



SODEXO LIVE!

2022-2023

CUSTOM

SUITE MENU



PLACING YOUR ORDER

ALL SUITE CATERING ORDERS SHOULD BE PLACED ONLINE AT **LUCASOILSTADIUM.EZPLANIT.COM**

THE SUITE CATERING ORDERING DEADLINE IS **3 BUSINESS DAYS** PRIOR TO THE START OF THE EVENT.

ONCE THE SUITE CATERING ORDERING DEADLINE HAS PASSED, THE EVENT DAY MENU WILL STILL BE AVAILABLE FOR ORDERING

ALL EVENT DAY ITEMS ARE MARKED WITH THIS ICON

ALL SPECIAL ORDER ITEMS MUST BE REQUESTED A WEEK IN ADVANCE TO ENSURE AVAILABILITY. PLEASE CONTACT MICHELE DUCHESNE DIRECTLY AT 317-262-3504 TO REQUEST SPECIAL ORDER ITEMS.

IN ADDITION TO YOUR SUITE CATERING ORDER, SODEXO LIVE! WILL REQUIRE BILLING INFORMATION IN ADVANCE. SODEXO LIVE! REQUIRES A 100% ADVANCE DEPOSIT AND A CREDIT CARD TO SECURE SUITE CATERING ORDERS.

SERVICES DIRECTORY

SODEXO LIVE! ADMINISTRATIVE OFFICE.....	317-262-3500
SODEXO LIVE! SUITE SERVICES.....	317-262-3504
MICHELE DUCHESNE, MICHELE.DUCHESNE@CENTERPLATE.COM	
SODEXO LIVE! SUITE SERVICES FAX LINE.....	317-262-2192
SODEXO LIVE! ON-LINE ORDERING.....	
LUCASOILSTADIUM.EZPLANIT.COM	
LUCAS OIL STADIUM ADMINISTRATIVE OFFICES...	317-262-8600
LUCAS OIL STADIUM SUITE SERVICES.....	317-262-8654
AMY NETTLES, AMY.NETTLES@ICCLOS.COM	
LUCAS OIL STADIUM TICKET OFFICE.....	317-262-3389
STADIUM SECURITY/LOST & FOUND.....	317-262-4000



MAKE IT LOCAL

PULLED PORK SLIDERS \$120

SIMMERED IN HOUSE-MADE BBQ SAUCE AND SERVED WITH CHARGRILLED SWEET RED ONIONS AND SLICED PICKLES ON BUTTERY BRIOCHE SLIDER BUNS

SWEET CORN AND SMOKED BACON DIP \$85

CREAMY GRILLED SWEET CORN, ROASTED JALAPENOS AND BACON, SERVED WITH TOSTITO'S TORTILLA CHIPS

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

THREE PIGS BBQ SLIDERS \$135

PORK TENDERLOIN, BURNT ENDS PORK BELLY AND TWICE SMOKED PULLED PORK DRIZZLED WITH MILD JOHN TOM'S SNEAKY HOT BBQ SAUCE

INDIANA SIGNATURE MAC & CHEESE \$95

ORECCHIETTE PASTA WITH A LOCAL CHEESE BLEND, DUSTED WITH A CRISPY PANKO PARMESAN CRUST

HOOSIER BBQ BOARD \$195

GRILLED CHICKEN, BABY BACK RIBS AND TWICE SMOKED BEEF BRISKET WITH LOCAL BBQ SAUCE, JALAPENO CORN BREAD AND HONEY BUTTER

CHILLED JUMBO SHRIMP COCKTAIL \$195

POACHED WHITE SHRIMP SERVED WITH ST. ELMO HORSERADISH COCKTAIL SAUCE AND LEMON WEDGES (48 CT)

EACH ITEM SERVES APPROXIMATELY 12 GUESTS

**A 23% SERVICE CHARGE AND APPLICABLE SALES TAX
WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS**



SNACKS-APPETIZERS

GUTWEIN FRESHLY POPPED POPCORN \$48

NEWFANGLED CONFECTIONS SWEET & SPICY SNACK MIX \$90

RUFFLE'S POTATO CHIPS WITH ROASTED ONION DIP \$60

ASSORTED INDIVIDUAL BAGS OF CHIPS \$42

INDIVIDUAL BAGS OF ASSORTED LAY'S POTATO CHIPS

WARM PRETZEL POPPERS \$80

SERVED WITH ST. ADAMS BEER CHEESE FONDUE AND ASSORTED MUSTARDS

TYSON CHICKEN TENDERLOINS \$130

WITH RANCH AND BBQ SAUCES

TYSON JUMBO CHICKEN WINGS \$150

WITH BUFFALO SAUCE AND BLUE CHEESE DRESSING

BUFFALO CHICKEN DIP \$70

DICED GRILLED CHICKEN WITH CREAM CHEESE, CHEDDAR CHEESE, BLUE CHEESE, RANCH DRESSING AND BUFFALO SAUCE SERVED WITH TOSTITO'S TORTILLA CHIPS

TRADITIONAL STYLE DELIVED EGGS \$40

JUMBO ITALIAN MEATBALLS \$145

TRADITIONAL HOUSE-MADE MEATBALLS WITH RICOTTA CHEESE AND ITALIAN SEASONINGS SERVED IN SHAGBARK BBQ SAUCE

EACH ITEM SERVES APPROXIMATELY 12 GUESTS

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SALADS– SIDES– FRUITS– VEGGIES

GARDEN FRESH AND LOCAL CRUDITES \$120

CHEF'S SELECTION OF LOCALLY GROWN SEASONAL VEGETABLES, SERVED WITH ROASTED VEGETABLE DIP

SEASONAL FRUIT AND BERRIES \$90

WATERMELON, CANTALOUPE, HONEYDEW, GOLDEN PINEAPPLE, STRAWBERRIES, RASPBERRIES AND BLUE-BERRIES

SIGNATURE CHEESE BOARD \$150

AGED CHEDDAR, BOURSIN, SWISS, SMOKED GOUDA, PROVOLONE AND BRIE WITH FRUIT SPREAD AND ACCOMPANIMENTS. SERVED WITH CHEF'S CRACKER BASKET

MODERN CAESAR SALAD \$70

ROMAINE LETTUCE BLENDED WITH RADICCHIO AND KALE, TOSSED WITH FRESHLY GRATED PARMESAN CHEESE, GARLIC CROUTONS AND TRADITIONAL CAESAR DRESSING

COBB SALAD (GF) \$120

CRISP ROMAINE LETTUCE, ALL NATURAL CHICKEN, APPLEWOOD SMOKED BACON, TOMATOES, SCALLIONS AND HARD-BOILED CAGE-FREE EGGS. SERVED WITH VINAIGRETTE AND RANCH DRESSINGS

BOURBON PORK BELLY BAKED BEANS \$55

SLOWLY SIMMERED WITH PORK BELLY, DRIED TOMATOES, DICED PEPPERS AND ONIONS IN HOUSE-MADE BBQ SAUCE

AU GRATIN POTATOES \$60

BAKED IN GARLIC CREAM WITH GRUYERE CHEESE

CAPRESE PASTA SALAD \$80

ORECCHIETTE PASTA, CHARGRILLED RED ONIONS, ROASTED RED AND YELLOW PEPPERS, MARINATED ARTICHOKE, CHERRY TOMATOES AND MOZZARELLA TOSSED IN ZESTY MEDITERRANEAN VINAIGRETTE

EACH ITEM SERVES APPROXIMATELY 12 GUESTS

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GRILL-PIZZA-SANDWICHES

ULTIMATE HOT DOG BAR \$115

ALL BEEF GRILLED HOT DOGS WITH FRESHLY BAKED BUNS, DICED SWEET ONIONS, KETCHUP, RELISH AND MUSTARD

KAYEM BRATWURSTS \$100

SIMMERED IN LOCAL DARK BEER AND CHARGRILLED, SERVED WITH FRESHLY BAKED BRAT BUNS, DICED SWEET ONION, KETCHUP, RELISH AND MUSTARD

GRIDIRON BURGERS \$185

GRILLED BURGER PATTIES, FRESHLY BAKED BUNS, SLICED BEEFSTEAK TOMATO, DILL PICKLES, CRISP RED ONION, BUTTER LETTUCE AND SLICED CHEESE

HOTBOX PIZZA \$50

>CHEESE

>PEPPERONI

>SAUSAGE

HOTBOX BREADSTICKS \$80

SERVED WITH CHEESE AND MARINARA. 24 PER ORDER

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

CLUB SANDWICH \$180

CARVED TURKEY, CRISP PROSCIUTTO, LOCALLY MADE APPLE BUTTER, CREAMY BRIE CHEESE AND OVEN ROASTED TOMATOES ON CIABATTA

EACH ITEM SERVES APPROXIMATELY 12 GUESTS

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SWEET SELECTIONS

FRESHLY BAKED COOKIES \$50

CHOCOLATE CHIP, OATMEAL RAISIN AND WHITE CHOCOLATE MACADAMIA

DOUBLE FUDGE BROWNIES \$65

COOKIES AND DOUBLE FUDGE BROWNIES \$65

DESSERT BAR ASSORTMENT \$65

REESE'S PIECES, PEANUT BUTTER SWIRL, BLONDIES, S'MORES AND CHEESECAKE SWIRL

FRIED DONUT HOLES \$80

SERVED WARM WITH CARAMEL SAUCE

INDIVIDUAL CUPS OF VANILLA ICE CREAM \$50

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SPIRITS

VODKA

NEW AMSTERDAM \$64
TITOS \$80
KETEL ONE \$89
GREY GOOSE \$115

GIN

BOMBAY ORIGINAL \$70
TANQUERAY \$83
BOMBAY SAPPHIRE \$95

SCOTCH

DEWAR'S WHITE LABEL \$85
JOHNNIE WALKER RED \$95
JOHNNIE WALKER BLACK \$110

RUM

BACARDI SUPERIOR \$60
CAPTAIN MORGAN \$75
BACARDI 10 \$85

BOURBON & WHISKEY

JACK DANIELS \$80
BULLEIT \$100
WOODFOD RESERVE \$110

CANADIAN WHISKEY

SEAGRAM'S 7 \$60
SEAGRAM'S VO \$74
CROWN ROYAL \$99

TEQUILA

CAMARENA SILVER \$70
HERRADURA SILVER \$90
PATRON \$140

COGNACS & CORDIALS

HENNESSY VS \$95
HENNESSY VSOP \$150
BAILEY'S IRISH CREAM \$75
FIREBALL \$75
GRAND MARNIER \$85
TRIPLE SEC \$30

BEER

BY THE SIX-PACK

BUDWEISER \$30
BUD LIGHT \$30
MICHELOB ULTRA \$30
COORS LIGHT \$30
MILLER LIGHT \$30
BUD ZERO (N/A) \$30
HEINEKEN \$35
MODELO ESPECIAL \$35
STELLA ARTOIS \$35
BLUE MOON \$35
SAM ADAMS BOSTON LAGER \$35
SIERRA NEVADA PALE ALE \$35
ANGRY ORCHARD \$35
WHITE CLAW HARD SELTZER \$35
-BLACK CHERRY OR MANGO
SUN KING CREAM ALE \$35
SUN KING WEE MAC \$35
SUN KING OSIRIS \$35
KONA BIG WAVE \$35
BELL'S TWO HEARTED \$35

SOFT DRINKS

BY THE SIX-PACK

COKE \$20
DIET COKE \$20
SPRITE \$20
COKE ZERO \$20
DASANI \$20
POWERADE \$20
GINGER ALE \$20
TONIC WATER \$20
CLUB SODA \$20
GOLD PEAK SWEET TEA \$28
GOLD PEAK UNSWEETENED TEA \$28

BY THE FOUR-PACK

RED BULL \$30

HOT BEVERAGES

12 ASSORTED KEURIG

K-CUPS WITH

BREWER \$30

FRENCH ROAST
HAZELNUT
DECAF
ENGLISH TEA
HOT COCOA

MIXERS

BY THE QUART

SWEET AND SOUR MIX \$18
MARGARITA MIX \$18
LIME JUICE \$18
GRENADINE \$18
BLOODY MARY MIX \$25

BY THE SIX-PACK

ORANGE JUICE \$24
CRANBERRY JUICE \$24

GARNISHES

GARNISH TRAY \$20
BLOODY MARY GARNISH TRAY \$25
LIME, LEMON OR ORANGE SLICES \$8

WINE

SPARKLING

WILLIAM WYCLIFF BRUT \$30

MOSCATO

OLIVER WINERY \$35

PINOT GRIGIO

OLIVERY WINERY \$35
BOTTEGA VINAIA \$62

SAUVIGNON BLANC

WHITEHAVEN \$44

CHARDONNAY

SMOKE TREE \$69
BONTERRA \$45
CLOS DU BOIS \$30

MERLOT

BONTERRA \$50

ROSE

VANDERPUMP \$60

MALBEC

DON MIGUEL GASCON \$42

PINOT NOIR

ERATH "RESPLENDENT" \$60
MARK WEST \$30

CABERNET SAUVIGNON

SKYSIDE \$58
MON FRERE \$45
CASILLERO DEL DIABLO \$35

A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE ORDERS



Be A Team Player – Drink Responsibly

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

- It is the responsibility of the suite holder or their representative to monitor alcoholic beverage consumption within the suite.
- Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.
- Suite attendants and bartenders are available to you as a requested service to monitor and serve alcohol within your suite for an additional \$175 fee.
- Suite guests are not permitted to take cans or bottles outside the suite itself. Disposable cups are available for your convenience.

PAYMENT POLICY

A 23% house charge and Indiana State sales tax will be added to all orders. We request that you provide us with a list of authorized signers for food and beverages ordered on event days. Anyone placing Day of Event orders must be on the authorized signature list or he/she will be asked to provide a credit card or pay in cash when the order is delivered. If there is no list or no event day host/hostess listed, all Day of Event order charges will be collected during the event.

Credit card numbers may be kept on file for all food and beverage charges. These will be charged following the event and a zero balance summary will be mailed to the suite holder's attention. Alternately, suite holders may choose to provide a credit card to be charged at the event's conclusion.



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 Sodexo Live! Food and Beverage representative.

SERVICE OF ALCOHOL

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the Lucas Oil Stadium.

To maintain compliance with rules and regulations set for 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 the [stadium, ballpark or arena]

SPECIAL EVENT CATERING

The Lucas Oil Stadium Clubs and meeting rooms are available throughout the year for events, meetings, weddings, award banquets, and parties. Spacious and beautifully decorated -- the Lucas Oil Stadium Clubs are an ideal location for any event, any time of day or night. Our Sodexo Live! catering staff will work with you to provide all of your food and beverage needs, as well as floral and party themes. From fun stadium fare right out of the concession stands to continental breakfast service, buffet lunches and action stations to elegant dinner service, we provide solutions to all of your event needs.

For more information on private events and a complete catering menu package, please contact us at 317-262-3504.