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.



Appetizers

Meat and Cheese Board \$54

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

Jumbo Shrimp Cocktail \$120

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

Soft Bavarian Pretzel Sticks \$38

Soft, buttery pretzel sticks served with hot nacho cheese sauce

Queso and Bottomless Tortilla Chips \$35

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

Potsticker and Mini Egg Roll Combo \$50

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

Traditional Chicken Tenders \$54

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 ranch dressing \$12

Loaded Potato Skins \$34

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







Appetízers (continued)

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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 ranch dressing \$12

Loaded Potato Skins \$34

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



Snacks

Freshly Popped Buttery Popcorn \$12

Crunchy Potato Chips \$15

Mini Pretzel Twists \$13

Snack Trio \$30

Potato chips, popcorn, and mini pretzel twists

Salsa and Tri-Colored Tortilla Chips \$28

16" Pízza (12 slíces)

<u> \$28</u>

- *Cheese
- *Pepperoni
- *White Hot



Sandwiches

Hot Dog Bar \$35

Grilled hot dogs served with buns and assorted condiments

Roadie Burgers \$58

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

Deli Sandwiches (12 inch) \$60

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 \$45

Smoked and slow roasted hand pulled pork served with brioche buns

*Add house made Red Potato Salad, Pasta Salad, or Cole Slaw for \$18





Salad, Fruit, and Veggies

Red Skinned Potato Salad (5 lbs) \$18

Cole Slaw (5 lbs) \$18

Pasta Salad (5 lbs) \$18

Vegetable Crudite \$60

Hand cut seasonal vegetables served with cool ranch dip

Seasonal Fruit and Berries \$60

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

Covelli Centre Salad \$34

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









Entrees

Chicken Stirfry \$45

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

Cheese Ravioli \$38

Ricotta and mozzarella cheeses baked in marinara sauce and served with crack rolls

Carving Board

New York Strip Loin \$200

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

Roast Turkey Breast \$145

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

Garlic Studded Pork Loin \$145

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



Sídes

Four Cheese Macaroni and Cheese \$35 Loaded Potato Casserole \$28 Herb Roasted Potatoes \$23 Vegetable du Jour (2 pounds) \$18

Sweet Selections

Gourmet Freshly Baked Chocolate Chunk Cookies \$28

Double Fudge Brownies \$32

Buttery, chewy chocolate brownies generously iced with chocolate frosting

Lemon Bars \$35

Luscious lively lemon curd in a buttery shortbread

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

Custom designed for your special occasion

*Requires a three-day notice











































ENDERATEST .

Beverages

Beer - Domestic

\$24 / 6-pack
Budweiser
Bud Light
Miller Lite
Coors Light
Yuengling Light
Yuengling Traditional

Beer - Import

\$26 / 6-pack Sharps Michelob Ultra

Soft Drinks

\$14.00 / 6-pack
Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
Mt. Dew
Capri Sun
Aquafina Water

Truly Hard Seltzer

\$22.50 / 6-pack
Wild Berry
Strawberry Lemonade

Cordials (375ml)

Bailey's Irish Cream \$46

Mixers

Club Soda (Liter) \$7 Tonic Water (Liter) \$7

\$10 / 6-pack
Orange Juice
Cranberry Juice

Hot Beverages

\$14 / 10-cup Airpot
Coffee (Regular or Decaf)
Assorted Herbal Teas
Hot Chocolate

Bar Supplies

Lemon Wedges \$4 Lime Wedges \$4

Energy Drinks

\$20 / 6-pack
Red Bull
Red Bull, Sugar Free

Vodka (Liter)

Others available upon request Absolut \$68 Titos \$60 Grey Goose \$80

Gin (Liter)

Beefeater \$65

Scotch (Liter)

Chivas Regal \$80

Bourbon (Liter)

Maker's Mark \$76

Whiskey (Liter)

Crown Royal \$80 Crown Apple \$80 Crown Vanilla \$80 Jack Daniel's \$60 Fireball \$65

Rum (Liter)

Bacardi \$48 Captain Morgan \$48

Tequila

1800 \$72 (Liter) Cabo Wabo \$65 (750ml)

Vermouth (375ml)

Martini & Rossi, Sweet, or Dry \$15