

Your Partner in Excellence

Cleveland State University
Wolstein Center & Gordon Conference Pavilion



catering menu

Continental & Break Services

Continental Breakfast

Assorted Chilled Fruit Juices
 An assortment of Locally Baked Fresh Pastries and Muffins
 Fruit Preserves with Sweet Butter
 Coffees and Teas
 \$6.95 per person

Executive Continental Breakfast

Assorted Chilled Fruit Juices
 Sliced Fresh Seasonal Fruit Tray
 An assortment of Locally Baked Pastries and Muffins
 Belgium Waffles with Assorted Marmalade's and Syrups
 Bagels and Assorted Cream Cheese
 Fruit Preserves with Sweet Butter
 Coffees and Teas
 \$8.95 per person

Yellow Springs Healthy Start

Freshly Baked Gourmet Breakfast Breads, Croissants, Scones and Sweet Pastries
 Assorted Fresh Whole Fruit, Granola Bars and Yogurts
 Assorted Bottled Juices and Bottled Water
 Coffees and Teas
 \$9.95 per person

Cereal Bar

Assorted selection of popular boxed Cereals with toppings to include
 Fresh Fruits, Berries, and Nuts served with 2% and Whole Milk
 \$8.95 per person

Cookies & Milk

An assortment of Fresh-Baked Jumbo Cookies and Double Fudge Brownies
 served with 2% and Whole Milk
 Coffees and Teas
 \$9.95 per person

Good Humor Break

A wide assortment of premium Local Dairy Ice Cream Novelties & Frozen Fruit Bars
 Assorted Soft Drinks
 Coffees and Teas
 \$9.95 per person

Plated Breakfast

Farmers Market

Fresh Chilled Orange Juice
 Lightly Scrambled Farm Fresh Eggs
 Choice of Smoked Bacon and Sausage Links
 Cheese Grits
 Selection of Locally Baked Breakfast Pastries
 Assorted Fruit Preserves and Sweet Butter
 Coffees and Teas
 \$12.95 per person

The Chester Omelet

Fresh Chilled Orange Juice
 Over Sized Three-Cheese Avocado Omelet
 Served with Locally Farmed Ham
 Breakfast Potatoes
 Selection of Locally Baked Breakfast Pastries
 Assorted Fruit Preserves and Sweet Butter
 Coffees and Teas
 \$13.95 per person

Eggs Benedict

Poached Eggs served on a Toasted English Muffin
 with Canadian Bacon then Smothered with Hollandaise
 Breakfast Potatoes
 Selection of Locally Baked Breakfast Pastries
 Assorted Fruit Preserves and Sweet Butter
 Coffees and Teas
 \$14.95 per person

French Toast with Fruit Compote

Thick Sliced French Toast with Fresh Fruit & Warm Maple Syrup
 Choice of Smoked Bacon or Sausage Links
 Coffees and Teas
 \$12.95 per person

Fresh Sliced Fruit Plate

A Selection of Fresh Seasonal Fruits
 served with fresh Yogurt and Locally Baked Breakfast Pastries
 Coffees and Teas
 \$13.95 per person

Breakfast Buffet

Hello Cleveland

Assorted Chilled Fruit Juices
 Sliced Fresh Seasonal Fruit Tray
 Lightly Scrambled Eggs
 Sweet Onion & Pepper Hash Browns
 Sausage Links and Crisp Maple Smoked Bacon
 Thick-Sliced French Toast with warm Maple Syrup
 Coffees and Teas
 \$13.95 per person

Heartland Sunrise

Assorted Chilled Fruit Juices
 Sliced Fresh Seasonal Fruit Tray
 An assortment of Locally Baked Pastries and Breakfast Breads
 Fruit Preserves with Sweet Butter
 Assorted Bagels with Cream Cheese
 Thick-Sliced French Toast with warm Maple Syrup
 Lightly Scrambled Eggs
 Potato Pancakes with Braised Apples
 Sausage Links and Crisp Maple Smoked Bacon
 Coffees and Teas
 \$14.95 per person

~Additions to Enhance Your Morning Menu~

Breakfast Sandwich Station:

Scrambled Eggs with Assorted Cheeses, Tortillas, Croissants and Bagels and Choice of Sausage Patties or Bacon
 \$4.95 per person

Omelet Station

Chef prepared omelets with a wide array of fillings and toppings - Create your Own
 (A Chef required for every 50 guests)
 \$4.25 per person

Signature Breakfast Items

We invite you to add these two chef inspired breakfast items to your menu.
 -Southwest Breakfast Scrabble \$5.00 per person
 -German Style Potato Pancake with Braised Apples \$3.00 per person

A La Carte

House Brewed Coffee	\$32.00 per gallon
House Brewed Decaf Coffee	\$32.00 per gallon
House Regular Hot Tea	\$28.00 per gallon
Freshly Brewed Ice Tea or Lemonade	\$25.00 per gallon
Purified Water	\$5.00 per gallon
20 oz Aquafina Bottled Water	\$3.00 each
12 oz Soft Drinks	\$2.50 each
Assorted Bottled Juices	\$2.50 each
Fresh Baked Jumbo Cookies or Brownies	\$18.00 per dozen
Choice of Locally Baked Muffins, Danish or Donuts	\$18.00 per dozen
Bagels with Assorted Cream Cheese	\$18.00 per dozen
Sliced Fresh Seasonal Fruit	\$3.00 per person
Assorted Yogurts	\$3.00 each
Granola Bars or Candy Bars	\$3.00 each
Individual Cereals with 2% & Whole Milk	\$3.50 each
Whole Fresh Fruits	\$2.00 each
Individual Bags of Chips	\$2.50 each

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Plated Luncheon

Orange and Herb Glazed Amish Chicken

Locally Farmed Boneless Breast of Chicken, Marinated with fresh squeezed Orange Juice and Herbs served with Roasted Garlic Whipped Potatoes and Fresh Green Beans.

Assorted Fresh Baked Rolls and Whipped Butter

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$17.95 per person

Chicken Piccata

Boneless Breast of Chicken with White Wine and Lemon Caper Sauce served with Wild Rice Pilaf and Seasonal Vegetable Medley

Assorted Fresh Baked Rolls and Whipped Butter

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$16.95 per person

Pork Loin

Slow Roasted Locally Farmed Pork Loin served with Caramelized Apple Golden & Raisin Chutney Heirloom Potatoes and Seasonal Vegetables

Assorted Fresh Baked Rolls and Whipped Butter

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$17.95 per person

Black Angus Beef Roulade

Tender Flank Steak Stuffed with Sautéed Spinach, Roasted Garlic, Goat Cheese, and Roasted Red Peppers Then Rolled & Pan Seared Served with a Wild Mushroom Demi Glaze

Assorted Fresh Baked Rolls and Whipped Butter

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$19.95 per person

Petite Filet

Tender Filet of Beef (5oz.) with Wine & Wild Mushroom Demi Glaze Roasted Garlic Whipped Potatoes and Seasonal Vegetable Medley

Assorted Fresh Baked Rolls and Whipped Butter

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$24.95 per person

****All Plated Luncheons come with a choice of Salad and Dessert ****

Luncheon Buffet

Street Market Deli Buffet

Soup Du Jour

Garden Tossed Salad with Choice of Dressings

Redskin Bliss Potato Salad, Tortellini Salad with Feta and Sun Dried Tomatoes

An assortment of Locally Baked Breads and Delicatessen Rolls

Sliced Meats including, Baked Ham, Genoa Salami, Roasted Turkey & Roast Beef

Assorted sliced cheese including Baby Swiss, Yellow American & Aged Cheddar

Relish Tray and appropriate Condiments

Assorted Cookies and Brownies

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$20.95 per person

Prospect Favorites

Garden Tossed Salad with choice of Dressings

Traditional Meatloaf, Herb Roasted Amish Chicken

Home-Style Mashed Potatoes, Fresh Seasonal Vegetables

Relish Tray and Appropriate Condiments, Assorted Warm Breads and Rolls

Assortment of Jumbo Cookies, Brownies

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$21.95 per person

Country Harvest

Soup Du jour

Garden Tossed Salad with choice of Dressings

Cucumber, Tomato and Red Onion Salad

Grilled Amish Chicken, Slow Roasted Pork Loin with Apple Chutney

Pasta Primavera, Heirloom Potatoes, Fresh Green Beans

An Assortment of Warm Breads & Rolls

Assortment of Snicker doodles and Buckeyes

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$22.95 per person

Oriental Fusion

Chinese Chicken Salad

Orecchiette Primavera Pasta

Grilled Asian Skirt Steak

Five Spice Salmon

Grilled Teriyaki Chicken Breast

Stir Fried Vegetables, Fried Rice, Spring Roll

Tropical Fruit Skewers

Served with Freshly Brewed Iced Tea, Ice Water and Coffee Service

\$20.95 per person

****Our Salad Dressing selections include our House specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette, Chunky Bleu Cheese, Vidalia Onion Vinaigrette**

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Luncheon Sandwiches

The Carving Board

Allow your guests to create their favorite sandwich. Freshly sliced Smoked Breast of Turkey, Lean Roast Beef, Cured Ham and Genoa Salami, Aged Cheddar, Amish Baby Swiss, American Cheese.

Assorted Locally Baked Deli Breads and Rolls, relish tray and appropriate condiments

Served with Freshly Brewed Iced Tea and Ice Water

\$12.95 per person

The Downtown Duo

Chunky Chicken Walnut Salad and Albacore Tuna Salad,

Garnished with Leaf Lettuce and Thick Beef Steak Tomatoes Served with Whole Grain Bread

Served with Freshly Brewed Iced Tea and Ice Water

\$13.95 per person

Fiesta Wrap

Southwest Grilled Chicken served in a Jalapeno Cheddar Wrap with Jack Cheese, Fresh Shredded Lettuce, Sliced Red Onion, and Tomato served with a Roasted Corn and Black Bean Salsa

Served with Freshly Brewed Iced Tea and Ice Water

\$14.95 per person

The Forest City

Smoked Chicken, Grilled Pineapple, Boursin Cheese, and Sprouts on a Whole Grain Baguette

Served with Freshly Brewed Iced Tea and Ice Water

\$15.95 per person

The Italian Market Sub

Fresh baked Italian Bread, Cappicola, Parma Ham, Crespanetto Salami, Italian Beef, Smoked Gouda, Provolone, Roasted Red Peppers, Sliced Red Onion, Field Greens and Sun Dried Tomato Pesto

Served with Freshly Brewed Iced Tea and Ice Water

\$13.95 per person

The German Town

Locally Baked Hearty Marble Rye Bread, Bavarian Ham, Amish Baby Swiss, German Brown Mustard and Dill Pickle Chips

Served with Freshly Brewed Iced Tea and Ice Water

\$14.95 per person

**All sandwiches come with a choice of Macaroni, Potato or Pasta Salad, along with Cookie or Apple, and can be served as a boxed lunch upon request.

Luncheon Salad Selection

Traditional Caesar Salad

Fresh Romaine Lettuce tossed with classic Caesar Dressing, Freshly Grated Parmesan Reggiano, Kalamata Olives, Diced Red Peppers, Fresh Garlic Croutons
Assorted Fresh Baked Rolls and Whipped Butter
Served with Freshly Brewed Iced Tea and Ice Water
\$12.95 per person

*Add Grilled Chicken Breast Strips
\$2.00 per person

W. 25th Street Market Organic Spinach Salad

Tender Baby Spinach leaves with Mandarin Orange Segments, Sliced Strawberries, Red Onions, Walnuts and Sweet Poppy Seed Dressing
Assorted Fresh Baked Rolls and Whipped Butter
Served with Freshly Brewed Iced Tea and Ice Water
\$13.95 per person

Classic Greek Salad

Mixed Greens tossed with Artichoke Hearts, Kalamata Olives, sliced Red Onions and Feta Cheese with Red Wine Vinaigrette Dressing
Assorted Fresh Baked Rolls and Whipped Butter
Served with Freshly Brewed Iced Tea and Ice Water
\$14.95 per person

Chinatown Chicken Salad

Field Greens tossed with Assorted Asian Vegetables and Ginger Soy Vinaigrette then top with Grilled Thai Chilli Marinated Breast of Chicken and Garnished with Crispy Rice Noodles
Assorted Fresh Baked Rolls and Whipped Butter
Served with Freshly Brewed Iced Tea and Ice Water
\$13.95 per person

Chicken or Salmon Nicoise

Grilled Herb Marinated Breast of Chicken or Salmon Filet served on a bed of Buttery Field Greens with Sliced Hard Boiled Eggs, Haricot Verts, Tomato Wedges, Sliced Red Onion and Roasted Red Skinned Potatoes then laced with a Classic Balsamic Vinaigrette Dressing
Assorted Fresh Baked Rolls and Whipped Butter
Served with Freshly Brewed Iced Tea and Ice Water
\$15.95 per person

City Iceberg

Whole Baby Iceberg, Creamy Bleu Cheese Dressing, Sweet Red Onion, Hickory Smoked Bacon Crumbles, and Chopped Egg
Assorted Fresh Baked Rolls and Whipped Butter
Served with Freshly Brewed Iced Tea and Ice Water
\$13.95 per person

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Plated Dinner Entrees

Country Chicken Florentine

Seared Breast of Chicken on a bed of Sautéed Baby Spinach and Roasted Garlic, topped with a White Wine and Boursion Cream Sauce

Long Grain and Wild Rice Pilaf & Fresh Seasonal Vegetable

Assorted Fresh Baked Rolls and Whipped Butter

Served with Ice Water and Coffee Service

\$27.95 per Person

Roulade of Chicken

Fresh Julienne of Zucchini, Yellow Squash, Red Pepper, Mushrooms, Artichoke Hearts and Gruyere Rolled in a fresh Butterflied Breast of Chicken with a Madeira Reduction , Lyonnaise Potatoes, French Bean Gratin

Assorted Fresh Baked Rolls and Whipped Butter

Served with Ice Water and Coffee Service

\$26.95 per Person

Black Angus Tenderloin

Tender Filet of Beef (8oz.)

with Port Wine & Wild Mushroom Demi Glace

Garlic and Herb Roasted Yukon Gold Potatoes

Fresh Asparagus and Baby Carrots

Assorted Fresh Baked Rolls and Whipped Butter

Served with Ice Water and Coffee Service

\$44.95 per Person

Pan Seared Ahi Tuna

Sesame Seed Crusted Seared Ahi Tuna Steak With Sake Plum Reduction

Jasmine Rice , Five Spice Stir Fried Vegetables

Assorted Fresh Baked Rolls and Whipped Butter

Served with Ice Water and Coffee Service

\$32.95 per Person

Potato Encrusted Tilapia

Potato and Herb Encrusted Filet of Tilapia Pan Seared served with Vegetable Rice Pilaf, Seasonal Vegetables and Citrus Beurre Blanc

Assorted Fresh Baked Rolls and Whipped Butter

Served with Ice Water and Coffee Service

\$28.95 per Person

Slow Roasted Black Angus Beef Prime Rib au Poive

Prepared to a Tender Medium Rare

Twice-Baked Potatoes, and Broccoli with Roasted Red Peppers

Assorted Fresh Baked Rolls and Whipped Butter

Served with Ice Water and Coffee Service

\$45.95 per Person

****All Plated Dinner Entrees come with a choice of Salad and Dessert ****

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Plated Dinner Entrees cont.

International Chicken Provencal

Pan Seared Breast of Chicken topped with Fresh Roma Tomatoes, Shallots, Garlic, Basil, and Cream
Confetti Rice, Tomato Florentine Topped with Brioche Crumbles
Assorted Fresh Baked Rolls and Whipped Butter
Served with Ice Water and Coffee Service
\$28.95 per Person

Wine Country Chicken

Grilled Herb Marinated Breast of Chicken, Parma Ham, Sautéed Spinach and Gruyere served with
Heirloom Potatoes and French Beans Almandin
Assorted Fresh Baked Rolls and Whipped Butter
Served with Ice Water and Coffee Service
\$26.95 per Person

Chilli Apple Pork Loin

Slow Roasted Chilli and Apple Cider Marinated Pork Loin Served with a Sauce Robert.
Twice Baked New Potatoes and Roasted Seasonal Vegetables
Assorted Fresh Baked Rolls and Whipped Butter
Served with Ice Water and Coffee Service
\$38.95 per Person

Black Angus New York Strip

A Hand-Cut New York Strip Grilled to a tender Medium Rare
Topped with a Wild Mushroom and Onion Port Wine Reduction
served with Gorgonzola Mashed Potato and Seasonal Vegetables
Assorted Fresh Baked Rolls and Whipped Butter
Served with Ice Water and Coffee Service
\$33.95 per Person

Apple Sage Amish Chicken

An Oven Roasted Breast Chicken with Apple Sage Stuffing with Pan Jus
Heirloom Potatoes Gratin, French Beans .
Assorted Fresh Baked Rolls and Whipped Butter
Served with Ice Water and Coffee Service
\$26.95 per Person

Chicken Balsamico

Balsamic Marinated Breast of Chicken lightly Crusted with Parmesan and Herbs
then Pan Seared to a Golden Brown served with Creamy Polenta and Fresh Broccoli
Assorted Fresh Baked Rolls and Whipped Butter
Served with Ice Water and Coffee Service
\$28.95 per Person

****All Plated Dinner Entrees come with a choice of Salad and Dessert ****

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Wild Salmon

Searched Fresh Filet of Wild Salmon served with Rosemary Rice Pilaf and Roasted Vegetable Rague.
Assorted Fresh Baked Rolls and Whipped Butter
Served with Ice Water and Coffee Service
\$29.95 per Person

****All Plated Dinner Entrees come with a choice of Salad and Dessert ****

Salad Selections

Garden Harvest Salad

Baby Mixed Garden Greens Topped with Mandarin Orange Segments, Spiced Candied Pecans and Crumbled Goat Cheese, Drizzled with a Berry Vinaigrette

Street Market Spinach Salad

Spinach Salad with Orange Segments, Fresh Strawberries, Red Onions, Toasted Walnuts, and Sweet Poppy Seed Dressing

Farmer's Market Wedge Salad

A traditional Wedge Salad served with Goat Cheese Crumbles, Crumbled Apple Wood Bacon, Candied Pecans Then topped with our Champagne Vinaigrette Dressing

Traditional Caesar Salad

Crisp Romaine with Fresh Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

Traditional Garden Salad

Mixed Baby Greens tossed with Grape Tomato, Cucumber, Shredded Carrot, Shaved Red Onion, Herbed Croutons, and Shredded Cheese

****Our Salad Dressing selections include our House specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette, Chunky Bleu Cheese, Vidalia Onion Vinaigrette**

Dinner Buffets

Rock -N- Roll Bistro Buffet

Mixed Seasonal Greens with Raspberry Walnut Vinaigrette
 Herb Marinated Roasted Breast of Amish Chicken with Caper Sauce
 Roasted Top Round of Black Angus Beef with Wild Mushroom Sauce
 Vegetarian Lasagna with Bachelme
 Twice Baked Herb and Cheese Potatoes
 Long Grain and Wild Rice Pilaf
 Medley of Fresh Steamed Market Vegetables
 Caramelized Carrots with Sweet Amish Butter
 Breads & Mini Chocolate Croissants with Whipped Butter
 Chef's Selection of Dessert
 Served with Ice Water and Coffee Service
 \$32.95 per person

Italian Buffet

Crisp Romaine Lettuce with Sourdough Croutons, Roasted Red Peppers, Sun Dried Tomatoes & Crumbled Goat Cheese in a Classic Caesar Dressing
 Cucumber Tomato Salad with Cumberland Sauce
 Seared Sides of Wild Salmon garnished with Cucumbers, Watercress & Haricot Verts
 Chicken Roulade
 Breasts of Free Range Amish Chicken stuffed with Julienne of Carrots, Leeks, Zucchini & Peppers, served with a Goat Cheese Basil Cream Sauce
 Wild Mushroom Ravioli
 Wild Mushroom Ravioli in a delicate Garlic Cream Sauce with Parmigiano Reggiano
 Sun Dried Tomato Rice Pilaf
 Roasted Vegetables
 Chef's Signature Dessert Table
 Served with Ice Water and Coffee Service
 \$34.95 per person

Carving Stations

Slow Roasted Black Angus Prime Rib

(Serves 40 Guests)
 \$450

Chilli and Apple Marinated Pork Loin

(Serves 40 Guests)
 \$275

Black Angus Top Round of Beef

(Serves 40 Guests)
 \$350

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Carving Stations Cont

Roasted Smoked Turkey Breast

(Serves 50 Guests)

\$275

Maple Sugar Caramelized Ham

(Serves 50 Guests)

\$300

Cracked Peppercorn Encrusted Tenderloin of Beef

(Serves 35 Guests)

\$325

A Full Side of Wild Salmon

(Serves 40 Guests)

Market Price

Beef Steam Ship Round

Slow Roasted Shank in the Round

(Serves 150 Guests)

\$600

Action Stations

Oriental Stir Fry

Beef, Chicken and assorted Asian Vegetables and Sauces Served with Steamed and Fried Rice

\$7.00 per person

Pasta Station

Choice of 2 Pastas: Bow Tie, Penne, Zitti, or Tri-Color Rotini. Choice of two sauces: Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces

Assorted Toppings

\$6.00 per person

Scampi Station

Shrimp Sautéed in Garlic Butter then tossed with Linguine Pasta and Sweet Peppers

\$11.00 per person

** \$150 Chef Attendant Fee per station, per 100 guests**

Soup

Add a Homemade Soup selection to your plated dinner or buffet for only \$3 per person

French Onion Soup En Croute with Amish Baby Swiss

Southern Roasted Corn Chowder

Beef with Organic Vegetables and an Herbed Crouton

Organic Chicken Chunks with Homemade Egg Noodles and Freshly Grown Herbs

Vegan Tomato Basil Bisque

Wild Rice and Mushroom

White Bean and Pork Belly

Dessert Selections

Amaretto Cheesecake with Crème Anglaise

Chocolate Dipped Strawberries

Fresh Fruit Pie

Berry or Peach Cobbler

Apricot Pecan Pie

Cappuccino Roulade

Derby Pie

Fruit Sorbet In Chocolate Cup

Cinnamon Streusel

Flour-less Chocolate Tart topped with Fresh Berries
and a Dark Chocolate Cream

Deep Dish Coconut Cream Pie

Lemon Mirange Pie

Deep Dish Chocolate Cream Pie

White- Lemon Multi Layer Cake

Fresh Baked Snicker Doodles & Buckeyes

Warm Dutch Apple Pie with Sweet Cream Ice Cream

Buckeye Pie – Peanut Butter in an Oreo Cookie Crust

Viennese Desserts

Assorted Mini Pastries, Tarts, Cream Puffs and Éclairs

\$8.00 per person

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Reception Service

The Following Selections are priced at \$2.00 per piece

Brochette with Basil, Tomatoes, Roasted Red Pepper and Fresh Mozzarella

Miniature Quiche with a Selection of Fillings

Meatballs Bordelaise

Honey Glazed Chicken Wings

Fresh Fruit Kabobs with Chambord Yogurt Sauce

Toasted Ravioli with Marinara Sauce

Hand Breaded Amish Chicken Tenders served with Honey Mustard

Vegetarian Spring Rolls served with a Spicy Sweet Red Pepper Sauce

Veggie Wrap with Tomatoes, Artichokes, Cucumbers & Herb Cream Cheese served with a Red Pepper Aioli Sauce

The Following Selections are priced at \$2.50 per piece

Assorted Deluxe Canapés

Salmon Mousse in Cucumber Bouchees

Locally Farmed and Maytag Bleu Cheese layered in Phyllo Dough with Amish Preserves

Smoked Turkey Wraps with Sun Dried Tomato Aioli & Cucumber

Pot Stickers with Soy Ginger Glaze

Local German Sausage rolled in Puff Pastry

Spicy Pepered Amish Farmers Cheese on Herb Toast with choice of Shrimp, Caviar, or Vegetable Garnish

Phyllo Purse with Wild Mushroom and Boursion Duxelle

Toasted Baguettes served with Hazelnut Encrusted Goat Cheese

Crayfish & Sweet Corn Beignets with a Chipotle Aioli

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Reception Service cont.

The Following Selections are priced at \$2.50 per piece

Crayfish Fricassee - Louisiana Crayfish in a Rich Cream Sauce in Phyllo Bouchees

Brie Brochette - French Double Cream Brie, and Hickory Smoked Locally Farmed Bacon

The Following Selections are priced at \$3.00 per piece

West Indian Spiced Tuna Kabobs

Spicy Shrimp Stuffed Artichoke Hearts

Crab Stuffed Mushroom Caps

Peking, Duck and Black Bean Quesadilla

Petite Lump-Meat Crab Cakes with Remoulade Sauce

Locally Farm Raised Smoked Pork Tenderloin Kabob with Bourbon BBQ Sauce

Tarragon Chicken, Tandoori Chicken, or Jamaican Jerk Marinaded Chicken on a Skewer

Beef Kabobs - Black Angus Sirloin, Pearl Onions, and Button Mushrooms Marinated in Aged Balsamic Vinegar, Grilled then served with Stilton and Horseradish Aioli

Mushrooms Stuffed with Walnuts, Spinach, & Gruyere

Phyllo Bites Filled with Bavarian Ham, Amish Swiss and German Honey Grain Mustard and Amish Preserves

The Following Selections are priced at \$3.25 per piece

Crab Rangoon with Sake Plum Sauce

Scallops wrapped in Apple Wood Smoked Bacon served with Bourbon Honey Drizzle

Tandoori Shrimp, Basil Shrimp, or Caribbean Spiced Shrimp

Black Angus Beef Tenderloin on Herb Toast with Horseradish Cream Sauce

Prosciutto and Melon with Burgundy Balsamic Reduction

Coconut Shrimp with an Orange Marmalade Horseradish Sauce

**** All Items can be either Passed or Displayed****

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Reception Display

Baked Brie with Apricot Sauce in a Puff Pastry
\$200

Domestic and Imported Cheese with Assorted Crackers & Baguettes
\$250

Seasonal Fresh Fruit Display
\$225

Fresh Garden Crudite with assorted dips
\$250

Petite Finger Sandwiches to include Bavarian Ham Salad, Albacore Tuna Salad and Herb Cream Cheese
With Roasted Red Peppers
\$300

Assorted Mini Sandwiches on Flaky Sweet Rolls to include, Beef Tenderloin, Smoked Turkey, Ham &
Pecan Chicken Salad
\$275

**All Reception Displays serve 75 guests

Hosted and Cash Bar Pricing

Based on Consumption		Cash Bar
\$6.75	Premium Liquor	\$7.00
\$5.75	Call Liquor	\$6.00
\$3.75	Domestic Beer	\$4.00
\$4.75	Imported Beer	\$5.00
\$4.75	House Wine	\$5.00
\$6.75	Premium Wine	\$7.00
\$2.50	Soft Drinks & Juices	\$3.00
\$7.75	Cordials	\$8.00

*All hosted bars are based on consumption.

A \$100.00 Bartender Fee will apply for each bar and for every four hours of service time. It is recommended to have one bartender for every 100 guests.

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.



FOOD & BEVERAGE SERVICES AND POLICIES

Outside Food and Beverages

Ovations Food Services maintains the exclusive right to provide all food and beverage, and concession services at the Cleveland State University Wolstein Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Ovations' sole discretion.

Food and Beverage Sampling

CSU Wolstein Center exhibitors may distribute Food & Beverage samples in authorized space and must not be in competition with products or services offered by Ovations Food Services. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Ovations Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Ovations Food Services. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Ohio Department of Health.

Beverage Service

Ovations Food Services offers a complete selection of beverages to compliment your function. The Ohio and Cleveland Alcohol and Beverage Commission regulate alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a \$10.00 per bottle corkage fee will be assessed. We reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Labor

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include setup, service, and breakdown. Events requiring additional time for service will incur an overtime charge of \$25.00 per hour per server.

Dietary Considerations

Ovations Food Services is happy to address special dietary requests for individual guests. Ovations will automatically prepare 1% vegetarian dinners for plated served dinners.

Linens

All banquet prices include a standard table linens for all reception, buffet and plated functions. The number of linen included is dependent on the guaranteed amount of guests. Additional linen for extra tables may be an extra charge. Additional colors are available for both table linens and napkins.

Menu Selections

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Customized Menus for food functions must be finalized at least 30 days prior to the event.

Service Charge and Taxes

A 20% service charge and 7.75% state sales tax will be applied to all food and beverage purchased.

Guarantees

A final guarantee of attendance is required 3 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Ovations Food Services of the exact count of each item 3 working days prior to the event. Split menus, which are not included in a package, are to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased after your event guarantee date, but will incur a 5% surcharge and Ovations cannot promise that we will have that food item available.

Ovations will prepare the following number of meals over the final guarantee

0 – 200 guests	5% of the final guarantee
201 – 500 guests	3% of the final guarantee
501 and above	2% of the final guarantee

The following prices do not include a 20% catering supplement fee and 7.75% sales tax.

Billing

A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Banquet Event Orders no later than one week out from your event. We also require a credit card authorization form to be on file and if your event is over \$1,000, a Credit Application needs to be filled out. The final balance must be paid in full no later than 30 days after the end of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the payment or the credit card on file will be charged.

Credit Card Payments

Ovations Food Services will gladly accept credit card payments from MasterCard, Visa, and American Express .

Cancellation

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Ovations Sales Manager. Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed agreement, whichever is greater of the two