

HOTEL
CLEVELAND
GATEWAY

CATERING POLICY

Our catering menu is specifically designed to provide every convenience for you and your guests. Please keep in mind that the enclosed menus are merely suggestions. Our Catering Sales Manager will be delighted to answer any of your questions.

AUDIO VISUAL EQUIPMENT

Equipment and pricing available upon request.

BEVERAGE POLICY

All bar packages are subject to 21% house gratuity charge and the State of Ohio Sales tax. In addition, we provide our base bar set-up. It comes complete with glasses, ice, soda, ginger ale, orange juice, grapefruit juice, cranberry juice, tomato juice, sour mix, lemons, limes, cherries, and olives.

GUARANTEE

A guaranteed number of guests and menu item selections will be required no later than 72 business hours preceding your function. No allowances will be made for any decrease in the number of persons guaranteed. Menu pricing is valid within 90 days of your scheduled function. Prices are subject to change prior to 90 days.

There is a 21% house service charge on your total bill. In addition, the State of Ohio Sales tax is added when necessary.

If your organization is tax exempt, please supply us with your tax exemption number prior to your event. A minimum number of guests may apply to some menus. Please check with our Catering Sales Manager.

BREAKFAST BUFFETS

All Breakfast Selections Include:
Freshly Brewed Regular and Decaffeinated Coffees,
Hot Teas and Orange Juice
(a minimum of 20 guests is required for buffets)

The Early Bird - \$16.95

Fluffy Scrambled Eggs
Crispy Apple wood Smoked Bacon and Savory Country Sausage Links
Chef's Specialty Breakfast Potatoes
Sliced Fresh Seasonal Fruit Display
Varied Breakfast Pastries

Hot Off the Griddle - \$17.95

Buttermilk Pancakes and Vanilla Scented French Toast
Dusted with Confectioners' Sugar with Creamery Butter
Warm Maple Syrup and Berry Compote
Chef's Specialty Breakfast Potatoes
Flaky Croissants with Jams, Jellies and Sweet Butter
Varied Breakfast Pastries

The Rise and Shine - \$18.95

Fluffy Scrambled Eggs with Cheddar Cheese
Crisp Apple wood Smoked Bacon and Savory Country Sausage Links
Chef's Specialty Breakfast Potatoes
Sliced Fresh Seasonal Fruit Display
Varied Breakfast Pastries
Assorted Individual Yogurts
Steel Cut Oatmeal with Brown Sugar, Milk, Raisins

The Healthy Start - \$18.95

Herbed Scrambled Egg Whites
Savory Turkey Sausage
Sliced Fresh Seasonal Fruit Display
Low Fat Cottage Cheese
Assorted Individual Yogurts
Whole Grain Muffins with Jams and Jellies
Raisin Bran Cereal with 2% Milk

BREAKFAST SELECTIONS
CONTINENTAL SELECTIONS

All Breakfast Selections Include:
Freshly Brewed Regular and Decaffeinated Coffees,
Hot Teas and Orange Juice

The Fast Start Morning - \$13.95

Varied Freshly Baked Breakfast Pastries,
Muffins and Warm Cinnamon Rolls
with Jams, Jellies and Sweet Creamery Butter
Sliced Fresh Seasonal Fruit Display

Add: Steel Cut Oatmeal with Brown Sugar, Milk and Raisins \$2.50 per person

The Great Start Morning - \$14.95

Varied Freshly Baked Breakfast Pastries,
Muffins and Flaky Croissants
with Jams, Jellies and Sweet Creamery Butter
Selected Dry Cereals
Low Fat Cottage Cheese
Assorted Individual Yogurts and Sliced Fresh Fruits

Add: Steel Cut Oatmeal with Brown Sugar, Milk and Raisins \$2.50 per person

The Petite Continental Breakfast - \$14.95

Individual Oatmeal Packets Brown Sugar, Milk and Raisins
Whole Fresh Fruit
Assorted Yogurt and Mini Muffins

The Fast Start Morning - \$13.95

Varied Freshly Baked Breakfast Pastries,
Muffin and Warm Cinnamon Rolls
with Jams, Jellies and Sweet Creamery Butter
Sliced Fresh Seasonal Fruit Display

Add: Steel Cut Oatmeal with Brown Sugar, Milk and Raisins \$2.50 per person

The Great Start Morning - \$14.95

Varied Freshly Baked Breakfast Pastries,
Muffins and Flaky Croissants
with Jams, Jellies and Sweet Creamery Butter
Selected Dry Cereals
Low Fat Cottage Cheese
Assorted Individual Yogurts
and Sliced Fresh Fruits

Add: Steel Cut Oatmeal with Brown Sugar, Milk and Raisins \$2.50 per person

PLATED BREAKFAST SELECTIONS

All Served Breakfast Selections Include:
Baskets of Warm Cinnamon Rolls,
Freshly Brewed Regular and Decaffeinated Coffees,
Hot Teas and Orange Juice

The Chefs Favorite - \$14.95

Herbed Scrambled Eggs
with Crisp Apple wood Smoked Bacon and Cheese
Presented on a Bakery Fresh Pretzel Roll
Chef's Specialty Breakfast Potatoes
Fresh Fruit Cup

The Gateway - \$13.95

Your Choice of:
Buttermilk Pancakes or Vanilla Scented French Toast Dusted
with Confectioners' Sugar, Creamery Butter
and Warm Maple Syrup Savory Country Sausage Links

The Big Egg - \$13.95

Grilled Ham Steak atop Fluffy Scrambled Eggs
with Cheddar Cheese
Chef's Specialty Breakfast Potatoes

The Lighter Side - \$12.95

Cinnamon Oatmeal with Brown Sugar,
Milk, Raisins and Apple Slices
Crunchy Granola with Almonds and Milk
Assorted Individual Yogurts

BRUNCH BUFFET

50 Guest Minimum Includes

Layered Garden Salad with Choice of Two Dressings
Fresh Sliced Seasonal Fruit
House Made Cinnamon Rolls
Chef's Selection of Displayed Desserts
Freshly Brewed Regular and Decaffeinated Coffees,
Specialty Hot Teas
Apple and Orange Juices

Your Choice of Two

Garlic Mashed Potatoes,
Oven Roasted Rosemary Red Skinned Potatoes,
Potatoes,
Sweet Potato Mash
Wild Rice Pilaf,
Fresh Vegetable Medley,
Roasted Root Vegetables,
Honey Glazed Carrots

Your Choice of Action Station(s)

Chef's Omelette Station

Cooked to order Omelettes with choice of toppings:
Bacon Bits, Diced Ham, Peppers,
Onions, Spinach, Tomatoes, Mushrooms,
Broccoli Cheddar, Swiss and Feta Cheeses

Carving Station

Select One

Herb Roasted Turkey
Brown Sugar and Bourbon Glazed Ham
Roast Beef with Au Jus Silver Dollar Rolls and Condiments

Pasta Action Station

Penne and Bowtie Pastas
Alfredo and Marinara Sauces
Grilled Julienned Chicken, Mushrooms, Onions, Spinach
and Fresh Parmesan Cheese

\$75.00 Chef Attendant Fee Per Station

Choose One Station: \$38.95 per person

Choose Two Stations: \$40.95 per person

Choose Three Stations: \$42.95 per person

*Add a Mimosa, Bellini or Bloody Mary Bar for an additional \$7.00 per person

All prices are subject to 21% service charge and applicable sales tax. Subject to change without notice.

PLATED LUNCHEONS

All Plated Entrees Selections Include Your Choice Of:
House Salad or Cup of Soup
Along with: Chef's Select Vegetable and Dessert, Basket of Warm Rolls and Butter
Iced Tea

Grilled Salmon - \$23.95

In a light citrus cream sauce over wild blend rice pilaf

Flank Steak - \$22.95

Marinated in red wine and grilled onions with mashed potatoes

Pork Loin - \$21.95

Roasted pork loin with cranberry orange glaze presented with sweet potato mash

Home Style Pot Roast - \$21.95

Slow cooked and tender with carrots and onions complimented
with red skinned potatoes

Sauteed Shrimp - \$21.95

Shrimp sauteed in white wine and garlic butter over angel hair pasta

Chicken Marsala with Mushrooms - \$21.95

Traditional Mashed Potatoes
Broccoli with Lemon Butter

Boneless Chicken Breast - \$19.95

Oven roasted with fresh herbs and rosemary roasted potatoes

Chicken Parmesan - \$19.95

Chicken cutlet in traditional marinara sauce with parmesan cheese
over a bed of linguine

Pasta Primavera - \$18.95

Penne pasta tossed in cream sauce mixed with fresh cut vegetables topped
with Crisp Italian bread crumbs

ENTRÉE SALADS

All Entree Salad Selections Include:
Basket of Warm Rolls and Butter, Chef's Select Dessert and Iced Tea

The Gateway Salad - \$15.95

Crisp Mixed Greens with Choice of Dressing
Succulent Grilled Chicken Breast
tossed with Shredded Cheese,
Diced Hard Cooked Egg,
Crumbled Apple Wood Smoked Bacon,
Diced Tomato and Onion Garlic Croutons

The Chicken Caesar Salad - \$18.95

Classic Caesar Salad with Crisp Romaine Lettuce
and Shaved Parmesan Cheese,
Succulent Grilled Chicken Breast
tossed with Creamy Caesar Dressing
and Garlic Croutons

The Spinach Salad - 18.95

Fresh Baby Spinach with Chef's Own Warm Bacon Dressing
topped with Crumbled Apple Wood Smoked Bacon,
Diced Hard Cooked Eggs,
Chopped Red Onion with Sliced Mushrooms

Plus Ones:

Add: Steak for \$5.00 per person
Add: Salmon for \$4.00 per person

BOXED LUNCHEON SELECTIONS - \$17.95

Ideal for Working Lunches or Grab and Go Selections Include:
Fresh Whole Fruit, Individually Bagged Chips or Pretzels
House Baked Chocolate Chip Cookie, Condiments
Soft Drink or Bottled Water

Your Choice of Two:

Chicken Salad-all White Meat blended with Mayonnaise, Grated Onion and Relish
Grilled Vegetable with Mushrooms, Roasted Red Pepper and Boursin Cheese
Smoked Turkey Breast with Swiss Cheese, Crisp Lettuce and Cranberry Mayo
Shaved Roast Beef with Cheddar Cheese, Crisp Lettuce and Sliced Tomato
Black Forest Ham with American Cheese, Crisp Lettuce and Sliced Tomato

COLD LUNCH BUFFETS

All Buffet Selections Include: House made chocolate chip and sugar cookies and Iced Tea
(a minimum of 20 guests is required for buffets)

The Gateway Deli - \$21.95

House Made Soup Du Jour
Traditional Potato and Pasta Salads
Display of Black Forest Ham, Smoked Turkey Breast and Sliced Roast Beef
Swiss and American Cheeses,
Shaved Sweet Onions, Sliced Tomatoes
Crisp Lettuce and Pickle Spears, condiments,
accompanied with varied Breads and Rolls

It's A Toss-Up Buffet - \$18.95

Crisp Iceberg and Romaine Lettuces and Fresh Spinach with (2) Dressings
Shredded Cheeses, Tomatoes, Cucumbers, Diced Hard Cooked Eggs,
Onions, Mushrooms, Beets, Crumbled Apple Wood Smoked Bacon,
Black Olives and Garlic Croutons, Egg,
Tuna and Chicken Salads
Basket of Warm Rolls and Butter

Plus Ones:

Add: Grilled Chicken Breast for \$4.00 per person

Add: Marinated Steak for \$5.00 per person

The Wrap It Up Buffet - \$16.95

Pasta Salad and Crisp Potato Chips
Pre-Assembled Creative Mix of White, Wheat and Vegetarian Wraps

Choice of Two Fillings:

Chicken Salad-all White Meat blended with Mayonnaise, Grated Onion and Relish
Grilled Vegetable with Mushrooms, Roasted Red Pepper and Boursin Cheese
Smoked Turkey Breast with Swiss Cheese, Crisp Lettuce and Cranberry Mayo
Shaved Roast Beef with Cheddar Cheese, Crisp Lettuce and Sliced Tomato
Black Forest Ham with American Cheese, Crisp Lettuce and Sliced Tomato

HOT LUNCHEON BUFFETS

All Lunch Buffets Include:

Iced Tea

(minimum of 20 guests is required for buffets)

The Mama Mia Buffet - \$24.95

Classic Caesar Salad with Shaved Parmesan Cheese,
Garlic Croutons and Creamy Dressing
Buffalo Mozzarella Salad
Chefs Select Pasta
Rich Alfredo Sauce and Marinara Sauce with Hand Rolled Meatballs
Sliced Grilled Chicken Breast
Warm Garlic Breadsticks
Cheesecake with Fruit Toppings

The Ole' Mexican Buffet - \$22.95

House Made Tortilla Soup
Roasted Com and Black Bean Salad with Lime
Adobe Seasoned Ground Beef and Grilled Chicken
with Cilantro Red Beans and Spanish Rice
Iceberg Lettuce Ribbons, Diced Tomatoes,
Shredded Fiesta Blend Cheese
Pico de Gallo and Sour Cream, Warm Flour Tortillas and Com Taco Shells
Cinnamon Sugar Dusted Churros

The Summertime Buffet - \$23.95

Crisp Coleslaw, Traditional Potato Salad,
Seasonal Fruit Salad Bowl
Southern Fried Chicken and Char-Grilled Juicy Hamburger Patties
Served with Sliced Lettuce, Tomato, Onions, Pickles,
Sliced American Cheese
and Hamburger Rolls
Sweet and Savory Baked Beans
Fresh Strawberry Shortcake with Whipped Cream

DINNER BUFFET

All Dinner Buffets Include:

Your Choice of Salad, Chef's Select Dessert, Basket of Warm Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffees,
Hot and Iced Teas
(A minimum of 20 guests is required for buffets)

The Gateway Buffet - \$34.95

Your Choice of Salad

House Salad with Mixed Greens, Tomatoes, Cucumbers with Choice of Dressing
Classic Caesar Salad with Shaved Parmesan Cheese, Garlic Croutons and Creamy Dressing
Spinach Salad with Chef's Own Warm Bacon Dressing,
Crumbled Apple Wood Smoked Bacon,
Diced hard Cooked Eggs,
Chopped Red Onions and Sliced Mushrooms

Your Choice of Two Entrees

(add a third entree for an additional \$4.00 per person)

Marinated London Broil
Braised Short Rib
Chicken Piccata
Chicken Marsala
Pork Loin with Cranberry Orange Glaze
Grilled Salmon with Citrus Sauce
Oven Baked Tilapia

Your Choice of Two Accompaniments

Traditional Mashed Potatoes
Sweet Potato Mash
Rosemary Roasted Red Skinned Potatoes
Whole and Long Grain Rice Pilaf
Green Beans with Almonds
Honey and Maple Glazed Carrots
Grilled Zucchini and Yellow Squash
Broccoli with Lemon Butter

SPECIAL TY BREAKS

Half Day Beverage Break - \$4.50

Freshly Brewed Regular and Decaffeinated Coffees and Teas,
Assorted Soft Drinks
and Bottled Waters

All Day Beverage Break - \$9.00

Freshly Brewed Regular and Decaffeinated Coffees and Teas,
Assorted Soft Drinks
and Bottled Waters

The Game Day - \$11.95

Peanuts and Popcorn and Cracker Jack
Large Warm Pretzel with Stadium Mustard,
Nacho with Jalapeno Cheese Sauce
Assorted Soft Drinks
and Bottled Waters

The Sweet Tooth - \$12.95

Freshly Baked Chocolate Chip, Sugar and Oatmeal Raisin Cookies*
with Fudge Brownies and Blondies
Assorted Soft Drinks
and Bottled Waters

*Peanut Butter Cookies Available Upon Request

The Healthy Choice - \$12.95

Trio of Hummus with Pita Chips and Crackers
Fresh Seasonal Fruit Skewers with Sweet Yogurt Dipping Sauces
Vegetable Crudité Display with Low-Fat Dip
Assorted Soft Drinks
and Bottled Waters

The Sweet Bistro - \$12.95

Varied Fruit Strudel
Glazed Sweet Butter Pound Cake
Assorted Soft Drinks
and Bottled Waters

Cafe Au Lait - \$13.95

Freshly Baked Irish Scones and Biscotti
Selection of Herbal Teas & Regular & Decaffeinated Coffees
Hot Cocoa with Whipped Cream, Shaved Chocolate, Mini Marshmallows and Peppermints
Assorted Soft Drinks
and Bottled Waters

BEVERAGES

HOST or CASH BAR – Priced per drink on Consumption

	<u>HOST</u>	<u>CASH</u>
House Brands	\$7.25	\$8.00
Premium Brands	\$8.50	\$9.00
House Wines	\$7.00	\$8.00
Domestic Beers	\$6.25	\$6.50
Imported Beers	\$7.25	\$7.50
Soft Drinks	\$3.00	\$3.00
Bottled Waters	\$3.00	\$3.00

A \$75.00 bartender fee for the first hour and \$25.00 each additional hour will apply if sales do not exceed \$300.00

PACKAGED BARS

House Brands: (3) Hours - \$28.00 per person (4) Hours - \$32.00 per person
Includes: House Brand Liquors, Garnish and Washes, Domestic and Imported Beers, House Wines, Juices, Soft Drinks and Bottled Waters

Premium Brands: (3) Hours - \$34.00 per person (4) Hours - \$36.00 per person
Includes: Premium Brand Liquors, Garnish and Washes, Domestic and Imported Beers, House Wines, Juices, Soft Drinks and Bottled Waters

Beer and Wine: (3) Hours - \$22.00 per person (4) Hours - \$24.00 per person
Includes: Domestic Beers, House Wines, Juices, Soft Drinks and Bottled Waters

25 Guest Minimum Required for Packages

LIQUOR SELECTIONS

House Liquors: Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Seagram's 7 Whiskey, Jim Beam Bourbon, El Toro Tequila

Premium Liquors: Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Canadian Club Whiskey, Dewar's Scotch, Jack Daniels Bourbon, Cuervo Tequila

HORS D'OEUVRES
(per 50 pieces)

Chicken Wings (50 - 2 sauces split 25/25)	\$62.50
Sauces: Mild, Medium, Hot, Garlic Parmesan & BBQ	
House made Chips & Salsa	\$75.00
Spring Rolls with Sweet Chili Dipping Sauce	\$95.00
Mozzarella Planks	\$100.00
Vegetable Egg Rolls with Plum Dipping Sauce	\$100.00
Bacon Wrapped Water Chestnuts	\$100.00
Assorted Miniature Quiche	\$110.00
Spanikopita	\$110.00
Loaded Potato Skins	\$110.00
Bruschetta	\$110.00
Large Dinner Salad, Ranch & Italian Dressings on side	\$112.00
Coconut Chicken Skewers	\$125.00
Sausage or Vegetarian Stuffed Mushrooms	\$125.00
Caprese Skewers with Balsamic Drizzle	\$125.00
Thai Chicken Skewers with Peanut Sauce	\$125.00
Boneless Buffalo Chicken Wings	\$125.00
Santa Fe Chicken in Beggars Purse	\$125.00
Vegetarian Pot Stickers with Dipping Sauce	\$135.00
Vegetable Crudit� & Dip	\$150.00
Spinach & Artichoke Dip	\$150.00
Gourmet Assorted Cheeses & Crackers	\$150.00
Bacon Wrapped Scallops	\$175.00
Coconut Shrimp	\$195.00

STATIONS

Chef-Attended Carving Station - \$75.00 Fee per Station

Herb Roasted Prime Rib of Beef with Varied Rolls and Creamy Horseradish Serves 25-30 Guests	\$400.00
Honey Glazed Ham with Varied Rolls and Champagne Mustard Serves 45-50 Guests	\$275.00 each
Whole Roasted Turkey Breast with Varied Rolls and Cranberry Orange Aioli Serves 35-40 Guests	\$275.00

DISPLAYS

Each Display Serves 50 Guests

Jumbo Shrimp Cocktail with Lemon Wedges Cocktail Sauce	Market Price
Imported and Domestic Cheeses with Varied Crackers and Breadsticks	\$225.00
Seasonal Fresh Fruit Display with Sweet Yogurt Dipping Sauce	\$195.00
Crostini with Baked Brie and Apricot Jam	\$175.00
Crisp Fresh Vegetable Crudit�s with Ranch Dip	\$150.00
Spinach and Artichoke Dip Presented in a Bread Bowl	\$150.00

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