



# Catering Menus & Event Planning Information

**2015**

*Banquet charges are subject to a 20% service charge and applicable taxes.*

*All prices are per person unless otherwise specified.*

*Breakfast Menus are 6AM-11AM.*

*Lunch Menus are 11AM-3PM.*

*Dinner Menus are 3PM-10PM.*

*Custom menus are available upon request.*

*We are glad to accommodate special dietary requests.*

*Final counts are required five (5) business days prior to scheduled event.*

*Prices and policies are subject to change.*

***All Packages, Dinners and Buffets have a minimum of 25 People***

\*Consuming raw or undercooked meats, poultry, seafood, eggs or shellfish may cause food borne illness  
if you have certain medical conditions\*

# Executive Meeting Packages

*It is our intention to make it easy for you to choose a package that meets your special needs for the entire day. (25 Person Minimum) Choose one of the following:*

## **"Just the Breaks" Package - \$16.95**

### **Early Morning Break**

Choice of 2 of the following 4 selections:  
Assorted Breakfast Pastries, Muffins, Bagels or  
A Toast Station with Specialty Breads and English Muffins  
Assorted Chilled Juices  
Freshly Brewed Regular & Decaffeinated Coffees and a  
Selection of Teas

### **Mid Morning Break**

Fresh Seasonal Fruits  
Freshly Brewed Regular & Decaffeinated Coffees and a  
Selection of Teas

### **Mid Afternoon Break**

Baked Cookies & Snack Mix  
Assorted Sodas and Bottled Water

## **Lucas Meeting Package - \$24.95**

### **Early Morning Break**

Choice of 2 of the following 4 selections:  
Assorted Breakfast Pastries, Muffins, Bagels or  
A Toast Station with Specialty Breads and English Muffins  
Assorted Chilled Juices  
Freshly Brewed Regular & Decaffeinated Coffees and a  
Selection of Teas

### **New York Deli Plated Lunch**

Choice of 1 of the following 4 Deli Sandwiches:  
Turkey and Provolone, Ham and Swiss, Chicken Salad or Tuna Salad  
Served on a Bun with Potato Salad, and an individual Bag of Chips (assorted flavors)  
Chef's Choice of Desserts  
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffees and a  
Selection of Teas

### **Mid Afternoon Break**

Choice of 1 of the following:  
Baked Cookies & Snack Mix or Whole Fresh Fruit  
Assorted Soda and Bottled Water

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## **Ottawa Meeting Package - \$35.95**

### **Early Morning Break**

Vegetable Quiche or Sausage, spinach & Swiss Quiche  
Fresh Seasonal Fruits  
Assorted Chilled Juices  
Freshly Brewed Regular & Decaffeinated Coffees and a  
Selection of Teas

### **Mid Morning Break**

Snack Bars

### **Lunch**

#### **Choice of 1 of the following:**

Chicken(choose 1 sauce): Piccata, Michigan Cherry, Sun-dried Tomato & Feta

Baked Red Snapper with Caper Sauce

Both served with House Salad, Chef's Choice of Starch & Vegetable

Or

Roasted Vegetable Galette (open-faced puff pastry) served with Side Salad

All Served with:

Rolls and Butter

Chef's Choice of Dessert

Iced Tea, Freshly Brewed Regular & Decaffeinated Coffees and a  
Selection of Teas

### **Mid Afternoon Break**

Assorted Cookies & Snack Mix

Assorted Whole Fruit

Assorted Sodas and Bottled Water

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# Specialty Breaks

## Morning Break Selections

*All Morning Break Packages include Assorted Chilled Juices, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Teas*

### **Continental Breakfast - \$8.95**

Assorted Breakfast Pastries, Muffins, and Bagels with Cream Cheese and Butter

#### **Enhance your Continental**

Oatmeal with Raisins and Brown Sugar - \$2.00

Fruit Yogurt - \$2.95

Fresh Fruit Tray - \$3.25

Scrambled Eggs & Sausage - \$4.00

Scrambled Eggs, Sausage and Breakfast Potatoes - \$5.00

### **The Healthy Start Break - \$9.50**

Nutri-Grain Bars and Bagels with Cream Cheese

Fresh Seasonal Fruits

Assorted Fruit Yogurt

### **Energizer Break - \$8.50**

Protein Bars, Power Bars, Powerade and Fresh Whole Fruit

*Add Red Bull - \$2.00*

## Afternoon Break Selections

### **The Classic Afternoon Break – \$6.95**

Chips & Cookies

Assorted Soda & Bottled Water

### **The Take Me Out to the Ball Game Break - \$8.95**

Mini Hot Dogs with Condiments, Popcorn

Assorted Sodas & Bottled Water

*Add Warm Soft Pretzel Bites with Cheese Sauce & Mustard - \$2.00*

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**The Mexican Break - \$7.95**

Corn Chips with Hot Refried Bean Dip, Melted Cheddar Cheese Sauce, Sour Cream,  
Salsa & Jalapenos  
Assorted Sodas and Bottled Water

**The Health "Nut" Break - \$7.95**

Nutri-Grain Bars, Assorted Whole Fruit, Assorted Fruit Yogurt and Bottled Water

**Sweet & Salty Snack Break - \$10.95**

House-Made Potato Chips with Dip, Tortilla Chips with Picante, Pretzels, Peanuts,  
Brownies, Soda and Bottled Water

**Break Enhancements**

Freshly Brewed Regular & Decaffeinated Coffees and a Selection of Teas - \$3.25

Carafes of Assorted Fruit Juices - \$3.25

Iced Tea, Fresh Lemonade or Fruit Punch - \$2.25

Assorted Sodas - \$1.50 per Can

Bottled Water - \$2.50 Per Bottle

Whole, 2%, Skim or Chocolate Milk - \$1.95

Whole Fresh Fruit - \$2.50

Assorted Fruit Yogurts - \$2.95

Assorted Nutri-Grain Bars - \$2.25

Bagels and Cream Cheese - \$2.95

Freshly Baked Cookies - \$3.25

Chocolate Brownies - \$3.25

Soft Pretzels with Mustard and Cheese Sauce - \$2.95

Gourmet Popcorn \$3.95

Party Snack Mix - \$2.95

Ice Cream Bars - \$2.95

**Baked Goods by the Dozen - \$21.95**

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## **Plated Breakfast Entrées**

*All Breakfast Entrées served with Assorted Chilled Juices, Freshly Brewed  
Regular & Decaffeinated Coffees and a Selection of Teas  
25 Person Minimum*

### **The Hotel Breakfast - \$9.95**

Fluffy Scrambled Eggs  
Country Style Breakfast Potatoes  
Muffins  
*(Choice of One)*  
Crispy Bacon Strips or Link Sausage

### **Ohio Apple Breakfast - \$11.95**

Warm Apple Dumplings with Cinnamon Vanilla Sauce  
Scrambled Eggs  
*(Choice of One)*  
Country Style Breakfast Potatoes or Baked Hash Browns  
*(Choice of One)*  
Crispy Bacon Strips, Link Sausage or Sausage Patties

### **Breakfast Burrito - \$12.95**

Stuffed with Scrambled Eggs, Cheese, Chorizo and Sour Cream  
Choice of Country Style Breakfast Potatoes or Baked Hash Browns

### **Deep South Breakfast - \$10.95**

Fluffy Scrambled Eggs  
Country Style Breakfast Potatoes or Baked Hash Browns  
Freshly Baked Buttermilk Biscuits and Sausage Gravy

**All plated breakfast entrées are available to serve as buffet style  
for an additional charge of \$1.25 per person.**

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# **Breakfast Buffet**

*Minimum Guarantee of 25 People Required. For guarantees of less than 25 People, an Additional \$50.00 Labor Fee will be Applicable. Each Additional Breakfast Entrée, Protein or Starch is \$2.00*

## **The Hotel Breakfast Buffet - \$16.95**

Freshly Brewed Regular & Decaffeinated Coffees and a  
Selection of Teas

Assorted Chilled Juices

Assorted Cereals with Whole, 2% and Skim Milk

Assorted Breakfast Pastries and Muffins

Butter and Preserves

Fluffy Scrambled Eggs

And

*(Choice of One)*

Fresh Fruit or Assorted Fruit Yogurt

*(Choice of One)*

Country Style Breakfast Potatoes or Baked Hash Browns

*(Choice of One)*

French Toast, Pancakes, Waffles Or Baked French Toast with Warm Syrup

*(Choice of One)*

Crispy Bacon Strips, Turkey or Link Sausage

*Add* Cheese & Ham to Scrambled Eggs Or Spinach & Mushrooms for \$1.00

Veggie Sausage add \$1.00

## **Add An Omelet Station**

Omelet Station - \$4.95

*Attendant Fee Required for Omelet Station - \$50*

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# Express Boxed Lunches or Plated

*All Box Lunches Served with a Bag of Potato Chips, Oven Fresh Cookie, a Juicy Red Delicious Apple, individual packets of Mustard, Mayonnaise, Ketchup, Salt, Pepper and Soda*

*Plated comes with choice of Potato Salad or Slaw, Platter of Cookies*

*Choose one of the following Sandwiches:*

### **Deli Sandwich - \$13.95**

Turkey, Ham OR Roast Beef and Provolone with Lettuce and Tomato on a Croissant Or Hoagie (*choose bun & meat*)

### **The Italian Sub Sandwich - \$13.95**

Salami, Ham, topped with Provolone Cheese, Lettuce, Tomato, Onions and Italian Dressing on a Croissant

### **The Vegetarian Wrap - \$12.95**

Vegetables with Tomato, Zucchini, Yellow Squash, Onions, Red Bell Peppers and Portobello Mushrooms drizzled with Basil Aioli in a Wrap

### **The Chicken Salad Sandwich - \$13.95**

Classic Chicken Salad with lettuce & Tomato on a Croissant  
Or  
Summer Chicken Salad with Grapes & Pecans with lettuce on a Croissant

### **Ciabatta Club - \$13.95**

Ham, Turkey & Bacon with Sun-dried Tomato Aioli Lettuce & Tomato on Ciabatta bread

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# Plated Lunch Salads

*All Lunch Salads are served with Rolls and Butter, Chef's Choice of Dessert & Iced Tea and Lemonade*

## **Tossed Caesar Salad - \$11.95**

Crisp Romaine, classically prepared Caesar Dressing, Croutons & Grated Parmesan Cheese

*Add Sliced Grilled All Natural Chicken - \$2.00*

*Add Sliced Grilled Salmon - \$5.00*

## **Harvest Kale Salad - \$12.95**

Baby Kale with radicchio, shaved Brussel sprouts, sun-dried cranberries, blue cheese & diced chicken with sweet Vidalia dressing

## **Greek Salad - \$12.95**

Crisp Romaine, Red Onions, Tomatoes, Kalamata Olives, Banana Peppers, With Greek Feta Cheese  
Choice of Dressing

## **Spinach Salad - \$12.95**

Baby Spinach, Sliced All Natural Chicken Breast, sliced strawberries, candied pecans, bacon in a balsamic dressing

## **Mediterranean Chicken Salad \$12.95**

Quinoa with parsley, tomatoes, cucumber on a bed of greens with sliced chicken or grilled tofu

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## Plated Lunch Entrées

*All Plated Entrées are served with the following:  
Classic Salad, Chef's Selection of Fresh Vegetables & Starch, Rolls and Butter  
Iced Tea, Freshly Brewed Regular & Decaffeinated Coffees & a Selection of Teas*

### **Chicken Marsala - \$16.95**

Baked Chicken Breast served with a Marsala Mushroom Demi-Glace

### **Balsamic Chicken - \$16.95**

Balsamic Marinated All Natural Chicken Breast Baked topped with classic tomato bruschetta

### **Mediterranean Chicken - \$16.95**

Grilled All Natural Chicken Breast topped with Kalamata Olives, Red Onions,  
Artichoke Hearts and Feta Cheese

### **Pecan Chicken - \$16.95**

All Natural Chicken Breast with Pecan Crust drizzled with Apple Cream Sauce

### **New York Strip Steak - \$20.95**

10 oz. Angus New York Strip Grilled to Perfection and topped with a Wild  
Mushroom and Onion Sauce

### **Kale Salmon - \$17.95**

6 oz. Fresh Atlantic Salmon Fillet wrapped in fresh Kale & sliced Lemon

### **Vegetarian Meal - \$11.95 (10 person Minimum)**

Vegetarian Meatloaf with Tomato Onion Sauce

### **Eat Right Pasta - \$11.95**

Whole Wheat Pasta tossed with Olive Oil, Spinach, Peppers, Onion, Tomatoes & Asparagus  
*Add Grilled All Natural Breast of Chicken - \$3.00    Add Sautéed Shrimp - \$5.00*

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## Lunch Buffets

*Minimum Guarantee of 25 People Required. For guarantees of less than 25, please add \$3.00 per person. All Lunch Buffets are served with: Iced Tea, Freshly Brewed Regular & Decaffeinated Coffees and a Selection of Teas. Add the Soup of the Day for \$3.50*

### **The New York Deli Buffet - \$17.95**

Potato Salad or Pasta Salad  
Carving Board Selection of Smoked Turkey, Ham, and Roast Beef  
Sliced Cheddar, Swiss and Provolone Cheeses  
Assorted Condiments  
Served with Assorted Breads  
Dessert Bars

### **The Southern Buffet - \$21.95**

Chilled Mixed Salad Greens and Dressings  
Potato Salad or Cole Slaw  
*(Choice of Two)*  
Corn on the Cob, Baked Beans, Green Beans or Cornbread  
*(Choice of Two Meats)*  
Southern Fried Chicken, BBQ Chicken, Cajun Catfish or Fried Catfish with Tartar Sauce  
or St. Louis BBQ Ribs  
Bread Pudding, Banana Pudding Parfait or Strawberry Parfait

### **The Picnic Buffet - \$19.95**

*(Choice of Two Salads)*  
Fresh Seasonal Fruits  
Potato Salad, Pasta Salad or Creamy Cole Slaw  
*(Choice of Two Meats)*  
All Beef Dogs, Burgers or All Natural Chicken Breasts  
Baked Beans  
Peach Cobbler or Banana Pudding Parfait

### **The Executive Buffet - \$25.95**

Chilled Mixed Salad Greens with Dressings  
Cucumber Tomato Vinaigrette Salad  
Chef's Selection of Fresh Vegetables and Starch  
Assorted Rolls with Butter  
*(Choice of Two Meats)*  
Southern Fried Chicken, Mediterranean All Natural Chicken, Chicken Marsala, Baked  
Lemon Caper Tilapia, Roasted Pork Loin, Meat or Vegetable Lasagna  
Chef's Choice of Dessert  
*Add a Third Entrée - \$3.00*

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**Sicilian Buffet - \$24.95**

Caesar Salad Served with Parmesan Cheese, Croutons and Caesar Dressing

Tomato Vinaigrette Salad or Pasta Salad

Antipasto Tray

Garlic Bread

*(Choice of Two Meats)*

Meat or Vegetable Lasagna, Spaghetti with Meatballs, Tortellini with Alfredo Sauce,

Chicken Parmesan or Chicken Marsala

Cannoli or Tiramisu

**Mexican Buffet - \$23.95**

*(Choice of Two Meats)*

Sizzling Beef & Chicken Fajitas, or Pork Carnitas

Served with Sautéed Onions and Peppers,

Shredded Lettuce and Monterey Jack Cheese,

Salsa, Sour Cream, Guacamole,

Flour Tortillas, Seasoned Mexican Rice and Black Beans

Chef's Home-Style Enchiladas

Chef's Choice of Dessert

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## Plated Dinner Entrées

*All Plated Entrées are served with the following (minimum 25 people):*

*Classic Salad or a traditional Caesar Salad*

*Chef's Selection of Fresh Vegetables and Starch, Rolls and Butter,*

*Chef's Choice of Dessert*

*Iced Tea and Freshly Brewed Regular & Decaffeinated Coffees and a Selection of Teas*

*Add the Soup of the Day for \$3.50*

### **Lemon Herb Chicken - \$21.95**

Grilled All Natural Breast of Chicken Marinated in Lemon, Thyme & Garlic grilled with a Citrus Gaze

### **Savory Roasted Chicken - \$23.95**

All Natural Herb Roasted Split Chicken Breast Oven Roasted and Basted with a Honey Dijon Glaze

### **Cherry Goat Cheese Stuffed Chicken - \$23.95**

All Natural Boneless Chicken breast stuffed with Michigan Cherries & Domestic Goat cheese pan seared in Panko Breading

### **Bronzed Salmon - \$26.95**

Baked North Atlantic Salmon with Brown Sugar Paté

### **Blackened Red Snapper - \$24.95**

Cajun Red Snapper topped with a Shrimp Etouffée Sauce served over Red Beans & Rice

### **Roast Prime Rib of Beef – Market Price (15 Person Minimum)**

12 oz. Prime Rib of Beef Roasted and served with Horseradish Sauce and Au Jus

### **Filet Mignon – Market Price**

8 oz. Char-Broiled Filet finished with Peppercorn-Cognac Demi-Glace

### **New York Strip Steak – \$29.95**

12 oz. New York Strip Steak Grilled to Perfection and topped with Crimini Mushrooms

### **Eat Right Pasta - \$21.95**

Whole Wheat Pasta tossed with Olive Oil, Spinach, Peppers,  
Onion, Tomatoes and Asparagus

*Add Grilled All Natural Breast of Chicken - \$3.00*

*Add Sautéed Shrimp - \$5.00*

*Add a Shrimp Skewer to any Entrée for \$5.99*

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# Plated Dinner Combinations

*All Plated Entrées are served with the following (minimum 25 people):*

*Classic Salad or a Traditional Caesar Salad*

*Chef's Selection of Fresh Vegetables and Starch, Rolls and Butter,*

*Chef's Choice of Dessert*

*Iced Tea and Freshly Brewed Regular & Decaffeinated Coffees and a*

*Selection of Teas*

*Add the Soup of the Day for \$3.50*

## **Chicken and Salmon - \$28.95**

Grilled All Natural Herb Chicken Breast and Baked Salmon Fillet with Citrus Glaze

## **Chicken and Shrimp - \$31.95**

Grilled All Natural Herb Chicken Breast topped with Shrimp in a classic Scampi Sauce

## **Filet and Salmon – \$42.95**

Grilled Petite Filet of Beef and Baked Salmon topped with Lemon Caper Sauce

## **Filet and Chicken – \$40.95**

Grilled Petite Filet of Beef and Grilled Marinated All Natural Herb Chicken Breast with a classic Tomato Bruschetta Sauce

## **Filet and Shrimp Scampi – \$42.95**

Grilled Petite Filet of Beef and Shrimp sautéed with Garlic Butter and served with a Beurre Blanc Sauce

Substitute a 6 oz. Lobster Tail for \$10.95 per Plate  
(Must have minimum 25 people to substitute)

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# Dinner Buffet

*Minimum Guarantee of 25 People Required. For guarantees of less than 25 People a \$5.00 per person, additional charge applies. All Dinner Buffets are served with:  
Fresh Rolls and Butter  
Iced Tea and Freshly Brewed Regular & Decaffeinated Coffees and a Selection of Teas*

## **The Hotel Buffet - \$32.95**

Mixed Greens Salad with Dressings  
Marinated Cucumber and Tomato Salad with Feta Cheese  
Fresh Seasonal Fruits  
*(Choice of Two Salads)*  
Chef's choice of Potatoes and Fresh Vegetables  
*(Choice of Two Entrées)*  
Pork Loin with an Apple-Cherry Demi  
Lemon Herb Marinated Natural Chicken  
Mediterranean All Natural Chicken  
Baked Salmon Fillet topped w/Dill Cream Sauce with a Hint of Stone Ground Mustard  
Blackened Red Snapper  
Roasted Strip Loin served topped with Crimini Mushrooms  
  
Dessert Station ( Chef's Choice)

## **The Southern Buffet - \$28.95**

Mixed Greens Salad and Dressings  
Creamy Cole Slaw or Country Potato Salad  
Baked Beans or Green Beans  
Chef's Choice of Seasonal Vegetable  
*(Choice of Three Entrées)*  
Roasted Strip Loin with Crimini Mushrooms  
Southern Fried Chicken or BBQ Chicken Breast  
Bar-B-Que St. Louis Ribs  
Fried Catfish or Cajun  
*(Choice of One)*  
Peach Cobbler, Bread Pudding, or Banana Pudding Parfait

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### **The Italian Buffet - \$29.95**

Minestrone Soup  
Caesar Salad Bowl  
Marinated Cucumber & Tomato Salad with Feta Cheese  
Antipasto Tray  
Roasted Herb Potatoes  
Chef's Choice of Seasonal Fresh Vegetables  
Garlic Bread Sticks  
Chef's Choice of Italian Dessert  
*(Choice of Two Entrées)*  
Spaghetti & Meatballs  
Baked Meat Lasagna  
Baked Vegetable Lasagna  
Chicken Marsala  
Chicken Parmesan  
Chicken Piccata  
Mixed Seafood Fettuccini Alfredo  
Three-Cheese Tortellini with Alfredo Sauce or Marinara Sauce

## **Desserts**

*Add on a Delectable Dessert for an additional \$3.95*

### **Angel Food Cake with Berries**

Light as a feather Angel Food Cake topped with Fresh Seasonal Berry Compote

### **French Style Cheese Cake**

Rich Cheesecake in a Lady Finger Crust topped with Fresh Berries

### **Freshly Baked Fruit Pies**

A Slice of our Freshly Baked Fruit Pies

### **Chocolate Surrender Cake**

Sinfully Rich Chocolate Cakes layered and covered with Raspberry Sauce

### **Key Lime Pie**

Traditional Key Lime Pie in a Graham Cracker Crust topped with a dollop of Whipped Cream

## **Premium Desserts**

*Add \$6.95*

### **Crème Brûlée Cheesecake**

Rich and Creamy Cheesecake resplendent with the Caramel flavors of Crème Brûlée

### **Chocolate Mousse Cake**

Rich Chocolate Cake Layered with a Decadent Chocolate Mousse

### **New York Style Cheesecake**

Classic, rich and creamy Cheesecake in a Graham Cracker Crust

### **Lemon-Italian Cake**

Light Lemon Cake with Ricotta Cheese

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## Hors D'Oeuvres Displays

**Fresh Fruit Spectacular Display - \$70.00 (serves 25)**

A Variety of Seasonal Sliced Fruits, Berries and Melon

**International Cheese Display - \$70.00 (serves 25)**

Imported and Domestic Cheeses with assorted Crackers and Breads

**Crudité of Fresh Vegetables Display - \$65.00 (serves 25)**

Assorted Fresh Vegetables with Ranch and Bleu Cheese Dips

**Italian Antipasto Display - \$125.00 (serves 25)**

Buffalo Mozzarella, Salami, Pepperoni, Roasted Red Peppers, Kalamata Olives, Artichoke Hearts and Asparagus

**Smoked Salmon Display - \$145.00 (serves 25)**

Premium Smoked Salmon with Minced Red Onions, Hard Boiled Eggs, Capers, Cream Cheese, Crackers and Cocktail Ryes

**Spinach Artichoke Dip - \$125.00 (serves 35)**

Fresh Spinach and Artichokes Blended with Parmesan and Cream Cheese

**Baked Brie - \$75.00 (serves 25)**

Served with Brown Sugar served with Sliced Baguette Rolls

**Hummus served with Pita Bread - \$95.00 (serves 25)**

## Chilled Hors D'Oeuvres

*All prices are per 100 pieces*

Classic Bruschetta - \$175.00

Mushroom Crostini - \$195.00

Fig and Goat Cheese Crostini - \$195.00

Anti-pasta Skewer - \$225.00

Parma Ham and Melon - \$195.00

Peppered Tenderloin Crostini - \$195.00

Assorted Finger Sandwiches - \$225.00

Chilled and Spiced Peel n' Eat Shrimp - \$225.00

Boursin & Sun-Dried Tomato Pinwheels-\$145.00

Cheese & Grape Picks-\$125.00

Caprese on a Stick-\$150.00

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# Hot Hors D'Oeuvres

*All prices are per 100 pieces*

- Boursin Stuffed Mushrooms- \$225.00
- Spanikopita - \$225.00
- Vegetable Pot Stickers - \$225.00
- Jalapeno Poppers - \$125.00
- Parmesan Risotto Balls-\$225.00
- Fried Artichoke Fritti with Lemon Mustard Aioli - \$185.00
- Bacon Wrapped Water Chestnuts - \$150.00
- Bacon Wrapped Scallops with Roasted Red Pepper Sauce - \$250.00
- Pizzas Bites - \$150.00
- Cashew Chicken Spring Rolls - \$225.00
- Chicken Tenders - \$150.00
- Chicken Quesadillas - \$150.00
- Hot Wings - \$150.00
- Chicken Satay with Thai Peanut Sauce - \$225.00
- Crab Cakes - \$250.00
- Coconut Crusted Shrimp served with Pineapple Sauce - \$225.00
- Korean Beef Skewers - \$225.00
- Beef Asparagus Rollups - \$250.00
- Roasted Beet & Goat Cheese in Phyllo-\$225.00
- Sliders Pulled Pork Or Burger-\$225.00
- Meat Balls - Swedish, BBQ or Marinara - \$150.00

## Reception Carving Stations

*Attendant Fee Required for each Buffet or Carving Station - \$50 each. Carved Selections are served with Silver Dollar Rolls & Appropriate Condiments*

- Roasted Turkey Breast - \$125.00 (serves 25)**
- Roasted Loin of Pork - \$150.00 (serves 25)**
- Maple Sugar Glazed Ham - \$225.00 (serves 50)**
- Prime Rib of Beef – Market Price**
- Roasted Top Round of Beef - \$225.00 (serves 50)**
- Rosemary Encrusted Tenderloin of Beef – Market Price**
- Steamship Round of Beef – \$400 (serves 100)**
- Ask About Action Stations for your Events**

**Ask For Chef To Customize Your Event!**

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# Banquet Bars

## Hosted Bars

Call Brands \$5.25  
Premium Brands \$6.25  
House Wines \$5.25  
Domestic Beers \$3.75  
Imported Beers \$4.75  
Non-Alcoholic Beers \$1.75  
Soft Drinks \$1.50  
Bottled Water \$2.50

## Cash Bars

Call Brands \$5.75  
Premium Brands \$6.75  
House Wines \$5.50  
Domestic Beers \$4.25  
Imported Beers \$5.25  
Non-Alcoholic Beers \$2.00  
Soft Drinks \$1.75  
Bottled Water \$2.50

*Should bar sales not exceed \$400.00 per bartender, there will be a bartender fee of \$50.00 applied to the bill*

### Call Brands

#### Cognacs/Cordials

Smirnoff  
Beefeaters  
Grand Marnier  
Barcardi  
Jim Beam  
DeKuyper  
Grant's Scotch  
Canadian Club

### Premium Brands

Absolut	Bailey's Irish Cream
Tanqueray	Courvoisier VS
Barcardi Silver	Kahlua
Captain Morgan	Hennessey VS
Jack Daniel's	Frangelico
Seagram's VO	Crown Royal
Dewars	Chivas Regal
Amaretto Di Saronno	

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# Event Information

## **Menu Selection**

When selecting a menu for a sit down meal, the catering service allows for one starter, your choice of one or two entrées and one dessert may be chosen for your function. When selecting two entrée choices, the higher price of the two entrées will be charged. The exact number of each entrée will be due three business days prior to your event. In addition, place cards will need to be supplied designating which entrée has been chosen by each guest.

## **Pricing**

The food, beverage and AV prices quoted are subject to a 20% service charge and Ohio State sales tax. These prices are subject to change, but may be confirmed three months prior to your event.

## **Cocktails**

The catering service provides cocktails for your function on a per drink basis. A labor charge of \$50.00 is applicable to Hosted bars and Cash bars.

## **Payment Policy**

Each function should be prepaid unless a credit application has been approved by our credit department two weeks prior to the function.

## **Guarantees**

The final attendance for all functions must be specified five (5) business days in advance, before 12:00 noon. Once received by the catering office, the number will be considered a final guarantee and is not subject to reduction or refund.

## **Audio-Visual Equipment**

Markey's, in conjunction with the hotel, provides a complete line of audio-visual equipment to meet your needs. Please contact the catering office and we will gladly make the arrangements for you. Please keep in mind there is a 24-hour cancellation policy.

## **Shipped Material**

If materials or supplies for your meeting are being shipped to the hotel, please be sure all materials are addressed properly with the catering representative's name, date of your function, room and your company's name. Shipments should arrive no sooner than 48-hours in advance of your event.

## **Parking**

The hotel provides complimentary parking for guests.