

SUITE MENU



2015-2016



CONNECT WITH A CONSULTANT BY CALLING 216.420.2669 OR ORDER ONLINE AT WWW.SUITECATERING.COM





How may we help you?

Packages:

- THE ALL STAR
- THE MVP
- MICHAEL SYMON'S SIGNATURE

Beverages:

- SOFT DRINKS & BEERS
- LIQUOR & BAR SUPPLIES
- WINE LIST

A La Carte:

- CHEF ACTION STATIONS
- SNACKS
- CHILLED APPETIZERS
- HOT APPETIZERS
- SALADS
- SANDWICHES
- Q PIZZA SHOP
- ARENA FAVORITES
- HOT ENTREES
- SPECIALTY SIDES
- DESSERTS



Policies - Ordering Information

ORDERING DEADLINES

Certain items on our menu are considered "advanced items" while others are also available "event day." In order to ensure you have access to our full suite menu, we ask that you submit your order two business days prior to your scheduled event. At that point, "advanced items" 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:

- Monday events - due the previous Thursday
- Tuesday events - due the previous Friday
- Wednesday events - 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 a 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, please dial the "catering" line on your Suite phone.

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: padron-krizia@aramark.com
2. Via fax: (216) 420-2666
3. Via the online catering site, reserved for suite holders whom have established an account: www.suitecatering.com

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.*





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



THE ALL STAR

\$450.00

*this package comfortably serves 10-12 guests

Available Event-Day

Bottomless Snacks

Popcorn, Kettle Chips and Onion Dip, Mixed Nuts

Caesar Salad

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

Farmers Market Crudité

Season's Selection of Fresh Vegetables, Ranch Dressing

Garlic Pretzel Bites and Beer Cheese Fondue

Sea Salt Soft Pretzel Bites, Garlic Butter, Beer Cheese

Bacon Cheddar Burgers*

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

Nathan's All Beef Hot Dogs

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls

Housemade Mac and Cheese

Fresh Baked Cookies

Peanut Butter, Sugar, Oatmeal Raisin, Chocolate Chip

SUGGESTED ADD-ONS:

Crispy Chicken Tenders

EVENT DAY

BBQ, Honey Mustard

\$71

Bud Light

Served by the 6-Pack

\$26.50





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



THE MVP

\$650.00

*this package comfortably serves 10-12 guests

Bottomless Snacks

Popcorn, Kettle Chips and Onion Dip, Mixed Nuts

Marinated Olives

Artichoke, Sundried Tomato, Italian Vinaigrette, Crostini

Charcuterie Board

Cured Meats, Gherkins, Whole Grain Mustard, Crostini

Fresh Fruit Favorites

Season's Selection of the Freshest Fruit

Beef* Sliders

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

Greek Salad

Romaine, Cucumber, Tomato, Kalamata Olives, Pepperoncini, Feta Cheese, Red Wine Vinaigrette

Braised Beef Short Ribs

Potato Gratin, Brussels Sprouts with Bacon, Sherry Vinegar Reduction

Artisan Pasta

Penne Pasta, Hand Crushed Tomatoes, Garlic Escarole, Italian Sausage

Margherita Pizza

Basil, Mozzarella, Roasted Tomatoes

Chef's Choice Dessert Platter

SUGGESTED ADD-ONS:

Off The Grill

EVENT DAY

Italian Sausage, Bratwurst, Peppers, Onions, Apple Cider-Braised Sauerkraut, Rolls, Mustard, Ketchup \$48

Moet Imperial

Sparkling Champagne \$95





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Michael Symon's Signature Package

\$475.00

*this package comfortably serves 10-12 guests

Creamy Coleslaw

Red Cabbage, Savoy Cabbage, Carrots, Dijon Mustard, Creamy Slaw Dressing

Braised Greens

BBQ Baked Beans

Baked Macaroni

Jalapeno Creamed Corn

Smoked Meats

Chicken Thighs, Brisket, Pulled Pork, BBQ Sauce

Jalapeno Cheddar Corn Bread

SUGGESTED ADD-ONS:

Michael Symon's Pulled Pork Sliders
\$75

Great Lakes Dortmunder
Served by the 6-Pack
\$38





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



*serves 10-12 guests

Chef Action Stations

Artisan Pasta

*This item is available gluten-free.

Penne, Orecchiette, Marinara, Parmesan Fondue, Pesto Sauce, Roasted Julienned Chicken, Sliced Italian Sausage, Shrimp, Grilled Vegetables, Parmesan, Garlic, Chiffonade Basil, Garlic Breadsticks
\$325

Rocco Whalen's Tacos @ The Q

Braised Beef Brisket, Garlic Buttered Shrimp, Sweet Teriyaki Glaze, Jack Cheese, Greens, Salsa Fresca, Scallions, Lime, Soft Tortillas
\$225

Michael Symon's Mac and Cheese

Roasted Chicken, Goat Cheese Sauce, Fresh Tomatoes, Rosemary, Rigatoni
\$200





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Snacks

Popcorn

EVENT DAY

Bottomless Fresh Popped

\$20

Roasted Nut Mix

EVENT DAY

Roasted Fan Favorites

\$35

Tortilla Chips and Salsa

EVENT DAY

Fresh Tomato Salsa

\$22

Flash Crisp Yukon Gold Chips

EVENT DAY

French Onion Dip

\$20

Kettle Chips and Onion Dip

EVENT DAY

\$14

Pretzel Twists and Onion Dip

EVENT DAY

\$16

Jonathon Sawyer's Hummus

Fresh Cucumber, Seasonal Pickled Crudité, Pickled Egg, Assorted Crostini and Grilled Flatbreads

\$48

Cracker Basket with Dips

Assorted Crackers, Horseradish Dill, White Bean Puree, Boursin Cheese

\$42

Marinated Olives

Artichoke, Sundried Tomato, Italian Vinaigrette, Crostini

\$32

*serves 6 guests





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Chilled Appetizers

Farmers Market Crudité

EVENT DAY
Season's Selection of Fresh Vegetables, Ranch Dressing
\$55

Fresh Fruit Favorites

EVENT DAY
Season's Selection of the Freshest Fruit
\$40

Local Cheese Board

EVENT DAY
Brie, Bleu Cheese, Smoked Gouda, Cheddar, Herbed Boursin,
Dried Cranberries, Dried Apricots, Assorted Crackers and Crostini
\$72

Shrimp Cocktail

Cocktail Sauce, Lemons, 24 Pieces
\$145

Charcuterie Board

Cured Meats, Gherkins, Whole Grain Mustard, Assorted Crackers and Crostini
\$95

Sushi* & Maki* Display

Soy Sauce
24 pcs... \$80
48 pcs... \$150



Individual 7 Layer Dips

Refried Beans, Sour Cream, Salsa, Cheddar Cheese, Black Olives,
Guacamole, Shredded Lettuce, Tortilla Chips
\$50



*serves 10 guests





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Hot Appetizers

*serves 6 guests

Crispy Chicken Tenders

EVENT DAY

BBQ, Honey Mustard
\$71

Quaker Steak & Lube Wings

EVENT DAY

Celery, Bleu Cheese Dressing
Buffalo \$66
BBQ \$66
Golden Garlic \$66

Quaker Steak & Lube Wing Trio

EVENT DAY

Buffalo, BBQ, Golden Garlic, Celery, Bleu Cheese Dressing
\$77.50

Spinach and Artichoke Dip

EVENT DAY

Tortilla Chips
\$62

Baked Potato Fries

EVENT DAY

Cheddar Jack Cheese, Bacon Bits, Green Onions,
Ranch Sour Cream
\$35

Garlic Pretzel Bites and Beer Cheese Fondue

EVENT DAY

Sea Salt Soft Pretzel Bites, Garlic Butter, Beer Cheese
\$32

Loaded Nachos

Beef Chili, Cheese Sauce, Sour Cream, Jalapenos, Salsa,
Tortilla Chips
\$70

Jonathon Sawyer's Fretos Walking Tacos

Tabasco Mash, Certified Angus Beef Chili, Butterhaus Cheese
\$70

Rocco Whalen's Cleveland Nachos

Crisp Potatoes, Parmesan Cheese Fondue, Crumbled Bacon,
Scallions, Fresh Herbs, Parmesan Cheese
\$65





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Salads

*serves 10 guests

Caesar Salad

EVENT DAY

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

\$60

add Chicken - \$75

EVENT DAY

Garden Salad

EVENT DAY

Mixed Field Greens, Cucumber, Carrots, Red Onions, Tomatoes, Radishes, Balsamic Vinaigrette

\$62

Chicken Cobb Salad

Romaine, Bacon, Tomatoes, Eggs, Red Wine Vinaigrette

\$95

Greek Salad

Romaine, Cucumber, Tomato, Kalamata Olives, Pepperoncini, Feta Cheese, Red Wine Vinaigrette

\$65

Rocco Whalen's Rosie Salad

Salad Greens, Chopped Cucumber, Ricotta, Blush Vinaigrette

\$60





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Sandwiches

*serves 6 guests

Turkey BLT

Turkey, Lettuce, Tomato, Bacon,
Citrus Black Pepper Aioli, Ciabatta Roll
\$55

Vegetarian Sandwich

Grilled Portobello Mushrooms, Roasted Red Peppers,
Arugula, Hummus, Ciabatta Roll
\$50

Wrap Trio

EVENT DAY

12 Pieces

Beef & Cheddar- Sliced Roast Beef*, Cheddar Cheese, Horseradish Aioli, Lettuce, Tomatoes

Santa Fe Grilled Chicken- Grilled Chicken Breast, Black Bean, Corn Salsa, Ranch Dressing

Veggie- Roasted Seasonal Vegetables, Hummus

\$80

Lobster Roll

Celery, Lemon Juice, Traditional Dressing, Cracked Black Pepper, Local Slider Roll
\$85





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Q Pizza Shop

* pizza sliced to 12 pieces

Cheese

EVENT DAY

Three Cheese Blend
\$25

Pepperoni

EVENT DAY

Pepperoni and Mozzarella
\$28

Margherita

EVENT DAY

Basil, Mozzarella, Roasted Tomatoes
\$28

BBQ Chicken

EVENT DAY

Smoked Chicken, BBQ Sauce, Caramelized Red Onion
\$28

The Works Pizza

EVENT DAY

Pepperoni, Applewood Smoked Bacon,
Ham, Italian Sausage, Peppers, Onions
\$28





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Arena Favorites

*serves 6 guests

Nathan's All Beef Hot Dogs

EVENT DAY

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls
\$43.50

Sugardale Hot Dogs

EVENT DAY

Sauerkraut, Diced Onions, Mustard, Ketchup, Relish, Rolls
\$38

Hot Dog Toppings

EVENT DAY

Chili, Shredded Cheddar
\$25

Bacon Cheddar Burgers*

EVENT DAY

Caramelized Onions, Sautéed Mushrooms, Cheddar,
Applewood Smoked Bacon, LTO, Buns
\$67

Off The Grill

EVENT DAY

Italian Sausage, Bratwurst, Peppers, Onions,
Apple Cider-Braised Sauerkraut, Rolls, Mustard, Ketchup
\$48

Beef* Sliders

Grilled Onions, Pickles, Cheddar Cheese, Tomatoes,
Bistro Sauce, Slider Buns, 2 Per Person
\$48

Michael Symon's The Cleveland Classic

Potato & Cheese Pierogies, Grilled Kielbasa,
Hard Cider Cabbage, Stadium Mustard, Buerre Blanc
\$65

Michael Symon's Pulled Pork Sliders

\$75

Jonathon Sawyer's Fried Chicken Sliders

\$75

Rocco Whalen's Cheesesteaks

Asia Town Cheesesteak - Shaved Sirloin,
Ginger and Hoisin BBQ Sauce, Spicy "Whiz",
Quick Asian Pickles, Cilantro, Fresh Rolls
\$75





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Hot Entrees

*serves 10 guests

Artisan Pasta

EVENT DAY

Penne Pasta, Hand Crushed Tomatoes, Garlicky Escarole, Italian Sausage
\$85

Fajita Bar

EVENT DAY

Marinated Chicken, Carne Asada, Red Bean and Lime Rice, Bell Peppers, Onions, Sour Cream, Pico de Gallo, Shredded Cheese, Flour Tortillas
\$125

Lemon Thyme Roasted Chicken

Warm Potato Salad, Green Beans, Natural Jus
\$115

Braised Beef Short Ribs

Potato Gratin, Brussels Sprouts with Bacon, Sherry Vinegar Reduction
\$135

Pan-Seared Shrimp Curry

South India Yellow Curry, Coriander and Caraway Seed Rice, Roasted Cauliflower, Roasted Green Peppers, Banana Peppers
\$95

Roasted BBQ Pork Tenderloin

Mac and Cheese, Braised Collard Greens, Ancho-Maple BBQ Sauce
\$115

Michael Symon's Smoked Beef Brisket

BBQ Beans, Salsa Verde, Crispy Onions
\$100

Michael Symon's Lasagna

Pork Sausage, Veal, San Marzano Tomatoes, Ricotta, Parmesan, Basil
\$98





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Specialty Sides

*serves 6 guests

Warm Potato Salad

EVENT DAY
\$25

Green Beans

EVENT DAY
\$25

Housemade Mac and Cheese

EVENT DAY
\$38

Red Bean and Lime Rice

EVENT DAY
\$25

Potato Gratin

\$25

Brussels Sprouts with Bacon

\$48

Michael Symon's Jalapeno Creamed Corn

\$40





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Desserts

*serves 6 guests

Fresh Baked Cookies

EVENT DAY

Peanut Butter, Sugar, Oatmeal Raisin, Chocolate Chip

\$28

Brownies

EVENT DAY

Double Chocolate Brownies

\$28

Jonathon Sawyer's Popcorn Panna Cotta

\$50

Mini Chocolate Cakes

Berries, White Chocolate Sauce

Gluten-Free

\$50





Beverages

Soda (sold by the 6-pack)

Pepsi, Diet Pepsi, Sierra Mist,
Lipton Iced Tea, Mountain Dew, Gingerale
\$15

Water (sold by the 6-pack)

Aquafina Water
\$15.25

Fresh Brewed Coffee & Hot Tea Service

\$13

Juice (sold by the liter)

Orange, Grapefruit, Cranberry, Tomato, Pineapple Juice
\$7

Bottled Beer (sold by the 6-pack)

Domestic

Budweiser, Bud Light, Coors Light,
Miller Lite, Yuengling, Labatt Blue, Labatt Blue Light
\$26.50

Premium/Import

Corona, Michelob Ultra, Heineken, Stella Artois
\$34.50

Specialty Craft

Great Lakes Dortmunder, Angry Orchard,
Goose Island Pale Ale, Magic Hat
\$38

Gluten-Free

Redbridge Beer
\$33

Non-Alcoholic

St. Pauli Girl Non Alcoholic
\$24

Specialty Drinks

West Coast Chill (4-pack) \$24
Mike's Hard Lemonade (6-pack) \$30
Mike's Light Hard Lemonade - *Gluten-Free* (6-pack) \$30
MYX Fusion Moscato (6-pack) \$34.50

Mixers (sold by the 6-pack)

Club Soda, Tonic
\$13





WELCOME

PACKAGES

A LA CARTE

BEVERAGES



Beverages

Liquor

| | |
|---------------------------|------|
| Absolut Vodka | \$32 |
| Bacardi Select Rum | \$25 |
| Beefeaters Gin | \$31 |
| Captain Morgan Spiced Rum | \$29 |
| Chivas Regal | \$43 |
| Ciroc Vodka | \$52 |
| Courvoisier | \$41 |
| Crown Royal | \$40 |
| Cuervo Gold Tequila | \$31 |
| Dewar's White Label | \$37 |
| Dry Vermouth | \$15 |
| Glenlivet | \$53 |
| Grey Goose | \$47 |
| Hennessy | \$46 |
| Jack Daniel's | \$36 |
| Jim Beam | \$31 |
| Knob Creek | \$41 |
| Maker's Mark | \$41 |
| Patron Tequila | \$61 |
| Seagram's VO | \$26 |
| Sweet Vermouth | \$15 |
| Tanqueray Gin | \$34 |
| Tito's Vodka | \$38 |
| Triple Sec | \$15 |

Bar Supplies

| | |
|-----------------|--------|
| Bitters | \$3.00 |
| Bloody Mary Mix | \$5.50 |
| Cherries | \$4.50 |
| Cocktail Onions | \$4.50 |
| Grenadine Syrup | \$5.50 |
| Lemon Wedges | \$4.50 |
| Lime Wedges | \$4.50 |
| Orange Wedges | \$4.50 |
| Olives | \$4.50 |
| Lime Juice | \$5.50 |
| Tabasco | \$4.00 |
| Worcestershire | \$4.00 |

One Stop Shopping Package

(1-Six Pack of Each)

Pepsi, Diet Pepsi, Sierra Mist and Aquafina Water
Budweiser, Bud Light, Labatt Blue and Yuengling

(1-Bottle of Each)

Absolut, Tanqueray, Crown Royal and Captain Morgan
Sonoma Cutrer Chardonnay and Erath Pinot Noir
Cranberry, Orange and Grapefruit Juice
Lemons, Limes, Olives, Club Soda, Tonic and Gingerale
\$490





Wine List

Sparkling Wines

- Domaine Chandon Brut - \$59
- Moet Imperial - \$95
- Moet Imperial Rose - \$95
- Veuve Clicquot - \$110

Sweet White and Blush Wines

- Woodbridge White Zinfandel - \$28
- Chateau Ste. Michelle Riesling - \$30
- Cupcake Sparkling Moscato - \$30

White Wines - Dry Light to Medium Intensity

- Woodbridge Chardonnay - \$28
- Woodbridge Pinot Grigio - \$28
- Cupcake Chardonnay - \$29
- Uppercut Sauvignon Blanc - \$30
- Kim Crawford Sauvignon Blanc - \$46
- Santa Margherita Pinot Grigio - \$56

White Wines - Dry Medium to Full Intensity

- Sterling Napa Chardonnay - \$42
- Sonoma Cutrer Chardonnay - \$59
- Cakebread Cellars Chardonnay - \$89

Red Wines - Dry Light to Medium Intensity

- Woodbridge Cabernet Sauvignon - \$28
- Woodbridge Merlot - \$28
- Red Diamond Cabernet Sauvignon - \$29
- Motto Red Blend - \$32
- Laurello Cosmo Red Blend - \$41
- Erath Pinot Noir - \$50

Red Wines - Dry Medium to Full Intensity

- Gnarly Head Red Zinfandel - \$30
- Noble Vines 337 Cabernet Sauvignon - \$34
- Coppola Diamond Merlot - \$35
- Tamari Malbec - \$42
- Robert Mondavi Napa Cabernet Sauvignon - \$56
- Stag's Leap Hands of Time Red Blend - \$85
- Girard Artistry Napa Meritage - \$98

Wine Connoisseur's Package

One Bottle of Each...
 Sonoma Cutrer Chardonnay, Erath Pinot Noir and Stag's Leap Hands of
 Time Red Blend
 \$205

