

2020

THE *Grand*
EVENT CENTER

CATERING
MENU



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
\$22 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
\$30 per Person

GRAND BREAKFAST BUFFET

Assorted Breakfast Breads & Scones
Fresh Sliced Seasonal Fruit Display
Individual Yogurts
Granola, Fruit Compote
Seasonal Vegetable Frittata
House-Made Biscuits & Gravy
Potato & Pepper Hash
Smoked Bacon
Sausage
Regular & Decaf Coffee, Hot Tea, Juice
\$34 per Person

BRUNCH

Assorted Bagels with Cream Cheese
Fresh Sliced Seasonal Fruit Display
Cranberry Salad
Ohio Greens, Radicchio, Fennel, Cranberries, Walnuts, Feta
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
\$38 per Person

BREAKFAST ENHANCEMENTS

Whole Fruit **\$3/Each**
Individual Yogurt **\$4/Each**
Kind Bar **\$4/Each**
Avocado Toast **\$8/Each**
Breakfast Burrito **\$10/Each**
Breakfast Sandwich **\$8/Each**
Bacon, Egg & Cheese, Biscuit
Ham, Egg & Cheese, Biscuit
Egg & Cheese, Biscuit

French Toast **\$6/Serving**
Vegetable Frittata **\$5/Serving**
Quiche **\$5/Serving**
Biscuits & Gravy **\$5/Serving**
Vegetarian Option Available
Fresh Sliced Seasonal Fruit **\$5/Serving**
Build Your Own Yogurt Parfait **\$5/Serving**
Oatmeal Bar **\$8/serving**
Omelet Station (Chef Attended) **\$9/Person**

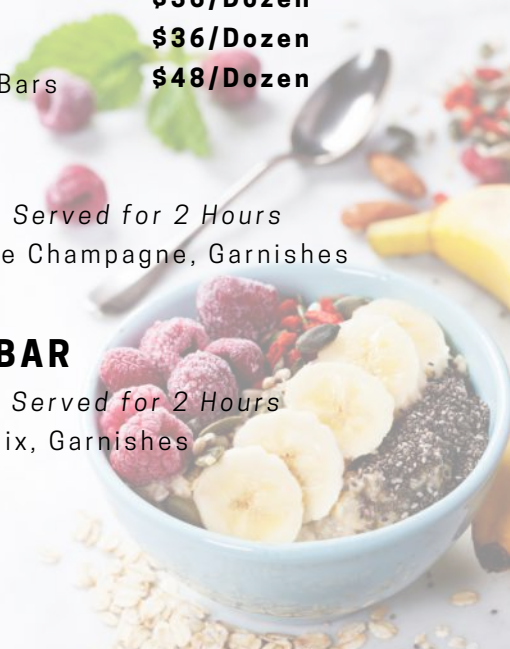
Hard Boiled Eggs **\$36/Dozen**
Assorted Protein Bites **\$36/Dozen**
Assorted Bagels **\$36/Dozen**
Assorted Muffins **\$36/Dozen**
Assorted Croissants **\$36/Dozen**
Assorted Scones **\$36/Dozen**
House-Made Granola Bars **\$48/Dozen**

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 & 8% 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

\$18 per Person

THE GRAND 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

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

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

BEVERAGE STATIONS

Fresh Brewed Regular & Decaf Coffee,

Hot Tea, Assorted Sodas &

Bottled Water

Full Day - \$24 per Person

6-8 Hours of Service

Half Day - \$14 per Person

2-4 Hours of Service



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BUFFETS BASED ON 1 HOUR OF SERVICE
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PRICES SUBJECT TO CHANGE**

A LA CARTE BREAK SELECTIONS

Whole Fruit	\$3/Each
Bags of Gourmet Chips	\$4/Each
Assorted Bags of Popcorn	\$4/Each
Individual Bags of Pretzels	\$4/Each
Individual Bags of Trail Mix	\$4/Each
Individual Bags of Mixed Nuts	\$4/Each
Kind Bars	\$4/Each
Assorted Candy Bars	\$5/Each



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

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

BEVERAGES ON CONSUMPTION

Fresh Brewed Coffee	\$50/Gallon
Decaf Coffee	\$50/Gallon
Hot Tea	\$50/Gallon
Iced Tea	\$40/Gallon
Infused-Water	\$40/Gallon
Fresh Lemonade	\$40/Gallon
Assorted Sodas	\$4/Each
Bottled Water	\$4/Each
Flavored Sparkling Water	\$4/Each
Bottled Pure Leaf Tea	\$5/Each

LUNCH BUFFETS

INCLUDES FRESH BREWED COFFEE, DECAF COFFEE & ICED TEA

SOUP, SALAD & SANDWICH BUFFET

Choice of One Soup

See Page 8 for Soup Selections

Chef's Choice Assorted Sandwiches

Hot & Cold Selections - Select 3

See Page 8 for Sandwich 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

\$40 per Person

BUILD YOUR OWN SALAD BUFFET

Choice of One Soup

See Page 8 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

\$40 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

Avocado Cotija 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 & Black Bean Relish

House-Made Enchiladas or Empanadas

Cinnamon Churros & Tres Leches Cookies

\$42 per Person

ITALIAN BUFFET

Pasta e Fagioli Soup

Garlic Focaccia

Caprese Salad

Arugula, Artisan Beefsteak Tomato,

Fresh Mozzarella, Balsamic Glaze

Rigatoni Bolognese

Pesto Alfredo Shells

Sliced Grilled Chicken

Seasonal Herb-Roasted Vegetables

Cannoli & Tiramisu Dessert Shooters

Add House-Made Meatballs +\$4/Person

\$42 per Person



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PRICES SUBJECT TO CHANGE

LUNCH BUFFETS

INCLUDES FRESH BREWED COFFEE, DECAF COFFEE & ICED TEA

GREEK BUFFET

Orzo Soup

Mediterranean Salad

Ohio Greens, Cherry Tomato, Fried Chickpeas, Manchego Cheese, Pickled Onion, Greek Vinaigrette Dressing

Souvlaki

*Chicken & Lamb Gyros
Hummus, Tzatziki, Peppers, Olives, Onion, Feta*

Greek Stewed Vegetables

Greek Fries

Baklava & Pistachio Honey Cookies

\$42 per Person

ASIAN BUFFET

Miso Soup

Vegetarian

Asian Noodle Slaw

Teriyaki Chicken Steam Buns

Build Your Own Bowl

*Mixed Greens, Rice
Grilled Chicken, Grilled Steak*

Assorted Toppings:

*Carrot, Cucumber, Black Beans, Chickpeas, Edamame, Corn, Wonton Strips
Chef's Choice Assorted Dressings*

Chocolate Pot de Crème

Miso Caramel

\$42 per Person

SOUL FOOD BUFFET

Green Salad

*Ohio Greens, Peppers, Onion, Tomato, Scallion, Parsley, Goat Cheese
Ranch Dressing*

Southern Fried Chicken

Mac & Cheese

Stewed Collard Greens

Baked Beans

Crab & Corn Croquettes

Banana Pudding OR Peach Cobbler

\$42 per Person

ALOHA BUFFET

Mango Salad

*Ohio Greens, Mango, Peppers, Pickled Red Onion, Carrots
Pickled Ginger Vinaigrette Dressing
Sesame Soy Vinaigrette*

Macaroni Salad

Macaroni, Carrot, Cucumber, Green & Red Peppers, Red Onion, Apple Cider

Grilled Garlic Sesame Shrimp

Kalbi Beef Short Rib

White Rice

Teriyaki Bao Buns

Pickled Vegetables

Coconut Macadamia Cake

\$42 per Person



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BUFFETS BASED ON 1 HOUR OF SERVICE
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PRICES SUBJECT TO CHANGE

BUILD YOUR OWN LUNCH BUFFETS

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

ONE ENTREE \$40 PER PERSON
TWO ENTREE \$45 PER PERSON

HOUSE-MADE SOUP (CHOOSE 1)

See Page 8 for Soup Selections
Seasonal Soups Available Upon Request

SALAD (CHOOSE 1)

See Page 8 for Salad Selections
Seasonal Salads Available Upon Request

SALAD DRESSINGS (CHOOSE 2)

See Page 8 for Salad Dressing Selections
Seasonal Dressings Available Upon Request

STARCH (CHOOSE 1)

Sundried Tomato Risotto
Spinach & Artichoke Risotto
Truffled Mushroom Risotto
White Cheddar & Chive Mashed Potatoes
Garlic Parmesan Whipped Potatoes
Herb-Roasted Red Skin Potatoes

VEGETABLE (CHOOSE 1)

Chef's Seasonal Roasted Vegetables
Honey-Glazed Carrots
Roasted Brussels Sprouts
Grilled Asparagus
Roasted Broccolini

DESSERT (CHOOSE 1)

See Page 14 for Dessert Selections
Seasonal Desserts Available Upon Request

ENTREES

Grand Chicken (GF)

Fresh Herbs, Chardonnay Cream Sauce

Harissa Chicken (GF/DF)

Herb Brine, Red Pepper Coulis

Chicken Florentine

Spinach, Feta, Ricotta, Sundried Tomato Cream

Blackened Salmon (GF/DF)

Tomato Ragout

Herb-Crusted Salmon

Lemon-Thyme Cream

Pan-Seared Filet + \$10 per Person

Oyster Mushroom, Bordelaise Sauce

VEGETARIAN/VEGAN OPTIONS -

Grilled Cauliflower Steak (Vegan) -

Basmati Rice, Spinach, Tomato, Chickpea Curry

Wild Mushroom Rigatoni (Vegetarian) -

Mushroom Cream Sauce

Butternut Squash Ravioli (Vegetarian) -

Sage Cream, Blistered Shishito Peppers



PLATED LUNCH

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

PLATED SANDWICHES

SEE PAGE 8 FOR SANDWICH SELECTIONS

SERVED WITH:

CHOICE OF 1 SOUP (SEE PAGE 8)
DELI SALAD & BAGS OF POTATO CHIPS
ASSORTED COOKIES & BROWNIES

\$30 per Person

PLATED SALADS

SERVED WITH:

CHOICE OF 1 SOUP (SEE PAGE 8)
BAGS OF POTATO CHIPS
ASSORTED COOKIES & BROWNIES

CHOICE OF 1 PROTEIN:

GRILLED CHICKEN, GRILLED STEAK,
BLACKENED SALMON OR
PORTOBELLO MUSHROOM

Cobb

Romaine, Iceberg, Bacon, Avocado, Tomato,
Hard-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 8 for Additional Salad Options

\$30 per Person

PLATED ENTREES

SEE PAGE 8 FOR ENTREE SELECTIONS

SERVED WITH:

CHOICE OF 1 SALAD (SEE PAGE 8)
CHOICE OF 1 STARCH & 1 VEGETABLE
(SEE PAGE 8)
CHOICE OF 1 DESSERT
(SEE PAGE 14)

Chicken Entrees \$38/Person

Salmon/Fish Entrees \$40/Person

Filet/Beef Entrees \$50/Person

Vegetarian Entrees \$36/Person



MENU SELECTIONS

SOUPS

Chicken Tortilla
Loaded Baked Potato Soup
Classic Beef Chili
White Chicken Chili

Vegetarian Soup Options -

Tomato Bisque
Vegetable & Wild Rice
Potato & Leek
Minestrone
Corn Chowder
Miso
Greek Orzo

Vegan Soup Options -

Curry Roasted Cauliflower
Coconut Curry Lentil

SALADS

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*

Caesar Salad -

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

Mediterranean Salad -

*Ohio Greens, Cherry Tomatoes, Fried
Chickpeas, Manchego Cheese, Pickled Onion,
Greek Vinaigrette Dressing*

Walnut & Feta Salad -

*Ohio Greens, Radicchio, Fennel, Cranberries,
Walnuts, Feta Cheese*

HOUSE-MADE DRESSINGS

Ranch
Balsamic
Italian
Caesar
French
Honey Cider Vinaigrette
Lemon Vinaigrette
Roasted Shallot Vinaigrette
White Balsamic Vinaigrette

SANDWICHES

Turkey & Brie -

Arugula, Pear Chutney, Currant Aioli, Ciabatta

Turkey Club -

*Gem Lettuce, Pepper Bacon, Red Onion,
White Cheddar, Dijon Aioli, Ciabatta*

Pesto Chicken -

*Roasted Tomato, Arugula, Fresh Mozzarella,
Focaccia*

Chicken Salad -

*House Vegetables, Gem Lettuce,
Plum Tomato, Ciabatta*

Nashville Hot Chicken -

Coleslaw, Pickles, Aioli

Chicken Parmesan Pesto -

*Vodka Sauce, Mozzarella, Pesto, Fresh Basil,
Balsamic Glaze, Semolina Seeded Roll*

Chicken Caesar Wrap -

*Gem Lettuce & Artisan Romaine, Parmesan,
House-Made Caesar*

French Dip -

Provolone, Onion, Hoagie Bun, Banana Peppers

NY-Style Steak & Cheddar -

*Angus Beef, Heirloom Tomato, Lettuce,
Sharp Cheddar, Toasted Hoagie Bun*

Italian Sub -

*Italian Meats & Cheese, Iceberg, Tomato,
Banana Peppers, Toasted Hoagie Bun*

Argentina Steakhouse -

*Flank Steak, Roasted Garlic Aioli, Provolone,
Chimichurri, Fried Shallots, Focaccia*

Reuben-

*House-Made Sauerkraut, Thousand Island,
Swiss, Rye*

Vegan/Vegetarian Options -

Grilled Vegetable Wrap (Vegan) -

Hummus, Grilled Vegetables, Mixed Greens

Tomato & Burrata (Vegetarian) -

Pesto, Greens, Ciabatta

**PRICES SUBJECT TO 24% SERVICE CHARGE & 8% 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 BUFFETS

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

ONE ENTREE	\$53 PER PERSON
TWO ENTREE	\$58 PER PERSON
THREE ENTREE	\$64 PER PERSON

LUNCH BUFFETS (SEE PAGES 4 & 5) AVAILABLE FOR DINNER FOR AN
ADDITIONAL \$10 PER PERSON

SALAD (CHOOSE 1)

See Page 8 for Salad Selections
Seasonal Salads Available Upon Request

SALAD DRESSINGS (CHOOSE 2)

See Page 8 for Salad Dressing Selections
Seasonal Dressings Available Upon Request

STARCH (CHOOSE 1)

Sundried Tomato Risotto
Spinach Artichoke Risotto
Truffled Mushroom Risotto
White Cheddar & Chive Mashed Potatoes
Garlic Parmesan Whipped Potatoes
Herb-Roasted Red Skin Potatoes
Lemon Herb Roasted Potatoes
Sour Cream & Scallion Potatoes
Au Gratin Potatoes

VEGETABLE (CHOOSE 1)

Chef's Seasonal Roasted Vegetables
Haricot Verts
Honey-Glazed Carrots
Roasted Brussels Sprouts
Grilled Asparagus
Roasted Broccolini

DESSERT (CHOOSE 2)

See Page 14 for Dessert Selections
Seasonal Desserts Available Upon Request

ENTREES

Grand Chicken (GF)

Fresh Herbs, Chardonnay Cream Sauce

Lemon Chicken Piccata

Capers, Beurre Blanc

Harissa Chicken (GF/DF)

Herb Brine, Red Pepper Coulis

Chicken Florentine

Spinach, Feta, Ricotta, Sundried Tomato Cream

Blackened Salmon (GF/DF)

Tomato Ragout

Herb-Crusted Salmon

Lemon-Thyme Cream

Za'atar Salmon (GF) (DF)

Moroccan Spice & Red Pepper Coulis

Sea Bass (GF)

Lemongrass Beurre Blanc

Spiced Short Rib

Mole Sauce

Short Rib

Demi-Glace, Brunoise

Ribeye + \$14 per Person

Porcini Butter, Shallot Bordelaise

Pan-Seared Filet + \$10 per Person

Oyster Mushroom, Bordelaise Sauce

VEGETARIAN/VEGAN OPTIONS -

Grilled Cauliflower Steak (Vegan) -

Basmati Rice, Spinach, Tomato, Chickpea Curry

Wild Mushroom Rigatoni (Vegetarian) -

Mushroom Cream Sauce

Butternut Squash Ravioli (Vegetarian) -

Sage Cream, Blistered Shishito Peppers

PRICES SUBJECT TO 24% SERVICE CHARGE & 8% TAX
BUFFETS BASED ON 1 HOUR OF SERVICE
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS
PRICES SUBJECT TO CHANGE

PLATED DINNER

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

SALAD (CHOOSE 1)

See Page 8 for Salad Selections
Seasonal Salads Available Upon Request

SALAD DRESSINGS (CHOOSE 2)

See Page 8 for Salad Dressing Selections
Seasonal Dressings Available Upon Request

STARCH (CHOOSE 1)

Lemon Rosemary Risotto
Truffled Mushroom Risotto
White Cheddar & Chive Mashed Potatoes
Garlic Parmesan Whipped Potatoes
Herb-Roasted Red Skin Potatoes
Lemon Herb Roasted Potatoes
Sour Cream & Scallion Potatoes
Au Gratin Potatoes

VEGETABLE (CHOOSE 1)

Chef's Seasonal Roasted Vegetables
Haricot Verts
Honey-Glazed Carrots
Roasted Brussels Sprouts
Grilled Asparagus
Roasted Broccolini

ENTREES (SEE PAGE 9 FOR ENTREE SELECTIONS)

Chicken Entrees	\$55/Person
Salmon Entrees	\$60/Person
Sea Bass	\$68/Person
Filet & Short Rib Entrees	\$68/Person
Ribeye	\$78/Person
Vegetarian/Vegan Entrees	\$45/Person
Dual Filet & Sea Bass	\$70/Person
Dual Short Rib & Chicken	\$68/Person
Dual Chicken & Salmon	\$68/Person

DESSERT (CHOOSE 2)

See Page 14 for Dessert Selections
Seasonal Desserts Available Upon Request



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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 - \$5/PIECE

Whipped Goat Cheese Tartlets

Local Honey, Black Pepper, Micro Greens

Whipped Ricotta Crostini

Bacon Jam

Pea & Prosciutto Crostini

Whipped Ricotta, Balsamic Glaze

Vegetable Crudité Shooter

Hummus & Ranch Dips

Curry Croquette

***Vegan** Mint Chutney*

Heirloom Bruschetta

Whipped Boursin, Heirloom Salad, Fresh Herbs

Jumbo Shrimp Shooter (\$6)

Tuna Tataki (\$6)

Crispy Rice, Wasabi Aioli, Seaweed Dust

Mini Lobster Roll (\$6)

Boursin Smoked Salmon

Puff Pastry, Boursin Cheese, Capers

HOT HORS D' OEUVRES - \$5/PIECE

Barbacoa Beef Tacos

Pico de Gallo, Lime Crema, Cilantro

Mini Angus Beef Burger

Smoked Cheddar, Horseradish Aioli

Asian Meatball

Short Rib Vol-Au-Vent

Puff Pastry

Chicken Poblano Croquette

Chipotle Aioli

Nashville Hot Chicken Slider

Coleslaw, Pickles

Seasonal Arancini

Diavolo Sauce, Parmesan

Petite Crab Cake (\$6)

Lemon Aioli

Crab & Corn Croquette

Spicy Ranch

Mini Shrimp Po-Boy's

Pickled Vegetables, Cajun Ranch

House-Made Vegetable Egg Roll

Vegetarian

Stuffed Mushrooms

*Spinach & Artichoke **Vegetarian***

Falafel Bites

*Tahini **Vegan***

Elote Fritters

Vegetarian

Artichoke Beignet

Vegetarian

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 Poblano Croquette

Chipotle Aioli

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

Tuna Tataki

Crispy Rice, Wasabi Aioli, Seaweed Dust

Nashville Hot Slider

Coleslaw, Pickles

Elote Fritters

Jumbo Shrimp Shooter

**Assorted Mini Desserts & Shooters
\$85 per Person**

**PRICES SUBJECT TO 24% SERVICE CHARGE & 8% TAX
BUFFETS BASED ON 1 HOUR OF SERVICE
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS
PRICES SUBJECT TO CHANGE**

RECEPTION & STATIONS

DISPLAYS

Fresh Vegetable Crudité \$9/Serving
House-Made Dip

Artisan Cheese Display \$9/Serving
Candied Nuts, Dried Fruits, Crackers

Antipasto Platter \$12/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 \$9/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 \$26/Person
*Horseradish, Au Jus
Fresh Rolls*



GUEST ACTION STATIONS

Taco Bar \$22/Person
*Carne Asada, Grilled Chicken, Salsa, Guacamole
Lettuce, Pico de Gallo, Sour Cream, Queso
Fresco, Lime Hard Tortillas & Flour Tortillas*

Mac & Cheese Bar \$22/Person
*Beef Brisket, Bacon, Roasted Vegetables,
Parmesan, Sriracha
Add Chicken or Shrimp +\$5/Person*

Slider Station \$22/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 \$25/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 \$22/Person
*Penne, Fettuccini, Marinara, Alfredo,
Chicken, Shrimp, Mushroom, Asparagus,
Roasted Tomato, Caramelized Onion,
Parmesan*

Risotto Station \$24/Person
*Risotto, Chicken, Shrimp, Sausage,
Mushroom, Roasted Tomato, Asparagus,
Caramelized Onion, Parmesan*

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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

German Chocolate Brownies
Dulce de Leche Cheesecake Shooter
Buckeye Cake Shooter
Raspberry Streusel Bars

\$20 per Person

GOURMET COFFEE BAR

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

\$12 per Person

ICE CREAM SUNDAE BAR

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

\$14 per Person

A LA CARTE SELECTION

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



PRICES SUBJECT TO 24% SERVICE CHARGE & 8% 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 (CHOOSE 1 OPTION)

Mini Whoopie Pies (Choose 2)

Chocolate - *Vanilla Buttercream*
Carrot Cake - *Cream Cheese Frosting*
Oatmeal Raisin - *Vanilla Buttercream*
Snickerdoodle - *Caramel Buttercream*
Banana - *Maple Buttercream*
PB&J - *Peanut Buttercream, Strawberry Jam*

Cookies, Brownies, Dessert Bars (Choose 2)

German Chocolate Brownie
Coconut Brownie (Vegan)
Turtle Blondie
Raspberry Crumble Bars
Peanut Butter Chocolate Chip Bars
Maple Pecan Pie Bars
White Chocolate Macadamia Nut Bars
Chocolate Chip Toffee Cookie
Mini Flourless Cakes (GF)

Mini Tartlets (Choose 2)

Classic Fruit
Lemon Meringue
S'mores
Banana Pudding

Dessert Shooters (Choose 2)

Dulce de Leche Cheesecake
Carrot Cake
Tiramisu
Buckeye Cake
Raspberry Shortcake
S'mores Cheesecake
Lemon & Blueberry Crumble
Peaches & Cream

Warm Desserts (+\$5 per Person)

Mini Apple Fritters - *Cinnamon Sugar, Caramel Sauce*
Seasonal Bread Pudding Bites - *Bourbon Caramel Sauce*
Peach Cobbler - *Whipped Cream*
Mini Chocolate Lava Cakes - *Seasonal Fruit Compote*

GLUTEN FREE DESSERTS

Flourless Chocolate Cake
Almond Cake
Vanilla Bean Whipped Cream
Basque Cheesecake
Seasonal Compote, Whipped Cream
Chocolate Caramel Turtle Cake
Whipped Cream, Candied Pecans

VEGAN DESSERTS

Cashew Cheesecake
Berry Coulis, Fresh Seasonal Fruit



DESSERTS FOR PLATED MEALS

Basque Cheesecake (GF)

Seasonal Compote, Whipped Cream

Coconut Macadamia Cake

Passionfruit Glaze, Toasted Coconut

Salted Caramel Cheesecake

Fresh Berries, Whipped Cream, Salty Graham Crumble

Seasonal Shortcake

Caramelized Pound Cake, Seasonal Compote, Whipped Cream

Flourless Chocolate Cake (GF)

Chocolate Caramel Turtle Cake (GF)

Whipped Cream, Candied Pecans

Buckeye Cake

Chocolate Cake, Peanut Butter Mousse

Carrot Cake

Cream Cheese Frosting, Candied Pecans

Classic Fruit Tart

Vanilla Bean Pastry Cream, Seasonal Fruit

Pistachio Tiramisu

Chocolate Sauce, Whipped Cream

Cashew Cheesecake (Vegan)

Berry Coulis, Fresh Seasonal Fruit

Almond Cake (GF)

Vanilla Bean Whipped Cream

PRICES SUBJECT TO 24% SERVICE CHARGE & 8% TAX
BUFFETS BASED ON 1 HOUR OF SERVICE
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS
PRICES SUBJECT TO CHANGE

BAR MENU

HOST BAR

(CHARGED BASED UPON CONSUMPTION)

Domestic Beer	\$6/Bottle
Import/Premium Beer	\$6.50/Bottle
Craft Beer	\$7/Can
White Claw Hard Seltzer	\$6.50/Can

House Wine	\$7/Glass
Mid-Tier Wine	\$9/Glass
High-Tier Wine	\$10/Glass

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

CASH BAR

(CHARGED BASED UPON CONSUMPTION)

Domestic Beer	\$6.50/Bottle
Import Beer	\$7/Bottle
Craft Beer	\$7.50/Can
White Claw Hard Seltzer	\$7/Can

House Wine	\$7.50/Glass
Mid-Tier Wine	\$9.50/Glass
High-Tier Wine	\$10.50/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, Miller Lite

IMPORT/PREMIUM

Corona, Stella Artois, Heineken, Michelob Ultra

LOCAL CRAFT

BrewDog Elvis Juice IPA, CBC IPA
Seventh Son Humulus Nimbus Strong Pale Ale
Land Grant, IPA

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

PRICES SUBJECT TO 24% SERVICE CHARGE & 8% TAX
BUFFETS BASED ON 1 HOUR OF SERVICE
ADD \$5/PERSON TO BUFFETS FOR LESS THAN 20 GUESTS
PRICES SUBJECT TO CHANGE

WINE MENU

REDS

HOUSE

Coastal Vines, Cabernet Sauvignon
Coastal Vines, Merlot
Coastal Vines, Pinot Noir
Le Campuget, Rose

MID-TIER

Liberty School, Cabernet Sauvignon
Parducci, Merlot
Lucky Star, Pinot Noir
Argento, Malbec
Conundrum, Red Blend
Chateau de Campuget, Rose

PREMIUM-TIER

Austin Hope, Cabernet Sauvignon
Corvidae Rook, Merlot
Cloudline, Pinot Noir,
Antigal Uno, Malbec
Rothschild Legende, Bordeaux Red

WHITES

HOUSE

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

MID-TIER

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

PREMIUM-TIER

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

