



Welcome

welcome

welcome

"Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship."

— Elsa Schiaparelli

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they'll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the Lincoln Financial Field welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales manager directly for more information.

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sun
save*



lunch
buffet

Lunch



lunch buffet

cold buffet

Buffets serve a minimum of 10 guests. Prices listed are per person. All selections include rolls, butter, iced tea and freshly brewed tea, regular and decaffeinated coffee.

Deli Buffet 27.00

Selection of Deli Meats and Cheeses, Red Leaf Lettuce, Red Onion, Tomato, Pickles, Condiments, Bread and Rolls, German Potato Salad, Field Green Salad, Assorted Cookies and Brownies

Soup and Salad Buffet 27.00

Two House-Prepared Seasonal Soups, Baby Greens, Spinach, Romaine, Local Greens, Cucumber, Roasted Peppers, Tomatoes, Feta, Olives, Pine Nuts, Bacon, Ham, Turkey, Tuna, Cheddar, Cashews, Walnuts, Croutons, Balsamic, Ranch, Bleu Cheese, Assorted Cookies and Brownies

local favorite(s)

9th Street Sandwiches 27.00

Italian Hoagie, Turkey BLT, Corned Beef Sandwich, Caesar Salad, Soft Pretzels, Cookies, Cannoli

hot buffet

Buffets serve a minimum of 10 guests. Prices listed are per person. All selections include rolls, butter, iced tea and freshly brewed tea, regular and decaffeinated coffee.

Roast Chicken and Hanger Steak 38.00

Baby Greens with Crumbled Bleu Cheese, Pine Nuts, Grilled Seasonal Vegetables, White Balsamic Vinaigrette, Lemon Thyme-Roasted Chicken and Pan-Seared Hanger Steak, Fingerling Potatoes, Haricots Verts, Broccoli Rabe, Fresh Baked Cookies and Brownies

Pan-Seared Salmon and Roast Chicken 38.00

Baby Wedge with Oven-Dried Tomatoes, Bleu Cheese, Pancetta and Buttermilk Dressing, Pan-Seared Salmon and Roast Chicken, Horseradish Mashed Potatoes, Ratatouille, Cheese Cake and Seasonal Berries

New York Strip and Panko Halibut 49.00

Field Green Salad, Dry Rub New York Strip, Panko-Crusted Halibut, Four Cheese Macaroni, Sautéed Spinach, Roasted Tomatoes, Pound Cake with Yogurt and Seasonal Fruit, Assorted Seasonal Fruit Tarts

local favorite(s)

Smoke House Sandwiches 30.00

House Smoked Beef Brisket, Pulled Pork & Chicken, Cider Slaw, Mac & Cheese, House Made Desserts

Philly Style Buffet 30.00

Cheesesteaks, Italian Sausage, Italian Hoagie, Potato & Caesar Salads, Soft Pretzels, Desserts

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*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

*All local taxes and fees apply. Pricing subject to change. © 2009 ARAMARK - All Rights Reserved



lunch

first course & dessert

Lunch

lunch

first course & dessert

first course

Seasonal Field Greens 7.50

Seasonal Field Greens with Prosciutto di Parma, Roasted Peppers, Olives and Sherry Vinaigrette

Roasted Asparagus Salad 7.00

Roasted Asparagus Salad with Caramelized Shallots, Shaved Asiago and Oven Roasted Tomatoes with Champagne Mustard Vinaigrette

Spinach Salad 7.00

Spinach Salad with Oranges, Shaved Parmesan, Candied Pecans and Shallot Vinaigrette

Traditional Waldorf Salad 7.00

Traditional Waldorf Salad with Apples, Walnuts, Celery and Grapes

local favorite(s)

Seasonal Cup of Soup 6.00

Variety of Seasonal Options available

Chopped Salad 7.00

Romaine, Spinach, Onion, Bacon, Hearts of Palm, Hard Boiled Egg, Lemon Basil Vinaigrette

Fruitti Di Mare 16.00

Jumbo Shrimp, Calamari, Conch, Crab & Scallops Tossed in Lemon, Chive & Extra Virgin Olive Oil

dessert

Flourless Chocolate Cake 6.00

Panna Cotta with Macerated Berries 6.00

Grilled Pound Cake with Fresh Berries 6.00

Crème Brûlée with Whipped Cream and Fresh Berries 6.00

Apple Tart with Caramel and Crème Anglaise 6.00

local favorite(s)

Citrus Flavored Cheesecake 6.00

Signature Bread Pudding 6.00

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artisan farm to table naturally
farm*



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lunch
entrée

Lunch



lunch entrée

entrée

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Salads and desserts are priced separately.

Grilled Chicken Breast 20.00

Grilled Chicken, Roasted Potatoes, Pearl Onion and Pea Hash with Herb Jus

Hanger Steak 29.00

Hanger Steak with Potato Wedges, Garlic-Wilted Spinach and Mushrooms

Black Pepper Prawns 24.00

Black Pepper Prawns on Braised White Beans with Tomato Relish

Pan-Seared Salmon 26.00

Pan-Seared Salmon, Horseradish Mashed Potato, Spinach and Roasted Tomato

Roasted Vegetable Lasagna 18.00

Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses and House-Prepared Sauce

local favorite(s)

USDA Prime Flatiron Steak 25.00

Creamed Spinach, Maitre d' Hotel Butter, Bordelaise Sauce

Chicken Milanese and Arugula 21.00

Pan Fried Cutlet, Wilted Arugula, Oven Dried Tomato, Shaved Parmesan, Toasted Pine Nuts & Lemon

Consultancy services provided by the Culinary Institute of America as an industry service to ARAMARK Sport and Entertainment.

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cold entrée

All entrées come with assorted rolls with butter, iced tea and freshly brewed hot tea, regular and decaffeinated coffee. Desserts are priced separately.

Smoked Chicken Cobb 20.00

Smoked Chicken, Fresh Greens, Bacon, Egg, Avocado, Tomatoes and Cobb Dressing

Grilled Salmon 24.00

Grilled Salmon, Red and Yellow Beet Salad and Herbed Cous Cous

Chopped Steak Salad 20.00

Mixed Greens with Seasonal Vegetables and Marinated Skirt Steak

local favorite(s)

Grilled Shrimp Salad 20.00

Char Grilled Shrimp, Bitter Greens, Red Onion, Cilantro Lime Dressing

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lunch
boxed

Lunch

lunch boxed

All selections include chips, whole fresh fruit, cheese, house-made cookie or brownie and beverage.

Roast Beef and Cheddar 18.00

Roast Beef and Cheddar, Red Onion Marmalade, Roma Tomatoes and Arugula on Rosemary Bread, Grilled Vegetable Salad

Roast Turkey 17.00

Roast Turkey, Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion and Sun-Dried Cranberry Mayonnaise on Pumpernickel Bread

local favorite(s)

Italian Hoagie 18.00

Di Bruno Brothers Meats, Sharp Provolone, Banana Peppers


Vegetarian on Foccacia Bread 15.00

Grilled Eggplant & Red Onion, Squash, Roasted Tomatoes, Mozzarella and Sun dried Tomato Pesto

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 local  organic  vegetarian

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standards &
guidelines

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standards & guidelines

Standards

event planning

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

The services agreement (contract) outlines specific agreements between the customer and the caterer. The signed service agreement, along with the required deposits, must be received no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed service agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The event orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are a number of "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions.

These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging

standards & guidelines

Standards

areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through the caterer, will be the responsibility of the customer.

Additionally, as safety is always important, we reserve the right to specify floor plans and layouts of all set-ups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

payment & credit

ACCEPTABLE FORMS OF PAYMENT

The caterer accepts certified or cashiers checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds or a credit card will be required. If the customer prefers to pay by company check, a credit card authorization form is required to facilitate on-site orders.

PAYMENT POLICY

Our policy requires full payment in advance.

ADVANCE DEPOSIT/MASTER ACCOUNTS

For customers who qualify for direct billing and whose orders exceed \$100,000, we require an advance deposit of 75% of the estimated total charges (10% when the service agreement is signed with the remaining 65% due no less than 30 days) prior to the start date of the first event. Caterer reserves the right to

request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a master account for direct billing, please contact your sales professional. All credit applications must be returned for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 30 days.

catering guidelines

GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "final guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the final guarantee three (3) business days prior to the first event.
- Events between 501 - 2,500 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For every event, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count

standards & guidelines

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after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 10 people for all meal functions. If the guarantee is less than 10 people, a \$250.00 fee may apply.

exhibitor food & beverage policy

The caterer is the exclusive provider of all food and beverages at Lincoln Financial Field. As such, any requests to bring in outside food and beverages will be at the caterer's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.

TIMETABLE FOR SUCCESSFUL EVENTS

90 Days	60 Days	45 Days	30 Days	7/5/3 Days
Credit Application for Master Account Due if applicable.	Deposits & Signed Service Agreement Due.	F&B Specifications Due.	Signed Event Orders Due.	Guarantees Due.

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