

Hors d'oeuvres

Hot Hors D' Oeuvres

- Duck Spring Roll \$4
- Seared Caribbean Crab Cake with Mango & Lime Relish \$4
- Edamame Bean Potsticker \$3
- Lobster Pot Pie \$6*
- Parmesan Breaded Stuffed Peppadew Peppers \$4
- Chicken Lemongrass Potsticker \$4
- Cuban Spring Roll \$4
- Wild Mushroom Tart \$4
- Spicy Shrimp Chopsticks \$5*
- Assorted Petite Quiche \$3
- Steak Tataki \$4
- Vegetable Spring Rolls with Sweet & Sour Sauce \$3
- Water Chestnut & Bacon \$3
- Truffled Risotto Rolls \$3
- Plum Glazed Chicken Yakitori with Leeks \$3
- Buffalo Chicken Spring Rolls \$3
- Sausage Stuffed Mushroom \$3
- Sea Scallop Bacon Skewer \$4
- Chicken Quesadilla Roll \$3
- Sirloin, Bacon & Gorgonzola Skewer \$4
- Miniature Beef Wellington \$4
- Butter Pecan Shrimp Skewer with Thai Chili Sauce \$4

Cold Hors D' Oeuvres

- Tomato Nicoise Bruschetta \$3
- Shrimp Cocktail with Cocktail Dipping Sauce \$4
- Assorted Sushi Rolls with Ginger, Soy & Wasabi \$4
- Mediterranean Antipasto Skewer \$3
- Cured Salmon on Peppered Crostini with Crème Fraiche \$4
- Citrus & Sesame Ahi Tuna Tar-Tar on Crisp Rice Cake \$5*
- Zatar Hummus with Kalamata Olive, on Toasted Pita \$4

Hors D' Oeuvres Package Option

- Your Choice of 2 Selections \$7**
- Your Choice of 3 Selections \$10**
- Your Choice of 4 Selections \$13**

*Excluded Items, available with upcharge



Reception Stations

Chef Attended Stations

Served with silver dollar rolls & appropriate condiments
\$100 Carver fee per station attendant

Oven-Roasted Turkey

Served with Cranberry Relish \$6 per person

New York Strip Loin

Served with Peppercorn Gravy \$8 per person

Pepper Corn Crusted Tenderloin of Beef

Served with a Béarnaise Sauce \$10 per person

Honey Glazed Ham

Served with Lavender Jus \$5 per person

Rosemary & Apple Jack Pork Loin \$4 per person

Seafood Displays

Seafood selections are presented on shaved ice. Served with Cocktail Sauce, Lemons, Tabasco Sauce, & Crackers

Iced Jumbo Shrimp \$200 (50 pieces)

Alaskan Snow Crab Claws

With Cajun Remoulade \$250 (35 pieces)

Fresh Rolled Sushi Display

Wasabi, Pickled Sesame Ginger \$150 (35 pieces)

Farmers Market Display

Seasonal Fresh Vegetables with Assorted Dips
\$4 per person

Seasonal Fresh Fruit Display

Sliced Fresh Fruits Presented with Yogurt Dipping Sauce
\$5 per person

Mediterranean Antipasti Display

Baby Lamb Chops, Mint Pesto, Hummus with Pita Bread, Kalamata Olives, Italian Sausage, European Cheeses, Crumbled Feta
Charcuterie with Breads
\$175 (serves 35)

Spinach & Artichoke Dip

With sliced Baguettes in Sourdough Rounds
\$150 (serves 35)

International & Domestic Cheese Display

Garnished with Grapes. Presented with Assorted Crackers & Sliced Baguettes
\$5 per person

Baked Brie in Puff Pastry

Displayed with Mango & Toasted Almonds
Served with Sliced Baguette
\$160 (serves 35)

Dinner Buffets

Edgewater Park Buffet

Caesar Salad with Parmesan & Croutons
Spring Greens with Assorted Toppings & Choice of Dressing
Grilled Salmon with Passion Fruit Buerre Blanc
Chicken Madiera with Savory Roasted Mushrooms & Tarragon
Grilled Seasonal Vegetables with Fresh Herbs & Duchess Potatoes
Dessert: Fruit Martini \$38 per person

PlayhouseSquare Buffet

Housemade Chicken Noodle Soup
Iceberg Wedges with Pickled Onions, Feta Cheese & Assorted Dressings
Snap Pea & Shiitake Salad with Mandarin Oranges
Seared Gulf Marlin with Shrimp Cream Sauce
Seared Chicken Breast with Swiss Mornay Sauce & Crisp Pancetta
Chef Carved Braised Beef Short Rib with Buttered Biscuits & Espagnol Sauce
Yukon Smashed Potatoes & Seasonal Vegetables
Dessert: Assortment of Chocolate, Carrot, & Lemon Cakes \$42 per person

Great Lakes Buffet

New England Clam Chowder or House Mississippi Gumbo
Baby Carrot & Raisin Salad with Fresh Dill Dressing
Traditional Caesar Salad & Apple, Pear & Walnut Salad
Chicken Saltimbocca with a Supreme Sauce, Gremolata
Lake Erie Walleye with Lemon Cream Veloute, Grapes, & Parsley
Chef Carved Prime Rib of Beef with a Béarnaise Sauce & Peppercorn a Jus
Roasted Shallot Whipped Potatoes & Sautéed Snap Peas
Dessert: Assorted Seasonal Cheesecakes \$46 per person



*All Buffets Include Water, Iced Tea,
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tazo® Specialty Teas, Warm Rolls & Butter*

A minimum guarantee of 10 is required for these buffets.
A 21% taxable service charge and applicable state tax will be applied to all prices. Prices subject to change.

Signature Dinner Buffets

Terrace View Buffet

Chef's Garden Greens with Tomato, Cucumber, & Croutons with Assorted Dressings
Lemon Garlic Grilled Chicken Breasts
Smokey BBQ Memphis Style Ribs with Cole Slaw
Prime Five Ounce Sirloin Steaks with Peppercorn Demi-Glace
Grilled Vegetables on Skewers with Herb Butter
Grilled Jumbo Prawns with Citrus Butter Sauce
Whipped Potatoes & Boston Baked Beans
Corn Bread Muffins & Butter
Chocolate Fountain with Pound Cake, Fruit, Berries & Pretzels
\$50 Per Person

Cleveland Cookout Buffet

Chef's Seasonal Garden Salad
Red Bliss Potato Salad
Grilled BBQ Chicken Breasts
Lemon Garlic Grilled Chicken Breasts
Grilled Angus Burgers with American, Swiss, & Cheddar Cheese
Served with Whole Wheat & White Buns
Lettuce, Tomato, Onion, & Pickles
Mustard, Ketchup, & Mayonnaise
Baked Potatoes with Assorted Toppings including
Chives, Chopped Bacon, Sour Cream, & Butter
Corn on the Cob with Sweet Butter
Apple Pie
\$36 per person

*All Buffets Include Water, Iced Tea,
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Tazo® Specialty Teas, Warm Rolls & Butter*

**\$100 Attendant & \$75 Grill Fee apply, if onsite cooking is requested, limited to groups of 50 or less*

A minimum guarantee of 10 is required for these buffets.
A 21% taxable service charge and applicable state tax will be applied to all prices. Prices subject to change.



Served Dinner

Starter (Choice of One)

Tomato & Blue Cheese Bisque

New England Clam Chowder

Iceberg Wedge with Bleu Cheese & Pickled Red Onion with Raspberry Vinaigrette

Spinach Salad with Walnuts, Red Onion, Gorgonzola Cheese with Warm Bacon Vinaigrette

Spring Greens with Carrots, Cucumbers, Cherry Tomatoes, & Croutons Served with Choice of Dressings

Please select one entrée to be served to each guest. If more than one entrée is chosen, the highest price will be charged for each selection.

Entrée Selections

Honey Glazed Airline Chicken Breast

Breast of Chicken with Classic Demi Glace
Mushroom Risotto & Haricot Verts \$32 per person

Tomato Basil Stuffed Chicken Breast

Roasted Tomatoes, Mozzarella, & Balsamic Reduction
Herb Risotto & Seasonal Vegetables \$33 per person

Chicken Saltimbocca

Boneless Breast of Chicken with Goat Cheese, Sage, Basil,
Crisp Pancetta, Thyme Butter Demi Glace
Mashed Potatoes & Seasonal Vegetables \$34 per person

New York Strip Steak

Pan Roasted with Port Wine Shallot Sauce Horseradish
Mashed Potatoes & Grilled Vegetables \$37 per person

Combination Plate

Choice of Two:

Petit Filet with White Truffle Demi Glace

Seared Chicken Breast with Natural Jus

Grilled Atlantic Salmon with Nicoise Relish

\$42 per person

Bacon Wrapped Char Grilled Filet Mignon

White Truffle Demi Glace Smashed Red Skin Potatoes,
Asparagus \$42 per person

Atlantic Salmon

Mustard & Panko Crusted with Tomato Coulis
Parmesan Risotto & Seasonal Vegetables \$35 per person

Mediterranean Walleye

Herb & Panko Crusted Walleye with Tomato Caper Relish,
New Potatoes & Mushroom Hash \$32 per person

Smoked Mozzarella Ravioli

Grilled Artichokes & Roasted Mushrooms, Truffled Ricotta
\$30 per person

Five Spiced Pork Tenderloin

Basmati Rice & Stir-Fried Vegetables \$33 per person

Dessert (Choice of One)

Carrot Cake

Lemon Chiffon Cake

Dark Chocolate Layer Cake

New York Style Cheese Cake

Crème Brulee (Add \$2 per person)

All Entree are Served with Chef's suggested starch and vegetable selections.

All Dinner Selections include Water, Iced Tea, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, & Tazo® Specialty Tea, Warm Rolls & Butter

A 21% taxable service charge and applicable state tax will be applied to all prices. Prices subject to change.

Bar & Beverage Options

Hosted Bar, Consumption

A fully stocked bar featuring call, premium, or prestige brand liquor selections, including mixers & garnishes. Charges are based on actual beverage consumption during the specified time. Prices listed are per drink.

Call Consumption Bar

Call Brand Cocktails \$5.50
Imported & Craft Beer \$4.50
Domestic Beer \$4.00
Wine by the Glass \$5.50
Soft Drinks & Sparkling Water \$2.75
Cordials, \$6.00

Premium Consumption Bar

Premium Brand Cocktails \$6.00
Imported & Craft Beer \$4.50
Domestic Beer \$4.00
Wine by the Glass \$6.75
Soft Drinks & Sparkling Water \$2.75
Cordials \$6.00

Prestige Consumption Bar

Prestige Brand Cocktails \$6.50
Imported & Craft Beer \$4.50
Domestic Beer \$4.00
Wine by the Glass \$9.50
Soft Drinks & Sparkling Water \$2.75
Cordials \$6.00

Hosted Bar, Hourly Package

A fully stocked bar featuring call, premium, or prestige brand liquor selections, including mixers & garnishes. Charges are per person during the specified time.

Call Package Bar

First Hour \$10 per person
Each Additional Hour \$5 per person

Premium Package Bar

First Hour \$12 per person
Each Additional Hour \$6 per person

Prestige Package Bar

First Hour \$14 per person
Each Additional Hour \$7 per person

Cash Bar

A fully stocked bar featuring call brand or premium brand liquor selections, including mixers and garnishes. Prices listed are per drink. Cash bar prices include state sales tax.

Call Cash Bar

Call Brand Cocktails \$6.00
Imported & Craft Beer \$5.00
Domestic Beer \$4.50
Wine by the Glass, \$6.00
Soft Drinks & Sparkling Water \$2.75
Cordials, \$6.50

Premium Cash Bar

Premium Brand Cocktails \$6.50
Imported & Craft Beer \$5.00
Domestic Beer \$4.50
Wine by the Glass, \$7.25
Soft Drinks & Sparkling Water \$2.75



A bartender charge of \$75.00 per bar will be applied if total bar sales do not exceed \$500.00 per bar.

A \$75.00 cashier charge will also be applied for each cash bar.

A 21% taxable service charge and applicable state tax will be applied to all prices. Prices subject to change

Bar Brands

Call Brands

Smirnoff
Beefeater
Jim Beam
J&B
Cuzan Light Rum
Sauza Gold
Seagrams 7
E & J Brandy

Sycamore Lane of California:
White Zinfandel
Chardonnay
Cabernet Sauvignon

Domestic, Local, & Imported Beer

Premium Brands

Absolut
Tanqueray
Jack Daniel's
Dewars
Myers Dark
Jose Cuervo Gold
Seagrams V0
E & J Brandy

Esser Vineyards of California:
Chardonnay
Merlot
Cabernet Sauvignon

Domestic, Local, & Imported Beer

Prestige Brands

Grey Goose
Hendricks
Makers Mark
Johnny Walker Red
Pyrat Rum
Patron Silver
Crown Royal
E & J Brandy

Natura Casablanca Chile, Organic:
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon

Domestic, Local, & Imported Beer