

SINCLAIR  
CONFERENCE  
CENTER



# CATERING

*Menu*





## **Welcome to the Sinclair Conference Center — where your event meets our expertise.**

Located in the heart of downtown Dayton, you'll find the region's only IACC-certified, full-service conference center, designed for people and businesses who expect more from their meetings and events.

With impeccable cuisine, sleek tech, and over 33,000 square feet of versatile meeting and event space, you're set up for success, whether it's a high-impact board meeting, gala, training, or trade show.

**Our passion is providing exceptional service.**

# INFORMATION

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## 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.

Afternoon and meeting 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 attendance count 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.

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

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*Want To Know More?*

# CONTACT US

**444 West Third Street  
Dayton, OH 45402  
(937) 512-3061  
[conferencecenter@sinclair.edu](mailto:conferencecenter@sinclair.edu)**



## **GUARANTEED ATTENDANCE COUNT & 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 the 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 \$4.00+ surcharge will be added to the price of each additional guest's meal.



## **CATERING CANCELLATION POLICY & 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.

The expectation in any kitchen I serve is to provide the highest level of service possible to its clientele. We have a responsibility to our guests to put forth our best effort. Sometimes that means stepping outside of the box. “We have always done it that way” is one of the worst mentalities a kitchen can develop. The willingness to try something new, different, and even challenging is what will always set us apart from others in the culinary field.

Our ability and willingness to customize and tailor our services is one of my favorite things about working at Sinclair Conference Center. I walk into this building and genuinely look forward to putting out the next meal. I want the feedback. I want to know what we could have done better, but I do not mind hearing that everything was perfect, either.

**CHEF JASON**

Jason has spent the past 20-plus years developing and honing his culinary creativity, from private restaurants specializing in intimate settings to large, elegant galas. No matter the setting, Jason has strived to transform the most rustic comfort food into a refined dining experience. The goal is to bring both precision and soul to the dishes that leave our kitchen.



Jason Keller  
Executive Chef

*Meet*  
**CHEF JASON**

# BREAKFAST

## THE PONITZ RISE & SHINE CONTINENTAL

- Fresh Seasonal Whole Fruit ■ ✦
- Assorted Bagels with Cream Cheese, Fruit Preserves & Marmalades
- Warm Mini Croissants with Whipped Butter, Fruit Preserves & Marmalades
- Fresh Baked Breakfast Pastry Assortment
- Mozzarella String Cheese ✦
- Peeled Hard-Boiled Eggs ✦

## EARLEY MORNING CONTINENTAL

- Sliced Seasonal Fresh Fruit Platter ■ ✦
- Assorted Bagels, Red Onion, Tomatoes, Capers & Lemons Wedge
- Spreads ✦  
*Choose 2 (25 or more guests, choose 3)*  
Cream Cheese, Smoked Salmon Cream Cheese, Vegetable Cream Cheese, Spinach & Feta Cream Cheese, Strawberry Cream Cheese, Cinnamon & Brown Sugar Cream Cheese
- Egg Salad ✦
- Smashed Avocado ● ■ ✦
- House Whipped Butter ✦

## SMOKED SALMON & BAGEL BEGINNINGS PLATTER (SERVES 8-12 GUESTS)

- Cold Smoked Atlantic Salmon Platter with Chopped Egg, Capers, Red Onions, Grape Tomatoes, Cucumbers, Fresh Arugula, Whipped Cream Cheese & Assorted Bagels
- Spinach, Roasted Tomato & Goat Cheese Frittata
- Oven Roasted Asparagus ● ■

# Continental Enhancements

- Yogurt Parfaits, Fresh Berries ■ & Granola
- Seasoned Toasted Crostini & Avocado Platter
- Seasonal Sliced Fresh Fruit Platter ● ■ ✦
- Domestic Cheese & Cracker Platter ■
- Kashi Cereal with Almond Milk ● ■
- Breakfast Bar Assortment
- Three Cheese Mini Egg Frittata ✦
- Petite Ham & Egg Croissant
- Petite Egg & Cheese Croissant
- Bottled Sodas & Bottled Water
- Hot Belgian Chocolate by the Gallon

### CLASSIC CONTINENTAL & BREAKFAST BUFFETS INCLUDE:

Orange Juice, Cranberry Juice, Water, Coffee & Hot Tea

Service time is 2 hours  
Additional hour Beverage refresh \$2\*  
Additional hour full cart refresh \$5\*  
\*Per Person







## CREATE YOUR RISE & SHINE BREAKFAST

Customize your breakfast experience.  
Choose up to 4 breakfast items below.

- Scrambled Eggs
- Spinach, Feta & Roasted Tomato Crustless Quiche
- Bacon & Breakfast Sausage Patty
- Smoked Kielbasa Sausage with Peppers & Onions
- Canadian Bacon or Turkey Sausage or Chicken Apple Sausage
- Seasoned Breakfast Potatoes or Cheesy Hash Brown Casserole
- Spinach Salad with Mango, Berries & Feta Cheese served with Raspberry Vinaigrette
- Cheesy Grits

GLUTEN FREE ✦

French Toast or Belgian Waffles & Syrup

Yogurt & Granola with Fresh Berries ■

Biscuits & Gravy

Includes: Seasonal Fresh Cut Fruit & Assorted Breakfast Pastries

## FITNESS BREAKFAST BUFFET

Fresh Baked Multi-Grain Croissants	110 Cal
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Baked Egg Whites ✦	45 Cal
with Arugula, Caramelized Onions, Roasted Red Bell Peppers & Herbs	
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Kashi Cereal ✦	280 Cal
with Almond Milk	
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Chicken Apple Sausage	223 Cal
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Individual Assorted Greek Yogurt Cups ✦	
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Blueberries, Almonds, Whole Bananas ●■✦	248 Cal

**TOTAL ESTIMATED CALORIES PER PERSON: 658 - 906 CAL**

## FIESTA BREAKFAST TACO BAR

- Huevos a la Mexicana ✦  
(scrambled eggs, serrano peppers, onions, tomatoes & cilantro)
- 
- Choice of Chorizo, Turkey Sausage, or Bacon with Peppers & Onions ✦
- 
- Tater Tots ✦
- 
- Pico de Gallo & Guacamole ●■✦
- 
- Shredded Cheddar Cheese ■✦
- 
- Salsa, Sour Cream and Cholula Hot Sauce ✦
- 
- Flour Tortillas
- 
- Fresh Fruit Salad ●■✦

# BREAKFAST

— à la carte —

# ITEMS

- Donuts
- Breakfast Breads & Pastries
- Kind Bars
- Granola Bars
- Bottled Sodas & Bottles Water
- Bottled Orange & Cranberry Juices
- Petite Ham, Egg, & Cheese Croissant
- Petite Egg & Cheese Croissant
- Fresh Cut Fruit Salad ●■✦
- Yogurt Parfaits ✦
- Whole Fruit ✦

● VEGAN ■ VEGETARIAN ✦ GLUTEN FREE

# AFTERNOON & MEETING BREAKS

## AFTERNOON & MEETING BREAK ENHANCEMENTS & PACKAGES:

The menu items below can be purchased as Afternoon & Meeting Break Enhancements or as stand alone Packages.

Packages include beverages.

### THE PONITZ AFTERNOON BREAK

Fresh Whole Fruit ●■

Individual Bags Snacks

String Cheese ●■

Salty & Sweet – Assorted Candies & Salty Snacks (BULK)

Coffee & Assorted Herbal Teas

Assorted Bottled Beverages

Ice Water Station

### CELEBRATE ENHANCEMENT | PACKAGE

Celebration Punch

Brownies & Fresh Baked Cookies

Mini Cupcakes

Coffee Service (with Package)

### FAR EAST ENHANCEMENT | PACKAGE

Mini Vegetable Egg Rolls

Teriyaki Chicken Potstickers

Tamari Soy Sauce & Thai Sweet Chili

Bottled & Canned Beverages (with Package)

### HEALTH SNACK ENHANCEMENT | PACKAGE

Vegetable Platter with Ranch ✦

Mediterranean Hummus ●■✦

Grilled Garlic Pita Bread

Choice of 2 Flavored Infused Waters (with Package)

### THE BAVARIAN ENHANCEMENT | PACKAGE

Warm Pretzel Bites

Warm Cheese Sauce & Mustard

Sauerkraut Balls

Bottled & Canned Beverages (with Package)

### MIDDAY FIESTA ENHANCEMENT | PACKAGE

Santa Fe Chicken Egg Roll

Tortilla Chips, Pico De Gallo, & Salsa ■✦

Bottled & Canned Beverages (with Package)

### CHEF'S CHARCUTERIE BOARD ENHANCEMENT | PACKAGE

Serrano Ham, Salami, Prosciutto Ham

Assorted Cheeses, Nuts, & Spreads ■

Crostini & Pita Chips

Bottled & Canned Beverages (with Package)

## AFTERNOON BREAK — *à la carte* — ITEMS

Granola Bars

Bottled Sodas & Bottles Water

Bottled Orange & Cranberry Juices

Brownies

Fresh Baked Cookies

Snack Mixes (serves 20)

Pretzels or Chips (serves approx. 25)

Mixed Nuts (serves approx. 15)

Individual Bagged Snacks





**SANDWICHES & WRAPS**

**TURKEY BST**

Oven Roasted Turkey Breast topped with Crisp Bacon, Spinach & Tomato with Smoked Cheddar Cheese on a Buttery Croissant

**CLASSIC HAM & SWISS**

Smoked Ham & Swiss Cheese with Shredded Lettuce & Tomato on a Pretzel Roll

**ROAST BEEF**

Seasoned Roast Beef, Pepper Jack Cheese, Fresh Tomato & Arugula on a Cuban Roll

**CHICKEN CASHEW SALAD CROISSANT**

Cashew Chicken Salad & Mixed Greens on a Buttery Croissant

**CHICKEN SHAWARMA**

Middle Eastern Spiced Roasted Chicken Breast, Lettuce, Tomato, Onion & Pickles stuffed in a Pita with Garlic Yogurt Sauce

**CHICKEN CAPRESE WRAP**

Grilled Marinated Chicken, Roasted Tomatoes & Onions, Fresh Basil, Baby Spinach & Fresh Mozzarella Cheese with a Balsamic Glaze

**GREEK VEGGIE WRAP** ■

Cucumber, Tomato, Kalamata Olives, Red Onion, Green Bell Pepper, Feta Cheese, Tzatziki & Romaine

**ALL SANDWICHES & WRAPS INCLUDE:**

*Choice of One side salad or chips:*  
Bag Chips, Cranberry Grain Salad,  
Greek Pasta Salad, ✦  
or Fruit Salad ■

Fresh Baked Cookies

Assorted Bottled Soda & Water,  
Condiments

Two sandwich selections for  
groups of 25 guests or less.  
Three sandwich selections for 26  
guests or larger.

● VEGAN ■ VEGETARIAN ✦ GLUTEN FREE



SINCLAIR SIGNATURE SALAD \*

**SEASONAL FRESH GARDEN SALADS**

**SINCLAIR SIGNATURE SALAD**

Sliced Marinated Grilled Chicken Breast set atop a Bed of Baby Greens, with Roasted Roma Tomatoes, Asparagus, Asiago Cheese & Goat Cheese, with Garlic-Herb Crostini

**LITTLE ITALY CHEF SALAD ✦**

Julienne Oven Roasted Turkey, Salami, Fresh Mozzarella, Roasted Roma Tomatoes, Pepperoncini Peppers, Red Onion, Kalamata Olives on Chopped Romaine

**VEGAN COBB SALAD ●■✦**

Baby Spring Mix with Quinoa, Roasted Asparagus, Roasted Roma Tomatoes, Avocado, Red Onion, Pumpkin Seed & Fresh Lemon

**OUR SALADS ARE MADE FRESH DAILY AND INCLUDE:**  
Warm Sliced French Baguette  
Fresh Baked Cookies  
Assorted Bottled Soda & Water  
Premium Dressings:  
Balsamic Vinaigrette, Caesar, Greek, Northern Italian, Ranch, Raspberry Vinaigrette, White Balsamic Vinaigrette

**ARCADIA SALAD ✦**

Baby Greens, Granny Smith Apples, Craisins, Red Onion, Candied Pecans, Feta Cheese & Grilled Chicken

**HARVEST SALAD ✦**

Baby Kale, Roasted Butternut Squash, Roasted Red Onions, Pumpkin Seed, Goat Cheese Crumbles with Grilled Chicken

**B.L.T SALAD ✦**

Arugula, Crisp Bacon, Grape Tomatoes, Chopped Egg, Bleu Cheese Crumbles, Sunflower Seeds, & Diced Grilled Chicken

**SALMON CAESAR SALAD**

Grilled Salmon, Shredded Parmesan & Seasoned Croutons on Romaine served with Caesar dressing

● VEGAN ■ VEGETARIAN ✦ GLUTEN FREE

# BUFFETS

## BUFFET BOWLS

### MAC & CHEESE BOWL

Smoked Cheddar Mac & Cheese, Shredded Pork, Shredded Chicken, Broccoli, Green Onions, Bacon Bits, Diced Tomatoes, BBQ Sauce, Hot Sauce, Ranch

Fresh Baked Cookies

### SOUP & SALAD BUFFET

Choose Any One Seasonal Fresh Sinclair Garden Selection Salads

Chef's Choice Soup  
Vegetarian option available

Fresh Baked Cookie Assortment

### PACIFIC RIM RICE BOWL

Grilled Chicken & Beef Strips, White Rice, Broccoli, Carrots, Green Onions, Cucumbers, Red Pepper, Spinach, Thai Sweet Chili, Asian Gochujang Sauce, Chili Garlic Sauce

Fresh Baked Cookies

### MASHED POTATO BOWL

Mashed Potatoes, Popcorn Chicken or Grilled Chicken, Bacon, Corn, Shredded Cheddar, Green Onions, Chicken Gravy, Butter

Fresh Baked Cookies

**BUILD**  
← *your* →  
**OWN**

### CHEF'S CHOICE SOUP SELECTION:

Beef Vegetable or Vegetable  
Chicken Tortilla Soup  
Tomato Basil Bisque

### SHAWARMA BOWL

Marinated Grilled Chicken Breast, Roasted Vegetables, Mint Rice Pilaf, Shredded Lettuce, Red Onions, Tomatoes, Cucumber, Kalamata Olives, Feta Cheese, Tzatziki, Hummus & Pita

Fresh Baked Cookies

Iced Tea, Coffee, & Ice Water Station

### CHEF'S CHOICE DELI BUFFET

*Choice of One:*

Tossed Salad with Two House Dressings or Chef Choice Soup

*Choice of One:*

Pasta Salad, Cranberry Grain Salad, or Fresh Cut Fruit Salad

Shaved Roasted Turkey Breast, Smoked Ham, Roast Beef, Sliced Cheddar, Swiss, Provolone, Lettuce, Tomato, Onion, Condiments

Fresh Baked Bread Assortment

Fresh Baked Cookie Assortment



## THEMED BUFFETS

### BAKED POTATO BAR

Baked Potatoes, Chili, Shredded Chicken, Queso, Alfredo Sauce, Steamed Broccoli, Bacon Bits, Sour Cream, Whipped Butter, & Scallions ✦

Tossed Salad Bar with Ranch & Chef Choice Dressing ✦

Cookies, Brownies, & Dessert Bars

### DER BESTEN WURST

Grilled Italian, Bratwurst & Andouille Sausage ✦

Sauerkraut, Grilled Peppers & Onions, & Assorted Mustards ■ ✦

Warm German Potato Salad, Potato Chips, Pickles & Gherkins

Pretzel Buns & Hot Buns

Cookies, Brownies, & Dessert Bars

### MIDWEST BBQ

Shredded BBQ Beef Brisket & Bourbon BBQ Glazed Chicken ✦

Cowboy Beans, Jalapeño Cornbread, ✦  
Potato Salad Smoked, ✦  
Cheddar Mac & Cheese

Cookies, Brownies,  
& Dessert Bars

### CRAZY ABOUT PASTA

Caesar Salad Bar with Grape Tomatoes, Croutons, Parmesan Cheese, Caesar & Ranch Dressings

Ricotta Stuffed Pasta Shells with Marinara & Mozzarella, Cavatappi Pasta with Italian Sausage, Chicken, Spinach, Roasted Onions & Bell Peppers Pomodoro Sauce

Garlic Roasted Green Beans & Garlic Bread

Cookies, Brownies, & Dessert Bars

### POINTS DELI BUFFET

*Choice of One:*

Chef's Choice Soup, Pasta Salad, Cranberry Grain Salad, Fresh Cut Fruit, or Tossed Salad with House Dressings

Chicken Salad, Roasted Turkey, Smoked Ham, Roast Beef, Sliced Cheddar, Swiss, Provolone

Lettuce, Tomato, Onion, Condiments, Relish Platter, Assorted Breads

Assorted Cakes, Pies, & Other Treats

### STREET TACO BAR

Santa Fe Salad Bar with Southwest Ranch, Beef Barbacoa, Citrus de Pollo, Charro Beans, Spanish Rice, Guacamole, Sour Cream, Salsa, Pico de Galo, Jalapeños ✦  
Queso Fresco & Flour Tortillas

Cookies, Brownies, Dessert Bars, & Churros

### DOWN SOUTH

Blackened Chicken & Andouille Sausage Gumbo

Red Beans & Rice, Shrimp & Cheddar Grits, ✦  
Smothered Cabbage & Potatoes, ✦  
Mardi Gras Salad, Cornbread

Cookies, Brownies,  
& Dessert Bars

**ALL THEMED BUFFETS  
INCLUDE:**

Iced Tea, Coffee,  
& Ice Water Station





# SIGNATURE *Marketplace* BUFFET

## FRESH STARTERS SALAD BAR

Romaine, Spring Mix, Spinach ●■✦

Seasonal Fresh Fruit Salad ●■✦  
& Chicken Salad ✦

Grilled & Chilled Vegetable Platter  
with Balsamic Glaze ●■✦

Assorted Fresh Toppings & Dressings

## CHEF'S CULINARY CREATIONS

*Choice of two Entrees:*

Beef, Chicken, Seafood, Vegetarian

## THE DELI ZONE

Chef's Choice Soup

Vegan and vegetarian options are available

Sliced Deli Meats: Roasted Turkey Breast,  
Smoked Ham, Roast Beef,  
Assorted Sliced Cheeses  
& Assorted Sliced Artisan Breads  
Lettuce, Tomato, Onion, Condiments,  
Olives, Pickles, & Peppers

### CHEF'S CHOICE SOUP SELECTION:

Beef Vegetable or Vegetable  
Chicken Tortilla Soup  
Tomato Basil Bisque

## CHEF'S CHOICE OF SIDES

Choice Starch & Seasonal Vegetables (pg. 24)  
Assorted Dinner Rolls & Whipped Butter

## SWEET ENDINGS DESSERT DISPLAY

Chef's Selection of Cakes, Pies, & other Treats

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# MARKETPLACE *Reception & Dinner* BUFFET

## HORS D'OEUVRES DISPLAY

Seasonal Fresh Fruit, Vegetable Crudit ,  
& Cheese Display ✦

*Choice of one:*

BBQ or Thai Sweet Chili Meatballs

Santa Fe Chicken Egg Roll with Sour Cream & Salsa

## CHEF'S CHOICE SIDES

Chef's Choice Starch & Seasonal Vegetables

Dinner Rolls & Butter

## FRESH STARTERS SALAD BAR

Romaine, Spring Mix, Spinach  
with Fresh Topping Assortment & Dressings ✦

Seasonal Fresh Fruit Salad ●■✦

Grilled Diced Chicken ✦

Grilled & Chilled Vegetable Platter,  
Balsamic Glaze ●■✦

## CHEF'S CULINARY CREATIONS

*Choice of two Entrees:*

Beef, Chicken, Seafood, Vegetarian

## SWEET ENDINGS DESSERT DISPLAY

Chef's Selection of Cakes, Pies, & other Treats





\* CREAMY GARLIC BUTTER TUSCAN SALMON



# Lunch & Dinner

# BUFFETS

## LUNCH & DINNER BUFFETS INCLUDE:

Tossed Salad & Dressings, Rolls & Butter  
One Starch & One Vegetable  
Dessert Display  
Coffee, Iced Tea, Hot Tea, & Ice Water

## Chicken *Entrees*

### CAPRESE CHICKEN ✦

Pan Seared Chicken Breast with Roasted Tomatoes & Onions, Fresh Mozzarella & Basil

### TUSCAN CHICKEN BOURGUIGNON ✦

Tender Chicken Braised with Tomato, Spinach, Cremini Mushrooms, Leeks & Herbs in a Red Wine Demi-Glace

### LEMON HERB CHICKEN ✦

Sautéed Francese Style Chicken Breast with White Wine, Herbs, & Lemon

### CITRUS DE POLLO ✦

Grilled Citrus Marinated Chicken served with Black Bean Pico de Gallo

### HERBED CHICKEN VERONIQUE ✦

Herbed Oven Roasted Chicken Breast served with Chardonnay Camembert Sauce

## Seafood *Entrees*

### HONEY GARLIC SALMON ✦

Grilled Salmon with a Honey Garlic, Ginger Glaze

### CREAMY GARLIC BUTTER TUSCAN SALMON ✦

Seared Atlantic Salmon with Sundried Tomatoes, Spinach & Parmesan Cream

## Beef *Entrees*

### SOUTHWESTERN FLANK STEAK ✦

Grilled Flank Steak Marinated in Ancho Chili-Lime Seasoning Tossed with Grilled Peppers & Onions, Drizzled with Monterey Cheese & Chimichurri

### SIRLOIN STEAK AU POIVRE ✦

Tender Sirloin Steak pan seared & served with a Peppercorn Cream

### ROASTED COUNTRY CLUB BEEF SIRLOIN ✦

Tenderloin Sirloin Roast served with Caramelized Onion Demi & Blistered Tomatoes

### ITALIAN PEPPER STEAK ✦

Tender Beef Strips tossed with Bell & Pepperoncini Peppers, Onions & Demi-Glace

### BAKED MAHI MAHI GREEK STYLE ✦

Baked in Brown Butter with Fresh Oregano, Rosemary, Lemon, Aleppo Pepper & Blistered Tomatoes

### CHILI LIME TILAPIA

Pan Fried & served with Mango Salsa

# Vegetarian *Entrees*

## VEGETABLE JAMBALAYA ■

Zucchini, Bell Peppers, Onions, Okra & Tomatoes with Kidney Beans, Rice, & Cajun Seasonings

## RICOTTA STUFFED SHELLS ■

Pasta Shells Stuffed with Ricotta Cheese topped with a Hearty Vegetable Bolognese & Mozzarella Cheese

## CHEESE TORTELLINI ■

Tossed with Alfredo, Spring Onion, Cremini Mushrooms, & Roasted Roma Tomatoes

## VEGETABLE ENCHILADA CASSEROLE ■

Zucchini, Yellow Squash, Peppers, Black Beans, Tomatoes, layered with Corn Tortillas, Enchilada Sauce, Monterey & Cheddar Cheese

# SIDES

## POTATOES, GRAINS & RICE

Gouda Au Gratin Potatoes ■

French Onion Whipped Russet Potatoes ■ ✦

Herbed Butter Smashed Potatoes ■ ✦

Rosemary & Garlic Roasted Redskin Potatoes ■ ✦

Sweet Mashed Potato ■ ✦

Brown Rice ●

Wild Mushroom Polenta ●

Garlic Farro with Sautéed Spinach ●

Vegetable Biryani ●

*Basmati rice, Seasoned chopped potato, carrot, celery, onion, saffron*

## VEGETABLES

Roasted Butternut Squash with Sage Brown Butter ■ ✦

Grilled Herbed Zucchini and Tomato ● ✦

Seared Green Bean and Baby Carrot ■ ✦

Broiled Garlic Broccoli and Cauliflower ● ✦

Sautéed Eggplant and Kale ● ✦

Vegetable Medley – Broccoli, Cauliflower, Carrot, Squash, Zucchini ■ ✦

Ginger and Garlic Sugar Snap Peas with Bok Choy and Matchstick Carrot ● ✦





## Seafood BUFFET

Tossed Salad, Dressings, Rolls & Butter

Cucumber Shrimp Salad ✦

New England Clam Chowder

Stuffed Sole with Crab & Scallops, draped Chardonnay Cream Sauce

Seafood Gumbo, Oysters Bienville

Red Beans & Rice ✦

Garlic Roasted Green Beans ✦

Dessert Display

Coffee, Iced Tea, Hot Tea, & Ice Water

### CHEF'S ACTION STATION

Fresh Arugula Salad with Roasted Beets,

Goat Cheese Crumbles, Toasted Pumpkin Seeds, & Lemon Balsamic Vinaigrette ■ ✦

Carved Tenderloin of Beef with Red Wine Demi-Glace, Horseradish Sauce, Horseradish Crème Sauce ✦

Warm Dinner Roll Assortment

Sautéed Station with Paillard of Chicken with Lemon, Garlic & Herbs ✦

Yukon Gold Mashed Potatoes, ✦  
Honey Glazed Carrots ● ■ ✦

Petite Dessert Assortment

### SHRIMP COCKTAIL BAR ✦

Poached Jumbo Shrimp, Classic Cocktail Sauce, Avocado Crema, Remoulade, & Fresh Lemon Wedges

## Carving Station SELECTIONS

*Chef attended Carving Station*  
Slow Roasted Top Prime Rib, Roasted Turkey Breast, Bourbon Glazed Ham, Herb Crusted Pork Loin

### CARVED WITH CONDIMENTS

### TOP SHELF SELECTIONS ✦

Roast Tenderloin of Beef, Roast New York Sirloin, Roast Leg of Lamb

### CARVED WITH CONDIMENTS



## Chicken *Selections*

Lunch | Dinner

### GREEK CHICKEN ✦

Pan Roasted Chicken Breast with Artichoke Hearts, San Marzano Tomatoes, Kalamata Olives, & Feta Cheese

### CHICKEN FRANCESE MARSALA ✦

Sautéed Egg Battered Chicken Breast draped with Marsala Mushroom Sauce

### HERBED CHICKEN VERONIQUE ✦

Sautéed Breast of Chicken with Garlic Mushroom, Grapes, Chicken Velouté

### CHICKEN BRUSCHETTA ✦

Pan Roasted Chicken topped Tomato, Basil, Fresh Mozzarella & Drizzled with Balsamic Glaze

### CHICKEN PICCATA ✦

Sautéed Medallions of Chicken with Lemon Butter Caper Sauce

## Beef *Selections*

Lunch | Dinner

### GRILLED AND SLICED SIRLOIN ✦

Served with Sautéed Sweet Onions & Mushrooms draped with Cowboy Butter Sauce

### 6oz SIRLOIN STEAK AU POIVRE ✦

Pan Seared Sirloin Steak set in a pool of Peppercorn Cream Sauce

### 12oz NEW YORK STRIP STEAK ✦

Draped with Marchand di Vin Sauce

### 12oz SOUTH AMERICAN RIBEYE ✦

Seasoned with Mojo marinade then grilled, served with Chimichurri

\*We use only USDA Choice cuts of beef.

### ALL PLATED SELECTIONS ARE SERVED WITH:

House Salad with Choice of Dressing

Seasonal Vegetable, Pasta, Potato or Rice

Warm Rolls & Whipped Butter

Pre-set Dessert

Iced Tea, Ice Water, & Gourmet Coffee

## Seafood *Selections*

Lunch | Dinner

### GRILLED HONEY GARLIC SALMON ✦

Grilled Salmon basted with a Honey Garlic, Ginger Glaze

### BLACKENED CREOLE SALMON ✦

Draped with Creole Vegetable Sauce

### ROASTED BRANZINO ✦

Topped with Grilled Cremini Mushrooms, Pearl Onions drizzled with Truffle Oil

### GRECIAN STYLE MAHI ✦

Pan roasted and seasoned with Oregano, Rosemary, Garlic

PLATED SELECTIONS

\* GRILLED & CHILLED VEGETABLE PLATTER



# Vegetarian *Selections*

Lunch | Dinner

## ROASTED STUFFED PORTOBELLO ■ ✦

Portobello Mushroom filled with Spinach, Goat Cheese, Roasted Tomatoes, & Pearl Onions

## EGGPLANT PARMESAN ■

Eggplant Lightly Breaded, Pan Fried Laced with Marinara Sauce Topped with Parmesan Cheese

## ASPARAGUS WELLINGTON ■

Asparagus, Tomatoes, Leeks, & Mushrooms with Herb Goat Cheese, Baked in Puff Pastry Brown & served with Lemon Basil Chardonnay Cream Sauce

## STUFFED RED PEPPER ● ■ ✦

Filled with Quinoa, Pumpkin Seed, Spinach, Sundried Cranberries, Orange & Lemon Zest with Rosemary & Mint

# *Elevated Dinner* SELECTIONS

## BRAISED BEEF SHORT RIB ✦

Served with Ciambotta, Parmesan Polenta, & Chianti Wine Sauce Reduction

## LAND & SEA ✦

Pan Seared Fillet Mignon seasoned with Thyme & Chive Butter, paired with Grilled Lemon Peppered Chilean Sea Bass, served with Parsnip Mashed Potatoes & Seasoned Roasted Asparagus

## CHICKEN SCARPARELLO ✦

Roasted Airline Breast of Chicken, Italian Sausage, Roasted Sweet Cherry Peppers, Cremini Mushrooms, & Risotto Milanese

## ROAST TENDERLOIN OF BEEF ✦

Sliced Tenderloin of Beef draped with Cabernet Sauvignon Sauce, served with Yukon Gold Mashed Potatoes & Roasted Asparagus

## CHICKEN SALTIMBOCCA ✦

Sautéed Breast of Chicken topped with sliced Prosciutto Ham & Fried Sage, White Wine Butter Sauce, Wild Mushroom Risotto, & Seasoned Roasted Asparagus

# HORS D'OEUVRES

## *Packages*

### **Petite Display**

Choice of:  
Two Traditional Displays  
Two Hors d' Oeuvres  
Ice Water Station  
Infused Water Add \$2.50

### **Moyen Display**

Choice of:  
One Dips or Salads  
Three Traditional Displays  
Three Hors d' Oeuvres  
Reg & Decaf Coffee/ Tea  
/Ice Water Station  
Infused Water Add \$2.50

### **Grand Display**

Choice of:  
Three Dips or Salads  
Three Traditional Displays  
Five Hors d' Oeuvres  
Reg & Decaf Coffee/ Tea /  
Ice Water Stations  
Infused Water Add \$2.50

## *Selections*

### **Dips / Salads**

Red Pepper Hummus with Cucumber Slices ●

Spinach & Artichoke Dip with Grilled Pita Points ■

Buffalo Chicken Dip with Fresh Tortilla Chips

Southwest 7 Layer Salad with Fresh Tortilla Chips

Quinoa Salad with Grilled Pita Points ■

Tomato & Mozzarella Bruschetta with Fresh Herb Crostini

Bavarian Pretzel Bites and Queso Dip





## Traditional Display

Domestic Cheese Board

Fresh Seasonal Sliced Fruit

Fresh Vegetable Crudites

Meat & Cheese Board

Mini Dessert Assortment

## Hors d' Oeuvres

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Fig & Apple Chutney Crostini ■

Crostini and Lox

Cajun Spiced Shrimp Crostini

Cranberry Bacon & Blue Grilled Flatbread

Chicken and Caramelized Onion Flatbread

Teriyaki Chicken Satay ✦

Chili Glazed Bacon Skewer ✦

Chorizo & Cotija Stuffed Mushroom ✦

Tuscan Stuffed Mushroom ■ ✦

Edamame Potsticker ●

Chicken Teriyaki Potsticker

Santa Fe Chicken Egg Roll  
Choice of Sauce: Miso Soy Glaze - Thai Chili  
- Teriyaki - Chipotle Aioli

3 Cheese Pierogi

3 Cheese Quesadilla Stack

Chicken Quesadilla Stack ■

Meatball  
with Choice of Sauce: Swedish - BBQ  
Bourbon - Marinara Mozzarella

Buffalo Blue Cheese Stuffed Chicken Meatball

Spinach and Feta Phyllo Triangles

Sauerkraut Balls

Caprese Skewers ■ ✦

Boneless Chicken Bites

Chicken Tenders

Coconut Shrimp



— *À la carte* —  
**HORS D'OEUVRES**  
*Selections*

Fig & Apple Chutney Crostini ■

Blackened Shrimp Crostini

Marinated Chicken and Onion  
Flatbread

Chili Glazed Bacon Brochette

Edamame Potsticker ●

Chicken Teriyaki Potsticker

3 Cheese Pierogi with Caramelized  
Onion ■

Choice of Boneless Chicken Bites or  
Chicken Tenders. Sauce on Side or  
Tossed: BBQ - Bourbon - Buffalo -  
Teriyaki

Coconut Shrimp

Sauerkraut Balls with Spicy Mustard

Meatball ✦  
with Choice of Sauce: Swedish -  
Bourbon - BBQ - Marinara Mozzarella

Crostini and Lox

Teriyaki Chicken Satay

Cranberry Bacon and Blue Cheese  
Flatbread

Santa Fe Chicken Egg Roll

Chorizo and Cotija Stuffed Mushroom

Tuscan Stuffed Mushroom ■

Caprese Skewer ■

3 Cheese Quesadilla Stack ■

Chicken Quesadilla Stack

Buffalo Blue Cheese Stuffed Chicken  
Meatball

Chimichurri Beef Crostini

Chicken Bacon Chipotle Slider

Angus Cheeseburger Slider

Petite Crab Cake with Remoulade

Firecracker Shrimp Skewer

Boursin Stuffed Mushroom

Quinoa and Tomato Stuffed Mushroom

Petite Vegetable Spring Roll

Pork Belly Boa

Beef Brisket Boa

Bayou Flatbread

Bacon Wrapped Scallop

Marinated Beef Satay

Bacon Wrapped Almond & Date

Raspberry and Brie En Croute

### **Ice Cream Sundae Bar**

Vanilla ice cream, chocolate and caramel syrups, assorted topping includes chopped nuts, Oreo cookie crumbles, candy sprinkles, maraschino cherries and whipped topping.







# DESSERTS

## PIES

Cherry Pie, Pecan, Banana Cream, Lemon Meringue, Coconut Cream Pie, Key lime Pie, Peanut butter Chocolate, Dutch Apple, Caramel Apple, and Oreo Pie

## CAKES

Cheesecake (Plain, Strawberry Topped, Carmel or Chocolate), Triple Chocolate Cake, Lemon Twist, Strawberry Sensation Cake, Red Velvet, Carrot Cake, Chocolate Truffle Cake ✦

## BARs/ BROWNIES

Apple Butter Bar, Cookies N Crème Bar, Lemon, Oatmeal Walnut Bar, Raspberry Bar, Chocolate Brownie

## COOKIES

Sugar Cookies, Oatmeal, Chocolate Chip, Carnival Cookie, Double Chocolate Chip

### NOTE:

\* Assorted Petite Dessert pricing available upon request. Variety subject to market availability.

# BEVERAGE SERVICE

## BEVERAGE SERVICE

Regular and Decaf Coffee

Fresh Brewed Iced Tea or Hot Tea

Lemonade

Celebration Punch

Orange or Cranberry Juice Carafe

Bottled Orange Juice

Bottled Water

Bottled Soda

Ice Water Station

Ice Water Pitcher

Infused Water Station

*Choice of one:*

Lemon, Cucumber, or Strawberry Mint

Coffee Service Regular & Decaf Coffee, Hot Water, & Herbal Hot Tea Selection

## BARTENDER SERVICE

Full-Service Bartender\*

Beer & Wine Service Bartender\*

Additional hours\*\*

### NOTE:

\* Regular Service Duration: 3 hours

\*\*Price is per bartender per hour

## WINE LIST

House Wine

Champagne

## DRINK PRICING

Martinis, Specialty Drinks

Cocktails, Mixed Drinks

House Wine

Premium Bottled Beer

Bottled Beer

Assorted Bottled Soda & Bottled Water

## CONCESSIONS

Four (4) hours

Additional hours



**NOTE:**

We are willing and able to accommodate special requests and custom options. If you need a customized option, please talk with your Meeting and Event Planner. Prices will vary based on the customization required.

*Our*  
**PASSION**

IS PROVIDING EXCEPTIONAL SERVICE.

444 WEST THIRD ST., DAYTON, OH 45402 | 937 - 512 - 3061

