



Seasonal Winter Breaks Menu

Option One:

AM: \$16 Per Person PM: \$16 Per Person

Whole Fruit
Assorted Yogurt
Blueberry Stuffed Pancakes
with Ohio Maple Syrup
Mushroom and Swiss Frittata
Granola Bars

Vegetable Crudité Display
With Hummus and Ranch Dip
Chicken Quesadilla Bites
With Chipotle Cream
Great River Bagged Chips
Green Tea-Grapefruit Infused Water

Option Two:

AM: \$18 Per Person PM: \$18 Per Person

Red and Green Grapes
Spiced Peached Yogurt Parfait
House-Made Apple Fritters
Ohio Sausage Breakfast Burritos
Coffee Break Protein Bars

Chicken Pesto Flatbread
Loaded Twice Baked Redskin Potatoes
Mini Fruit Pies
Healthy Cranberry Trail mix
Hot Chocolate
With Whipped Cream and Marshmallows

Option Three:

AM: \$20 Per Person PM: \$20 Per Person

Sliced Fruit Display
Vanilla Chia Seed Pudding
With Cherry and Almond
Mini Bagels and Lox
Quiche Lorraine
Chocolate Filled Beignets

Vegetarian Sushi
Baked Brie
With Caramel, Nuts and Berries
Pecan Chicken Skewers
with Mustard Cream
Peppermint Chocolate Mousse Shooters
Hot Malted Vanilla

***All breaks include the following: Regular & Decaf Coffee, Gourmet Hot Tea, Assorted Juice, Bottled Water, and Soda



Winter Seasonal Lunch Menu

Buffet: \$30 Per Person

Soup: Choose One

Roasted Cauliflower with Prosciutto, Parsley and Almond
White Bean Sausage with Escarole

Salad: Choose One

Spinach Salad

Spinach Treviso Lettuce, Parmigiano Reggiano, Roasted Squash, Radish and Pepitas

Winter Delight Salad

Bibb Lettuce, Smoked Cheddar, Green Apple, Red Onion, Candied Walnuts

Recommended Dressings: Honey Cider Dressing, Shallot-Sesame Vinaigrette,
Balsamic Vinaigrette

Entrees: Choose Two

Pork Tenderloin

with Fruit Chutney

Roast Chicken Forestier

with Mushroom, Tomato, Herbs, and Cream

Seared Salmon

with Ginger Orange Relish

Asian Style Short Rib

Ginger, Lemongrass and Pickled Onion

Caramelized Mushroom Tart

with Wild Rice and Seasonal Vegetables

Accompaniments: Choose Two

Celery Root and White Cheddar Mashed Potatoes

Saffron Rice Pilaf

Haricot Verts with Mushroom Cream

Roasted Seasonal Vegetables

Assorted Seasonal Desserts: Choose Two

Peppermint Cheesecake, Chocolate Mousse Cake, Italian Almond Cream Cake



Winter Seasonal Dinner Menu: \$47 Per Person

Soup: Choose One

Watercress and Leek Bisque
With Chanterelles and Shoestring potatoes
Coconut Crab and Butternut Chowder

Salads: Choose One

Poached Pear Salad
Pomegranate, Buttermilk Blue Cheese, Endive, Field Greens, Maple Walnut Vinaigrette
Frisee and Brussels Sprouts Salad
Bacon, Apple, Feta, Cranberry, Pecan

Entrees: Choose Two

Pistachio Crusted Salmon
with Beurre Rouge
Seared Scallop
with Sunchoke Puree and Lemon Butter
Hoisin Glazed Duck Breast
with Kumquat Relish and Bok Choy Puree
Veal Chop
with Bacon Jam and Crisp Apple Garnish
Block Cut Ribeye Steak
with Porcini Butter and Rosemary Bordelaise
Apple Gorgonzola Stuffed Chicken
airline chicken breast with a Sage Marsala Sauce
Crimini Mushroom and Fontina Ravioli
with Vodka Sauce and Spinach

Accompaniments: Choose Three

Ancient Grain Risotto
Scallion Champ (smashed redskin potato)
Saffron Rice Pilaf
Whipped Sweet Potatoes
Haricot Verts with Mushroom Cream
Winter Vegetable Medley

Assorted Seasonal Desserts: Choose Two

Peppermint Cheesecake
Chocolate Mousse Cake
Italian Almond Cream Cake
Chamomile Panna Cotta with Poached Pear Raspberry and Walnut
Tuile



Seasonal Winter Hors D'oeuvres

Cold: \$4.00 Per Person

Whipped Goat Cheese Parmesan Cups

Mascarpone, Pickled Persimmon and
Maple Crostini

Turkey Tea Sandwich
With Cranberry Aioli and Arugula

Hot: \$4.00 Per Person

Mini Angus Burgers
With Smoked Cheddar and Horseradish Aioli

Artichoke Beignets

Pecan Chicken Skewers
With Mustard Cream

Cold: \$4.25 Per Person

Crab Salad in Endive Leaves
with Sweet Drop Peppers

Cold: \$4.50 Per Person

Hamachi Crudo
with Blood Orange, Chile and Radish

Roasted Tomato Sphere
with Parmesan and Micro Basil

Hot: \$4.25 Per Person

Red Curry Coconut Skewers

Pork Belly Bao Buns

Golden Potato Pancakes
With Braised Lamb and Mint Crème Fraiche

Hot: \$4.50 Per Person

Truffled Cous Cous and Cheese Spoons