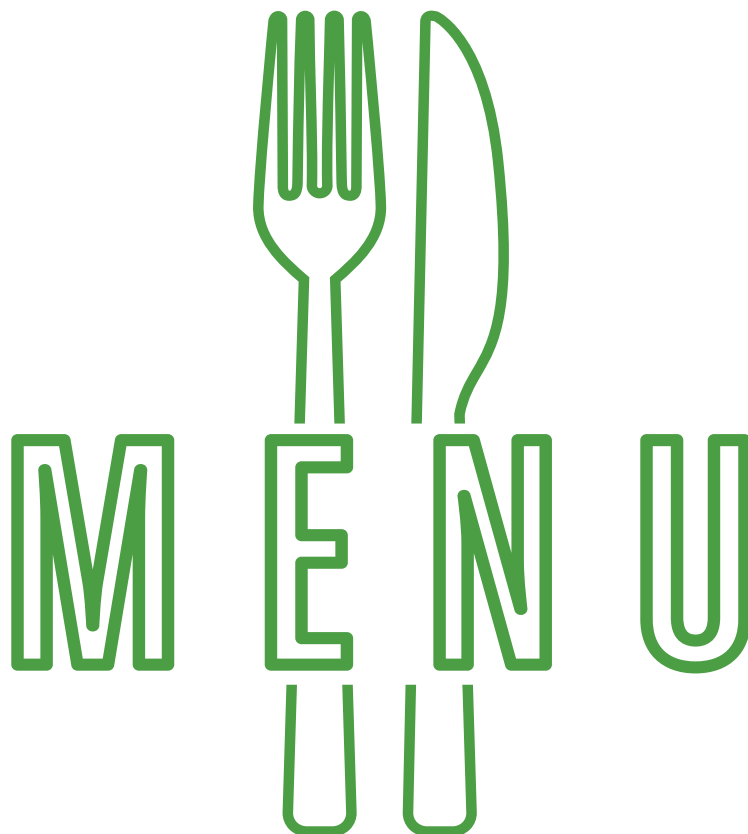


Catering





General Information

Function Space:

Space reserved for your function is assigned by the number of people anticipated. If the attendance should decrease or increase, we reserve the rights to change the groups to comparable rooms without notification. Times for rooms must be adhered to unless agreed to by banquet contact.

Menu:

Our menus are used as a guideline for your planning. Food and beverage prices will not be guaranteed until two months prior to your function. Your final selection must be submitted with all arrangements no later than 2 weeks prior to the event.

Outside Food & Beverage:

The sale of food and alcohol are regulated by the State of Ohio. No food or beverage is allowed to be brought in by the customer.

Tax Exemptions:

Tax exempt status will be granted, if furnished with documentation 10 business days prior to your function. Ohio law requires that the tax exempt organization remit all monies on the tax exempt billing. Local bed tax or sales tax on alcohol are not subject to exemption. Payment submitted by: BUSINESS or ORGANIZATION CREDIT CARD ONLY.

Meal Guarantee:

A guaranteed count is due one week prior to your event. You will be charged for your final guarantee, even if less show. If you have a few late callers, you can call 3 days prior to add them to your total count.



General Information

Service & Setup Charges:

Our menus are used as a guideline for your planning. Food and beverage prices will not be guaranteed until two months prior to your function. Your final selection must be submitted with all arrangements no later than 2 weeks prior to the event.

Cancellation Policy:

Should your function cancel, the following charges will apply:

10 Days prior to the event - 50% of food, beverage, and set up.

Facility Rental Fee and Liquor/Bartender cost are not included in price of food or beverage. The Hotel reserves the right to charge at least 90% of the original guest count agreed to at booking.

Linen & Skirting:

White linen tablecloths and black linen napkins will be supplied for all full meal catered events at no charge. If a specific color is requested an up charge of .15 per napkin and 1.00 per tablecloth will apply. If no food is ordered and linen is needed, the cost would be:

<i>Napkin</i>	<i>\$.25 each</i>
<i>Tablecloth (Rectangular or Round)</i>	<i>\$3.50 each</i>
<i>Table Skirt</i>	<i>\$15.00 each</i>

Center Pieces & Deliveries:

It is the responsibility of the guests to bring in or have delivered their own centerpieces. Hotel will not resume any responsibility for the care, handling, or storage of any items left behind by guests.

Cake Cutting Charge:

There will be a \$50.00 cake cutting fee for all cakes. We will box up top layer of wedding cake for the Bride & Groom if box is provided. It's your responsibility to supply the plates and napkins if you are cutting your own cake.



Breakfast

Plated

Innjoyable - \$15 per person

Scrambled Grade AA Eggs, Seasoned
Breakfast Potatoes, Smokehouse Bacon,
OR Sausage Patties, & Fruit Cup.

Waffles - \$16 per person

Fresh made Mini Waffles
Barries + Whipped cream
Seasoned Breakfast Potatoes,
Smokehouse Bacon, OR Sausage Patties.

Holiday - \$18 per person

Scrambled Grade AA Eggs, Seasoned
Breakfast Potatoes, Sausage Patty,
Fresh made Mini Waffles,
Barries + Whipped cream & Fresh Cut Fruit
Cup

Buffet

Deluxe - \$18 per person

Scrambled Grade AA Eggs, Seasoned
Breakfast Potatoes, Smokehouse
Bacon, Sausage Patties, Fresh Baked
Muffins, Danish, Assorted Yogurts, &
Fresh Cut Fruit.

Continental - \$13 per person

Assorted Fresh Baked Muffins, Assorted
Breakfast Breads, Fresh Assorted Bread
Sliced Bagels, Fresh Cut Fruit, Cream
Cheese, Butter, & Smucker's Jellies.

Healthy - \$18 per person

Cheerios, Special K, Granola, Fresh Made
Oatmeal, Fresh Cut Fruits, Fresh Assorted
Bread Sliced Bagels, Assorted Yogurts,
Cream Cheese, Butter, & Smucker's
Jellies

**All Breakfast are served with Fresh Brewed Nescafe Coffee, & Assorted Fruit Juices.
Minimum 15 Attendees (If less than 15 there will be an added \$50.00 set up fee).*





Breaks

By the Dozen

<i>Danish</i>	\$30.00
<i>Fresh Donuts</i>	\$30.00
<i>Fresh Baked Assorted Muffins</i>	\$20.00
<i>Fresh Assorted Sliced Bagels</i>	\$36.00
<i>*Served with Cream Cheese & Butter</i>	
<i>Assorted Yogurts</i>	\$36.00
<i>Assorted Nutri Grain Bars</i>	\$27.00
<i>Homemade Cookies</i>	\$24.00
<i>Homemade Brownies</i>	\$24.00
<i>Fresh Whole Fruit</i>	\$18.00
<i>Assorted Bagged Chips</i>	\$1.50 ea.
<i>Chips or Pretzels or Popcorn</i>	\$8.00 lb.
<i>Candy Bars</i>	\$2.50 ea.

Drinks

<i>Lemonade, Fruit Punch, Hot or Cold Tea, Milk</i>	\$24.00
<i>Coffee</i>	\$25.00
<i>Orange Juice</i>	\$24.00
<i>Bottled Water or Soda</i>	\$2.00
<i>Bottled Fruit Juice</i>	\$3.00



Lunch

Buffet

American- \$14 per person

Baked Bone-In Chicken Oregano, Fresh Mashed Potatoes and Chicken Gravy, Corn OR Green Bean, Fresh Tossed Garden Salad with 2 Dressings, Rolls & Butter.

Taco Bar - \$17 per person

Homemade Beef Taco Meat, Soft & Hard Taco Shells, Nachos with Cheese, Refried Beans Mexican Rice, Shredded Lettuce, Shredded Cheddar Cheese, Black Olives, Salsa, Diced Tomatoes, Sour Cream, Diced Onions.

Grillin' - \$16 per person

Grilled Boneless, Skinless Chicken Breast, Johnsonville Bratwurst, Baked Beans, Pasta Salad, Chips, Hamburger & Hot Dog Buns & All the Fixins'.

Splash - \$37 per person, served in-house only

Sliced Seasoned Tenderloin, Cooked to a Beautiful Medium Center, Sliced Seasoned Boneless, Skinless, Chicken Breast, Gourmet Greens w/Ranch Dressing on the side. Caramelized Onions, Bleu Cheese Sauce, & Roasted Red Peppers, Baguette Bread Homemade Potato Salad & Fresh Fruit.

Cold Cut - \$15 per person

Cold Cut, Ham, Turkey, & Salami, American, & Swiss Cheese, White & Whole Wheat, Bread Potato Chips, Cole Slaw, Lettuce, Tomato, Mayonnaise, & Mustard.

**All Lunch Buffets Served with Fresh Brewed Iced Tea & Lemonade + your choice of Cookies OR Brownies. Minimum 15 Attendees (if less than 15 there will an added \$50.00 set up fee).*





Lunch

Buffet

Soup & Salad Bar - \$16 per person

Fresh Mixed Green Salad Bowl (spinach, romaine, & iceberg lettuce) One Soup, Homemade Creamy Cole Slaw & Homemade Potato Salad.

Fixins: Sliced Mushrooms, Bacon Bits, Diced Eggs, Diced Ham, Diced Chicken, Shredded Cheddar Cheese, Parmesan Cheese, Diced Tomatoes, & Homemade Croutons,

Homemade Soup Choices: Chicken Noodle, Cream of Broccoli, Cheddar Bacon & Tomato Bisque OR Cobster Bisque

Tailgate - \$16 per person

Homemade Chili OR Soup , All Beef Hot Dogs & Angus Cheeseburgers served with all the fixins: Sauerkraut, Shredded Cheddar, Bacon Bits, Caramelized Onions, Bleu Cheese Sauce, Sautéed Mushrooms, BBQ Sauce, Lettuce, Tomatoes, Onions, Relish, Mustard & Ketchup. Homemade Creamy Cole Slaw, Baked Beans, Homemade Chips.

**All Lunch Buffets Served with Fresh Brewed Iced Tea & Lemonade + your choice of Cookies OR Brownies. Minimum 15 Attendees (if less than 15 there will an added \$50.00 set up fee).*





Lunch



Dinner

Buffet

Italian - \$24 per person

Fresh Tossed Garden Salad OR Homemade Caesar Salad
Golden Italian Rainbow Rotini Pasta Salad
Spaghetti & Meatballs
Homemade Penne Macaroni & Cheese
Italian Sausage w/ Sautéed Peppers
Fresh Sautéed Green Beans
Garlic Bread

American - \$29 per person

Fresh Tossed Garden Salad
Homemade Creamy Cole Slaw
Homemade Penne 4 Cheese Macaroni & Cheese
Sautéed Seasoned Baby Redskin Potatoes
Braised Beef Tips in a Burgundy Sauce
Fresh Baked Chicken Oregano
Breaded and Deep Fried Cod
Steamed California Blend Vegetables
Hot Baked Sister Shubert Dinner Rolls & Butter

Grandmas - \$24 per person

Fresh Tossed Garden Salad
Homemade Sweet & Sour Cabbage
Mashed Potatoes & Chicken Gravy
Fresh Baked Chicken Oregano
Fresh Made Kielbasa
Whole Kernel Corn
Hot Baked Sister Shubert Rolls & Butter

*All Dinners served with Fresh Brewed Iced Tea, Lemonade & Water. Minimum of 15 Attendees
(If less than 15, there will be an added \$50.00 set up fee).



Dinner

Buffet

Prime Rib - \$75 per person

Lobster Bisque

Fresh Tossed Gourmet Green Salad OR Homemade Caesar Salad

Chef's Choice Potato & Vegetable

Carved Slow Roasted Prime Rib of Beef

Hot Baked Sister Schubert Rolls & Butter

Choose One Additional Meat:

Brown Sugar Glazed Smokehouse Ham

Whole Boneless Tom Turkey Breast

House Seasoned Boneless Pork Loin

North Atlantic Grilled Salmon Filet

Chicken Marsala

*All Dinners served with Fresh Brewed Iced Tea, Lemonade & Water. Minimum of 15 Attendees
(If less than 15, there will be an added \$50.00 set up fee).





Dinner

Plated

Executive - \$30 per person

5 oz. Grilled Chicken Breast & a 5 oz. Filet Mignon
Baked Potato with Butter & Sour Cream
Sautéed Fresh Green Beans
Gourmet Green Salad
with Walnuts, Mandarin Oranges, & Sliced Red Onion
Hot Baked Sister Shubert Dinner Rolls & Butter

Surf & Turf - \$34 per person

A 6oz. Grilled Salmon & a 5 oz. Filet Mignon
Sautéed Redskin Potatoes
Fresh Steamed Vegetable
Gourmet Green Salad
with Walnuts, Mandarin Oranges, & Sliced Red Onion
Hot Baked Sister Shubert Dinner Rolls & Butter

Beef - \$39 per person

10-12 Oz. Slow Roasted USDA Choice Prime Rib
Seasoned & Oven Roasted Baby Baked Potatoes
Fresh Steamed Vegetable
Gourmet Green Salad
With Walnuts, Mandarin Oranges, & Sliced Red Onions
Hot Baked Sister Shubert Dinner Rolls & Butter

Chicken - \$25 per person

Choose 1: Chicken Marsala
Chicken Marinara
Chicken Picatta
Sautéed Fresh Green Beans
Gourmet Green Salad
With Walnuts, Mandarin Oranges, & Sliced Red Onion
Hot Baked Sister Shubert Dinner Rolls & Butter

*All Dinners served with Fresh Brewed Iced Tea, Lemonade & Water. Minimum of 15 Attendees
(If less than 15, there will be an added \$50.00 set up fee).





Appetizers | Finger Food Menu

Appetizers

Assorted Cheeses & Cracker Tray

Fresh Cut Fruit Tray

Homemade Swedish Meatballs

Individual BBQ Meatballs

Fresh Homemade Hummus & Pita Bread

Homemade Meat Grape Leaves

Spinach Artichoke Dip

Lobster Bisque Shooters

Mashed Potato Bar

Deep Fried Wings, Served with 3 Sauces (Hot, Teriyaki, & BBQ)

Homemade Mini Rueben's

Buffalo Chicken Dip

Mini Quiche

Coconut Shrimp

Shrimp Cocktail

Smoked Salmon Encrusted with Crushed Black Pepper, and Honey

Served with Capers, & Diced Onions

Seafood Stuffed Mushrooms

Cocktail Wieners in BBQ

Lollipop Lamb Chops

Chocolate Fountain (Min. 50), includes: Cantaloupe, Honey Dew, Pineapple, Marshmallows, and Pretzel Rods (Strawberries extra in season).



Dessert

Selections

Dessert Choices

Homemade Cookie & Brownie Tray

Double Layer Chocolate Cake

Double Layer Carrot Cake

New York Style Cheesecake

Lemon cello Cake

Homemade Bread Pudding w/ Warmed Whiskey Sauce

\$6 per person