

ALLEN EVENT CENTER

# ADVANCE ORDER

MENU



[AllenEventCenter.com](http://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, unless otherwise stated. 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/holders or guests to bring outside 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, by the order deadline (listed below) 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	TUESDAY
SUNDAY	TUESDAY

## Placing Orders

Please email Suites Coordinator, Lindsay Nieman at [Inieman@AllenEventCenter.com](mailto:Inieman@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 upon arrival unless otherwise specified.

## Day of Event Ordering

Day of event orders may be placed with your Suite Attendant upon arrival. 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 and 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

PRE-ORDER: 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 famous 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

## THREE DOG NITE

90

Nathan's Famous® all-beef hot dogs, bacon-wrapped dogs and traditional brats  
*Served with caramelized peppers and onions, our house-made Texas chili, creamy Velveeta cheese sauce, house-made sauerkraut and all the other fixins. Gluten-free bun available upon request.*

## 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. Gluten-free bun available upon request.*

## THIS SPUD'S FOR YOU

80

Fresh-baked jumbo Idaho Russets with an abundance of toppings including our house-made Texas chili, slow-smoked pulled pork, marinated grilled chicken and all the extras to go with 'em!

## 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*

## GIANT PARTY SUB

45

24" party sub loaded with your choice of freshly sliced deli meat, cheese and toppings. Please choose one meat and one cheese from the following: Black Forest Ham, roast beef or mesquite honey turkey breast, and American, Cheddar or Swiss cheese. All sandwiches are topped with lettuce, tomato and red onion.  
*Served with appropriate condiments, pickle spears and our house-made kettle chips*

# Salads

PRE-ORDER: SERVES 4-6

**Homemade dressing choices: buttermilk ranch, smoked Caesar, blue cheese, Thousand Island, zesty Italian or cherry Balsamic.**  
*All salad dressings are served on the side*

## THE CAPRESE 42

Chopped hearts of romaine topped with local tomato, fresh mozzarella and organic basil with cracked pepper and sweet Balsamic reduction

## 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-herb 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

# Snacks

DAY OF EVENT: 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-butter milk 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

# 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!

# Event Day

DAY OF EVENT: SERVES 4-6

## TEXAS STATE FAIR

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*

55

## BACON CHEESEBURGER TATER SKINS

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

52

## TRADITIONAL BONE-IN WINGS

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*

50

## BELLY-BUSTER NACHOS

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*

45

## THIS LITTLE PIGGY

Nathan's Famous® mini all-beef dogs wrapped in buttery, flaky puff pastry dough and baked to perfection

*Served with classic yellow mustard*

45

## PIZZA ON A STICK

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*

40

## MAMAW'S CHICKEN TENDERS

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*

38

## JALAPENO POPPERS

Lightly breaded jalapeno halves stuffed with cheddar cheese and fried golden brown

*Served with our house-made buttermilk ranch*

35

## FIRE-GRILLED ANGUS BURGERS

Four (4) of our thick n' juicy angus beef burgers served with your choice of Cheddar, Swiss, pepper jack or American, and all the fixins

32

## CHEF JAIME'S CHICKEN TINGA FLAUTAS

Slow roasted Tinga-style shredded chicken and queso blanco rolled in flour tortillas and fried golden brown

*Served with Chef Jaime's famous salsa*

30

## PIZZA

Large 16" one-topping pizza with our hearty 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)*

28

## NATHAN'S FAMOUS® HOT DOGS

Four (4) fire-grilled jumbo all-beef hot dogs with all the fixins

24





AT ALLEN EVENT CENTER



## What's better than incredible food and exciting hockey?

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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](mailto: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:

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

# Beverages

## ICED TEA

Unsweet (sweeteners provided)

*Sold by the gallon*

## COFFEE & HOT CHOCOLATE

One (1) air pot

## SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Barq's Root Beer, Mr. Pibb, Minute Maid® Lemonade

*Sold by the six-pack*

## WATER

12 oz. Dasani

*Sold by the six-pack*

## JUICES

Cranberry, grapefruit, orange

*Sold by the carafe*

Pineapple

*Sold by the can*

21

15

15

15

12

2

# Beer

SIX (6) 12 OZ. CANS

## PREMIUM

Dos Equis, Shiner

31



## DOMESTIC

Bud Light, Coors Light, Michelob Ultra, Miller Lite

25



# Liquor

750 ML BOTTLES

## SCOTCH

Johnnie Walker Red 70  
Dewar's 65

## WHISKEY

Crown Royal 76  
Jameson 75  
Jack Daniels 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

*New Zealand - Bright, lifted tropical fruit and herbs with notes of pineapple, elderflower, cantaloupe and citrus*

### RUFFINO

Pino Grigio

*Italy - Fresh and complex with notes of meadow flowers, pears and golden apple*

### 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*

### HOUSE WHITE

## REDS

34

### 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*

34

32

### HIDDEN CRUSH

Cabernet

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

32

30

### ROBERT MONDAVI

Cabernet Sauvignon

*California - Rich and generous palate has black plum and blackberry fruit; tobacco and herb aromas and flavors that lead seamlessly into a balanced finish*

30

26

### WOODBIDGE

Merlot

*California - Rich aromas of cherry, chocolate and red berries with enticing flavors of cherry cola and toasty mocha oak*

30

25

### HOUSE RED

25



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