



Indianapolis

INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

Service Directory

Director of Premium Services - Sodexo Live!

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Sales Coordinator - Sodexo Live!

Hannah Pierce; hannah.pierce@sodexo.com

Lucas Oil Stadium

General Information

- 317-262-8600

Breakfast

PACKAGES:

FIESTA TIME \$27.00 PP

Fiesta Eggs

- Scrambled Eggs, Diced Tomatoes, Diced Green Chiles
- Pepper Jack Cheese, Cilantro
- Salsa, Sour Cream, Hot Sauce, Flour Tortillas

Chipotle Sweet Potato Hash

- Diced Sweet Potatoes, Roasted Poblanos, Fresh Garlic
- Chipotle Hollandaise

Pork Chorizo Links

Tres Leches French Toast Bake

AMERICANO \$25.00 PP

Traditional Scrambled Eggs

- On the side - Ketchup, Shredded Cheddar, Salsa Roja

Bacon

Loaded Tater Tot Hash

Mini Belgian Waffles with Maple Syrup

CONTINENTAL \$23.00 PP

Muffins & Danishes

Assorted Individual Yogurt

Seasonal Fruit Display

Assorted Bagels with Condiments

Breakfast

AL A CARTE:

Traditional Scrambled Eggs On the Side - Salsa, Shredded Cheddar, Ketchup	\$5.40PP
Indiana Ranch Frittata Local Sausage, Cheddar Cheese, Roasted Peppers and Onions	\$6.25 PP
Fiesta Scrambled Eggs On the Side - Salsa, Sour Cream, Hot Sauce, Flour Tortillas	\$7.08 PP
Bacon	\$4.16 PP
Turkey Sausage Patties	\$3.00 PP
Pork Chorizo Links	\$4.16 PP
Potatoes O'Brien	\$5.00 PP
Loaded Tater Tot Hash	\$5.80 PP
Mini Belgian Waffles with Maple Syrup	\$7.66 PP
Assorted Bagels with Condiments	\$6.65 PP
Jumbo Cinnamon Rolls	\$5.80 PP
Seasonal Fruit Display	\$7.90 PP
Assorted Individual Yogurt	\$4.33 PP
Muffins & Danishes	\$4.40 PP

Lunch and Dinner

BUFFETS:

FIELD GOAL \$54.00 PP

Salsa Sampler

- Mild Salsa Verde, Salsa Roja, Fresh Guacamole, White Corn Tortilla Chips

Roasted Corn Queso Fundido

- Grilled Corn, Flame-Roasted Peppers, Mexican Cheese Fondue

Southwest Caesar Salad

Hoosier Street Tacos

- Grilled Beef Carne Asada and Shredded Chicken Tinga, Sour Cream
- Cotija Cheese, Salsa Roja, Salsa Verde, Guacamole, Flour Tortillas

Borracho Beans

- Pinto & Black Beans, Local Beer, Roasted Jalapenos, Diced Tomatoes
- Fresh Cilantro, Traditional Spices

Cilantro Lime Rice

Cinnamon Sugar Churros

- With Mexican Hot Chocolate Dipping Sauce

FOR THE FANS \$66.00 PP

Popcorn

Baked Potato Salad

- Baked Idaho Potatoes, Cheddar Cheese, Bacon, Scallions, Sour Cream Dressing

Kettle Chips with Dill Pickle Dip

Tyson Chicken Tenders

- Hartwell's Ranch Dip, Locally Owned John Tom's BBQ Sauce

Locals Only Mac N Cheese

- Cavatappi Pasta, Local Cheese Fondue, Cheese Cracker Herb Crust

Burger Bar

- Grilled Local Beef Patties, Freshly Baked Buns, Butter Lettuce, Beefsteak Tomatoes, Red Onions, Dill Pickles, Cheddar Cheese, Signature Burger Sauce, Traditional Condiments

Grilled Hot Dogs

- All Beef Hot Dogs, Baked Poppy Seed Buns, Diced Sweet Onions, Pickle Relish, Ketchup, Yellow Mustard

Cookies and Brownies

A 23% Service Charge and Applicable Tax Will Be Added To All Orders

Lunch and Dinner

BUFFETS:

INTERCEPTION \$59.50 PP

Seasonal Fruit Display

Loaded Deviled Eggs

- Candied Bacon, Spices, Fresh Herbs

Brisket Burnt End Nachos

- Smoked Pepper Queso, Avocado Crema, Pickled Red Onions, Cotija Cheese
Green Onion, Tajin, White Corn Tortilla Chips

BYO Pork Sliders

- 16HR House-Smoked Pork Shoulder, Tabasco Onions
- Roasted Jalapeno Apple Slaw, Brioche Slider Buns, Trio of Local John Tom's BBQ Sauces

Bourbon Molasses Baked Beans

Locals Only Mac & Cheese

- Cavatappi Pasta, Local Cheese Fondue, Cheese Cracker Herb Crust

Bourbon Peach Cinnamon Roll Bake

- Freshly Roasted Peaches, Bourbon Caramel

FIRST DOWN \$58.00 PP

Caesar Salad

Kettle Chips with Dill Pickle Dip

Hotbox Pizzas (3)

- One Pepperoni Pizza, One Cheese Pizza, One Sausage Pizza

Burnt End Potato Skins

- Hartwell's Ranch Dip, Locally Owned John Tom's BBQ Sauce

Garlic Breadsticks with Marinara

Chicken Wings

- Buffalo Sauce, Hartwell's Ranch Dip, Celery Sticks, Carrot Sticks

Cookies and Brownies

Lunch and Dinner

BUFFETS:

TOUCHDOWN \$68.00 PP

Artisan Cheese & Charcuterie

- Local Bleu, Gouda, Jarlsberg, Havarti, White Cheddar, Smoked Cheddar, Genoa Salami Coppa, Capicola, Sopressata, Prosciutto, Fruit Preserves, Local Honey, Crostini, Assorted Crackers

Circle City Farm Stand Salad

- Baby Kale, Hearts of Romaine, Applewood Bacon, Pulled Chicken, Apples Cucumbers, Watermelon Relish, Hard Boiled Eggs, Honey Mustard Vinaigrette

Buffalo Chicken Dip

- Pulled Fire-Roasted Chicken, Local Cream Cheese, Cheddar Cheese
- Crumbled Gorgonzola, Buffalo Sauce, Fresh Herbs, White Corn Tortilla Chips

BYO Beef Short Rib Sliders

- 16HR House-Smoked Pork Shoulder, Tabasco Onions
- Roasted Jalapeno Apple Slaw, Brioche Slider Buns, Local John Tom's BBQ Sauce

Sausage Duo

- Locally Sourced Beer Bratwurst and Spicy Italian Sausage, Caramelized Peppers & Onions, Traditional Sauerkraut, Brioche Sausage Rolls, Traditional Condiments

Harissa Heirloom Baby Carrots

- Locally Grown, Harissa Maple Vinaigrette, Fried Chickpeas, Fresh Herbs

Raspberry Almond Dessert Bars

UNDER THE SEA \$75.00 PP

Arugula Fennel Salad

- Radicchio, Grilled Red Grapes, Sliced Almonds, Heirloom Grape Tomatoes
- Local Maple Spice Vinaigrette

Chilled Jumbo Shrimp

Salmon Scampi

- White Wine, Garlic, Alfredo Sauce, Parsley

Crab Cakes

- Citrus Dill Remoulade

Fennel Chive Rice Pilaf

Lemon Garlic Broccolini

- Locally Grown, Lemon Herb Vinaigrette, Roasted Garlic, Grilled Lemon

Mini Dessert Bites

Lunch and Dinner

A LA CARTE

PIZZA & SANDWICHES:

Hotbox Pizza

Cheese, Pepperoni, or Sausage

\$40 EA

The Italian

Smoking Goose Smoked Ham, Salami, Pepperoni Provolone
Butter Lettuce, Heirloom Tomatoes, Italian Roll

\$13.30 PP

The Turkey

Smoking Goose Smoked Turkey, White Cheddar, Butter Lettuce
Heirloom Tomatoes, Honey Mustard Aioli, Italian Roll

\$11.60 PP

Smoked Pulled Chicken Sliders

Sliced Red Onion, Horseradish Pickles, Ranch, John Tom's BBQ

\$16.25 PP

Local Spicy Pork Tenderloin Sandwich

Swayzee Hand-Breaded Pork Tenderloin, Red Onion, Whole
Grain Mustard Aioli, Horseradish Pickles, Brioche Slider Buns

\$12.50 PP

SALADS:

Caesar Salad

Hearts of Romaine, Rendered Pancetta, Grilled Crostini
Shaved Parmesan, House-Made Caesar Dressing

\$6.25 PP

Baked Potato Salad

Baked Idaho Potatoes, Cheddar Cheese, Bacon, Scallions
Sour Cream Dressing

\$5.40 PP

Circle City Farm Stand Salad

Baby Kale, Hearts of Romaine, Applewood Bacon
Pulled Chicken, Apples, Cucumbers, Watermelon Relish,
Hard Boiled Eggs, Honey Mustard Vinaigrette

\$7.00 PP

Butternut Squash Panzanella Salad

Arugula, Romaine, Radicchio, Prosecco Poached Strawberries,
Goat Cheese, Candied Pecans, Dried Blueberries, Gingerbread
Croutons, Lemon Maple Vinaigrette

\$15.00 PP

Lunch and Dinner

A LA CARTE

HOT ENTREES

Grilled Hot Dogs

\$10.00 PP

All Beef Hot Dogs, Baked Poppy Seed Buns, Diced Sweet Onions
Pickle Relish, Ketchup, Yellow Mustard

Burger Bar

\$16.25 PP

Grilled Local Beef Patties, Freshly Baked Buns, Butter Lettuce
Beefsteak Tomatoes, Red Onions, Dill Pickles, Cheddar Cheese
Signature Sauce

BYO Pork Sliders

\$11.00 PP

16HR House-Smoked Pork Shoulder, Tabasco Onions
Roasted Jalapeno Apple Slaw, Brioche Slider Buns
Trio of Local John Tom's BBQ Sauces

Hoosier Street Tacos

\$16.60 PP

Grilled Beef Carne Asada and Shredded Chicken Tinga
Sour Cream, Cotija Cheese, Salsa Roja, Salsa Verde
Guacamole Flour Tortillas

SIDES

Harissa Baby Carrots

\$5.80 PP

Locally Grown, Harissa Maple Vinaigrette, Fried Chickpeas
Fresh Herbs

Locals Only Mac & Cheese

\$8.30 PP

Cavatappi Pasta, Local Cheese Fondue, Cheese Cracker Herb Crust

Lemon Garlic Broccolini

\$5.80 PP

Locally Grown, Lemon Herb Vinaigrette, Roasted Garlic
Grilled Lemon

Desserts

Blueberry Cornbread Cobbler	\$11.00 PP
Warm Blueberry Filling, Crumbled Cornbread Topping	
Cinnamon Churros	\$6.00 PP
Mexican Chocolate Dipping Sauce	
Assorted Cookies & Brownies	\$10.00 PP
Fudgy Chocolate Brownies	\$6.00 PP
Home-Style Cookies	\$6.00 PP
Flourless Chocolate Torte	\$10.25 PP
Macerated Berries & Whipped Cream	
Assorted Dessert Bites	\$7.50 PP
Assorted Mini Cheesecakes, Dessert Shooters, Petit Fours	

Small Plates

COLD

St. Elmo Shrimp Cocktail

\$7.92 EA

Poached Jumbo White Shrimp, St. Elmo Horseradish Cocktail Sauce
Fresh Lemon, Pea Shoots

Lobster Ceviche

\$12.68 EA

Coldwater Lobster Tail, Fresh Citrus, Sweet Corn, Micro Herbs
Sweet Potato Threads

Mini Lobster Rolls

\$12.00 EA

Split Top Mini Bun, Lobster Meat, Leaf Lettuce, Celery, Mayonnaise,
Chives, Lemon

Watermelon Feta Skewers

\$7.00 EA

Cubed Watermelon, Feta Cheese, Red Onion, Cucumber, Balsamic
Glaze, Fresh Mint

Boursin Dip with Crispy Potatoes

\$7.50 PP

Garlic & Herb Cheese, Sour Cream, Bacon Crumbles, Chives
House Potato Chips

Bruschetta Crostini

\$3.50 EA

Fresh Diced Tomatoes, Garlic, Shallots, Seasoned Crostini, Balsamic

Fig & Prosciutto Crostini

\$4.35 EA

Prosciutto, Black Mission Figs, Whipped Goat Cheese, Local Honey
Toast Point

Kettle Chips with Dill Pickle Dip

\$5.40 PP

Salsa Sampler

\$5.40 PP

Mild Salsa Verde, Salsa Roja, Fresh Guacamole, White Corn Tortilla Chips

Seasonal Fruit Display

\$8.00 PP

Garden Fresh Crudit 

\$10.40 PP

Seasonal Vegetables, Hummus, Hartwell's Ranch Dip

Small Plates

HOT

Parmesan Pork Fritter Slider **\$9.00 EA**

Rustic Marinara, Shredded Mozzarella, Parmesan
Served on a Garlic Knot

Smoked Beef Short Rib Mini Taco **\$11.00 EA**

House Smoked Beef Rib, Apple Jicama Slaw
Habanero Mustard Crema, Corn Tortilla Shells

Pulled BBQ Jackfruit Slider **\$8.80 EA**

BBQ Pulled Jackfruit, Horseradish Pickles, Onion Tangles, Local John Tom's BBQ Sauce, Slider Bun

Mac & Cheese Bites **\$4.75 PP**

Traditional Mac & Cheese, Corn Flake Crust, Buttermilk Ranch

Meatball Shooters **\$7.25 EA**

All Beef Meatballs, Buffalo Mozzarella, Sundried Tomato Marinara

Manchego Short Rib Empanada **\$9.00 EA**

Served with Sesame Lime Slaw

Tandoori Chicken Slider **\$10.00 EA**

Marinated Chicken Breast, Cucumber Cilantro Slaw, Slider Bun

Roasted Corn Queso Fundido **\$7.50 PP**

Grilled Corn, Flame-Roasted Peppers, Mexican Cheese Fondue White
Corn Tortilla Chips

Buffalo Chicken Dip **\$6.60 PP**

Pulled Fire-Roasted Chicken, Local Cream Cheese, Cheddar Cheese,
Crumbled Gorgonzola, Buffalo Sauce, Fresh Herbs White Corn
Tortilla Chips

Chicken Tenders **\$11.25 PP**

Hartwell's Ranch Dip, Locally Owned John Tom's BBQ Sauce

Chicken Wings **\$13.00 PP**

Buffalo Sauce, Hartwell's Ranch Dip, Celery Sticks, Carrot Sticks

Reception Stations

Build Your Own Guacamole Bar

\$11.00 PP

Creamy Avocado, Red Onion, Tomato, Jalapeno, White Onion, Lime, Pico de Gallo, Elote Corn Salad, Red Pepper Flakes, Corn Tortilla Chips

Fresh Veggie & Artisan Cheese Grazing Table

\$12.48 PP

Market Vegetables, Local Ranch, Hummus, Artisan Cheeses, Crackers, Crostini, Fruits, Nuts & Preserves

Warm Pretzel Bar

\$8.50 PP

Salted & Cinnamon Sugar Soft Baked Pretzels, Beer Cheese Dip, Assorted Mustards, Vanilla Icing, Dulce de Leche

Flatbread Pizza Bar

\$17.92 PP

Pesto, Artichoke, Sun-Dried Tomatoes, Shaved Parmesan
Smoked Salmon, Cream Cheese, Capers, Pickled Red Onions, Cucumber
Bacon Jam, Heirloom Tomatoes, Buffalo Mozzarella, Micro Arugula
Candied Peach, Mascarpone, Honey, Micro Herbs

Walking Taco Bar

\$16.60 PP

Texas Style Chili, Queso Blanco, Lime Crema, Roasted Corn, Pickled Red Onions
Fresh Cilantro, Pickled Jalapenos, Pico de Gallo, Monterey & Cheddar Cheeses
Lime Wedges, Salsa Roja, Fritos Scoops

Artisan Cheese & Charcuterie

\$13.75 PP

Local Bleu, Gouda, Jarlsberg, Havarti, White Cheddar, Smoked Cheddar,
Genoa Salami, Coppa, Capicola, Sopressata, Prosciutto, Fruit Preserves,
Local Honey Crostini, Assorted Crackers

Brisket Burnt End Nachos

\$17.50 PP

Smoked Pepper Queso, Avocado Crema, Pickled Red Onions, Cotija Cheese, Green Onion, Tajin, White Corn Tortilla Chips

Alcoholic Beverages

CHOICE OF HOSTED OR CASH BAR

Premium Spirits **10.00 EA**

Tito's Vodka
Tanqueray Gin
Bacardi 10 Rum
Herradura Silver Tequila
Johnnie Walker Black
Bulleit Bourbon
Hennessy VS

Deluxe Spirits **9.75 EA**

New Amsterdam Vodka
Bombay Gin
Bacardi Silver Rum
Jose Cuervo Silver Tequila
Dewars' White Label Scotch
Jack Daniel's Whiskey
Fireball Whiskey

Deluxe Wine **8.00 EA**

House Chardonnay
House Pinot Grigio
House Cabernet Sauvignon
House Pinot Noir

Premium Wine **9.00 EA**

Chateau St. Michelle Chardonnay
Stoneleigh Sauvignon Blanc
Starmont Cabernet Sauvignon
Casillero Diablo Pinot Noir

Professional licensed bartenders are required. A bartender fee of \$160++ per bartender will be applied.

Bartender fees are waived if bar sales exceed \$375.

Alcoholic Beverages

CHOICE OF HOSTED OR CASH BAR

Imported & Microbrew Beer **8.00 EA**

Stella Artois
Modelo
Nutrl Seltzers (Assorted Flavors)
Angry Orchard Hard Cider

American Premium Beer **8.00 EA**

Bud Light
Coors Light
Michelob Ultra

Premium Craft Beer **9.00 EA**

A Selection of Craft Brews from Local Breweries

Draft Beer

By the Keg

American Premium 475.00 Each
Imported 600.00 Each
Premium Craft 725.00 Each

Professional licensed bartenders are required. A bartender fee of \$160++ per bartender will be applied.

Bartender fees are waived if bar sales exceed \$375.

A 23% Service Charge and Applicable Tax Will Be Added To All Orders

Non-Alcoholic Beverages

By the Gallon

Regular Coffee	60.00
Decaf Coffee	60.00
Hot Tea Selections	58.00
Hot Chocolate	58.00
Fresh Brewed Iced Tea	30.00

5 Gallon Water Jug **60.00 EA**

Requires Electric Water Dispenser Rental
65.00 Per Day

Cans/Bottles

Cans & Bottles are Billed on Consumption

Canned Soda **4.00 EA**

Coca Cola	Sprite
Diet Coke	Sprite Zero
Coke Zero	Minute Maid Lemonade

Bottled Beverages **4.00 EA**

Dasani Bottled Water	Gold Peak Unsweet Tea
Assorted Powerade	Gold Peak Sweet Tea

Red Bull Energy Drinks **5.00 EA**

Professional licensed bartenders are required. A bartender fee of
\$160++ per bartender will be applied.

Bartender fees are waived if bar sales exceed \$375.

General Information

Exclusivity

The caterer maintains the exclusive rights to provide all food and beverage in or at Lucas Oil Stadium.

Good Faith Estimate

A good faith estimate of food and beverage prices will be provided three (3) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and us. In addition, full payment for all services must be received in advance of your first event.

Buffer Guest Count

Minimum A minimum number of 25 guests is required for buffet style service. A \$75 fee will be assessed on buffets for less than 30 guests.

General Information

Service Charge & Tax

A 23% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 23% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the state of Indiana, the customer must deliver to the caterer satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

Beverage Guidelines

The caterer upholds the liquor licenses for Lucas Oil Stadium. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, the caterer is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy two (72) business hours prior to the event will forfeit 90% of the deposit.