



# EVENTSMENU      CRAFTED FOR YOU

1375 N Cassady Ave, Columbus, Ohio 43219  
t 614.475.7551 | f 614.476.1476  
Executive Chef Jason Kaufman



# RISE & SHINE CONTINENTAL

## \$23 PER PERSON

Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams

Seasonal Fresh Fruit

Assorted Cold Cereals with Milk

Assorted Individual Yogurts

Hard Boiled Eggs

Chilled Orange, Apple, & Cranberry Juice

Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

## BREAKFAST BUFFET

### TWO ENTREES

\$28 PER PERSON

### THREE ENTREES

\$33 PER PERSON

### FOUR ENTREES

\$37 PER PERSON

### ALL BREAKFAST BUFFETS INCLUDE:

Choice of Applewood Smoked Bacon OR Country Sausage Links (Choose One)

Market Display of Fresh Cut Fruits & Berries

Assorted Cold Cereals with Milk

Assorted Individual Yogurts

Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams

Chilled Orange, Apple, & Cranberry Juice

Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

### YOUR SELECTION OF TWO, THREE, OR FOUR ENTREES:

Farm Fresh Scrambled Eggs

Egg White Scramble with Chives

EGG ENHANCEMENT: Salsa, Shredded Cheese & Flour Tortillas **ADD \$4 PER PERSON**

Texas French Toast with Maple Syrup

Classic Fluffy Blueberry Pancake Stack with Maple Syrup

Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar, & Cinnamon

### CHOICE OF ONE ACCOMPANIMENT:

Seasoned Redskin Skillet Potatoes

House-Made Home Fries with Garlic, Peppers, & Onions

Cheesy Hash Brown Casserole

*Breakfast buffet services require a minimum of 20 guests. If the guaranteed number of guests is less than 20, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# **BREAKFAST ENHANCEMENTS**

## **WAFFLES, FRENCH TOAST, OR PANCAKES**

**\$4 PER PERSON**

Fresh Berries, Pecans, Whipped Cream, Warm Maple Syrup, & Butter

## **OMELET STATION**

**\$15 PER PERSON , plus \$150 CHEF ATTENDANT FEE PER 25 GUESTS**

Made-to-order Eggs, Sautéed Garden-Fresh Vegetables, Crisp Bacon, Sausage, Honey Roasted Ham, Spinach, Shredded Cheese Selection, & Fresh Salsa

## **OATMEAL**

**\$4 PER PERSON**

House Made Granola, Fresh Berries, Raisins, Nuts & Honey, & Brown Sugar

## **BUTTERMILK BISCUITS & GRAVY**

**\$8 PER PERSON**

## **BUILD YOUR OWN PARFAIT STATION**

**\$6 PER PERSON**

Greek Vanilla Yogurt, Granola, Raisins, Chopped Nuts, Honey, Syrup, & Peanut Butter

## **BAGELS & CREAM CHEESE**

**\$5 PER PERSON**

Blueberry, Cinnamon Raisin, & Plain

## **GOURMET BREAKFAST BREAD ASSORTMENT**

**\$5 PER PERSON**

## **HARD BOILED EGGS**

**\$3 PER PERSON**

*Breakfast buffet services require a minimum of 20 guests. If the guaranteed number of guests is less than 20, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# BREAKFAST PLATED

---

## ALL PLATED BREAKFASTS INCLUDE:

Chef's Selection of Assorted Baked Goods, Butter, & Preserves  
Roasted Breakfast Potatoes  
Seasonal Fresh Fruit  
Chilled Orange, Apple, & Cranberry Juice  
Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

## TEXAS FRENCH TOAST

**\$22 PER PERSON**

Warm Maple Syrup  
Choice of Bacon OR Sausage Links

## GOOD OLD-FASHIONED PANCAKES

**\$26 PER PERSON**

Choice of Plain OR Blueberry  
Warm Maple Syrup  
Choice of Bacon OR Sausage Links

## SCRAMBLED EGGS WITH FRESH HERBS

**\$25 PER PERSON**

Choice of Bacon OR Sausage Links

## BREAKFAST BURRITO

**\$28 PER PERSON**

Filled with Scrambled Eggs, Shredded Cheddar Cheese, Sautéed Diced Onions, & Bell Peppers  
Choice of Bacon OR Sausage Links

*Plated breakfast services require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# THEMED BREAKS

---

## THE SWEET TOOTH

**\$18 PER PERSON**

An Assortment of Freshly Baked Jumbo Cookies, Chocolate Fudge Brownies & Dessert Bars, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas, Assorted Pepsi Brand Soft Drinks, Bottled Water

## THE BALLPARK

**\$25 PER PERSON**

Jumbo Soft Pretzels with Salt, Kosher Hot Dogs, & Nacho Chips Accompanied by Assorted Mustards, Cheese Sauce, Diced Onions, Skyline Chili™, Shredded Pork, Jalapenos, Salsa, & Sour Cream, Individual Bags of Popcorn, Assorted Bite-Size Cake Truffles, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas, Assorted Pepsi Brand Soft Drinks, Bottled Water

## HEALTH BREAK

**\$17 PER PERSON**

Fruit Skewers with Yogurt, Honey, & Raspberry Sauce, Sliced Apples with Peanut Butter, Vegetable Crudité & Hummus, Flavored Seltzer, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

## SWEET & SALTY

**\$17 PER PERSON**

Chocolate Covered Peanuts, Gummi Bears, Potato Chips, Chocolate Covered Pretzels, Trail Mix, Chex Mix, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

## SALSA STATION

**\$15 PER PERSON**

Fire Roasted Tomato Salsa, Guacamole, Pineapple Salsa, Black Bean & Corn Salsa, Corn Tortilla Chips, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

## ENERGIZE BREAK

**\$20 PER PERSON**

Vegetable Crudité with Ranch Dressing, Build-Your-Own Hummus Bar with Olives, Red Peppers, & Pesto, Grilled Naan Bread, Imported & Domestic Cheeses, Grapes, Assorted Crackers, Starbucks Double Shot Coffee Energy Drinks, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

## TASTE OF OHIO

**\$18 PER PERSON**

Creamy Buckeyes, House Made Honey Mustard Dip with Pretzels, Amish Country Cheeses, Ohio Orchard Apples, Starbucks Regular Coffee and Decaffeinated Coffee, Assorted Hot Teas

*Themed breaks require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*





# YOUR STYLE BREAKS

## SNACK SELECTIONS

Individual Bags of White Cheddar Popcorn **\$4 EACH**  
Individual Bags of Chips & Pretzels **\$4 EACH**  
Nutri Grain & Nature Valley Bars **\$4 EACH**  
Assorted Kind Bars **\$5 EACH**  
Individual Bags of Trail Mix **\$4 EACH**  
Assorted Full Sized Candy Bars **\$4 EACH**  
Whole Fresh Fruit **\$3 EACH**  
Sliced Fresh Fruit **\$8 PER PERSON**  
Crisp Tortilla Chips & Chunky Salsa **\$5 PER PERSON**  
Creamy Hummus & Grilled Naan Bread **\$6 PER PERSON**  
Fresh Vegetable Crudit  & Dip **\$8 PER PERSON**

## BAKERY SELECTIONS

Freshly Baked Chocolate Chip Cookies **\$42 PER DOZEN**  
Freshly Baked Assorted Cookies **\$42 PER DOZEN**  
Double Chocolate Brownies **\$42 PER DOZEN**  
Assorted Dessert Bars **\$40 PER DOZEN**  
Plain, Blueberry, and Cinnamon Raisin Bagels with Cream Cheese & Preserves **\$38 PER DOZEN**  
Assorted Jumbo Muffins **\$45 PER DOZEN**  
Assorted Pastries **\$38 PER DOZEN**  
Assorted Sliced Breakfast Breads **\$38 PER DOZEN SLICES**

## BEVERAGE SELECTIONS

Starbucks Regular Coffee **\$85 PER 1.5 GALLONS** (SOLD PER 1.5 GALLON QUANTITIES)  
Starbucks Decaffeinated Coffee **\$85 PER 1.5 GALLONS** (SOLD PER 1.5 GALLON QUANTITIES)  
Assorted Hot Teas **\$40 PER 1.5 GALLONS** (SOLD PER 1.5 GALLON QUANTITIES)  
Assorted Pepsi Soft Drinks **\$4.50 EACH**  
Bottled Spring Water **\$4.50 EACH**  
Icelandic Glacial Natural Spring Water **\$6.50 EACH**  
Rockstar Energy Drinks **\$6.50 EACH**

**UNLIMITED HALF-DAY BEVERAGE SERVICE - (4 HOURS) \$13 PER PERSON**

**UNLIMITED FULL-DAY BEVERAGE SERVICE - (8 HOURS) \$28 PER PERSON**

Starbucks Regular Coffee and Decaffeinated Coffee  
Assorted Hot Teas  
Bottled Spring Water  
Assorted Pepsi Brand Soft Drinks

*\* Unlimited beverage service requires a minimum of 25 guests*

*Pricing does not reflect 25% service charge or state sales tax.*



# LUNCH PLATED

---

ALL LUNCHEON ENTREES INCLUDE CHEF'S CHOICE OF STARCH & VEGETABLE, CHOICE OF ONE DESSERT, STARBUCKS REGULAR AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

## CHOICE OF ONE STARTER FOR GROUP:

Caesar Salad with Focaccia Croutons & Shaved Parmesan  
House Salad with Tomato, Cucumber, Shaved Carrots,  
Ranch & Italian Dressings  
Arugula with Egg, Pancetta, & Truffle Vinaigrette  
Rustic Tomato Basil Bisque  
Chicken Noodle Soup

## CHOICE OF ONE DESSERT FOR GROUP:

New York Cheesecake with Fresh Berries  
Turtle Cheesecake  
Flourless Chocolate Torte  
Chef's Selection of Pie  
Tiramisu  
Brownies  
Family Style Assorted Cookies

## HERB MARINATED GRILLED BREAST OF CHICKEN

**\$30 PER PERSON**

Choice of One Sauce or Topping

## ROASTED PORK TENDERLOIN

Choice of One Sauce or Topping

**\$31 PER PERSON**

## SEARED FILET MIGNON

Choice of One Sauce or Topping

**Market Price PER PERSON**

## GRILLED FRESH ATLANTIC SALMON

**\$32 PER PERSON**

## BRAISED BONELESS SHORT RIBS

**\$38 PER PERSON**

## CHICKEN CAESAR SALAD

**\$23 PER PERSON**

Crisp Romaine, Shaved Parmesan, Homemade Croutons, & Roasted Tomatoes  
Soup OR Fresh Fruit Cup

## TRIO OF SALADS

**\$25 PER PERSON**

Cranberry Pecan Chicken Salad over Lettuce, Fresh Fruit Salad, & Potato Salad

\*Substitute Cranberry Pecan Chicken Salad on Ciabatta Bread – **ADD \$1 PER PERSON**

Soup OR Fresh Fruit Cup

## ENHANCE YOUR ENTRÉE WITH AN ADDITIONAL SAUCE OR TOPPING

*Cilantro Cream*

*Dijon Cream*

*Madeira Demi*

*Demi-Glace*

*Velouté*

*Port Reduction*

*Citrus Butter*

*Crumbled Blue*

*Sauteed Onion*

*Sauteed Mushrooms*

**\$1 PER PERSON**

*Plated lunch services require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# BUFFET LUNCHESES

ALL LUNCHEON BUFFETS INCLUDE A CHOICE OF ONE DESSERT, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

## GOODALE PARK LUNCHEON

**\$36 PER PERSON**

Fresh Fruit Salad

Seasonal Greens with Ranch & Italian Dressings

Chef's Selection of Seasonal Vegetable & Starch

Selection of **Two Entrees**:

Roast Pork Loin with Sage Sauce

Breast of Chicken with Choice of Sauce

Salmon with Citrus Butter

Braised Short Ribs

Pasta Primavera with Marinara OR Alfredo Sauce

Shrimp & Cheese Tortellini with Garlic Butter

BREAST OF CHICKEN SAUCE CHOICE:

*Cilantro Cream*

*Dijon Cream*

*Madeira Demi*

*Demi-Glace*

*Velouté*

## THE DEEP SOUTH BARBECUE

**\$38 PER PERSON**

Braised Pulled Pork in Traditional Carolina Gold Barbecue Sauce

Grilled Chicken Breast with Barbecue Sauce & Fresh Chives

Brioche Buns

Roasted Red Bliss Potatoes

Green Beans with Caramelized Onions & Sliced Almonds

House Made Coleslaw

Tomato, Cucumber, & Red Onion Salad with a Red Wine Vinaigrette

## DIWALI

**\$42 PER PERSON**

Fresh Fruit Salad

Garden Salad with Ginger Dressing

Choice of Chicken Curry OR Indian Butter Chicken

Vegetable Curry

Lentil Daal

Aloo Gobi

Basmati Rice

Warm Naan Bread

*Lunch buffet services require a minimum of 20 guests. If guaranteed number of guests is less than 20, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*





# BUFFET LUNCHES

---

## COMIDA MEXICANA

**\$34 PER PERSON**

Pork Carnitas  
Cilantro Rub Chicken  
Flour Tortillas  
Tortilla Chips  
Traditional Roasted Tomato Salsa, Tomatillo Salsa, & Pineapple Corn Salsa  
Guacamole, Sour Cream, Shredded Cheese  
Mexican Rice  
Mexican Salad with Lime Vinaigrette & Tortilla Strips

## TONY D'S ITALIAN

**\$36 PER PERSON**

Rigatoni with Meat Sauce  
Cheese Tortellini with Garlic Butter  
Chicken Marsala  
Caesar Salad with House Made Garlic Croutons  
Roasted Seasonal Vegetables  
Garlic Breadsticks

## SELECTION OF ONE DESSERT:

New York Cheesecake with Fresh Berries  
Turtle Cheesecake  
Flourless Chocolate Torte  
Chef's Selection of Pie  
Tiramisu  
Brownies  
Assorted Cookies

*Lunch buffet services require a minimum of 20 guests. If guaranteed number of guests is less than 20, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# DELI LUNCHE S

ALL DELI LUNCH BUFFETS INCLUDE A CHOICE OF TWO SIDES, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

## NEWYORK DELI BOARD BUFFET

**\$29 PER PERSON**

Deli Sliced Roast Beef, Turkey, & Ham  
Chicken Salad OR Tuna Salad (Choose One for Group)  
Assortment of Swiss, Pepper Jack, & Cheddar Cheeses  
Sliced Breads & Rolls  
Assorted Individual Bags of Potato Chips & Pretzels  
Cookies and Brownies

## SHORT NORTH SANDWICH BUFFET

**\$30 PER PERSON**

Selection of **Three Sandwiches** (Groups Under 25 Attendees Selection of Two):

Turkey & Swiss Wrap  
Ham & Pepper Jack on Pretzel Roll  
Roast Beef with Horseradish Aioli on Onion Bun  
Chicken Salad on Sourdough  
Italian Deli with Pesto Aioli  
Roasted Vegetable Wrap with Pesto

Assorted Individual Bags of Potato Chips & Pretzels  
Cookies and Brownies

### SIDES:

Fruit Salad

Cole Slaw

Potato Salad

Garden Salad

Pasta Salad

Mediterranean Orzo Salad

Chef's Selection of Soup (Seasonal)

## ***FOR GROUPS ON THE GO...***

### **BROWN BAG LUNCH**

**\$25 PER PERSON**

Selection of Three Sandwiches (Groups Under 20 Selection of Two):

Turkey Wrap with Swiss  
Ham & Pepper Jack on Pretzel Roll  
Roast Beef with Cheddar on Onion Bun  
Roasted Vegetable Wrap with Pesto

Assorted Individual Bagged Chips OR Pretzels  
Fresh Whole Fruit  
Cookie  
Bottled Water OR Assorted Pepsi Brand Soft Drink

*Deli lunches require a minimum of 15 guests. If the guaranteed number of guests is less than 15, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# DINNER PLATED

---

ALL DINNER ENTREES INCLUDE CHEF'S CHOICE OF SEASONAL VEGETABLE & STARCH, FRESH ARTISINAL ROLLS & BUTTER, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

## CHOICE OF ONE STARTER:

Caesar Salad with Focaccia Croutons & Shaved Parmesan  
House Salad with Tomato, Cucumber, Shaved Carrots,  
Ranch & Italian Dressings  
Arugula with Egg, Pancetta, & Truffle Vinaigrette  
Rustic Tomato Basil Bisque  
Chicken Noodle Soup

## CHOICE OF ONE DESSERT:

New York Cheesecake with Fresh Berries  
Turtle Cheesecake  
Flourless Chocolate Torte  
Chef's Selection of Pie  
Tiramisu  
Brownies  
Family Style Assorted Cookies

CHOOSE SINGLE ENTRÉE OR A DUO OF ANY TWO FOR **\$68 PER PERSON**

## FILET OF BEEF

**MARKET PRICE PER PERSON**

Choice of One Sauce or Topping

## BRAISED SHORT RIB

**\$58 PER PERSON**

## ROASTED ATLANTIC SALMON

**\$52 PER PERSON**

## GRILLED BREAST OF CHICKEN

**\$45 PER PERSON**

Choice of One Sauce or Topping

## MARYLAND-STYLE CRAB CAKES

**\$50 PER PERSON**

## BONE-IN PORK CHOP

**\$46 PER PERSON**

ENHANCE YOUR ENTRÉE WITH AN  
ADDITIONAL SAUCE OR TOPPING

*Cilantro Cream*

*Dijon Cream*

*Madeira Demi*

*Demi-Glace*

*Velouté*

*Port Reduction*

*Citrus Butter*

*Crumbled Blue*

*Sauteed Onion*

*Sauteed Mushrooms*

**\$1 PER PERSON**

*Plated dinner services require a minimum of 10 guests. If guaranteed number of guests is less than 10, a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# BUFFET DINNERS

ALL BUFFET DINNERS INCLUDE ARTISAN STYLE ROLLS & BUTTER, CHEF'S SELECTION OF DESSERT, STARBUCKS REGULAR COFFEE AND DECAFFEINATED COFFEE, HOT TEAS, & ICED TEA

## CHOICE OF TWO STARTERS:

Arugula Salad with Hard Boiled Eggs & Pancetta  
Field Green Salad with Cucumbers, Tomatoes, & Shaved Carrots  
Caesar Salad with Focaccia Croutons & Shaved Parmesan  
Tomato Mozzarella Salad  
Grilled and Chilled Vegetables  
Chicken Noodle Soup  
Creamy Tomato Bisque

## ROCCO'S ITALIAN

**\$48 PER PERSON**

Grilled Chicken Parmesan  
Rigatoni with Marinara  
Quarter Pound Meatballs  
Roasted Fingerling Potatoes  
Bistro Style Vegetables

## SLOW COOKIN'

**\$54 PER PERSON**

Braised Short Rib  
Roasted Boneless Chicken Thighs  
Mashed Potatoes  
Creamy Sautéed Mushrooms  
Homemade Corn Bread & Butter

## PRIME RIB DINNER BUFFET

**MARKET PRICE PER PERSON**

Carved Prime Rib of Beef  
Au Jus with Creamy Horseradish  
Selection of Second Entrée:  
Grilled Chicken with Sweet Chili Sauce  
Roast Pork Loin with Maple Bourbon Reduction  
Grilled North Atlantic Salmon with Citrus Butter  
Seasonal Vegetables  
Grilled & Chilled Vegetables and Marinated Mushrooms  
Classic Baked Potatoes with Butter & Sour Cream

## LATIN AMERICA

**\$48 PER PERSON**

Fresh Fruit Salad  
Chicken Curry OR Indian Butter Chicken  
Vegetable Curry  
Lentil Daal  
Aloo Gobi  
Basmati Rice  
Naan Bread

## SOUTHERN BARBECUE

**\$46 PER PERSON**

Barbecue Brisket  
Roasted Bone-In Chicken  
Macaroni & Cheese  
Braised Red Cabbage with Goat Cheese  
Green Beans  
Substitute Corn Bread for Rolls **\$1 PER PERSON**

## AMERICAN DINNER BUFFET

**\$50 PER PERSON**

Selection of Two Entrees:  
Boneless Breast of Chicken  
Braised Short Ribs  
Atlantic Salmon  
Sliced Roast Pork with Wild Mushroom Sauce  
Fresh Green Beans  
Garlic Chive Mashed Potatoes

## BONELESS BREAST OF CHICKEN SAUCE CHOICE:

Cilantro Cream  
Dijon Cream  
Madeira Demi  
Demi-Glace  
Velouté

*Dinner buffet services require a minimum of 20 guests. If guaranteed number of guests is less than 20 a \$75 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*





# RECEPTION STATIONS

---

## SAVORY & SWEET FONDUE STATION

**\$20 PER PERSON**

Mushroom & Brie Fondue with Bread, Steamed Potatoes, Red Peppers, Yellow Peppers, Broccoli, & Carrots  
Chocolate Fondue with Strawberries, Pineapple, Cubed Melon, Rice Krispies Treats, & Pound Cake

## NACHO BAR

**\$18 PER PERSON**

Black Bean Salsa, Roasted Tomatillo Salsa, Guacamole, Shredded Chicken, Melted Cheddar Cheese, Sour Cream, Jalapenos, Corn Tortilla Chips

## CREAMY MASHED POTATO BAR

**\$22 PER PERSON**

Shredded Beef, Diced Chicken, Diced Bacon, Scallions, Sour Cream, Cheddar Cheese, Caramelized Onions, Shaved Parmesan, Sautéed Mushrooms

## BUILD YOUR OWN BRUSCHETTA

**\$19 PER PERSON**

Herbed Crostini & Warm Pita, Sicilian Caponata, Roma Tomato & Basil, White Bean Puree with Truffle Oil & Parmesan, Three Olive Tapenade, Asparagus with Lemon, Parsley, & Sea Salt

## CHILLED SHRIMP COCKTAIL

**MARKET PRICE PER PERSON**

Horseradish Sauce, House-Made Cocktail Sauce, & Citrus Wedges

**\*\*RECEPTION STATIONS PRICED INDIVIDUALLY MUST ACCOMPANY DINNER (PLATED OR BUFFET)**

**PICK ANY TWO RECEPTION STATIONS \$37 PER PERSON (EXCLUDES CHILLED SHRIMP COCKTAIL)**

*Pricing does not reflect 25% service charge or state sales tax.*



# HORS D' OEUVRES

---

PRICED PER (50) PIECES & MUST BE ORDERED IN QUANTITIES OF (50)

## HOT

- Kofta Kabobs with Tzatziki Sauce \$205
- Coconut Shrimp with Sweet Chili Sauce \$205
- Wisconsin Cheese Bites \$200
- Beef sliders with Cheddar Cheese, Pickles, & Ketchup \$225
- Korean-style Short Ribs Garnished with Green Onion \$250
- Beef Skewer \$250
- Mini Crab Cakes with Red Pepper Aioli \$295
- Mini Grilled Cheese with Tomato Bisque \$200
- Vegetarian Samosas \$200
- Chicken Skewers with Sesame Seeds \$265
- Vegetable Spring Rolls with Sweet Chili Sauce & Spicy Mustard \$200

## CHILLED

- Seared Tuna with Asian Slaw on Fried Wonton \$220
- Smoked Salmon with Cream Cheese & Shredded Egg \$220
- Tapenade on a Crostini \$185
- Blistered Tomato Bruschetta on Toast Point \$185
- Beef & Boursin on a Crouton Topped with Caramelized Onion \$245
- Shrimp with Chili Sauce MARKET PRICE
- Crab Salad on Greens \$195
- Hummus Shooters with Carrots, Celery, & Pita \$195

## IMPORTED & DOMESTIC CHEESE BOARD

\$15 PER PERSON

## VEGETABLE CRUDITÉ

\$8 PER PERSON

## FRESH FRUIT DISPLAY

\$8 PER PERSON

*Pricing does not reflect 25% service charge or state sales tax.*



# DINNER STATIONS

---

## FAJITAS

**\$20 PER PERSON**

Grilled Chicken, Steak, Peppers, Onions, Roasted Corn, Black Beans, Salsa, Flour Tortillas, Guacamole, Sour Cream, Monterey Jack & Cheddar Cheese, & Spicy Jalapenos

## CHOP SALAD

**\$21 PER PERSON**

Romaine, Baby Spinach & Mixed Field Greens, Shredded Cheeses, Roma Tomatoes, Cucumbers, Onions, Olives, Carrots, Peppers, Crisp Croutons, Dried Cranberries, Toasted Almonds, & Assorted Dressings

## QUESADILLAS

**\$24 PER PERSON**

Steak Quesadillas, Chicken Quesadillas, Shrimp Quesadillas, Black Bean & Corn Quesadillas, Fire Roasted Tomato Salsa, Black Bean Dip, Sour Cream, Guacamole, & Spicy Cheese Dip

## PASTA BAR

**\$26 PER PERSON**

Three Pastas:

*Farfalle, Penne, & Tortellini*

Choose ONE Sauce for Each Pasta:

*Classic Marinara, Alfredo, & Pesto*

Choose ONE Topping for Each Pasta:

*Grilled Chicken, Italian Sausage, Primavera Vegetables*

Accompanied by Garlic Focaccia Bread

## SLICED ROASTED TURKEY BREAST

**\$290 EACH (SERVES APPROXIMATELY 30)**

Cranberry Chutney & Silver Dollar Rolls

Chef Attended Carving **\$150 PER CHEF**

## PEPPERED BEEF TENDERLOIN

**\$400 EACH (SERVES APPROXIMATELY 25)**

Horseradish Cream & Rolls

Chef Attended Carving **\$150 PER CHEF**

## PRIME RIB

**MARKET PRICE PER PERSON (SERVES APPROXIMATELY 40)**

Bordelaise Sauce OR Au Jus, & Rolls

Chef Attended Carving **\$150 PER CHEF**

## APPLEWOOD CURED HAM

**\$280 EACH (SERVES APPROXIMATELY 40)**

Honey Mustard & Rolls

Chef Attended Carving **\$150 PER CHEF**

*Pricing does not reflect 25% service charge or state sales tax.*



# ALL DAY PLANNER PACKAGE I

**\$ 82 PER PERSON**

## ALL-DAY BEVERAGE SERVICE

Starbucks Regular Coffee and Decaffeinated Coffee  
Assorted Hot Teas  
Bottled Spring Water  
Assorted Pepsi Brand Soft Drinks

## RISE & SHINE CONTINENTAL

Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams  
Seasonal Fresh Fruit  
Assorted Cold Cereals with Milk  
Assorted Individual Yogurts  
Hard Boiled Eggs  
Chilled Orange, Apple, & Cranberry Juice

## SELECTION OF ONE LUNCH BUFFET WITH CHEF'S CHOICE OF DESSERT

Goodale Park Luncheon  
The Deep South Barbeque  
Comida Mexicana  
Tony D's Italian  
New York Deli Board  
Chef's Choice Buffet (Starter, Two Entrées, Starch, Vegetable)

## MID-AFTERNOON BREAK

### CHOICE OF TWO:

Freshly Baked Cookie Assortment  
Fudge Brownies  
Crisp Delicious Apples  
Assorted Nutri-Grain® Bars  
Individual Bags of Chips & Pretzels  
Individual Bags of Trail Mix  
Crisp Vegetable Crudité with Dip  
Crisp Tortilla Chips with Salsa

### BEVERAGE ENHANCEMENTS

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**  
Rockstar Energy Drinks **\$6.50 PER CAN**

*All day planner package service requires a minimum of 25 guests. If guaranteed number of guests is less than 25, a \$150 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*





# ALL-DAY PLANNER PACKAGE II

---

**\$86 PER PERSON**

## **ALL-DAY BEVERAGE SERVICE**

Starbucks Regular Coffee and Decaffeinated Coffee

Assorted Hot Teas

Bottled Spring Water

Assorted Pepsi Brand Soft Drinks

## **TWO ENTRÉE BREAKFAST BUFFET**

Market Display of Fresh Cut Fruits

Assorted Cold Cereals with Milk

Assorted Individual Yogurts

Chef's Selection of Baked Goods Served with Butter, Assorted Jellies, & Jams

Chilled Orange, Apple, & Cranberry Juice

## **YOUR SELECTION OF TWO ENTREES:**

Farm Fresh Scrambled Eggs

Texas French Toast with Maple Syrup

Classic Blueberry Pancake Stack

Fluffy Egg White Scramble with Chives

Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar, & Cinnamon

## **CHOICE OF TWO ACCOMPANIMENTS:**

Seasoned Redskin Skillet Potatoes

Yukon Gold Potatoes with Spinach & Onions

Cheesy Hash Brown Casserole

Applewood Smoked Bacon

Country Sausage Links

## **SELECTION OF ONE LUNCH BUFFET WITH CHEF'S CHOICE OF DESSERT**

Goodale Park Luncheon

The Deep South Barbeque

Comida Mexicana

Tony D's Italian

New York Deli Board

Chef's Choice Buffet (Starter, Two Entrées, Starch, Vegetable)

**CONTINUED ON NEXT PAGE**

*All day planner package service requires a minimum of 25 guests. If guaranteed number of guests is less than 25, a \$150 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# ALL-DAY PLANNER PACKAGE II, CONTINUED

## MID-AFTERNOON BREAK

### CHOICE OF TWO:

- Freshly Baked Cookie Assortment
- Fudge Brownies
- Crisp Delicious Apples
- Assorted Nutri-Grain® Bars
- Individual Bags of Chips & Pretzels
- Individual Bags of Trail Mix
- Crisp Vegetable Crudité with Dip
- Crisp Tortilla Chips with Salsa

## BEVERAGE ENHANCEMENTS

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**

Rockstar Energy Drinks **\$6.50 PER CAN**

*All day planner package service requires a minimum of 25 guests. If guaranteed number of guests is less than 25, a \$150 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# **NO LUNCH PLANNER PACKAGE I**

**\$55 PER PERSON**

## **ALL-DAY BEVERAGE SERVICE**

Starbucks Regular Coffee and Decaffeinated Coffee

Assorted Hot Teas

Bottled Spring Water

Assorted Pepsi Brand Soft Drinks

## **RISE & SHINE CONTINENTAL**

Chef's Selection of Assorted Baked Goods, Served with Butter, Assorted Jellies, & Jams

Seasonal Fresh Fruit

Assorted Cold Cereals with Milk

Assorted Individual Yogurts

Hard Boiled Eggs

Chilled Orange, Apple, & Cranberry Juice

## **MID-AFTERNOON BREAK**

### **CHOICE OF TWO:**

Freshly Baked Cookie Assortment

Fudge Brownies

Crisp Delicious Apples

Assorted Nutri-Grain® Bars

Individual Bags of Chips & Pretzels

Individual Bags of Pretzels Trail Mix

Crisp Vegetable Crudité with Dip Crisp

Tortilla Chips with Salsa

## **BEVERAGE ENHANCEMENTS**

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**

Rockstar Energy Drinks **\$6.50 PER CAN**

*All day planner package service requires a minimum of 25 guests. If guaranteed number of guests is less than 25, a \$150 fee will apply.*

*Pricing does not reflect 25% service charge or state sales tax.*



# **NO LUNCH PLANNER PACKAGE II**

**\$59 PER PERSON**

## **ALL-DAY BEVERAGE SERVICE**

Starbucks Regular Coffee and Decaffeinated Coffee

Assorted Hot Teas

Bottled Spring Water

Assorted Pepsi Brand Soft Drinks

## **TWO ENTRÉE BREAKFAST BUFFET**

Market Display of Fresh Cut Fruits

Assorted Cold Cereals with Milk

Assorted Individual Yogurts

Chef's Selection of Baked Goods Served with Butter, Assorted Jellies, & Jams

Chilled Orange, Apple, & Cranberry Juice

## **YOUR SELECTION OF TWO ENTREES:**

Farm Fresh Scrambled Eggs

Texas French Toast with Maple Syrup

Classic Blueberry Pancake Stack

Fluffy Egg White Scramble with Chives

Oatmeal Bar Served with Raisins, Chopped Nuts, Honey, Brown Sugar, & Cinnamon

## **CHOICE OF TWO ACCOMPANIMENTS:**

Seasoned Redskin Skillet Potatoes

Yukon Gold Potatoes with Spinach & Onions

Hash Brown Casserole

Applewood Smoked Bacon

Country Sausage Links

## **MID-AFTERNOON BREAK**

### **CHOICE OF TWO:**

Freshly Baked Cookie Assortment

Fudge Brownies

Crisp Delicious Apples

Assorted Nutri-Grain® Bars

Individual Bags of Chips & Pretzels

Individual Bags of Trail Mix

Crisp Vegetable Crudité with Dip

Crisp Tortilla Chips with Salsa

## **BEVERAGE ENHANCEMENTS**

Icelandic Glacial Natural Spring Water **\$6.50 PER BOTTLE**

Rockstar Energy Drinks **\$6.50 PER CAN**

*All day planner package service requires a minimum of 25 guests. If guaranteed number of guests is less than 25, a \$150 fee will apply. Pricing does not reflect 25% service charge or state sales tax.*





# COCKTAIL SERVICE

---

## HOST BAR SERVICE\*

Domestic Beer **\$6**  
Imported Beer **\$7**  
Craft Beer **\$8**  
House Wines **\$8**  
Soda & Bottled Water **\$4.50**  
Name Brand Liquor **\$8**  
Premium Brand Liquor **\$9**  
Top Shelf Liquor **\$10**

## CASH BAR SERVICE\*\*

Domestic Beer **\$7**  
Imported Beer **\$8**  
Craft Beer **\$9**  
House Wines **\$10**  
Soda & Bottled Water **\$5**  
Name Brand Liquor **\$9**  
Premium Brand Liquor **\$10**  
Top Shelf Liquor **\$11**

*All prices are per drink, based on consumption*

## NAME BRAND LIQUOR

Smirnoff  
Cruzan Aged Light  
Beefeater  
Dewars White Label  
Jim Beam White Label  
Canadian Club  
Jose Cuervo Silver

## PREMIUM BRAND LIQUOR

Tito's Vodka  
Bacardi Superior  
Captain Morgan Original Spiced  
Tanqueray  
Johnnie Walker Red Label  
Jack Daniel's  
Seagram's 7  
1800 Silver  
Courvoisier VS

## TOP SHELF LIQUOR

Grey Goose  
Bacardi Superior  
Bombay Sapphire  
Johnnie Walker Black Label  
Maker's Mark  
Jack Daniel's  
Crown Royal  
Patron Silver  
Hennessy VSOP

*The Hotel carries a selection of wines and sparkling wines.*

*House brand wine selection provided by Canyon Road.*

*A food service offering must accompany all bar services.*

*\*There is a \$75 fee, per bartender, required.*

*A \$400 minimum is required for each bar. The difference will be added to the final bill, should each bar fail to meet the minimum.*

*\*\* Cash Bar pricing includes 25% service charge and state sales tax.*

*Pricing does not reflect 25% service charge or state sales tax.*



# AUDIO/VISUAL SERVICES

## EQUIPMENT PACKAGES

### BALLROOM PRESENTATION **\$844**

6500 Lumen HD projector, power strip, extension cord, set-up assistance, table/cart, 10' cradle screen, & wireless remote

### BREAKOUT ROOM PRESENTATION **\$565**

3000 Lumen HD projector, power strip, extension cord, set-up assistance, table/cart, screen, & wireless remote

### 50" HD-LCD LARGE FLAT SCREEN DISPLAY **\$415**

### 70" HD-LCD LARGE FLAT SCREEN DISPLAY **\$800**

with DVD player add **\$55**

### PREMIUM SOUND PACKAGE **\$340**

two high-fidelity speakers, 4-channel mixer, and table/cart

### FLIPCHART PRESENTATION **\$75**

hardback easel, white pad, assorted markers

### POST-IT® FLIPCHART PRESENTATION **\$97**

hardback easel, pad, assorted markers

### BRING-YOUR-OWN-PROJECTOR

power strip, extension cord, set-up assistance, table/cart, and a 7' or 8' tripod screen **\$215**  
10' cradle screen upgrade **\$290**  
wireless presentation remote **\$50**

### COMPUTER PRESENTATIONS

confidence monitor **\$405**  
laptop with Windows 10 OS and Microsoft Office Suite **\$260**  
wireless USB mouse **\$35**  
wireless presentation remote **\$50**

### VIDEO ENHANCEMENTS

video recorder **\$300** to hard drive  
4K camera with tripod **\$375**

### PRESENTATION ENHANCEMENTS

tripod easel (for signage) **\$25**  
hardback easel (for flipchart) **\$30**  
25ft extension cord **\$25**  
AC Power Strip **\$25**  
large white board **\$80**  
laser pointer **\$35**  
additional Post-It® flipchart pad **\$35**  
additional white flipchart pad **\$25**

pipe & drape **\$185 PER 10' SECTION** (black)  
pipe & drape **\$180 PER 12' SECTION** (white & blue)  
pipe & drape **\$180 PER 10' SECTION** (orange)

## AUDIO VISUAL EVENT SUPPORT

### MONDAY-FRIDAY

7am-6pm **\$80 PER HOUR, 2 HOUR MINIMUM**  
6pm-12am **\$100 PER HOUR, 3 HOUR MINIMUM**  
12am-7am **\$125 PER HOUR, 4 HOUR MINIMUM**

### WEEKENDS

6p-12am **\$100 PER HOUR, 3 HOUR MINIMUM**  
12am-7am **\$125 PER HOUR, 4 HOUR MINIMUM**

### HOLIDAYS

All Day **\$125 PER HOUR, 4 HOUR MINIMUM**

### MONDAY - FRIDAY

Half Day Rate **\$325 (<5 HRS.)**

Day Rate **\$645 (<10 HRS.)**

## COLLABORATIVE PACKAGES

### AUDIENCE RESPONSE SYSTEMS

question/answer management system, content creation (2hrs),  
wireless response transmitter for <50 attendees **\$900**  
additional transmitters each **\$25**

### SDI HD VIDEO CONFERENCE CAMERA PACKAGE

2K SDI Capture Device Included **\$250**

### AUDIO CONFERENCING SYSTEMS

conference speakerphone for <12 **\$110**  
deluxe conferencing system for <25 **\$160**  
interface into pa system **\$235**

LED Up-Lights **\$270 (6-lights)**

## AUDIO EQUIPMENT

wireless microphone (handheld or lapel) **\$200**  
wired microphone (handheld or lavalier) **\$55**  
pencil style podium microphone **\$75**  
stereo 16-channel mic/line mixer **\$150**  
8-channel mixer **\$100**  
monaural 4-channel mixer **\$70**  
self-amplified high-fidelity speaker & stand **\$140**  
VGA splitter **\$150**

### Cancelled AV Reservations

#### \*Special Orders

Cancelled < 168 hours of event = **50%** of total estimated charge

Cancelled < 96 hours of event = **100%** of total estimated charge

\*On-site AV Cancelled < 24 hours of event = **50%** of one day charge

Cancelled < 12 hours of event = **100%** of one day charge

*Pricing does not reflect 25% service charge or state sales tax.*



# GENERAL POLICIES

---

## General information

We look forward to assisting you with a most successful event! To ensure a smooth flow for everyone involved, please consider the following property policies.

## Final Attendance Guarantees

Confirmation of the number of guests to be served must be received no later than 5 business day prior to the scheduled event. If a guarantee is not received, the Hotel will consider your originally expected number of guests to be the guarantee. The guarantee number is not subject to reduction. All hotel charges will be based on the guaranteed number or actual number served, whichever is greater.

## Food & Beverage Service

In the event number of guests to be served exceed final guarantee by more than 3%, Hotel will make every reasonable effort to accommodate the extra number of guests with same or comparable arrangements. All Plated Breakfast, Plated Lunch, and Plated Dinner Services require a minimum of 10 guests. If guaranteed number of guests is less than required minimum, additional fees will apply.

## Service Fees & Taxes

A service charge of 11.50% of the total food & beverage, audio visual, and room rental will be added, which will be provided to wait staff employees, service employees, and/or service bartenders. An administrative fee of 13.50% of the total food & beverage, audio visual, and meeting room rental revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

## Advance Shipping Guide

Customer is responsible for arrangement & expense of shipping items to and from the Hotel. Hotel is not responsible for damage or loss of any items left in, or shipped to Hotel prior to or following any event. Hotel will accept packages three working days prior to the event, but not between 11am and 1pm daily. Parcels skids or pallet must provide own pallet jack and lift gate truck and shipper will be responsible for loading and unloading of packages into the Hotel. Packages must be clearly marked with group name, event date, and contact name.

## Deposit & Payment Arrangements

All functions require an advance deposit, and no event is firm until the deposit is received. All functions must be paid for a minimum of three business days in advance unless direct billing has been approved. If billing has been extended, payment of the Hotel balance due should be made upon receipt of the bill.

## Federal, State & Local laws

All Federal, State & Local laws with regard to food & beverage purchases and consumption are strictly adhered to. The Hotel reserves the right to limit alcohol service to any guest at any time and will always require a valid ID prior to service.

## Quality Service & Product

In order for the Hotel to maintain its standards of providing a quality product, and to follow health code requirements for the Franklin County Department of Health, no food and/or beverage other than that prepared and provided by the Hotel may be served in the Hotel function space. The Hotel reserves the right to move functions to other meeting/event rooms other than those appearing on the catering contract without prior notification. If meeting set changes within 24 hours of event, Hotel reserves right to impose an additional labor charge of \$250.00 to reset an event space.

## Loss & Damage

Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is complete. Hotel reserves the right to inspect and control all events being held on the premises. Hotel may request customer obtain & pay for bonded security personnel when valuables are displayed or held overnight. Hotel will not permit the affixing of anything to walls, floors or ceiling with nails, staples, carpet tape or other substance. No open flame, glitter, confetti, or helium filled mylar balloons are permitted. Please consult your Sales Partner for assistance in displaying items.

*Pricing does not reflect 25% service charge or state sales tax.*

