

BREAKFAST BUFFET

Continental Breakfast

Croissants, Muffins, English Muffins, Assorted Bagels
Sliced Fruit Display
Individual Yogurt
Coffee, Tea, Juice
18

Classic Breakfast

Croissants, Muffins, Assorted Bagels
Sliced Fruit Display
Individual Yogurt
Hand Cut Home Fries
Scrambled Eggs
Applewood Smoked Bacon
Steve Evan's Sausage
Coffee, Tea, Juice
23

Grand Breakfast

Croissants, Muffins, Assorted Bagels, Beignets
Fruit Smoothies
Seasonal Yogurt Parfait
Quiche Lorraine
Pancakes
Served with butter, maple syrup, berry compote, Nutella, bananas, pecans
Chorizo and Pepper Potato Hash
Applewood Smoked Bacon
Coffee, Tea, Juice
28

Seasonal Breakfast Menu Available Upon Request

BRUNCH BUFFET

Assorted Bagels with Cream Cheese
Sliced Fruit Display
The Grand Salad
Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers
Choice of The Grand Benedict or Lemon Ricotta Pancakes
Choice of Applewood Smoked Bacon or Steve Evan's Sausage
Choice of Stuffed Chicken Florentine or Grilled Salmon
Herb Roasted Baby Potatoes
Grilled Seasonal Vegetables
Chef's Selection Seasonal Dessert
Coffee, Tea, Juice
32

BREAKFAST ENHANCEMENTS

Breakfast Sandwiches	4 each
<i>Croissant, bacon, egg, cheese</i>	
The Grand Eggs Benedict	8 each
<i>Brioche, Smoked Ham, Poached Egg, Red Pepper Hollandaise, Shoestring Potatoes</i>	
Individual Yogurts	3 each
Whole Fruit	2 each
Kind Bars	4 each
Crème Brulee French Toast	3 per person
Mushroom and Swiss Frittata	3 per person
Omelet Station	9 per person
<i>Chef attendant required</i>	
Hot Oatmeal Bar	6 per person
Sliced Fresh Fruit & Berries	5 per person
Build Your Own Yogurt Parfait	5 per person
Bagels and Lox	4 per person or 40 per dozen
Hard Boiled Eggs	24 per dozen
Assorted Bagels	24 per dozen
Assorted Muffins	24 per dozen
Assorted Croissants	32 per dozen

Mimosa Bar

Assorted Juice, Champagne, and Fruit Garnish
15 First Hour
7 Additional Hour
30 Per Bottle
Attendant Required

Bloody Mary Bar

Smirnoff, Tomato Juice Mix, Celery, Olives, Bacon, Pickles, Hot Sauce
17 First Hour
7 Additional Hour
50 Per Pitcher
Attendant Required

*All quantities are based on one hour of service.
Additional \$5 per person surcharge will apply to all buffets less than 25 guests.
Prices are subject to 22% taxable service charge and applicable sales tax.*

BREAKS

Yard Street

Artisan Cheese Display with Baguette and Crackers
Seasonal Raw Vegetables with Herb Garlic Dip
Harvest Mixed Nuts
Bottled Water and Assorted Sodas
16

Sweet & Salty

Assorted Flavored Popcorn
Vegetable Terra Chips
Chocolate Filled Beignets
S'mores Rice Krispie Treats
Bottled Water and Assorted Sodas
16

Marble Cliff

Hot Chicken Corn Dip with Tortilla Chips
Artisan Cheese Display
Assorted House-Made Trail Mix
Bottled Water and Assorted Sodas
16

Sweet & Salty II

Individual Trail and Nut Mix
Gourmet Bagged Potato Chips
Assorted Cookies
Chocolate Dipped Pretzel Rods
Bottled Water and Assorted Sodas
16

Dip It

Hummus Trio with Pita Chips
Traditional, Black Bean, Sundried Tomato
Hot Buffalo Chicken Dip with Naan Bread Dippers
Salsa Duet with Tortilla Chips
Fresh Strawberries with Yogurt Dip
Bottled Water and Assorted Sodas
18

BREAK ENHANCEMENTS

Espresso Mousse Shooters	2 per person
Cooper Farms Turkey Montecristo Bites	2 per person
Blue Jacket Dairy Baked Goat Cheese Crostini	2 per person
Matcha Green Tea Dessert Shooters	2 per person
Portobello Focaccia Bites	2 per person
Sliced Seasonal Melon	2 per person

CUSTOM BREAK SELECTIONS

Whole Fruit	2 each
Assorted Yogurts	3 each
Bagged Potato Chips	3 each
Assorted Candy Bars	3 each
Kind Bars	4 each
Pre-Packaged House-Made Trail Mix	4 each
Individual Milk Chocolate Covered Pretzels	4 each
Individual Yogurt Covered Pretzels	4 each
Assorted Flavored Popcorn	4 each
Sliced Fresh Fruit & Berries	5 per person
Build Your Own Yogurt Parfait	5 per person
Build Your Own Sweet and Savory Trail Mix	6 per person
Hummus and Feta Dip with Pita Bread	6 per person
Roasted and Salted Mixed Nuts	6 per person
Vegetable Crudit�	6 per person
Artisan Cheese Display	8 per person
Assorted Cookies	18 per dozen
Hard Boiled Egg	24 per dozen
Brownies and Blondies	24 per dozen

Seasonal Break Menu Available Upon Request

BOXED LUNCH

Limit Selections to no more than 3 per Group Order

Chicken Salad Pita	25
<i>with Scallion, Arugula, Grape Tomato</i>	
Turkey Croissant	25
<i>with Dill Havarti, Lettuce, Tomato</i>	
Portobello Spinach Wrap	25
<i>with Mozzarella, Sundried Tomato, Ohio Greens</i>	
Buffalo Chicken Wrap	25
<i>with Blue Cheese Crumbles, Tomato</i>	
Pesto Chicken Focaccia	25
<i>with Roasted Tomato, Fresh Mozzarella</i>	
Roast Beef	25
<i>with Smoked Gouda, Lettuce, Tomato on Pretzel Bun</i>	
Caesar Salad	22
<i>Artisan Romaine, Shaved Parmesan, Roma Tomato, Crouton, Choice of Protein, House Caesar</i>	
Grand Salad	22
<i>Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers, Choice of Protein, House Balsamic Vinaigrette</i>	
Salad Protein Selections	
White Balsamic Grilled Chicken	
Blackened Salmon	
Flat Iron Steak	
Grilled Portobello	

All Boxed Lunches served with Fresh Sliced Fruit, Chef's Selection Pasta Salad, Bagged Chips, Cookie, Soda or Bottled Water, Assorted Condiments, Utensils and Napkins.

LUNCH BUFFET

Build Your Own Salad Bar

Choice of Two Soups
Ohio Mixed Greens
Spinach and Romaine
Protein Selections: Flat Iron Steak, Grilled Chicken, Scottish Salmon, Lemon Garlic Shrimp, Grilled Portobello Mushroom
Toppings: Grape Tomato, Cucumber, Red Onion, Pickled Peppers, Cheddar Cheese, Feta Cheese, Hard Boiled Eggs, Bacon, Brioche Croutons
Ice Water, Iced Tea
32

Soup, Salad, & Sandwich Buffet

Choice of One Soup
Sandwich Board
Garden Salad
with Julienne Carrot, Cucumber, Grape Tomato, Red Onion
Chef's Choice Seasonal Salad
Bagged Chips
Assorted Cookies and Brownies
Ice Water, Iced Tea
32

Latin Buffet

Chicken Posole Soup
with Hominy, Tomatillo, Cilantro
Ohio Greens Salad
with Avocado, Tomato, Red Onion, Cilantro Lime Vinaigrette
Beef Enchiladas
Braised Pork Tacos
with Pico de Gallo, Queso Fresco, Lime and Flour Tortillas
Cilantro Lime Rice
Southwest Succotash
with Corn, Black Beans, Edamame, Pepper, Onion
Cinnamon Churros and Horchata Mousse Cups
Ice Water, Iced Tea
34

Italian Buffet

Minestrone Soup
Rolls and Butter
Caesar Salad
Beef and Sausage Lasagna
Stuffed Chicken Florentine
Penne a la Vodka
Ratatouille
Cannolis and Tiramisu
Ice Water, Iced Tea
34

Asian Buffet

Hot and Sour Egg Drop Soup
Iceberg Salad
Iceberg Lettuce, Julienne Vegetables, Miso Ginger Vinaigrette
Kung Pao Chicken
with Chillies, Peppers, Szechuan Peppercorn, Peanuts
Vegetable Lo Mein
Beef and Broccoli
Vegetable Fried Rice and Steamed Rice
Matcha Layer Cake, Fortune Cookies
Ice Water, Iced Tea
34

Seasonal Lunch Buffet Menu Available Upon Request

All quantities are based on one hour of service.

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BUILD YOUR OWN LUNCH BUFFET

ONE ENTRÉE BUFFET 37

TWO ENTRÉE BUFFET 40

Lunch Buffet served with Ice Water, Iced Tea, Rolls and Butter, and Chef's Selection Seasonal Dessert

SOUP

CHOICE OF ONE HOUSE-MADE SOUP

Roasted Cauliflower
Prosciutto, Parsley and Almond

Baked Potato Soup

Ohio Proud Beer Cheese
Crisp Apple and Bacon Lardons

Tomato Bisque

Cinnamon Habanero Chili
with Beef and Black Beans

Navy bean and Ham
with Cornbread

Broccoli Cheddar Soup

SALAD

CHOICE OF ONE

The Grand Salad
Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers

Spinach Salad
Smoked Gouda, Toasted Almonds, Mandarin Oranges, Brioche Croutons

Caesar Salad
Artisan Romaine, Shaved Parmesan, Roma Tomato, Crouton

Yard Salad
Mixed Ohio Greens, Roma Tomato, Red Onion, Dried Cherries, Blue Cheese, Candied Pecans

Ancient Grain Kale and Grilled Carrot Salad
with Garlic Tahini Dressing

House-Made Dressings
Miso Ginger Vinaigrette
Honey Cider Vinaigrette
Balsamic Vinaigrette
House Italian
Caesar
Basil Shallot
White Balsamic Citrus Vinaigrette
Others Available Upon Request

ENTRÉE

Blackened Salmon
with Tomato-Onion Ragout

Parmesan Crusted Walleye and Remoulade

Stuffed Chicken Florentine
with Spinach, Feta, Ricotta, Sundried Tomato Cream

Pork Tenderloin
with Dried Fruit Chutney

Grilled Flat Iron Steak
with Mushroom Bordelaise

Goat Cheese and Roasted Red Pepper Ravioli
with San Marco Sauce

Basil Dijon Crusted Chicken
with Mustard Cream Sauce

STARCH

CHOICE OF ONE

Lemon Parmesan Risotto
Risotto Verde
Wild Rice Pilaf
Herbed Orzo
Roasted Yukon Potatoes
Chive Whipped Potatoes
Sour Cream-Scallion Potatoes
Smashed Redskin Potatoes
Roasted Garlic Potatoes
Whipped Sweet Potatoes
Vegetable Couscous

VEGETABLE

CHOICE OF ONE

Chef's Seasonal Vegetable
Haricot Verts
Ratatouille Byaldi
Grilled Baby Carrots
Green Beans
Roasted Brussel Sprouts
Broccoli
Roasted Cauliflower
Edamame Succotash
Grilled Asparagus

Plated lunch options available upon request

All quantities are based on one hour of service.

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DINNER PLATED

Plated Dinner served with Ice Water, Rolls and Butter, and Chef's Selection Seasonal Dessert

SALAD

CHOICE OF ONE

Caprese Salad

Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic

Chopped Salad

Romaine, Iceberg, Bacon, Feta, Hearts of Palm, Tomato

Grand Salad

Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers

Yard Salad

Mixed Ohio Greens, Roma Tomato, Red Onion, Dried Cherries, Blue Cheese, Candied Pecans

Spinach Salad

Smoked Gouda, Toasted Almonds, Mandarin Oranges, Brioche Croutons

House-Made Dressings (Choice of 2)

Miso Ginger Vinaigrette

Honey Cider Vinaigrette

Balsamic Vinaigrette

House Italian

Caesar

Basil Shallot

White Balsamic Citrus Vinaigrette

Others Available Upon Request

ENTRÉE

Chicken Montrachet 44

with Goat Cheese, Roasted Red Pepper, Tomato Ragout

Served with Wild Rice, Haricot Verts

Stuffed Chicken 44

with Fig, Prosciutto, Ricotta Cheese, Herb Veloute

Served with Mushroom Risotto, Broccolini

Pistachio Crusted Halibut Filet 48

with Beurre Rouge

Served with Lemon Parmesan Risotto, Romanesco

Berkshire Pork Chop 45

with Soy Mustard Glaze

Served with Roasted Redskin Potatoes, Grilled Baby Carrots

Beer Braised Pork Shank 44

with Chili Ale Jus

Served with Chive Whipped Potatoes, Green Beans

Veal Chop 49

with Bacon Jam, Crisp Apple

Served with Fingerling Potatoes, Roasted Brussels Sprouts

Frenched Rack of Lamb 49

with Whiskey Mustard Demi-Glace

Served with Yukon Gold Duchess Potatoes, White Asparagus

Honey Dijon Glazed Salmon 45

with Orange-Fennel Slaw

Served with Herb Rice Pilaf, Summer Squash Medley

Chilean Sea Bass 55

with Ginger-Lemongrass Beurre Blanc, Golden Pea Shoots

Served with Forbidden Rice, Edamame Succotash

Ravioli al vodka 40

with Roasted Zucchini and Portobello

Cauliflower Steak 42

with Chickpea Curry, Spinach, Roasted Tomato

Served with Basmati Rice

Block Cut Ribeye 48

with Porcini Butter, Shallot Bordelaise, Onion Straws

Served with Roasted Garlic Potatoes, Romanesco

Grilled Ohio Filet Mignon 56

with Demi Glace, Onion Straws

Served with Chive Whipped Potatoes, Asparagus

NY Strip 46

with Demi Glace, Onion Straws

Served with Sour Cream-Scallion Potatoes, Haricot Verts

Braised Beef Short Rib 44

with Demi-Glace, Brunoise, Onion Straws

Served with Chive Whipped Potatoes, Roasted Brussel Sprouts

DUAL ENTRÉE

Block Cut Ribeye and Chicken Florentine 52

Served with Roasted Fingerling Potatoes, Haricot Verts

Ohio Filet and Chilean Sea Bass 62

Served with Horseradish Dauphinoise Potatoes, Grilled Asparagus

Beef Short Rib and Chicken Montrachet 46

Served with Chive Whipped Potatoes, Roasted Brussel Sprout

DINNER BUFFET

TWO ENTRÉE BUFFET 48

THREE ENTRÉE BUFFET 52

Dinner Buffet served with Ice Water, Coffee, Rolls and Butter, and Chef's Selection Seasonal Dessert

SALADS

CHOICE OF ONE

Caprese Salad

Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic

Chopped Salad

Romaine, Iceberg, Bacon, Feta, Hearts of Palm, Tomato

Grand Salad

Ohio Greens, Goat Cheese, Toasted Almonds, Golden Raisins, Teardrop Peppers

Yard Salad

Mixed Ohio Greens, Roma Tomato, Red Onion, Dried Cherries, Blue Cheese, Candied Pecans

Spinach Salad

Smoked Gouda, Toasted Almonds, Mandarin Oranges, Brioche Croutons

Garden Salad

with Julienne Carrot, Cucumber, Grape Tomato, Red Onion

House-Made Dressing (Choice of 2)

Miso Ginger Vinaigrette

Honey Cider Vinaigrette

Balsamic Vinaigrette

Caesar

House Italian

Basil Shallot

White Balsamic Citrus Vinaigrette

Others Available Upon Request

ENTRÉE

Chicken Florentine

Spinach, Feta, Ricotta and Sundried Tomato Cream

Chicken Montrachet

with Goat Cheese, Roasted Red Pepper, Tomato Ragout

Stuffed Chicken

with Fig, Prosciutto and Ricotta Cheese, Herb Veloute

Eggplant Mushroom Roulade

with Sundried Tomato Pesto

Berkshire Pork Chop

with Soy Mustard Glaze

Lemon Parmesan Crusted Salmon

Ravioli al vodka

with Roasted Zucchini and Portobello

Risotto

with Peas, Asparagus, Pearl Onions, Mushrooms, Mint, Parmesan

Block Cut Ribeye Steak

with Porcini Butter, Shallot Bordelaise

Braised Beef Short Rib

Demi-Glace, Brunoise, Onion Straws

STARCH

CHOICE OF ONE

Lemon Parmesan Risotto

Risotto Verde

Wild Rice Pilaf

Herbed Orzo

Roasted Yukon Potatoes

Chive Whipped Potatoes

Sour Cream-Scallion Potatoes

Smashed Redskin Potatoes

Roasted Garlic Potatoes

Whipped Sweet Potatoes

Vegetable Couscous

VEGETABLE

CHOICE OF ONE

Chef's Seasonal Vegetable

Haricot Verts

Ratatouille Byaldi

Grilled Baby Carrots

Green Beans

Roasted Brussels Sprouts

Steamed Broccoli

Roasted Cauliflower

Edamame Succotash

Grilled Asparagus

All quantities are based on one hour of service.

Additional \$5 per person surcharge will apply to all buffets less than 25 guests.

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CHEF ATTENDED STATIONS

Pasta Architect 15

Penne, Fettuccini, Marinara, Alfredo, Chicken, Shrimp, Sausage, Mushrooms, Roasted Tomatoes, Asparagus, Caramelized Onion, Parmesan

Risotto Architect 15

Chicken, Shrimp, Sausage, Mushrooms, Roasted Tomatoes, Asparagus, Caramelized Onion, Parmesan

Mussels Station 15

with Grilled Focaccia, Diavolo Sauce, Saffron Cream Sauce

Seared Scallop 18

with Seasonal Curry, Vegetable Slaw, Beurre Blanc

Stir Fry 18

with Chicken, Pork, Shrimp, Egg, Vegetables, Rice, Lo Mein Noodles

Sushi and Sashimi 20

Chef's Choice assorted rolls and sashimi

Chef Attendant Fee Required

100 per attendant

BUILD YOUR OWN STATIONS

Gourmet Mac n' Cheese Bar 14

Short Rib, Shrimp, Bacon Lardon, Roasted Vegetables, Parmesan, Sriracha

Slider Station 13

Assorted Cheese, Bacon, Onion Straws, Shaved Lettuce, Tomato, Pickles, Mustard, Ketchup, Aioli

Taco Bar 15

Beef, Chicken, Pork, Salsa, Lettuce, Pico de Gallo, Sour Cream, Queso Fresco, Lime, Hard and Soft Tortilla

Mashed Potato Bar 10

Mushrooms, Onions, Cheese, Sour Cream, Scallions, Bacon

Poutine 12

Steak Fries, Fried Cheese Curds, Short Rib, Beef Gravy, Scallion, Bacon

BBQ Sundae 14

White Cheddar Mashed Potatoes, Brisket, Pulled Pork, Crispy Onion, Trio of BBQ Sauce

Sports Bar 15

Buffalo Chicken Wings, House-Made Bleu Cheese, Chicken & Vegetable Quesadilla with Sour Cream and Salsa, Cheeseburger Sliders, and Pepperoni Pizza

RECEPTION DISPLAYS

Vegetable Crudite 6

Fresh Cut Vegetables with Assorted House-Made Dips

Mediterranean Display 8

Grilled Vegetables, Hummus, Feta Dip, Tuscan Bread, Mozzarella, Italian Deli Meats

Antipasto Platter 10

Fresh Broccoli, Marinated Olives, Pepperoncini, Marinated Artichokes, Roasted Peppers, Salami, Pepperoni, Grape Tomatoes

Artisan Cheese Board 8

Old World Cheeses and Italian Favorites, Fresh Berries, Grapes, Sun-Dried Fruits, Cherries, Cranberries, Spiced Pecans

Smoked Salmon Display 10

House Smoked Salmon, Capers, Red Onion, Egg, Sour Cream, Cocktail Rye

Fresh Catch Display 22

Smoked Salmon, Shrimp Cocktail, Mini Lobster Tails, Crab Claws, Citrus Cocktail Sauce, Spicy Remoulade

Seasonal Brie Display 60 each

*Wrapped in Puff Pastry, Toasted French Bread, Crackers
Serves 25*

All quantities are based on two hours of service.

Additional \$5 per person surcharge will apply to all stations less than 25 guests.

Prices are subject to 22% taxable service charge and applicable sales tax.

SEAFOOD BAR

ITEMS PRICED PER PIECE

Fresh Blue Point Oysters on the Half Shell	4
Mini Lobster Tails	7
Littleneck Clams	4
Steamed Alaskan Crab Legs	4
Jumbo Shrimp Cocktail (16-20)	4
Shrimp Cocktail (31-40)	3
<i>Minimum of 100 Pieces</i>	

Assorted Sushi 3
California Roll, Spicy Tuna, Unagi, Tempura Shrimp, Vegetable
Minimum of 50 Pieces

CARVING

Bone in Ribeye <i>Serves 40</i>	350 each
Beef Tenderloin <i>Serves 20</i>	280 each
Beef Wellington <i>Serves 20</i>	300 each
Sirloin Roast <i>Serves 30</i>	270 each
French Cut Turkey Breast <i>Serves 20</i>	200 each
Roast Pork Loin <i>Serves 30</i>	240 each
Leg of Lamb <i>Serves 20</i>	250 each
Salmon en Croute <i>Serves 20</i>	250 each

RECEPTION PACKAGES

Yard Package 50 per person

Chef Attended Pasta Architect Station
Penne, Fettuccini, Marinara, Alfredo, Chicken, Shrimp, Sausage, Mushrooms, Roasted Tomatoes, Asparagus, Caramelized Onion, Parmesan

Slider Station

Assorted Cheese, Bacon, Onion Straws, Shaved Lettuce, Tomato, Pickles, Mustard, Ketchup, Aioli

Displayed Hors D'oeuvres

*Whipped Goat Cheese Parmesan Cups
Ratatouille Stuffed Mushrooms
Candied Apple Pork Belly Skewers
Pecan Chicken Skewers with Mustard Cream Sauce*

Trio of Dessert Shooters

Grand Package 52 per person

Chef Attended Stir Fry Station
with Chicken, Pork, Shrimp, Egg, Vegetables, Rice, Lo Mein Noodles

Gourmet Mac n' Cheese Bar

Short Rib, Shrimp, Bacon Lardon, Roasted Vegetables, Parmesan, Sriracha

Antipasto Platter

Fresh Broccoli, Marinated olives, Pepperoncini, Marinated Artichokes, Roasted Peppers, Salami, Pepperoni, Grape Tomatoes

Mini Bison Meatloaf

*House-Made Vegetable Egg Rolls
Red Curry Coconut Shrimp Skewers*

Trio of Dessert Shooters

COLD HORS D'OEUVRES

ITEMS PRICED PER PIECE 4

Whipped Goat Cheese Parmesan Cups
 Puff Pastry Tart *with Bacon, Roasted Tomato and Gruyere*
 Caponata Crostini
 Smoked Salmon Mousse Cucumber *with Dill Cream and Roe*
 Turkey Tea Sandwich *with Dill Havarti Cranberry Aioli and Arugula*
 Avocado Toast *with Smoked Salmon and Egg*
 Grilled Halloumi Cheese *with fresh Fig, Prosciutto and Mint*
 Vegetable Crudit  Shooter
 Pancetta Wrapped Grilled Peaches *with Balsamic*

Seasonal Selections Available Upon Request

HOT HORS D'OEUVRES

ITEMS PRICED PER PIECE 4

Ratatouille Stuffed Mushroom
 Sausage Stuffed Mushroom
 Prosciutto and Parmesan Arancini *with Diavolo Sauce*
 Brie Tartlet *with Bacon Jam*
 Candied Apple Pork Belly Skewer
 Mini Bison Meatloaf
 Mini Angus Burgers *with Smoked Cheddar and Horseradish Aioli*
 Artichoke Beignets
 Chicken Satay *with Thai Peanut Sauce*
 Pecan Chicken Skewers *with Mustard Cream*
 Grilled Pineapple Kabob
 Pulled Pork Slider
 Short Rib Mini Taco
 Bacon Wrapped Potato Wedge
 Chicken Cordon Bleu Croquette

Seasonal Selections Available Upon Request

ITEMS PRICED PER PIECE 4.50

Beef Carpaccio Crostini
with Horseradish Mustard Aioli, Watercress, Fried Capers
 Crab Salad Endive Cups
 Roasted Tomato Sphere with Parmesan and Micro Basil
 Jumbo Shrimp Shooter
 Sesame Ahi Tuna on Wonton *with Wasabi*
 Short Rib Phyllo Tart *with Fig Jam and Blue Cheese*
 Mini Lobster Roll
 Salmon Gaufrette

Seasonal Selections Available Upon Request

ITEMS PRICED PER PIECE 4.50

House-made Duck Spring Roll
 House-made Pork Potsticker
 House-made Vegetable Egg Roll
 Tofu and Avocado Summer Roll
 Bison Chili Empanada
 Red Curry Coconut Shrimp Skewer
 Pork Belly Steam Bun
 Short Rib Bao Dumpling
 Blackened Scallops *with Lemon Aioli*
 Mini Short Rib Shepard's Pie
 Petite Crab Cake
 Shrimp n Grits
 Chicken and Waffle Slider
 Espresso Crusted Lamb Lollipop *with Jalapeno Relish*
 Potato Pancake with Chive Cr me Fraiche

Seasonal Selections Available Upon Request

Prices are subject to 22% taxable service charge and applicable sales tax.

BAR MENU PRICING

HOSTED BAR PRICING ON CONSUMPTION

Domestic Beer	4.50
Import Beer	5
Craft Beer	5.50
House Wine	7
Mid-Tier Wine	8
High-Tier Wine	9
House Liquor	6
Premium Liquor	7
Premium Liquor with Watershed	8
Super Premium Liquor	9

CASH BAR PRICING ON CONSUMPTION

Domestic Beer	5
Import Beer	5.50
Craft Beer	6
House Wine	7.50
Mid-Tier Wine	8.50
High-Tier Wine	9.50
House Liquor	6.50
Premium Liquor	7.50
Premium Liquor with Watershed	8.50
Super Premium Liquor	9.50

HOSTED BAR FOUR HOUR PACKAGES (PER PERSON)

Beer and House Wine	24
Beer, House Wine and House Liquor	29
Beer, House Wine and Premium Liquor	34
Beer, House Wine and Premium Liquor with Watershed	37
Beer, House Wine and Super Premium Liquor	39

BAR MENU

DOMESTIC BEER

Bud Light
Miller Light
Coors Light
Budweiser
Yuengling
Michelob Ultra

IMPORT BEER

Corona
Blue Moon
Stella Artois

CRAFT BEER

Land-Grant 1862 American Kolsch Ale
Land-Grant Greenskeeper Session IPA
Columbus Brewing Company IPA
Rhinegeist Bubbles Rose Ale
Thirsty Dog Siberian Night Imperial Stout
Seventh Son Humulus Nimbus Super Pale Ale

HOUSE LIQUOR

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Seagram's 7 Whiskey
J & B Scotch
Jim Beam Bourbon
Jose Cuervo Gold Tequila

PREMIUM LIQUOR

Titos Vodka
Tanqueray Gin
Captain Morgan Rum
Jack Daniel's Whiskey
Dewar's Scotch
Bulleit Bourbon
1800 Tequila Silver
Upgrade to Watershed Bourbon, Gin and Vodka Available

SUPER PREMIUM LIQUOR

Grey Goose Vodka
Bombay Sapphire Gin
Myer's Dark Rum
Crown Royal Whiskey
Chivas Regal Scotch
Woodford Reserve Bourbon
Patron Silver Tequila

REDS

HOUSE

Coastal Vines, Cabernet, California

Aromas of Berries and Toast open up to Flavors of Ripe, Red Raspberries, Plums.

Coastal Vines, Merlot, California

Aromas of Plum with hints of Coffee, Oak, and Chocolate.

Coastal Vines, Pinot Noir, California

A Light Red Wine Filled with a Bouquet of Fruit and a touch of Vanilla.

MID-TIER

Hahn, Cabernet, California

Inviting Red Cherry and Currant Jam Aromatics Complement notes of Vanilla and Caramel.

Parducci, Merlot, California

Flavors of Black Cherries and Plums followed by a Tea-Leaf Spiciness Adding Savor and Zest.

Lucky Star, Pinot Noir, California

Tart Cherry Flavor and Nicely Tangy texture with Light Tannins.

Ique, Malbec, Argentina

Intense Ruby-Red with Violet Hints in Color, it possesses Fruity Aromas which Remind One of Fresh Red Fruits and White Pepper.

Dalliance, Red Blend, New York

Aromas of Ripe Cherry, Blackberry and Rich Vanilla Oak. Flavors of Blackberry, Cinnamon Spice and Vanilla.

HIGH-TIER

Smith and Hook, Cabernet, California

A Bouquet Bursting with notes of mocha, coffee, toasted oak, vanilla, black-currant, and licorice.

Corvidae Rook, Merlot, Washington

It opens with fragrant black raspberry bouquet with hints of boysenberry.

Antigal Uno, Malbec, Argentina

Aromas of wild berry and dark plum with a hint of coffee that continue to the palate with smoke and vanilla joining through the persistent finish.

Conundrum, Red Blend, California

A rich, dark red, with aromas of ripe berries and plums, warmed by a hint of cocoa.

Moniker, Pinot Noir, California

Peppery, forest-floor aromas and black fruit flavors makes this wine taste bold and concentrated

WHITES

HOUSE

Coastal Vines, Chardonnay, California

On the medium dry side, with hints of honey and vanilla on the nose.

Coastal Vines, Pinot Grigio, California

Pale, straw-colored wine with light floral notes and vanilla on the nose.

coastal Vines, Sauvignon blanc, California

Complex, attractive aromas and flavors of Meyer lemons, yellow apples, honeysuckle.

Hacienda, Riesling, California

Aromas and flavors of pineapple cake and apple-peach strudel.

MID-TIER

Shannon Ridge, Chardonnay, California

Ripe fruit, pear-pineapple, green apple crispness and citrus undertones.

Corvidae Mirth, Chardonnay, California

Flavors of golden delicious apples, Meyer lemon and a hint of ripe tropical fruit

Lagaria, Pinot Grigio, California

Medium-bodied, with refreshing fruit, distinct character and balance.

Vigilance, Sauvignon Blanc, California

Aromas of fresh citrus, tropical fruits and Gala apples.

Debonne, Riesling, Mexico

Delicate raspberry aroma followed by fruity, lightly sweet, raspberry and Riesling flavors.

Parducci, Sustainable White Blend, California

Sustainable White has crisp, clean aromas and flavors of citrus and melon.

HIGH-TIER

Mer Soleil Santa Lucia Highland, Chardonnay, California

Opens up with the fresh, tropical scents of pineapple and citrus blossom.

Mer Soleil Silver, Chardonnay, California

Opens up with aromas of fruit blossoms and Meyer lemon.

Scarpetta, Pinot Grigio, Italy

Aromas of white flowers, stone fruits such as apricots and peach.

Emmolo, Sauvignon Blanc, California

Soft aromas of melon and white peach, with an underlying note of pantry spice.

Richter Estate, Reisling, Germany

Delicate nose of peach and lime.

\$75 Bartender Fee per bartender

Prices are subject to 22% taxable service charge and applicable sales tax.



BUBBLES

HOUSE

Coastal Vines, Brut, California

Aromas of berries and toast open up to flavors of ripe, red raspberries, and plums.

MID-TIER

Codorniu, Anna de Codorniu, Rose, Spain

Cherry and strawberry tones, aromas of red berries with faint notes of green apple

Codorniu, Cava, Spain

Very pale straw yellow color with a fine and elegant mousse with the typical fruity aromas of the traditional varietals.

Mionetto Prosecco, Italy

Intense fruity bouquet with a hint of golden apples.

HIGH-TIER

Le Grand Courtage ,Blanc de Blanc, France

With lemon, honeydew and apple flavors that seemingly never end, this fresh bubbly is a versatile accompaniment to any cuisine.

Le Grand Courtage, Rose, France

A deliciously seductive rose with aromas of young strawberry, Raspberry, and note of lilac and violets

Torresella Prosecco, Italy

Aromas of spring flowers, pear , apple creamy fruitiness that hints of almond

Zonin Prosecco, Italy

Excellent aperitif with the extremely delicate almond note that is typical of Prosecco.

\$75 Bartender Fee per bartender

Prices are subject to 22% taxable service charge and applicable sales tax.