

INDIANAPOLIS COLTS

SUITE MENU



2022 at LUCAS OIL STADIUM



LUCAS OIL
STADIUM



WELCOME TO THE 2022 SEASON!

It's going to be a fantastic year for entertaining at Lucas Oil Stadium.

We are thrilled to welcome back our fans this season and thank you for your continued support of the Indianapolis Colts. We remain committed to the quality and safety of our patrons and employees. We are dedicated to ensuring our 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 so you can make the most of every moment.

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!

Michele Duchesne

Michele Duchesne
Premium Suites & Catering Sales Manager
Lucas Oil Stadium



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INDEX

PAGE

Service Directory	5	Bake It Local	18
Suite Packages	7-8	Sweet Selections	19
Make It Local	10-11	Beverage Packages	21
Snacks	12	Beverages	22-23
Appetizers	13	Gameday Cellar Selections	24
Salads-Sides-Fruit-Veggies	14-15	Wine	25-26
From the Grill	16	Placing Your Order/Timing	28
Pizza/Sandwiches	17	The Fine Print	29-30

SERVICE DIRECTORY

Suites & Catering Sales Manager **317.262.3504**
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On-Line Ordering lucasoilstadium.ezplanit.com

Lucas Oil Stadium General Information **317.262.8600**

Indianapolis Colts Suite Department **317.808.5176**
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Lucas Oil Stadium Suite Services **317.262.8654**
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The 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 lucasoilstadium.ezplanit.com.

LUCAS OIL STADIUM



Game Day Menu

Look for this Game Day icon for items available through the middle of the third quarter. (See page 29 for more information.)

Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do 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 (VG)

Vegetarian (V)

These vegan and vegetarian 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.

PACKAGES





SUITE PACKAGES

Serves approximately 12 guests.

GAME DAY GOURMET PACKAGE

825

Gutwein® Freshly Popped Popcorn (GF)

Cobb Salad (GF)

Romaine lettuce, all natural chicken, applewood smoked bacon, tomatoes, scallions and hard-boiled cage free eggs. Served with vinaigrette and ranch dressings

Jumbo Italian Meatballs

Traditional house-made meatballs with ricotta cheese and Italian seasoning blend in a shagbark BBQ sauce

Indiana Signature Mac & Cheese

Cavatappi pasta with local cheese blend, dusted with a crispy Panko Parmesan crust

Indiana Pork Fritter Sliders

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

Sweet Corn and Smoked Bacon Dip

Creamy grilled sweet corn, roasted jalapeños and bacon, served with Tostitos® tortilla chips

Three Pigs BBQ Sliders

Pork tenderloin, burnt ends pork belly and twice smoked pulled pork drizzled with mild JohnTom's Sneaky Hot® BBQ sauce

Candy Basket

Assortment of plain M&M's®, peanut M&M's® and full-size candy bars

Assorted Cookies and Double Fudge Brownies



SUITE PACKAGES continued

Serves approximately 12 guests.

HOOSIER TAILGATE PACKAGE

875

Gutwein® Freshly Popped Popcorn (GF)

Ruffles® Potato Chips with Roasted Onion Dip

Tyson® Chicken Tenderloins

With ranch and BBQ sauces

Modern Caesar Salad

Romaine lettuce blended with radicchio and kale tossed with freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing

Indiana Signature Mac & Cheese

Cavatappi pasta with local cheese blend, dusted with a crispy panko Parmesan crust

Kayem® Ultimate Hot Dog Bar

All beef grilled hot dogs with freshly baked buns, diced sweet onion, ketchup, relish and mustard

Gridiron Burgers

Grilled beef patties, freshly baked buns, sliced beefsteak tomato, dill pickles, crisp red onion, butter lettuce and sliced cheese

Traditional Apple Pie and Double Layer Chocolate Cake

A LA CARTE





MAKE IT LOCAL



In many ways, food can be thought of as a representation of our glorious cultural diversity, and 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.

Pulled Pork Sliders 120

Simmered in house-made BBQ sauce and served with char-grilled sweet red onions and sliced pickles on buttery brioche slider buns



Three Pigs BBQ Sliders 135

Pork tenderloin, burnt ends pork belly and twice smoked pulled pork drizzled with mild JohnTom's Sneaky Hot® BBQ sauce

Sweet Corn and Smoked Bacon Dip 85

Creamy grilled sweet corn, roasted jalapeños and bacon, served with Tostitos® tortilla chips



MAKE IT LOCAL continued

Serves approximately 12 guests.

Indiana Pork Fritter Sliders 140

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



Hoosier BBQ Board 195

Grilled chicken, baby back ribs and twice smoked beef brisket with local BBQ sauce, jalapeño corn bread and honey butter

Indiana Signature Mac & Cheese 95

Cavatappi pasta with a local cheese blend, dusted with a crispy panko Parmesan crust

Gluten Free Mac & Cheese (GF) available upon request

Maple Leaf Farms® Duck Confit Potato Skins 120

Duck confit tossed with roasted garlic chimichurri on a crispy potato skin and topped with Monterrey and Jack cheeses, tri-colored pickled jalapeño and chive crème



Indiana Raised Bison BBQ Burger Sliders 225

Red Frazier® ground bison with smoked Gouda, caramelized onions, local BBQ and garlic herb spread

Indiana's Own Home-Made Caramel Corn 72

Hand crafted by Just Pop In!®




Chilled Jumbo Shrimp Cocktail (GF) 195

Poached white shrimp served with St. Elmo® horseradish cocktail sauce and lemon wedges (48 count)



SNACKS

Serves approximately 12 guests.

	Gutwein® Freshly Popped Popcorn (GF)	48	Candy Basket	50
	Newfangled Confections® Sweet & Spicy Snack Mix	110	Assortment of plain M&M's®, peanut M&M's® and full-size candy bars	
	Ruffles® Potato Chips with Roasted Onion Dip	60	Salsa Sampler (GF)	60
	Warm Pretzel Poppers	80	House-made mild tomatillo, traditional red salsa and fresh pineapple pico de gallo. Served with Tostitos® tortilla chips	
	Ten Spice Pork Rinds	60	Individual 7-Layer Dips (GF)	85
	Served with kimchi dip		Refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives and green onions. Served with Tostitos® tortilla chips	
	Assorted Chips	42	Freshly Prepared Guacamole	75
	Individual bags of assorted Lay's® potato chips		Made fresh in your suite with ripe Hass avocados and traditional ingredients. Served with Tostitos® tortilla chips	



APPETIZERS

Serves approximately 12 guests.

	Tyson® Chicken Tenderloins With ranch and BBQ sauces	130		Jumbo Italian Meatballs Traditional house-made meatballs with ricotta and Italian seasonings served in shagbark BBQ sauce Vegan Meatballs (VG) available upon request (pre-order only)	145
	Tyson® Jumbo Chicken Wings With buffalo sauce and blue cheese dressing	150		Spicy Fried Cauliflower “Wings” (VG) Spicy breaded cauliflower, fried and served with smoked chili ranch sauce	70
	Buffalo Chicken Dip Diced grilled chicken with cream cheese, cheddar cheese, blue cheese, ranch dressing and buffalo sauce. Served with Tostitos® tortilla chips	70		Beyond Beef Nachos (VG) Salsa Mexicana, chile de arbol sauce, jalapeno “crema”, pickled red onion, guacamole, spiced tortilla chips	210
	Nashville Hot Chicken Tenders With smoked bacon ranch	120		Burnt Ends Smoked Brisket Nachos Smoked pepper queso, avocado crema, pickled red onion, cotija cheese, green onion, tajin	190
	Traditional Style Deviled Eggs	40			



SALADS-SIDES-FRUIT-VEGGIES

Serves approximately 12 guests.

	Garden Fresh and Local Crudités (GF, VG) Chef's selection of locally grown seasonal vegetables. Served with roasted vegetable dip	120	Signature Cheese Board Aged cheddar, Boursin, Swiss, smoked Gouda, Provolone and Brie with fruit spread and accompaniments. Served with Chef's cracker basket	150
	Antipasto Butcher's cured meats, marinated burrata, pepperonata, flame-grilled vegetables, cured olives, pickled artichokes, aged balsamic, sliced baguette	320	Modern Caesar Salad Romaine lettuce blended with radicchio and kale tossed with freshly grated Parmesan cheese, garlic croutons and traditional Caesar dressing	70
	Seasonal Fruit and Berries Sliced watermelon, cantaloupe, honeydew, golden pineapple, strawberries, raspberries and blueberries	90	Cobb Salad (GF) Crisp romaine lettuce, all natural chicken, applewood smoked bacon, tomatoes, scallions and hard-boiled cage-free eggs. Served with vinaigrette and ranch dressings	120



SALADS-SIDES-FRUIT-VEGGIES continued

Serves approximately 12 guests.

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|--|--|
| <p>New Item! Spicy Cucumber Salad 60</p> <p>English cucumbers, red onion, red pepper, watermelon radish, cilantro, red wine vinaigrette dressing</p> | <p>Game Day Caprese Pasta Salad 80</p> <p>Orecchiette pasta, char-grilled red onions, roasted red and yellow peppers, marinated artichokes, cherry tomatoes and mozzarella tossed in zesty Mediterranean vinaigrette</p> |
| <p>New Item! Potato and Charred Poblano Pepper Salad 60</p> <p>Sweet corn, red onion, Serrano chile, cilantro, cumin yogurt dressing</p> | <p>New Item! Smokehouse Chopped BLT Salad 140</p> <p>Iceberg lettuce, smoked bacon lardons, heirloom tomato, cucumber, radishes, pickled onion, Maytag blue cheese, white balsamic dressing</p> |
| <p>Game Day Bourbon Pork Belly Baked Beans 55</p> <p>Slowly simmered with pork belly, dried tomatoes, diced peppers and onions in a house-made BBQ sauce</p> | <p>New Item! Smoked Tofu Chimichurri Couscous (VG) 150</p> <p>Roasted squash, peppers and onion, Argentinian chimichurri, olive oil</p> |
| <p>Au Gratin Potatoes 60</p> <p>Baked in garlic cream with grated Gruyère cheese</p> | |



FROM THE GRILL

Serves approximately 12 guests.

	Kayem® Ultimate Hot Dog Bar All beef grilled hot dogs with freshly baked buns, diced sweet onions, relish, ketchup and mustard	115		Gridiron Burgers Grilled beef patties, freshly baked buns, sliced beefsteak tomato, dill pickles, crisp red onion, butter lettuce and sliced cheese	185
	• Upgrade with Traditional Chili	130		* Greenleaf Foods® Lightlife Burgers (VG) available upon request (pre-order only)	
	• Upgrade with Coney Style Meat Chili	140			
	Kayem® Bratwursts Simmered in local dark beer and char-grilled, served with freshly baked brat buns, diced sweet onions, ketchup, relish and mustard	100		Chef's Signature Jumbo Lump Crab Cake Sliders With secret sauce	325
	Surf and Turf Kabobs (GF) Grilled tenderloin of beef and citrus marinated shrimp with peppers, onions and a teriyaki glaze	200		Beyond Sausage® Hot Italian (VG) Plant based sausage, char-grilled and served with freshly baked buns, diced sweet onions, ketchup, relish and mustard	180
	Vegan Kabobs (VG) available upon request (pre-order only)				



PIZZA AND SANDWICHES

Serves approximately 12 guests.

HotBox® Pizza

50

- Cheese
- Pepperoni
- Sausage

HotBox® Breadsticks

50

Served with cheese and marinara. 24 per order

Colts Club Sandwich

180

Carved turkey, crisp prosciutto, locally made apple butter, creamy brie cheese and oven roasted tomatoes on ciabatta

Southwestern Smoked Chicken Sandwiches

175

Chipotle seasoned and smoked chicken breast, freshly baked brioche buns, sliced beefsteak tomato, dill pickles, crisp red onion, butter lettuce and sliced cheese

Hoosier Fried Chicken Sandwich

140

Crispy breaded chicken topped with fried green tomato and a sharp cheddar pimento spread, served chilled on a freshly baked brioche bun



BAKE IT LOCAL

We asked some of our favorite local dessert vendors to come up with fun, sporty, and regionally-inspired treats especially for our Lucas Oil Stadium VIPs, and, they did! Locally made, delicious goodies are the perfect way to treat your Suite guests to the sweet life! Enjoy!

Serves approximately 12 guests.

Best Chocolate In Town® Chocolate Lover's Platter 90
Chocolate covered Oreos®, Nutter Butter®, grahams and marshmallows

 **Gallery Pastry Shop® Macaron Lollipops** 100

Gallery Pastry Shop® Dessert Board 190
Ready-to-serve pastry board with various accoutrements

Flying Cupcake® Assortment 150
Fan favorite 12-pack to include Red Velvet Elvis, Pretty in Pink, Here Comes The Bride, Happy Birthday to Me Vanilla, Salted Chocolate Caramel and Peanut Butter Black Out

Ghyslain® Colts Cheesecake 150
Individual vanilla cheesecake with Colts chocolate decor





Ghyslain® Shooters 140
Assorted dessert shooters to include Grand Marnier chocolate mousse, milk chocolate caramel mousse and blueberry vanilla cream

Cute As a Button® Colts Logo Glazed Sugar Cookies 95



SWEET SELECTIONS

Serves approximately 12 guests.

 Freshly Baked Cookies	50	Dessert Bar Assortment	65
Chocolate chip, oatmeal raisin and white chocolate macadamia		Reese's Pieces® peanut butter swirl, blondies, s'mores and cheesecake swirl	
Freshly Baked Jumbo Decadent Cookies	75	Fried Donut Holes	80
Triple chocolate, s'mores, Reese's® peanut butter cup and salted caramel		Served with warm caramel sauce. Delivered at the beginning of the 3rd quarter	
 Double Fudge Brownies	65	 Nothing Bundt Cakes® Bundtins	85
 Cookies and Double Fudge Brownies	65	Red velvet, confetti and rotating seasonal mini bundt cakes with cream cheese frosting	
Individual Cups of Vanilla Ice Cream in a Souvenir Logo Cooler	50	Dessert and Coffee Cart	
		<i>Due to high demand, dessert cart is offered on a first come, first serve basis.</i>	

BEVERAGES



BEVERAGE PACKAGES

HOME TEAM PACKAGE

675

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

New Amsterdam Gin

Bacardi Silver Rum

FIRST AND TEN PACKAGE

275

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

200

Tito's Vodka

Bloody Mary Mix (3 bottles)

Tabasco Sauce

Worcestershire Sauce

Bloody Mary Garnish Tray

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

MIMOSA/BELLINI BAR PACKAGE

140

12 Champagne Flutes

Lunetta Prosecco (3 bottles)

Orange Juice (1 six-pack)

Peach Purée/Nectar

Fruit Garnish



BEVERAGES

SPIRITS (by the 750 ml bottle)

Vodka

Grey Goose	115
Ketel One	89
Tito's	80
GameDay	65
New Amsterdam	64

Scotch

Johnnie Walker Black	110
Johnnie Walker Red	95
Dewar's White Label	85

Rum

Bacardi 10	85
Captain Morgan Original Spiced	75
Bacardi Superior	60

Bourbon & Whiskey

Woodford Reserve	110
St. Elmo® Bourbon	110
Bulleit	100
Maker's Mark	80
Jack Daniel's	80
Sweetens Cove, Kennessee Bourbon	180

Canadian Whisky

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

Tequila

Patrón Silver	140
Herradura Silver	90
Camarena Silver Tequila	70

Gin

Bombay Sapphire	95
Tanqueray	83
Bombay Original	70

Cognac & Cordials

Hennessy V.S.O.P.	150
Hennessy V.S.	95
Grand Marnier	85
Baileys Irish Cream	75
Fireball	75
DeKuyper Triple Sec	30
DeKuyper Blue Curacao	30
DeKuyper Peach	30
Martini & Rossi Vermouth	15

Ready-To-Drink Cocktails (4-pack)

St. Elmo® Cola Cocktails	55
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BEVERAGES continued

Beer / Other (six-pack)

Budweiser	30
Bud Light	30
Michelob Ultra Pure Gold	30
Coors Light	30
Miller Lite	30
Michelob Ultra	30
Budweiser Zero <small>(non-alcoholic)</small>	30
Heineken	35
Modelo Especial	35
Stella Artois	35
Stella Cidre (GF)	35
Blue Moon	35
Sam Adams Boston Lager	35
Goose Island IPA	35
Goose Island 312	35
Golden Road Mango Cart	35
Sierra Nevada Pale Ale	35
Angry Orchard Cider (GF)	35
White Claw Hard Seltzer (GF) Black Cherry or Mango	35
Bud Light Seltzer (GF) Cherry Limeade <small>(four-pack of 16 oz. cans)</small>	35
Elysian Space Dust	35
Kona Big Wave	35

Sun King Cream Ale	35
Sun King Wee Mac	35
Sun King Osiris	35
Four Day Ray Blood Orange Blonde	35
Rhinegeist Truth	35
Redbridge Lager (GF)	35
Metazoa Hoppopotamus <small>(four-pack of 16 oz. cans)</small>	38

Soft Drinks (six-pack) 20

Coke	
Diet Coke	
Coke Zero	
Sprite	
Powerade Mountain Berry Blast	
Dasani Bottled Water <small>(20 oz)</small>	
Ginger Ale <small>(10 oz)</small>	
Tonic Water <small>(10 oz)</small>	
Club Soda <small>(10 oz)</small>	
Gold Peak Sweet & Unsweet Tea <small>(six-pack)</small>	28
Red Bull <small>(four-pack)</small>	30
Ghost Energy <small>(four-pack)</small>	30
Blue Raspberry, Redberry or Sour Watermelon	

Hot Beverages 30

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

Mixers (by the quart) 18

Sweet and Sour Mix	
Margarita Mix	
Lime Juice	
Grenadine	
Bloody Mary Mix	25
Orange Juice <small>(six-pack)</small>	24
Cranberry Juice <small>(six-pack)</small>	24
Garnish Tray <small>(Limes, lemons, cherries and olives)</small>	20
Bloody Mary Garnish Tray <small>(Limes, lemons, horseradish, pepperoncini, olives, pickles, and celery sticks)</small>	25
Lime, Lemon or Orange Slices	8
Peach Puree	18

GAMEDAY CELLAR SELECTIONS

Each bottle from our Gameday Cellar Selections includes a set of four Souvenir Colts Wine Glasses

WHITE WINES

Chardonnay

2017 Jayson — *Napa, California* 99

Captivating aromas of dried apricot, wild honey, and toast are lifted by notes of gardenia and orange zest.

Cakebread — *Napa, California* 89

A true first-team selection, Cakebread has crafted exceptional quality wines, a true leader in California chardonnay production.

Sauvignon Blanc

2021 Twomey — *Napa, California* 69

Tropical fruit flavors of guava and papaya derived from Napa with a fresh crisp minerality that is classic Sonoma County.

Pinot Grigio

2020 Maso Canali — *Trentino, Italy* 55

A dry fruit forward white wine that offers bright acidity and lingering finish.

White Blend

Oliver Winery, Creekbend Collection — *Indiana* 39

Delightful, tropical aromas combine with flavors of grilled pineapple, pear and a hint of vanilla.

RED WINES

Cabernet Sauvignon

2019 The Hess Collection — *Napa, California* 99

Layered flavors of juicy black fruit, most notably black cherry and plum.

2018 Frank Family — *Napa, California* 99

A blend of dark berry, generous oak notes, clove and nutmeg.

2019 Justin — *Paso Robles, California* 79

Dry and near full-bodied with ripe black cherry, cassis, red fruit, baking spice and oak accents upon entry.

Caymus — *Napa, California* 129

The "GOAT" of Napa Valley Cabernets. Shows a ripeness and unique aromas and flavors.

Merlot

Emmolo by Caymus — *Napa, California* 69

Juicy cherry carries over from the nose, along with bright pomegranate and the warmth of baking cocoa.

Pinot Noir

2020 Migration by Duckhorn — *Sonoma Coast, California* 69

This alluring Pinot Noir reveals inviting layers of ripe cherry, strawberry, rose petal, caraway and plum.

Red Blend

Intercept Red Blend by Charles Woodson — *Paso Robles, California* 49

Petite Sirah and Zinfandel are at the heart of this blend with aromas of berry cobbler, savory herbs and caramelized sugar.

BUBBLES

2018 Schramsberg Blanc de Blanc — *North Coast, California* 69

Bright aromas of fresh apples, lemon-lime and wheat toast, intermingled with hints of baked pineapple and toasted almonds.

Wine List Curated by



WINE by the bottle

SPARKLING

J Vineyards Brut Rosé — *California* 89

The deeply nuanced palate features notes of ripe strawberry, Bing cherry, blood orange and lemon meringue, with hints of slivered almond and watermelon juice.

Ferrari Brut — *Trentino, Italy* 59

Fresh, intense, with a broad fruity note of ripe Golden Delicious apples, and wild flowers, underpinned by a delicate scent of yeast.

Oliver Winery, Beanblossom Hard Cider — *Indiana* (500 ml bottle) 18

Crafted from the juice of gently-pressed apples. Available in original apple flavor and juicy peach.

WHITE WINES

Moscato

Oliver Winery — *Indiana* 39

Bright flavors of tropical fruit highlighted by a sweetness and a hint of spritz adds a crisp finish.

Pinot Grigio

Banfi San Angelo — *Italy* 49

Estate grown by Castello Banfi in the Tuscan hills, San Angelo offers ripe fruit and a balanced minerality in every sip.

2020 Zeneto — *Veneto, Italy* 49

Aromas of key limes and white peaches complement undertones of green apples and grains of paradise.

Oliver Winery — *Indiana* 39

Peach and citrus on the nose give way to subtle flavors of pear and apple, and a long, clean finish.

Santa Cristina — *Italy* 39

Aromas of pineapple and green apples along with hints of orange zest.

Sauvignon Blanc

2021 Wildsong, Hawk's Bay — *New Zealand* 55

Intense in the mouth with honeysuckle, stone-fruit and cloves.

Whitehaven — *New Zealand* 49

Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach and pear blends with hints of tropical fruit.

White Zinfandel

Canyon Road — *California* 39

Light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish.

Chardonnay

2018 Fess Parker, Ashley's Vineyard — *Sta. Rita Hills, California* 79

Bright apple, pear and citrus fruit flavors complemented by attractive mineral notes with vanilla and toasty oak notes from French oak aging.

2017 Sixto — *Washington* 79

Dried apricot, white anise, and onward. A medium-bodied full-flavored mouth of deliciousness. Lemon curd, orange cream, and chamomile lead the way with a hint of cream and blanched almond.

Chateau St. Michelle — *Washington* 39

Crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances.

Canyon Road — *California* 29

Aromas of ripe stonefruit layered with balanced oak notes, caramelized vanilla, and browned caramel.

Wine List Curated by



WINE continued

RED WINES

Rosé

Mirval Rosé — *France* 59

Beautifully fresh, it exudes aromas of fresh fruit, currants and fresh rose with a zest of lemon.

Oliver Winery, Colts Collection — *Indiana* 39

Hints of strawberry and citrus followed by a delightful, crisp finish.

Merlot

2019 Chelsea Goldschmidt — *Alexander Valley, California* 59

Black cherry and plum in the nose. The mouth follows with rich, dark fruits of plum, blackberry and some chocolate texture.

Clos du Bois — *California* 39

Aromas of ripe black cherry, brown spice and lightly toasted oak. Rich in texture with notes of concentrated black fruit and mocha.

Malbec

Trivento Reserve Malbec — *Argentina* 49

Powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from the oak.

Pinot Noir

2020 Belle Glos — *Monterey County* 79

Dark fruit on the palate with flavors of wild berries, milk chocolate, toffee, black cherry and ground nutmeg.

Mark West — *California* 49

Scents of dark berry and cassis with notes of sweet baking spice and savory oak. The core reveals a pleasing mix of black cherry, cola, strawberry, plum, and soft tannins

Casillero Diablo — *Chile* 45

Notes of strawberry, raspberry and a hint of cedar. On the palate it has a lively acidity together with berry notes..

Red Blend

Oliver Winery, Colts Collection — *Indiana* 39

Berry aromas, rich flavors of currant and spice, subtle tannins and a lasting finish.

Apothic Red Blend — *California* 39

Zinfandel leads the blend with generous notes of dark fruit and subtle spice, Syrah adds silkiness and hints of blueberry, while Cabernet Sauvignon and Merlot contribute bold structure and rich characteristics of blackberry, black cherry and plum.

Cabernet Sauvignon

2018 Starmount — *North Coast, California* 79

Layers of blackberries, cassis, bramble and dark chocolate.

2017 Torres, Gran Coronas — *Spain* 69

Intensely fruity, blueberries and cassis, with delicate spicy black pepper and balsamic notes.

2019 Buehler Vineyard — *Napa, California* 69

Rich and full bodied brimming with plums, blackberry and black currant.

2020 Katherine Goldschmidt — *Alexander Valley, California* 59

Lush, ripe cherries and ripe blueberries on the front of the tongue. The mid-mouth is all about power and richness, comprised of dark plum and hints of chocolate.

Frontera — *Chile* 39

Fresh red fruits, together with toasted notes highlighting coffee and chocolate. Harmonic tannins, medium body, good aftertaste.

Wine List Curated by



INFORMATION



PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

Click on 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 **Michele Duchesne**, michele.duchesne@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 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: michele.duchesne@centerplate.com.
- 13 For changes or questions about your order please contact **Michele Duchesne** 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 food for an entire stadium! 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.

For your convenience, Game Day orders can be placed with your assigned suite attendant or through the QR code found in your suite via your smart phone.



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 just prior to kick-off 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. We have 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 or Discover Card. 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 23% service charge and all applicable sales tax will be included.

Suite Staffing

A team of 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 per 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 23% 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 our 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:



U
**FOR THE
SHOE**

- 1  AWAY | 1:00 PM
SEPT 11
- 2  AWAY | 1:00 PM
SEPT 18
- 3  HOME | 1:00 PM
SEPT 25
- 4  HOME | 1:00 PM
OCT 2
- 5  AWAY | 8:15 PM
OCT 6
- 6  HOME | 1:00 PM
OCT 16
- 7  AWAY | 1:00 PM
OCT 23
- 8  HOME | 4:25 PM
OCT 30
- 9  AWAY | 1:00 PM
NOV 6

- 10  AWAY | 4:05 PM
NOV 13
- 11  HOME | 1:00 PM
NOV 20
- 12  HOME | 8:15 PM
NOV 28
- 13  AWAY | 8:20 PM
DEC 4
- 14  **BYE WEEK**
- 15  AWAY | TBD
DEC 17/18
- 16  HOME | 8:15 PM
DEC 26
- 17  AWAY | 1:00 PM
JAN 1
- 18  HOME | TBD
JAN 7/8



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