

WELCOME

All food and beverage served in the Suites at U.S. Steel Yard are provided exclusively by ARAMARK. We have a team of culinary professionals who have created a menu to enhance your experience today at U. S. Steel Yard. With a dedication to world class service, we are committed to ensuring that your entire Suite visit is as exciting and memorable as the action on the field.

ARAMARK is committed to providing you with exceptional food and service. Our menu offers a comprehensive selection of innovative culinary creations. All food is prepared and delivered fresh to your Suite from our U. S. Steel Yard Kitchen.

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

Office: (219)882-1758

Fax: (219)882-1784

Luxury Suite Packages

All Luxury Suite Packages Serve 6 People

* The Taste for the Game.....\$75.00

Grilled Stadium Dogs
Hearty Kettle Fried Potato Chips with roasted Onion Dip
Potato Salad
Jumbo Cookie Platter

* The Double Play Package.....\$150.00

Grilled Stadium Dogs
Charbroiled Black Angus Burgers
Relish Tray
Nacho Grande
-Fresh tri-colored tortilla chips with warm cheese sauce, sour cream,
salsa, onions, tomatoes, black olives, guacamole and jalapeños
Fresh California Fruit Display
Cracker Jacks
Double Chocolate Brownie Platter

* The Perfect Game\$180.00

Grilled Stadium Dogs
Grilled Bratwurst and Sauerkraut
Roasted Peanuts in the Shell
Tortilla Chips and Salsa
Farmers Market Vegetable Crudités
-A refreshing selection of crisp fresh garden vegetables served with
ranch-style dressing.
Fresh California Fruit Display
Jumbo Cookie Platter

* The RailCats Slugger\$260.00

Jumbo Shrimp Cocktail
Slow Roasted Peppercorn Crusted Beef Tenderloin
-Slow roasted beef tenderloin sliced into medallions topped with
Gorgonzola stuffed Portabella mushrooms, accompanied with fresh
rolls and creamy horseradish sauce.
Hearty Kettle Fried Potato Chips with roasted Onion Dip
Roasted Peanuts in the Shell
Cracker Jacks
Jumbo Cookies Platter
Double Chocolate Brownie Platter

* Notice of at least 48 hours prior to game time is needed in to order this item/package

Luxury Suite Snacks

All Luxury Suite Appetizers and Packages Serve 6 People

The Batters Box Package.....\$65.00

Chip Snacks (Choose 2)

Nut Snacks (Choose 1)

Sweet Snacks (Choose 1)

Chip Snacks

Hearty Kettle Fried Potato Chips with roasted Onion Dip.....\$15.00

Zesty Snack Mix.....\$15.00

-Cheddar cheese crackers, pretzel twists, bagel chips,
honey roasted peanuts, pumpernickel and sesame seed sticks.

Tortilla Chips and Salsa.....\$15.00

-Add Guacamole – additional..... \$9.50

-Add warm Nacho Cheese sauce – additional..... \$9.00

Stadium Favorites

Fresh Popped Popcorn..... \$ 9.00

Jumbo Hot Pretzel (6)..... \$20.00

Nut Snacks

Cracker Jacks.....\$20.00

Roasted Peanuts in the Shell.....\$18.00

Sweet Snacks

Double Chocolate Brownie Platter.....\$22 per dozen

Jumbo Cookie Platter.....\$22 per dozen

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Luxury Suite Cold Appetizers

All Luxury Suite Appetizers and Packages Serve 6 People

* **The Chilling Curve Ball Package**\$200.00

Jumbo Shrimp Cocktail
Cavatappi Pasta Salad
Imported and Domestic Cheese Display
Farmers Market Vegetable Crudités
Season's Best Fruits and Berries

* **Jumbo Shrimp Cocktail**\$90.00

Thirty-six Large Gulf Shrimp with spicy Cocktail Sauce

Imported and Domestic Cheese Display\$48.00

A fine selection of imported and domestic cheeses garnished with seedless red grapes, fresh strawberries and assorted table crackers.

Farmers Market Vegetable Crudités\$33.00

Crisp, refreshing selection of garden fresh vegetables served with our homemade Garden Ranch dipping sauce.

Season's Best Fruits and Berries\$40.00

Seasonal fresh fruit served with our homemade Honey Yogurt dipping sauce.

* **Notice of at least 48 hours prior to game time is needed in to order this item/package**

Luxury Suite Hot Appetizers

All Luxury Suite Appetizers and Packages Serve 6 People

The Crowd Pleaser Package\$132.00

Nacho Grande

Spicy Buffalo Wings

Grilled Chicken Quesadillas

Nacho Grande\$ 40.00

Tri-colored tortilla chips served with warm cheese sauce,
fire-roasted tomato salsa, olives, onions, jalapeños, tomatoes,
sour cream and guacamole.

Home-style Chicken Tenders\$ 45.00

Seasoned and battered tender chicken strips

Served with BBQ and Honey Mustard Sauces

Spicy Buffalo Wings\$52.00

Original style buffalo wings served with Bleu Cheese dressing

Creamy Spinach and Artichoke Dip\$20.00

A blend of spinach, artichokes and cream cheese topped with
Caramelized Parmesan and served with tri-colored tortilla chips.

Grilled Chicken Quesadillas\$43.00

Grilled flour tortilla filled with tender grilled chicken breast
shredded Colby Jack cheese, fire roasted tomato salsa, olives,
onions, jalapeños, sour cream and guacamole.

* Notice of at least 48 hours prior to game time is needed in to order this item/package

Luxury Suite Hot Entrées

All Luxury Suite Hot Entrées Serve 6 People

Charbroiled Black Angus Burgers.....\$35.00

Juicy grilled black angus burgers served with bakery fresh buns, sliced cheese, lettuce, tomato and onion

Grilled Stadium Dogs\$28.00

Plump all beef dogs served with ketchup, mustard, relish and bakery fresh buns

Golden Fried Corndogs.....\$ 15.00

Corndogs fried to perfection served with yellow mustard and ketchup

Chicago Style Italian Beef\$42.00

Tender thin cuts of seasoned Italian beef au Jus accompanied with bakery fresh rolls and spicy Giardiniera

Bratwurst and Sauerkraut\$30.00

Jumbo Milwaukee style brats, simmered in beer, char grilled and served on a bed of sauerkraut with bakery fresh buns

Marinated and Char grilled Chicken Breasts\$38.00

Marinated and grilled chicken breasts with bakery fresh buns, sliced cheese, lettuce, tomatoes and onions.

Fried Chicken Breasts Filet\$ 38.00

Fried Chicken Breasts Filet with bakery fresh buns, sliced cheese, lettuce, tomatoes and onions.

Miniature Sandwiches.....\$32.00

Hot dogs, cheeseburgers, grilled chicken breasts or Italian beef served with French fries. Twelve per order.

Italian Beef and Sausage Combo\$45.00

A Chicago original, with peppers, onions, and a side of spicy giardiniera

Grilled Italian Sausage and Meatballs\$47.00

Slow cooked in marinara sauce, smothered with peppers and onions.

Texas Style Pulled BBQ Pork\$27.00

Texas smoked and pulled pork tossed in spicy BBQ sauce and served with sliced onion, sliced pickles and bakery fresh buns.

* **Slow Roasted Peppercorn Crusted Beef Tenderloin**\$115.00

Slow roasted beef tenderloin sliced into medallions and topped with Gorgonzola stuffed Portabella mushrooms, accompanied with fresh rolls.

* **Notice of at least 48 hours prior to game time is needed in to order this item/package**

Luxury Suite Sides and Pizzas

All Luxury Suite Sides Serve 6 People

Stone Ground Mustard Potato Salad.....\$16.00

Baby red potato salad with roasted garlic, stone ground mustard, applewood smoked bacon, celery, onions and scallions.

Potato Wedges\$19.00

Thick wedge cut Idaho potatoes, lightly breaded and fried golden

Garden Pasta Salad\$16.00

Spiral pasta noodles and fresh garden vegetables tossed in Parmesan dressing

*** Honey Roasted Ballpark Cobb Corn**.....\$20.00

Grilled roasted golden ears of corn dressed in honey

Creamy Country Coleslaw.....\$14.00

Fine shredded cabbage with carrots and onion, dressed With our homemade sweet creamy slaw dressing

Jalapeño Cheese Sauce.....\$ 9.00

Pizza (16 inch).....\$26.00

(Please call for topping options)

*** Notice of at least 48 hours prior to game time is needed in to order this item/package**

Luxury Suite Desserts

All Luxury Suite Desserts Serve 6 People unless specified

Our Dessert Cart will be presented to all Luxury Suites at every game and will feature an array of desserts offered by the slice including: Cookies, brownies, cakes, pies, cheesecakes, ice cream, and assorted local summer specialties.

Double Chocolate Brown Platter\$22.00 per dozen

Jumbo Cookie Platter\$22.00 per dozen

*** Dessert Nacho with Fresh Fruit Platter**\$20.00

Sugar dusted and baked flour tortilla triangles topped with
Fresh diced fruit, whipped cream and a fresh slice of jalapeño

New York Style Cheesecake\$36.00

*** Notice of at least 48 hours prior to game time is needed in to order this item/package**

Please call for pricing regarding Special Occasion Cakes

Luxury Suite Beverages

Water (6 pack)	\$13.00
Soda (6 pack)	\$13.00
Mixes	\$ 8.00
Juices.....	\$ 8.00
Coffee	\$ 8.00
Hot Tea.....	\$ 8.00

Luxury Suite Alcoholic Beverages

Domestic Beer (6 pack)	\$22.00
Premium Beer (6 pack).....	\$24.00
Chardonnay Robert Mondavi.....	\$39.00
Chardonnay Wolf Blass.....	\$34.00
Pinot Grigio	\$27.00
White Zinfandel	\$23.00
Cabernet Savignon Robert Mondavi.....	\$28.00
Cabernet Savignon Greg.....	\$40.00
Vodka Absolut.....	\$40.00
Vodka Finlandia	\$46.00
Gin Beefeater.....	\$31.00
Gin Tanqueray	\$36.00
Bacardi Rum	\$35.00
Appleton Special	\$36.00
J & B.....	\$41.00
Chivas Regal.....	\$62.00
Jack Daniels.....	\$38.00
Seagram VO	\$36.00
Crown Royal	\$57.00

Luxury Suite Information & Policies

The ARAMARK desire is to assure that every visit to the suites at the U.S. Steel Yard Stadium is enjoyable and convenient. Every element of your suites is our priority, from your planning and preparation o the time you spend entertaining and socializing.

We've put together essential phone numbers and information to make your food and beverage ordering a snap, as well as all the important facts to guarantee that no detail is overlooked. We hope you find it helpful and easy to use.

ARAMARK Suite Catering Office (219) 882-1758

ARAMARK Suite Catering Fax (219) 882-1784

ARAMARK Sports & Entertainment

At The U.S. Steel Yard Stadium

One Stadium Plaza

Gary, IN 46402

MENUS

As the exclusive caterer of the U.S. Steel Yard, ARAMARK is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovation culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our U.S. Steel Yard kitchens. In addition to our in-suite dining selections, we would be glad to customize a menu for any occasion you are planning to celebrate. Please contact our suite catering department and a representative will be happy to plan a menu especially for your special occasion. We will also assist with personalized dining requirements such as dietary or religious restrictions.

ORDERING PRIOR TO THE GAME

Food and beverage orders may be placed with the suite catering staff by calling (219) 882-1758 during daily business hours from 9:00am-5:00pm. For your added convenience, a fax order sheet is available. Our fax number is (219) 882-1784. to avoid confusion, please specify suite number, suite owner's name, the date and time of the game for which you are ordering, as well as the name and phone number of the party placing the order. We also encourage you to appoint one person to place all food and beverage orders for your suite in order to develop more effective communications and avoid duplication of orders.

To ensure that ARAMARK will meet all of your food and beverage requirements, we request that you place your orders by 12:00pm on the day prior to the event. Orders for Saturday, Sunday and Monday games are due by 12:00pm Friday After the pre-order deadline, the game menu will be available.

CANCELLATION

Should you need to cancel your food or beverage order, please contact the suite catering office at (219) 882-1758, with your cancellation request at least 24 hours prior to the game. No charges will be incurred if you follow this procedure. Suite orders cancelled within the 24-hour minimum will be assessed 50% of invoice on food and beverages.

ORDERING FOOD DURING THE GAME

A separate Game Day Menu is provided in each suite for your review. Orders may be placed with your suite attendant. Game day ordering is provided as a convenience to your guests; however, it is meant to supplement your pre-game order, not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of game day orders.

ADMINISTRATIVE CHARGES AND TAXES

All food and beverage orders are subject to a 17% Administrative Charge. This Administrative Charge is not intended to be the tip, gratuity or service charge for the benefit of employees and no portion of this Administrative Charge is distributed to employees.

DELIVERY, EQUIPMENT AND DISPOSABLE WARES

Unless otherwise requested, food and beverage orders will be delivered to your suite one hour prior to opening pitch. All suites will be provided with the necessary chafing dishes as well as the appropriate service utensils. Additionally, a reasonable supply of disposable wares will be provided at no additional costs. In addition, china and linen services are available at an additional charge of \$100.00 per event. Fresh cut flowers and additional VIP services can be arranged with the suite catering sales staff who can quote prices.

PERSONALIZED SERVICES

During the game, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders and periodically assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for an event, please contact the suite catering office at (219) 882-1758 and allow 48 hours advance notice to ensure your request can be accommodated. The cost of a private suite attendant is \$100.00 per event.

ALCOHOLIC BEVERAGES

ARAMARK Corporation, as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of the State of Indiana. Therefore, in compliance with state law, all beer, liquor and wine must be supplied by ARAMARK. Alcoholic beverages are not permitted to be brought into or out of the U.S. Steel Yard Stadium.

Indiana State law prohibits the consumption of any alcoholic beverages by any person 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 their suite. ARAMARK reserves the right to check for proper identification and refuse service to persons who appear to be intoxicated.

Should you prefer to order alcoholic beverages on an individual event basis and not establish a "par stock" for your suite, please notify the suite catering office and appropriate arrangements will be made.

METHODS OF PAYMENT

An invoice listing all food, beverage and related charges will be prepared and presented at the conclusion of each event. If you are a suite owner, you may pay with a major credit card, cash or company check. Additionally, suite owners have the option of making payment arrangements with the suite catering office. Please refer to the options listed below. If you are a guest and are responsible for food and beverage services, please inform the suite catering office if you will be paying by credit cards. We will require your credit card number when you place your order. If you would like to pay by company check, we must receive full pre-payment of all charges three (3) business days prior to the event. MasterCard, VISA and American Express are the major credit cards accepted by ARAMARK.

SUITE OWNER PAYMENT OPTIONS

Below are the only payment options available for Suite Owners. Please review these options to determine which best suits your needs.

Option 1: Credit Card On File

As a suite owner, you may place a credit card on file with the ARAMARK suite catering office to be used for food and beverage charges (including the par stocking program). After sufficient time has been given for review of invoices, if no other payment has been remitted the card on file will be charged. At the end of the game you will be required to sign the customer summary, eliminating the need to present a credit card.

Option 2: Escrow Account

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the start of each season a check is sent to the suite catering office to be deposited in the escrow account. As charges are made for food and beverages, deductions are made from the escrow account. You will receive copies of the customer summary from each game itemizing all charges.

An escrow account can be initiated with a minimum balance of \$2,000.00. However, we recommend \$3,000.00 for the initial payment. When the escrow balance drops below \$1,000.00; you will be asked to replenish your account. If the escrow balance reaches \$0.00, you will be asked to provide a credit card for all charges until the escrow account is funded.

Option 3: Advance payment

Advance payment for food and beverages is another option. The suite catering office will provide you with a total of all charges based upon the advance order. Please advise your guest that they will be responsible for any additional orders over and above the initial suite order. Suite attendants will be required to ask for payment at the time the order is placed.

In the event of suites with shared ownership, each partner of the suite is required to establish a separate account with the suite catering office. In order to avoid confusion and ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of days each partner will be using the suite.