



HOTEL AND CONFERENCE CENTER

## Catering Menu



*Kent State University Hotel and Conference Center's group meeting facilities and conference services are designed to provide comfortable venues and state-of-the-art A/V equipment for your group, meeting or event needs. Gourmet dinners, exclusive parties, awards banquets or just about any other type of function can be designed for your individual requirements.*



*Our experienced culinary team has prepared a diverse selection of menus designed to serve both large and small groups. While reviewing the Banquet Menus, keep in mind that we are happy to completely customize a menu to meet your groups' specific needs.*

*The Sales & Catering Team  
Kent State Hotel and Conference Center*





## CATERING POLICIES AND GUIDELINES

### SECURITY

All social events on Friday or Saturday evenings in excess of 75 guests with bar service require security at the group's expense in the amount of \$40.00 per hour for the length of the event. KSU Hotel will make the necessary arrangements.

### BANQUET FUNCTION

Arrangements of all events will be handled through our Sales & Catering Department. Menu selections, banquet/meeting room set-up requirements and all other details must be finalized with the Sales & Catering Department at least 14-days prior to the event. Should additional changes be made, additional charges may apply. The menus enclosed are offered as suggestions. Our chef is happy to customize a menu for your event. Guests are not permitted to bring food or beverage (alcoholic or otherwise) into the banquet/meeting rooms. No food or beverage may be taken off hotel property following your event. All prices and food items are subject to change due to fluctuating costs and availability.

### MERCHANDISE OR ARTICLES

KSU Hotel shall not be responsible for damages or loss of any merchandise or articles brought to or into the hotel. The contract holder will be responsible for any furniture belonging to the hotel that was damaged during the event. All merchandise, articles or personal property pertaining to an event or function must be removed from the hotel immediately following the event. KSU Hotel is not responsible for any personal property that has been left, lost, stolen or damaged on premises.

### DECORATING OR SIGNAGE

Any decorations or displays brought into KSU Hotel may not be attached to any wall, floor, windows or ceiling with staples, tape, nails, thumb tacks or any other substance that may cause damage to the fixtures. Glitter, confetti and open flames are NOT permitted.

### SMOKING

KSU Hotel is a non-smoking environment. Should guests wish to smoke, they will be restricted to smoking in designed outside areas only.

### PAYMENT | GUARANTEES

KSU Hotel requires that the group provides a guaranteed guest count five business days prior to the scheduled event. Payment is due in FULL three business days prior to the scheduled event date, no later than noon. The initial expected attendance number will be considered the guarantee and will be used for billing purposes, if no guarantee is given five business days prior to function. Should more guests attend than originally guaranteed; the additional number served will be charged upon conclusion of the event. Changes after the guarantee date are subject to availability. KSU Hotel accepts payments in the form of Visa, MasterCard, American Express, Discover, Cash or Check. When paying with a personal check, the hotel requires payment 14 days prior to function date. A service charge of 21% applies to all food and beverage. The service charge is not a gratuity and is considered taxable. In addition, the service charge is the property of the Hotel to cover discretionary costs of the event. Applicable sales tax will automatically be added to all banquet functions. Any organizations which have tax exempt status, must provide certificate of exemption from the State of Ohio before the date of the scheduled event.

### DEPOSITS/TAXES

To confirm the event, we require a non-refundable deposit with a signed contract to secure your date as DEFINITE. Deposit amount will be determined based on the total anticipated revenue for the event. The deposit will be applied towards your final bill at full value.

### CANCELLATIONS POLICY

Based on minimum revenue guarantees:

Date of signing or 90 days - 40%

60-89 days - 60%

30-59 days - 80%

29 or less days - 100% \*Based on days prior to function.

Due to fluctuating costs, prices are subject to change. Prices do not include 21% service charge & applicable sales tax.

## BREAKFAST BUFFETS

Menus Priced per Person, unless otherwise noted.  
20 Person Minimum

Breakfast Buffets Include: Freshly Brewed Coffee, Tea,  
Orange Juice & Water Service

### **Yogurt Parfait Bar ~ \$9.95**

Honey Infused Low-Fat Yogurt, Sliced Seasonal Fresh Fruit  
& Berries, Granola

### **Continental ~\$11.95**

Sliced Seasonal Fresh Fruit & Berries, Assorted Pastries,  
Bagels and Muffins, Cream Cheese, Fresh Fruit  
Preserves and Butter

### **Presidential Continental ~ \$12.95**

Sliced Seasonal Fresh Fruit & Berries  
Chef's Selection of Assorted Bagels, Muffins and Pastries  
Fresh Fruit Preserves, Butter, Strawberry, Vegetable and  
Original Cream Cheese  
Low Fat and Fruit Yogurt Selections,  
Granola and Fresh Berries,  
Warm Oatmeal with Brown Sugar, Almonds, and Raisins,  
and Individual cereals with 2% milk



### **Classic Breakfast ~ \$13.95**

Select 1 ~ Assorted Pastries, Muffins or Bagels  
Toast Station with Butter, Jams & Jellies,  
Scrambled Eggs (Plain, Cheesy, Western or Denver),  
Select 1 ~ Crisp Bacon or Breakfast Sausage,  
Yukon Gold Skillet Potatoes with Onions & Peppers

### **Southern Breakfast ~ \$15.95**

Sliced Seasonal Melon & Berries; Chef's Selection of Muffins and Pastries,  
Assorted Bagels with Fresh Fruit Preserves and Butter,  
Strawberry, Vegetable and Original Cream Cheese  
Scrambled Eggs with Parsley  
Select 1~ Hardwood Smoked Bacon, Cured Ham ~or~ Country Sausage  
Patty,  
Yukon Gold Skillet Potatoes with Sautéed Onion and Peppers, Creamy Grits,  
Buttermilk Biscuits and Sausage Gravy

### **European Breakfast ~ \$16.95**

Trio of House Baked Scones with Double Cream, Sweet Butter  
and Assorted Jams, Assorted Bagels,  
Trio of Fresh Breads for Toasting with Fresh Fruit Preserves,  
Strawberry, Vegetable and Original Cream Cheese  
Eggs Benedict with Hollandaise, Canadian Bacon, Breakfast Sausage Links  
Warm Oatmeal with Brown Sugar, Almonds, and Raisins

### **Sunrise Breakfast Buffet ~ \$17.95**

Assorted Breakfast Cereals & Milk  
Sliced Seasonal Fresh Fruit & Berries, Variety of Assorted Pastries, Muffins & Bagels  
Breakfast Breads: Toast Station with Butter, Jams & Jellies,  
Scrambled Eggs (Plain, Cheesy, Western or Denver)  
Yukon Gold Skillet Potatoes with Onions & Peppers  
Crisp Bacon & Breakfast Sausage,  
Select 1 ~ French Toast, Pancakes, Waffles or Biscuits and Country Gravy

### **Downtown Brunch ~ \$21.95**

Variety of Assorted Pastries, Muffins and Bagels, Toast Station with Butter, Jams & Jellies,  
Scrambled Eggs (Plain, Cheesy, Western or Denver)  
Crisp Bacon & Breakfast Sausage,  
Yukon Gold Skillet Potatoes with Onions & Peppers  
Select 1 ~ French Toast, Pancakes or Waffles,  
Select 1 ~ Entrée from the Lunch Buffet Menu  
Chef's Choice of Seasonal Vegetable

### **Add Breakfast Sandwich to Any Breakfast Buffet ~\$4.00 Each**

#### **Croissant or English Muffin Breakfast Sandwich**

Choice of Scrambled Eggs, Sausage, Bacon, and/or American Cheese





## PLATED BREAKFAST

All Plated Breakfasts Include: Fresh Brewed Coffee & Orange Juice

### **Berry Blue French Toast ~ \$7.95**

Texas Toast with Egg, Cinnamon and Nutmeg Dusted with Powdered Sugar. Topped with Fresh Blueberries and Served with Ohio Maple Syrup

### **Strawberry Smothered Waffles ~ \$8.95**

Two Buttermilk Waffles Topped with Fresh Strawberries and Strawberry Syrup

### **Omelet Plate ~ \$10.95**

Choice of Cheese, Ham, or Vegetable Omelet  
Accompanied by Yukon Gold Skillet Potatoes with Onions & Peppers;  
Fresh Fruit Garnish

### **Quiche Plate ~ \$12.95**

Choice of Quiche Lorraine OR Spinach Quiche Topped with Basil Cream Sauce, Served with Side of Fresh Fruit

### **Steak & Eggs ~ \$18.95**

Seasoned Beef Tenderloin Medallions, Caramelized Onions, Scrambled Eggs with Smoked Gouda Cheese and Mushrooms, Home Fried Potatoes



## BREAKFAST A LA CARTE

Oatmeal with Brown Sugar, Raisins & Fresh Berries ~ \$10.00 per gallon (**Feeds 20 Guests**)

Scrambled Egg White Wrap with Sliced Avocado & Pico de Gallo ~ \$6.99 Each | \$4.00 Added To Buffet

Croissant Breakfast Sandwich: Scrambled Egg, Sausage & American Cheese ~ \$7.99 Each | \$4.00 Added to Buffet

Assorted Bagels with Cream Cheese ~ \$28.00 per Dozen

Assorted Muffins ~ \$36.00 per Dozen

Breakfast Pastries ~ \$36.00 per Dozen

Whole Fruit ~ \$9.00 per ½ Dozen

Granola Bars ~ \$6.75 per ½ Dozen

**Add to any Buffet:** Sliced Seasonal Fresh Fruit & Berries ~ \$3.00 per Person

**Add to any Buffet:** French Toast, Pancakes or Waffles ~ \$2.00 per Person

## BEVERAGES

Erie Island Coffee & Tea ~ \$34.00 per Gallon (Regular & Decaf Provided)

Iced Tea ~ \$18.00 per Gallon (16 cups) ~ Pitcher (8 cups) - \$10.00

Lemonade ~ \$18.00 per Gallon (16 cups) ~ Pitcher (8 cups) - \$10.00

**Juices:** Cranberry, Apple, Orange, Grapefruit, or Tomato~ \$12.00 per pitcher

2% or Skim Milk ~ \$2.00 Each

Assorted Soft Drinks ~ \$2.50 Each (Pepsi, Diet Pepsi, Mountain Dew, Mist Twist, Ginger ale)

Assorted Bottled Juices ~ \$2.50 Each

Bottled Water ~ \$2.75 Each

Sparkling Mineral Water ~ \$3.50 Each

## ENHANCE YOUR COFFEE SERVICE

Flavored Syrups, Vanilla & Hazelnut Creamers, Whipped Cream, Shaved Chocolate,

Sugar and Cinnamon Sticks \*Sugar Free Varieties Available Upon Request.\*

When Added to Your Erie Island Coffee Station

**\$2.00 Additional per Person**



## DESIGN YOUR OWN BREAK

- Fresh Fruit Display ~ **\$3.75 per person**
- Warm Soft Pretzels with Mustard - **\$3.25 per person**
- Freshly Baked Assorted Cookies - **\$24.00 per Dozen**
- Freshly Baked Brownies - **\$24.00 per Dozen**
- Chips and Salsa - **\$2.50 per person**
- Assorted Bags of Potato Chips and Pretzels - **\$2.50 Each**
- Whole Fresh Fruit - **\$9.00 per ½ Dozen**
- Assorted Candy Bars - **\$15.00 per Dozen**
- Granola Bars ~ **\$6.75 per ½ Dozen**
- Individual Packages of Nuts ~ **\$18.00 per Dozen**
- Bulk Chips, Pretzels or Tortilla Chips ~ **\$12.00 per pound**
- Mixed Nuts ~ **\$25.00 per pound**
- Individual Yogurts ~ **\$9.00 per ½ Dozen**

## SPECIALTY BREAKS

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

### **Sweetness Break \$6.50 per Person**

Assorted Cookies, Brownies, Blondies and Dessert Bars, Individual Mini Candy Bars

### **Chips & Dip \$6.75 per Person**

Tri-Colored Tortilla Chips and Fresh Salsa, Kettle Cooked Potato Chips with French Onion Dip, Pretzel Rods with a Dijon Sour Cream Sauce, and Chocolate Chip Cookies.

### **Trail Break \$7.00 per Person**

Build your Own Trail Mix from a Selection of Pistachios, Pecans, Almonds, Peanuts, Granola, Fresh Popped Corn, M&Ms, Dried Cherries, Cranberries, Raisins, Pretzels and Chex Cereal

### **Touch Down \$7.00 per Person**

Dip Sampler of Buffalo Chicken, Spinach & Artichoke, Fresh Salsa & Hummus.  
Served with Fresh Made Tortilla Chips

**\*Beverages Can Be Added By Consumption To Any Break\***

**Most special dietary needs can be accommodated. Please ask your sales coordinator.**



# DELI & SALAD LUNCH BUFFETS

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

All Lunches Include: Water & Iced Tea Service / Coffee Service Available upon Request

## BOX LUNCH ~ \$14.95

All Box Lunches Include: 1 Bag of Chips, 1 Piece Whole Fruit, 1 Cookie & 1 Bottle of Water.

### SELECT 2 SANDWICHES

Chicken Caesar Wrap | Grilled Chicken Wrap  
Grilled Portobello Wrap | Grilled Vegetable and Hummus Wrap  
Tuna Salad Wrap | Ham & American  
Salami & Provolone | Italian Grinder | Turkey & Swiss

### Select 3 Sandwiches ~ Additional \$2.00 per Person

A Limited Number of Vegetarian Choices Available at No Extra Charge.



## DELI BUFFET ~ \$18.95

### CHOICE OF SOUP

Beef & Barley | Chicken & Noodle  
Corn & Potato Chowder | Minestrone | Tomato & Basil Bisque  
*For additional selections please ask your sales coordinator*

### DELI PLATTER

Smoked Ham | Roast Turkey | Grilled Vegetables & Hummus  
Swiss, Provolone & American Cheese Slices  
White, Wheat, Rye Breads  
Lettuce, Tomatoes, Onions and Pickles  
*(Other Lunch Meats Available Upon Request)*

### CHOICE OF ONE SALAD

Tossed Salad with Italian and Ranch Dressing  
Potato Salad | Macaroni Salad | Penne Pasta Salad | Fruit Salad  
Tuna Salad | Chicken Salad | Egg Salad  
**Additional Salad: \$2.00 per person**

### CHOICE OF DESSERT

Select 1: Cookies, Ice Cream or Sorbet

## DELUXE DELI BUFFET ~ \$21.95

### CHOICE OF SOUP

Beef & Barley | Chicken & Noodle | Corn & Potato Chowder |  
Minestrone | Tomato & Basil Bisque  
*For additional selections please ask your sales coordinator*

### DELI PLATTER

Smoked Ham, Roast Turkey, Roast Beef, Hard Salami  
Swiss, Provolone, American & Hot Pepper Cheese Slices  
White, Wheat & Rye Bread, Brioche Buns  
Lettuce, Tomatoes, Onions and Pickles

### CHOICE OF TWO SALADS

Tossed Salad with Italian and Ranch Dressing  
Potato Salad | Macaroni Salad | Penne Pasta Salad | Fruit Salad  
| Tuna Salad  
Chicken Salad | Egg Salad | Grilled Vegetables & Hummus

### CHOICE OF DESSERT

Select 1: Cookies, Ice Cream or Sorbet





## **SIGNATURE DELI BUFFET ~ \$24.95**

(Minimum 20 Person)

### **CHOICE OF SOUP**

#### **DELI PLATTER**

Smoked Ham | Roast Turkey | Roast Beef | Hard salami | Capicola | Pepperoni  
Swiss, Provolone, American, Hot Pepper and Smoked Gouda Cheese Slices  
White, Wheat & Rye Breads, Hoagie Buns and Croissants

### **CHOICE OF THREE SALADS**

Tossed Salad with Italian and Ranch Dressing  
Potato Salad | Macaroni Salad | Penne Pasta Salad | Fruit Salad  
Tuna Salad | Chicken Salad | Egg Salad | Grilled Vegetables & Hummus

### **CHOICE OF DESSERT**

Select 1: Cookies, Ice Cream or Sorbet

### **Hot Deli Sandwich Enhancements – Add to Any Buffet for \$3.00 per Person**

Grilled Chicken | Hamburgers | French Dip | Italian Grinder



# SALAD LUNCH BUFFETS



Menus Priced per Person, unless otherwise noted.  
20 Person Minimum.

All Lunch Buffets Include: Oven Fresh Rolls & Butter,  
Water & Iced Tea Service.  
Coffee Service Available upon Request

## CHEF'S DELUXE SALAD BAR ~ \$14.95

Oven Fresh Rolls & Butter

Arcadia Spring Mix,

English Cucumbers, Grape Tomatoes,

Hard Boiled Eggs, House Made Croutons,

Julienned Red Onions, Shredded Carrots,

Shredded Cheddar Cheese,

Julienned Black Forest Ham & Julienned Roasted Turkey

### DRESSINGS ~ SELECT 3

Baked Apple | Charred Citrus | House Balsamic

House Italian | Bleu Cheese | House Ranch

### CHOICE OF DESSERT

Select 1: Cookies, Ice Cream or Sorbet

### SOUP ENHANCEMENTS

Add to Any Lunch or Dinner for \$3.00 per Person

Beef & Barley | Chicken & Noodle | Corn & Potato

Chowder | Minestrone | Tomato & Basil Bisque

*For additional selections please ask your sales coordinator*



# LUNCH BUFFET

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

All Lunch Buffets Include: House Salad with Choice of Dressing, Oven Fresh Rolls & Butter,  
Chef's Choice of Starch and Vegetable; Water & Iced Tea Service.  
Coffee Service Available upon Request.

**Choice of 1 Entree ~ \$19.95 | Choice of 2 Entrees ~ \$22.95**  
**Choice of 3 Entrees ~ \$24.95**

~ Excludes Special Options for Dietary Needs, such as Vegetarian. ~

## BEEF

Beef Burgundy\* | Beef Medallions with Merlot & Mushroom Sauce\*  
Sliced Striploin with Bordelaise Sauce ~ **Additional \$4.00 per person\***

## CHICKEN

Cajun & Key Lime Chicken | Chicken Marsala | Chicken Palliard | Chicken Piccata  
Chicken Romano with Marinara Sauce | Lemon and Thyme Roasted Chicken

## PORK/TURKEY

BBQ Pulled Pork | Pork Roast with Root Vegetables  
Roasted Pork Loin with Garlic & Rosemary | Turkey Tetrazzini

## SEAFOOD & VEGETARIAN

Fresh Catch of the Day - Prepared Baked | Crusted | Grilled

Vegetable Napoleon | Baked Ziti with Mozzarella | Eggplant Parmesan  
Pasta Primavera with Marinara | Vegetable Lasagna  
Portobello Mushrooms Stuffed with Herbed Chickpeas, Onion, Carrots and Cashews

## CHOICE OF DESSERT

Select 1: Cookies, Ice Cream or Sorbet

# SANDWICH PLATED LUNCHES

Menus Priced per Person, unless otherwise noted.

All Plated Lunches Include: Crispy French Fries  
Water & Iced Tea Service. Coffee Service Available upon Request

**Choice of 1 Sandwich ~ \$12.95 | Choice of 2 Sandwiches  
~ \$14.95 | Choice of 3 Sandwiches ~ \$16.95**

## BEEF

Certified Angus Burger\*  
French Dip\*  
Beef Tenderloin Tips Wrap \*  
Garlic Sliced Striploin\*

## CHICKEN | PORK

Grilled Chicken  
Sesame Chicken Wrap  
Chicken Parmesan  
Pulled Pork  
Roasted Pork Loin Flat bread

## SEAFOOD | VEGETARIAN

Fresh Catch of the Day: Grilled | Crusted | Baked |  
Blackened

Battered or Broiled Cod  
Eggplant Parmesan  
Grilled Vegetables  
Portobello Mushrooms

**Black Bean Burger**  
**CHOICE OF DESSERT**

Cookies, Ice Cream or Sorbet





# PLATED LUNCHES

Menus Priced per Person, unless otherwise noted.

All Plated Lunches Include: House Salad with Choice of Dressing, Oven Fresh Rolls & Butter, Chef's Choice of Vegetable and Starch. Water & Iced Tea Service. *Coffee Service Available upon Request*

**Choice of 1 Entree ~ \$19.95 | Choice of 2 Entrees ~ \$22.95**

**Choice of 3 Entrees ~ \$25.95**

~ Excludes Special Options for Dietary Needs, such as Vegetarian ~

## BEEF

Beef Burgundy\*

Beef Kabobs\*

Beef Stroganoff\*

Beef Tenderloin Tips ~ **Additional \$2.00 per Person\***

Rosemary & Garlic Crusted Sliced Striploin ~ **Additional \$4.00 per Person\***

## CHICKEN | PORK

Chicken Kabobs

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Lemon & Thyme Roasted Chicken

Garlic & Rosemary Roasted Pork Loin

## SEAFOOD | VEGETARIAN

**Fresh Catch of the Day:** Grilled | Crusted | Baked | Blackened

Lemon-Pepper Broiled Cod

Eggplant Parmesan

Grilled Vegetables

Portobello Mushrooms

Wild Rice Zucchini Cakes

## CHOICE OF DESSERT

Select 1: Cookies, Ice Cream or Sorbet



# THEME BUFFETS

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

All Lunch Buffets Include: Water & Iced Tea Service. Coffee Service Available upon Request.

## FOCACCIA PIZZA BUFFET

Available for Lunch \$13.95 per Person and Dinner \$15.95 per Person

### **SALAD**

Choice of Caesar or Chopped Salad

### **CHOICE OF 2 PIZZA'S**

#### **Jamaican Jerk Pizza**

Jamaican Jerk Chicken, Pineapple,  
Onions, Marinara Sauce  
& Mozzarella Cheese

#### **Veggie Mania Pizza**

Green Peppers, Onions,  
Black Olives, Mushrooms,  
Marinara Sauce & Mozzarella Cheese

#### **Buffalo Chicken**

Buffalo Chicken & Onions,  
Marinara Sauce, Blue Cheese Drizzle  
& Mozzarella Cheese

### **Design Your Own Pizza - Select up to 2 toppings**

Extra Cheese, Onions, Green Peppers, Black Olives, Mushrooms, Jalapenos, Grilled Pineapple, Grilled Chicken, Buffalo Chicken, Jamaican Jerk Chicken, Salami, Bacon Pork Sausage (mild), Italian Sausage (mild), Pepperoni

**Choice of Cookies, Ice Cream or Sorbet Can be Added for Additional \$3.00 Person**





## **GYRO BAR**

**Available for Lunch-\$16.95 and Dinner-\$20.95**

Lightly Oiled & Grilled Pita Bread  
Grilled Chicken & Gyro Meat  
Shredded Lettuce, Diced Tomatoes, Diced Cucumbers, Julienned Red Onions, Feta Cheese  
Tzatziki Sauce (Cucumber & Yogurt) and Ktipiti Sauce (Hot Pepper & Feta) and Steak Fries

### **SELECT 1: SIDE SOUP OR SALAD**

<b>Soup</b>	<b>Salad</b>
Beef & Barley   Chicken & Noodle   Corn & Potato Chowder   Minestrone   Tomato & Basil Bisque	Caesar Salad   Fruit Salad   Potato Salad   Pasta Salad Tossed Salad with Choice of Dressing

**[Select Additional Side ~ \$3.00 per Person]**

### **CHOICE OF DESSERT**

Select 1: Cookies, Ice Cream or Sorbet

## **THE BURRITO BOWL**

**Available for Lunch-\$15.95 and Dinner-\$19.95**

**(20 Person Minimum)**

All Lunch Buffets Include: Water & Iced Tea Service. Coffee Service Available upon Request.

**Shredded Chicken Stewed** with Tomatoes, Onions and Cumin &  
**Southwestern Ground Beef\***

### **INCLUDES**

6" Flour Tortillas and Corn Taco Shells  
Diced Tomatoes, Fried Tortilla Strips, Fresh Salsa, House Made Enchilada Sauce, Pickled Jalapenos  
Shredded Cheddar Cheese, Shredded Lettuce, Sliced Olives, Sour Cream

### **SELECT 1 SIDE**

Mexican Rice, Refried Beans, or Black Beans (Vegetarian)

### **SELECT 1 ACCOMPANIMENT**

House-Made Black Bean, Corn & Cilantro Salsa  
House-Made Pico de Gallo  
House-Made Salsa Verde  
Guacamole ~ **Additional \$2.00 per Person**  
Additional Salsas ~ **\$1.00 per Person**

### **CHOICE OF DESSERT**

Select 1: Cookies, Ice Cream or Sorbet

## **THE FAJITA STATION**

**Available for Lunch-\$19.95 and Dinner- \$24.95**

Cumin & Cilantro Marinated Flank Steak\*, Chicken Braised with  
Garlic & Tomatoes, Caramelized Onions & Peppers  
**Add Shrimp - \$3.00 per Person**

### **INCLUDES**

6" Flour Tortillas and Corn Taco Shells  
Diced Tomatoes, House-Made Enchilada Sauce, Pickled Jalapenos,  
Shredded Cheddar Cheese, Shredded Lettuce, Sour Cream  
(\*Vegetarian Options Available)

### **SELECT 1 SIDE**

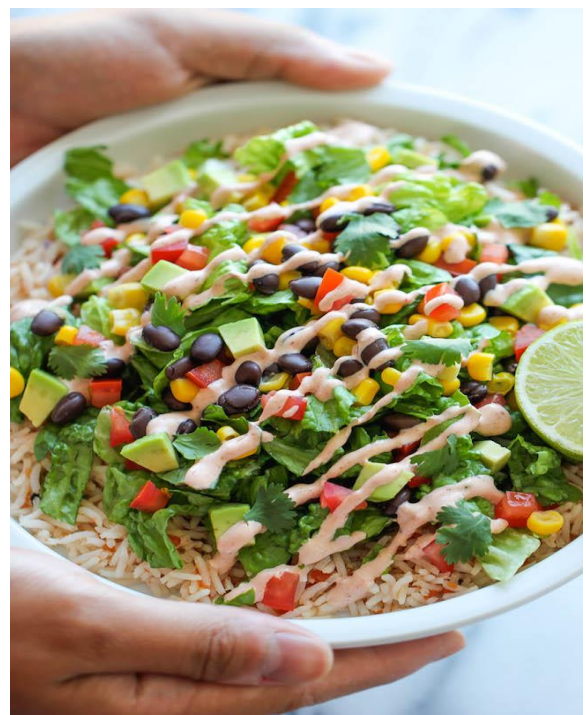
Mexican Rice, Refried Beans or Black Beans

### **SALSAS - SELECT 2**

House-Made Black Bean, Corn & Cilantro Salsa  
House-Made Pico de Gallo  
House-Made Salsa Verde  
House-Made Traditional Salsa  
Guacamole - **Additional \$2.00 per Person**  
Additional Salsas - **\$1.00 per Person**

### **CHOICE OF DESSERT**

**Select 1:** Cookies, Ice Cream or Sorbet



# **THE PASTA BAR**

**Available for Lunch-\$19.95 and Dinner- \$24.95**

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

All Lunch Buffets Include: Water & Iced Tea Service. Coffee Service Available upon Request.

House Garden Salad with Choice of Dressing  
Oven Fresh Rolls & Butter

## **SELECT 2 PASTAS**

Cheese Ravioli, Cheese Tortellini, Farfalle, Fettuccini, Linguine, Orecchiette, Penne, Spaghetti  
[Select 3 Pastas ~ Additional \$3.00 per Person]

## **SELECT 2 PROTEINS**

Grilled Chicken, Grilled Tilapia, Italian Sausage, Meatballs\*, Pepperoni  
Classic Meat Lasagna ~ Additional \$4.00 per Person  
Vegetarian Lasagna ~ Additional \$2.00 per Person  
Sautéed Lobster ~ Additional \$5.00 per Person  
Grilled Shrimp ~ Additional \$2.00 per Person  
[Select 3 Proteins ~ Additional \$3.00 per Person]

## **SELECT 2 SAUCES**

Cajun Cream, Classic Marinara, Creamy Alfredo, Olive Oil & Garlic,  
Pesto, Bolognese (Traditional Italian Meat Sauce\*)  
Lobster Cream ~ Additional \$1.00 per Person  
Select 3 Sauces ~ Additional \$2.50 per Person

## **CHOOSE 4 TOPPINGS**

Artichoke Hearts, Asparagus Tips, Black Olives, Caramelized Onions,  
Green & Red Peppers, Julienne Zucchini and Squash, Roasted Garlic,  
Sautéed Mushrooms, Sun-Dried Tomatoes  
[Each Additional Topping - \$2.00 per Person]

**Select 1:** Cookies, Ice Cream or Sorbet





# THEMED DINNER BUFFET ~ 34.95

## ITALIAN DINNER BUFFET

### Choose One

Assortment of charcuterie: Cinta Senese ham, Tuscan salami and local cold cuts

Assorted Croutes: tuna mousse , mushroom , and Tuscan-style chicken

Local flatbread with assorted cheeses and marinated vegetable

### Choose One

Family Style Chicken Escarole Soup

Family Style Garden Salad

Anti Pasta Salad

### Choose Three Entrees

Broiled Scrod

Chicken Parmesan

Chicken Marsala

Chicken Francais

Chicken Milanese

Baked Stuffed Lasagna

Vegetable Lasagna

Clams Vongole Origanate

Spaghetti with Mussels

Three Cheese Manicotti

Veal rump with green peppercorns

Carpaccio of warm vegetables

Roast Pork Loin with Demi-Glace

Eggplant Parmesan

Pasta

Primavera Meatballs Italian Style

Beef Putinesque

Sliced Beef, Au Jus

Sausage and Peppers

### Choose Two:

Oven Roasted Potatoes

Asiago Mashed Potatoes

Rice Pilaf

Penne with Sauce

Seasonal Risotto

### Choose One:

Peas and Mushrooms

Italian Green Beans

Glazed Carrots

Vegetable Medley

Ratatouille



## PAN-ASIAN BUFFET \$34.95

### Choose Three

Garlic Almond Mousse with Crostini   Chilled Spring Rolls   Pot Stickers

Crispy Chicken Wings   Beef Satays   Seafood Summer Rolls

Firecracker Shrimp   Lettuce Wraps

### Choose One

Wonton Soup

Asian Mushroom Soup

Crazy Caesar Salad

Chinese Chicken Salad

Sesame Noodle Salad

### Choose Three Entrees

Lemongrass Steak   Adobo Pork   Steamed Tilapia with Ginger and Scallions.

Tofu Pineapple Stir-fry   Beef and Broccoli Stir Fry   Cashew Chicken

Teriyaki Chicken Breast   Asian Pork with Wild Mushrooms   Walnut Shrimp

Pan-fried Salmon with Mango Salsa   Halibut with Ginger Soy Sauce

Crispy Seabass with garlic sauce   Crab cakes with Siracha aioli   Roast Duck

Pad Thai

Cantonese Lo Mein

Citrus Chicken

### Choose Two:

Baby Gem Fried Rice

Roasted Basil Potatoes

Spicy Green Beans

Garlic Pork Fried Rice

Ten Spirit Fried Rice

Grilled Vegetables

Braised Baby Bok Choy

Stir Fried Vegetables





# PLATED LUNCH SALADS

Menus Priced per person, unless otherwise noted.

All Plated Lunch Salads Include: Oven Fresh Rolls & Butter, Water & Iced Tea Service. Coffee Service Available upon Request. Choice of Dessert: **Select 1:** Cookies, Ice Cream or Sorbet

## SUNBURST SALAD ~ \$13.95

Grilled Breast of Chicken, Fresh Raspberries, Blackberries, Blueberries, Mandarin Oranges & Pecans Tossed with House-Made Charred Citrus Vinaigrette

## COBB SALAD ~ \$13.95

Grilled Chicken Breast, Bacon, Hard-Boiled Eggs, Crumbled Blue Cheese, Avocado, Tomatoes & Chives Served with Your Choice of Dressing

## CAESAR SALAD ~ \$12.95

Hearts of Romaine tossed with our House-Made Croutons, Parmesan Cheese & Caesar Dressing

**With Chicken ~ \$14.95, With Salmon ~ \$17.95, With Shrimp ~ \$18.95**

## GARDEN SALAD ~ \$12.95

A Blend of Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Shredded Carrots & House-made Croutons

**With Chicken ~ \$14.95, With Salmon ~ \$17.95, With Shrimp ~ \$18.95**

## SAUTÉED SHRIMP SALAD ~ \$18.95

Sautéed Shrimp with Sugar Snap Peas, Grilled Vegetables & Peach Coulis

## SALAD TRIO PLATE ~ \$13.95

Chicken Salad, Tuna Salad & Fresh Fruit Salad

## 1/2 SANDWICH & SOUP OR SALAD ~ \$12.95

### SANDWICH OPTIONS

Chicken Caesar Wrap | Grilled Chicken Wrap | Grilled Portobello Wrap

Grilled Vegetable and Hummus Wrap | Tuna Salad Wrap

Ham & American | Salami & Provolone | Italian Grinder | Turkey & Swiss

### CHOICE OF DESSERT

Cookies, Ice Cream or Sorbet

# CLASSIC BUFFET DINNER - \$27.95

Menus Priced per person, unless otherwise noted. 20 Person Minimum.

All Buffet Dinners Include: Choice of Salad and Dressing, Oven Fresh Rolls & Butter,  
Choice of Vegetable & Starch, Freshly Brewed Coffee, Iced Tea & Water Service.

## CHOICE OF 2 ENTREES

~ Excludes Special Options for Dietary Needs, such as Vegetarian ~

**CHOICE OF 3 ENTREES: Additional \$5.00 per person**

### BEEF

Beef Burgundy

Beef Medallions – Merlot & Mushroom Sauce

### CHICKEN

Cajun & Key Lime Chicken

Chicken Marsala

Chicken Paprikash

Chicken Piccata

Lemon & Thyme Roasted Chicken



### PORK

BBQ Pulled Pork

Pork Roast with Root Vegetables

### FISH & VEGETARIAN

Baked Ziti with Mozzarella

Baked Atlantic Cod

Eggplant Parmesan

Pasta Primavera

White Sauce Vegetarian Lasagna

### SELECT 1 STARCH

Parmesan Polenta

Potatoes Au Gratin

Rice Pilaf

Roasted Red Skin Potatoes

Yukon Gold Mashed Potatoes

**Add an Additional Starch for \$2.00 per Person**

**Select 1:** Cookies, Ice Cream or Sorbet



# DOWNTOWN DINNER BUFFET ~ \$37.95

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

All Buffets Include Freshly Brewed Coffee, Iced Tea & Water Service.

## SELECT 2 ENTREES

~ Excludes Special Options for Dietary Needs, such as Vegetarian ~

Upgrade to Choice of 3 Entrees for Additional \$6.00 per Person

## CHOICE OF SALAD

Chopped | Caesar | Potato Salad | Pasta Salad | Garden Salad Mixed Greens - Oven Fresh Rolls & Butter

### BEEF

Beef Tenderloin Tips with Mushroom Demi-Glace

Grilled Flank Steak with Caramelized Onions & Mushrooms

Sliced Garlic & Herb Crusted Striploin & Bordelaise Sauce

Sliced Prime Rib with Au Jus & Horseradish Cream

### CHICKEN

Chicken Francaise with Sherry & Lemon Butter Sauce

Chicken Saltimbocca -Prosciutto, Sage & Mozzarella

Romano Encrusted Chicken with Marinara Sauce

Spinach & Mushroom Stuffed Chicken with Garlic Veloute

### SEAFOOD & VEGETARIAN

#### Fresh Catch of the Day

Grilled | Crusted | Baked | Blackened

Slow Roasted Atlantic Salmon with Lemon & Herb Sauce

Eggplant Scaloppini

White Sauce Vegetarian Lasagna

### PORK

Grilled Boneless Pork Chops with Mushroom Gravy

Roasted Pork Loin with Garlic & Rosemary

### SELECT 1 STARCH

Bleu Cheese Layered Potatoes  
Garlic Jasmine Rice | Parmesan Polenta  
Potatoes Au Gratin | Rice Pilaf  
Roasted Red Skin Potatoes  
Yukon Gold Mashed Potatoes

### SELECT 1 VEGETABLE

Seasonal Medley | Green Beans  
Broccoli | Asparagus  
Summer Squash Medley | Broccolini  
\* Additional Side- \$2.00 per Person\*

### CHOICE OF DESSERT

Assorted Fruit Pies & Cakes  
Fruit Cobbler Bar with Vanilla  
Ice Cream  
Ice Cream Sundae Bar

## CHOICE OF DESSERT

Select 1: Cookies, Ice Cream or Sorbet

# PLATED DINNERS

Menus Priced per person, unless otherwise noted. 20 Person Minimum.

## All Plated Dinners Include:

House Salad with Choice of Dressing, Oven Fresh Rolls & Butter.  
Choice of Vegetable & Starch, Freshly Brewed Coffee, Iced Tea & Water Service.

**1 ENTREE CHOICE-\$25.95 | 2 ENTREE CHOICES-\$29.95**  
**3 ENTREE CHOICES-\$34.95**

~ Excludes Special Options for Dietary Needs, such as Vegetarian ~

## **BEEF**

Beef Medallions with Bordelaise Sauce \*

Grilled Flank Steak with Red Wine & Veal Stock Reduction \*

Herb Roasted Shaved Prime Rib \*

Shaved Striploin with Bourbon Mushrooms \*

## **CHICKEN | PORK**

Chef's Signature Chicken Roulade

Chicken Saltimbocca with Prosciutto, Sage & Mozzarella

Spinach & Mushroom Stuffed Chicken Breast with Garlic Veloute

Chicken Francaise with Sherry & Lemon Butter Sauce

Chicken Marsala

Apple & Maple Marinated Pork Loin

Grilled Boneless Pork Chops with Mushroom Gravy

Thyme Roasted Pork Roast with Root Vegetables

## **FISH/VEGETARIAN**

Assorted Grilled Vegetables with Parmesan Polenta and Marinara

Baked Ziti with Mozzarella

Fresh Catch of the Day: Grilled | Crusted | Baked | Broiled

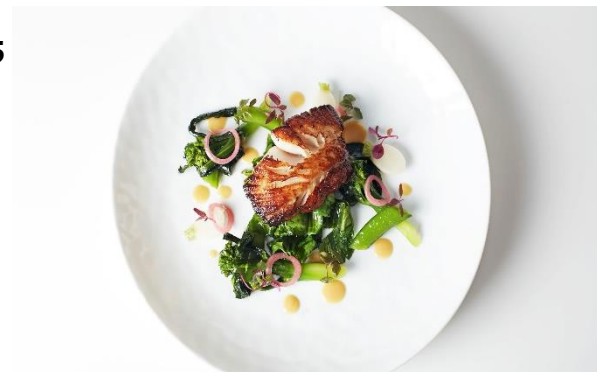
Eggplant Parmesan

Pasta Primavera

Portobello Mushrooms Stuffed with Herbed Chickpeas, Onions, Carrots & Cashews

## **CHOICE OF DESSERT**

**Select 1:** Cookies, Ice Cream or Sorbet (Upgraded Options Available)





## ELEGANT PLATED DINNERS ~ \$37.95

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

All Plated Dinners Include: House Salad with Choice of Dressing, Oven Fresh Rolls & Butter,  
Choice of Vegetable & Starch, Freshly Brewed Coffee, Iced Tea & Water Service.

***Choice of 2 Entrees – Upgrade of \$4.00 per Person***

12oz. Slow Roasted Prime Rib \*

8oz. Center Cut Peppercorn Crusted Filet Mignon \*

14oz. New York Strip Steak \*

8oz. Slow Roasted Norwegian Salmon

Crab Stuffed Jumbo Shrimp

Pan-Seared Scallops

Seared Duck Breast

### CHOICE OF DESSERT

**Select 1:** Seasonal Chocolate Mousse, Fruit Cobbler, Chef's Selection of Tortes or Cakes

## DUET PLATES ~ \$35.95

Filet of Beef & House Made Demi-Glace paired with Grilled Norwegian Salmon draped in Sherry Veloute

Filet of Beef paired with Stuffed Breast of Chicken with Spinach & Mushrooms topped with Garlic Veloute

Filet of Beef paired with Maryland Crab Cake topped in Stone Crab Mustard Sauce

Filet of Beef & Balsamic Reduction paired with Garlic Seared Sea Scallops

Filet of Beef with House Made Demi-Glace paired with Fresh Cod draped in Dijon Cream Sauce

### CHOICE OF DESSERT

**Select 1:** Seasonal Chocolate Mousse, Fruit Cobbler, Chef's Selection of Tortes or Cakes

*Additional Charges Will Apply for Multiple Entree's Served ~ Excludes Special Options for Dietary Needs, such as Vegetarian*

# STARTER SELECTIONS

## HORS D'OEUVRES \$2.25 EACH

Pricing is per Piece, Minimum of 25 Pieces per Selection

### HOT HORS D'OEUVRES

- Fried Cheese Ravioli With Marinara
- Cocktail Meatballs  
(Swedish, BBQ or Sweet & Sour or Chef's Specialty)
- \*Sausage And Cheese Stuffed Mushrooms
- Scallion Stuffed Mushrooms
- Chicken Tempura With Ponzu Sauce
- \*Bacon Wrapped Water Chestnuts
- Sauerkraut Balls with Stadium Honey Mustard
- Vegetarian Spring Rolls
- Arancini Risotto Balls



## HORS D'OEUVRES \$3.25 EACH

Pricing is per Piece, Minimum of 25 Pieces per Selection.

### HOT HORS D'OEUVRES

- Crab Stuffed Mushrooms
- Mini Crab Cakes with Sweet Chili Aioli
- \*Mini Beef Wellington
- \*Bacon Wrapped Scallops
- \*Clams Casino
- \*Black and Blue Beef Roulade
- \*Lemon Grass Chicken Satay
- Oysters Rockefeller

### COLD HORS D'OEUVRES

- Brie & Raspberry En Croute
- \*Chevre Cheese, Smoked Salmon and Dill  
Served on Cucumber Rounds
- Smoked Salmon Mousse & Dill  
Served in Phyllo Cups
- \*Asparagus Wrapped in Prosciutto
- \*Antipasto Skewer
- \*Shrimp Cocktail

**\*Gluten Free Selections Available Upon Request at Additional**

## HORS D'OEUVRE PLATTERS

House Smoked Salmon Platter with Diced Red Onions, Capers, Dill Cream Cheese & Served with Crostini  
(Feeds Approximately 40) ~ \$125 for One Side Salmon

Spinach and Artichoke Dip with Pita Chips (Feeds Approximately 50) ~ \$75 for One Chaffer

Seasonal Fruit Display ~ \$3.25 per Person

Vegetable Display ~ \$3.25 per Person

Domestic Cheese Display with Gourmet Crackers~ \$3.95 per Person

Antipasto Board ~ \$3.95 per Person

Cured Meat and Cheese Board ~ \$4.25 per Person

Mediterranean Display~ \$4.75 per Person

Make Your Own Bruschetta~ \$4.75 per Person

Cocktail Shrimp Display with Traditional Cocktail Sauce & Sliced Lemons (3pp) ~ \$9.75 per Person

## SUPERB DESSERT SELECTIONS

Menus Priced per Person, unless otherwise noted. 20 Person Minimum.

### CHEF'S PIE AND CAKE ASSORTMENT ~ \$4.00

Chocolate, Vanilla, Marble, Berry, Apple, Cherry, Streusel, Pumpkin, and Cream Pies

### ICE CREAM SUNDAE BAR ~ \$5.00

Vanilla Ice Cream & Sorbet, Hershey's Chocolate Syrup, Caramel Sauce, Sprinkles,  
Chopped Nuts, Strawberries in Sauce, Crushed Oreos, Maraschino Cherries, and Whipped Cream

### COBBLER BAR ~ \$3.95

Choice of: Cherry, Peach, Apple or Blueberry  
Served with House Vanilla and/or Seasonal Ice Cream

### ASSORTED TORTES~ \$4.95

Tiramisu, Strawberry Cassata, Chocolate Tuxedo

**\*Gluten Free Selections Available Upon Request at Additional Charge\***



# BAR SELECTIONS

<u>Priced for Consumption Cash or Hosted Bars</u>	<u>By the Glass</u>	<u>By the bottle</u>
<b>PREMIUM LIQUORS</b> Absolute Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch, Crown Royal Whiskey, Jim Beam Bourbon & Jose Cuervo Tequila	\$9.00	\$86.00
<b>CALL LIQUORS</b> Smirnoff Vodka, Bombay Gin, Bacardi Run, J&B Scotch, Canadian Club Whiskey, Wild Turkey Bourbon & Jose Cuervo Tequila	\$7.00	\$66.00
<b>HOUSE LIQUORS</b>	\$6.00	\$55.00
<b>CORDIALS</b> Grand Marnier, Kahlua, Disaronno Amaretto, Bailey's	\$9.00	\$86.00
<b>HOUSE WINE</b> Chardonnay, Pinot Grigio & Cabernet Sauvignon	\$6.00	\$24.00
<b>PREMIUM WINE</b> Turning Leaf & Clos Du Bois Wine	Market Price	Market Price
<b>DOMESTIC BEER</b> Budweiser, Bud Light, Coors Lite & O'Doul's	***	\$5.00
<b>CRAFT BEERS</b> Great Lakes, Sam Adams, Heineken, Guinness Stout, & Amstel Light	***	\$6.00
<b>SOFT DRINKS &amp; JUICE</b> Pepsi Brand Soft Drinks	\$2.50	***

~ \$150.00 Bartender Fee Applied to all Bars – One Bartender per 80 Guests, with \$500.00 minimum ~  
(\$250.00 Bartender Fee Applied if minimum is not met)

## HOURLY PACKAGES PER PERSON

### CALL BRAND LIQUORS

Call Brands of Liquor, House Wines, Premium Beer, Domestic Beer, Soft Drinks & Juices  
\$12.00 per person for One-Hour (minimum) Bar Service | \$4.00 per person each Additional Hour

### PREMIUM BRAND LIQUORS

Premium Brands of Liquor, Clos Du Bois Wines, Premium Beer, Domestic Beer, Soft Drinks & Juices  
\$15.00 per person for One-Hour (minimum) Bar Service | \$4.00 per person each Additional Hour

### CRAFT BEER & WINE PACKAGE

House Wines, Premium Beer, Domestic Beer, Soft Drinks & Juices  
\$10.00 per person for One-Hour (minimum) Bar Service | \$3.00 per person each Additional Hour