

Event Menu Options

Morning Options

Coffee & Bagel Buffet \$4.75 per person

Assorted bagels served with cream cheese, butter and jelly
Regular and decaffeinated coffee
add juice for \$1pp

Coffee & Yum-Ee Donut Buffet \$5.25 per person

Assorted donuts freshly made from our local bakery
Regular and decaffeinated coffee
add juice for \$1pp or our donut wall for \$25

NorthStar Breakfast Sandwich \$7.00 per person

Sausage or bacon, egg, and cheddar cheese served on a biscuit
Regular and decaffeinated coffee
Orange juice

The Continental \$10.25 per person

Assorted bagels served with cream cheese, butter and jelly
Yum-Ee Donuts, assorted Danish and cinnamon rolls
Seasonal fresh fruit display
Regular and decaffeinated coffee
Orange juice and apple juice

Brunch Buffet \$14.25 per person

Choice of Lorain or broccoli quiche served with crispy bacon, fresh fruit salad, Mediterranean orzo salad and toasted turkey croissants sandwiches

Breakfast Buffet \$13.25 per person

Orange juice, regular and decaffeinated coffee
Seasonal fresh fruit display
White and wheat bread with toaster available
Scrambled eggs
Breakfast potatoes
Bacon or sausage patties

Deluxe Breakfast Buffet \$16.25 per person

Orange juice, apple juice, regular and decaffeinated coffee
Yum-Ee Donuts, assorted Danish and cinnamon rolls
Seasonal fresh fruit display
Scrambled eggs
Waffles with syrup
Bacon and sausage patties
Breakfast potatoes
Substitute French toast for waffles for \$1 per person

Additional breakfast options:

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| Live omelet station | \$5 per person |
| Sausage gravy and biscuits | \$2.25 per person |
| Coffee station | \$1 per person/ \$10 per pot |
| Breakfast sandwich | \$5 each |
| Yum-Ee Donuts | \$12.50 per dozen |

Breaks

Sweet & Salty

Candy bars assortment
Crackers, chips and pretzels
Assorted soda and water
\$8 per person

Cookie Overload

Chocolate chunk cookies
Oatmeal raisin cookies
Peanut butter cookies
Assorted soda and water
\$8 per person

The Filler

Warm soft pretzels served with
cheese and mustard
Mac & cheese nuggets
Popcorn
Assorted soda and water
\$8 per person

Healthy Stop

Cheese with assorted crackers
Fresh fruit with creamy fruit dip
Yogurt parfaits
Assorted soda and water
\$8 per person

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

Buffets (Minimum 30 People)

All buffets are served with cookies and a lemonade, iced tea and coffee station

The Salad Bar \$9.95 per person

Mixed greens, tomatoes, onion, cheese, bacon bits, black olives, cucumbers, diced hardboiled eggs, grilled chicken strips, croutons, homemade ranch, creamy Italian and balsamic vinaigrette dressings, served with warm rolls and butter. Add a soup or turkey croissant for \$2.50

Light Lunch Buffet \$12.50 per person

Choice of two: chicken salad, tuna salad, ham salad or egg salad on butter croissant sandwiches with choice of two: pasta salad, house salad, Mediterranean orzo salad, fresh fruit salad or potato salad, served with Lays potato chips

The Fiesta Buffet \$14.25 per person

Soft and hard tortilla shells, seasoned ground beef, sliced chicken and steak, served with rice, fajita vegetables, assorted taco toppings, tortilla chips, salsa and cheese queso

Deli Buffet \$17.25 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 \$18.25 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 \$16.25 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

Italian Buffet \$17.25 per person

Chicken Parmesan, penne pasta with marinara, green bean almonidine, Italian tossed salad, served with warm rolls and butter

Classic Buffet \$19.25 per person

Cranberry balsamic chicken breast, sliced brown sugar Dijon pork loin, roasted red skin potatoes, vegetable medley and house salad served, with warm rolls and butter

Steak and Chicken Buffet \$24.25 per person

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

NorthStar Buffet

One Entrée \$24.95 per person

Two Entrées \$27.95 per person

Three Entrées \$29.95 per person

Chicken Kiev topped with béarnaise sauce

Chicken Piccata

Chicken Marsala

Grilled Chicken Caprese topped with a balsamic drizzle

Tuscan Chicken Pasta

Roasted Salmon with a honey glaze

Garlic Butter Shrimp Scampi

Alfredo Portobello Mushroom Stuffed Ravioli

Beef Brisket topped with pan gravy

Traditional Meat Lasagna

Beef Short Ribs add \$4 per person

*Rosemary Garlic Parmesan Pork Loin

*USDA Choice Top Round

*Prime Rib of beef add \$4 per person

*Brown Sugar Dijon Pork Loin

Salads (choose one)

All salads come with warm rolls and butter

NorthStar House Salad

Caesar Salad

Italian Tossed Salad

Spinach Salad

Sides (choose two)

Wild rice pilaf

Herb roasted red skin potatoes

Penne pasta with choice of marinara or Alfredo sauce

Rosemary roasted fingerling potatoes

Green beans almonidine

Garlic mashed potatoes

Green bean and carrot medley

Zucchini, carrots and summer squash

Roasted sweet potato wedges with a balsamic glaze

Garlic herb seasoned broccoli florets

Corn soufflé

Roasted asparagus with shaved radishes

Honey glazed carrots

Parmesan risotto

*carved item

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Served Lunch Plates (Maximum 125 people)

All sandwiches include a house salad

Turkey Croissant \$10.25 per person
Smoked turkey, cheddar cheese, crisp bacon, lettuce, tomato and herb mayonnaise, served on a toasted croissant with a side of chips

Grilled Chicken Wrap \$11.25 per person
Sliced grilled chicken, provolone cheese, roasted red pepper, red onion, tomato and baby spinach tossed in creamy Italian dressing wrapped in a flour tortilla, served with a side of chips

Italian Sub \$11.25 per person
Sliced ham, salami, pepperoni and provolone cheese topped with shredded lettuce, tomato, banana peppers and Italian dressing, served on a toasted hoagie bun with a side of chips

Chicken Salad Croissant \$10.25 per person
Shredded chicken mixed with a sweet honey mayo, candied almonds and sliced grapes, served on a butter croissant with a side of chips

Served Dinner Plates (Maximum 125 people)

Please select one dinner entrée for your entire party.

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

Stuffed Chicken Breast \$22.25 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

Cheese Ravioli \$18.25 per person
Cheese ravioli, artichoke hearts, mushrooms and sundried tomato tossed in a cream sauce

Chicken Parmesan \$25.25 per person
Chicken breast coated with a Parmesan cheese and panko bread crumb mixture served with marinara sauce and Parmesan cheese

Rosemary Garlic Pork Loin \$23.25 per person
Herb roasted pork loin sliced and served with a cranberry glaze

Rosemary Chicken Quarter \$25.25 per person
Slow roasted chicken quarter seasoned with fresh rosemary and garlic

Roasted Salmon \$23.25 per person
Alaskan wild caught salmon filet served with a honey glaze

Filet Mignon \$27.25 per person
Five-ounce filet of beef cooked to medium rare served with a demi glaze

The Duet \$30.25 per person
Five-ounce filet of beef served with a marinated chicken skewer

Multiple Entrées: You may offer your guests the choice of two entrées. 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 Food & Beverage Manager 10 days prior to the event.

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Individual Desserts

Upgrade your buffet dessert from cookies to something listed below for an additional cost.

Homemade Cream Puffs \$2.25 each

Freshly made cream puffs filled with your choice of house-made chocolate or vanilla pudding dusted with powdered sugar

Sweet French Crepe \$2.25 each

A light crepe filled with cream and fresh fruit with a chocolate caramel drizzle

Classic Cheesecake \$3.25 each

New York style cheesecake topped with fruit sauce, garnished with berries

Chocolate Cake \$4.75 each

Chocolate cake layered with creamy chocolate mousse, covered with rich chocolate icing and Hershey's chocolate chips

Crowd Pleasers

Bread Pudding \$45 serves 20

Traditional bread pudding served warm with a bourbon glaze or caramel sauce

Apple Cobbler \$55 serves 20

Warm cinnamon apples served under a traditional oat crumble

Cookie Display \$10 per dozen

Chocolate chunk, oatmeal raisin and peanut butter

Assorted Dessert Bars \$7 per person

Brownie bar, blondie bar, strawberry swirl cheesecake bar and lemon bar

Pick Three \$8.50 per person

Choose between cream puffs, French crepes, cheesecake, chocolate cake, carrot cake and pineapple upside-down cake

Dessert Drinks

Premium Coffee Bar \$4 per person

Upgrade your standard coffee station with multiple roasts, assorted flavor options and fun toppings

Hot Chocolate Station \$4 per person

Three different hot chocolate flavors, assorted toppings and edible stirrers to make your perfect cup of hot chocolate