

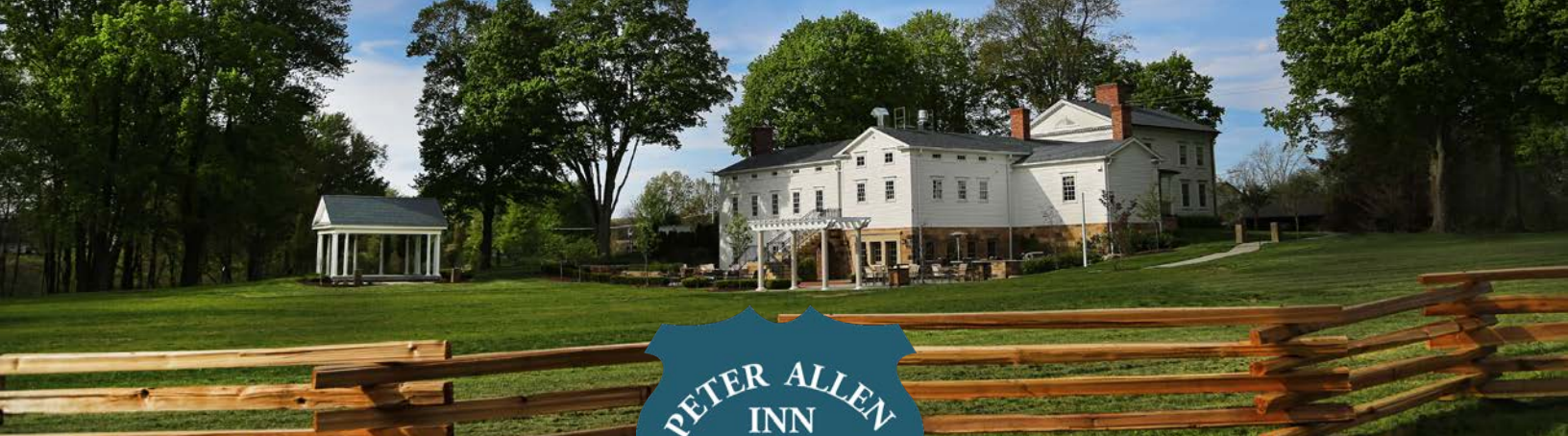


# Catering MENU

- CHEF DISPLAYS
- PLATED ENTRÉES
- BUFFET STYLE
- THEMED BUFFET
- BREAKFAST







*Peter Allen Inn will be happy to customize your menu for your special event!*

You simply need to schedule a time to meet with the chef and event coordinator to discuss your budget and ideas and our team of chefs will come up with a special menu just for you. For more information about menu customization please email [events@peteralleninn.com](mailto:events@peteralleninn.com)

---

*Peter Allen Inn does permit outside catering from our preferred list of vendors.*

*Cakes and cookies can be purchased from the Peter Allen Inn. please call for pricing. You may also bring outside cakes and cookies for all events.*



# COLD APPETIZERS

- Crostini** \$1.75 ea  
With fire roasted tomatoes, shaved asiago and balsamic glaze
- Caprese Skewers** \$1.95 ea  
Local grape tomatoes, fresh basil, fresh mozzarella with a balsamic reduction
- Shrimp Cocktail** \$3.25 ea  
With house made cocktail sauce

- Seared Sesame Crusted Ahi Tuna** \$3.75 ea  
Set atop fresh watermelon, pickled ginger and wasabi
- Seared Tuna and Avocado** \$3.00 ea  
With wasabi crema and fresh cilantro on a crispy flour tortilla chip
- Hummus and Pita Chips**
- Hot Peppers in Oil**
- Bruschetta**

# HOT APPETIZERS

- Mini Crab Cakes** \$3.00 ea  
With spicy remoulade
- Spinach Stuffed Mushrooms** \$1.75 ea  
With spinach, sun dried tomato and feta
- Sausage Stuffed Mushrooms** \$2.00 ea  
With fresh sage sausage and smoked gouda
- Lollipop Lamb Chops** \$2.95 ea  
Seared Medium Rare served with Mint Jelly
- Bacon Wrapped Scallops** \$3.00 ea  
With maple bourbon glaze

- Baked Wrapped Water Chestnuts** \$2.50 ea  
With Thai peanut sauce and Asian slaw
- Heritage Hill Beef Sliders** \$3.75 ea  
Local ground sirloin, ribeye and short ribs make up our famous burger mix. Serve your guests a mini burger with your choice of toppings. See what all the fuss is about!
- Rumaki** \$1.95 ea
- Spanakopita** \$2.25 ea
- Shaved Beef Filet** \$3.00 ea  
With caramelized shallot demi and smoked cheddar served on potato gauffrette

# CHEF DISPLAYS

*Minimum 25 people | Price is Per Person*

- Crudité Platter** \$2.00
- Seasonal Fruit Display** \$2.95
- Domestic Cheese and Cracker Tray** \$3.95
- Fruit, Vegetable, Cheese, Hummus and Crackers** \$6.50
- The Inn's Antipasto Display** \$7.50  
Display to include various imported and domestic cheeses, charcuterie, crackers, breads, chips, dips, hummus, mustards, marinated vegetables, dried fruit and nuts and

- various other accompaniments
- Deluxe Display** \$9.95  
Includes everything offered above.
- Smoked Salmon Display** Market Price
- Raw Bar** Market Price  
Includes Lobster Claws, Jonah Crab Claws, Fresh shucked oysters, California rolls, Spicy Tuna Roll, Philadelphia Roll, Shrimp Cocktails and Crab Meat Cocktail, with lemon, cocktail sauce, horseradish, drawn butter, sriracha, and sweet chili glaze.



# PLATED ENTRÉES

Plated dinners include fresh mixed greens salad with house balsamic vinaigrette, oven baked rolls, coffee & tea service, & iced tea. Pick two accompaniments to be served with meal.

## BEEF

**Filet Mignon** **\$32.00**  
**Per Person**

Topped with mushrooms and port wine reduction.

**Filet Mignon** **\$33.00**  
**Per Person**

**Person**  
Topped with Avant Gardens sautéed mushrooms with Merlot demi-glace

**Grilled New York Strip** **\$30.00**  
**Per Person**

Topped with Maitre d' hotel butter

**Sliced Beef Tenderloin** **\$33.00**  
**Per Person**

Topped with seafood and tarragon bernaise

**Baseball Sirloin Ala Oscar** **\$29.00**  
**Per Person**

Topped with jumbo lump crab, and house made hollandaise sauce

**Chargrilled Sirloin** **\$27.00**  
**Per Person**

Chargrilled to medium with house salt, pepper and garlic

## PORK

**Rosemary Roasted Pork Loin** **\$26.00**  
**Per Person**

With caramelized apple and shallots

**Vanilla Brined Pork Tenderloin** **\$27.00**  
**Per Person**

Vanilla and spiced rum brined then slow roasted with candied onions

**Tender Hiram's Pork Cutlets** **\$24.00**  
**Per Person**

Smothered in a garlic and wine pan gravy

**Stuffed Pork Loin** **\$27.00**  
**Per Person**

Stuffed with spinach, sundried tomatoes, prosciutto, and mozzarella cheese with a sherry sauce

## LAMB

**Lemon and Rosemary Lamb Leg** **\$31.00**  
**Per Person**

Boneless leg of lamb with garlic and rosemary lemon sauce

**Grilled Lamb Kabobs** **\$30.00**  
**Per Person**

With roasted garlic and sumac

## PASTA

**Choice of Penne, Orecchiette, or Farfalle Pasta** **\$20.00**  
**Per Person**

Choice of Marinara. Roasted red pepper cream, ala vodka, basil pesto cream sauce.

**Bolognese add \$3 Primavera add \$2**

## CHICKEN

---

**Honey Herb Roasted  
Chicken Breast** **\$23.00**  
**Per Person**

Bone-in chicken breast brined with fresh herbs and finished with honey butter

**Chicken Saltimbocca** **\$26.00**  
**Per Person**

Boneless chicken breast with prosciutto, sage, and mozzarella in a white wine garlic sauce

**Chicken Francaise** **\$26.00**  
**Per Person**

Egg battered and pan sautéed with lemon and white wine blanc sauce

**Rosemary Chicken Breast** **\$25.00**  
**Per Person**

With brown butter and balsamic reduction

**Chicken Coq Au Vin** **\$26.00**  
**Per Person**

Braised bone-in chicken with red wine and root vegetables

**Chicken Marsala** **\$25.00**  
**Per Person**

**Chicken Romano** **\$27.00**  
**Per Person**

Egg battered and pan sautéed with white wine and Romano cheese cream sauce

## SEAFOOD

---

**Maple Bourbon  
Glazed Salmon** **\$27.00**  
**Per Person**

**Mediterranean  
Baked Cod** **\$29.00**  
**Per Person**

wild caught with tomatoes, kalamata olives, sweet onions, garlic and lemon

**Rum Seared  
Jumbo Scallop** **\$31.00**  
**Per Person**

Topped with lime and citrus butter

**Panko and Lemon  
topped Cod** **\$26.00**  
**Per Person**

Wild caught topped with shallots and panko lemon crust

## VEGETARIAN

---

**Stuffed Portabella  
Mushroom** **\$22.00**  
**Per Person**

With roasted red pepper, artichoke hearts, spinach and feta

**Eggplant Parmesan** **\$22.00**  
**Per Person**

Flash fried eggplant topped with house made marinara and parmesan cheese.

**Stuffed Zucchini** **\$20.00**  
**Per Person**

With sun dried tomato and parmesan couscous

**Vegetable Lasagna** **\$25.00**  
**Per Person**

Medley of seasonal vegetables nestled in layers of pasta topped with Romano cream sauce



# BUFFET STYLE DINNERS

All buffets include house salad, freshly baked rolls and a beverage station to include coffee and hot tea service, iced tea and lemonade.

## **BUFFET 1**

**\$25.00 Per Person**

Choose one entrée,  
one pasta, and two  
accompaniments

## **BUFFET 2**

**\$29.00 Per Person**

Choose two entrées,  
one pasta, and two  
accompaniments

## **BUFFET 3**

**\$34.00 Per Person**

Choose three entrées,  
one pasta, and three  
accompaniments

## ENTRÉE OPTIONS

### **POULTRY & PORK**

Herb Roasted Chicken Breast  
Chicken Romano  
Stuffed Chicken Breast  
Chicken Coq Au Vin  
Chicken Marsala  
Chicken Francaise  
Chicken Saltimbocca  
BBQ Bone-in Chicken  
Maple Honey Roasted Bone-in Chicken  
Southern Fried Chicken  
Traditional Herb Roasted  
Turkey Breast and Gravy  
Cider Roasted Pork Loin  
Hiram's Pork or Chicken Cutlets  
Vanilla Brined Pork Loin  
Stuffed Pork Loin  
Pork Saltimbocca  
BBQ Pulled Pork

### **PASTA**

Penne, Orecchiette, or Farfalle  
With your choice of sauce  
Traditional Marinara, Ala Vodka,  
Basil Pesto Cream, Traditional Alfredo

### **BEEF**

Roast Beef With Port demi-glace  
  
Savory Heritage Hill Meatloaf  
With tomato-bacon demi glace  
  
Burgundy Beef Tips With caramelized  
shallots and mushrooms  
  
Port Wine Hanging Tenders  
With a port wine demi glace  
  
Italian Meatballs in Marinara  
  
Beef Brisket  
  
Swedish Meatballs in Mushroom Gravy

### **SEAFOOD**

Lemon Butter Poached Cod  
Orange Glaze Salmon  
Butter Poached Whitefish  
Whitefish Francaise

### **VEGETARIAN**

Vegetable Lasagna  
Eggplant Parmesan  
Pasta Primavera





## ACCOMPANIMENTS

### STARCH

Garlic Smashed Redskin Potatoes  
Rosemary Roasted Fingerling Potatoes  
Herb Roasted Red Skin Potatoes  
Parsley Parmesan Yukon Gold Potatoes  
Whipped Sweet Potatoes with cinnamon, nutmeg, and brown sugar  
Rice Pilaf  
Black Rice Risotto  
Saffron Risotto  
Mushroom and Wild Rice  
Red Quinoa Pilaf  
Lemon Orzo with Asparagus and sun-dried tomatoes

### VEGETABLES

Olive Oil and Cracked Pepper  
Green Beans  
Honey Maple Glazed Carrots  
Roasted Root Vegetables  
Green Beans and Roasted Red Peppers  
Butter and Herb Normandy  
Blend Vegetables  
Sautéed Zucchini and Yellow Squash  
Soy and Butter Sugar Snap Peas  
Roasted Corn on the Cob  
Grilled Asparagus  
Steamed Broccoli Florets

## ACTION STATIONS

*Our chef will go over station options personally to ensure signature stations for your event.*

**CHOOSE TWO  
STATIONS**

**\$26.00**

**CHOOSE THREE  
STATIONS**

**\$34.00**

**CHOOSE FOUR  
STATIONS**

**\$42.00**

**ADD A STATION  
TO BUFFET**

**\$10.00**

Carving Station

Pasta Station

Macaroni and  
Cheese Station

Baby Baked  
Potato Bar

Sushi Station

Slider Station

Salad Station

Sweet and Savory  
Crepe Station

Sundae Station

Donut Station

Chocolate Dipped  
Station

*Action station menus include coffee and tea service and iced tea. Beverage infusion station or deluxe coffee bar available for additional charge of \$3.00 per guest.*

# THEMED BUFFETS

## ITALIAN

**\$24.95 Per Person**

*Includes House Salad, Freshly Baked Rolls, and Beverage Station to include Coffee and Hot tea Service, Iced Tea and Lemonade.*

### ENTRÉES

- Italian Grilled Chicken Medallions
- House made Meatballs in Marinara
- Italian Sausage with Peppers and Onions
- Penne Pasta Tossed in Olive Oil Alfredo Sauce
- Meatless Marinara Sauce

### SIDES | CHOOSE ONE

- Steamed broccoli florets
- Italian style fried greens
- Garlic parmesan sautéed green beans

### DESSERT | CHOOSE ONE

- Assorted pies
- New York cheesecake with assorted toppings
- Tiramisu
- Spumoni

## MEXICAN

**\$23.95 Per Person**

*Includes House Salad, Freshly Baked Rolls, and Beverage Station to include Coffee and Hot tea Service, Iced Tea and Lemonade.*

### Assorted Salsas

Includes pico de gallo, roasted corn and cilantro, and fresh salsa verde, served with tortillas

### Taco and Fajita Bar

Includes tequila lime chicken strips, marinated flank steak, and seasoned ground beef, soft and crunchy shell, assorted accompaniments, Spanish rice, creamy coconut black beans

### Dessert | Choose one

- Tres Leches Cake
- Cheesecake Flan
- Mexican Bread Pudding







## **SOUTHERN BBQ**

**\$23.95 Per Person**

*Includes House Salad, Freshly Baked Rolls, and Beverage Station to include Coffee and Hot tea Service, Iced Tea and Lemonade.*

### **ENTRÉES**

BBQ Chicken  
Pulled Pork Served with Sauces on side  
Calico Baked Beans

Cheesey Potato Casserole  
Fresh Rolls and Cornbread  
Creamy Coleslaw  
Assorted Fruit Cobblers

---

## **TEA PARTY**

**\$22.95 Per Person**

Assorted Scones  
Berry Garden Salad with  
White Zinfandel Vinaigrette  
Choice of Soup

### **ASSORTED FINGER SANDWICHES**

Cucumber and dilled cream cheese  
Cranberry chicken salad  
Turkey brie and apple  
Pineapple and pecan salad pinwheel

Bite Sized Quiche, Assorted Petit Fours,  
Mini Cheesecakes, and Bars

*Coffee and tea service, iced tea, lemonade  
included individual tea service  
\$5.00 per guest.*

# BREAKFAST MENU

## QUICK START

**\$9.95 Per Person**

Assortment of muffins, Danishes, and bagels with assorted cream cheese, butter and jam. Served with fresh sliced fruit.

## HEALTHY MORNING

**\$11.95 Per Person**

Maple cinnamon oatmeal, yogurt with fresh berries and granola, mini muffins, whole fruit

## THE INN GOOD MORNING

**\$14.95 Per Person**

Choice of french toast or pancakes with assorted syrups, whipped cream and butter. Served with scrambled eggs and herbed redskin home fries and

choice of sausage, ham or bacon, fresh fruit display  
All of the above includes regular and decaffeinated coffee, hot tea and orange juice.

## BRUNCH AT THE INN

**\$19.95 Per Person**

Tossed salad, fruit salad, dinner rolls and assorted mini muffins, scrambled eggs, herbed redskin home fries, sausage patties and bacon, chef-carved ham served with rum raisin sauce, green beans amandine

## ASSORTED DESSERTS

Including pie, cake, brownie and cookies  
Includes regular and decaffeinated coffee, hot tea and orange juice.

# LIGHT LUNCHEON

**\$17.95 Per Person -Served-**

## CHOOSE ONE SOUP

Listed above; served with crackers

## HOUSE SIDE SALAD

## SANDWICH | CHOOSE ONE

½ Roast beef and smoked gouda with rosemary aioli on pretzel bun

½ Turkey and brie with cranberry aioli on ciabatta

½ Ham havarti and beer mustard on brioche  
Curried chicken salad wrap

Cranberry pecan chicken salad croissant  
Balsamic roasted vegetable and feta wrap

## DESSERT - INDIVIDUAL PARFAITS

# LUNCH MENU

**\$15.95 Per Person**

## SOUP & SALAD COMBO | CHOOSE TWO

Farmhouse Chili

Italian Wedding

Chicken Gnocchi

New England Clam Chowder

Loaded Baked Potato

Corn and Sausage Chowder

Roasted Red Pepper Bisque

Hearty Lentil

Tomato Basil

Country Vegetable

Creamy Mushroom

Beef Mushroom Barley

Served with tossed salad with house vinaigrette, breadsticks and crackers.

## DESSERT | CHOOSE ONE

Assorted pies

New York cheesecake with  
assorted toppings

Assorted individual trifles

Assorted fruit cobblers

Beverage station to include coffee and hot tea service, iced tea and lemonade.



# SANDWICH LUNCH BUFFET

**\$18.95 Per Person**

## **SANDWICH | CHOOSE TWO**

½ Roast beef and smoked gouda with rosemary aioli on pretzel bun

½ Turkey and brie with cranberry aioli on ciabatta

½ Ham havarti and beer mustard on brioche  
Curried chicken salad wrap

Cranberry pecan chicken salad croissant

Balsamic roasted vegetable and feta wrap

**Choice of Potato Salad, Pasta Salad or Quinoa Salad**

**Gourmet Potato Chips**

**Fresh Fruit Cup**

*Beverage station to include coffee and hot tea service, iced tea and lemonade.*

# HOT LUNCH BUFFET

*Most hot lunch entrées will be served with a house salad and accompaniments. All lunches are served with coffee, iced tea, lemonade and hot tea.*

**Grilled Chicken Salad with a Cup of Soup** **\$18.95**

**Tricolored Cheese Ravioli** **\$19.95**  
Topped with seasonal vegetables in a garlic white wine sauce

**The study of Macaroni and Cheese** **\$18.95**  
Chef's special blend of five cheeses

**Vegetable Lasagna** **\$17.95**

**Eggplant Parmesan** **\$17.95**

**Penne Bolognese** **\$17.95**

**Penne ala Vodka** **\$15.95**

**Penne ala Vodka with Chicken** **\$19.95**

**Herb Roasted Chicken Breast** **\$18.95**

**Chicken Francaise** **\$18.95**

**Chicken Marsala** **\$18.95**

**Chicken Stir Fry** **\$18.95**

**Stuffed Pork Loin** **\$18.95**

**Roasted Rosemary Pork Loin** **\$18.95**

**6 oz Petite Filet** **\$26.95**

**6 oz Petite Sirloin** **\$21.95**

**Chef's Famous Meatloaf** **\$18.95**



*"One cannot think well,  
love well, sleep well,  
if one has not dined well."*

- VIRGINIA WOOLF -

8581 State Street, Kinsman, OH 44428

(330) 355-2100

[PeterAllenInn.com](http://PeterAllenInn.com)

