

Breakfast Menu

Continental Breakfast

Fresh Bake: Assorted Muffins, Donuts, Pastries, Bagels and Fresh Fruit.

Signature Continental: Assorted Muffins, Donuts, Pastries, Bagels, Fresh Fruit and Yogurt w/ seasonal berries and granola.

Platinum Assorted Muffins, Donuts, Pastries, Bagels, Fresh Fruit and Yogurt w/ seasonal berries and granola. Oatmeal w/ cinnamon sugar and syrup, Assorted box cereals and milk.

Breakfast Sandwiches (Minimum 15 people)

Ham and Cheese: Honey Glazed Ham, American Cheese and Fresh Egg.

Bacon, Egg and Cheese: Apple Smoked Bacon, Smoked Cheddar and Fresh Egg on a Butter Croissant.

Sausage and Biscuit: Sausage Patty, Cheddar Cheese and Fresh Egg on a Biscuit.

Hot Breakfast Buffet (Minimum 15 people)

Sunrise: Egg Casserole or Souffle, Cheesy Hash Brown Potatoes, Link Sausage or Bacon, and Fresh Fruit.

Over Easy: Egg Casserole or Souffle, Cheesy Hash Brown Potatoes, Link Sausage or Bacon, Over Night French Toast and Fresh Fruit.

Rise and Shine: Egg Casserole or Souffle, Cheesy Hash Brown Potatoes, Link Sausage or Bacon, Over Night French Toast, Sausage Gravy and Biscuits and Fresh Fruit.

Add Ons:

Waffle Station: Fresh Made Waffles with Fresh Berries (Strawberry, Blueberry and Blackberry), Whipped Butter, Syrup, Whipped Cream and Powdered Sugar

Omelette Station: Scrambled Eggs with Cheddar and Mozzarella Cheeses, Onions, Peppers, Tomatoes, Bacon, Mushroom, Spinach, Sausage

Soups & Salads Menu

Lunch Patters

Meat Tray: Assortment of cold cut meats, sliced cheeses, fresh breads, lettuce, tomato and onion.

Deli Tray: Chicken, Tuna, and Egg Salad, sliced cheeses, fresh breads, lettuce, tomato and onion.

*Served with potato salad and homemade fresh potato chips, condiments

Soup, Salad or Sandwich

Soups

Chicken Noodle
Italian Wedding
3 Bean Chili
Cream of Mushroom
Cream of Broccoli
French Onion
Gumbo
Butternut Squash
Corn Chowder
Ham & Bean
Vegetable
Seafood Bisque
Potato Bacon
Shrimp Chowder

Salads/Pasta Salads

House Salad
Caesar Salad
Walnut Salad
Strawberry Salad
Betty Salad
Tomato & Mozzarella
Potato Salad
Broccoli Salad
Macaroni Salad
Fruit Salad
7 Layer
Tomato Bacon Ranch
Pea Salad
Coleslaw
Baked Beans
Pasta Salad
Cucumber Salad
Oriental Coleslaw

Sandwiches

Ham
Turkey
Roast Beef
Chicken Salad
Egg Salad
Club
BBQ Pulled Pork
Creamed Chicken
Shredded Beef

*24 hour notice required for soup orders. Soup choices based on availability.
Some soups may not be available in small quantity

Lunch & Dinner Buffet Menu

Lunch & Dinner Buffet (Minimum 15 people)

- B1.** Choose 1 Meat, 1 Starch and 1 Vegetable.
 - B2.** Choose 2 meats, 1 Starch and 1 Vegetable.
 - B3.** Choose 2 Meats, 1 Pasta, 1 Starch and 1 Vegetable.
- *Served with dinner roll and butter.

Carvings: Oven Roasted Turkey, Slow Roasted Sirloin, Beef Tenderloin, Prime Rib with Au Jus, Honey Glazed Ham, Roasted Pork Tenderloin.
Sauces Available, Burgundy Mushroom, Caramel Bourbon

Poultry: Honey Wine Chicken, Stuffed Chicken Breast, Garlic Parm Chicken, Chicken Cordon Bleu, Chicken Parmesan, Chicken Florentine, Chicken Marsala, Chicken Paprikas, Oven Roasted Turkey, Fried Chicken, Half Oven Roasted Chicken, BBQ Chicken, Orange Chicken, Chicken Picatta, Marinated Grilled Chicken Breast, Baked Quarted Chicken, Homemade Chicken Tenders

Beef: Sliced Roast Beef, Swiss Steak, Meatloaf, Cabbage Rolls, Stuffed Peppers, Salisbury Steak, Country Fried Steak, Teriyaki Flank Steak, Grilled Ribeye or Strip Steaks.

Pork: Honey Glazed Ham, Stuffed Pork Chops, Roasted Rosemary Pork Tenderloin, Boneless BBQ Ribs, Pit Style Pork, Hamloaf, Our Famous Homemade Bratwurst, Grilled or Breaded Pork Chops, General Tso's Pork, St. Louis Style Ribs, City Chicken

Seafood: Baked Tilapia, Stuffed Flounder, Asian Grilled Tuna, Salmon w/ Dill Butter, Miso Salmon, Cod (Potato Crusted or Lemon Pepper)

Vegetarian: Vegetable Lasagna, Manicotti w/marinara, Vegetable Stir Fry, Vegetarian Pasta, Rigatoni with Marinara, Bowtie Alfredo, Asparagus Summer Salad

Casseroles: Chicken Cordon Blue, Chicken Paprikash, Potato Bacon Casserole, Sweet Potato Casserole, Corn Casserole, Green Bean Casserole

Pasta: Tortellini Carbonara, Spaghetti w/ Meatballs, Mediterranean Shrimp, Seafood Alfredo, Fettuccini Alfredo, Manicotti, Meat Lasagna, Vegetable Lasagna, Baked Rigatoni, Cajun Pasta, Clam Linguine, Mac N Cheese.

Starches: Mashed Potatoes, Scalloped Potatoes, Au Gratin Potatoes, Buttered Red Skin Potatoes, Oven Roasted Potato, Garlic Mashed, Twice Baked Potatoes, Homemade Dressing, Buttered Noodles, Rice Pilaf, Cheesy Hash Browns, Chantilly Potatoes (Mashed or Cubed).

Vegetables: Fresh Green Beans, Green Beans w/ Bacon, Green Beans Almondine, Fresh Broccoli, Mixed Vegetables, Buttered Carrots, Buttered Corn, Grilled Vegetables, Brussel Sprouts pan seared w/bacon or steamed w/butter, Asparagus, Corn Casserole, Sweet Potato Casserole.

Desserts: Fresh Baked Fruit Pies, Homemade Cookies or Brownies, Cream Pies, Apple Crisp, Assorted Homemade Bars, Cobbler, Buckeyes, Mini Bites, Assorted Phyllo Cups, Lemon Berry Summer Cups

*Add assorted beverages for \$1 per person.

Box Lunch Menu

Cold Options

Cold Cuts: An assortment of cold cut sandwiches made with Daisyfield Ham, Turkey, Roast Beef and several premium cheese and topped with Lettuce.**

Premium Salads: An assortment of Fresh Homemade Chicken, Tuna, Ham or Egg Salad Sandwiches topped with lettuce.**

Club and BLT: A mixture of our overstuffed Club and BLT sandwiches. Served on Texas Toast.

*Available in Platter Lunch Style and Traditional Boxed Lunch

Hot Options

Mixed Grill: A combination of our signature Reuben and Rachel grilled sandwiches.

Premium: Choose 1 of the following premium Hot Subs: French Dip, Spicy Italian, Meatball Marinara, Cheesesteak.

*Add assorted beverage for \$1 per person.

*Most served with homemade fresh potato chips, 2 deli salads and dessert.
Traditional Boxed Lunches may vary from Platter Style

**Some sandwiches include choice: White, Whole Wheat or Croissant.

Corporate Events Menu

Corporate Events

Pit BBQ: Baked Quartered Chicken, St. Louis BBQ Ribs, Potato Salad, Baked Beans, Homemade Potato Chips, Coleslaw, Cornbread.

Add Ons: 1/4 lb. Burger, Pit Style Pork, Homemade Bratwurst, All Beef Hot Dogs.

Lake Erie Fish Fry: Fresh Lake Erie Perch, Hand Cut French Fries, Macaroni Salad, Baked Beans, Sweet Corn Casserole.

The Hog Roast: The Whole Pig, Corn on the Cob, Potato Salad, Baked Beans, Cheesy Hash Brown Potatoes.

Clam Bakes: Half Split Chickens, Middle Neck Clams, Corn on the Cob, Buttered Redskins, Coleslaw, Baked Beans.

The Tailgater: Homemade Bratwurst, Burgers, Taco Dip, Buffalo Mac and Cheese, Buns, Baked Beans, Macaroni Salad, Homemade Potato Chips and condiments.

Hot Bar Menu

Gourmet Hot Bars

The Italian: Homemade Italian Sausage w/Peppers and Onions, Spaghetti and Meatballs, Vegetable Lasagna, Garlic Green Beans, Cheesy Garlic Bread.

Mexican Fiesta: Adobo Marinated Chicken, Seasoned Ground Beef, Black Beans, Enchiladas in Sauce, Queso Dip, Soft and Crispy Taco Shells, Tortilla Chips, Salsa, Lettuce, Sour Cream.

The Coney Islander: All Beef Hot Dogs, Chili Sauce, Cheddar Cheese Sauce, Sauerkraut, Diced Onions, Relish, Bacon Bits, Banana Peppers, Lettuce, Tomato, Homemade Potato Chips, Potato Salad.

Loaded Spuds: Jumbo Idaho Potatoes, Cheddar Cheese Sauce, Shredded Cheddar Cheese, Homemade Chili, BBQ Pulled Pork, Bacon Bits, Steamed Broccoli, Green Onions, Sour Cream, Whipped Butter, House Salad.

Pasta Bar: Bowtie Alfredo, Penne Noodles in Marinara Sauce, with choices of Grilled Chicken, Broccoli, Meatballs, House Salad and Garlic Bread. (All choices are in their individual pans).

Add Ons: Grilled Shrimp or Italian Sausage

Oktoberfest Feast: Pork Tenderloin Schnitzel, Pierogies stuffed with Cheese & Potato, German Style Potato Salad, Sauerkraut, House Salad & Dinner Roll. Add ons: Homemade Bratwurst with Peppers/Onions & Buns.

Mashed Potato Martini Bar: Mashed Potatoes, Shredded Cheese, Butter, Sour Cream, Chives, Bacon, French Fried Onions, BBQ Pulled Pork, Corn & Broccoli, Disposable Martini Glass

Hors D'oeuvres Menu

Chilled Hors d'oeuvres (Minimum 15 people)

Bacon Cream Stuffed Cherry Tomatoes
Beef Tenderloin Mini Rolls
Assorted Mediterranean Bruschetta
White Bean Pesto Dip
Crab and Shrimp Spread on Cucumbers
Caprese Skewers
Crab Stuffed Artichoke Crowns
Deviled Eggs

Assorted Phyllo Cups (Hot & Cold)
Fresh Fruit Kabobs
Feta & Cranberry Pinwheels
Asian Tuna in Sesame Sauce
Humus with Pita
Assorted Tortilla Pinwheels
Prosciutto Wrapped Grilled Asparagus
Beef and Cream Cheese Roll-ups

Hot Hors d'oeuvres (Minimum 15 people)

Hawaiian Skewers
Homemade Bratwurst Chubs
Chicken Quesadilla Rolls
Meatballs (BBQ, Swedish, Sweet & Sour)
Assorted Mini Quiche
Finger Tacos with Fresh Salsa
Scallops Wrapped in Bacon
Seafood Stuffed Mushrooms
Boneless Wings (Hot, BBQ, Garlic
Parmesan)
Bacon Wrapped Dates
Spanakopita

Mini Sliders (Cheeseburger, BBQ Pork)
Stuffed Baby Red Potatoes
Honey Wine Chicken Brochettes
Hand Breaded Chicken Tenders
Asian Spring Rolls with Wasabi Sauce
Pigs in a Blanket
Sauerkraut Balls
Water chestnuts Wrapped in Bacon
Chicken Wings (Hot, BBQ, Garlic Parmesan)
Crab Rangoons with Teriyaki Sauce

Hors d'oeuvre Platters (Minimum 15 people)

Shrimp Cocktail (Large)
Baked Brie En Croute w/Crackers
Import Cheese Tray
Sliced Cheese Tray
Cocktail Sandwiches
Meat and Cheese Snack Tray
Relish Tray
Shrimp and Artichoke Dip
Smoked Salmon w/Capers & Cream Cheese

Shrimp Cocktail (Medium)
Fresh Vegetable Display
Chunk Cheese Tray
Cheese Balls w/Crackers
Fresh Fruit Display
Sliced Meat & Cheese Tray
Antipasto Platter
Spinach and Artichoke Dip
Vegetarian Antipasto Platter

Snack Bar Menu

Snack Bars (Minimum 20 people)

The Market Basket: Assorted Candy Bars and Truffles, Homemade Potato Chips, Pretzels, Assorted Mixed Nuts, Granola Bars and Assorted Beverages.

Healthy Break: Fresh Apples, Oranges, Bananas, Assorted Yogurt with Granola and fresh Berries, Granola Bars and Assorted Juices and Bottled Water.

The Siesta: Homemade Tortilla Chips, Spicy Queso Dip, Guacamole, Fresh Pico d' Gallo, Corn Salsa, Sour Cream, Churros and Assorted Beverages.

Cheese and Vegetable: Trays of Assorted Fresh Vegetables and Cheese Cubes served with Ranch Dip and Homemade Hummus. Includes Crackers, Pita Squares and Assorted Beverages.

La Dulce Vita: Homemade Cookies, Brownies, Assorted Seasonal Bars and Pies. Served with Milk and Bottled Water.

Soft Pretzel Bar: Warm Soft Pretzels, Queso Cheese, Gourmet Mustards and Chocolate Dipping Sauce.

Slider Bar: Seasoned Pulled Pork, Shredded Chicken, Mini Brioche Buns, Homemade Potato Chips and a large assortment of condiments.

Hot Dog Bar: All Beef Hotdogs, Buns, Chili, Shredded Cheddar Cheese and a large assortment of condiments.