

Welcome To Your Next Great Event
Planning For Perfection

Welcome, and thank you for selecting Gladieux Catering and the SeaGate 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.

Gladieux Catering Event Policy

As the exclusive caterer for the SeaGate Convention Centre, Gladieux Catering 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 Gladieux Catering.

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.

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 & Gladieux Catering.

Tax Exempt Policy

If the customer is a tax-exempt organization, Gladieux Catering 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.

Food & Beverage Policy

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 18% Service Charge and Applicable Tax

Gladieux Catering offers a complete selection of beverages to compliment your function. The State of Ohio Liquor Laws regulates alcoholic beverages & services. Gladieux Catering 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 \$2,000.00 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 Gladieux Catering.

Guarantee Policy

A guaranteed number of attendees of your event is 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.

Gladieux Catering 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. Gladieux Catering 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, Gladieux Catering 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 will 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 _____

Gladieux Catering

Signature: _____ Date: _____

Deposit

Amount Due: _____ Date: _____

Send payment to:

SeaGate Convention Centre

C/O Gladieux Catering

401 Jefferson Avenue

Toledo, Ohio 43604

PLEASE TAKE NOTE

The state Department of Health advises:

The consumption of raw or undercooked foods such as beef or chicken, which may contain harmful bacteria, may cause serious illness or death.

SEAGATE CONVENTION CENTRE
GLADIEUX CATERING
2007 MENU

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BREAKFAST OFFERINGS

SUNRISE ON THE SEAGATE BUFFET

Scrambled Eggs or Egg and Cheese Strata

Your Choice of one of the following:

*Bacon, Sausage, Ham,
Turkey Bacon, or Turkey Sausage*

Your Choice of one of the following:

Home Fries, Hash Browns, or O'Brien Potatoes

Your Choice of one of the following:

French Toast, Pancakes, or Waffles

Includes:

*Fresh Sliced Fruit Tray
Assorted Petite Breakfast Breads, Bagels and Pastries
Butter, Cream Cheese and Jellies
Assorted Chilled Juices
Coffee, Decaf Coffee and Hot Tea
\$14.00 per guest*

You may add to your breakfast buffet for an additional charge of \$2.35 each:

*Oatmeal with Milk, Brown Sugar and Raisins
Assorted Cold Cereals and Milk
Assorted Quiches
Biscuits and Gravy
Cheese Blintzes with Fruit Topping*

Please add 18% service charge and applicable state sales tax to the above prices

GOOD MORNING TOLEDO!

The Summit Street

Fluffy scrambled eggs, bacon, sausage, or ham steak; mini breakfast breads, muffins, or bagels; and served with chilled fruit juice, coffee, decaf coffee and hot tea
\$ 11.25 per guest

The Monroe Street

Fluffy scrambled eggs, bacon or sausage, pancakes with butter and maple syrup, breakfast potatoes, and fresh fruit cup served with chilled fruit juice, coffee, decaf coffee and hot tea
\$13.25 per guest

The Jefferson Street

Eggs Benedict, breakfast potatoes and fresh fruit cup served with chilled fruit juice, coffee, decaf coffee and hot tea
\$13.50 per guest

The Erie Street

Fresh vegetable and cheese quiche, bacon or sausage, mini breads, muffins, or bagels and served with chilled fruit juice, coffee, decaf coffee and hot tea
\$11.50 per guest

The Ontario Street

Fresh seasonal fruits drizzled with orange-poppy seed dressing or honey-yogurt sauce and mini breakfast breads, muffins, or bagels; served with coffee, decaf coffee and hot tea
\$10.50 per guest

The Superior Street

A Belgium waffle served with fresh fruit compote and your choice of one breakfast meat, served with coffee, decaf coffee and hot tea
\$11.00 per guest

Please add 18% service charge and applicable state tax to the above prices

THE CONVENTION CENTRE BRUNCH

(minimum of 50 guests)

Your Choice of one of the following:

Scrambled Eggs

Eggs Benedict

Assorted quiches/frittatas

*Omelet Station**

Chef charge of \$65 applies

Your Choice of one of the following:

Home fries, Hash Browns, or O'Brien Potatoes

Your Choice of one of the following:

Bacon, Sausage, or Ham

Your Choice of one of the following:

Waffles, French Toast, Pancakes, or

Assorted Petite Breakfast Breads,

Pastries and Bagels served with

butter, cream cheese and jellies

Your Choice of one of the following:

Tossed Garden Salad, Pasta Salad, or Sliced Fresh Fruit Tray

Your Choice of one of the following:

*Carved Turkey *, Ham, * or Beef **

** \$50 carving fee applies **

Your Choice of one of the following:

Mashed Potatoes, Wild rice blend, or Au gratin potatoes

Your Choice of one of the following:

Mixed Vegetable Medley, Peas and Carrots, or Green Beans Almandine

Includes:

Chef's dessert table with assorted delights

Coffee, Decaf coffee and hot tea

\$27.25 per guest

Please add 18% service charge and applicable state tax to the above prices.

SUNRISE AT THE SEAGATE

Continental Breakfast

*An assortment of fresh petite danishes and New York deli-style bagels,
served with butter, cream cheese and jellies.
Served with assorted chilled fruit juices, coffee, decaf coffee and hot tea
\$8.25 per guest*

Premium Continental Breakfast

(Minimum of 20 guests)

*An upscale option of plump pecan rolls, cinnamon rolls and New York deli-style bagels.
Served with assorted chilled fruit juices, coffee, decaf coffee and hot tea
\$10.50 per guest*

Continental Breakfast Enhancements

For an additional charge of \$2.60 you may add two of the following to your Continental Breakfast:

*Jumbo Muffins
Fresh Sliced Fruit Tray
Whole Fruits
Individual Yogurts
Fresh Croissants*

For additional charge of \$3.65 you may add two of the following to your Continental Breakfast:

*Scrambled Eggs
Egg and Cheese Strata
Bacon or Sausage
Hash browns
Sausage Gravy & Biscuits
Thick French Toast served with Maple Syrup*

Please add 18% service charge and applicable state tax to the above prices.

BREAK OFFERINGS

ALA CART

<i>Whole Fresh Fruit</i>	<i>\$1.60 each</i>	<i>Fresh Brewed Coffee</i>	<i>\$27.50/gallon</i>
<i>Freshly Sliced fruit</i>	<i>\$4.75 per person</i>	<i>Fresh Brewed Decaf</i>	<i>\$27.50/gallon</i>
<i>Cheese Display with Assorted Crackers</i>	<i>\$4.75 per person</i>	<i>Hot Tea</i>	<i>\$26.25/gallon</i>
<i>Vegetable Crudités With Dill Dip</i>	<i>\$4.75 per person</i>	<i>Lemonade</i>	<i>\$28.50/gallon</i>
<i>Cookies</i>	<i>\$25.00/dozen</i>	<i>Fruit Juice</i>	<i>\$29.75/gallon</i>
<i>Mini Muffins</i>	<i>\$25.00/dozen</i>	<i>Ice Tea</i>	<i>\$28.50/gallon</i>
<i>Danish</i>	<i>\$28.00/dozen</i>	<i>Fruit Punch</i>	<i>\$28.50/gallon</i>
<i>Donuts</i>	<i>\$25.00/dozen</i>	<i>Canned Soft Drink</i>	<i>\$2.25 each</i>
<i>Bagels</i>	<i>\$25.00/dozen</i>	<i>Bottled Juice</i>	<i>\$2.50 each</i>
<i>Deluxe Mixed Nuts</i>	<i>\$20.50/pound</i>	<i>Bottled Water- 12 oz</i>	<i>\$1.75 each</i>
<i>CheX Snack Mix</i>	<i>\$13.75/pound</i>	<i>Group Water Service</i>	<i>\$25.25 per 100/per station</i>
<i>Pretzels</i>	<i>\$13.75/pound</i>		
<i>Potato Chips</i>	<i>\$13.75/pound</i>	<i>Vegetable & Cream Cheese Pizza Squares</i>	<i>\$85.25/100 pieces</i>

Please add 18% service charge and applicable state tax to the above prices.

SEAGATE'S OWN DELUXE COFFEE TABLE

An elegantly displayed table filled with:

Gourmet Coffees

(Your choice of three of the following)

*Kona Blend
Irish Crème
Vanilla Nut
Cinnamon Hazelnut*

*Dark French Roast
Almond Amaretto
Chocolate Raspberry
Swiss Chocolate Almond*

*Breakfast Blend
Mocha
Southern Pecan*

Bottled Flavorings

(your choice of three of the following)

*Vanilla
Caramel
Crème de Mint
Irish Crème
Strawberry
Raspberry
Amaretto
Almond
Sugar-Free Hazelnut
Sugar-Free Vanilla*

Assorted Toppings to include:

*Whipped Cream
Chocolate Shavings
Cinnamon
Nutmeg
Sprinkles*

An Assortment of Biscotti

\$6.75 per guest

Please add 18% service charge and applicable state tax to the above prices.

HOLY TOLEDO!
ARE YOU READY FOR A BREAK?

SALTY SNACKS

Potato Chips, Pretzels, and
Chex Mix
\$6.75 per guest

SWEET SNACKS

Assorted Cookies, Brownies,
Assorted Miniature Candy Bars,
Bulk Lemonade
\$7.00 per guest

HEALTHY SNACKS

Nutri-Grain Bars,
Cheese and Peanut Butter Crackers,
Whole Fresh Fruit,
Trail Mix, and Yogurt Cups
\$7.30 per guest

GOURMET SNACKS

Assorted Gourmet Cheese and Crackers,
Vegetables and Dip, and
Fresh Sliced Fruit Tray
\$8.85 per guest

BALLPARK BREAK

Popcorn,
Roasted Peanuts,
Cracker Jacks, and
Nacho Chips with Cheese
\$8.85 per guest

DELUXE DESSERT BREAK

Mini Cheesecakes,
Petite Fours,
Mini Éclairs, and Creampuffs
\$10.00 per guest

Add beverages to any of the snack breaks at ala cart pricing.

Please add 18% service charge and applicable state tax to the above prices.

LUNCH OFFERINGS

BUILD YOUR OWN SOUP AND SALAD BUFFET

Includes coffee, ice tea, and water.

Your choice of one of the following homemade soups

Vegetarian Vegetable

*With shredded cheese, green onion,
and cooked rice*

Chili

With chopped onion, shredded Cheddar cheese, and sour cream

Chicken Noodle

*Chicken broth with diced chicken,
cooked noodles and rice, diced vegetables with fresh herbs and seasonings*

Cream of Tomato

*With homemade croutons, popcorn,
shredded Mozzarella, and Cheddar cheeses*

Corn Chowder

*With chopped green onion, shredded Swiss cheese, and
chopped bacon*

Cream of Broccoli

*With shredded cheddar cheese, cooked rice, and
shredded carrot*

Beer Cheese

With popcorn, homemade croutons, and extra cheese

All soups include saltine and oyster crackers

(SALAD OPTIONS ARE ON THE FOLLOWING PAGE)

SOUP AND SALAD BUFFET CONT.

Choose one of the following to create your own individualized salad!

Caesar

*Fresh Romaine, homemade croutons, shredded Parmesan cheese and
Traditional Caesar dressing
(add diced chicken for an additional \$2.25)*

Chef

*Freshly tossed greens, julienne sliced of turkey and ham, cheddar and Swiss
Cheeses, sliced hard boiled egg and homemade croutons
Served with your choice of two dressings*

Fresh Tossed Garden

*Fresh tossed greens, sliced cucumber, diced tomato, shredded carrot,
Shredded cheese, and homemade croutons
Served with your choice of two dressings*

Select one of the following to accompany your homemade creations!

Pasta Salad

Marinated vegetables tossed with fresh pasta

Fruit Salad

Sliced seasonal fresh fruits

Potato Salad

Chunks of potato tossed with mayonnaise, mustard and onion

Coleslaw

Shredded cabbage with creamy salad dressing

Your buffet will be complete with an assortment of seasonal pies for dessert

\$15.25 per guest

Please add 18% service charge and applicable state tax to the above prices.

PLATED LUNCHEONS
NOONTIME AT THE SEAGATE
HOT AND HEARTY SELECTIONS

Chicken Dijonnaise

*A tender chicken breast lightly floured and sautéed with mushrooms
Accompanied by a light Dijon mustard cream sauce,
Rice pilaf
\$16.25 per guest*

Chicken Breast Sauté

*A breast of chicken sautéed and topped
With a flavorful herb cream sauce
Served with mashed potatoes
\$16.25 per guest*

New England Chicken

*Chicken breast stuffed with a mouth-watering
Apple-sage dressing and served with buttered peas and carrots
\$16.25 per guest*

Chicken or Beef Stir-Fry

*Served with Oriental vegetables and steamed rice
\$14.25 per guest*

Whitefish Supreme

*A cracker-encrusted filet sautéed and served with a mild lemon sauce
Accompanied by wild rice pilaf
\$15.50 per guest*

Grilled Salmon

*A tasty filet grilled and served with a traditional dill sauce
Along side Dauphinoise potato
\$17.75 per guest*

Lasagna

*Prepared with meat or vegetarian-style
Served with Ratatouille and garlic breadsticks
\$14.25 per guest*

Grilled Vegetable and Couscous Plate

*Vegetable marinated in light olive oil, garlic and fresh herbs, grilled and
Served hot alongside Mediterranean couscous
\$14.25 per guest*

(continued on next page)

*All Hot and Hearty Selections include, our dinner rolls and butter.
Includes coffee, ice tea, and water along with:*

YOUR CHOICE OF THE FOLLOWING TO PRECEDE YOUR ENTRÉE

Caesar Salad

Served with Romaine lettuce, croutons, Parmesan cheese and Classic Caesar Dressing

Tossed Garden Salad

Iceberg or leaf lettuce, shredded carrots, sliced cucumber and tomato; choice of dressing

Spinach and Mushroom Salad

Fresh spinach tossed with sliced mushrooms, bacon bits and sun-dried tomato dressing

Tomato and Cucumber

Tomato wedges and cucumber slices marinated in a vinaigrette dressing and served on a bed of leaf lettuce

YOUR CHOICE OF ONE OF THE FOLLOWING AS AN END TO YOUR MEAL

Chocolate Cake

Carrot Cake

Cheesecake

Assorted Fruit Pies

Assorted Cream Pies

Pumpkin Pie

Chocolate or Lemon Mousse

Fresh Fruit Cup

Please add 18% service charge and applicable state tax to the above prices.

PLATED LUNCHEON SALAD SELECTIONS

*All salads come complete with our dinner rolls and butter
along with homemade cookies for dessert
Includes coffee, ice tea, and water.*

Caesar Salad

*Traditional Caesar salad served with Romaine lettuce, shaved Parmesan cheese, fresh croutons
and Classic Caesar dressing.
You may add grilled chicken or salmon*

Au Natural \$11.75 per guest

Grilled chicken \$16.25 per guest Grilled salmon \$19.25 per guest

Chef's Salad

*Freshly tossed greens with julienne slices of turkey, ham, Cheddar and Swiss cheese along with
hard-boiled egg wedges
\$13.50 per guest*

Salad Trio

*One scoop each of tuna, chicken, and egg salad on fresh greens and a fanned Roma tomato or fresh
fruit slices
Served with toasted Pita bread wedges
\$13.50 per guest*

Pasta Salad

*Tri-colored pasta tossed with grilled vegetables in a sun-dried Tomato dressing served on fresh greens
and topped with Parmesan cheese slivers*

Au Natural \$13.50 per guest

Grilled chicken \$17.50 per guest

Please add 18% service charge and applicable state tax to the above prices.

PROMENADE PARK PLATED DELI LUNCHEONS

SANDWICH SELECTIONS:

*Turkey and Cheese Croissant
Ham and Cheese on Rye
Roast Beef and Cheddar on a Baguette
Tuna or Chicken Salad Pita
Grilled Vegetable Wrap
Spicy Chicken Wrap
Grilled Chicken on a Kaiser Roll
Traditional Club Sandwich
Corn Beef or Turkey Reuben
\$12.75 per guest*

*All sandwich plates are served with potato chips, coleslaw and dill pickle,
along with fresh baked cookies
Includes coffee, ice tea, and water.*

LITTLE TIME? BOX IT TO GO!

*Our box Lunches come packed with all the ingredients for a satisfying mid-day meal.
Each box lunch includes a freshly prepared sandwich, potato chips,
whole fruit, condiments, and a chocolate brownie.*

Deli-Style Sandwich Choice:

*Turkey and Cheese
Ham and Cheese
Roast Beef and Cheese
Chicken Salad
Vegetarian
\$11.00 per guest*

Beverages are available at Ala Cart pricing

Please add 18% service charge and applicable state tax to the above prices.

INTERNATIONAL PARK LUNCHEON BUFFETS

All buffets include coffee, ice tea and water

China and stainless silver rolled in linen napkins set on the buffet table, water glasses, coffee cups, sugar, creamer at each table and all necessary serving equipment included

All pre-set items including silver on the table available at an additional charge

ITALIAN

Italian wedding soup, Antipasto salad, (Salami, Provolone cheese, Artichokes, Red onion, Pepperoncini, Olives, and Pepper rings) Warm garlic bread, Fettuccine and Tortellini Noodles, Sliced chicken, Alfredo sauce, A light herb sauce, Mixed Italian vegetable medley and Cannoli for dessert

\$16.75 per guest

MEXICAN

Tortilla soup and Mexican salad. To make your own taco or fajita we will provide the following: Spicy beef taco meat, Fajita-style chicken, Flour tortillas, Hard-shell corn tortillas, Refried beans, Mexican-style rice, Shredded cheese and lettuce, Diced tomato, Sliced black olives, Sour cream and Salsa. Mexican cinnamon crisps for dessert

\$16.25 per guest

ORIENTAL

Egg drop soup, Oriental spinach salad, Sesame chicken, Mongolian beef, Stir-fry vegetables, Fried rice, Chow Mien noodles with fortune cookies and sweet almond biscuits for dessert

\$16.25 per guest

ALL AMERICAN

Tossed garden salad with dressings, Mom's special meatloaf with mushroom gravy, Southern baked chicken, Mashed potatoes and chicken gravy, Whole kernel corn, dinner rolls and butter with Apple pie for dessert

\$16.25 per guest

TRADITIONAL PICNIC FARE

Potato salad, baked beans, corn on the cob, hamburgers, hot dogs, buns, lettuce, tomato, and cheese trays. Ketchup, mustard, pickle relish, mayonnaise and Fudge Brownies for dessert

\$13.75 per guest

THE CORNER DELI

Sliced ham, turkey and roast beef, Swiss, Cheddar and American sliced cheeses, lettuce, tomato, onion and relishes, Assorted sliced breads, potato chips, coleslaw, spicy mustard, yellow mustard, mayonnaise and horseradish sauce. Served with homemade cookies for dessert

\$15.25 per guest

Please add 18% service charge and applicable state tax to the above prices.

DINNER AND HORS D'OEUVRES OFFERINGS

SUNSET AT THE SEAGATE

*All Hors D'oeuvres are priced for one hour of service.
Please ask for pricing over one hour of service.*

THE MAUMEE RIVERWALK

(pre-dinner options)

*A fresh selection of assorted cheeses, cubed and sliced
displayed with whole apples, pears and grape bunches*

Served with assorted crackers

\$5.00 per guest

Cascading basket filled with fresh vegetables

Cucumber rounds, carrot and celery sticks,

Zucchini fingers, broccoli and cauliflower flowerets

Served with ranch and spinach dips

\$4.75 per guest

Multi-tiered trays of fresh seasonal and exotic fruits

Served with a sweetened yogurt dip

\$4.75 per guest

Our Tapas Bar including such culinary delights as:

Grilled eggplant pate with roasted garlic and basil

Spinach artichoke with capers and Olive oil

Hearth roasted baby portabella mushrooms with rosemary pate

Roasted red pimento with red onion, basil and anchovies

Olive and caper tapenade with lime and chopped parsley

Grated hard cheese to include:

Manchego, Parmesan, Asiago and Fontina

Accompanied by an assortment of fire roasted Bruschetta breads

\$9.00 per guest

Baked Brie \$88.75

(serves approximately 35)

*A very traditional offering of Brie in a coat of puff pastry, layered with fruit preserves and topped
with a decorative pastry display*

Poached or Smoked Salmon Filet \$142.00

(serves approximately 30)

*Fresh salmon filet served with capers, red onion, chopped egg, pimento and cream cheese. Accompanied
by baguette toast rounds*

Please add 18% service charge and applicable state tax to the above prices.

SPECIALITY HORS D'OEUVRES AND CANAPES

The SeaGate Collection

(your choice of four @ \$9.00 per guest)

<i>Meatballs (Swedish or BBQ)</i>	<i>Stuffed mushroom caps (vegetarian or sausage)</i>
<i>Chicken tenders</i>	<i>Chicken Wings (BBQ or Hot)</i>
<i>Cocktail Smokey links in BBQ sauce</i>	<i>Pork pot stickers served on a bed of rice</i>
<i>Jalapeno poppers</i>	<i>Quesadillas (cheese or chicken)</i>
<i>Chicken bites (Coconut, Cajun, or BBQ)</i>	<i>Italian sausage bits with green pepper</i>
<i>Hummus with toasted pita triangles</i>	<i>Tabouleh with toasted pita triangles</i>
<i>Red skin potatoes (baby reds stuffed with diced Roma tomatoes, Parmesan and Cheddar cheese and bacon pieces)</i>	
<i>Warm Artichoke & Parmesan dip served with baguette bread</i>	
<i>Egg Rolls (Shrimp or Vegetarian) with hot mustard or sweet & sour sauce</i>	

The Ultimate SeaGate Collection

(your choice of four @ \$10.00 per guest)

<i>Mandarin chicken salad cups</i>	<i>Curried chicken salad cups or bouchees</i>
<i>Roasted red pepper cheese bouchee</i>	<i>Chesapeake stuffed mushroom</i>
<i>Coconut shrimp</i>	<i>Mini crab cakes with various aioli</i>
<i>Crostini with red pepper and Feta cheese</i>	<i>Stuffed grape leaves with yogurt dip</i>
<i>Salmon pate with assorted crackers</i>	<i>Fresh asparagus wrapped in puff pastry</i>
<i>Seasonal melon wrapped with Proscuitto ham.</i>	

A tantalizing selection of four different Chef prepared Canapés

Passed by uniformed Wait staff

Served on garnished silver trays

Stuffed Mushroom Caps with Mushroom Pate
Mozzarella & Sun dried tomato skewers
Chipolte Rock Shrimp Salad in corn cup
Brie on Bread Round with Fruit Garnish

\$10.00 per guest

Please add 18% service charge and applicable state tax to the above prices.

WALK AROUND THE SEAGATE
CHEF ATTENDED "ACTION" STATIONS

The following selections are carved or served in the room by a uniformed attendant. One carver or attendant is provided free of charge per menu selection, per 150 guests. A \$50.00 fee will be assessed for each additional carver or attendant requested.

Smoked Turkey Breast \$4.00 per guest

Herb glazed smoked turkey breast, slow cooked in its natural juices. Accompanied by silver dollar rolls, flavored mayonnaises and honey mustard.

Carved Southern Ham \$4.00 per guest

Plump, slow-cooked southern ham, accompanied by silver dollar rolls and mayonnaise and mustard

Carved Round of Beef \$5.45 per guest

(minimum of 75 guests)

Tender sirloin of beef, slow-roasted, accompanied by silver dollar rolls, mayonnaise, mustard and horseradish sauce

Carved Beef or Pork Tenderloin \$9.25 per guest

Choice tenderloin, roasted and served with silver dollar rolls, mayonnaise, spicy mustard and horseradish sauce or red onion confit

Seafood Bar \$Market Price

Served chilled: Large shrimp cocktail and crab claws served with lemon wedges, Tabasco and cocktail sauce

Served warm: Crawfish etouffee and mini-crab cakes with saffron aioli sauce accompanied by sliced baguettes

Fajita Bar \$7.50 per guest

Spicy chicken, marinated beef and flour tortillas. Served with guacamole, sour cream, jalapeno peppers, salsa, shredded Monterey Jack and Cheddar cheeses

Pasta Bar \$5.50 per guest

Two varieties of pasta served with two sauces: Alfredo and Marinara, along with fresh Parmesan cheese. Accompanied by fresh dinner rolls and whipped herbed butter

Nacho Bar \$4.75 per guest

Seasoned ground beef, crisp tortilla chips, guacamole, sour cream, black olives, corn, jalapeno peppers, green onion, salsa, refried beans with Monterey Jack & Cheddar cheese

Potato Bar \$ 7.75 per guest

Diced Roasted Yukon, Peruvian Purple, and Red Skin Potatoes

Accents on the sides:

Butter cream sauce, Garlic cream sauce, Sour cream, Assorted shredded cheeses, Bacon bits, Diced scallions, Whipped butter. Served in champaign glasses.

Please add 18% service charge and applicable state tax to the above prices.

THE MAUMEE RIVER CROSSING

DINNER ENTRÉE SELECTIONS

(All entrees include a salad, our dinner rolls and butter, coffee, ice tea, water and dessert)

Salmon Encroute

Fresh salmon seared with mushrooms, baby spinach, Boursin cheese, enclosed in a puff pastry and topped with lemon dill buerre blanc sauce. Served with roasted leek orzo and grilled fresh asparagus
\$41.50 per guest

Potato Encrusted Whitefish

Fresh Lake Erie whitefish coated with seasoned hash browns mirrored on a tarragon cream sauce. Served with green beans almandine and garnished with grilled lemons
\$24.50 per guest

Tenderloin Filet

Filet of Tenderloin with Cabernet garlic butter served with herb crusted baked potato and broccoli, cauliflower and carrot blend
\$33.50 per guest

Chicken Picatta

Lightly seasoned and sautéed chicken breast topped with wild mushrooms and a sweet and sour wine sauce
Served with lemon-pepper linguine and fresh seasonal vegetables
\$27.60 per guest

Chicken Marsala

Sautéed chicken breast with mushrooms and a hint of Marsala wine
Served with wild rice pilaf and fresh seasonal vegetables
\$25.25 per guest

Chicken Florentine

Boneless chicken breast stuffed with a blend of spinach, mushrooms, shallots and goat cheese, topped with a red pepper cream sauce
Served with Chef's choice vegetable and potatoes
\$28.50 per guest

Greek Chicken

Boneless chicken breast marinated in lemon juice, garlic, and fresh herbs, then broiled and topped with tomato basil cream sauce, feta cheese and kalamatra olives
Served with wild rice pilaf and fresh seasonal vegetables.
\$25.00

(continued on next page)

DINNER ENTRÉE SELECTIONS cont.

Stuffed Chicken Breast

Boneless chicken breast stuffed with wild rice stuffing topped with supreme sauce and served with fresh seasonal vegetables
\$24.75 per guest

Shitake Stuffed Chicken

Breaded and baked boneless breast of chicken stuffed with rich mixture of Shitake mushroom and Asiago cheese fanned out on a Marsala glaze
Served with creamy saffron orzo and grilled zucchini
\$25.25 per guest

Stuffed Portabella Mushroom

Fresh Portabella stuffed with spinach-cheese mousse
Served with red pepper coulis, fresh vegetable and mushroom shaped red bliss potatoes
\$24.00 per guest

Sautéed Spinach Cakes

With Shitake mushrooms and goat cheese
Served with basmati rice timbale, steamed vegetable and citrus infused Béarnaise sauce
\$26.50 per guest

Vegetable Cannelloni

Made with herbed cheese and julienne vegetables
Served with sautéed baby spinach, red onion and topped with Asiago cheese
\$25.25 per guest

Medallions of Polenta

Served with assorted wild mushrooms ragout
On a puree of purple potatoes with Graufrette carrots and asparagus tips
\$23.00 per guest

Please add 18% service charge and applicable state tax to the above prices.

(continued on next page)

*SELECT ONE OF THE FOLLOWING
TO PRECEDE YOUR ENTRÉE SELECTION*

Tossed Garden Salad

*Iceberg or leaf lettuce, shredded carrots, sliced
Cucumbers & tomatoes; choice of dressing*

Classic Caesar

Traditional Caesar Salad

*Served with Romaine Lettuce, croutons,
Parmesan cheese & served with classic
Caesar Dressing*

Mesclun Salad

*Mixed field greens, cherry
tomatoes and cucumbers, choice of dressing*

Traditional Greek Salad

*Leaf lettuce, tomato wedges, ripe olives and
crumbled Feta drizzled with the customary Greek dressing*

*AS A SATISFYING END TO YOUR EVENING MAY WE SUGGEST
ONE OF THE FOLLOWING BAKERY-FRESH DESSERTS*

*Double Chocolate Cake
German Chocolate Cake
Kentucky Style Pecan Pie
Traditional Pumpkin Pie
Caramel Apple Pie*

*Wholesome Carrot Cake
New York's Best Cheesecake
Italian Lovers Tiramisu
Lemon Layer Cake
Light Chocolate Mousse*

DINNER BUFFET MENU

One Entrée Buffet \$19.50 per guest
Two Entrée Buffet \$23.00 per guest
Three Entrée Buffet \$26.25 per guest

All buffets include coffee, ice tea and water

China and stainless silver rolled in linen napkins set on the buffet table, water glasses, coffee cups, sugar, creamer at each table and all necessary serving equipment included

All pre-set items including silver on the table available at an additional charge

Salads

(Choice of two)

*Garden salad with assorted dressings
Pasta salad
Tomato & Cucumber vinaigrette
Marinated vegetable salad
Roasted mushrooms salad*

*Fresh Vegetable crudités
Coleslaw
Potato salad
Caesar Salad
Fruit salad*

Dinner rolls and butter included with your salad

ENTREE

*Pasta primavera with roasted vegetables
Baked Chicken with herb cream sauce
Chicken Cordon Bleu
Whitefish with lemon buerre blanc
Dijon encrusted pork loin
Grilled salmon with red pepper coulis
Grilled Portobello mushroom ragout*

*Sliced turkey with sage dressing
Carved Baron of Beef*
Carved Ham*
Carved Turkey*
BBQ Ribs
Lasagna (Meat or Vegetarian)
Beef Bourguignon **

** Carving fee of \$50.00 applies*

STARCHES

(Choice of one)

*Steamed Redskins
Herb roasted redskins
Au Gratin potatoes
Rice pilaf
Roasted garlic mashed potatoes
Buttered egg noodles*

*Masked potatoes and gravy
Cheesy potato casserole
Milano risotto
Tri-color tortellini with Alfredo
Linguine with fresh herb sauce*

(continued on next page)

VEGETABLES

(Choice of one)

Southern style green beans

Green beans almandine

Whole kernel corn with diced red pepper

Squash medley

Broccoli, cauliflower and carrots

Glazed baby carrots

BAKERY-FRESH DESSERTS

(choice of one)

Double chocolate cake

German chocolate cake

Kentucky style pecan pie

Traditional pumpkin pie

Caramel apple pie

Wholesome carrot cake

New York's best cheesecake

Italian lovers tiramisu

Lemon layer cake

Light chocolate mousse

Please add 18% service charge and applicable state tax to the above prices.

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 Policy – SeaGate Convention Centre

Premium Brands

<u>1 HOUR</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 18% service charge and applicable state tax to the above prices.

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

Cash Bar Policy – SeaGate Convention Centre

Premium Brands

<i>Domestic Beer</i>	<i>Wine</i>	<i>Mixed Drink</i>	<i>Soda/ Juice/Water</i>	<i>Martini/ Manhattan</i>
<i>\$4.50</i>	<i>\$5.75</i>	<i>\$6.00</i>	<i>\$1.75</i>	<i>\$8.00</i>

Deluxe Brands

<i>Bottled Beer</i>	<i>Wine</i>	<i>Mixed Drink</i>	<i>Soda/ Juice/Water</i>	<i>Martini/ Manhattan</i>
<i>\$5.75</i>	<i>\$6.75</i>	<i>\$6.75</i>	<i>\$1.75</i>	<i>\$8.50</i>

***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

Tanqueray 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*

Absolut or Stolich 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.

SEAGATE WINE LIST

CHARDONNAY

<i>Pepperwood Grove – California</i>	\$19.75
<i>B.V. Coastal – California</i>	\$26.00

CABERNET

<i>Pepperwood Grove – California</i>	\$19.75
<i>Veramonte – Chile</i>	\$21.75
<i>B.V. Coastal – California</i>	\$28.25

MERLOT

<i>Smoking Loon – California</i>	\$26.00
<i>B.V. Coastal – California</i>	\$28.00

WHITE ZINFANDEL

<i>Joliesse – California</i>	\$15.50
<i>Beringer – California</i>	\$17.50

OTHER WHITE WINES

<i>De Canal Pinot Grigio – Italy</i>	\$15.50
<i>Gysler Reisling – Germany</i>	\$21.75

OTHER REDS

<i>Fat Croc Shiraz – Australia</i>	\$19.75
<i>B.V. Coastal Pinot Noir – California</i>	\$26.00

SPARKLING WINES

<i>Veuve Devernay – France</i>	\$24.00
<i>Marwood Brut – California</i>	\$28.00

Other wines are available.

Please offer your suggestions on brands you would like to see available and we will do our best to accommodate your needs.

Wines are subject to availability and current market pricing

Please add 18% service charge and applicable state sales tax.