

## Event Menu Options

### *Morning Options*

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**Coffee & Bagel Buffet** \$4.00 per person  
Assorted bagels served with cream cheese, butter and jelly  
Regular and decaffeinated coffee add juice for \$1pp

**Continental Breakfast Buffet** \$7.95 per person  
Orange juice, apple juice and coffee  
Assorted bagels served with cream cheese, butter and jelly  
Yum-ee Donuts, assorted Danish and cinnamon rolls  
Seasonal fresh fruit display

**Traditional Breakfast Buffet** \$13.95 per person  
Orange juices, apple juice and coffee  
Yum-ee Donuts, assorted Danish and cinnamon rolls  
Seasonal fresh fruit display  
Scrambled eggs  
Waffles with syrup  
Bacon and sausage patties  
Breakfast potatoes

### *Lunch Options* (Minimum 30 People)

All lunch buffets are served with a beverage station and cookies for dessert

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**Brunch Buffet** \$13.95 per person  
Choice of Lorain or broccoli quiche served with crispy bacon, fresh fruit salad, pasta salad and toasted turkey croissants sandwiches

**Soup and Salad Buffet** \$9.95 per person  
Choice of Caesar Salad, Classic House Salad or Spinach Salad (*tossed with red onion, candied almonds, mandarin oranges & raspberry vinaigrette dressing*) with choice of Chicken Noodle, Tomato Tortellini, Minestrone, or Italian Wedding Soup, served with rolls and butter  
add a club sandwich for \$3pp

**Light Lunch Buffet** \$11.95 per person  
Choice of two: chicken salad, tuna salad or egg salad, served on butter croissants sandwiches with choice of two: pasta salad, house salad, fruit salad or potato salad, served with Lays potato chips  
add an additional side for \$2.50p

**Deli Buffet** \$15.95 per person  
Honey roasted ham, oven roasted turkey breast and Italian roast beef, served with an assortment of breads, potato chips, pasta salad, fruit salad, lettuce, tomato, onions, cheese and assorted condiments

**BBQ Buffet** \$16.95 per person  
BBQ pulled pork and grilled BBQ chicken breast, served with macaroni and cheese, choice of green beans or baked beans, house salad and chips

**Cookout Buffet** \$14.95 per person  
Johnsonville bratwurst atop a bed of sauerkraut and all beef burgers, served with baked beans, potato chips and choice of potato, pasta or fruit salad  
add grilled chicken breast \$2 per person

Menu prices do not include an 20% Service Charge and 7% Ohio Sales Tax

## ***Dinner Buffets*** (Minimum 20 People)

All dinner buffets are served with a beverage station and chef's choice dessert

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### **Pasta Buffet** \$16.95 per person

Chicken Marsala, green bean almandine, Italian tossed salad served with warm rolls and butter

### **Classic Buffet** \$18.95 per person

Tender pork loin seasoned, sliced and topped with a red wine sauce and chicken Kiev topped with béarnaise sauce, roasted red skins, vegetable medley, house salad served with warm rolls and butter

### **Steak and Chicken Buffet** \$23.95 per person

7oz sirloin steak and grilled rosemary chicken breast, served with roasted red skin potatoes, vegetable medley, house salad, warm rolls and butter

## ***Served Dinner*** (Maximum 125 people)

Please select one dinner entrée for your entire party.

All entrees include a house salad, Chef's choice vegetables, starch/potato, warm rolls and butter

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### **Stuffed Chicken Breast** \$21.95 per person

Chicken breast stuffed with a crème brie cheese, sweet apples, cranberries, onion and a hint of chives served with a light cream sauce

### **Chicken Parmesan** \$20.95 per person

Chicken breast coated with a parmesan cheese and panko bread crumb mixture served with marinara sauce and parmesan cheese

### **Rosemary Chicken Quarter** \$20.95 per person

Slow roasted Chicken quarter seasoned with fresh rosemary and garlic

### **Cheese Manicotti** \$17.95 per person

Three pasta shells stuffed with ricotta and Romano cheese topped with marinara sauce and mozzarella cheese

### **Filet Mignon** \$26.95 per person

Five ounce filet of beef cooked to medium rare served with a demi glaze

### **Roasted Pork Loin** \$22.95 per person

Herb roasted pork loin sliced and served with a cranberry glaze

### **Baked Salmon** \$22.95 per person

Alaskan wild caught Salmon filet served with a teriyaki glaze

*Multiple Entrees: You may offer your guests the choice of two entrée's. Please note that each guest must have a place card denoting his or her entrée selection. It is the responsibility of the host to have the place cards completed for each guest prior to the function. All guest selections must be turned into the Clubhouse & Events Manager 10 days prior to the function.*

**Menu prices do not include an 20% Service Charge and 7% Ohio Sales Tax**