

Ball
Arena

**PREMIUM
CATERING**

From Executive Chef Bret Workman & Sous Chef Colleen Denardo



LEGENDS
G L O B A L

CATERING POLICIES

GUEST COUNT

A final guaranteed guest count is due **no later than (3) business days prior** to the event. Any changes to guest count or menu thereafter will attempt to be accommodated but cannot be guaranteed. Final guaranteed guest counts ensure product orders, staffing, and billing are timely and accurate.

Final counts should include any and all dietary restrictions and special requests for vegetarian/vegan accommodations or custom menu items. Our kitchen will make every effort to accommodate these requests and may use our discretion to provide appropriate meals.

No outside food and beverage is permitted to be brought into any event space and leftover food is prohibited from being taken offsite due to health code restrictions.

FINAL PAYMENTS

An estimated final invoice will be provided once guaranteed guest counts are received. Final invoice payment by credit card is due (2) business days prior to the event. Overages (consumption totals, additional items added on event day) and payments made by ACH transfer are due within (7) business days post event.

SALES TAX

All food & beverage services and administrative fees are subject to current sales tax.

ADMINISTRATIVE FEE

All food, beverage, and labor costs are subject to a 20% administrative fee. This industry standard is not a gratuity for the service staff but is used to cover overhead administrative costs to service an event and is taxable at the current rate. This includes general maintenance and the many behind-the-scenes team members that help make our events exceptional, like prep chefs, dishwashers, and production teams.

GRATUITY

An automatic staff service gratuity at 18% of food and beverage costs will be applied to each Group event. It is the Group's sole discretion to provide additional gratuity for the staff if they exceed expectations. Please contact your event Catering Manager to apply additional gratuity.

SECURITY

Ball Arena and Legends Hospitality do not assume responsibility for any items missing, lost, or stolen during your catering event. Please contact Security for event day issues.

PRE GAME CATERING MENU

ELEVATED ARENA FARE | 36

Arena Buttered Popcorn Station

Seasonal Salad Bar

Spring Mix | Carrot | Cucumber | Tomato | Red Onion | Croutons
Ranch Dressing | Balsamic Vinaigrette

Naked Smoked Chicken Wings

BBQ | Buffalo | Ranch | Bleu Cheese

Golden Cheese Curds

Jalapeno Ranch

Classic Beef Sliders

Housemade Secret Sauce | Sharp Cheddar | Pickle

Southern Style Chicken Sliders

Homestyle Ranch Coleslaw | Crispy Onion

Ball Arena Hot Dog

Traditional Accompaniments

Chocolate Fudge Brownies & Blondie Bars



PRE GAME CATERING MENU

BAKED POTATO BAR | 36

Seasonal Garden Salad

Ranch Dressing | Balsamic Vinaigrette

Seasonal Fruit Platter

Honey Yogurt

BBQ Brisket

Pulled Smoked Chicken

Pork Green Chili

Red Bean Chili

Lemon Garlic Grilled Asparagus

Accompaniments

Crumbled Bacon | Sour Cream | Shredded Cheddar | Green Onion

Warm Dinner Rolls

Whipped Butter

Mini Key Lime Pie



PRE GAME CATERING MENU

FAMILY FRIENDLY FANS MENU | 36

DIY Farmer's Market Salad

Spring Mix | Garden Vegetables
Ranch Dressing | Balsamic Vinaigrette

Fruit Kabobs

Ants On A Log

Celery Stick | Peanut Butter | Chocolate Chips

Cheese Pizza

Turkey & Cheddar Pinwheels

Pasta Primavera

Grilled Garlic Ranch Chicken Breast

Fresh Baked Cookies



PRE GAME CATERING MENU

DECONSTRUCTED TACO BAR | 36

Tortilla Chips & Housemade Salsa

Southwest Caesar Salad

Chopped Romaine | Tortilla Strips | Monterey Cheddar-Jack

Braised Pollo Verde

Roasted Jalapeno

Chimichurri Skirt Steak

Borracho Beans

Roasted Tomato & Coriander Rice

Doritos Dusted Corn Elote

Accompaniments

Cilantro | Crema | Diced Jalapeno | Lime Wedges

Pico de Gallo | Sour Cream Avocado

Warm Flour Tortillas

Churro Dusted Funnel Cake Fries

Caramel Sauce



PRE GAME CATERING MENU

SKYLINE BUFFET | 42

Mini Crab Bites

Herbs | Lemon Aioli | Puffy Phyllo

Spinach & Goat Cheese Salad

Craisins | Candied Pecans | Red Onion
White Balsamic Vinaigrette

Haricot Vert

Crispy Bacon | Caramelized Onions | Smoked Sea Salt

Creamy Mashed Potatoes

Carbonnade Beef Short Ribs

Left-Hand Brewing Milk Stout Braise | Fresh Herbs

Roasted Chicken Breast Florentine

Creamy Spinach | Sun Dried Tomato

Hearth Baked Dinner Rolls

Whipped Butter

Mini Red Velvet Cake & Gourmet Dessert Bars



ALL DAY CATERING MENU

A LA CARTE

Beef Sliders | 6

Classic Accompaniments

Buffalo Chicken Sliders | 6

Lettuce, Tomato, Onion

Chicken Satay | 5

Thai Peanut Sauce

Hoisin Chicken Lettuce Wraps | 7

Mini Beef Wellington | 6

Fresh Vegetable Crudit  | 12

Ranch, Hummus

Seasonal Fresh Fruit Platter | 12

Artisan Charcuterie | 18

Soft Pretzel Bites | 12

Warm Beer Cheese

Kettle Chips & Dips Trio | 10

Fried Pickle Dip | Caramelized French Onion Dip | Roasted Red Pepper Hummus

Tortilla Chips & Drips Trio | 10

Guacamole | Roasted Chipotle Salsa | Cumin Bean Dip



LUNCH CATERING MENU

ASIAN FUSION BUFFET | 28

Deconstructed Mandarin Spinach Salad

Peanuts | Crunchy Chow Mein Noodles | Red Onion
Honey Soy Dressing

Mongolian Beef

General Tso Crispy Chicken

Tempura Battered Chicken Fritter | Housemade General Tso Sauce | Sesame

Steamed White Rice

Sesame Ginger Broccoli Slaw

Pan Roasted Broccolini

Ginger Garlic Butter | Sesame

Gourmet Dessert Bars



LUNCH CATERING MENU

SANDWICH BAR | 30

Seasonal Garden Salad

Mixed Greens | Heirloom Tomato
Balsamic Vinaigrette

Sweet & Spicy Apple Jalapeño Coleslaw

Seasonal Fresh Fruit Platter

Smoked Turkey & Avocado Sandwich

Grilled Vegetables | Pesto Aioli

Steak & Bleu Cheese Sandwich

Sourdough | Garden Vegetables

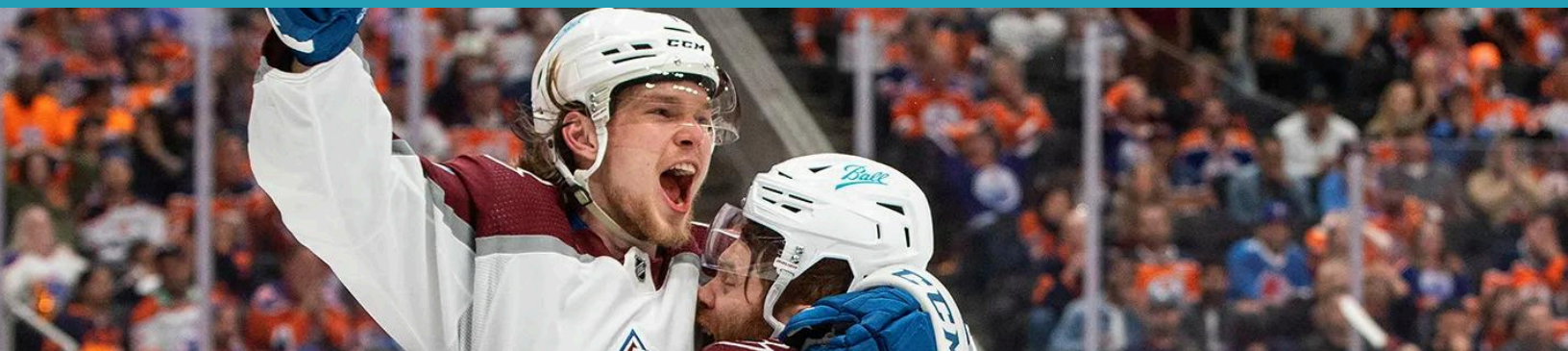
Veggie Sandwich

Grilled Veggies on Brioche
Zucchini, Squash, Mozzarella, LTO, Creamy Pesto

Kettle Chips & Dips

Caramelized Onion Dip | Dill Pickle Dip

Gourmet Assorted Cookies



LUNCH CATERING MENU

RUSTIC ITALIAN BUFFET | 32

Traditional Caesar Salad

Romaine | Shaved Parmesan | Croutons
Caesar Dressing

Orzo Tuscan Salad

Spinach | Cherry Tomato | Red Onion | Artichoke
Creamy Oregano Dressing

Chicken Fra Diavolo

Pan Seared Chicken Thigh | Spicy Plum Tomato Sauce | EVOO | Oregano

Smoked Salt Petite Bistro Filet

Gremolata | Blistered Tomato

Parsley Butter Penne Noodles

Fire Roasted Broccolini

Pimento Peppers

Mini Tiramisu



LUNCH CATERING MENU

DIY MEDITERRANEAN BOWL | 32

Sundried Tomato Orzo Pasta Salad

Arugula | Feta | Capers

Grilled Pita Bread

Red Bell Pepper Hummus | Tzatziki Sauce

Garbanzo Bean Salad

Cucumber | Cherry Tomato | Tahini Dressing

Chicken Souvlaki

Lemon & Garlic Brined Chicken | Dill Yogurt

Keftedes Meatball

Greek Style Beef Meatball | Mint | Lemon

Lemon Herb Rice

Traditional Falafel

Accompaniments

Shredded Lettuce | Tomato | Marinated Olives | Cucumber | Onion



BREAKFAST CATERING MENU

MORNING BEVERAGES

Hot Coffee & Tea Station | 150

Hot Water, Coffee, Assorted Teas, Sugars, Creamer,
Cups, Lids, Stirrers, Bev Napkins
Serves 100 cups

Assorted Juices | 75

OJ, Cranberry, Grapefruit, Apple
Serves 50

CONTINENTAL BREAKFAST | 18

Fresh Baked Pastries & Breakfast Muffins

Assorted Sliced Bagels

Whipped Cream Cheese

Seasonal Fruit Platter

Honey-Lime Yogurt | Granola | Fresh Berries



BREAKFAST CATERING MENU

CLASSIC BREAKFAST BUFFET | 26

Traditional Buttermilk Pancakes
Warm Maple Syrup | Whipped Butter

Applewood Smoked Bacon

Polidori Breakfast Sausage Links

Cheddar Chive Scrambled Eggs

Golden Hashbrown Potatoes

Fresh Baked Pastries & Breakfast Muffins

Seasonal Fresh Fruit Platter



BREAKFAST CATERING MENU

DIY BREAKFAST BOWL | 22

Scrambled Eggs

Applewood Smoked Bacon

Polidori Breakfast Sausage

Sautéed Peppers, Onion, Mushrooms

Fire Roasted Potatoes

GRAB & GO

BREAKFAST BURRITOS | 18

Choice of:

Applewood Smoked Bacon | Sharp Cheddar

Zesty Sausage | Roasted Peppers | Smoked Provolone | Sharp Cheddar

Vegetarian Green Chili | Heirloom Tomato

ALL INCLUDE

Scrambled Eggs | Breakfast Potatoes | Flour Tortilla



SNACKS & BREAKS CATERING MENU

Arena Popcorn

Bulk Station | 75

Individually Bagged | 3 Each

Assorted Bagged Chips | 3

Colorado Farmer's Market Display | 12

Assorted Berries & Melon | Seasonal Crudité | Chef Selected Cheeses | Artisan Crackers
Ranch Dipping Sauce | Honey Lime Yogurt

DIY Trail Mix | 6

Pretzels | Chex Cereal | M&Ms | Craisins
Peanuts | Almonds

M&Ms Bulk Jar | 75

Skittles Bulk Jar | 75

Grandma's Cookies | 3

Individually Packaged

Assorted Granola Bars | 2

Sweet Spot Trio | 15

Fresh Baked Cookies | Brownie Bites | Mini Cheesecake



BEVERAGES CATERING MENU

PATH Bottled Water | 6.50

Assorted Canned Soda | 3

Pepsi Products

San Pellegrino Sparkling Water | 5

Lemonade Decanter | 75

Iced Tea Decanter | 75

Water Bubblers | 45

Spa Water | 50

Lemon, Cucumber

+ Aluminum Ball Cups | 0.67



*Please let your Catering Manager know about any dietary restrictions,
special requests or accommodations.*

From Executive Chef Bret Workman

At Ball Arena, I'm proud to work alongside some of the most talented chefs and local partners in Denver to showcase the best of what our community has to offer.

By supporting this program, you're helping us invest in local partnerships and create a meaningful impact beyond the plate.

Our culinary and service teams are passionate about delivering a thoughtful, elevated experience—one that blends quality, creativity, and genuine hospitality. We're always looking for ways to evolve and improve, and your experience is at the center of everything we do.

We hope what we create here keeps you coming back, and that you'll share it with friends, family, and fellow fans.

Because "*every great memory deserves great food.*"

Sincerely,
Bret Workman
Executive Chef, Ball Arena



Catering menus are priced *per person*.

Beverages are charged on consumption.

Please provide a catering budget with your inquiry and an estimate will be provided before confirming your order.

