



CATERING MENU



Thank you for considering the Holiday Inn Akron-West for your event or meeting. Customer service and a reliable product are the two most important factors in providing you with a successful event. We will take those extra steps to ensure your total satisfaction. From the moment that you walk into the hotel until you fall asleep in one of our rooms, we want you to feel like you've made the right choice in hosting your event with us.



CATERING POLICIES

FOOD AND BEVERAGE INFORMATION

The Holiday Inn Hotel is responsible for the quality and freshness of the food served to our guests. Due to Health Regulations, all food served at the Holiday Inn Hotel must be prepared by our culinary staff.

Food may not be taken of the premises after it has been prepared and served.

Please note that sales and services of Alcoholic Beverages are regulated by the State. As a result, the State does not allow guests to bring Alcoholic Beverages into the Hotel under any circumstances. Any violations of this policy will result in immediate removal from the premises and no refunds or monies will be issued.

All buffets and carving stations will be displayed for a maximum of 1.5 hours.

EVENT GUARANTEES

All menu selections and function room set-up requirements and all other details must be finalized with the catering department a minimum of 21 days prior to the event. Final guarantees must be received 5 business days (120 hours) prior to the function and may not be reduced after the 120-hour deadline.

The minimum is defined as the number of persons the Group will be charged.

If we do not receive a final guaranteed number of guests, the hotel will prepare and charge for the initial number given at the time of the booking or the actual number served, whichever is greater.

If final numbers should decrease more than 50% from the signed contract, a minimum charge of 50% of the original contracted number will be charged.

The hotel will prepare for 5% over guarantee amount. If additional meals are required any outstanding balances will be paid in full the day of the event.

SERVICE CHARGE

All food and beverage subject to 20% gratuity and 6.75% sales tax. Taxes subject to change without notice.

BILLING AND CREDIT PROCEDURES

Credit card is required to have on file to hold all function space regardless of final payment type.



Continental Breakfast

All Pricing is Per Person Unless Otherwise Noted.

Akron Continental 11

- Fresh Chilled Orange and Cranberry Juice
- Regular and Decaf Coffee
- Hot Tea
- Sliced Fruits and Berries
- Yogurt, Fruit and Granola Parfaits
- Assorted Bagels, Assorted Muffins and Danish, Jam, Butter and Assorted Cream Cheeses
- Egg, Cheddar, Sausage Muffin's

Holiday Inn Continental 7

- Fresh Chilled Orange and Cranberry Juice
- Regular and Decaf Coffee
- Hot Tea
- Sliced Fruit Display
- Assorted Muffins and Danish
- Jam and Butter

The Executive Continental 9

- Fresh Chilled Orange and Cranberry Juice
- Regular and Decaf Coffee
- Hot Tea
- Sliced Fruits and Berries
- Yogurt, Fruit and Granola Parfaits
- Assorted Bagels, Assorted Muffins and Danish
- Jam, Butter and Assorted Cream Cheeses

Continental Breakfast Enhancements

Breakfast Sandwich 3

- Fried egg with cheddar on toasted English muffin with Choice of:
Bacon, Ham or Sausage

All American Skillet Bake 3

- Breakfast potatoes, mushrooms, peppers, onions, and cheddar cheese baked golden
Topped with fluffy scrambled eggs

Oatmeal 1

- Brown Sugar and Raisins

Crisp Bacon or Sausage 4

Mini Parfait Shooters 3

Hard Boiled Eggs 1



Breakfast Buffets

All Pricing is Per Person Unless Otherwise Noted.

Healthy Start Buffet 13

Fresh Chilled Orange and Cranberry Juice
Regular and Decaf Coffee
Hot Tea
Sliced Fresh Fruit with Seasonal Berries
Granola Muesli with Fresh Berries
Hard Boiled Eggs, Salt, Pepper, Tabasco
Egg White Frittata, Spinach, and Tomatoes
Turkey Sausage Links
Carrot Bran Muffins with Butter

Sunrise Buffet 12

Fresh Chilled Orange and Cranberry Juice
Regular and Decaf Coffee
Hot Tea
Basket of Whole Fresh Fruit
Fluffy Scrambled Eggs with
Cheddar Cheese and Fresh Chives
Breakfast Potatoes
Crisp Bacon and Sausage Links
Assorted Danish and Muffins

Montrose Buffet 14

Fresh Chilled Orange and Cranberry Juice
Regular and Decaf Coffee
Hot Tea
Sliced Fresh Fruit with Seasonal Berries
Fluffy Scrambled Eggs with Cheddar Cheese
and Fresh Chives
Breakfast Potatoes
Crispy Bacon and Sausage Links
Cinnamon Swirled French Toast with Warm Syrup
Assorted Muffins and Bagels
Butter, Jams and Assorted Cream Cheeses

Breakfast Buffet Enhancements

Omelet Station 5
Ham, Sausage, Bacon, Cheddar Cheese
Mozzarella Cheese, Mushrooms, Onions, Tomatoes
Jalapenos, Bell Peppers, Spinach

Waffle Station 4
Strawberries, Blueberries, Bananas, Warm Syrup,
Whipped Cream, Chocolate Chips, Butter

Crepe Station 5
Chocolate Syrup, Hazelnut Spread, Vanilla Cream
Granola Mix, Coconut Flakes, Strawberries
Blueberries, Bananas, Almonds, Butter, Jam
Spinach, Tomatoes, Bacon, Eggs, Maple Syrup



All Day Meeting Packages

All Pricing is Per Person Unless Otherwise Noted.
30 Person Minimum Required.

Full Day Meeting Package #1 45

Complimentary Meeting Room Rental
Complimentary Onsite AV Equipment

All Day Beverage Service Including:

Regular and Decaf Coffee
Assorted Hot Tea
Pitchers of Iced Tea
Lemon Infused Water

Continental Breakfast Including:

Fresh Chilled Orange and Cranberry Juice
Orange and Lemon Breakfast Bread
Assorted Muffins
Butter and Jams

Lunch

Choice of Any Themed Buffet

Afternoon Break

Bottled Spring and Sparkling Water
Assorted Coca Cola Products

Choose Two:

Assorted Cookies
Fudge Brownies
Assorted Bags of Chips
Assorted Granola Bars
Bags of Popcorn
Whole Fresh Fruit

Full Day Meeting Package #2 60

Complimentary Meeting Room Rental
Complimentary Onsite AV Equipment

All Day Beverage Service Including:

Regular and Decaf Coffee
Assorted Hot Tea
Bottled Spring Water
Sparkling Water

Assorted Coca Cola Products

Continental Breakfast Including:

Fresh Chilled Orange and Cranberry Juice
Fresh Sliced Seasonal Fruits
Assorted Fruit Danish
Assorted Scones
Bagels with Cream Cheese

Choose One:

Oatmeal with Brown Sugar and Raisins
Hot Breakfast Sandwich

Morning Break

Granola Bars and Fresh Whole Fruit

Lunch

Choice of Any Themed Lunch Buffet

Afternoon Break

Choice of Any Themed Break



Themed Lunch Buffets

All Pricing is Per Person Unless Otherwise Noted. All Lunch Buffets Served with Regular and Decaf Coffee, Hot Tea and Iced Tea.
30 Person Minimum Required.

Little Italy

20

Pasta E Fagioli Zuppa

Artisan Breads

Caprese Salad

Buffalo mozzarella, plum tomatoes, evoo,
fine red onion, fresh basil, salt and pepper

Classic Caesar Salad

Parmesan Crusted Breast of Chicken with
Prosciutto and Garlic Beurre Blanc

Panko Crusted Pork Cutlets Piccata

Penne Pasta Alfredo

Zucchini, Yellow Squash, Mushrooms,
Thin Sliced Roasted Red Peppers, Brown Butter

Tiramisu

South of The Border

18

Chicken Lime Tortilla Soup with Fried Tortilla Strips

Mixed Greens Salad

Cucumber, tomato, queso fresco,
housemade lime and tomato vinaigrettes

Sliced Grilled Chicken with Mango Lime Salsa

Beef Fajitas, Peppers and Onions

Warmed Charred Flour Tortillas

Mexican Rice

Tortilla Chips

Salsa, Sour Cream, Guacamole

Key Lime Pie

Down South

23

Signature House Salad

Mixed greens, marinated grape tomatoes,
cucumber, shredded carrots and croutons
with balsamic vinaigrette and ranch dressing

Artisan Breads

Traditional Mustard Potato Salad

Bacon Ranch Macaroni Salad

Buttermilk Fried Boneless Chicken Thighs

Bacon Wrapped Meatloaf with Roasted Tomato Demi

Blackened Tilapia with Spicy Lemon Cream Sauce

Creamy Homestyle Mashed Potatoes with Butter

Maple and Bacon Roasted Brussels Sprouts

Pecan Pie

Red Velvet Cake



Themed Lunch Buffets

All Pricing is Per Person Unless Otherwise Noted. All Lunch Buffets Served with Regular and Decaf Coffee, Hot Tea and Iced Tea. 30 Person Minimum Required.

Down Home Barbeque 17

- Green Cabbage Coleslaw
- Fresh Made Sea Salt Potato Chips
- Mixed Fresh Fruit Salad
- Light Rub BBQ Grilled Chicken Breast
- Braised BBQ Beef Sliders with Smoked Gouda
- Roasted Zucchini and Peppers with Fresh Oregano
- White Cheddar and Smoked Gouda
- Macaroni and Cheese with a Crispy Panko Crust
- Assorted Pies

Soup Salad Potato Bar 17

- Signature House Salad
- Mixed greens, marinated grape tomatoes, cucumber, shredded carrots and croutons with balsamic vinaigrette and ranch dressing
- Tomato Bleu Cheese Bisque
- Beef Bison Cactus Southwestern Chili
- Artisan Breads
- Lightly Seasoned Jumbo Idaho Potatoes
- Marinated Grilled Chicken Breast
- Thin Sliced Flank Steak
- Al Dente Broccoli Florets, Seasoned Cheese Sauce, Bacon Bits, Fresh Chopped Chives, Sour Cream, Shredded Cheddar, Pico De Gallo
- Yellow Cake
- Chocolate Cake

Eastern European Buffet 20

- Signature House Salad
- Mixed greens, marinated grape tomatoes, cucumber, shredded carrots and croutons with balsamic vinaigrette and ranch dressing
- Warm German Potato Salad
- Polish Vegetable Salad
- Artisan Breads
- Sautéed Potato Pierogis with Caramelized Onions
- Chicken Paprikash
- Haluski, Cabbage, Bacon and Onion
- Assorted Cakes and Pies

Deli Buffet 17

- Sliced Ham, Roast Beef, Turkey
- American Cheese and Swiss Cheese
- Lettuce, Tomato, Sliced Red Onion
- Full Relish Display
- Mayonnaise, Mustard, Horse Radish
- Assorted Artisan Breads and Buns
- Potato Salad
- Pasta Salad
- Assorted Fresh Baked Cookies and Fudge Brownies



Plated Lunch

All Pricing is Per Person Unless Otherwise Noted. Each Plated Lunch Served with Regular and Decaf Coffee, Hot Tea, Iced Tea and Artisan Breads

Please select up to 3 entrées to be served. Pricing includes one starter and one dessert.

Starters (Choose One)

Tomato Bleu Cheese Bisque

New England Clam Chowder

Iceberg Wedge

Bleu cheese crumbles, pickled red onion, gorgonzola cheese, warm bacon vinaigrette

Tossed Greens

Marinated tomato, shredded carrot, cucumbers and croutons with choice of dressing

Classic Caesar Salad

Italian Wedding Soup

Broccoli Cheese Soup

Antipasto Salad

Italian Herbs and Vegetables

Caprese Salad

Buffalo mozzarella, thin sliced tomatoes, chiffonade of basil, evoo, sea salt, and fresh cracked pepper

Desserts (Choose One)

New York Style Cheesecake

Carrot Cake

Four Layer Raspberry Cake

Dark Chocolate Layer Cake

Entrees

Flame Grilled Bone-In Pork Chop 17

Pear and Green Apple Compote, Creamy Garlic Red Skin Mashed Potatoes and Seasonal Vegetables

Chicken Francaise 16

Parmesan Herbed Egg Batter, Angel Hair Nest with Lemon Butter and Haricot Verts

Chicken Caesar Salad 14

Grilled Chicken Breast over Crisp Romaine Lettuce Lightly Tossed in Caesar Dressing Finished with Garlic Croutons and Fresh Grated Parmesan Cheese

Southern Fried Catfish 16

Mornay Remoulade with Mushroom Risotto Green Beans and Brown Butter

Sirloin Salad 14

10oz Sirloin over Mixed Greens Salad Tossed in Peppercorn Ranch Dressing Topped with Tomatoes, Bleu Cheese and Crispy Onion Straws

Vegetable Lasagna 15

Slow Simmered Marinara and Torched Basil



Plated Lunch Cont.

All Pricing is Per Person Unless Otherwise Noted. Each Plated Lunch Served with Regular and Decaf Coffee, Hot Tea and Iced Tea

Please select up to 3 entrées to be served. Pricing includes one starter and one dessert.

Entrees

Slow Roasted Pork Loin 16
Finished with Wilted Spinach, Pine Nuts and Asiago.
Natural Jus Drizzle, Roasted Fingerling Potatoes,
Garlic Brussels Sprouts and Brown Butter

Cobb Salad 14
Grilled Chicken Breast over Crisp Greens Topped with
Cheddar Cheese, Hardboiled Egg, Tomatoes,
Red Onion, Cucumber and Diced Bacon Served with
Choice of Ranch or Vinaigrette Dressing

Thin Sliced Flank Steak 16
Mushroom Port Wine Demi Glace,
Caramelized Vidalia Onions
Red Skin Mashed Potatoes,
Broccolini and Brown Butter

Orange Strawberry Salad 14
Fresh Baby Spinach Lightly Tossed in an
Herb Scented Lemon Vinaigrette Topped with
Sliced Strawberries, Mandarin Oranges
and Candied Walnuts



Themed Breaks

All Pricing is Per Person Unless Otherwise Noted.

Dip It	8
Tortilla Chips with Salsa, Warm Queso, Guacamole, Housemade Potato Chips and Bags of Pretzels with Caramelized Onion Herb Dip, Assorted Sodas	
Sweet & Salty	8
Fresh Baked Cookies, Chocolate Fudge Brownies, Housemade Seasoned Potato Chips, Assorted Sodas	
Healthy Break	7
Fresh Fruit Kabobs, Assorted Yogurts, Fresh Granola, Assorted Waters	
Power Break	8
Individual Bags of Peanuts and Trail Mix, Assorted Power and Protein Bars, Fruit Kabobs, Powerade, Red Bull	

Take Me To The Ball Game	7
Jumbo Soft Pretzels with Assorted Mustards, Cheese Dip, Cracker Jacks, Assorted Sodas	

Taste of Akron	8
Caramel Corn, Norka Soda, Caramel Drizzled Apples, Rold Gold Pretzels	

Farmers Market	7
Domestic Cheese Display with Baguette and Crackers, Crudite with Dip, Assorted Sodas	

Themed Break Enhancement

Add Assorted Premium Beverages	3
Gleacu Vitamin Water XXX Berry Acai, Gold Peak Premium Lemon Tea, Dunkin Donuts Mocha Iced Coffee	



Dinner Buffets

All Pricing is Per Person Unless Otherwise Noted. All Dinner Buffets Served with Regular and Decaf Coffee, Hot Tea and Iced Tea. 30 Person Minimum Required.

A Night in Italy

30

Signature House Salad

Mixed greens, marinated grape tomatoes, cucumber, shredded carrots and croutons with balsamic vinaigrette and ranch dressing

Caprese Salad

Buffalo mozzarella, thin sliced tomatoes, chiffonade of basil, evoo, sea salt, and fresh cracked pepper

Assorted Artisan Breads

Chicken Marsala

Traditional marsala wine sauce with mushrooms

Beef Braciolo

Thin sliced rolls of tender flank steak smothered in a port wine reduced artichoke, tomato broth topped with a mixture of mozzarella and shaved parmesan and baked golden finished with gremolata

Pan Seared Mediterranean Cod Fillets

Topped with wilted spinach, sun-dried tomatoes and Kalamata olives finished in a light lemon beurre blanc

Creamy Penne Pasta Primavera

Sautéed Sugar Snap Peas

Tiramisu

Southern Belle

29

Signature House Salad

Mixed greens, marinated grape tomatoes, cucumber, shredded carrots and croutons with balsamic vinaigrette and ranch dressing

Shaved Zucchini and Roasted Corn Salad

Assorted Artisan Breads

Smoked Bacon and Black Eyed Peas

Buttermilk Southern Fried Chicken

Pan Seared Trout

with spicy roasted corn creamed salsa

Slow Roasted BBQ Short Ribs

Slow Baked Housemade

Three-Cheese Scalloped Potatoes

Fresh-Made Succotash

Apple Pie

Pecan Pie



Dinner Buffets

All Pricing is Per Person Unless Otherwise Noted. All Dinner Buffets Served with Regular and Decaf Coffee, Hot Tea and Iced Tea. 30 Person Minimum Required.

Montrose Cookout 28

Signature House Salad
Mixed greens, marinated grape tomatoes, cucumber, shredded carrots, and croutons with balsamic vinaigrette and ranch dressing
Red Bliss Garlic Potato Salad, Assorted Artisan Breads
Grilled BBQ Chicken Breasts
Grilled Half Pound Angus Burgers
Lettuce, tomato, onion, pickle, American, Swiss and Cheddar cheese
Whole Wheat and Brioche Buns
Baked Potatoes
Chives, bacon bits, sour cream and butter
Fresh Corn on The Cob (Local & in Season)
Seasoned brown butter
Cherry and peach pie

Ohio Born 32

(Using Local Fresh Ingredients When Available)

Corn Chowder
Classic Caesar Salad
Medallions of Pork Tenderloin
Apple onion marmalade
Hard Seared Breast of Chicken
Sweet plum port reduction
Wild Mushroom Ragout over Grilled Tarragon Polenta
Tri-Colored Baby Carrots, Brown Buttered
Slow Roasted Red Potato Quarters
Seasoned with Brown Butter
Peach Cobbler

Chop House 33

Chopped Salad
Fresh chopped iceberg lettuce, Kalamata olives, diced red onion, steamed French cut hericot verts, bleu cheese, feta cheese, diced tomatoes, croutons and housemade lemon vinaigrette
Tomato Bleu Cheese Bisque
Housemade Broccoli Salad
Fire Roasted and Chilled Vegetable Display
Lightly Tossed in evoo, Salt and Pepper
Marinated and Grilled Bone-In Pork Chop
Marinated, Grilled Thin-Sliced Flank Steak
Pan Roasted, Lightly Seasoned Salmon Filets
Mâitre d'Hotel Butter, Whole Grain Mustard
Lemon Aioli, Horseradish Cream
Oven Roasted Asparagus
Baked Potato, Softened Butter and Sour Cream
Warm Apple Cobbler



Build Your Own Buffet

All Pricing is Per Person Unless Otherwise Noted. All Buffets Served with Regular and Decaf Coffee, Hot Tea and Iced Tea. 30 Person Minimum Required.

Starters (Choose Two)

Mixed Greens Salad

Marinated evoo tomatoes, shredded carrot, garbanzo beans, red and green peppers, cucumbers sliced mushrooms, croutons ranch and balsamic vinaigrette

Classic Caesar Salad

Italian Wedding Soup

Broccoli Cheese Soup

Antipasto Salad

Italian Herbs and Vegetables

Grill and Chill Vegetable Display

Zucchini, yellow squash, mushrooms, red peppers red onion and broccoli, balsamic and evoo drizzle

Caprese Salad

Buffalo mozzarella, thin sliced tomatoes, evoo chiffonade of basil, sea salt, fresh cracked pepper

Sides (Choose Two)

Turmeric Scented Basmati Rice, Mirepoix

Mushroom Risotto

Parmesan Risotto

Rice Pilaf

Creamy Garlic Mashed Redskin Potatoes

Steamed Green Beans in Brown Butter

Roasted Zucchini, Squash,

Roasted Red Peppers and Mushroom Blend

Entrees

Chicken Saltimbocca

Boneless breast of chicken layered with sage goat cheese and pancetta, thyme butter demi glace and torched basil

Panko Crusted Chicken Breast

Wilted spinach and toasted artichoke Swiss mornay

Chinese Five Spice

Dusted Thin Sliced Flank Steak

Mushroom and onion madeira demi glace

Traditional Southern Fried Chicken

Bacon Wrapped Meatloaf

with roasted tomato demi

Penne Pasta Primavera

Penne Pasta Alfredo

Ratatouille Over Grilled Polenta Points

Eggplant, tomato, onion, zucchini, squash

Braised Boneless Beef Short Rib

Red wine demi glace

Lake Erie Walleye

Lemon cream Veloute

Chardonnay and

Lemon Baked Atlantic Cod

Gremolata

Slow Roasted Pork Loin

With bourbon apple glaze

Choose 2 Entrees 29

Choose 3 Entrees 34



Plated Dinners

All Pricing is Per Person Unless Otherwise Noted. All Dinners Served with Regular and Decaf Coffee, Hot Tea, Iced Tea and Artisan Breads.

Please select up to three entrees to be served.

Entrees

Three Sisters	25
Roasted corn, yellow squash, zucchini and green beans timbale, basmati rice, pool tomato coulis	
Chicken Madeira	24
Braised airline chicken breast, shallot and garlic madeira cream. Mushroom risotto, haricot verts	
Pepper Dusted Bacon Wrapped Char-Grilled Filet Mignon	29
Traditional demi glace creamy garlic mashed redskin potatoes, asparagus spears	
New York Strip Steak	28
Lightly seasoned atop Portobello mushroom ribbons, port wine demi glace, parmesan risotto, truffled maple Brussels sprouts	
Seared Lemon Scented Atlantic Salmon	26
Kalamata tapenade, lemon burre blanc drizzle, turmic scented basmati, mirepoix, asparagus spears	
Roasted Bone in Chicken Breast	24
Duxelle, natural jus, rosemary seasoned fingerling potatoes Brussels sprouts, brown butter	
Lemon Butter Roasted Skin on Trout	25
Barigoule sauce, herbed basmati rice, steamed broccoli brown butter	

Duet Plates

New York Strip Steak with Scampi Prawns	34
Roasted Chicken Duxelle with Seared Lemon Atlantic Salmon	30
Bacon Wrapped Filet Mignon with Hard Seared Sea Scallops	34
Herbed brown butter pan sauce	

Starters (Choose One)

Tomato Bleu Cheese Bisque
New England Clam Chowder
Iceberg Wedge
Bleu cheese crumbles, pickled red onion, gorgonzola cheese, warm bacon vinaigrette
Tossed Greens
Marinated tomato, shredded carrot, cucumbers and croutons with choice of dressing

Desserts (Choose One)

New York Style Cheesecake
Carrot Cake
Four Layer Raspberry Cake
Dark Chocolate Layer Cake



Hors D'oeuvres

All Pricing is Per Person Unless Otherwise Noted.

Tomato Nicoise Bruschetta	3	Ratatouille Nicoise	3
Spinach and Artichoke Heart Dip on Baguette	4	Garlic Scented Baguette	
Egg Rolls with Duck Sauce	3	Mini Franks in a Blanket with Honey Infused Whole Grain Mustard	3
Sausage Stuffed Mushrooms	3	Arancini Balls with a Slow Simmered Marinara	3
Bruschetta Stuffed Cream Cheese Belgian Endive	3	Baked Asparagus Wrapped in Prosciutto with Balsamic Drizzle	4
Antipasto Skewers	3	Mini Quesadilla with Pico De Gallo	3
Mini Stromboli Bites with Housemade Marinara	3	Braised Pork Belly with Pickled Red Onion and Melon Slaw	3
Bleu Cheese Rubbed Burgundy Poached Pear	4	Mini Crab Cakes with Horseradish Sriracha Remoulade	4
Jalapeno Poppers	3	Chicken Satay	3
Applewood Smoked Bacon Wrapped Scallops	4	with Thai Peanut Sauce	
Shrimp Cocktail with Lemon Zest	4	Fried Artichoke Hearts Stuffed with Mozzarella	3
Prosciutto Wrapped Melon Balls	4	Spanakopita	3
Chicken Saltimbocca Skewers	3	Moody Bleu Cheese Canapes Walnuts and Pear on Pumppernickel	4
Perch Ceviche Baguettes	4	Smoked Salmon Bites	4.50
Beef Wellington	4	with Lox Smear	
Macaroni & Cheese Bites	4	Pick 3	10
Coconut Shrimp with Ponzu	4	Pick 4	14



A La Carte

All Pricing is Per Person Unless Otherwise Noted.

Beverages

Fresh Brewed Coffee (Per Gallon)	23
Assorted Herbal Teas (Per Gallon)	23
Assorted Sodas (Per Can)	2
Bottled Spring Water (Per Bottle)	2
Iced Tea (Per Pitcher)	10
Fruit Punch (Per Pitcher)	10
Lemonade (Per Pitcher)	10
Assorted Fruit Juices (Per Pitcher)	10
Gatorade (Per Bottle)	3

Snacks

Assorted Potato Chips (Per Bag)	2
Tortilla Chips with Salsa (Per Pound)	9
Peanuts / Trail Mix (Per Bag)	2
Assorted Full Size Candy Bars (Each)	3
Whole Fresh Fruit (Per Dozen)	12
Sliced Seasonal Fruit (Per Bowl)	25
Pretzels (Per Bag)	2
Granola Bars / Nutri-Grain Bars (Each)*	2

*Minimum dozen required

Breakfast

Assorted Oatmeal (Per Packet)	3
Hard Boiled Eggs (Per Bowl)	15
Mini Parfait Shooters (Each)	3
Toasted Bagels with Cream Cheese (Per Dozen)*	19
Assorted Pastries and Muffins (Per Dozen) *	18
Maple Pecan Cinnamon Rolls (Per Dozen) *	25
Sausage, Egg and Cheese English Muffin (Each)*	5
Maple Cured Ham and Cheese Croissant (Each)*	5
Bacon, Egg and Cheese Bagel (Each)*	5

From the Bakery

Assorted Fresh Baked Cookies (Per Dozen) *	17
Fudge Brownies (Per Dozen) *	17
Warm Soft Pretzels with Mustard (Per Dozen) *	17
Chocolate Covered Strawberries (Per Dozen) *	23



Reception Stations

All Pricing is Per Person Unless Otherwise Noted.

Pierogis

11

Traditional Potato and Cheese Pierogis

Caramelized Onion Topping

Bacon, Onion and Sage Topping

Onion and Chorizo Topping

Crostini

Sour Cream

Applesauce

Crudite

9

Assorted Hand Cut Vegetables

Caramelized Onion Dip

Spinach and Artichoke Dip Slow Baked
in a Sourdough Bread Bowl with Sliced Baguettes

Mashed Potato Martini Bar

10

Garlic Yukon Golds

Whipped Sweet Potatoes

Boursin Whipped New Potatoes

Bacon Bits, Chives, Sour Cream, Whipped Soft Butter

Shredded Cheddar and Jack Cheeses

Cinnamon, Brown Sugar, Candied Walnuts

Charcuterie

12

Shaved Prosciutto, Soppressata, Salami and Pepperoni

Smoked Gouda and Aged Manchego

Deviled Eggs

Baguettes and Crostini

Grill and Chill

9

Grilled Thin Slices of Zucchini, Yellow Squash,
Red Onion, Mushrooms and Green Beans

Served Chilled with an evoo drizzle and seasoned with
Fler De Sel and Fine Ground White Pepper

Baugette

International and Domestic

10

Cheese Display

Chefs Selection of Imported and Domestic Cheeses

Assorted Crackers and Crostini

Ranch Dip



Carving Stations

All Pricing is Per Person Unless Otherwise Noted.

All carving stations served with silver dollar rolls and condiments

Slow Roasted Basted Turkey Breast

Cranberry relish

Add to a Dinner Buffet 5

Add to a Reception Station 6

A la Carte 7

Garlic Herb Crusted Prime Rib

Traditional Au Jus and horseradish cream

Add to a Dinner Buffet 5

Add to a Reception Station 8

A la Carte 10

Peppered Beef Tenderloin

Port reduction, traditional horseradish cream

Add to a Dinner Buffet 6

Add to a Reception Station 9

A la Carte 11

Herb Roasted Pork Tenderloin

Creole mustard cream

Add to a Dinner Buffet 5

Add to a Reception Station 7

A la Carte 9



Bar Packages

All Pricing is Per Person Unless Otherwise Noted.

Beverage suggestions may be added at additional cost.

All mixes, garnishes and sodas are included in the prices below. Bar service fee is \$50 per bartender, unless the bar exceeds \$300 in sales not including tax or gratuities.

Open Unlimited Bars

House Brand Bar

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whiskey, Jim Beam Bourbon, J&B Scotch, Jose Cuervo Tequila, Budweiser, Bud Light, Heineken, Thirsty Dog Labrador Lager and House Wine

First hour 10

Each additional hour 5

Call Brand Bar

Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniel's Whiskey, Seagrams VO, Dewars Scotch, 1800 Tequila, Budweiser, Bud Light, Heineken, Thirsty Dog Labrador Lager and Call Wine

First hour 11

Each additional hour 6

Premium Brand Bar

Grey Goose Vodka, Hendricks Gin, Mt. Gay Rum, Makers Mark Bourbon, Glenfiddich 12 Scotch, 1800 Tequila, Crown Royal Whiskey, Budweiser, Bud Light, Heineken, Thirsty Dog Labrador Lager and Call Wine

First hour 13

Each additional hour 8

Consumption-Based Bars

	<u>Host Bar</u>	<u>Cash Bar</u>
House Brands	4.50	5
Call Brands	5.50	6
Premium Brands	7.50	8
Domestic Beer	3.50	4
Imported Beer	4.50	5
Wine by the Glass	5.50	6
Soft Drinks	2	2

Additional Spirits

Champagne Punch	33 per gallon
Champagne	25 per bottle
Asti Spumante	30 per bottle

Wine List Available Upon Request