

ALL OCCASIONS CATERING

& BANQUET FACILITY

*Add \$2.00 per person and 20% service charge for all events held at AOC Banquet Facility.

Express Continental Breakfast \$4.50

assortment of muffins & danish
juice

disposable plates, napkins and cutlery included

Continental Breakfast \$6.50

assortment of muffins, bagels, danish and breakfast breads
fresh seasonal fruit
juice

disposable plates, napkins and cutlery included

Homestyle Breakfast \$8.50

choice of one entrée:

pancakes, waffles, French toast sticks, scrambled eggs or biscuits & gravy

choice of one side:

bacon (add .50), sausage links, sliced ham, fried potatoes or hashbrowns

fresh seasonal fruit

juice

disposable plates, napkins and cutlery included

Deluxe Breakfast \$9.00

choice of one entrée:

pancakes, waffles, French toast sticks, scrambled eggs, biscuits & gravy,
breakfast casserole with bacon or sausage or breakfast quiche (cheese or broccoli)

choice of one meat:

bacon (add .50), sausage links, or sliced ham

choice of one side:

scrambled eggs, hashbrowns or fried potatoes

fresh seasonal fruit

juice

disposable plates, napkins and cutlery included

Ultimate Breakfast \$10.95

choice of one station:

omelet station - omelets made to order with vegetables, cheeses and breakfast meats

waffle station - waffles served with assorted fresh fruit, whipped topping, butter, powdered sugar and maple syrup

crepes station - crepes with cream sauce served with assorted fresh fruit and whipped topping

choice of one meat:

bacon (add .50), sausage links, or sliced ham

assortment of muffins, bagels, danish and breakfast breads

fresh seasonal fruit

juice

disposable plates, napkins and cutlery included

A La Cart

regular & decaf coffee - \$2

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SANDWICHES

served with fresh fruit, cookie and your choice of macaroni, pasta or potato salad. includes bottled water and disposable table service.

Assorted Deli

Turkey, Roast Beef or Ham, lettuce, tomato and cheese on croissant **\$10**

Chicken Salad

Chicken salad and lettuce on croissant **\$9**

Tuna Salad

Tuna salad and lettuce on croissant **\$9**

Egg Salad

Egg salad and lettuce on croissant **\$9**

Italian Sub

Ham, salami, pepperoni, provolone cheese, shredded iceberg, tomato, red onion, pepper rings and italian dressing served on a sub bun **\$11**

Turkey Club

Turkey, applewood smoked bacon, cheddar, red leaf lettuce, tomato and roasted garlic aioli served on assorted breads **\$11**

Ham Dijon

Ham, applewood smoked bacon, smoked gouda, red leaf lettuce, tomato, red onion and Dijon aioli served on assorted breads **\$11**

Garden Veggie

Cucumber, tomato, assorted bell peppers, shredded carrots, leaf lettuce, cheddar and ranch served on assorted breads **\$11**

WRAPS

served with fresh fruit, cookie and your choice of macaroni, pasta or potato salad. includes bottled water and disposable table service.

Turkey California

Turkey, applewood smoked bacon, provolone, lettuce, tomato and avocado cream sauce **\$11**

Blackened Chicken

Blackened chicken breast, shredded colby jack, lettuce, tomato, black bean & corn salsa and cilantro-avocado cream sauce **\$11**

Grilled Chicken

Grilled chicken breast, shredded cheddar, shredded lettuce, mango-pineapple salsa and remoulade **\$11**

Grilled Steak Wrap

Grilled steak, provolone, spring mix, tomato, red onion, kalamata olives and tzatziki sauce **\$11**

Grilled Veggie

Asparagus, portobello mushroom, onion, red pepper, fresh mozzarella, shredded lettuce, pesto and balsamic reduction **\$11**

A` LA CARTE

Canned Soda \$1.00

Bag of Chips \$1.00

Brownie \$1.00

Chocolate Chip Cookies \$1.00

Peanut Butter Cookies \$1.00

SALADS

served with rolls & butter, bottled water and disposable table service.

AOC Salad Bar (min. 20 people)

Spring mix/romaine blend, diced grilled chicken, bacon, shredded colby jack, crumbled bleu cheese, grape tomatoes, green onion, english cucumbers, garbanzo beans, dried cranberries and toasted almonds. Served with balsamic vinaigrette & raspberry/mango chardonnay vinaigrette **\$11.95**

Chef Salad Bar

Lettuce, turkey, ham, bacon, shredded colby jack, tomatoes, cucumbers, eggs, croutons. Served with italian vinaigrette & ranch dressings **\$9.95**

Buttermilk Fried Chicken

Romaine & iceberg blend, fried chicken tenders, shredded cheddar, tomatoes, cucumbers, shredded carrots and ranch dressing **\$12.95**

Rotisserie Chicken

Artisan lettuces, rotisserie seasoned skin on chicken breast, applewood smoked bacon, tomatoes, roasted corn, red onion, toasted pecans, white cheddar and sweet vidalia onion vinaigrette **\$12.95**

Asian Grilled Chicken

Romaine & iceberg blend, asian marinated chicken breast, green onion, mandarin oranges, candied almonds, fried wonton strips and raspberry vinaigrette **\$12.95**

Santa Fe Chopped

Romaine & iceberg blend, fajita seasoned chicken breast, roasted corn, green onion, black beans, shredded cheddar, pico de gallo, fried tortilla strips and chipotle-lime ranch **\$12.95**

5 Sandwich/Wrap/Salad Minimum per order.
Orders 50+ will have an additional charge of \$1.00 per Sandwich/Wrap/Salad.
A La Carte Fee (Orders 15 or less): \$1.00 per Sandwich/Wrap/Salad.
Delivery charge will apply to all orders requiring a drop off

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HOT SANDWICH LUNCH

choice of one meat and two sides. Includes house salad, unsweetened iced tea, lemonade and disposable table service.

Pit Roasted Pork

served with bbq sauce, horseradish sauce and buns **\$9.95**

BBQ Chicken

served with bbq and buns **\$9.95**

Amish Pulled Chicken

served with buns **\$9.95**

Marinated Beef

served with bbq sauce, horseradish sauce and buns **\$9.95**

1/3 lb. Angus Burger

served with cheese, lettuce, tomato, condiments and buns **\$9.95**

Sides

Loaded potato casserole - Cheese potatoes -
Scalloped potatoes - Yellow macaroni and cheese -
White cheddar macaroni and cheese - Baked beans -
Green beans almonidine - Buttered sweet corn -
Vegetable medley - Pasta salad - Amish potato salad -
Loaded potato salad - Macaroni salad - Broccoli
salad - Cole slaw

Soups \$3.95

Add to meal for \$2.95

Chicken Noodle - Loaded Potato Chowder - Tomato
Basil Bisque - French Onion - Vegetable - Chicken &
Corn Chowder - Chicken Tortilla - Ham & Bean -
Broccoli Cheddar - Gumbo - Homestyle Chili - 3-Bean
Chili

(please specify if vegetarian)

LUNCH BUFFET \$13.95

choice of one entrée, two sides, house salad, rolls & butter, iced tea, lemonade and disposable table service

Entrees

Additional Entree \$2.25 per person

Grilled Chicken Breast (Italian or Balsamic Rosemary)
Roasted Chicken Quarters (BBQ or Rotisserie)
Fried Chicken
Chicken Romano
Sautéed Chicken Breast
w/ Wild Mushroom Creamed Veloute
Traditional Yankee Pot Roast
Meatloaf
Beef Stroganoff served with Egg Noodles
Beef Brisket served with BBQ & Horseradish sauces(\$2)
Pit Roasted Pork with BBQ and Horseradish sauces
Roasted Pork Loin with White Wine & Herb Reduction
BBQ Pork Loin with Golden BBQ sauce
Pork Chops with Apple Bourbon Glaze
Lasagna
Roasted Vegetable Lasagna
Pasta Primavera
Manicotti
Penne with Marinara & Alfredo sauces

Sides

Additional Side \$1.95 per person

Mashed potatoes and gravy - Sweet potato casserole -
Loaded potato casserole - Cheese potatoes - Scalloped
potatoes - Steamed new potatoes with butter & parsley -
Roasted baby potatoes - Yellow macaroni & cheese - White
cheddar macaroni & cheese - Baked beans - Wild rice with
Caramelized mushrooms - Sweet corn casserole - Green
beans almonidine - Buttered sweet corn - Vegetable medley
- Roasted baby carrots - Roasted cauliflower au gratin -
Steamed broccoli - Pasta salad - Amish potato salad -
Loaded potato salad - Macaroni salad - Broccoli salad -
Cole slaw

Family Style: \$3.00 per person
Plated and Served: \$5.00 per person

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Appetizers are priced per person. Beverages and table service are additional

Platters

Vegetables with dill dip \$2.00

Vegetables & Cheese with dill dip \$3.00

Fresh Fruit \$2.50

Cheese & crackers \$2.00

cheddar, swiss, colby

Gourmet cheeses & crackers \$3.00

*cheddar, swiss, colby, gouda,
bleu cheese, & assorted berries*

Small croissant sandwiches \$2.50

Large croissant sandwiches \$3.50

From Our Fryer

Beer-battered zucchini \$1.00

French fry shooters \$1.00

Mac & cheese bites \$1.00

Breaded ravioli with marinara sauce \$1.50

Mozzarella sticks \$1.50

Chicken wings served with bbq & ranch \$2.25

Chicken fingers served with bbq & ranch \$2.25

Hot

Cocktail sausages \$1.25

Cheddar corn bites \$1.50

Spinach artichoke dip with tortilla chips \$2.00

Asiago cheese dip with tortilla chips \$2.00

Marinara, BBQ or Sweet & Sour meatballs \$1.75

Bacon-wrapped water chestnuts \$2.00

Almond stuffed dates \$2.00

Stuffed mushrooms \$2.50

Marinated beef or pit roasted pork sliders \$3.00

Cold

Mini bruschetta bites \$1.25

Deviled petite red potatoes \$1.25

Chicken & pineapple salsa tarts \$1.75

Deli pinwheels \$1.75

Filet mignon tarts \$3.00

Shrimp cocktail \$3.00

Tomato & fresh mozzarella skewers \$3.00

Slider Package

\$9.00

Pit roasted pork sliders
Vegetable & cheese platter
Assorted homemade cookies

Carving Package

\$11.00

Pork tenderloin carving station
served with creole mustard sauce
Vegetable & cheese platter
Mini bruschetta bites
Spinach artichoke dip with tortilla chips

Fountains

minimum of 100 servings

CHOCOLATE FOUNTAIN

Includes fresh fruit, maraschino cherries, rice krispy
treats, marshmallows and pretzels **\$3.50**

CHEESE FONDUE FOUNTAIN

Assortment of pretzels, gourmet breads and tortilla
chips **\$3.50**

BBQ FOUNTAIN

Pick Three: chicken wings, meatballs, cocktail sausages
or chicken fingers **\$5.00**

Specialty Beverages

MOCKTAIL SERVICE

Non-alcoholic beverages flavored with assorted syrups
and purees served on the rocks

*Talk to Sales Associate for more details **\$2.50**

COFFEE BAR

Regular and Decaf coffee served with cream, sugar,
and infused syrups (Vanilla, Irish Cream, and Hazelnut)
\$3.00

HOT CHOCOLATE STATION

Homemade hot chocolate served with mini
marshmallows, whipped cream, and peppermint syrup
\$3.25

HOT APPLE CIDER STATION

Homemade apple cider served with cinnamon sticks
\$2.00

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CLASSIC DINNER BUFFET \$13.95

choice of salad, one entrée and two sides, rolls & butter, iced tea, lemonade, ice water. The Banquet Room, Linens and China are included when your event is held at our banquet facility.

Salad

House or Caesar Salad

Classic Entrees

Additional Entree \$2.95 per person

Italian Grilled Chicken Breast
Garlic Chicken Focaccia
Chicken Breast Tenders with Whole Grain Mustard Sauce
Roasted Chicken Quarters (BBQ or Rotisserie)
Saute Chicken Breast with Wild Mushroom Veloute
Fried Chicken
Meatloaf
Yankee Pot Roast
Marinated Beef with BBQ and Horseradish Sauce
Pit Roasted Pork with BBQ and Horseradish Sauce
Roasted Pork Loin with Golden BBQ Sauce
Sliced Ham
Lasagna
Roasted Vegetable Lasagna
Manicotti
Penne with Alfredo and Marinara

Sides

Additional Side \$1.95 per person

Mashed Potatoes with Gravy
Sweet Potato Casserole
Loaded Potato Casserole
Cheese Potatoes
Scalloped Potatoes
Steamed New Potatoes with Butter and Parsley
Roasted Baby Potatoes
Yellow or White Cheddar Macaroni and Cheese
Baked Beans
Wild Rice with Caramelized Mushrooms
Sweet Corn Casserole
Green Bean Almondine
Buttered Sweet Corn
Vegetable Medley
Roasted Baby Carrots
Roasted Cauliflower Au Gratin
Steamed Broccoli
Roasted Vegetable Hash
Corn and Edamame Succotash
Italian Zucchini Medley

PREMIUM DINNER BUFFET \$15.95

choice of salad, one entrée and two sides, dessert, rolls & butter, iced tea, lemonade, ice water. The Banquet Room, Linens and China are included when your event is held at our banquet facility.

Salad

House or Caesar Salad

Premium Entrees

Additional Entree \$3.25 per person

Chicken Parmesan
Chicken Marsala
Tomato Basil Chicken
Chicken Supreme - Choice of:
*Wild Mushroom Veloute or Ancho-Apple Cider Glaze
Pan-roasted Chicken with Rustic Hunter Sauce
Braised Boneless Beef Short Ribs
Beef Brisket \$2
Roasted Beef Au Poivre
Prime Rib *additional \$6
Petite Filet *additional \$6
T-Bone *additional \$6
N.Y. Strip *additional \$6
St. Louis Style Ribs
Porterhouse Pork Chop
Pork Tenderloin with Apple-Pork Belly Brandy Reduction
Pasta Primavera
Penne & Shrimp with Tomato-Basil Cream
Pasta Bar: Served with
Penne, Marinara, Alfredo, Grilled Chicken, Meatballs, Sautéed
Vegetables and Parmesan Cheese

Sides

Additional Side \$1.95 per person

Mashed Potatoes with Gravy
Sweet Potato Casserole
Loaded Potato Casserole
Cheese Potatoes
Scalloped Potatoes
Steamed New Potatoes with Butter and Parsley
Roasted Baby Potatoes
Yellow or White Cheddar Macaroni and Cheese
Baked Beans
Wild Rice with Caramelized Mushrooms
Sweet Corn Casserole
Green Bean Almondine
Buttered Sweet Corn
Vegetable Medley
Roasted Baby Carrots
Roasted Cauliflower Au Gratin
Steamed Broccoli
Roasted Vegetable Hash
Corn and Edamame Succotash
Italian Zucchini Medley

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Cookies & Brownies

Homemade Chocolate Chip Cookies \$1.00

Homemade Peanut Butter Cookies \$1.00

Brownies with Peanut Butter Icing \$1.00

Brownies with Chocolate Icing \$1.00

Buckeye Brownies \$1.50

Assorted Homemade Cookies

chocolate chip, peanut butter, & seasonal cookie **\$1.50**

Cakes

Alaska Sheet Cake \$1.25

Texas Sheet Cake \$1.25

Carrot Cake \$1.50

Italian Cream Cake \$1.50

Key Lime Cake \$1.50

Sour Cream Coffee Cake \$1.50

**Chocolate Coconut Cake with Cream Cheese
Frosting \$1.50**

Chocolate-Cream Cheese Cake \$1.50

German Chocolate Cake \$1.50

Chocolate Peanut Butter Cake \$1.50

Pumpkin Streusel Dessert \$2.00

Triple Chocolate Cherry Cake \$1.50

Bars & Bites

Buckeye Bars \$1.50

Chocolate Peanut Butter Tarts \$1.50

Lemon Bars \$1.50

Pecan Pie Bars \$1.75

Cherry Cheesecake Tarts \$1.75

Warm

Fruit Hi-Pie

choice of cherry, peach or apple **\$1.50**

Fruit Cobbler

choice of cherry, peach or apple **\$2.00**

Fruit Crisp

choice of cherry, peach or apple **\$2.00**

Bread Pudding

served with assorted toppings **\$2.00**

Fresh Baked Pie

choice of apple, peach, cherry, pumpkin, dutch apple **\$2.00**

Chilled

Chocolate Eclairs \$1.50

Nutty Chocolate Cream Cheese Trifle Dessert \$1.50

Oreo Pudding Dessert \$1.50

Stuffed Strawberries \$1.50

Paul Newman Cake \$1.50

Pineapple Coconut Cream Cake \$1.50

Strawberry Pretzel Dessert \$1.50

Double-Layer Pumpkin Pie \$1.75

Cherry Delight \$1.75

Peanut Butter Delight \$1.75

Mandarin Orange Delight \$1.75

Pineapple Pecan Dessert \$1.50

Homemade Cheesecake

with Assorted Toppings **\$2.00**

New York Style Cheesecake \$2.50

Frozen

Homemade Vanilla Ice Cream \$2.50

Ice Cream Sandwich Dessert \$1.75