

DIAMOND CATERING & EVENTS™



2021 SUITE MENU

PACKAGES

All items serve twelve guests.

Plates PACKAGE \$280.00

A dozen of each: Jumbo Zweigle's hot dogs, burgers, chicken fingers, served with crispy home fries, creamy macaroni salad, chili, our own housemade meat sauce, and chopped onions. A half dozen each of individual bagged potato chips & cracker jacks, assorted fresh baked cookies and brownies, and your choice of three six-packs of soda or water are also included.

CASUAL ENTERTAINING \$260.00

A dozen fresh Italian sausage links over a bed of peppers and onions, soft pretzel sticks, chicken fingers & fries, creamy macaroni salad, a half dozen each individual bagged potato chips & cracker jacks, a dozen Abbott's Oreo cookie wheels, and your choice of three six-packs of soda or water are also included.

KIDS VALUE PACKAGE \$195.00

A kid-friendly package with hot dogs, hamburgers, chicken fingers & fries, a dozen individual bagged potato chips, your choice of Abbott's Oreo cookie wheels or assorted fresh baked cookies and brownies, and your choice of three six-packs of soda or water.

*One pizza may be substituted in place of hot dogs OR hamburgers.

APPETIZERS

All items serve twelve guests.

VEGETABLE TRAY \$45.00
An impressive display of fresh seasonal vegetables served with a creamy ranch dip.

CAPRESE SKEWERS \$52.00
Two dozen fresh mozzarella bocconcini skewered with fresh basil leaves and cherry tomatoes. Seasoned and dressed with olive oil and served with a balsamic glaze.

CHEESE AND CRACKER BOARD \$60.00
A variety of domestic and imported cheeses accompanied by an array of crackers, baguettes, and fresh grapes.

SOFT PRETZEL STICKS \$30.00
Fried Bavarian pretzels accompanied by yellow mustard, honey mustard and whole grain brown mustard.

MOZZARELLA STICKS \$30.00
Batter-dipped and golden fried mozzarella served with warm marinara sauce.

VEGETABLE EGG ROLLS \$45.00
Filled with seasonal vegetables, deep fried, and served with soy and duck sauces.

CHICKEN FINGERS AND FRIES \$45.00
Large golden chicken breast filet tenders with French fries served with our own housemade honey mustard dipping sauce.



Ask your Catering Representative about adding a dozen hot dogs to any menu

● Denotes game day item.

ALL ITEMS SERVE TWELVE GUESTS.

CASUAL DINING

All items serve twelve guests.

ZWEIGLE'S HOT DOG DELIGHT \$95.00
Quarter pound hot dogs served with chili, sauerkraut, dill pickles, and bagged potato chips served with creamy macaroni salad.

HEBREW NATIONAL HOT DOG DELIGHT \$95.00
One dozen Hebrew National hot dogs accompanied by fresh sauerkraut, kosher dill pickles, bagged potato chips served with creamy macaroni salad.

HAMBURGER FEAST \$95.00
Juicy char-grilled 1/3 pounders served with fresh rolls, bagged potato chips served with creamy macaroni salad and all the fixin's.

BEYOND BALLPARK FEAST \$130.00
One dozen plant-based burgers served with fresh rolls, and lettuce, tomato, and onion on the side. A tossed salad and bagged potato chips are included.

MAMA MITTSY'S PIZZA \$27.00
16" whole pie cut into ten slices. Your choice of cheese or pepperoni.

BUONO ITALIAN SAUSAGE \$99.00
Fresh sausage links over a bed of peppers and onions served with bagged potato chips and creamy macaroni salad.

SALADS

All items serve twelve guests.

CAPRESE COMPOUND SALAD \$49.00
Fresh mozzarella, tomatoes, basil, and baby greens tossed with a tart balsamic reduction.

TOSSED SALAD \$45.00
Iceberg lettuce topped with tomatoes, cucumbers, and croutons served with blue cheese, ranch, and Italian dressings.

CAESAR SALAD \$49.00
Crisp romaine lettuce, garlic croutons, parmesan cheese, and our house Caesar dressing.
Add grilled chicken. \$78.00

SNACKS

BOXED POPCORN (6) \$18.00

BAGGED PRETZELS (12) \$15.00

ASSORTED BAGGED CHIPS (12) \$16.00

TORTILLA CHIPS & CHEESE \$18.00

PEANUTS & CRACKER JACKS (6ea) \$15.00

MARINATED CHICKEN BREAST \$99.00
Grilled and served with twist rolls, cheese, lettuce, tomatoes, onions, bagged potato chips, and creamy macaroni salad.

RED OSIER SANDWICH PLATTER \$130.00
Red Osier's own shaved beef served with au jus, creamy horseradish sauce, and country style mashed potatoes.

MIXED GRILL \$95.00
Six Zweigle's hot dogs and six hamburgers served with chili, sauerkraut, bagged potato chips served with creamy macaroni salad and all the fixin's.

FESTIVAL OF WRAPS \$115.00
Wheat wraps with grilled chicken, romaine lettuce, and creamy Caesar dressing. White wraps with shaved ham, cheddar cheese, and a honey mustard spread. Herb wraps layered with housemade hummus and fresh garden vegetables. All wraps include lettuce and tomato.

BEVERAGES

NON-ALCOHOLIC

20oz BOTTLES BY THE 6-PACK \$23.00
Coca-Cola, Diet Coke, Caffeine-Free Diet Coke, or Sprite
Dasani Water \$22.00

12oz CANS BY THE 6-PACK \$20.00
Ginger Ale, Iced Tea, or Lemonade

10oz BOTTLES BY THE 6-PACK \$16.50
Canada Dry Tonic Water or Club Soda

32oz BOTTLES \$16.50
Orange Juice, Grapefruit Juice, Cranberry Juice, or Pineapple Juice

BY THE POT \$19.00
Hot Chocolate, Regular Coffee, Decaf Coffee

BEER
12oz CANS BY THE 6-PACK
Genesee Beer, Genny Light \$23.50
Budweiser, Bud Light \$24.00
Labatt Blue, Labatt Blue Light \$24.00
Michelob Ultra \$24.00
O'Douls \$24.00
Corona Extra \$25.00
Founders All Day IPA \$25.00
Big Ditch Hayburner American IPA \$27.75

16oz CANS BY THE 4-PACK \$31.00
Rohrbach's Blueberry Ale, Highland Lager, Red Wing Red Ale, Railroad St. IPA, or Scotch Ale

64oz GROWLERS \$31.50
Rohrbach's Blueberry Ale, Highland Lager, Red Wing Red Ale, Railroad St. IPA, or Scotch Ale

BLUSH WINE
Glenora Wine Cellars Dry Rose (New York) \$45.00
Beringer White Zinfandel (California) \$31.00

DESSERTS

All items serve twelve guests.

BUILD-YOUR-OWN SUNDAE \$80.00
Pre-order a dozen sundaes from our ice cream cart! Options include vanilla and chocolate ice cream and a variety of toppings.

ABBOTT'S OREO COOKIE WHEELS \$65.00
A dozen of this local favorite made with Abbott's signature soft-serve layered between two jumbo Oreo cookies. A Rochester staple for sure!

COOKIE AND BROWNIE TRAY \$49.00
A sweet assortment of fresh baked cookies and brownies

TRIPLE CROWN SNACK PACK \$42.00
Four of each - Cotton candy, Cracker jacks, and assorted boxed candy

LIQUOR BY THE BOTTLE

Stolichnaya Vodka \$79.50
Tito's Handmade Vodka \$78.00
Tanqueray Gin \$75.00
Captain Morgan's Spiced Rum \$75.00
Jack Daniel's Tennessee Whiskey \$83.00
Jose Cuervo Tequila \$83.00

RESERVE WHITE WINES

Cakebread Chardonnay (California) \$77.00
Santa Margherita Pinot Grigio (Italy) \$62.00

WHITE WINES

Franciscan Chardonnay (California) \$43.00
Bonterra Sauvignon Blanc (California) \$41.00
Ecco Domani Pinot Grigio (Italy) \$35.00
Dr. Frank's Semi-Dry Riesling (New York) \$36.00
Casa Larga Vineyard Hill Riesling (New York) \$34.00
Beringer Moscato (California) \$31.00
Casa Larga Lilac Hill (New York) \$29.00

RESERVE RED WINES

Cakebread Cabernet Sauvignon (California) \$117.00
Charles Krug Family Reserve (California) \$82.00

RED WINES

St. Francis Cabernet Sauvignon (California) \$47.00
Concha Y Toro Casillero Del Diablo Malbec (Chile) \$34.00
Greystone Merlot (California) \$35.00
Apothic Red Winemaker Blend (California) \$36.00
Mirassou Pinot Noir (California) \$35.00

MINI BAR PACKAGE

\$99.00
Three 1.7oz (50mL) bottles of each of the following: Absolut Vodka, Tanqueray Gin, Captain Morgan's Spiced Rum, and Jack Daniel's Tennessee Whiskey accompanied by twelve mixers of your choice, including: 10oz Club Soda, 10oz Tonic Water, 12oz Coke or Diet Coke, 10oz Orange Juice, and 10oz Cranberry Juice. Fresh cut lemon and lime garnishes are included.

DIAMOND CATERING & EVENTS

Phone: 585.454.0543 | Fax: 585.454.0539

Email: CateringAdmin@RedWingsBaseball.com

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FRONTIER FIELD

SAFETY PROTOCOL

1. All fans will undergo temperature checks before entering Frontier Field. Any fan displaying a temperature of 100 degrees or above will not be permitted entry.
2. Due to the summer heat potentially inflating body temperatures, if a fan tests above 100 degrees initially, there will be an opportunity for a 10-minute cool down period and a re-test. If the fan still has a temperature above 100 degrees after their second test, they will not be allowed entry.
3. All fans will need to have received their second dose of the Pfizer-BioNtech or Moderna COVID-19 vaccine or single dose of the Johnson & Johnson's Janssen COVID-19 vaccine at least 14 days prior to the date of the game. Fans who are fully vaccinated can show their vaccination card at doors or show their Excelsior Pass on their phone.
 - a. If the fan has not received full vaccination(s) the following must be presented:
Proof of negative antigen Covid-19 test (test must be taken within 6 hours of FIRST PITCH) or Proof of negative PCR Covid-19 test (a negative result must be received within 72 hour of FIRST PITCH)
4. While at Frontier Field fans 2 years and older are expected to wear facial coverings. This includes on the concourse and in the restroom. When seated, where social distancing is designed, masks can be removed for eating and drinking. Fans unable or unwilling to adhere to this policy will be asked to leave.

DIAMOND CATERING & EVENTS™

We have made every effort to make suite ordering as simple as possible for our guests.

To ensure the highest presentation, service, and quality, Diamond Catering & Events requests that all food and beverage orders are placed by 12:00 pm, two business days prior to each event. Please place all Saturday, Sunday, and Monday orders by 12:00 pm on Friday.

Diamond Catering & Events representatives are available to assist you with your food and beverage selections from 9:00 am until 5:00 pm, Monday through Friday. To reach a representative, please dial (585) 454-1001, x3034 or e-mail CateringAdmin@RedWingsBaseball.com.

*Please note, per league and health code regulations, no outside food or beverage may be brought into Frontier Field. Diamond Catering & Events is the only authorized seller of food and beverage for consumptions on the premises. Thank you in advance for your cooperation.

All food and beverage orders are subject to a 20% taxable administrative fee plus applicable New York state tax. The administrative fee is not intended to be a tip and is not distributed to the wait staff as gratuity. The administrative fee is used to cover administrative and facility costs which include, but are not limited to: linen/uniform rental, facility/equipment maintenance, and dishwashing and culinary staff wages. Tipping is entirely voluntary and is at the guest's discretion. Guests should never feel obligated to leave a tip but are welcome to provide a gratuity should he or she wish to acknowledge a particular staff member for exceptional or outstanding service.