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Welcome

JAC Food and 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, wine, and spirits.

JAC Food and 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 (serves 6)

Please feel free to add additional food and beverage

All American Tailgate \$335

- * Freshly popped buttery popcorn
- * Sandwich Ring - Braided Italian bread topped with turkey, ham, salami, lettuce, tomato, and a zesty Italian vinaigrette
- * Queso and tri-colored tortilla chips
- * Hot dog bar served with condiments
- * Jumbo chicken wings
- * Assorted mini cookies
- * Qty 2 6-packs of soda or water

Youngstown Party Pack \$350

- * Supreme snack mix
- * Italian egg rolls with marinara sauce
- * Briar Hill pizza
- * Petite sausage sandwiches
- * Anti-pasto salad
- * Assorted mini cookies
- * Qty 2 6-packs of soda or water

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 7.25% TAX





Snacks

Freshly Popped Buttery Popcorn \$9

Crunchy Potato Chips \$12

**Add 1 pound Cool Ranch Dip \$10*

Mini Pretzel Twists \$11

Supreme Snack Mix \$13

Bagel chips, oyster crackers, pretzels, rice crackers, corn chips, spicy bits, & almonds

Snack Trio \$25

Potato chips, popcorn, and mini pretzel twists

Salsa and Tri-Colored Tortilla Chips \$25

**Add Pico de Gallo Guacamole \$12*

Chef's Own Hummus \$20

Your choice of Traditional or Avocado Hummus served with either Naan bread or tri-colored tortilla chips

16" Pizza (12 slices)

\$25

- *Cheese**
- *Pepperoni**
- *Sausage**
- *Briar Hill**
- *White Hot**
- *Pesto Tomato**

\$28

- *Chicken, Bacon, Ranch**
- *Hawaiian BBQ**
- *Taco**

**Now offering a 12" Gluten-free Cauliflower Crust. Any pizza can be made on this new crust. Add \$3*

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Appetizers

Meat and Cheese Board \$50

Salami, pepperoni, and a variety of domestic cheeses served with assorted crackers

Jumbo Shrimp Cocktail \$95

Jumbo shrimp expertly cooked in court bouillon served with our Chef's tangy cocktail sauce

8 Layer Mexican Dip \$40

Layered refried beans, sour cream, guacamole, scallion, jalapeno, olives, and tomatoes served with house made tri-color nacho chips

Antipasto Skewers \$28

Tri-colored tortellini, salami, pepperoni, fresh mozzarella, cherry tomatoes, and Spanish olives drizzled with white balsamic vinaigrette

Soft Bavarian Pretzel Sticks \$36

Soft, buttery pretzel sticks served with hot nacho cheese sauce

Queso and Bottomless Tortilla Chips \$30

Hot nacho cheese sauce served with our house made tri-colored tortilla chips

Potsticker and Mini Egg Roll Combo \$45

Pork-filled potstickers and vegetarian egg rolls served with a sweet-chili sauce

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Appetizers (continued)

All-Star Combo \$58

Crisp chicken wings and golden chicken tenders served hot and crunchy with BBQ and honey mustard dipping sauces

Jumbo Wings \$55

Jumbo bone-in wings tossed with your choice of flavor (Buffalo, BBQ, Ranch, Cajun, Golden Garlic, Parmesan-Garlic-Ranch, or Gouchang sweet/tangy Chili)

Traditional Chicken Tenders \$48

Tender marinated white meat fried to golden perfection served with BBQ and honey mustard dipping sauces

**Add carrots and celery sticks with bleu cheese or cool ranch dressing \$9*

Loaded Potato Skins \$30

Crispy potato skins stuffed with mashed potatoes, cheese, and bacon served with a side of sour cream

Arancini \$30

Breaded risotto balls stuffed with mozzarella cheese, deep-fried, and served with marinara sauce

Italian Egg Rolls \$30

A Youngstown favorite! Sausage, greens, and cheese wrapped in a crispy shell served with marinara sauce

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Salad, Fruit, and Veggies

Red Skinned Potato Salad (5 lbs) \$14

Cole Slaw (5 lbs) \$14

Pasta Salad (5 lbs) \$14

Vegetable Crudite \$55

Hand cut seasonal vegetables served with cool ranch dip

Seasonal Fruit and Berries \$55

Sliced melon, pineapple, and other fruits served with house made whipped raspberry sauce

Grilled Vegetable Platter \$55

Grilled eggplant, zucchini, yellow squash, red roasted peppers, red onion, and tomato drizzled with balsamic vinaigrette and served with warm pita bread

Covelli Centre Salad \$32

Tender mesclun greens topped with fresh strawberries and Vidalia onion and served with our own special poppy seed vinaigrette

Chicken-Avocado-Bacon Chopped Salad \$37

Chicken breast, tomato, onion, bacon, cheddar-jack cheese, and avocado served on a bed of lettuce and dressed with a cilantro cream dressing

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Sandwiches

Hot Dog Bar \$33

Grilled hot dogs served with buns and assorted condiments

Roadie Burgers \$55

All-beef hamburgers served with cheese, lettuce, tomato, onion, pickles, and freshly baked rolls

Sandwich Ring (12 inch) \$55

Braided Italian bread topped with turkey, ham, salami, lettuce, tomato, onion, and a zesty Italian vinaigrette served with potato chips in the center.

Pulled Pork BBQ \$40

Smoked and slow roasted hand pulled pork served with brioche buns

Petite Italian Sausage \$35

Italian sausage links on crack rolls topped with sautéed peppers & onions and marinara sauce

Nashville Hot Chicken Sliders \$48

Breaded chicken breasts brushed with Nashville hot sauce served with cheese, lettuce, tomato, onion, pickles and Cajun aioli and brioche buns

*Add house made Red Potato Salad, Pasta Salad, or Cole Slaw for \$14

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Entrees

Tex Mex Fajita Bar \$60 (Barbacoa Beef or Chicken)

Bell Peppers, Spanish onions, lettuce, diced tomatoes, salsa, sour cream, shredded cheese, and warm flour tortillas

**Add Spanish Rice or Refried Beans \$15*

**Add Guacamole \$10*

Chicken Stirfry \$40

Cubes of chicken tossed with colorful seasonal vegetables and fresh ginger served with fried rice

Zucchini Ravioli \$35

Ricotta and mozzarella cheeses wrapped in fresh zucchini, baked in marinara sauce and served with crack rolls

Carving Board

New York Strip Loin \$185

Seared with fresh herbs, garlic, and prime seasoning served with freshly baked rolls

Smoked Flank Steak \$185

Sliced medium-rare flank steak sautéed with herbed mushrooms served with freshly baked brioche rolls and crumbled bleu cheese dressing

Roast Turkey Breast \$135

Slow roasted with savory herb butter served with lettuce, tomato, provolone cheese, dijonnaise, honey mustard, and freshly baked rolls

Garlic Studded Pork Loin \$135

Center cut pork loin studded with slivers of garlic and rosemary served with house made greens with roasted red peppers and warm dinner rolls

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Sides

Four Cheese Macaroni and Cheese \$35

Loaded Potato Casserole \$25

Herb Roasted Potatoes \$20

Vegetable du Jour (2 pounds) \$15

Sweet Selections

Warm Cinnamon Doughnut Holes \$20

Freshly cooked doughnut holes tossed in cinnamon sugar and served warm

Gourmet Freshly Baked Chocolate Chunk Cookies \$25

Double Fudge Brownies \$28

Buttery, chewy chocolate brownies generously iced with chocolate frosting

Cherry Cheesecake Dip \$28

Individual mini cheesecake cups topped with cherries and served with honey graham crackers

Lemon Bars \$35

Luscious lively lemon curd in a buttery shortbread

Italian Cannoli \$34

Chocolate dipped shells filled with classic Italian cannoli cream

Reese's Peanut Butter Pie Cups \$30

Individual mini cups filled with an Oreo, peanut butter cream and topped with Reese's cups and fudge sauce

Special Celebration Cake (1/2 sheet \$60 or full sheet \$90)

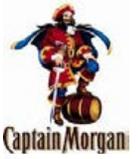
Custom designed for your special occasion

**Requires a three-day notice*

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pepsi



Beverages

Beer - Domestic

\$22 / 6-pack

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Yuengling Light
- Yuengling Traditional

Beer - Import

\$25 / 6-pack

- Heineken
- Sharps
- Michelob Ultra

Soft Drinks

\$12.50 / 6-pack

- Pepsi
- Diet Pepsi
- Sierra Mist
- Ginger Ale
- Mt. Dew
- Capri Sun
- Aquafina Water

Truly Hard Seltzer

\$22.50 / 6-pack

- Wild Berry
- Pineapple
- Blueberry

Cordials (375ml)

- Bailey's Irish Cream \$46

Mixers

- Club Soda (Liter) \$7
- Tonic Water (Liter) \$7
- Sweet & Sour Mix \$7
- Grenadine \$5

\$10 / 6-pack

- Orange Juice
- Cranberry Juice
- Grapefruit Juice
- Pineapple Juice
- Margarita Mix

Hot Beverages

\$14 / 10-cup Airpot

- Coffee (Regular or Decaf)
- Assorted Herbal Teas
- Hot Chocolate

Bar Supplies

- Spanish Olives \$5
- Cherries \$4
- Lemon Wedges \$4
- Lime Wedges \$4

Energy Drinks

\$20 / 6-pack

- Red Bull
- Red Bull, Sugar Free

Vodka (Liter)

Others available upon request

- Absolut \$65
- Titos \$60
- Grey Goose \$76

Gin (Liter)

- Beefeater \$65

Scotch (Liter)

- Chivas Regal \$76

Bourbon (Liter)

- Maker's Mark \$76

Whiskey (Liter)

- Crown Royal \$80
- Crown Apple \$80
- Crown Vanilla \$80
- Jack Daniel's \$75
- Fireball \$65

Rum (Liter)

- Bacardi \$45
- Captain Morgan \$45

Tequila

- 1800 \$72 (Liter)
- Cabo Wabo \$70 (750ml)

Vermouth (375ml)

- Martini & Rossi, Sweet, or Dry \$11



Wine List

Canyon Road Moscato \$28

Inviting notes of peaches and honey, followed by luscious flavors of ripe pears and lemons

Prophecy Rose \$38

Delicate and bright with layers of fresh strawberries, raspberries, and a hint of white peach with a crisp and refreshing finish

Wycliff Brut Rose \$40

Bright citrus flavors with layers of raspberries, strawberries, and hints of pear, balanced with a light body and refreshing mouthfeel

William Hill Central Coast Chardonnay \$45

Notes of peach, pear, and baked apple blend seamlessly with fresh-cut citrus and subtle layers of caramel and nutmeg

Athena Chardonnay \$35

Luscious and creamy with bright aromas of stone fruits dotted by hints of pineapple

Athena Pinot Noir \$40

Bold notes of black cherry and toasted oak, layered with hints of maple and vanilla

Proverb Merlot \$35

Well balanced with notes of plum and dark cherry, woven with hints of vanilla and spice

Athena Cabernet Sauvignon \$35

Full bodied with intense aromas of blackberry and currants, while French oak nuances provide hints of clove and nutmeg

Robert Mondavi Private Select Cabernet Sauvignon \$38

Decadent aromas of black cherry, blackberry, vanilla, toasty oak, and coffee

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Food & Beverage ~ Ordering Information

In an effort to simplify the ordering process, we have assembled the following information for you

Menus

As the exclusive caterer of the Covelli Centre, JAC Food & Beverage is committed to the highest standards of quality and service. Our menu offers a comprehensive selection of innovative culinary creations from which to choose. If you have any specific dietary restrictions or needs, please let us know and we will make every effort to provide special requests made in a timely manner. It is not permissible for suite holders or guests to bring food and/or beverages into their suite.

Ordering Prior to the Event

To ensure that JAC Food & Beverage Group properly accommodates all of your food and beverage requirements, we request that you place your orders by 3:00 pm, three (3) business days prior to the event or by the deadline provided by your suite manager. All orders placed after the deadline will be considered an Event Day order and should be placed from the Game Day Menu. To place an order, please fax or email the Food & Beverage Suite Order Form to 330.746.5197 or email to tkoma@covellicentre.com. Should you have any questions or special requests, please call 330.740.1856 or email tkoma@covellicentre.com.

Cancellation

Should you need to cancel your food and beverage order, please contact us directly at least 24 hours prior to the event. No charges will be incurred if you follow this procedure. Suite orders cancelled within the 24 hour minimum will be assessed a 50% of the invoice on food and beverage.

Ordering Food During the Event

All Game Day Menu items and beverages are available during each event. With that being said you will receive ordering deadlines for each event other than hockey. We strongly suggest that you have orders placed prior to those deadlines in order for us to service you appropriately. Day of event orders may be placed with your Suite Attendant overseeing your suite. Please allow approximately one hour for event day orders.

Method of Payment

JAC Management accepts Visa, MasterCard, American Express, Discover and cash. If you are a guest and are responsible for your own food and beverage service, please inform your Suite Attendant of your method of payment.

Service Charge & Tax

A standard service charge of 20% will be assessed on all orders, along with local sales tax.

Delivery, Equipment, and Disposables

Food and beverage pre-orders will be delivered to your suite approximately one hour prior to the event. Should you require hot entrees at a specific time, please inform us when your order is placed. We will do our best to accommodate your request. All suites are provided with the necessary chafing dishes as well as the appropriate serving utensils.

Alcoholic Beverages

Due to Ohio Liquor Law and the Covelli Centre policy, no alcoholic beverages may be brought in or removed from the building. It is the responsibility of the suite owner to ensure that no minors or intoxicated person consume alcoholic beverages in their suite. JAC Management Group reserves the right to check for proper identification and refuse service to any person who appears to be intoxicated or under age.

Outside Food and Beverage

Outside food and beverage is not permitted into the Covelli Centre. Specialty foods due to allergies need to be approved by the food and beverage department. Specialty cakes or cupcakes need to be approved by the food and beverage department and brought in prior to doors.