

# events

The Inn at Ohio Northern University



At The Inn our friendly and helpful staff follows the highest standards of hospitality, striving to reach a single goal for delivering outstanding, highly personalized service to every guest.



*Corporate Retreats*



*Conferences*



*Training Events*



*Reunions*



*Social Gatherings*



*Getaways*

LUXURIOUS COMFORT, DISTINCTIVE ELEGANCE . . . A TRUE DESTINATION

# food and beverage

## **MENU SELECTION**

The menu items in this guide are suggested for your consideration; and if you prefer, we are pleased to create a special menu to accommodate your tastes. All meal function events must pre-select the menu for the group. It is our best recommendation to select one entrée for plated meals to ensure proper service. For the special occasion where there is a need to select two plated entrées (maximum), we will necessitate the higher priced entrée being charged for both selections. The Inn requires the distribution and use of meal tickets or similar means of identification when two-plated entrées are selected. Substitutions may be necessary based on product availability. Every effort will be made to accommodate your original selection.

## **DIETARY RESTRICTIONS**

Here at The Inn we work very diligently to accommodate each and every guest that walks through our doors, to ensure that they have an unforgettable experience that reaches beyond their expectations. In accordance with this mission, we consistently stay up-to-date with food-related allergens, as well as dietary restrictions. If you or anyone in your group of guests has any form of dietary restrictions, we are here to assist in any way possible, and we offer several forms of assistance in order to do so.

Accommodations may be made for the following dietary allergies and/or restrictions; gluten, soy, dairy, nut, egg, sugar, and any additional restrictions not listed. Our culinary professionals are pleased to accommodate our vegan and vegetarian guests. Our Events Concierge will work with you to ensure your guests dietary requests are met to your highest expectations.

## **GUARANTEE**

Menu selections and arrangements are to be received at least two weeks prior to the event; otherwise menu selections may be limited. An estimated guest count is required two weeks prior to the event. The guaranteed guest count is required one week prior to the event. Payment for the exact number of guests for all banquet functions is required 72 hours (three business days) prior to the event, otherwise the highest estimated number will be used as the guarantee. The final guarantee is not subject to reduction. The guarantee or the actual number served, whichever is greater, will be the number charged.

## **ALCOHOLIC BEVERAGES**

The Inn holds a license granted by the State of Ohio and is required and held responsible to comply with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it is necessary to comply with Ohio State Liquor Laws.

## **TAXES AND SERVICE FEES**

All prices, unless otherwise noted, are subject to Ohio State Sales Tax, currently seven and a quarter percent and twenty-three percent Service Charge.

## **PRICES**

Menu prices are subject to change without notice. Prices confirmed up to 30 days prior to the event are guaranteed.

## **CREDIT ARRANGEMENTS**

Billing privileges may be established only by completing a written credit application which may be submitted at least two weeks prior to the date of the function. Without billing privileges, all balances must be paid 3 business days prior to the date of the event. No service will be provided without an approved credit application or advance payment of all charges. Payment must be made in the form of cash, credit card, certified check or approved direct bill.

## **AUDIO VISUAL**

For all your audio visual needs, our event planners will assist you. During the reservation of our meeting rooms, please make known your technical needs. With state of the art technology such as 80" touch screen interactive displays that allow users to interact with and write on the displays, integrated audio, and webcam in the boardroom you'll soon discover why The Inn is the right choice for your next business function.

## **DISPLAYS AND DECORATIONS**

All displays and decorations proposed by the client shall be subject to the approval of The Inn in each instance. The Inn will not permit the affixing of anything to the walls, floors, light fixtures or ceiling in any room with materials other than those supplied by an associate of The Inn. Confetti or streamers of any type are prohibited.

Any personal property of the client or client's guests brought onto the premises and left thereon, either prior to or following the event, shall be at the sole risk of the client and The Inn shall not be liable for any loss or damage of any such property for any reason.

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# beverages

## beverage station

### CLASSIC

**Morning**—Includes regular and decaffeinated coffee, assorted hot teas, iced water, orange juice and cranberry juice

\$35.00 station, serves 25-30 guests

**Afternoon**—Includes regular and decaffeinated coffee, assorted hot teas, iced water, iced tea and lemonade

\$35.00 station, serves 25-30 guests

### PREMIUM

Includes Classic Beverage Station, SoBe® Lifewater and bottled water

\$45.00 station, serves 25-30 guests

### INFUSED WATER

Water infused with seasonal herbs and fruits

#### **Selections:**

Cucumber and Mint  
Orange, Lemon, Lime  
Strawberry and Lime

\$15.00 per pitcher, serves 4-6 guests

### BUILD YOUR OWN BEVERAGE INFUSION

Includes iced water, iced tea, assorted fruit juices and lemonade with a selection of fruit syrups, seasonal fruits and fresh herbs

\$60.00 station, serves 25-30 guests

## à la carte beverages

### **Airpot of Regular or Decaffeinated Coffee**

\$10.00 each, serves 6-8 guests

### **Assorted Mighty Leaf™ Hot Teas**

\$2.50 each

### **Assorted Bottled Fruit Juices**

\$2.50 each

### **Carafe of Orange Juice or Cranberry Juice**

\$6.00 each, serves 2-4 guests

### **Pitcher of Orange Juice or Cranberry Juice**

\$12.00 each, serves 6-8 guests

### **Pitcher of Lemonade or Iced Tea**

\$6.00 each, serves 6-8 guests

### **Assorted Bottled Pepsi Products**

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Sierra Mist  
\$1.95 each

### **Assorted Bottled Izze® Sparkling Juice Products**

\$1.95 each

### **San Pellegrino Sparkling Mineral Water**

\$4.69 1-liter bottle, serves 2-3 guests

### **Bottled Water**

\$1.95 each

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# breakfast buffet

**All breakfasts include Classic Morning Beverage Station**

## **CLASSIC INN BREAKFAST BUFFET**

Scrambled Eggs  
Shredded Hash Browns  
Fresh Seasonal Fruit Salad  
Chef's Selection of Assorted Pastries and Breads

### **Choice of One:**

Maple Sausage Links  
Chicken Sausage Patties  
Applewood Smoked Bacon

\$9.75 per guest

## **BUILD YOUR BEST BREAKFAST BUFFET**

**Reserved for groups of 10 or more guests  
Items priced per guest, select a minimum of two:**

Scrambled Eggs, \$2.00  
Poached Eggs, \$2.50

Applewood Smoked Bacon, \$2.50  
Maple Sausage Links or Chicken Sausage Patties, \$2.50  
Sliced Bavarian Ham, \$2.50

Shredded Hash Browns, \$1.75  
Fresh Seasonal Fruit Salad, \$1.75  
Assorted Yogurts, \$1.95

House-made Granola Bars, \$2.25  
Chef's Selection of Assorted Pastries and Breads, \$1.50  
Classic French Toast, \$2.75  
Silver Dollar Pancakes, \$2.00  
Seasonal Fruit Topping, \$1.25

## **THE CONTINENTAL**

Chef's Selection of Assorted Pastries and Breads  
Fresh Seasonal Fruit Salad  
Cream Cheese, Assorted Jellies and Butter

\$7.50 per guest

## **HEALTHY BREAKFAST**

Assorted Muffins  
Miniature Fruit Skewers  
Yogurt Bar: Assorted Yogurt, Granola, Fresh Berries

\$10.95 per guest

## **À LA CARTE**

**Fresh Seasonal Fruit Salad**  
\$45.00, serves 25 guests

**Assorted Yogurt**  
\$1.95 each

**Assorted Bagels with Cream Cheese, Assorted Jellies and Butter**  
\$22.00 per dozen, \$2.25 each

**Chef's Selection of Assorted Pastries**  
\$17.00 per dozen, \$1.50 each

**Assorted Packaged Fruit Bars and Granola Bars**  
\$1.50 each

**Assorted Cookies and Brownies**  
\$17.00 per dozen, \$1.50 each



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# brunch



All brunches include choice of Classic Morning or Classic Afternoon Beverage Station

## BRUNCH BUFFET

Reserved for groups of 15 or more guests

### Assorted Quiches

Quiche Lorraine  
Ham and Cheddar Cheese  
Roasted Vegetable

### Choice of One:

Maple Sausage Links  
Chicken Sausage Patties  
Applewood Smoked Bacon

### Accompaniments

Shredded Hash Browns  
Chef's Selection of Assorted Pastries and Breads  
Caesar Salad  
Garden Salad  
Chicken Salad Croissants  
Turkey and Ham Wraps  
Fresh Seasonal Fruit Salad

### Petite Assorted Desserts

Assorted Dessert Bars  
Truffles  
Miniature Cheesecakes  
Miniature Eclairs

\$23.95 per guest

## PLATED BRUNCH

Choice of one from each category:

### Quiches

Quiche Lorraine - Swiss cheese and bacon  
Ham and Cheddar - Smoked ham and cheddar cheese  
Roasted Vegetable - Parmesan and vegetable blend

### Salad

Fresh Seasonal Fruit Salad  
Pasta Salad  
Garden Salad  
Caesar Salad

### Entrée

Chicken Salad Croissant  
BLT Egg Sandwich with Cheddar Cheese  
Classic French Toast  
Scrambled Eggs and Applewood Smoked Bacon

### Dessert

Pineapple Upside Down Cake  
Lemon Meringue Tart  
Chocolate Mousse Miniature Layer Cake

\$16.95 per guest



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# take a break

## afternoon tea time

**Our Seasonal Selection of Loose Leaf Teas**

**\$2.50 per guest for assorted teas**

**\$12.50 per 25 pieces of savory or sweet items**

**Mix and match up to 6 flavors**

### SAVORY ITEMS

#### **Roasted Red Pepper Hummus on Toasted Flatbread**

Herb oil brushed flatbread toasted and topped with our house-made roasted red pepper hummus and finished with a black olive garnish

#### **Cucumber with Mint Cream Cheese**

Slices of fresh cucumber with a mint and cream cheese blend

#### **Miniature BLT**

Toasted pieces of wheat bread with a thin spread of mayonnaise, Applewood-smoked bacon, grape tomato and romaine lettuce

#### **Tomato Cheddar**

White bread with a thin spread of mayonnaise, cheddar cheese, and sliced tomato

#### **Chicken Salad on Toasted Rye**

Toasted pieces of marbled rye bread with our house-made creamy chicken salad

#### **Miniature Cheese Skewers**

A selection of cubed Swiss cheese and cheddar cheese on small skewers (Additional flavors available according to the season)

#### **Olive Focaccia**

Olive tapenade on our herb and cheese focaccia drizzled with oil

#### **Turkey Apple**

Honey roasted turkey with slices of apple on soft white bread

#### **Blue Cheese Grape**

Blue cheese crumbles with sliced grapes on rye

#### **Strawberry Cream Cheese**

Thin layer of cream cheese with sliced strawberries on cinnamon swirl bread

## afternoon tea time

### SWEET ITEMS

Chocolate Truffles

Miniature Cheesecakes

Vanilla Cream Puffs

Miniature Eclairs

Miniature Fruit Skewers

Miniature Scones with Crème Fraîche

Cream Cheese, Berry and Honey Bites

Assorted Dessert Bars

Petite Assorted Cookies



## meeting breaks

**All meetings include choice of Classic Morning or Classic Afternoon Beverage Station**

#### **Triple Take Break**

**Break 1:** Assorted breakfast pastries and breads, miniature fruit skewers, cream cheese, butter and assorted jellies and butter

**Break 2:** Beverage refresh

**Break 3:** Trail mix and beverage refresh, choice of miniature vegetable crudité cups or miniature cheese skewers

\$15.95 per guest

#### **The Inn's Ultimate Snack Mix**

Assorted Nuts, Goldfish® Crackers, M&Ms®, Dried Fruit, Pretzels

Assorted Bottled Pepsi Products

Assorted Cookies

(priced for a minimum of 8 guests)

\$10.25 per guest

#### **Break at The Inn**

Cheese and Cured Meat Display

Crackers and Crostini

Grape Clusters, Assorted Olives

Assorted Bottled Pepsi Products

\$11.25 per guest

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# cold reception offerings

## **COLD SELECTIONS**

*Small serves 15-30 guests*

*Large serves 30-70 guests*

### ***Jumbo Shrimp Cocktail***

\$100.00, priced per 50 pieces

### ***Display of Domestic and Imported Cheeses and Cured Meats***

Small \$35.00

Large \$90.00

### ***Display of Domestic and Imported Cheeses***

Small \$25.00

Large \$75.00

### ***The Inn's Kettle Chips Basket with Dip***

Small Basket \$17.00

Large Basket \$33.00

### ***Vegetable Crudités with Dip***

Small \$25.00

Large \$57.00

### ***Miniature Fruit Skewers with Dip***

Small \$30.00

Large \$72.00

### ***Assortment of Nuts and Olives***

\$2.00 per guest

### ***Assorted Petite Desserts***

\$2.75 per guest

## ***Assorted Desserts***

\$5.00 per guest

### ***Chocolate Fountain***

Chocolate fountain with an assortment of dipping treats including fresh strawberries, angel food cake, pretzels and marshmallow crispy rice treats

\$80.00 station, serves 30-70 guests

### ***Bruschetta***

Choose your flavor of bruschetta or mix it up: Classic Tomato Bruschetta with Parmesan Cheese or Olive Tapenade with Goat Cheese

\$65.00, priced per 50 pieces

### ***Salmon Pâté***

A creamy salmon and cheese mixture with dill and lemon on toasted crostini

\$65.00, priced per 50 pieces

### ***The Inn's Snack Mix***

A mixture of assorted nuts, dried fruit, granola, pretzels, Goldfish® Crackers and M&M's®

Small \$30.00

Large \$70.00



# hot reception offerings

## HOT SELECTIONS

Items priced per 50 pieces

### Miniature Beef Wellington

Bite sized pieces of beef tenderloin wrapped in a puff pastry

\$105.00

### Vegetable Spring Rolls

A delicate Chinese pastry dough filled with crisp vegetables, deep fried and served with sweet chili dipping sauce

\$65.00

### Miniature Crab Cakes

House-made bite sized crab cakes, served with roasted pepper aioli

\$85.00

### Chicken Tenders

Crispy chicken tenders served with choice of BBQ, hot, or sweet chili sauce

\$65.00

### Spinach and Cream Cheese Stuffed Mushrooms

Baked mushrooms stuffed with spinach and cream cheese, topped with provolone cheese

\$65.00

### Italian Meatballs

House-made meatballs in a marinara sauce

\$60.00

### Fried Cheese Ravioli

Classic ravioli filled with ricotta, mozzarella and Parmesan cheeses, deep fried and served with marinara sauce

\$60.00

### Phyllo Asparagus and Cheese

Asparagus tips with a blend of Asiago and fontina cheese wrapped in flaky phyllo dough

\$65.00

### Spanakopita

Spinach and feta cheese mixture wrapped in flaky phyllo dough

\$45.00

### Chicken Satay

Skewered chicken marinated in sweet ginger garlic accompanied by a peanut sauce with infusions of coconut and curry

\$50.00

### Southwestern Breaded Cheese Spud

A combination of diced potatoes, green chilies and cheese in a crispy shell

\$40.00

### Cheese Curds

Bite-sized, Wisconsin white cheddar cheese curds coated with a crispy beer batter

\$60.00

### Honey Sriracha Cheese Sticks

Mozzarella cheese in a sweet and spicy breading

\$55.00



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# lunch buffets

All lunches include Classic Afternoon Beverage Station

## FRESH FROM THE GRILL BUFFET

Complete with assorted buns, relish, cheese, pickles and assorted condiments

### Choice of Grilled Entrée Options:

Bratwurst  
Boneless Chicken Breast  
USDA Prime Beef Burger  
Black Bean Burger  
BBQ Ribs, *Additional charge \$2.00 per guest*

### Choice of Two Sides:

Soup du Jour  
Garden Salad  
Pasta Salad  
Potato Salad  
Coleslaw  
House-made Kettle Chips  
Baked Potato Bar, *Additional charge \$2.00 per guest*  
(Baked Potato Bar toppings include: shredded cheddar cheese, sour cream, green onions, bacon pieces, butter, steamed broccoli)

### Dessert

Warm Fruit Crisp

2 entrées, \$18.75 per guest  
3 entrées, \$20.50 per guest  
Additional sides, \$2.00 per guest

## WRAP SANDWICH BUFFET

Includes all wrap varieties or choice of preferred wraps. Wraps are prepared in an assortment of flour, sun-dried tomato and spinach flavors, served with house-made kettle chips, a dill pickle spear, choice of one side and assorted cookies and brownies

### Wraps

Ham with provolone cheese and honey Dijon spread  
Turkey with havarti cheese and avocado spread  
Roast beef with Swiss cheese and horseradish mayonnaise

### Choice of One Side:

Soup du Jour  
Garden Salad  
Pasta Salad  
Fresh Seasonal Fruit Salad

\$14.50 per guest

## GOURMET WRAP BUFFET

Includes all wrap varieties or choice of preferred wraps. Served with house-made kettle chips, a dill pickle spear, choice of one side and assorted miniature cakes

### Asiago Flank

Diced marinated flank steak with Asiago cheese, artisan greens and roasted red peppers in a sun-dried tomato tortilla wrap

### Chicken Florentine

Diced grilled chicken breast with spinach, tomatoes and Parmesan cheese in a spinach tortilla wrap

### Portabella Chèvre Wrap

Diced tender portabella mushroom with creamy goat cheese, bell peppers and spinach in a flour tortilla wrap

### Choice of One Side:

Soup du Jour  
Garden Salad  
Pasta Salad  
Fresh Seasonal Fruit Salad

\$17.50 per guest

## ARTISAN BUFFET

### Soup du Jour

### Fresh Salad Greens with Seasonal Toppings

Seasonal fruit, cucumber, grape tomatoes, croutons and seasonal nuts

### Meats and Cheeses

Salami, ham, pepperoni, turkey, assorted domestic and imported seasonal cheeses

### Assorted Buns, Breads and Seasonal Condiments

### Miniature Desserts

\$21.95 per guest

### Artisan Buffet Enhancements

Grilled Chicken, \$2.00 per guest  
Marinated Flank Steak, \$3.00 per guest

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# plated luncheon entrées

All luncheon entrées are served with rolls and butter, chef's selection of appropriate accompaniments and Classic Afternoon Beverage Station

## Choice of One Starter:

Garden Salad  
Caesar Salad  
Soup du Jour  
Seasonal Fruit and Nut Salad  
Fresh Seasonal Fruit Salad

## Choice of One Entrée:

### Italian Marinated Chicken

Grilled chicken breast marinated in a blend of Italian herbs and spices, served with roasted tomato garnish

\$16.75 per guest

### Pasta Primavera

Sautéed seasonal vegetables, fresh onions and garlic tossed with our chef's choice of pasta prepared al dente with a Parmesan cream sauce (Entrée is served without accompaniments)

\$13.75 per guest

### Spice Rubbed Pork Tenderloin

Thinly sliced roasted pork tenderloin seasoned with Inn-house spice blend

\$16.95 per guest

### Blackened Salmon

Wild Alaskan Sockeye Salmon, blackened with Inn-house spice blend, served with sweet caramelized leeks and tender roasted tomatoes

Four-ounce portion, \$17.50 per guest

Eight-ounce portion, \$21.75 per guest

### Sirloin Steak

Six-ounce juicy sirloin steak prepared medium with a blue cheese cream sauce

\$22.95 per guest

### Desserts

Berry Cobbler  
Warm Fruit Crisp  
Red Velvet Cake  
Chocolate Peanut Butter Cake  
Angel Food Cake with Seasonal Fruit Topping  
Berry Pie  
Apple Pie  
Chocolate Mousse  
Chef's Choice

\$5.00 per guest

### Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppyseed
French	Thousand Island
Italian	Blue Cheese
Caesar	



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# lunches

## lighter fare plated luncheon entries

All lighter fare entrées served with Classic Afternoon Beverage Station

### The Inn's Club Wrap

Thinly sliced honey roasted turkey, crisp Applewood-smoked bacon, Swiss cheese, fresh lettuce, tomato and mayonnaise spread on a flour tortilla wrap, served with a dill pickle spear and our house-made kettle chips

\$10.95 per guest

### Chicken Florentine Wrap

Diced grilled chicken breast with spinach, tomatoes and Parmesan cheese in a spinach tortilla wrap, served with a dill pickle spear and our house-made kettle chips

\$10.50 per guest

### Chicken Salad Croissant

A delicious buttery croissant with house-made chicken salad, crisp lettuce, fresh tomato slices, served with fresh seasonal fruit salad

\$12.50 per guest

### Market Salad

Crisp artisan greens with fresh grape tomatoes, crisp Applewood-smoked bacon, creamy goat cheese and sliced mushrooms, served with fresh baked baguette slices

\$10.95 per guest

### Market Salad Enhancements

Grilled Chicken, \$2.00 per guest  
Marinated Flank Steak, \$3.00 per guest

### Desserts

Berry Cobbler  
Warm Fruit Crisp  
Red Velvet Cake  
Chocolate Peanut Butter Cake  
Angel Food Cake with Seasonal Fruit Topping  
Berry Pie  
Apple Pie  
Chocolate Mousse  
Chef's Choice

\$5.00 per guest

## boxed lunches

Includes choice of wrap or salad. Wraps are prepared in an assortment of flour, sun-dried tomato and spinach flavors, served with house-made kettle chips, cookie and bottled water

### WRAPS

Ham and provolone cheese with honey Dijon spread

Turkey and havarti cheese with avocado spread

Roast beef and Swiss cheese with horseradish mayonnaise

Marinated Portobella mushrooms, provolone cheese, red peppers, onion and spinach

### Choice of Wrap Accompaniment:

Pasta Salad  
Fresh Seasonal Fruit Salad  
Coleslaw

### SALADS

Mixed greens salad with fresh seasonal vegetables and choice of dressing

Chef salad with turkey, bacon, hard-boiled egg, carrot, tomato, onion with cheddar cheese and choice of dressing

\$16.00 per guest

### Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppyseed
French	Thousand Island
Italian	Blue Cheese
Caesar	

### PICNIC AT THE INN

Fried Boneless Chicken

### Choice of One Side:

Cole Slaw  
Pasta Salad

### Choice of One Side:

Fresh Seasonal Fruit Salad  
Vegetable Crudité

Bottled Water and Assorted Cookies

\$13.95 per guest



# dinner buffets

All dinner buffets include *Classic Afternoon Beverage Station*

## ITALIAN BUFFET

Includes *garlic bread and cannoli*

### Choice of Two Sides:

Soup du Jour  
Garden Salad  
Caesar Salad  
Fresh Seasonal Fruit Salad

### Choice of One Entrée:

#### **Pasta with Italian Meatballs and Tomato Sauce**

Al dente pasta tossed with Italian herb tomato sauce and house-made Italian meatballs garnished with Parmesan cheese

#### **Chicken Broccoli Alfredo**

Boneless chicken breast with steamed broccoli tossed with pasta in a creamy garlic Parmesan sauce

#### **Chicken Marsala**

Boneless chicken breast tossed with pasta in a creamy mushroom marsala sauce

#### **Italian Marinated Chicken**

Grilled chicken breast marinated in a blend of Italian herbs and spices, served with roasted tomato garnish

#### **Meat or Vegetable Lasagna**

A classic lasagna layered with meat or vegetables, a ricotta cheese blend and marinara sauce

#### **Tri-Colored Cheese Tortellini with Creamy Alfredo**

Cheese tortellini tossed in a creamy garlic Parmesan sauce

#### **Braciolo**

Flank steak filled with a cheese and breadcrumb mixture seared and cooked in a tomato sauce, served with chef's selection of appropriate accompaniments

\$21.95 per guest

*Additional Entrée \$4.00 per guest*

### Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppyseed
French	Thousand Island
Italian	Blue Cheese
Caesar	

The *Inn-credible Buffet* and *Classic Buffet* include *soup du jour, garden salad with two dressings, rolls and butter, chef's selection of appropriate accompaniments and chef's choice of desserts*

## THE INN-CREDIBLE BUFFET

### Choice of One Entrée:

#### **Roast Sirloin**

Tender sirloin of beef prepared with a mushroom red wine reduction sauce

#### **Balsamic Grilled Chicken with Spicy Honey**

#### **Bacon Glaze**

Grilled boneless chicken breast marinated with a sweet balsamic dressing, and drizzled with a spicy honey bacon glaze

#### **Country Pork Loin**

Roasted pork loin covered in a light pork gravy with savory vegetables

#### **Pasta Primavera**

Al dente pasta with fresh sautéed seasonal vegetables in a creamy garlic Parmesan sauce (Entrée is served without accompaniments)

\$22.75 per guest

*Additional Entrée \$5.00 per guest*

## CLASSIC BUFFET

### Choice of One Entrée:

#### **Ratatouille**

Fresh eggplant, zucchini, squash, and bell peppers layered in a garlic tomato sauce

#### **Crispy Southern Style Chicken**

Boneless chicken breast dipped in a southern breading and fried to a crispy golden brown

#### **Beef Bourguignon**

Tender beef, mushrooms, onions, celery, and carrots braised in a beef and red wine sauce

#### **Garlic and Rosemary Balsamic Roasted Pork**

Roasted pork loin seasoned with a garlic, rosemary, and balsamic rub

\$19.95 per guest

*Additional Entrée \$3.00 per guest*

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# plated dinner

## PLATED DINNER

All dinner entrées served with chef's choice of appropriate accompaniments and Classic Afternoon Beverage Station

### Choice of One Starter:

Fresh Seasonal Fruit Salad  
Soup Du Jour  
Garden Salad  
Caesar Salad  
Caprese Salad

### Stuffed Chicken Florentine

Tender chicken breast filled with spinach, seared and finished with a white wine cream sauce

\$18.00 per guest

### Chicken Piccata

Lightly floured and pan seared chicken breast finished with a lemon caper sauce

\$19.50 per guest

### Lemon Dill Salmon

Wild Alaskan Sockeye salmon filet seasoned and seared, topped with a creamy lemon dill sauce

\$27.50 per guest

### Surf and Turf

Four-ounce filet mignon with choice of four-ounce salmon filet or five sautéed shrimp with citrus herb butter

\$33.50 per guest

### Filet Mignon

Hand-cut beef tenderloin with red wine mushroom bordelaise

\$31.95 per guest

### Gourmet Meatloaf

A classic house-made meatloaf wrapped in Applewood-smoked bacon

\$15.95 per guest

### Prime Rib

Slow-roasted prime rib served with au jus  
(Reserved for groups of 15 or more guests)

\$24.95 per guest

### Country Fried Pork Tenderloin

Pork cutlets seasoned and hand breaded then fried until crispy

\$17.95 per guest

### Pork Medallions

Oven roasted boneless pork tenderloin with pork jus lié

\$15.25 per guest

### Stuffed Eggplant

Roasted eggplant filled with a blend of Italian cheeses and seasonal vegetables

\$14.50 per guest

### Vegetable Risotto

Creamy Arborio rice loaded with fresh seasonal vegetables and herbs  
(Entrée is served without accompaniments)

\$14.95 per guest

### Desserts

Berry Cobbler  
Warm Fruit Crisp  
Red Velvet Cake  
Chocolate Peanut Butter Cake  
Angel Food Cake with Seasonal Fruit Topping  
Berry Pie  
Apple Pie  
Chocolate Mousse  
Chef's Choice

\$5.00 per guest

### Lavish Desserts

Salted Caramel Crunch Cake  
Roasted Pistachio Mascarpone Cake  
Chocolate Mousse Layer Cake  
Chocolate Mint Cream Pie  
White Chocolate Raspberry Cake

\$6.00 per guest

### Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppyseed
French	Thousand Island
Italian	Blue Cheese
Caesar	



# meeting room specifications



ROOM	1	2	3	4	1&2	3&4	Boardroom
CONFERENCE	30	30	18	18	NA	NA	14
60" ROUNDS OF 6	30	30	30	24	78	54	NA
60" ROUNDS OF 8	40	40	40	32	104	72	NA
U-SHAPED	24	24	21	15	54	39	NA
HOLLOW SQUARE	30	30	24	18	60	42	NA
COCKTAIL RECEPTION	50	50	43	35	100	80	NA
CLASSROOM STYLE [6' BY 30"]	36	36	18	NA	81	36	NA
BUFFET, ROUNDS OF 8	32	32	32	24	80	64	NA
BUFFET, ROUNDS OF 6	24	24	24	18	60	54	NA
THEATER STYLE	50	50	40	35	100	80	NA

## EVENT PLANNING

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Prepared by The Inn at ONU Management Company



