

## BREAKFAST

*All per person prices are for a 2 hour service period.  
Minimum of 25 people required per menu; priced per person.*

### **The Morning Refresher**

Assorted Pastries  
Fresh Fruit Platter  
Choice of Two Chilled Juices:  
Orange, Grapefruit, Cranberry or Tomato  
Regular and Decaffeinated Coffee and Hot Tea

### **The Continental Breakfast**

Assorted Pastries  
Bagels with Cream Cheese  
Fresh Fruit Platter  
Choice of Two Chilled Juices:  
Orange, Grapefruit, Cranberry or Tomato  
Regular and Decaffeinated Coffee and Hot Tea

### **Breakfast Buffet**

Scrambled Eggs  
Bacon and Sausage  
Hash Brown Potatoes  
Assorted Pastries  
Fresh Fruit Display  
Choice of Two Chilled Juices:  
Orange, Grapefruit, Cranberry or Tomato  
Regular and Decaffeinated Coffee and Hot Tea

### **Brunch Buffet**

The above Breakfast Buffet served with:  
Pasta with Chicken  
Mixed Green Salad with choice of 2 dressings

### **Plated Breakfast**

Quiche or Scrambled Eggs with Hash Browns,  
Sausage or Bacon and Croissant  
or  
French Toast with Sausage or Bacon and Fruit

### **The Executive Meeting Package**

#### **Morning Continental**

Choice of Two Chilled Juices:  
Orange, Grapefruit, Apple, Cranberry or Tomato  
Assorted Pastries  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Flavored Teas

#### **Mid-Morning Break**

Freshly Brewed Regular and Decaffeinated Coffee  
Hot Flavored Teas  
Assorted Soft Drinks  
Still and Sparkling Bottled Waters

#### **Afternoon Break**

Assorted Freshly Baked Cookies  
Freshly Brewed Regular and Decaffeinated Coffee  
Hot Flavored Teas  
Assorted Soft Drinks  
Still and Sparkling Bottled Waters

## PLATED LUNCHEON ENTRÉES AND SALADS

*Luncheon entrées include your choice of salad, entrée, seasonal accompaniments and dessert.*

*Luncheon salads include a fresh fruit cup, entrée salad and dessert.*

*Both selections include regular and decaffeinated coffee, iced tea, herbal teas, rolls and butter.*

### SALADS

Mixed Greens with Tomato, Carrot Filament, Cucumber and Sweet Herb Vinaigrette

Seasonal Fresh Fruit Cup

Traditional Caesar with Romaine Lettuce, Garlic Croutons and Parmesan *\$1.00 Additional*

### ENTRÉES

Pasta with Spinach and Basil Pesto

Grilled Teriyaki Flank Steak

Grilled Chicken Breast with Caramelized Onion Demi Glaze

Grilled Salmon Filet with a Fresh Dill Vin Blanc

Roasted Red Pepper & Spinach Chicken Roulade with Herb Cream Sauce

Pesto-Stuffed Chicken Breast with a Sun Dried Tomato Sauce

Portobello Napoleon with Tomato Coulis

### ENTRÉE SALADS

#### **Midwestern Salad**

Thinly Sliced Flank Steak on Garden Greens, Red Pepper Rings, Red Onions, Carrot Filament, Cucumbers and Roma Tomatoes with Roasted Red Pepper Vinaigrette

#### **Cobb Salad**

Classic Salad with Roasted Turkey, Bacon, Egg, Tomato, Avocado, and Blue Cheese on Mixed Greens with our House-Made Ranch

#### **Asian Chicken Salad**

Grilled Teriyaki Chicken with Water Chestnuts, Julienne Red Peppers, Carrots, Green Onions and Shitake Mushrooms, Dressed with Honey Ginger Vinaigrette

### DESSERTS

Berry Shortcake

Chocolate Pâté Cake

Carrot Cake

New York Cheesecake

Raspberry Cheesecake

## LUNCHEON BUFFETS

*Luncheon buffets can be prepared for a minimum of 25 guests.  
Three-entrée complete buffets can be prepared for a minimum of 75 guests.*

### BOX LUNCH BUFFETS

**Gourmet Sandwiches include:**

Beef, Turkey, Ham and Vegetarian  
Crisp Lettuce, Sliced Tomatoes, Bermuda Onions  
Mayonnaise and Dijon Mustard offered on the side.

**Sides** *(Choice of 2)*

Macaroni Salad  
Fresh Fruit Salad  
Red-Skinned Potato Salad  
Fresh Garden Salad with Choice of Dressings  
Potato Chips/ Pretzels

**Desserts** *(Choice of 1)*

Chocolate Fudge Brownies  
Assorted Freshly Baked Jumbo Cookies  
Peanut Butter Brownie  
Assorted soft drinks and waters

### THE COMPLETE BUFFET

**Entrées:** *(Choice of two or three; priced per person.)*

Teriyaki Flank Steak with Asian Vegetables and White Rice  
Roasted Salmon Filets with Seasonal Vegetable  
Vegetarian Lasagna  
Pasta with Spinach & Basil Pesto and Chicken  
Grilled Chicken Breast with Seasonal Vegetable

**Salads:**

Fresh Fruit Platter  
Fresh Garden Salad with Choice of Dressings  
Served with Rolls and Butter

**Dessert Display consisting of:**

Chocolate Fudge Brownies  
Cheesecake Squares  
Raspberry Bars  
Lemon Bars  
Assortment of Cookies

## **BOXED LUNCHES**

*All Boxed Lunches include choice of sandwich, gourmet chips, fruit cup, macaroni salad, or potato salad, a soft drink, and a decadent dessert.*

### **Sandwich Selections**

*Guarantee(s) are required for each selection*

Chicken Salad

Turkey and Provolone

Ham and Swiss

Roast Beef and Swiss

Vegetarian Portabella Wrap

Tuna Salad

## COLD AND HOT HORS D'OEUVRES

*Minimum of 50 pieces per item required. Sold in packages of 25 after initial order.*

### Cold Presentations

*Available as display or butler-passed*

*\*\*Display only*

Beef Carpaccio Crostini  
with Gorgonzola Cheese

Shrimp with Avocado  
on a House Made Tortilla Chip

Crostini with Roasted Pepper  
and Goat Cheese

Crostini with Tomato, Basil  
and Fresh Mozzarella

Mediterranean Stuffed Belgian Endive

Mille-Feuille of Smoked Salmon  
and Crème Fraîche

Curried Chicken on California Endive  
with Walnuts and Sultanas

California Rolls  
with Wasabi Dipping Sauce

Curried Chicken Profiteroles

Brie on Brioche  
with Orange Segment

\*\*Jumbo Shrimp  
with Spicy Cocktail Sauce

### Hot Presentations

*Available as display only*

Artichoke Stuffed with Boursin Cheese

Chicken Satay

Sesame Chicken Skewers

Forest Mushroom Pot Stickers  
with Ponzu Sauce

Crispy Fried Vegetable Spring Rolls  
with Sweet Chili Sauce

Black Forest Ham-wrapped Scallops

Feta and Sun Dried Tomato Phyllo

Brie en Croute with Raspberry

Five Cheese Ravioli

Spanakopita  
(Spinach & Feta Phyllo Triangles)

Potato & Scallion Pancake  
with Sour Cream & Chives

Beef Satay

Maine Crab Cakes with Chipotle Aioli

Portobello Mushroom Puff

Baby Lamb Chops  
with Pommery Mustard Crust

Moroccan Spiced Kabobs  
(Beef / Chicken)

## **MAGNIFICENT PRESENTATIONS**

Sold in packages to serve 25 people.

### **DISPLAY OF SEASONAL FRUITS**

### **VEGETABLE CRUDITÉS WITH DILL DIP**

### **DISPLAY OF IMPORTED AND DOMESTIC CHEESES**

#### **TRIO OF SALSAS**

Guacamole, Black Bean and Fresh Tomato Salsas, served with House Made Tortilla Chips.

#### **HAND-ROLLED SUSHI DISPLAY**

#### **SMOKED SALMON DISPLAY**

Sides of Smoked Salmon served with Capers, Chopped Onions and Eggs, and Cocktail Breads.

#### **MIDDLE EASTERN**

Hummus, Tabbouleh, Baba Ghanoush, Feta Cheese and Olives, served with Pita.

#### **ANTIPASTO MISTO**

Fine-Grade Smoked Meats and Cheeses and Italian Vegetables, served with Rustic Breads.

#### **PASTA STATION**

Choose from a vegetarian, duo or seasonal pasta dish as a station.  
Ask your sales person for detailed listing of available pastas and sauces.

#### **DESSERT DISPLAY**

Chocolate Dipped Strawberries, Chocolate Truffles, Individual Fruit Tarts,  
Assorted Dessert Squares, Baklava and Cheesecake.

### **FROM THE CARVING BOARD**

*Served with an assortment of rolls and condiments.  
Chef Fee of \$45.00 for a 2-hour service period (minimum).*

Whole Roasted Turkey Breast

Whole Roasted Tenderloin of Beef

Baked Honey Glazed Ham

Prime Rib

## PLATED DINNERS AND BUFFETS

*Plated entrées include house salad, entrée, seasonal accompaniment, and dessert.*

*Buffets include a choice of two salads, choice of two or three entrées, seasonal accompaniment and a displayed dessert assortment. Both selections include regular and decaffeinated coffee, iced tea, herbal teas, rolls, and butter.*

### SALADS

Mixed Greens with Tomato, Carrot Filament, Cucumber and Sweet Herb Vinaigrette

Seasonal Fresh Fruit

Traditional Caesar with Romaine Lettuce, Garlic Croutons, Parmesan \$1.00 Additional

### ENTRÉES – Plated Dinner or Buffet

Char-Grilled Beef Tenderloin with a Roasted Shallot Demi Glace

Pesto Stuffed Chicken Breast with a Sun Dried Tomato Sauce

Salmon and Leek Roulade Au Poivre

Roasted Red Pepper & Spinach Chicken Roulade with Herb Cream Sauce

Portobello Napoleon with Ratatouille and Polenta

Sautéed Shrimp Scampi

### COMBINATION PLATE ENTRÉES – Plated Dinner only

Roasted Red Pepper & Spinach-Stuffed Chicken Breast and Salmon and Leek Roulade Au Poivre

Char-Grilled Beef Tenderloin and Sautéed Shrimp Scampi

Salmon and Leek Roulade Au Poivre and Char-Grilled Beef Tenderloin

Sautéed Shrimp Scampi and Roasted Red Pepper & Spinach-Stuffed Chicken Breast

Salmon and Leek Roulade Au Poivre and Sautéed Shrimp Scampi

Char-Grilled Beef Tenderloin and Roasted Red Pepper & Spinach-Stuffed Chicken Breast

### DESSERTS – included in Plated Dinner

Berry Shortcake

Chocolate Pâté Cake

Carrot Cake

New York Cheesecake

Raspberry Cheesecake

### BUFFET DESSERTS

All dinner buffets are served with the Patisserie's Dessert Display, an assortment of sweets that will include chocolate covered strawberries, truffles, baklava, cheesecake and turtle brownies.

## BEVERAGE SERVICE

*Bar packages include house grade pours of wine and liquor.  
Premium choices are available; please ask your contact for more information.*

*Cash bar prices include service charge and sales tax.  
An \$85 bartender fee will be charged for each bartender.*

### HOSTED BAR

*Based on Consumption*

Cocktails	\$5.50
Imported Beers	\$5.00
Domestic Beers	\$4.00
House Wines	\$5.00
Fountain Drinks	\$2.25

### CASH BAR

Cocktails	\$5.50
Imported Beers	\$5.50
Domestic Beers	\$4.50
House Wines	\$5.50
Fountain Drinks	\$2.50

## HOSTED BAR PACKAGE OFFERINGS

*Hosted Bar Packages include unlimited beverage service for the contracted period of time.*

### FULL BAR

*Prices per person*

One hour	\$13.00
Two hour	\$18.00
Three hours	\$22.00
Four hours	\$25.00

### PREMIUM BAR

*Prices per person*

One hour	\$16.00
Two hour	\$21.00
Three hours	\$25.00
Four hours	\$28.00

### LIMITED SERVICE BAR

*Includes domestic and imported beers, house wines and fountain drinks*

One hour	\$11.50
Two hour	\$14.50
Three hours	\$19.00
Four hours	\$23.00

*All food and beverage items are subject to a 20% service charge and 7% OH sales tax.  
Menu selections and pricing are subject to change.*

## PRICING

### Breakfast (Minimum 25 person)

The Morning Refresher	\$ 6.50 per person
The Executive Meeting Package	\$14.50 per person
The Continental Breakfast	\$ 8.75 per person
Breakfast Buffet	\$12.00 per person
Brunch Buffet	\$17.00 per person
Plated Breakfast	\$10.00 per person

### Plated Lunches

Pasta with Chicken	\$14.00 per person
Teriyaki Flank Steak	\$15.00 per person
Herb Roasted Chicken Breast	\$15.50 per person
Grilled Salmon Filet	\$17.00 per person
Grilled Portobello Mushroom Stack	\$14.00 per person
Stuffed Chicken Breast	\$15.50 per person

### Luncheon Salads

Midwestern Salad	\$14.25 per person
Cobb Salad	\$13.75 per person
Asian Fried Chicken Salad	\$13.50 per person

### Luncheon Buffets

Box Lunch Buffet	\$13.00 per person
The Complete Buffet	\$17.00 per person

### Gourmet Boxed Lunches

\$ 9.75 per person

### Cold Hors D'Oeuvres

Curried Chicken on California Endive	\$33.50 per package
Beef Carpaccio Crostini with Gorgonzola Cheese	\$31.00 per package
Shrimp with Avocado on a Crispy Tortilla Chip	\$40.50 per package
Jumbo Cocktail Shrimp with Spicy Cocktail Sauce	\$40.00 per package
Roasted Pepper and Goat Cheese Crostini	\$26.00 per package
California Rolls	\$34.00 per package
Mediterranean Stuffed Belgian Endive	\$26.00 per package
Curried Chicken Profiteroles	\$27.00 per package
Crostini with Tomato, Basil & Fresh Mozzarella	\$28.00 per package
Brie on Brioche with Orange Segment	\$28.00 per package
Mille-Feuille of Smoked Salmon	\$42.00 per package

## PRICING

### Hot Hors D'Oeuvres

Artichoke Stuffed with Boursin Cheese	\$41.00 per package
Chicken Satay	\$36.00 per package
Beef Satay	\$37.00 per package
Forest Mushroom Pot Sticker with Ponzu Sauce	\$41.00 per package
Brie en Croute with Raspberry	\$43.00 per package
Sesame Chicken	\$43.00 per package
Five Cheese Ravioli	\$41.00 per package
Crispy Vegetable Spring Roll	\$41.00 per package
Portobello Mushroom Puff	\$43.00 per package
Spanakopita (Spinach & Feta Phyllo Triangles)	\$33.00 per package
Maine Crab Cakes with Chipotle Aioli	\$52.00 per package
Feta and Sun Dried Tomato Phyllo	\$33.00 per package
Black Forest Ham-Wrapped Scallops	\$49.00 per package
Baby Lamb Chops with Pommery Mustard	\$66.00 per package
Moroccan Beef or Chicken Kabobs	\$54.00 per package
Potato and Scallion Pancake	\$31.00 per package

### Magnificent Presentations (To serve 25 guests)

Seasonal Fruit Display	\$ 80.00 per display
Cheese Display	\$ 85.00 per display
Vegetable Crudités	\$ 60.00 per display
Trio of Salsas	\$ 75.00 per display
Sushi Display	\$125.00 per display
Smoked Salmon Display	\$ 95.00 per display
Middle Eastern	\$ 95.00 per display
Antipasto Misto	\$ 95.00 per display
Pasta Station	\$ 80.00 per package
Dessert Display	\$145.00 per display

### From The Carving Board

Whole Roasted Turkey Breast	\$160.00 per display
Whole Roasted Tenderloin of Beef	\$200.00 per display
Baked Honey Glazed Ham	\$155.00 per display
Prime Rib	\$185.00 per display

## PRICING

### Plated Dinner

Char Grilled Beef Tenderloin	\$36.00 per person
Spinach and Sun Dried Tomato Stuffed Chicken	\$29.00 per person
Salmon Roulade	\$29.00 per person
Portobello Napoleon	\$27.00 per person
Sautéed Gulf Shrimp	\$31.00 per person
Stuffed Chicken / Salmon Roulade	\$31.00 per person
Char-Grilled Beef Tenderloin / Sautéed Gulf Shrimp	\$36.50 per person
Salmon Roulade / Char-Grilled Beef Tenderloin	\$33.00 per person
Sautéed Gulf Shrimp / Stuffed Chicken	\$31.00 per person
Salmon Roulade / Sautéed Gulf Shrimp	\$31.00 per person
Char-Grilled Beef Tenderloin / Stuffed Chicken	\$36.50 per person

<b>Encore Buffet</b> – 2 entrée selections	\$34.00 per person
3 entrée selections	\$36.00 per person