

Meeting Break Selections

Bakeries

Priced per Item

New York Style Bagels with Cream Cheese	\$3.50	Assorted Donuts	\$3.00
Assorted Danishes, Muffins and Bakeries	\$3.50	Freshly Baked Croissants	\$3.50
Sliced Assorted Pound Cakes	\$3.50	Warm Scones	\$3.50
Warm Cinnamon Rolls	\$3.25		

Eggs & More

Priced per Dozen

Assorted Breakfast Burritos	\$42.00	Egg and Cheese Croissant	\$36.00
Egg, Ham, and Cheese English Muffin	\$42.00	Waffles	\$48.00
Yogurt, Granola, and Fruit Parfaits	\$54.00		

Snacks

Priced per Item

Assorted Chilled Fruit Yogurt	\$2.50	Assorted Candy Bars	\$2.50
Assorted Granola Bars	\$3.50	Assorted Ice Cream Novelties	\$3.50
Assorted Bags of Chips, Pretzels or Cracker Jacks	\$2.50	Hot Jumbo Pretzels served with Mustard Sauce	\$3.50
Spinach & Artichoke Dip with Tortilla Chips (per Person)	\$5.00	Hummus Dip with Pita Chips (per Person)	\$5.00
Nutri-Grain® Bars	\$3.50	Energy Bars	\$4.00
Assorted Jumbo Cookies	\$3.00	Chocolate Fudge Brownies	\$3.00
Kettle Chips, Pretzels and Dip	\$3.50 per person		

Fruit, Cheese, & Vegetable Selections

Priced per Person

Imported & Domestic Cheese Display	\$4.00	Seasonal Whole Fresh Fruit	\$3.50
Seasonal Fresh Fruit Display	\$4.00	Strawberries and Whipped Cream	\$3.50
Seasonal Fresh Vegetable Crudités	\$4.00		

*All prices subject to 21% Service Charge and Applicable Sales Tax

Beverages

Flavored Bottled Waters & Sport Drinks \$4.00 each

Assorted Sodas & Bottled Waters \$3.00 each

Assorted Bottled Fruit Juices \$3.50 each

Assorted Starbucks® Frappuccino Drinks \$4.50 each

Assorted Energy Drinks \$6.00 each

Iced Tea with Lemon \$32.00 per gallon

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
and Gourmet Tea Selection \$42.00 per gallon

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Specialty Breaks

Minimum 10 people, priced per person

The Dublin Continental Break \$15

Assorted Breakfast Bakeries and Bagels, Served with a Seasonal Fresh Fruit Display, Granola, Chilled Yogurts, Milk and Assorted Dry Cereals, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection and Assorted Chilled Juices.

Healthy Start \$15

An Assortment of Nutri-Grain® Bars, Yogurt Fruit Parfaits, Whole Fruit, Chilled Yogurts, Milk and Assorted Dry Cereals, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, Gourmet Tea Selection and Assorted Juices.

Chocolate Enchantment \$15

Assorted Chocolate Candy Bars, Jumbo Chocolate Chip Cookies, Oreo Cookies, Chocolate Fudge Brownies, Chocolate Covered Raisins and Chocolate Covered Strawberries. Served with Ice Cold Milk, Chocolate Milk, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Gourmet Tea Selection.

The Fitness Fanatic \$10

An Assortment of Nutri-Grain® Bars, Whole Fruit, Hummus and Pita Chips, Bottled Water, V-8 Juice®, Flavored Water and Sport Drinks, and a Seasonal Fresh Fruit Display.

Buckeye Stadium Fare Break \$11

Peanuts in the Shell, Popcorn, Cracker Jacks, Hot Jumbo Pretzels served with Mustard and Chicken Wings, and Assorted Sodas and Bottled Water.

Ice Cream Break \$11

An Unlimited Assortment of Ice Cream Novelties rolled into your Meeting Room in an Old World Original Ice Cream Fashion. Accompanied with Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Gourmet Tea Selection

Full of Energy \$12

Assorted Whole Fruit, Energy Bars, Trail Mix, Candy Bars, Assorted Sports and Energy Drinks, Sodas, and Bottled Water.

The Fiesta Grande \$13

Seven Layer Taco Dip, Tri-colored Tortillas, served with Salsa, Guacamole, Chile con queso, Chicken Quesadillas and Assorted Sodas and Bottled Water.

Fun at the Movies \$9

Fresh Popcorn, Kettle Chips with Dip, Nachos with Cheese Dip, M&M® Candies, Pretzel Bites, assorted Sodas and Bottled Water.

Smooth out the Day \$13

Fruit Smoothie Bar, Granola Bars, Chocolate Covered Raisins, Lemon Squares, Assorted Sodas and Bottled Water.

The Fall Harvest \$13

Baked Apples with Cinnamon, Brown Sugar, and Crushed Nuts, Trail Mix, Fresh Whole Fruit, Apple Cider, Hot Tea, V-8®, Assorted Sodas and Bottled Water.

*All prices subject to 21% Service Charge and Applicable Sales Tax

Executive Meeting Packages

Selection I \$22

Early Morning

Assorted Chilled Juices, Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection, Bottled Water and Assorted Breakfast Bakeries and Bagels with a Seasonal Fresh Fruit Display.

Mid-Morning Refresh

Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection Replenished with the addition of Assorted Soft Drinks and Bottled Water.

Mid-Afternoon

Assorted Soft Drinks and Bottled Water, Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection and Freshly Baked Jumbo Cookies, Brownies and Kettle Chips.

Selection II \$23

Early Morning

Assorted Chilled Juices, Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection, Bottled Water, Assorted Breakfast Bakeries and Bagels with a Seasonal Fresh Fruit Display.

Mid-Morning Refresh

Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection Replenished with the addition of Assorted Soft Drinks and Bottled Water.

Mid-Afternoon

Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection, Gourmet Tea Selection, V-8®, Chewy Granola Bars with a Selection of Whole Fruit, and Hummus with Pita Chips.

Selection III \$24

Early Morning

Assorted Chilled Juices, Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection, Bottled Water and Assorted Breakfast Bakeries and Bagels with a Seasonal Fresh Fruit Display.

Mid-Morning Refresh

Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection Replenished with the addition of Assorted Soft Drinks and Bottled Water.

Mid-Afternoon

Assorted Soft Drinks and Bottled Water, Freshly Brewed Starbucks ® Regular and Decaffeinated Coffee and Gourmet Tea Selection, Peanuts in the Shell, Freshly Popped Popcorn, Mini Corndogs and Hot Jumbo Pretzels served with Mustard and Assorted Candy Bars.

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Plated Breakfast Offerings

All Plated Breakfasts include Coffee, Tea, Decaf, and Assorted Chilled Juices

The American Plate \$15

Scrambled Eggs, Breakfast Potatoes, Sausage Links, Peppered Bacon and Toast.

Embassy Benedict \$17

Two Eggs Poached, served over a Toasted English Muffin, with Canadian Bacon, Topped with Hollandaise and Diced Tomato. Served with Breakfast Potatoes, and a Jumbo Muffin.

Breakfast Burrito (Max 100) \$14

A Soft Tortilla filled with Scrambled Eggs, Sausage, Diced Bell Peppers, Sautéed Onions, Melted PepperJack Cheese, and Salsa. Served with Breakfast Potatoes, and a Corn Relish.

French Toast \$14

Thick Texas Sliced Bread with Nutmeg, Cinnamon, and a Dash of Vanilla, Sprinkled with Powdered Sugar. Served with Fresh Fruit, Peppered Bacon, and Warm Maple Syrup.

Steak & Eggs (Min of 25) \$18

Petite New York Strip Grilled and Served with Scrambled Eggs, Breakfast Potatoes, and Peppered Bacon.

Japanese Breakfast \$18

Miso Soup, Steamed Sticky Rice, Natto, Japanese Pickles, Poached Salmon. Served with Green Tea, Coffee and Decaf.

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Breakfast Buffets

Minimum 20 people

The Dublin Delight \$12

Assorted Chilled Juices, Seasonal Fresh Fruit Display, Assorted Breakfast Bakeries, Bagels, Ham, Egg and Cheese Croissant Sandwiches. Freshly Brewed Regular and Decaffeinated Coffee and a Gourmet Tea Selection.

Sunrise Buffet \$14

Assorted Chilled Juices, Seasonal Fresh Fruit Display, Scrambled Eggs, Crisp Bacon Strips and Link Sausages, Breakfast Potatoes, Assorted Breakfast Bakeries and Bagels. Freshly Brewed Regular and Decaffeinated Coffee and a Gourmet Tea Selection.

Dublin Harvest Buffet \$16

Assorted Chilled Juices, Seasonal Fresh Fruit Display, Scrambled Eggs with Cheese, Cinnamon French Toast with Maple Syrup, Crisp Bacon Strips and Link Sausages, Breakfast Potatoes, Assorted Breakfast Bakeries and Bagels. Freshly Brewed Regular and Decaffeinated Coffee and a Gourmet Tea Selection.

Shamrock Brunch \$25 (Minimum 50 People)

Assorted Chilled Juices, Seasonal Fresh Fruit Display, Eggs Benedict, Cheese Blintzes with Blueberry Sauce, Scrambled Eggs, Carved Honey Glazed Ham, Roasted Top Round of Beef, Crisp Bacon Strips, Sautéed Chicken with Choice of Sauce, Breakfast Potatoes, Assorted Breakfast Bakeries and Bagels, Seasonal Fresh Vegetables. Freshly Brewed Regular and Decaffeinated Coffee and a Gourmet Tea Selection.

Buffet Enhancements

Smoothie Station \$6 per person

Omelet Station \$7 per person

Breakfast Burrito Station \$8 Per person

Smoked Salmon Display \$5 per person

Cheese Blintzes with Blueberry Sauce \$4 per person

*All Stations require a uniformed Chef and fee of \$95

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Lunch Salads

All Luncheon Salads include Rolls and Butter, Dessert Selection and Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

Asian Sesame Chicken Salad \$15

Asian Seared Chicken Breast served over Crisp Iceberg and Romaine Lettuce, Green Onions, Stir Fry Vegetables, with Asian Vinaigrette.

Chopped Salad \$15

Grilled Chicken, Crumbled Bacon, Red Onion, Diced Cucumber, Diced Hard Boiled Eggs, Diced Tomatoes, Mozzarella Cheese and Cheddar Cheese and Avocado served on a bed of Crisp Iceberg Lettuce with Choice of Dressing.

Grilled Caesar Salad \$14

A Crisp Romaine Lettuce Salad with Creamy Caesar Dressing. Topped with your choice of Grilled Chicken or Grilled Shrimp, Parmesan Cheese and Seasoned Croutons.

Fresh Chicken Salad \$14

Diced Chicken Salad with Walnuts and Sliced Grapes. Served on a Bed of Fresh Greens with Berry Garnish. Served with a Fresh Croissant and Kettle Chips.

Black & Bleu Salad \$14

Grilled Strip Loin served on Romaine Lettuce with Crumbled Bleu Cheese, Fire Roasted Red Peppers, Caramelized Onions, Sweet Whole Kernel Corn and Choice of Dressing.

Lunch Sandwiches, Wraps, and Flatbreads

All Sandwiches include a Choice of Style; Traditional Sandwich, Wrap, or Flatbread, Dessert Selection, and Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

The Dub Club \$17

Shaved Turkey, Honey Ham and Sliced Swiss Cheese, Bacon, Lettuce, Tomato and Mayonnaise. Served with Pasta Salad and Seasonal Fresh Fruit.

Honey Ham and Cheese Sandwich \$15

Honey Ham served with Sliced Cheddar Cheese, Lettuce and Tomato. Served with Pasta Salad and Seasonal Fresh Fruit.

Roast Beef Sandwich \$16

Roast Beef served with PepperJack Cheese, Horseradish Sauce, Served with Pasta Salad and Seasonal Fresh Fruit.

BLT Your Way \$16

Lettuce, Tomato, Bacon and Sliced Turkey Breast with Roasted Red Pepper Mayonnaise. Served with Pasta Salad and Seasonal Fresh Fruit.

The Vegetarian \$14

Spinach Tortilla Wrapper stuffed with Grilled Zucchini, Squash, Red Peppers, Bell Peppers, Grilled Onions and Feta Cheese. Served with Seasonal Fresh Fruit.

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Lunch Buffets

All Buffets include Fresh Brewed Regular and Decaffeinated Coffee and Iced Tea.

Soup, Salad, & Potato Bar \$20

Chef's Choice of Soup, Mixed Green Salad with Dressings, Caesar Salad, Tuna Salad, Chicken Salad, Seasonal Fresh Melon Salad, Jumbo Baked Potatoes with Sour Cream, Grilled Chicken, Shredded Cheddar Cheese, Spicy Chili, Crumbled Bacon, Sliced Green Onions and Salsa. Served with Warm Rolls and Butter and Assorted Desserts.

New York Deli Buffet \$21

Chef's Choice of Soup, Mixed Green Salad with Dressings, Fresh Mozzarella Tomato Basil Salad, Red Skin Potato Salad, Tuna or Chicken Salad, Kettle Chips, Sliced Roast Beef, Mesquite Turkey Breast, Honey Ham and Salami, with Cheddar Cheese, Swiss Cheese, Provolone Cheese, Sliced Fresh Tomatoes, Onions, Lettuce, Relish, Pickles, Assorted Breads, Rolls and Condiments. Served with Freshly Baked Jumbo Cookies and Chocolate Fudge Brownies.

Embassy Wrap Buffet (Max 50 people) \$18

Assorted Wraps to Include Turkey, Italian, Chicken Bruschetta and Philly Cheese Steak. Served with Assorted Condiments, Fresh Melon Salad, Pasta Salad, Kettle Chips and Assorted Desserts.

European Deli Buffet \$21

Chef's Choice of Soup, Caesar Salad with Parmesan Croutons, Artichoke, Olive and Mushroom Salad, Chick Pea and Squash Salad, Sliced Honey Ham, Salami, Cappelletti Ham, Pastrami, Pancetta, Pepperoni, and Mortadella, with Sliced Provolone, Fontina, and PepperJack Cheeses. Accompanied with Sliced Fresh Tomatoes, Onions, Lettuce, Relish Tray and Bruschetta. Finished with a selection of Focaccia, Ciabatta, Asiago Cheese Loaf and Condiments. Served with Freshly Baked Jumbo Cookies and Cannolis.

Italian Buffet (Min 30 people) \$21

Tomato Basil Bisque Soup, Tortellini Pasta Salad, Fresh Caesar Salad with Parmesan Croutons. Your CHOICE OF TWO of the Following Entrees: Chicken Parmesan, Penne Pasta Primavera, Chicken Saltimbocca, Eggplant Parmesan, Vegetarian Lasagna, Spicy Italian Sausage with Peppers, Stuffed Cheese Manicotti Marinara or Baked Meat Lasagna. Served with Warm Focaccia and Ciabatta Breads, Zucchini and Yellow Squash Medley and Tiramisu.

Emerald Buffet (Min 30 people) \$22

Crisp Iceberg Salad with Dressings, Mozzarella Tomato Basil Salad, and Caesar Salad. Your CHOICE OF TWO of the following Entrees: Baked Fillet of Sole with Lemon Butter, Sliced London Broil with Bordelaise Sauce, Stuffed Cheese Manicotti with Marinara Sauce, Penne Pasta Primavera, Sliced Roasted Porkloin with Mushroom Sage Demi-Glace or Roasted Breast of Chicken with Choice of Sauce. Served with Seasonal Fresh Vegetables, Roasted Redskin Potatoes, Warm Rolls and Butter and Assorted Desserts.

Cookout Buffet (Min 30 people) \$19

CHOICE OF THREE of the following Entrees: Grilled Hamburgers, Grilled Chicken Breast, Grilled Sausages with Sauerkraut or BBQ Pulled Pork with Assorted Breads, Macaroni Salad, Cole Slaw, Loaded Baked Potato Salad, Sliced Cheddar Cheese, Sliced Swiss Cheese, Sliced Pepper Jack Cheese, Bacon, Sliced Tomatoes, Onions, Lettuce, Pickles, Tortilla Chips and Salsa, Kettle Chips and Assorted Condiments served with Chocolate Fudge Brownies and Assorted Jumbo Cookies.

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Mexican Fiesta Buffet (Min 30 people) \$20

Tortilla Soup, Southwestern Taco Salad with Choice of Dressing, Tortilla Chips with Guacamole and Salsa, Chicken Fajitas, Make-Your-Own Taco Bar, Shredded Cheddar Cheese, Sour Cream, Black Olives, Jalapenos, Shredded Lettuce, Chopped Tomato, Onion, Black Beans, Spanish Rice and Cinnamon Crisps.

Pizza Stone Buffet (Min 30 people) \$19

An Assortment of Freshly Baked Pizzas, Caesar Salad, Italian Breadsticks, Tortellini Pasta Salad, Three Cheese Ravioli with Marinara Sauce, Served with Assorted Desserts.

Buffet Accompaniment Choices:

Starches:

Roasted Redskin Potatoes, Classic Rice Pilaf, Garlic Yukon Mashed Potatoes, Boiled Baby Potatoes with Caramelized Onions.

Vegetable Selections:

Broccoli with Carrots, California Medley, Sunshine Blend, Green Beans Almandine, Steamed Asparagus, Glazed Baby Carrots.

Sauce Selections:

Three Cheese Tomato, Marsala Wine, Creamy Dijonaise, Garlic Cream, Roasted Shallot Cream, Picatta, Roasted Tomato Coulis.

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Lunch Entrees

All Hot Luncheons include Mixed Green Salad, Seasonal Accompaniments, Warm Rolls and Butter, Dessert Selection and Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea.

Roasted Breast of Chicken \$18

Double Breast of Boneless Chicken Pan Seared and Served with Choice of the following sauces, Creamy Dijonaise, Marsala Wine, Roasted Shallot Cream, Roasted Garlic Cream, Roasted Tomato Coulis, or Three Cheese Tomato.

Sliced Pork Loin \$18

Tender Medallions of Pork served with Shitake and Portabello Mushroom Demi-Glace or a Sun Dried Apricot Sherry Sauce.

Sliced London Broil \$19

Grilled Marinated Flank Steak with Bordelaise Sauce or Roasted Garlic Demi-Glace.

Parmesan Encrusted Trout \$18

Parmesan Encrusted Trout with a Tarragon Buerre Blanc Sauce.

Baked Vegetarian Lasagna \$16

Layers of Pasta and Alfredo Sauce with Vegetables served with Garlic Bread Sticks.

Grilled New York Strip Steak \$21

Grilled 10oz Strip-Steak finished with a Cognac Cream Sauce.

Dessert Selection

Choice of One

Black Forest Cake
Chocolate Toffee Torte
Red Velvet Cake
Tiramisu
Peanut Butter Cup Pie
Baked Apple Carmel Pie served with Carmel Sauce
Double Chocolate Cake with Fresh Berries
New York Style Cheesecake with Raspberry Coulis
Classic Carrot Cake
Turtle Cheesecake with Praline Sauce

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Lunches-to-Go

These Items are Boxed-up and Ready to take with you at the Conclusion of your Event. All boxed lunches include Individual Bag of Chips, Whole Fresh Fruit, Jumbo Cookie, Chilled Assorted Soda or Bottled Water.

Dublin Deli Box \$17

Layered Slices of Ham and Swiss Cheese garnished with Lettuce and Tomato on a Freshly Baked Croissant.

Olentangy Picnic Box \$17

Sliced Turkey and Cheddar Cheese garnished with Lettuce, Tomato and Onion on a French Roll.

Grilled Vegetable Wrap \$17

Spinach Tortilla Wrapper stuffed with Grilled Zucchini, Squash, Red Peppers, Bell Peppers, Grilled Onions and Feta Cheese.

Grilled Chicken Caesar Wrap \$17

Whole Wheat Tortilla stuffed with Grilled Chicken Breast, Crisp Romaine Lettuce, Caesar Dressing, and Shredded Parmesan Cheese.

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Dinner Appetizers

Chilled Shrimp Cocktail \$10

Four Jumbo Chilled Prawns with Tangy Cocktail Sauce and Fresh Lemon.

Italian Bruschetta \$7

Seasoned Chopped Fresh Tomatoes, Basil, Olive Oil and Garlic on Crusty French Bread Medallions.

Lobster Ravioli \$11

Three Lobster Ravioli on a Bed of Micro-Greens Topped with a Saffron Cream Sauce.

White and Black Bean Hummus \$9

White and Black Bean Hummus Served with Toasted Rosemary Focaccia and Pita Chips.

Louisiana Style Crab Cakes \$9

Two Cakes served with Creole Mustard Sauce.

Dinner Soup & Salad Choices

Choice of One

Soup Selections

Wild Rice and Chicken
Tomato Basil Bisque
Beef Mushroom Stew
Chicken Rice Florentine
Broccoli and Wisconsin Cheddar Bisque
Tomato Dill
Chicken and Noodle

Salad Selections

Fresh Market Salad

Fresh Iceberg Blend and Romaine Lettuce with Tomatoes, Cucumbers, Red Onion and House Dressing.

Steakhouse Salad

Wedge of Iceberg Lettuce topped with Diced Tomatoes, Diced Cucumber, Bleu Cheese Crumbles and Choice of Dressing.

Traditional Caesar Salad

Crisp Romaine Lettuce with Parmesan Cheese, seasoned Croutons and Creamy Caesar Dressing.

Fresh Spinach and Fruit Salad

Tender Leaves of Spinach with Mandarin Orange Sections, Toasted Almonds, Strawberries and a Balsamic Vinaigrette.

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Dinner Entrees

All Dinner Entrees include your Choice of Soup or Salad, Seasonal Accompaniments, Warm Rolls and Butter, Choice of Dessert and Freshly Brewed Regular and Decaffeinated Coffee or Tea.

Chicken Florentine \$26

Double Breast of Boneless Chicken Rolled and Stuffed with Fresh Spinach, Garlic, Parmesan Cheese, and Basil. Topped with a Classic Mornay Sauce.

Almond Encrusted Chicken \$26

Double Breast of Boneless Chicken Coated with Toasted Almonds Finished with Roasted Shallot Cream Sauce.

Grilled New York Sirloin \$31

Grilled New York Strip finished with a Cognac Cream Sauce.

Grilled Portabello Napoleon \$24

Served with Roasted Red Pepper and Asparagus.

Seared North Atlantic Salmon \$29

Served with Herbed Butter Dill Sauce.

Charbroiled Filet Mignon \$40

8 oz. Tenderloin of Beef Wrapped with Bacon Served with Pinot Noir Sauce.

Slow Roasted Prime Rib (Min of 25) \$31

Tender Beef Served with Creamy Horseradish and Natural Juices.

Seared Chilean Sea Bass Market

Served with Sun Dried Tomato Basil Butter.

Chicken Saltimbocca \$27

Double Breast of Chicken stuffed with Spinach and Prosciutto Ham, Mozzarella and Ricotta Cheese topped with Madeira Wine Demi-Glace.

Roasted Breast of Chicken \$26

Double Breast of Boneless Chicken Pan Seared and Served with choice of Sauces; select from Creamy Dijonaise, Marsala Wine, Roasted Shallot Cream, Roasted Garlic Cream, Tomato Coulis, or Three Cheese Tomato.

Grilled French Cut Pork Chop \$27

Bone in Pork Loin Served with Apple Cranberry Chutney or Sun-Dried Apricot Sherry Sauce.

Eggplant Parmesan \$24

Fresh Breaded Eggplant Cutlets, Layered with Herbed Ricotta Cheese. Topped with Marinara and Fresh Parmesan Cheese.

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Combination Dinners

Petite Filet Mignon & Salmon \$40

Tender Petite Filet Charbroiled with Herb Butter and Grilled Salmon with Citrus Herb Butter.

Roasted Chicken Breast & Petite Filet \$34

Breast of Chicken with a Mushroom Wine Sauce and Filet of Beef with Green Peppercorn Sauce.

Petite Filet & Sautéed Shrimp \$34

Tender Filet Charbroiled with Herb Butter and Sautéed Shrimp with Lemon.

Roasted Chicken Breast & Ahi Tuna \$42

Breast of Chicken with Thai Garlic Cream Sauce and Fillet of Ahi Tuna Grilled and topped with Wasabi Burre Blanc.

Vegetable and Starch Selections:

Starches:

Roasted Redskin Potatoes, Classic Rice Pilaf, Garlic Yukon Mashed Potatoes, Boiled Baby Potatoes with Caramelized Onions.

Vegetable Selections:

Broccoli with Carrots, California Medley, Sunshine Blend, Green Beans Almandine, Steamed Asparagus, Glazed Baby Carrots.

Dinner Dessert Selections

Black Forest Cake
Chocolate Toffee Torte
Red Velvet Cake
Tiramisu
Peanut Butter Cup Pie
Baked Apple Carmel Pie served with Carmel Sauce
Double Chocolate Cake with Fresh Berries
New York Style Cheesecake with Raspberry Coulis
Classic Carrot Cake
Turtle Cheesecake with Praline Sauce

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Dinner Buffets

Minimum of 30 Guests

All Buffets include Fresh Brewed Regular and Decaffeinated Coffee, and Iced Tea.

Embassy Buffet \$34

Mixed Green Salad with Choice of Dressing, Caesar Salad, Red Skin Potato Salad, Fresh Mozzarella Tomato Basil Salad, Seasonal Accompaniments and Warm Rolls and Butter. SELECT THREE of the Following Entrees: Roasted Breast of Chicken, Sliced Roast Pork Loin, Chicken Cordon Bleu, Curried Top Round, Pasta Alfredo with Seafood, or Three Cheese Ravioli. Served with Chef's Selection of Desserts.

Prime Rib Buffet \$38

Mixed Green Salad with Choice of Dressing, Caesar Salad, Marinated Mushroom Salad, Sliced Cucumber, Tomato and Onion Salad, Seasonal Accompaniments and Warm Rolls and Butter. Prime Rib of Beef carved in the room with both fresh and creamy Horseradish Sauce and Au Jus and your CHOICE OF TWO of the Following Entrees: Roasted Breast of Chicken, Poached Filet of Salmon, Sliced Roast Pork Loin, Pasta Alfredo with Seafood or Three Cheese Ravioli. Served with Chef's Selection of Desserts.

Little Italy Buffet \$35

Minestrone Soup, Fresh Caesar Salad with Parmesan Croutons, Chilled Antipasto Display, Tortellini Pasta Salad, Bruchetta Medallions with your CHOICE OF THREE of the Following Entrees: Veal Piccata, Chicken Parmesan, Baked Lasagna, Vegetable Lasagna, Sautéed Shrimp Scampi, Eggplant Parmesan or Penne Paste with Pesto Cream Sauce. Served with Freshly Baked Ciabatta and Focaccia Bread, Fresh Zucchini and Yellow Squash Medley, Tiramisu and Mini Cannolis.

Seafood Buffet \$34

Mixed Green Salad with Choice of Dressing, Caesar Salad, Manhattan Clam Chowder, Pasta Salad, Seasonal Accompaniments and Warm Rolls & Butter, with a SELECTION OF THREE of the Following: Baked Filet of Sole with Crab Supreme Sauce, Seafood Newburg, Sautéed Shrimp Scampi, Grilled Salmon, Clams Casino or Pasta Alfredo with Seafood. Served with Chef's Selection of Desserts.

Sauce, Starch and Vegetable Selections:

Sauces: (When Applicable)

Three Cheese Tomato, Marsala Wine, Creamy Dijonaise, Garlic Cream, Roasted Shallot Cream, Picatta, Roasted Tomato Coulis .

Starches:

Roasted Redskin Potatoes, Classic Rice Pilaf, Garlic Yukon Mashed Potatoes, Boiled Baby Potatoes with Caramelized Onions.

Vegetable Selections:

Broccoli with Carrots, California Medley, Sunshine Blend, Green Beans Almandine, Steamed Asparagus, Glazed Baby Carrots.

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Dinner Dessert Selections

Black Forest Cake
Chocolate Toffee Torte
Red Velvet Cake
Tiramisu
Peanut Butter Cup Pie
Baked Apple Carmel Pie served with Carmel Sauce
Double Chocolate Cake with Fresh Berries
New York Style Cheesecake with Raspberry Coulis
Classic Carrot Cake
Turtle Cheesecake with Praline Sauce

Dinner Buffet Enhancements

To accompany any of our Dinner Buffet selections, or Available Ala Carte; Add \$5 to Menu Price.
*All Stations require a uniformed chef and fee of \$95

Mexican Fiesta \$12 per person

Chili Con Queso with Tortilla Chips, Beef and Chicken Fajitas with Condiments to include:
Shredded Lettuce, Chopped Tomatoes, Jalapenos, Sour Cream, Refried Beans, Guacamole, Salsa
and Flour Tortillas.

Pasta Italiano \$13 per person

Tri-Color Cheese Tortellini, Bow Tie Pasta, Penne and Spinach or Egg Fettuccini prepared in the
room, with Alfredo, Marinara, Wild Mushroom, and Pesto Sauces, Assorted Toppings and Freshly
Grated Parmesan Cheese.

Chinese Stirfry \$14 per person

Stir-Fry Chicken and Beef with Bok Choy, Bean Sprouts, Peapods and Cabbage with Steamed
Rice. Served with Fortune Cookies.

Carved Meats

Carved in the Room and Served with Silver Dollar Rolls, Assorted Condiments and Sauces.

Roasted Beef Tenderloin	\$325	serves 20
Whole Roasted Turkey	\$190	serves 30
Top Round of Beef	\$280	serves 40
Steamship Round of Beef	\$700	serves 100
Honey Glazed Ham	\$275	serves 40

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Receptions

Assorted Cold Hors d'oeuvres

Priced per 50 Pieces

Assorted Mini Pita Sandwiches	\$110	Assorted Cold Canapés	\$100
Smoked Salmon Pinwheels	\$95	Black Bean And White Bean Hummus	\$2.25 per person
Asparagus Wrapped in Prosciutto Dipping Ham	\$125	California Rolls with Soy Ginger Sauce	\$135
Continental Finger Sandwiches	\$95	Herb Cheese Stuffed Artichokes	\$85
Crab and Boursin Stuffed Tomatoes	\$90	Antipasto Skewers	\$130
Italian Bruschetta	\$95	Jumbo Shrimp on Ice	\$180

Assorted Hot Hors d'oeuvres

Priced per 50 Pieces

Mini Beef Wellingtons	\$100	Spanakopita	\$90
Oriental Egg Rolls	\$95	Mini Buffalo Chicken Wraps	\$95
Water Chestnuts Wrapped in Bacon	\$90	Assorted Petite Quiche	\$95
Raspberry & Brie in Phyllo Dough	\$95	Mushroom Caps Filled with Sausage	\$105
Sesame Chicken Strips with Honey Mustard Sauce	\$90	Chicken Quesadillas with Sour Cream & Salsa	\$90
Coconut Fried Shrimp with Sweet & Sour Sauce	\$120	Peking Chicken Cigar Rolls	\$140
Chicken and Pineapple Skewers	\$95	Oriental Pot Stickers with Ginger	\$95
Scallops Wrapped in Bacon	\$105	Garlic BBQ Meatballs	\$95
Petite Crab Cakes	\$110	Mini Vegetable Wellington	\$95

Dry Snacks

(serves approximately 25 ppl.)

Tortilla Chips with Salsa	\$27	Kettle Chips, Pretzels and Dip	\$25
Pretzels	\$22	Cajun Party Mix	\$27
		Selection of Mixed Nuts	\$27

Sweet Options

Priced Per 50 Pieces

Mini Pastries	\$50	Petit Fours	\$110
Biscotti	\$125	Assorted Dessert Bars	\$50
Strawberries with Whipped Cream	\$125		

*All prices subject to 21% Service Charge and Applicable Sales Tax

Cold Hospitality Specialties

Seasonal Fresh Vegetable Crudite \$4 per person
Selection of Fresh Vegetables served with Ranch Dip

Side of Smoked Salmon \$275 Serves 40
Presented with Cream Cheese, Capers, Red Onion and Toast Points.

Seasonal Fresh Fruit Display \$4 per person
Seasonal Fruit, Melon and Berries, served with Yogurt Dip

Imported & Domestic Cheese Display \$4 per person
Served with an Assortment of Crackers and Breads.

Fresh Seafood Bar
Served on a Bed of Ice and Presented with Lemons, Mustard, Mayonnaise and Cocktail Sauce.

Jumbo Shrimp	\$10 per person	based on 3 pieces each
Snow Crab Claws	\$15 per person	based on 4 pieces each
Fresh Oysters	\$13 per person	based on 3 pieces each
Little Neck Clams	\$10 per person	based on 5 pieces each
King Crab Legs	\$8 per ounce	(2-3 oz. per person)

Sushi and Sashimi Display \$250 Serves 25
Selection of Fresh Seafood served with Daikon, Pickled Ginger, Wasabi and Soy Sauce

Antipasto Display \$6 per Person
Prosciutto Ham, Genoa Salami, Provolone Cheese, Roasted Peppers, Marinated Artichoke Hearts and Asparagus with Vinaigrette.

Cocktail Reception with Hors d'oeuvres

Included in your Reception will be:

Imported and Domestic Cheese Display
Assorted Cold Canapés

Seasonal Fresh Fruit Display
Antipasto Display

and your CHOICE OF THREE of the Following Hot Hors d'oeuvres:

Spanikopita
A Variety of Petite Quiches
Oriental Egg Rolls

Chicken Wings
BBQ Meatballs
Sesame Chicken Strips

Hosted Cocktail Reception	Per Person/One Hour	Per Person/Each Additional Hour <i>Beverage only</i>
Call Bar Service	\$24	\$8
Premium Bar Service	\$29	\$9

*All prices subject to 21% Service Charge and Applicable Sales Tax

Beverage Service

Call Brands

Canadian Club
 Dewar's Scotch
 Makers Mark
 Beefeater Gin
 Smirnoff Vodka
 Christian Brother Brandy
 Bacardi Light Rum
 Jose Cuervo Gold Tequila
 Domestic & Imported Bottled Beer
 Chardonnay, White Zinfandel, Merlot,
 Cabernet Sauvignon

Premium Brands

Crown Royal
 Chivas Scotch
 Jack Daniels
 Tanqueray Gin
 Absolut Vodka
 Courvoisier VSOP Brandy
 Bacardi Light Rum
 Cuervo 1800
 Domestic & Imported Bottled Beer
 Chardonnay, White Zinfandel, Merlot,
 Cabernet Sauvignon

Hosted & Cash Bar Services

Hosted Bar Service (Per Drink)		Cash Bar Service (Per Drink)		Cordials (Per Drink)	
Call Brand Cocktails	\$5.75	Call Brand Cocktails	\$6.50	Bailey's	\$6.75
Premium Cocktails	\$6.25	Premium Cocktails	\$7.00	Amaretto	\$6.75
Imported Beer	\$5.50	Imported Beer	\$5.75	Grand Marnier	\$6.75
Domestic Beer	\$5.00	Domestic Beer	\$5.00	Kahlua	\$6.75
House Wine	\$6.50	House Wine	\$6.75	Courvosier	\$6.75
Mineral Water	\$3.25	Mineral Water	\$3.50		
Soft Drinks	\$3.00	Soft Drinks	\$3.00		

Punch Service

(Priced per Gallon)

Champagne Punch	\$63.00	White Grape Punch (Non-Alcoholic)	\$32.00
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Beverage Prices include Set-Ups and Mixes. A \$75.00 Bartender Fee will be Waived if Sales Exceed \$500.00 per Bar. Applicable Service Charge will be added to all Host Bars.

*All prices subject to 21% Service Charge and Applicable Sales Tax

Children's Menu

Lunch \$9
Dinner \$12

Chicken Fingers and Fries

Hot Dog with French Fries

Spaghetti and Meatballs

Cheeseburger or Hamburger with Fries

Pepperoni or Cheese Pizza

Macaroni & Cheese

*All prices subject to 21% Service Charge and Applicable Sales Tax

Catering Policies

The following are some general guidelines that will help us ensure your event is a success.

Deposits

Deposits are required to guarantee any function room. No reservation is firm until a deposit is received.

Payments

Payment is required in advance of the function unless a credit has been secured or direct billing privileges have been established.

Room Rental Fees

Rental fees are based upon the room reserved to accommodate the number of anticipated guests. The hotel reserves the right to move functions to meeting/banquet rooms other than those appearing in the catering contract.

Confirmations

Confirmation of the number of guests to be served must be received no later than three (3) business days prior to your event, otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges. All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. Notifications of all changes and cancellations must be made with the Sales Office and are subject to appropriate charges. All charges are subject to a 21% Service Charge and appropriate Sales Tax.

Food & Beverage

All Food and Beverage must be purchased through the hotel and is subject of all Federal, State and Local laws. Menu items and prices are subject to change prior to menu selection within six weeks of your event.

Display of Materials

The Hotel will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet, tape or other substance that would leave a permanent mark.

Facilities

Function guests will be admitted into the banquet room and expected to depart at the time stated on the Catering Contract. If your time schedule changes, please contact the Sales Department and we will make every effort to accommodate your group.

Security

The Hotel cannot assume responsibility for the damage or loss of articles or merchandise left in the hotel prior to, during or following the function. The Hotel may request the guest obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight.

Engineering Requirements

Special Engineering requirements must be specified to the Sales Department at least three weeks prior to the function. Charges will be based on labor required, special equipment needed and power requirements.

*All prices subject to 21% Service Charge and Applicable Sales Tax

Special Services

Ice sculptures, floral arrangements and other decorative items can be arranged for a fee through our Sales Office. A wide selection of audio-visual equipment is available on a rental basis and must be ordered a minimum of 24 hours in advance.

Deliveries

Clients are responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Hotel. A \$5.00 Box Handling fee will apply after the initial 5 boxes. The Hotel is not responsible for damage or loss of any items left in the Hotel prior to or following any function. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed. The Hotel will accept packages two days prior to the event. Hotel packages must be marked appropriately with:

Name of Group and Date of Function
Contact's Name
Embassy Suites Columbus/Dublin
5100 Upper Metro Place
Dublin, OH 43017