



FOOD INCLUDED SUITES MENU

(One Serving Per Ticket)

Priced items may be substituted for any included item within its category for an additional cost per person.

PACKAGE INCLUDES (per person):

One Bottled Water
One Assorted Soda
One All Beef Hot Dog

SNACKS (Choose Two)

***Popcorn** GF V
***Roasted Peanuts** GF V
Mini Pretzels V

~Substitutions~

Cracker Jacks (\$3 per person) GF V
Molasses Flavored, Caramel-Coated Popcorn and Peanuts

Gardettos (\$4 per person) V
Zesty Snack Mix Made With Crunchy Breadsticks, Pretzels and Double Roasted Rye Chips

Chip and Dip Bar (\$9 per person) GF V
Kettle Style Potato Chips & Tortilla Chips served with Salsa, Guacamole and Caramelized Onion Dip

COLD APPETIZERS (Choose One)

***Garden Salad** GF V
Mixed Field Greens, Cucumber, Tomatoes, & Carrots with Ranch & Balsamic Vinaigrette Dressing

Colorado Farmer's Market V
Vegetable Crudité served with Hummus & Grilled Flatbread

Gourmet Pasta Salad V
Pasta, Carrots, Celery, Cheese & Mayo

~Substitutions~

Grand West Fiesta Dip (\$4 per person) GF V
Layered Refried Beans, Sour Cream, Guacamole, Cheddar Jack Cheese, Black Olives, Pico de Gallo,
Served with Tortilla Chips

Southwest Fiesta Salad (\$5 per person) GF
Romaine, Roasted Jalapeno Chicken, Grilled Corn off the Cob, Black Beans, Avocado, & Peppered Tortilla Strips
Served with Chili Lime Ranch Dressing

Fruit Platter (\$5 per person) GF V
Seasonal Melons, Pineapples, Grapes & Berries

Charcuterie Board (\$10 per person)
An Assortment of Dry Cured Charcuterie paired with Artisan Cheeses, Fruits, & Crackers



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HOT APPETIZERS (Choose One)

*Bavarian Pretzel Sticks

Served with Beer Mustard & Cheddar Bacon Beer Dip

Mini Corn Dogs

Served with Yellow Mustard

Chips & Queso

Mexican Style Cheese topped with Pico de Gallo, Served with Tortilla Chips

~Substitutions~

Chicken Tenders (\$5 per person)

Served with Sweet BBQ Sauce & Honey Mustard

Slider Burgers (\$5 per person)

Beef Patty served with Onion, Cheese, Pickles, & Thousand Island dressing

Chicken Wings (\$7 per person)

Chicken Wings with your Choice of Traditional Buffalo Sauce or Sweet BBQ Sauce on the side

Served with Carrots, Celery Sticks, Blue Cheese or Ranch Dressing

Three Cheese Quesadilla (\$5 per person)

Jack, Cheddar & Mozzarella Cheese in a Flour tortilla

Served with Salsa & Sour Cream

ENTRÉE (Choose One)

In addition to your All Beef Hot Dogs, please choose one of the following:

*BBQ Pulled Pork Sliders

BBQ Pulled Pork, Pickles & Crispy Onion Straws on a Brioche Roll

Colorado Cheesesteak Sandwiches

Shaved Prime Rib, Peppers, Onions, Mushroom with Cheese Sauce Served on a Mini Bun

Carnitas Tacos

Carnitas, Flour Tortillas, served with Queso Fresco, Cilantro, Onion & Shaved Jalapenos

Chicken Verde Tacos

Jalapeno Roasted Chicken served with Queso Fresco, Cilantro, Onion and Shaved Jalapenos

~Substitutions~

Classic Club Hoagie (\$4 per person)

Ham, Genoa Salami, Capicola Hot Ham, Provolone, Lettuce, Tomato, Onion, & Mayonnaise on a Hoagie Roll

Chicken Parmesan Sandwiches (\$6 per person)

Fried Chicken, Marinara Sauce, Parmesan Cheese and Basil served on a Hoagie Roll

Southwest Fajitas (\$6 per person)

Grilled Chicken and Rib Eye Steak Fajitas served with Spanish Rice, Mexican Style Cheeses, Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole, & Flour Tortillas

Steak Au Poivre* (\$14 per person)

Grilled Sirloin Served with Roasted Potatoes and Haricot Verts



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DESSERTS (Choose One)

*Chocolate Chunk Cookies

Chewy, Sweet Chocolate Chunk Cookies

Rockslide Brownie Bars

Brownie topped with Caramel, Brownie Cubes, Toasted Pecans, & Drizzled Caramel Ganache

~Substitutions~

Häagen - Dazs® Bars (\$4 per person)

Vanilla Ice Cream, Chocolate Coating

Sticky Rolls (\$5 per person)

Large Classic Cinnamon Roll with Silky Cream Cheese Frosting, Served Warm

Assorted Cupcakes (\$5 per person)

An Assortment of Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup & Lemon Meringue

*Indicates the most popular menu selections that will be provided if an order is not received by the deadline (3 business days prior to the game by 1PM)

 Gluten Free  Vegetarian

Please contact the Suites Catering Department at 303-312-2550 or coorsfieldsuitecatering@aramark.com to discuss dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.