

## *Breakfast Buffets*

All Breakfast Buffets include Brewed Regular and Decaffeinated Coffee, Herbal Teas and Chilled Juices  
Minimum of 25 guests

### **Rise and Shine Buffet \$11.99**

Scrambled Eggs with Mozzarella, Tomato and Scallions, served with Breakfast Potatoes,  
Seasonal Fresh Fruit, Fresh Baked Pastries, Bagels,  
Cream Cheese and Assorted Fruit Preserves

### **Western Casserole Buffet \$10.99**

Fluffy Egg Casserole with Country Ham, Green Peppers, Onions and Cheddar Cheese,  
Seasonal Fresh Fruit, Bagels, Cream Cheese and Assorted Fruit Preserves

### **Crème Brulee French Toast Buffet \$8.99**

Crème Brulee French Toast served with Maple Syrup and Choice of Breakfast Meat

### **The Homestead Buffet \$9.99**

Scrambled Eggs served with Breakfast Potatoes, Fresh Seasonal Breads and Seasonal Fresh Fruit

### **Enhance Your Breakfast with any of our side selections**

Biscuits and Sausage Gravy *\$3.00 per person*

Seasonal Fruit Salad *\$3.00 per person*

Freshly Baked Muffins *\$1.25 per person*

Crisp Bacon *\$2.00 per person*

Sausage Links *\$2.00 per person*

Sliced Ham *\$2.00 per person*

Warm Cinnamon Rolls *\$30.00 per dozen*

## *Served Breakfast*

All Breakfasts include Choice of Breakfast Meat,  
Fresh Fruit Salad, Buttermilk Biscuits with Butter and Preserves,  
Brewed Regular and Decaffeinated coffee, Herbal Teas and Chilled Juices

### **Tuscan Scramble \$11.50**

Scrambled Eggs with Mozzarella, Tomato and Scallions, served with Breakfast Potatoes.

### **The Traditional \$10.50**

Scrambled Eggs served with Breakfast Potatoes

### **French Toast \$10.50**

French Toast with Fresh Seasonal Berries and Warm Maple Syrup

### **Choice of Breakfast Meat:**

Crisp Bacon, Sausage Links, Sliced Ham, Sausage Patties

## *All Day Break Packages*

### **Coach Break \$11.99**

#### **Early Morning**

Freshly Baked Assorted Muffins, Pastries, Brewed Regular and Decaffeinated Coffee, Herbal Teas and Chilled Juices

#### **Mid-Morning**

Coffee and Tea Refresh

#### **Mid-Afternoon**

Freshly Baked Cookies, Brownies, Assorted Soft Drinks and Bottled Water

### **Buckeye Break \$13.99**

#### **Early Morning**

Freshly Baked Assorted Muffins, Pastries, Bagels with Cream Cheese, Warm Cinnamon Rolls, Assorted Yogurts, Brewed Regular and Decaffeinated Coffee, Herbal Teas, and Chilled Juices

#### **Mid-Morning**

Coffee and Tea Refresh

#### **Mid-Afternoon**

Freshly Baked Cookies, Brownies, Assorted Soft Drinks and Bottled Water

### **Horseshoe Break \$14.99**

#### **Early Morning**

Breakfast Breads, Assorted Yogurts, Fresh Fruit Salad, Low Fat NutriGrain Bars, Brewed Regular and Decaffeinated Coffee, Herbal Teas, Chilled Juices

#### **Mid-Morning**

Coffee and Tea Refresh

#### **Mid-Afternoon**

Whole Fruit, Kashi Bars, Granola Bars, Assorted Soft Drinks, Vitamin Water and Bottled Water

### **Morning Breaks**

#### **The Sunrise \$8.50**

Freshly Baked Assorted Pastries, Muffins, Bagels with Cream Cheese, Assorted Yogurts, Brewed Regular and Decaffeinated Coffee, Herbal Teas and Chilled Juices

#### **The Continental \$7.50**

Freshly Baked Muffins and Pastries, Brewed Regular and Decaffeinated Coffee, Herbal Teas and Chilled Juices

### **Afternoon Breaks**

#### **Chips and Dip \$5.50**

Potato Chips and Onion Dip, Pretzels Tortilla Chips and Salsa  
Assorted Soft Drinks and Bottled Water

#### **Cookies and Brownies \$5.99**

Freshly Baked Assorted Cookies and Brownies  
Brewed Regular and Decaffeinated Coffee, Herbal Tea and Bottled Water

## *A La Carte Breaks*

Fresh Baked Pastries *\$1.25 per person*  
Assorted Muffins *\$1.25 per person*  
Bagels with Cream Cheese *\$1.50 per person*  
Cookies *\$1.00 per person*  
Brownies *\$1.50 per person*  
Warm Cinnamon Rolls *\$30.00 per dozen*

### **Snacks**

Pretzels *\$1.00*  
Potato Chips *\$1.00*  
Tortilla Chips *\$1.00*  
Salsa or Onion Dip *\$3.00 per pound*  
Candy Bar *\$1.50*  
Low Fat Nutri-Grain Bar *\$1.25*  
Granola Bar *\$1.25*  
Kashi Bar *\$1.50*  
Yogurt *\$1.50*  
Whole Fruit *\$1.00*  
Fawcett Mixed Nuts *\$10.99 per pound*  
Seasonal Fruit Salad *\$3.00 per person*

### **Seasonal Fruit Display**

Small (Serves 15-20) *\$50.00*  
Large (Serves 35-45) *\$100.00*

### **Vegetable Tray with Ranch Dip**

Small (Serves 15-20) *\$45.00*  
Large (Serves 35-45) *\$90.00*

### **Imported and Domestic Cheese Display with Crackers and Bread**

Small (Serves 15-20) *\$75.00*  
Large (Serves 35-45) *\$150.00*

### **Beverages**

Coffee *\$35.00 per gallon serves approx. 20*  
Decaffeinated Coffee *\$35.00 per gallon serves approx. 20*  
Seasonal Punch *\$30.00 per gallon serves approx. 20*  
Lemonade *\$30.00 per gallon serves approx. 20*  
Iced Tea *\$30.00 per gallon serves approx. 20*  
Assorted Hot Herbal Teas *\$25.00 per gallon serves approx. 20*  
12 oz Canned Coca Cola Products *\$1.50 each*  
10 oz Dasani Bottled Water *\$1.50 each*  
10 oz Bottled Juice *\$1.50 each*  
Vitamin Water *\$3.00 each*  
Milk *\$1.25 each*

## *Themed buffets*

Buffets include fresh baked breads, butter, iced tea, water and coffee service

### **Big Easy**

Cajun Crab Louis Salad  
Chicken and Andouille Gumbo with Rice  
Bronzed Redfish with Sautéed Peppers and Onions  
Roasted Eggplant, Zucchini, Squash and Sweet Onion  
*\$22.50*

### **Gourmet Soup and Salad Display**

Classic Caesar Salad  
House Tossed Salad with Carrots and Tomato  
Spinach Salad with Fresh Berries and Pecans  
Two Seasonal Chef Selection Soups  
Assorted Dressings  
*\$16.99*

### **Ohio Proud**

Tossed Salad with Tomato, Cucumber, Red Onion, Housemade Croutons  
Ranch and Italian Dressings  
Meatloaf with Gravy  
Cornbread Stuffed Chicken Breast  
Chive Mashed Potatoes  
Sautéed Zucchini and Peppers  
*\$20.50*

### **West Coast**

Field Greens with Goat Cheese, Sweet Onion,  
Toasted Walnuts and Dried Cherry Vinaigrette  
Grilled Salmon with Roasted Shallots  
Braised Chicken Breast with Wild Mushroom Sauce  
Spinach Potato Gratin with Gouda Cheese  
Dried Berry Rice Pilaf  
*\$21.50*

### **Little Italy**

Caprese Salad with Sliced Tomatoes and Mozzarella Cheese with  
Fresh Basil Oil and Balsamic Vinegar  
Chicken Saltimbocca, Sage Rubbed Chicken Wrapped in Prosciutto Ham  
Tortellini with Salami, Pepperoni, Banana Peppers, Onions, Spinach  
and Roasted Garlic Cream  
Sautéed Green Beans, Diced Tomatoes, Onion and Roasted Mushrooms  
*Saffron Risotto*  
*\$22.50*

## *Themed Buffets (Continued)*

### **Southern Comfort**

Vegetarian Black Bean Chili with Sour Cream, Cheddar Cheese and Scallions

Slow Roasted Beef Brisket

Southern Fried Chicken

Chipotle Mashed Potatoes

Green Bean Casserole

Warm Biscuits with Butter and Honey

*\$21.50*

### **Pacific Rim**

Seared Tofu with Sweet Chile Glaze, Rice Noodles and Snap Peas and Carrots

Crispy Cashew Chicken with Broccoli, Red Peppers and Baby Corn

Vegetarian Egg Roll, Steamed and Fried Rice

*\$21.50*

### **Tailgate**

Burgers, Beef Hot Dogs, Grilled Chicken and Vegetarian Burgers

Tossed Salad with Cucumbers, Tomato and Red Onion

Baked Beans

Creamy Potato Salad

Chips and Dips

*\$19.50*

### **Deli Bar**

Redskin Potato Salad

Smoked Turkey, Pastrami and Ham

Portobello Mushrooms and Grilled Seasonal Vegetables

Sliced Monterey Jack, Cheddar and Swiss Cheeses

Lettuce, Tomato, Red Onion and Pickles

White and Wheat Breads and Buns

Housemade Assorted Spreads

*\$19.50*

## *Sandwiches and Salads*

Brown Bag Lunch includes Assorted Coca-Cola Products  
and choice of Two Sides *\$10.50*

Potato Salad, Garden Pasta Salad, Kettle Chips or Baked Chips  
Cookies, Apple, Fruit Salad or Low Fat NutriGrain Bar  
*8 Person Minimum Order (Please Limit Your Selections to 4)*

### **Turkey Cheddar**

Slow Roasted Turkey Breast, Lettuce, Tomato and Cheddar Cheese on Sourdough

### **Ham and Swiss**

Thin Sliced Ham, Swiss Cheese, Tomato and Lettuce on Marble Rye

### **Italian**

Thin Sliced Ham, Salami, Pepperoni and Provolone Cheese, Topped with Lettuce,  
Tomato, Banana Peppers and Black Olives on Seasoned Italian Roll

### **Tuna Salad**

Tuna Salad with Tomato, Lettuce on Multigrain Bread

### **Roast Beef and Bacon**

Thin Sliced Roast Beef, Crispy Bacon Slices and Bleu Cheese with Tomato Lettuce on a Hearty Whole Wheat Roll.

### **Tuscan Roasted Vegetable Wrap**

Roasted Zucchini, Yellow Squash, Eggplant, Red Peppers, Baby Field Greens and Hummus on Herb Wrap **vegan**

### **Bronzed Chicken Wrap**

Roasted Lightly Spicy Chicken Breast, Shredded Mozzarella Cheese, Tomato,  
Lettuce and Thin Sliced Red Onion

### **Grilled Portobello**

Portobello Mushroom Marinated in Balsamic Vinaigrette, Grilled and served  
with Lettuce, Tomato on a Hearty Whole Wheat Roll **vegan**

### **House Salad**

Romaine Lettuce and Baby Field Greens with Carrot, Cherry Tomato,  
Red Onion with Herb Vinaigrette **vegan**

### **Classic Caesar Salad**

Crisp Romaine Lettuce, Shredded Parmesan Cheese,  
Garlic Croutons and Caesar Dressing

*Sandwiches are accompanied by mayonnaise and mustard*

## *Plated Sandwiches and Salads*

All Sandwiches are served with your choice of Redskin Potato Salad or Garden Pasta Salad,  
Fruit Salad, Pickle Spear, Coffee and Iced Tea  
*\$12.99*

### **Turkey Cheddar**

Slow Roasted Turkey Breast with Lettuce, Tomato and Cheddar Cheese on Sourdough

### **Ham and Swiss**

Thin Sliced Ham, Swiss Cheese, Tomato and Lettuce on Marble Rye

### **Italian**

Thin Sliced Ham, Salami, Pepperoni and Provolone Cheese, Topped with Lettuce,  
Tomato, Banana Peppers and Black Olives on Seasoned Italian Roll.

### **Tuna Salad**

Tuna Salad with Tomato, Lettuce on Multigrain Bread

### **Roast Beef and Bacon**

Thin Sliced Roast Beef, Crispy Bacon Slices, Bleu Cheese, Tomato  
and Lettuce on a Hearty Whole Wheat Roll.

### **Tuscan Roasted Vegetable Wrap**

Roasted Zucchini, Yellow Squash, Eggplant, Red Peppers,  
Baby Field Greens and Hummus in a Tortilla Wrap **vegan**

### **Bronzed Chicken Wrap**

Roasted Lightly Spicy Chicken Breast, Mozzarella Cheese, Tomato,  
Lettuce and Thin Sliced Red Onion

### **Grilled Portobello**

Portobello Mushroom Marinated in Balsamic Vinaigrette, Grilled and served  
with Lettuce, Tomato and Sprouts on a Hearty Whole Wheat Roll **vegan**

*All Salads are served with Freshly Baked Breads, Butter, Coffee and Iced Tea.*

### **Bronzed Chicken Salad**

Tender Roasted Chicken Breast in our Bronze Seasoning served on a bed of Crisp Greens  
with Crumbled Bleu Cheese, Grape Tomatoes, Caramelized Red Onion

### **Grilled Salmon Salad**

Grilled Salmon with Spinach, Fresh Seasonal Berries and Vanilla Vinaigrette

### **Tuscan Chicken Salad**

Balsamic Marinated Chicken Breast with Field Greens, Tomato, Artichoke,  
Red Onion, Kalamata Olives, Proscuitto Ham and Roasted Tomato Vinaigrette.

### **Grilled Chicken Caesar Salad**

Grilled Chicken Breast on a bed of Romaine Lettuce, Shredded Parmesan Cheese,  
Garlic Croutons and Caesar Dressing

### **Sesame Tofu Salad**

Seared Sesame Tofu over Bok Choy and Napa Cabbages with Shiitake Mushrooms,  
Red Peppers, Baby Corn and Soy Ginger Vinaigrette **vegan**

## *Hor d'Oeuvres Displays*

### Seasonal Fruit Display

Small (Serves 15-20) \$50.00  
Large (Serves 35-45) \$100.00

### Vegetable Display with Ranch Dip

Small (Serves 15-20) \$45.00  
Large (Serves 35-45) \$90.00

### Imported and Domestic Cheese Display with Crackers and Bread

Small (Serves 15-20) \$75.00  
Large (Serves 35-45) \$150.00

### Hummus Display

Traditional and Black Bean Hummus served with  
Mixed Olives and Toasted Pita \$45.00  
Serves 20-25

### Fresh Mozzarella Cheese and Sliced Beefsteak Tomatoes with Basil Oil and Kalamata Olives \$55.00

Serves 15-20

### Shrimp Cocktail

Chilled Shrimp with Housemade Cocktail Sauce, Fresh Horseradish and Lemons \$120.00  
Serves 15-20

### Antipasto Tray

Imported and Domestic Meats and Cheeses with Olives and Pickles,  
Crackers and Bread \$80.00  
Serves 15-20

### Baked Brie En Croute

Warm Brie Cheese Wrapped in Tender Puff Pastry served with Fresh Fruit,  
Crackers and Warm Bread \$55.00  
Serves 15-20

### Gourmet Sandwich Display

Chef Selection Deli Sandwiches with Housemade Spreads  
on Fresh Baked Bread \$65.00  
Serves 15-20

## *Appetizers*

### Vegetarian \$1.50 each

Spinach and Goat Cheese Stuffed Mushrooms  
Asiago Cheese Straws  
Spanikopita  
Antipasto Skewers  
Caprese Bruschetta  
Spicy Toasted Cheese Ravioli with Parmesan Dipping Sauce

### Chicken/Beef/Pork \$1.75 each

Italian Sausage and Parmesan Stuffed Mushrooms  
Ginger Soy Chicken Wings with Toasted Sesame Seeds  
Beef Meatballs with Hoisin Barbecue or Spicy Marinara  
Rosemary Sage Chicken Skewers  
Shaved Roast Beef Bruschetta with Tomato Coulis  
Chicken Tenders with BBQ or Buffalo Sauce

### Seafood \$2.25 each

Cajun Crayfish Puffs  
Petite Crab Cakes with Mustard Dipping Sauce  
Fried Shrimp with Pineapple Sweet and Sour Sauce  
Crab and Artichoke Salad in Phyllo Cup

### Carving stations

All Carving Stations are Accompanied by Petite Rolls  
Minimum of 50 guests

Prime Rib with Au Jus and Fresh Horseradish \$13.50 per person  
Slow Roasted Striploin with Petite Rolls, Horseradish Cream \$11.50 per person  
Slow Roasted Pork Loin Rubbed with Rosemary and served with Roasted Shallots \$7.50 per person  
Herb Crusted Pork Loin with Ohio Apple Compote with Dijon Scallion Cream \$7.50 per person  
Roasted Turkey Breast with Tarragon Mustard \$6.50 per person  
Beef Tenderloin with Bearnaise Sauce \$16.50 per person

## *Served Meals*

Served Entrees includes Two Sides Dishes, Salad,  
Freshly Baked Breads and Butter, Iced Tea, Water and Coffee Service  
(Except where noted)

## Salad Options

(Please choose one option)

### House Salad

Romaine Lettuce and Baby Field Greens with Carrot, Cherry Tomato,  
Red Onion, and New York Flatbread

### Classic Caesar

Crisp Romaine Lettuce, Shredded Parmesan Cheese,  
Garlic Croutons and Caesar Dressing

### Baby Field Greens

Baby Field Greens with Grape Tomatoes, Asparagus and Blue Cheese Crumbles

### Wedge Salad

Wedge of Iceberg lettuce with Crispy Bacon, Hard Boiled Eggs and Tomatoes Wedges

### Spinach Salad

Baby Spinach Topped with Smoked Gouda Cheese,  
Spicy Roasted Walnuts and Pickled Red Onions **contains nuts**

Please Choose Two Dressings:

Balsamic Herb Vinaigrette

Buttermilk Ranch

Hearty Blue Cheese

Tomato Bacon Dressing

Italian Dressing

## Entrée Selections

### Beef / Pork / Lamb

- Meatloaf House Recipe Meatloaf with Beef and Ground Pork with Au Jus \$15.99  
Housemade Meat Lasagna Layers of Ground Beef, Fresh Pasta, Ricotta Cheese and Tomato Sauce \$14.99  
(includes salad and one vegetable)  
Ribeye Steak with Wild Mushroom Sauce \$18.99  
Slow Roasted Pork Loin Rubbed with Rosemary and served with Roasted Shallots \$16.99  
N.Y. Strip Steak with Bearnaise Sauce \$20.99  
Seared Beef Tenderloin with Merlot Sauce Marketprice

### Chicken

- Chicken Florentine Chicken Breast Stuffed with Spinach and Mozzarella Cheese,  
Topped with Light Tomato Cream \$18.99  
Chicken Marsala Seared Chicken Breast topped with Mushroom Marsala Sauce \$16.99  
Parmesan Chicken Crispy Chicken Breast topped with Housemade Tomato Sauce and Parmesan Cheese \$16.99  
Bronzed Chicken Lightly Spicy Chicken Breast served with Tomato Coulis \$16.99  
Chicken Saltimbocca Sage Rubbed Chicken Breast wrapped in Prosciutto Ham and with Capers and Parmesan Cheese \$18.99  
Braised Chicken with Wild Mushroom Sauce \$16.99

### Vegetarian

- Housemade Vegetarian Lasagna Layers of Roasted Vegetables, Fresh Pasta and Fresh Tomato Marinara \$13.99  
(includes salad and one vegetable)  
Stuffed Portobello Mushroom with Smoked Gouda, Spinach and Mozzarella \$15.99  
Farfalle Primavera Bowtie Pasta with Asparagus, Red Peppers, Onions and Button Mushrooms in a Chardonnay Cream \$14.99  
(includes salad and one vegetable)  
Seared Tofu with Sweet Chile Glaze, Baby Corn and Scallions \$14.99 vegan  
Cheese Filled Tortellini with Banana Peppers, Spinach and Roasted Garlic Cream \$14.99  
(includes salad and one vegetable)

### Fish and Shellfish

- Crabcakes Lump Crabcakes served with Roasted Red Pepper Coulis \$18.99  
Grilled Salmon with Caramelized Shallots \$18.99  
Bronzed Redfish lightly Seasoned Fresh Snapper topped with Tomato Coulis \$19.99  
Cornmeal Crusted Walleye with Creole Remoulade \$18.99  
Jumbo Shrimp Primavera over Bowtie Pasta with Chardonnay Cream \$18.99  
(includes salad and one vegetable)

### Wild Rice Pilaf

- Roasted Herb Redskin Potatoes  
Saffron Risotto  
Egg Noodles  
Bacon and Chive Mashed Potatoes  
Three Cheese Whipped Potatoes  
Roasted Zucchini, Caramelized Onions and Red Peppers  
Steamed Broccoli and Carrots  
Roasted Mushrooms, Tomatoes and Pearl Onions  
Country Style Green Beans with Pepper Bacon  
Asparagus with Yellow Squash and Peppers  
Green Beans with Garlic Butter

## *Cakes and Pies*

*\$4.99*

### **Chocolate Mousse Cake**

Layers of rich Chocolate Cake and Creamy Mousse

### **Carrot Cake**

Moist Carrot Cake topped with Cream Cheese Icing

### **N.Y. Cheese Cake**

Traditional N.Y. Cheese Cake with Fresh Berry Glaze

### **Caramel Apple Pie**

Granny Smith Apples in Light Pastry, Drizzled with Caramel Sauce

### **Key Lime Pie**

Refreshing Key Lime Pie with Fresh Seasonal Berries

## *Fresh From the Oven*

*\$30.00 per pan serves 10-12*

### **White Chocolate Bread Pudding**

Warm Bread Pudding with Dried Cherries and White Chocolate chunks

### **Fudge Brownie**

Warm Fudge Brownie with Whipped Cream

### **House Baked Cinnamon Rolls**

Warm Cinnamon Rolls Topped with Cream Cheese Icing

### **Brownies / Cookies**

*\$3.50 per person*

Rich Chocolate Brownies and an Assortment of Housebaked Cookies including  
Chocolate Chip, Raisin, Sugar and Peanut Butter

### **Petite Dessert Display**

*\$5.99 per person*

Miniature Vanilla Crème Brulee

Chocolate Dipped Strawberries

Apple Caramel Parfait

Assorted Chocolate Truffles

Miniature Cakes with Seasonal Berries

Mocha White Chocolate Mousse