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YORK
SPACE SYSTEMS
SUITE LEVEL

FOOD
INCLUDED
SUITES MENU

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.

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, One Assorted Soda & One All Beef Hot Dog

SNACKS

Choose Two:

- * **POPCORN** GF V
- * **ROASTED PEANUTS** GF V
- MINI PRETZELS** V

Substitutions

CRACKER JACK (\$3 per person) GF V

Molasses Flavored, Caramel-Coated Popcorn & Peanuts

CHIP & DIP BAR (\$7 per person) GF V

Kettle Style Potato Chips & Tortilla Chips served with Salsa, Guacamole & Caramelized Onion Dip

COLD APPETIZERS

Choose One:

* **GARDEN SALAD** GF V

Crisp Romaine, Cucumber, Tomatoes, & Carrots with Ranch & Balsamic Vinaigrette Dressing

FRUIT PLATTER GF V

Seasonal Melons, Pineapples, Grapes, and Berries

Substitutions

POWER SALAD (\$5 per person) GF V

Crisp Romaine, Baby Spinach & Arugula, Shredded Red Cabbage, Herbed Chickpeas, Red Pepper, Roasted Butternut Squash, Tomato, Toasted Pepitas, Crumbled Goat Cheese, & Citrus Balsamic Vinaigrette Dressing

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

MEZZE PLATTER (\$6 per person) V

Baby Heirloom Carrots, Cucumber Sticks, Citrus Balsamic Cherry Tomatoes & Bocconcini Mozzarella, Roasted Garlic Hummus, Roasted Artichokes, Mixed Olives & Herbed Flatbread

ARTISAN CHEESE BOARD (\$8 per person) V

Served with Assorted Crackers

GF Gluten Free V 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.



FOOD INCLUDED SUITES MENU

HOT APPETIZERS

Choose One:

*** BAVARIAN PRETZEL STICKS** 

Served with Beer Cheese Dip on the Side

MINI CORN DOGS

Served with Yellow Mustard

CHIPS & QUESO  

Chili con Queso, Pico D' Gallo Served with Tortilla Chips

Substitutions

TLC CHICKEN TENDERS (\$7 per person)

Served with Sweet BBQ Sauce, Ranch, & Boom Boom Sauce

SOUTHWEST EGG ROLLS (\$7 per person)

Served with Chipotle Ranch Dressing

CHICKEN WINGS (\$8 per person)

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

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

ENTRÉE

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

*** PIZZA**

Cheese and Pepperoni Pizza

Oven Baked Pizza Prepared with House Made Marinara Sauce

MINI BUFFALO CHICKEN SANDWICHES

Pulled Chicken, Buffalo-Style Sauce, Mini Rolls, Blue Cheese Slaw

BRISKET BURNT ENDS & CHILE VERDE MAC & CHEESE

House Smoked Brisket Burnt Ends, Chile Verde, White Cheddar Mac & Cheese, Herbed Bread Crumb

SMOKEHOUSE BBQ PULLED PORK W/ BLUE CHEESE SLAW

Slow Smoked Pork Shoulder, BBQ Sauce, Pickles & Pickled Onions, Brioche Slider Bun

Creamy Blue Cheese Cole Slaw

Substitutions

CLASSIC CLUB HOAGIE (\$5 per person)

Genoa Salami, Pepperoni, Capicola Hot Ham, Morta della, Dill Pickles, Sport Peppers, Lettuce, Tomato, Red Onion,

Pesto Aioli, Mustard, Local Hoagie Roll

STREET TACOS (\$8 per person)

Adobo Marinated Ground Chicken & Beef Chorizo and Marinated Pork

Flour Tortillas, Cotija Queso, Pickled Red Onions, Sour Cream, Guacamole, Pico D' Gallo

MEATBALL SLIDERS (\$6 per person)

Traditional Beef Meatballs, Marinara Sauce, Grated Parmesan Cheese, Mini Soft Sub Rolls

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DESSERTS

Choose One:

*** CHOCOLATE CHUNK COOKIES** 

Chewy, Sweet Chocolate Chunk Cookies

CHEWY CHOCOLATE BROWNIES & BLONDIE BARS 

Buttery Chocolate Brownies with Milk Chocolate Chunks, Bittersweet, and Semi-Sweet Chocolate Chips
Chewy Butterscotch Blondies with Walnut Chunks and Bittersweet Chocolate Chips

Substitutions

HÄAGEN - DAZS® BARS (\$5 per person)  

Vanilla Ice Cream, Chocolate Coating

ASSORTED CUPCAKES (\$5 per person)

Assortment of Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup

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