MEETING A LA CARTE SELECTIONS
Priced per person. Minimum of 10 guests.

**Bakery Items**
- Jumbo muffins, assorted flavors: $3.25
- Danish: $3.25
- Freshly baked petite croissants: $3.25
- Scones: $3.25
- Bagels and cream cheese: $3.00
- Large fresh-baked assorted cookies: $3.25
- Chocolate brownies or blondies: $3.25
- Doughnuts: $2.50
- Biscotti: $2.50
- Sweet Rolls: $3.50
- Coffee Cake: $3.50
- Buttermilk Biscuits: $2.75

**Breakfast Items**
- Assorted Dannon® yogurts: $1.75
- Assorted dry cereals with bananas, strawberries, and milk: $4.25
- Fresh, whole fruits: $2.75
- Sliced fresh fruit with honey and yogurt dip: $4.50

**Individual Beverages** (per item)
- Individual bottled Minute Maid® juices (15.2 oz.): $1.75
- Minute Maid® orange juice or apple juice (10 oz.): $1.25
- V-8® Tomato juice: $2.00
- Assorted Coca-Cola® products: (12 oz. can): $1.00
- (20 oz. bottle): $1.75
- Dasani® bottled water: (12 oz. bottle): $1.25
- (20 oz. bottle): $1.75
- Evian® bottled water (1/3 lt. bottle): $2.00
- Full Throttle® energy drinks (16 oz.): $2.50
- Assorted PowerAde® sports drinks (20 oz.): $1.75
- Cartons of half pint 1% chocolate and white milk: $1.25
- and 8.25 oz. vanilla soy milk
- Freshly brewed CrimsonCup® coffee and assorted regular and herbal teas (1 hr break): $3.00
- (all day refresh): $6.75
  Includes half and half, flavored creamers, cinnamon sticks, and rock candy stirrers

**Beverages** (by the gallon/per person)
- Freshly brewed CrimsonCup® coffee and assorted regular and herbal teas: $30.00
- Includes half and half, flavored creamers, cinnamon sticks, and rock candy stirrers
- Assorted chilled juices: $1.75
- Orange, apple or cranberry
- Hot cider (seasonal): $2.50
- Hot chocolate with whipped cream, marshmallows, and chocolate shavings: $2.50
- Lemonade: $1.75
- Unsweetened iced tea with fresh lemon wedges and mint: $2.00
- Fruit punch: $1.75

**Snack Time** (per person)
- Warm, baked soft pretzels with cheese sauce and mustard: $4.25
- Crisp tortilla chips with salsa and guacamole: $5.75
- Individual candy bars and assorted candies: $3.50
- Warm potato chips and pretzel rods with Ranch dip and onion dip: $4.50
- Hard-boiled eggs with seasoned salts: $2.75
- Spicy snack mix: $4.00
- Fresh roasted cashews: $5.25
- Assorted granola bars: $3.25
- Kettle chips: $3.00
- Pretzels: $3.00
- Mixed nuts: $4.50
- Peanuts: $3.75
- Assorted novelty ice cream bars and Dole® fruit bars: $3.75
**Plated Breakfasts**
Includes regular and decaf. coffee, tea, one chilled juice with choice of orange, apple, or cranberry. Also included are fresh baked biscuits, butter, preserves, and honey.
(Vegetarian sausage, turkey bacon, or turkey sausage can be substituted)

- American Classic: $10.25
  - Scrambled eggs
  - Choice of ham, bacon, or sausage
  - Breakfast potatoes

- Griddle Classics: $10.50
  - Thick-cut French toast with warm maple syrup
  - Caramelized apple compote
  - Choice of applewood smoked bacon, sausage, or ham steak

- Egg Strata: $11.00
  - Fresh eggs baked with sautéed mushrooms, caramelized onions, roasted tomatoes, Parmesan cheese, and herbs.
  - Choice of applewood smoked bacon or sausage

- Steak and Eggs: $14.75
  - Scrambled eggs
  - 6 oz. grilled strip loin with mushroom ragout
  - Grilled asparagus and broiled herbed tomato
  - Breakfast potatoes

**Continental Breakfast**
Minimum of 20 Guests

- Traditional Continental: $11.25
  - Assorted Danish, croissants, and muffins
  - Butter and preserves
  - Fresh fruit and berries
  - Chilled fruit juices
  - CrimsonCup® coffee and tea

- The Light Start Continental Breakfast: $11.50
  - Assorted cereals with whole and low-fat milk
  - Mini bagels with regular and light cream cheese
  - Scones and muffins
  - Butter and preserves
  - Fruit smoothies
  - Chilled fruit juices
  - CrimsonCup® coffee and tea
**Breakfast Buffets**

**Cowtown Breakfast Buffet**
- Fresh baked muffins, croissants, and Danish
- Whipped butter and preserves
- Sliced fresh fruit and berries
- Scrambled eggs
- Applewood smoked bacon and sausage links
- Breakfast potatoes
- Selection of chilled Minute Maid® fruit juices
- CrimsonCup® coffee and tea

**Healthy Start Buffet**
- Sliced fresh fruit and berries
- Whole, ripened bananas
- Granola with low-fat milk
- Vanilla yogurt with dried fruits
- Scrambled eggbeaters
- Turkey sausage
- Hot steel-cut oatmeal with dried fruits
- Roasted Yukon gold potatoes
- Low-fat honey raisin bran muffins
- Butter, margarine, preserves, honey
- Selections of chilled Minute Maid® fruit juices
- CrimsonCup® coffee and tea

**The Works Breakfast Buffet**
- Sliced fresh fruit and berries
- Bagels and cream cheese
- Scrambled eggs
- Waffles with berries and warm syrup
- Cheese blintzes with berry compote
- Applewood smoked bacon and sausage
- Breakfast potatoes
- Assorted yogurts
- Selection of chilled Minute Maid® fruit juices
- CrimsonCup® coffee and tea

**Breakfast Enhancers Stations**

- Minimum of 20 guests, served for one hour maximum
- * Attendant required. 1 per 35 guests / $75 per hour chef fee

**Chef Omelet Station**
- Includes fresh eggs, eggbeaters, egg whites, diced ham, bell peppers, scallions, tomatoes, mushrooms, bacon, cheddar, provolone, pepper jack cheese, and salsa

**Chef Waffle Station**
- Assorted fresh berries, chocolate chips, walnuts, caramelized apples, whipped cream, butter, and syrup

**Smoked Seafood Display**
- Smoked Norwegian salmon, trout, and mackerel with assorted breads, mini-bagels and accompaniments

**Breakfast Burrito Bar**
- Scrambled eggs with chorizo, Monterey Jack and cheddar cheese, scallions, tomatoes, black beans, salsa, cilantro, guacamole, sour cream, and soft flour tortillas

**Smoothie Station**
- Made with assorted fresh fruits, berries, bananas, and yogurt
**Themed Breaks**
Minimum of 20 guests

**Re-Energizer** $11.25
- Build your own trail mix with assorted nuts, dried fruits, chocolate chips and M&M® candies
- Energy bars
- Fresh, whole fruits
- Minute Maid® juices and PowerAde® sport drinks
- Bottled Dasani® water
- CrimsonCup® coffee with flavored syrups

**Day at the Stadium** $10.25
- Popcorn
- Assorted candies
- Soft pretzels with mustard and cheese sauce
- Tortilla chips with cilantro lime sour cream and salsa dips
- Assorted Coke Cola® beverages
- Bottled Dasani® water

**Chocolate Dreams** $10.75
- Chocolate fudge brownies
- Chocolate chip cookies
- Assorted chocolate candy bars
- Chocolate dipped strawberries
- Hot chocolate
- CrimsonCup® coffee with chocolate syrups and shavings with whipped cream

**Break for Health** $10.25
- Whole fresh fruits
- Cubed fresh fruits
- Crudités with hummus and low-fat Ranch dip
- Assorted granola bars and Nutri-Grain® bars
- Assorted Minute Maid® juices
- Smoothies
- Bottled Dasani® water
- CrimsonCup® coffee and tea

**Ice Cream** $9.75
- Novelty bars
- Make your favorite float with vanilla or chocolate ice cream, Barqs® root beer, Fanta® Orange, Coke® and Cherry Coke®. Bowls of whipped cream, Maraschino cherries, and chocolate shavings
- Bottled Dasani® water

**Cookies and Milk** $6.75
- Chocolate chunk, sugar, peanut butter, white chocolate chunk, and oatmeal raisin
- Served with whole, 2% and skim milk

**Beverage Break** $7.50
- CrimsonCup® coffee and teas
- Bottled Minute Maid® juices
- Bottled PowerAde® sports drinks
- Assorted Coca-Cola® beverages
- Bottled Dasani® water
Plated Lunches - Hot

Includes a soup or salad, one dessert and freshly baked rolls with whipped butter. All plated lunch entrées include starch and vegetable where appropriate. CrimsonCup® coffee and teas and iced tea. Minimum of 20 Guests

Soups
- Tomato and roasted garlic soup with Parmesan croutons
- Classic chicken noodle
- Grilled salmon and corn chowder
- Corn curry soup with wild rice
- Vegetarian chili
- Potato leek pesto soup

Salads
- Caesar salad – crisp romaine with house-made croutons, Parmesan cheese, Roma tomatoes and a zesty Caesar dressing
- Traditional Blend – mixed greens with Roma tomatoes, cucumber, carrots and croutons with choice of dressing
- Spinach Salad – fresh spinach with roasted corn, strawberries, toasted almonds and Dijon vinaigrette
- Union Greens – mixed greens with bleu cheese, toasted pine nuts, dried fruits with caramelized Ohio apple vinaigrette

$2 additional per person

Desserts
- Buckeye Pie
- Key Lime Pie
- Tiramisu
- Crème Brulee Cheesecake
- Hot Fudge Chocolate Cake

Entrées - Poultry

$18.75
- Chicken Provençal
  seared chicken breast with tomatoes, garlic, olives, onions and fresh herbs served with roasted potatoes
- Roasted Rosemary Chicken Breasts
  with olive oil, balsamic grilled vegetables and couscous
- Wokked Thai Chicken
  with eggplant and basil on rice noodles

Entrées - Pasta

$17.75
- Penne Pasta
  with garlic chicken tarragon, black pepper cream, fresh mozzarella, sundried tomatoes and sweet peas
- Fettuccini
  with marinated grilled shrimp, fresh vegetables, olive oil and roasted tomatoes
- Grilled Vegetable Ravioli
  with sweet roasted red peppers and caramelized onions in tomato sauce
- Classic Meat Lasagna
  with layers of ricotta, mozzarella, seasoned ground beef with noodles in a rich tomato sauce

Entrée choices continued on next page
**Entrées - Meats**

$20.25

- **Pan-Seared Beef Tenderloin Tips**
  - with wild mushroom ragout, herb pasta and Ohio Cabernet Sauvignon reduction

- **Boneless Braised Beef Short Ribs**
  - with balsamic demi-glace and rustic mashed Yukon gold potatoes with grilled asparagus

- **Seasoned Meatloaf**
  - with roasted tomato gravy, herbed mashed potatoes, and fresh vegetables

- **Caribbean Pork Loin**
  - with papaya salsa and plantain cakes

- **Braised Lamb Shanks**
  - with red wine peppercorn sauce, creamy polenta and broccolini

**Entrées - Seafood**

$20.75

- **Cod**
  - with stewed herbed tomatoes, steamed jasmine rice and seasonal vegetables

- **Grilled Salmon**
  - with blackberry bourbon barbeque, cilantro polenta, roasted zucchini and yellow squash

- **Roasted Ohio Walleye**
  - with apple, onion and sage chutney with herbed wild rice

**Entrées - Vegetarian**

$17.50

- **Creamy Polenta**
  - with roasted vegetable succotash

- **Marinated Tofu**
  - with vegetable stir-fry and chai scented steamed rice

- **Spinach and Garlic Tortelloni**
  - with julienne vegetables and tomato basil sauce

- **Vegetarian Lasagna**
  - with layers of fresh garden vegetables, pasta and cheese in a cream sauce
PLATED LUNCHES - COLD

Selections include choice of one soup, one dessert, and freshly baked rolls with whipped butter. Also includes CrimsonCup® coffee and teas and iced tea. Minimum of 20 Guests

SALADS

Caesar Salad – with choice of grilled chicken, salmon, or portobello mushrooms. Crisp romaine with housemade croutons, Parmesan cheese, Roma tomatoes, and a zesty Caesar dressing

Nicoise Salad – with grilled tuna, mixed greens, hard boiled eggs, green beans, red skin potatoes, teardrop tomatoes and nicoise olives in a lemon Dijon vinaigrette

Chopped Salad – with crisp iceberg and romaine lettuces, julienne turkey, ham, salami, diced tomatoes, red onions, garbonzo beans, cucumbers, cheddar cheese, and buttermilk Ranch dressing or red wine vinaigrette

SANDWICHES AND WRAPS

Selections will include one of the following: Yukon gold potato salad, Classic Creamy Coleslaw, or Fruit salad

Old Style Italian – with Cappicola, salami, ham, smoked provolone, thinly sliced red onion, lettuce, tomato, and herbal vinaigrette

Medium Roast Beef – with Brie cheese, caramelized red onions, tomato, and horseradish cream on a ciabatta roll

Grilled Vegetable Wrap – with eggplant, zucchini, yellow squash, sweet pepper, and portobello with Jarlsberg cheese on an herb wrap

Smoked Roast Turkey – sliced thin with provolone, roasted red pepper, and pesto on a herbed focaccia

Chicken Caesar Wrap – with marinated chicken breast with romaine, Caesar dressing, crisp croutons, and parmesan in a garlic wrap

Salmon Crab Salad – with poached salmon and delicate crab tossed in a tarragon mayonnaise on a flaky croissant

LUNCH BUFFETS

All come with CrimsonCup® coffee, teas, and iced tea.

DELI LUNCH BUFFET

$18.75

Chef's selection of soup
Penne pasta salad with kalamata olives, feta, teardrop tomatoes, basil and roasted garlic dressing
Red skin potato salad
Seasonal greens with assorted garnishes and dressings
Shaved honey roast turkey, roast beef, ham
Swiss, American, cheddar and pepper jack cheeses
Variety of deli breads
Fresh kettle chips
Fresh, whole fruits
Chocolate brownies, chocolate chip, sugar and peanut butter cookies

PIZZA PARTY LUNCH BUFFET

$14.75

Chopped salad with Ranch dressing
Broccoli slaw
Fresh kettle chips
Deep-dish pan pizzas (meat and vegetarian)
Assorted ice cream and frozen fruit bars

SALAD AND POTATO BAR LUNCH BUFFET

$16.50

Seasonal greens with assorted garnishes and dressings
Freshly baked rolls with whipped butter
Jumbo baked potatoes
Potato toppings – grilled flank steak, grilled chicken, chili with beans, steamed broccoli florets, cheddar cheese, smoked provolone, green onions, bacon, sour cream, and whipped butter
Fresh fruit salad
Granny Smith apple pie

Lunch buffet choices continued on next page
**Caesar Salad Lunch Buffet** $16.75
- Tomato and roasted garlic soup
- Crisp, chopped romaine with grated Parmesan, garlic, and herb croutons, anchovies and a zesty Caesar dressing
- Herb crusted chicken breast
- Marinated, grilled flank steak
- Roasted vegetables
- Assorted rolls with whipped butter
- Sliced fruit
- Assorted petite desserts

**American Classics Buffet** $17.75
- Classic creamy coleslaw
- Macaroni and cheddar salad
- Iceberg lettuce with dressings and toppings
- Grilled hamburgers, veggie burgers, chicken breasts and hot dogs
- Traditional garnishes and condiments
- Corn on the cob
- Baked beans
- Sliced watermelon with honey drizzle
- Assorted cookies and brownies

**Italian Lunch Buffet** $21.75
- Minestrone soup
- Caesar salad with creamy dressing and garlic herb croutons
- Cannelloni bean and shrimp salad
- Caprese salad of garden tomatoes, fresh mozzarella cheese, basil, olive oil, and balsamic vinegar
- Tri-colored tortellini and marinated vegetable salad
- Seared chicken breast with vermouth tomato basil sauce
- Grilled swordfish with lemon and caper sauce
- Strip loin steak with a Cabernet demi-glace
- Penne pasta with pesto cream
- Ratatouille
- Tiramisu
- Assorted biscotti

**Build Your Own Lunch Buffet** $24.25

**Soup (Choose 1)**
- Tomato and roasted garlic soup
- Classic chicken noodle soup
- Cheddar soup and Ohio ale
- Corn curry soup with wild rice
- Vegetarian bean chili
- Potato leek pesto soup
- New England clam chowder
- Italian wedding soup
- Minestrone soup
- Chef’s fresh soup selection

**Sides/Salads (Choose 2)**
- Caesar salad
- Spinach with assorted toppings and dressings
- Seasonal greens with assorted toppings and dressings
- Red skin potato salad
- Penne pasta with kalamata olives, tear drop tomatoes, basil, and roasted garlic dressing
- Coleslaw
- White bean and red pepper salad
- Wild mushroom and crisp prosciutto salad
- Carrot, raisin, and apple salad with cider mayonnaise
- Caprese salad
- Chipotle potato salad
- Mexican black bean and roast corn salad

Lunch buffet choices continued on next page
ENTRÉES (Choose 2)
- Fried chicken
- Roasted pork loin with maple glaze and brandied dry cherry demi-glaze
- Chicken Provencal
- Classic meat lasagna
- Bronzed chicken breast with honey, lime, and thyme jus
- Rigatoni pasta with marinated grilled shrimp, fresh vegetables, and roasted tomatoes
- Tri-colored tortellini with sweet Italian sausage, roasted red peppers, and caramelized onions in tomato sauce
- Grilled salmon with blackberry bourbon barbeque glaze
- Seasoned meatloaf with roasted tomato pan gravy
- Eggplant Parmesan with blend of cheeses and marinara
- Vegetarian lasagna in a cream sauce
- Braised pot roast with caramelized onion pan gravy
- Grilled strip loin with stout beer reduction
- Barbequed pulled pork
- Beef, chicken, or vegetable fajita with flour tortilla

SIDES (Choose 2)
- Au gratin potatoes
- Roasted redskins with herbed olive oil
- Baked potato bar with assorted toppings
- Fresh kettle chips
- Baked, three cheese macaroni with cracker crust
- Cajun spiced potato wedges
- Chipotle mashed potatoes
- Roasted garlic and parsley whipped potatoes
- Penne pasta with pesto cream
- Mexican rice
- Steamed white rice with aromatic herbs and vegetables
- Wild rice with dried fruits and toasted pine nuts
- Potato and wild mushroom hash
- Steamed jasmine rice
- Steamed vegetable medley
- Green beans gratin
- Maple glazed baby carrots with pecans
- Roasted zucchini and yellow squash
- Balsamic grilled vegetables
- Grilled corn on the cob with parsley butter

DESSERTS (Choose 2)
- Assortment of brownies
- Chef’s selection of petite cookies
- Chocolate hazelnut mousse cups
- Granny Smith apple pie
- Double chocolate cake
- Miniature assorted fruit pies
- Sliced, fresh fruit with orange yogurt dip
- New York cheesecake with strawberries
- Sugar free cheesecake – seasonal selection
- Lemon-ginger pound cake with marinated berries

BOX LUNCHES
Minimum of 20 guests
All box lunches come with disposable flatware, bottled Dasani® water, a choice of sandwich from lunch plated sandwiches and wraps, and a choice of three sides from the following items below.
Sides for sandwiches must be the same; boxes will not be made to order.
Maximum of three different sandwiches with the same sides.
$14.50

Sides
- Red skin potato salad
- Coleslaw
- Broccoli slaw
- Fresh fruit salad
- Tri-colored tortellini and vegetable salad
- Carrot, raisin, and apple salad
- Capresé salad
- Whole apple, orange or pear
- Individual pretzels or flavored chips
- Individual regular or low-fat chips
- Granola bar
- Individual candy bar selections
- Buckeye brownie or fudge brownie
- Jumbo baked cookie
- Rice Krispies® Treats
- Biscotti selection
Cold
- Tomato and mozzarella kabobs
- Petite baked potato with sour cream and caviar
- Deviled eggs with capers and caviar
- Mediterranean bruschetta
- Country pâté on pumpernickel
- Smoked chicken with black olive tapenade on tortilla
- Shrimp gazpacho shooter

Hors d’oeuvres
Priced per 25 pieces per selected item
$75.00

Hot
- Vegetarian spring roll with hot mustard
- Potato pancakes with caramelized apple chutney
- Steamed vegetable dumpling in orange ginger sauce
- Mini pizzas
- Spanakopita
- Smoked chicken quesadilla
- Crisp fried chicken tenders with dipping sauces
- Beef sate
- Feta cheese and sun-dried tomato in phyllo shell
- Four cheese quesadilla with avocado salsa
- Brie and apricot crostini
- Barbequed pork loin skewer
- Italian Sausage and sun-dried tomato quiche

Hors d’oeuvres
Priced per 25 pieces per selected item
$90.00

Cold
- Tuna sashimi with wasabi onion on won ton
- Sea bass ceviche spoon
- Artichoke bottom with crab salad
- Assorted sushi
- Seared beef tenderloin with horseradish cream on crostini
- Grilled asparagus in smoked salmon wrap
- Seared scallop with jalapeno raspberry jam on won ton
- Lobster with lemon mayonnaise on toast

Hors d’oeuvres
Priced per 25 pieces per selected item
$75.00

Hot
- Classic petite crab cake with red pepper aioli
- Glazed rumaki
- Brochette of sea scallops and shrimp with herb sauce
- Grilled baby lamb chops with tomato and mint relish
- Mini beef Wellington
- Blackened beef tenderloin bruschetta
- Coconut shrimp with peanut curry sauce
- Swordfish and melon skewer with chili-lime sauce
- Mushroom cap with pecan and Parmesan filling
## Receipts

Priced per person. Minimum of 20 guests.

### Cold Stations

- **Crudite with lemon dill yogurt and chick pea garlic dips** $4.50
- **Antipasto salami, prosciutto, mortadello, smoked provolone, fresh mozzarella, roasted peppers, olives, artichokes, grilled asparagus, marinated vegetables, and petite onions with focaccia and flat breads** $5.50
- **Assorted Sushi and Sashimi with wasabi, pickled ginger, and soy sauce** $9.75
- **Artisanal Cheeses, imported and domestic cheeses garnished with fresh fruits and served with breads and assorted crackers** $5.75
- **Marinated Grilled Vegetables with balsamic syrup and aioli for dipping** $5.25
- **Seasonal Fruit Display with honey yogurt dip** $4.75
- **Build Your Own Nachos, tortilla chips with salsa, sour cream, guacamole, chili con queso, cheddar cheese, tomatoes, onions, sliced black olives, and jalapeño peppers** $5.25
- **Bruschetta, create your own with sliced and toasted baguette, roasted bell pepper and olive tapenade, diced caprese salad, shrimp salad, cannellini, and roasted garlic salad** $5.75

### Seafood Selections

- **Jumbo Shrimp with horseradish and cocktail sauces and lemon wedges** (per 25 shrimp) $100.00
- **Crab Claws with horseradish and cocktail sauces and lemon wedge** (per 25 claws) $110.00
- **Oysters on the Half Shell with horseradish and cocktail sauces and lemon wedge** (per 25 oysters) $75.00
- **Side of Smoked Salmon with capers, red onions, egg, sour cream and petite rye bread** (per person) $7.75
- **Chilled Marinated Mussels and clams in the shell** (per person) $7.50

### Speciality Stations

Minimum 20, one hour maximum, may be made an action station with a $75 chef fee.

- **Pasta Stations (Choose 1)** (per person) $9.75
  - All pastas are served with flatbread and parmesan cheese
  - **Penne Pasta** – with spicy marinara, sweet Italian sausage, julienne peppers, arugula
  - **Tri-colored Cheese Tortellini** – with sweet peas, crisp prosciutto, stewed tomatoes in pesto cream
  - **Spinach Ravioli** – with sun-dried tomatoes, caramelized onions, matchstick vegetables in pink vodka sauce

- **Chopped Salad Station** (per person) $9.50
  - Dressing choices: balsamic vinaigrette, spicy Dijon vinaigrette, maple apple vinaigrette, or roasted shallot vinaigrette
  - **Romaine, frisee, spinach, radicchio, roma tomatoes, tri-colored sweet peppers, red onions, carrots, candied pecans, cucumbers, grated cheddar provolone, crumbled gorgonzola, diced bacon, diced turkey, and mixed dried fruits**

- **Shrimp Scampi** (per person) $9.75
  - **Olive, garlic, wine, lemon, and fresh herbs**

- **Mashed Potato Bar** (per person) $8.75
  - Variety of toppings to include chives, bacon, crisp fried onions, cheddar cheese, smoked mozzarella, broccoli florets, sour cream, whipped butter, brown sugar, hot lobster cream sauce, demi-glace, and fresh parsley
  - **Mashed Idaho Potato and Sweet Potato**

- **Baked Brie** (each) $145.00
  - Serves approximately 20 guests
  - Puff pastry wrapped with Ohio apple compote and toasted walnuts, served with sliced French bread

- **Fajita Station**
  - **Grilled marinated chicken, beef, or vegetables with sautéed onions and peppers and warm flour tortillas, salsa, sour cream guacamole, shredded lettuce, diced tomatoes, and shredded cheddar cheese**

- **Stir-Fry Station**
  - **Stir fried chicken or beef with oriental style vegetables, teriyaki sauce and steamed rice**

### Specialty Stations (Choose 1)

- **Sides of Steak**
  - Angus Sirloin Tip Steak and Prime Rib

- **Sides of Prime Rib**
  - Prime Rib and Roast Beef

- **Sides of Roast Beef**
  - Roast Beef and Turkey

- **Sides of Turkey**
  - Turkey and Ham

- **Sides of Ham**
  - Ham and Turkey Leg

- **Sides of Turkey Leg**
  - Turkey Leg and Turkey Breast

- **Sides of Turkey Breast**
  - Turkey Breast and Turkey Leg

- **Sides of Chicken**
  - Boneless Breast of Chicken and Leg of Chicken

- **Sides of Leg of Chicken**
  - Leg of Chicken and Boneless Breast of Chicken

- **Sides of Smoked Chicken**
  - Smoked Boneless Breast of Chicken and Smoked Leg of Chicken

- **Sides of Smoked Leg of Chicken**
  - Smoked Leg of Chicken and Smoked Boneless Breast of Chicken

- **Sides of Smoked Turkey Leg**
  - Smoked Turkey Leg and Smoked Turkey Breast

- **Sides of Smoked Turkey Breast**
  - Smoked Turkey Breast and Smoked Turkey Leg

- **Sides of Turkey Breast and Turkey Leg**
  - Turkey Breast and Turkey Leg

- **Sides of Turkey Leg and Turkey Breast**
  - Turkey Leg and Turkey Breast
CARVING STATIONS

**Peppered Beef Tenderloin**  
$195.00  
Serves approximately 20 guests  
Beef tenderloin rolled in three varieties of crushed peppercorns then roasted and served with hard rolls, whole grain mustard, caramelized onion, and garlic cream

**Bourbon and Maple Glazed Bone in Ham**  
$150.00  
Serves approximately 55 guests  
Slow roasted with dried fruit chutney, Dijon mustard, and herb mayonnaise with rolls

**Prime Rib of Beef**  
$195.00  
Serves approximately 35 guests  
Served with silver dollar rolls, bordelaise sauce, mayonnaise, mustards, and horseradish cream

**Whole-Roasted Turkey Breast**  
$95.00  
Serves approximately 35 guests  
Stone ground and Dijon mustards, mayonnaise, and cranberry relish with hard rolls

**Cedar Plank Salmon**  
$85.00  
Serves approximately 15 guests  
Whole marinated salmon side, roasted on cedar plank with maple ginger glaze and cucumber mint salsa

**Smoked Pork Loin**  
$125.00  
Serves approximately 35 guests  
Assorted mustards and chutneys on pretzel rolls

**Leg of Lamb**  
$150.00  
Serves approximately 30 guests  
Rosemary and garlic marinated with yogurt cucumber sauce, roasted tomato mint jam and grilled pita

DESSERT STATIONS

* Attendant required. 1 per 50 guests / $75 per hour chef fee. One hour maximum

**Waffle Sundae Bar**  
$7.25  
Vanilla, chocolate and strawberry ice cream with hot fudge, strawberry topping, caramel topping, candy sprinkles, crushed Oreos, chopped nuts, M&Ms®, Maraschino cherries, whipped cream, and fresh-made warm miniature waffles

**Petite Pastries**  
$8.75  
Assortment of dessert bars, mini cheesecakes, cream puffs, chocolate truffles, chocolate strawberries, and petit fours

**Chocolate Fondue**  
$8.75  
Dark and white chocolate with a variety of dipping fruits to include strawberries, melons, pineapple, cubed pound cake, miniature cookies, and pretzel rods

**The Classics**  
$6.75  
Prepared to order bananas foster or cherries jubilee served over vanilla bean ice cream

**Deluxe Dessert Station**  
$9.75  
Cheesecake, chocolate cake, triple berry flan, carrot cake, white chocolate mousse cake, black forest torte, and assorted biscotti

**International Coffee Station**  
$6.75  
Freshly brewed CrimsonCup® coffee and herbal teas, cinnamon sticks, white and dark shaved chocolate, sugar sticks, orange and lemon rinds and regular and chocolate whipped creams

**Sheet Cakes and Round Cakes**  
Your catering consultant can assist you with flavor, décor and size options.
**APPETIZERS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon and Crab Cake – on tomato, scallion and asparagus stir fry w/ saffron cream, and red pepper coulis</td>
<td>$10.75</td>
</tr>
<tr>
<td>Wild Mushroom Ravioli – on braised greens, caramelized sweet peppers, garlic cream, and crisp fried shallots</td>
<td>$9.75</td>
</tr>
<tr>
<td>New Zealand Lamb Chops – with potato risotto and minted port wine demi-glace</td>
<td>$10.50</td>
</tr>
<tr>
<td>Grilled Shrimp Cocktail – with marinated chilled grilled shrimp w/ sweet pepper salad and raspberry horseradish cocktail sauce</td>
<td>$11.75</td>
</tr>
</tbody>
</table>

**SOUPS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rich Lobster Bisque – with tarragon oil drizzle</td>
<td>$6.75</td>
</tr>
<tr>
<td>Fire Roasted Tomato Garlic – with goat cheese crouton</td>
<td>$5.75</td>
</tr>
<tr>
<td>Wild Mushroom – with Brie and prosciutto</td>
<td>$6.25</td>
</tr>
<tr>
<td>Tuscan White Bean Soup – with rosemary croutons</td>
<td>$6.00</td>
</tr>
<tr>
<td>Chef’s Fresh Soup Selection</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

**SALADS**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisp Romaine – baby romaine lettuce, pecorino cheese, foccacia herb croutons, kalamata olives, micro basil, grape tomatoes, and roasted garlic with red pepper dressing</td>
<td>$6.50</td>
</tr>
<tr>
<td>Iceberg Classic – chopped eggs, applewood smoked bacon, crisp onion straws, pear tomatoes, Chevre cheese w/ ancho chili vinaigrette</td>
<td>$6.25</td>
</tr>
<tr>
<td>Union Greens – mixed greens w/ bleu cheese, toasted pine nuts, and dried fruits w/ white balsamic, caramelized Ohio apple vinaigrette</td>
<td>$6.75</td>
</tr>
<tr>
<td>Spinach Salad – spinach salad w/ caramelized shallots, pear tomatoes, and feta cheese, with balsamic vinaigrette</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

**ENTRÉES - VEGETARIAN**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb-Seared Tofu – black lentil and shitake mushroom ragout, wokked green beans, baby corn, and roasted red peppers w/ miso-ginger drizzle</td>
<td>$16.25</td>
</tr>
<tr>
<td>Grilled Vegetable and Mediterranean Couscous blend of fresh seasonal vegetables marinated in herbs and extra virgin olive oil, served w/ tender couscous and a white balsamic lemon sauce</td>
<td>$17.25</td>
</tr>
<tr>
<td>Cheese Sacchetti – filled w/ a blend of ricotta, mozzarella, aged parmesan and imported pecorino romano cheeses wrapped in egg pasta and served aside zucchini ribbons w/ a sun-dried tomato and basil pesto</td>
<td>$17.75</td>
</tr>
</tbody>
</table>

**ENTRÉES - SEAFOOD**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hazelnut Encrusted Sea Bass – roasted on sweet potato purée w/ French beans and a honey ale citrus reduction</td>
<td>$32.25</td>
</tr>
<tr>
<td>Shrimp and Andouille Ravioli – roasted fennel, charred tomato, and lobster chive cream sauce</td>
<td>$21.50</td>
</tr>
<tr>
<td>Seared Halibut – blackberry horseradish crust, herb polenta, Parisian vegetables, and lemon butter sauce</td>
<td>$26.00</td>
</tr>
<tr>
<td>Five Spice Salmon – five spice encrusted and seared salmon filet over wokked, soy glazed sugar snap peas, baby yellow squash, and baby carrots w/ sesame scented rice</td>
<td>$20.75</td>
</tr>
</tbody>
</table>

*Entrée choices continued on next page*
**Entrées - Poultry**

- Smoked Chicken and Fennel Ravioli $18.25
  stewed tomatoes with wild mushrooms and tender asparagus
- Pecan Chicken – rolled oat and pecan encrusted twin breast of chicken with caramelized apple risotto, roasted ruby beets, haricot vert, and Madeira jus $18.75
- Sun-Dried Tomato Crusted Chicken – served on roasted vegetable couscous with basil pesto and mustard cumin oil drizzle $19.25
- Pan Roasted Chicken – herb marinated frenched chicken breast with Yukon gold potato hash, glazed carrots, broccoli, and creamy Brie sauce with chive oil drizzle $18.75

**Entrées - Beef/Lamb/Pork**

- Grilled 10 oz New York Strip – with wild mushrooms, horseradish mashed potatoes, and stout beer reduction $25.75
- Herb Encrusted Beef Tenderloin – 8 oz. filet on white truffle scented pan fried potatoes, cippolini onions, sautéed vegetable succotash, and cabernet demi reduction $33.00
- Pork T-bone – grilled with a mustard glaze, braised collard greens, sour cream, and mashed potatoes $19.75
- Braised Lamb Shank – braised lamb shanks on creamy polenta, green and white asparagus, and carrot ribbons with rosemary demi $25.50

**Combination Plates**

- Beef Tenderloin and Salmon-Crab Cake grilled 5 oz. filet and a salmon and jumbo lump crab cake on herb mashed potatoes with mixed baby vegetables and roast shallot demi-glace and chervil cream sauces (may substitute chicken for salmon-crab cake at $29.75) $31.50
- Ancho-Chili Rubbed Chicken and Salmon grilled ancho chili rubbed chicken breast and maple roast salmon with fingerling potatoes, grilled asparagus, and chervil cream sauce $24.50

**Desserts**

- Flourless Chocolate Cake – with orange whipped cream and caramel drizzle $6.75
- Seasonal Fresh Fruit Tart $6.75
- Chocolate Lava Cake – with brandied cherries $6.75
- Raspberry White Chocolate Cheesecake $6.25
- Lemon Cream Cake $6.50
DINNER BUFFETS
All buffets include CrimsonCup® coffee and teas and iced tea. Minimum of 20 guests

EAST COAST DINNER BUFFET $28.75
- New England clam chowder
- Seasonal greens with assorted toppings and dressings
- Penne pasta salad with apples, walnuts, and raisins
- Crab, asparagus, and artichoke salad
- Creamy coleslaw
- Shrimp scampi with linguini
- Baked cod with lemon caper butter sauce
- Seared chicken with cranberry relish
- Boston baked beans
- Zucchini with mint and garlic
- Parsley potatoes
- Fresh rolls with whipped butter
- Assorted petite cheesecakes
- Lemon cream cake
- Apple pie

PACIFIC RIM DINNER BUFFET $33.75
- Assorted sushi and sashimi
- Seasonal greens with sherry-miso vinaigrette
- Chicken potstickers with cilantro-mint pesto
- Dry spice marinated and grilled mahi-mahi with yellow tomato coulis
- Wokked spicy chicken with green beans, shiitake mushrooms, baby corn with basic-brown vinegar sauce
- Shrimp fried rice
- Beef lo mein wokked with asparagus and sun-dried tomatoes
- Steamed baby bok choy
- Warm pineapple-mango bread pudding with cardamom sauce
- Pound cake with ginger fruit compote
- Coconut cream pie

AMERICANA DINNER BUFFET $27.75
- Chicken noodle soup
- Seasonal greens with assorted toppings and dressings
- Creamy coleslaw
- Mustard potato salad
- Fried chicken
- Barbeque pork ribs
- Meatloaf
- Green beans
- Mashed potatoes with country gravy
- Corn bread with whipped butter and honey
- Pecan pie
- Apple pie
- Cheesecake with fresh strawberries
- Rolls with whipped butter

SOUTHWESTERN DINNER BUFFET $29.75
- Black bean soup
- Romaine salad with roasted peppers, cucumbers, tomatoes, tortilla strips, and cilantro vinaigrette
- Jicama, roast corn, and sweet and pablano peppers salad with tequila vinaigrette
- Refried beans with manchego cheese
- Chili con queso with corn tortilla chips
- Mexican rice
- Cumin crusted pork loin with apple-chipotle salsa and grilled avocado
- Grilled fish tacos with marinated and grilled mahi-mahi, sour cream lime cabbage slaw, crunch corn salsa and flour tortillas
- Chicken chimichanga with tangy enchilada sauce
- Cinnamon-smoked paprika strip steak; marinated with a dry rub then grilled and served with caramelized onion marmalade
- Churros
- Dessert nachos
- Chocolate cake with raspberry salsa

Dinner buffet choices continued on next page
**Ohio Wine Country Dinner Buffet**

Frisee and Ohio greens salad with roasted fennel, artichokes, and peppers in a citrus herb dressing

Triangoli pasta salad with apples, toasted pecans, bleu cheese, and roasted garlic and sherry vinaigrette

Tomato, cucumber, and onion salad with fresh mozzarella and Dijon basil dressing

White bean and red pepper salad

Cheese display

Herb-marinated chicken roasted with shallots, garlic and white wine, finished with fresh lemon and olive oil drizzle

Pan fried walleye with spicy romesco sauce

Pasta shells with green bean pesto, toasted almonds, and bacon

Creamy roasted redskin potatoes

Vegetable provencal

Assorted rustic breads and whipped butter

Biscotti

Fresh fruits and berries

Assorted petite confectionaries

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**Build Your Own Dinner Buffet**

**Soup (Choose 1)**

Potato leek pesto soup

Rich lobster bisque with tarragon oil drizzle

Corn curry soup with wild rice

Tuscan white bean soup

Tomato and roasted garlic soup

New England clam chowder

Wild mushroom with brie and prosciutto

Chef’s fresh soup selection

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**Sides/Salads (Choose 2)**

Crisp romaine with shaved Parmesan, focaccia herb croutons, and roasted garlic red pepper dressing

Spinach arugula salad with grilled Bermuda onions, Roma tomatoes, marinated shitake, and balsamic bacon vinaigrette

Marinated grilled vegetable and Frisee salad with crumbled goat cheese and lemon oregano vinaigrette

Penne pasta salad with apples, walnuts, and raisins

Ohio greens with assorted toppings and dressings

Jicama, roast corn, sweet peppers, and pablano pepper salad with tequila vinaigrette

Tomato, cucumber, and onion salad with fresh mozzarella and Dijon basil dressing

Mediterranean couscous salad

Asparagus and mushroom salad with herbal citrus dressing

Caprese salad

Grilled vegetable salad

Shrimp and artichoke salad

Mexican black bean and roast corn salad

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**Entrées (Choose 3)**

Shrimp scampi with linguini

Baked cod with lemon caper butter sauce

Dry spice marinated mahi-mahi with yellow tomato coulis

Woked spicy chicken

Shrimp fried rice

Barbeque pork ribs

Chicken enchiladas

Herb marinated roasted chicken

Pan fried walleye with romesco sauce

Chicken marsala

Charred salmon with red pepper coulis

Seared halibut with blackberry horseradish crust, herb polenta, and lemon butter sauce

Pecan crusted chicken with apple chutney and Madeira sauce

Frenched rosemary chicken

Ancho-chili rubbed pork loin with apple cider reduction

Grilled strip loin with stout beer reduction and wild mushrooms

Roasted leg of lamb with rosemary mint jus

Carved prime rib with natural jus and horseradish cream

Seared tofu with black lentils and shiitake mushroom ragout

Potato gnocchi with basil, pine nuts, and roasted tomato shallot butter

Baked roast vegetable cannelloni

Barbeque pork chop - marinated and grilled with smoky tomato barbeque glaze with fruit salsa

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Dinner buffet choices continued on next page
SIDES (Choose 2)
Parsley potatoes
Creamy roasted redskin potato
Scalloped potatoes
Garlic herb mashed potatoes
Herb crusted roasted fingerling potatoes
Seared potato cakes with truffle oil
Wild rice pilaf
Saffron basmati rice
Herb risotto
Chipotle mashed potato
Baked gnocchi with mushrooms, three cheese sauce, and panko crust
Fresh vegetable medley
Harvest ratatouille
Balsamic grilled vegetables
Stir fry Asian blend vegetables
French green beans in maple pecan butter
Roasted asparagus with shallots and orange zest
Carrots with candied ginger and orange glaze

DESSERTS SELECTIONS
Fresh fruit tart
Chocolate torte
Tiramisu
New York cheesecake with assorted toppings
Peaches and cream streusel
Pound cake with ginger berry compote
Assorted cookies and biscotti
Flourless chocolate with macadamia caramel sauce
Warm pineapple-mango bread pudding
Pecan pie
Coconut cream pie
Key lime pie
Triple berry flan