Aramark is committed to providing the highest standard of quality service. As the exclusive caterer of Coors Field, our menus offer a comprehensive selection of innovative culinary creations. All food is prepared and delivered fresh to your suite.

We look forward to taking care of all your catering needs.

Coorsfieldsuitecatering@aramark.com / (303) 312-2550
www.suitecatering.com
FOOD INCLUDED SUITES MENU

(One Serving Per Ticket)
Any item with pricing may be substituted for any included item within its category for an additional charge per person.

PACKAGE INCLUDES:
One Bottled Water and One All Beef Hot Dog (Nathan’s)

SNACKS

+Popcorn 🍿
Popped Fresh Daily
+Roasted Peanuts 🌽
Lightly Salted in the Shell

~Substitutions~
Mini Pretzel Twists ($1 per person)
Salted Mini Pretzel Twists
Rockies Trail Mix ($3 per person)
Assorted Nuts, Chex Mix, Raisins, and Rockies Colored M&Ms
Cracker Jack® ($3 per person)
Molasses-Flavored, Caramel-Coated Popcorn and Peanuts
Bottomless Chip and Dip Bar ($9 per person)
Kettle Style Potato Chips and Tortilla Chips served with Salsa, Guacamole and House Made Onion Dip

COLD APPETIZERS (Choose One)

+Garden Salad 🥗
Mixed Field Greens, Cucumber, Tomatoes, and Carrots with Ranch and Balsamic Vinaigrette Dressing
Colorado Farmer’s Market 🥗
Vegetable Crudité with our Signature Veggie Dip

~Substitutions~
Fruit Platter ($3 per person)
Seasonal Melons, Pineapples, Grapes, and Berries Served with a Yogurt Dipping Sause
Southwest Fiesta Salad ($4 per person)
Chilled Romaine, Roasted Jalapeno Chicken, Grilled Corn off the Cob, Black Beans, Avocado, and Peppered Tortilla Strips Served with Chili Lime Ranch Dressing
Grand West Fiesta Dip ($4 per person)
Layered Refried Beans, Sour Cream, Guacamole, Cheddar Jack Cheese, Black Olives, Tomatoes, Red Onions Served with Tortilla Chips
Charcuterie Board ($9 per person)
FOOD INCLUDED SUITES MENU

HOT APPETIZERS (Choose One)

+Bavarian Pretzel Sticks
Served with Beer Mustard Dip and Cheese Dipping Sauce

Chicken Tenders
Served with Sweet BBQ Sauce and Honey Mustard

~Substitutions~

Mini Corn Dogs ($2 per person)
Served with Yellow Mustard

Chips and Queso ($3 per person)
Mexican Style Cheese, Dices Onions, Peppers, and Tomatoes Served with Tortilla Chips

Chicken Wings ($5 per person)
Naked Chicken Wings with your Choice of Traditional Buffalo Sauce or Sweet BBQ Sauce on the side.
Served with Carrots, Celery Sticks, Bleu Cheese and Ranch Dressing

Coconut Shrimp ($6 per person)
Served with Sweet Thai Chili Sauce

ENTRÉE (Choose One)

+BBQ Pulled Pork Sliders
Pulled Pork with Whiskey BBQ Sauce on Soft Dollar Rolls

Colorado Cheesesteak Sandwiches
Shaved Rib Eye, Sweet Onions, Bell Peppers, and Mushrooms mixed with Cheese Sauce.
Served on Mini Buns

Carne Asada Street Tacos
Char-Grilled Beef with Queso Fresco, Cilantro and Onion, Shaved Jalapenos, Pico de Galo, and Crema.

Chicken Verde Street Tacos
Roasted Chicken in Tomatillo Verde Sauce with Queso Fresco, Cilantro and Onion,
Shaved Jalapenos, Pico de Galo, and Crema.

~Substitutions~

Classic Club Hoagie ($3 per person)
Ham, Genoa Salami, Capicola Hot Ham, Provolone, Lettuce, Tomato, Onion, and Mayonnaise
on a Soft Hoagie Roll with Chef’s Red Wine Vinaigrette

Green Chili Ravioli ($4 per person)
A Combination of Green Chili Raviolis, Corn, Black Beans, Onions, Garlic, and Peppers,
Tossed in a White Pasta Cream Sauce

Southwest Fajitas ($6 per person)
Grilled Chicken, Rib Eye Steak, Bell Peppers, Mexican Style Cheeses, Shredded Lettuce,
Pico de Gallo, Sour Cream, Guacamole, and Spanish Rice served with Flour Tortillas

Seared Beef Sirloin* ($14 per person)
Seared Beef Sirloin with Roasted Baby Bakers, Asparagus, Cremini Mushrooms, and Pearl Onions
DESSERTS (Choose One)

+Chocolate Chunk Cookies
Chewy, Sweet Chocolate Chunk Cookies

Rockslide Brownie Bars
Brownie topped with Caramel, Brownie Cubes, Toasted Pecans, and Drizzled Caramel Ganache

~Substitutions~

Sweet spot ($3 per person)
Dessert Trio with Mini Cupcakes, Chocolate Chunk Cookies, and Mini Cheesecake Bites

Assorted Mini Cheesecake Bites ($4 per person)
Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon, Raspberry, and Amaretto Almond

Häagen - Dazs® Bars ($4 per person)
Vanilla Ice Cream, Chocolate Coating

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.