

Buffet Style:

\$400 Minimum \$125 Each Staff Member Labor Cost

Salad / Soup Course:

\$65 – 20 Portions

Italian Garden with minestrone style vegetables soup with zucchini, peppers, onion, kidney beans carrots, celery, green beans and ditalini Pasta (Vegetarian)

Creamy Chicken Gnocchi with handmade ricotta gnocchi soup with tender chicken, carrots, celery, onion in a rich velvety soup

Strawberry Salad with candied pecans, strawberries, goat cheese, & red onion on a bed of mixed lettuce greens with champagne vinaigrette

Farm Fresh Heirloom Tomato Caprese Salad with multiple varieties of farm tomatoes with fresh mozzarella & balsamic drizzle & basil pistou on a bed of lettuce greens

Grilled White Corn Salad with heirloom cherry tomatoes, grilled white corn, english cucumber, avocado, shaved parmesan, baby arugula, creamy garlic dressing

Main Course:

\$90 Each Hotel Pans – Feeds 25 Guests

Steakhouse Pork Chops with lemony shallot & capers in white wine sauce

Marinated Grilled Pork Loin with grilled peach bourbon sauce

Dinner Party Chicken with herbed chevre goat cheese, caramelized onion, & wild mushrooms with a sherry cream sauce

Bruschetta Chicken with sundried tomato pesto, garlic confit, marinated mozzarella topped with fresh tomato relish

Salmon Rockefeller with a creamy spinach parmesan sauce topped with bacon

Crispy Fried Chicken Strips- marinated in buttermilk & spices

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Asparagus Cordon Blue with grilled chicken breast stuffed with gruyere, asparagus, & country ham topped with Dijon mornay sauce

Grilled Local Trout topped with fresh corn relish with farm corn, cherry tomatoes, red onion, citrus vinaigrette drizzle



Chicken Roulade Pinwheels stuffed with apricot & brie topped with an apricot rum glaze & sliced almonds

Burgundy Pork Loin Chops with a burgundy wine sauce topped with gorgonzola crumbles

Rosemary Beef Filet Tips with caramelized onions in a cognac creamy sauce

Vegetarian Options:

Vegetable Paella with red pepper, olives, artichoke, & tomatoes in crispy bottom saffron rice (Vegan)

Grilled Eggplant Napoleon Stacks with peppers, asparagus, yellow squash, & zucchini topped with red pepper romesco sauce (Vegan)

Summer Sweet Corn Ravioli filled with sweet corn puree & ricotta cheese topped with a farm fresh tomato vinaigrette with provincial vegetables

Sides:

\$ 70 Each Hotel Pans – Feeds 20 Guest

Mashed Potatoes With Boursin Triple Cream

Dauphinoise Gratin Potatoes (Julia Child's Scalloped Potatoes) With Gruyere Cheese, Cream, & Ham

Potato Latkes With Chive Crème Drizzle

Parmesan Crusted Smashed Fingerling Potatoes With Bacon Onion Jam

Asparagus Orzo Pilaf

Summer Vegetable Risotto

Baked Mac & Cheese

Sautéed French Green Beans Topped With Browned Butter Sliced Almonds Or Red Wine & Thyme Mushrooms

Honey Butter Carrots With White Balsamic Drizzle & Candied Pecans

Broccolini With Lemon Herbed Butter



Stations:

On site Hand Carved Meats-

Slow Smoked turkey breast with apricot rum chutney

Black Garlic Lamb with rosemary a jus

Holiday Beef Brisket

Prime Rib with sherry demi-glace

Beef Tenderloin Filet with caramelized onion horseradish crème

Risotto or Pasta station – Chef sauteed to order with mix ins including chicken, seafood, mushroom, onion, red pepper, spinach, green peas, asiago cheese, parmesan cheese, parmesan garlic cream sauce and Fresh Tomato Sauce

Red Wine Braised Beef and Mashed Potatoes -

slow braised short rib with mushroom thyme a jus on top creamy garlic mashed potatoes in a bar glass

Tuscan Chicken and Handmade Ricotta Gnocchi-

Grilled chicken in a parmesan cream sauce with red pepper and spinach served on top handmade ricotta gnocchi in a bar glass

Bars:

Taco/ Nacho Bar - tortilla chips, tortillas, grilled chicken & seasoned ground beef, queso cheese, guacamole, , shredded lettuce, tomatoes, onions, sour cream & salsa served alongside pinto beans with smoked turkey, Spanish rice, and Mexican street corn salad

Italian Feast – fresh marinara sauce, parmesan cream sauce, linguini, cheese ravioli or lasagna, handmade meatballs, grilled chicken and roasted vegetables

Ballpark Bar – smoked sausage and franks, Cincinnati chili, hearty beef chili, shredded cheese, beer cheese, diced onion. mustard, ketchup relish and buns

Mac and Cheese Bar- our famous baked macaroni and cheese topped with either 18-hour BBQ smoked pork, buffalo chicken, mini handmade marinara meatballs, ham, or sautéed fajita vegetables

Mashed Potato Bar- creamy mashed potatoes, ham, bacon, green onion, crispy onion straws, sour cream, shredded cheese, melted cheese sauce, roasted broccoli

