



SUITES CATERING MENU



AVI FOODSYSTEMS^{U.S.}
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

STARTERS

ALL ITEMS ARE DESIGNED TO SERVE 8 PEOPLE UNLESS OTHERWISE NOTED

CHICKEN CHUNKS

42.00

Lightly breaded boneless chunks of chicken cooked to perfection. BBQ, Garlic Parmesan, Honey Sriracha, and Buffalo Sauces served on the side with Ranch.

CHICKEN QUESADILLAS

38.00

Flour tortillas generously filled with grilled chicken, roasted red peppers and shredded cheeses. Served with salsa and sour cream

CHEESE QUESADILLAS

32.00

Flour tortillas generously filled with roasted red peppers and shredded cheeses. Served with salsa and sour cream

WALLEYE BITES

54.00

2 pounds of bite-sized pieces of walleye, deep fried and served with tartar sauce and lemons

VEGETARIAN ASIAN EGG ROLLS

43.00

18 egg rolls served with Duck Sauce Served with Fortune Cookies **contains sesame**

GARLIC CHEESE CURDS

42.00

Hand breaded Wisconsin cheese curds. Served with marinara

MEATBALLS

48.00

24 Meatballs tossed in BBQ Sauce

SNACKS

BAVARIAN BAKERY SOFT PRETZEL STICKS

42.00

Served with sweet cream cheese and beer cheese dip

TORTILLA CHIPS WITH DIPS

30.00

Served with Guacamole, Pico de Gallo & Salsa

CHEX SNACK MIX

17.00

GOURMET POTATO CHIPS

21.00

Served with French Onion Dip

HONEY ROASTED PEANUTS

12.00

BOTTOMLESS BOWL OF FRESHLY POPPED POPCORN

16.00

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Prices and menu content subject to change.

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

PLATTERS & DISPLAYS

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FRUIT, VEGETABLE AND CHEESE DISPLAY **66.00**

Colorful display of fresh fruit, vegetables, domestic cheeses served with yogurt dip, ranch dip and a basket of assorted crackers

MARKET FRESH VEGETABLE **60.00**

Crisp vegetables served with traditional hummus, pita chips and ranch dip

FRESH SEASONAL FRUIT **58.00**

Colorful display of fresh fruit served with yogurt dip

SALADS & SIDES

COUNTRY STYLE RED SKIN POTATO SALAD **31.00**

New red potatoes, celery and green onions in a creamy sauce with chopped egg.

PASTA VEGETABLE SALAD **31.00**

Pasta mixed with all your favorite vegetables, tossed in Italian dressing.

HOMEMADE COLESLAW **31.00**

MIXED GARDEN SALAD **31.00**

An assortment of mixed greens tossed with grape tomatoes, cucumber and carrots. Accompanied by parmesan and garlic croutons, ranch and Italian dressings.

BAKED WHITE CHEDDAR MACARONI AND CHEESE **43.00**

House-made macaroni and cheese with sharp white cheddar cheese. Topped with Herb Buttered Bread Crumbs.

MAC AND CHEESE TOPPINGS UPGRADE **12.00**

Add a side of blue cheese crumbles, crispy bacon and crispy onions to elevate your mac and cheese!

ADDITIONAL SAUCE UPGRADE **5.00**

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SANDWICHES

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WE-BE-RIBS™ PULLED PORK BARBECUE 88.00

Slow roasted pork shoulder blended with Chef James McDay's award-winning barbecue sauce and served with fresh buns

SEASONED CHICKEN BREAST SANDWICH GLUTEN FREE 79.00

Grilled and marinated boneless, skinless chicken breasts served with fresh buns, sliced cheeses, leaf lettuce, fresh sliced tomatoes, and condiments

ANGUS BEEF BURGER GLUTEN FREE 86.00

Grilled Angus burgers. Buns, cheddar cheese, sautéed peppers and onions, boursin spread, sliced cheeses, lettuce, tomatoes and pickles

SOFO SAUSAGE MEDLEY GLUTEN FREE 68.00

SOFO sausages including: Italian sausage with grilled onions and peppers, Polish sausage with deli mustard and bratwurst with sauerkraut. Served with fresh buns and all the fixings.

ALL AMERICAN HOT DOGS GLUTEN FREE 54.00

Plump and juicy Angus jumbo hot dogs grilled and served with sauerkraut and fresh buns

CHILI DOG UPGRADE 21.00

Upgrade your Hot Dog by adding Chili, Shredded Cheese and Onions

GLASS CITY SANDWICHES 60.00

[4] Buffalo Chicken, Pepperoni, Sharp White Cheddar, Cajun Ranch

[4] Beef Pastrami, Provolone, Mild Banana Pepper, Giardiniera Aioli

[4] Turkey, Havarti Cheese, Sweet Pickled Red Onions with a Drizzle of Garlic Aioli

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ENTREES

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FAJITA BAR

GLUTEN FREE

125.00

Fajita Chicken and Steak served with Peppers and Onions and Cilantro Lime Rice. Flour Tortillas, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream and Guacamole

BBQ STATION

150.00

Jalapeno Cheddar Sausages and Brisket served with fresh buns, baked beans, and jalapeno corn bread muffins with a side of BBQ sauce.

PIZZAS

MARCO'S LARGE SPECIALTY PIZZA

21.00

Cheese, Pepperoni, Italian Sausage, Green Peppers and Onions

MARCO'S LARGE PEPPERONI PIZZA

19.00

MARCO'S LARGE CHEESE PIZZA

19.00

DESSERTS

ICE CREAM NOVELTIES

42.00

12 assorted ice cream bars to bring back the nostalgia of stopping at the ice cream truck as a kid

COOKIE AND BROWNIE PLATTER

34.00

ASSORTED COOKIE PLATTER

30.00

Chocolate Chip, Turtle Chocolate, Oatmeal Raisin

ASSORTED BROWNIE PLATTER

41.00

Turtle Brownie, Chef's Choice Candy Brownie, Chocolate Iced Brownie

SUITE TEMPTATION CART

A LA CARTE

(Walleye Games ONLY)

Our dessert is filled to the top with the freshest cakes, cookies, tortes, candy and other delicacies and then roll it straight to the suite door to tempt you. The desserts are not always the same, so don't pass it up!

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DRINKS

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BOTTLED WATER 18.00

AQUAFINA BOTTLED WATER

SODA 16.00

PEPSI
DIET PEPSI
MOUNTAIN DEW
DIET MOUNTAIN DEW
STARRY
DR. PEPPER
DIET DR. PEPPER
ORANGE CRUSH
SEAGRAM'S GINGER ALE
BRISK ICED TEA
MUG ROOT BEER

JUICES AND MIXERS

SERVED BY THE BOTTLE

GRAPEFRUIT JUICE	20.00
CRANBERRY JUICE	20.00
ORANGE JUICE	20.00
PINEAPPLE JUICE	20.00
ROSE'S LIME JUICE	14.00
CLUB SODA	10.00
TONIC WATER	10.00
MARGARITA MIX	14.00
SWEET AND SOUR MIX	14.00
BLOODY MARY MIX	14.00
ROSE'S GRENADINE	14.00

INSIDE THE FIVE \$38

T-TOWN LAGER (4-PACK)

SUNSHINE SKY (4-PACK)

THE DEVIL WEARS HOODIES (4-PACK)

DOMESTIC/ CANADIAN BEER 33.00

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
MILLER LITE
LABATT BLUE
LABATT BLUE LIGHT
BUD ZERO
YUENGLING
YUENGLING LIGHT
YUENGLING FLIGHT

IMPORTED BEER 37.00

CORONA
CORONA LIGHT
STELLA ARTOIS
HEINEKEN
MODELO ESPECIAL

CRAFT BEER 38.00

COLUMBUS IPA
KONA BIG WAVE
MAUMEE BAY GLASSHOPPER
GOLDEN ROAD MANGO CART
GOOSE ISLAND NEON BEER HUG

CANNED COCKTAILS 42.00

MOM WATER - SUSAN
NUTRL BLACK CHERRY VODKA SELTZER
NUTRL PINEAPPLE VODKA SELTZER
CUTWATER MARGARITA
SURFSIDE LEMONADE + VODKA
SURFSIDE ICED TEA + VODKA
CARBLISS BLACK RASPBERRY
CARBLISS LEMON LIME

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DRINKS

CHARDONNAY

LA CREMA	42.00
KENDALL JACKSON	36.00
PROVERB	20.00

PINOT GRIGIO

DA VINCI	40.00
PROVERB	20.00

SWEET WHITE

SEVEN DAUGHTERS MOSCATO	28.00
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CABERNET SAUVIGNON

KENDALL JACKSON	44.00
PROVERB	20.00

PINOT NOIR/RED BLEND

ESTANCIA	39.00
19 CRIMES RED BLEND	26.00

URBAN PINE WINERY \$35

FRESH ORCHARD PINOT GRIGIO

PARADISE MOSCATO

BIG RED RED BLEND

PEACH APRICOT SANGRIA

WHISKEY

CROWN ROYAL	84.00
JACK DANIELS	71.00

BOURBON

JIM BEAM	52.00
MAKER'S MARK	87.00

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TANQUERAY LONDON DRY	61.00
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RUM

BACARDI	44.00
CAPTAIN MORGAN'S SPICED RUM	55.00

VODKA

KETEL ONE	76.00
TITO'S HANDMADE VODKA	66.00
SMIRNOFF	48.00

TEQUILA

JOSE CUERVO ESPECIAL	60.00
PATRON	110.00

SCOTCH

DEWAR'S WHITE LABEL	71.00
JOHNNIE WALKER RED	84.00

CORDIALS

HENNESSEY V.S. COGNAC	85.00
TRIPLE SEC	29.00

VERMOUTH

MARTINI AND ROSSI DRY	31.00
MARTINI AND ROSSI SWEET	31.00

COCKTAIL GARNISHMENTS

LEMONS, LIMES, CHERRIES, OLIVES	10.00
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CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suite Coordinator at (419) 321-5038 at least 48 hours prior to your event. Full price will be charged to the bill for all cancellations within 48 hours of the event date.

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable 21 percent administrative charge, which is used to cover the cost of providing service including, but not limited to, disposable paper products, utensils and other house expenses. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this charge is distributed to employees. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of the Suite holder and/or their guests.

GRATUITY

If you feel your Suite attendant has provided a service that is of the highest quality, and you would like to reward your server, a gratuity may be added. The service charge listed on the bill is not a gratuity. Please feel free to speak to a manager for further clarification.

GAME DAY MENU

Orders are due three [3] business days prior to the event. For any orders that come in after the three [3] business days, guests will have to order off of our Game Day Menu. Prices on the Game Day Menu are subject to an increase to account for any last minute ordering the kitchen will need to do.

STANDING ORDERS

For any suite holders who do not utilize their suite and have a standing order, an automatic 18% gratuity will be added to the bill if not cancelled 24 hours in advanced.

LEAVING WITHOUT SIGNING

In the event of a suite contact leaving before signing the check, an automatic 18% gratuity will be added to the bill.

PAR STOCKING SYSTEM

For your convenience, AVI Foodsystems offers a par stock system in your Suite. This system benefits your Suite in the following ways:

- Ensures beverages in your Suite without the hassle of ordering these items for every event
- Allows beverages to be locked/unlocked at your discretion
- Provides automatic replenishment

The Suite Administrator establishes a par stock and submits it to the Suite Office. AVI Foodsystems places your par stock in your Suite, making it available for every event. When placing your food order, the Suite Administrator indicates whether they would like the beverages locked/ unlocked. This is done either on the website, order form, or over the phone.

If guests will be attending the game but no food order is being placed, please contact the Suite Office to indicate if the beverages should be open. AVI Foodsystems will NOT open the par stock without permission from an authorized user. After each event, the Suite Attendant will assess consumption and will replenish the beverages according to the par stock information.

The following guidelines will be used when restocking a beverage par:

- Liquor or other spirits: bottles have one-half remaining, unless other specifications have been made with the Suites Office staff
- Wine: bottles are less than half full or after white wine is opened
- Mixers or Juice: bottles are less than half full or expiration date is approaching
- Beer, Soda or Water: packs have three or less cans/bottles per 6-pack. All replenished beverages will be charged the following day on a separate bill.
- Unfortunately, predetermined packaging of certain items (i.e. 6-packs) cannot be sold on a per-can or bottle basis.

Par stocks conclude at the end of the regular season and do not carry over into the postseason. Beverages will not be credited to your account.

Special brand requests of liquor, beer, wine or mixers must be ordered six (6) business days in advance to ensure delivery. Some restrictions or added charges may apply.

If at any time you require an item not offered on the Suite menu, please feel free to contact the Suite Coordinator. We will do everything possible to accommodate your special requests.

EQUIPMENT AND DISPOSABLES

All Suites are provided with the necessary service equipment. Replacement fees will be assessed for missing or damaged items. Disposables will be provided at no additional cost.

EXCLUSIVITY

AVI Foodsystems is the exclusive caterer for Huntington Center. It is not permissible for Suite holders or their guests to bring food and/or beverages into the Suites. If you have specific dietary restrictions or needs, please let us know. We will provide for any special requests that are made in a timely manner. Any food or beverage product brought into the Suites without proper authorization, through the AVI Foodsystems Suite Office, will be confiscated and/or charged to the Suite holder at a normal retail price for such items. Prices do not include sales tax.

ALCOHOLIC BEVERAGES

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Ohio, Lucas County, and Huntington Center, no alcoholic beverages may be brought in or removed from your Suite, at any time. It is the responsibility of the Suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their Suite. We reserve the right to check for proper identification and refuse service to a person who appears to be intoxicated.

MAINTENANCE REQUESTS

The Huntington Center staff will provide the necessary personnel to address any maintenance issues in your Suite. During events, please contact the concierge staff on duty or let your Suite Attendant or Suites Supervisor know. During regular business hours, please contact your Huntington Suites Service Manager at (419) 321-5030. Huntington Center will make every effort to complete repairs in a timely fashion.

SMOKING POLICY

Huntington Center is a smoke-free facility as required by Ohio state law. There are no designated smoking areas inside Huntington Center, nor is exit and re-entry permitted for smoking. This policy also applies to smokeless and electronic cigarettes; they are not permitted. Guests who fail to comply with this policy may be ejected or subject to a fine.

APPROPRIATE FAN BEHAVIOR

We ask your cooperation in helping us make the private party suites a safe and enjoyable environment. Suite holders and their guests are subject to all rules and regulations governing the use of the Huntington Center, including the prohibitions in creating disturbances, causing objects to be thrown or dropped from suites, using or possessing illegal substances, public intoxication or any other socially unacceptable behavior. AVI Foodsystems, Inc. and ASM reserve the right to eject any person who violates these rules and/or threaten the safety and security of our guests and the general public.

SUITE SIGNAGE/BANNERS

Attaching or displaying signs, notices or advertisements on the interior or exterior of the Suite, other than those approved in advance by the Huntington Center, is not allowed. Structural changes to the Suite of any kind are not permitted.

DIRECTORY

General Manager Food and Beverage, Aaron LaFountain (419) 720-6550

Catering Sales Manager-Suites, Hannah Radwanski (419) 321-5038