

Seagate Convention Centre

**Catering
By**

AVI Foodsystems, Inc.



**2011
Banquet Menus**

Seagate Convention Centre

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By

AVI Foodsystems, Inc.

Terms and Conditions

**Welcome To Your Next Great Event
Planning For Perfection**

Welcome, and thank you for selecting AVI Foodsystems, Inc. and the SeaGate Convention Centre to hold your special event. We are very proud of our facilities and would like to take this opportunity to provide you with the following information to help you with planning and making your event run as smoothly as possible. We offer special event consulting and custom catering for all types of events and would be honored to help make each and every event planned with us, a special one for you.

Catering Event Policy

As the exclusive caterer for the SeaGate Convention Centre, AVI Foodsystems, Inc. is committed to providing the highest level of quality service to our clients and guests. In order to execute all events with the utmost professionalism, we require adherence to our deposit and guarantee policies. As exclusive caterers, all food and beverage intended for consumption within SeaGate Centre must be purchased through AVI Foodsystems, Inc.

Pre Planning

Your event is most important to us. To best serve you, we must require that the information for hosted events (show hours, meeting schedules, registration times and food catering information date, times, locations, estimated attendance, menu selections) be provided a minimum of six (6) weeks prior to the start of the event.

Please read the following and sign where indicated. This policy sheet will be an integral part of each of your signed Banquet Contracts.

Banquet Contract Policy

A signed copy of each Banquet Contract must be returned to the Catering Department within seven (7) business days after receipt. The signed contract with its stated terms & addendum (If applicable) constitutes the entire agreement between the client & AVI Foodsystems, Inc.

Tax Exempt Policy

If the customer is a tax-exempt organization, AVI Foodsystems, Inc. requires a copy of the Ohio Tax Exempt Certificate with your signed Banquet Contract. If a certificate is not received prior to invoicing, Ohio Sales Tax will be collected on all invoices.

Please note that no food or beverages of any kind may be brought into the facility by the event organizers, their guests or other invitees. Additionally, the State of Ohio's Health, Liquor & Insurance Regulations prohibits any leftover food or beverages to be taken from the premises (with the only exception being food or beverages donated to a charity). Contact your food & beverage representative for more information.

Food and Beverage Prices will be subject to 19% Service Charge and 6.75% Applicable Tax

AVI Foodsystems, Inc. offers a complete selection of beverages to compliment your function. The State of Ohio Liquor Laws regulates alcoholic beverages & services. AVI Foodsystems, Inc. is responsible for the administration of these regulations.

Alcoholic beverages may not be brought into the facility for sampling or consumption. We reserve the right to refuse alcohol service to intoxicated or under-age persons. Guests must be able to show proper picture identification, upon request, when ordering or consuming alcoholic beverages. Alcoholic beverages may not be removed from the premises.

Deposit Policy

A signed Banquet Contract and deposit are needed in order for services to occur.

We are required to receive full one hundred percent (100%) payment no later than two (2) weeks prior to the scheduled event, with a deposit six (6) months in advance of the event.

Should an event be canceled, the deposit will be non-refundable. Only if the space is rebooked will a refund be possible. The above policy may not be modified without the written consent of an executive officer of AVI Foodsystems, Inc.

Guarantee Policy

A guaranteed number of attendees of your event are required so that proper planning and execution can occur. Clients are responsible for payment of the final guaranteed number even if fewer guests actually attend the function.

The client assumes the responsibility to establish guaranteed attendance, as well as any changes made to the guaranteed number of guests. Guarantee changes must be communicated in writing and must meet the time constraints specified below.

In the event time constraints are not met, charges will be based on the original guarantee. A minimum guarantee guest count is required (ten) 10 working days prior to the event.

For Events of 1 to 500 Persons:

The guarantee shall be confirmed at least three (3) business days prior to the event.

For Events of 501 or more

The guarantee shall be confirmed at least five (5) business days prior to the event.

AVI Foodsystems, Inc. will allow for numbers greater than the guarantee by preparing for and requesting space for three percent (3%) over the guaranteed attendance, but not greater than thirty (30) guests.

Increases in attendance given after the final guarantee deadline will be subject to additional charges. AVI Foodsystems, Inc. cannot be responsible or liable for serving these additional guests but will make every effort to do so based upon availability of additional product, service staff, and space.

While clients may elect to finalize their account by check, credit card or cash, AVI Foodsystems, Inc. will process pre-approved client's credit card for any additional amount due or for any excesses on guarantees.

Moving products from the contract specified location to another location on the day of the event would have an associated charge of \$100 to \$400 dependent on the complexity of the move.

Both parties in writing must mutually agree upon any changes, revisions, additions, or deletions made on this contract. We believe adherence to these policies will provide assurance in that all parties have complete understanding of your event specifications. Thank you for your understanding and cooperation. We look forward to serving you.

Acknowledgement

This policy statement is part of your Banquet Contract. After carefully reading, please acknowledge these requirements by signing as indicated below and initial previous pages.

I, _____, agree to the statements as declared in this policy

Business Name: _____

Client Signature: _____ **Date:** _____

AVI Foodsystems, Inc. - Catering Sales Manager Dolly Keyes

Signature: _____ **Date:** _____

Deposit Amount Due: _____ **Date:** _____

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Send Payment to:

**SeaGate Convention Centre
C/O AVI Foodsystems, Inc.
Dolly Keyes
401 Jefferson Avenue**

Toledo, Ohio 43604

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Breakfast Buffet



The Continental

Assorted Danish and Muffins
 Preserves and Butter
 Assorted Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Tea
 \$ 8.75 per person

Premium Continental

Display of Seasonal Fruit
 Assorted Bagels, Muffins & Cinnamon Rolls
 Preserves, Cream Cheese and Butter
 Assorted Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Tea
 \$ 11.25 per person

Executive Power Breakfast

Display of Seasonal Fruit and Berries
 Individual Assorted Yogurts
 Granola, Dried Fruits and Nuts
 Assorted Healthy Breakfast Bars
 Assorted Muffins, Cinnamon Rolls and Assorted Bagels
 Preserves, Cream Cheese and Butter
 Assorted Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Tea
 \$13.50 per person

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Breakfast Buffet



Rise And Shine

Fresh Fluffy Scrambled Eggs
 Crisp Bacon Strips **or** Grilled Link Sausage
 Breakfast Potatoes
 Sausage & Gravy w/ Fresh Baked Biscuits
 Assorted Danish and Muffins
 Preserves and Butter
 Assorted Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Tea

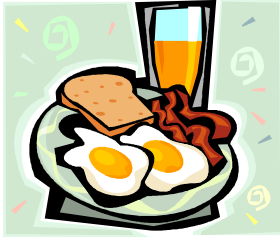
\$ 14.25 per person

Sunrise On The Seagate

Display of Seasonal Fruit and Berries
 Assorted Cereals with Milk
 Fresh Fluffy Scrambled Eggs
 Crisp Bacon Strips and Grilled Link Sausage
 Breakfast Potatoes
 Assorted Muffins, Cinnamon Rolls and Assorted Bagels
 Preserves, Cream Cheese and Butter
 Assorted Chilled Fruit Juices
 Coffee, Decaffeinated Coffee and Tea

\$ 15.75 per person

Prices Subject to 19% Service Charge and 6.75% Sales Tax



Plated Breakfast Menu

Summit Street Breakfast

Chilled Fresh Orange Juice
 Fresh Scrambled Eggs
 Crisp Bacon Strips **or** Grilled Link Sausage
 Breakfast Potatoes
 Assorted Muffins and Croissants, Preserves and Butter
 Coffee, Decaffeinated Coffee and Tea
 \$15.50 per person

Jefferson Street Breakfast

Chilled Orange Juice
 Fresh Fruit Salad
 Eggs Benedict
 Breakfast Potatoes
 Assorted Baked Breakfast Breads and Muffins, Preserves and Butter
 Coffee, Decaffeinated Coffee and Tea
 \$16.50 per person

Superior Street Breakfast

Chilled Orange Juice
 Fresh Fruit Salad
 Baked Vegetable Frittata
 O'Brien Potatoes
 Assorted Baked Breakfast Breads, Muffins and Croissants
 Preserves and Butter
 Coffee, Decaffeinated Coffee and Tea
 \$16.50 per person

Prices Subject to 19% Service Charge and 6.75% Sales Tax

The Convention Centre Brunch Buffet



*Chef Carved Ham **or** Beef

Cheesy Potato Casserole

Fresh Fluffy Scrambled Eggs

Bacon **or** Sausage Links

Chicken Ala King w/ Homemade Biscuits

Breakfast Potatoes O'Brien

Tossed Garden Salad **or** Betty's Salad

Breakfast Breads, Danish and Bagels
Preserves, Cream Cheese and Butter

Broccoli, Carrots & Cauliflower **or** Green Beans Almondine

Includes:

Chef's Dessert Table with Assorted Delights

Coffee, Decaf Coffee and Hot Tea

\$ 28.50 per person

* \$50 carving fee applies

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Ala-Carte

Assorted Canned Soft Drinks (Pepsi Products)	\$2.25 per can
Bottled Water	\$1.75 each
Assorted 10 ounce Bottled Juices	\$1.75 each
Regular or Decaffeinated Coffee, Selection of Teas	\$18.00 per gallon
Coffee with Flavorings Choices of Hazelnut, Vanilla, Carmel Served with the following Condiments: Chocolate Shavings, Cinnamon, Whipped Cream and Sugar in the Raw	\$24.50 per gallon
Lemonade or Iced Tea	\$14.50 per gallon
White Grape Juice Punch with Ginger Ale and Fresh Strawberries	\$16.50 per gallon
Assorted Donuts	\$25.00 per dozen
Bagels with Cream Cheese	\$25.00 per dozen
Cinnamon Rolls/ Pecan Rolls	\$28.00 per dozen
Assorted Fruit Danish& Muffins	\$28.00 per dozen
Individual Plain and Fruit Yogurt	\$2.00 each
Whole Fresh Fruit	\$18.00 per dozen
Freshly Baked Cookies- Chunky Chocolate, Oatmeal Raisin, Peanut Butter White Chocolate with Macadamia Nut	\$25.00 per dozen
Chocolate Brownies	\$25.00 per dozen
Assorted Petit Fours, Dessert Bars and Chocolate Dipped Strawberries	\$28.00 per dozen

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Holy Toledo! Are You Ready For A Break?

Break Menu

(Breaks offered for a of Maximum of Two Hours)

Coffee, Decaffeinated Coffee and Tea	\$3.50 per person
Coffee, Decaffeinated Coffee and Tea, Assorted Soft Drinks and Bottle Water	\$5.50 per person
Coffee, Decaffeinated Coffee and Tea, Select Two -Assorted Donuts and Muffins & Bagels	\$6.50 per person
Coffee, Decaffeinated Coffee and Tea, Assorted Soft Drinks, Bottle Water and Freshly Baked Cookies	\$7.50 per person
Sweet & Salty Snacks Assorted Soft Drinks, Water, Coffee, Decaffeinated Coffee and Tea Individual Bags of Potato Chips and Pretzels, Freshly Baked Cookies and Brownies	\$7.95 per person
Ballpark Break Popcorn, Roasted Peanuts, Caramel Corn Nacho Chips with Cheese Assorted Soft Drinks and Water	\$8.25 per person
Healthy Snacks Assorted Healthy Bars, Whole Fruit, Trail Mix Vegetable Tray with Spinach Dip Assorted Gatorade and Bottle Water	\$8.25 per person
Bulk Water Service Per 100 Guest Includes paper Cups	\$25.00

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Downtown Deli Lunch Buffet

Garden Greens with Tomatoes, Cucumbers,
Purple Onion Rings, Seasoned Croutons
Herb Vinaigrette and Ranch Dressings

Vegetable Pasta Salad

Potato Salad

Country Coleslaw

Selection of Sliced Ham, Turkey, Roast Beef, Salami
Sliced Swiss, American & Cheddar Cheeses
Sliced Tomatoes and Lettuce

Potato Chips

Assorted Deli Breads and Condiments

Sweet & Dill Pickles with Ripe Black & Green Olives

Assorted Cookies, Brownies & Lemon Squares

Coffee, Decaffeinated Coffee and Tea
\$ 17.50 per person

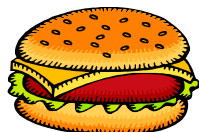
Assorted Canned Soft Drinks \$2.25 each
And Bottled Water \$1.75 each

May be offered with lunch Charges will be based on consumption.

(Minimum guaranteed attendance of 12 guests is required)

Prices Subject to 19% Service Charge and 6.75% Sales Tax

The Buckeye Burger Lunch Buffet



Coleslaw Vinaigrette

Rodeo Chili

Served with Assorted Hot Sauces
Shredded Three Cheese Blend
Diced Onions

Corn Bread with Butter

“Build Your Own” Hamburgers
Your Choice of Sliced Tomatoes, Lettuce
Sliced American and Swiss Cheese
Bacon Strips, Marinated Sliced Mushrooms,
Red Onion Rings, Sliced Dill Pickles,
Mustard, Mayonnaise, Tomato Ketchup

Seasoned Potato Wedges

Assorted Pies and Cobblers

Coffee, Decaffeinated Coffee and Tea

\$ 18.50 per person

Assorted Canned Soft Drinks \$2.25 each and Bottled Water \$1.75 each
May be offered with lunch Charges will be based on consumption.

**Addition of Grilled Chicken Breasts \$2.75 per person additional charge

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Taste of Italy Lunch Buffet



Caesar Salad with Croutons
Mixed Field Greens with Cherry Tomatoes and Garlic Croutons
Caesar Dressing and Herb Vinaigrette

Antipasto Salad
(Salami, Provolone, Artichokes, Red Onion, Olives Pepper Rings)

Grilled Tuscan-Style Breast of Chicken

Penne Pasta & Tri-Color Cheese Tortellini
Alfredo Sauce and Fire-Roasted Marinara Sauce

Freshly Grated Parmesan Cheese and Red Pepper Flakes

Herb Garlic Bread

Lemon Bars & Frosted Walnut Brownies

Coffee, Decaffeinated Coffee and Tea
\$18.75 per person

Assorted Canned Soft Drinks \$2.25 each and Bottled Water \$1.75 each
May be offered with lunch charges will be based on consumption.

Prices Subject to 19% Service Charge and 6.75% Sales Tax

South of the Border Lunch Buffet



Your Choice of Soup **or** Salad

Tortilla Soup
Topped with Corn Tortilla Chips

Chopped Iceberg Lettuce with Grape Tomatoes
Shredded Cheddar Cheese & Baked Tortilla Strips, Ripe Olives Slices
Southwestern Ranch Dressing

Santa Fe Corn & Black Bean Salad

Taco/Fajita Bar
Soft Flour Tortillas & Crunchy Corn Shells

Marinated Strips of Grilled Chicken
Seasoned Taco Beef
Sautéed Bell Peppers and Onions
Mild & Hot Salsa
Sour Cream, Guacamole
Shredded Three Cheese Blend, Sliced Mild & Hot Jalapenos

Spanish Rice

Refried Beans

Crisp Tortilla Chips with Hot Chili Con Queso

South of the Border Cinnamon Crisp

Coffee, Decaffeinated Coffee and Tea
\$18.50 per person

Assorted Canned Soft Drinks \$2.25 each and Bottled Water \$1.75 each
May be offered with lunch charges will be based on consumption.

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Oriental Express Lunch Buffet



Won Ton Soup **or** Egg Drop Soup
Diced Scallions

Mixed Greens Salad with Mandarin Oranges
Sliced Almonds, Purple Onion
Citrus Vinaigrette

Beef Teriyaki

Sesame Chicken

Fried Rice and White Rice

Stir-Fried Vegetables

Soy Sauce & Sweet & Sour Sauce

Fortune Cookies & Almond Cookie

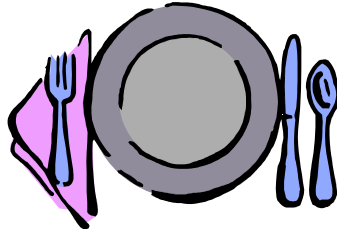
Coffee, Decaffeinated Coffee and Tea

\$18.75 per person

Assorted Canned Soft Drinks \$2.25 each and Bottled Water \$1.75 each
May be offered with lunch charges will be based on consumption.

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Plated Luncheon Options



The Following Lunches Include a Choice of
Entrée, Salad, Vegetable, Appropriate Starch, Dessert

Luncheon Salads (Select One Item)

Fresh Baby Spinach and Romaine
Bean Spouts, Chopped Egg, Bacon Pieces
Honey French Dressing
Caesar Salad with Tomato, Herb Croutons and Grated Parmesan

Chopped Crisp Iceberg and Romaine Lettuce
with Diced Cucumber, & Tomato
Shredded Cheddar Cheese
Ranch Dressing

Mixed Greens
Walnut Halves, Red Onion, Cucumbers, Feta Cheese
Dried Cranberries
Poppy Seed Dressing

Assorted Rolls and Butter

Plated Luncheon Continued...

Herb Marinated Chicken Breast with Mushroom Marsala Sauce	\$18.50
Fontina Encrusted Chicken Breast with Chipolte Butter Sauce	\$18.50
Chicken Florentine Stuffed w/Spinach, Mushrooms, Shallots & Goat Cheese Topped with Red Pepper Cream Sauce	\$19.25
Garlic-Rubbed, Roasted Pork Loin with Bourbon-Apple Chutney	\$18.75
Homemade Yankee Pot Roast with Vegetable Ragout	\$18.50
Slow Roasted Turkey Breast with Gravy	\$18.50
Grilled Salmon Filet with Lemon Caper Dill Sauce	\$19.75
Basil, Roma Tomato, Mozzarella Tart with Field Greens	\$18.50
Roasted Portabella Mushroom Stuffed with Spinach & Goat Cheese With a Red Pepper Coulis	\$18.75

Desserts

Carrot Cake with Cream Cheese Icing

Creamy New York Style Cheesecake with Choice of Topping
Cherry, Blueberry and Praline

Chocolate Layered Cake

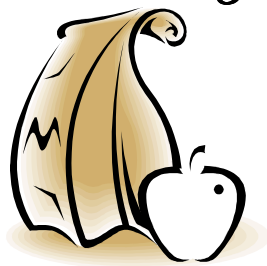
Red Velvet Cake with Cream Cheese Icing

Assorted Fruit Cobbler

Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea

Prices Subject to 19% Service Charge and 6.75% Sales Tax

The Brown Bag Lunch



Our Chef and his staff offer the following sandwiches
Prepared with his appropriate selection of breads and sliced cheeses

Each Brown Bag Lunch will include
A Bag of Chips
Piece of Whole Fresh Fruit (apple, banana or orange)
Freshly Baked Gourmet Cookie

Please Select a Maximum of Three Options for Your Event

Grilled Chicken Breast
Modified Club with Ham & Turkey
Ham & Cheese
Roast Beef & Cheese
Smoked Turkey & Cheese
Chicken Salad
Tuna Salad

All Sandwiches include Lettuce & Tomato

Vegetarian (Please Specify with or Without Cheese)

All brown bag lunches include
Salt, pepper, condiments, plastic utensils, wetnap and napkins
\$11.25

Beverages – Charged Based upon Consumption

Assorted Canned Soft Drinks \$2.25

Bottled Waters \$1.75

Assorted Bottled Fruit Juices \$2.50

Prices Subject to 19% Service Charge and 6.75% Sales Tax

Dinner Buffet



Salad Selections (Please Select One)

SeaGate House Salad
Iceberg & Romaine
Cherry Tomatoes, Sliced Cucumber
Shredded Cheese, Seasoned Croutons
Creamy Ranch Dressing

Caesar Salad
Romaine, Grape Tomatoes, Shredded Parmesan
Seasoned Croutons
Caesar Dressing

Betty's Salad
Spinach & Romaine, Bean Sprouts
Bacon Pieces, Chopped Egg
Betty's Dressing

Assorted Warm Rolls
Whipped Butter

Entrees
(Please Select Two)

Beef Tips, Mushrooms & Gravy
 (Served with Buttered Egg Noodles)
 Chicken Cordon Bleu
 Chicken Marsala
 Stuffed Chicken Breast
 (Sage Stuffing or Wild Rice Blend)
 Chicken Florentine
 (Filled with Spinach, Mushroom, Shallots & Goat Cheese)
 Chicken Teriyaki
 Beef & Cheese Lasagna
 Roasted Turkey and Gravy
 Penne Pasta with Red Peppers and Asparagus with Gouda Cheese Sauce
 Vegetable Lasagna

Starch
(Select One- or Two Add \$1.25)

Herb Roasted Red Skin Potatoes
 Whipped Garlic Potatoes
 Cheesy Potato Casserole
 Wild Rice Blend
 Rice Pilaf

Vegetable
 Chef Choice to Compliment Selected Entrees

Dessert
(Please Select One)

Assorted Sheet Cakes
 Assorted Fruit Pies
 Cheesecake with Cherry Topping
 Assorted Gourmet Cookies

Decaf and Ice Water at Guest Tables
 *Regular Coffee and Tea on Request

\$24.50
 Pricing does not include 19% service charge and sales tax

SeaGate Served Dinner Menus

Salad

Spring Mix, Baby Spinach, Red Onion, Tomato
Shaved Asiago, Seasoned Croutons
Raspberry Vinaigrette

Spring Mix with Almond Crusted Allouette Truffle
Yellow & Red Pepper
Champagne Vinaigrette

Mixed Greens with Mandarin Oranges,
Sun dried Cherries, Walnuts
Citrus Dressing

Mixed Greens and Endive
Roasted Peppers, Artichokes, Goat Cheese
Raspberry Vinaigrette

Radicchio and Spring Mix
Marinated Julienne Carrots and Cucumber
Balsamic Dressing

Served with Warm Artisan Rolls
Whipped Butter

Dinner Entrees

Chicken

Chicken Fontina - Herb Encrusted Chicken Breast with Diced Tomatoes, Scallions, Chipolte Butter Sauce, Topped with Fontina Cheese
\$25.50

***Chef Signature Chicken Napolitano** – Two petite Chicken Breast Layered with Sautéed Spinach, Roasted Mushrooms, Sun dried Tomato, Topped with Tomato Proschuitto Sauce
\$28.50

Chicken Picatta – Sautéed Chicken Breast with Lemon Caper Sauce

Chicken Asiago – Sautéed Chicken Breast Topped with Sautéed Spinach Red Pepper Strips, Shaved Asiago Cheese, with Asiago & Sun dried Tomato Sauce
\$28.50

Chicken Marsala – Sautéed Chicken Breast with Marsala Wine Sauce & Mushrooms
\$25.50

Stuffed Chicken Breast – Choice of Wild Rice Blend or Sage Stuffing, Served with Supreme Sauce
\$25.50

Chicken Florentine – Chicken Breast Filled with Spinach, Mushrooms, Shallots and Roasted Red Peppers Sauce
\$28.50

Beef

Tuscan Seared Beef Tenderloin Filet – Filet on Portabella Cap, Sautéed Shallots, Feta Crumbles, Brandy Infused Demi Glace
\$36.50

Tenderloin Allouette- Beef Filet with Mushroom Allouette and Green Peppercorn Sauce
\$35.50

Beef Tenderloin Filet – Topped with Cabernet Reduced Demi
\$34.50

Beef Oscar – Two Petite Tenderloin Filet Topped with Crab and Hollandaise Sauce
\$38.50

Pricing does not include 19% service charge and sales tax

Dual Entrée Dinners

Caribbean Duo- Beef Tenderloin Filet with Three Citrus-Basil Roasted Large Shrimp with Port Demi Sauce
\$38.75

Tuscany Duo- Petite Beef Tenderloin Filet with Chicken Asiago and Sun dried Tomato Sauce
\$38.75

Seafood

Aronoff Marinated Salmon Filet – Served with Ginger Soy Sauce Topped with Sesame Seeds
\$32.50

Pan Seared Tilapia – With a Lemon Caper Sauce
\$29.75

Vegetarian

Stuffed Portabella – Mushroom Filled with Spinach & Cheese Mousse, Red Pepper Cream Sauce, Served with Roasted Vegetables
\$26.75

Crispy Risotto Cakes - with Wild Mushrooms and Shallots, Chef Choice Vegetables
\$26.75

Roasted Roma Tomato Tart- Phyllo Shell filled with Roam Tomatoes, Buffalo Mozzarella & Basil Served on a Bed of Field Greens Drizzled with Balsamic Vinaigrette
\$26.75

Pricing does not include 19% service charge and sales tax

Desserts

Specialty Dessert Served in Martini Glass

Downtown Toledo Chocolate Covered Cheesecake
With Painted Plate, Whipped Topping Berries & Mint Leaf

Raspberry White Chocolate Brule's Cheesecake
With Painted Plate, Whipped Topping Berries & Mint Leaf

Chocolate Espresso Martini
Topped with Chocolate Espresso Brownie & Mint Leaf

Vanilla Bean Martini
Topped Raspberry White Chocolate Cheesecake Brule's & Mint Leaf

Black Forest Torte Cake

7- Layer Tuxedo Layered Cake

7- Layered White Chocolate Raspberry Cake

Oreo Cheesecake

Strawberry Extravaganza Cheesecake

Café'

Theme Station Dining Selections

(Suggest Selecting 4 to 5 Stations)

Bistro Station

Fresh Vegetable Crudités

Red, Yellow & Green Pepper Strips, Broccoli & Cauliflower Floweret's
Celery & Carrots Sticks

Garnished with Whole Vegetables

Served with Roasted Red Pepper Dip & Ranch Dip

Artichoke Parmesan Dip Served Warm

Served with Sliced Baguettes & Fire Roasted Bruschetta Breads

Hummus Dip

Taboulley

Served with Fresh & Roasted Pita Wedges

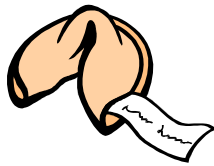
Cheese Display with Whole Wedges & Sliced Cheeses

Garnished with Whole Apples, Pears & Red & Green Grapes

Gourmet Crackers & Wafers

\$6.75

Asian Station



Chicken Sate' with Peanut Dipping Sauce

Beef, Broccoli, Onion, Peppers, Water chestnuts in Teriyaki Sauce

Pot Stickers

Dipping Sauces to Include Ginger Teriyaki & Spicy Mustard

Vegetable Fried Rice

Lo Mein

Fortune Cookies

\$7.75

Pricing does not include 19% service charge and sales tax

The Edible Salad Martini
A Meal in a Glass
(Please Select Two from the Following)

Greek Salad Martini
Chopped Greens, Diced Tomatoes & Cucumber
Red Onion, Kalamata Olives
Feta Cheese Crumbles
Tossed in Greek Dressing

Caesar Salad Martini
Chef Tossed Chiffonade of Romaine
Asiago Cheese, Sliced Grape Tomatoes
Tossed with Zesty Caesar Dressing

Potato Martini
Diced Yukon Gold & Idaho Potatoes
Butter Cream sauce
Topped with Shredded Three Cheese Blend & Sour Cream & Chives

Forest Mushroom Orzo Martini
Creamy Orzo laced with Saffron, Sun dried Tomatoes
Topped with Wild Mushroom Ragout

\$6.75

Pricing does not include 19% service charge and sales tax

Tour of Italy



Italian Salad

Romaine & Iceberg, Shredded Mozzarella, Sliced Ripe Olives
Pepperchini, Red Onions, Diced Tomatoes
Tossed with Italian Dressing

Gazpacho Soup

Deep Fried Risotto with Marinara Dipping Sauce

Sausage Encroute

Italian Sausage in Puff Pastry
Served with Honey Mustard & Hearty Grain Mustards

Farfalle Pasta with Grilled Chicken
Mushrooms, Broccoli Floweret's, Red Peppers
Grilled Chicken Strips
Tossed with Asiago Cream Sauce

Shaved Asiago Cheese

Herb Roasted Sliced Baguettes, Bread Sticks
Whipped Herb Butter Spread

\$7.75

Pricing does not include 19% service charge and sales tax

Americana Carving Station
Following to be Carved for Petite Sandwiches
(Please Select One)

Herb Encrusted Prime Rib Served with Rich Au Jus \$9.25

Beef Tenderloin Served with a Green Peppercorn Sauce \$9.50

Roasted Turkey Breast with Apple Ginger Chutney \$4.75

Honey Glazed Ham with Dijon & Hearty Grain Mustards \$4.75

Top Round of Beef \$4.75

Soft Baked Silver Dollar Rolls

Spud Station

Trilogy of Whipped Potatoes
 Red Skin, Yukon & Idaho
 And
 Whipped Sweet Potatoes
 Golden Brown Marshmallow Topping

Following Topping to Include
 Bacon Pieces, Ham Bites
 Shredded Three Cheese Blend
 Scallions
 Cinnamon Sugar
 Whipped Butter

Butter Cream Sauce
 Warm Maple Syrup
\$7.25

Pricing does not include 19% service charge and sales tax

Taste of Tropics

Fruit Display
Cantaloupe, Honey Dew, Pineapple
Red & Green Grapes
Served with Kahlua Dip

Chicken & Pineapple Kabobs
On Bed of Jasmine Scented Rice

Petite Crab cakes
Served with Red Pepper Aioli Sauce

Bacon Wrapped Waterchestnuts
\$8.25

Pasta Station



Tossed Caesar Salad

Penne Pasta with Sun dried Tomatoes, Artichokes, Peppers

Tortellini Carbonara with Proscuitto

Shredded Parmesan Cheese

Garlic Bread
\$6.75

Pricing does not include 19% service charge and sales tax

It's Greek to Me!

Greek Style Gyro
Served with Pita Bread
Taziki Sauce, Diced Tomatoes, Cucumbers, Onions & Lettuce

Grape Leaves
Yogurt Dipping Sauce

Hummus
Fresh & Toasted Pita Wedges

Spanakopita
\$8.25

***Following May be Added to Any Station**

Shrimp Display
Large Cocktail Shrimp Iced in Bowl
(Suggest 4 to 5 per guest)
Cocktail Sauce
Fresh Lemon Wedges
\$ 2.25 Per Piece

Pricing does not include 19% service charge and sales tax

Tids & Bits Station
(Please Select Four)

Vegetable Tray with Ranch Dip

Assorted Cheese Tray with Crackers

7- Layer Mexican Dip with Tortilla Chips

Spinach Dip with Cubed Pumpernickel

Hummus with Fresh & Toasted Pita Wedges

Seasoned Boneless Chicken Bites

Dipping Sauces

Honey, BBQ, Bluecheese, Buffalo

Stuffed Mushroom Caps with Spinach & Cheese Mousse

Meatballs

(Your Choice of Sauce – Swedish – Sweet & Sour – BBQ)

Jalapeno Poppers with Wild berry Sauce

Fried Macaroni & Cheese

BBQ Rib Tips

Bacon Wrapped Waterchestnuts

Deep Fried Risotto with Marinara Dipping Sauce

Artichoke Parmesan Dip with Sliced Baguettes

\$17.50

Pricing does not include 19% service charge and sales tax

Decadent Dessert Station

Assorted Cakes and Tortes

Assorted Trifles

Assorted Dessert Bars & Gourmet Cookies

Decaf & Regular Coffee, Hot Tea

\$6.75

Flavored Coffee Station

Sugar Free French Vanilla

Hazelnut

Mocha

Hot Tea

Lemon Wedges

White & Dark Whipped Topping

Nutmeg

Cinnamon

Chocolate Shavings

\$2.75

Pricing does not include 19% service charge and sales tax

Bar Offerings

The Best Bar Service – Bar None ...

If cocktails are to be part of your event, our cup runneth over with everything you need...the set-ups, the bartenders and the quality alcoholic beverages... everything to keep the hospitality flowing smoothly.

Our experienced bartenders are skilled at mixing up a great drink and have on hand a choice varied of liquor.

Hosted Bar

Premium Brands

<u>1hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
\$8.75	\$11.50	\$14.00	\$14.50	\$16.25

Deluxe Brands

<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
\$10.50	\$13.25	\$15.00	\$16.50	\$17.75

** Imports: Molson, Labatt, etc

** Cordial and Cognac available on request at additional charges

Host Bar: The host pays for all beverages consumed. Above prices are per guest. A complimentary bartender is provided for every 100 guests. Each additional bartender will be provided at \$18 per hour labor charge.

All events with 100 or less guest will be charged labor.

Please remember: Ohio state law prohibits the serving of alcoholic beverages to patron under the age of 21 and that no alcoholic beverage may be brought for consumption into the SeaGate Convention Centre.

Please add 19% service charge and applicable state tax to the above prices.

Cash Bar

Premium Brands

Domestic Beer	Wine	Mixed Drink	Soda/ Juice/Water	Martini/ Manhattan
\$4.50	\$6.00	\$6.00	\$1.50	\$8.00

Deluxe Brands

Bottled Beer	Wine	Mixed Drink	Soda/ Juice/Water	Martini/ Manhattan
\$5.50	\$7.00	\$7.00	\$1.50	\$9.50

**Imports: Heineken, Corona, Molson, Labatt, etc

** Cordial and Cognac available on request at additional charges

Cash Bar: The individual guest pays for all beverages consumed in cash. A Bartender is provided for every 100 guests. If bar sales exceed \$300.00 per bartender-working a five-hours time period, the bartending charge will be waived. Otherwise, a \$18.00 per hour bartending fee per bartender working will be applied.

Please remember: Ohio state law prohibits the serving of alcoholic beverages to patron under the age of 21 and that no alcoholic beverage may be brought into the SeaGate Convention Centre.

Premium Beer and Liquor

Bottled Budweiser and Budweiser Light

* O'Douls available

Smirnoff Vodka

Tangueray Gin

Bacardi Rum

Captain Morgan Rum

Canadian Club Whiskey

Dewars Scotch

Jim Beam Bourbon

Peachtree Peach Schnapps

Kahlua

Deluxe Beer and Liquor

Bottled Michelob and Michelob Light,

**O'Douls ,Labatt, and Molson

Absolute or Stoli Vodka

Tanqueray Gin

Mount Gay Rum

Captain Morgan Rum

Crown Royal Whiskey

Chivas Regal Scotch

Jack Daniels or Maker's Mark Bourbon

Peachtree Peach Schnapps

Kahlua

(Miller or Coors products available on request)

Other brands are available and must be approved prior to contracted event.
Please offer your suggestions on brands you would like to see available and we
will do our best to accommodate your needs.