



Hors d'oeuvres

pricing does not include 22% service charge or 6.75% state sales tax
minimum 50 pieces each

Cold Selections | priced per piece

- smoked salmon mousse tartlets | \$3.5
- dried apricots with boursin cheese and walnuts | \$3.5
- prosciutto wrapped cantaloupe lollipops | \$3.5
- portabella and smoked mozzarella on focaccia crouton | \$3.5
- smoked salmon wrapped marinated asparagus | \$4.5
- pistachio crusted goat cheese & sun-dried tomato tart | \$4.5
- smoked duck, red onion marmalade & fig syrup on toast points | \$4.5
- beef tenderloin, horseradish mustard & micro greens on crostini | \$4.5
- rare seared tuna loin lollipops | \$4.5
- jumbo shrimp shooters | \$5

Hot Selections | priced per piece

- jumbo scallops wrapped in bacon | \$4
- pecan crusted chicken tenders with peach chutney | \$4
- andouille sausage en croute with spicy mustard dip | \$4
- goat cheese, artichoke and olive tartlet | \$4
- mini chicken wellington with orange dipping sauce | \$4
- fried four cheese ravioli with tomato basil sauce | \$4
- coconut fried shrimp with orange horseradish marmalade | \$5
- shrimp crab cakes with pommeray mustard tartar | \$5
- wild mushroom and goat cheese on warm herbed crostini | \$5
- prosciutto wrapped jumbo shrimp with peach barbeque sauce | \$5
- ancho-chili seared lamb chops with marsala mint glaze | \$5



Reception Stations

prices are per person for a maximum 90 minute service time

prices do not reflect 22% service charge or state sales tax

Amish and Midwestern Cheeses | \$ 7.50

- with crackers & flatbreads

Seasonal Fresh Fruit | \$ 6.50

- with honey chantilly cream

Atlantic Smoked Salmon | \$ 8

- shaved onions, capers, grated eggs with garlic crostini

Seasonal Vegetable Crudite | \$ 5

- with artichoke dip

Market Place Montage | \$12

- domestic cheeses, vegetable crudite, seasonal fruits
- smoked sausages, assorted dips
- crackers, crostini and farm breads

Antipasto | \$ 9

- buffalo mozzarella, marinated vegetables, capicola, genoa
- prosciutto, focaccia & crostini

Seafood Market | \$ 20

- jumbo shrimp, crab claws, oysters
- mussels and Alaskan king crab legs
- cocktail sauce, lemon, tabasco
- mignonette and jalapeno tartar sauce
- based on 4 pieces per person



Action & Carving Stations

Culinary Action Stations

Martini Mashed Potato Bar | \$8

- Whipped Butter, Bacon Bits, Sour Cream, Scallions
- Shredded Cheddar, Mushrooms, and Country Gravy

Polenta Martini Bar | \$10

- Creamy Goat Cheese Polenta, Sauteed Chicken
- Garlic Roasted Shrimp, Tomatoes, and Shaved Asiago

Italian Pasta Station | \$12

- Italian Sausage, Grilled Chicken Breast, Fresh Basil,
- Marinated Olives, Peppers, Mushrooms & Garden Vegetables
- Creamy Alfredo and Marinara Sauces

Asian Stir Fry Station | \$14

- Shrimp, Chicken, and Beef
- Snap Peas, Carrots, Green Onions, Mushrooms, Sprouts,
- Peppers, and Broccoli, made to order; and served with Fried Rice

Dim Sum | Station | \$9.00 per person

- Asian Dumplings stuffed with Pork, Chicken or Vegetables
- steamed to order served with asian dipping sauces

Carving Stations

Roasted Breast of Turkey | \$ 250 each

- silver dollar rolls, tarragon mayonnaise
- spiced mustard, cranberry relish
- serves approximately 40 guests

Sugar Glazed Ham | \$275 each

- petite buttermilk biscuits, corn muffins
- honey mustard
- serves approximately 50 guests

Rare Seared Ahi Tuna Loin | \$375 each

- cinantro ginger crust with wasabi mayonnaise
- ginger soy glaze
- serves approximately 40 guests

New York Sirloin | \$375 each

- petite rolls, horseradish
- red pepper mayonnaise and spiced mustard
- serves approximately 40 guests

All Action/Carving Stations require a Chef at \$100 each

All Action Stations are priced per person for a maximum of 90 minutes

Service Charge of 22% and state sales tax are not reflected in pricing



Sweet Stations & Late Night Snacks

Chocolate Fondue | \$8

- Maracibo Dark and White Chocolate
- Cubed Pound Cake, Fresh Strawberries
- Pineapple, Cantaloupe, Marshmallows
- Graham Crackers

Sweet Sensations Station | \$7

- Pecan Diamonds, Mini Eclairs, Cream Puffs,
- Fresh Fruit Tartlets, Lemon Bars, Chocolate Dipped Strawberries
- Exotic Fruit Mousse Cups and White Chocolate Almond Clusters

International Coffee Station | \$6

- Freshly Brewed Columbian Coffee & Specialty Teas
- Assorted Flavoring Syrups
- Whipped Cream, White and Milk Chocolate Shavings
- Cinnamon Sticks & Rock Candy Stir Sticks

The Buckeye Bar | \$9

- flourless chocolate torte
- creamy peanut butter mousse
- shards of peanut tuille
- peanut butter sauce, chocolate shavings & freshly whipped cream
- rich Ohio buckeye candies
- Starbucks coffees & teas

Grilled Cheese Station | \$10

- grilled cheddar on sourdough
- brie & loganberry preserves on whole grain
- fresh mozzarella with basil on focaccia
- tomato bisque shooters

The Flatbread Bar | \$9

- margarita style with fresh tomatoes, basil & mozzarella
- goat cheese & kalamata olives
- grilled chicken with pesto & parmesan

The Slider Bar | \$12

- spicy chorizo with creamy guacamole and matchstick potato fries on brioche
- blackened grouper with homemade slaw and remoulade
- classic beef & Ohio cheddar
- presented with sweet potato, beet & classic chips

all sweet stations and late night snacks are priced per person for a 90 minute service time

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