

INDIANAPOLIS COLTS

SUITE MENU

2021 at LUCAS OIL STADIUM



WELCOME!

INDEX



LUCAS OIL
STADIUM



 **Centerplate**

WELCOME TO THE 2021 SEASON!

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

We are thrilled to welcome back our fans at full capacity this season and thank you for your continued support of the Indianapolis Colts and Centerplate. As we approach a return to normal, we remain committed to the quality and safety of our patrons and employees. 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!

Joshua Vaught

Josh Vaught, Director of Catering
Centerplate Catering at Lucas Oil Stadium



C 317.262.2164
joshua.vaught@centerplate.com



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SERVICE DIRECTORY

| | |
|---------------------------------------|--|
| Centerplate Suites & Catering | 317.262.2164 |
| Josh Vaught, Director of Catering | joshua.vaught@centerplate.com |
| Centerplate Suite Services Fax Line | 317.262.2192 |
| On-Line Ordering | lucasoilstadium.ezplanit.com |
| Lucas Oil Stadium General Information | 317.262.8600 |
| Indianapolis Colts Suite 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 |

LUCAS OIL
STADIUM



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 lucasoilstadium.ezplanit.com.



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

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.

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SCHEDULE

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2021 COLTS

FOR THE SHOE

| | | | |
|---|----|---|-------------------|
| 1 | VS |  | SEP 12 1:00 PM |
| 2 | VS |  | SEP 19 1:00 PM |
| 3 | AT |  | SEP 26 1:00 PM |
| 4 | AT |  | OCT 3 1:00 PM |
| 5 | AT |  | OCT 11 8:15 PM |
| 6 | VS |  | OCT 17 1:00 PM |
| 7 | AT |  | OCT 24 8:20 PM |
| 8 | VS |  | OCT 31 1:00 PM |
| 9 | VS |  | NOV 4 8:20 PM |

| | | | |
|----|----|---|-------------------|
| 10 | VS |  | NOV 14 1:00 PM |
| 11 | AT |  | NOV 21 1:00 PM |
| 12 | VS |  | NOV 28 1:00 PM |
| 13 | AT |  | DEC 5 1:00 PM |
| 14 | | | BYE |
| 15 | VS |  | DEC 18/19 TBD |
| 16 | AT |  | DEC 25 8:15 PM |
| 17 | VS |  | JAN 2 1:00 PM |
| 18 | AT |  | JAN 9 1:00 PM |

PACKAGES

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SUITE PACKAGES

Serves approximately 12 guests.

GAME DAY GOURMET PACKAGE \$800

Gutwein® Freshly Popped Popcorn

Served in individual boxes

Cobb Salad

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

Jumbo Italian Beef Meatballs

Traditional house-made beef 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

Pork Belly Corn Fritters

Diced crispy pork belly, battered and deep fried, served with Indiana whiskey honey mustard sauce on a bed of Kohlrabi slaw

Candy Basket

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

Cute as a Button® Colts Logo Glazed Sugar Cookies

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SUITE PACKAGES continued

Serves approximately 12 guests.

HOOSIER TAILGATE PACKAGE \$850

Gutwein® Freshly Popped Popcorn

Served in individual boxes

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 Brisket Burger

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

My Sugar Pie® “Go BLUEberry” Peach Pie

Locally made in Zionsville, IN

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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.

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



Pork Belly Corn Fritters \$110

Diced crispy pork belly, battered and deep fried, served with Indiana whiskey honey mustard sauce on a bed of Kohlrabi slaw

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 **\$130**

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



The Ultimate Hoagie **\$180**

Smoking Goose Lomo, Dodge City Salami, Capocollo de Dorman and Salame Cotto with pickled giardiniera, kalamata and baby greens on sourdough

Indiana Signature Mac & Cheese **\$95**

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



Gluten Free Mac & Cheese available upon request



Impossible® Loaded Peppers **\$195**

Roasted tri-color sweet bell peppers stuffed with Impossible® meat substitute and drizzled with house-made sweet chili glaze



Steak & Blue Slider **\$280**

Black pepper sirloin strip steak, grilled and topped with Stilton Flan and red onion jam

Indiana's Own Home-Made Caramel Corn **\$60**

Hand crafted by Just Pop In!®



Chilled Jumbo Shrimp Cocktail **\$195**

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

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SNACKS

Serves approximately 12 guests.

GF



Gutwein® Freshly Popped Popcorn \$48

Served in individual boxes



Newfangled Confections® Sweet & Spicy Snack Mix \$90



Ruffles® Potato Chips with Roasted Onion Dip \$80



Warm Pretzel Bites \$80

Served with Sun King Wee Mac® beer cheese fondue and assorted mustards



Newfangled Confections® Frittle and Chocolate Covered Pretzels \$80



Assorted Chips \$36

Individual bags of assorted Lay's® potato chips

Candy Basket \$50

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

GF

Salsa Sampler \$50

House-made mild tomatillo, traditional red salsa and fresh pineapple pico de gallo. Served with Tostitos® tortilla chips

GF

Individual 7-Layer Dips \$65

Refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives and green onions. Served with Tostitos® tortilla chips



Freshly Prepared Guacamole \$60

Made fresh in your suite with ripe Hass avocados and traditional ingredients. Served with Tostitos® tortilla chips

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APPETIZERS

Serves approximately 12 guests.



Tyson® Chicken Tenderloins \$120

With ranch and BBQ sauces



Tyson® Jumbo Chicken Wings \$140

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 Tostitos® tortilla chips

Milford Valley® Chicken Stick Trio \$80

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

Traditional Style Deviled Eggs \$40



Jumbo Italian Beef Meatballs \$145

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



Vegan Meatballs available upon request (pre-order only)



Spicy Fried Cauliflower “Wings” \$70



Spicy breaded cauliflower, fried and served with smoked chili ranch sauce



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



Beef Barbacoa Nachos \$160

Shredded beef barbacoa, queso blanco and traditional toppings to include jalapeños, shredded cheddar cheese, fresh pico de gallo, diced onions and sour cream. Served with Tostitos® tortilla chips

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SALADS-SIDES-FRUIT-VEGGIES

Serves approximately 12 guests.



Garden Fresh and Local Crudité's \$120



Chef's selection of locally grown seasonal vegetables. Served with roasted vegetable dip



Greek Salad \$80

Cucumber, kalamata olives, cherry tomatoes, feta cheese, red onion and red bell pepper with fresh garlic, oregano, olive oil and lemon juice



Seasonal Fruit and Berries \$80

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

Signature Cheese Board \$120

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 \$100

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



Farmstand Vegetable Salad \$70

Roasted seasonal vegetables of golden beets, rutabaga, fennel, parsnips and charred sweet potatoes, tossed in local bourbon mustard dressing



Cowboy Potato Salad \$70

Boiled red bliss potatoes, caramelized sweet red onion and bacon tossed in Dijon vinaigrette

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SALADS-SIDES-FRUIT-VEGGIES continued

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Serves approximately 12 guests.



Bourbon Pork Belly Baked Beans \$55

Slowly simmered with pork belly, dried tomatoes, diced peppers and onions in a house-made BBQ sauce



Caprese Pasta Salad \$70

Orecchiette pasta, char-grilled red onions, roasted red and yellow peppers, marinated artichokes, cherry tomatoes and mozzarella tossed in zesty Mediterranean vinaigrette



Tuna Niçoise Salad \$120

Baby greens, seared yellowfin tuna, hard boiled egg, cucumber, blanched green beans, boiled fingerling potatoes and kalamata olives with a balsamic glaze, sea salt and fresh cracked black pepper



Sweet Potatoes and Broccoli \$60

Honey and cinnamon roasted sweet potatoes tossed with buttered broccoli and topped with imported cherries



Au Gratin Potatoes \$55

Baked in garlic cream with grated Gruyère cheese



Braised Asian Cabbage \$55

Shredded Napa cabbage braised with black pepper bacon, sesame oil, fresh garlic, ginger and red bell pepper



FROM THE GRILL

Serves approximately 12 guests.



Kayem® Ultimate Hot Dog Bar \$95

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

- Upgrade with Traditional Chili \$120
- Upgrade with Coney Style Meat Chili \$130



Kayem® Bratwursts \$90

Simmered in local dark beer and char-grilled, served with freshly baked brat buns, diced sweet onions, ketchup, relish and mustard



Surf and Turf Kabobs \$190

Grilled tenderloin of beef and citrus marinated shrimp with peppers, onions and a teriyaki glaze



Vegan kabobs available upon request (pre-order only)



Gridiron Brisket Burger \$175

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



Impossible® Burgers available upon request (pre-order only)



Midwestern Pork Chop Sandwich \$200

Boneless pork chop marinated in our signature mango habanero sauce. Grilled to perfection and topped with aged cheddar, grilled kale and caramelized sweet pineapple on a brioche bun



Beyond Sausage® Hot Italian \$180

Plant based sausage, char-grilled and served with freshly baked buns, diced sweet onions, ketchup, relish and mustard



PIZZA AND SANDWICHES

Serves approximately 12 guests.



HotBox® Pizza \$40

- Cheese
- Pepperoni
- Sausage



HotBox® Breadsticks \$80

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 \$130

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



Chickpea Wrap \$90

With sweet red onions, beefsteak tomato, cucumber and purple kale

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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.

New Item! **Best Chocolate In Town® Chocolate Lover's Platter \$80**
Chocolate covered Oreos®, Nutter Butter®, grahams and marshmallows

New Item! **My Sugar Pie® Assortment \$110**
'Mom's Original' dutch apple and Hoosier sugar cream pies

New Item! **Nicey Treat® Pops \$60**
12-pack popsicles to include Pink Lemonade, Strawberry Mint, Not So Hot Chocolate and Cookie Butter

New Item! **Flying Cupcake® Assortment \$120**
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 \$120
Individual vanilla cheesecake with Colts chocolate decor

New Item! **Gallery Pastry Shop® Pastry Duo \$150**
6 each of peanut butter cheesecake entremets and blue and white chocolate pillows

New Item! **Gallery Pastry Shop® Dessert Board \$175**
Ready to serve pastry board with various accoutrements



SWEET SELECTIONS

Serves approximately 12 guests.



Freshly Baked Cookies \$50

Chocolate chip, oatmeal raisin and white chocolate macadamia



Freshly Baked Jumbo Decadent Cookies \$75

Triple chocolate, s'mores, Reese's® peanut butter cup and salted caramel



Double Fudge Brownies \$60



Cookies and Double Fudge Brownies \$60

Cute As a Button® Colts Logo Glazed Sugar Cookies \$85

Individual Cups of Vanilla Ice Cream in a Souvenir Logo Cooler \$50



Dessert Bar Assortment \$60

Reese's Pieces® peanut butter swirl, blondies, s'mores and cheesecake swirl



Fried Donut Holes \$80

Served with warm caramel sauce.
Delivered at the beginning of the 3rd quarter



Gallery Pastry Shop® French Macarons \$140

Logoed macaron assortment including lemon, vanilla bean and salted chocolate caramel

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.

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BEVERAGES

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BEVERAGE PACKAGES

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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
Bombay Original Gin
Bacardi Superior 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

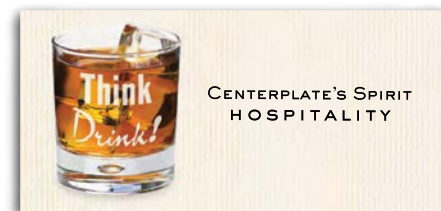
Choice of 2 six-packs

HAIL MARY PACKAGE \$200

Ketel One 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
3 Bottles of Sparkling Wine
Orange Juice (1 six-pack)
Peach Purée/Nectar
Fruit Garnish





BEVERAGES

SPIRITS (by the liter)

Vodka

| | |
|---------------|-------|
| Grey Goose | \$115 |
| Col Bleu | \$100 |
| 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 |
| Tullamore Dew | \$110 |
| St. Elmo® Bourbon | \$110 |
| Bulleit | \$100 |
| Jack Daniel's | \$80 |

Canadian Whisky

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

Tequila

| | |
|-------------------------|------|
| Herradura Silver | \$90 |
| Don Julio Silver | \$90 |
| Camarena Silver Tequila | \$70 |
| Jose Cuervo Especial | \$60 |

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 |
| Tuaca | \$70 |
| Southern Comfort | \$55 |
| 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

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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 (non-alcoholic) | \$30 |
| Heineken | \$35 |
| Modelo Especial | \$35 |
| Stella Artois | \$35 |
| Virtue Michigan Apple Cider | \$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 | \$35 |
| White Claw Hard Seltzer | |
| - Black Cherry or Mango | \$35 |
| Bud Light Seltzer | |
| - Black Cherry or Mango | \$35 |
| Elysian Space Dust | \$35 |

| | |
|----------------------------------|------|
| Sun King Cream Ale | \$35 |
| Sun King Wee Mac | \$35 |
| Sun King Osiris | \$35 |
| Kona Big Wave | \$35 |
| Four Day Ray Blood Orange Blonde | \$35 |
| Bell's Two Hearted | \$35 |
| Metazoa Hoppopotamus | \$38 |
| (four-pack of 16 oz. cans) | |

Soft Drinks (six-pack) \$20

| | |
|-------------------------------|------|
| Coke | |
| Diet Coke | |
| Coke Zero | |
| Sprite | |
| Powerade Mountain Berry Blast | |
| Dasani Bottled Water (20 oz) | |
| Ginger Ale (10 oz) | |
| Tonic Water (10 oz) | |
| Club Soda (10 oz) | |
| Gold Peak Sweet & Unsweet Tea | |
| (six-pack) | \$28 |
| Red Bull (four-pack) | \$30 |

Hot Beverages \$30

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

Finest Call Mixers (by the quart) \$18

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

GAMEDAY CELLAR SELECTIONS

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

WHITE WINES

Chardonnay

Cakebread Napa — *Napa, California* \$79

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

Imagery — *California* \$49

Crisp and elegant, this chardonnay radiates aromas of apple, lime and pear.

Sauvignon Blanc

Villa Maria — *Marlborough, New Zealand* \$49

A fresh, juicy wine with vibrant acidity. Ripe, tropical fruit flavor with passion fruit, melon and grapefruit.

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.

White Blend

Oliver Winery, Creekbend Collection — *Indiana* \$49

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

RED WINES

Cabernet Sauvignon

Caymus Napa — *Napa Valley, California* \$128

The "GOAT" of Napa Valley Cabernets. Caymus scores big every time it is poured, showing a ripeness and unique aromas and flavors that only this Napa Valley all-star can produce.

Volunteer Napa Cabernet — *Napa Valley, California* \$65

Our Volunteer Cabernet has plenty of structure and balance which will carry this wine for years to come. It's solid, dependable and big.

Decoy by Duckhorn — *California* \$59

Layers of blackberry, black cherry and blueberry, along with notes of dark chocolate and fresh spearmint. On the palate, the bright, juicy fruit flavors are framed by rich, refined tannins that carry the wine to a long, satisfying finish.

Tribute — *California* \$49

Dark juicy fruits like currant, black cherry and cassis give way to earthy notes of tea and spice.

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.

Pinot Noir

Elouan — *Oregon* \$55

Aromas of dried cherries and blackberry, high fruit notes with hints of vanilla and clove spice.

BUBBLES

Mumm Napa Valley Brut — *California* \$59

Produced from the legendary Champagne producer GH Mumm, this wine has goes through the same processes as its French counterparts, ensuring a rich, delicious experience.

WINE by the bottle

SPARKLING

Ferrari Brut — *Trentino, Italy* **\$65**

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

Lunetta Prosecco — *Italy* **\$36**

This lovely Prosecco is fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

William Wycliff — *California* **\$30**

Ripe apple and pear with hints of honey and citrus. The fresh, cool stone and tree fruit flavors are balanced with light body and mouthfeel.

Oliver Winery, Beanblossom Hard Cider — *Indiana* (500 ml bottle) **\$16**

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



WHITE WINES

Pinot Grigio

Santa Cristina — *Veneto, Italy* **\$50**

The nose is delicate with aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Ecco Domani — *Della Venezie, Italy* **\$45**

Delicate floral and bright hints of Williams pear. On the palate, complex notes of citrus and exotic fruit complement lively acidity.

Oliver Winery — *Indiana* **\$35**

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

Cavit — *Trentino, Italy* **\$30**

With light refreshing flavors of citrus and green apple, it's no surprise that it comes from the #1 Italian Wine in America.

Moscato

Oliver Winery — *Indiana* **\$35**

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

White Zinfandel

Canyon Road — *California* **\$30**

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

Sauvignon Blanc

Whitehaven — *New Zealand* **\$60**

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

Bonterra — *California* **\$35**

Crisp acidity gives this wine a fresh vibrant feel with flavors of grapefruit. Made with 100% organically grown grapes.

Chardonnay

Smoke Tree — *California* **\$69**

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

William Hill, Central Coast, — *California* **\$50**

Opens with lavish, fruit forward aromas. On the creamy, silky palate, ripe tree fruit notes of peach, pear and baked apple blend seamlessly with fresh-cut citrus character.

Fetzer Sundial — *California* **\$45**

Refreshing ripe peach and citrus notes with a touch of toasty spice.

Canyon Road — *California* **\$40**

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

RED WINES

Rosé

Chateau Ste. Michelle
— *Columbia Valley, Washington* **\$45**

Bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon. It is soft and flavorful on the palate with a long crisp finish.

Oliver Winery, Colts Collection
— *Indiana* **\$42**

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

Merlot

Bonterra — *California* **\$50**

This medium bodied wine has an elegant and restrained style with nice structure and balance, soft tannins and a long finish. Made with 100% organically grown grapes.

Two Vines — *Washington* **\$30**

Plush and balanced, showcasing aromas of cola, cream soda and caramel leading into expressions of vanilla, strawberry jam and subtle cocoa. Flavors of spice round out the silky finish.

Malbec

Trivento Reserve, Malbec
— *Argentina* **\$45**

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

Pinot Noir

Erath “Resplendent” — *Oregon* **\$60**

This ruby beauty offers aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom. The palate is round and gratifying with flavors of plum, loganberry, pomegranate and a “dash of sage”.

Smoke Tree — *Sonoma County* **\$51**

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

Mon Frère — *California* **\$40**

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging. Well-balanced palate with refreshing acidity and luscious tannins yielding a plush weight.

Red Blend

Oliver Winery, Colts Collection
— *Indiana* **\$42**

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

Cabernet Sauvignon

Skyside — *California* **\$58**

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

Bonterra — *California* **\$50**

Made with 100% organically grown grapes. Good structure with full flavors of dark cherry and currant with a lingering and thoughtful finish.

Los Vascos, Domaines Baron
Rothschild (Lafite) — *Chile* **\$40**

The nose features aromas of plum, raspberry and cherry with savory notes of tobacco, toasted hazelnuts, dark chocolate and tapenade.

Two Vines — *California* **\$30**

Aromas of strawberry, cherry and cola are accompanied by notes of luscious berry sweetness on the soft palate. This wine has moderate tannins and ends with a long silky finish.

Frontera — *Chile* **\$30**

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

INFORMATION

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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 **Josh Vaught**, joshua.vaught@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 joshua.vaught@centerplate.com.
- 13 For changes or questions about your order please contact **Josh Vaught** at **317.262.2164**.

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

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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. 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 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 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 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 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 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, 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.

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STADIUM