



Catering

PREMIUM MENU

2026 SEASON

FC CINCINNATI



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BREAKFAST



BREAKFAST BASICS



CONTINENTAL CLASSIC **V**

26.99 PER GUEST

Assorted Muffins, Assorted Donuts, Breakfast Breads, Seasonal Fresh Fruit

CONTINENTAL PLUS **V**

32.99 PER GUEST

Assorted Muffins, Assorted Donuts, Breakfast Breads, Seasonal Fresh Fruit

EGGS **(CHOOSE 1)**

- Classic Scrambled Eggs **AVG / V**
- Bacon & Cheese Egg Bites **AVG**
- Huevos Rancheros Egg Bites **AVG**

MORNING POWER-UPS **(CHOOSE 1)**

- Smoked Brisket Breakfast Potato Hash **AVG**
- Stone Ground Grits **AVG / V**
- Overnight Oats **V2**
- French Toast Bake **V**

MIGHTY MEATS **(CHOOSE 2)**

- Crispy Bacon **AVG**
- Pork Sausage **AVG**
- Chicken Sausage **AVG**
- Plant-Based Sausage **V**



AVG - AVOIDING GLUTEN | CN - CONTAINS NUTS | DF - DAIRY FREE / SF - SHELLFISH | V - VEGETARIAN | V2 - VEGAN

MENUS ARE SUBJECT TO CHANGE

BREAKFAST BOOST



BREAKFAST SANDWICHES

7.99 PER GUEST

BACON, EGG, GOUDA CHEESE, BRIOCHE BUN
TURKEY SAUSAGE, EGG WHITE, CHEDDAR CHEESE, ENGLISH MUFFIN
CHORIZO, EGG, POTATO, FLOUR TORTILLA
HAM, EGG, SWISS, CROISSANT
FRIED CHICKEN, HOT HONEY, BISCUIT

BUILD YOUR OWN PARFAIT BOWLS V

6.99 PER GUEST

Strawberry Yogurt, Vanilla Yogurt, Fresh Berries, Granola, Honey

BREAKFAST SWEETS & BREADS

ASSORTED DONUTS 3.99 PER GUEST
ASSORTED MUFFINS 2.99 PER GUEST
ASSORTED BREAKFAST PASTRIES 2.99 PER GUEST
ASSORTED BAGELS W/ SPREADS 5.99 PER GUEST

BYO BREAKFAST STATIONS

COZY OATMEAL BAR V

11.99 PER GUEST

Hot Oatmeal, Dried Fruits, Nuts, Brown Sugar, Berries

MINI PROTEIN PACKED AND REGULAR PANCAKES CN / V

11.99 PER GUEST

Chocolate Chips, Blue Berries, Pecans, Maple Syrup, Fruit Marmalades,
Dried Nuts, Bananas, Strawberries, Greek Yogurt, Butter

CHILAQUILES TABLE AVG

10.99 PER GUEST

Crispy Fried Corn Tortillas, Spicy Salsa Verde, Roasted Tomato Salsa, Charro Beans,
Avocado, Cilantro, Roasted Fresh Chiles, Fried or Scrambled Eggs, Assorted Hot
Sauces

ACTION STATION

Chef Attendant Fee - 175.00

OMELET STATION AVG

14.99 PER GUEST

Assorted Cheeses, Peppers, Mushrooms, Tomatoes, Green Onions, Bacon, Sausage,
Ham

WAFFLE BAR STATION CN / V

18.99 PER GUEST

Fruits - Seasonal Fruits, Fresh Berries
Sauces & Spreads - Dark Chocolate, Caramel Sauce, Honey, Raspberry Sauce,
Nutella, Maple Syrup
Creams & Cheeses - Whipped Icing, Whipped Cream
Toppings - Chocolate Shavings, Toasted Pecans, Cinnamon, Powdered Sugar

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ALL DAY BREAKS



WARM SOFT PRETZELS V

8.99 PER GUEST

Pretzel Twists, Dijon Mustard, Jalapeno Beer Cheese, Sweet Cream Cheese

CINNAMON ROLL SHOP CN / V

6.99 PER GUEST

Cinnamon Rolls, Assorted Compotes, Nutella Spread, Whipped Cream, Dark Chocolate Shavings, Candied Pecans, Seasonal Fresh Fruits & Berries

TRAIL MIX CN

9.99 PER GUEST

Peanuts, Cocoa Gems, Raisins, Almonds

COOKIES & MILK CN / V

12.99 PER GUEST

Triple Chocolate Chunk Cookies, Peanut Butter Cup Cookies, Assorted Milks, Non-Dairy Milks

THE CANDY JAR CN / V

8.99 PER GUEST

Gummy Bears, M&M's, Peanut M&M's, Sour Gummy Worms

YES YOU CANDY V

4.99 PER GUEST

M&M's, Nerds, Peanut M&M's, Sour Patch Kids

GRAB & GO

WHOLE FRUIT AVG / V

1.99 PER GUEST

FRUIT CUP AVG / V

7.99 PER GUEST

ASSORTED GREEK YOGURTS AVG / V

5.99 PER GUEST

YOGURT PARFAITS V

7.99 PER GUEST

ASSORTED JUMBO COOKIES CN / V

6.99 PER GUEST

DOUBLE FUDGE BROWNIES CN / V

4.99 PER GUEST

ASSORTED LUNA BARS CN / V

5.99 PER GUEST

INDIVIDUAL TRAIL MIX CN / V2

3.99 PER GUEST

FRESHLY POPPED POPCORN AVG / V

3.99 PER GUEST

GRIPPO'S CHIPS V2

3.99 PER GUEST

SALSA & GUACAMOLE SAMPLER V2

8.99 PER GUEST

HOUSE-MADE SARATOGA CHIPS & DIPS AVG / V

8.99 PER GUEST

RICE KRISPY TREAT AVG / V

4.99 PER GUEST

BARE BAKED CRUNCHY FRUITS AVG / V

8.99 PER GUEST



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LUNCH





CLASSIC LUNCH



CHOOSE TWO 36.99 PER GUEST

TABLED or BOXED

CHOOSE THREE 44.99 PER GUEST

TABLED or BOXED

SANDWICHES & WRAPS

ROASTED TURKEY

Bacon, Pepper Jack Cheese, Herb Aioli

SMOKED HAM & SWISS

Mustard Butter, Pretzel Baguette

TUSCAN STYLE ROAST BEEF

Garlic Horseradish Aioli, Arugula, Maldon Salt, Baguette

CHICKEN BREAST TORTA

Chipotle Jack Cheese, Lettuce, Tomato, Cilantro, Spicy Aioli, La Brea

BUFFALO CAULIFLOWER WRAP V2

Quinoa, Kale, Shaved Carrots, Celery, Vegan Ranch Dressing, Spinach Wrap

SALADS

BOCCONCINI TOMATO & CUCUMBER SALAD

AVG / V

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

BLT SALAD AVG

Romaine Lettuce, Bacon, Cheddar Cheese, Tomatoes, Ranch Dressing

CLASSIC CAESAR SALAD V

Romaine Lettuce, Parmesan Cheese, House-Made Garlic Croutons, Caesar Dressing

SIDES & SNACKS (CHOOSE 2)

CREAMY COLESLAW AVG / V

VEGETABLE PASTA SALAD V

FRUIT CUP AVG / V2

POTATO SALAD AVG / V

LOADED POTATO SALAD

Idaho Potatoes, Bacon, Smoked Cheddar Cheese, Chives

HOUSE-MADE SARATOGA CHIPS V2

HOUSE-MADE PITA CHIPS & HUMMUS V

SWEETS (CHOOSE 1)

CHOCOLATE CHIP COOKIES CN / V

BROWNIES CN / V

BLONDIES CN / V

RICE KRISPY TREATS AVG / V

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LUNCH EXPERIENCES



TURKEY BLT ACTION STATION

Chef Attendant Fee - 175.00

34.99 PER GUEST

SLOW SMOKED TURKEY BREAST

Heirloom Tomatoes, Avocado, Assorted Cheeses, Lettuce, Arugula, Herb Aioli, Assorted Mustards

HONEY GLAZED BACON

LOADED POTATO SALAD **AVG**

Idaho Potatoes, Bacon, Smoked Cheddar Cheese, Chives

GRILLED VEGETABLE PASTA SALAD

Cavatappi Pasta, Seasonal Vegetable Mix, Red Wine Vinaigrette

HOUSE-MADE SARATOGA CHIPS

French Onion Dip

ASSORTED BREADS

Wheat Bread, Sourdough Rolls, Rye Bread

HOT OFF THE PRESS

31.99 PER GUEST

SMOKED PORK CUBAN SANDWICH

Smoked Ham, Swiss Cheese, Slow-Smoked Pork Shoulder, Pickles, Mustard, Ciabatta

SERIOUS JERK CHICKEN

Marinated Chargrilled Chicken Thighs, Pickled Vegetables, Scotch Bonnet Aioli, Vietnamese Roll

VEGETABLE BANH MI **V**

Chili Mayo, Grilled Portobello, Tofu, Pickled Carrot, Cucumber, Jalapeño, Vietnamese Roll

VEGETABLE PASTA SALAD **V**

Cavatappi, Fresh Tomatoes, Onions, Cucumbers, Bell Peppers, Red Wine Vinaigrette

ELOTE CORN SALAD **AVG / V**

Sweet Corn, Chili Lime Salt, Cotija Cheese, Lime Juice, Cilantro

POTATO CHIPS & GOURMET DIPS **V**

House-Made Saratoga Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

BYO MEDITERRANEAN BOWL STATION

27.99 PER GUEST

MEATS

- Harissa Chicken
- Gyro Steak
- Falafel

GRAINS **AVG / V2**

- Basmati Rice
- Brown Rice

CHEESE **AVG / V**

- Feta
- Parmesan

GREENS **AVG / V2**

- Mixed Greens
- Romaine
- Spinach

VEGETABLES **AVG / V2**

- Cucumbers
- Grape Tomatoes
- Olives
- Grilled Vegetables
- Chickpeas
- Pickled Red Onions

DRESSINGS & SAUCES **AVG / V**

- Tzatziki
- Harissa Sauce
- Red Wine Vinaigrette
- Hummus

CHIPS

- Pita Chips

MVP STATION

36.99 PER GUEST

SEASONAL FRESH FRUIT **AVG / V2**

BLT SALAD **AVG**

Romaine Lettuce, Bacon, Cheddar Cheese, Tomatoes, Ranch Dressing

ALL-BEEF HOT DOGS

Traditional Condiments

BUFFALO CAULIFLOWER WRAP **V2**

Quinoa, Kale, Shaved Carrots, Celery, Vegan Ranch Dressing, Spinach Wrap

FRESHLY POPPED POPCORN **AVG / V2**

POTATO CHIPS & GOURMET DIPS **V**

House-Made Saratoga Chips, Roasted Garlic Parmesan, French Onion, Dill Pickle Dip

ITALIAN SUB SANDWICH

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

GOURMET COOKIES & BROWNIES **CN / V**

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LUNCH

ENHANCEMENTS

CLASSIC CHICKEN SALAD

6.99 PER GUEST

Grilled Chicken, Carrots, Celery, Orange Marmalade, White Pepper Aioli

ANCIENT GRAIN SALAD **V2**

8.99 PER GUEST

Five Grain Blend, Roasted Butternut Squash, Baby Kale, Pepperdew Peppers, Roasted Chickpeas, Pomegranate Vinaigrette

VEGETABLE PASTA SALAD **V**

6.99 PER GUEST

Cavatappi, Fresh Tomatoes, Onions, Cucumbers, Bell Peppers, Red Wine Vinaigrette

THREE CHEESE MAC **V**

8.99 PER GUEST

Cavatappi Pasta, Three Cheese Sauce

BRATWURST & METTS

12.99 PER GUEST

Grilled Peppers, Onions, Assorted Mustards, Hot Dog Buns

HOME-STYLE BREADED CHICKEN TENDERS

14.99 PER GUEST

BBQ Sauce, Buffalo Sauce, Ranch Dressing

SMOKED PULLED PORK

10.99 PER GUEST

BBQ Sauce, Pickles, Slider Buns

ALL-BEEF HOT DOGS

8.99 PER GUEST

Traditional Condiments

BEET-LT

8.99 PER GUEST

Roasted, Sliced Candy Stripe Yellow Beets, Caraway Aioli, Provolone Cheese, Bibb Lettuce, Roasted Tomatoes, Naan Flatbread

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RECEPTION DINING





COLD >>> APPETIZERS

AVAILABLE AS PASSED APPETIZER // ATTENDANT FEE - 175.00
MINIMUM ORDER OF 2 PER GUEST

DEVILED EGGS **AVG / V**

4.99 EACH

Hungarian Paprika

SMOKED DEVILED EGGS **AVG**

5.99 EACH

Deviled Eggs, Smoked Yolks, Candied
Jalapeno, Fried Brisket

WHIPPED RICOTTA CROSTINI **V**

6.99 EACH

Ricotta Cheese, Roasted Grape Tomato, Basil

SHRIMP COCKTAIL SHOOTERS

AVG

6.99 EACH

Cocktail Sauce

WHITE BEAN HUMMUS

CROSTINI **V2**

12.99 EACH

Sautéed Greens, Candied Wasabi Peas

BUTTERNUT SQUASH CROSTINI

CN / V

10.99 EACH

Spicy Pecans

MINI LOBSTER ROLLS **SF**

16.99 EACH

Tarragon Lobster Salad, Butter Brioche

FRESH BURRATA CROSTINI **V**

12.99 EACH

Smashed Peas, Lemon, Mint

CRUDITÉ SHOOTERS **AVG / V**

6.99 EACH

Ranch Dressing

ROASTED CARROTS & GOAT CHEESE CROSTINI **V**

8.99 EACH

WATERMELON & FETA SPOONS

AVG / V

8.99 EACH

WARM SOFT PRETZELS **V**

14.99 EACH

Dijon Mustard, Jalapeno Beer Cheese, Sweet
Cream Cheese

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WARM APPETIZERS



AVAILABLE AS PASSED APPETIZER // ATTENDANT FEE - 175.00

MINIMUM ORDER OF 2 PER GUEST

VEGETARIAN QUESADILLA **V**

4.99 EACH

Roasted Corn, Edamame, Cheddar Jack Cheese, Sour Cream

CHICKEN POTSTICKERS

4.99 EACH

Sweet Chili Soy Glaze

VEGETABLE SPRING ROLLS **V**

4.99 EACH

Sweet Chili Soy Glaze

CHICKEN QUESADILLAS

5.99 EACH

Oaxaca Cheese, Roasted Chilies, Salsa Verde, Sour Cream

BANG BANG

CAULIFLOWER BITES **V2**

6.99 EACH

Firecracker Sauce

LOADED POTATO SKINS **AVG**

6.99 EACH

Cheddar Cheese, Bacon, Sour Cream

PIMENTO MAC & CHEESE FRITTER **V**

6.99 EACH

Deep Fried Four Cheese Macaroni and Cheese

CHEESEBURGER SLIDER

6.99 EACH

Secret Sauce, Pickles, Lettuce, Tomatoes, Brioche Bun

SPINACH & ARTICHOKE TART **V**

6.99 EACH

Creamy Spinach, Roasted Artichoke

THAI CHICKEN SKEWERS **AVG**

6.99 EACH

Thai Chili Sauce

HONEY SRIRACHA CHICKEN MEATBALLS

6.99 EACH

CRAB CAKE **SF**

8.99 EACH

Lemon Aioli

TEQUILA LIME SHRIMP SKEWERS **AVG / SF**

8.99 EACH

Grilled Tequila Marinated Tiger Prawns, Cilantro, Garlic, Charred Lime

SPICY PORK BELLY SKEWER **AVG**

8.99 EACH

Sweet Chili Soy Glaze

BEEF EMPANADAS

10.99 EACH

Chipotle Aioli

4 CHEESE GRILLED CHEESE **V**

8.99 EACH

BEEF TENDERLOIN SLIDERS

12.99 EACH

Garlic Butter, Brioche Bun

ARANCINI **V**

8.99 EACH

Smoked Gouda, Harissa Marinara, Fresh Parmesan



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RECEPTION STATIONS >>>



MAC & CHEESE ACTION STATION

Chef Attendant Fee - 175.00

CHOOSE TWO

36.99 PER GUEST

CHOOSE THREE

46.99 PER GUEST

TOPPINGS - Smoked Chopped Brisket, Pulled Pork, Chicken Tinga, Roasted Seasonal Mushrooms

INCLUDED - Pickled Jalapenos, Pico de Gallo, Grilled Peppers & Onions, Chopped Crispy Bacon, Shredded Cheddar Cheese, BBQ Sauce, Salsa Verde, Salsa Habanero

SLIDER STATION

CHOOSE TWO

32.99 PER GUEST

CHOOSE THREE

40.99 PER GUEST

AHI TUNA SLIDERS

Wasabi Aioli

MEATBALL

Parmesan Reggiano, Mini Hero Rolls

CHEESEBURGER

Secret Sauce, Pickles, Lettuce, Tomatoes, Brioche Bun

BEEF TENDERLOIN SLIDERS

Garlic Butter, Brioche Bun

CHICKEN BANH MI SLIDERS

Vietnamese Chicken, Daikon, Jalapeño Slaw, Chili Aioli

NASHVILLE HOT CHICKEN

Butter Pickles, Brioche Bun

STREET TACOS

CHOOSE TWO

38.99 PER GUEST

CHOOSE THREE

42.99 PER GUEST

FILLINGS - Ancho Braised Beef Birria, Roasted Pork Carnitas, Pork Pastor, Carne Asada, Calabacitas, Elote, Pineapple Salsa

INCLUDED - Spanish Red Rice, Charro Beans, Queso Fresco Crumbles, Chopped Cilantro & Onions, Salsa Verde, Salsa Quemada, Corn Tortillas, Flour Tortillas

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RECEPTION EXPERIENCES

SKYLINE STATION

16.99 PER GUEST

Coney Dogs, Skyline Chili, Cheddar Cheese, Diced Onions, Mustard, Skyline Chili Dip, House-Made Tortilla Chips, Coney Buns

CHARCUTERIE GRAZING EXPERIENCE

28.99 PER GUEST

Chef Selected Local & Imported Meats and Cheeses, Pickles, Fruit, Jams, Mustards, Breads

CANTINA NACHOS **AVG**

26.99 PER GUEST

House-Fried Tortilla Chips, Adobo Chicken, Taco Beef, Green Chile Queso, Pico de Gallo, Salsa Verde, Jalapeños, Sour Cream, Guacamole, Cilantro

SUSHI TABLE **SF**

32.99 PER GUEST

Assorted Nigiri, Sashimi & Rolls, Pickled Ginger, Seaweed Salad, Wasabi, Soy Sauce

RAW SEAFOOD BAR **AVG**

MARKET PRICE PER GUEST

Colossal King Crab Legs, Jumbo Shrimp, Tuna Poke, Remoulade, Spicy Cocktail Sauce, Oyster Crackers

SMOKEHAUS

48.99 PER GUEST

Grilled Roasted and Raw Vegetables, Marble Potato Salad, Pastrami Style Brisket, Slow Smoked Pulled Pork, Three Cheese Mac & Cheese, Mini Vanilla Cream Puffs, Mini Chocolate Eclairs

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BUTCHERS BLOCK >>>

CHEF ATTENDANT FEE - 175.00

ALL BUTCHERS BLOCKS SERVED WITH MINI ROLLS & BUTTER

ROASTED STRIP LOIN **AVG**

42.99 PER GUEST

Red Wine Sauce

HERB-CRUSTED RIBEYE **AVG**

52.99 PER GUEST

Garlic Butter Sauce

ROASTED TURKEY BREAST **AVG**

38.99 PER GUEST

Herb Gravy

SMOKED BRISKET **AVG**

32.99 PER GUEST

BBQ Sauce, Red Onion Marmalade

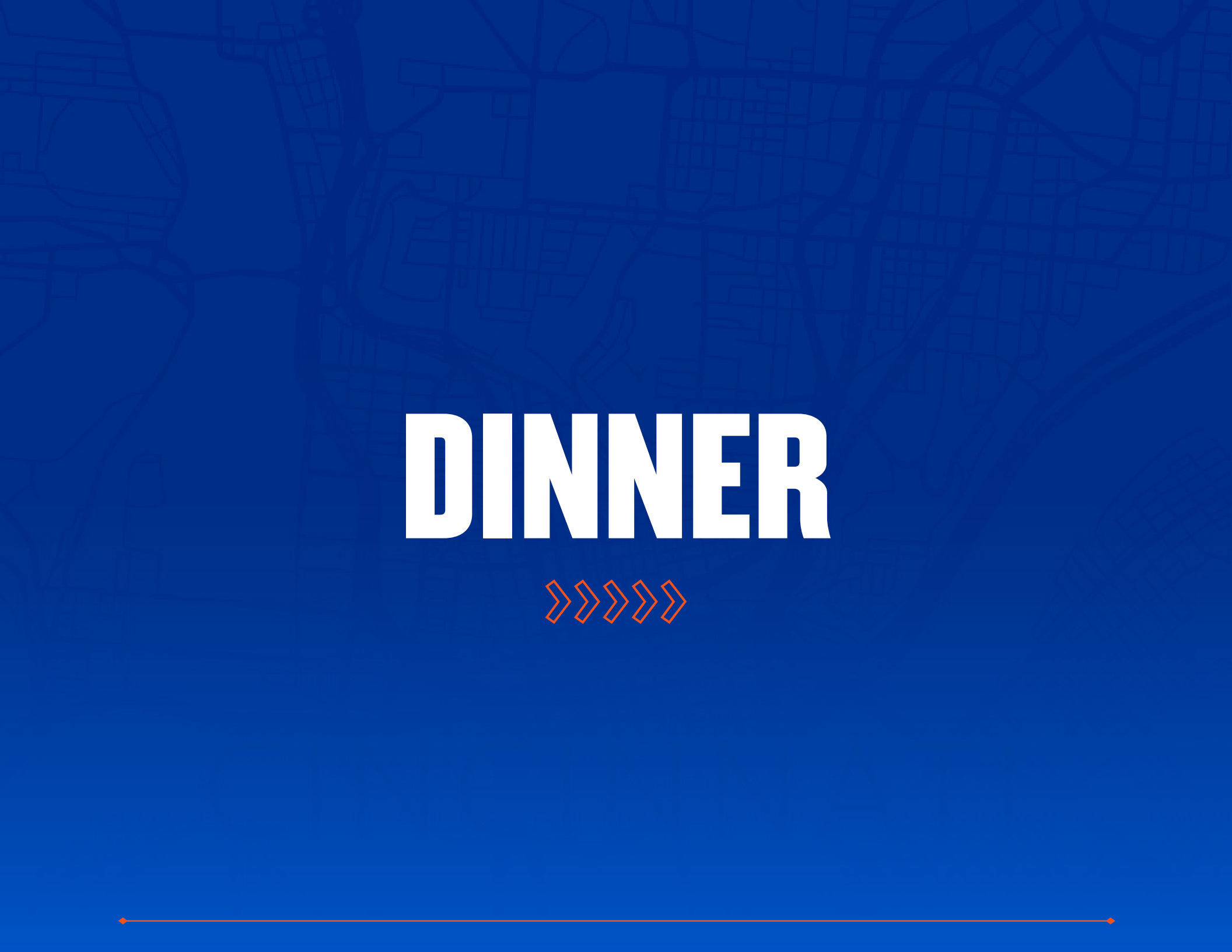
BOURBON GLAZED PORK TENDERLOIN **AVG**

38.99 PER GUEST

Cream Sauce, Grain Mustard

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A faint, light blue line-art map of the United States is visible in the background, showing state boundaries and major cities.

DINNER





CLASSIC TABLED DINNER



ENTRÉES (CHOOSE 2)

GRILLED PETITE FILET & SHRIMP

AVG / SF

64.99 PER GUEST

RED WINE BRAISED SHORT RIBS AVG

62.99 PER GUEST

Red Wine Demi

LEMON CAPER CHICKEN BREAST AVG

42.99 PER GUEST

BOURBON BRINED PORK CHOP AVG

44.99 PER GUEST

Roasted Apple Demi

HONEY MUSTARD GLAZED SALMON AVG

50.99 PER GUEST

Cucumber, Tomato, Onion Salad, Baby Arugula

VEGETABLE RAVIOLI V

46.99 PER GUEST

Sweet Corn Cream

COLD SIDES (CHOOSE 2)

CLASSIC CAESAR SALAD V

Romaine Lettuce, Parmesan Cheese, House-Made Garlic Croutons, Caesar Dressing

FIELD OF GREENS SALAD AVG / V2

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

GRILLED ZUCCHINI & YELLOW SQUASH AVG / V

Lemon Herb Vinaigrette, Fresh Thyme

CHOPPED WEDGE SALAD AVG

Iceberg Lettuce, Vine-Ripened Tomatoes, Red Onions, Hard Boiled Eggs, Crispy Lardons, Blue Cheese Dressing

BABY ARTICHOKE & GREEN BEAN SALAD AVG / V

Heirloom Tomatoes, Peas, Roasted Carrots, Citrus Vinaigrette

BOCCONCINI TOMATO AND CUCUMBER SALAD AVG / V

Basil-Marinated Mozzarella Bocconcini, Cherry Tomatoes, English Cucumbers, Balsamic Drizzle

HOT SIDES (CHOOSE 2)

ROASTED BABY GEM POTATOES AVG / V

Garlic Butter, Scallion Sour Cream

SAUTÉED HARICOT VERTS AVG / V2

Dill, Shallots, Tomatoes

THREE CHEESE MAC V

Cavatappi Pasta, Three Cheese Sauce

ROASTED CARROTS AVG / V

Honey, Fresh Thyme

GARLIC MASHED POTATOES AVG / V

Yukon Gold Potatoes, Roasted Garlic Butter

WILD & BROWN RICE SAUTÉ AVG / V2

Shiitake Mushrooms, Spinach, Roasted Apples

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CLASSIC PLATED DINNER

SERVED WITH DINNER ROLLS & HONEY HERB BUTTER

ATTENDANT FEE - 175.00 PER 25 GUESTS

ENTRÉES *(CHOOSE 2)*

GRILLED PETITE FILET & SHRIMP **AVG / SF**

78.99 PER GUEST

Roasted Fingerling Potatoes, Haricot Vert

RED WINE BRAISED SHORT RIBS **AVG**

72.99 PER GUEST

Red Wine Demi

TRUFFLE CHICKEN **AVG**

72.99 PER GUEST

Bone-In Chicken Breast, Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

HONEY MUSTARD GLAZED SALMON **AVG**

52.99 PER GUEST

Cucumber, Tomato, Onion Salad, Baby Arugula

SPAGHETTI SQUASH **V2**

48.99 PER GUEST

Fried Portobello Ribs, Smoked Tomato Sauce

SALADS *(CHOOSE 1)*

CLASSIC CAESAR SALAD **V**

Romaine Lettuce, Parmesan Cheese, House-Made Garlic Croutons, Caesar Dressing

FIELD OF GREENS SALAD **AVG / V2**

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

DESSERTS *(CHOOSE 1)*

SIGNATURE CARROT CAKE **V**

Cream Cheese Frosting, Toasted Coconut

CHEESECAKE **V**

Strawberry Compote, Whipped Cream

FLOURLESS CHOCOLATE TORTE **V / AVG**

Fresh Berries, Chocolate Sauce

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DESSERT



DESSERT TABLES

DESSERT CART EXPERIENCE V

Chef Attendant Fee - 175.00

38.99 PER GUEST

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

BREAD PUDDING SKILLET V

18.99 PER GUEST

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

DESSERT STATIONS

DONUT WALL V

12.99 PER GUEST

Assorted Donuts, Caramel Syrup, Chocolate Sauce, Raspberry Compote, Powdered Sugar, Sprinkles

ICE CREAM SUNDAE BAR AVG / V

18.99 PER GUEST

Vanilla Bean Ice Cream, M&M's, Oreo Crumbles, Peanuts, Rainbow Sprinkles, Raspberry Compote, Chocolate Syrup, Caramel Syrup, Whipped Cream

DESSERT A LA CARTE

GOURMET COOKIES & BROWNIES CN / V

4.99 PER GUEST

JUMBO COOKIES CN / V

6.99 PER GUEST

Triple Chocolate Chunk, Peanut Butter Cup

MINI CHEESECAKES V

6.99 PER GUEST

FRESH FRUIT COBBLERS V

Fresh Whipped Cream
Blueberry, Peach, Apple

CHOOSE TWO

16.99 PER GUEST

CHOOSE THREE

20.99 PER GUEST

CARVED CAMPFIRE S'MORES CN / V

Chef Attendant Fee - 175.00

26.99 PER GUEST

Jumbo Homemade Marshmallow, Graham Crackers, Chocolate Slabs, Pretzel Rods, Reese's Cups, Oreos, Brownie Bites, Strawberries, Chocolate Sauce, Nutella Spread

THE COOKIE COLLECTION CN / V

50.99 PER GUEST

We turned your favorite cakes into jumbo gourmet cookies.

Red Velvet, Lemon Meringue, Carrot Cake, Chocolate Paradis'

Each designer box includes one of each - devour solo or slice and share!



AVG - AVOIDING GLUTEN | CN - CONTAINS NUTS | DF - DAIRY FREE / SF - SHELLFISH | V - VEGETARIAN | V2 - VEGAN

MENUS ARE SUBJECT TO CHANGE

BEVERAGES



BEVERAGES

HOSTED DELUXE BAR

SPIRITS

12.49 PER DRINK

MAKER'S MARK BOURBON
BOMBAY SAPPHIRE GIN
BACARDI SUPERIOR RUM
JOHNNIE WALKER BLACK SCOTCH
HORNITOS PLATA TEQUILA
TITO'S HANDMADE VODKA
JACK DANIEL'S WHISKEY

WINE

12.49 PER DRINK

PROVERB CABERNET
PROVERB CHARDONNAY
PROVERB PINOT GRIGIO
PROVERB PINOT NOIR

BEER

DOMESTIC - 10.99 PER DRINK

CRAFT- 12.49 PER DRINK

BLUE MOON
CHRISTIAN MOERLEIN PITCH PILSNER
COORS LIGHT
MILLER LITE
MODELO
RHINEGEIST TRUTH
TRULY WILDBERRY
RHINEGEIST HAZE N/A

HOSTED PLATINUM BAR

SPIRITS

15.49 PER DRINK

MAKER'S MARK BOURBON	JOHNNIE WALKER BLACK SCOTCH
WOODFORD RESERVE BOURBON	HORNITOS PLATA TEQUILA
BOMBAY SAPPHIRE GIN	PATRON SILVER TEQUILA
HENDRICKS GIN	TITO'S HANDMADE VODKA
BACARDI SUPERIOR RUM	GREY GOOSE VODKA
CAPTAIN MORGAN SPICED RUM	JACK DANIEL'S WHISKEY

WINE

12.49 PER DRINK

PROVERB CABERNET
PROVERB CHARDONNAY
PROVERB PINOT GRIGIO
PROVERB PINOT NOIR

BEER

DOMESTIC - 10.99 PER DRINK

CRAFT- 12.49 PER DRINK

BLUE MOON
CHRISTIAN MOERLEIN PITCH PILSNER
COORS LIGHT
MILLER LITE
MODELO
RHINEGEIST TRUTH
TRULY WILDBERRY
RHINEGEIST HAZE N/A

HOSTED BAR SERVICE

	2 HOURS	4 HOURS	EACH ADDITIONAL HOUR
PLATINUM BEER, LIQUOR & WINE	43.99 PER GUEST	81.99 PER GUEST	25.99 PER GUEST
DELUXE BEER, LIQUOR & WINE	37.99 PER GUEST	69.99 PER GUEST	23.99 PER GUEST
DELUXE BEER & WINE	31.99 PER GUEST	57.99 PER GUEST	16.99 PER GUEST

A LA CARTE

WHITE WINE

SOLD BY THE BOTTLE

SPARKLING & ROSÉ

Ferrari Brut | **114.99**
La Marca Prosecco | **52.99**
M.Chapoutier Bellerouche
Rosé | **44.99**

CHARDONNAY

House of Brown | **58.99**
Kendall Jackson | **52.99**
Sonoma-Cutrer | **72.99**

SAUVIGNON BLANC

Kim Crawford | **56.99**

REISLING

Chateau Ste. Michelle | **34.99**

PINOT GRIGIO

Santa Margherita | **72.99**

RED

SOLD BY THE BOTTLE

CABERNET SAUVIGNON

Josh Cellars | **48.99**
Louis Martini | **52.99**

PINOT NOIR

Argyle | **68.99**
La Crema | **54.99**

RED BLENDS

Black Girl Magic | **72.99**
Conundrum | **42.99**
The Prisoner | **138.99**

MERLOT

Decoy | **56.99**

NON-ALCOHOLIC PACKAGES

All Non-Alcoholic Packages are Priced for 2 Hour Service.

ALL-NATURAL FRUIT WATERS

10.99 PER GUEST

CHOOSE 2

- Strawberry Pineapple
- Raspberry Lemon Mint
- Minted Watermelon & Blueberry
- Local Seasonal Variety

HOT CHOCOLATE

10.99 PER GUEST

Warm Chocolate, Fresh Whipped Cream, Chocolate Sprinkles, Mini Marshmallows

COFFEE & HOT TEA

8.99 PER GUEST

Coffee, Hot Water w/ Assorted Teas, Milks, Creamers, Non-Dairy Creamers, Assorted Sweeteners

CONTINUOUS NON-ALCOHOLIC BEVERAGE SERVICE

Includes Assorted Pepsi Products, Bottled Water, Coffee, Hot Water w/ Assorted Teas

4 HOURS CONTINUOUS BEVERAGE 16.99 PER GUEST

8 HOURS CONTINUOUS BEVERAGE 28.99 PER GUEST

EACH ADDITIONAL HOUR 6.99 PER GUEST

NON-ALCOHOLIC A LA CARTE

ASSORTED JUICES | **5.99 EACH**

LEMONADE | **5.99 EACH**

ICED TEA | **5.99 EACH**

ASSORTED PEPSI PRODUCTS | **5.99 EACH**

SPARKLING WATER | **6.99 EACH**

BOTTLED WATER | **4.99 EACH**

REGULAR COFFEE | **36.99 PER URN**

HOT WATER W/ ASSORTED TEAS | **12.99 PER URN**

THE SCOOP



FOOD & BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that final food and beverage selections be placed prior to five business days prior to each event.

If for any reason an event is canceled (due to weather, state of emergency, etc.) and the stadium does **NOT** open, you will not be charged for your food and beverage order.

Cancellation Timeline (Days prior to event)

Two Weeks: You will be charged 50% of food and beverage invoice.

One Week: You will be charged 75% of food and beverage invoice.

Five Business Days: You will be charged 100% of food and beverage invoice.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State Of Ohio, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into TQL Stadium with Levy approval and a corkage fee. No alcoholic beverages can leave TQL Stadium during or after event.
2. It is the responsibility of the Client or their Host to monitor and control alcohol consumption within the event location.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. During some events, alcohol consumption may be restricted.

PAYMENT PROCEDURE AND SERVICE CHARGE

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. Bartenders are staffed accordingly based on type and number of bars needed. Bartender labor will be charged at a rate of \$175 per bartender. Additional service staff needed such as carvers and/or station attendants will be charged at a rate of \$175 per attendant.

Because Levy Restaurants exclusively furnishes all food and beverage products at TQL Stadium, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Client at our normal retail price.