



## C A T E R I N G   M E N U



## B R E A K F A S T

All breakfast packages include fresh-brewed coffee, herbal teas, orange juice and apple juice. Breakfast packages are designed for a two-hour serving period. Listed prices are per person.

### **The Wright Brothers Continental 16**

Assorted pastries, bagels and breads with jellies, butter, cream cheese and honey. Fresh seasonal fruit and berries. Steel cut oatmeal with dried cranberries, brown sugar, cinnamon and sliced almonds.

### **Fit & Fresh Continental 18**

Fresh sliced seasonal fruit and berries, hard boiled eggs, domestic cheese assortment, yogurt with house made granola, steel cut oatmeal with cranberries, brown sugar, cinnamon and sliced almonds.

### **The Patterson Buffet 20**

Scrambled eggs, bacon, sausage, seasoned breakfast potatoes, fresh seasonal fruit, Greek yogurt with natural granola, freshly baked assortment of pastries, croissants, bagels and artisanal breads.

### **The Executive Breakfast 25**

Eggs and omelets cooked to order, waffles, bacon and sausage, seasoned potatoes, fresh seasonal fruit, Greek yogurt with granola, fresh-baked assortment of croissants, muffins, pastries, assorted breakfast breads and bagels.

## E N H A N C E M E N T S

Assorted cereals with whole and low-fat milk 3  
Thick-cut French toast 3  
Fluffy buttermilk pancakes 3  
Fresh sliced seasonal fruit platter 5

Breakfast sandwiches 5  
Muffins and pastries 3  
Create your own yogurt station 6

*A customary 23% service charge along with local sales tax of 6.75% will be added to all events.*



## B R E A K S

Break packages are designed for one-hour service. Listed prices are per person. All options are served with fruit-infused water.

### **Yogurt Creation 11**

Greek yogurt cups with a selection of nuts, fresh fruit, chocolate and granola.

### **Superfood Snack Bar 12**

Fresh sliced seasonal fruit, garden fresh vegetable crudité with house made dip, pita chips & humus.

### **Sweet & Savory 12**

Fresh baked cookies, chocolate dipped pretzels, house made chips with ranch dip.

### **Take me out to the Ballpark 16**

Soft pretzels with house made beer cheese, pigs in a blanket and fresh popcorn.

### **Gourmet Cheese Board 18**

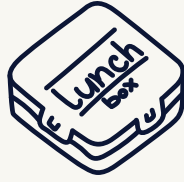
Assortment of domestic meats and cheeses, pickles, assorted nuts, dried and fresh fruits with assorted crackers.

## A L L - D A Y B E V E R A G E S E R V I C E

### **8**

Freshly Brewed coffee, herbal teas, sodas and bottled water continuously refreshed throughout your meeting.

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## BOXED LUNCHES

Boxed lunches can be taken to-go or enjoyed in our meeting spaces. Boxed lunch of your choosing includes chips, pickle spear, cookies & bottled water or soda. Sandwiches can be made gluten-free for an additional 2

*Boxed lunch prices are per person and based on your menu selections:*

- Choose one boxed lunch item 18
- Choose two boxed lunch items 20
- Choose three boxed lunch items 22

### **Sandwiches**

- Turkey bacon club on white bread
- Chicken salad on a croissant
- Black forest ham on wheat bread
- Turkey and provolone on sourdough bread
- Black angus roast beef & Swiss on marbled rye bread.

\*Choose any sandwich and we will make it into a bowl over a bed of fresh lettuce.

### **Soups**

- Broccoli cheddar
- Loaded potato
- Chicken noodle
- Vegetable
- Tomato

### **Salads**

- Caesar
- Greek
- Spinach and bacon
- Garden

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## ENTREES

Listed prices are per person.

*All dinners included:* choice of salad, choice of vegetable & starch, freshly baked rolls, choice of dessert

### Plated or Buffet:

One Entree 42 | Two Entrees 46 | Three Entrees 51

## CHICKEN

### Tuscan Chicken

Sauteed, lightly breaded chicken breasts in a creamy house made sauce with herbs and sun-dried tomatoes.

### Chicken Marsala

Sauteed chicken breasts stuffed with smoked gouda in a house made mushroom, wine sauce.

### Chicken Picatta

Sauteed chicken breasts in a butter, lemon, caper sauce.

## PORK

### Pork Tenderloin

Choice of honey garlic, creamy dill or soy-ginger sauce.

### Pulled Pork

Slow-roasted, then pulled with a tangy BBQ sauce.

## BEEF

### Steak Tips

Garlic butter steak tips in mushroom sauce.

### Red Wine Braised Beef

Beef roast marinated in red wine, served with a red wine reduction.

### Beef Tenderloin (Market Price)

Slow-cooked with a port wine sauce.

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One Entree 42 | Two Entrees 46 | Three Entrees 51

## VEGETARIAN

### Eggplant Parmesan

Layers of breaded, fried eggplant with italian cheeses and herbs, topped with a house made marinara sauce.

### Parmesan Crusted Cauliflower Steak

Marinated and grilled, topped with pesto.

### Stuffed Portabella Mushroom Caps

Portabella mushrooms stuffed with roasted bell peppers, garlic, onion, spinach and feta cheese.

## SEAFOOD

### Salmon

Grilled Atlantic salmon with choice of creamy dill, lemon white wine or honey-soy sauce.

### Baked Cod

Baked Atlantic cod with coice of lemon-garlic butter or creamy chive sauce.

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## ENTREE ACCOMPANIMENTS

### VEGETABLES

Steamed broccoli  
Mixed vegetables  
Glazed carrots  
Balsamic glazed brussel sprouts  
Southern green beans  
Garlic-dill green beans

### STARCHES

Seasoned rice pilaf  
Mashed red skin potatoes  
Loaded mashed potatoes with cheddar cheese, bacon, sour cream and chives  
Herb roasted red potatoes  
Shredded cheesy potatoes  
Macaroni and cheese  
Fettucini or penne pasta with choice of house made marinara or alfredo.

### SALADS

#### **Garden Salad**

Romaine lettuce with diced tomatoes, cucumber, carrots, cheddar cheese and croutons.

#### **Caesar Salad**

Romaine lettuce with shaved parmesan, croutons and creamy Caesar dressing.

#### **Gem City Salad**

Mixed greens with thinly sliced red onions, dried cranberries and slivered almonds.

*Dressings:* Ranch, Honey Balsamic Vinaigrette, Apple Vinaigrette, Caesar or Bleu Cheese.

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## B U F F E T S

Buffets are designed for a two-hour serving period. Listed prices are per person.

**25-person serving minimum for all hot buffets.** All buffets include a server.

### **Soup and Salad 25**

Create your own buffet with mixed greens, romaine, fresh vegetables, grilled chicken, shredded cheese, salad dressings, choice of soup and fresh breads. Add steak tips 4, Grilled shrimp 5, Sal

### **Garden Deli Buffet 28**

Fresh artesian breads, platter of deli meats and cheeses (turkey, ham, roast beef and salami, American, Swiss, cheddar cheese) lettuce, tomato, sliced red onion, dill pickle chips, house salad, choice of potato or pasta salad.

### **South of the Border 32**

Southwest chicken and ground beef, lettuce, cheese and sour cream, flour tortillas, house made potato chips, black beans, Mexican rice, fresh salsa, house made guacamole and queso.

### **Midwest BBQ Buffet 35**

Choice of two: Pulled pork, pulled chicken or sausage with onions and peppers. Choice of two starches, one vegetable and corn bread.

### **Potato Bar 25**

Choice of baked potato or loaded mashed potatoes with shredded cheese, sour cream, bacon, chives and steamed broccoli.

### **Pizza Bar 30**

House made pizzas (margherita, cheese, pepperoni, buffalo chicken or veggie) with breadsticks and salad with ranch or vinaigrette.

### **Southern Comfort Buffet 45**

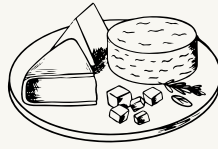
Choice of fried chicken or ribs. Choice of two (macaroni and cheese, collard greens, southern green beans, corn souffle, baked beans or cheesy grits) with fresh cornbread.

### **Taste of Italy 45**

Choice of lasagna, vegetable lasagna or stuffed shells. Choice of pasta (penne, spaghetti, or fettucine), sauce (marinara or alfredo). Includes salad and your choice of breadsticks, baguette or garlic bread.

*A customary 23% service charge along with local sales tax of 6.75% will be added to all events.*





## H O R S   D ' O E U V R E S

Priced per 50 pieces or as marked.

### **Charcuterie Display 8 per person**

Selection of domestic and imported cheeses served with cure meats, dried and fresh fruit, olives, an assortment of spreads, crackers and breads.

### **Garden Vegetable Crudité 5 per person**

Array of fresh cauliflower, broccoli, cucumber, bell pepper, cherry tomatoes and celery served with a house made ranch dip.

### **Assorted Fruit Platter 5 per person**

Fresh cut seasonal fruit.

### **Bruschetta 4 per person**

Toasted crostini with fresh tomatoes, basil, olive oil and garlic garnished with parmesan cheese and a drizzle of balsamic glaze.

### **Maryland Crab Cakes 225**

Mini crab cakes served with a remoulade sauce and fresh lemon.

### **Stuffed Jalapenos 100**

Jalapenos stuffed with herb cream cheese and wrapped in bacon.

### **Spinach Artichoke Dip 100**

Spinach and artichoke with cream cheese, garlic and parmesan served warm with pita chips.

### **Teriyaki Meatballs 85**

Bite-sized meatballs in a sweet teriyaki glaze.

### **Buffalo Chicken Dip 75**

House made buffalo chicken dip served with fresh tortilla chips, celery and carrots.

### **Cucumber Bites 75**

Sliced cucumber topped with an herb cream cheese and fresh dill.

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## H O S T E D   A N D   C A S H   B A R

Bar fee – 75 per bartender. One bartender per 75 guests.

All Ohio liquor laws are strictly enforced.

### **Domestic Bottled Beer 8**

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Miller Light

### **Import and Craft Beer 9**

Corona  
Heineken  
Sam Adams  
Stella Artois  
Yuengling  
Local Breweries

### **Call Brands 10**

Bacardi Rum  
Baileys Irish Cream  
Dewars Scotch  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Jose Quervo Tequilla  
Kahlua  
Tangurey Gin  
Tito's Vodka

### **Wine by the Glass**

House Wine 9  
Premium Wine 13

### **Premium Brands 13**

Absolut Vodka  
Malibu Coconut  
Captain Morgan  
Bombay Sapphire  
Woodford Reserve  
Knob Creek  
Dewars  
Patron  
Remy Martin  
Triple Sec  
Disaronno Amaretto  
Hendrick's

## B A R   P A C K A G E S

Priced per person. Two-hour minimum.

### **Call Bar 22**

Call Liquor  
Domestic Beer  
Premium House Wine  
Soda

*\*Each additional hour 5*

### **Premium Bar 28**

Premium Liquor  
Domestic, Import and Craft Beer  
Premium House Wine  
Soda

*\*Each additional hour 7*

### **Beer and Wine Only 22**

Domestic, Import and Craft Beer  
Premium House Wine  
Soda

*\*Each additional hour 5*

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