



AVI FOODSYSTEMS^U_{LLC}[®]
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

WELCOME TO



HENSVILLE

Welcome

Welcome to Hensville Park, Home of the Toledo Mud Hens!

Our Catering Manager will work closely with you to plan every detail of your event, assuring it meets and exceeds your expectations.

This catering guide consists of our most popular menu offerings. If your event requires that personalized touch, our catering professionals will work with you to customize any menu that meets your taste and budget. Thank you for considering AVI Foodsystems at Hensville and Fifth Third Field, we look forward to working together!

For more information, please contact:
Bridget Timbrook
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Menu

BREAKFAST

All prices are per person unless otherwise noted

Continental Breakfast

All Breakfast packages include Dark Roasted Regular Coffee, Decaffeinated Coffee, Cream, Sweetener, Hot Water & Assorted Teas

The Essential \$19

Seasonal Fresh Fruit & Berries, Assorted Yogurts, Granola, Breakfast Pastries, Assorted Fruit Juices

Good Morning \$21

Seasonal Fresh Fruit & Berries, Assorted Fruit Juices & Smoothies, Flaky Croissants served with Butter & Jams, Assorted Muffins

Local Charm \$18

Seasonal Fresh Fruit & Berries, Chef's Selection of Local Bagels served with Butter & Cream Cheeses, Assorted Fruit Juices

Breakfast Buffet \$27

25 person minimum on buffets

All Buffets include Fresh Seasonal Fruit, Mini Muffins, and Assorted Fruit Juices

Meats *Select Two*

Smoked Bacon
Grilled Ham
Pork Sausage
Turkey Sausage

Scrambled Eggs *Select One*

Plain
Veggie Style
with Mushrooms, Chives, Spinach and Swiss Cheese
Spanish Style
with Roasted Red Pepper, Chorizo, Queso Fresco and Pico de Gallo
Western Style
with Ham, Cheddar Cheese, Onion and Red Pepper

Potatoes *Select One*

Diced Country Style Potatoes
Diced Country Style Potatoes with Peppers & Onions

Breakfast Enhancements

Hot Selections

Buttermilk Pancakes	\$3.00
French Toast	\$3.00
Smoked Bacon	\$4.00
Grilled Ham	\$4.00
Pork Sausage	\$4.00
Turkey Sausage	\$4.00

Cold Selections

Assorted Cereals	\$4.00
Seasonal Fruits & Berries	\$7.00
Assorted Yogurts	\$6.00
Assorted Bagels (dozen)	\$28.00
Assorted Donuts (dozen)	\$28.00
Assorted Danish (dozen)	\$28.00
Assorted Muffins (dozen)	\$28.00

Omelet Station \$16

*plus \$100 chef attendant fee per station

Cooked to order Omelets. Ingredients include: Eggs, Egg Whites, Bacon, Ham, Sausage, Cheddar Cheese, Mushrooms, Spinach, Peppers, Onion, Tomato

SNACK BREAKS

Menu

All prices are per person unless otherwise noted

Corner Store Favorites \$14

Freshly Popped Popcorn with Assorted Toppings,
Individual Bags of Chips, Assorted Candies,
Chilled Pepsi Products & Bottled Water

Afternoon Refresher \$12

Hummus, Salsa, Flatbreads, Tortilla Chips, Fresh
Vegetable Tray

Game Day Break \$16

Warm Soft Pretzel Bites, Mustard, Cheese
Sauce, Freshly Popped Popcorn, Mini Corndogs,
Assorted Candies

Break Enhancements

Whole Fruit	\$3
Fresh Cut Fruit	\$4
Granola Bars	\$4
Assorted Candies	\$4
Warm Pretzel Bites with Mustard	\$5
Brownies or Cookies	\$6
Tortilla Chips with Fresh Salsas	\$6
Veggie Tray with Ranch	\$6
Trail Mix	\$4
Mixed Nuts	\$5
Freshly Popped Popcorn	\$4

BEVERAGES

All Day Beverage Service \$15

Beverages replenished as needed throughout event.
Regular Coffee & Decaf Coffee, Assorted Hot Teas,
Assorted Soft Drinks and Iced Water.

Replenished once throughout the event based on timeline.
Regular Coffee & Decaf Coffee, Assorted Hot Teas,
Assorted Soft Drinks and Iced Water.

Half Day Beverage Service \$8

A La Carte Beverages

Coffee	\$25 per gallon
Decaffeinated Coffee	\$25 per gallon
Assorted Hot Teas	\$25 per gallon
Iced Tea (with sweeteners)	\$25 per gallon
Lemonade	\$25 per gallon

Assorted Soft Drinks	\$3 each
Bottled Water	\$3 each
Bottled Juice Smoothie	\$6 each
Bulk Water Station	\$15 each

Assorted Coffee Syrups, Whipped Cream
and Cinnamon Sticks \$3 per person

Menu

All prices are per person unless otherwise noted

Boxed Lunches \$21

Requires 50 person minimum.
Orders must be placed at least 2 weeks in advance.

All sandwiches come with a choice of Pasta, Potato or Macaroni Salad
Whole Fruit | Bagged Chips | Bottled Water | Cookie

Oven-Roasted Turkey | Provolone Cheese | Gourmet Mustard | Chef's Choice Bun

Roast Beef | Wisconsin Cheddar | Horseradish Sauce | Pretzel Bun

Grilled Chicken Breast | Artichoke Spread | Chef's Choice Bun

Honey Maple Ham | Swiss Cheese | Gourmet Mustard | Chef's Choice Bun

Ham | Salami | Zesty Pepperoni | Provolone Cheese | Italian Dressing | Sub Roll

Hummus | Leaf Lettuce | Sliced Tomato | Sliced Cucumber | Thin-Sliced Red Onion

| Shredded Carrots | Italian Dressing

Dijon Chicken Salad | Croissant

Up to 100 Guests- Pick 2 Options + Vegetarian if needed
100+ Guests- Pick 3 Options + Vegetarian if needed

Menu

All prices are per person unless otherwise noted

LUNCH BUFFET

All lunch buffets are served with Iced Tea and Iced Water. Prices are based on a maximum of 90 minutes of service. Buffets require a minimum of 25 people.

Italian Lunch Buffet \$35

Served with Traditional Caesar Salad, Garlic Bread & Chef's Choice Mini Desserts

ENTREE -- select one

Chicken Parmigiana
Grilled Italian Sausage and Peppers
Meatballs

PASTA-- select one

Penne
Linguine

SAUCE-- select one

Alfredo
Marinara

Fajita Buffet \$34

Southwest Salad, Flour & Corn Tortillas, Fajita Spiced Chicken, Fajita Vegetables, Black Beans, Spanish Rice, Pico de Gallo, Shredded Cheese, Sour Cream & Chef's Choice Mini Desserts

Upgrade your Protein

Grilled Steak \$6
Shrimp \$9

From the Garden Buffet \$36

Served with Dinner Rolls & Chef's Choice Mini Desserts
Mixed Greens & Spinach

TOPPINGS-- select five

Cucumbers
Carrots
Onion
Tomatoes
Peppers
Broccoli
Chickpeas
Hard-boiled Eggs

Shredded Cheese
Feta
Blue Cheese
Sunflower Seeds
Bacon Crumbles
Croutons

DRESSINGS-- select two

Buttermilk Ranch
White Balsamic
French
Italian
Lemon Vinaigrette

PROTEINS--select two

Grilled Chicken
Grilled Salmon
Grilled Steak

Buckeye Burger Buffet \$33

Grilled Angus Beef Hamburgers
Served with: Buns , Lettuce , Tomato , Red Onion , Pickle Slices , Bacon Strips , American Cheese , Swiss Cheese
Mac & Cheese
Coleslaw
Potato Chips
Chef's Choice Mini Desserts

Southern Buffet \$38

Grilled Chicken & BBQ Pulled Pork
Served with: Buns , Lettuce , Tomato , Red Onion , Pickle Slices , American Cheese , Swiss Cheese
Macaroni & Cheese
Garden Salad
Cornbread
Chef's Choice Mini Desserts

RECEPTION

Menu

All selections require 25 person minimum. Prices are listed per person and will be charged based on guaranteed guest count

Cold Hors D'oeuvres

Brie & Berry Phyllo Cups	\$3
Deviled Egg Potato with Bacon & Crème Fraiche	\$2
Grilled Asparagus wrapped with Prosciutto	\$4
Mozzarella, Tomato & Prosciutto Bruschetta	\$3
Peppered Beef Tenderloin Crostini with Horseradish Aioli	\$5
Shrimp Cocktail	\$5

Hot Hors D'oeuvres

Mini Chicken Quesadilla Rollup with salsa	\$5
Thai Chicken Spring Roll with Peanut Sauce	\$5
Blackened Shrimp with Spiced Remoulade	\$6
Seared Chicken Satay with Coconut Sauce	\$4
Mini Crab Cakes	\$6
Korean Fried Chicken with Teriyaki Glaze	\$4

DISPLAYS

Vegetable Crudites Display \$8

Heirloom Tomatoes, Broccoli, Baby Carrots, Celery, Green Onions, Cauliflower served with Chef's Ranch Dip

Artisan Cheese Board \$15

Assortment of Imported and Domestic cheeses served with Crackers, Breads and Olive

Glass City Display \$18

Chef's Selection of cured meats and Imported & Domestic Cheeses, Grilled Seasonal Vegetables, Marinated Olives, Blistered Tomatoes, Garlic Roasted Zucchini, Cucumbers, Pimento Cheese, Pickled Beets, Crackers, French Bread, Assorted Jellies & Mustards

Dessert Display \$17

Chocolate Petit Fours, Mini Cheesecakes, Pecan Squares, Assorted Cookies, Flourless Chocolate Cake

RECEPTION

Menu

All prices are per person unless otherwise noted

Carving Station

All carving stations served with rolls. Required minimum 50 people.
\$100 chef attendant fee per station, 1 attendant per 100 people minimum.

- Roasted Pork Loin** \$8 Served with Peppered Jelly, Hot Mustard and Honey Barbecue
- Maple Glazed Ham** \$8 Served with Honey Mustard
- Oven Baked Glaze Turkey** \$9 Served with Spiced Mustard and Honey Barbecue
- Herb & Garlic Encrusted Eye of Round** \$11 Served with Dijon, Horseradish and Cabernet Demi
- Roasted Prime Rib** \$38 Served with Spiced Mustard, Horseradish and Au Jus

Grazing Stations

Asian Station \$18

Choose 2: Fried Rice, White Rice, Lo Mein, Soba Noodles

Choose 2: Sauces: Szechuan, Teriyaki, Orange, Mongolian, Garlic Ginger Brown Sauce, Thai Chili

Proteins: Tempura Fried Chicken and Tofu

Toppings: Green Onion, Edamame, Bell Pepper, Carrot, Broccoli, Red Cabbage, Cucumber, & Fortune Cookies

Add Beef or Shrimp to your Proteins for an additional \$4 each

Add Spring Rolls or Pot Stickers for an additional \$2 each

Spud Bar \$16

Choose 2: Baked Potatoes, Mashed Potatoes, Tater Tots, Sweet Potatoes

Choose 2: Diced Chicken, Sliced Ham, Pulled Pork, Brisket, Chili

Toppings: Cheese sauce, Shredded Cheese, Bacon Bits, Broccoli, Jalapeno, Honey Butter, Butter, Sour Cream, Chives, Onion

Street Tacos \$16

Choose 2: Ground Beef, Chicken, Carnitas or Barbacoa

Choose 2: Cheese, Onion, Cilantro, Salsa, Guacamole, Pico, Cheese, Sour Cream, Jalapeno, Lettuce, Tomato, Taco Shells, Tortilla Chips, Flour Tortillas, Limes and Assorted Sauces

Slider Station \$16

Beef sliders, Chicken Sliders, Assorted Cheese, Lettuce, Tomato, Onion, Pickle, Assorted Mustards, Onion Jam, and Condiments

Build Your Own Mac N' Cheese \$16

Elbow Macaroni, Cavatappi Noodles, Alfredo Sauce, Cheddar Sauce, Chipotle Cream, Jalapeno, Bacon, Peppers, Onion, Broccoli, Parmesan, Shredded Cheese

S'mores Station \$15

Graham Crackers, Assorted Chocolate Bars, Assorted Flavor Marshmallows, Peanut Butter, Crushed Candy Mix-ins, Toasted over Sterno

Menu

All prices are per person unless otherwise noted

Buffet Dinner

All Dinner Buffets include Dinner Rolls and a coffee station.

Two Entrée selections \$64 | Three Entrée selections \$76 | Four Entrée selections \$86

Salad *Select One*

Dressings served on the side

Romain Lettuce, Tomato, Crouton, Shaved Parmesan, Caesar Dressing

Artisan Greens, Tomato, Cucumber, Carrots, Ranch & Italian

Seasonal Greens, Candied Pecans, Goat Cheese, Heirloom Tomatoes, Strawberries, White Balsamic

Entree *Select One, Two or Three*

Chicken Piccata with Lemon Capers Butter Sauce

Herb Roasted Strip Loin with Cabernet Demi-Glace

Rosemary Roasted Chicken with Beurre Blanc

Maple Glazed Pork Loin

Salmon with Citrus Tomato Butter Sauce

Sliced Roast Beef with Au Jus

Vegetables *Select One*

Roasted Broccolini

Sweet Baby Carrots

Roasted Brussels Sprouts

Green Beans

Roasted Seasonal Vegetables

Starches *Select One*

Garlic Mashed Potatoes

Toasted Orzo Pasta

with Seasonal Vegetables

Parsley Butter Yukon Gold Potatoes

Rice Pilaf

Vegetable Couscous

Desserts *Select One*

New York Style Cheesecake

Raspberry Swirl Cheesecake

Apple Pie

Pumpkin Pie

Brownies

Flourless Chocolate Cake

Menu

DINNER

All prices are per person unless otherwise noted

Plated Dinner

All plated meals require pre-determined seating arrangements to better serve you.

Up to 2 main entrée choices may be selected.

We will always accommodate guests with dietary restrictions but must have this information at least one week in advance.

All plated dinners are served with warm rolls and butter, water, regular and decaffeinated coffee.

Salad *Select One*

Romain Lettuce, Tomato, Crouton, Shaved Parmesan, Caesar Dressing

Artisan Greens, Tomato, Cucumber, Carrots, Choice of Dressing (up to 2)

Seasonal Greens, Candied Pecans, Goat Cheese, Heirloom Tomatoes, Strawberries, White Balsamic

Dressing Choices: Buttermilk Ranch | White Balsamic | French | Italian | Lemon Vinaigrette

Proteins *Select up to Two*

Monterey Grilled Chicken served with Melted Monterey Cheese and Pico de Galo \$35

Lemon Cream Chicken served with Sundried Tomatoes and Artichoke Hearts \$35

Chicken Marsala \$37

Asiago Crusted Chicken Breast with Dijon White Wine Sauce \$38

Bourbon Maple Glazed Bone-In Pork Chop \$42

Sauteed White Fish served with Shitake Mushrooms and Sundried Cherry White Wine Butter Sauce \$45

Broiled Salmon with Lemon Dill Compound Butter \$49

Lump Crab Cakes \$49

Braised Beef Short Ribs with Demi-Glace \$55

Grilled New York Strip with Garlic Herb Butter \$55

Pan Seared Filet Mignon with Cabernet Demi \$67

Vegetarian Options

Seasonal Vegetable Primavera \$27

Butternut Squash Ravioli \$30

Quinoa Stuffed Bell Pepper* \$32

**Vegan and allergen free - Please ask about specific allergies to ensure safety*

Vegetables *Select One*

Roasted Broccolini

Sweet Baby Carrots

Roasted Brussels Sprouts

Green Beans

Roasted Seasonal Vegetables

Starches *Select One*

Garlic Mashed Potatoes

Toasted Orzo Pasta

with Seasonal Vegetables

Parsley Butter Yukon Gold Potatoes

Rice Pilaf

Vegetable Couscous

Desserts *Select up to Two*

New York Style Cheesecake

Raspberry Swirl Cheesecake

Apple Pie

Pumpkin Pie

Brownies

Flourless Chocolate Cake

For Dual Plate Pricing, please speak to the Catering Manager

BAR OPTIONS

Menu

All prices are per person unless otherwise noted

Beer, Wine and Soda Open Bar

House Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon

Domestic & Import Beers: Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona

Pepsi Products and Assorted Juices

3 Hours- \$18.00/person

4 Hours- \$21.00/person

Deluxe Open Bar

House Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon

Domestic & Import Beers: Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona

Spirits: Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Dewar's Scotch, Tanqueray Gin, Jack Daniel's Whiskey, Jim Beam Bourbon, Canadian Club Whiskey

Pepsi Products and Assorted Juices

3 Hours- \$25.00/person

4 Hours- \$29.00/person

Premium Open Bar

Select Wines: Chardonnay, White Zinfandel, Cabernet Sauvignon

Domestic & Import Beers: Budweiser, Bud Light, Michelob Ultra, Labatt Blue, Yuengling, Corona, Heineken

Spirits: Grey Goose Vodka, Bacardi Rum, Captain Morgan Spiced Rum, 1800 Silver Tequila, Johnnie Walker Red Scotch, Bombay Sapphire Gin, Jack Daniel's Whiskey, Crown Royal Whiskey, Woodford Reserve Bourbon

Pepsi Products and Assorted Juices

3 Hours- \$32.00/person

4 Hours- \$36.00/person

Cash/Consumption Bar

Bartender Labor: \$30/hour per bartender. 2 hours for set up and 1 hour for tear down will be added per bartender. 1 bartender for every 75-100 people

Cash Bar Costs:

Domestic Beer: \$5

Import Beer: \$6

Wine (deluxe): \$7 / (premium): \$8

Mix Drink (deluxe): \$9 / (premium): \$11

Bar Upgrades

Craft Beer Upgrade:

\$3 per person

Choose 2:

Kona Big Wave

Goose Island 312

Maumee Bay Glasshopper

Columbus IPA

Buckeye Beer

Ask Your Catering Sales Manager about adding a Specialty Drink to your Bar!

Ordering Guidelines

EXCLUSIVITY

AVI Foodsystems, Inc. (AVI) at Hensville and Fifth Third Field is committed to providing the highest level of quality service to our clients and guests. In order to execute all events with the utmost professionalism, we require adherence to our ordering, payment and guarantee policies. As the exclusive caterer, all food and beverage intended for consumption within Hensville and/or Fifth Third Field, must be purchased through AVI.

ORDERING

We are committed to providing your guests with a first class dining experience. To facilitate this, we ask that all food and beverage specifications be received by our office no later than fourteen (14) days prior to your event. After discussing the details of the event, your Catering Sales Professional will generate a Banquet Event Order (BEO) which will specify all pertinent details related to your event. We encourage you to review the BEO, ensuring all aspects of your service are correct. Once a BEO is finalized, and we have gotten written or verbal consent that everything looks as discussed, this will be treated as the Food and Beverage Contract.

SERVICES

To accurately serve your event, seating assignments for guests are required for all plated meals. Meal choices for each table must be submitted at least 7 days prior to your event. We encourage you to ask your guests about their dietary restrictions and will always do our best to accommodate them. Please provide that information along with allergies no later than 7 days prior to your event to ensure availability. All buffet meals include 90 minutes of service and are subject to additional service charge for groups smaller than 25 people. Because of food safety guidelines, no leftover food will be permitted to leave the building. Providing an accurate timeline for your event will help the food and beverage team ensure efficiency in service. Please provide that to your catering sales manager 10 days prior to your event.

GUARANTEES

At the time of contracting food and beverage services, you will be asked to provide estimated attendance for your event. This estimate will be used during the planning phase of your event, however a guaranteed attendance will be required no less than seven (7) days prior to your event. If guaranteed attendance is not received within the seven (7) day time frame, the estimated attendance as specified on the BEO will be recognized as the guaranteed attendance. Once the guaranteed attendance is confirmed, the count may no longer be reduced, however, should your count increase prior to the event, we will make every effort to accommodate overages based on the availability of product, staff and space. If additional guests are served over the guaranteed attendance, client will be responsible for each additional guest at the same rate agreed to on the BEO (plus applicable service charge and sales tax).

LINEN SERVICE

Black, white or navy linens will be provided for all meal functions. Additional colors and floor length sizes are available for an additional cost. We have a variety of linen napkin colors to choose from at no additional cost. Selections must be made 10 days prior to event to ensure delivery, if no selection is made we will provide black linens.

PAYMENT POLICY

We accept all major credit cards and company checks. A 50% deposit will be required at the time food and beverage services are contracted. Final Payment is due with guarantee no later than three (3) days prior to your event.

SERVICE CHARGE & SALES TAX

A service charge of 21% will be applied to all food and beverage charges. Sales tax of 7.75% will be applied to all food, beverage, labor, service charge and rental of equipment.

CANCELLATION POLICY

Cancellation of contracted food and beverage service must be submitted in writing not less than seventy two (72) hours prior to your event. Orders cancelled after the 72 hours will be subject to charges for all food and beverages.