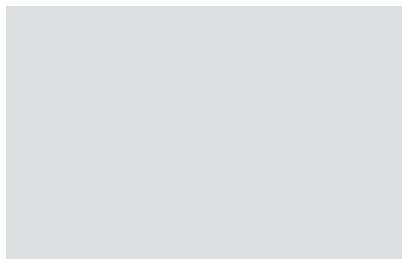
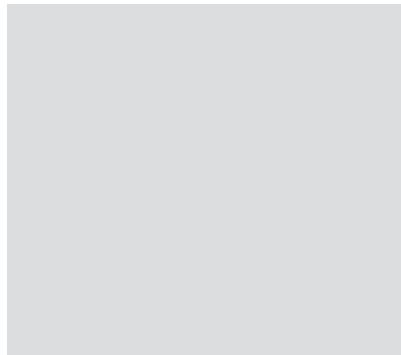
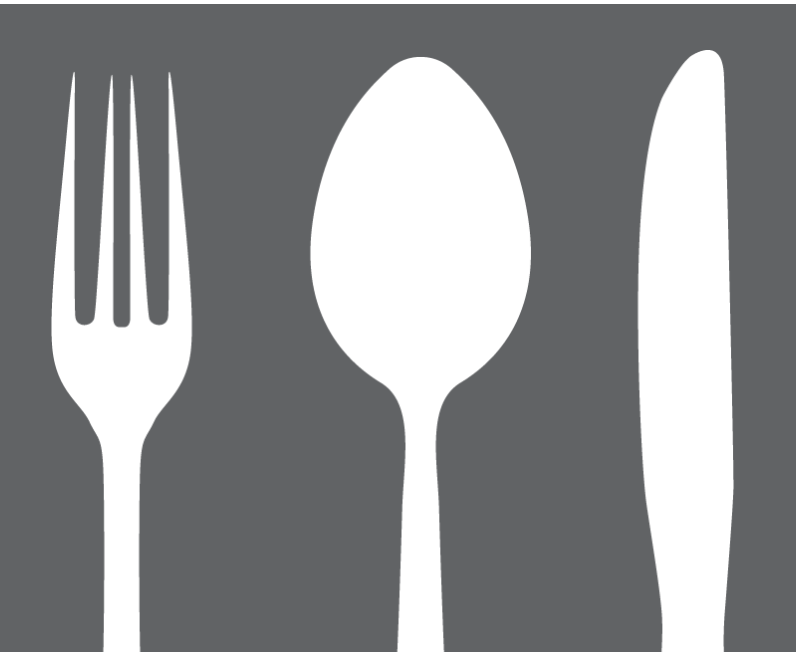




MENU





Experience the *Difference*

Located on Sinclair College's beautiful downtown Dayton campus, the Sinclair Conference Center is the only full-service conference facility in the region certified through the International Association of Conference Centers (IACC).

The Sinclair Conference Center serves over 100,000 guests annually and is best known for its exceptional food, superior client service, state-of-the-art technology, and competitive pricing.

Spanning over 33,750 square feet of rentable meeting space, the Sinclair Conference Center offers a wide variety of collaborative and interactive rooms suitable for any occasion such as galas, board meetings, classroom trainings, conferences and trade shows.

Professionally plan each event with on-site catering services to provide guests with a menu suitable for any gathering.

Multimedia technology services are available and designed to ensure guests are connected with the latest technology, ranging from free Wi-Fi up to video conferencing and high definition projection.

We invite you to experience the *difference* the Sinclair Conference Center can make for your next meeting or event.



Exceptional meetings. Powerful connections.

CATERING GUIDE

General Information

Please inform us of any food sensitivities within your group. We will do our best to accommodate attendees with allergies and other food limitations.

Due to food safety regulations, no food or beverages may be brought into or removed from the Sinclair Conference Center.

Donations of food, beverages or alcohol are not permitted.

A 21% service fee is added to all food and beverage purchases. *Subject to change.

Ohio sales tax will be added to all food and beverage purchases unless the appropriate sales tax exemption form is provided prior to your event day.

Should you need additional catering service personnel for your event, beyond the recommended needs, the cost is \$25 per hour, per attendant.

Morning and afternoon breaks include standard china, glassware and flatware. Linens may be rented for a nominal fee.

Meals include standard china, glassware, flatware, linen and choice of color of polyester napkins.

Standard disposable plates, napkins beverage ware and flatware may be substituted upon request at no additional cost.

A signed "Client Application To Host An Event With Alcoholic Beverages" is required at least ten (10) business days prior to any event where alcohol will be served.

Sinclair reserves the right to refuse or stop alcoholic beverage service to any individual or group.

Room assignments are made according to expected attendance and based on available space at the time of your reservation. We reserve the right to modify your room assignment based on fluctuations in your guarantee or to accommodate multiple reservations.

Every attempt will be made to provide you with adequate time for you to set-up on the day of your event. Hourly or daily rates may apply if excess time is needed.

Guaranteed Attendee Count and Menu Finalization

We are happy to design a custom menu for your event. Contact your sales consultant for more information. Custom menus must be set 30 days prior to event.

Event menu(s) must be set ten (10) business days prior to your event date.

Your guaranteed attendee count is due by noon four (4) business days prior to your event. If we do not receive your guaranteed guest count by this time, the original estimated count will be considered the guarantee for which you will be charged.

After your guaranteed count is determined, it cannot be reduced within four (4) business days prior to your event. All attendees must be included in your count.

If the actual attendee count is more than your guaranteed count, your invoice will reflect the actual attendee count. A \$3.00+ surcharge will be added to the price of each additional guest's meal.

Catering Cancellation Policy and Fees

No catering cancellation fee applies to events canceled more than fourteen (14) days prior to the event date. Room rates still apply.

Clients will be billed actual costs incurred for any specialty items purchased at the client's request, if event is canceled within fourteen (14) days. Room rates still apply.

Events canceled within four (4) business days of the event will be billed at 100% of the catering order based upon final guarantee. Room rates still apply.

**For more information, contact us at:
Sinclair Conference Center
444 West Third Street | Building 12-101
Dayton, Ohio 45402
Phone: 937-512-3061
E-mail: conferencecenter@sinclair.edu**

Due to supply chain shortages, menus are subject to change or be substituted to the closest option.

*Consuming raw or undercooked food may increase your chances of food borne illness.

MORNING AND AFTERNOON BREAKS

A delicious break will be designed for you and your guests to please a variety of tastes. To maintain quality, breaks will remain out for 2 hours.

Continental Morning Break

Seasonal Whole Fruit
Hearth-Baked Breakfast Pastries
Cage Free Hard-Boiled Eggs
Lite String Cheese
Select One: Yogurt w/ Granola and Fresh Berries
or Crustless Quiche *GF*

Gourmet Coffee and Selection of Hot Teas
Chilled Orange and Cranberry Juice
Assorted Bottled Beverages
Ice Water

Healthy Start Morning Break

Yogurt and Granola with Fresh Berries
Chef's Choice Smoothie Pitchers
Cage Free Hard-Boiled Eggs
Lite String Cheese
Nutritional Bars
Seasonal Whole Fruit

Select One: Fresh Baked Croissants and Scones,
Thin Crust Breakfast Flat bread or
Crustless Quiche *GF*

Gourmet Coffee and Selection of Hot Teas
Chilled Orange and Cranberry Juice
Assorted Bottled Beverages

Tartan Afternoon Break

Seasonal Whole Fresh Fruit
Individual Bagged Snacks
Lite String Cheese
Salty and Sweet – Assorted Candies and
Salty Snacks
Chef's Daily Special

Gourmet Coffee and Selection of Hot Teas
Assorted Bottled Beverages
Ice Water

Healthy Afternoon Break

Veggies and Red Pepper Hummus with Grilled
Garlic Naan
Turkey Flat Bread Pinwheels
Organic Corn Tortilla Chips with Guacamole and
Pico De Gallo *GF*
Lite String Cheese
Nutritional Bars

Gourmet Coffee and Selection of Hot Teas
Assorted Bottled Beverages
Ice Water

Morning & Afternoon Break Package

Includes your choice of:
Continental or Healthy Morning Break *and*
Choice of: Tartan or Healthy Afternoon Break

Executive Morning Break

Seasonal Fresh Cut Fruit Platter
Domestic Cheese Display
Hearth-Baked Scones and Pastries
Yogurt Parfait with Fresh Berries and Granola
Warm Breakfast Sandwiches

Gourmet Coffee and Selection of Hot Teas
Chilled Orange and Cranberry Juice
Assorted Bottled Soda and Bottled Water

Executive Afternoon Break

Seasonal Fresh Cut Fruit Platter
Domestic and Imported Cheese Display
Chef Choice Amuse-Bouche
Gourmet Bagged Snacks
Trail Mix and Sweet Treat

Gourmet Coffee and Selection of Hot Teas
Assorted Bottled Soda and Water

Executive Morning & Executive Afternoon Break Package

Includes: Both Executive Morning and Executive
Afternoon Breaks

GF Gluten Free

BREAKFAST SELECTIONS

The perfect start to a productive day. A served option is available for groups of any size. A buffet option is available for groups of 25 or more, additional charge per guest for groups of 10-24 for a 90 minute service period.

Rise-n-Shine Breakfast

Fruit and Greens (select one)

Seasonal Fresh Cut Fruit

Sinclair Breakfast Salad

Spinach, Mango, Fresh Berries, Feta Cheese and Pecans Served with Raspberry and Orange Poppy Seed Vinaigrette dressing

Eggs (select one)

Scrambled Eggs

Southwest Eggs Breakfast Scramble

Spinach, Feta and Roasted Tomato Crustless

Quiche *GF*

Breakfast Meat

(select one for plated, two for buffet)

Crisp Bacon

Sliced Canadian Bacon

Seasoned Sausage

Turkey Sausage

Sides (select one for plated, two for buffet)

Seasoned Breakfast Potatoes

Cheesy Hash Brown Casserole

French Toast

Baked Tomatoes with Parmesan and Fresh Herbs

Pastries and Yogurt (select one for buffet)

Hearth-Baked Breakfast Goods *(included in plated)*

Low-Fat Yogurt and Granola with Fresh Berries

Baked Apple Or Peach Breakfast Cobbler

Beverages

Chilled Orange and Cranberry Juice

Gourmet Coffee

Selection of Hot Teas

Ice Water

Southwest Breakfast Burrito Bar

Build your own breakfast burrito with a Southwestern flair!

Includes:

Flour Tortilla

Scrambled Eggs

Sausage

Breakfast Potatoes

Bell Peppers

Cheddar Cheese

Diced Tomato

Green Onion

Sour Cream

Guacamole

Salsa

Hot Sauce

Includes:

Seasonal fresh cut fruit

Chilled Orange and Cranberry Juice

Gourmet Coffee

Selection of Hot Teas

Ice Water

Breakfast Enhancements

(can be added to any Break or Breakfast)

Avocado Toast

Assorted Cereal & Milk

Breakfast Sandwich

Carving Station

THE SANDWICH BOARD

Your guests will enjoy our gourmet sandwiches. Sandwiches are served on covered china with flatware roll-ups. We are happy to box your sandwiches or salads, including disposable flatware and condiments, upon request. (90 minute service period)

Bread or Wraps

Chef's Choice

Sides (select one side)

Pasta Salad

Seasonal Fresh Fruit Medley

Individual Sized Chips/Pretzels

Additional Items Included with Sandwiches

Condiments on the side

Fresh Baked Cookies

Assorted Bottled Soda and Water

When ordering the Sandwich Board or the Garden Spot, please choose one selection for groups of 25 guests or less, two selections for 26-75 guests and up to three selections for groups of 76 guests or larger.

Sinclair Turkey Club

Oven-roasted turkey topped with crisp bacon, fresh lettuce, tomato, and Swiss cheese.

Turkey, Ham, or Roast Beef & Swiss

Oven-roasted turkey, ham, or roast beef served with Swiss cheese, fresh lettuce, and tomato.

Chicken Salad Sandwich

Classic chicken salad served with lettuce and tomato.

California Wrap

Spinach, shredded carrots, bell peppers, red onions, cucumbers, and cream cheese lightly dressed with avocado ranch dressing.

Vegetarian

Chicken Fajita Wrap

Marinated and grilled chicken breast strips, romaine lettuce, bell peppers and red onions with Monterey jack cheese with a southwest ranch dressing.

Chicken Caesar Wrap

Herb roasted chicken breast strips, romaine lettuce, and tomato with shredded Parmesan cheese and a creamy Caesar dressing.



THE GARDEN SPOT

Our salads are made to order daily using only the freshest market ingredients with your choice of premium dressings. (90 minute service period)

Sinclair Signature Salad

A perfectly marinated breast of grilled chicken set atop a bed of mixed greens, roasted Roma tomatoes, fresh asparagus, and freshly grated asiago cheese, accompanied by a garlic crostini spread with herbed goat cheese, served with your choice of dressing.

Grilled Chicken Caesar

Marinated grilled chicken breast served over romaine lettuce with croutons, shredded Parmesan cheese and grape tomatoes, served with creamy Caesar dressing.

Substitute grilled salmon - additional cost

Vegan Cobb Salad

Baby spring mix with quinoa, roasted asparagus, roasted Roma tomatoes, avocado, red onion, toasted walnuts and fresh lemon; served with white balsamic and basil vinaigrette. *GF*

Additional Items Included with The Garden Spot:

Dressing on the side
Assorted Rolls and Butter
Fresh Baked Cookies
Bottled Soda and Water

Salad Dressings

Balsamic Vinaigrette *GF*
Ranch *GF* • Northern Italian *GF*
Caesar *GF* • Lite Raspberry Vinaigrette *GF*
Mandarin Orange Sesame Ginger • French *GF*
Thousand Island *GF* • Poppy Seed *GF*

GF Gluten Free

LIGHTER FARE

Looking for a lighter meal? Our lighter fare selections are prepared with the same fresh ingredients. (90 minute service period)

Cashew Chicken Salad

Made with cashews, chicken, grapes and green onions served on a bed of mixed greens. Served with ice water, iced tea and cookies.

Chicken, Apple & Walnut Salad

Chicken, grapes, celery and walnuts with a creamy yogurt dressing on a bed of mixed greens. Served with ice water, iced tea and cookies.

Strawberry Chicken Salad

Grilled chicken breast on a bed of spring mixed greens with strawberries, red onions, and strawberry balsamic dressing, topped with feta and candied almonds. Served with ice water, iced tea and cookies.

DELI AND SALAD NOOK

Our specialty salads, freshly crafted soups, and deli buffets provide delectable options for your guests, Gourmet Coffee, Selection of Hot Teas, Iced Tea and Ice Water offered for Trio Salad, Family Style Salad and Deli Buffet. (90 minute service period)

Family Style Salad (Pre-Set)

This option allows you and your guests to enjoy a family style entrée salad complete with bread selection and choice of two dressings to pass.

Entrée Salad Includes

Grilled Chicken Strips, Lettuce, Cucumbers, Tomatoes, Carrots

Salad Greens (select one)

Romaine and Baby Spring Lettuce Mix
Spinach
Baby Spring Lettuce

Toppings (select three)

Sun-dried Cranberries
Mandarin Oranges
Sliced Strawberries
Pecans
Almonds
Bell Pepper Strips
Kalamata Olives
Edamame
Red Onions
Croutons

Cheese Topping (select one)

Shredded Cheddar
Parmesan
Feta Cheese
Goat Cheese Crumbles

Bread (select one)

Assorted Dinner Rolls
Breakfast Pastries

Pre-Set Dessert

Trio Salad (Plated)

Your choice of three salads nestled alongside baby spring mix garnished with grape tomatoes and yellow bell pepper strips served with dinner rolls or breakfast pastries, whipped butter and choice of two dressings to pass.

Salad Choices

Cranberry Pecan Chicken *GF*
Fresh Cut Fruit *GF*
Roasted Vegetable and Bowtie Pasta
Wild Rice *GF*
Waldorf *GF*
Kale and Cranberry Quinoa *GF*
Sesame Tomato and Cucumber

Pre-Set Dessert

Deli Buffet

Lunch or Dinner
Minimum of 25

Soup and Salad

Chef's Choice Soup - *vegetarian option available*
Tossed Salad with House Dressings
Chicken Salad

Select One: Pasta Salad, Potato Salad, or Seasonal Fresh Fruit Salad

Deli Sandwiches

Roasted Turkey Breast, Smoked Ham and Roast Beef
Hearth Baked Breads
Assortment of Sliced Cheeses
Lettuce, Tomato, Onion
Condiments
Imported and Domestic Olives, Pickles and Peppers

Sweet Endings Dessert Display

Chef's Selection of Cakes, Pies, and Other Decadent Treats

GF Gluten Free

Mini Deli Buffet

Lunch or Dinner
Minimum of 10

Select One: Tossed Salad with House Dressings
or Kitchen-Made Soup - *vegetarian option available*

Select One: Pasta Salad, Potato Salad, or
Seasonal Fresh Fruit Salad

Roasted Turkey Breast
Smoked Ham
Roast Beef
Hearth-Baked Breads
Assortment of Sliced Cheeses
Lettuce, Tomato, Onion
Condiments

Assorted Fresh-Baked Cookies

Iced Tea and Ice Water Station

Soup and Salad

Lunch or Dinner
Minimum of 10

Chef's Choice Soup - *vegetarian option available*

Salad Bar with:

Fresh Romaine Lettuce
Baby Field Greens and Spinach
Cucumbers, Grape Tomatoes, Carrots, Onions
Croutons
Shredded Cheddar Cheese
Feta Cheese
Craisins
Pecans
Mandarin Oranges
Choice of Two Dressings
Grilled Chicken Strips

Assorted Fresh Baked Cookies

Iced Tea and Ice Water Station



Salad Dressings

Balsamic Vinaigrette *GF* • Ranch *GF* • Northern Italian *GF* • Caesar *GF*
Lite Raspberry Vinaigrette *GF* • Mandarin Orange Sesame Ginger
Thousand Island *GF* • Poppy Seed *GF* • French *GF*

GF Gluten Free

LUNCH AND DINNER BUFFETS

Our Executive Chef starts with the freshest seasonal ingredients to produce sensational buffets to fit every taste and budget. (90 minute service period) Buffets are served with rolls and butter, tossed salad with two dressings, one potato, grain or rice, one vegetable, Chef's choice dessert display and beverage service: Gourmet Coffee, a selection of Hot Teas, Iced Tea and Ice Water.

Single, Double or Triple Entrée Buffet

Minimum of 25 guests

Chef Carved Entrees

For 75 Guests or higher- Exchange one of your Entrees for a Chef attended Carving station:

Country Club Sirloin, Roasted Turkey Breast, Smoked Flat Ham or Herb Crusted Pork Loin *GF*

Roasted Beef Tenderloin, Prime Rib or Beef Brisket *GF*

Chicken Buffet Entrees

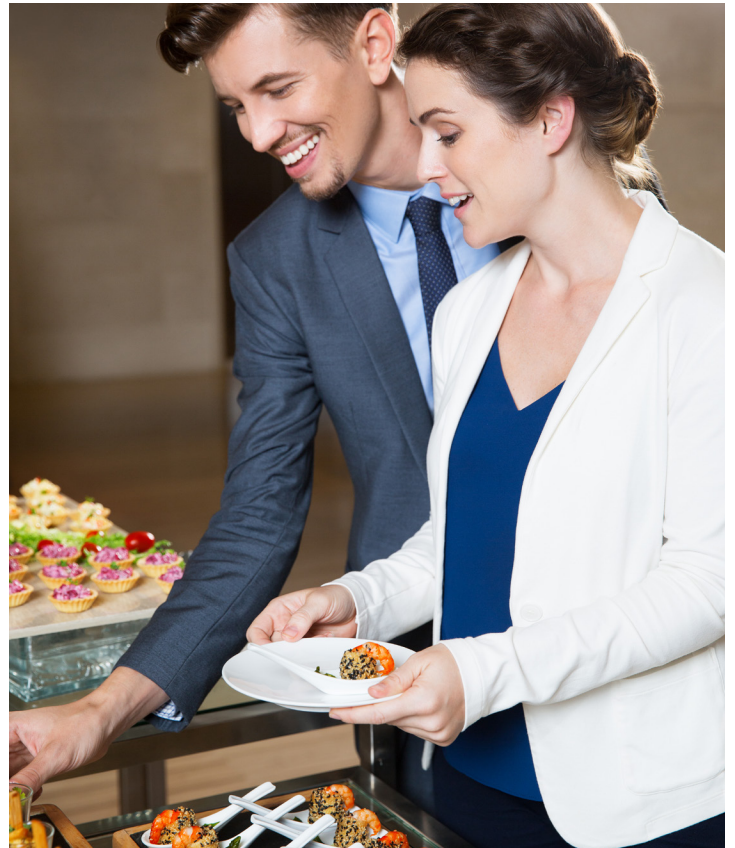
Roasted Chicken with Leek and Mushroom - oven-roasted chicken breast with a leek and mushroom cream *GF*

Herbed Chicken Veronique - herbed oven-roasted chicken breast served with Chardonnay Camembert sauce *GF*

Creamy Basque Country Chicken - grilled chicken breast with cilantro, sautéed peppers, onions, and ancho chili, in a creamy Monterey cheese sauce *GF*

Mediterranean Pan-Roasted Chicken - roasted chicken breast with bell peppers, onions, Greek olives, tomato, fresh herbs and feta *GF*

Tuscan Chicken - pan-roasted chicken breast with a roasted tomato, red pepper, and sweet onion simmered in cream *GF*



Beef and Pork Buffet Entrees

NY Strip Loin - sliced slow-roasted NY strip loin with balsamic cherry demi-glace *GF*

Smoky Chile-Rubbed Sirloin - sweet and lightly spiced chile-rubbed sirloin with a red pepper salsa *GF*

Smoked Beef Brisket - tender brisket with a sweet onion gravy *GF*

Irish Whiskey Flat Iron Steak - tender flat iron steak with an Irish whiskey, brown sugar and garlic glaze *GF*

Slow Roasted Pork Loin - Served with a honey garlic glaze *GF*

Seafood Buffet Entrees

Mahi Mahi- roasted with herbs, white wine, and butter, topped with a Thai sweet chili cream *GF*

Teriyaki Salmon- grilled teriyaki glazed salmon served with mango and pineapple salsa

Red Snapper- roasted red snapper with blistered tomatoes and avocado cream *GF*

Grilled Salmon- served with a raspberry chipotle glaze *GF*

Baked Tilapia- baked with feta cheese, garlic, spinach, fresh herbs, and white wine *GF*

GF Gluten Free

Vegetarian Buffet Entrees

Grilled Eggplant Fra Diablo- served with spicy tomato sauce, roasted bell peppers, onions topped with feta cheese and basil *GF*
For Vegan omit the feta cheese

Mushroom with Leeks and Roasted Garlic- portobello and domestic mushrooms sautéed with leeks, blistered tomatoes, spinach simmered in a creamy garlic sauce served with brown rice *GF*

Roasted Vegetable and Tomato Curry- roasted zucchini, squash, peppers, cauliflower, onions, chickpeas stewed into a tomato curry *GF*

Eggplant and Potato Moussaka- baked sliced potatoes, grilled eggplant layered with stewed tomatoes and bechamel sauce and Parmesan *GF*

Vegetable Lasagna- roasted zucchini, yellow squash, bell peppers layered with ricotta, lasagna pasta, Parmesan, and Alfredo sauce

Cheese Tortellini- served with a hearty roasted vegetable and tomato basil sauce topped with mozzarella and Parmesan



Make your buffet luncheon or dinner more memorable
with one of these upscale options.

Additional Accompaniments
Preset Salads, Rolls, and Desserts

SPECIALTY BUFFETS

Specialty Buffets include a beverage service of Gourmet Coffee, a selection of Hot Teas, Iced Tea and Ice Water. (90 minute service) **Minimum of 75 guests.**

Sinclair's Signature Market Place Buffet

Lunch or Dinner

Fresh Starters Salad Bar

Tossed Greens
Selection of Fresh Vegetables and
Other Salad Toppings
Choice of Two Dressings
Seasonal Fresh Fruit Salad
Chicken Salad
Seasonal Roasted Vegetables
Chef's Choice Composed Salad

The Deli Zone

Chef's Choice Soup - *vegetarian option available*
Roasted Turkey Breast
Smoked Ham
Roast Beef
Hearth Baked Breads
Assortment of Sliced Cheeses
Lettuce, Tomato, Onion
Condiments
Imported and Domestic Olives,
Pickles, and Peppers

The Hot Spot-Chef's Choice Entrees (select two)

Beef
Chicken
Seafood
Vegetarian

Chef's Choice Side (select one)

Rice
Potatoes
Pasta

Chef's Choice Seasonal Vegetables

Assorted Rolls and Butter

Sweet Endings Dessert Display

Chef's Selection of Cakes, Pies, and Other
Decadent Treats

Market Place Reception & Dinner Buffet

(service time will vary)

Our Market Place Reception and Dinner Buffet replaces the Deli Zone on our Signature Market Place Buffet with an Hors d'oeuvre reception for an elegant touch.

Hors d'Oeuvres Display - no substitutions please

Seasonal Fresh Cut Fruit
Vegetable Crudit  with Dips
Imported and Domestic Cheeses
BBQ or Sweet Thai Chili Meatballs **(choose one)**
Santa Fe Chicken Egg Roll

Fresh Starters Salad Bar

Tossed Greens
Selection of Fresh Vegetables and Salad
Toppings
Choice of Two Dressings
Seasonal Fresh Fruit Salad
Chicken Salad
Seasonal Roasted Vegetables
Chef's Choice Composed Salad

The Hot Spot-Chef's Choice Entrees (select two)

Beef
Chicken
Seafood
Vegetarian

Chef's Choice Side (select one)

Rice
Potatoes
Pasta

Chef's Choice Seasonal Vegetables

Assorted Rolls and Butter

Sweet Endings Dessert Display

Chef's Selection of Cakes, Pies, and Other
Decadent Treats

THEMED BUFFETS

Themed Buffets include a beverage service of Gourmet Coffee, a selection of Hot Teas, Iced Tea and Ice Water. (90 minute service) **Minimum of 25 guests.**

Baked Potato Bar

Potatoes, Chili Con Carne, Shredded Chicken, Mushroom Alfredo, Steamed Broccoli, Bacon Bits, Sour Cream, Whipped Butter, Scallions and Shredded Cheddar Cheese. Served with a Tossed Salad Bar, Croutons, Ranch Dressing and Chef's Choice Vinaigrette, Brownies, Cookies and Dessert Bars

Backyard BBQ

Char-Grilled Garlic and Herb-Brined Chicken with Signature Barbecue Sauces, Smashed Burgers with Brioche Buns, Sliced American Cheese, Smoked Cheddar, Shredded Lettuce, Tomato, Onions, Dill Pickles, Ketchup, Mustard, Mayonnaise, and Secret Burger Sauce. Creamy Mac-n-Cheese with **(select one)** choice of Loaded Potato salad or Tossed Salad Bar. Includes Cookies and Dessert Bars.

BBQ District

BBQ Pulled Chicken and Pork Sliders with Baked Beans, Parmesan Crusted Mac and Cheese, Cole Slaw, Brownies, Cookies and Dessert Bars

East Asian Fusion

Fresh Garden Salad, Tropical Pineapple Cole Slaw and Vegetable Pot Stickers. Korean Beef BBQ and Teriyaki Chicken, Citrus Rice, and Sautéed Fresh Vegetables. Includes Cookies and Dessert Bars.

Mediterranean Isles

Marinated Grilled Greek-Style Chicken with Garlic Cucumber Tzatziki, Greek Roasted Vegetables with Potatoes, Eggplant, Peppers and Mint Rice Pilaf, Classic Hummus and Grilled Pitas, Shredded Lettuce, Tomato, Cucumbers, Red Onions, Kalamata Olives, Feta, Balsamic Vinaigrette. Includes Cookies and Dessert Bars.

South of the Border Buffet

Taco Bar to Include Chicken Mole, Taco Meat, Salsa, Sour Cream, Guacamole, Sliced Jalapeno, Shredded Lettuce, Diced Tomatoes, Green Onions, Shredded Cheese, Soft and Hard Taco Shells, Tortilla Chips, Black Beans with Peppers and Onions, and Cilantro Rice with Lime. Served with a Tossed Salad with Croutons, Ranch Dressing and Chef's Choice Vinaigrette, Cinnamon Sugar Churros and Sweet Endings Dessert Display

Tavolino

Two Chef's Choice Pasta-*one will be gluten free* - Alfredo Sauce, Marinara Sauce, Roasted Chicken Strips, Italian Sausage, Broccoli and Red Bell Peppers. Served with a Salad with Romaine Lettuce, Grape Tomatoes, Parmesan, Croutons, Caesar and Ranch Dressings; Garlic Bread, Brownies, Cookies and Dessert Bars



SERVED LUNCHES AND DINNERS

All lunches and dinners are served with rolls and butter, tossed salad with two dressings, one potato, grain or rice, one vegetable, pre-set dessert, Ice Water and Gourmet Coffee. A selection of Hot Teas and Iced Tea will be served to guests upon request.

Chicken Plated Entrees

Lunch or Dinner

Whole Grain Honey Mustard Glazed Chicken - chicken breast stuffed with bell peppers, onion and smoked Gouda served with a whole grain honey mustard glaze *GF*

Chicken Marsala - oven-roasted chicken breast topped with fresh mozzarella served with a caramelized onion, mushroom, and basil Marsala sauce *GF*

Bourbon Chicken - herb-rubbed chicken breast roasted and basted with a bourbon fig glaze *GF*

Teriyaki Chicken - grilled teriyaki glazed chicken with mango pineapple salsa

Chicken Divan - tender chicken breast stuffed with broccoli and cheddar mousse, served with a chardonnay cream sauce *GF*

Cranberry Chicken Coq au Vin - sautéed French cut chicken breast served with a bacon, sun-dried cranberry red wine sauce *GF*

Beef Plated Entrees

Lunch or Dinner

Irish Whiskey Flat Iron Steak - tender flat iron steak with an Irish whiskey, brown sugar and garlic glaze

Filet of Beef (6 oz) - herbed rubbed center cut with chive butter and red wine bordelaise *GF (Dinner Only)*

Roasted New York Strip Loin - Slow Roasted & Sliced Served with a Port Wine & Rosemary Demi-glaze.

Flat Iron Steak - tender flat iron steak, served with parsley bacon horseradish sauce *GF*

Seafood Plated Entrees

Lunch or Dinner

Grilled Salmon - served with a raspberry chipotle glaze *GF*

Red Snapper - with sautéed spicy shrimp and creamy cucumber sauce

Mahi Mahi - roasted with herbs, white wine, and butter topped with a sweet chili cream *GF*

Baked Pecan Crusted Salmon - tender salmon fillet with Dijon mustard, honey, tarragon and pecan crust *GF*

Vegetarian Plated Entrees

Lunch or Dinner

Stuffed Grilled Red Bell Pepper - quinoa with pumpkin seed, spinach, sun-dried cranberries, hints of orange and lemon zest *GF and Vegan*

Zucchini Noodle Pesto - Kale and arugula pesto tossed with fresh zucchini noodles, blistered tomatoes, leeks, artichoke hearts and asparagus *GF*

Pesto Polenta Stack - roasted portobello mushroom, roasted tomatoes, fresh mozzarella, fresh basil pesto, spinach and balsamic glaze served over creamy Parmesan polenta *GF*

Roasted Asparagus Wellington - roasted asparagus, roasted tomatoes, mushrooms, leeks, asiago and herb cream cheese baked in puffed pastry served with a lemon-basil chardonnay cream

Grilled Eggplant Parmesan - with tomato sauce, roasted bell peppers, onions and mozzarella cheese *GF - for Vegan omit cheese*

Split plates are available for an additional charge of \$3.00 per guest for lunch • \$5.00 per guest for dinner
*A dessert station may be substituted for pre-set desserts.

Accompaniments

Dressings (choose two)

Balsamic Vinaigrette *GF*

Ranch *GF*

Northern Italian *GF*

Caesar *GF*

Lite Raspberry Vinaigrette *GF*

Mandarin Orange Sesame Ginger

Thousand Island *GF*

Poppy Seed *GF*

French *GF*

Potatoes, Grains and Rice (choose one)

Smoked Cheddar Au Gratin Potatoes

Goat Cheese and Basil Yukon Gold Mashed Potatoes

Roasted Redskin Potatoes

Rosemary Buttered Steamed Redskin Potatoes

Roasted Sweet Potatoes

Smoked Gouda Scalloped Potatoes

Brown Rice *GF*

Cilantro Lime Basmati Rice *GF*

Garlic, Wild Mushroom and Spinach Brown Rice *GF*

Cranberry and Pecan Wild Rice *GF*

Bowtie Pasta with Spinach, Feta and Sun-dried Tomatoes

Vegetable (choose one)

Green Beans with Roasted Tomatoes

Sugar Snap Peas with Sun-dried Cranberries

Roasted Corn Medley - *Corn, bell peppers, onion, tomatoes, mushrooms, and asparagus*

Vegetable Medley - *broccoli, cauliflower, carrots, green beans, and red bell peppers*

Lemon and Garlic Broccoli

Green Beans Amandine

Steamed Broccoli with Red Bell Peppers

Squash Medley with Red Bell Peppers

GF Gluten Free



À LA CARTE OPTIONS

Beverages

Regular and Decaf Coffee - *serves 12-16 guests*

Fresh Brewed Iced or Hot Tea - *serves 12-16 guests*

Lemonade - *sugar free available, serves 12-16 guests*

Celebration Punch - *serves 12-16 guests*

Orange or Cranberry Juice Service

Assorted Premium Bottled Juices

Bottled Spring Water

Assorted Bottled Soda

Ice Water Station - *2.5 gallons*

Ice Water Pitcher - *2 quarts*

Coffee Service: Regular and Decaf Coffee, a Selection of Hot Teas and Ice Water





Morning Snacks

Seasonal Fresh Cut Fruit

Assorted Breakfast Breads and Pastries

Yogurt

Whole Fresh Fruit

Donuts

Warm Ham and Cheese Breakfast Sandwiches

Afternoon Snacks

Chocolate Brownies

Assorted Fresh-Baked Cookies

Snack Mixes - serves 20

Pretzels or Potato Chips
serves approximately 25

Mixed Nuts
serves approximately 15

Individual Bagged Snacks

BARS AND SERVICES

The Sinclair Conference Center can provide an array of bar service options to suit your event.

Full Service Bar

Premium brand liquors for cocktails, domestic and imported beers, a selection of house wines, assorted bottled sodas and bottled water.

Beer & Wine Bar

Domestic and imported beers, a selection of house wines, assorted bottled sodas and bottled water.

Bartender Services

Full Service Bartender: Up to 3 hours of service
Minimum 1 bartender for every 100 guests

Beer and Wine Service Bartender: Up to 3 hours of service - *Minimum 1 bartender for every 100 guests*

Additional hours:

Charge for each additional hour per bartender

A signed copy of the "Client Application To Host An Event With Alcohol Service" must be provided to the Sinclair Conference Center at least 10 business days prior to the event.

Donated beer, wine or alcohol cannot be accepted.

Bar Services

Cash Bar: Guests purchase their own drink.

Host Bar: Client will be invoiced the drinks served to their guests.

Combination Host/Cash Bar: Client provides guests with tickets to redeem for drinks or chooses which drinks will be invoiced and which drinks will be paid for by the guests.

Wine Services

Pour Service: Wine/champagne is served to guests while they are seated at the dining tables.

Butler Service: Servers circulate and offer glasses of wine/champagne to guests.

Wine List

House wine by the bottle*-Moscato, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, and Cabernet Sauvignon

Champagne by the bottle

Special order wine

Special order champagne

*Drink Pricing***

Martinis, Specialty Drinks

Cocktails, Mixed Drinks

House Wine

Premium Bottled Beer

Bottled Beer

Assorted Bottled Soda and Bottled Water

**A full wine list available upon request.*

***Pricing includes Ohio sales tax.*



Experience the
Difference



444 West Third Street
Building 12
Dayton, Ohio 45402
Phone: 937-512-3061
E-mail: conferencecenter@sinclair.edu



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