# FOOD // DRINKS // FUN







## SUITE MENU

**SNACKS** Serves 8 people

### **Gourmet House Made** Potato Chips & Dip

Seasoned chips served with House Made Caramelized French Onion 21

### **Bottomless Bowl of Freshly Popped Popcorn**

Served in a helmet 16

### **Bottomless Roasted** Peanuts in a Shell

Served in a helmet 18

### Fiesta Chips & Dips

Tortilla Chips served with Guacamole, Pico de Gallo and Traditional Salsa 30

### **Pretzels & Cheese**

Bavarian Style Pretzels served with a Warm Beer Cheese Sauce 41

**STARTERS** Serves 8 people

### **Walleye Bites**

2 lbs of lightly breaded, crispy Walleye served with tartar sauce 49

### "Foul Balls" Chicken Chunks

3 lbs of lightly breaded, crispy Boneless Chicken Breast pieces, served with Buffalo, BBQ and Garlic Parm & Ranch sauces 40

### **Mozzarella Cheese Sticks**

Crispy battered cheese sticks served with marinara and ranch dipping sauces 32

### Meatballs

All beef meatballs served in Swedish sauce 32

### Chilled Shrimp \*

25 pieces of Large Shrimp served on a bed of crushed ice, with a Tangy Cocktail Sauce and lemon wedges 52



## SUITE MENU

### **SALADS & SIDES** Serves 8 people

### Pasta Vegetable Salad

Pasta, Vegetables, Parmesan, Classic Italian Dressing 31

### Mixed Garden Salad

Romaine and Spring Mix tossed with Grape Tomatoes, Shredded Carrots, Cucumbers. Garlic & Cheese Croutons, Ranch dressing and Italian Dressing all served on the side 31

### White Cheddar Mac & Cheese

Pasta and rich creamy White Cheddar Cheese Sauce 47

### **Baked Beans**

Chef McDay's award-winning "We Be Ribs" baked beans 36

### **SANDWICHES**

### All Beef Hot Dogs

12 All Beef Grilled Hot Dogs served with assorted condiments on fresh buns 53

Add Chili Sauce, Shredded Cheese, & Onions 5

### **Bratwurst**

12 Grilled bratwursts served with sauerkraut, traditional condiments, peppers & onions 67

### **Grilled Chicken Breast Sandwich**

12 Marinated & Grilled Chicken Breast Sandwiches, served with lettuce, tomato, onion and condiments 77

### "We Be Ribs" BBQ Pulled Pork

Slow Roasted Pork blended with Chef McDay's award-winning BBQ sauce and served with 12 buns 77

### **Slider Platter**

24 Mini Angus Beef Cheeseburgers served with assorted condiments 77



## SUITE MENU

### **PLATTERS** Serves 8 people

### Fruit, Vegetable & Cheese Display

Fresh Fruit, Veggies and Domestic Cheeses served with Ranch dip and Crackers 59

### **Seasonal Fruit Platter**

Fresh seasonal fruit 47

### Market Fresh Vegetable Platter

Crisp Vegetables served with Traditional Hummus, Pita Chips and Ranch dip 47

### PIZZA

### Marco's Large Cheese Pizza

A delicious Toledo favorite delivered to vour suite 17

### Marco's Large Pepperoni Pizza

A delicious Toledo favorite delivered to your suite 19

### **Bases Loaded Pizza**

Large Pizza loaded with Pepperoni, Sausage and Ham 21

### Vegetarian Pizza

Onions, Green and Red Peppers, Mushrooms, Fresh Tomatoes and Cheese 21

### DESSERTS

### **Fudge Brownie & Cookie Tray**

12 Fudge Brownies and 12 Chocolate Chunk Cookies *34* 

### **Assorted Brownies**

12 Brownies consistining of a mixture of Fudge, Peanut Butter Fudge, and White Chocolate Brownies *41* 

### Ice Cream Novelties 41

12 Ice Cream Novelties 41
Choco Taco
Sundae Cone
Chocolate Chip Cookie Sandwhich
Bomb Pop
Strawberry Shortcake Bar
Spongebob Squarepants™ Bar



### BEVERAGES

### COFFEE

### **Coffee Service**

1 gallon of regular or decaf 20

### **BOTTLED/SPARKLING WATER**

### **Aquafina Bottled Water**

6 pack of 16.9oz bottles of refreshing water 18

### **Bubly Sparkling Water** 13

Assorted 6 pack of 12oz Cans Grapefruit, Cranberry, Cherry, Lime, Lemon, and Blackberry

### **SOFT DRINKS (CANS)**

### 6 pack of 12oz soda cans 14

Pepsi

Diet Pepsi

Sierra Mist

Mountain Dew

Diet Mountain Dew

Dr. Pepper

Diet Dr. Pepper

Mug Root Beer

Orange Crush

Brisk Iced Tea

Seagram's Ginger Ale

### **JUICES/MIXERS**

### 6 pack of juice 20

Orange

Cranberry Grapefruit

Pineapple

Club Soda 10

**Tonic Water** 10

**Bloody Mary Mix** 14

Margarita Mix 14

Sweet/Sour Mix 14

Grenadine 14



### BEER

### **DOMESTIC BEER 32**

Budweiser
Bud Light
Bud Light Next
Bud Light Lime
Coors Light
Michelob Ultra
Miller Lite
Bud Zero (NA)
Yuengling
Yuengling Light

### **IMPORTED BEER 36**

Corona Heineken Labatt Blue Modelo Especial Stella Artois

### **PREMIUM & CRAFT BEERS 37**

Buckeye Beer Platform Haze Jude Saugatuck Blueberry Lemon Shandy Columbus IPA Kona Big Wave Maumee Bay Glasshopper

### **CANNED COCKTAILS 37**

Corona Seltzer Cutwater Vodka Mule Cutwater Paloma Budlight Hard Soda Mom Water



# WINE/SPIRITS

### WHITES

Kendall Jackson Chardonnay 36 Joel Gott Chardonnay 24 Da Vinci Pinot Grigio 40 Terre D'oro Pinot Grigio 24 Terre D'oro Moscato 24 Whitehaven Sauvignon Blanc 35 Kendall Jackson - Rose 32 Sutter Home Riesling 21 Sutter Home Zinfandel 21

### REDS

Kendall Jackson Cabernet 44
Rodney Strong Cabernet 40
Terre D'oro Cabernet 24
Stancia Pinot Noir 41
Kendall Jackson Merlot 44
Estancia 41
19 Crimes Red Blend 28
Joel Gott Pinot Noir 24

### **BOURBON**

Makers Mark 87 Jim Beam 52

### **CORDIALS**

Hennessey V.S. Cognac 84 Disaronno Amaretto 65 Kahlua 58 Bailey's Original Irish Cream 58 Triple Sec 25 Toledo Spirits Black Kite 40 Toledo Spirits Orange Tiger 58

### VERMOUTH

Martini & Rossi Dry 31 Martini & Rossi Sweet 31

### GIN

Tanqueray London Dry Gin 61 Beefeater Gin 56 Toledo Spirits Eastside Gin 70



# WINE/SPIRITS

### RUM

Captain Morgan's Spiced Rum 55 Bacardi Superior 44 Toledo Spirits King \$ Dane 55

### SCOTCH

Johnnie Walker Red Label 84 Dewar's White Label 71 J&B Scotch 48

### **TEQUILA**

Jose Cuervo Gold 56 Patron Silver 110

### **VODKA**

Grey Goose 88
Ketel One 76
Tito's Handmade 66
Absolut 64
Toledo Spirits Hear of Gold 68
Toledo Spirits Heart of glass 78

### **WHISKEY**

Crown Royal 84 Jack Daniel's 71 Canadian Club 44

### **SPECIALTY DRINK**

### **Muddy's Margarita**

1 Gallon of House Made Special Margaritas in Traditional or Strawberry flavor 60



We strive to exceed your expectations in the areas of food quality, service and value. If you have any questions or comments, please feel free to call or text our Suite Coordinator/Catering Sales, Meghan Knieriem at (419) 725-9251

### **Ordering Food & Beverages**

All pre-orders must be placed three business days in advance to guarantee delivery time. Please submit your pre-game orders by internet, fax, or phone. After placing your order, we will send you a confirmation of your order via fax or email, where you will then need to sign and send back to us. If you do not receive a confirmation of your order from AVI Foodsystems, Inc., please call our office to ensure that we have received your order. Orders received after the three business days period will be delivered on a first-come, first-served basis. Pricing does not include 7.25% sales tax or 20% administrative charge. Call 419-725-9251 or visit https://suites.mudhens.com

### **The Game Day Experience**

Your food and beverage order will be delivered to your suite 30 minutes before game time, unless otherwise requested. Your suite attendant can help expedite any additional requests. "Last call" will be made during the 7th inning stretch or three (3) hours after game start in the event of a rain delay.



### **Rainouts & Cancellations**

5-Hour Rule: If the game is rained out 5 hours before scheduled start, there will be no charge for food and beverage service. If a game is cancelled within 5 hours, the Suites will be open for one hour after the scheduled start for the convenience and enjoyment of you and your guests.

24-Hour Rule: In an emergency, you may cancel your order up to 24 hours in advance at no charge. After that, you will be charged for your entire order.

### **Directory**

AVI Foodsystems, Inc., Suite Coordinator/Catering Sales, Meghan Knieriem (419) 725-9251

### **Hours**

Our offices are open from 9 am until 5 pm Monday through Friday. The Suite Level will open one hour before the start of every event and closes one hour after the game has ended.



### **Suite Enjoyment Policies**

To ensure a high level of enjoyment and in accordance with prevailing laws, rules and regulations, the following policies are in effect:

- 1. Unconsumed beverages must be left in suite for future use and are NOT permitted to leave the ballpark.
- 2. Bringing food or beverage into Fifth Third Field is strictly prohibited.
- **3.** Unconsumed food will be disposed of by Fifth Third Field staff.
- **4.** No smoking is permitted anywhere within Fifth Third Field.
- **5.** You are responsible for your guests. Disturbances, public intoxication, abusive or obscene language or gestures, violent behavior, throwing objects onto the field, illegal substances, and possession of weapons or firearms will not be tolerated. For everyone's benefit, we reserve the right to eject violators.



### Be the Most Valuable Player... Drink Responsibly!

The Toledo Mud Hens and AVI Foodsystems, Inc. will work hard to keep Fifth Third Field a safe and enjoyable environment for everyone, so we ask for your cooperation in the following:

- It is the Suite Host's responsibility to monitor and control alcoholic beverage consumption within the suite.
- Guests under the age of 21, by law, are not permitted to consume alcoholic beverages.
- Please refrain from drinking and driving.
- Alcoholic beverages are not permitted to be brought into or taken out of the stadium.
- **...** It is against the law to serve alcohol to an intoxicated person.
- Please keep glass bottles in the designated area.