

ALLEN EVENT CENTER

ADVANCE ORDER

MENU



AllenEventCenter.com

WELCOME TO

Allen Event Center

On behalf of Allen Event Center, we would like to welcome you and your guests to your luxury suite.

We will make every effort to provide you with any special requests you or your guests may have.

In order to make this possible, we have assembled the following suite information and menu.



As the exclusive provider of food and beverage service at Allen Event Center, we are committed to providing you and your guests with the highest standards of quality and service.

Menus

Our menus offer a variety of local and innovative culinary selections from which to choose. Menu items are designed to serve eight people. If you have any dietary restrictions or special needs, please don't hesitate to contact us directly. We will make every effort to accommodate special requests that are made in a timely manner.

It is not permissible for suite owners or guests to bring food and/or beverage into Allen Event Center. A limited menu of food items will be available for game/event day ordering. All suites are provided with the necessary chafing dishes and other equipment needed for service in that suite. In addition, a supply of disposables will be provided at no additional cost with the purchase of food and beverage from Allen Event Center. Should you desire to entertain with China, silverware or glassware, our Suite Coordinator will be happy to provide prices and arrange for rental.

Pre-Orders

We encourage you to order in advance, as you have a larger selection of items to choose from and to ensure the timely delivery of your order. We request your orders be placed by noon, three (3) business days prior to the event to ensure item availability and the utmost in presentation, service and quality.

Ordering Deadline

EVENT DAY	ORDERS DUE BY NOON
MONDAY	WEDNESDAY
TUESDAY	THURSDAY
WEDNESDAY	FRIDAY
THURSDAY	MONDAY
FRIDAY	TUESDAY
SATURDAY	WEDNESDAY
SUNDAY	WEDNESDAY

Placing Orders

Please email Ineiman@AllenEventCenter.com or call our Suite office 972.912.1034. Please inform the Suite department of a contact person (one person to place all of your food and beverage orders for the suite to avoid order duplication).

Food and beverage pre-orders will be delivered to your suite one hour prior to the start of the event unless otherwise specified. A credit card number is required to start and hold your order.

Day of Event Ordering

Day of event orders may be placed with your Suite Attendant upon arrival up to an hour and a half after the start of the event. A credit card must be provided to the Suite Attendant for payment of all event day catering orders. Please allow approximately a half-hour to deliver the order. All orders placed after the three-day deadline will be treated as event day orders which will affect delivery time. The Day of Event menu is limited to items that are readily accessible and can be easily prepared on a busy event day.



Personalized Service

During events, a Suite Attendant will be assigned to set up your suite, deliver your food and beverage orders, take additional orders, assist in maintaining your suite and break down the suite at the end of the event.

Account Information and Method of Payment

All suite owners must set up an account with a major credit card and a contact person. If you are a guest of a suite owner and are responsible for your own food and beverage service, please inform your suite attendant of your method of payment. If there is more than one suite owner in a suite, each owner will need to set up a separate account and contact person. The suite owner is responsible for any food and beverage ordered for the suite. All food, beverages and mixed beverages are subject to an 8.25% sales tax.

Alcoholic Beverage Policy

The Texas Alcohol and Beverage Commission (TABC) strictly prohibit alcohol from being brought into or removed from Allen Event Center. Texas State Law prohibits the consumption of alcohol by persons under the age of 21. It is the responsibility of the suite owner to ensure that no minors or intoxicated persons consume alcoholic beverages in the suite. Allen Event Center reserves the right to check for proper identification and refuse service to persons who appear to be intoxicated or cannot produce proper identification.

Cancellations

Should you need to cancel your food and beverage order, please contact the Suite Coordinator with your cancellation at least 24 hours prior to the event. Suite orders not canceled by the 24 hour deadline will be subject to a 50% cancellation fee.

Allen Event Center would like to thank you for allowing us the opportunity to serve you and your guests during your visit.

Should you have any comments or recommendations, please don't hesitate to contact the Suite Coordinator or Food & Beverage Director.

Packages

SERVES 8

SOUTH OF THE BORDER

165

Fire-grilled fajita beef and Southwest marinated grilled chicken with caramelized onions and peppers, warm flour tortillas, shredded cheddar, fresh pico, sour cream and Chef Jaime's salsa and guacamole
Served with freshly fried tortilla chips, charro beans and Mexican style rice

THE SMOKEHOUSE

145

Hickory and oak-smoked brisket rubbed with Chef's secret blend of spices, Miiller's Llano Smokehouse® smoked sausage and house-brined, slow-smoked pulled pork
Served with southern-style mustard potato salad and Mamaw's slaw, sweet yeast rolls, relish tray and Chef Mark's Dr Pepper® BBQ sauce

EAST MEETS SOUTHWEST

100

A tasty sampler of the best from both worlds, including hot and cheesy quesadillas with caramelized peppers and onions, crispy pork pot stickers with our house-made ginger-soy dipping sauce, mini-beef barbacoa tostadas with our hickory and oak-smoked brisket and crispy chicken summer rolls with sweet Thai chile

ALL-AMERICAN

80

Fire-grilled Angus beef burgers and Nathan's Famous® all-beef hot dogs with all the fixins
Served with our house-made kettle chips

THE THREE AMIGOS

75

A selection of our classic sliders including our: house-made pulled pork topped with pickles and Mamaw's slaw, spicy Buffalo-style chicken with crumbled gorgonzola and homemade buttermilk ranch and our classic Angus beef burger with good ol' American cheese, pickles and onions
Served with our house-made kettle chips

SOUTHERN PUCKS

75

Freshly baked, extra-large country-style biscuits with crisp buttermilk chicken and house-made ranch dressing. Black Forest ham and cheddar with our house-made honey mustard dressing featuring local Allen honey. Hickory and oak-smoked crispy fried pork belly with fresh tomato, lettuce and mayo
All served with thick-cut country fried potato wedges

GIANT PARTY SUB

- (1) MEAT SANDWICH
- (2) MEAT SANDWICH
- (3) MEAT SANDWICH

45
50
55

24" party sub loaded with your choice of freshly sliced deli meats, cheeses and toppings. All sandwiches are topped with lettuce, tomato and red onion. Meats to choose from: black forest ham, roast beef or mesquite honey turkey breast. Cheeses to choose from: American, cheddar or Swiss.

Served with appropriate condiments, pickle spears and our house-made kettle chips

Snacks

SERVES 4-6

HOT DIPS AND CHIPS 50
An assortment of our hot, homemade dips including creamy spinach and artichoke, spicy Texas queso and creamy bean dip
Served with our house-made tortilla and kettle chips

SNACK ATTACK 45
An assortment of our favorite snacks including Ghardetto's® snack mix, our house-made Ranch flavored kettle chips and red and white chocolate gems with salted pretzels and classic roasted peanuts

CRUDITE OF VEGETABLES 40
A beautiful display of vegetables with our house-made buttermilk ranch dressing and steakhouse onion dip

COLD DIPS AND CHIPS 35
An assortment of our cold, homemade dips including bacon-buttermilk ranch, steakhouse onion dip and Chef Jaime's famous salsa
Served with our house-made tortilla and kettle chips

BIG POPPA' 18
Bottomless bowl of our fresh popped popcorn

Salads

SERVES 8

Homemade dressing choices: buttermilk ranch, smoked caesar, blue cheese, thousand island, zesty Italian or cherry balsamic.
All salad dressings are served on the side

CLASSIC CALIFORNIA COBB 45
Chopped hearts of romaine, English cucumber, shredded jack cheese, our honey glazed ham with local Collin County honey, boiled egg, local tomato and our house-made garlic-herb croutons

THE CHOP 40
Chopped hearts of romaine, English cucumber, shredded jack cheese, our honey glazed ham with local Collin County honey, boiled egg, local tomato and our house-made garlic-herb croutons

CLASSIC CHICKEN CAESAR 37
Fresh cut hearts of romaine, parmesan cheese, fresh tomato bruschetta with local tomato and basil, herb-marinated grilled chicken and house-made garlic butter croutons served with our smoked caesar dressing

THE HOUSE 27
Crisp hearts of romaine and petit European blend lettuces with local tomato, English cucumber, sweet onion, shredded carrot and our house-made garlic-herb croutons

Suite Sweets

LOCATED IN THE NORTHWEST CORNER OF THE PREMIUM LEVEL
Choose from a decadent selection of cakes, cookies and sweets, sure to cure any sweet tooth cravings!

Event Day

SERVES 4-6

BACON CHEESEBURGER TATER SKINS 52
Savory potato skins topped with our Angus ground beef, crispy bacon, caramelized onion and classic A-1® steak sauce.

TRADITIONAL BONE-IN WINGS 50
Jumbo bone-in chicken wings tossed in one of your favorite sauces including traditional spicy Buffalo, Cajun rub, Nashville Hot, Sesame Teriyaki or Chef Mark's Dr Pepper® BBQ sauce
Served with fresh cut celery and carrot sticks and our house-made buttermilk ranch or blue cheese dressing

BELLY-BUSTER NACHOS 45
Our house-made tortilla chips and spicy Texas queso with seasoned ground beef
Served with fresh guacamole, jalapenos, sour cream and Chef Jaime's salsa

RISE & SHINE PIGGYS 45
Jimmy Dean's® breakfast sausage links wrapped in buttery, flaky biscuit dough and baked to perfection
Served with red raspberry jam and home-style peppered gravy

THIS LITTLE PIGGY 45
Nathan's Famous® mini all-beef dogs wrapped in buttery, flaky puff pastry dough and baked to perfection
Served with classic yellow and whole grain mustards

MAMAW'S CHICKEN TENDERS 38
Buttermilk breaded chicken fried chicken strips with Mamaw's secret herbs and spices, fried up extra crispy
Served with your choice of house-made buttermilk ranch, Chef Mark's Dr Pepper® BBQ sauce or home-style peppered gravy

JALAPENO POPPERS 35
Lightly breaded jalapeno halves stuffed with cheddar cheese and fried golden brown
Served with our house-made buttermilk ranch

FIRE-GRILLED ANGUS BURGERS* 32
Four (4) of our thick n' juicy angus beef burgers topped with your choice of cheddar, Swiss, pepper jack or American, and all the fixins

CHICKEN TINGA FLAUTAS 30
Slow roasted Tinga-style shredded chicken and queso blanco rolled in flour tortillas and fried golden brown
Served with Chef Jaime's famous salsa

PIZZA 28
Large 16" one-topping pizza with our house-made marinara and melty cheese. Choose from cheese, pepperoni or Italian sausage
\$1.50 for each additional topping (subject to availability, ask your server for today's fresh toppings)

NATHAN'S FAMOUS® HOT DOGS* 24
Four (4) fire-grilled jumbo all-beef hot dogs with all the fixins

**Gluten free buns available upon request*



AT ALLEN EVENT CENTER



What's better than incredible food and exciting hockey?

Enjoy an exclusive catered dinner for Premium Level Club Seat and Suite Holders at Allen Americans home games!

For more information, contact Randell Holmes (rholmes@AllenEventCenter.com or 972.912.1077)

Supporting Local Businesses

AT ALLEN EVENT CENTER

Allen Event Center uses local product whenever possible, listed below are some of our local partners:

Bare Naked Bee Company, C.H. Guenther and Son, Inc., Cheesecake Royale, Deen Meat & Cooked Foods, Gran Sabor, Miiller's Smokehouse & Market, Mission Foods, Mrs Baird's Bakery, Oak Farms Dairy, Syracuse's Sausage Company, Tropical Foods, Village Farms and Wright Brand

Beverages

ICED TEA

Sweet or unsweet
Sold by the gallon

21

COFFEE & HOT CHOCOLATE

One (1) air pot

15

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb, Lemonade
Sold by the six-pack

15

WATER

12 oz. Dasani
Sold by the six-pack

15

JUICES

Cranberry, grapefruit, orange
Sold by the carafe

12

Pineapple

Sold by the can

2

Beer

SIX (6) 12 OZ. CANS

PREMIUM

All Call, Dos Equis, Shiner

31



DOMESTIC

Bud Light, Coors Light, Michelob Ultra, Miller Lite

25



Liquor

750 ML BOTTLES

SCOTCH

Chivas Regal 85
Dewar's 65

TEQUILA

Patron Silver 95
Jose Cuervo 50

VODKA

Black Eye 81
Grey Goose 78
Ketel One 70
Krutto Original 60
Tito's 50
Deep Eddy Grapefruit 40
Deep Eddy Lemon 40

GIN

Bombay Sapphire 65
Beefeater 50

WHISKEY

Crown Royal 76
Jameson 75
Maker's Mark 75
Jack Daniels 70
Jim Bean 45

RUM

Captain Morgan 50
Bacardi Superior 40
Malibu 40

MIXERS

Club Soda 12
Tonic Water 12
Margarita Mix 12
Bloody Mary Mix 12
Original or Spicy

Garnishes free upon request

10

Wine

750 ML

WHITES

RODNEY STRONG SONOMA COUNTY

Chardonnay

California - Bright lemon and apple aromas mingle with hints of tasty barrel complexity. While on the palate your taste buds will enjoy pear, pineapple, baking spices and refreshing acidity.

RED DIAMOND

Chardonnay

Washington - Showcases tropical fruit flavors such as ripe pineapple, pears and apples. Finishes softly with a touch of creamy oak.

CHATEAU STE. MICHELLE

Riesling

Washington - Sweet lime and peach with subtle mineral notes. This is a pleasure to drink and easy to match with a variety of foods.

LA TERRE

Chardonnay

California - Smoky note weaving through its Macintosh apple, honeysuckle and vanilla flavors, and a round finish that lingers nicely, subtle in style but eye-catching in price

REDS

35

RODNEY STRONG SONOMA COUNTY

Merlot

California - Lush with predominate notes of black plum, black cherry and blueberry with a hint of dried sage. These fruit flavors are enhanced by aging in small French and American oak barrels for a nice baking spice, vanilla and creamy finish.

30

ECHELON

Pinot Noir

California - Aromas of black cherry and plum with a hint of dark chocolate. Rich flavors of black currant and raspberry with a touch of earthy sage lead into a smooth, silky finish.

26

HIDDEN CRUSH

Cabernet

California - Abundant ripe plum and cherry aromas followed by cedar wood, vanilla and some smoky toast.

25

LA TERRE

Cabernet

California - The fruit is very fresh on the pallet and will compliment hearty & spicy dishes. Flavors of cherry, cranberry and oak are apparent with each sip.

35

34

32

25



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