



## BREAKFAST BUFFET

Seasonal Breakfast Menu Available Upon Request

### Continental Breakfast 18 per person

Croissants, Muffins, English Muffins, Assorted Bagels  
 House-Made Cinnamon Rolls  
 Hard Boiled Eggs  
 Sliced Fruit Display  
 Individual Yogurt with Granola  
 Local Luck Brothers Coffee, Tea, Juice

### Classic Breakfast 24 per person

House Made Seasonal Breakfast Bread or Scone  
 Sliced Fruit Display  
 Individual Yogurt with Granola  
 Hand Cut Home Fries  
 Scrambled Eggs  
 Applewood Smoked Bacon  
 Steve Evans Sausage  
 Local Luck Brothers Coffee, Tea, Juice

### Grand Breakfast 29 per person

Croissants and Assorted Muffins  
 Sliced Fruit Display  
 Build Your Own Yogurt Parfait  
*With Granola, Seasonal Fruit Compote, and Berries*  
 Breakfast Pizza  
*with sausage gravy, scrambled egg, vegetables, assorted cheese*  
 Seasonal Vegetarian Frittata  
 French Toast  
*Served with Butter, Maple Syrup, Berry Compote, Whipped Cream, Bananas, Pecans*  
 Potato and Pepper Hash  
 Local Luck Brothers Coffee, Tea, Juice

### Brunch 34 per person

Assorted Bagels with Cream Cheese  
 Sliced Fruit Display  
 The Grand Salad  
*Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers*  
 Choice of The Grand Benedict or Lemon Ricotta Pancakes  
 Choice of Applewood Smoked Bacon or Steve Evan's Sausage  
 Choice of Stuffed Chicken Florentine or Grilled Salmon  
 Herb Roasted Baby Potatoes  
 Grilled Seasonal Vegetables  
 Chef's Selection Seasonal Dessert  
 Local Luck Brothers Coffee, Tea, Juice

*All quantities are based on one hour of service.  
 Additional \$5 per person surcharge will apply to all buffets less than 25 guests.  
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## BREAKFAST ENHANCEMENTS

Whole Fruit	2 each
Individual Yogurts	3 each
Kind Bars	4 each
Candied Bacon	4 each
Breakfast Sandwiches	5 each
<i>Croissant, Bacon, Egg, Cheese</i>	
<i>English Muffin, Ham, Egg, Cheese</i>	
<i>Chorizo, Egg, Cheese on Biscuit</i>	
<i>Chicken and Waffle Sliders</i>	
Breakfast Burrito	5 each
Crème Brulee French Toast	4 per person
Breakfast Quesadilla	4 per person
Quiche Lorraine	4 per person
Mushroom and Swiss Frittata	4 per person
Biscuits and Gravy	4 per person
Bagels and Lox	4 per person or 40 per dozen
Sliced Fresh Fruit & Berries	5 per person
Build Your Own Yogurt Parfait	5 per person
Hot Oatmeal Bar	6 per person
The Grand Eggs Benedict	8 per person
<i>Brioche, Smoked Ham, Poached Egg, Red Pepper Hollandaise, Shoestring Potatoes</i>	
Omelet Station	9 per person
<i>Chef attendant required</i>	
Hard Boiled Eggs	24 per dozen
Peanut Butter Protein Bites	24 per dozen
Assorted Bagels	24 per dozen
Assorted Mini Muffins	24 per dozen
Beignets	24 per dozen
Assorted Muffins	36 per dozen
Cinnamon Rolls	36 per dozen
Assorted Croissants	36 per dozen
House Made Granola Bars	48 per dozen

### Mimosa Bar

Assorted Juice, House Champagne, and Fruit Garnish  
*Attendant Required*

First Hour	12 per person
Additional Hour	6 per person
Order Per Bottle	40 per bottle

### Bloody Mary Bar

Smirnoff, Tomato Juice Mix, Celery, Olives, Bacon, Pickles, Hot Sauce  
*Attendant Required*

First Hour	15 per person
Additional Hour	7 per person
Order Per Drink	8 each



## BREAKS

### Seasonal Break Menu Available Upon Request

#### Yard Street 17 per person

Artisan Cheese Display with Baguette and Crackers  
 Seasonal Raw Vegetables with Herb Garlic Dip  
 Harvest Mixed Nuts  
 Ice Water, Assorted Sodas

#### Marble Cliff 17 per person

Hot Chicken Corn Dip with Tortilla Chips  
 Artisan Cheese Display with Baguette and Crackers  
 Individual Trail and Nut Mix  
 Ice Water, Assorted Sodas

#### Sweet & Salty 17 per person

Assorted Individual Al's Delicious Popcorn  
 Roasted and Salted Mixed Nuts  
 Chocolate Filled Beignets  
 S'mores Rice Krispy Treats  
 Ice Water, Assorted Sodas

#### Sweet & Salty II 17 per person

Individual Trail and Nut Mix  
 Gourmet Bagged Potato Chips  
 Assorted Cookies  
 Chocolate Dipped Pretzel Rods  
 Ice Water, Assorted Sodas

#### Dip It 19 per person

Hummus Trio with Pita Chips  
*Traditional, Black Bean, Sundried Tomato*  
 Hot Buffalo Chicken Dip with Naan Bread Dippers  
 Salsa Duet with Tortilla Chips  
 Fresh Strawberries with Yogurt Dip  
 Ice Water, Assorted Sodas

#### Take Me Out To The Ball Game 19 per person

Angus Sliders with Smoked Cheddar and Horseradish Aioli  
 Popcorn Bar with Assorted Individual Al's Delicious Popcorn  
 Soft Pretzels with House-Made Cheese Dip  
 Assorted Fun-Size Candy Bars  
 Ice Water, Assorted Sodas

## A LA CARTE BREAK SELECTIONS

Assorted Fun Size Candy Bars	1 each
Whole Fruit	2 each
Gourmet Bagged Potato Chips	4 each
Kind Bars	4 each
Individual Trail & Nut Mix	4 each
Individual Milk Chocolate Covered Pretzels	4 each
Individual Yogurt Covered Pretzels	4 each
Ice Cream Novelties	4 each
ProBar Protein Bars	6 each
Individual Al's Delicious Popcorn	7 each
Build Your Own Sweet and Savory Trail Mix Bar	6 per person
Hummus Trio with Naan Dippers	6 per person
Roasted and Salted Mixed Nuts	6 per person
Vegetable Crudit� with House Made Dip Duet	6 per person
Artisan Cheese Display	8 per person
Popcorn Bar	10 per person
<i>Choice of 3 flavors from Al's Delicious Popcorn</i>	
House Made Peanut Butter Power Bites	24 per dozen
Assorted Cookies	25 per dozen
Brownies and Blondies	25 per dozen
House Made Granola Bars	48 per dozen

## BEVERAGE BREAKS

#### All Day Beverage Station 24 per person

Locally Roasted Luck Brothers Coffee, Decaf Coffee, Hot Tea,  
 Assorted Soda, Bottled Water  
*6-8 Hours of Service*

#### Half Day Beverage Station 12 per person

Locally Roasted Luck Brothers Coffee, Decaf Coffee, Hot Tea,  
 Assorted Soda, Bottled Water  
*2-4 Hours of Service*

#### Beverage Station Based on Consumption

Infused Water	32 per gallon
Iced Tea	32 per gallon
House-Made Lemonade	35 per gallon
Luck Brothers Regular Coffee	48 per gallon
Decaffeinated Coffee	48 per gallon
Hot Tea	48 per gallon
Soda (Pepsi, Diet Pepsi, Sierra Mist)	4 each
Bottled Water	4 each
Bubly Sparkling Water	4 each
La Croix Sparkling Water	4 each
Perrier	5 each
Individual Starbucks Double Shot Energy	5 each
Individual Starbucks Cold Brew	5 each
Bottled Pure Leaf Iced Tea	5 each

*All break quantities are based on one hour of service.*

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# BOXED LUNCH

## Limit Selections to no more than 3 per Group Order

All Boxed Lunches served with Fresh Sliced Fruit, Chef's Selection Pasta Salad, Bagged Chips, Cookie, Soda or Bottled Water, Assorted Condiments, Utensils and Napkins.

### Sandwich Selections 26 each

- Chicken Salad Pita  
*with Scallion, Arugula, Grape Tomato*
- Turkey Croissant  
*with Dill Havarti, Lettuce, Tomato*
- Portobello Spinach Wrap  
*with Mozzarella, Sundried Tomato, Ohio Greens*
- Buffalo Chicken Wrap  
*with Blue Cheese Crumbles, Tomato*
- Pesto Chicken Focaccia  
*with Roasted Tomato, Fresh Mozzarella*
- Roast Beef  
*with Smoked Gouda, Lettuce, Tomato on Pretzel Bun*

### Salad Selections 26 each

- Caesar Salad  
*Artisan Romaine, Shaved Parmesan, Roma Tomato, Crouton  
Choice of Protein, House Caesar*
- Grand Salad  
*Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers  
Choice of Protein, House Balsamic Vinaigrette*
- Chopped Salad  
*Mixed Greens, Hard Boiled Egg, Cheddar Cheese, Bacon, Diced Peppers, Tomato  
Choice of Protein, House Creamy-Garlic Vinaigrette*
- Southwest Salad  
*Roasted Sweet Corn, Tomato, Black Beans, Crispy Tortilla Strips over bed of Lettuce  
Choice of Protein, House Spicy Red Pepper Ranch Dressing*

### Salad Protein Selections (Select 1)

Grilled Chicken, Blackened Salmon, Flat Iron Steak, Grilled Portobello

# LUNCH BUFFET

Seasonal Lunch Buffet Menu Available Upon Request

### Build Your Own Salad Bar 32 per person

- Choice of One Soup
- Rolls & Butter
- Ohio Mixed Greens
- Spinach and Romaine
- Choice of 1 Protein  
Flat Iron Steak, Grilled Chicken, Scottish Salmon, Lemon Garlic Shrimp,  
Grilled Portobello Mushroom
- Included Toppings  
Grape Tomato, Cucumber, Red Onion, Pickled Peppers, Cheddar Cheese, Feta  
Cheese, Hard Boiled Eggs, Bacon, Brioche Croutons
- Assorted Cookies & Brownies
- Ice Water, Iced Tea

**Additional Soup 2 per person**

**Additional Protein 2 per person**

### Soup, Salad, & Sandwich Buffet 34 per person

- Choice of One Soup
- Sandwich Board with Assorted Hot & Cold Selections
- House-Made Pasta Salad
- Garden Salad  
*with Julienne Carrot, Cucumber, Grape Tomato, Red Onion, Brioche Crouton*
- Bagged Chips
- Assorted Cookies & Brownies
- Ice Water, Iced Tea

### Latin Buffet 36 per person

- Chicken Posole Soup  
*with Hominy, Tomatillo, Cilantro*
- Ohio Greens Salad  
*with Avocado, Tomato, Red Onion, Cilantro Lime Vinaigrette*
- Cheese & Bean Enchiladas
- Build Your Own Tacos  
*with Braised Pork, Grilled Chicken, Pico de Gallo, Queso Fresco, Lime  
Corn Tortillas and Flour Tortillas*
- Cilantro Lime Rice
- Southwest Succotash  
*with Corn, Black Beans, Edamame, Pepper, Onion*
- Cinnamon Churros and Horchata Mousse Cups
- Ice Water, Iced Tea

### Italian Buffet 36 per person

- Minestrone Soup
- Garlic Bread Sticks
- Caesar Salad with House Caesar Dressing
- Beef and Sausage Lasagna
- Fettuccine Alfredo
- Sliced Grilled Chicken
- Seasonal Vegetables
- Cannolis and Tiramisu
- Ice Water, Iced Tea
- Add Stuffed Chicken Florentine 3 per person**
- Add House-Made Meatballs 3 per person**

### Asian Buffet 38 per person

- Hot and Sour Egg Drop Soup
- House-Made Vegetable Egg Rolls
- Iceberg Salad  
*Iceberg Lettuce, Julienne Vegetables, Miso Ginger Vinaigrette*
- Bourbon Chicken
- Vegetable Lo Mein
- Beef and Broccoli
- Steamed Rice
- Rice Pudding and Fortune Cookies
- Ice Water, Iced Tea

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## BUILD YOUR OWN LUNCH BUFFET

ONE ENTRÉE BUFFET 38

TWO ENTRÉE BUFFET 42

Lunch Buffet served with Ice Water, Iced Tea, Rolls and Butter, and Chef's Selection Seasonal Dessert

### HOUSE-MADE SOUP

#### CHOICE OF ONE

Curry Roasted Cauliflower Soup

*With Coconut Milk and Cashews*

Cinnamon Habanero Chili

*with Beef and Black Beans*

Navy Bean and Ham

*with Cornbread*

Baked Potato Soup

Tomato Bisque

Broccoli Cheddar Soup

Classic Chicken Noodle Soup

Guinness Beef, Cabbage and Root Vegetable Stew

Lentil Soup with Italian Sausage and Fennel

Chicken Tortilla Soup

Creamy Chicken and Wild Rice Soup

Shrimp & Sausage Gumbo

Thai Coconut & Crab Soup

Clam Chowder

### SALAD

#### CHOICE OF ONE

The Grand Salad

*Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers*

Spinach Salad

*Smoked Gouda, Toasted Almonds, Mandarin Oranges, Brioche Croutons*

Caesar Salad

*Artisan Romaine, Shaved Parmesan, Roma Tomato, Crouton*

Yard Salad

*Mixed Ohio Greens, Roma Tomato, Red Onion, Dried Cherries, Blue Cheese, Candied Pecans*

### DRESSINGS

#### CHOICE OF TWO

*Miso Ginger Vinaigrette*

*Honey Cider Vinaigrette*

*Balsamic Vinaigrette*

*House Italian*

*Caesar*

*Basil Shallot*

*White Balsamic Citrus Vinaigrette*

*Others Available Upon Request*

### ENTRÉE

Blackened Salmon

*with Tomato-Onion Ragout*

Parmesan Crusted Walleye and Remoulade

Stuffed Chicken Florentine

*with Spinach, Feta, Ricotta, Sundried Tomato Cream*

Basil Dijon Crusted Chicken

*with Mustard Cream Sauce*

Pork Tenderloin

*with Dried Fruit Chutney or mustard cream sauce*

Grilled Flat Iron Steak

*with Mushroom Bordelaise*

Goat Cheese and Roasted Red Pepper Ravioli

*with San Marco Sauce*

Gourmet Grilled Cheese

*Served on Sourdough*

### STARARCH

#### CHOICE OF ONE

Lemon Parmesan Risotto

Mushroom Risotto

Wild Rice Pilaf

Herbed Orzo

Roasted Yukon Potatoes

Roasted Red Skin Potatoes

Chive Whipped Potatoes

Sour Cream-Scallion Red Skin Potatoes

Garlic Parmesan Whipped Potatoes

Whipped Sweet Potatoes

Horseradish Dauphinoise Potatoes

Vegetable Couscous

### VEGETABLE

#### CHOICE OF ONE

Chef's Seasonal Vegetable

Haricot Verts

Ratatouille Byaldi

Roasted Baby Carrots

Roasted Brussel Sprouts

Broccoli and Cauliflower

Edamame Succotash

Grilled Asparagus

Romanesco

**Plated lunch options available upon request.**

*All quantities are based on one hour of service.*

*Additional \$5 per person surcharge will apply to all buffets less than 25 guests.*

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## DINNER PLATED

**Plated Dinner served with Ice Water, Rolls and Butter, Chef's Selection Seasonal Dessert, and Coffee**

### SALAD

#### CHOICE OF ONE

Caprese Salad

*Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic*

Grand Salad

*Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers*

Yard Salad

*Mixed Ohio Greens, Roma Tomato, Red Onion, Dried Cherries, Blue Cheese, Candied Pecans*

Spinach Salad

*Smoked Gouda, Toasted Almonds, Mandarin Oranges, Brioche Croutons*

Garden Salad

*with Julienne Carrot, Cucumber, Grape Tomato, Red Onion, Brioche Crouton*

### DRESSINGS

#### CHOICE OF TWO

*Miso Ginger Vinaigrette*

*Honey Cider Vinaigrette*

*Balsamic Vinaigrette*

*House Italian*

*Caesar*

*Basil Shallot*

*White Balsamic Citrus Vinaigrette*

*Others Available Upon Request*

### ENTRÉE

Ravioli al vodka 45

*with Roasted Zucchini and Portobello*

Cauliflower Steak 45

*with Chickpea Curry, Spinach, Roasted Tomato*

Served with Basmati Rice

Stuffed Chicken 52

*with Fig, Prosciutto, Ricotta Cheese, Herb Veloute*

Served with Mushroom Risotto, Broccolini

Berkshire Pork Chop 52

*with Soy Mustard Glaze*

Served with Roasted Redskin Potatoes, Grilled Baby Carrots

Pistachio Crusted Halibut Filet 54

*with Beurre Rouge*

Served with Lemon Parmesan Risotto, Romanesco

Veal Chop 54

*with Bacon Jam, Crisp Apple*

Served with Fingerling Potatoes, Roasted Brussels Sprouts

Honey Dijon Glazed Salmon 54

*with Orange-Fennel Slaw*

Served with Herb Rice Pilaf, Summer Squash Medley

Block Cut Ribeye 58

*with Porcini Butter, Shallot Bordelaise*

Served with Roasted Garlic Potatoes, Romanesco

American Wagyu Sirloin 58

Served with Sour Cream-Scallion Potatoes, Haricot Verts

Braised Beef Short Rib 58

*with Demi-Glace, Brunoise, Onion Straws*

Served with Chive Whipped Potatoes, Roasted Brussel Sprouts

Grilled Ohio Filet Mignon 67

*with Demi-Glace*

Served with Chive Whipped Potatoes, Asparagus

Chilean Sea Bass 67

*with Ginger-Lemongrass Beurre Blanc, Golden Pea Shoots*

Served with Forbidden Rice, Edamame Succotash

Frenched Rack of Lamb 67

*with Whiskey Mustard Demi-Glace*

Served with Yukon Gold Duchess Potatoes, White Asparagus

### DUAL ENTRÉE

Block Cut Ribeye and Chicken Florentine 62

Served with Roasted Fingerling Potatoes, Haricot Verts

Beef Short Rib and Stuffed Chicken 62

Served with Chive Whipped Potatoes, Roasted Brussel Sprouts

Ohio Filet and Chilean Sea Bass 70

Served with Horseradish Dauphinoise Potatoes, Grilled Asparagus

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# DINNER BUFFET

- ONE ENTRÉE BUFFET     **48 per person**
- TWO ENTRÉE BUFFET    **52 per person**
- THREE ENTRÉE BUFFET   **56 per person**

**Dinner Buffet served with Ice Water, Rolls and Butter, Chef's Selection Seasonal Dessert, and Coffee**

## SALADS

### CHOICE OF ONE

Caprese Salad

*Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic*

Grand Salad

*Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers*

Yard Salad

*Mixed Ohio Greens, Roma Tomato, Red Onion, Dried Cherries, Blue Cheese, Candied Pecans*

Spinach Salad

*Smoked Gouda, Toasted Almonds, Mandarin Oranges, Brioche Croutons*

Garden Salad

*with Julienne Carrot, Cucumber, Grape Tomato, Red Onion*

## DRESSINGS

### CHOICE OF TWO

*Miso Ginger Vinaigrette*

*Honey Cider Vinaigrette*

*Balsamic Vinaigrette*

*House Italian*

*Caesar*

*Basil Shallot*

*White Balsamic Citrus Vinaigrette*

*Others Available Upon Request*

## ENTRÉE

Butternut Squash Ravioli

*With Sage Cream and Shishido Peppers*

Chicken Florentine

*Airline Chicken Breast with Spinach, Feta, Ricotta, Sundried Tomato Cream*

Stuffed Chicken

*Airline Chicken Breast with Fig, Prosciutto and Ricotta Cheese, Herb Veloute*

Maple Dijon Chicken

*Chicken Breast with Glazed Maple Dijon Sauce*

Mojo Pork Tenderloin

*With Adobo Sauce and Roasted Chayote Squash*

Togarashi Snapper

*with Szechuan Sauce*

Crab Stuffed Trout

*With Miso Butter and Red Pepper Coulis*

Lemon Parmesan Crusted Salmon

Block Cut Ribeye Steak

*with Porcini Butter, Shallot Bordelaise*

Asian Style Short Rib

*With Ginger, Lemongrass and Pickled Onion*

**Upgrade to Grilled Ohio Filet Mignon +10 per person**

*with Demi -Glace*

## STARCH

### CHOICE OF ONE

Lemon Parmesan Risotto

Mushroom Risotto

Wild Rice Pilaf

Herbed Orzo

Roasted Yukon Potatoes

Roasted Red Skin Potatoes

Chive Whipped Potatoes

Sour Cream-Scallion Red Skin Potatoes

Garlic Parmesan Whipped Potatoes

Whipped Sweet Potatoes

Horseradish Dauphinoise Potatoes

Vegetable Couscous

## VEGETABLE

### CHOICE OF ONE

Chef's Seasonal Vegetable

Haricot Verts

Ratatouille Byaldi

Roasted Baby Carrots

Roasted Brussel Sprouts

Broccoli and Cauliflower

Edamame Succotash

Grilled Asparagus

Romanesco

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## ACTION STATIONS

**Chef Attendant Required 100 per attendant**

**Pasta Architect 18 per person**  
*Penne, Fettuccini, Marinara, Alfredo, Chicken, Shrimp, Mushrooms, Roasted Tomatoes, Asparagus, Caramelized Onion, Parmesan*

**Risotto Architect 18 per person**  
*Chicken, Shrimp, Sausage, Mushrooms, Roasted Tomatoes, Asparagus, Caramelized Onion, Parmesan*

**Mussels Station 18 per person**  
*with Grilled Focaccia, Diavolo Sauce, Saffron Cream Sauce*

**Seared Scallop 20 per person**  
*with Seasonal Curry, Vegetable Slaw, Beurre Blanc*

**Stir Fry 20 per person**  
*with Chicken, Pork, Shrimp, Egg, Vegetables, Rice, Lo Mein Noodles*

**Sushi and Sashimi 24 per person**  
*Chef's Choice Assorted Sushi Rolls and Sashimi*

## BUILD YOUR OWN STATIONS

**Ice Cream Sundae 8 per person**  
*Chocolate, Vanilla, Strawberry, Whipped Cream, Nuts, Caramel and Chocolate Sauce, Assorted Candy Toppings*

**Mashed Potato Bar 12 per person**  
*With Mushrooms, Onions, Cheese, Sour Cream, Scallions, Bacon*

**BBQ Sundae 16 per person**  
*White Cheddar Mashed Potatoes, Brisket, Pulled Pork, Crispy Onion, Trio of BBQ*

**Taco Bar 16 per person**  
*Shredded Beef, Grilled Chicken, Salsa, Lettuce, Pico de Gallo, Sour Cream, Queso Fresco, Lime, Hard and Soft Tortillas*

**Gourmet Mac n' Cheese Bar 16 per person**  
*Beef Brisket, Bacon Lardon, Roasted Vegetables, Parmesan, Sriracha*  
**Add Shrimp and Lobster 4 per person**

**Slider Station 18 per person**  
*Mini Angus Burger, Crispy Chicken, Pulled Pork, with Assorted Cheese, Bacon, Onion Straws, Shaved Lettuce, Tomato, Pickles, Mustard, Ketchup, Aioli*  
**Add Steak Fries 2 per person**

**Sports Bar 20 per person**  
*Buffalo Chicken Wings, House-Made Blue Cheese, Chicken & Vegetable Quesadilla with Sour Cream and Salsa, Cheeseburger Sliders, and Assorted Flatbread Pizza*

## CARVING STATIONS

French Cut Turkey Breast 10 per person  
 Roast Pork Loin 10 per person  
 Sirloin Roast 12 per person  
 Salmon en Croute 14 per person  
 Leg of Lamb 16 per person  
 Bone in Ribeye 18 per person  
 Beef Wellington 20 per person  
 Beef Tenderloin 20 per person

**Chef Attendant Required 100 per attendant**

## RECEPTION PACKAGES

**Chef Attendant Required 100 per attendant**

**YARD PACKAGE 54 per person**

**Pasta Architect Action Station**  
*Penne, Fettuccini, Marinara, Alfredo, Chicken, Shrimp, Sausage, Mushrooms, Roasted Tomatoes, Asparagus, Caramelized Onion, Parmesan*

**Slider Station**  
*Mini Angus Burger, Crispy Chicken, Pulled Pork*  
*With Assorted Cheese, Bacon, Onion Straws, Shaved Lettuce, Tomato, Pickles, Mustard, Ketchup, Aioli*

**Displayed Hors D'oeuvres**  
*Whipped Goat Cheese Parmesan Cups*  
*Beef Carpaccio Crostini*  
*Candied Apple Pork Belly Skewers*  
*Chicken Cordon Bleu Croquette*

**Trio of Dessert Shooters**

**GRAND PACKAGE 60 per person**

**Stir Fry Action Station**  
*Chicken, Pork, Shrimp, Egg, Vegetables, Rice, Lo Mein Noodles*

**Gourmet Mac n' Cheese Bar**  
*Beef Brisket, Shrimp, Bacon Lardon, Roasted Vegetables, Parmesan, Sriracha*

**Antipasto Platter**  
*Fresh Broccoli, Marinated olives, Pepperoncini, Marinated Artichokes, Roasted Peppers, Salami, Pepperoni, Grape Tomatoes*

**Displayed Hors D'oeuvres**  
*Mini Bison Meatloaf*  
*House-Made Vegetable Egg Rolls*  
*Red Curry Coconut Shrimp Skewers*

**Trio of Dessert Shooters**

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## SEAFOOD BAR

### BUILD YOUR OWN SEAFOOD BAR

#### Minimum of 200 Pieces

Fresh Blue Point Oysters on the Half Shell	4 per piece
Mini Lobster Tails	7 per piece
Littleneck Clams	4 per piece
Steamed Alaskan Crab Legs	4 per piece
Jumbo Shrimp Cocktail (16-20)	4.50 per piece
Shrimp Cocktail (26-30)	4 per piece

### SUSHI BAR

#### Minimum of 50 Pieces

House-Made Assorted Sushi	3 per piece
<i>California Roll, Spicy Tuna, Unagi, Tempura Shrimp, Vegetable</i>	

### FRESH CATCH SEAFOOD BAR 22 per person

*Smoked Salmon, Shrimp Cocktail, Mini Lobster Tails, Crab Claws, Citrus Cocktail Sauce, Spicy Remoulade*

### SMOKED SALMON DISPLAY 10 per person

*House-Smoked Salmon, Capers, Red Onion, Egg, Sour Cream, Cocktail Rye*

## RECEPTION DISPLAYS

### Vegetable Crudit  8 per person

*Fresh Cut Vegetables with Assorted House-Made Dips*

### Artisan Cheese Board 8 per person

*Old World Cheeses and Italian Favorites, Fresh Berries, Grapes, Sun-Dried Fruits, Cherries, Cranberries, Spiced Pecans*

### Upgrade to Charcuterie Board 2 per person

### Antipasto Platter 8 per person

*Fresh Broccoli, Marinated Olives, Pepperoncini, Marinated Artichokes, Roasted Peppers, Salami, Pepperoni, Grape Tomatoes*

### Mediterranean Display 10 per person

*Grilled Vegetables, Trio of Hummus, Feta Dip, Tuscan Bread, Mozzarella, Italian Deli Meats*

### Seasonal Brie Display 64 per display

*Wrapped in Puff Pastry, Toasted French Bread, Crackers Serves 25*

### Smore's Bar 150 per display

*Graham Cracker, Chocolate Bar, Marshmallow*

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## COLD HORS D'OEUVRES

### Seasonal Hors D'oeuvres Available Upon Request

Whipped Goat Cheese Parmesan Cups	4 per piece
Puff Pastry Tart <i>with Bacon, Roasted Tomato and Gruyere</i>	
Caponata Crostini	4 per piece
Smoked Salmon Mousse Cucumber <i>with Dill Cream and Roe</i>	4 per piece
Turkey Tea Sandwich <i>with Dill Havarti Cranberry Aioli and Arugula</i>	4 per piece
Avocado Toast <i>with Smoked Salmon and Egg</i>	4 per piece
Grilled Halloumi Cheese <i>with fresh Fig, Prosciutto and Mint</i>	4 per piece
Vegetable Crudit� Shooter	4 per piece
Pancetta Wrapped Grilled Peaches <i>with Balsamic</i>	4 per piece
Mini Jackfruit Carnita Taco	4 per piece
Beef Carpaccio Crostini	4.50 per piece
<i>with Horseradish Mustard Aioli, Watercress, Fried Capers</i>	
Crab Salad Endive Cups	4.50 per piece
Roasted Tomato Sphere <i>with Parmesan and Micro Basil</i>	4.50 per piece
Jumbo Shrimp Shooter	4.50 per piece
Sesame Ahi Tuna on Wonton <i>with Wasabi</i>	4.50 per piece
Mini Lobster Roll	4.50 per piece

## HOT HORS D'OEUVRES

Ratatouille OR Sausage Stuffed Mushroom	4 per piece
Prosciutto and Parmesan Arancini <i>with Diavolo Sauce</i>	4 per piece
Brie Tartlet <i>with Bacon Jam</i>	4 per piece
Candied Apple Pork Belly Skewer	4 per piece
Mini Bison Meatloaf	4 per piece
Mini Angus Burgers <i>with Smoked Cheddar and Horseradish Aioli</i>	4 per piece
Artichoke Beignets	4 per piece
Chicken Satay <i>with Thai Peanut Sauce</i>	4 per piece
Pecan Chicken Skewers <i>with Mustard Cream</i>	4 per piece
Grilled Pineapple Kabob	4 per piece
Pulled Pork Slider	4 per piece
Short Rib Mini Taco	4 per piece
Bacon Wrapped Potato Wedge	4 per piece
Chicken Cordon Bleu Croquette	4 per piece
House-Made Shrimp Spring Roll	4.50 per piece
House-Made Chicken Lemongrass Potsticker	4.50 per piece
House-Made Vegetable Egg Roll	4.50 per piece
Tofu and Avocado Summer Roll	4.50 per piece
Bison Chili Empanada	4.50 per piece
Red Curry Coconut Shrimp Skewer	4.50 per piece
Pork Belly Steam Bun	4.50 per piece
Blackened Scallops <i>with Lemon Aioli</i>	4.50 per piece
Mini Short Rib Shepard's Pie	4.50 per piece
Petite Crab Cake	4.50 per piece
Chicken and Waffle Slider	4.50 per piece
Espresso Crusted Lamb Lollipop <i>with Jalapeno Relish</i>	4.50 per piece

*Prices are subject to 23% taxable service charge and applicable sales tax.*





## BAR MENU PRICING

### HOSTED BAR PRICING ON CONSUMPTION

Domestic Beer	5 each	
Import Beer	5.50 per each	
Craft Beer	6 each	
House Wine and Bubbles	7 per glass	30 per bottle
Mid-Tier Wine and Bubbles	8 per glass	35 per bottle
High-Tier Wine and Bubbles	9 per glass	45 per bottle
Champagne	12 per glass	75 per bottle
House Liquor	7 per drink	
Premium Liquor	8 per drink	
Premium Liquor with Watershed	9 per drink	
Super Premium Liquor	10 per drink	

### CASH BAR PRICING ON CONSUMPTION

Domestic Beer	5.50 each
Import Beer	6 each
Craft Beer	6.50 each
House Wine	7.50 per glass
Mid-Tier Wine	8.50 per glass
High-Tier Wine	9.50 per glass
House Liquor	7.50 per drink
Premium Liquor	8.50 per drink
Premium Liquor with Watershed	9.50 per drink
Super Premium Liquor	10.50 per drink

### HOSTED BAR FOUR HOUR PACKAGES

#### Pricing per person

Beer and House Wine	26
Beer, House Wine and House Liquor	30
Beer, House Wine and Premium Liquor	36
Beer, House Wine and Premium Liquor with Watershed	39
Beer, House Wine and Super Premium Liquor	41

## BAR MENU

### DOMESTIC BEER

Blue Moon  
 Budweiser  
 Bud Light  
 Coors Light  
 Michelob Ultra  
 Miller Light  
 Yuengling

### IMPORT BEER

Corona Extra  
 New Castle Brown Ale  
 Stella Artois

### LOCAL CRAFT BEER

BrewDog Elvis Juice Grapefruit IPA  
 Columbus Brewing Company IPA  
 Land-Grant Greenskeeper Session IPA  
 Rhinegeist Seasonal  
 Seventh Son Humulus Nimbus Super Pale Ale  
 Wolf's Ridge Brewing Clear Sky Cream Ale

### HOUSE LIQUOR

Smirnoff Vodka  
 Beefeater Gin  
 Bacardi Rum  
 Seagram's 7 Whiskey  
 J & B Scotch  
 Jim Beam Bourbon  
 Jose Cuervo Gold Tequila

### PREMIUM LIQUOR

Titos Vodka  
 Tanqueray Gin  
 Captain Morgan Rum  
 Jack Daniel's Whiskey  
 Dewar's Scotch  
 Bulleit Bourbon  
 1800 Tequila Silver  
*Upgrade to Watershed Bourbon, Gin and Vodka Available*

### SUPER PREMIUM LIQUOR

Grey Goose Vodka  
 Bombay Sapphire Gin  
 Myer's Dark Rum  
 Crown Royal Whiskey  
 Chivas Regal Scotch  
 Woodford Reserve Bourbon  
 Patron Silver Tequila

**\$75 Bartender Fee per Bartender**

Prices are subject to 23% taxable service charge and applicable sales tax.



## REDS

### HOUSE

Coastal Vines, Cabernet Sauvignon, California  
Coastal Vines, Merlot, California  
Coastal Vines, Pinot Noir, California

Campuger Traditional Rose, France

### MID-TIER

Hahn, Cabernet Sauvignon, California  
Parducci, Merlot, California  
Lucky Star, Pinot Noir, California  
Enrique Foster, Malbec , Argentina  
Dalliance, Red Blend, California

### HIGH-TIER

Smith and Hook, Cabernet Sauvignon, California  
Corvidae Rook, Merlot, Washington  
Moniker, Pinot Noir, California  
Antigal Uno, Malbec, Argentina  
Rothschild Legende Bordeaux Red, France

## BUBBLES

### HOUSE

Coastal Vines, Brut, California

### MID-TIER

Codorniu, Anna de Codorniu, Rose, Spain  
Codorniu, Cava, Spain  
Dolci Colline Prosecco, Italy

### HIGH-TIER

Le Grand Courtage ,Blanc de Blanc, France  
Le Grand Courtage, Rose, France  
Scarpetta Prosecco, Italy

## WHITES

### HOUSE

Coastal Vines, Chardonnay, California  
Coastal Vines, Pinot Grigio, California  
coastal Vines, Sauvignon Blanc, California  
Hacienda, Riesling, California

### MID-TIER

Shannon Ridge, Chardonnay, California  
Corvidae Mirth, Chardonnay, Washington  
Lagaria, Pinot Grigio , Italy  
Vigilance, Sauvignon Blanc, California  
Debonne, Riesling , Ohio  
Curator White, South Africa

### HIGH-TIER

Mer Soleil Santa Lucia Highland, Oaked Chardonnay, California  
St. Supery Oak Free Chardonnay, California  
Scarpetta, Pinot Grigio , Italy  
Emmolo, Sauvignon Blanc, California  
Richter Estate, Riesling , Germany  
Rothschild Legende Bordeaux Blanc, France

## CHAMPAGNE

Drappier Carte D’or, Champagne, France

**\$75 Bartender Fee per Bartender**

Prices are subject to 23% taxable service charge and applicable sales tax.