

# CATERING POLICIES & PROCEDURES

*Our menus have been prepared to reflect our personalized style of catering service. We provide these selections in order to help you plan your catered event. These are only a sampling of services offered, and can act as culinary guides to your selection process. Should you propose a special request, our entire staff stands ready to fulfill your needs. The following information is offered in answer to frequently asked questions.*

## Food & Beverage Service

*Only food and beverage provided by ARAMARK may be served on the Stadium grounds. Event menus, room arrangements and other details pertaining to your function should be submitted to the catering department at least thirty days prior to your event. Our catering department will be happy to plan a menu especially for you or assist you in selecting the proper menu items and arrangements to ensure a successful function.*

## Standard Equipment Provided

*During off-season ARAMARK's traditional banquet set is tables for 8 guests. In season, a charge may be assessed to change Club Level from game-day set to a banquet set. All tables will be set with white cloths and napkins. We are happy to provide additional colors available for napkins only.*

*ARAMARK provides four (2) 8' tables for use at registration, display, or coat check. Additional tables may be rented at \$20.00 each and would include a white cloth. Please give advance notice of these requests.*

## Deposit and Payment Information

*An advance deposit constituting 25% of the estimated cost is required upon contract. An additional 50% is required one month prior to date of event. Balance of the total contract price, based on the guaranteed count, is due 72 business hours prior to the function. Such payments shall be by cash, credit card or check.*

## Guaranteed Guest Count

*Guaranteed attendance must be provided three working days in advance of the event. If no guarantee is given, host is responsible for the contracted number. ARAMARK will prepare to serve 3-5% (up to a maximum of 20 guests) above the guaranteed number for seated meals.*

## Cancellation

*Events cancelled prior to 90 days before scheduled date will be entitled to a refund of half of advance deposit. No refunds will be extended to cancellations within ninety days of event.*

## Food and Beverage Prices

*Food and beverage prices are subject to change. Prices will be guaranteed one year in advance and only when a signed catering contract is executed and 50% deposit received.*

## Administrative Charge and Tax

*A standard administrative charge of 18% shall be assessed on all food and beverage served. Food, beverages, administrative charges, and any labor charges are subject to 6.5% sales tax. If your group is tax exempt, please present a current copy of your Ohio State Tax Exempt Certificate prior to your event.*

## Additional Services

*Flowers, entertainment, special linens, and equipment, etc., can be arranged for an additional charge through your special events sales representative. Requirements such as parking and audio-visual equipment, and all special deliveries to the Stadium, may be coordinated through your Stadium contact.*

## **BREAKFAST SERVICE**

*Served with Coffee, Decaffeinated Coffee, and Hot Tea*

### **THE CLASSIC CONTINENTAL**

*Assorted Fruit Juices*

*Cut Fresh Fruit*

*Assorted Bagels, Muffins and Danish*

*Butter, Preserves and Cream Cheese*

*\$11.95 per person*

### **SOUTHERN CONTINENTAL**

*Assorted Fruit Juices*

*Cut Fresh Fruit*

*Sausage Biscuits*

*Assorted Breakfast Breads*

*\$13.25 per person*

### **DELUXE CONTINENTAL**

*Assorted Fruit Juices*

*Whole and Cut Fresh Fruit*

*Individual Fruit Yogurt Cups*

*Assorted Bagels, Muffins, Danish*

*\$13.75 per person*

### **BUFFET BREAKFAST**

*Sliced Fresh Fruit and Berries*

*Fluffy Scrambled Eggs*

*Crisp Bacon and Sausage Patties*

*Home Fried Potatoes*

*Assorted Bagels, Muffin, and Danish*

*\$15.25 per person*

### **REFRESHING BREAKS**

*Assorted Soft Drinks and Bottled Spring Waters @ \$2.50 each*

*Iced Tea, Lemonade or Fruit Punch @ \$24.00 per gallon*

*Coffee, Decaffeinated Coffee and Hot Tea @ \$30.00 per gallon*

*Assorted Gourmet Chunky Cookies @ \$24.00 per dozen*

*Brownies, Lemon Squares, Pecan Bars and Blondies @ \$30.00 per dozen*

*Assorted Muffins, Danish, Bagels and Donuts @ \$30.00 per dozen*

*Potato Chips, Popcorn and Pretzels @ \$15.00 per bowl*

### **SPECIALTY BREAKS**

#### **The Couch Potato Break**

*Freshly Popped Popcorn*

*Pretzels and Chips with Onion Dip*

*M&M's, plain and peanut*

*Assorted Soft Drinks & Bottled Waters*

*\$11.95 per person*

#### **The Heart Healthy Break**

*Whole Fresh Fruit*

*Individual Fruit Yogurt Cups*

*Assorted Granola Bars*

*Assorted Fruit Juices & Bottled Waters*

*\$11.95 per person*

#### **The Monster Cookie Break**

*Assorted Chunky Cookies (chocolate chip, peanut butter, and oatmeal raisin)*

*Gourmet Double Chocolate Brownies and Blondies*

*Assorted Soft Drinks and Bottled Waters*

*Coffee, Decaffeinated Coffee and Hot Tea*

*\$13.75 per person*

*In addition to these selections,  
our culinary team is happy to customize a menu that is just right for your event.  
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## **BOX LUNCH MENUS**

*All Boxed Lunches are served with Chef's selection of Side Salad, Bag of Potato Chips, Assorted Soft Drinks, Bottled Water, and Gourmet Cookie. Maximum choice of three sandwiches.*

**Turkey** **\$14.95 each**

*Roasted Turkey Breast served on a Fresh Roll with crisp Lettuce and Tomato, accompanied with Dijon Mustard and Mayonnaise packets.*

**Roast Beef** **\$14.95 each**

*Sliced Roast Beef with Provolone Cheese served on a Fresh Roll accompanied with Dijon Mustard and Mayonnaise packets.*

**Ham** **\$14.95 each**

*Fresh Virginia Ham served with crisp Lettuce, Tomato and American Cheese on a Fresh Roll accompanied with Dijon Mustard and Mayonnaise packets.*

**Tuna or Chicken Salad** **\$13.95 each**

*White Albacore Tuna Salad or Marinated Herb Chicken Salad with crisp Lettuce and Tomato on a Fresh Roll.*

**Chicken Breast** **\$15.25 each**

*Grilled Marinated Chicken Breast on a Fresh Roll with crisp Lettuce and Tomato accompanied with Dijon Mustard and Mayonnaise packets.*

**Corned Beef** **\$15.75 each**

*Corned Beef and Swiss Cheese on a Marbled Rye Roll accompanied with Dijon Mustard and Thousand Island packets.*

**Vegetarian Pita Pocket** **\$14.95 each**

*A Whole Wheat Pita Pocket filled with crisp Lettuce, Tomato, Cucumber, Sliced Green Pepper, Sprouts, and shaved Provolone Cheese, accompanied with Italian Dressing packet. Served with a piece of Seasonal Fruit*

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## **LUNCHEON ENTRÉE SERVICE**

*All entrées are served with a Mixed Green Salad with a choice of dressings, freshly baked rolls with butter, fresh garden vegetables, coffee, decaffeinated coffee, hot tea, and iced tea. Sandwiches and salad entrées served with soup du jour.*

<b>Chicken Italiano</b>	<b>\$18.95</b>
<i>Grilled marinated Chicken Breast over Penne Pasta with zesty Marinara Sauce and grated Romano Cheese</i>	
<b>Pork a la Pecan</b>	<b>\$18.95</b>
<i>Pan-seared boneless Pork Loin topped with a Sun-dried Cranberry and Pecan Medley</i>	
<b>Stuffed Chicken Breast</b>	<b>\$20.95</b>
<i>Roasted Breast of Chicken stuffed with herbs and brie then served with a sun-dried tomato cream sauce</i>	
<b>Baked Lasagna (meat or vegetable)</b>	<b>\$16.95</b>
<i>Layers of tender Lasagna Noodles, Ricotta, Mozzarella, and Parmesan Cheeses with zesty Marinara Sauce and Spices, served with Garlic Bread</i>	
<b>Grilled Breast of Chicken</b>	<b>\$16.95</b>
<i>Boneless Breast of Chicken, served with a Lemon-Caper Butter Sauce</i>	
<b>Grilled New York Steak</b>	<b>\$21.95</b>
<i>Served open-faced on toasted Focaccia with sautéed Portabella Mushrooms</i>	
<b>Lemon Rosemary Chicken Sandwich</b>	<b>\$15.95</b>
<i>Served on Herbed Baguette</i>	
<b>Pasta Primavera</b>	<b>\$15.95</b>
<i>Lemon Pepper Linguini and fresh Roma Tomato Basil Sauce tossed with seasonal Vegetables and topped with shredded Smoked Mozzarella</i>	
<b>Oven Poached Halibut</b>	<b>\$24.95</b>
<i>Topped with a Lemon Dill Sauce</i>	
<b>Chicken Wrap</b>	<b>\$15.95</b>
<i>Blackened Chicken Strips, Cheddar Cheese, crisp Lettuce, Sweet Onions and Tomatoes, folded in a Sun-dried Tomato and Basil Tortilla</i>	
<b>Roast Tenderloin Baguette</b>	<b>\$21.95</b>
<i>Shaved medium rare Tenderloin of Beef, topped with Pepper Boursin, Garlic Mayonnaise, crisp Lettuce, Roma Tomatoes and sliced Bermuda Onion</i>	

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Lunch, page two

**Cobb Salad** **\$15.95**

*Traditional salad of marinated herb sliced Chicken, Guacamole, crisp Romaine, Tomato Wedges, crumbled lean Bacon, and Blue Cheese, with a choice of dressing*

**Salad Trio** **\$16.50**

*A generous portion of White Albacore Tuna Salad, marinated herb Chicken Salad, and Bow-tie Pasta Vegetable Salad, garnished with fresh sliced Tomatoes*

**Caesar Salad** (your choice of Cajun Chicken or Shrimp) **\$15.95**

*Fresh Romaine Lettuce with grated Parmesan Cheese and House-made Garlic Croutons*

**DELI BUFFET LUNCH**

*Soup du Jour with Oyster Crackers*

*Mixed Green Salad with Tomatoes, Cucumbers and Croutons, choice of dressings  
choice of*

*Tri-colored Farfalle Salad or  
Red Skin Potato Salad*

**PAUL BROWN** *Cold Sliced Smoked Turkey, Ham and Roast Beef  
Assorted Domestic Cheese Slices  
Sliced Tomatoes, Pickles, Lettuce and Onions  
Assorted Breads and Condiments*

*Chef's Selection of Assorted Cookies and Brownies  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**\$17.95 per person**

**STADIUM**

**A HEALTHY CHOICE BUFFET**

*Vegetarian Black Bean Soup*

*Fresh Spinach Salad with Strawberries slivered Almonds and Mushrooms;  
Choice of Dressings*

*Tomatoes and Cucumbers Vinaigrette  
Pasta Salad Primavera*

*Assorted Sandwiches wrapped in a Sun-dried Tomato Basil Tortilla,  
to include Smoked Turkey, Chicken Caesar Salad and Roasted Vegetable Wraps*

*Seasonal Fresh Fruit and Berries*

*Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*

**\$18.50 per person**

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12/07

**P A U L B R O W N S T A D I U M**

**VIVA L'ITALIA BUFFET**

*Minestrone Soup*  
*Traditional Caesar Salad*  
*Focaccia Garlic Bread*  
*Italian Sausage with sautéed Green Peppers and Onions*  
*Chicken Parmigiana*  
*Tri-color Tortellini tossed in Garlic and Olive Oil with Basil and Oregano*  
*Seasonal Vegetables*  
*Italian Cream Layered Cake*  
*Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*  
**\$21.95 per person**

**CINCINNATI SPORTS BUFFET**

*Old-Fashioned Macaroni Salad*  
*Zinzinnati German Potato Salad*  
*Mini Potato Pancakes*  
*Grilled Brats, Metts and Jumbo All-Beef Hot Dogs*  
*served with Sauerkraut and assorted condiments*  
*Cincinnati Chili served on a bed of Spaghetti with sides of*  
*Beans, diced Onions, shredded Cheddar Cheese and Oyster Crackers*  
*German Chocolate Cake*  
*Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea*  
**\$18.95 per person**

**A TASTE OF THE NFL BUFFET**

*New Orleans Seafood Gumbo*  
Shrimp, Chicken and Andouille Sausage in a rich spicy broth  
*Chicago Caesar*  
traditional Caesar Salad garnished with Strawberries, Red Onion, Artichokes and Hearts of Palm  
*Los Angeles Farmers Market*  
crisp raw Vegetable platter with a cool Ranch Dip  
*Green Bay Cheese Head Platter*  
Domestic and Imported Cheeses, garnished with Fresh Fruit, served with French Bread and Crackers  
*San Francisco Dim Sum*  
Pot Stickers, Crab Rangoon, and Spring Rolls, served with Soy Sauce and Hot Mustard  
*Texas Smoked Chicken Quesadillas*  
spicy Quesadillas served with Sour Cream, Salsa and Tex-Mex Rice  
*Cincinnati Roast Pork Loin*  
with German Beer Sauce, Sauerkraut and Mini Potato Pancakes  
*Atlanta Peach Cobbler*  
*Tennessee Pecan Pie*  
*Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*  
**\$27.95 per person**

*All prices are subject to 18% administrative charge, and 6.5% Sales Tax*

## **BUFFET DINNER SERVICE**

*All buffets are served with fresh baked rolls with butter and freshly brewed Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

### **A Taste of Cincinnati Buffet**

*Findlay Market Mixed Green Salad with Tomatoes, Cucumbers and Croutons  
Choice of Dressings  
German Potato Salad  
Seasonal Cut Fresh Fruit with a Yogurt Dressing  
Barbecued Brisket of Beef  
Roasted Pork Loin garnished with Sauerkraut, and served with a German Beer Sauce  
Seasonal Vegetable Medley  
Garlic Mashed Potatoes  
**\$27.95 per person***

### **The All-American Buffet**

*Hearty Beef Vegetable Soup  
Florida Fresh Fruit Display  
New York Tortellini Pasta Salad  
Kentucky Limestone and Romaine Salad with Choice of Dressings  
Oven Roasted Chicken with a Michigan Cherry Sauce  
Virginia Ham, carved to order  
Louisiana Seafood Gumbo served over Dirty Rice  
California Seasonal Vegetable Medley  
Oven Roasted Idaho Red Skin Potatoes  
**\$31.95 per person***

### **The Ultimate Buffet**

*Traditional Caesar Salad  
Spinach Salad with Mushrooms, Red Onion, diced Egg, Choice of Dressings  
Fresh Seasonal Fruit Display with Yogurt Dressing  
Bow-tie Pasta Salad with Mandarin Oranges, Dried Cranberries,  
Pine Nuts, and Feta Cheese, tossed with Raspberry Vinaigrette  
Carved Whole Roasted Baron of Beef  
Teriyaki glazed Salmon with Pineapple Chutney  
Grilled Breast of Chicken with Lemon Honey Mustard Sauce  
Dauphinoise Potatoes  
Seasonal Vegetable Medley  
**\$36.95 per person***

*Substitute Halibut for Salmon \$42.95*

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our culinary team is happy to customize a menu that is just right for your event.  
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## **DINNER ENTRÉE SERVICE**

*All entrées are served with choice of Salad, Fresh Baked Rolls with Butter,  
Chef's selection of Seasonal Vegetables, and  
freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, and Iced Tea*

- Oven Roasted Chicken** **\$25.25**  
*Boneless Breast of Chicken with a Champagne Sauce, served with a Wild Rice Pilaf*
- Pecan Crusted Chicken** **\$26.95**  
*French cut Chicken Breast breaded with Crushed Pecans and topped with a Red Wine Cranberry Relish, and served with Dauphinoise Potatoes*
- Chicken Florentine** **\$27.95**  
*Roasted Breast of Chicken stuffed with a herbed spinach, thin-sliced and fanned around Garlic Mashed Potatoes, and topped with a Roasted Red Pepper Sauce*
- Chicken Oscar** **\$29.25**  
*Boneless Breast of Chicken topped with Crabmeat, Asparagus and Hollandaise Sauce, served with a White and Wild Rice Blend*
- Filet of Beef Tenderloin** **\$34.95**  
*A tender Filet with a Madeira Wine Sauce, served with Dauphinoise Potatoes*
- Beef Rib Eye** **\$31.95**  
*Slowly roasted and hand cut, with Creamed Horseradish on the side and served with Garlic Roasted Mashed Potatoes*
- Grilled North Atlantic Salmon** **\$29.95**  
*Served with Lemon Basil Pesto Cream Sauce over sautéed Spinach and accompanied with Yukon Gold and Sweet Potatoes Dauphinoise*
- Roasted Pork Loin** **\$26.95**  
*Herb Crusted Pork Tenderloin with an Apple Cinnamon Glaze and Roasted New Potatoes*
- Beef Tenderloin and Breast of Chicken Duet** **\$38.50**  
*A Petite Filet of Beef Tenderloin topped with a Bordelaise Sauce paired with a Grilled Breast of Chicken with a Lemon Honey Mustard Sauce, served with a Wild Mushroom Rice Pilaf*
- Maryland Crab Cake and Filet Mignon** **\$39.95**  
*A Maryland style Crab Cake with a Rémoulade Sauce, paired with a center cut Filet Mignon with Wild Mushroom Port Wine Demi-glace, served with Roasted Redskin Potatoes*

*In addition to these selections,  
our culinary team is happy to customize a menu that is just right for your event.  
For multiple entrée choices, add \$1.00 per person.  
Please ask your Catering Manager to recommend a vegetarian substitute.  
All prices are subject to 18% administrative charge, and 6.5% sales tax.*

12/07

**P A U L B R O W N S T A D I U M**

## ***DINNER SALAD SERVICE***

### **Caesar Salad**

*Crisp Romaine Lettuce and crunchy Grilled Crostinis tossed in traditional Caesar Dressing and garnished with Reggiano Parmigiano Cheese*

### **Field Greens**

*Red Oak and Frisée Lettuce, Radicchio, Roma Tomatoes, Sliced Mushrooms and grated Parmesan Cheese, served with Basil Vinaigrette Dressing*

### **Romaine Salad**

*Crisp Romaine Lettuce with Mandarin Oranges, Dried Cherries and Pine Nuts, served with Raspberry Vinaigrette*

### **Spring Mixed Greens**

*With Belgian Endive, Tomato, Stilton Cheese, and Walnuts, served with Balsamic Vinaigrette*

### **Mesclun Salad**

*Mixed Mesclun Greens topped with Tomato Wedges, Sliced Mushrooms, Red Onions, Raisins, Crumbled Blue Cheese and Crusty Croutons, served with Tarragon Vinaigrette*

### **Fresh Garden Salad**

*Mixed Greens, Shredded Red Cabbage, Julienne Carrots, Sliced Cucumber, Roma Tomatoes, served with Ranch Dressing*

### **Spinach Salad**

*Fresh Spinach topped with Strawberries, slivered Almonds and sliced Mushrooms, served with Sweet and Sour Dressing*

### **Mediterranean Salad**

*Romaine Lettuce with Kalamata Olives, Artichoke Hearts, imported Feta Cheese and sliced Red Onion, served with Balsamic Vinaigrette*

## **DINNER DESSERT SELECTIONS \$6.50 each**

Tiramisu on a Dark Chocolate Painted Plate  
Chocolate Decadence Cake with Vanilla Sauce  
Carrot Cake  
Crème Brulee Cheese Cake

Chocolate Dream Cake  
Caramel Crunch Apple Pie  
Chocolate Pyramid Anglaise  
Lemon Twist Cake

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# ***HORS D'OEUVRE RECEPTION***

## **CARVING STATIONS**

**Steamship Round of Beef** **\$600.00 serves 150**

*Roasted, carved to order and served au jus, with creamy Horseradish Sauce, Dill Mayonnaise and Dijon Mustard and Silver Dollar Rolls*

**Marinated Pork Loin** **\$250.00 serves 50**

*Roasted with Rosemary and Garlic, served with Dijon Mustard, Country Peach Chutney and Silver Dollar Rolls*

**Country Fried Turkey Breast** **\$250.00 serves 50**

*Juicy boneless tender breast meat carved to order and served with Cranberry Chutney, Spicy Mustard, Honey Mayonnaise and Silver Dollar Rolls*

**Honey Glazed Ham** **\$250.00 serves 50**

*Slowly baked with Honey and Brown Sugar, carved to order, served with stone ground Mustard, Mayonnaise and Silver Dollar Rolls*

**Beef Tenderloin** **\$395.00 serves 50**

*Roasted and carved to order and served with Béarnaise Sauce, Spicy Mustard, Mayonnaise and Silver Dollar Rolls*

**Roast Leg of Lamb** **\$225.00 serves 30**

*Roasted with Garlic, Oregano, Olive Oil, and Lemon, served with Stone Ground Mustard and Silver Dollar Rolls*

**Barbecued Beef Brisket** **\$250.00 serves 50**

*Slow roasted tender Brisket of Beef, served in a rich Barbecue Sauce, served with Mini Buns*

*Culinary Attendant charge of \$75.00 applies to all Carving Stations  
We recommend one attendant per 100 guests*

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customize a menu that is just right for your event.  
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## **HORS D'OEUVRE SELECTIONS**

### **Cold Selections, \$2.50 a piece**

Minimum 50 pieces per selected item

*Melon with Prosciutto*  
*Salami Coronets*  
*New Potatoes filled with Sour Cream and Caviar*  
*Mushroom Caps filled with Boursin Cheese*  
*Cherry Tomatoes filled with Salmon Mousse*  
*Artichoke Hearts stuffed with Crab Salad*  
*Crostini with Sun Dried Tomato, Pesto and Asiago Cheese*  
*Asparagus Tips wrapped with Prosciutto*  
*Smoked Turkey Pinwheels*  
*Grilled Beef Filet on Garlic Toasted Crostini*  
*Cucumber Round with Salmon Mousse*  
*Tomato and Fresh Mozzarella Bruschetta with Pesto*

### **Hot Selections, \$2.75 per piece**

Minimum 50 pieces per selected item

*Dill Cheese Puffs*  
*Smoked Chicken Quesadillas*  
*Spinach and Feta Cheese Spanakopita*  
*Steamed Pot Stickers with Soy Sauce*  
*Parmesan Artichoke Hearts*  
*Mushroom Caps Florentine*  
*Andouille Sausage en Croute*  
*Vegetable Spring Rolls with Soy Sauce and Hot Mustard*  
*Petite Quiche Lorraine*  
*Chicken and Mushroom in Phyllo*  
*Stuffed Jalapeños Poppers*  
*Chicken or Beef Teriyaki Brochettes*  
*Scallops Wrapped in Bacon*  
*Chicken Tenders with Honey Mustard Sauce*  
*Coconut Shrimp with Plum Sauce – \$2.95 per piece*  
*Crab Cakes with Cajun Rémolade Sauce - \$2.95 per piece*

### **Seafood Raw Bar, per 100 pieces**

*Jumbo Iced Shrimp with Cocktail Sauce - \$295.00*  
*Crab Claws, Freshly Shucked Oysters and Clams – Market Price*

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customize a menu that is just right for your event.  
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## **RECEPTION DISPLAYS**

*Minimum of 50 people per display*

### **International and Domestic Cheese Board**

*garnished with Fresh Fruit and served with assorted Crackers*

**\$4.50 per person**

### **Fresh Vegetable Crudité**

*served with a cool Ranch Dip or a Spinach Cheese Dip*

**\$3.75 per person**

### **Fresh Fruit Display**

*served with a Fruit Yogurt Dip*

**\$4.50 per person**

### **Spinach and Artichoke Dip**

*served with Tortilla and Pita Chips*

**\$3.50 per person**

*Add Crab meat for \$2.00 per person*

### **Sun-dried Tomato and Pesto Torte**

*served with French Bread and assorted Crackers*

**\$3.00 per person**

### **Baked French Brie**

*in Puff Pastry with a Raspberry Sauce, served with crusty French Bread*

**\$3.85 per person**

### **Antipasto Display**

*Pepperoni, Genoa Salami, Mortadella, Prosciutto Ham, Provolone and Buffalo's Milk Mozzarella, Roasted Artichokes, Cherry Peppers and Peppercini with Parmesan Crackers*

**\$6.50 per person**

### **Smoked Salmon**

*delicately smoked and presented with Capers, diced Egg,*

*sliced Red Onion, Lemon Wedges,*

*Pumpernickel and mini Bagels*

**\$6.50 per person**

## **PARTY SNACKS**

*Potato Chips, Pretzels, Popcorn - \$15.00 per bowl (serves 30 guests)*

*Trail Mix, Goldfish Crackers, Roasted Peanuts, Nacho Chips - \$20.00 per bowl*

*French Onion, Salsa, Ranch and Blue Cheese Dips - \$15.00 per bowl*

*Guacamole or Crab Dip - \$18.00 per bowl*

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## **HORS D'OEUVRE FOOD STATIONS**

### **Italian Pasta Station**

*served with Garlic Bread Sticks  
choice of Penne, Tri-color Tortellini, Bow-tie or Linguine, sautéed in Garlic and Olive Oil,  
accompanied by Sun-dried Tomatoes, Mushrooms, Onions, Peppers;  
served with a choice of Basil Pesto Alfredo or Herbed Marinara  
and freshly grated Romano cheese  
\$8.25 per person*

### **Stir Fry Station**

*Asian Vegetable stir fry with a choice of Beef or Chicken, finished with a Teriyaki Sauce  
choice of Lo-mein Noodles or steamed Rice, Egg Rolls and Fortune Cookies  
\$8.75 per person  
add Shrimp for \$3.00 per person*

### **Fajita Grille**

*build-your-own Flour Tortillas with Southwestern Chicken,  
Pico de Gallo, Chili Peppers, Green Onions,  
Monterey Jack, Cheddar, Sour Cream, Guacamole, Salsa, Jalapenos, and Black Olives;  
accompanied by Spanish Rice and Refried Beans  
\$9.50 per person*

### **Queen City Station**

*grilled Brats, Metts and all-beef Hot Dogs, served with  
Sauerkraut and assorted condiments,  
Cincinnati Chili, Spaghetti, shredded Cheddar, and diced Onions  
Hot Jumbo Pretzels with Spicy Mustard  
\$10.95 per person*

### **Shrimp Scampi Sauté**

*Jumbo Shrimp sautéed in Butter and White Wine with Garlic and fresh Herbs  
served with Angel Hair Pasta and Garlic Bread Sticks  
\$10.95 per person*

### **Salad Bar**

*Romaine Lettuce with Tomatoes, house-made Croutons, and Reggiano Parmigiano  
Cheese, served with traditional Caesar Dressing and Garlic Bread Sticks  
\$4.50 per person  
add grilled Chicken for \$2.00 per person*

### **Starbucks Coffee and Dessert Station**

*Chef's display of Tortes, miniature Pastries, Cheesecakes, Cookies, and fresh Berries  
Tazo Tea and Starbucks Coffee served with shaved chocolate,  
whipped cream and cinnamon sticks  
\$11.95 per person*

*All prices are subject to 18% administrative charge, plus 6.5% sales tax.*

# BEVERAGE SERVICE

## Sponsored Per Hour Bar Packages

Unlimited beverage service featuring  
Absolut, Bacardi, Tanqueray, Seagram's 7, Jack Daniels, Maker's Mark and Dewar's;  
House Wines (Robert Mondavi, Woodbridge, California)  
Domestic Beer, Premium Beer, and Soft Drinks

*1 Hour \$13.50 per person*

*2 Hours \$19.00 per person*

*3 Hours \$24.50 per person*

*4 hours \$30.00 per person*

*\*Bars exceeding four hours are subject to additional charges*

<b>Hosted Bar by Consumption</b>		<b>Cash Bar</b>	
Premium Brand Liquor	\$5.50	Premium Brand Liquor	\$6.00
House Wines	\$5.50	House Wines	\$6.00
Domestic Beer	\$4.00	Domestic Beer	\$4.75
Premium Beer	\$4.50	Premium Beer	\$5.75
Soft Drinks	\$2.00	Soft Drinks	\$2.25
Bottled Waters	\$2.50	Bottled Waters	\$3.00

## Labor Charges

Bartender fee of \$75.00 each.

PAUL BROWN

## Wines by the Bottle

### White Wines

**Robert Mondavi Woodbridge, Chardonnay, California \$26.00**

**Hogue, Pinot Grigio, Washington 29.00**

**Columbia Crest, Chardonnay, Washington \$31.00**

**Kendall Jackson, Vintners Reserve, Chardonnay, California \$33.00**

**Simi, Sauvignon Blanc, California \$30.00**

**Sonoma Cutrer, Chardonnay, Russian River Ranches, California \$37.00**

### Red Wines

**Robert Mondavi Woodbridge, Cabernet Sauvignon, California \$28.00**

**Chateau St. Michelle-Indian Wells, Merlot, Washington \$35.00**

**Robert Mondavi, Twin Oaks Merlot, California \$26.00**

**Ravenswood, Zinfandel, Napa \$35.00**

**A by Acacia, Pinot Noir, California \$42.00**

**Frei Brothers, Merlot, Dry Creek Valley, California \$41.00**

**Green Point, Shiraz, Australia \$32.00**

**Sterling, Cabernet Sauvignon, Napa Valley, California \$48.00**

### Sparkling Wine

**Domaine Chandon, Blanc De Noirs, California \$33.00**

**Moet & Chandon White Star Champagne, France \$80.00**