



## Banquet Menu

200 EAST MAIN CROSS

FINDLAY , OHIO 45840

419-422-5682

[WWW.FINDLAYINN.COM](http://WWW.FINDLAYINN.COM)

# Banquet Policies

The Findlay Inn and Conference Center reserves the right to inspect and approve all functions being held at our facility. **No outside food or beverages are permitted in any of the meeting rooms** . (with the exception of wedding cakes). Please be aware the additional charges may apply if outside food or beverages are brought in. For the safety of our guests outside food can **NOT** be taken out. The final guaranteed guest count must be called into the Banquet Sales office **72 hours** prior to the event. Count changes after this can only increase they can not decrease. Guests are responsible for 100% of the guaranteed count. If no count is given, we will charge according to the last count, plus increases. Cancellations must be made 1 week in advance to avoid charges.

**All food and rental fees are subject to 18% service charge and tax.** Direct bill customers must be pre approved by the Banquet Sales office. Groups other than direct bills must provide a credit card number prior to their event. This credit card will be charged unless other arrangements are made prior to the day of the event. Tax exempt groups must provide a copy of a tax exemption form in order to be exempt. **Full payment is due 10 days prior** to all functions other than meetings (rehearsals, receptions, class reunions). A deposit determined by the Banquet Sales office is due at the time of booking and are **non refundable**.

Each room will be set up to your specifications. Please make these arrangements with the Banquet Sales office prior to the event. We can not guarantee specific rooms or that a room will be made available more than one hour prior to your event, unless otherwise arranged prior with the Banquet Sales office. If a change to the original room set up is requested day of the function, a labor charge may be assessed. It is the clients responsibility to notify all contracted vendors of these policies. Decorations, exhibits, displays and equipment must be removed immediately following an event unless prior arrangements with the Banquet Sales office have been made. Entertainment is the sole responsibility of the function host. Final approval must be given by the Findlay Inn. Entertainment inappropriate or inconsistent with the well being for reputation of the Findlay Inn will not be allowed. **All functions and entertainment must end by 11:00pm.**

Contracted guests are responsible for any damage caused by guests or contacted vendors. Additional fees for cleaning, repair or replacement will be assessed. Tape, nails, push pins, confetti, or other damaging fasteners are not permitted. The Findlay Inn will not assume responsibility for the damage or loss of any merchandise or articles left in our facility prior to, during or after a function.

All banquet rooms are equipped with screen, tv/ dvd player, and microphone jack. Vcr's, podiums, microphones, and overhead projectors are available at no cost. Flipcharts are available for \$10/chart. LCD projectors are available at a rate of \$50/day or \$25/ half day and available on a first come, first serve basis.

All alcoholic beverage sales and services are subject to the rules and regulations of the Ohio State Liquor Control Board. **No outside alcoholic beverages may be brought into any conference room or public area of the hotel.** Any outside beverages will be confiscated. Regardless of the bar package chosen a \$75 bar fee will be charged, with the exception of receptions. All private function bars will close promptly at 11:00P.M. Any person passing alcohol to minors and/or intoxicated individuals may be removed from the hotel premises. The Findlay Inn reserves the right to refuse service to anyone that cannot produce a valid state ID. Bartenders will also refuse service to anyone visibly intoxicated. Function hosts are responsible for the actions of their guests. The Findlay Inn reserves the right to deny alcoholic beverage service to any Individual or group in violation of any of our policies, without customer consent or recourse.

# Breakfast and Continentals

## Classic Continental 7.50 pp

Assorted muffins, Danish and Cinnamon Rolls

## Classic Continental with Fresh Fruit 8.25 pp

Assorted Muffins, Cinnamon Rolls and Danishes served with Fresh Fruit In season

## Healthy Continental 8.75 pp

Assorted Nutri-Grain Bars, yogurt parfait bar with granola, almonds, craisins, blueberry and strawberry topping, whole Fresh fruit, assorted pitchers of fruit juice

## French Toast 8.50

Thick French Toast served with Maple Syrup, Powdered Sugar, whipped cream, Melted Butter, Blueberry Topping served with Bacon or Sausage

## Rise and Shine 9.95

Scrambled Eggs, Country Home Fried Redskins, choice of Bacon or Sausage, Assorted Muffins, Whipped Butter

## Farmhouse Breakfast 12.95

Scrambled eggs, Home Fried redskin, potatoes, Crispy Bacon, Biscuits and Sausage Gravy, Assorted Muffins, Cinnamon Rolls, whipped butter

## Sante Fe Burrito Bar 10.95

Warm floured Tortillas, Scrambled Eggs, Chorizo sausage, cheddar jack cheese, fire roasted salsa, onions, peppers, spinach and mushrooms. Redskin Homefries and Cinnamon Rolls

### Breakfast add on's

Corned Beef Hash 3.75 pp

Biscuits and sausage gravy 3.00 pp

Sliced Fresh fruit in Season 2.75 pp

All breakfast buffets and continentals include Coffee, Variety of Hot Tea, Assorted pitchers of fruit juices and water station

### Breakfast A la Carte

Assorted Danish	18.95 per dozen
Assorted Muffins	16.95 per dozen
Assorted Granola Bars	16.95 per dozen
Bagels and Cream Cheese	18.95 per dozen
Chocolate Chip Banana Bread	2.25 per person
Apple Walnut Bread	2.25 per person
Cinnamon Rolls	22.00 per dozen
Pecan Sticky Rolls	28.00 per dozen
Cinnamon Streusel Coffee Cake	26.00 per cake
Assorted Yogurt	1.95 per person
Yogurt Parfaits with fresh fruit	3.75 per person
Bottled Water	1.75 bottle
Canned Coke Products	1.75 can
Bottled Juice	2.25 bottle
Juice Pitchers	14.95 each
(Apple, Cranberry, Orange and Lemonade)	
Coffee (serves 25-30)	28.00 per urn
Coffee Pot (serves 8-10)	10.00 per pot
Ice Tea	7.00 per pitcher

# Appetizers Packages

Appetizer packages are priced per person for a 1 hour duration.

Arrangements may be made prior for an extended time

## Appetizer Packages

### Cancun package

Tortilla chips and fresh roasted Salsa  
Jalapeno Corn Fritters with Chipotle cream  
Layered Bean and Cheese Dip  
Fresh fruit 7.95  
6.50 with meal

### Half Time Package

Bacon and Cheddar Potato Boats  
BBQ Meatballs  
Fresh Vegetable Crudite with Ranch Dip  
Crispy Chicken Wings 9.50 per person  
8.50 with meal

## The French Connection

Baked Brie with Almond and Apple compote  
Assorted Crackers  
Fresh Fruit Display with Black Raspberry Dip  
Crab stuffed Mushrooms  
Chicken and Artichoke Canape  
9.95 per person 9.00 with meal

## Asian Influences

Edamame Potstickers  
Vegetarian Egg Rolls with sweet chili sauce  
Teriyaki Chicken Skewers  
Szechuan Beef Skewers  
10.50 per person 9.75 with meal

## Platter Displays

### Antipasto Display

Fresh baked Rosemary Focaccia bread,  
Garlic bread,  
Grilled balsamic vegetables, Asiago, Parmesan, Salami, variety of olives, pesto  
marinated artichokes 7.00 per person  
5.95 with meal

### Poached Salmon Display

Traditional Norwegian display of Chilled  
Poached Salmon layered with a stone  
ground mustard dill sauce, cucum-  
bers, hard cooked egg and red onion.  
Served with rye bread toasts and crack-  
ers 8.00 per person  
7.00 with meal

### Chef's Hummus Tray with Tortilla Chips and Vegetables

3.50 per person 2.75 with meal

### Hot Spinach and Artichoke dip with Tortilla Chips

50.00 / serves 25 ppl

### 9 Layer Bean Dip with Tortilla Chips

38.00 / serves 25 ppl

### Baked Brie with Apples and Almonds and Crackers

50.00 serves 20 ppl

### Domestic Cheese Board and Salami

#### Served with Crackers

4.50 per person 3.25 with meal

### Fresh Fruit in Season with Black Raspberry Dip

4.50 per person 3.25 with meal

### Fresh Vegetable Tray with Ranch Dip

2.50 per person 1.75 with meal

# Appetizers

## Appetizers

### Priced per dozen

Chicken and Pineapple Skewers	21.00
Chicken Wings with Choice of Sauce BBQ, Buffalo or Ranch	16.00
Shrimp Cocktail with Cocktail Sauce	26.00
Shrimp Tempura with Sweet Chili	26.00
Crab stuffed Mushrooms	24.00
BBQ meatballs	14.00
Swedish Meatballs	14.00
Jalapeno Corn Fritters	16.00
Spanikopita (spinach and cheese pie)	27.00
Bacon wrapped Waterchestnuts	19.00
Chicken Bites (sweet chili, BBQ, Mild Buffalo)	16.00
Mozzarella Sticks and Marinara Sauce	15.00
Edamame Potstickers	18.00
Steak skewers with roasted garlic sauce	25.00
Vegetarian Egg Rolls	18.00

## Canapes

### Priced per dozen

Blackened Chicken with bleu cheese on French Baguette toast	18.00
Citrus Seafood Salad on French Bread toast	22.00
Tomato and Pesto Bruschetta	15.00
Pesto Portabella and Boursin Canape	15.00
Mandarin Chicken Canape	18.00
Apple and Brie in puff pastry cup	18.00
Reuben on Rye Toasts	17.00
Salmon Mousse with Cucumber Relish	22.00
Blackberry Balsamic Chicken	18.00
Blackened Steak with bleu cheese and caramelized onions	22.00
Spicy Roasted Red Pepper Cream on Baguette toast	French 15.00
Caprese (Tomato, Fresh Mozzarella and Basil)	17.00

## Bite Sized Wraps

### Priced per dozen

Chicken Salad wrap	14.00
Tuna salad wrap	14.00
Poached Salmon and Dill	17.00
Turkey, Spinach and Bacon	15.00
Blackberry Balsamic Chicken	15.00

**Like something different?**

**Our chef and staff strive to make your event a success and are happy to entertain your ideas into your menu**

# Themed Buffets

All buffets include coffee, tea, iced tea and water service.

Table linens and cloth napkins also provided for all dining tables. Colored napkins may also be arranged

## Working Cold Deli Buffet

13.95

Roast turkey, roast beef and country ham, trio of domestic sliced cheeses, selections of breads and croissants, tomato, lettuce, onions, potato chips and choice of cole slaw, pasta salad or house salad. Homemade cookies

## Baked Potato, Soup and Salad Bar

14.95

Create your own stuffed Baked Potato served with sour cream, bacon, cheese sauce, steamed broccoli, mushrooms, chives and homemade chili.

Garden Greens Tomatoes, Onions, Carrots, Grape Tomatoes, mushrooms, rice noodles, julienne chicken with Assorted Dressings

Chef's soup of the day

## Mom's Buffet

12.50

Garden House Salad Mom's Meatloaf with gravy, Mashed Potatoes, Green Beans and fresh baked dinner rolls

## Pulled Pork Buffet

13.95

Pulled pork served with choice of Bourbon BBQ sauce or southern mustard sauce with Kaiser Buns

Frontier Redskin potatoes, baked beans, cole slaw, garden tossed salad, Fresh fruit in season

## China Town Buffet

11.95

Sesame Ginger Slaw Oriental Vegetable Medley Stir fried Chicken in a light brown sauce White rice

## Sante Fe Salad Creation

14.95

Choice of Fire roasted corn chowder or Chicken Fajita Soup

Chopped Romaine, Chorizo Sausage, Sante Fe grilled Chicken strips, Fire Roasted Salsa, Cheddar Jack cheese, Sour Cream, Guacamole, Tortilla Chips, onion, tomato, black beans, jalapenos and corn

## Burger Time Buffet

15.95

Ground Chuck burgers, Turkey burgers

Lettuce, tomato, red onion, pickles, Three cheese platter, fresh fried potato chips, Baked beans, and garden tossed salad and Kaiser buns

## Mediterranean Buffet

15.95

Lemon and Oregano grilled Chicken, Greek Gyro meat, sautéed onions and peppers, Pita bread, shredded lettuce, diced tomato, olive tapenade, hummus, feta cheese, Garden Greek Salad, Tatziki cucumber sauce Balsamic grilled vegetable

medley

## South of the Border

15.95

Marinated Chicken, taco meat and refried beans to make your own creations. Select from fresh diced tomatoes, onion, black olives, fire roasted salsa, sour cream, cheddar jack cheese, jalapenos and guacamole, Crispy corn taco, soft flour tortillas and fresh fried nacho chips.

## Taste of Italy

15.95 one entrée

18.25 two

entrée

Caesar or House Salad

Primavera Vegetable medley of Zucchini, yellow squash, onion, and red pepper

Garlic Bread

## Entrees:

**Chicken Parmesan with Linguine and Marinara**

**Pasta Bar:**

Linguine and Penne pasta and choice of three sauces:

Traditional meat sauce, Marinara, Blush Alfredo, Alfredo, Pesto Cream sauce

**Baked Cheese Manicotti with Marinara Sauce**

**Baked Penne and Italian sausage**

**Cheese tortellini with Blush Alfredo**

## Pizza a la Venice

13.95

Variety of Pizza including pepperoni, cheese, vegetarian and Chef Specialty.

Creamy Italian Pasta Salad

Tossed garden salad with dressings

Cookies and Brownies

All buffets include coffee, tea, iced tea

# Plated Lunches

All plated lunches are served with coffee, tea, ice tea and water service

## Caesar Pasta Salad

Fresh Romaine lettuce served with bow tie pasta, parmesan cheese, garlic croutons and Caesar dressing Served with garlic bread 9.95 per person Add grilled chicken 12.95 pp  
Add chilled shrimp or grilled salmon 15.50 pp

## Chef's Salad

Garden Greens topped with boiled egg, Julienne Roasted Turkey, Hickory Ham, shredded cheese, red onion, tomatoes, and cucumber. Served with dinner rolls 11.95

## Oriental Chicken Salad,

Teriyaki glazed chicken set on a bed of mixed greens with red pepper, red onion, mandarin oranges, rice noodles and bean sprouts. Served with sesame ginger dressing and fresh baked rolls 11.95

## Grilled chicken breast

Choice of (honey mustard glazed, lemon rosemary, sweet chili, teriyaki, Blackened, basil balsamic or BBQ)  
Served with roasted redskin potatoes and vegetable of the day.  
House salad and Dinner roll 14.95

## Open faced Sandwich

Choice of Roast Beef, Turkey, or BBQ Pulled Pork served on Texas bread. Accompanied with mashed potatoes and gravy 13.95

## The Tavern Meatloaf

Homemade Meatloaf served with hunters gravy, mashed potatoes, Dinner Roll and vegetable choice 13.95

## Tuna or Chicken Salad Wrap

Choice of Fresh tuna or Chicken salad rolled in a wheat tortilla served with tossed salad or fresh fruit 12.50

## Chicken Parmesan

Golden Brown Parmesan Chicken served with our homemade marinara sauce over linguine. Served with garlic bread and house salad 15.95

## Croissant Deli Sandwich

### Please choose one

Ham and Cheddar, Roast Turkey and Provolone, Roast Beef and Swiss, Chicken Salad or Tuna Salad

Served with potato chips, and fresh fruit 12.95

## Turkey Ciabatta

Roasted turkey breast, hickory smoked bacon, provolone cheese, tomato and onion served on a Ciabatta bun. Served with House salad 11.95

## Pulled Pork Sandwich

Slow cooked Pulled Pork with bourbon BBQ sauce served with home fried potatoes and cole slaw

11.95

## French Dip

Thin sliced prime rib served on a Hoagie with sautéed onions and mushrooms and melted provolone cheese. Served with House salad, Steak fries and Au jus 13.95

## Chicken and Broccoli Farfalle

Italian grilled Chicken tossed with fresh broccoli, mushrooms and sun dried tomatoes in a basil cream sauce over bow tie pasta. Served with Caesar or House salad and garlic bread

13.95

## Baked Manicotti Maromara

3 cheese Manicotti baked in our homemade marinara sauce served with sautéed zucchini and squash medley, garlic bread and house salad 12.95

## Beef and Noodles

Fork tender Beef and Noodles served with mashed potatoes, vegetable of the day and dinner rolls

12.95

All plated lunches are served with coffee, tea, ice tea and water service

# Lunch and Dinner Buffets

All buffets include your choice of : Soup or Garden Salad, one vegetable choice, one starch choice.

Buffets are served with dinner rolls, coffee, water, ice tea and hot tea host table.

One entrée buffet 16.95

Two entrée buffet 19.95

Three entrée buffet 21.95

**Swiss Steak**– Swiss steak baked in beef gravy

**Peppersteak Beef Tips** : Tender braised Beef Tips served in a pepper steak sauce with white rice

**Honey mustard Pork Loin with Brandy Apple**

**sauce** Stone ground mustard and honey roasted pork loin finished with a French Brandy and Granny smith apple sauce

**Boneless Country Pork Chops** : Corn dusted Pork chops are pan seared and baked with sliced mushrooms in a cream sauce

**Pork Forestierre** : Herb roasted Pork Loin served with a Madeira wine sauce, mushrooms, tomatoes and onion

**Brown Sugar glazed Ham** : Hickory smoked Ham baked with a brown sugar glaze

**Swedish Meatballs** : Swedish Meatballs baked in a beef and mushroom sour cream sauce. Served with egg noodles

**Top Round of Beef with Natural au Jus:** slow roasted Top Round of Beef served with Beef au Jus

**Beef and Noodles** : Braised Beef Tips served with egg noodles in a red wine beef sauce

**Baked Penne and Italian Sausage:** Penne Pasta and Grilled Italian sausage, onions and peppers in our home-made marinara sauce topped with melted mozzarella and parmesan

**Lemon Rosemary Roasted Chicken:** Roasted Chicken breast with a fresh lemon and rosemary sauce

**Chicken Marsala:** Pan seared Chicken breast finished with a traditional Mushroom Marsala sauce

**Chicken Bruschetta:** Balsamic grilled Chicken breast topped with a tomato, red onion, black olive, basil and parmesan bruschetta

**Chicken Cacciatore:** Slow braised bone in chicken in a red wine tomato sauce

**Balsamic Chicken with Fire Roasted tomato sauce:** balsamic marinated grilled chicken finished with a fresh fire roasted tomato and basil sauce

**Jamaican Chicken breast with Key Lime Rum glaze:** Jamaican seasoned bone in Chicken grilled and finished with a Key Lime Rum glaze

**Herb Roasted Chicken** : Herb and Rotisserie seasoned bone in chicken roasted to perfection.

**Lemon Tarragon Broiled Cod sauce** : Broiled cod in a tarragon lemon sauce and topped with crispy herb butter panko crust

**Parmesan crusted Tilapia:** Tilapia filet baked with a light parmesan cheese crust

**Creole Catfish:** Corn dusted catfish baked in a creole sauce (not spicy unless requested)

All buffets include coffee, tea, iced tea and water service.

Table linens and cloth napkins also provided for all dining tables. Colored napkins may also be arranged



## Plated Dinners

All plated dinners served with dinner rolls, choice of served House Salad, Caesar Salad or Soup, Starch choice and Vegetable choice. Coffee, Tea and water service. \*Pasta dishes include Garlic bread, Choice of House Salad, Caesar Salad or Soup

**Sirloin Steak** Choice cut Sirloin steak grilled served with sautéed onions and mushrooms. 18.95

**Herb roasted New York strip loin:** whole roasted New York strip loin studded with rosemary, garlic, parsley and peppercorns and served with a port wine demi glace 21.50

**Prime rib:** Slow roasted Prime Rib served with Au Jus and Horseradish sauce

Petite cut 19.95 Queen cut 21.95 King cut 23.95

**Filet Mignon:** Choice cut Tenderloin Filet wrapped in bacon and chargrilled medium rare to medium 28.00

**Pecan Chicken with Apple Brandy sauce:** Panko and pecan crusted chicken breast finished with a granny smith apple brandy sauce \$17.95

**Chicken Frangelica :** Almond crusted chicken sautéed and served with a Frangelica cream sauce 17.95

**Lemon Rosemary Roasted Chicken:** Roasted Chicken breast with a fresh lemon and rosemary sauce 16.95

**Chicken Marsala:** Pan seared Chicken breast finished with a traditional Mushroom Marsala sauce 16.95

**Chicken Bruschetta:** Balsamic grilled Chicken breast topped with a tomato, red onion, black olive, basil and parmesan bruschetta 16.95

### Sesame Chicken a la Orange

Black and white sesame crusted chicken breast sautéed in sesame oil and finished with a ginger orange glaze 16.95

**Tuscan Chicken:** 17.95

Grilled balsamic chicken breast topped with Asiago and parmesan cheese, sautéed mushrooms and roasted red peppers and served on a bed of spinach 17.95

**Pork Filet**—boneless pork chop wrapped in hickory smoked bacon grilled and finished with an apple cider sauce 17.95

**Florida Rosemary Roasted Pork:** Whole Pork Loin roasted with rosemary, garlic and peppercorns served with a citrus butter sauce 16.95

**Cranberry Rum glazed Salmon:** Fresh Salmon baked with a Cranberry and Spiced Rum glaze 21.00

**Bourbon Glazed Salmon:** Fresh Salmon marinated in our Bourbon sauce and chargrilled with our Bourbon BBQ Sauce 22.00

**Shrimp Scampi with Risotto \*** : Tender gulf shrimp sautéed with white wine, garlic, lemon and fresh parsley. Served with parmesan cream risotto 22.00

**Salmon Piccata :** Fresh Salmon filet baked in white wine stock and finished with a classic lemon and caper piccata sauce 22.95

**Parmesan crusted Tilapia :** Tuscan herb and Parmesan crusted Tilapia filet 16.95

**Crab stuffed Tilapia:** Tilapia filet filled with our Maryland Crab stuffing baked and a stone ground mustard cream sauce with dill 19.95

### Surf n Turf

**Shrimp Skewer**—Choose your style of Lemon pepper, scampi style, Jamaican jerked, or basil pesto 7.50

**Lobster tail:** butter broiled and served with lemon

Market price

All buffets include coffee, tea, iced tea and water service.

Table linens and cloth napkins also provided for all dining tables.

# Home made Soups

All soups are made in house fresh 3.50 *pp*

Tomato and Fresh Basil	Chicken Fajita Soup
Cream of Potato	Broccoli and Cheddar
Chicken and Noodle	Beef and Noodle
Beef Barley	Sausage, Potato and Cabbage Soup
Cream of Spinach	Cream of California
Chef's Lobster Bisque add 5.00 pp	Homemade Chili add 1.50 per person

## Starch sides

Sweet Potatoes with Maple Butter	Lemon Basil Orzo
Wild Rice Pilaf	Bow Tie Pasta with Tomato Alfredo Sauce
Rosemary Roasted Redskin Potatoes	Au Gratin Potatoes
Roasted Garlic Mashed Potatoes	Home Fried Redskin Potatoes
Butter Whipped Mashed Potatoes	Baked Penne Marinara
Baked Potato	

## Vegetable Sides

Green Beans Almandine	California Blend
Brown Sugar Baby Carrots	Asparagus (Seasonal Priced)
Buttered Corn	Country Cabbage
Primavera Vegetable Medley	Corn O'Brien
Grilled Zucchini & Squash	Parmesan Herb Cauliflower
Edamame and Corn Succotash	
Buttered Broccoli	

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## Upgrade your Dinner Buffet

### Buffet Entrée Upgrades

**Prime Rib** add 3.50 per person

Slow roasted and served with Au Jus and Horseradish sauce

**Herb crusted Roasted New York Strip Loin** add 3.50 per person

New York Strip Loin encrusted with fresh rosemary, parsley, garlic and peppercorns roasted and chef sliced.

Chef carved and served with roasted garlic and sauce

**Garlic and Peppercorn Whole Roasted Tenderloin with Port wine mushroom sauce**  
add 6.50 per person

Fresh garlic and peppercorn crusted Tenderloin is roasted to a perfect medium rare to medium.

Chef carved to order for your special guests and served with a Port wine and mushroom demi sauce

**Bourbon Glazed Salmon:** add 3.50 per person

Fresh Salmon marinated in our Bourbon sauce and chargrilled with our Bourbon BBQ Sauce

**Cranberry Rum glazed Salmon:** add 3.50 per person

Fresh Salmon baked with a Cranberry and Spiced Rum glaze

**Seafood Newburg** add 3.50 per person

Shrimp, Crab and Cod in a traditional Sherry laced Newburg Sauce. Served with rice

**Sun Dried Tomato, Basil and Shrimp Farfalle:** add 3.25 per person

Tender gulf shrimp tossed with sun dried tomatoes, broccoli, mushrooms, onions and garlic in a light red wine tomato sauce and bow tie pasta

**Shrimp Florentine** add 3.25 per person

### Kids meals

**Children under 10 years old 7.50**

Chicken Fingers with French Fries and Applesauce

Spaghetti, applesauce and baby carrots

Grilled Cheese, Baby Carrots and French Fries

**All buffets include coffee, tea, iced tea and water service.**

Table linens and cloth napkins also provided for all dining tables. Colored napkins may also be arranged

# Snacks and Breaks

Break packages are available for a one hour duration

## Break Packages

### Amigo Break

Tortilla chips, Zesty Queso Dip, Layered Bean Dip, Fire roasted Salsa, Cinnamon Crisps, and Whole Fresh Fruit, Assorted Coke

Products and Bottled Water 7.50

6.25 with meal

### Health Break

Bottled Water , Fresh Vegetable Tray with Ranch Dip,

Granola Bars, Assorted Yogurt 7.50

6.25 with meal

### Sweet Tooth Break

Assorted Homemade Cookies, M & M's , Strawberry Punch,

Coffee and Water service 6.50

5.00 with meal

### Chocolate Attack

Chocolate Chip Cookies, S'more's Pizza, Ghiradelli Brownies, 2 % Milk, Hot Cocoa and Coffee service 7.50

6.25 with meal

### The Parisian

Fresh fruit in Season Display with Black Raspberry Fruit Dip

Assorted Cheese and Salami Tray with Assorted Crackers 6.95

5.95.with meal

### Half Time Break

Warm Soft Baked Pretzels with Cheese Sauce

made Potato Chips with Chip Dip

Peanuts

Sodas and Bottled Water 7.95

meal

Fresh

Redskin

Assorted

6.50 with

### Couch Potato Break

Fresh made potato chips and dip, Popcorn, Hot Soft Pretzels with mustard and cheese .

Assorted Coke Products and Bottled Water 7.50

6.25 with meal

## Snacks a la Carte

Assorted Cookies 11.95 per dozen

Redskin Peanuts 1.95 per person

Fresh Potato Chips 1.95 per person  
and Dip

Granola Bars 16.95 per dozen

Basket of Whole Fruit 22.95  
(24)

Pretzels (one pound) 6.95

Ghiradelli Brownies 12.50 dozen

M & M's (plain or peanut) 13.95 per pound

Nacho chips with Queso 3.75 pp

Soft Baked Pretzels with 2.95 per person  
Cheese sauce

Fresh Popped Popcorn 1.50 per person

Fresh fruit in season cup 2.75 per person

## DESSERTS

New York Cheesecake with Black Raspberry Sauce	5.25
Turtle Cheesecake	5.75
Oreo Cheesecake with Chocolate Sauce	5.75
Tiramisu	5.95
Carrot Cake with Cream Cheese Frosting and Walnuts	4.25
Assorted Fruit Pie	3.25
Apple Crumb Pie a la Mode	4.75
Fruits of Forest Pie	3.75
Homemade Pecan Pie	4.00
Homemade Key Lime Pie	4.00
Pistachio Mascarpone Cake	7.00
Strawberries Romanoff with Pound cake	5.25
Triple Chocolate Mousse cake	7.00
Swiss Chocolate Mousse	3.25
Ice Cream	3.25
Assorted Homemade Cookies (dozen)	11.95
Ghiradelli Brownies (dozen)	12.50