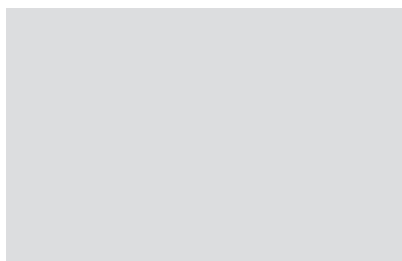
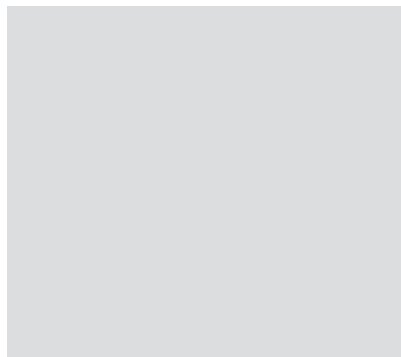




# MENU





## 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.

Our staff professionally plans each event, and our on-site catering services 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 three (3) 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 three (3) business days prior to your event.

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 cancelled within fourteen (14) days. Room rates still apply.

Events cancelled within three (3) 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](mailto:conferencecenter@sinclair.edu)**

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

# MORNING AND AFTERNOON BREAKS

Our delicious breaks are designed to please a variety of tastes. To maintain quality, breaks are set out 15 minutes prior to your arrival and 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,  
Crustless Quiche *GF* or Chef's Daily Special

Gourmet Coffee and Selection of Hot Teas  
Chilled Orange and Cranberry Juice  
Assorted Bottled Soda  
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,  
Crustless Quiche *GF* or Thin Crust Breakfast  
Flatbread

Gourmet Coffee and Selection of Hot Teas  
Chilled Orange and Cranberry Juice  
Infused Water Dispenser  
Bottled Water / Bottled Teas

## *Tartan Afternoon Break*

Seasonal Whole Fresh Fruit  
Individual Bagged Snacks  
Low Carb - High Protein Option  
Salty and Sweet - Assorted Candies and Salty Snacks  
Chef's Daily Special

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

*GF Gluten Free*  
*Please contact us for pricing.*

## *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  
Bottled Water / Bottled Teas  
Infused Water Dispenser

## *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 Assorted Toppings  
Low Carb - High Protein Option  
Warm Breakfast Sandwiches

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

## *Executive Afternoon Break*

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

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

## *Executive Morning & Afternoon Break Package*

**Includes:** Both Executive Morning and Afternoon Breaks



# 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 an additional cost. (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

### **Eggs (select one)**

Scrambled Eggs  
Mexican Egg Breakfast Casserole  
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  
Breakfast Chicken 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  
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

## *Breakfast Sandwich Bar*

*Build your own breakfast sandwich.*

### **Breads**

Warm Croissants  
English Muffins  
Bagels  
Fresh Baked Biscuits

### **Eggs**

Scrambled Eggs

### **Breakfast Meat (select two)**

Crisp Bacon  
Sliced Canadian Bacon  
Seasoned Sausage  
Turkey Sausage  
Breakfast Chicken Sausage

### **Toppings**

Sliced Cheeses  
Sliced Roma Tomatoes  
Spinach

### **Condiments**

Garlic Aioli  
Fresh Basil Pesto  
Guacamole  
Sour Cream  
Hot Sauce  
Sun-dried Tomato Spread

### **Fruit and Yogurt**

Fresh Cut Fruit  
Yogurt, Granola & Berries

### **Beverages**

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

# 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)

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

**Bread (select one for each sandwich selection)**

Ciabatta  
White  
Wheat  
Pretzel  
Herb Flat Bread  
Croissant

**Wraps (select one for each sandwich selection)**

Whole Wheat  
Tomato Basil  
Spinach Wrap

**Sides (select one side for each sandwich selection)**

Pasta Salad  
Potato Salad  
Seasonal Fresh Fruit Medley  
Individual Sized Chips/Pretzels

**Additional Items Included with Sandwiches**

Condiments on the side  
Fresh Baked Cookies  
Bottled Soda and Water

## *Sinclair Tartan Turkey Club*

Oven-roasted turkey on your choice of bread and 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 on your choice of bread.

## *Chicken Salad Sandwich*

Classic chicken salad served with lettuce and tomato on your choice of bread.

## *California Wrap*

Spinach, shredded carrots, bell peppers, red onions, cucumbers, and cream cheese lightly dressed with avocado ranch and rolled in your choice of wrap. *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 in your choice of wrap.

## *Chicken Caesar Wrap*

Herb roasted chicken breast strips, romaine lettuce, and tomato with shredded parmesan cheese and a creamy caesar dressing in your choice of wrap.



*Please contact us for pricing.*



# 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 for an additional cost*

## *Grilled Chicken Taco Salad*

Romaine lettuce topped with shredded cheddar cheese, black beans, pico de gallo and marinated grilled chicken; served with grilled flour tortillas, avocado ranch and cilantro lime red pepper vinaigrette.

## *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*

## *Black & Bleu Salad*

Baby spring mix with granny smith apples, sun-dried cranberries, green onions, toasted walnuts and bleu cheese crumbles served with blackened chicken breast and your choice of dressing. *GF*



### **Additional Items Included with Salads**

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* • Greek Feta Dressing *GF*  
Sweet Vidalia Onion *GF* • Mandarin Orange Sesame Ginger  
Thousand Island *GF* • Poppy Seed *GF* • French *GF*

*GF Gluten Free*



# DELI AND SALAD NOOK

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

## *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

Chef's Choice 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

Chef's Choice Pre-Set Dessert

## *Deli Buffet*

### **Soup and Salad**

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

**Select One:** Pasta Salad, Potato Salad, Marinated Vegetable 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 Cakes, Pies, and Other Decadent Treats

*Please contact us for pricing.*

# DELI AND SALAD NOOK

## *Mini Deli Buffet*

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

**Select One:** Pasta Salad, Potato Salad, Marinated Vegetable 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

## *Luncheon Soup and Salad*

**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* • Greek Feta Dressing *GF* • Sweet Vidalia Onion *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, additional cost for 10-24

### **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

Roasted Beef Tenderloin, Continental NY Strip Loin or Leg of Lamb

### **Chicken Buffet Entrees**

Boneless Chicken Breast

#### **Preparation Method (select one)**

Grilled

Sautéed

Herb Roasted

#### **Sauces (select one)**

**Arrabbiata** - a hearty sauce of Fresno pepper, mélange of bell peppers, onions & tomatoes GF

**Teriyaki Glaze** - served with mango and pineapple salsa

**Bruschetta Cream** - chardonnay cream reduction with broth, tomato basil bruschetta GF

**Lemon Basil Asiago Cream** - white wine, lemon cream reduction finished with fresh basil and asiago cheese GF

**St. Croix** - mango and peach salsa with sun-dried tomatoes, green onions and herbs GF

**Aioli** - roasted garlic cream sauce with roasted zucchini, yellow squash bell peppers, onions and shredded asiago cheese GF

*Please contact us for pricing.*



### **Beef Buffet Entrees**

Grilled Flank Steak

Grilled Flat Iron Steak

Sautéed Marinated Sirloin Beef Tips

Braised Beef Brisket

#### **Sauces (select one)**

**Brandied Caramelized Onion Demi-Glace** GF

**Chasseur (Hunter's Sauce)** - cabernet and thyme reduction with caramelized onions, crimini mushrooms, tomato concasse and demi-glace finished with butter GF

**Irish Whiskey Glaze** - Irish whiskey, brown sugar and garlic GF

**Burst Cherry Tomato and Balsamic Demi** - tomatoes sautéed with garlic, sweet yellow onion and demi-glace finished with aged balsamic vinegar GF

**London Broil Glaze** - lemon, honey, soy sauce and garlic



# LUNCH AND DINNER BUFFETS

## Seafood Buffet Entrees

Grilled Salmon  
Herb Roasted Mahi Mahi  
Baked Stuffed Flounder - *stuffed with roasted bell peppers, onions and Asiago Cheese*  
Baked Cod

### Sauces (select one)

**Salsa Verde Aioli**- fresh cilantro, parsley and lemon blended with roasted garlic aioli *GF*

**Teriyaki Glaze**- served with mango and pineapple salsa

**Lemon Basil Cream**- wine and butter baked fish finished with cream, fresh lemon, basil and lavender *GF*

**Piquant Pickled Pineapple**- Southeast Asian inspired sauce of pineapple, lime, sriracha and garlic reduced to a glaze

**Tomato Ginger Sauce**- stewed crushed tomatoes with fresh ginger, broth and cilantro *GF*



Add a touch of class and make your buffet luncheon or dinner more memorable with one of these upscale options.

### Additional Accompaniments

### Preset Salads, Rolls, and Desserts

*Please contact us for pricing.*

## Pasta Buffet Entrees

**Creamy Lemon-Basil Parmesan Garganelli**- fresh pasta tossed with roasted chicken, asparagus, mushroom and lemon basil parmesan cream

**Sautéed Beef Tips**- tender sirloin beef tips, onions and crimini mushrooms tossed with gluten free pasta in a rich cream sauce

**Lasagna and Ricotta Cheese Roll**- lasagna with stuffed with ricotta cheese served a hearty roasted vegetable and tomato basil sauce topped with mozzarella and parmesan *Vegetarian*

**Roasted Vegetable Lasagna**- roasted zucchini, yellow squash, bell peppers layered with ricotta, lasagna pasta, parmesan and alfredo sauce *Vegetarian*

**Gnocchi Pomodoro** - potato dumpling sautéed with Italian sausage, chicken, spinach simmered in a creamy garlic tomato sauce

## Vegetarian Buffet Entrees

**Roasted Vegetable Tikka Masala**- roasted seasonal vegetables tossed with a traditional Indian creamy curry served with basmati rice *GF*

**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*

**Cauliflower and Chickpea Curry**- cauliflower, spinach, tomatoes, bell peppers and chick peas stewed with fresh garlic, ginger, lemon, curry and cilantro served over basmati rice *GF and Vegan*

**Moroccan Vegetable Stew**- a delightfully flavorful & aromatic stew with ginger, spices, tomatoes, carrots, onions, potatoes, lentils & garbanzo beans served over quinoa *GF and Vegan*

*GF Gluten Free*

# SPECIALTY BUFFETS

Specialty Buffets and Themed Buffets also include beverage service: 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*

### **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 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'oeuvre 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 Other 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 Cakes, Pies, and Other Decadent Treats

*Please contact us for pricing.*

# Theme Buffets

## 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



## Bourbon Street

Crab, Shrimp and Andouille Jambalaya, Blackened Chicken, Red Beans and Rice, Smoked Turkey Braised Collard Greens, Twice Baked Potato Salad, Jalapeno and Cheese Cornbread. Served with a Tossed Salad, Croutons, Ranch Dressing and Chef's Choice Vinaigrette, Chocolate Beignets and Sweet Endings Dessert Display



## 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

## BBQ District

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



## 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, Chef's choice 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*

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

**Cheesy Asparagus Stuffed Chicken** - stuffed with a sun-dried tomato and herb cream cheese with white wine cream *GF*

**Chicken Forestière** - pan roasted French cut chicken breast with wild mushrooms, Marsala wine and broth reduction *GF*

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

**Lavender and Lemon Glazed Roasted Chicken** - glazed with lavender, lemon, thyme and honey *GF*

## *Beef and Lamb Plated Entrees*

**Caribbean Flat Iron Steak** - Caribbean spiced flat iron steak char-grilled, served with grilled pineapple chutney *GF*

**NY Strip Steak Medallion (6 oz)** - pan-seared and served with tomato and mushroom demi-glace *GF*

**Stuffed Flat Iron** - pounded thin and rolled with roasted sweet peppers, onions, bleu cheese and Aleppo pepper butter, served with marsala wine sauce *GF*

**Brandied Pepper Steak** - sea salt and peppercorn pressed steak sautéed in butter with thyme, sage and rosemary deglazed with brandy, finished with demi-glace and cream

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

**Lamb Lolli's** - sliced rack of lamb seasoned and seared served with a sun-dried cherry and mint chimichurri *GF (Dinner Only)*

## *Seafood Plated Entrees*

**Pan Roasted Mahi Mahi** - with braised mussels, saffron and garlic cream *GF*

**Oven Roasted Salmon** - with toasted lavender almond sauce *GF*

**Crab and Shrimp Cakes** - served with apricot ginger glaze *GF*

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

## *Vegetarian Plated Entrees*

**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 Stuffed Holland Bell Pepper** - stuffed with zucchini, tomato, onion, quinoa, fresh lemon zest and basil served with marinara *GF and Vegan*

**Zucchini and Feta Quinoa Cakes** - served with garlic aioli yogurt sauce *GF*

**Asparagus Ravioli** - served on zucchini spaghetti with roasted shiitake mushroom and leek cream

**Roasted Portabella** - stuffed with spinach and feta cream cheese topped with sliced tomato, zucchini and yellow squash *GF*

**Grilled Eggplant Fra Diabolo** - with spicy tomato sauce, roasted bell peppers, onions and feta cheese *GF - for Vegan omit Feta Cheese*

Split plates are available for an additional charge per guest for lunch and dinner.

A dessert station may be substituted for pre-set desserts.

*Please contact us for pricing.*





## *Accompaniments*

### **Dressings (choose two)**

Balsamic Vinaigrette *GF*  
Ranch *GF*  
Northern Italian *GF*  
Caesar *GF*  
Lite Raspberry Vinaigrette *GF*  
Greek Feta Dressing *GF*  
Sweet Vidalia Onion *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  
Sweet and Spicy Roasted Sweet Potatoes  
Smoked Gouda Scalloped Potatoes  
Brown Rice and Red Quinoa Blend *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  
Pancetta and Roasted Corn Medley - *Pancetta bacon, 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

*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

*Please contact us for pricing.*





# À LA CARTE OPTIONS



## *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

*Please contact us for pricing.*

# 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*

**Beer and Wine Service Bartender:** Up to 2 hours of service for groups less than 50 guests

**Additional hours:**  
*Please contact us for pricing.*

*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  
*Please contact us for pricing.*

Special order champagne  
*Please contact us for pricing.*

## *Drink Pricing\*\**

Martinis, Specialty Drinks

Cocktails, Mixed Drinks

House Wine

Premium Bottled Beer

Bottled Beer

Assorted Bottled Soda and Water

*\*A full wine list available upon request.*

*\*\*Pricing includes Ohio sales tax.*



# BARS AND SERVICES







Experience the  
*Difference*

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