



ROCKET Mortgage
FIELDHOUSE

SUITE MENU

2019-2020



[VIEW MENU >](#)





LOCAL CHEF PARTNER ITEMS COMING SOON!

Featuring our talented Local Chef Partners



CHEF JONATHON SAWYER



CHEF MICHAEL SYMON



CHEF ROCCO WHALEN



CHEF MATT MYTRO AND CHEF PAUL MINNILLO



WELCOME

PACKAGES

The Game Day	3
The All Star	5
The Health Nut	7
The Ultimate VIP	9

A LA CARTE

Vegan Vicki	11
Snacks	13
Cold Appetizers	14
Hot Appetizers	15
Salads	16
Pizza	17
FieldHouse Favorites	18
Chef Attended Stations	19
Entrées	20
Sides	21

DESSERT

23

BEVERAGES

Beverages Packages	25
Non-Alcoholic	26
Beer	27
Spirits	28
Bar Supply	29
Wine	

POLICES

30





THE GAME DAY PACKAGE ★

Serves 12 Guests | \$525

AVAILABLE EVENT DAY

BOTTOMLESS SNACK ATTACK

Popcorn, Kettle Chips and Onion Dip, Pretzel Twists and Garlic Ranch Dip

GF **FARMERS MARKET VEGETABLES**

Selection of the Season's Freshest Vegetables, Garlic Ranch Dip

N **FIELDHOUSE CHEESE BOARD**

Hand Crafted Cheeses, Fresh Fruit, Assorted Crackers

QUAKER STEAK & LUBE WING TRIO

Buffalo, BBQ, Dry Rubbed Chipotle, Celery, Bleu Cheese Dip

GOURMET BAKED MAC AND CHEESE

Smoked Gouda Cheese, Fire Roasted Tomatoes, Peppers, Buttered Bread Crumbs

KOSHER HOT DOGS

Diced Onions, Relish, Mustard, Ketchup, Rolls

GF **V** **CHARRED COLESLAW**

Lemon-Herb Sauce

FRESH BAKED CHOCOLATE CHIP COOKIES

N **WALNUT FUDGE BROWNIES**

THE GAME DAY	3
THE ALL STAR	5
THE HEALTH NUT	7
THE ULTIMATE VIP	9

ENHANCERS

EATS

HOT DOG TOPPINGS ★ \$22

Seasoned Chili, Shredded Cheddar

CRISPY CHICKEN TENDERS ★ \$77

BBQ, Honey Mustard

DRINK

SAUCY BREW WORKS HABITUALE KOLSCH STYLE ALE \$41

Per 6 Pack

GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

★ *Event Day Menu*

Local taxes and fees apply



THE GAME DAY	3
THE ALL STAR	5
THE HEALTH NUT	7
THE ULTIMATE VIP	9

THE ALL STAR PACKAGE

Serves 12 Guests | \$650

BOTTOMLESS SNACK ATTACK

Popcorn, Kettle Chips and Onion Dip, Pretzel Twists and Garlic Ranch Dip

CHILLED BUFFALO CHICKEN DIP

Artisan Crackers, Celery Sticks

GF V SEASONAL FRESH FRUIT

Selection of the Season's Freshest Fruit

BEEF SLIDERS

Grilled Onions, Pickles, Cheddar Cheese, Bistro Sauce, Slider Buns

TRADITIONAL CAESAR

Romaine Hearts, Parmesan Cheese, Herb Croutons, Caesar Dressing

GARDEN VEGETABLE PASTA WITH LEMON GRILLED SHRIMP

Lemon Grilled Shrimp, Penne, Red Onion, Carrots, Broccoli, Red Pepper, Yellow Squash, Zucchini, Grape Tomatoes, Parmesan Cheese, Roasted Garlic Oil

CHICKEN CORDON BLEU

Chicken Breast, Serrano Ham, Guggisberg Swiss, Dijon Cream Sauce, Herbed Boursin Mashed Potatoes, Roasted Provencal Vegetables

FRESH BAKED CHOCOLATE CHIP COOKIES

N WALNUT FUDGE BROWNIES

ENHANCERS

EATS

N FIELDHOUSE CHEESE BOARD ★ \$80

Hand Crafted Cheeses, Fresh Fruit, Assorted Crackers

LOADED TATER TOTS ★ \$53

Green Onion, Bacon, Shredded Cheddar Cheese, Warm Beer Cheese Sauce

DRINK

DECOY RED BLEND \$60

GF GLUTEN FREE V VEGAN N CONTAIN NUTS

Local taxes and fees apply



THE GAME DAY	3
THE ALL STAR	5
THE HEALTH NUT	7
THE ULTIMATE VIP	9

THE HEALTH NUT PACKAGE

Serves 12 Guests | \$700

- N** **FIELDHOUSE FUEL MIX**
Nut and Chocolate Gourmet Mix, 8 Individual Bags
- GF** **FARMERS MARKET VEGETABLES**
Selection of the Season's Freshest Vegetables, Garlic Ranch Dip
- MEZZ DISPLAY**
Grape Leaves, Mediterranean Feta Dip, Roasted Garlic and Lemon Oil Hummus, Baba Ganoush, Grilled Pita, Grilled Artichokes
- GF V** **FIELDHOUSE SUPER FOOD SALAD**
Kale, Spinach, Quinoa, Blueberries, Edamame, Garbanzo Beans, Cherry Tomatoes, Dried Cranberries, Pepitas, FieldHouse Lemon Vinaigrette
- GF** **GRILLED CHICKEN TENDERS**
BBQ, Honey Mustard
- PLANT BASED IMPOSSIBLE™ BURGERS**
Caramelized Onions, Sautéed Mushrooms, LTO
- MEDITERRANEAN SALMON**
Salmon in Lemon Sauce, Mediterranean Cous Cous, Green Goddess Tzatziki
- GF V** **SEASONAL FRESH FRUIT**
Selection of the Season's Freshest Fruit

ENHANCERS

EATS

SUSHI 86 DISPLAY \$140
36 pc, Assorted Sushi Rolls, Wasabi, Ginger, Soy Sauce

GF **SPAGHETTI SQUASH \$35**
V Squash, Roasted Balsamic Cherry Tomatoes

DRINK

Z ALEXANDER BROWN RED BLEND \$40

GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

Local taxes and fees apply

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



THE ULTIMATE VIP PACKAGE

Serves 12 Guests | \$1,150

BOTTOMLESS SNACK ATTACK

Popcorn, Kettle Chips and Onion Dip, Pretzel Twists and Garlic Ranch Dip

N

FIELDHOUSE CHEESE BOARD

Hand Crafted Cheeses, Fresh Fruit, Assorted Crackers

CHEF'S CHARCUTERIE BOARD

Ohio City Provisions Sliced Meats and Sausages, Fig Jam, Pickled Shallots, Grilled Olives, Artisan Crackers

GF

SHRIMP COCKTAIL

Sea Salt Poached Jumbo Shrimp, Bloody Mary Cocktail Sauce

DIM SUM

Pork and Scallion Goyza, Mushroom and Vegetable Dumplings, Thai Chicken Eggrolls, Vegetable Spring Rolls, Sweet and Sour Sauce, Teriyaki Sauce, Ginger Soy Sauce

GF

WINE AND GOLD BEET SALAD

Golden Beets, Purple Beets, Arugula, Feta Cheese, Toasted Pecans, Dried Cranberries, FieldHouse Balsamic Vinaigrette

MEDITERRANEAN SALMON

Salmon in Lemon Sauce, Mediterranean Cous Cous, Green Goddess Tzatziki

BEEF TENDERLOIN

Roasted and Sliced Beef Tenderloin, Thyme Demi-Glace, Crispy Smashed Fingerlings, Roasted Baby Carrots

HALFTIME SELECTION

LOADED TATER TOTS

Green Onion, Bacon, Shredded Cheddar Cheese, Warm Beer Cheese Sauce

SOFT PRETZEL BITES

Bavarian Pretzel Bites, Garlic Butter, Beer Cheese Fondue, Honey Mustard

BEEF SLIDERS

Grilled Onions, Pickles, Cheddar Cheese, Bistro Sauce, Slider Buns

SKILLET S'MORES

Semisweet Chocolate, Butterscotch Chips, Marshmallows, Graham Crackers

ENHANCERS

DRINK

WINE LOVERS PACKAGE \$222

J. Lohr Riverstone Chardonnay

Kim Crawford Sauvignon Blanc

Z Alexander Red Blend

Robert Mondavi Napa Cabernet Sauvignon

CRAFT BEER SAMPLER \$82

Seasonal Selection of 12 Craft Beers

GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

Local taxes and fees apply

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



VEGAN VICKI A LA CARTE

VEGAN VICKI	11
SNACKS	13
COLD APPETIZERS	14
HOT APPETIZERS	15
SALADS	16
PIZZA	17
FIELDHOUSE FAVORITES	18
CHEF ATTENDED STATIONS	19
ENTRÉES	20
SIDES	21

V **BBQ JACKFRUIT NACHOS \$68.5**

6 Individual Servings
BBQ Jackfruit, Corn Nachos, Black Bean and Corn Salsa, Cilantro, Vegan Sour Cream

V **ROASTED CAULIFLOWER TACOS \$45**

6 per Order
Corn Tortillas, Roasted Cauliflower, Chopped Lettuce, Pickled Cabbage Slaw, Sriracha Mayo Sauce

V **LOADED MAC & CHEEZ BOWL \$42**

Serves 6
Vegan Creamy Mac with Broccoli, Bac'n and Coconut Brown Buttery Breadcrumbs, Chopped Tomatoes

V **BUILD YOUR OWN ROASTED TOFU RICE BOWL \$55**

Serves 6
Roasted Chipotle Style Tofu, Lime Cilantro Brown Rice, Peppers, Onions, Black Beans, Sour Cream with Adobo, Vegan Cheese, Chunky Tomato Salsa

V **PEACH COBBLER WITH VEGAN WHIPPED CREAM \$40**

Serves 6



GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

Local taxes and fees apply



SNACKS

Serves 6 Guests

- GF V** **BOTTOMLESS POPCORN** ☆ \$25
Bottomless Fresh Popcorn
- GF V** **TORTILLA CHIPS** ☆ \$29
Salsa Rojo, Guacamole
- GF** **KETTLE CHIPS AND ONION DIP** ☆ \$21
- GF** **PRETZEL TWISTS AND GARLIC RANCH DIP** ☆ \$16
- GF V N** **ROASTED NUT MIX** ☆ \$35
- BOTTOMLESS SNACK ATTACK** ☆ \$62
Popcorn, Kettle Chips and Onion Dip,
Pretzel Twists and Garlic Ranch Dip
- CHILLED BUFFALO CHICKEN DIP** ☆ \$48
Artisan Crackers, Celery Sticks
- N** **BARTENDER'S BLEND SNACK MIX** ☆ \$30
- N** **FIELDHOUSE FUEL MIX** \$50
Nut and Chocolate Gourmet Mix, 4 Individual Bags

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GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

☆ Event Day Menu

Local taxes and fees apply



COLD APPETIZERS

Serves 10 Guests



- GF **FARMERS MARKET VEGETABLES** ★ \$66
 Selection of the Season's Freshest Vegetables, Garlic Ranch Dip
V Add FieldHouse Made Hummus ★ \$20
- GF V **SEASONAL FRESH FRUIT** ★ \$50
 Selection of the Season's Freshest Fruit
GF Add Greek Yogurt Honey Dip ★ \$12
- N **FIELDHOUSE CHEESE BOARD** ★ \$80
 Hand Crafted Cheeses, Fresh Fruit, Assorted Crackers
- SUSHI 86 DISPLAY** \$140
 36 pc, Assorted Sushi Rolls, Wasabi, Ginger, Soy Sauce
- GF **SHRIMP COCKTAIL** \$145
 Sea Salt Poached Jumbo Shrimp, Bloody Mary Cocktail Sauce
- SEASONAL BRUSCHETTA** \$48
 Seasonal Version of the Classic Bruschetta, Toasted and Grilled Sourdough Crostini's
- CHILLED SEAFOOD DISPLAY** \$425
Displayed on a Custom Ice Carving
 Jumbo Poached Shrimp Cocktail, Alaskan Crab Legs and Claws, Shucked Oysters, Cocktail Sauce, Wasabi Caviar Mignonette, Key Lime Mustard Sauce, Oyster Crackers
- MINI SANDWICH TRIO** \$140
 Beef Tenderloin and Mustard-Horseradish Sauce, Ham and Aged Cheddar, Sonoma Chicken Salad, Hawaiian Buns
- CHEF'S CHARCUTERIE BOARD** ★ \$95
 Ohio City Provisions Sliced Meats and Sausages, Fig Jam, Pickled Shallots, Grilled Olives, Artisan Crackers
- MEZZ DISPLAY** \$80
 Grape Leaves, Mediterranean Feta Dip, Roasted Garlic and Lemon Oil Hummus, Baba Ganoush, Grilled Pita, Grilled Artichokes
- TUNA POKE** \$120
 Ahi Tuna, Daikon, Pickled Cucumbers, Seaweed Salad, Sliced Avocado, Crispy Wontons

GF GLUTEN FREE
 V VEGAN
 N CONTAIN NUTS
 ★ Event Day Menu

Local taxes and fees apply

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOT APPETIZERS

Serves 6 Guests

- CRISPY CHICKEN TENDERS** ★ \$77
 BBQ, Honey Mustard
- GF **GRILLED CHICKEN TENDERS** ★ \$76
 BBQ, Honey Mustard
- BAKED SPINACH AND ARTICHOKE DIP** ★ \$55
 Spinach and Artichoke Dip, Bavarian Pretzel Sticks, Mini Manchego Cheese Tortas
- SOFT PRETZEL BITES** ★ \$39
 Bavarian Pretzel Bites, Garlic Butter, Beer Cheese Fondue, Honey Mustard
- FABIO SALERNO'S MEATBALLS** \$95
 Beef, Pork and Veal Meatballs, Marinara Sauce
- DIM SUM** \$110
 Pork and Scallion Goyza, Mushroom and Vegetable Dumplings, Thai Chicken Eggrolls, Vegetable Spring Rolls, Sweet and Sour Sauce, Teriyaki Sauce, Ginger Soy Sauce
- TEX MEX TRIO** ★ \$80
DELIVERED FRESH AT THE START OF THE EVENT!
 Chorizo and Cheese Taquitos, Jalapeno Poppers, Firecracker Shrimp, Roasted Red Pepper Cheese Sauce, Buttermilk Cilantro Dip

- WING**
 - QUAKER STEAK & LUBE WING TRIO** ★ \$85
 Buffalo, BBQ, Dry Rubbed Chipotle, Celery, Bleu Cheese Dip
 - QUAKER STEAK & LUBE WINGS** ★ \$72
 Per Each Order
 Choice of:
 Buffalo
 BBQ
 Dry Rubbed Chipotle
 Each Flavor served with Celery and Bleu Cheese Dip
 - BONELESS WING TRIO** ★ \$85
DELIVERED FRESH AT THE START OF THE EVENT!
 Buffalo, BBQ, Parmesan Garlic, Celery, Bleu Cheese Dip
 - BONELESS WINGS** ★ \$72
DELIVERED FRESH AT THE START OF THE EVENT!
 Per Each Order
 Choice of:
 Buffalo
 BBQ
 Parmesan Garlic
 Each Flavor served with Celery and Bleu Cheese Dip



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 V VEGAN
 N CONTAIN NUTS
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VEGAN VICKI	11
SNACKS	13
COLD APPETIZERS	14
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ENTRÉES	20
SIDES	21



SALADS

Serves 10 Guests



TRADITIONAL CAESAR ★ \$66

Romaine Hearts, Parmesan Cheese, Herb Croutons, Caesar Dressing

GF V GARDEN SALAD ★ \$68

Mixed Field Greens, Cucumbers, Carrots, Red Onion, Tomatoes, Radishes, Balsamic Vinaigrette, Buttermilk Ranch Dressing

GF V THAI NOODLE SALAD \$65

Rice Noodles, Red Bell Pepper, Scallions, Cilantro, Jalapeno, Cabbage, Carrots, Radishes, Roasted Peanuts, FieldHouse Peanut Sauce

GF WINE AND GOLD BEET SALAD \$70

Golden Beets, Purple Beets, Arugula, Feta Cheese, Toasted Pecans, Dried Cranberries, FieldHouse Balsamic Vinaigrette

GF V FIELDHOUSE SUPER FOOD SALAD \$60

Kale, Spinach, Quinoa, Blueberries, Edamame, Garbanzo Beans, Cherry Tomatoes, Dried Cranberries, Pepitas, FieldHouse Lemon Vinaigrette

ADD TO ANY SALAD

- GF** Sliced Grilled Chicken Breasts ★ \$34
- GF** Lemon Grilled Shrimp ★ \$60
- GF** Grilled Steak \$70
- GF** Blackened Salmon \$75

GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

★ Event Day Menu

Local taxes and fees apply

PIZZA SHOP

Serves 10 Guests

CHEESE PIZZA ★ \$28

Whole Milk Mozzarella

PEPPERONI PIZZA ★ \$30

Pepperoni, Whole Milk Mozzarella

COMING SOON!



FEATURING MATT MYTRO AND PAUL MINNILLO



GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

★ Event Day Menu

Local taxes and fees apply

- VEGAN VICKI 11
- SNACKS 13
- COLD APPETIZERS 14
- HOT APPETIZERS 15
- SALADS 16**
- PIZZA 17**
- FIELDHOUSE FAVORITES 18
- CHEF ATTENDED STATIONS 19
- ENTRÉES 20
- SIDES 21



FIELDHOUSE FAVORITES

Serves 6 Guests



DOGS

SUGARDALE HOT DOGS ★ \$42

Diced Onions, Relish, Mustard, Ketchup, Rolls

KOSHER HOT DOGS ★ \$50

Diced Onions, Relish, Mustard, Ketchup, Rolls

HOT DOG TOPPINGS ★ \$22

Seasoned Chili, Shredded Cheddar

BEER BRAISED OHIO CITY PROVISIONS BRATWURST ★ \$95

Cleveland Kraut, Horseradish Mustard, Challah Bun

MINI CHICKEN CORNDOGS ★ \$50

Sriracha Ketchup, Maple Bacon Mustard

BURGERS

GRILLED BURGERS ★ \$74

Caramelized Onions, Sautéed Mushrooms, Cheddar, Applewood Smoked Bacon, LTO

TURKEY BURGERS \$74

Caramelized Onions, Sautéed Mushrooms, Cheddar, LTO

PLANT BASED IMPOSSIBLE™ BURGERS \$95

Caramelized Onions, Sautéed Mushrooms, LTO

SLIDERS

BEEF SLIDERS \$54

Grilled Onions, Pickles, Cheddar Cheese, Bistro Sauce, Slider Buns

SPICY CHICKEN SLIDERS \$75

Baked Chicken, Bleu Cheese Slaw, Butter Pickles, Hot Chicken Sauce

PULLED PORK SLIDERS \$75

FieldHouse Shredded Smoked Pork, Pickled Coleslaw, House BBQ

BLACK BEAN SLIDERS \$48

Spicy Black Bean, Chipotle Mayo, Pepper Jack, Red Onion, Sweet Pickles

GF GLUTEN FREE V VEGAN N CONTAIN NUTS

★ Event Day Menu

Local taxes and fees apply

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WELCOME PACKAGES A LA CARTE DESSERTS BEVERAGES POLICES

CHEF ATTENDED STATIONS

Serves 10-12 Guests

Chef Attended Stations are available for the Founder's Level Suites Only.

ARTISAN PASTA \$325

THIS ITEM IS AVAILABLE GLUTEN-FREE!

Cavatappi, Penne, Marinara, Parmesan Fondue, Pesto Sauce, Grilled Vegetables, Parmesan, Garlic, Roasted Chicken, Italian Sausage, Pan-Seared Shrimp

ROCCO WHALEN'S

TACOS @ THE FIELDHOUSE \$225

Sweet Teriyaki Glaze, Jack Cheese, Greens, Salsa Fresca, Scallions, Lime, Soft Tortillas, Braised Beef Brisket, Garlic Buttered Shrimp

Add Cilantro Lime Chicken for the Rocco's Tacos \$75

VEGAN VICKI	11
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CHEF ATTENDED STATIONS	19
ENTRÉES	20
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GF GLUTEN FREE V VEGAN N CONTAIN NUTS

★ Event Day Menu

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ENTRÉES

Serves 10 Guests

FAJITAS ★ \$153

Grilled Chicken, Shredded Brisket, Spanish Rice, Sautéed Peppers and Onions, Avocado Cream, Lime Wedges, Flour Tortillas

BRAISED BEEF SHORT RIBS \$185

Citrus Chili Braised Ribs, Charred Corn Polenta Fries

BEEF TENDERLOIN \$262

Roasted and Sliced Angus Beef, Thyme Demi-Glace, Crispy Smashed Fingerlings, Roasted Baby Carrots

CHICKEN CORDON BLEU \$145

Chicken Breast, Serrano Ham, Guggisberg Swiss, Dijon Cream Sauce, Herbed Boursin Mashed Potatoes, Roasted Provencal Vegetables

MEDITERRANEAN SALMON \$165

Salmon in Lemon Sauce, Mediterranean Cous Cous, Green Goddess Tzatziki

GARDEN VEGETABLE PASTA ★ \$110

Penne, Red Onion, Carrots, Broccoli, Red Pepper, Yellow Squash, Zucchini, Grape Tomatoes, Parmesan Cheese, Roasted Garlic Oil

GF Add Grilled Chicken ★ \$35

GF Add Lemon Grilled Shrimp ★ \$65

KIELBASA AND PIEROGIS \$120

Perla Pierogis, Cleveland Kraut, Ohio City Provisions Kielbasa, Caramelized Onions, Herbed Sour Cream

CHICKEN PAPRIKASH AND SPAETZLE \$130

Tender Braised Chicken, Smokey Paprika, Crème Fraiche, Herbed Spaetzle

GF GLUTEN FREE V VEGAN N CONTAIN NUTS

★ Event Day Menu

Local taxes and fees apply

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SIDES

Serves 6 Guests

LOADED TATER TOTS ★ \$53

Green Onion, Bacon, Shredded Cheddar Cheese, Warm Beer Cheese Sauce

GOURMET BAKED MAC AND CHEESE ★ \$41

Smoked Gouda Cheese, Fire Roasted Tomatoes, Peppers, Buttered Bread Crumbs

GF V **HERB OVEN ROASTED YUKON GOLD POTATOES** ★ \$36

GF V **CHARRED COLESLAW** ★ \$32

Lemon-Herb Sauce

GF V **ROASTED ROOT VEGETABLES** \$45

GF **LOADED BAKED POTATO SALAD** ★ \$40

Yukon Gold Potatoes, Applewood Bacon, Aged Cheddar, Scallions, Sour Cream Dressing

GREEK ORZO SALAD \$38

Roasted Artichokes, Roasted Tomatoes, Hot Cherry Peppers, Kalamata Olives, Feta and Lemon Vinaigrette

GF V **SPAGHETTI SQUASH** \$35

Squash, Roasted Balsamic Cherry Tomatoes

GF GLUTEN FREE V VEGAN N CONTAIN NUTS

★ Event Day Menu

Local taxes and fees apply

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VEGAN VICKI	11
SNACKS	13
COLD APPETIZERS	14
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CHEF ATTENDED STATIONS	19
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SIDES	21



DESSERTS

Serves 6 Guests

FRESH BAKED CHOCOLATE CHIP COOKIES ☆ \$33

N **WALNUT FUDGE BROWNIES** ☆ \$33

N **GOURMET ASSORTED CUPCAKES** ☆ \$36
6 Per Order

LEMON DESSERT BARS ☆ \$40

N **DELUXE DESSERTS** \$60
Assortment of Local Shortbread Bars, Chocolate Chip Cookies, Walnut Fudge Brownies, Cupcakes and Individual Desserts
FROM OUR BAKESHOP

DEEP FRIED TWINKIES \$40
DELIVERED AT THE START OF THE EVENT!
Classic Twinkies, Strawberry Powdered Sugar, Chocolate Sauce

SKILLET S'MORES \$35
DELIVERED AT THE START OF THE EVENT!
Semisweet Chocolate, Butterscotch Chips, Marshmallows, Graham Crackers

COOKIE BASKET ☆ \$40
Chocolate Chip Cookies, Oatmeal Cranberry Cookies, White Chocolate Blueberry Cookies

GLUTEN-FREE DESSERTS

AVAILABLE UPON REQUEST

Contact our Sales team for more information on options and pricing!

* Must be ordered 3 Business Days Prior to your Scheduled Event.

GF GLUTEN FREE **V** VEGAN **N** CONTAIN NUTS

☆ Event Day Menu

Local taxes and fees apply



BEVERAGES PACKAGES	25
NON-ALCOHOLIC	26
BEER	27
SPIRITS	28
BAR SUPPLY	28
WINE	29

BEVERAGE PACKAGES

WINE LOVERS PACKAGE \$222

ONE BOTTLE OF EACH

- J. Lohr Riverstone Chardonnay
- Kim Crawford Sauvignon Blanc
- Z Alexander Red Blend
- Robert Mondavi Napa Cabernet Sauvignon

ONE STOP SHOPPING PACKAGE \$685

ONE 6-PACK OF EACH

- Pepsi
- Diet Pepsi
- Mist Twist
- Ginger Ale
- Aquafina Water
- Budweiser
- Bud Light
- Labatt Blue
- Yuengling
- Club Soda
- Tonic

ONE BOTTLE OF EACH

- Tito's Handmade Vodka
- Tanqueray Gin
- Crown Royal
- Bacardi Superior Rum
- Sonoma Cutrer Chardonnay
- Meiomi Pinot Noir
- Cranberry Juice, Orange Juice, Grapefruit Juice
- Lemon, Limes, Olives



Local taxes and fees apply



NON-ALCOHOLIC & MIXERS

Per six-pack, unless noted

SOFT DRINKS \$20

Pepsi
Diet Pepsi
Mist Twist
Lipton Iced Tea
Mountain Dew
Ginger Ale

WATER \$20

Aquafina Water

SPARKLING WATER \$20

San Pellegrino
Bubly Grapefruit Sparkling Water
Bubly Lemon Sparkling Water
Bubly Mango Sparkling Water
Bubly Cherry Sparkling Water

HOT BEVERAGE SERVICE \$15

(per pot)
Regular Coffee
Decaf Coffee
Hot Tea

JUICE BOXES \$2

(individual)

JUICE \$7

(Per Liter)
Orange
Grapefruit
Cranberry
Tomato
Pineapple Juice (6-pack)

MIXERS \$16

Club Soda
Tonic

ALTERNATIVE BEVERAGES \$24

(per 4-pack)
Red Bull
Sugar Free Red Bull



Local taxes and fees apply

BEER

Per six-pack (12 oz can), unless noted

DOMESTIC BEER \$32

Bud Light
Budweiser
Labatt Blue
Yuengling
Coors Light
Miller Lite

PREMIUM/IMPORT BEER \$39

Corona
Michelob Ultra
Stella Artois
Heineken

SPECIALTY CRAFT BEER \$41

Saucy Brew Works Habitual
Kolsch Style Ale
Angry Orchard
Goose Island Pale Ale
Goose Island 312
Great Lakes Dortmunder
(12 oz bottle)
Brewdog Elvis Juice IPA
Bell's Two Hearted Ale
Sam Adams Seasonal
Sierra Nevada
Platform Palesner

CRAFT BEER SAMPLER \$82

Seasonal Selection of
12 Craft Beers

GF GLUTEN-FREE BEER \$33

(12 oz bottle)
Redbridge Beer

NON-ALCOHOLIC BEER \$24

(12 oz bottle)
St. Pauli Girl Non-Alcoholic

GF SPECIALTY DRINKS \$30

Mike's Hard Lemonade
Mike's Light Hard Lemonade
Truly Black Cherry
Truly Lime

PITCHER \$45

D'usse & Lemonade Cocktail

MASON JARS \$30

6 Souvenir
(Does not include beverage)

BEVERAGES PACKAGES	25
NON-ALCOHOLIC	26
BEER	27
SPIRITS	28
BAR SUPPLY	28
WINE	29



GF GLUTEN FREE

Local taxes and fees apply



SPIRIT

VODKA

Tito's Handmade Vodka	\$70
Absolut Vodka	\$60
Grey Goose	\$85
Ketel One Vodka	\$80

GIN

Tanqueray Gin	\$75
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TEQUILA

Casamigos Tequila	\$85
Patron Tequila	\$95

RUM

Bacardi Superior Rum	\$47
Bacardi Ocho	\$75
Bacardi Gran Reserva Diez	\$85
Captain Morgan Spiced Rum	\$55

SCOTCH

Dewar's White Label	\$65
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BAR SUPPLIES

Bloody Mark Mix	\$10
Cherries	\$5.5
Grenadine Syrup	\$5.5
Lemon Wedges	\$5
Lime Wedges	\$5
Margarita Mix	\$10
Olives	\$5
Orange Wedges	\$5
Rose's Lime Juice	\$5.5

WHISKEY

Crown Royal	\$80
Crown Apple	\$80
Jack Daniel's	\$75
Jack Daniel's Honey	\$70
Jack Daniel's Fire	\$70
Angel's Envy Bourbon	\$125
Basil Hayden's	\$85
Maker's Mark	\$85
Booker's	\$130

CORDIALS

Kahlua	\$50
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COGNAC

D'USSE VSOP	\$125
Hennessy	\$80

OTHER

Dry Vermouth	\$30
Sweet Vermouth	\$30
Triple Sec	\$30



Local taxes and fees apply

BEVERAGES PACKAGES	25
NON-ALCOHOLIC	26
BEER	27
SPIRITS	28
BAR SUPPLY	28
WINE	29

WINE

WHITE WINE

CHAMPAGNE & SPARKLING WINES

Champagne Armand de Brignac Rose (Ace of Spades)	\$950
Champagne Armand de Brignac Gold Brut (Ace of Spades)	\$750
Martini & Rossi Asti	\$45
Martini & Rossi Prosecco	\$45
Martini & Rossi Rose	\$45
Riondo Prosecco	\$40
Domain Chandon Brut	\$65

SWEET WHITE AND ROSE WINES

Cupcake Sparkling Moscato	\$35
Chateau Ste. Michelle Riesling	\$38
Meiomi Rose	\$48

DRY LIGHT TO MEDIUM INTENSITY

Woodbridge Chardonnay	\$30
Woodbridge Pinot Grigio	\$30
Ruffino Lumina Pinot Grigio	\$35
McManis Chardonnay	\$35
Kim Crawford Sauvignon Blanc	\$56
Santa Margherita Pinot Grigio	\$68

DRY MEDIUM TO FULL INTENSITY

William Hill Chardonnay	\$38
J. Lohr Riverstone Chardonnay	\$46
Honig Sauvignon Blanc	\$57
Sonoma Cutrer Chardonnay	\$70

RED WINE

DRY LIGHT TO MEDIUM INTENSITY

Woodbridge Cabernet Sauvignon	\$30
Woodbridge Merlot	\$30
Dreaming Tree Cabernet Sauvignon	\$38
Z Alexander Brown Red Blend	\$40
Benziger Pinot Noir	\$40
Davis Bynum Pinot Noir by Rodney Strong	\$62

DRY MEDIUM TO FULL INTENSITY

Louis Martini Cabernet Sauvignon	\$50
J. Lohr Seven Oaks Cabernet Sauvignon	\$52
Meiomi Pinot Noir	\$55
Trapiche Malbec	\$57
Decoy Red Blend	\$62
Justin Cabernet Sauvignon	\$65
Hess Allomi Cabernet Sauvignon	\$75
Robert Mondavi Napa Cabernet Sauvignon	\$80
The Prisoner Wine Co. Red Blend	\$125
Stag's Leap Artemis Cabernet Sauvignon	\$140
Cakebread Merlot	\$175
Cakebread Cabernet Sauvignon	\$225
Caymus Special Select Cabernet Sauvignon	\$250



Local taxes and fees apply



HOW TO ORDER

ORDERING DEADLINES

Certain you have access to our full suite menu, we ask that you submit your order two business days prior to your scheduled event. After that point, will no longer be available to order and we will switch over to our event day menu.

Advanced orders are due by 4:00pm according to the following schedule:

PRE-EVENT DAY ORDERS DUE BY 4PM

Monday	events due the previous	Thursday
Tuesday	events due the previous	Friday
Wednesday	events due the previous	Monday
Thursday	events due the previous	Tuesday
Friday	events due the previous	Wednesday
Saturday	events due the previous	Thursday
Sunday	events due the previous	Thursday

Please submit all orders for events that occur around the holiday three business days prior to your scheduled event.

EVENT DAY ORDERING

All menu items offered during an event can be found on the iPad that will be placed in your suite. The iPad will provide pricing, food descriptions, and will allow you to order directly from the device. Should you need assistance, or would like to contact your server.

SUBMITTING YOUR FOOD & BEVERAGE ORDER

Once you have reviewed the suite menu and have completed an order form, orders can be placed in three easy ways:

1. Via email: Hershman-Wesley@aramark.com
2. Via fax: (216)420-2666
3. Via online: www.suitecatering.com

The the online catering site, reserved for suite holders whom have established an account.

CANCELLATION POLICY

No charges will be assessed to clients for orders cancelled at least 24 hours in advance. Suite orders that are not cancelled within the 24-hour minimum will be assessed 50% of the total food & beverage charge.

