

FOOD ★ **DRINKS** ★ **FUN**



SUITE MENU





WELCOME

Welcome to the 2018 Mud Hens season at Fifth Third Field! We look forward to creating a memorable experience for our fans and your guests. Our creative team of culinarians has created a complete menu featuring three ballpark favorites' packages and à la carte menu items.

The menu features classic ballpark fare along with fan favorites such as smoked beef brisket, buffalo chicken and white cheddar mac n' cheese to name a few.

Christopher Shannon
Director of Operations





WELCOME

The Toledo Mud Hens invite you to try the new seasons suite menu with innovative presentation, style and our guarantee of exceptional service. We continue to offer many of the all-time favorites and many new creative food and beverage items.

Our goal is to ensure that each and every guest at Fifth Third Field has a memorable and enjoyable day watching our Mud Hens.

Suite Hours

Suites are open 1 hour before and after game times on Monday through Thursday. For weekend games, the suites will open 90 minutes before game time and close 1 hour after the game.

Administrative Fee, Sales Tax and Gratuity Policy

All food and beverage orders, along with dessert cart purchases will have an automatic 20% administrative fee added to your invoice. Your final bill will also include a 7.25% Ohio sales tax.

Suite attendants do not receive any portion of the administrative fee.

Additional gratuity is at the discretion of the suite holder.

Ann Marie Biesiada
Suites Manager
419.725.9251
abiesiada@mudhens.com

Toledo Mud Hens Box Office
419-725-HENS (4367)





PACKAGES

ALL AMERICAN CLASSIC 225

All Beef Hot Dogs

Served with Sauerkraut, chili sauce, diced onions, relish, mustard and fresh buns.

Beef and Chicken Slider Sampler

Served with onions and American cheese.

White Cheddar Mac & Cheese

Pipette pasta with a creamy rich white cheddar sauce.

Cole Slaw

Special blend of cabbage and coated in creamy dressing.

HOMERUN BBQ 300

“We Be Ribs” BBQ Pulled Pork

Slow roasted pork blended with Chef McDay’s award-winning BBQ sauce and served with fresh buns.

Smoked Beef Brisket

White Cheddar Mac & Cheese

Pipette pasta with a creamy rich white cheddar sauce.

Coleslaw

Special blend of cabbage and coated in creamy dressing.

Baked Beans

Chef McDay’s award-winning “We Be Ribs” baked beans.

Corn bread

FROM THE COOP 250

Grilled Chicken Breast

With cheddar and swiss cheese, includes lettuce, tomato, and onion.

Crispy Chicken Tenders

All white meat chicken strips served with honey mustard or BBQ sauce.

Foul balls

Lightly Breaded boneless chunks of chicken cooked to perfection and served with your choice of sauce.

French fries

Pasta salad

Rotini pasta mixed with all your favorite vegetables and tossed in Italian dressing.



EACH PACKAGE INCLUDES:

Bottomless Popcorn and Roasted Peanuts in the Shell



FOOD MENU

SNACKS

Gourmet House Made Potato Chips

Choose from traditional, Cajun, Hen House or Ranch seasoning. 18

Ballreich's Potato Chips

Ballreich's Potato Chips with Ranch and onion Dip. 14

Bottomless Bowl of Freshly Popped Popcorn

Served in a helmet. 14

Honey Roasted Peanuts

Premium peanuts honey roasted and seasoned for a sweet and salty finish. 16

Bottomless Roasted Peanuts in a Shell

Served in a helmet. 14

Pretzel Sticks

Delicious soft-baked pretzel sticks and our house recipe beer cheese sauce for dipping. 30

Chips & Dips

Tortilla Chips served with Guac, Pico and Salsa. 25

STARTERS

Walleye Bites

Fresh lightly breaded, deep fried and served with tartar sauce and lemon wedges. 34

Crispy Chicken Tenders

All white meat chicken strips served with honey mustard and BBQ sauce. 25

"Foul Balls"

Lightly breaded boneless chunks of chicken cooked to perfection and served with your choice of sauce. 23

Mozzarella Cheese Sticks

Cheese sticks encrusted in a golden batter and deep fried. Served with your choice of marinara or ranch dipping sauce. 20





FOOD MENU

SALADS & SIDES

Pasta Vegetable Salad

Rotini pasta mixed with all your favorite vegetables and tossed in Italian dressing. 28

Creamy Coleslaw

Everyone's favorite summertime side dish! Made fresh daily with our special blend of cabbage and coated in a creamy dressing. 26

Mixed Garden Salad

Mixed greens including romaine, iceberg and red leaf lettuce tossed together with cherry tomatoes, cabbage, and carrots. Accompanied by parmesan and garlic croutons. Ranch and Italian dressing available. 25

White Cheddar Mac & Cheese

Pipette pasta and creamy rich white cheddar cheese. 44

Baked Beans 30

Chef McDay's award-winning "We Be Ribs" baked beans.

French Fries 30

SANDWICHES

All Beef Hot Dogs

12 plump, juicy all beef grilled hot dogs. Served with sauerkraut, chili sauce, diced onions, spicy mustard and fresh buns. 55

Bratwurst

Served with sauerkraut and all the fixings. 60

Grilled Chicken Breast Sandwich

12 marinated and grilled boneless, skinless chicken breast. Served with lettuce, tomatoes, red onions, condiments and fresh buns. 85

"We Be Ribs" BBQ Pulled Pork

Slow roasted pork blended with Chef McDay's award-winning BBQ sauce and served with fresh buns. 70

Slider Platter

All sliders are served with appropriate condiments and fresh mini buns. 65

Choose one of the following:

- ★ Cheese Burgers
- ★ Buffalo Chicken





FOOD MENU

PLATTERS

Fruit, Vegetable & Cheese Display

Colorful display of fresh fruit, vegetables and domestic cheeses served with ranch dip. 55

Seasonal Fruit Platter

Fresh season fruit. 40

Market Fresh Vegetable Platter

Fresh traditional hummus served with pita chips and crisp vegetables. 40

PIZZA

Marco's Large Pepperoni Pizza

A delicious Toledo favorite delivered to your suite. 18

Marco's Large Cheese Pizza

A delicious Toledo favorite delivered to your suite. 16

★ **Bases Loaded Pizza**

Our own specially blended tomato sauce topped with pepperoni, Italian sausage and ham. 18

★ **Vegetarian Pizza**

A Vegetarian's dream come true topped with onions, green peppers, mushrooms, sliced olives, fresh tomatoes and cheese. 18

DESSERTS

Fudge Brownie and Cookie Tray

1 dozen fudge brownies and 1 dozen chocolate chunk cookies. 25

Strolling Dessert Cart

Our dessert cart is our #1 seller in the Suites! We fill the cart with your favorite desserts, then we roll it straight to your suite door.



★ *Items must be preordered and are not available to order during the game.*



BEVERAGES

NON-ALCOHOLIC

Coffee Service

1 gallon of regular or decaf. 16

Aquafina Bottled Water

6 pack of 20oz bottles of refreshing water. 19.50

JUICES

6 pack of juice. 16.50

Orange
Cranberry
Grapefruit
Pineapple

SOFT DRINKS

6 pack of 12oz soda cans. 10.50

Pepsi
Diet Pepsi
Sierra Mist
Diet Sierra Mist
Mt. Dew
Dr. Pepper
Mug Root Beer
Orange Crush
Brisk Iced Tea
Seagram's Ginger Ale

MIXERS

Club Soda

6 pack of 10oz bottles. 9

Tonic Water

6 pack of 10oz bottles. 9

Bloody Mary Mix

1 liter. 12

Sour Mix 12

Grenadine 12





WHITE WINE

CHARDONNAY

Kendall Jackson (Monterey, California)

Tropical flavors with a rich, creamy vanilla finish. 34

LaCrema (Sonoma, California)

Lively citrus and subtle toasted oak laced with just a kiss of butterscotch. 45

Mirassou (Monterey, California)

Intense aromas and flavors of peach and pineapple with a pleasant finish. 28

Rodney Strong (Sonoma, California)

Wonderful citrus, tropical fruit and white floral aromas. On the palate this wine is bursting with crisp apple, lemon and vanilla notes with refreshing and bright acidity. 25

Canyon Road (California)

Crisp Fiji Apple flavors with a hint of brown spice. 20

PINOT GRIGIO

Barefoot (California)

Tart green apple flavors with a white peach undertone. Floral blossoms and citrus aromas. Light-bodied with a bright finish. 20

MOSCATO

Canyon Road (California)

Light bodied and sweet with aromas of orange blossom and peach. 20

SAUVIGNON BLANC

Whitehaven (Marlborough, New Zealand)

Abundance of grapefruit and citrus with a clean and crisp finish. 38

BLUSH

White Zinfandel, Beringer (Napa, California)

Exuberant fresh strawberry and melon highlighted by a sweet citrus finish. 18

SPARKLING

Barefoot Prosecco (Veneto, Italy)

A crisp and inviting Italian sparkling wine. Its vibrant pear, apple and peach flavors dance through delicate bubbles, ending with a zesty lemon finish. 30



Liquor, wine, beer, and other beverages not listed are available by request. Minimum of 3 business day's notice is required.



RED WINE

CABERNET SAUVIGNON

Kendall Jackson (Sonoma/Napa, California)

Intense black cherry and blackberry flavors with well-structured tannins. 42

Rodney Strong (Sonoma, California)

Rich with dark cherries, plum, spices and black pepper. The palate is full with medium tannins and a lush finish. 25

Louis M. Martini (Sonoma, California)

Red cherry, blackberry and herbal notes complimented with chocolate and vanilla. 32

Canyon Road (California)

Fresh blueberry and black cherry accentuated by brown spice. 20

MERLOT

Kendall Jackson (Sonoma, California)

Wonderful plum, spice, currant and wild berry flavors with soft tannins. 42

Canyon Road (California)

Boysenberries, black cherries and plum jam with a touch of brown spice. 20

PINOT NOIR

Kendall Jackson (Sonoma, California)

This dark garnet Vintner's Reserve Pinot Noir delivers bright cherry, strawberry and raspberry fruit with elegant earthy notes infused with cola and mild spice accents. Oak aging adds a hint of vanilla and a soft, toasty finish. 42

Mirrassou (Sonoma, Monterey)

Fruit forward and approachable in style. Flavors of cherry, strawberry and red currant, which are supported by light vanilla and oak notes. Well balanced with a round, full mouthfeel. 28





SPIRITS

SPIRITS

Bourbon

Jim Beam 50
Makers Mark 85

Scotch

Dewar's White Label 68
Johnnie Walker Red 80

Tequila

1800 Silver 68
Jose Cuervo Gold 56

Gin

Bombay 55
Tanqueray 60

Vodka

Absolut 61
Grey Goose 84
Ketel One 72
Smirnoff Vodka 42
Tito's Handmade 62

Rum

Bacardi 42
Captain Morgan's Spiced Rum 52

Whiskey

Canadian Club 42
Crown Royal 80
Jack Daniels 65
Jameson 70

SPECIALTY DRINKS

Muddy's Margarita

1 gallon of house made special margaritas served in regular, strawberry, raspberry, or peach flavors! 58

SPECIALTY BARS

Margarita Bar

House Jose 120
Top Shelf Patron 160

Includes:

- ★ 1 Bottle of Tequilla
- ★ Glass Rimmer with Kosher Salt
- ★ Cut Lemons and Limes
- ★ 12 Souvenir Glasses
- ★ Garnishments

Bloody Mary Bar

House Smirnoff 120
Top Self Absolut 140

Includes:

- ★ 1 Bottle of Vodka
- ★ 2 Bottles Bloody Mary mix
- ★ 12 Jerky straws
- ★ 12 Celery Stalks
- ★ 12 Souvenir Glasses
- ★ Garnishments





BEER

DOMESTIC BEER

6 pack of bottles 22.50

Bud Light Lime
Budweiser
Bud Light
Bud Select
Coors Light
Michelob Ultra
Miller Lite
O'Doul's (NA)
Yuengling Traditional Lager
Yuengling Light

6 pack of cans 19.50

Budweiser
Bud Light
Miller Lite

IMPORTED BEER

6 pack of bottles 28.50

Amstel Light
Corona
Corona Light
Corona Premiere
Heineken
Labatt Blue
Labatt Blue Light
Stella Artois

PREMIUM & CRAFT BEERS

6 pack of bottles 30

Buckeye Beer
Goose Island IPA
Maumee Bay Glasshopper
Shock Top Lemon Shandy
Sierra Nevada
Sweet Water Goin Coastal
Kona Big Wave
Saugatuck Blueberry
Lemon Shandy





GUIDELINES

We strive to exceed your expectations in the areas of food quality, service and value. If you have any questions or comments, please feel free to call our Group Fun Department at 419-725-4367.

As you might imagine, providing an excellent ballpark dining experience requires a great deal of planning and orchestration. Timing is critical to make sure you and your guests are able to enjoy a great meal and beverages to enhance the Mud Hens experience.

To help facilitate this process and keep your suite holder experience enjoyable, efficient and effective, we offer the following general guidelines:

Ordering Food & Beverages

Plan ahead! Food and beverage orders must be placed 3 business days in advance to guarantee delivery time. Your order may be submitted via our website.

You will receive an order confirmation via email within 24 hours. (If you do not receive a confirmation, please call us at 419-725-4367)

Orders received with fewer than 3 business days notice will be delivered on a first-come, first-served basis.

A credit card or other designated payment method is required to confirm orders. Toledo Mud Hens Catering accepts Visa, MasterCard, American Express, cash, or company checks. For faster service, we recommend you set up your payment method in advance by calling 419-725-4367.





GUIDELINES

Ordering Options

Website: MudHens.com/onlineordering

The Game Day Experience

Your food and beverage order will be delivered to your suite 30 minutes before game time, unless otherwise requested. Your suite attendant can help expedite any additional requests. “Last call” will be made during the 7th inning stretch, three (3) hours after game start in the event of a rain delay, or at intermission at other events.

Rainouts & Cancellations

5-Hour Rule: If the game is rained out 5 hours before scheduled start, there will be no charge for food and beverage service. If a game is cancelled within 5 hours, the Suites will be open for one hour after the scheduled start for the convenience and enjoyment of you and your guests.

24-Hour Rule: In an emergency, you may cancel your order up to 24 hours in advance at no charge. After that, you will be charged for your entire order.





GUIDELINES

Suite Enjoyment Policies

To ensure a high level of enjoyment and in accordance with prevailing laws, rules and regulations, the following policies are in effect:

- 1) Unconsumed beverages must be left in suite for future use and are NOT permitted to leave the ballpark.
- 2) Bringing food or beverage into Fifth Third Field is strictly prohibited.
- 3) Unconsumed food will be disposed of by Fifth Third Field staff.
- 4) No smoking is permitted anywhere within the Fifth Third Field.
- 5) You are responsible for your guests. Disturbances, public intoxication, abusive or obscene language or gestures, violent behavior, throwing objects onto the field, illegal substances, and possession of weapons or firearms will not be tolerated. For everyone's benefit, we reserve the right to eject violators.





GUIDELINES

Be the most valuable player... drink responsibly!

The Toledo Mud Hens always work hard to keep Fifth Third Field a safe and enjoyable environment for everyone, so we ask for your cooperation in the following:

- ★ It is the Suite Owner's responsibility to monitor and control alcoholic beverage consumption within the suite.
- ★ Guests under the age of 21, by law, are not permitted to consume alcoholic beverages.
- ★ Please refrain from drinking and driving.
- ★ It is the representative's responsibility to monitor alcohol consumption.
- ★ Alcoholic beverages are not permitted to be brought into or taken out of the stadium.
- ★ It is against the law to serve alcohol to an intoxicated person.
- ★ Please keep glass bottles in the designated area.

