



# BREAKFAST BUFFETS

Breakfast events will incur a room charge of \$175 per room. Breakfast can be served  
Monday – Friday 7:00 AM – 10:00 AM, Saturday and Sunday 8:00 AM – 11:00 AM

## **CONTINENTAL BREAKFAST**

10 guest minimum

\$11.95 pp

Assorted breakfast pastries

Fresh seasonal fruit

Chilled Juice and Coffee service

Add Assorted Individual Quiche \$2.95 pp

## **BAGELS & CREAM CHEESE SPREAD**

10 guest minimum

\$11.95 pp

Assorted Bagels and cream cheese

Chilled Juice and Coffee service

## **GOOD MORNING CLEVELAND**

35 guest minimum

\$17.95 pp

Seasonal fresh fruit

Creamy Yogurt

Scrambled eggs

Country sausage links

Crisp bacon

Breakfast Potatoes or O'Brien Potatoes

French Toast or Mini Pancakes

Assorted breakfast pastries

Served with jam and whipped butter

Chilled Juice and Coffee service

Add assorted Cold Cereals and milk to any buffet \$1.25per person



There is a 25% service charge on F&B and 8% sales tax on all charges. Prices are subject to change.



# SERVED LUNCHEES

Lunch Entrees are available Monday – Friday before 2:00 PM

## Entrees include:

Field Greens salad with vinaigrette  
Warm Rolls & Whipped Butter  
Coffee and Iced Tea

## Choice of one Dessert:

Ice cream, Chocolate Mousse or Spumoni

## Add on:

Italian Wedding or Escarole Soup \$2 pp

Two Entrée Choices are \$2.00 additional per person  
and the quantity of each is due with the guarantee count

## VEAL PARMIGIANA

Our famous tender veal cutlet breaded and topped with provolone cheese. Includes fresh vegetable of the day and choice of pasta marinara or roasted red skin potatoes  
\$20.95

## CHICKEN TOSCA

Medallions of chicken breast lightly battered and sautéed with butter and white wine.  
Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes  
\$19.95

## HAND-BREADED CHICKEN CUTLET

Chicken breast with a crispy coating of herbed breadcrumbs.  
Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes  
\$18.95

## EGGPLANT LASAGNA

Layers of baked eggplant, marinara sauce, spinach, breadcrumbs, mozzarella and romano cheese. Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes  
\$18.95

## NEW YORK STRIP STEAK

8 oz. Strip Steak served with cabernet jus and crispy onion straws. Choice of pasta marinara or roasted redskin potatoes  
M.P.

## SALMON ROMANO

Romano and breadcrumb topped salmon filet, baked to perfection! Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes  
\$19.95

## CHICKEN MARSALA

Tender chicken breast sautéed with marsala wine and sliced mushrooms, served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes  
\$19.95

## POTATO CRUSTED WHITE FISH

Served with fresh vegetable of the day, choice of pasta marinara or roasted red skin potatoes  
\$19.95

## BAKED MEAT LASAGNA

Pasta layered with four cheeses, meat, tomato sauce and baked to perfection. Accompanied by a fresh vegetable \$19.95



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# SOUP & SALAD

Lunch Entrees are available Monday – Friday before 2:00 PM

**Includes:**

Warm Rolls and Whipped Butter  
Coffee and Iced Tea

**Choice of one Dessert:**

Ice Cream, Chocolate Mousse or Spumoni

**WEDDING SOUP and a CLASSIC CAESAR**

Cup of Italian Wedding Soup  
Crisp romaine, herbed croutons, creamy Caesar dressing  
garnished with a garlic focaccia wedge  
With Grilled Chicken \$15.95  
With Grilled Salmon \$17.95

**WEDDING SOUP and the TOSCANO SALAD**

Cup of Italian Wedding Soup  
Field greens salad topped with roasted red peppers,  
diced tomato, shredded mozzarella, herbed croutons  
and balsamic vinaigrette garnished with a garlic focaccia wedge  
With Grilled Chicken \$15.95  
With Grilled Salmon \$17.95

**WEDDING SOUP and a SPINACH SALAD**

Cup of Italian Wedding Soup  
Fresh baby spinach salad topped with dried cranberries, nuts, sweet red onions,  
crumbled bleu cheese, fresh strawberries and a raspberry vinaigrette  
garnished with a garlic focaccia wedge.  
With Grilled Chicken \$17.95  
With Grilled Salmon on top instead \$19.95



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# THE VILLAGE BUFFET

Lunch Entrees are available Monday – Friday before 2:00 PM  
20 guest minimum  
\$26.95 pp

Soup du jour Warm  
Rolls and Whipped Butter  
Fresh Seasonal Vegetable of the Day Accompaniment

## **Choice of Two Salads:**

*Add a third salad for 1.50 pp*

Tossed Field Greens with Carrots, Cucumber, Tomato and Homemade Vinaigrette  
Creamy Coleslaw  
Sweet and Sour Broccoli Salad with Almonds and Cranberries  
Cucumber, Red Onion, Tomato and Garbanzo Beans  
Red Skin Potato Salad  
Cranberry, bleu cheese, Walnut and Spinach Salad  
Orzo with Zucchini, Olives, Roasted Red Peppers, Tomatoes and Lemon Vinaigrette  
Tossed Caesar Salad with Herbed Croutons, and Romano

## **Choice of One Side:**

*Add a second side for 1.50 pp*

Cavatelli Marinara  
Penne Marinara  
Herb Roasted Red Skin Potatoes

## **Choice of Two Entrees:**

Breaded Chicken Cutlet  
Chicken Tosca  
Chicken Marsala  
Grilled Chicken Breast with Lemon White Wine Sauce  
Potato Crusted Cod  
Breaded Veal Cutlet  
Baked Meat Lasagna  
Sausage, Peppers and Onions  
Add Sliced Roast Beef M.P.

**Choice of one Dessert:** Ice cream, spumoni or assorted homemade cookies

Freshly brewed coffee, hot tea and decaf



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# BETWEEN THE BUNS BUFFET

Lunch Entrees are available Monday - Friday before 2:00 PM  
15 guest minimum  
\$19.95 pp

Tossed Field Greens  
with Carrots, Cucumber, Tomato and House made Vinaigrette

**Choice of Two:**

Red Skin Potato Salad  
Creamy Cole Slaw  
Caesar Salad with croutons  
Cranberry, bleu cheese, Walnut and Spinach Salad

**Choice of Three Assorted Pre-Made Sandwiches:**

Breaded Chicken Cutlet on Focaccia  
Mini Italian Subs  
Smoked Turkey  
Black Forest Ham and Swiss Cheese  
Meatball Sliders with marinara sauce  
Vegetarian Eggplant Marinara Sliders

Freshly brewed coffee, hot tea and decaf



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# THE SANDWICH STUDIO

Lunch Entrees are available Monday – Friday before 2:00 PM  
15 guest minimum  
\$19.95 pp

Tossed Field Greens with Carrots, Cucumber, Tomato and Homemade Vinaigrette  
Red Skin Potato Salad  
Creamy Coleslaw  
Warm Rolls and Whipped Butter

Assorted meats, cheese and condiments to create your own sandwiches!  
Sliced Breads

Sliced Smoked Turkey, Ham, Salami, Italian Cappelletti  
Swiss, American and Provolone  
Lettuce, Tomato and Onion  
Mustard and Mayo

Freshly brewed coffee, hot tea and decaf

Add Italian Wedding Soup \$2 pp



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# FAMILY STYLE LUNCH

Lunch Entrees are available Monday – Friday before 2:00 PM  
15 guest minimum  
\$27.95 pp

## APPETIZER ON EACH TABLE AS GUESTS ARRIVE

Red and White Pizza Squares

## SOUP I SELECT ONE

Italian Wedding Soup | Escarole Soup | Tomato Basil Soup

## FAMILY STYLE SALAD

Tossed Field Greens Salad with Homemade Raspberry Vinaigrette

## ENTREES I CHOOSE TWO

*Choice of three, add \$2.50 pp*

Breaded Chicken Cutlets | Chicken Tosca with White Wine Lemon Butter Sauce  
Chicken Marsala | Sausage, Peppers, Onions | Breaded Pork Cutlets | Breaded Veal Cutlets  
Pork Tenderloin Funghetto with Mushrooms and Roasted Red Peppers in a Funghetto Wine Sauce  
Breaded Eggplant Garnished with Shredded Mozzarella add \$2.50  
Beef Tenderloin Tips sautéed with Peppers, Onions, and Mushrooms add \$8  
Sliced Tenderloin of Beef topped with Au Jus and Onion Straws add \$10  
Potato Crusted Cod add \$3 | Roasted Salmon with Citrus Herb Butter add \$5

## FAMILY STYLE VEGETABLE

Fresh Vegetable of the Day Chosen by the Chef

## FAMILY STYLE SIDE I CHOOSE ONE

*Choice of two, add \$1 pp*

Penne Marinara | Cavatelli Marinara | Broccolini Alfredo with Penne  
Herb Roasted Potatoes | Garlic Mashed Potatoes | Gnocchi with Vodka Sauce add \$2  
Risotto with Romano, Spinach, Peas add \$1 | Risotto with Marinara, Romano, Sausage add \$2

## DESSERT I CHOOSE ONE

Chocolate Mousse | Ice Cream | Family style Mini Cannoli's  
Large Cannoli add \$1 | Tiramisu add \$1.75 | Italian Cookies add \$1.75

## BEVERAGES

Coffee, Iced Tea, Hot Tea



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# MEETING BREAKS

## **SNACKS**

- Assorted Snack Bags of Chips \$2 each
- Chocolate Chip Cookies \$15 per dozen
- Homemade Italian Cookies \$15 per dozen
- Fudge Brownies \$17 per dozen
- Mini Cannolis \$25 per dozen
- Bowl of Whole Fruit \$2 pp
- Fresh Seasonal Fruit Display \$4 pp
- Mini Yogurt, Granola and Fruit Parfaits \$5 pp
- Bagels with Cream Cheese \$6 pp
- Assorted Mini Muffins \$3 pp

## **BEVERAGES**

- 1.5 Gallon Urn of Coffee Regular or Decaf \$25 each
- Pump Pot of Coffee Regular or Decaf \$10 each
- Assorted Soft Drinks \$2 each
- Bottled Water \$1 each
- San Pellegrino \$4 each
- Bottled Lemonade or Snapple \$3
- Chilled Fruit Juice \$9 per carafe

## **THE MUNCHIES**

- Assorted Candy and chocolate bars, granola bars and snack bags of chips \$5 pp

## **ROOTBEER FLOATS**

- Personalize your own float! Choose from rootbeer or orange soda over vanilla ice cream and add whipped cream, sprinkles and a cherry! \$5 pp

## **BELLISIMA BREAK**

- Antipasto including assorted cheese, dried sausage, grilled eggplant, olives, polenta fries and warm Italian bread \$8 pp



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# BEVERAGES

**SOFT DRINKS** 3.00 per guest including refills

**WINE ON EACH TABLE** House red and white wine on each table 26.00 per bottle

**CHAMPAGNE or PROSECCO** Can be poured as a toast or butler passed 31.00 per bottle

## **SPECIALTY DRINKS**

Can be served in a punch bowl or butler passed to your guests  
Each gallon is an estimated 20 servings.

Sparkling Strawberry Lemonade (non-alcoholic)	55.00 first gallon, 25.00 each additional gallon
Sparkling Strawberry Lemonade with rum or vodka	85.00 first gallon, 50.00 each additional gallon
Mimosas (champagne and orange juice)	32.00 per bottle
Bellinis (prosecco and peach nectar)	32.00 per bottle

Signature Drinks can be created specially for your event, please inquire with the Catering Department

## **BAR OPTIONS**\_\_\_\_\_

**BARTENDER CHARGE:** A 60.00 bartender fee is charged if bar sales do not exceed 300.00

**HOST BAR:** A Host bar is a bar paid for by the host of the event on a per drink, on consumption basis. Charges are determined by the number of drinks consumed and each drink price includes the appropriate mix, wash, garnish and ice needed for that drink.

### **EXECUTIVE HOST BAR**

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Dewar's Scotch  
9.50 cocktail/ 10.50 Rocks or Martini  
House Cabernet Sauvignon, Chardonnay 26.00 per bottle  
Imported Beer 5 each and Domestic Beer 4 each  
Soft Drinks and Juice 3.00 per guest including refills

### **PRESIDENTIAL HOST BAR**

Grey Goose Vodka, Sapphire Gin, Bacardi Rum, Crown Royal Whiskey, Makers Mark, Johnny Walker Black  
10.50 cocktail/ 11.50 Rocks or Martini  
House Red wine and White wine 32.00 per bottle  
Imported Beer 6 each and Domestic Beer 5 each  
Soft Drinks and Juice 3.00 per guest including refills

**CASH BAR:** A cash bar allows each guest to pay for their drinks individually, prices include sales tax. A \$100 fee will be charged to set up a private cash bar in your event room.

Martinis and Rocks	11.00
Mixed Drinks	9.00
Glass of Wine	8.00
Imported Beer	6.00
Domestic Beer	5.00
Soft Drink	4.00

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# EVENT ENHANCEMENTS

Please let us know if you need any of these items for your event when we are planning the menu and set up of the room. These items are not in the room unless requested prior to the event.

**Colored Table Runners \$5 each**

**Colored Table Overlays \$10 each**

**House Centerpieces Complimentary**

**LCD Projector, Screen, A/V Cart with Extension Cord and Power Strip \$100**

**Screen, A/V Cart with Extension Cord and Power Strip \$30**

**Wipe Board with Markers \$15 each**

**Flip Chart Stand with Pad of Paper and Markers \$15 each**

**Flip Chart Stand \$5 each**

**Podium and Mic Complimentary**

**50" TV on AV cart with USB & HDMI \$100**

**Easels for posters Complimentary**

**Power Strips 5.00 each**

If there is something that you need that you don't see on this list, please ask us!



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