

ALLEN EVENT CENTER

DAY OF EVENT

SUITE MENU



AllenEventCenter.com

WELCOME TO

Allen Event Center

Our team of culinary professionals has created a menu to enhance your experience at Allen Event Center. All food and beverage served in the suites are provided exclusively by Allen Event Center's culinary team.

With a dedication to top-notch service, we are committed to ensuring your entire suite visit is as exciting and memorable as today's event.

**WE LOOK FORWARD TO TAKING CARE
OF ALL YOUR CATERING NEEDS.**



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

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

SNACK ATTACK **35**

An assortment of our favorite sweet and salty snacks including Ghardetto's® snack mix, our house-made BBQ flavored kettle chips and classic Cracker Jack's® caramel corn

BIG POPPA' **18**

Bottomless bowl of our fresh popped popcorn



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 at
rholmes@AllenEventCenter.com
or call 972.912.1077

Event Day SERVES 4-6

TEXAS STATE FAIR 55

A fried food feast of delicious mini corn dogs, tangy fried pickle spears and gooey mozzarella sticks
Served with marinara and house-made jalapeno ranch dipping sauces

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 flavors including traditional spicy Buffalo, classic ranch rub, lemon pepper, sweet chile 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 famous salsa

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 mustard

PIZZA ON A STICK 40

Everybody's favorite on a stick with Italian sausage, pepperoni, onion, tomato, bell pepper and topped with melty cheese
Served with classic marinara dipping sauce

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 served with your choice of Cheddar, Swiss, pepper jack or American and all the fixin's

CHEF JAIME'S 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 hearty marinara and melty cheese. Choose from cheese, pepperoni or Italian sausage.
\$.150 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 fixin's

Suite Sweets

AT ALLEN EVENT CENTER

LOCATED ACROSS FROM SUITE 201 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!

Beverages

ICED TEA	21
Unsweet tea (sweeteners provided) <i>Sold by the gallon</i>	
COFFEE & HOT CHOCOLATE	15
One (1) air pot	
SOFT DRINKS	15
Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb, Minute Maid® Lemonade <i>Sold by the six-pack</i>	
WATER	15
12 oz. Dasani <i>Sold by the six-pack</i>	
JUICE	12
Cranberry, grapefruit, orange <i>Sold by the carafe</i>	
Pineapple	2
<i>Sold by the can</i>	

Supporting Local Businesses

AT ALLEN EVENT CENTER

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

44 Farms Black Angus Beef, 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

Beer

SIX (6) 12 OZ. CANS

PREMIUM

Dos Equis, Shiner

31



DOMESTIC

Bud Light, Coors Light, Michelob Ultra, Miller Lite

25



Liquors

750 ML BOTTLES

SCOTCH

Johnnie Walker Red 70
Dewar's 65

WHISKEY

Crown Royal 76
Jameson 75
Jack Daniel's 70
Jim Beam 45

TEQUILA

Milagro 63
Jose Cuervo 50

RUM

Captain Morgan 50
Bacardi Superior 40
Malibu 40

VODKA

Grey Goose 78
Ketel One 65
Tito's 50
Deep Eddy 40
Nue Vodka 35

GIN

Bombay Sapphire 65
Beefeater 50

MIXERS

(Sold by the six-pack)
Club Soda 15
Tonic Water 15

*Garnishes are free
upon request*

Wine 750 ML

WHITES

NOBILO Sauvignon Blanc <i>New Zealand</i>	34
RUFFINO Pinot Grigio <i>Italy</i>	32
RED DIAMOND Chardonnay <i>Washington</i>	30
CHATEAU STE. MICHELLE Riesling <i>Washington</i>	26
HOUSE WHITE	25

REDS

ECHELON Pinot Noir <i>California</i>	34
HIDDEN CRUSH Cabernet <i>California</i>	32
ROBERT MONDAVI Cabernet Sauvignon <i>California</i>	30
WOODBIDGE Merlot <i>California</i>	30
HOUSE RED	25

Policies & Procedures

SERVICES

Allen Event Center offers exclusive catering for its suite patrons. This limited menu of food items is available the day of an event. All suites are supplied with disposable service ware.

TAXES AND SERVICE CHARGES

All food, beverage and mixed beverage orders are subject to an 8.25% sales tax.

ACCOUNT INFORMATION AND PAYMENT

Each suite owner must set up an account with a major credit card. If there is more than one owner, each owner must set up a separate account and contact person. When placing an event day order, a major credit card must be given at the time of purchase.

ALCOHOLIC BEVERAGES

The Texas Alcohol Beverage Commission (TABC) prohibits any alcohol from being brought into Allen Event Center. It is also prohibited by state law to remove any alcoholic beverage from the suites. Texas state law prohibits any person to consume alcohol under the age of 21. It is the responsibility of the suite owners to ensure no minors or intoxicated persons consume alcohol in their suites.



AllenEventCenter.com

