



SEAGATE CENTRE
2012 CATERING MENU





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ALL PRICES ARE SUBJECT TO 19% SERVICE CHARGE & 6.75% SALES TAX.
PRICES ARE SUBJECT TO CHANGE



BREAKFAST

CONTINENTAL ~ BUFFET ~ SERVED

CONTINENTAL BREAKFAST

GOOD MORNING TOLEDO \$8.25

Assorted Baked Muffins, Danish & Bagels
with Fruit Preserves, Cream Cheese & Butter

HEALTHY START \$9.75

Fresh Fruit Tray
Assorted Baked Muffins, Danishes & Bagels
Assorted Yogurt
with Fruit Preserves, Cream Cheese & Butter

POWER BREAKFAST \$12.50

Assorted Fresh Seasonal Fruit
Individual Assorted Yogurt & House Granola
Assorted Cold Cereals & Milk
Assorted Baked Muffins, Cinnamon Rolls & Bagels
with Fruit Preserves, Cream Cheese & Butter

BOXED BREAKFAST \$10.50

Bagel with Cream Cheese, Fresh Fruit Cup,
Yogurt & Granola Bar

- UPGRADES - ADD \$5.00 EACH -

BREAKFAST BURRITO

Scrambled Egg, Sausage & Grated Cheddar Cheese
Wrapped In Flour Tortilla and Served with Salsa

CROISSANT SANDWICH

Scrambled Egg, Crisp Bacon or Baked Ham
Cheddar Cheese

ENGLISH MUFFIN SANDWICH

Scrambled Egg, Sliced Ham and Cheddar Cheese

All Above Served with Fresh Brewed Starbucks™ Coffee, Tea & Assorted Juices



BREAKFAST ~ BUFFET

THE SEAGATE BREAKFAST \$14.25

Fluffy Scrambled Eggs

- Select One -

Grilled Link Sausage

Crispy Bacon Strips

Turkey Bacon

Grilled Smoked Ham

- Select One -

Breakfast Potatoes

Potatoes O'Brien

French Toast with Warm Maple Syrup

Homemade Biscuits & Sausage Gravy

Assorted Cereal with Milk, Served with Whole Bananas

THE MONROE STREET BREAKFAST \$16.25

Fluffy Scrambled Eggs with Sautéed Mushrooms, Onions,
Red & Bell Peppers, Shredded Cheese, Chives, Salsa

- Select One -

Grilled Link Sausage

Crispy Bacon Strips

Turkey Bacon

Grilled Smoked Ham

- Select One -

Breakfast Potatoes

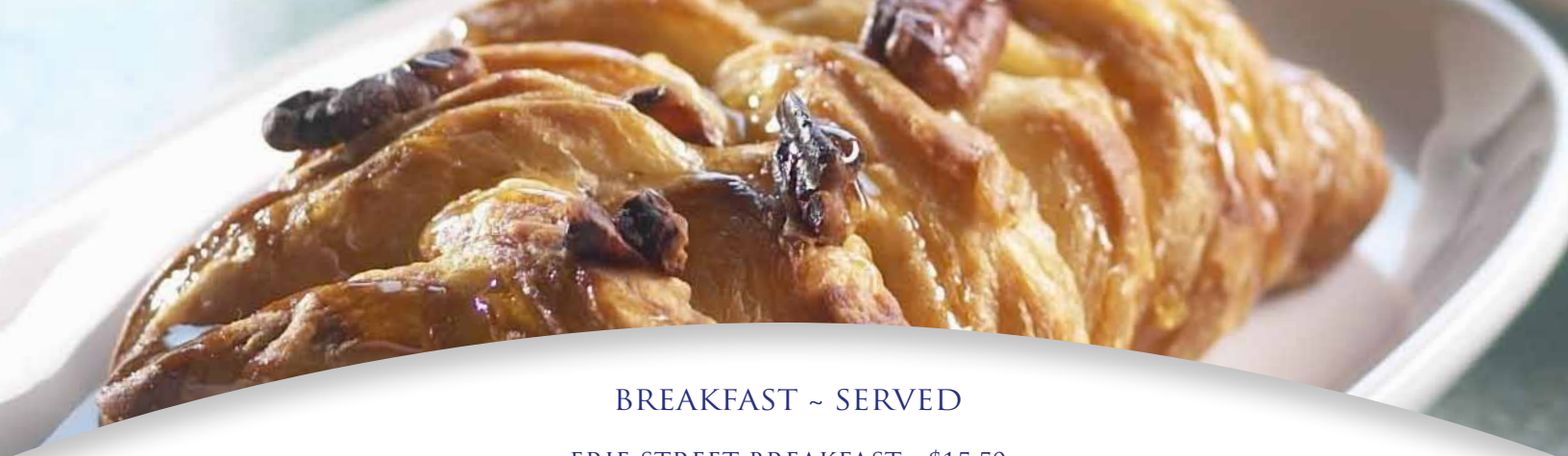
Potatoes O'Brien

French Toast with Warm Maple Syrup

Homemade Biscuits & Sausage Gravy

Assorted Cereal with Milk, Served with Whole Bananas

*Breakfast Buffets are Served with Fresh Seasonal Fruit, Assorted Baked Muffins & Bagels,
Fruit Preserves, Cream Cheese and Butter,
Fresh Brewed Coffee, Tea and Assorted Juices*



BREAKFAST ~ SERVED

ERIE STREET BREAKFAST \$15.50

STARTERS

- Select One -

- Cup of Fresh Fruit and Berries
- Pecan Cinnamon Rolls
- Assorted Fruit Danish
- Assorted Donuts & Muffins
- Assorted Bagels

ENTREES

- Select One -

- Fresh Scrambled Eggs
- Fresh Scrambled Eggs with Cheddar Cheese, Chives and Diced Tomatoes
- Egg & Cheese Strata
- Sausage & Cheese Breakfast Burrito
- Breakfast Sandwich

ACCOMPANIMENTS

- Select One -

- Breakfast Potatoes
- Potatoes O'Brien
- Cheesy Potato Casserole
- Buttermilk Pancakes with Warm Maple Syrup

- Select One -

- Grilled Link Sausage
- Crispy Bacon Strips
- Turkey Bacon
- Grilled Smoked Ham

Served with Warm Biscuits & Butter, Fresh Brewed Coffee, Tea and Assorted Juices



ALA-CARTE AND BREAKS

ALA CARTE

BEVERAGES

Assorted Canned Soft Drinks (Pepsi Products)	\$2.25
Bottled 10 Oz Spring Water	\$1.75
Bottled 20oz Aquafina Water	\$2.75
Bulk Water Service (Per 100 Guest)	\$25.25
Assorted 10 Oz Bottled Juices	\$1.75
Coffee, Decaffeinated	\$18.00 per Gal
Gourmet Coffee Bar with Flavored Syrups, Chocolate Shavings, Cinnamon & Whipped Cream	\$25.00 per Gal
Lemonade & Iced Tea	\$14.50 per Gal

PASTRIES & DESSERTS

Assorted Bagels with Cream Cheese, Butter & Preserves	\$25.00 doz
Assorted Donuts	\$25.00 doz
Assorted Mini Muffins	\$25.00 doz
Cinnamon Rolls	\$28.00 doz
Assorted Fresh Baked Gourmet Cookies	\$25.00 doz
Chocolate Fudge Brownies with Nuts	\$25.00 doz
Assorted Dessert Bars	\$28.00 doz

SNACKS

Potato Chips	\$12.00 lb
Pretzels	\$12.00 lb
Tortilla Chips	\$12.00 lb
Party Mix	\$16.00 lb
Fancy Mixed Nuts	\$22.00 lb

INDIVIDUAL ITEMS

Bags of Potato Chips or Pretzels	\$1.50
Plain & Flavored Yogurts	\$2.50
Whole Fresh Fruit	\$1.75
Chocolate Dipped Strawberries	\$2.00



HOLY TOLEDO ~ ARE YOU READY FOR A BREAK?

SWEET & SALTY \$9.50

Healthy Bars, Party Mix
Vegetable Tray with Ranch Dip
Assorted Gourmet Cookies
Assorted Soft Drinks or Bottled Waters

HOMERUN \$8.75

Popcorn, Roasted Peanuts, Carmel & Cheese Popcorn Mix
Warm Nacho Cheese & Tortilla Chips
Assorted Soft Drinks or Bottled Waters

SNACK BOX \$8.75

Granola Bar, Sun Chips, Almonds & Gourmet Cookie
Assorted Soft Drinks or Bottled Water

ICE CREAM PARLOR \$7.25

Variety Of Ice Cream Bars
Root Beer Floats
*A Server Fee Will Be Required
Assorted Soft Drinks or Bottled Waters

PIZZERIA \$9.50

Cheese, Pepperoni & Deluxe Pizza (2 Slices Per Guest)
Bread Sticks with Roasted Marinara Sauce
Parmesan Cheese
Assorted Soft Drinks and Bottled Water

STARBUCKS COFFEE BREAK \$8.25

We proudly brew Starbucks™ Coffee
Served with Gourmet Cookies, Granola Bars & Chex Mix



LUNCH

BUFFET ~ SERVED ~ EXPRESS

BUFFET LUNCH

DOWNTOWN DELI BUFFET \$16.25

Sliced Baked Ham, Roasted Turkey, Salami, Roast Beef
American, Swiss & Colby Cheese

Sliced Ripe Tomatoes, Sliced Dill Pickles and Lettuce
Assorted Deli Breads, Rolls & Condiments

Individual Bags Of Potato Chips & Pretzel Twist

Assorted Gourmet Cookies & Fudge Brownies

- Select Three -

Seagate House Salad

*(Iceberg & Romaine, Cherry Tomatoes, Cucumber, Shredded Cheese, Seasoned Croutons
and Choice of Dressing)*

Soup

Greek Salad

Raw Vegetable Tray With Ranch Dip

Texas Red Skin Potato Salad

Oriental Cole Slaw

Creamy Cole Slaw

Broccoli & Golden Raisin Salad

Tri Color Tortellini Salad

Fruit Salad

- UPGRADES - ADD \$5.00 EACH -

White Albacore Tuna Salad

Chunky Chicken Salad with Sliced Red & Green Grapes

Hummus & Tabbouleh with Pita Wedges

All Lunch Buffets Are Served with Coffee, Iced Tea, & Iced Water



TASTE OF ITALY BUFFET \$17.50

Italian Wedding Soup, Served with Parmesan Herb Crisps

Antipasto Salad

Caesar Salad

Tomato, Basil & Mozzarella Marinated Salad

Fresh Baked Italian Sub

Displayed On Butcher Block Cut In 3" Serving Pieces

Includes Genoa Salami, Prosciutto, Deli Ham

Provolone Cheese, Italian Dressing, Leaf Lettuce

Purple Onion Rings, Sliced Tomato, Ripe Olives

Banana Peppers, Oil & Vinegar

Grilled Tuscan Vegetables In A Sundried Tomato Tortilla Wrap

Chicken Caesar In A Spinach Tortilla Wrap

Cannoli, Lemon Bars & Fudge Brownies

BUCKEYE BURGER BUFFET \$17.25

- Select Three -

Coleslaw Vinaigrette

Homemade Baked Beans

Spicy Texas Chili Or Chef's Choice Soup

Cajun Potato Wedges

Ohio Corn On The Cob (Seasonal)

- Build Your Own Burger -

Grilled Angus Beef Burgers

*Grilled Chicken Breast Add \$2.50

Toppings To Include:

Sliced Ripe Tomatoes, Sliced Onions, Lettuce Leaves

American & Swiss, Blue Cheese Crumbles, Crisp Bacon Strips

Marinated Sliced Mushrooms, Sliced Dill Pickles

Mustard, Ketchup, Mayonnaise

Assorted Fruit Pies

All Lunch Buffets Are Served with Coffee, Iced Tea, & Iced Water



SOUTHWESTERN LUNCH BUFFET \$18.50

Chopped Iceberg Lettuce with Grape Tomatoes, Cucumbers
Shredded Cheddar Cheese & Baked Tortilla Strips, Ripe Olives and 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 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

ORIENT EXPRESS BUFFET \$18.75

Won Ton Soup

Mixed Field Greens with Mandarin Orange Sections,
Sliced Toasted Almonds Served with Citrus Vinaigrette

Vegetable Spring Rolls

Beef Teriyaki

Sesame Chicken

Fried Rice and White Rice

Stir-Fried Vegetables

Soy Sauce, Sweet & Sour Sauce and Hot Mustard

Fortune Cookies

All Lunch Buffets Are Served with Coffee, Iced Tea & Iced Water



SERVED LUNCHEON

ENTREES

CHICKEN FONTINA \$18.75

Herb Encrusted Chicken Breast with Diced Tomatoes, Scallions, Chipotle Butter Sauce, Topped with Fontina Cheese
Served with Rice Pilaf and Whole Green Beans with Diced Red Peppers

CHICKEN MARSALA \$18.75

Sautéed Chicken Breast with Mushroom Marsala Sauce
Served with Angel Hair Pasta Nest and Italian Blend Vegetable

YANKEE POT ROAST \$19.25

Homemade Pot Roast with Oven Roasted Vegetables

GRILLED SALMON FILET \$19.75

Drizzled with a Lemon Butter Sauce
Served with Seasoned Red Skin Potatoes and Broccoli with Butter Cream Sauce

ROASTED PORTABELLA \$18.75

Stuffed with Spinach & Goat Cheese with Red Pepper Coulis
Served with Glazed Baby Carrots

LAKE ERIE PERCH OR WALLEYE \$18.75

Roasted and Seasoned Potato Wedges, Creamy Cole Slaw

SLOW ROASTED TURKEY BREAST \$18.75

Served with Sage Dressing And Gravy
Served with Red Skin Mashed Potatoes and Vegetable Medley

COBB SALAD \$14.50

Smoked Turkey, Crisp Bacon, Chopped Egg, Green Onion
Blue Cheese Crumbles Served with Creamy Ranch Dressing

½ TURKEY BACON CLUB \$13.50

Served With Seagate House Salad
Iceberg & Romaine, Cherry Tomatoes, Cucumber
Shredded Cheese, Seasoned Croutons
Choice Of Dressing



SALADS

- Select One -

Betty's Salad

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

Seagate House Salad

Chopped Crisp Iceberg Lettuce & Romaine
Diced Cucumber, Tomato, Shredded Three Cheese Blend, Seasoned Croutons
Choice Of Dressing

Caesar Salad

Chopped Crisp Romaine
Herb Croutons, Cherry Tomatoes, Grated Parmesan Cheese
Caesar Dressing

Michigan Salad

Mixed Greens
Dried Michigan Cherries, Red Onion, Feta Crumbles
Raspberry Vinaigrette Dressing

DESSERTS

- Select One -

New York Style Cheesecake with Cherry Or Blueberry Topping

New York Style Turtle Cheesecake

Key Lime Pie

Chocolate Torte

Fudge Brownie With Cherry Topping & Whipped Cream

Assorted Fruit Pies

White Chocolate Mouse with Raspberry Sauce

All Served Lunches Are Served with Rolls And Butter, Dessert, Coffee, Iced Tea & Iced Water



EXPRESS LUNCH

EXECUTIVE BOXED LUNCH \$13.50

- Select One -

Sliced Beef Tenderloin, Pepper Jack Cheese on A Crusty Hard Roll with Creamy Dijon Sauce
Hickory Smoked Turkey Breast, Alfalfa Sprouts and Provolone with Aioli Sauce on a Croissant
Smoked Ham with Apple Wood Bacon Slices, Sweet BBQ Sauce And Cheddar on a Baguette
Grilled Marinated Chicken Breast with Roasted Red Pepper Slices, Colby-Jack Cheese on Focaccia

- Select One -

Broccoli Raisin & Sunflower Seed Salad
Oriental Cole Slaw
Tomato Mozzarella Basil Salad
Hummus with Pita Wedges

Served with Baby Bel Cheese, Mixed Nuts and Fresh Baked Cookie

SEAGATE BOXED LUNCH \$11.25

Whole Fresh Fruit (Apple, Banana Or Orange)
Bag of Potato Chips or Pretzels
Fresh Baked Cookie

- Select Up To Three -

Grilled Chicken Breast & Cheddar Cheese
Modified Club Baked Ham & Roasted Turkey with Swiss Cheese
Baked Ham & Swiss Cheese Roast Beef & Cheddar Cheese
Roasted Turkey & Swiss Cheese Chicken Salad
Tuna Salad Chicken Caesar Wrap
Grilled Vegetarian Wrap

COBB SALAD \$11.25

Mixed Greens, Diced Tomatoes, Chopped Egg, Bacon Pieces, Blue Cheese Crumbles and Grilled Chicken
Served with Choice of Dressing

PREMIUM CAESAR SALAD \$13.50

A Bed Of Romaine And Iceberg Lettuce, Parmesan Cheese, Seasoned Croutons
Served with Caesar Dressing

Your Choice of:

Grilled Chicken Breast Sliced Tenderloin
Marinated Salmon Seared Ahi Tuna

Served with Baby Bel Cheese, Mixed Nuts and Fresh Baked Cookie

BEVERAGES

Canned Pepsi Products	\$2.25
10 oz Spring Water	\$1.75
20 oz Aquafina	\$2.75
Gatorade 10 oz	\$1.75
Gatorade 20 oz	\$3.00



DINNER

BUFFET ~ SERVED ~ STATIONS

BUFFET DINNER \$25.50

ENTREES

- Select Two -

Beef Tips, Mushroom And Gravy
Stuffed Chicken Breast (Sage Stuffing Or Wild Rice)
Tuscan Style Chicken Breast
Chicken Teriyaki Served with White Rice
Chicken Marsala with Mushroom Marsala Sauce
Baked Chicken Pieces
Penne Pasta with Bell Pepper, Asparagus Tips Served with Gouda Cheese Sauce
Beef & Cheese Lasagna
Mostacolli with Meat Sauce
Fire Roasted Marinara Baked with Mozzarella Cheese
Baked White Fish

SALADS

- Select One -

Seagate House Salad
Iceberg & Romaine, Cherry Tomatoes, Cucumber
Shredded Cheese, Seasoned Croutons
Choice of Dressing
Betty's Salad
Fresh Baby Spinach & Romaine, Bean Sprouts,
Chopped Egg, Bacon Pieces
Betty's Dressing
Caesar Salad
Chopped Crisp Romaine, Herb Croutons,
Cherry Tomatoes, Grated Parmesan Cheese
Caesar Dressing
Michigan Salad
Mixed Greens, Dried Michigan Cherries,
Red Onion, Feta Crumbles
Raspberry Vinaigrette Dressing



ACCOMPANIMENTS

- Select Two -

- Key West Vegetable Blend
- Whole Green Beans with Diced Red Peppers
- Italian Blend Vegetable
- Stir Fry Blend
- Broccolini with Butter Cream Sauce
- Cheesy Potato Casserole
- Seasoned Red Skin Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Fried Rice

DESSERT

- Select One -

- New York Style Cheesecake with Cherry Or Blueberry Topping
- Key Lime Pie
- Chocolate Torte
- Lemon Torte
- Fudge Brownie with Cherry Topping & Whipped Cream
- Assorted Fruit Pies
- White Chocolate Mousse with Raspberry Sauce



SERVED DINNER

SEATED ~ SERVED

ENTREES

- Select One -

CHICKEN FONTINA \$26.25

Herb Encrusted Chicken Breast with Diced Tomatoes, Scallions, Chipotle Butter Sauce
Topped with Fontina Cheese

*CHEF SIGNATURE CHICKEN NAPOLITANO \$29.50

Two Petite Chicken Breast Layered with Sautéed Spinach, Roasted Mushrooms, Sun Dried Tomato,
Topped with Tomato Prosciutto Sauce

CHICKEN ASIAGO \$26.50

Sautéed Chicken Breast Topped with Sautéed Spinach
Red Pepper Strips, Shaved Asiago Cheese, with Asiago & Sun Dried Tomato Sauce

CHICKEN MEDITERRANEAN \$28.25

Sautéed with Artichoke, Sundried Tomatoes, Kalamata Olive Relish, Feta Crumbles
with Lemon Beurre Blanc Sauce

CHICKEN MARSALA \$26.50

Sautéed Chicken Breast with Marsala Wine Sauce & Mushrooms

STUFFED CHICKEN BREAST \$26.50

Choice of Wild Rice Blend or Sage Stuffing
Served with Supreme Sauce

SEARED BEEF TENDERLOIN FILET \$39.25

Portabella Cap, Sautéed Shallots, Feta Crumbles, & Demi Glace

TENDERLOIN ALLOUETTE- BEEF FILET \$39.25

with Allouette and Mushroom Ragout

BEEF TENDERLOIN FILET \$39.25

Topped with Port Demi Wine Sauce

BEEF OSCAR \$42.50

Two Petite Tenderloin Filet Topped with Crab And Hollandaise Sauce

LAKE ERIE WALLEYE OR PERCH \$24.50

Broiled To Perfection and Served with Lemon Wedges and Tartar Sauce

ARONOFF MARINATED NORWEGIAN SALMON FILET \$33.00

Served with Ginger Soy Sauce Topped with Sesame Seeds

ROASTED PORK LOIN \$32.00

Stuffed with Apple Walnut Dressing Topped with Apple Cinnamon Glaze



VEGETARIAN

STUFFED PORTABELLA \$26.75

Mushroom Filled with Spinach & Cheese Mousse, Red Pepper Cream Sauce
Served with Roasted Vegetables

CRISPY RISOTTO CAKES \$26.75

with Wild Mushrooms and Shallots, Chef Choice Vegetables

ROASTED ROMA TOMATO TART \$25.75

Phyllo Shell Filled with Roma Tomatoes, Buffalo Mozzarella & Basil.

SALADS

- Select One -

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

Boston Bibb with Pistachio, Gorgonzola Crumbles and Purple Grapes
Sherry Shallot Vinaigrette

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

Mixed Greens with Mandarin Oranges, Sun Dried Michigan Cherries, Candied Walnuts, Feta Cheese Crumbles,
Citrus Vinaigrette Dressing

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

Iceberg & Romaine, Cherry Tomatoes, Cucumber, Shredded Cheese, Homemade Seasoned Croutons,
Choice of Dressing



ACCOMPANIMENTS

- Select Two -

Key West Blend Vegetable
Brocollini with Butter Cream Sauce
Fresh Haricot Verts and Roasted Bell Peppers
Stir Fry Blend
Roasted Vegetable Mélange'
Asparagus Spears with Diced Red Pepper
Rosemary Mashed Potatoes
Wild Mushroom Infused Rice Pilaf
Mediterranean Rice Pilaf with Pinenuts
Garlic Smashed Potatoes with Fresh Parsley
Sautéed Herb Young Baby Reds
Garlic Roasted Tri-Colored Potatoes
Breaded Potato Cake

DESSERT

- Select One -

Black Forest Torte Cake
Chocolate Fudge Torte Cake
Served with a Duet of White & Caramel Sauces
Layered Lemon Torte
Classic Cheesecake with Seasonal Berry Coulis
Traditional Carrot Cake
with Golden Raisin-Vanilla Bean Sauce
Tiramisu with Kahlua Cream Sauce

*Above Served Dinners Are Accompanied by an Assortment of Hearty Baked Rolls and Butter,
Dessert, Coffee, Hot Tea & Iced Tea*



STATION DINING

(Minimum of 3 Stations)

FRESH FARMERS MARKET \$8.50

Table Display Of Crudités

Carrots & Celery Sticks, Broccoli & Cauliflower Floweret's
Red & Yellow Pepper Strips, Cucumber Rounds
Ranch Dip

Spinach Artichoke Dip Served Warm
Sliced Baguettes

Assorted Cheese Display

Garnished with Whole Pears, Apples, Red & Green Grapes

Whole Wedges Of Cheeses

Crackers and Wafers

SLIDERS STATION \$10.50

Beef Sliders

To Include The Following
Parkerhouse Rolls

Sautéed Onions & Mushrooms

Lettuce, Tomato, American & Swiss Cheese

Feta & Blue Cheese Crumbles

Dill Chips, Onion, Ketchup, Mustard and Mayonnaise

Home-Style Potato Salad

Creamy Cole Slaw

Homemade Potato Chips

SANTÉ FE STATION \$11.50

Seasoned Fajita Chicken Strips

Sautéed Peppers & Onions

Seasoned Ground Beef

Flour Tortillas & Hard Shell Tacos

Shredded Cheese, Diced Tomatoes, Shredded Lettuce, Diced Onions, Sliced Ripe Olives

Sour Cream

Guacamole

Spanish Rice

Refried Beans

Mild and Hot Salsa & Tortilla Chips

Cinnamon Crisp



TASTE OF TROPICS \$12.75

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 Water Chestnuts

SPUD STATION \$9.25

Whipped Sweet Potatoes

with Golden Brown Marshmallow Topping

Following Toppings to Include

Bacon Pieces

Ham Bites

Shredded Three Cheese Blend

Scallions

Whipped Butter

Broccoli Buds

Warm Maple Syrup

Cinnamon Sugar

TOUR OF ITALY \$13.50

Italian Salad

Romaine & Iceberg, Shredded Mozzarella, Sliced Ripe Olives

Pepperoncini, 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, Red Peppers

Grilled Chicken Strips

Tossed with Asiago Cream Sauce

Shaved Asiago Cheese

Herb Roasted Sliced Baguettes, Bread Sticks

Whipped Herb Butter Spread



BUTCHER BLOCK \$13.75

- Select Two -

Following Items Carved By Uniformed Chef

Honey Glazed Pit Ham
Served with Assorted Mustards

Chipotle Roasted Turkey Breast
Served with Orange-Cranberry Compote

Roasted Pork Loin
Served with Apple Cinnamon Glaze

Herb Roasted Beef Tenderloin
Served with Rich Aujus and Horseradish Cream Sauce

*Above Items Served with Silver Dollar Rolls & Petite Breads
A Carver Fee of \$65.00 Will Be Applied For Each 100 Guests

ICE CREAM CART & COFFEE STATION \$8.25

Make Your Own Ice Cream Sundae

French Vanilla & Chocolate Ice Cream

Toppings

Hot Fudge

Butterscotch, Strawberry, Pineapple Sauce

Sprinkles, Chopped Nuts, Crushed Oreos

Whipping Cream

Maraschino Cherries

Decaf and Regular Coffee

~ DECADENT ADD ONS ~

Dessert Crepes \$4.75

Dessert Crepes with Assorted Fillings To Include

Bananas, Strawberries, Peaches, Blueberries

Nutella, Chocolate Sauce, Caramel

Whipped Cream and Powdered Sugar

Cherries Jubilee \$3.00

Chef Flambé Cherries Jubilee

Served Over French Vanilla Bean Ice Cream

Flavored Coffee Station \$2.50

Fresh Brewed Gourmet Coffee

Sugar Free French Vanilla

Hazelnut

Mocha

Hot Tea

Lemon Wedges

White & Dark Whipped Topping

Nutmeg

Cinnamon

Chocolate Shavings

Above Menu To Include China Plates, China Coffee Cups, Stainless Flatware & Paper Cocktail Napkins



HOSTED BAR

PREMIUM BRANDS

1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
\$8.75	\$11.50	\$14.00	\$14.50	\$16.00

DELUXE BRANDS

1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
\$10.50	\$13.25	\$15.00	\$16.50	\$17.75

Hosted Bar: The Host Pays For All Beverages Consumed. Above Prices Are Per Guest. A Complimentary Bartender Is Provided For Every 100 Guests. Additional Bartenders May Be Requested At \$18 Per Hour Labor Charge.

Hosted Bar Pricing Based On A Minimum Guest Count of 50.

*** Cordial and Cognac Available On Request at Additional Charges*

CASH BAR

PREMIUM BRANDS

DOMESTIC BEER	WINE	MIXED DRINK	MARTINI/MANHATTAN	SODA
\$4.00	\$6.00	\$5.50	\$8.00	\$2.00

DELUXE BRANDS

DOMESTIC BEER	WINE	MIXED DRINK	MARTINI/MANHATTAN	SODA
\$4.00	\$7.00	\$7.00	\$9.50	\$2.00

*** Cordial And Cognac Available On Request At Additional Charges*

Cash Bar: Individual guests pay for all beverages consumed with cash. A bartender fee of \$18 per bartender per hour will be applied to all cash bars. One (1) bartender is recommended for every 75 - 100 guests.

Ohio state Law prohibits the serving of alcoholic beverages to patrons under the age of 21. No alcoholic beverages may be brought for consumption into the SeaGate Convention Centre



PREMIUM BEER AND LIQUOR

Bottled Budweiser and Bud Light
O'Douls
Smirnoff Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Canadian Club Whiskey
Dewars Scotch
Jim Beam Bourbon
Peachtree Peach Schnapps
Kahlua

DELUXE BEER AND LIQUOR

Bottled Budweiser and Bud Light
Import Beer
O'Douls
Absolut Vodka
Tanqueray Gin
Mount Gay & Bacardi Rum
Captain Morgan Rum
Crown Royal Whiskey
Chivas Regal Scotch
Jack Daniel's or Maker's Mark Bourbon
Peachtree Peach Schnapps
Kahlua

*Please Offer Your Suggestions On Brands You Would Like To See Available
And We Will Do Our Best To Accommodate Your Needs.*