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2024-2025 SUITE MENU



Service Directory



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Suites Manager

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Online Ordering

lucasoilstadium.ezplanit.com

Lucas Oil Stadium General Information

317.262.8600

Indianapolis Colts Suite Department

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Lucas Oil Stadium Suite Services

Amy Nettles, Amy.Nettles@icclos.com

Ordering Deadlines

Game:	Event Date:	Order Deadline:
Indianapolis Colts vs Denver Broncos (Preseason)	8/11/24	8/6/24 at 5:00PM EST
Indianapolis Colts vs Arizona Cardinals (Preseason)	8/17/24	8/12/24 at 5:00PM EST
Indianapolis Colts vs Houston Texans	9/8/24	9/3/24 at 5:00PM EST
Indianapolis Colts vs Chicago Bears	9/22/24	9/17/24 at 5:00PM EST
Indianapolis Colts vs Pittsburgh Steelers	9/29/24	9/24/24 at 5:00PM EST
Indianapolis Colts vs Miami Dolphins*	10/20/24	10/15/24 at 5:00PM EST
Indianapolis Colts vs Buffalo Bills*	11/10/24	11/5/24 at 5:00PM EST
Indianapolis Colts vs Detroit Lions*	11/24/24	11/19/24 at 5:00PM EST
Indianapolis Colts vs Tennessee Titans*	12/22/24	12/17/24 at 5:00PM EST
Indianapolis Colts vs Jacksonville Jaguars*	1/4/25 or 1/6/25	12/31/24 at 5:00PM EST

*Denotes games technically in the NFL's flex scheduling window. Please refer to the NFL 2024 Flexible Scheduling and Procedures. If/when a new game date/time are announced, existing process of menu selection at least four (4) business days in advance will continue to be implemented.

Hot Appetizers:



BUFFALO CHICKEN DIP 80

PULLED FIRE-ROASTED CHICKEN
LOCAL CREAM CHEESE, CHEDDAR CHEESE
CRUMBLER GORGONZOLA, BUFFALO SAUCE
FRESH HERBS. SERVED WITH TOSTITOS® WHITE
CORN TORTILLA CHIPS

ROASTED CORN QUESO FUNDIDO 90

GRILLED CORN, FLAME-ROASTED PEPPERS
MEXICAN CHEESE FONDUE. SERVED WITH
TOSTITOS® WHITE CORN TORTILLA CHIPS
ADD SPICY PORK CHORIZO (NEW) 24

COLTS JUMBO HORSESHOE PRETZEL (NEW) 90

MILWAUKEE PRETZEL CO. SOFT PRETZEL
ELYSIAN BEER CHEESE
LOCAL BOURBON MUSTARD
"MATCHUP DIP OF THE GAME"
TWO PRETZELS FOR 12 GUESTS

CLASSIC CHEESESTEAK DIP (NEW) 90

SHAVED RIBEYE, FIRE-ROASTED PEPPERS & ONIONS
BEER CHEESE FONDUE. SERVED WITH
TOSTITOS® WHITE CORN TORTILLA CHIPS

TYSON CHICKEN TENDERS 135

HARTWELL'S RANCH DIP
LOCALLY OWNED JOHN TOM'S BBQ SAUCE

TYSON CHICKEN WINGS 155

BUFFALO SAUCE, HARTWELL'S RANCH DIP
CELERY STICKS, CARROT STICKS

BBQ BURNT ENDS POTATO SKINS (NEW) 130

QUESO BLANCO, CHEDDAR, BBQ RANCH SAUCE

INDIANA HOT CHICKEN TENDERS 140

HARTWELL'S RANCH DIP, CELERY STICKS

EACH ITEM SERVES APPROXIMATELY **12 GUESTS**. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE
ORDERS



Cold Appetizers:

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KETTLE CHIPS WITH PICKLE DIP 65
PICKLES, FRESH DILL, RANCH

DIP TRIO 85
DILL DIP, RANCH DIP, JALAPEÑO POPPER DIP
SERVED WITH KETTLE CHIPS

SALSA SAMPLER 65
MILD SALSA VERDE, SALSA ROJA, FRESH GUACAMOLE
SERVED WITH TOSTITOS® WHITE CORN TORTILLA CHIPS

SEASONAL FRUIT DISPLAY 95
ASSORTMENT OF FRESH DOMESTIC AND EXOTIC FRUITS

GARDEN FRESH CRUDITÉ 125
CHEF'S SELECTION OF SEASONAL VEGETABLES
HUMMUS, HARTWELL'S RANCH DIP

LOADED DEVILED EGGS 45
CANDIED BACON, SPICES, FRESH HERBS

FRESHLY POPPED GUTWEIN POPCORN 52

JUST POP IN! INDIANA CARAMEL CORN 80

EACH ITEM SERVES APPROXIMATELY 12 GUESTS. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS

Shareable Platters:



SMOKED SALMON BISTRO BOARD (NEW) 190

SMOKED SALMON, MARINATED OLIVES
HOUSE PICKLES, GIARDINIERA
ASSORTED GARDEN VEGETABLES
WHOLE GRAIN MUSTARD, LAVOSH
CITRUS DILL CRÈME FRAICHE

ARTISAN CHEESE & CHARCUTERIE 165

CHEF'S SELECTION OF LOCAL CHEESES
CURED MEATS, FRUIT PRESERVES, LOCAL HONEY
CROSTINI, ASSORTED CRACKERS

CHILLED JUMBO SHRIMP 200

POACHED JUMBO WHITE SHRIMP
ST. ELMO HORSERADISH COCKTAIL SAUCE
LEMON WEDGES, FRESH HERBS

BRISKET BURNT END NACHOS 210

SMOKED PEPPER QUESO, AVOCADO CREMA
PICKLED RED ONIONS, COTIJA CHEESE
GREEN ONION, TAJIN
SERVED WITH TOSTITOS® WHITE CORN
TORTILLA CHIPS

WALKING TACO BAR (NEW) 200

TEXAS-STYLE CHILI, QUESO BLANCO, LIME CREMA
ROASTED CORN, PICKLED RED ONIONS
FRESH CILANTRO, PICKLED JALAPEÑOS
PICO DE GALLO, MONTEREY & CHEDDAR CHEESES
LIME WEDGES, SALSA ROJA, FRITOS® SCOOPS

MEATBALL SKILLET 150

RUSTIC TOMATO SAUCE, MOZZARELLA CHEESE
FRESH BASIL, MINI BAGUETTES

COLTS' BBQ BOARD 200

SMOKED PULLED PORK, BBQ BEEF BRISKET
LOCAL BEER BRAT, ST. LOUIS STYLE RIBS
CORN ON THE COB
JALAPEÑO CHEDDAR CORNBREAD, HOUSE PICKLES
ONIONS, LOCALLY OWNED JOHN TOM'S ORIGINAL
AND SPICY BBQ SAUCES

Pizza & Sandwiches:



HOTBOX PIZZA 55

CHEESE, PEPPERONI, OR SAUSAGE
HALFTIME DELIVERY

THE ITALIAN (NEW) 160

SMOKING GOOSE SMOKED HAM, SALAMI, PEPPERONI
PROVOLONE, BUTTER LETTUCE
HEIRLOOM TOMATOES, ITALIAN ROLL
TRADITIONAL CONDIMENTS

**ADD BROAD RIPPLE CHIP CO. INDIVIDUAL
KETTLE CHIPS (NEW) 60**

THE TURKEY (NEW) 140

SMOKING GOOSE SMOKED TURKEY, WHITE CHEDDAR
BUTTER LETTUCE, HEIRLOOM TOMATOES
HONEY MUSTARD AIOLI, ITALIAN ROLL
TRADITIONAL CONDIMENTS

**ADD BROAD RIPPLE CHIP CO. INDIVIDUAL
KETTLE CHIPS (NEW) 60**

LOCAL SPICY PORK TENDERLOIN SANDWICH 150

SWAYZEE HAND-BREADED PORK TENDERLOIN
RED ONION, WHOLE GRAIN MUSTARD AIOLI
HORSERADISH PICKLES, BRIOCHE SLIDER BUN

INDIANA HOT CHICKEN & WAFFLES (NEW) 190

HAND BREADED CHICKEN BREAST
HOT SEASONING, ROASTED JALAPEÑO APPLE SLAW
SRIRACHA MAPLE MUSTARD, PEARL SUGAR WAFFLE

EACH ITEM SERVES APPROXIMATELY 12 GUESTS. A 23% SERVICE CHARGE
AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE
ORDERS.

Salads:



CAESAR SALAD 75

HEARTS OF ROMAINE, RENDERED PANCETTA
GRILLED CROSTINI, SHAVED PARMESAN
HOUSE-MADE CAESAR DRESSING

CIRCLE CITY FARMSTAND SALAD (NEW) 85

BABY KALE, HEARTS OF ROMAINE, APPLEWOOD BACON
PULLED CHICKEN, APPLES, CUCUMBER
WATERMELON RADISH, HARD-BOILED EGG
HONEY MUSTARD VINAIGRETTE

ARUGULA FENNEL SALAD (NEW) 85

RADICCHIO, GRILLED RED GRAPES, SLICED ALMONDS
HEIRLOOM GRAPE TOMATOES
LOCAL MAPLE SPICE VINAIGRETTE

BAKED POTATO SALAD 65

BAKED IDAHO POTATOES, CHEDDAR CHEESE, BACON
SCALLIONS, SOUR CREAM DRESSING

HOOSIER STREET CORN SALAD (NEW) 65

FLAME-ROASTED CORN AND POBLANO PEPPERS
FRESH CILANTRO, COTIJA CHEESE
TAJIN, CHILE LIME DRESSING

EACH ITEM SERVES APPROXIMATELY 12 GUESTS. A 23% SERVICE CHARGE
AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE
ORDERS.



Entrees:



GRILLED HOT DOGS 120

ALL BEEF HOT DOGS, FRESH POPPYSEED BUNS
DICED SWEET ONIONS PICKLE RELISH, KETCHUP
YELLOW MUSTARD

ADD CHILI 35

BLUE'S BURGER BAR 195

GRILLED LOCAL BEEF PATTIES, FRESH BUNS
BUTTER LETTUCE, BEEFSTEAK TOMATOES
RED ONIONS, DILL PICKLES, CHEDDAR CHEESE
SIGNATURE "BLUE SAUCE"
TRADITIONAL CONDIMENTS

BYO PORK SLIDERS 130

16-HOUR HOUSE-SMOKED PORK SHOULDER
TABASCO ONIONS, BRIOCHE SLIDER BUNS
ROASTED JALAPEÑO APPLE SLAW
LOCAL JOHN TOM'S ORIGINAL AND SPICY BBQ
SAUCES

BULGOGI BEEF BAO BUNS (NEW) 150

SWEET SOY MARINATED RIBEYE
STEAMED LOTUS BUNS, SESAME SLAW
SRIRACHA MAYO

GRILLED LOCAL SAUSAGE DUO 140

LOCALLY SOURCED BEER BRATWURST
SPICY ITALIAN SAUSAGE
CARAMELIZED PEPPERS & ONIONS
TRADITIONAL SAUERKRAUT
BRIOCHE SAUSAGE ROLLS
TRADITIONAL CONDIMENTS

BYO BEEF SHORT RIB SLIDERS (NEW) 200

HOUSE-SMOKED, FINGERLING POTATO HASH
BRIOCHE SLIDER BUNS, LOCALLY OWNED JOHN
TOM'S ORIGINAL BBQ SAUCE

HOOSIER STREET TACOS 200

GRILLED BEEF CARNE ASADA
SHREDDED CHICKEN TINGA, SOUR CREAM
COTIJA CHEESE SALSA ROJA, SALSA VERDE
GUACAMOLE, FLOUR TORTILLAS

EACH ITEM SERVES APPROXIMATELY 12 GUESTS. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS.

Tailgate Package: 800



FRESHLY POPPED GUTWEIN POPCORN

BAKED POTATO SALAD

BAKED IDAHO POTATOES, CHEDDAR CHEESE
BACON, SCALLIONS, SOUR CREAM DRESSING

KETTLE CHIPS WITH PICKLE DIP

PICKLES, FRESH DILL, RANCH

TYSON CHICKEN TENDERS

HARTWELL'S RANCH DIP
LOCALLY OWNED JOHN TOM'S BBQ SAUCE

LOCALS ONLY MAC & CHEESE

CAVATAPPI PASTA, LOCAL CHEESE FONDUE
CHEESE CRACKER HERB CRUST

BLUE'S BURGER BAR

GRILLED LOCAL BEEF PATTIES, FRESH BUNS
BUTTER LETTUCE, BEEFSTEAK TOMATOES
RED ONIONS, DILL PICKLES, CHEDDAR CHEESE
SIGNATURE "BLUE SAUCE"
TRADITIONAL CONDIMENTS

GRILLED HOT DOGS

ALL BEEF HOT DOGS, FRESH POPPYSEED BUNS
DICED SWEET ONIONS PICKLE RELISH, KETCHUP
YELLOW MUSTARD

COOKIES & BROWNIES

FRESHLY BAKED ASSORTED COOKIES
ASSORTED BROWNIES

EACH ITEM SERVES APPROXIMATELY **12 GUESTS**. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS.

Sides:

BORRACHO BEANS (NEW) 60

PINTO BEANS, BLACK BEANS, LOCAL BEER
ROASTED JALAPEÑOS, DICED TOMATOES
FRESH CILANTRO, TRADITIONAL SPICES

LOCALS ONLY MAC & CHEESE 100

CAVATAPPI PASTA, LOCAL CHEESE FONDUE
CHEESE CRACKER HERB CRUST

LOADED MASHED POTATOES (NEW) 115

RED SKIN SMASHED POTATOES, CHEDDAR CHEESE
SOUR CREAM, BACON, SCALLIONS

HARISSA HEIRLOOM BABY CARROTS (NEW) 70

LOCALLY GROWN, HARISSA MAPLE VINAIGRETTE
FRIED CHICKPEAS, FRESH HERBS

LEMON GARLIC BROCCOLINI (NEW) 70

LOCALLY GROWN, LEMON HERB VINAIGRETTE
ROASTED GARLIC, GRILLED LEMON



EACH ITEM SERVES APPROXIMATELY 12 GUESTS. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL
FOOD & BEVERAGE ORDERS.

Gluten Friendly and Vegan:



GLUTEN FRIENDLY MAC & CHEESE 100

GLUTEN FRIENDLY PENNE PASTA
LOCAL CHEESE FONDUE

VEGAN "CHICKEN" TENDERS 82

SERVED WITH VEGAN RANCH
VEGAN BBQ SAUCE

VEGAN "CHORIZO" NACHO BAR (NEW) 175

VEGAN CHORIZO, VEGAN QUESO
PICKLED JALAPEÑOS, PICO DE GALLO
SALSA ROJA, VEGAN SOUR CREAM
GUACAMOLE
VEGAN/GLUTEN FRIENDLY TORTILLA CHIPS

EACH ITEM SERVES APPROXIMATELY **12 GUESTS**. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS

Desserts:



COOKIES & BROWNIES 70

FRESHLY BAKED ASSORTED COOKIES AND ASSORTED BROWNIES

NOTHING BUNDT CAKES BUNDTINIS (NEW) 125

ASSORTED FLAVORS

DESSERT CHARCUTERIE BOARD 165

CHOCOLATE AND CARAMEL POPCORN, PEANUT BRITTLE CHOCOLATE BARK, PRETZELS, PIROUETTES WAFER CRISPS CREAMY BRIE, NUTELLA, GANACHE, APPLE SLICES CANDIED ORANGES

BOURBON PEACH CINNAMON ROLL BAKE (NEW)

75

FRESHLY ROASTED PEACHES, BOURBON CARAMEL

MINI DESSERT BITES (NEW) 90

ASSORTED MINI CHEESECAKES, DESSERT SHOOTERS, PETIT FOURS

GLUTEN FRIENDLY RASPBERRY ALMOND BARS 80

RASPBERRY SHORTBREAD MADE WITH RICE FLOUR

GLUTEN FRIENDLY CHOCOLATE TORTE (NEW) 100

MIXED BERRY COMPOTE



EACH ITEM SERVES APPROXIMATELY 12 GUESTS. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS

Beverages- Spirits



Vodka

Grey Goose	132
Kettle One	103
Tito's	92

Scotch

Johnnie Walker Black	128
Dewars White Label	99
Glenlivet	140

Rum

Bacardi 10	86
Captain Morgan Original	86
Bacardi Superior	69

Bourbon & Whiskey

Woodford Reserve	127
St. Elmo Bourbon	127
Bulleit	115
Makers Mark	84
Jack Daniels	92

Canadian Whiskey

Crown Royal	115
Seagram's 7	69

Tequila

Patron Silver	162
Herradura Silver	104
Camarena Silver	81

Gin

Bombay Sapphire	110
Tanqueray	97
Bombay Original	81

Cognac & Cordials

Hennessey	110
Bailey's Irish Cream	87
Fireball	87
DeKuyper Triple Sec	35
Martini & Rossi Vermouth	18

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



Beverages- Beer



By the 6 - Pack

Budweiser	34	Angry Orchard Cider (GF)	39
Bud Light	34	Bud Light Seltzer	39
Michelob Ultra Pure Gold	34	Elysian Space Dust	39
Coors Light	34	Kona Big Wave	39
Miller Lite	34	Four Day Ray Blood Orange	
Busch Light	34	Blonde (4PK)	39
Michelob Ultra	34	Sun King Cream Ale	39
Budweiser Zero (NA)	34	Sun King Wee Mac	39
Heineken	39	Sun King Osiris	39
Modelo Especial	39	Stella Artois	39
Blue Moon	39	Nutrl (Black Cherry, Pineapple, Orange)	39
Goose Island IPA	39	Cutwater (Margarita, Strawberry)	60
Goose Island 312	39	Hoop Tea	60
Golden Road Mango Cart	39		
Sierra Nevada Pale Ale	39		

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



Beverages- White Wine



Chardonnay

- Chateau St. Michelle** 44
Crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spick and oak nuances.
- Canyon Road** 33
Aromas of ripe stone fruit layered with balanced oak notes, caramelized vanilla, and browned caramel.
- Cakebread** 90
A true first-team selection, Cakebread has crafted exceptionally quality wines, a true leader in California chardonnay production.

Moscato

- Oliver Winery** 39
Bright flavors of tropical fruit highlighted by a sweetness and a hint of spritz adds a crisp finish.

Pinot Grigio

- Banfi San Angelo** 55
Estate grown by Castello Banfi in the Tuscan hills, San Angelo offers ripe fruit and a balanced minerality in every sip.
- Oliver Winery** 44
Peach and citrus on the nose give way to subtle flavors of pear and apple, and a long, clean finish.

Sauvignon Blanc

- Whitehaven** 49
Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach and pear blends with hints of tropical fruit.
- 2021 Twomey** 70
Tropical fruit flavors of guava and papaya derived from Napa with a fresh crisp minerality that is classic Sonoma County.
- Stoneleigh** 43
Renowned for its ripe tropical fruit flavors. Evolving notes of tangerine and vanilla are buoyed by a mineral base.

White Blend

- Oliver Winery, Creekbend Collection** 40
Delightful, tropical aromas combine with flavors of grilled pineapple, pear and a hint of vanilla.

Sparkling

- 2018 Schramsberg Blanc de Blanc** 70
Bright aromas of fresh apples, lemon-lime and wheat toast, intermingled with hints of baked pineapple and toasted almonds.
- Rodere Estate Brut** 81
Crisp and elegant with complex pear, spice and hazelnut flavors.
- La Marca Prosecco** 43



Beverages- Red Wine

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Cabernet Sauvignon

Frontera 43

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

2019 Buehler Vineyard 77

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

2018 Starmount 88

Laters of blackberries, cassis, bramble and dark chocolate.

Starmont 56

On the nose, blackberry and boysenberry leap out of the glass with graphite and cedar adding complexity.

Caymus 129

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

Merlot

Clos du Bois 44

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

Emmolo by Caymus 70

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

Pinot Noir

Casillero Diablo 51

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

Mark West 34

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.

Red Blend

Apothic Red Blend 44

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.

Oliver Winery, Colts Collection 44

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

Rosé

Miraval Rosé 66

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

Oliver Winery, Colts Collection 44

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



Beverages- Non- Alcoholic



By the 6 - Pack

Coca Cola	23
Diet Coke	23
Coke Zero	23
Sprite	23
Powerade	24
Dasani Water	24
Ginger Ale	23
Tonic Water	23
Gold Peak Sweet Tea	31
Gold Peak Unsweet Tea	31
Red Bull (4PK)	34
Ghost Energy (4PK)	34

Mixers & Garnishes

Sweet & Sour Mix	21
Margarita Mix	21
Lime Juice	21
Grenadine	21
Peach Puree	21
Bloody Mary Mix	29
Orange Juice	25
Cranberry Juice	25
Garnish Tray	23
Bloody Mary Garnish	29
Lime Slices	9.50
Lemon Slices	9.50
Orange Slices	9.50

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



Beverages- Packages



First and Ten Package 330

- Coca Cola (2)
- Diet Coke (2)
- Sprite (2)
- Dasani (2)
- American Premium Beers (Choice of 2)
- Imported and Microbrews (Choice of 2)

Hail Mary Package 230

- Tito's Vodka (3)
- Bloody Mary Mix (3)
- Tabasco Sauce (1)
- Worcestershire Sauce (1)
- Bloody Mary Garnish Tray (1)

Mimosa/Bellini Bar Package 164

- 12 Plastic Champagne Flutes
- Prosecco (3)
- Orange Juice (1 6PK)
- Peach Puree (1)
- Fruit Garnish

NO SUBSTITUTIONS. A 23% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS.



General Information

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Special Dietary Index:



PLEASE BE ADVISED THAT FOOD PREPARED IN OUR KITCHENS AND/OR FRYERS MAY CONTAIN OR COME IN TO CONTACT WITH THESE FOOD ALLERGENS: SESAME, PEANUTS TREE NUTS, FISH, SHELLFISH, SOY WHEAT, MILK AND EGGS

IF YOU OR SOMEONE WITH YOUR GROUP HAS A FOOD ALLERGY, PLEASE SPEAK TO A SODEXO LIVE! MANAGER OR SUPERVISOR ON EVENT DAY SHOULD YOU HAVE ANY QUESTIONS OR CONCERNS

THE FOLLOWING INDEX IS INTENDED TO BE USED AS A REFERENCE ONLY. SODEXO LIVE! DOES OUR VERY BEST TO COOK AND STORE ITEMS IN ACCORDANCE WITH THEIR RESPECTIVE DIETARY DISTINCTION. WE RELY ON OUR VENDORS ALLERGY WARNINGS AND INGREDIENT LISTINGS. DUE TO THE POSSIBILITY OF INGREDIENT SUBSTITUTIONS, RECIPE REVISIONS, AS WELL AS CROSS CONTACT WITH ALLERGENS BEING POSSIBLE, WE CANNOT GUARANTEE ANY FOOD ITEMS WILL BE COMPLETELY FREE OF ALLERGENS.

Special Dietary Index:



AVOIDS GLUTEN:

- BUFFALO CHICKEN DIP
- ROASTED CORN QUESO FUNDIDO
- BBQ BURNT END POTATO SKINS
- KETTLE CHIPS WITH DILL PICKLE DIP
- SEASONAL FRUIT DISPLAY
- GARDEN FRESH CRUDITÉ
- CHILLED JUMBO SHRIMP
- ARTISAN CHEESE & CHARCUTERIE
 - (NO CRACKERS OR CROSTINI)
- SALSA SAMPLER
- FRESHLY POPPED GUTWEIN POPCORN
- LOADED DEVEILED EGGS
- DIP TRIO
- HARVEST COBB SALAD
- ARUGULA FENNEL SALAD
- BAKED POTATO SALAD
- ROASTED JALAPENO APPLE SLAW
- STREET CORN SALAD
- BRISKET BURNT ENDS NACHOS
- WALKING TACO BAR
- COLTS BBQ BOARD
 - (NO CORNBREAD)
- GRILLED HOT DOGS
 - (NO BREAD – GLUTEN FRIENDLY BUNS AVAILABLE UPON REQUEST)
- BLUE'S BURGER BAR
 - (NO BREAD – GLUTEN FRIENDLY BUNS AVAILABLE UPON REQUEST)
- SMOKED BEEF SHORT RIB SLIDERS
 - (NO BREAD – GLUTEN FRIENDLY BUNS AVAILABLE UPON REQUEST)
- HOOSIER STREET TACOS
 - (NO TORTILLAS)
- VEGAN NACHO BAR
- LOADED MASHED POTATOES
- HARISSA HEIRLOOM BABY CARROTS
- LEMON GARLIC BROCCOLINI
- GLUTEN FRIENDLY MAC N' CHEESE
- GLUTEN FRIENDLY CHOCOLATE TORTE
- GLUTEN FRIENDLY RASPBERRY ALMOND DESSERT BARS

Special Dietary Index:



VEGETARIAN:

- ROASTED CORN QUESO FUNDIDO
- HORSESHOE PRETZEL
- KETTLE CHIP W/ DILL PICKLE DIP
- SEASONAL FRUIT DISPLAY
- GARDEN FRESH CRUDITE
- SALSA SAMPLER
- FRESHLY POPPED GUTWEIN POPCORN
- DIP TRIO
- CHEESE PIZZA
- ARUGULA FENNEL SALAD
- STREET CORN SALAD
- WALKING TACO BAR
 - (NO CHILI)
- LOCALS ONLY MAC N' CHEESE
- HARISSA HEIRLOOM BABY CARROTS
- LEMON GARLIC BROCCOLINI
- GLUTEN FRIENDLY MAC 'N CHEESE
- VEGAN "CHICKEN" TENDERS
- VEGAN NACHO BAR
- COOKIES & BROWNIES
- BUNDTINIS
- BOURBON PEACH CINNAMON ROLL BAKE
- MINI DESSERT BITES
- DESSERT CHARCUTERIE
- GLUTEN FRIENDLY CHOCOLATE TORTE
- GLUTEN FRIENDLY RASPBERRY ALMOND DESSERT BARS

VEGAN:

- SEASONAL FRUIT DISPLAY
- GARDEN FRESH CRUDITE
- ARUGULA FENNEL SALAD
- HARISSA HEIRLOOM BABY CARROTS
- LEMON GARLIC BROCCOLINI
- VEGAN "CHICKEN" TENDERS
- VEGAN NACHO BAR

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 Madison Hodgen, Madison.Hodgen@Sodexo.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 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.

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 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 the designated due dates. 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.

For your convenience, Game Day orders can be placed with your assigned suite attendant in your suite.

Timing

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

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

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.

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

General Information



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.

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 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 us at 317-262-3504

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.

Thanks to Our Partners and Local Suppliers:

