

RECEPTION PACKAGE

*\$119 PER PERSON PLUS 22% SERVICE CHARGE AND OHIO STATE SALES TAX
INCLUDES APPETIZER, SALAD (SELECT TWO), ENTREE, DESSERT
WARM BREAD WITH WHIPPED BUTTER
COFFEE, TEA, ICED TEA, SODA*

*COMPLIMENTARY VOTIVE CENTERPIECES
SPECIALTY OVERLAY LINEN FOR TABLES AND SPECIALTY NAPKINS: ADD \$5PP*

COCKTAIL HOUR

*FOUR HOUR PREMIUM BAR (PLUS \$9PP FOR TOP SHELF)
TWO PASSED OR STATIONED APPETIZERS PLUS ANTIPASTO DISPLAY*

FIRST COURSE

*(SELECT TWO)
SIMPLE GREENS, CUCUMBERS, CARROTS AND BALSAMIC VINAIGRETTE
TRADITIONAL CAESAR, CRISP ROMAINE, PARMESAN AND FOCACCIA CROUTONS
POACHED PEAR, RED WINE POACHED PEAR, GORGONZOLA, SPICED
WALNUTS, BUTTER CRUNCH LETTUCE AND WALNUT VINAIGRETTE*

DINNER

*FILET MIGNON, 8 OZ CENTER CUT FILET, GARLIC MASHED POTATOES
AND SEASONAL VEGETABLE
ROASTED ATLANTIC SALMON, SEASONAL ACCOMPANIMENTS
CHICKEN BREAST WITH CHOICE OF PREPARATION, MASHED POTATOES
AND SEASONAL VEGETABLES
RICOTTA GNOCCHI, WILD MUSHROOMS AND TRUFFLE CREAM*

FAMILY STYLE PASTA COURSE

SEASONAL PREPARATION

DESSERT

*DELUXE COFFEE STATION
HOUSE MADE MINIATURE DESSERTS, FLOURLESS CHOCOLATE CAKE,
MASCARPONE CHEESECAKE, LEMON TARTLETS, CARROT CAKE, CANNOLI, TIRAMISU
SEASONAL FRESH FRUIT*