



2009 EVENT DAY SUITE MENU



Welcome to the Colorado Rapids Suites

ARAMARK Sports and Entertainment is committed to providing you with the highest standards of service. As the exclusive caterer for Dick's Sporting Goods Park, our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our on-site kitchen.

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



SNACKS

All of your favorites.

Serves approximately
12 people

Sales tax and 18% service charge will
be added to all orders • 10% of service
charge will be applied to server gratuity

Please call 303.727.3603 to order.



EVENT DAY SUITE MENU

Gourmet Popcorn - \$10

Popped Fresh Daily

Roasted Peanuts - \$10

In the Shell

Cracker Jack - \$18

A Game Favorite

Snack Mix Trio - \$24

Traditional Chex mix, chile lime and Cajun fire

Fan Favorites - \$32

Gourmet popcorn, roasted peanuts and Cracker Jack

Candy Basket - \$34

Skittles, plain and peanut M&M's, Mike and Ike's and Twizzlers

Kettle Chips and Dip - \$18

Fresh fried kettle chips with our house made onion dip

Salsa Sampler - \$34

Red, white and blue tortilla chips

House Made Salsas

Salsa fresca, roasted corn, spicy chipotle

Chips & Salsa Fresca - \$20

Pretzels - \$18

Mini pretzel bites served with beer mustard dipping sauce



ENTRÉE SALADS

Perfect for the healthier choice
and for hot summer days

Serves approximately
12 people

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EVENT DAY SUITE MENU

Chicken Caesar - \$38

Crisp romaine hearts, black olives, tender diced chicken, sliced red onion and shaved Parmesan cheese tossed in a creamy caesar dressing and topped with herbed croutons

Gourmet Greens Chop Salad - \$38

Fresh spring mix topped with a medley of garden fresh vegetables served with pita triangles and ranch dressing

SIDE SALADS

Red Skinned Potato Salad - \$24

Creamy potato salad with the skins left on and fresh dill

Mediterranean Greek Salad - \$28

Chopped romaine and diced cucumbers, red onions, tomatoes and green peppers tossed with Feta, Kalamata olives and Greek dressing



COLD APPETIZERS

A cool addition to your menu
for those hot summer days.

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12 people

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Colorado Farmers Market - \$40

Fresh seasonal vegetable crudité served with ranch dressing

Fresh Fruit Orchard - \$58

Sliced seasonal fruits, melons, plump berries and grapes

Accompanied by honey poppyseed dipping sauce

Cheese Display - \$64

Cheddar, Swiss, Port Salut, pepper jack and Boursin cheeses

Accompanied by assorted crackers

Grand West Fiesta Dip - \$50

Refried beans, sour cream, guacamole, cheddar and jack cheese,
black olives, tomatoes, red onions and Serrano peppers

Accompanied by red, white and blue tortilla chips

Antipasta Tray - \$60

A selection of Italian meats, mozzarella, cheese, Italian olives,
marinated mushrooms and artichokes served with herb focaccia bread



HOT APPETIZERS

The complement for any entrée,
our hot appetizers feature
everybody's favorite starters.

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12 people

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Chili Con Queso - \$48

A melting pot of Mexican style cheeses with diced onion, peppers and fresh tomatoes
Accompanied by crispy red, white and blue tortilla chips

Mac and Cheese Wedges - \$52

A traditional favorite taken up a notch, battered and deep Fried, served with ranch dressing

Appetizer Duo - \$54

Your choice of two of the following hot appetizers.

Chicken quesadilla rolls, jalapeno poppers, vegetable spring rolls, pork dumplings
and battered vegetables selected appetizers will come with dipping sauce

Chicken Wings - \$66

Plump chicken wings hand breaded and fried, served with
traditional Buffalo, chipotle barbecue and sesame ginger sauces
Accompanied by carrot and celery sticks and bleu cheese dressing

Chicken Tenders - \$68

Breaded juicy strips of chicken breast cooked to a golden brown,
served with honey mustard and sweet honey barbecue sauce



ENTRÉES

Satisfy your taste buds with these mouth watering selections.

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12 people

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Grilled All Beef Hot Dogs - \$46

Grilled quarter pound all beef hot dogs with beer steamed sauerkraut, served with fresh traditional style buns

Grilled Beer Brats - \$48

Accompanied by sautéed onions, served with fresh traditional style buns

Rapids Duet - \$46

Grilled all beef hot dogs with beer steamed sauerkraut and bratwurst with sautéed onions, served with fresh traditional style buns

Denver Cheese Steak Sandwich - \$66

Shaved rib eye of beef sautéed with sweet onions, bell peppers and sliced mushrooms, topped with provolone cheese, served with fresh hoagie rolls

Smothered Chimichangas - \$66

Beef and bean burritos deep fried and served smothered in our own chili verde and covered in Monterey jack cheese

Slider Burgers - \$68

Slider burgers with caramelized onions and pickles

Accompanied by slider sauce and buns



DESSERTS

A sweet way to end your day
at Dick's Sporting Goods Park.

Serves approximately
6 people

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be added to all orders • 10% of service
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Ice Cream Bars - \$30

Dove vanilla ice cream bars dipped in milk chocolate

Ice Cream Sandwich - \$34

Rich vanilla ice cream sandwiched between two chocolate chip cookies



BEVERAGES

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ADVANCE SUITE MENU

SOFT DRINKS - \$12

(12 oz cans)

Coca-Cola, Diet Coke, Coke Zero, Sprite, Dasani Bottled Water

(sold by the six pack)

DOMESTIC BEER - \$18

(12 oz cans)

Coors Original, Coors Light, Coors non-alcoholic, Budweiser, Bud Light, Miller Lite

(sold by the six pack)

PREMIUM LIQUOR - \$55

(liter)

Absolut Vodka, Captain Morgan's Spiced Rum, Johnny Walker Red Scotch, Jack Daniel's Sour Mash Whiskey

Special order liquor is available by the liter

REHYDRATORS - \$16

(20 oz bottles)

Vitamin Water Revive, Vitamin Water XXX, PowerAde Fruit Punch, PowerAde Mountain Berry

(sold by the four pack)

PREMIUM BEER - \$21

(12 oz cans)

Fat Tire Amber Ale, Sunshine Wheat, Tecate, Corona, Heineken

(sold by the six pack)

BAR GARNISHES - \$2

(per cup)

Lemon wedges, lime wedges, stuffed green olives, maraschino cherries

FRUIT JUICE - \$8

(10 oz bottles)

Orange juice, cranberry juice, grapefruit juice, pineapple juice, tomato juice

(sold by the four pack)

CALL LIQUOR - \$40

(liter)

Smirnoff Vodka, Bacardi Silver Rum, Tanqueray Gin, Jose Cuervo Gold Tequila, Dewar's White Label Scotch, Seagram's 7 Canadian Whiskey, Jim Beam Bourbon Whiskey

ASSORTED MIXERS - \$12

(10 oz bottles)

Tonic water, club soda, ginger ale

(sold by the six pack)

FRESHLY BREWED BEVERAGES - \$8

Gourmet coffee decaffeinated coffee, hot chocolate, assorted hot teas, freshly brewed iced tea

(sold by the carafe)

PITCHERS - \$30

(64 oz)

Margaritas, Hurricane, Sangria, Bloody Mary, Mimosa (four splits and a pitcher of orange juice)

MORE MIXERS

(Per Bottle)

Triple Sec - \$14,
Dry Vermouth - \$9,
Sweet Vermouth - \$9,
Bloody Mary Mix - \$8,
Margarita Mix - \$8,
Lime Juice - \$6,
Sweet and Sour Mix - \$5,
Grenadine Syrup - \$4



WINE LIST

Served in .750 Bottles

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SPARKLING WINES

Brut Korbel California NV - \$30

SWEET WHITE/BLUSH WINES

White Zinfandel Beringer California - \$23

DRY LIGHT TO FULL INTENSITY WHITE WINES

Listed from mildest to strongest

Pinot Grigio Woodbridge - \$24

Chardonnay Woodbridge California \$24

Chardonnay Jacob's Creek South Eastern Australia \$26

Chardonnay Kendall-Jackson Vintner's Reserve California \$28

Sauvignon Blanc Robert Mondavi Private Selection North Coast \$31

DRY LIGHT TO FULL INTENSITY RED WINES

Listed from mildest to strongest

Merlot Robert Mondavi Winery Private Selection Central Coast - \$31

Zinfandel Ravenswood Vintner's Blend California - \$31

Insatiable Cabernet Sauvignon California - \$31

Cabernet Sauvignon Robert Mondavi Winery Oakville - \$45