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

Lightly breaded, crispy Walleye served with tartar sauce 49

"Foul Balls" Chicken Chunks

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 or marinara sauce 36

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 15

Bratwurst

12 Grilled bratwursts served with sauerkraut, traditional condiments 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 78

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 65

Seasonal Fruit Platter

Fresh seasonal fruit 58

Market Fresh Vegetable Platter

Crisp Vegetables served with Traditional Hummus, Pita Chips and Ranch dip 58

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 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 16

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
Estancia Pinot Noir 41
Kendall Jackson Merlot 44
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, Hannah Radwanski 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 7.75% sales tax or 21% administrative charge. Call 419-725-9251.

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, Hannah Radwanski (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.