



WEDDING PACKAGES

NOBLE RECEPTION

APPETIZERS

CREATIVE CULINARY DISPLAY FOR 1 HOUR ON ELEGANT DISPOSABLE

BRUSCHETTA & PIZZA BAR

CANNOLINI BEAN - ROMA TOMATO - MEDITERRANEAN OLIVE
SICILIAN NOSTRA - WHITE FOCACCIA - AGED PEPPERONI

CRUDITE OF VEGETABLES & CHEESES

GARDEN VEGETABLES - ASSORTED CHEESES
FRESH FRUIT

FAMILY STYLE ANTIPASTO

MIXED FIELD GREENS - AGED PEPPERONI
SHREDDED MOZZARELLA - CHERRY TOMATOES - PEPPERONCINI
RED ONION - GARLIC CROUTONS - BLACK OLIVES - FRESH MUSHROOMS
SLICED TRI COLOR PEPPERS

ARTISAN BREAD SERVICE

BALSAMIC VINAIGRETTE - BALSAMIC CREAMY

BUFFET SELECTIONS (2)

BLACK FOREST HAM WITH BOURBON GLAZE & BRULEED PINEAPPLE
LEMON CHICKEN BREAST PICATTA MEDALLIONS
MEDITERRANEAN CHICKEN ON THE BONE
CHICKEN BREAST MARSALA MEDALLIONS WITH PORTABELLO MUSHROOMS
SLOW ROASTED SIRLOIN WITH PINOT NOIR DEMI GLACE
BRAISED TENDERLOIN BEEF TIPS OVER BASMATI RICE
ALMOND CRUSTED SCROD
PAN SEARED SALMON

CARVING STATION {\$3}

OHIO PROUD PRIME RIB
HORSE RADISH & DEMI GLACE

\$39.95

+ 20% SERVICE CHARGE

ALL BUFFETS INCLUDE

RIGATONI POMODORO - FRESH SEASONAL VEGETABLE - ROASTED REDSKIN POTATOES

IMPERIAL DINNER

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ANTIPASTO BAR BY RAPHAEL

ARTISAN CHEESE SELECTION - CHARCUTERIE TABLE
OLIVES - DIPPING OILS - HOUSE CROSTINI
HUMMUS BAR - STUFFED GRAPE LEAVES - BABA GANOUSH
BRUSCHETTA BAR
FAMILY RECIPE MEATBALLS

CAESAR SALAD

GARLIC ASIAGO CROUTONS - ARTISAN BREAD SERVICE

SIT DOWN DINNER (2)

OHIO PROUD DELMONICO STEAK
SLICED FILET MIGNON
CERTIFIED ANGUS BEEF NEW YORK STRIP STEAK
SEA BASS MEDALLIONS
VALRASSO ORGANIC SALMON
LEMON CHICKEN BREAST PICATTA
CHICKEN BREAST MARSALA WITH PORTABELLO MUSHROOMS
GARDEN VEGETABLE RISOTTO {GF}
EGGPLANT INVOLTINI WITH VODKA CREAM SAUCE

\$44.95

+ 20% SERVICE CHARGE

Exclusive Rental Package

White Table Linens - Napkin - Dinner Plate

Salad Plate - Water Glass

Bread & Butter Plate - Silverware -

\$3.00 per person

Room Set Up Fees are additional

APPETIZER ADD-ONS

BASED ON LOTS OF 75 PORTIONS

CHEESE & VEGETABLE CRUDITE	\$5	LAMB LOLLIPOPS WITH MINT GREMOLATA	\$3.75	PARMESAN ARANCINI	\$2.25
HUMMUS BAR	\$3	MINI SPINACH & RED PEPPER QUICHE	\$2.50	ANTIPASTO SKEWERS	\$3
JUMBO STUFFED MUSHROOMS	\$3	RASPBERRY BRIE PUFFS	\$3.00	GRAVLAX	\$2.5
HOMEMADE MINI CRAB CAKES	\$3.50	STEAK CROSTINI	\$3.50	GRILLED VEGETABLE SPIEDINI	\$2.5
TWIN CRUST MINI PIZZA BITES	\$1.75	FRUIT SKEWERS	\$2.25	MEATBALL SLIDERS	\$3
SWEET & SOUR MEATBALLS	\$1.50	JUMBO SHRIMP COCKTAIL	\$4	CAPRESE ON A STICK	\$3
POTATO LATKE WITH DILL AIOLI	\$2.25	PAN SEARED JUMBO SCALLOP	\$4	BRUSCHETTA TRIO	\$1.5