

RECEPTION BUFFET

(MINIMUM OF 40 GUESTS)

INCLUDES APPETIZER, SALAD (SELECT ONE), ENTREE, DESSERT

WARM BREAD WITH WHIPPED BUTTER

COFFEE, TEA, ICED TEA, SODA

\$89 PER PERSON PLUS 22% SERVICE CHARGE AND OHIO STATE SALES TAX

COMPLIMENTARY VOTIVE CENTERPIECES

SPECIALTY OVERLAY LINEN FOR TABLES AND SPECIALTY NAPKINS: ADD \$5PP

COCKTAIL HOUR

ANTIPASTO DISPLAY

FOUR HOUR CALL BAR (PLUS \$7PP FOR PREMIUM OR \$9PP FOR TOP SHELF)

FIRST COURSE

(SELECT ONE)

SIMPLE GREENS SALAD, CUCUMBERS, CARROTS AND BALSAMIC VINAIGRETTE

TRADITIONAL CAESAR SALAD, CRISP ROMAINE, FOCACCIA CROUTONS, PARMIGIANO

FRANK'S SALAD, MESCLUN GREENS, GORGONZOLA, ROASTED RED PEPPERS,

BALSAMIC MARINATED ONIONS, FOCACCIA CROUTONS, TOMATOES, BALSAMIC

VINAIGRETTE

DINNER BUFFET

CHEF CARVED BEEF TENDERLOIN

ATLANTIC SALMON, STONEGROUND MUSTARD SAUCE **OR** WALLEYE OREGANATO

CHICKEN BREAST WITH CHOICE OF PREPARATION

SEASONAL VEGETABLES

PASTA MARINARA, ALFREDO OR BOLOGNESE

HEBR ROASTED **OR** LYONNAISE POTATOES

DESSERT

COFFEE STATION

HOUSE MADE MINIATURE DESSERTS, BUDINO, MASCARPONE CHEESECAKE, LEMON

TARTLETS, CARROT CAKE, CANNOLI, TIRAMISU