



WEEKDAY BREAKFAST & LUNCH MENU



Our experienced staff will work with you to detail every moment for your special event.

We look forward to assisting you!

RESERVING A DATE

If there is a particular date you'd like to reserve, a FOOD AND BEVERAGE signed contract outlining the event date and time, along with a \$250.00 deposit will secure your space. The deposit will be deducted from your final bill, is non-refundable and non-transferable. A second deposit of 50% of the estimated bill is due one month prior to the event. The final balance is due one week prior to the event.

PLANNING DETAILS and GUARANTEE

Your meal selection, room requirements and all other arrangements must be received a minimum of three weeks prior to the function. An event order outlining the details of your function will be sent to you for your review and signature. The guarantee count of guests attending (the exact number of meals to be served) is due by Noon, ten (10) working days prior to the function. If no guarantee is received, we will consider your original contracted number of guests to be the guarantee count and this will be the number you will be charged, even if fewer guests attend. After the guarantee is given, you may increase your count but may not decrease. Menu prices are subject to adjustments due to any extreme market fluctuations. Any instances will be discussed with you prior to the event.

SERVICE CHARGE and TAX

A service charge of 25% will be added to food and beverage charges and 8% tax is added to the entire bill.

SAFETY and SECURITY

All guests will be asked to adhere to the policies and procedures of the hotel and restaurant to protect the safety and comfort of all guests. We request that children remain in the ballroom during your function. Larger events may call for security; we will be happy to make arrangements for you through our security provider; the charges will be posted to your event bill.

FOOD AND BEVERAGE

All food items must be supplied and prepared by the hotel. Being the permit holder, we consider it our responsibility to enforce the liquor laws, all liquor, wine and beer for your event is purchased through us. No alcoholic beverages shall be brought into the banquet or meeting rooms unless purchased from Alfredo's at the Inn or the Holiday Inn Cleveland- Mayfield.

ROOM ASSIGNMENT

Private rooms are assigned according to the anticipated number of guests and may be reassigned to better accommodate your function. There is a \$175.00 set-up fee for all banquet functions unless a room rental fee is being charged. The hotel reserves the right to charge a service fee for extraordinary set up requirements or changes the day of the event.

DECORATIONS

We are happy to assist you with decorations, fresh flowers, balloons, favors, DJ's, entertainers, photographers, videographers or anything else to make your party memorable. Please let us know if you would like to use our complimentary white silk hydrangea centerpieces to enhance your event. The Mayfield Village Fire Department does not allow open flames such as candles. The hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other adhesives, nor will we allow the use of confetti or glitter of any kind. A \$50.00 clean-up fee will be assessed if any type of confetti or glitter is used. We can assist you in the displaying any materials for your event. Easels are also available to display poster boards.

DROPPING OFF ITEMS and LEFT ITEMS

Please make arrangements with the Catering Department prior to dropping off, shipping or delivering any materials or services to the hotel. The hotel cannot be held responsible for damage or loss of articles or merchandise left in the hotel prior to or following your event.



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 \$1.25 per person



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



SERVED LUNCHES

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 Cappicola

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 30.00 per bottle

CHAMPAGNE or PROSECCO Can be poured as a toast or butler passed 32.00 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

95.00 first gallon, 60.00 each additional gallon

Mimosas (champagne and orange juice)

34.00 per bottle

Bellinis (prosecco and peach nectar)

34.00 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
11 cocktail/ 12 Rocks

House Cabernet Sauvignon, Chardonnay 30 per bottle

Imported Beer 8 each and Domestic Beer 7 each

Soft Drinks and Juice 3.00 per guest including refills

Add a specialty drink! Starting at 15 each

PRESIDENTIAL HOST BAR

Grey Goose Vodka, Sapphire Gin, Bacardi Rum, Crown Royal Whiskey, Makers Mark, Johnny Walker Black
13 cocktail/ 14 Rocks

House Red wine and White wine 30 per bottle

Imported Beer 8 each and Domestic Beer 7 each

Soft Drinks and Juice 3.00 per guest including refills

Add a specialty drink! Starting at 15 each

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 13.00

Mixed Drinks 12.00

Glass of Wine 10.00

Imported Beer 9.00

Domestic Beer 8.00

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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