

# WELCOME

## JAC FOOD & BEVERAGE WELCOMES YOU AND YOUR GUESTS TO THE COVELLI CENTRE.

OUR GOAL IS TO PROVIDE A CRAVEABLE EXPERIENCE WITH RAVEABLE RESULTS TO MAKE SURE EVERY EVENT IN YOUR SUITE IS A MEMORABLE ONE! WE'VE CUSTOMIZED AN EXTENSIVE MENU JUST FOR YOU AND YOUR GUESTS WITH ORIGINAL RECIPE APPETIZERS, TEMPTING HOT ENTREES AND INDULGENT DESSERTS. YOUR MEALS WILL BE ACCOMPANIED BY TOP NAME SOFT DRINKS, WINES AND SPIRITS.

JAC FOOD & BEVERAGE ALSO FOCUSES ON SPECIAL REQUESTS.  
PLEASE CONTACT US ABOUT ANYTHING YOU NEED TO MAXIMIZE YOUR ENJOYMENT

PLEASE DO NOT HESITATE TO CALL OR EMAIL AT ANY TIME.



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# CUSTOM PACKAGES

## ALL AMERICAN TAILGATE \$325

- FRESHLY POPPED BUTTERED POPCORN
- SANDWICH RING- HAND BRAIDED ITALIAN BREAD TOPPED WITH TURKEY, HAM, SALAMI, LETTUCE, TOMATO AND ONION WITH A ZESTY ITALIAN VINAIGRETTE.
- CHILI NACHO BAR - SERVED WITH QUESO, HOME-MADE TRI-COLORED TORTILLA CHIPS, DICED TOMATO, SOUR CREAM AND JALAPENOS.
- NATHANS HOT DOG BAR- SERVED WITH CONDIMENTS, DICED ONIONS AND JALAPENOS
- JUMBO CHICKEN WINGS WITH CELERY
- FRESH BAKED APPLE PIE

## TRADITIONAL BBQ \$225

- CRUNCHY RUFFLES POTATO CHIPS
- COLE SLAW
- BBQ ROASTED CHICKEN
- PULLED PORK SLIDERS
- LOADED MASHED POTATOES
- LEMON BARS

## THE TEX-MEX \$305

- TEX MEX SALAD SERVED WITH CILANTRO VINAIGRETTE
- JALAPENO CHEDDAR CORNBREAD
- BEEF BRISKET AND GRILLED CHICKEN BREAST SERVED WITH ALL THE FIXINS'
- REFRIED BEANS
- SOPAPILLA CHEESECAKE

EACH PACKAGE IS SERVED WITH (1) SIX PACK EACH OF:  
AQUAFINA WATER, PEPSI, DIET PEPSI  
ALL PACKAGES SERVE 6 GUESTS  
HOWEVER PLEASE FEEL FREE TO ADD ADDITIONAL FOOD AND BEVERAGE.

# SNACKS

BOTTOMLESS FRESHLY POPPED POPCORN \$9

CRUNCHY RUFFLE POTATO CHIPS \$11/ LB

\*ADD COOL RANCH DIP \$10

MINI PRETZEL TWISTS \$11/ LB

SNACK TRIO \$25

POTATO CHIPS, POPCORN, AND MINI PRETZEL TWISTS

FRESH SALSA & CHIPS \$21

\*ADD PICO DE GALLO GUACAMOLE \$10

CHEF'S OWN HUMMUS \$18

SERVED WITH YOUR CHOICE OF PITA BREAD OR TRI-COLORED TORTILLA CHIPS  
PICK YOUR FLAVOR! TRADITIONAL, BLACK BEAN, WHITE BEAN OR EDAMAME

NEW

DRY ROASTED PEANUTS \$22

# APPETIZERS

## ALL-STAR COMBO \$55

JUMBO CHICKEN WINGS AND CHICKEN TENDERS, CRISP AND CRUNCHY; SERVED WITH BBQ AND HONEY MUSTARD DIPPING SAUCE  
\*ADD CARROTS & CELERY STICKS WITH BLUE CHEESE OR COOL RANCH DRESSING \$8

## MEAT & CHEESE BOARD \$50

SALAMI, PEPPERONI AND AN ASSORTMENT OF CUBED AND SLICED CHEESES; SERVED WITH ASSORTED CRACKERS.  
\*ADD THE HERBED CREAM CHEESE STACK FOR SOMETHING A LITTLE EXTRA!

## JUMBO SHRIMP COCKTAIL \$95

JUMBO SHRIMP EXPERTLY COOKED IN COURT BOUILLON, SERVED WITH TANGY COCKTAIL SAUCE.

## JUMBO CHICKEN WINGS \$45

(BUFFALO, MILD, BBQ, GOLDEN GARLIC, RANCH, CAJUN, PARMESAN)

\*ADD CARROTS & CELERY STICKS WITH BLUE CHEESE OR COOL RANCH DRESSING \$8

## SOFT BAVARIAN PRETZEL STICKS \$34

SERVED WITH OUR HOMEMADE JALAPENO CHEESE SAUCE

## TRADITIONAL CHICKEN TENDERS \$45

SERVED WITH BBQ SAUCE AND HONEY MUSTARD DIPPING SAUCE

\*ADD CARROTS & CELERY STICKS WITH BLUE CHEESE OR COOL RANCH DRESSING \$8

## QUESO CHEESE DIP AND BOTTOMLESS TRI-COLORED TORTILLA CHIPS \$28

## MINI ASIAN EGGROLLS \$42

PETITE VEGETARIAN EGGROLLS SERVED WITH SWEET & SOUR SAUCE

## COVELLI'S 7-LAYER DIP \$32

REFRIED BEANS, SHREDDED CHEDDAR CHEESE, SALSA, GUACAMOLE, SOUR CREAM, BLACK OLIVES, GREEN ONIONS,  
SERVED WITH TRI-COLORED TORTILLA CHIPS

## NEW LOADED BAKED POTATO SKINS \$28

CRISPY POTATO SKINS STUFFED WITH MASHED POTATOES, CHEESE AND BACON; SERVED WITH A SIDE OF SOUR CREAM

## NEW HOT SAUSAGE BITES \$35

SPICY HAND ROLLED SAUSAGE BITES SERVED WITH A ZESTY AND CREAMY DIPPING SAUCE.

## NEW HOT SAUSAGE DIP \$34

SPICY AND CREAMY SAUSAGE DIP SERVED WITH FRESHLY MADE TRI-COLORED TORTILLA CHIPS

## NEW HERBED CREAM CHEESE STACK \$20

LAYERS OF SEASONED CREAM CHEESE, ROASTED RED PEPPERS, AND BLACK OLIVES SERVED WITH CRACKERS

\*ADD TO THE MEAT AND CHEESE BOARD FOR SOMETHING A LITTLE EXTRA!

## NEW CHILI NACHO BAR \$60

OUR CHEF'S HOMEMADE CHILI, QUESO CHEESE, SERVED WITH TRI-COLORED TORTILLA CHIPS, SALSA,  
JALAPENOS, AND DICED TOMATOES. \*ADD PICO DE GALLO GUACAMOLE \$10

# SALADS-FRUIT-VEGETABLES

HOME-MADE RED POTATO SALAD (5LB) \$14

HOME-MADE PASTA SALAD (5LB) \$14

HOME-MADE COLE SLAW (5LB) \$14

HOME-MADE MACARONI SALAD (5LB) \$14

**VEGETABLE CRUDITE \$55**

HAND CUT SEASONAL VEGETABLES SERVED WITH COOL RANCH DIP

**SEASONAL FRUIT AND BERRIES \$50**

SERVED WITH WHIPPED RASPBERRY DIP

**GRILLED VEGETABLE PLATTER \$50**

GRILLED EGGPLANT, ZUCCHINI, YELLOW SQUASH, RED ROASTED PEPPERS, RED ONION, & TOMATO SERVED WITH BALSAMIC VINAIGRETTE AND WARM PITA BREAD

**COVELLI CENTRE SALAD \$32**

MESCLUN GREENS TOPPED WITH FRESH STRAWBERRIES & VIDALIA ONION SERVED WITH OUR CHEF'S OWN POPPY SEED DRESSING.

**ORZO SALAD \$28**

ORZO PASTA, CHERRY TOMATOES, FRESH SPINACH, RED ONION, AND PARMESAN CHEESE TOSSED IN OUR CHEF'S LIGHT HERB VINAIGRETTE.

**NEW**

**ITALIAN CHOPPED SALAD \$30**

CRISP ROMAINE, HAM, SALAMI, PEPPERONI, CHEESES, AND TOMATOES TOPPED WITH OUR CHEF'S OWN BALSAMIC VINAIGRETTE.

**NEW**

**THAI NOODLE SALAD \$28**

NOODLES TOSSED WITH HERBS AND FINELY JULIENNED VEGETABLES IN OUR CHEF'S TANGY THAI VINAIGRETTE.

**ADD GRILLED CHICKEN BREAST TO ANY SALAD \$15**

# SANDWICHES

## HOT DOG BAR \$28

GRILLED HOT DOGS SERVED WITH BUNS, CONDIMENTS, DICED ONION, JALAPENOS, AND A SIDE OF BAKED BEANS.

## ROADIE BURGER \$50

3OZ ALL BEEF HAMBURGERS SERVED WITH ALL THE TRADITIONAL TRIMMINGS.

## PULLED PORK BBQ \$36

SLOW ROASTED, HOUSE-MADE PULLED BBQ PORK SERVED WITH PETITE BUNS.

## SANDWICH RING (12INCH) \$55

HAND BRAIDED ITALIAN BREAD TOPPED WITH TURKEY, HAM, SALAMI, LETTUCE, TOMATO, ONION AND A ZESTY ITALIAN VINAIGRETTE, SERVED WITH POTATO CHIPS IN THE CENTER.

## **NEW** BUFFALO CHICKEN \$43

CREAMY BUFFALO CHICKEN SERVED WITH PETITE BUNS, LETTUCE, CHEDDAR CHEESE, AND BLUE CHEESE DIP.

## **NEW** TRADITIONAL POT ROAST \$50

MELT IN YOUR MOUTH ROAST BEEF, SEASONED TO PERFECTION AND GARNISHED WITH ROASTED SEASONAL VEGETABLES WITH CRUSTY FRENCH ROLLS.

## **NEW** CHICKEN LETTUCE WRAPS \$40

SLOW COOKED CHICKEN WITH CRUNCHY WATER CHESTNUTS, CREMINI MUSHROOMS AND SCALLIONS IN A TANGY DRESSING SERVED WITH FRESH CRISP LETTUCE WRAPS.

\*ADD A HOME-MADE RED POTATO SALAD, PASTA SALAD, COLE SLAW, OR MACARONI SALAD FOR \$14

# ENTREE SELECTIONS

## TEX MEX FAJITA BAR (BEEF \$60 OR CHICKEN \$50)

BELL PEPPERS, SPANISH ONIONS, DICED TOMATOES, SALSA, SOUR CREAM, GUACAMOLE, CHEDDAR CHEESE, JALAPENOS, SHREDDED CHEESE, LETTUCE AND WARM FLOUR TORTILLAS  
\*ADD SPANISH RICE OR REFRIED BEANS FOR \$15

## HERB ROASTED CHICKEN \$40

BREASTS, THIGHS, LEGS & WINGS SLOW ROASTED WITH FRESH HERBS SERVED WITH DINNER ROLLS  
\*PAIR WITH SALAD AND SIDE DISH TO MAKE A COMPLETE MEAL!

## PENNE MARINARA \$40

SERVED WITH PARMESAN CHEESE AND WARM DINNER ROLLS  
\*ADD 12 MEATBALLS FOR \$10

## CARVING BOARD

\*PAIR WITH SALAD AND SIDE DISH TO MAKE A COMPLETE MEAL!

## NEW YORK STRIP LOIN \$185

SEARED WITH FRESH HERBS, GARLIC, AND OUR PRIME SEASONING SERVED WITH LETTUCE, TOMATO, ONION AND FRESHLY BAKED ROLLS

## BEEF TENDERLION PLATTER \$300

SLICED MEDIUM RARE TENDERLION, GRILLED BEEFSTEAK TOMATOES, RED ONION; SERVED WITH FRESH BAKED RUSTIC ROLLS AND HORSE RADISH CREAM SAUCE.

## ROASTED TURKEY BREAST \$125

SLOW ROASTED WITH SAVORY HERB BUTTER, SERVED WITH CHEF'S HOMEMADE STUFFING, LETTUCE, TOMATO, ONION, CITRUS MAYONNAISE, DIJONNAISE, HONEY MUSTARD SAUCE AND FRESHLY BAKED ROLLS.

## GARLIC STUDDED PORK LOIN \$125

CENTER CUT PORK LOIN, STUDDED WITH SLIVERS OF GARLIC AND ROSEMARY ;SERVED WITH HOMEMADE GREENS WITH ROASTED RED PEPPERS AND WARM DINNER ROLLS.

## SIDES

FOUR CHEESE MACARONI AND CHEESE \$34

LOADED POTATO CASSEROLE \$25

HERB ROASTED POTATOES \$20

VEGETABLE DU JOUR (2lbs) \$15

# PIZZA

12 slices

TRADITIONAL CHEESE \$25

TRADITIONAL PEPPERONI \$25

CLASSIC WHITE \$25

BRIER HILL \$25

WHITE HOT \$25

CHICKEN, BACON, RANCH \$25

**NEW** CHICKEN, BACON, TOMATO \$25

**NEW** HOT ITALIAN HOAGIE PIZZA \$25  
-PEPPERONI, HAM, SALAMI,  
AND HOT PEPPERS





# SWEET SELECTIONS

**NEW** GIGANTIC DECADENT COOKIES \$25  
REESE'S CUP OR TRIPLE CHOCOLATE CHUNK

GOURMET FRESH BAKED CHOCOLATE CHIP COOKIES \$25

DOUBLE FUDGE BROWNIES \$28  
BUTTERY CHOCOLATE, CHEWY BROWNIES, GENEROUSLY ICED.

GOURMET CHOCOLATE CHIP  
COOKIE AND DOUBLE FUDGE BROWNIE DUET \$32  
THE BEST OF BOTH WORLDS

SPECIAL CELEBRATION CAKE  
CUSTOM DESIGNED FOR YOUR SPECIAL OCCASION.  
1/2 SHEET CAKE \$45  
FULL SHEET CAKE \$75  
ORDER MUST BE PLACED THREE DAYS PRIOR TO THE EVENT DAY.

ASSORTED PETITE GOURMET COOKIE PLATTER \$25  
COULD INCLUDE :CHOCOLATE CHUNK, OATMEAL RAISIN, PEANUT BUTTER, SUGAR

STRAWBERRY SHORTCAKE \$36  
ANGEL FOOD CAKE WITH A SWEET STRAWBERRY SAUCE AND  
WHIPPED CREAM.

CUPCAKES \$30  
JUMBO CUPCAKES WITH WHIPPED FROSTING AND  
SEASONAL DECORATIONS (CHOCOLATE OR VANILLA)

# BEVERAGES

## BEER

DOMESTIC  
\$22.00 PER SIX PACK  
BUDWEISER  
BUD LIGHT  
MILLER LITE  
COORS LIGHT  
YUENGLING LIGHT  
YUENGLING TRADITIONAL

## IMPORT

\$25.00 PER SIX PACK  
HEINEKEN  
AMSTEL LIGHT  
SHARPS  
MICHELOB ULTRA

## SOFT DRINKS

\$12.50 PER SIX PACK  
PEPSI  
DIET PEPSI  
SIERRA MIST  
GINGER ALE  
DR. PEPPER  
MT. DEW  
AQUAFINA BOTTLED WATER  
JUICY JUICE

SUGAR FREE RED BULL OR  
RED BULL ENERGY DRINK  
\$19 PER SIX PACK

## MIXERS

CLUB SODA (LITER) \$7  
TONIC WATER (LITER) \$7  
SWEET & SOUR MIX \$7  
GRENADINE \$5  
ORANGE JUICE (QUART) \$10  
CRANBERRY JUICE (QUART) \$10  
GRAPEFRUIT JUICE (6 CANS) \$10  
PINEAPPLE JUICE (6 CANS) \$10

## HOT BEVERAGES

10-CUP AIRPOT  
COFFEE (REGULAR OR DECAF) \$14  
ASSORTED HERBAL TEAS \$14  
HOT CHOCOLATE \$14

## BAR SUPPLIES

OLIVES \$5  
CHERRIES \$4  
LEMON WEDGES \$3  
LIME WEDGES \$3

## VODKA BY THE LITER

(other flavors available upon request)

ABSOLUT \$60  
PINNACLE VODKA \$45  
GREY GOOSE \$82

## GIN BY THE LITER

TANQUERAY \$50

## SCOTCH BY THE LITER

DEWAR'S WHITE LABEL \$65

## BOURBON BY THE LITER

MAKER'S MARK \$76

## WHISKEY BY THE LITER

CROWN ROYAL \$70  
JACK DANIEL'S \$71

## RUM BY THE LITER

BACARDI SUPERIOR \$40  
CAPTAIN MORGAN  
ORIGINAL SPICED \$45

## TEQUILA BY THE LITER

1800 \$72

## CORDIALS 375 ML

BAILEY'S IRISH CREAM \$46  
JAGERMEISTER \$45  
KAHLUA \$55  
DEKUYPER TRIPLE SEC \$35  
DISARONNO AMARETTO \$63

## VERMOUTH 375 ML

MARTINI & ROSSI, SWEET OR DRY \$11

# WINE LIST

## **BRIDLEWOOD PINOT NOIR \$43**

JAMMY RED FRUIT FLAVORS OF STRAWBERRY, CHERRY AND PLUM THAT ARE FRAMED BY HINTS OF TOFFEE, CARAMEL AND OAK

## **TOASTED HEAD CABERNET SAUVIGNON \$38**

AROMAS OF DARK CHERRY, BLACKBERRY, CASSIS, SMOKY CLOVE AND SWEET VANILLA.

## **DARK HORSE CABERNET SAUVIGNON \$35**

A BLEND OF RICH GRAPES OFFERING BOLD FLAVORS OF BLACKBERRY AND BLACK CHERRY, INTRIGUING ACCENTS OF COFFEE, MOCHA AND RIPE BLACKBERRIES WITH HINTS OF VANILLA

## **POLKA DOT REISLING \$35**

MEDIUM-BODIED WITH LIME AND CITRUS AROMAS THAT ARE COMPLEMENTED BY SOFT, SWEET FLAVORS OF GREEN APPLE, CITRUS FRUITS AND DELICATE MINERAL NOTES

## **L'UVA BELLA YOUNGSTOWN RED \$38**

INVITING NOTES OF PEACHES AND HONEY, FOLLOWED BY LUSCIOUSLY SWEET FLAVORS OF RIPE PEARS AND LEMON

## **DARK HORSE CHARDONNAY \$35**

RICH FLAVORS OF BAKED APPLE AND PEACH, LAYERED WITH NOTES OF TOASTED OAK, CARAMEL AND BROWN SPICE.

## **WILLIAM HILL CHARDONNAY \$40**

AROMAS AND FLAVORS OF RIPE TREE FRUIT AND SPICE, WITH HINTS OF CITRUS AND TROPICAL FRUIT WITH SUBTLE NOTES OF VANILLA AND TOAST

## **MILBRANT VINEYARDS MERLOT \$40**

RICH FLAVORS OF BLACKBERRY, PLUM, HINTS OF MOCHA AND ESPRESSO WITH A TOUCH OF SAVORY DRIED HERB WITH A HINT OF VANILLA

## **DARK HORSE MERLOT \$35**

ROBUST FLAVORS OF JAMMY DARK FRUIT LAYERED WITH TOASTED OAK, MOLASSES AND BROWN SPICE WITH A LONG, PLUSH FINISH.

## **L'UVA BELLA BLACKBERRY PASSIONFRUIT \$28**

MERLOT GRAPES INFUSED WITH BLACKBERRY JUICES TO CREATE A SWEET AND FRUIT FORWARD BLEND.

