



~Breakfast/Brunch~

Continental Breakfast

Seasonal Fresh Fruit and Breakfast Pastries

Coffee Bar and Fresh Orange Juice

\$14/person

The Lighter Side

Bagels, Light Cream Cheese, Fruit, Yogurt

Coffee Bar and Fresh Orange Juice

\$17/person

Classic Breakfast Buffet

Seasonal Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Home Fries,

Choice of Bacon or Breakfast Sausage

Coffee Bar and Fresh Orange Juice

\$22/person (Minimum of 20 guests)

Good Morning Breakfast Buffet

Seasonal Fresh Fruit, Scrambled Eggs, Home Fries,

Choice of Bacon or Breakfast Sausage, Pancakes

\$25/person (Minimum of 20 guests)

Omelet Station

\$12/person

(Plus, an additional \$100 chef station fee, minimum of 20 guests)

Sausage, Bacon, Ham, Monterey Jack Cheese, Cheddar Cheese,

Onion, Mushroom, Bell Pepper, Tomato, and Spinach

Brunch Buffet

\$30/person

(Minimum of 20 guests)

Scrambled Eggs, Applewood Bacon, Tossed Salad with Assorted Dressings, Fresh Fruit,

Choice of Two Specialty Sandwiches

Sandwich/Wrap:

Club

Chicken Salad on Croissant

Assorted Quiche

Chicken Caesar Wrap

Turkey Avocado Wrap

Plated Breakfast

Eggs Benedict

Soft Poached Eggs, Canadian Bacon on a toasted English Muffin,
topped with Hollandaise

\$14

Sunrise Breakfast

Two Scrambled Eggs, Home Fries, Bacon or Sausage, Fresh Fruit

\$13

Spinach, Tomato & Swiss Quiche

Home Fries, Fresh Fruit

\$12

Bacon, Ham & Cheddar Quiche

Home Fries, Fresh Fruit

\$14

French Toast

Cinnamon Egg-Battered White Bread with Powdered Sugar, Choice of Bacon or Sausage

\$12

Pancakes

Choice of Two Buttermilk or Two Blueberry Pancakes, Choice of Bacon or Sausage

\$10

Sweets

Assorted Cookies and Brownies

\$8/person

Salty

Soft Pretzels with Mustard, Mixed Nuts, Potato Chips

\$10/person

Healthy

Selection of Granola Bars and Seasonal Whole Fruit

\$9/person

~Lunch Buffet~

Minimum of 20 guests for all buffets.

Deli Buffet

Assorted Cold Cuts, Sliced Cheese, Breads, Accompaniments and Condiments

Fresh Fruit, Choice of Potato or Pasta Salad.

\$24/person

Grilled Buffet

Hamburgers, Chicken Breast, Hot Dogs,

Appropriate Breads, Accompaniments and Condiments,

Fresh Fruit, Choice of Cole Slaw or Pasta Salad,

Choice of Rosemary Redskin Potatoes or Steak Fries

\$25/person

Santa Fe Buffet

Ground Beef, Grilled Chicken, Flour Tortillas, Lettuce, Tomato, Monterey Jack Cheese,

Sour Cream, Mexican Rice, Chips and Salsa

\$23/person

Pasta Buffet

Choice of Italian Wedding or Minestrone Soup, Caesar Salad, Penne Pasta with choice of

Marinara or Alfredo Sauce, Choice of Grilled Chicken or Meatballs, Garlic Bread

\$25/person

Little Italy Buffet

Choice of Italian Wedding or Minestrone Soup, Caesar Salad, Choice of Chicken Piccata or Chicken Marsala, Choice of Italian Sausage with Peppers & Onions or Meatballs in Marinara Sauce, Penne Pasta, Choice of Alfredo, Marinara or Pesto Cream Sauce,

Garlic Bread

\$28/person

Lunch Trios

Trios may be served in courses or as a buffet.

Brunch Trio

\$24/person

Includes Quiche, Fresh Fruit, and Salad or Rosemary Redskin Potatoes

Quiche Fillings: (Choice of Three)

Wild Mushrooms, Onions, Tomatoes, Spinach, Asparagus, Bacon, Sausage, Ham,

Turkey, Grilled Chicken, Swiss, Cheddar, Provolone

Salad:

Classic Caesar

House

Chopped

Wedge

Spinach & Strawberry

ADD: Grilled Chicken \$8 | Grilled Salmon \$10 | Grilled Shrimp \$10

Lunch Trio

\$26/person

Includes Salad Bar or Plated Salad, One Half Sandwich, and One Soup

Salad:

Classic Caesar

House

Chopped

Wedge

Spinach & Strawberry

ADD: Grilled Chicken \$6 | Grilled Salmon \$9 | Grilled Shrimp \$11

Soup:

Italian Wedding

Hearty Vegetable

Tomato Basil Bisque

Chicken Tortilla

Sandwich/Wrap:

Club

Three Cheese Grilled Cheese

Chicken Salad on Croissant

Chicken Caesar Wrap

Turkey Avocado Wrap

Entrée Salads

All entrée salads are served with rolls and butter.

Salad

Ohio Greens, Grape Tomato, English Cucumber, Monterey Jack, Black Olives,

House-made Croutons, Choice of Dressing

\$17

Classic Caesar

Crisp Romaine, Pecorino Romano, House Made Croutons, Classic Caesar Dressing

\$17

Chopped

Chopped Romaine, Monterey Jack, Applewood Smoked Bacon, Hard Boiled Egg,
Tomato, Roasted Corn Salsa, Chipotle Ranch Dressing

\$20

Wedge

Heirloom Cherry Tomato, Chopped Bacon, Maple Candied Pecans, Bleu Cheese
Crumbles, Chives, Bleu Cheese Dressing

\$17

Spinach & Strawberry

Spinach, Strawberries, Almonds, Goat Cheese, Berry Vinaigrette

\$22

Salad Accompaniments

Chicken \$6

Grilled Salmon \$9

Grilled Shrimp \$11

Steak \$12

~Plated Luncheon~

All plated luncheons are served with a tossed salad, rolls and butter,
and your choice of one vegetable and one starch.

Salad Upgrade: Wedge Salad +\$4 | Caesar Salad +\$2 | Chopped Salad +\$4

Entrées

5oz. Grilled Atlantic Salmon

Lemon Basil Beurre Blanc

\$29

Three Cheese Tortellini with Seasonal Vegetables

Aglie E Olio

\$24

Roasted Cauliflower Steak

Parmesan Crusted with Horseradish Cream

\$25

Stuffed Chicken Breast

Boneless Chicken Breast with Fresh Mozzarella, Tomato, and Basil,

Garlic Alfredo Cream Sauce

\$28

Chicken Piccata

Chardonnay, Lemon and Caper Butter

\$25

Chicken Marsala

Wild Mushroom Marsala Demi-Glace

\$28

Grilled Flank Steak

Wild Mushroom Demi-Glace

\$30

5oz. Filet Mignon

Center Cut with Cabernet Shallot Demi-Glace

\$32

Shrimp Linguini Alfredo

5 Jumbo Shrimp, Spinach, Roasted Tomato, Wild Mushrooms

\$28

Bucatini Bolognese

Meat & Tomato Chunky Sauce, Bucatini Pasta, Parmigiano Reggiano

\$24

Hors D' Oeuvres

All selections are priced per piece.

Hors D'oeuvres may be passed or displayed.

COLD SELECTIONS:

Grilled Bruschetta

Roma Tomatoes, Basil, Garlic, and Shaved Reggiano

\$2

Prosciutto Wrapped Melon

Balsamic Glaze

\$3

Chilled Jumbo Shrimp Cocktail

Cocktail Sauce

\$4

Hummus Cucumber Rounds

Tapenade

\$3

Tomato Mozzarella Skewers

Fresh Basil and Balsamic Glaze

\$2

Crostini

Warm Brie, Guacamole, and Herb Tomato

\$3

HOT SELECTIONS:

Cream Cheese & Garlic Stuffed Mushrooms

\$3

Sausage Stuffed Mushrooms

\$4

Crab Stuffed Mushrooms

\$5

Meatballs

Swedish, BBQ, or Marinara

\$3

Pepper Jack Chicken Meatballs

\$3

Cuban Spring Rolls

\$4

Vegetable Spring Rolls

Sweet Chili Dipping Sauce

\$4

Mushroom Tarts

\$4

Coconut Chicken

Ginger Glaze

\$4

Chili Lime Chicken Kabob

\$4

Asian Pork Potstickers

Teriyaki Glaze

\$3

Bacon Wrapped Water Chestnuts

BBQ Sauce

\$3

Bacon Wrapped Tenderloin Tips
Brown Sugar and Mustard Marinade

\$6

Bacon Wrapped Sea Scallops
BBQ Sauce

\$6

Mini Grilled Reubens

\$4

Mini Crab Cakes

Yum-Yum Sauce

\$6

~Displays~

All displays are priced per person.

Garden Fresh Crudité Display

Served with Ranch Dressing

\$5

Domestic & Imported Cheese Display

Served with Crackers

\$8

Cheese & Charcuterie Display

Served with Crackers

\$12

Seasonal Fresh Fruit

\$7

Salsa & Guacamole

Tomato Salsa, Corn Salsa, Guacamole, Queso, Tortilla Chips

\$12

Assorted Flatbread Pizzas

Meat, Cheese and Vegetable

\$8

Chicken Sliders

Choice of Grilled or Fried, Brioche Buns

\$6

Burger Sliders

Brioche Buns, American Cheese

\$6

Grilled & Marinated Vegetables

Topped with Shaved Blend of Reggiano, Parmesan, Asiago

\$5

Spinach & Artichoke Dip

Served with Pita Chips

\$6

Smoked Side of Salmon

Herb Cream Cheese, Chopped Red Onions, Boiled Eggs, and Crostini

\$12

Puff Pastry Wrapped Brie

Topped with Berries and Pecans, Served with Assorted Crackers

\$5

~Food Stations~

15 person minimum is required for all food stations.

Chef manned stations are an additional fee of \$100 per station.

Gourmet Pasta Station

Linguini, Penne, Grilled Chicken, Sausage, Baby Shrimp, Assorted Vegetables, Garlic, Parmesan,

Pepper Flakes, Marinara, Alfredo and Extra Virgin Oil, Garlic Bread

\$28/person (Maximum 50)

Stir Fry Station

Broccoli, Carrots, Peppers, Shredded Cabbage, Ginger, Mixed Wild Mushrooms, Water Chestnuts,

Marinated Chicken & Beef, White Rice, Sweet & Sour, Wasabi, Soy Sauce and Sesame Teriyaki

\$30/person (Maximum 50)

~Carving Stations~

Chef Manned Stations Include Appropriate Breads & Accompaniments

\$100 Carver Fee applies to each station.

All Selections are based on *Market Pricing*.

Pricing is guaranteed 60 days prior to event.

Sliced Beef Wellington ~ Cabernet Demi-Glace

Beef Tenderloin ~ Mushroom Duxelles

Prime Rib Au Jus ~ Horseradish Cream

Flank Steak ~ Wild Mushroom Marsala Demi-Glace

Roasted Turkey Breast ~ Cranberry Citrus Relish & Thyme Gravy

Porchetta ~ Dijon Cream

Apple & Cranberry Stuffed Pork Loin ~ Marsala Cream

~Plated Dinner~

All dinner entrée selections are served with a tossed salad, rolls and butter,
and your choice of one vegetable and one starch.

Salad Upgrade: Wedge Salad +\$4 | Caesar Salad +\$2 | Chopped Salad +\$4

Beef

12 oz. Certified Angus Beef Strip Steak ~ Pinot Noir Butter

\$38

6 oz. Filet Mignon ~ Center Cut with Cabernet Shallot Demi-Glace

\$32

8oz. Bistro Sirloin ~ Rosemary Garlic Au Jus

\$36

Home-Style Braised Short Rib ~ Demi-Glace

\$35

Chicken

Boneless Chicken Breast with Spinach, Fresh Mozzarella and Basil,
Garlic Alfredo Sauce

\$30

Chicken Piccata ~ Chardonnay, Lemon, Caper Butter

\$28

Chicken Marsala ~ Wild Mushroom Demi-Glace

\$32

Seafood

Faroe Island Salmon ~ Roasted Salmon, Citrus Salad

\$39

Shrimp Linguini ~ Cajun Shrimp, Zucchini, Squash, Spinach, Garlic Butter

\$32

Atlantic Halibut ~ Pimento Coulis

\$40

Crab Stuffed Branzino ~ Charred Scallion Beurre Blanc

\$35

Pork

Oven Roasted Pork Loin ~ Dijon Cream

\$26

Spice Crusted Pork Tenderloin ~ Cranberry Apple Chutney

\$29

~Vegetarian~

Seasonal Vegetarian Pasta ~ Agilio e Olio

\$20

Wild Mushroom Ravioli ~ Vegetable Ragout and Truffle Cream

\$27

Roasted Cauliflower Steak ~ Parmesan Crusted with Horseradish Cream

\$26

Vegan Stuffed Zucchini ~ Roasted Tomatoes, Cilantro, Black Beans, Roasted Corn

\$23

~Duet Plates~

5oz. Filet Mignon & 6oz. Lobster Tail ~ Demi-Glace and Champagne Butter

Market Price

5oz. Filet Mignon & 6oz. Faroe Island Salmon ~ Demi-Glace and Citrus Salad

Market Price

5oz. Filet Mignon & Seared Chicken Breast ~ Wild Mushroom Marsala

Market Price

Sides

Thyme Roasted Yukon Gold Potatoes

Rice Pilaf

Rosemary Roasted Redskins

Mashed Potatoes

California Medley

Roasted Heirloom Carrots

Broccoli

Green Beans & Red Pepper

Zucchini & Yellow Squash

~Buffets~

All buffets are priced per person and come with a tossed salad, rolls and butter.

Two for \$45

Choice of Two Entrées and Two Sides

Three for \$55

Choice of Three Entrées and Three Sides

Entrées

Lemon Grilled Chicken

Chicken Marsala

Chicken Cordon Bleu

Grilled Flank Steak with Demi-Glace

Sliced Pork Loin with Dijon Cream

Roasted Salmon with Three Mustard Aioli

Penne Bolognese

Beef Bourguignon

French Beef Stew Braised in Red Wine, Mushrooms, Bacon, Pearl Onions and Mirepoix

Sides

Thyme Roasted Yukon Gold Potatoes

Rice Pilaf

Rosemary Roasted Redskins

Mashed Potatoes

California Medley

Roasted Heirloom Carrots

Broccoli
Green Beans & Red Pepper
Zucchini & Yellow Squash

~Desserts~

Deluxe Assorted Pastry Display

Assorted Seasonal Miniature Pastries.

Gluten Free Options Available Upon Request, additional \$3 per dozen

\$10/person

Individual Key Lime Tart

Buttery Graham Crust, Tart Lime Custard, Whipped Cream

\$10/person

Individual Coconut Cream Tart

Vanilla Tart Shell, Coconut Custard, Whipped Cream, Toasted Coconut

\$10/person

Individual Fruit Tart

Shortbread Crust, Vanilla Pastry Cream, Topped with Seasonal Fresh Fruit and Berries

\$10/person

Individual S'mores Tart

Buttery Graham Crust, Dark Chocolate Ganache, Toasty Marshmallow

\$10/person

Individual Peanut Butter Tart

Oreo Crust, Dark Chocolate & Peanut Butter Custard, Whipped Cream

\$10/person

Oreo Cheesecake

Oreo Crust, Cookies and Cream Cheesecake, Whipped Cream

Gluten Free Available Upon Request, \$1 upcharge per person

\$10/person

White Chocolate Raspberry Cheesecake

Cookie Crust, White Chocolate Cream Cheese Batter Swirled with Raspberry Jam,

Whipped Cream and White Chocolate Garnish

Gluten Free Available Upon Request, \$1 upcharge per person

\$12/person

Limoncello Flute

Lemon Gelato Made From Sicilian Lemons, Swirled Together with Limoncello Sauce

\$10/person

Tiramisu

Coffee Flavored Cake, Lady Fingers, Mascarpone Pastry Cream

\$10/person

Cookies

Chocolate Crinkle, Chocolate Chip, Ginger Molasses,

Peanut Butter Blossom, Oatmeal Raisin, White Chip Macadamia Nut

Gluten Free Cookies Available Upon Request, additional \$4 per dozen

\$22/dozen

Macarons

Vanilla, Chocolate, Mocha, Salted Caramel, Lemon, Strawberry, Raspberry

All flavors are Gluten Free

\$30/dozen

Cupcakes

Vanilla, Chocolate, Red Velvet, Lemon, Almond

Gluten Free Cupcakes Available Upon Request, additional \$4 per dozen

Miniature Cupcakes \$24/dozen, Full Sized Cupcakes \$36/dozen

Chocolate Flourless Cake

Gluten Free, Whipped Cream, Your Choice of Fresh Berries or Caramel Sauce

Feeds 8 people

\$60

Ice Cream Sundae Bar

Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Syrup, Caramel Syrup,
Cherries, Sprinkles, Hot Fudge, Oreo Crumbs, Gummy Worms, Chocolate Chips

\$8/person

~Cheers!~

Champagne Toast

\$4.50/person

(Also adds Champagne to Bar Package)

Champagne Toast

Veuve Clicquot

\$12/person

(Also adds Champagne to Bar Package)

Champagne Toast

Moet Chandon

\$18/person

(Also adds Champagne to Bar Package)

Mimosa Bar

Champagne, Assorted Berries, Orange Juice and Cranberry Juice

\$9/glass

\$25/ endless per person

Bloody Mary Bar

Absolut, Tito's, and Kettle One Vodkas

Mixed with Zing Zang

\$10/glass

Endless Bloody Mary Bar

(Standard)

Bacon, Carrots, Celery, Cucumber, Pickles, Olives, Bacon, and Horseradish

\$28/person

~Consumption Bar~

Open Bar by Consumption is based on House Prices.

Each Drink is Individually Priced.

Bar Packages

All Packages include (4) hours of Open Bar.

Table-side wine service can be added for an additional \$5/person.

Special Draft Beer, Bottled Beer, Liquor and Wines are available upon request and are market priced and sold by the bottle/keg/case.

~Beer & Wine Bar Package~

\$20 Per Person

House Wines

(Choice of Four)

Cabernet Sauvignon

Pinot Noir

Merlot

La Marca Prosecco

Chardonnay

Pinot Grigio

Riesling

Bottled/Canned Beer

(Choice of Four)

Budweiser

Bud Light

Michelob Ultra

Heineken

Heineken 0.0

Great Lakes Dortmunder Gold

Miller Lite

Coors Light

Corona Extra

Corona Light

Draft Beer

Bud Light

Great Lakes Dortmunder Gold

Guinness

Rhinegeist Truth IPA

~Premium Bar Package~

\$38 Per Person

Package Includes:

Four Hour Open Bar

(\$6 per person for each additional hour added to package)

Liquors

Tito's Vodka

Absolut Vodka

Bacardi Silver Rum

Captain Morgan Rum

Beefeater Gin

Dewar's Scotch

Jack Daniel's Whiskey

Canadian Club Whisky

Jim Beam Bourbon

Jose Cuervo Especial Tequila

House Wines

(Choice of Four)

Cabernet Sauvignon

Pinot Noir

Merlot

Chardonnay

Pinot Grigio

Riesling

Bottled/Canned Beer

(Choice of Six)

Budweiser

Bud Light

Michelob Ultra

Miller Lite

Heineken

Heineken 0.0

Coors Light

Great Lakes Dortmunder Gold

Corona Extra

Corona Light

Stella

White Claw

High Noon

~Top Shelf Bar Package~

\$45 Per Person

Package Includes:

Four Hour Open Bar

(\$8 per person for each additional hour added to package)

Wine Service with Entrée (Choice of One Red and One White)

~Liquors~

Tito's Vodka

Grey Goose Vodka

Bacardi Silver Rum

Captain Morgan Spiced Rum

Bombay Sapphire Gin

Tanqueray Gin

Chivas Regal Scotch

Johnny Walker Black Scotch

Crown Royal Whisky

Jameson Irish Whiskey

Makers Mark

Bulliet Bourbon

Casamigos Blanco Tequila

~House Wines~

(Choice of Four)

Cabernet Sauvignon

Pinot Noir

Merlot

Chardonnay

Pinot Grigio

Riesling

~Bottled Beer~

(Choice of Six)

Budweiser

Bud Light

Michelob Ultra

Miller Lite

Heineken

Heineken 0.0

Coors Light

Great Lakes Dortmunder Gold

Corona Extra

Corona Light

Stella

White Claw

High Noon

Draft Beer

Bud Light

Great Lakes Dortmunder Gold

Guinness

Rhinegeist Truth IPA

~RENTAL FEE INCLUDES~

- o All Cocktail and Reception Equipment and Setup Including:
 - o Tables, Chairs, Ivory Linens, Dance Floor
 - o On-Site Event Coordinator

~ADDITIONAL FEES~

Dessert Plating Fee \$1.50

(per person)

Napkin Upgrade \$0.25

(per person)

Floor-length Linen \$13 (per cloth)

White or Black 90x90 Tablecloth \$3 (per cloth)

Bartender (per) \$50.00

Golf Course Set Up \$100.00

Cart Fee for Course Photos/per \$15.00

Screen Fee \$50.00

Podium and Microphone \$50.00

Cake Cutting Service \$100.00

Cookie Table Set Up \$150.00

Sound System for DJ \$150.00

Easel \$10.00

High Top Tables (6)/per \$15.00

Security Fee based on Police Fee \$50.00/hr.