



HUNTINGTON ★ CENTER ★



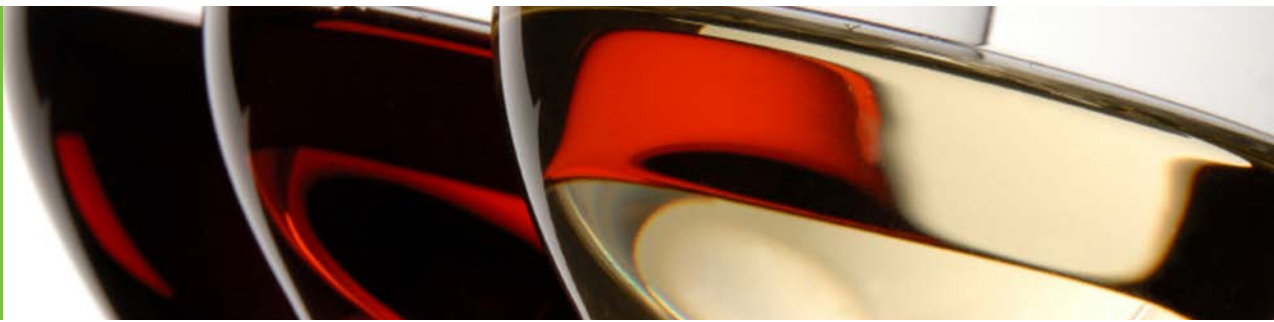
LUXURY SUITE MENU



AVI FOODSYSTEMS ^{INC.}
THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES



BEVERAGE SERVICES



Coffee Service

1 Gallon, Regular or Decaf \$16.00

Sodas and Bottled Water

Aquafina Bottled Water
 6 Pack (16.9 oz. Bottles) \$16.50
 6 Pack (12 oz. Cans) \$10.50
Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist, Dr. Pepper, Diet Dr. Pepper, Orange Crush, Seagram's Ginger Ale, Iced Tea or Mug Root Beer

Domestic/Canadian Beer

6 Pack Bottles \$24.00
 6 Pack Cans \$21.00

Bottles: Bud, Bud Light, Michelob Ultra, Miller Lite, Labatt Blue, Labatt Blue Light, O'Douls, Yuengling, Yuengling Light, Shock Top

Cans: Bud, Bud Light, Labatt, Labatt Lite or Miller Lite

Imported Beer

6 Pack Bottles \$30.00
Heineken, Modelo Especial, Corona, Corona Light, Stella Artois, Stella Cidre

Craft and Premium Beer

6 Pack Bottles \$34.00
Maumee Bay Glasshopper IPA, Kona Big Wave

Juice and Mixers

6 Pack \$18.00
Cranberry, Grapefruit, Clamato, Orange or Tomato
 Rose's Lime Juice \$10.00
 Club Soda \$9.00
 6 Pack (10 oz. Bottles)
 Tonic Water \$9.00
 6 Pack (10 oz. Bottles)
 Margarita Mix \$12.00
 Sweet & Sour Mix \$12.00
 Bloody Mary Mix \$12.00
 Rose's Grenadine \$10.00

Wine, Liquor and Spirits

Chardonnay

Characteristic flavors of classic Chardonnay include a rich, buttery body with flavors of subtle fruit and aromas of roasted nuts.

Kendall Jackson \$42.00
 La Crema \$42.00
 Dark Horse \$24.00
 Redwood Creek \$20.00

Pinot Grigio

Dry, light and crisp taste with delicate floral and fruit scents.

Da Vinci \$32.00
 Barefoot \$20.00

Sweet White/Blush

Refreshing wines with balanced sweet flavor.

Seven Daughters Moscato \$28.00
 Barefoot Reisling \$20.00
 Beringer White Zinfandel \$18.00

Cabernet

Medium to full-bodied with rich, complex flavors and intense bouquet.

Kendall Jackson \$42.00
 Rodney Strong \$38.00
 Redwood Creek \$20.00

Merlot

This distinguished red wine offers flavors of black cherry, raspberry and cocoa.

Kendall Jackson \$42.00
 Redwood Creek \$20.00

Pinot Noir/Red Blend

Rich berry flavors accented by aromas of oak, ripe cherry and spice.

Estancia \$39.00
 19 Crimes Red Blend \$26.00

Bourbon

Jim Beam \$49.00

Cordials

Hennessey V.S. \$80.00
 Di Saronno Amaretto \$62.00
 Kahlua \$55.00
 Bailey's Irish Cream \$55.00
 Triple Sec \$24.00

Vermouth

Martini & Rossi Dry \$29.00
 Martini & Rossi Sweet \$29.00

Gin

Tanqueray \$58.00
 Beefeater \$53.00

Rum

Bacardi \$42.00
 Captain Morgan's Spiced Rum \$52.00

Scotch

Dewar's White Label \$68.00
 Johnnie Walker Red \$80.00

Tequila

Jose Cuervo Gold \$55.00

Vodka

Grey Goose \$84.00
 Absolut \$61.00
 Ketel One \$72.00
 Tito's Handmade Vodka \$63.00
 Smirnoff \$42.00

Whiskey

Crown Royal \$80.00
 Jack Daniels \$68.00
 Canadian Club \$42.00
 Seagram's V.O. \$42.00



STARTERS

The items below are served by the dozen.

Choose any 3 items for \$66.00!

Crispy Chicken Tenders

All white meat Chicken Strips served with Honey Mustard and BBQ sauce.

Chicken Chunks

Lightly breaded boneless chunks of chicken cooked to perfection and glazed with your choice of Buffalo, Honey Sriracha, BBQ or Teriyaki sauce.

Buffalo Wings

Spicy wings accompanied by celery sticks and bleu cheese dressing.

Coconut Chicken

Lightly battered boneless chicken rolled in sweet coconut. Served with plum sauce for dipping.

Italian Stuffed Mushrooms

SOFO Italian Sausage, green onions, Italian cheeses and topped with bread crumbs.

Bruschetta Roma

Grilled French bread slices topped with marinated tomatoes, fresh basil, roasted garlic and fresh mozzarella cheese.

Regular or Boursin Cheese Potato Skins

Potato halves baked with cheese, bacon and chives and served with sour cream.

Jalapeno Poppers

Jalapeno pepper halves filled with cream cheese and served with ranch dressing.

Mozzarella Sticks

Deep fried and encrusted with golden batter. Served with marinara sauce.

Chicken Quesadillas

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

Mini Chicken Chimichangas **NEW!**

Southwest Seasoned chicken wrapped in a crispy tortilla served with Queso Blanco.

Antipasto Skewers

Marinated Fresh Mozzarella, Genoa Salami, Capicola, Fresh Basil and Olives.

Cajun Egg Rolls

Filled with spicy chicken, andouille sausage and napa cabbage. served with creole mustard and spicy remoulade.

Meatballs

Your choice of Swedish style or in marinara sauce with parmesan cheese.

Walleye Bites

\$32.00

12 bite-sized pieces of walleye, deep fried and served with tartar sauce and lemon wedges.

Asian Pork Belly Skewers **NEW!**

\$34.00

12 skewers with Sweet Soy Glaze and Thai Chile Relish.

"Make Your Own" Nachos

\$55.00

A generous supply of crisp tortilla chips served with chili, cheese sauce, salsa, sour cream, black olives, shredded lettuce, diced tomatoes, onions and jalapeno peppers.

SNACKS

All items are designed to serve 8 people unless otherwise noted.

Gourmet House Made Potato Chips

\$16.00

Fresh potatoes sliced daily and fried to a golden brown. Choose from Traditional, Garlic, or Cajun flavored.

Tortilla Chips with Guacamole, Pico de Gallo & Salsa

\$20.00

Tortilla Chips with Queso Fundido

\$25.00

Creamy white cheese sauce and spicy chorizo sausage

Tortilla Chips with Grilled Pineapple Salsa


\$25.00

Tortilla Chips with Nacho Cheese

\$16.00

Honey Roasted Peanuts

\$12.00

 Potato Chips with Ranch & Onion Dip

\$13.00

Caramel Corn

\$15.00

Bottomless Bowl of Freshly Popped Popcorn

\$9.00

Hub's Caramel and Cheese Mixed Popcorn

\$15.00

Bavarian Bakery Soft Pretzel Sticks

\$26.00

Served with sweet cream cheese and beer chip dip

Chex Snack Mix

\$16.00

Pretzel Rods with Honey Mustard Dipping Sauce

\$12.00

Roasted Peanuts in the Shell

\$8.00



PLATTERS & DISPLAYS



PLATTERS AND DISPLAYS

All items are designed to serve 8 people unless otherwise noted.

Vegetable Platter \$40.00

A display of fresh cut vegetables served with ranch dip.

Gourmet Cheese Tray with Fresh Vegetables \$55.00

A popular variety of domestic and imported cheeses served with assorted crackers and accompanied by a colorful array of seasonal fresh vegetables and ranch dressing.

Gourmet Cheese Tray with Fresh Fruit \$55.00

A popular variety of domestic and imported cheeses served with assorted crackers and accompanied by a colorful array of fresh seasonal fruit served with yogurt dip.

Imported & Domestic Cheese Display \$45.00

A variety of imported cheeses served with a basket of assorted crackers and sliced baguettes.

Fruit, Vegetable & Cheese Display \$55.00

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

Hummus Platter \$42.00

Traditional hummus served with tomatoes, cucumbers and crispy pita triangles

Mediterranean Mezze Display \$56.00

A sampling of Mediterranean favorites! Classic Hummus, Tabbouleh & feta cheese dip complimented by cucumbers, marinated olives, tomatoes, radishes & crispy pita triangles.

Seven Layer Dip \$60.00

A Southwest favorite consisting of spicy refried beans, diced tomatoes, shredded cheese, guacamole, sour cream, ripe olives, salsa and scallions.

Served with a large bowl of tortilla chips for dipping.

Chilled Shrimp \$89.00

50 Pieces of large shrimp served on a bed of crushed ice, garnished with lemon slices and accompanied by tangy cocktail sauce.

Hickory Farms Cheese and Meat Platter \$52.00

Signature beef summer sausage accompanied by farmhouse cheddar, smoked cheddar and jalapeno cheeses. Displayed on a cutting board and presented with sweet hot mustard and crackers.

Chilled Beef Tenderloin Crostini **NEW!** \$62.00

Pepper Encrusted Tenderloin with Horseradish Aioli and Red Onion Marmalade.



SANDWICHES, PIZZA & SALADS

SANDWICHES

All items are designed to serve 8 people unless otherwise noted.

All American Hot Dogs \$55.00
12 Plump and juicy Angus jumbo hotdogs grilled and served with sauerkraut, chili sauce, diced onions, relish, spicy mustard and fresh buns.

All American Junior Hot Dogs \$48.00
12 All beef hot dogs grilled and served with sauerkraut, chili sauce, diced onions, relish, spicy mustard and fresh buns.

Angus Beef Burgers \$68.00
12 1/3 lb. grilled Angus beef burgers served with fresh buns, sliced cheeses, leaf lettuce, fresh sliced tomatoes, sliced red onions, sliced pickles and condiments.

Sausage Fest \$65.00
12 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. Available as a combination or a single selection.

Grilled Chicken Breast Sandwich \$70.00
12 Grilled and marinated boneless, skinless chicken breasts served with fresh buns, sliced cheeses, leaf lettuce, fresh sliced tomatoes, red onions and condiments.

Stanley's Kielbasa \$65.00
Toledo's "Klassic" Polish Kielbasa served on a rye bun with sauerkraut and horseradish.

Slider Platter \$75.00
Mix and match your choice of 24 Mini Angus Burgers or Buffalo Chicken Sliders. Presented with mini Brioche rolls, bacon, cheddar cheese, sautéed peppers and onions, boursin spread, bleu cheese, bbq sauce, lettuce, tomatoes and pickles.

We-Be-Ribs™ Pulled Pork BBQ Sandwich \$75.00
Slow roasted pork shoulder blended with Chef James McDay's award winning BBQ sauce and served with fresh buns.

Sandwich Wraps \$55.00
16 Wraps with your choice of Chicken Caesar, Smoked Turkey Club or Vegetarian served in white or tomato flat bread.

Gourmet Condiment Station \$28.00
A great addition to any sandwich! Add our selection of bleu cheese, jalapenos, bacon, banana peppers, chipotle mayonnaise, roasted red peppers, A1 steak sauce.

PIZZA



Marco's Large Cheese Pizza \$16.00
Marco's Large Pepperoni Pizza \$16.00
Marco's Large Specialty Pizza \$20.00
Cheese, Pepperoni, Italian Sausage, Green Peppers, Onions

SALADS AND SIDES

All items are designed to serve 8 people unless otherwise noted.

Country Style Red Skin Potato Salad \$25.00
New red potatoes, celery and green onions in a creamy sauce with chopped egg.

Pasta Vegetable Salad \$25.00
Rotini pasta mixed with all your favorite vegetables, tossed in Italian dressing.

Vinaigrette Cole Slaw \$25.00
Made fresh daily with our special blend of cabbage and carrots, coated in our house vinaigrette.

Mixed Garden Salad \$25.00
An assortment of mixed greens tossed with grape tomatoes, cabbage and carrots. Accompanied by parmesan and garlic croutons, ranch and Italian dressings.

Caesar Salad \$32.00
Served with grilled chicken breast strips. \$42.00
Torn baby romaine lettuce tossed in our homemade Caesar dressing served with parmesan cheese and garlic croutons.

Betty's Salad \$45.00
A Toledo Tradition! Fresh baby spinach leaves tossed with crispy bacon, eggs, bean sprouts and Betty's own dressing.

White Cheddar Macaroni and Cheese \$42.00
House made macaroni and cheese with sharp white cheddar cheese. Accompanied by blue cheese crumbles, crispy bacon, and fresh chives.



ENTREES



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All items are designed to serve 8 people unless otherwise noted.

We-Be-Ribs™ BBQ \$120.00
Tender St. Louis style ribs slow roasted with Chef James McDay's award-winning BBQ sauce, served with creamy cole slaw and corn bread muffins.

Grilled Chicken Shish Ka Bobs \$80.00
Marinated tender pieces of chicken with bell peppers, cherry tomatoes and onions served on skewers over a bed of rice.

Mexican Fiesta \$96.00
Seasoned ground beef served with hard taco shells, flour tortillas, shredded lettuce, diced tomatoes, jalapeño peppers, sour cream and salsa. Served with tortilla chips, melted cheddar cheese sauce and Spanish rice.

Taste of Italy \$92.00
Cheese filled tortellini and fettuccine pastas with marinara and roasted garlic cream sauces, Italian sausage with peppers and onions and Caesar salad with grilled chicken. Accompanied by an assortment of gourmet cookies and brownies.

Chicken Fajitas \$72.00
Spicy, marinated chicken sauteed with peppers and onions, served with refried beans, Spanish rice, salsa and flour tortillas.

Southern Fried Chicken Platter \$85.00
16 pieces of crispy fried chicken served with creamy cole slaw and warm buttermilk biscuits.



BUFFETS & DESSERTS

BUFFETS

Buffet serves 18 people.

Arena Power Play - An all-you-can-eat buffet!
Service begins 30 minutes prior to event time and will run for one and a half hours. (Two hours total)

Choose any 2 entrees for **\$350.00**

Choose any 3 entrees for **\$400.00**

Buffet Includes:

"Make Your Own Nachos"

Chex Snack Mix

Freshly Popped Popcorn

Entree Choices

Angus Jumbo Hot Dogs

Served with sauerkraut, chili sauce, diced onions, relish, spicy mustard and fresh buns.

Grilled & Marinated Boneless, Skinless Chicken Breast

Served with fresh buns, lettuce, tomatoes, red onions and condiments.

Grilled Polish Sausage

Served with deli style mustard on fresh buns.

All White Meat Chicken Tenders

Served with BBQ and honey mustard dipping sauces.

1/3 lb. Grilled Angus Beef Burgers

Served with fresh buns, cheddar cheese, leaf lettuce, fresh sliced tomatoes, sliced red onions, sliced pickles and condiments.

DESSERTS

All items are designed to serve 8 people unless otherwise noted.

Dove Ice Cream Bar \$4.00 each

Fudge Walnut Brownies \$20.00 per dozen

Chocolate Chip Cookies \$16.00 per dozen

White Chocolate Cookies \$16.00 per dozen

Oatmeal Cinnamon Raisin Walnut Cookies \$16.00 per dozen

Assortment of the Above Gourmet Cookies \$16.00 per dozen

Chocolate Dipped Pretzel Rods \$22.00 per dozen

Drizzled with white chocolate

 Ice Cream Station \$80.00

Make your own sundae without leaving the comfort of your suite.

Toft's Vanilla ice cream with chocolate, strawberry and caramel sauces, whipped cream, Oreo™, Snickers™, sprinkles, nuts, and cherries served with waffle bowls. Serves 12 people

Strolling Dessert Cart Prices Vary

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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POLICIES AND PROCEDURES

Placing an Order

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 18% administrative charge. Internet: www.toledowalleye.com/avifoodsystems, Email: catering@toledowalleye.com, Fax: (419) 321-5033, Phone: (419) 321-5038.

Suite Guidelines

All pre-orders must be placed three business days in advance, and confirmed two business days in advance, in order to guarantee delivery time. A credit card number is required to reserve all pre-orders. (American Express, Visa, or Mastercard). AVI Foodsystems, Inc. will accept cash, credit cards, or company checks as payment for all beverage and food orders. If you would like to designate a particular card for payment to all charges, you may contact us at (419) 321-5038.

Day of Event

Your food and beverage order will be delivered 30 minutes prior to the start of the event, unless indicated otherwise on the pre-order form. Additional food orders may be made through your suite attendant. 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.

Conduct

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 SMG 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.

Cancellation Policy

We understand that you may need to cancel an order in an emergency. If you are able to cancel the order 24 hours in advance, you will not be charged for the order. However, you will be charged full price if you cancel your order after the 24-hour notice.

Be the Most Valuable Player, Drink Responsibly

The Toledo Walleye, SMG, and AVI Foodsystems, Inc. will work hard to keep the Huntington Center a safe and enjoyable environment for everyone, so we ask for your cooperation in the following:

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

Smoking Policy

Huntington Center is a smoke free facility. No smoking may take place within the confines of the arena.

Tipping

All food and beverage orders are subject to an 18% administrative charge. However, suite holders are free to give staff members an additional gratuity, if they feel that it is warranted.

Directory

AVI Foodsystems, Inc., Suite Coordinator/Catering Sales, Megan Dempsey (419) 321-5038, Catering Director, Abe DeWood (419) 321-5037, General Manager Food & Beverage, Scott M. Fuernstein (419) 725-4393

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.

