



# SUITE MENU



AVI FOODSYSTEMS<sup>US</sup>  
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

# STARTERS

ALL ITEMS ARE DESIGNED TO SERVE 8 PEOPLE UNLESS OTHERWISE NOTED

## **Chicken Chunks** 40.00

Lightly breaded boneless chunks of chicken cooked to perfection and glazed with your choice of buffalo, honey sriracha, barbecue or garlic parmesan

## **Chicken Quesadillas** 38.00

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

## **Steak Quesadillas** 42.00

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

## **Walleye Bites** 49.00

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

## **Vegetarian Asian Egg Rolls** 42.00

18 egg rolls served with Duck Sauce \*\*contains sesame\*\*

## **Garlic Cheese Curds** 42.00

Hand breaded Wisconsin cheese curds. Served with marinara

## **Bone In Chicken Wings** 49.00

Homemade bone in chicken wings, cooked to perfection and served with buffalo, honey sriracha, bbq and garlic parmesan and ranch

# SNACKS

## **Bavarian Bakery Soft Pretzel Sticks** 28.00

Served with sweet cream cheese and beer cheese dip

## **Tortilla Chips with Dips** 20.00

Served with Guacamole, Pico de Gallo & Salsa

## **Chex Snack Mix** 17.00

## **Gourmet Potato Chips** 16.00

Served with French Onion Dip

## **Honey Roasted Peanuts** 12.00

## **Bottomless Bowl of Freshly Popped Popcorn** 10.00

All menu items subject to 7.75% sales tax and 21% service charge.  
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 65.00**

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

## **Market Fresh Vegetable 58.00**

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

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## **Country Style Red Skin Potato Salad 30.00**

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

## **Pasta Vegetable Salad 30.00**

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

## **Homemade Coleslaw 30.00**

## **Mixed Garden Salad 25.00**

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

## **White Cheddar Macaroni and Cheese 43.00**

House-made macaroni and cheese with sharp white cheddar cheese. Accompanied by blue cheese crumbles, crispy bacon, and crispy onions.

## **Philly Steak Loaded Diced Potatoes 76.00**

Served with chipotle aioli

## **Additional Sauce Upgrade 5.00**

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# SANDWICHES

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## **We-Be-Ribs™ Pulled Pork Barbecue 78.00**

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

## **Montreal Seasoned Chicken Breast Sandwich 75.00**

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

## **Angus Beef Burger 86.00**

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

## **SOFO Sausage Trio 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 45.00**

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

## **Chili Dog Upgrade 15.00**

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

## **Meatballs 48.00**

24 Meatballs in both BBQ and Marinara served with Brioche slider buns

## **Veggie Meatballs 60.00**

24 Impossible Meatballs served in both BBQ and Marinara. Served with Brioche slider buns

## **Glass City Sandwiches 45.00**

[4] Capicola, Pepperoni, Hard Salmi, and Pepper Jack with a Mild Giardiniera Aioli

[4] Seasoned Roast Beef, White Cheddar, Onion Jam, with a Drizzle of Chipotle Aioli

[4] Turkey Pastrami, Havarti Cheese, with a Drizzle of Garlic Aioli

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# ENTREES

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## **FAJITA BAR**

**95.00**

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**

**120.00**

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

## **FEAST FROM THE EAST**

**130.00**

Sweet and Sour Chicken, Mongolian Steak, Fried Rice and Asian Spring Rolls. Served with Fortune Cookies, Duck Sauce and Soy Sauce.

## **TASTE OF ITALY**

**120.00**

Spaghetti, Grilled Montreal Chicken and Creamy Alfredo Sauce. Served with Garlic Bread.

# PIZZAS

8 SLICES PER PIZZA

## **Marco's Large Specialty Pizza**

**20.00**

Cheese, Pepperoni, Italian Sausage, Green Peppers and Onions

## **Marco's Large Pepperoni Pizza**

**18.00**

## **Marco's Large Cheese Pizza**

**16.00**

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# DESSERTS

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|                            |              |
|----------------------------|--------------|
| <b>Ice Cream Novelties</b> | <b>42.00</b> |
|----------------------------|--------------|

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

|                                   |              |
|-----------------------------------|--------------|
| <b>Cookie and Brownie Platter</b> | <b>19.00</b> |
|-----------------------------------|--------------|

|                                |              |
|--------------------------------|--------------|
| <b>Assorted Cookie Platter</b> | <b>15.00</b> |
|--------------------------------|--------------|

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin

|                                 |              |
|---------------------------------|--------------|
| <b>Assorted Brownie Platter</b> | <b>24.00</b> |
|---------------------------------|--------------|

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

|                              |                   |
|------------------------------|-------------------|
| <b>Suite Temptation Cart</b> | <b>A la Carte</b> |
| <b>(Walleye Games ONLY)</b>  |                   |

Our dessert cart is one of the delectable wonders of the modern world.

We fill it 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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eggs may increase your risk of foodborne illness.

# DRINKS

ALL BEVERAGES ARE SOLD IN 6 PACKS UNLESS OTHERWISE NOTED

## BOTTLED WATER 17.00

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   | 18.00 |
| CRANBERRY JUICE    | 18.00 |
| ORANGE JUICE       | 18.00 |
| PINEAPPLE JUICE    | 18.00 |
| ROSE'S LIME JUICE  | 10.00 |
| CLUB SODA          | 9.00  |
| TONIC WATER        | 9.00  |
| MARGARITA MIX      | 12.00 |
| SWEET AND SOUR MIX | 12.00 |
| BLOODY MARY MIX    | 12.00 |
| ROSE'S GRENADINE   | 10.00 |
| AROMATIC BITTER    | 18.00 |

## DOMESTIC/ CANADIAN BEER 32.00

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

## IMPORTED BEER 36.00

CORONA  
CORONA LIGHT  
STELLA ARTOIS  
HEINEKEN  
MODELO ESPECIAL

## CRAFT BEER 37.00

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

## CANNED COCKTAILS 42.00

MOM WATER - SUSAN  
NUTRL BLACK CHERRY  
CUTWATER MARGARITA  
HOOP TEA SPIKED TEA

# DRINKS

## CHARDONNAY

|                 |       |
|-----------------|-------|
| LA CREMA        | 42.00 |
| KENDALL JACKSON | 34.00 |
| DARK HORSE      | 24.00 |
| PROVERB         | 20.00 |

## PINOT GRIGIO

|          |       |
|----------|-------|
| DA VINCI | 32.00 |
| PROVERB  | 20.00 |

## SWEET WHITE/BLUSH

|                          |       |
|--------------------------|-------|
| SEVEN DAUGHTERS MOSCATO  | 28.00 |
| BAREFOOT RIESLING        | 20.00 |
| BERINGER WHITE ZINFANDEL | 18.00 |

## CABERNET SAUVIGNON

|                 |       |
|-----------------|-------|
| KENDALL JACKSON | 42.00 |
| RODNEY STRONG   | 38.00 |
| PROVERB         | 20.00 |

## MERLOT

|                 |       |
|-----------------|-------|
| KENDALL JACKSON | 42.00 |
| PROVERB         | 20.00 |

## PINOT NOIR/RED BLEND

|                     |       |
|---------------------|-------|
| ESTANCIA            | 39.00 |
| 19 CRIMES RED BLEND | 26.00 |

## CORDIALS

|                       |       |
|-----------------------|-------|
| HENNESSEY V.S. COGNAC | 85.00 |
| AMARETTO              | 62.00 |
| KAHLUA                | 55.00 |
| BAILEY'S IRISH CREAM  | 55.00 |
| TRIPLE SEC            | 29.00 |

## WHISKEY

|               |       |
|---------------|-------|
| CANADIAN CLUB | 42.00 |
| CROWN ROYAL   | 80.00 |
| JACK DANIELS  | 68.00 |

## BOURBON

|              |       |
|--------------|-------|
| JIM BEAM     | 49.00 |
| MAKER'S MARK | 80.00 |

## GIN

|                      |       |
|----------------------|-------|
| TANQUERAY LONDON DRY | 58.00 |
|----------------------|-------|

## RUM

|                             |       |
|-----------------------------|-------|
| BACARDI                     | 42.00 |
| CAPTAIN MORGAN'S SPICED RUM | 52.00 |

## VODKA

|                       |       |
|-----------------------|-------|
| GREY GOOSE            | 84.00 |
| KETEL ONE             | 72.00 |
| TITO'S HANDMADE VODKA | 63.00 |
| SMIRNOFF              | 42.00 |

## TEQUILA

|                      |       |
|----------------------|-------|
| EL JIMADOR SILVER    | 55.00 |
| JOSE CUERVO ESPECIAL | 60.00 |
| PATRON               | 95.00 |

## SCOTCH

|                     |       |
|---------------------|-------|
| DEWAR'S WHITE LABEL | 68.00 |
| JOHNNIE WALKER RED  | 80.00 |

## VERMOUTH

|                         |       |
|-------------------------|-------|
| MARTINI AND ROSSI DRY   | 29.00 |
| MARTINI AND ROSSI SWEET | 29.00 |



## ORDERING OPTIONS PRIOR TO THE EVENT

There are three options for placing an order when ordering three (3) business days prior to the event:

1. Online website ordering:
  - a. Go to <https://connect.appetizeapp.com/preorders.buildorder/TOLHC>
  - b. Enter your user name and password
  - c. Proceed with the online process to place your order
2. Email the Suite Coordinator at: [catering@toledowalleye.com](mailto:catering@toledowalleye.com)
3. Call the Suite Coordinator (419) 321-5038.

We strongly encourage all Suite Administrators to order via <https://connect.appetizeapp.com/preorders.buildorder/TOLHC>

This ensures accuracy and is quick and convenient. Every Suite is assigned an unique user name and password for their online ordering. If you have trouble accessing your account, please contact the AVI Foodsystems Event Coordinator at (419) 321-5038.

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.

## DAY OF EVENT

Your food and beverage order will be delivered 30 minutes prior to the start of the event, unless indicated otherwise. Most of the items on the Suite Menu are available after the ordering deadline, including during the event on our Game Day Menu. These orders will be accepted through the end of the game. A credit card must be on file with the AVI Foodsystems Office or must be provided to the Suite Attendant for payment of all Game Day Menu orders. We strongly encourage you to order at least three (3) business days in advance. Game Day ordering is provided as a convenience to our guests; however, it is meant to supplement the pre-event order menu, not replace it. Game Day orders may be placed with the Suite Attendant overseeing your Suite the day of your event. Please allow approximately 45 minutes for all Game Day orders. Pricing does not include 7.75% sales tax or 21% administrative charge.

Last call will be made after the second intermission for hockey games, or after the intermission for other events. For your best health interest, all unconsumed food will be disposed of at the conclusion of the event. Beverages left unconsumed must be left in the suite for future use, and are not permitted to leave the arena. Attempting to bring food or beverages into the arena, is strictly prohibited.

## METHOD OF PAYMENT

### OPTION 1: CREDIT CARD ON FILE

All Suite holders will set up an account with the AVI Foodsystems Suite Office with a major credit card. Your business' contact person will be referred to as a Suite Administrator. The AVI Foodsystems Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The Suite Administrator is responsible for any orders placed for their Suite. Unless otherwise instructed, at the end of an event, the Suite host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. A Suite guest may also use their personal credit card for payment of food and beverage orders. At the end of an event, the Suite Attendant will present an itemized bill to the owner of the credit card. The methods of payment accepted are MasterCard, Visa, American Express and Discover.

### OPTION 2: ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to AVI Foodsystems Suite Office to be deposited in the escrow account. You will receive copies of the Customer Summary from each game itemizing all charges. An escrow can be initiated with a minimum balance of \$2,000; however, we recommend \$5,000 for the initial payment. When the escrow drops below \$1,000, you will be asked to replenish your account. If the escrow balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.

## 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.

## 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.

## 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.

## CATERING

Group and corporate catering opportunities are also available in our special-function facilities. Huntington Center is a unique location for holiday parties, employee gatherings and award dinners. Please contact Catering Sales at (419) 321-5038 for more information.

## 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.

## 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.

## 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

## HOURS OF OPERATION

Our offices are open from 9:00 AM until 5:00 PM EST 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.