



# *Catering* MENU

# GENERAL INFORMATION

## CATERING PROVIDED BY TJ'S CATERING

All catering outlined in this menu is provided by our local partner, TJ's Catering.

## FUNCTIONAL 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:

Ten 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:

Napkins: *\$.25 each*

Tablecloth (Rectangular or Round): *\$3.50 each*

Table Skirt: *\$15.00 each*

## CENTERPIECES & 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

# CATERING MENU

## — MENU —

### PLATED

#### INNJOYABLE \$14 PER PERSON

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

#### WAFFLES \$14 PER PERSON

Freshly-made Mini Waffles, Berries & Whipped Cream, Seasoned Breakfast Potatoes, Smokehouse Bacon OR Sausage Patties.

#### HOLIDAY \$18 PER PERSON

Scrambled Grade AA Eggs, Seasoned Breakfast Potatoes, Sausage Patties, Freshly-made Mini Waffles, Berries & Whipped Cream, and Fresh Cut Fruit Cup

#### DELUXE \$18 PER PERSON

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

#### CONTINENTAL \$14 PER PERSON

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

#### HEALTHLY \$13 PER PERSON

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

*\*All Breakfasts are Served with Freshly Brewed Nescafe Coffee and Assorted Fruit Juices. Minimum 25 attendees (if less than 25, there will be an added \$35 set up fee).*

### BREAKS

#### FRESH & BY THE DOZEN

DANISH.....	\$24
DONUTS.....	\$22
ASSORTED SLICED BAGELS.....	\$32
*SERVED WITH CREAM CHEESE & BUTTER	
ASSORTED YOGURTS.....	\$36
ASSORTED NUTRIGRAIN BARS.....	\$27
HOMEMADE COOKIES.....	\$24
HOMEMADE BROWNIES.....	\$24
ASSORTED MUFFINS.....	\$15
FRESH WHOLE FRUIT.....	\$15
ASSORTED BAGGED CHIPS.....	\$1.25 EA.
CHIPS, PRETZELS, OR POPCORN...	\$8/LB
CANDY BARS.....	\$2.50 EA.

#### DRINKS

LEMONADE, FRUIT PUNCH, HOT OR COLD TEA, MILK.....	\$24
COFFEE.....	\$25
ORANGE JUICE.....	\$24
BOTTLED WATER OR SODA.....	\$2 EA.
BOTTLED FRUIT JUICE.....	\$36

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— LUNCH —

# CATERING MENU

— MENU —

## BUFFET

### TACO BAR \$18 PER PERSON

Homemade Beef Taco Meat, Soft & Hard Taco Shells, Nachos With Cheese, Refried Beans, Spanish Rice, Shredded Lettuce, Shredded Cheddar Cheese, Black Olives, Salsa, Diced Tomatoes, Sour Cream, Diced Onions. Add Shredded Chicken for \$2 Extra.

### AMERICAN \$18 PER PERSON

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

### TAILGATE \$20 PER PERSON

Homemade Chili OR Soup, All-Beef Hot Dogs & Angus Cheeseburgers Served With All the Fixings: Saurkrout, Shredded Cheddar Cheese, Bacon Bits, Caramelized Onions, Bleu Cheese Sauce, Sauteed Mushrooms, BBQ Sauce, Lettuce, Tomatoes, Onions, Relish, Mustard & Ketchup. Home made Creamy Coleslaw, Baked Beans, and Homemade Chips

### SPLASH \$30 PER PERSON

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

### COLD CUT \$18 PER PERSON

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

### GRILLIN' \$20 PER PERSON

Grilled Boneless, Skinless Chicken Breast, Johnsonville Bratwurst, Baked Beans, Pasta Salad, Chips, Hamburger & Hot Dogs With All the Fixings

## SOUP & SALAD BAR

### \$16 PER PERSON

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

Fixings: 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, Cream of Cauliflower, Cheddar Bacon & Tomato, OR Beef Vegetable

*\*All Lunch Buffets Served With Freshly Brewed Iced Tea & Lemonade, Along With Your Choice of Cookies OR Brownies. Minimum 25 Attendees ( if less than 25, there will be an added \$50 set up fee).*

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— LUNCH —

# CATERING MENU

— MENU —

## PLATED

### MEAT & POTATO \$16 PER PERSON

Open Face Hot Beef OR Hot Turkey Sandwich, Mashed Potatoes and Gravy, Green Beans, Fresh Tossed Garden Salad, Dinner Rolls & Butter

### TOP DOG \$30 PER PERSON

A 5 oz. Filet served atop Garlic Bread (Cooked Medium), Fresh Sautéed Green Beans, Seasoned & Oven Roasted Baby Baked Potatoes, Fresh Tossed Garden Salad, Dinner Rolls & Butter

### SURFS UP \$24 PER PERSON

8 Oz. Grilled Salmon Filet, Fresh Sautéed Green Beans, Sautéed Redskin Potatoes, Fresh Tossed Garden Salad, Dinner Rolls & Butter

*\*All Plated Lunches served with Fresh Brewed Iced Tea & Lemonade. Cookies OR Brownies. Cake OR Carrot Cake.  
Minimum 25 Attendees (If less than 25, there will an added \$50.00 set up fee)*

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**DINNER**

# CATERING MENU

**— MENU —**

## PLATED

### EXECUTIVE \$32 PER PERSON

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

### SURF & TURF \$34 PER PERSON

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

### CHICKEN \$28 PER PERSON

Your Choice of Either Chicken Marsala, Chicken  
Marinara, OR Chicken Picatta, Sautéed Fresh Green  
Beans, 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, Tossed Gourmet Green Salad With  
Walnuts, Mandarin Oranges, & Sliced Red Onions, Hot  
Baked Sister Shubert Dinner Rolls & Butter

## BUFFET

### GRANDMA'S \$25 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

### ITALIAN \$28 PER PERSON

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

### AMERICAN \$28 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

### PRIME RIB \$55 PER PERSON

Lobster Bisque, Fresh Tossed Gourmet Green Salad OR  
Homemade Caesar Salad, Chef's Choice Potato &  
Vegetable, Slow-Carved Roasted Prime Rib, Hot Baked  
Sister Schubert Rolls & Butter, & Your Choice of One  
Additional Meat: Brown Sugar Glazed Smokehouse  
Ham, Whole Boneless Tom Turkey Breast, House  
Seasoned Boneless Pork Loin, North Atlantic Grilled  
Salmon Filet, or Chicken Marsala

*\*All Dinners served with Fresh Brewed Iced Tea, Lemonade & Water.  
Minimum of 25 Attendees (If less than 25, there will be an added \$35.00 set up fee).*

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## APPETIZER

# CATERING MENU

## — MENU —

## FINGER FOODS

- Assorted Cheeses & Cracker Tray
- Fresh Cut Fruit Tray
- 7 Layer Greek Dip
- Taco Dip
- 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
- Side of Salmon (serves 50)
- Coconut Shrimp
- Shrimp Cocktail
- Smoked and Encrusted with Crushed Black Pepper, Served with Diced Egg, Capers, & Diced Purple 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

### \$7 PER PERSON

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

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