

# BREAKFAST

## CONTINENTAL BREAKFAST

Assorted Breakfast Breads & Muffins  
Hard Boiled Eggs  
Fresh Sliced Seasonal Fruit Display  
Individual Yogurts with Granola  
Regular & Decaf Coffee, Hot Tea, Juice  
**\$20 per Person**

## CLASSIC BREAKFAST BUFFET

Assorted Breakfast Breads & Muffins  
Fresh Sliced Seasonal Fruit Display  
Individual Yogurts with Granola  
Scrambled Eggs  
Hand-Cut Home Fries  
*Choice of: Smoked Bacon OR Sausage*  
Regular & Decaf Coffee, Hot Tea, Juice  
**\$27 per Person**

## GRAND BREAKFAST BUFFET

Assorted Breakfast Breads & Scones  
Fresh Sliced Seasonal Fruit Display  
Build Your Own Yogurt Parfaits  
*Granola, Fruit Compote, Berries, Local Honey, Chia Seeds*  
Seasonal Vegetable Frittata  
House-Made Biscuits & Gravy  
Potato & Pepper Hash  
Smoked Bacon  
Sausage  
Regular & Decaf Coffee, Hot Tea, Juice  
**\$32 per Person**

## BRUNCH

Assorted Bagels with Cream Cheese  
Fresh Sliced Seasonal Fruit Display  
Citrus Garden Salad  
*Arugula, Frisee, Shaved Fennel, Orange Supreme*  
French Toast  
Quiche  
*Choice of: Grilled Chicken OR*  
Blackened Salmon  
Herb Roasted Baby Potatoes  
*Choice of: Smoked Bacon OR Sausage*  
Regular & Decaf Coffee, Hot Tea, Juice  
**\$36 per Person**

## BREAKFAST ENHANCEMENTS

Whole Fruit **\$2/Each**  
Individual Yogurt **\$3/Each**  
Kind Bar **\$4/Each**  
Avocado Toast **\$8/Each**  
Breakfast Burrito **\$8/Each**  
Breakfast Sandwich **\$8/Each**

*Bacon, Egg & Cheese, Biscuit*  
*Ham, Egg & Cheese, Biscuit*  
*Egg & Cheese, Biscuit*

French Toast **\$4/Serving**  
Vegetable Frittata **\$4/Serving**  
Quiche **\$4/Serving**  
Biscuits & Gravy **\$4/Serving**  
Fresh Sliced Seasonal Fruit **\$5/Serving**  
Build Your Own Yogurt Parfait **\$5/Serving**  
Oatmeal Bar **\$8/serving**  
Omelet Station (Chef Attended) **\$9/Person**

Hard Boiled Eggs **\$36/Dozen**  
Assorted Protein Bites **\$36/Dozen**  
Assorted Bagels **\$36/Dozen**  
Assorted Muffins **\$36/Dozen**  
Assorted Croissants **\$36/Dozen**  
Assorted Scones **\$36/Dozen**  
House-Made Granola Bars **\$48/Dozen**

## MIMOSA BAR

*Attendant Required ~ Served for 2 Hours*  
Assorted Juice, House Champagne, Garnishes  
**\$24 per Person**

## BLOODY MARY BAR

*Attendant Required ~ Served for 2 Hours*  
Vodka, Bloody Mary Mix, Garnishes  
**\$24 per person**



**PRICES SUBJECT TO 24% SERVICE CHARGE & 7.5% TAX**  
**BUFFETS BASED ON 1 HOUR OF SERVICE**  
**ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS**  
**PRICES SUBJECT TO CHANGE**

# BREAKS

## YARD STREET BREAK

Artisan Cheese Display

*Baguette & Crackers*

Fresh Vegetable Crudité

House-Made Hummus

Individual Bags of Assorted Mixed Nuts

Assorted Sodas & Bottled Water

**\$17 per Person**

## MARBLE CLIFF BREAK

Artisan Cheese Display

*Baguette & Crackers*

Buffalo Chicken Dip & Tortilla Chips

Individual Bags of Assorted Mixed Nuts

Individual Bags of Assorted Popcorn

Assorted Sodas & Bottled Water

**\$20 per Person**



## SWEET & SALTY BREAK

Assorted Protein Bites

Individual Brownie Bites

Chocolate Dipped Pretzels

Individual Bags of Assorted Mixed Nuts

Individual Bags of Assorted Popcorn

Assorted Sodas & Bottled Water

**\$20 per Person**

## DIP IT BREAK

Hummus Trio & Pita Chips

*Traditional, Black Bean, Sundried Tomato*

Buffalo Chicken Dip & Tortilla Chips

Salsa Duet & Naan Dippers

Fresh Vegetable Crudité Board

Assorted Sodas & Bottled Water

**\$22 per Person**

## TAKE ME OUT TO THE BALLGAME BREAK

Angus Sliders

*Assorted Toppings: Smoked Cheddar, Lettuce, Tomato,  
Onion, Pickle, Horseradish Aioli, House Sauce*

Individual Bags of Assorted Popcorn

Individual Bags of Assorted Chips

Soft Pretzels & House-Made Cheese Dip

Assorted Sodas & Bottled Water

**\$22 per Person**

## ALL DAY BEVERAGE STATION

Fresh Brewed Regular & Decaf Coffee,  
Hot Tea, Assorted Sodas & Bottled  
Water

*6-8 Hours of Service*

**\$24 per Person**

## HALF DAY BEVERAGE STATION

Fresh Brewed Regular & Decaf Coffee,  
Hot Tea, Assorted Sodas & Bottled  
Water

*2-4 Hours of Service*

**\$12 per Person**

**PRICES SUBJECT TO 24% SERVICE CHARGE & 7.5% TAX  
BUFFETS BASED ON 1 HOUR OF SERVICE  
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS  
PRICES SUBJECT TO CHANGE**

# A LA CARTE BREAK SELECTIONS

Whole Fruit	<b>\$2/Each</b>
Bags of Gourmet Chips	<b>\$4/Each</b>
Assorted Bags of Popcorn	<b>\$4/Each</b>
Individual Bags of Pretzels	<b>\$4/Each</b>
Individual Bags of Trail Mix	<b>\$4/Each</b>
Individual Bags of Mixed Nuts	<b>\$4/Each</b>
Kind Bars	<b>\$4/Each</b>



Hummus Trio & Dippers	<b>\$6/Serving</b>
<i>Traditional, Black Bean, Sundried Tomato</i>	
Fresh Vegetable Crudit�	<b>\$6/Serving</b>
<i>House-Made Dip Duet</i>	
Artisan Cheese Display	<b>\$6/Serving</b>
Avocado Toast	<b>\$8/Piece</b>

Assorted Cookies	<b>\$36/Dozen</b>
Brownies & Blondies	<b>\$36/Dozen</b>
House-Made Granola Bars	<b>\$48/Dozen</b>
Assorted Protein Bites	<b>\$36/Dozen</b>

## BEVERAGES ON CONSUMPTION

Fresh Brewed Coffee	<b>\$48/Gallon</b>
Decaf Coffee	<b>\$48/Gallon</b>
Hot Tea	<b>\$48/Gallon</b>
Iced Tea	<b>\$36/Gallon</b>
Infused-Water	<b>\$36/Gallon</b>
Fresh Lemonade	<b>\$36/Gallon</b>

Assorted Sodas	<b>\$4/Each</b>
Bottled Water	<b>\$4/Each</b>
Flavored Sparkling Water	<b>\$4/Each</b>
Bottled Pure Leaf Tea	<b>\$5/Each</b>

# LUNCH BUFFETS

INCLUDES FRESH BREWED COFFEE, DECAF COFFEE & ICED TEA

## SOUP, SALAD & SANDWICH BUFFET

### Choice of One Soup

*See Page 5 for Soup Selections*

### Chef's Choice Assorted Sandwiches

*Hot & Cold Selections*

### House-Made Pasta Salad

### Grand Salad

*Ohio Greens, Goat Cheese, Toasted Almond,*

*Golden Raisin, Teardrop Pepper*

*Chef's Choice Assorted Dressings*

### Bags of Gourmet Potato Chips

### Assorted Cookies & Brownies

**\$36 per Person**

## BUILD YOUR OWN SALAD BUFFET

### Choice of One Soup

*See Page 5 for Soup Selections*

*Fresh Rolls & Butter*

### Ohio Mixed Greens

### Spinach & Romaine

### Choice of 2 Proteins:

*Flat Iron Steak, Grilled Chicken,*

*Blackened Salmon, Portobello Mushroom*

### Assorted Toppings:

*Grape Tomato, Cucumber, Pickled Pepper,*

*Cheddar Cheese, Feta Cheese,*

*Hard Boiled Egg, Bacon, Brioche Crouton*

*Chef's Choice Assorted Dressings*

### Bags of Gourmet Potato Chips

### Assorted Cookies & Brownies

**\$36 per Person**

**Additional Soup +\$2/Person**

**Additional Protein +\$2/Person**

## LATIN BUFFET

### Chicken Tortilla Soup

*Tortilla Strips & Cilantro*

### Avocado Salad

*Avocado, Tomato, Pickled Red Onion*

*Cilantro-Lime Vinaigrette Dressing*

### Build Your Own Taco Bar

*Carne Asada, Grilled Chicken, Pico de Gallo, Queso*

*Sour Cream, Lime Corn Tortillas & Flour Tortillas*

### Cilantro Lime Rice

### Corn Relish

### House-Made Empanadas

### Cinnamon Churros & Tres Leches Cake

**\$38 per Person**

## ITALIAN BUFFET

### Minestrone Soup

*Garlic Focaccia*

### Caprese Salad

*Arugula, Artisan Beefsteak Tomato,*

*Fresh Mozzarella, Balsamic Glaze*

### Rigatoni Bolognese

### Fettuccine Alfredo

### Sliced Grilled Chicken

### Seasonal Herb-Roasted Vegetables

### Cannoli & Tiramisu Dessert Shooters

### Add House-Made Meatballs +\$4/Person

**\$36 per Person**

## GREEK BUFFET

### Orzo Soup

### Mediterranean Salad

*Kalamata Olives, Feta Cheese, Tomato, Cucumber,*

*Greek Vinaigrette Dressing*

### Souvlaki

*Chicken & Lamb Gyros*

### Papoustaki

*Stuffed Eggplant*

### Zucchini Fritters

### Baklava & Orange Walnut Cake

**\$36 per Person**

PRICES SUBJECT TO 24% SERVICE CHARGE & 7.5% TAX  
BUFFETS BASED ON 1 HOUR OF SERVICE  
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS  
PRICES SUBJECT TO CHANGE



# BUILD YOUR OWN LUNCH BUFFETS

INCLUDES FRESH BREWED COFFEE, DECAF COFFEE & ICED TEA  
ROLLS & BUTTER

ONE ENTREE \$38 PER PERSON  
TWO ENTREE \$42 PER PERSON

## HOUSE-MADE SOUP (CHOOSE 1)

Curry Roasted Cauliflower

Baked Potato & Leek

Tomato Bisque

Chicken Tortilla

Vegetable & Wild Rice

Seasonal Soups Available Upon Request

## SALAD (CHOOSE 1)

### Grand Salad

Ohio Greens, Goat Cheese, Toasted Almond,  
Golden Raisin, Teardrop Pepper

### Yard Salad

Ohio Greens, Roma Tomato, Pickled Red Onion,  
Dried Cherry, Bleu Cheese, Candied Pecans

### Garden Salad

Carrot, Cucumber, Grape Tomato,  
Pickled Red Onion, Brioche Crouton

### Spinach Salad

Toasted Almond, Red Onion, Feta Cheese &  
Blueberries

Seasonal Salads Available Upon Request

## DRESSINGS (CHOOSE 2)

Lemon Vinaigrette

Honey Cider Vinaigrette

Balsamic Vinaigrette

Italian Vinaigrette

Roasted Shallot Vinaigrette

White Balsamic Vinaigrette

Ranch

Seasonal Dressings Available Upon Request

## ENTREE

### Grand Chicken

Fresh Herbs, Chardonnay Cream Sauce

### Harissa Chicken

Herb Brine, Red Pepper Coulis

### Chicken Florentine

Spinach, Feta, Ricotta, Sundried Tomato Cream

### Blackened Salmon

Tomato Ragout

### Herb-Crusted Salmon

Lemon-Thyme Cream

### Pan-Seared Filet

Oyster Mushroom, Bordelaise Sauce

### Goat Cheese Mezzaluna

Red Pepper Coulis \*\*Vegetarian\*\*

## STARCH (CHOOSE 1)

Lemon Rosemary Risotto

Mushroom Risotto

White Cheddar & Chive

Mashed Potatoes

Confit Marble Potatoes

Garlic Parmesan Whipped  
Potatoes

## VEGETABLE (CHOOSE 1)

Chef's Seasonal

Haricot Verts

Honey-Glazed Carrots

Roasted Brussels

Sprouts

Grilled Asparagus

Roasted Broccolini

## DESSERT (CHOOSE 1)

See Page 12 for Dessert Selections

Vanilla Bean Cheesecake

Dessert Bars

Tartlets

Dessert Shooters

Mini Cakes

# PLATED LUNCH

INCLUDES FRESH BREWED COFFEE, DECAF COFFEE & ICED TEA  
ROLLS & BUTTER

## PLATED SANDWICH

SERVED WITH:  
CHOICE OF 1 SOUP (SEE PAGE 5)  
DELI SALAD & BAGS OF POTATO CHIPS  
ASSORTED COOKIES & BROWNIES

### Turkey & Brie

Arugula, Pear Chutney, Currant Aioli, Ciabatta

### Italian Sub

Italian Meat & Cheese, Iceberg, Tomato,  
Banana Peppers, Hoagie Bun

### Pesto Chicken

Roasted Tomato, Arugula, Fresh Mozzarella,  
Focaccia

### French Dip

Provolone, Onion, Hoagie Bun

### Nashville Chicken

Coleslaw, Pickles, Aioli

### Grilled Vegetable Wrap

Hummus & Greens \*\*Vegetarian / Vegan\*\*

**\$28 per Person**

## PLATED SALAD

SERVED WITH:  
CHOICE OF 1 SOUP (SEE PAGE 5)  
BAGS OF POTATO CHIPS  
ASSORTED COOKIES & BROWNIES

### CHOICE OF 1 PROTEIN:

GRILLED CHICKEN, GRILLED STEAK OR  
PORTOBELLO MUSHROOM

### Cobb

Romaine, Iceberg, Bacon, Avocado, Tomato,  
Herd-Boiled Egg  
Honey Cider Vinaigrette Dressing

### Southwest

Mixed Greens, Roasted Corn, Spiced Black Bean,  
Tomato, Tortilla Strips  
House-Ranch Dressing

### Citrus

Arugula, Frisee, Shaved Fennel, Orange Supreme  
Lemon Vinaigrette

**See Page 5 for Additional Salad Options**

**\$28 per Person**



## PLATED ENTREE

SERVED WITH:  
CHOICE OF 1 SALAD (SEE PAGE 5)  
CHOICE OF 1 STARCH & 1 VEGETABLE  
(SEE PAGE 5)  
CHOICE OF 1 DESSERT  
(SEE PAGE 12)

### Grand Chicken

**\$34/Person**

Fresh Herbs, Chardonnay Cream Sauce

### Harissa Chicken

**\$34/Person**

Herb Brine, Red Pepper Coulis

### Chicken Florentine

**\$34/Person**

Spinach, Feta, Ricotta, Sundried Tomato Cream

### Blackened Salmon

**\$36/Person**

Tomato Ragout

### Herb-Crusted Salmon

**\$36/Person**

Lemon-Thyme Cream

### Pan-Seared Filet

**\$38/Person**

Oyster Mushroom, Bordelaise Sauce

### Goat Cheese Mezzaluna

**\$32/Person**

Red Pepper Coulis

\*\*Vegetarian\*\*

### Cauliflower Steak

**\$32/Person**

Coconut Curry & Crispy Chickpeas, Basmati  
Rice

\*\*VEGAN\*\*

## DESSERT (CHOOSE 1)

Orange Walnut Cake

Salted Caramel Cheesecake

Buckeye Cake

Flourless Chocolate Cake

Classic Fruit Tart

PRICES SUBJECT TO 24% SERVICE CHARGE & 7.5% TAX  
BUFFETS BASED ON 1 HOUR OF SERVICE  
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS  
PRICES SUBJECT TO CHANGE

# BUILD YOUR OWN DINNER BUFFET

INCLUDES FRESH BREWED COFFEE, DECAF COFFEE & ICED TEA  
ROLLS & BUTTER

ONE ENTREE \$50 PER PERSON  
TWO ENTREE \$55 PER PERSON  
THREE ENTREE \$62 PER PERSON

## SALAD (CHOOSE 1)

### Grand Salad

*Ohio Greens, Goat Cheese, Toasted Almond,  
Golden Raisin, Teardrop Pepper*

### Yard Salad

*Ohio Greens, Roma Tomato, Pickled Red Onion,  
Dried Cherry, Bleu Cheese, Candied Pecans*

### Garden Salad

*Carrot, Cucumber, Grape Tomato,  
Pickled Red Onion, Brioche Crouton*

### Spinach Salad

*Toasted Almond, Red Onion, Feta Cheese &  
Blueberries*

### Citrus Salad

*Arugula, Frisee, Shaved Fennel, Orange Supreme  
Citrus Vinaigrette*

### Caesar Salad

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

*Seasonal Salads Available Upon Request*

## DRESSING (CHOOSE 2)

Lemon Vinaigrette

Honey Cider Vinaigrette

Balsamic Vinaigrette

Italian Vinaigrette

Roasted Shallot Vinaigrette

White Balsamic Vinaigrette

Ranch

Creamy Caesar

*Seasonal Dressings Available Upon Request*

## ENTREE

### Grand Chicken

*Fresh Herbs, Chardonnay Cream Sauce*

### Lemon Chicken Piccata

*Capers, Beurre Blanc*

### Chicken Florentine

*Spinach, Feta, Ricotta, Sundried Tomato Cream*

### Sea Bass

*Lemongrass Beurre Blanc*

### Herb-Crusted Salmon

*Lemon-Thyme Cream*

### Pan-Seared Filet

*Oyster Mushroom, Bordelaise Sauce*

### Braised Beef Short Rib

*Demi-Glace, Brunoise*

### Ribeye +\$10 per Person

*Porcini Butter, Shallot Bordelaise*

### Goat Cheese Mezzaluna

*Red Pepper Coulis \*\*Vegetarian\*\**

## STARCH

### (CHOOSE 1)

Lemon Rosemary Risotto

Mushroom Risotto

White Cheddar & Chive

Mashed Potatoes

Confit Marble Potatoes

Garlic Parmesan Whipped  
Potatoes

## VEGETABLE

### (CHOOSE 1)

Chef's Seasonal

Haricot Verts

Honey-Glazed Carrots

Roasted Brussels

Sprouts

Grilled Asparagus

Roasted Broccolini

## DESSERT (CHOOSE 1)

*See Page 12 for Dessert Selections*

*Vanilla Bean or Tiramisu Cheesecake*

*Dessert Bars*

*Tartlets*

*Dessert Shooters*

*Mini Cakes*

# PLATED DINNER

INCLUDES FRESH BREWED COFFEE, DECAF COFFEE & ICED TEA  
ROLLS & BUTTER

## SALAD

(CHOOSE 1)

### Grand Salad

*Ohio Greens, Goat Cheese, Toasted Almond,  
Golden Raisin, Teardrop Pepper*

### Yard Salad

*Ohio Greens, Roma Tomato, Pickled Red Onion,  
Dried Cherry, Bleu Cheese, Candied Pecans*

### Garden Salad

*Carrot, Cucumber, Grape Tomato,  
Pickled Red Onion, Brioche Crouton*

### Spinach Salad

*Spinach, Frisee, Apple Chips, Comte Cheese,  
Toasted Hazelnuts*

### Citrus Salad

*Arugula, Frisee, Shaved Fennel, Orange Supreme  
Citrus Vinaigrette*

### Caesar Salad

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

*Seasonal Salads Available Upon Request*

## DRESSING

(CHOOSE 2)

Lemon Vinaigrette

Honey Cider Vinaigrette

Balsamic Vinaigrette

Italian Vinaigrette

Roasted Shallot Vinaigrette

White Balsamic Vinaigrette

Ranch

Creamy Caesar

*Seasonal Dressings Available Upon Request*

## DESSERT

(CHOOSE 1)

Mocha Panna Cotta

Salty Caramel Cheesecake

Lemon Ginger Spice Cake

Passionfruit Blood Orange Tart

Chocolate Hazelnut Praline Mousse Cake

## PLATED ENTREE

SERVED WITH:

CHOICE OF 1 SALAD

CHOICE OF 1 STARCH & 1 VEGETABLE

(SEE PAGE 7)

CHOICE OF 1 DESSERT

### Grand Chicken

**\$52/Person**

*Fresh Herbs, Chardonnay Cream Sauce*

### Lemon Chicken Piccata

**\$52/Person**

*Capers, Beurre Blanc*

### Sea Bass

**\$67/Person**

*Lemongrass Beurre Blanc*

### Herb-Crusted Salmon

**\$54/Person**

*Lemon-Thyme Cream*

### Pan-Seared Filet

**\$67/Person**

*Oyster Mushroom, Bordelaise Sauce*

### Braised Beef Short Rib

**\$67/Person**

*Demi-Glace, Brunoise*

### Block-Cut Ribeye

**\$77/Person**

*Porcini Butter, Shallot Bordelaise*

### Cauliflower Steak

**\$32/Person**

*Coconut Curry & Crispy Chickpeas*

**\*\*VEGAN\*\***

### Dual Filet & Sea Bass

**\$70/Person**

### Dual Short Rib & Chicken

**\$67/Person**



PRICES SUBJECT TO 24% SERVICE CHARGE & 7.5% TAX  
BUFFETS BASED ON 1 HOUR OF SERVICE  
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS  
PRICES SUBJECT TO CHANGE



# RECEPTION

## COLD HORS D' OEUVRES

Whipped Goat Cheese Tartlets <i>Local Honey, Black Pepper, Micro Greens</i>	<b>\$4/Piece</b>
Vegetable Crudit� Shooter	<b>\$4.50/Piece</b>
Heirloom Bruschetta <i>Whipped Boursin, Heirloom Salad, Fresh Herbs</i>	<b>\$4.50/Piece</b>
Jumbo Shrimp Shooter	<b>\$4.50/Piece</b>
Ahi Tuna Crisp <i>Wonton, Wasabi Aioli, Seaweed Dust</i>	<b>\$5/Piece</b>
Mini Lobster Roll	<b>\$5/Piece</b>
Vegan Spring Roll	<b>\$5/Piece</b>

## HOT HORS D' OEUVRES

Barbacoa Tacos <i>Pico de Gallo, Lime Crema, Cilantro</i>	<b>\$4.50/Piece</b>
Chicken Cordon Bleu Croquette	<b>\$4.50/Piece</b>
House-Made Vegetable Egg Roll	<b>\$4.50/Piece</b>
Stuffed Mushrooms <i>Baby Portobello, Spinach &amp; Artichoke, Herbed Breadcrumbs **Vegetarian**</i>	<b>\$4.50/Piece</b>
Nashville Hot Slider <i>Coleslaw, Pickles</i>	<b>\$5/Piece</b>
Prosciutto Arancini <i>Diavolo Sauce, Parmesan</i>	<b>\$4.50/Piece</b>
Petite Crab Cake <i>Lemon Aioli</i>	<b>\$5/Piece</b>
Falafel Bites <i>Tahini</i>	<b>\$4.50/Piece</b>
Jackfruit Carnitas Tacos <i>Coconut Crema **Vegan**</i>	<b>\$4.50/Piece</b>
Mini Angus Burger <i>Smoked Cheddar, Aioli</i>	<b>\$5/Piece</b>

## YARD RECEPTION PACKAGE

### Pasta Action Station

*Penne, Fettuccini, Marinara, Alfredo, Chicken, Shrimp, Mushroom, Asparagus, Roasted Tomato, Caramelized Onion, Parmesan*

### Slider Station

*Mini Angus Burgers, Crispy Chicken, Pulled Pork, Assorted Cheeses, Bacon, Onion Straws, Shaved Lettuce, Tomato, Pickles, Assorted Sauces*

### Displayed Hors D' Oeuvres

Whipped Goat Cheese Tartlets  
*Local Honey, Black Pepper, Micro Greens*  
Heirloom Bruschetta  
*Whipped Boursin, Heirloom Salad, Fresh Herbs*  
Chicken Cordon Bleu Croquette  
House-Made Vegetable Egg Rolls

### Assorted Mini Desserts & Shooters

**\$65 per Person**

## GRAND RECEPTION PACKAGE

### Beef Tenderloin Carving Station

*Horseradish, Au Jus, Rolls*

### Mac & Cheese Bar

*Beef Brisket, Bacon, Roasted Vegetables, Parmesan, Sriracha*

**Add Shrimp +\$4/Person**

### Grazing Station

*Charcuterie Board, Cured Meats & Cheese, Pickled Vegetables, Crackers, Flatbreads, Breadsticks, Seasoned Olive Oil, Tapenade*

### Displayed Hors D' Oeuvres

Ahi Tuna Crisp  
*Wonton, Wasabi Aioli, Seaweed Dust*  
Nashville Hot Slider  
*Coleslaw, Pickles*  
Falafel Bites  
Jumbo Shrimp Shooter

### Assorted Mini Desserts & Shooters

**\$85 per Person**

# RECEPTION

## DISPLAYS

### **Fresh Vegetable Crudité** \$8/Serving

House-Made Dip

### **Artisan Cheese Display** \$9/Serving

Candied Nuts, Dried Fruits, Crackers

### **Antipasto Platter** \$10/Serving

Fresh Vegetables, Olives, Cured Meat,  
Marinated Artichokes, Roasted Red Pepper

### **Mediterranean Display** \$14/Serving

Grilled Vegetable, Tuscan Bread,  
Cured Meat, Mozzarella,  
Hummus & Feta Dip

### **Charcuterie Board** \$18/Serving

Chef's Selection of Meats & Cheeses,  
Pickled Vegetables, Dried Fruits, Crostini

### **Fresh Fruit Display** \$8/Serving

Yogurt Dip

### **Grazing Station** \$15/Serving

### **Sushi Bar** Market

(Minimum 50 People)  
California Roll, Spicy Tuna,  
Shrimp Tempura, Vegetable

### **Seafood Bar** Market

(Minimum 50 People)  
Shrimp Cocktail, Mini Lobster Tail,  
Crab Claws  
Citrus Cocktail Sauce & Spicy Remoulade

### **Smoked Salmon Display** \$12/Person

(Minimum of 50 People)  
House-Made Salmon, Capers, Red Onion, Crème  
Fraiche, Cocktail Rye

## CARVING STATIONS

CHEF ATTENDANT REQUIRED  
\$100 PER ATTENDANT

### **Beef Tenderloin** \$20/Person

Horseradish, Au Jus  
Fresh Rolls

### **Bone-In Ribeye** \$22/Person

Horseradish, Au Jus  
Fresh Rolls

### **Turkey Breast** \$15/Person

Dijonnaise  
Fresh Rolls



## GUEST ACTION STATIONS

### **Taco Bar** \$18/Person

Carne Asada, Grilled Chicken, Salsa,  
Lettuce, Pico de Gallo, Sour Cream, Queso  
Fresco, Lime Hard Tortillas & Flour Tortillas

### **Mac & Cheese Bar** \$20/Person

Beef Brisket, Bacon, Roasted Vegetables,  
Parmesan, Sriracha  
Add Shrimp +\$4/Person

### **Slider Station** \$20/Person

Mini Angus Burgers, Crispy Chicken,  
Pulled Pork, Assorted Cheeses, Bacon,  
Onion Straws, Shaved Lettuce, Tomato,  
Pickles, Assorted Sauces

Add House-Made Chips +\$2/Person

### **Sports Bar** \$22/Person

Buffalo Chicken Wings, Chicken Fajita  
Quesadillas, Cheeseburger Sliders,  
Bleu Cheese, Sour Cream, Salsa

## CHEF ACTION STATIONS

CHEF ATTENDANT REQUIRED  
\$100 PER ATTENDANT

### **Pasta Station** \$18/Person

Penne, Fettuccini, Marinara, Alfredo,  
Chicken, Shrimp, Mushroom, Asparagus,  
Roasted Tomato, Caramelized Onion,  
Parmesan

### **Risotto Station** \$20/Person

Risotto, Chicken, Shrimp, Sausage,  
Mushroom, Roasted Tomato, Asparagus,  
Caramelized Onion, Parmesan

PRICES SUBJECT TO 24% SERVICE CHARGE & 7.5% TAX  
BUFFETS BASED ON 1 HOUR OF SERVICE  
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS  
PRICES SUBJECT TO CHANGE

# DESSERT

## MINI DESSERT BAR

Turtle Blondies  
Dulce de Leche Cheesecake Shooter  
Chocolate Hazelnut Cake Shooter  
Raspberry Streusel Bars

**\$16 per Person**

## GOURMET COFFEE BAR

Fresh Brewed Regular & Decaf Coffee  
Hazelnut & Vanilla Syrups  
House-Made Biscotti  
Cinnamon Sticks & Shaved Chocolate

**\$10 per Person**

## ICE CREAM SUNDAE BAR

Chocolate & Vanilla Ice Cream  
Caramel & Chocolate Sauce  
Whipped Cream, Nuts  
Assorted Candy Toppings

**\$12 per Person**

## A LA CARTE SELECTION

Assorted Cookies	<b>\$36/Dozen</b>
Brownies & Blondies	<b>\$36/Dozen</b>
Chocolate-Dipped Macaroons	<b>\$48/Dozen</b>
Cinnamon Churros	<b>\$48/Dozen</b>



PRICES SUBJECT TO 24% SERVICE CHARGE & 7.5% TAX  
BUFFETS BASED ON 1 HOUR OF SERVICE  
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS  
PRICES SUBJECT TO CHANGE



# CHEF MCKENZIE'S DESSERTS

## DESSERTS FOR BUFFETS LUNCH & DINNER (CHOOSE 1 OPTION)

### Cakes (Choose 1)

Vanilla Bean Cheesecake  
Tiramisu Cheesecake

### Dessert Bars (Choose 2)

Lemon Bars  
Turtle Blondies  
Espresso Brownies  
Raspberry Streusel Bars  
Vegan Brownies

### Mini Tartlets (Choose 2)

Dark Chocolate Blackberry  
White Chocolate Pistachio  
Hazelnut Praline  
Classic Fruit Tart  
Apricot Almond

### Dessert Shooters (Choose 2)

Dulce de Leche Cheesecake  
Horchata Mousse  
Tiramisu  
Buckeye  
Lemon Raspberry

### Mini Cakes (Choose 2)

Lemon Ginger  
Chocolate Hazelnut  
Buckeye  
Caramel Vanilla Bean  
Fresh Strawberry

## GLUTEN FREE DESSERTS

Flourless Chocolate Cake  
*Espresso Mascarpone*

Flourless Almond Cake  
*Whipped Cream & Apricot Fig Jam*

## VEGAN DESSERTS

Vegan Coconut Brownies

Cashew Cheesecake  
*Raspberry Dark Chocolate Crumble*



## DESSERTS FOR PLATED MEALS

Orange Walnut Cake

*Fresh Cream, Candied Orange*

Ginger Spice Cake

*Candied Lemon, Lemon Buttercream & Pomegranate*

Salted Caramel Cheesecake

*Fresh Berries, Whipped Cream, Salty Graham Crumble*

Chocolate Hazelnut Mousse Cake

Flourless Chocolate Cake

Passionfruit Blood Orange Tart

*Orange Supreme Brulee, Vanilla Bean Crumble*

Buckeye Cake

*Dark Chocolate Mocha Ganache,  
Peanut Butter Crunch, Whipped Cream*

Panna Cotta

*Cinnamon, Hazelnut Crunch, Cherry Compote*

Classic Fruit Tart



# BAR MENU

## HOST BAR

(CHARGED BASED UPON CONSUMPTION)

Domestic Beer	\$5/Bottle
Import Beer	\$5.50/Bottle
Craft Beer	\$6/Can
White Claw Hard Seltzer	\$5.50/Can

House Wine	\$7/Glass
Mid-Tier Wine	\$8/Glass
High-Tier Wine	\$9/Glass
Champagne	\$12/Glass

House Liquor	\$7/Drink
Premium Liquor	\$8/Drink
Super Premium Liquor	\$10/Drink

## CASH BAR

(CHARGED BASED UPON CONSUMPTION)

Domestic Beer	\$5.50/Bottle
Import Beer	\$6/Bottle
Craft Beer	\$6.50/Can
White Claw Hard Seltzer	\$6/Can

House Wine	\$7.50/Glass
Mid-Tier Wine	\$8.50/Glass
High-Tier Wine	\$9.50/Glass

House Liquor	\$7.50/Drink
Premium Liquor	\$8.50/Drink
Super Premium Liquor	\$10.50/Drink



## BEER SELECTIONS

### DOMESTIC

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

### IMPORT

Corona, Stella Artois, Heineken

### LOCAL CRAFT

BrewDog Elvis Juice IPA, CBC IPA  
Seventh Son Humulus Nimbus Strong Pale Ale  
Seventh Son Stone Fort Oat Brown Ale

*Local Seasonal Options Available  
Upon Request*

## LIQUOR SELECTIONS

### HOUSE

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

### PREMIUM

Tito's Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Jack Daniel's Whiskey  
Dewar's Scotch  
Bulleit Bourbon  
1800 Silver Tequila

### SUPER PREMIUM

Grey Goose Vodka  
Bombay Sapphire Gin  
Appleton Estate Signature Rum  
Crown Royal Whiskey  
Chivas Regal Scotch  
Woodford Reserve Bourbon  
Patron Silver Tequila

**\$75 PER BARTENDER FEE**

# WINE MENU

## REDS

### HOUSE

Coastal Vines, Cabernet Sauvignon  
Coastal Vines, Merlot  
Coastal Vines, Pinot Noir  
Bogle, Rose

### MID-TIER

Hahn, Cabernet Sauvignon  
Parducci, Merlot  
Lucky Star, Pinot Noir  
Enrique Foster, Malbec  
Conundrum, Red Blend  
Chateau de Campuget, Rose

### PREMIUM-TIER

Smith and Hook, Cabernet Sauvignon  
Corvidae Rook, Merlot  
Cloudline, Pinot Noir,  
Antigal Uno, Malbec  
Rothschild Legende, Bordeaux Red  
Cloudline, Rose

## WHITES

### HOUSE

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

### MID-TIER

Shannon Ridge, Chardonnay  
Corvidae Mirth, Chardonnay  
Lagaria, Pinot Grigio  
Giesen, Sauvignon Blanc  
Debonne, Riesling  
Conundrem, White Blend

### PREMIUM-TIER

Mer Soleil, Oaked Chardonnay  
Joseph Drouhin, Unoaked Chardonnay  
Filadonna, Pinot Grigio  
Emmolo, Sauvignon Blanc  
Richter Estate, Riesling  
Rothschild Legende, Bordeaux Blanc

