



WELCOME TO THE PATRICIAN

We pride ourselves on serving only the finest gourmet food presented in an elegant, yet friendly atmosphere. Our professional and attentive staff is ready to help make your event an unforgettable experience. From a small informal gathering to the most deluxe extravaganza, the Patrician has the resources and personnel to meet your every need. We are a family owned, family run venue that has been in business for over 21 years.

Enclosed you will find our menu. We can accommodate groups of 50 to 900. We look forward to the opportunity to plan and serve your important occasion.

Thank you for considering the Patrician for your special event.



Hors D'oeuvres

INTERNATIONAL MEAT & CHEESE DISPLAY

Imported & domestic meat and cheese surrounded by a wide array of crackers.

MIXED CHEESE DISPLAY

Assorted cheese presented with fresh fruit garnish and surrounded by a variety of crackers.

CRUDITÉS

A chilled seasonal vegetable medley accompanied with a dipping sauce.

SWEDISH MEAT BALLS

Mini seasoned meatballs smothered in a mushroom cream sauce.

STUFFED MUSHROOMS

Large mushrooms stuffed with Italian sausage and provolone cheese.

MINI EGG QUICHE LORRAINE

Petite flaky piecrust filled with egg, bacon, spinach and summer vegetables.

ITALIAN SAUSAGE WITH PEPPER & ONIONS

Mini Italian sausage browned and served with sautéed peppers and onions.

SPRING ROLLS

A mixture of shredded carrots, chopped Chinese cabbage, and fresh bean sprouts with or without minced pork, wrapped in a flaky Shanghai spring roll and lightly fried.

SPANAKOPITA

Flaky fillo pastry filled with spinach and cheese.

RELISH PLATE

A variety of cheese and seasonal vegetables served family style to each table.

ORIENTAL POT STICKERS

Oriental wonton stuffed with pork and vegetables then lightly deep-fried.

PETITE QUICHE

Petite flaky piecrust filled with egg, spinach or bacon, and cheese.

MINI CHICKEN CORDON BLEU

Boneless breast of chicken filled with ham and Swiss cheese, rolled in herbed breadcrumbs then baked.



Hors D'oeuvres

BACON WRAPPED WATER CHESTNUTS

Oriental water chestnuts wrapped in crisp bacon.

CHICKEN TENDERS

White chicken breast strips lightly breaded, fried and served with choice of dipping sauce.

EGG ROLLS

Choice of petite, hand-rolled oriental vegetable, pork, or shrimp egg rolls served with sweet & sour sauce.

BRIE EN CROUTE WITH RASPBERRY

Warm, melted Brie cheese covered in a crisp, flaky pastry crust complemented with raspberry sauce.

CHICKEN OR SEAFOOD FILLED TARTS

A flaky pastry shell filled with chicken or seafood salad.

BABY LAMB CHOPS*

Marinated and gently grilled center cut baby lamb chops.

HIBACHI BEEF SKEWERS*

Marinated cubes of tenderloin skewered with pineapple, onions and peppers then charbroiled.

MUSSELS IN MARINARA*

Fresh steamed mussels smothered in our homemade marinara sauce.

MINI BEEF WELLINGTON*

Small pieces of filet topped with mushrooms and wrapped in puff pastry.

SMOKED SALMON*

Smoked salmon displayed with capers, red onions, cream cheese and served with rye squares.

JUMBO SHRIMP OR CRAB CLAWS ON ICE*

Fresh shrimp or crab claws served with a spicy cocktail sauce.

SHRIMP SHOOTERS*

Two jumbo shrimp in a shot glass served with a dab of cocktail sauce.

SHRIMP COCKTAIL*

Jumbo shrimp served with tangy cocktail sauce and lemon.

CHEF'S PASTA STATION*

Our chef will prepare an array of pasta with sauce choices of: Pesto, Alfredo and Marinara, with fresh grated Romano cheese.

**Available at an additional cost*



Soup

ITALIAN WEDDING SOUP

A classic Italian soup consisting of a chicken-based broth, bite-size meatballs, fresh spinach, and tiny acini di pepe pasta.

CHICKEN NOODLE SOUP

Tender chunks of chicken breast, fresh seasonal vegetables and egg noodles in a flavorful chicken broth.

CHICKEN TORTELLINI

Tender chunks of chicken breast, fresh seasonal vegetables and cheese-stuffed tortellini's in a flavorful chicken broth.

CHICKEN DUMPLING SOUP

A creamy chicken soup with delicious potato dumplings.

CREAM OF MUSHROOM

Freshly sliced portabella mushrooms swimming in a rich cream sauce.

MINESTRONE

Fresh vegetables, beans, and pasta in a light tomato broth and topped with grated parmesan cheese.

FRENCH ONION

A golden brown onion broth topped with sourdough and melted mozzarella cheese.

LOBSTER BISQUE*

A smooth, creamy and highly seasoned soup heavenly flavored and simmered with fresh chunks of real lobster.

**Available at an additional cost*



Salad

HOUSE SALAD

Assorted fresh greens topped with tomatoes, red cabbage, shredded carrots, mozzarella cheese and served with the dressing of your choice.

SUMMER SALAD

Spring mixed greens served with freshly sliced oranges and walnuts served with sweet and sour dressing or basil vinaigrette.

CAESAR SALAD

Romaine lettuce topped with parmesan cheese, home-style croutons and served with our own Caesar dressing. (Grilled chicken available at an additional charge.)

ITALIAN SALAD

Assorted fresh greens complimented with black olives, red cabbage, matchstick carrots and tomatoes tossed with our house Italian dressing.

SPINACH SALAD*

Baby spinach topped with mandarin oranges, strawberries, red onion & almonds and served with poppy seed dressing.

CAPRESE SALAD*

Slices of fresh mozzarella cheese, red ripe tomatoes and basil layered then drizzled with a basil vinaigrette.

CHEF SALAD*

Assorted fresh greens topped with ham, salami, hard-boiled eggs, cucumbers, sliced tomatoes, Mozzarella cheese, and black olives complimented with your choice of dressing.

**Available at an additional cost*



Red Meat

ROAST TOP ROUND

Served medium rare with beef gravy or demi-glace.

STUFFED STEAKS (Brijoil)

Thinly sliced top round of beef filled with seasoned bread stuffing, rolled tight and served smothered in rich brown gravy.

WEINER SCHNITZEL

Tender beef or veal breaded in flour, egg and breadcrumbs then pan fried.

STUFFED CABBAGE

Parboiled cabbage rolled with rice and ground beef smothered in our own tomato sauce.

NEW YORK STRIP STEAK*

*Charbroiled to a medium finish, unless otherwise requested.
8-oz., 10-oz., 12-oz. servings*

FILET MIGNON*

*Center cut fillet grilled in a Jack Daniel's sauce and finished to a medium rare.
8-oz., 10-oz., 12-oz. servings*

ROAST TENDERLOIN OF BEEF*

Seared tenderloin of beef finished with demi-glace.

PRIME RIB OF BEEF*

*Slow roasted and dipped in au jus. (Horseradish sauce served upon request.)
8-oz., 10-oz., 12-oz. servings*

VEAL MARSALA WITH MUSHROOMS*

A sautéed veal cutlet smothered in mushrooms, sautéed in a Marsala wine sauce.

VEAL PARMIGIANA*

Breaded veal cutlet topped with provolone cheese and marinara sauce.

RACK OF LAMB*

Roasted rack of lamb served with a rosemary peppercorn sauce.

STEAK & LOBSTER TAIL – Market Price*

Grilled 8 oz. New York Strip steak served with a 4 oz. lobster tail.

**Available at an additional cost*



Poultry

CHICKEN CHAMPAGNE

Grilled boneless chicken topped with mushrooms sautéed in garlic, and served covered in a rich creamy champagne sauce.

CHICKEN PICCATA

Seasoned boneless breast of chicken, pan sautéed and topped with a lemon-wine sauce and capers.

CHICKEN MARSALA

Boneless breast of chicken baked in white wine and topped with mushrooms & Marsala demi- glace.

LEMON CHICKEN

Boneless chicken breast, egg washed, coated with Italian breadcrumbs, baked and drizzled with lemon.

CHICKEN PARMIGIANA

Breaded chicken topped with mozzarella cheese and marinara sauce.

BAKED CHICKEN

Boneless chicken breast seasoned and baked to perfection.

CHICKEN CORDON BLEU

Boneless breast of chicken filled with ham and Swiss cheese, rolled in breadcrumbs and baked to a golden brown.

ROASTED TURKEY

Boneless turkey breast cooked in natural juice.

PROSCIUTTO-WRAPPED CHICKEN*

Thin slices of chicken filled with ricotta, nutmeg, spinach and Asiago cheese. The chicken breasts are then wrapped with wafer thin slices of prosciutto and pan seared then baked.

**Available at an additional cost*



Pork

PORK TENDERLOIN

A center cut pork tenderloin seasoned, slow roasted and topped with a light reduction sauce.

BREADED PORK CHOPS

Deep-fried chops lightly breaded with seasoned bread crumbs.

STUFFED PORK CHOPS

Tender chops stuffed with seasoned bread stuffing, baked and served with a reduction sauce.

PORK MEDALLIONS

Succulent slices of pork tenderloin marinated with a wine-laced demi-glace.

ITALIAN SAUSAGE WITH GREEN PEPPERS & ONIONS

Sweet Italian sausage, green peppers and onions roasted to perfection.

GLAZED HAM

Slow roasted, and then seasoned with a sweet honey sauce.

PORK LOIN WITH BAKED APPLES

Seasoned boneless pork loin chops baked and served with warm apples.

KIELBASSA WITH SAUERKRAUT

Fresh polish kielbassa baked with sauerkraut.

WEINER SCHNITZEL

Tender pork breaded in flour, egg and breadcrumbs then pan fried.



Seafood

BAKED COD

Baked filet of white fish sprinkled with fresh dill and served with tarter sauce and lemons.

BREADED COD ALMONDINE

Breaded almond crusted cod baked to a golden brown and served with tarter sauce.

BAKED ORANGE ROUGHY

Tender filet of roughy baked in a butter wine sauce.

FILET OF SOLE

Tender filet of sole seasoned to perfection.

SEAFOOD NEWBURG WITH RICE*

A shellfish entree blended with a rich, creamy sauce served over a bed of rice.

BROILED FILET OF SALMON*

Filet of salmon lightly seasoned, baked to a light brown and served with a dill sauce.

GRILLED SHRIMP ON THE SKEWER*

Fresh jumbo shrimp grilled to perfection on a kabob stick and served with a spicy cracked black pepper and red cream sauce.

LINGUINI WITH SEA SCALLOPS, SHRIMP, AND MUSHROOMS*

Served in a garlic cream sauce.

LOBSTER TAIL*

A 4-6 oz. cold-water lobster tail served with lemon and drawn butter.

**Available at an additional cost*



Pasta

PENNE PASTA MARINARA

Short, angle-cut pasta served with hearty marinara sauce.

PASTA WITH PESTO

Penne pasta mixed with an olive oil, basil and garlic sauce.

PASTA PRIMAVERA

Pasta topped with marinara sauce mixed with roasted red peppers, basil and fresh mushrooms.

RIGATONI

Small rigatoni served with meat sauce.

FETTUCCINE ALFREDO

Fettuccine pasta tossed with a Parmesan cream sauce with a hint of garlic.

LASAGNA*

Thick, oven-baked lasagna layered with ground meat and Ricotta cheese.

CAVATELLI*

Fluffy white dough pillow served with a hearty marinara sauce.

LINGUINI WITH CREAM SAUCE*

Linguini served with scallops, clams or seasonal vegetables.

**Available at an additional cost*



Potato & Rice

SEASONED RED SKIN POTATOES

Halved red skin potatoes oven browned in a light herb-sauce.

AU GRATIN POTATOES

Sliced potatoes baked in sour cream and butter and topped with cheddar cheese.

SCALLOPED POTATOES

Sliced potatoes baked in a cream sauce and topped with Romano cheese.

SMASHED GARLIC RED SKINNED POTATOES

Seasoned red skinned potatoes mashed with crushed garlic, milk, and sour cream.

CREAMY MASHED POTATOES

Seasoned farm-fresh Idaho potatoes mixed with sour cream and butter.

OVEN-BROWNED POTATOES

Seasoned farm-fresh Idaho potatoes browned to perfection.

PARSLEY BUTTERED

White new potatoes broiled in a parsley butter sauce.

RICE PILAF

Short-grained rice and onion browned in oil, and then cooked in stock.

RISOTTO RICE

Creamy short-grained rice mixed with roasted peppers, parsley, mushrooms and onions, then topped with grated parmesan cheese.

GARLIC PIPED POTATOES*

Mashed creamy potatoes mixed with garlic and butter, piped, then baked again.

**Available at an additional cost*



Vegetable

GREEN BEANS

Steamed green beans lightly buttered and seasoned complimented with blanched slivered almonds, mushrooms, or bacon.

FRENCH STYLE GREEN BEANS

French green beans (haricot verts) freshly picked then sautéed in butter and herbs.

VEGETABLE MEDLEY

Steamed fresh yellow and orange biased sliced carrots with whole green beans or broccoli accented with red pepper, buttered and lightly seasoned.

ASIAN BLEND

French cut green beans, broccoli cuts, onion strips, sliced mushrooms and diced red pepper.

SWEET CORN

Tender sweet whole kernel corn, lightly buttered.

HOME-STYLE BROCCOLI

Steamed fresh broccoli mixed with garlic butter.

SEASONED HONEY-GLAZED CARROTS

Whole baby carrots seasoned and well coated with a honey-glaze sauce.

Special Request

SALAD TRIO PLATE

Tuna and seafood salad atop crisp gourmet lettuce served with pasta salad and fresh seasonal fruit.

EGGPLANT PARMIGIANA

Eggplant slices layered with mozzarella cheese and marinara sauce, and then baked.

VEGETABLE LASAGNA*

Thick, oven-baked lasagna stuffed with fresh seasoned vegetables and Ricotta cheese.

TRI-COLOR TORTELLINI*

Multi-colored, Ricotta-stuffed pasta finished in our rich and creamy Alfredo sauce.

**Available at an additional cost*



Dessert

THE PATRICIAN

A flaky pastry crust with chocolate and custard filling, topped with whipped cream.

FRUIT CUP

A medley of fresh seasonal fruit.

LEMON SQUARE

Crust topped with cream cheese, lemon filling, whipped cream and slivered almonds.

APPLE DUMPLING

A puff pastry complemented with a warm caramelized apple filling.

ASSORTED STRUDEL

Homemade apple, cherry or cream cheese filled.

CHEESECAKE

New York style cheesecake drizzled with raspberry sauce or snickers topping.

PASTRY PLATE

Assorted homemade confections served on a platter to each table.

CHOCOLATE DECADENCE CAKE

Chocolate cake layered with chocolate mousse, and covered with chocolate ganache.

ICE CREAM, SHERBERT OR SORBET

Choice of ice cream, sherbert or sorbet garnished with a rolled wafer cookie.

CHOCOLATE MOUSSE CUP

Chocolate cup filled with rich and creamy chocolate mousse with a touch of Bailey's Irish Cream (if requested) garnished with seasonal berries and whipped cream.

COOKIE PLATTER

Assortment of freshly baked cookies.



Dessert

CARROT CAKE*

Moist carrot cake topped with a rich cream cheese frosting.

CASADA CAKE*

Yellow cake with layers of strawberries & vanilla mousse and topped with whipped cream.

TIRAMISU CAKE*

A wonderful layered creamy dessert consisting of Mascarpone cheese, coffee, chocolate, ladyfingers, and cream.

PASTRY TABLE*

Assorted homemade confections, fresh seasonal fruit, chocolate dipped strawberries, and a variety of mousse cups.

SUNDAE BAR*

Make your own sundae with gourmet chocolate and vanilla ice cream with a variety of condiments.

WEDDING CAKES*

A custom designed cake made with your choice of flavors and frosting.

GELATO*

A creamy Italian gourmet ice cream.

**Available at an additional cost*



Bar Service

All bar service includes the bartenders, ice, soft drinks and juice. The alcohol bars also include beer, wine, mixes and condiments.

SOFT DRINKS: *Variety of diet & regular Pepsi products.*

JUICE: *Cranberry, grapefruit, pineapple, tomato & orange juice.*

MIXES: *Sour mix, bloody mary mix, manhattans, martini's.*

WINE: *Carlo Rossi merlot, blush & Chablis wines.*

BEER: *Budweiser & Bud Lite on tap, O'Doul's non-alcoholic beer.*

CONDIMENTS: *Lemons, limes, cherries & green olives.*

The Patrician has a liquor license. It is the policy of the Patrician to request proof of ID from all guests who look under the age of 25 - NO EXCEPTIONS - or they will not be served.

BOTTLED BEER*

The Patrician can provide additional bottled or canned imported and domestic beer at the bar, in addition to, or in place of, the draft beer.

BOTTLED WINE*

The Patrician can provide additional bottled imported and domestic wines both at the bar and to each table.

AFTER DINNER DRINKS*

After dinner drinks are served at each table in a one-ounce edible chocolate shot cup.

Liquors include: Amaretto Di Saronno, Bailey's Irish Cream, B&B, Courvoisier, Drambuie, Frangelico, Grand Marnier and Kahlua.

*Available at an additional cost



Soft Drink Bar

*Regular and diet Pepsi products
Juice*

Half Bar

WINE

Blush, Chablis, Merlot

BEER

*Bud & Bud Lite draft beer
Canned O'Douls
(non-alcoholic beer)*

Silver Bar

(Select one in each category)

WHISKEY

*Windsor Canadian, Black Velvet,
Hardwood Canadian*

SCOTCH

Lauder's, Grand Macnish

BOURBON

Supreme, Ancient Age Kentucky Bourbon

PEACH SCHNAPPS

VODKA

Kamchatka

RUM

Aristocrat, McCormick, Boston City

GIN

Aristocrat, Crystal Palace



Gold Bar

(Select one in each category)

CANADIAN WHISKEY

Canadian Club, V.O.

SCOTCH

J&B Rare, Dewars White Label

BOURBON

Jim Beam, Old Grand Dad

PEACH SCHNAPPS

VODKA

Smirnoff, Stolichnaya, Skyy, Absolute

RUM

Bacardi, Ron Rico Gold, Captain Morgan

GIN

Beefeater's, Tangueray

Platinum Bar

(Select one in each category)

CANADIAN WHISKEY

Crown Royal, CC

SCOTCH

*Johnny Walker Black, Johnny Walker Red,
Glenlivet Single Malt, Chivas Regal*

BOURBON

*Jack Daniel's Black, Maker's Mark,
Wild Turkey*

PEACH SCHNAPPS

VODKA

Grey Goose, Three Olives, Ketel One

RUM

*Bacardi Light, Captain Morgan,
Meyers Dark*

GIN

Bombay Sapphire, Tangueray



Sapphire Package ***(Served Family Style)***

Appetizers

*International meat & cheese display
Assorted miniature pizza squares*

Plated Salad

*Garden salad served individually to your guests with choice of dressing
Rolls & butter*

Main Entrée

*Choice of 2 meats
Choice of potato
Choice of vegetable*

Bar Service

Silver Bar

Dessert

We offer an extensive album of cake styles for you to choose from

Complimentary

- *Chair covers w/bows to compliment linen napkins & tablecloths*
- *Tulle on wedding cake table & bridal table with lights to compliment lit trees*
- *Choice of centerpieces*
- *Champagne for bridal table poured by personal attendant*
- *Coffee & tea service*
- *Wedding coordinator to help plan a flawless reception*
- *Use of guest book pen, cake knife & server, secured card money box*
- *All glassware*
- *Paper beverage napkins, cake napkins*
- *Coat Check (weather pending)*

Price

*\$64.75 per person/Minimum 50 Adults
Service charge, tax, and uniformed security included
Items on menu available at an additional cost



Emerald Package

(Served Family Style)

Appetizers

*International meat & cheese display
Assorted miniature pizza squares*

Plated Salad

*Garden salad served individually to your guests with choice of dressing
Rolls & butter*

Main Entrée

*Choice of 2 meats
Choice of potato
Choice of pasta
Choice of vegetable*

Bar Service

Gold Bar

Dessert

*We offer an extensive album of wedding cake styles for you to choose from
Pastry table*

Complimentary

- *Chair covers w/bows to compliment linen napkins & tablecloths*
- *Tulle on wedding cake table & bridal table with lights to compliment lit trees*
- *Choice of centerpieces*
- *Champagne for bridal table poured by personal attendant*
- *Coffee & tea service*
- *Wedding coordinator to help plan a flawless reception*
- *Use of guest book pen, cake knife & server, secured card money box*
- *All glassware*
- *Paper beverage napkins, cake napkins*
- *Coat Check (weather pending)*

Price

*\$74.75 per person/Minimum 50 Adults
Service charge, tax, and uniformed security included
Items on menu available at an additional cost



Diamond Package

(Served Sit Down)

Appetizers

International meat & cheese display

Assorted miniature pizza squares

Choice of two hot hors D'oeuvres

Plated Salad

Garden salad served individually to your guests with choice of dressing

Rolls & butter

Main Entrée

Combination plate of filet mignon and lobster stuffed chicken

Choice of potato

Choice of vegetable

Choice of pasta (served family style)

Bar Service

Platinum Bar

Dessert

We offer an extensive album of wedding cake styles for you to choose from

Pastry table

Complimentary

- *Chair covers w/bows to compliment linen napkins & tablecloths*
- *Tulle on wedding cake table & bridal table with lights to compliment lit trees*
- *Choice of centerpieces*
- *Champagne for bridal table poured by personal attendant*
- *Coffee & tea service*
- *Wedding coordinator to help plan a flawless reception*
- *Use of guest book pen, cake knife & server, secured card money box*
- *All glassware*
- *Paper beverage napkins, cake napkins*
- *Coat Check (weather pending)*

Price

\$84.75 per person/Minimum 50 Adults

Service charge, tax, and uniformed security included

**Items on menu available at an additional cost*



Time-Honored Package

(Served Family Style)

Appetizers

*International meat & cheese display or Italian Wedding Soup
Assorted miniature pizza squares*

Plated Salad

*Garden salad served individually to your guests with choice of dressing
Rolls & butter*

Main Entrée

*Choice of 3 meats
Choice of potato
Choice of pasta
Choice of vegetable*

Bar Service

Silver Bar

Dessert

We offer an extensive album of cake styles for you to choose from

Complimentary

- *Chair covers w/bows to compliment linen napkins & tablecloths*
- *Tulle on wedding cake table & bridal table with lights to compliment lit trees*
- *Choice of centerpieces*
- *Champagne for bridal table poured by personal attendant*
- *Coffee & tea service*
- *Wedding coordinator to help plan a flawless reception*
- *Use of guest book pen, cake knife & server, secured card money box*
- *All glassware*
- *Paper beverage napkins, cake napkins*
- *Coat Check (weather pending)*
- *Guests' homemade desserts beautifully displayed and served*

Price

*\$42.00 per person/Minimum 450 Adults
Service charge, tax, and uniformed security included
Items on menu available at an additional cost



DEPOSITS & BILLING

A one thousand dollar (\$1000.00) deposit is required at the time of booking to reserve your date. You must pay one-half of the estimated costs one (1) month before the date of the event. The remaining balance is to be paid in full the week before the reserved date. The balance of the deposit will be refunded the day of the event minus any additional charges incurred.

All arrangements for your function are finalized approximately one (1) month prior to the event.

The final guaranteed amount of guests is required no later than one (1) week prior to the date of the event. No allowance will be made for any decrease in the final count.

OFF-PREMISE FUNCTIONS

The Patrician offers carryout, delivery, and complete off-premise catering services. Prices are determined by selection.

AUDIO VISUAL EQUIPMENT

We offer a full range of audiovisual equipment for your event needs. Rental prices are quoted per equipment used. Due to fire code restrictions, the Patrician prohibits the use of all pyrotechnic or fire-related displays. Enclosed hurricane lamps and floating candle displays are allowed.

PACKAGE ENHANCEMENTS

Additional items to personalize your event are:

Linen tablecloths

Linen napkins

Floor length tablecloth

Chair covers w/bows

Ice sculpture

Skirting

FOOD & BEVERAGE POLICY

The Ohio Department of Commerce regulates the sale and service of all alcoholic beverages. The Patrician is responsible for the administration of such regulations. No alcoholic beverages may be brought onto the premises for any event. All beverages must be purchased through the Patrician. With the exception of wedding cake, NO outside food may be brought into our facility. In the event of special dietary needs, our Catering Consultants will work to your satisfaction.

CANCELLATION POLICY

In the event of a cancellation, any money paid to the Patrician will be refunded if the room is rebooked for the contracted minimum or more. All cancellations must be made in person.