sapphire	\$95

Scotch

Dewar's White Label	\$85
Dewar's 12	\$90
Johnnie Walker Black	\$95
Glenmorangie 10 yr	\$100

Rum

Bacardi Superior	\$60
Captain Morgan	
Original Spiced	\$75
Bacardi 8	\$85

Bourbon & Whiskey

Jack Daniel's	\$80
Bulleit	\$100
Wild Turkey	\$100
Woodford Reserve	\$110

Canadian Whisky

Seagram's 7	\$60
Seagram's VO	\$74
Crown Royal	\$99

Tequila

Camarena Silver	\$57
Jose Cuervo Especial	\$60
Herradura Silver	\$90
Don Julio Silver	\$90

Cognac & Cordials

Hennessy V.S.	\$95
D'Ussé VSOP	\$120
Hennessy V.S.O.P.	\$150
Southern Comfort	\$55
Drambuie	\$60
Bailey's Irish Cream	\$75
Tuaca	\$70
Fireball	\$75
Chambord	\$80
St. Germain	\$80
Grand Marnier	\$85
Martini & Rossi Vermouth	\$15
Bols Triple Sec	\$30
Bols Blue Curacao	\$30
Bols Peach	\$30



BEVERAGES continued

Beer

By the six-pack

Budweiser	\$25
Bud Light	\$25
Bud Light Orange	\$25
Coors Light	\$25
Miller Lite	\$25
Michelob Ultra	\$25
Corona Extra	\$28
Corona Light	\$28
Heineken	\$28
Modelo Especial	\$28
Stella Artois	\$28
Virtue Michigan Apple Cider	\$28
Blue Moon	\$28
Sam Adams Boston Lager	\$28
Goose Island IPA	\$28
Goose Island 312	\$28
Shock Top Belgian White	\$28
Sierra Nevada Pale Ale	\$28
Angry Orchard	\$28
White Claw Hard Seltzer - Black Cherry	\$28

Lime-A-Rita	\$28
Elysian Space Dust	\$28
O'Doul's (non-alcoholic)	\$25
Sun King Cream Ale (four-pack)	\$30
Sun King Wee Mac (four-pack)	\$30
Sun King Osiris (four-pack)	\$30

Soft Drinks

By the six-pack

Coke, Diet Coke, Sprite	\$18
Powerade Mountain Berry Blast	
Dasani Bottled Water (20 oz)	
Ginger Ale (10 oz)	
Tonic Water (10 oz)	
Club Soda (10 oz)	
Diet and caffeine-free soft drinks available upon request.	
Gold Peak Sweet & Unsweet Tea (six-pack)	\$26
Red Bull (four-pack)	\$28
Circle® Kombucha (four-pack) - Pomegranate, Peach Blossom, Ginger Lemon	\$38

Hot Beverages

\$28

12 Assorted Keurig K-Cups and Individual Brewer
French Roast
Hazelnut
Decaf
English Tea
Hot Cocoa

Finest Call Mixers

By the quart

Sweet and Sour Mix	\$15
Margarita Mix	
Lime Juice	
Grenadine	
Bloody Mary Mix	\$23
Orange Juice (six-pack)	\$20
Cranberry Juice (six-pack)	\$20
Garnish Tray (Limes, lemons, celery sticks, cherries and olives)	\$19
Bloody Mary Garnish Tray (Limes, lemons, horseradish, pepperoncini, olives, pickles, and celery sticks)	\$23
Lime, Lemon or Orange Slices	\$7
Trio of Stuffed Olives (Blue cheese, red pepper and gherkin)	\$14
Peach Puree	\$15



WINE

Brut Sparkling

William Wycliff, Sparkling — *California* **\$32**

Delicate fruit flavors with a crisp finish.

Chandon Brut, Sparkling — *California* **\$69**

Flavor profile of apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish.

Veuve Clicquot Yellow Label — *France* **\$114**

Complex aromas of ripe apple and light cream with dry, medium acidity.

Moët & Chandon Imperial Rosé — *France* **\$165**

Lively and intense, exudes red fruits, floral nuances of rose and a hint of pepper.

Dom Pérignon — *France* **\$350**

Aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers.

Not available for Game Day Order.

WHITE WINES

Riesling

Pacific Rim, Riesling — *Washington* **\$57**

Wonderful balance, full flavored, fruity and round. A mix of peaches, apricots and Mandarin oranges.

White Zinfandel

Beringer, White Zinfandel — *California* **\$32**

Fresh red berry, citrus and melon flavors, with subtle hints of nutmeg and clove.

Pinot Grigio

Placido, Pinot Grigio — *Italy* **\$32**

Fresh and fruity aromas of pears, citrus and grapefruit. Crisp, clean finish.

Ecco Domani, Pinot Grigio — *Italy* **\$47**

Delicate floral aromas with a hint of citrus. On the palate, the wine offers tropical fruit flavors and a crisp, refreshing finish.

Sauvignon Blanc

Fetzer, Echo Ridge Sauvignon Blanc — *California* **\$35**

Crisp and clean with aromas of melon, orange, pear and apricot with tropical notes of passion fruit and mango.

Whitehaven, Sauvignon Blanc — *New Zealand* **\$46**

Bright, fragrant fruit flavours that linger on a long, clean finish.

Moscato

Little Black Dress, Moscato — *California* **\$40**

Light and fresh on the palate with flavors of peach, apricot and a touch of melon.

Chardonnay

Canyon Road, Chardonnay — *California* **\$32**

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.

William Hill Estate, Chardonnay — *California* **\$42**

Ripe tropical fruit are complemented by caramel, brown spice and toasted oak notes.

A by Acacia, Chardonnay — *California* **\$40**

Ripe fruit expression of white peach, pear, golden delicious apple, mango and papaya.

Foyt Family Wines No. 67, Chardonnay — *California* **\$55**

Passion fruit and citrus, followed by zesty apples and hints of vanilla.

Smoke Tree Chardonnay — *California* **\$69**

Stone fruit and white flower aromatics, with flavors of citrus and Granny Smith apple.

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WINE continued

RED WINES

Merlot

Walnut Crest Select, Merlot — *Chile* **\$34**

Notes of strawberry, ripe red fruits and subtle spice. Nicely balanced on the palate with sweet, well rounded tannins and a broad pleasant finish.

Sterling Vintner's Collection, Merlot — *California* **\$40**

Rich black cherry, cocoa, and brambly berries lay the foundation for this satisfying wine. Hints of sage and pepper bring layers of varietal interest, joined by subtle oak nuances from 12 months aging.

Red Blend/Rosé

Apothic Red, Red Blend — *California* **\$43**

Zinfandel notes of dark fruit and subtle spice, while merlot and syrah give a decadent, smooth mouth feel. Cabernet sauvignon gives a firm structure and bold flavors. Layers of black cherry and dark fruits with soft vanilla and mocha.

Cape Mentelle, Rosé — *Australia* **\$57**

An explosion of fresh fruit, with enticing raspberry nectar, aromas of wild berries and exotic fruit, with a slightly creamy caramel note.



Malbec

Terrazas Alto, Malbec — *Argentina* **\$57**

Outstanding notes of cherries and forest berries, with subtle notes of caramel, spices and toast.

Pinot Noir

Fetzer, Pinot Noir — *Chile* **\$35**

Light with ripe, bright cherry and strawberry notes. These fruit components deliver a smooth mouth-feel with a touch of spice.

J Vineyards, Pinot Noir — *California* **\$42**

Fruity notes of cranberry, fig and fresh orange peel, with hints of dark, brambly fruit, black tea and clove.

Smoke Tree, Pinot Noir — *Sonoma County* **\$51**

Aromas of black cherry, Santa Rosa plum and licorice with a hint of oak.

Rainstorm, Pinot Noir — *Oregon* **\$63**

Strawberry, rose hips and cranberry. Taste: Red berries, soft and elegant with flavors of bright cherry and pomegranate. Closer to a European wine than a California Pinot Noir in taste.

Cabernet Sauvignon

Beringer Main & Vine, Cabernet Sauvignon — *California* **\$32**

Jammy black fruit flavors make this wine enticing from the first sip. The sweet vanilla and richness of the oak flavors blend seamlessly into the wine, offering just a hint of spice.

Dark Horse, Cabernet Sauvignon — *California* **\$34**

Amplified layers of dark berry fruit with hints of dark chocolate and espresso.

Indianapolis Colts Cabernet Sauvignon **\$35**

Limited edition Cabernet Sauvignon by Master Craftsman André Hueston Mack.

Bonterra Organic, Cabernet Sauvignon — *California* **\$52**

Harmonious blend of black cherry, berries and all spice. Balanced blend of red fruits.

Skyside, Cabernet Sauvignon — *California* **\$58**

Spicy, peppery aromas and smoky savory flavors plus a mild black cherry accent.

Silver Totem, Cabernet Sauvignon — *Washington* **\$67**

Silky red with deep, ruby color that portrays aromas of cherry, cedar and violet with lush flavors of currant and blackberry.



INFORMATION

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PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

Click on <https://lucasoilstadium.ezplanit.com>.

Returning User?

Login if you have previously placed orders online. You may use the same User Name and Password as you have used in the past. If you need assistance with re-setting, please contact **Melissa Gunn**, melissa.gunn@centerplate.com.

New User?

1. Select your **Event** by clicking the date of the event on calendar or from event list then click on **Place Order** link.
2. Select your **location/Suite#**.
3. Select menu category of choice. You may use the scroll bar to the right to view all available categories.
4. Click on a menu Item to expand and select **Add** to move to your cart.
5. You may select **Calculate Total** to view total charges.
6. Select **Submit Order** when you have completed your order.
7. If this is your **first time ordering**, you will be prompted to **register**. Please fill out required fields to create your account and your User Name & Password. This is done one time only. Please retain your User Name & Password for future use.
8. Select method of payment, enter credit card information or select card on file.
9. Review order, then Enter special requests, authorized guests or timing requests in the **Notes** section.

10. After you review, confirm your acceptance of the **Catering Policy** by checking the box, and then Submit your order.
11. You will receive an email confirming your order was placed. Please check your email to verify your order was submitted.
12. An itemized copy of your order will be emailed for approval. Please sign and return via email to melissa.gunn@centerplate.com.
13. For changes or questions about your order please contact **Melissa Gunn** at **317.262.3504**.

TIMING

We want you and your guests to be absolutely delighted with your experience at Lucas Oil Stadium. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 60,000 guests! So please place the order for your suite by 5:00pm, three (3) business days prior to each game. This gives us the time we need to take good care of you.

If you miss the advance order deadline, don't worry! We also offer a smaller "**Game Day**" menu of freshly prepared items.



The Game Day Menu is always available until the middle of the 3rd quarter on game day. Last call for beverages from the Game Day menu is the beginning of the 4th quarter.

Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00pm, three (3) business days prior to your game will not be charged.





THE FINE PRINT

Game Day Suite Hours of Operation

The suites are open for guest arrival two (2) hours prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your event. Centerplate has eliminated the use of trans fat in all food service offerings.

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 22% service charge and all applicable sales tax will be included.

Suite Staffing

A team of Centerplate Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of \$175 attendant. Please let us know if you need private attendants or bartenders at least three (3) business days prior to the event.

Service Charge

A "House" or "Administrative" Charge of 22% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and Centerplate Food and Beverage representative.



THE FINE PRINT continued

Service of Alcohol

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of Lucas Oil Stadium



Thanks to Our Partners and Local Suppliers:





MAKING IT BETTER TO BE THERE™

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.



LUCAS OIL
STADIUM