



CATERING MENU

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WELCOME

ARAMARK WELCOMES YOU TO VICTORY FIELD. WE LOOK FORWARD TO PROVIDING YOU AND YOUR GUESTS WITH AN OUTSTANDING DINING EXPERIENCE.

As the exclusive provider of food and beverage at Victory Field, we are committed to the highest standards of quality and service. Our on-premise culinary staff is dedicated to providing the finest food services and amenities for you and your guests.

Our catering menu features a wide array of choices from breakfast, appetizers, lunch & dinner, sweet desserts, and complete beverage service.



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BREAKFAST BUFFETS

All buffets include coffee and assorted juices.

| PRICE PER GUEST | 50 GUEST MINIMUM

THE CONTINENTAL 15

- Fresh Baked Muffins
- Pastries with Butter and Preserves
- Assorted Bagels with Cream Cheese
- Seasonal Fruit display
- Assorted Yogurt

RISE AND SHINE BUFFET 22

- Scrambled Eggs
- Applewood Smoked Bacon
- Pork Link Sausage
- Skillet Potatoes
- Fresh Baked Muffins and Pastries
- Seasonal Fruit Display
- Assorted Yogurt

EARLY RISER BUFFET 26

- Sugar Pearl Waffles with Butter and Maple Syrup
- Scrambled Eggs
- Applewood Smoked Bacon
- Pork Link Sausage
- Skillet Potatoes
- Fresh Baked Muffins and Pastries
- Seasonal Fruit Display
- Assorted Yogurt

BUILD YOUR OWN BREAKFAST BUFFET 28

Fresh baked muffins and pastries, seasonal fruit display, assorted yogurt

CHOOSE 1

Sugar Pearl Waffles
Brioche French Toast

CHOOSE 1

Spinach Tomato Frittata
Scrambled Eggs
cheddar cheese and fresh herbs

CHOOSE 2

Applewood Smoked Bacon
Pork Sausage Links
Chicken Apple Sausage
Grilled Ham Steak

CHOOSE 1

Hash Browns
Skillet Potatoes
Potatoes O'Brien

CHOOSE 1

Southern Style Biscuits and Sausage Gravy
Corned Beef Hash

ALL BUFFETS ARE SERVED FOR 2 HOURS.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

All menu items are subject to 18% administrative fee and 9% Indiana sales tax.



LUNCH BUFFETS

BOXED LUNCHEd

LUNCH BUFFETS

All buffets include assorted Pepsi products and bottled water.

| PRICE PER GUEST | 50 GUEST MINIMUM

TAKE ME OUT TO THE BALLGAME 23

- Peanuts and Cracker Jacks
- Eisenberg All Beef Hot Dogs
- Hamburgers
- Montgomery Inn BBQ Pulled Chicken
- Maple Baked Beans
- Italian Pasta Salad
- Chocolate Chip Cookies

Served with lettuce, onion, tomato and cheese ketchup, mustard, mayo and relish

LITTLE ITALY 32

- Chicken Parmesan
- Penne Marinara
- Meatballs
- Herb Buttered Green Beans
- Caesar Salad
- Garlic Bread Sticks
- Cannoli or Chocolate Chip Cookies

TACO TABLE 32

- Black Bean and Roasted Corn Salad
- Charro Beans and Spanish Rice
- Grilled Flank Steak
- Grilled Chicken
- Sautéed Peppers and Onions
- Fresh Fried Tortilla Chips with Warm Queso
- Pico de Gallo and Guacamole
- Soft Flour Shells
- Cinnamon-Sugar Churros

ALL BUFFETS ARE SERVED FOR 2 HOURS.

DESIGN YOUR OWN BUFFET 30

SALAD CHOOSE 2

Caesar Salad

Crisp Romaine, garlic croutons, shaved parmesan cheese, classic Caesar dressing

Garden Salad

Mixed greens, tomatoes, cucumbers, shredded carrots, red onions, ranch and balsamic dressing

Tortellini Pasta Salad

Potato Salad

House Slaw

SOUP CHOOSE 2

Italian Wedding Soup

Creamy Tomato Basil Soup

Chicken and Wild Rice

White Bean Chicken Chili

SANDWICH CHOOSE 3

Chilled Sandwiches

Roasted Turkey and Brie with Cranberry Chutney

Ham and Swiss

Grilled Vegetable Flatbread Sandwich

Hot Sandwiches

Four Cheese Grilled Cheese

Italian Melt

Turkey and Havarti Melt

DESSERT CHOOSE 1

Fresh Baked Cookies and Brownies

Assorted Cupcakes



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BOXED LUNCHEs

All selections include bag of chips, whole fruit, pasta salad, cookie and bottled water.

| PRICE PER GUEST | 25 GUEST MINIMUM

HAM AND SWISS SANDWICH 18

Honey ham, Swiss cheese, lettuce, tomato, mustard
Served on a brioche bun

TUSCAN GRILLED CHICKEN SANDWICH 18

Chilled chicken breast, provolone cheese, lettuce, tomato, roasted garlic aioli
Served on ciabatta bread

ROASTED TURKEY AND HAVARTI SANDWICH 18

Roasted turkey breast, dill Havarti, lettuce, tomato, herb aioli
Served on nine grain whole wheat bread

GRILLED VEGETABLE FLATBREAD SANDWICH 18

Grilled seasonal vegetables, feta cheese and basil-pesto aioli
Served on flatbread



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APPETIZER PLATTERS

CHILLED

| SERVES APPROXIMATELY 25 GUESTS

ARTISAN CHEESE DISPLAY 120

Served with dried fruit, nuts, crackers

ARTISAN CHEESE AND CHARCUTERIE DISPLAY 180

Served with assorted dried cured meats, artichokes, olives, mustards, crackers

SEASONAL FRUIT DISPLAY 100

FARMER'S MARKET VEGETABLE DISPLAY 90

Hummus and garlic ranch dip

GRILLED AND CHILLED SHRIMP COCKTAIL 160

Cocktail sauce, lemons

HOT

| PRICE PER 50 PIECES | ALL HOT APPETIZERS CAN BE PASSED OR STATIC

VEGETARIAN

CRISPY MAC & CHEESE BITE 200

Housemade mac & cheese, panko breading, golden maple barbeque sauce

BRIE AND RASPBERRY TARTLET 200

Brie and raspberry coulis in a phyllo cup

WILD MUSHROOM RATATOUILLE TARTLET 200

VEGETABLE SPRING ROLL 200

Thai chili dipping sauce

CHICKEN

PAD THAI CHICKEN SKEWER 250

Marinated chicken tenderloin, crushed peanuts, sweet soy glaze

CRISPY TABASCO CHICKEN SLIDER 250

Fried chicken, pickles, tabasco mayo, brioche bun

CHICKEN SPRING ROLLS 250

Thai chili dipping sauce

PORK

BACON WRAPPED BRUSSELS SPROUTS 250

Maple bourbon glaze

CANDIED APPLE PORK BELLY 250

PORK POT STICKERS 250

Hoisin dipping sauce

BEEF

MINI MEATBALLS 250

Marinara sauce

SMOKED BRISKET SLIDER 250

Sweet and tangy barbeque sauce, pickle, Hawaiian roll

GOURMET ANGUS BEEF SLIDER 250

Cheddar cheese, pickle, slider sauce, brioche roll

SEAFOOD

COCONUT SHRIMP 250

Chili orange marmalade

MINI LUMP CRAB CAKE 300

Spicy remoulade sauce

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DINNER BUFFETS

All buffets include assorted Pepsi products and bottled water.

| PRICE PER GUEST | 50 GUEST MINIMUM

TAKE ME OUT TO THE BALLGAME 23

- Peanuts and Cracker Jacks
- Eisenburg All-Beef Hot Dogs
- Hamburgers
- Montgomery Inn BBQ Pulled Chicken
- Maple Baked Beans
- Italian Pasta Salad
- Chocolate Chip Cookies

Served with lettuce, tomato, onion, cheese, ketchup, mustard, mayo and relish

BALLPARK BBQ 36

- House-made Kettle Chips
- Grilled BBQ Chicken Breasts
- Smoked BBQ Beef Brisket
- Mac & Cheese
- Crispy Potato Wedges
- Grilled Corn
- Creamy Coleslaw
- Cornbread & Honey Butter
- Fresh Sliced Watermelon
- Cookies & Brownies

SOUTHWEST BUFFET 40

- Southwest Salad
Mixed greens, sliced avocado, black beans, diced tomatoes, red onion, roasted corn and Green Goddess dressing
- Southwest Chicken Eggrolls with Chipotle Ranch
- Tortilla Chips & Flour Tortillas
- Spanish Rice
- Charro Beans
- Marinated Skirt Steak
- Grilled Chicken
- Fajita Vegetables
- Warm Queso Blanco
- Cinnamon Churros

Served with shredded lettuce, diced tomatoes, cojita cheese, pico de gallo, guacamole, sour cream and salsa.

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DINNER BUFFETS

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| PRICE PER GUEST | 50 GUEST MINIMUM

ITALIAN BUFFET 42

- **Italian Salad**
with chopped romaine, tomatoes, red onion, black olives, garlic croutons, grated parmesan and Italian Dressing
- **Caesar Salad**
with romaine, parmesan, garlic croutons and Caesar Dressing
- **Oven Roasted Vegetables**
- **Garlic Mashed Potatoes**
- **Penne ala Vodka**
- **Chicken Piccata**
- **Sirloin Steak Marsala**
- **Garlic Knot Rolls**
- **Tiramisu & Cannoli**

MEDITERRANEAN BUFFET 42

- **Greek Chopped Salad**
with arugula, red onion, tomatoes, kalamata olives, pepperoncini, feta cheese and Greek Dressing
- **Roasted Red Pepper Hummus**
- **Fresh Green Beans in Lemon Butter**
- **Garlic & Rosemary Redskin Potatoes**
- **Rice Pilaf**
- **Chicken Kebobs**
- **Steak Kebobs**
- **Vegetable Kebobs**
- **Grilled Naan**
- **Baklava & Lemon Bars**

DOWNTOWN BUFFET 52

- **Wedge Salad**
with crumbled bacon, roasted tomatoes, bleu cheese crumbles and Ranch Dressing
- **Arugula and Spinach Salad**
with fresh mozzarella, grape tomatoes, basil and White Balsamic
- **Grilled Asparagus**
- **White Cheddar Mashed Potatoes**
- **Penne ala Vodka with Crumbled Italian Sausage**
- **Pan Seared Salmon with a Lemon Beurre Blanc**
- **Parmesan Crusted Tenderloin of Beef**
- **Fresh Rolls & Butter**
- **Strawberry Cheesecake & Chocolate Mousse Cake**

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DESIGN YOUR OWN DINNER BUFFET

All buffets includes Pepsi products and bottled water and coffee station.

TWO ENTRÉE SELECTION 40 / THREE ENTRÉE SELECTION 48

SALAD CHOOSE 2

Field Green Salad

Seasonal garden greens, red cabbage, shredded carrot, sliced cucumber, cherry tomato, ranch and balsamic vinaigrette

Caesar Salad

Hearts of romaine, seasoned garlic croutons, aged parmesan cheese, creamy caesar dressing

Baby Spinach Salad

Dried cranberries, candied pecans, goat cheese, balsamic vinaigrette

Chopped Salad

Mixed greens, hard boiled egg, bacon, chick peas, carrots, tomatoes, cucumbers, shredded cheddar, creamy italian dressing

VEGETABLE CHOOSE 1

Havarti Green Beans

Grilled Asparagus

Roasted Broccoli

Buttery Corn

Seasonal Vegetable Medley

STARCH CHOOSE 2

Garlic Mashed Potatoes

Roasted Red Skin Potatoes

Au Gratin Potatoes

Macaroni & Cheese

Spanish Rice

Penne Marinara

DESSERT CHOOSE 2

Fresh Baked Cookies

Brownies and Blondies

Lemon Bars

Mini Cheesecake Bites

Assorted Cupcakes

Fruit Tarts

ENREE SELECTIONS

Chicken Caprese

Fresh mozzarella, tomatoes, basil pesto

Panko Encrusted Chicken Breast

Lemon white wine sauce

Chicken Marsala

Wild mushrooms, marsala sauce

Herb Crusted Pork Loin

Honey dijon sauce

Chimichurri Flank Steak

Chimichurri sauce, roasted red peppers

Beef Tenderlion

Mushroom demi-glaze

Braised Short Ribs

Port wine demi-glaze

Grilled Salmon

Sweet chili glaze

Vegetarian Cremini Mushroom Ravioli

Tomato and garlic cream sauce

Vegetarian Cheese Stuffed Shells

Marinara sauce

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PARTY STATIONS

Minimum of 2 stations must be selected unless adding on to a buffet.
All stations includes Pepsi products and bottled water.

| PRICE PER GUEST | 50 GUEST MINIMUM

SLIDER STATION 19

Served with fries or tots.

CHOOSE 3

Angus Beef

Sharp cheddar, caramelized onions, pickles, slider sauce, brioche bun

Crispy Tabasco Chicken

Fried chicken, tabasco mayo, pickle, brioche bun

Barbeque Pork

Pulled pork, sweet and spicy barbeque sauce, sweet pickle, slaw, Hawaiian roll

Smoked Brisket

Smoked brisket, sweet and spicy barbeque sauce, sweet pickle, slaw, Hawaiian roll

Caprese

Mozzarella, basil, roasted tomato, balsamic drizzle, mini ciabatta

WINGS & RINGS 19

Choice of Boneless or Classic Wings tossed in Buffalo, BBQ and Garlic Parmesan Sauce.

Creamy Coleslaw and Black & Tan Onion Rings.

Served with Celery, Carrots, Ranch, Bleu Cheese, Ketchup.

BALLPARK FAVORITES 12

Soft Pretzels with warm cheese. Fresh Popcorn, Peanuts, Cracker Jacks and Loaded Nachos.

Served with salsa, nacho cheese and jalapeños.



HOT DOG & BRAT BAR 14

Grilled All-Beef Hot Dogs & Beer Brats.

Includes Choice of Tator Tots or French Fries.

Served with sautéed peppers & onions, sauerkraut, chili, warm cheese, bacon relish, diced onions, shredded cheddar, ketchup, mustard and fresh buns.

MAC & CHEESE 18

Four Cheese Mac & Cheese

Gouda Mac & Cheese

Served with crispy buffalo chicken, marinated steak, crispy bacon, caramelized onions, sautéed mushrooms, roasted tomatoes, crumbled bleu cheese, shredded cheddar cheese, panko breadcrumbs and chive.

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ACTION STATIONS

| PRICE PER GUEST | CHEF FEE \$150 PER 100 GUESTS

TACO STATION 18

SELECT 2 FRESHLY COMPOSED TACOS

Smoked Chicken

Grilled Flank Steak

Chorizo

Vegetable

PASTA BAR 19

SELECT 2 FRESHLY COMPOSED PASTA DISHES

Cheese Tortellini

Basil cream sauce

Mushroom Ravioli

Marsala sauce

Gnocchi

Marinara sauce

Eggplant Parmesan

STIR FRY 19

Seasoned Chicken and Beef Flank Steak

Udon Noodle

Broccoli, Carrots and Snow Peas

Fortune Cookies



CARVING STATION

CHOICE OF

Pork Loin \$17

Rack of Lamb \$23

Beef Tenderloin \$27

Can be served as a small plate with garlic mashed potatoes and grilled asparagus for an additional \$3 per person.

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DESSERT PLATTERS

| PRICE PER GUEST | 25 GUEST MINIMUM

SEASONAL FRUIT CRUMBLE 8

CINNAMON SUGAR DUSTED CHURROS 8

**CHOCOLATE CHIP COOKIES
& BROWNIES 8**

LEMON BARS 8

CHEESECAKE 9

TIRAMISU 9

CHOCOLATE CAKE 9

ASSORTED CUPCAKES 12

Featuring chocolate, vanilla, red velvet, jellyroll,
lemon meringue & peanut butter cup

S'MORES BAR 14

Featuring Hershey's Chocolate Bars, marshmallows,
Graham crackers and individualized heating stations



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BAR SERVICE

HOSTED FULL BAR

5 Hour hosted	34
4 Hour hosted	32
3 Hour hosted	30
2 Hour hosted	24

*All prices are per person

*Add \$3 per person for premium liquor

Soda + Water

House Liquor

Absolut
 Captain Morgan
 Crown
 Dewars
 Hornitos
 Jack Daniels
 Johnny Walker Red
 Makers Mark
 Malibu
 Tanqueray

Wine

Cabernet,
 Louis Martini
 Chardonnay,
 William Hill

Domestic Beer

Bud Light
 Budweiser
 Coors Light
 Miller Lite
 Yuengling

Premium Beer

Corona
 Corona Premier
 Modelo

Craft/Local Beer

Sun King Variety

Seltzer

White Claw

PREMIUM LIQUOR UPGRADE

Basil Hayden
 Hendricks Gin
 Johnny Walker Black
 Ketel One
 Makers Mark
 Patron
 Tito's

HOSTED BEER + WINE BAR

5 Hour hosted	28
4 Hour hosted	26
3 Hour hosted	24
2 Hour hosted	18

CASH + CONSUMPTION BAR

\$125 per bartender fee

Liquor	8
Premium Liquor	10
Domestic Beer	6
Premium Beer	7
Craft beer	8
Wine	7
Soda + Water	3

BEVERAGE SERVICE

Bottle Water	2
Lemonade	2
Soda	6
Assorted Juices	4
Coffee	4
Ice Tea	4

*Prices are per person each hour



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