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HOT BUFFET ENTREES (Cost Per Person)

POULTRY (Price includes 2 sides, fresh baked rolls & butter)

Blackened Chicken Breast	11.95
Blackened Chicken Breast with roasted poblano-corn cream sauce	
Grilled Chimichurri Chicken Breast	10.75
Marinated in chimichurri sauce and grilled to perfection	
Pecan Crusted Chicken Breast	12.25
Pecan crusted Chicken breast with orange-ginger infused teriyaki sauce!	
Chicken Dijonaise	10.95
Sautéed breast of chicken in a whole grain mustard cream sauce	
Grilled Chicken Breast	10.50
Choose Italian Herb, BBQ or Teriyaki	
Panko Crusted Chicken Breast	11.95
Panko breaded Chicken breast with chili-lime buerre blanc sauce	
Chicken Valdastano	13.10
Chicken breast stuffed with spinach, sun dried tomatoes and roasted red pepper sauce	
Chicken Monterey	10.95
Chicken breast, bacon, tomatoes, onion and Monterey cheese, in a light cream sauce	
Chicken Marsala	10.95
Sautéed chicken breast with mushrooms & Marsala wine sauce. A Classic!	
Chicken Alfredo	10.50
Tender pieces of chicken breast in rich creamy alfredo sauce. Served over fettuccine	
Chicken Cordon Bleu	12.25
Tender pieces of chicken breast stuffed with ham and swiss cheese in a creamy dijon mustard sauce	
Chicken Parmesan	11.25
Breaded chicken breast topped with marinara sauce and provolone cheese	
Roasted Breast of Turkey	10.75
Tender pieces of turkey roasted in a rich broth	



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Pasta (Price includes one side, salad and fresh baked rolls/butter)

Homemade Lasagna 10.50
Traditional style with Ish's meat sauce!

Vegetable Lasagna 10.50
Seasonal vegetables with ricotta and marinara sauce

Baked Rigatoni with Meatballs 9.50
Rigatoni pasta with cheeses and your choice of meat sauce or marinara

PASTA BAR 10.75
TWO pastas, TWO sauces, TWO Sides, Fresh Baked Rolls!
SAUCES: Marinara ■ Meat Sauce ■ Alfredo ■ Bolognese ■ Pesto Cream ■ Diablo

*Additional Sauces: 1.75 per person
Add homemade meatballs for 1.50 per person.*

BEEF/PORK (Price includes 2 sides, rolls/butter)

Grilled Gaucho Flank Steak with Chimichurri Sauce 10.95
Flank steak sliced and served with chimichurri sauce on the side

Beef Tips Burgundy 11.25
Tender beef tips in a mushroom wine sauce

Homemade Meatloaf 10.50
Just good old comfort food! We highly recommend the mashed potatoes and gravy

Home style Pot Roast 11.50
Slowly simmered roast beef with carrots, celery, onions, in its own rich broth

Roasted Beef Tenderloin 23.95
Tender beef filet sliced and served with a béarnaise or a delicate burgundy mushroom sauce

Roasted Pork Loin 10.25
Marinated overnight and slow cooked to perfection!

Charbroiled Center cut Pork Tenderloin 11.50
Tender pieces of pork marinated with a honey sesame glaze

Prime Rib Roast 21.75
Whole rib roast seasoned and slow cooked until it's perfect. Served with horseradish sauce. (Ask about carving station and Chef on site)



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SEAFOOD (Price includes 2 sides, fresh baked rolls/butter)

Seafood Trio	13.45
Shrimp, scallops, & crabmeat simmered with tomatoes & basil, served with fettuccini	
Stuffed Flounder	12.75
Baked mild whitefish, topped with a moist crabmeat dressing	
Pesto Grilled Fillet of Salmon	15.95
Pesto marinated and grilled!	

ADDITIONAL HOT BUFFET SIDES (Cost Per Person)

Pasta, Potatoes & Rice

Cheese tortellini	1.75
Penne, bowtie, linguini or spaghetti	1.25
Italian roasted potatoes	1.50
Garlic mashed potatoes	1.75
Mashed potatoes and gravy	1.75
Roasted red skin potatoes	1.50
Au gratin potatoes	1.25
Twice baked potatoes	2.50
Rice pilaf	1.50
Spanish rice	1.50

Vegetables

Green beans almandine	2.00
Buttered sweet corn	1.50
Broccoli & carrots in tarragon butter	1.50
Broccoli and cauliflower with cheddar cheese sauce	1.50
Glazed baby carrots	1.25
Vegetable medley	1.50
Baked beans	1.50
Grilled marinated vegetables (seasonal)	2.25
Fresh asparagus	2.50



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COLD SIDE DISHES

Fresh tossed garden salad	1.50
Caesar salad	1.90
Spinach salad	2.20
Waldorf salad	2.25
Fresh fruit salad	2.50
Marinated cucumber salad	1.50
Marinated vegetables	2.25
Macaroni salad	1.50
Cole slaw (creamy or poppy seed)	1.50
Redskin potato salad	1.50
Mustard potato salad	1.50
Italian pasta salad	1.50

SALAD DRESSINGS

Ranch ■ Italian ■ Raspberry Vinaigrette ■ Caesar ■ Balsamic Vinaigrette



SOUPS (All Soups are Homemade daily!) – Cost Per Person

Chicken Noodle	3.95
Beef Barley	3.95
Beer Cheese	3.95
Broccoli Cheddar	3.95
Potato and Corn Chowder	3.95
Tomato Basil	3.95
Vegetable	3.95
Cream of Mushroom	3.95



DESSERTS (Cost Per Piece)

Chocolate Dipped Strawberries Large strawberries double dipped in thick chocolate	1.50
Assorted Sheet Cakes Choose one of Chef's Choice of Carrot, Banana, Chocolate, and German Chocolate	2.95
Fudge Brownies - Very rich with thick fudge icing	1.65
Strawberry Layer Cake - Very popular!	3.75
Assorted Fresh Baked Cookies	.75



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Chocolate Éclairs 3.25

Tiramisu 3.95



Sugardaddy's Brownies and Blondies 3.00

Sugardaddy's Brownie Cheesecake 3.25



SANDWICHES

PRE MADE SANDWICH BUFFET (Includes one side dish, assorted cookies or brownies)
(Fresh Kaiser Rolls or Assorted Fresh Breads)

Pre Made Assorted Sandwiches 9.50

Lean Turkey, Honey Ham, Thinly Sliced Roast Beef
Cheese selections: Cheddar, Swiss, Provolone, Hot Pepper, Colby

Italian Sub 9.50

Capicola ham, salami, provolone, lettuce, tomato, onion, peppers & Italian dressing

Vegetarian Sub 9.50

Banana peppers, green & red peppers, mushroom, onions, lettuce, tomato,
provolone, Italian dressing

California Club 9.50

Turkey, bacon, sprouts, tomato, pepper jack cheese, topped with dill mayo

MAKE YOUR OWN SANDWICH BUFFET (Includes one side dish, assorted cookies or brownies)

Make Your Own Sandwich 9.50

Lean Turkey, Honey Ham, Thinly Sliced Roast Beef
Two of the following cheese selections: Cheddar, Swiss, Provolone, Hot Pepper, Colby

Pulled BBQ Beef or Pork 9.25

Tender beef or Pork, in a delicious sauce - spicy or mild

Pulled BBQ Chicken 9.25

Tender chicken breast, can be spicy or mild



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HOMEMADE SOUP AND SANDWICH COMBO

Choose one of our Homemade Soups, Pre Made Sandwiches and Cookies 9.50

GRILLED CHICKEN CAESAR SALAD AND BAKED POTATO BAR

Make your own salad and baked potato with various toppings 9.50

PRE MADE GOURMET WRAP BUFFET (Includes one side dish, assorted cookies or brownies)
(Served on a variety of gourmet tortilla wraps)

Turkey with Roasted Garlic Aioli 9.75
Lean turkey breast, chopped tomatoes, lettuce, provolone cheese and roasted garlic aioli

Ham with Dijonaise Sauce 9.75
Black Forest Ham, chopped tomatoes, lettuce, swiss cheese and dijonaise sauce

Roast Beef with Horseradish Cream Sauce 9.75
Thinly sliced roast beef, chopped tomatoes, lettuce, cheddar cheese and horseradish cream sauce

Vegetarian Wrap with Roasted Tomato Coulis 9.75
Grilled vegetables, lettuce, feta cheese with a fresh roasted tomato coulis

BOXED LUNCH (Cost Per Box)

GOLD BOX LUNCH (Includes one Item from each column) 8.95

<u>SANDWICH</u>	<u>SIDE 1</u>	<u>SIDE 2</u>	<u>DESSERT</u>
Roast Beef and Cheddar	Pasta Salad	Chips	Cookie
Ham and Swiss	Redskin Potato Salad	Soda	Brownie
Turkey and Provolone	Macaroni Salad		
Pastrami on Rye	Cole Slaw		
Tuna Salad	Fresh Fruit Salad		
Vegetarian	Whole Fruit		

PLATINUM LUNCH BOX (Includes one Item from each column) 9.95

<u>SANDWICH</u>	<u>SIDE 1</u>	<u>SIDE 2</u>	<u>DESSERT</u>
Italian sub	Pasta Salad	Chips	Cookie
Greek sub	Redskin Potato Salad	Soda	Brownie
Vegetarian sub	Macaroni Salad		
Black forest ham on a Kaiser roll	Cole Slaw		
Chicken and grape salad on croissant	Fresh Fruit Salad		
Blackened or grilled chicken wrap	Whole Fruit		
Turkey club on whole wheat			

ENTRÉE SALADS (Includes one cookie or brownie and choice of chips or canned soda)



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Grilled or Blackened Chicken Caesar Salad	9.50
Strawberry Almond Chicken Salad	9.25
Chef's Salad	9.75
Vegetarian Chef's Salad	9.25
Cobb Salad	9.25
Trio Salad (Chicken salad, tuna salad, and egg salad served with nut bread)	9.95

Beverages

Assorted canned soda	1.00
Bottled Water	1.00
Gatorade	1.85
Fresh brewed Iced Tea, with lemon and sugars	.95
Lemonade	1.25
Coffee Service, regular or Decaf, with cream & sugar (Per Gallon)	18.00
Starbucks Coffee (Per Gallon)	30.00
Orange Juice	1.25



AFTERNOON POWER SNACK

Assortment of Granola Bars, Nature's Valley Bars, Chex Mix, Mountain Trail Mix, Kettle Chips	2.95
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(Add Water or Soda for \$1, Fresh Fruit Basket for \$1.95 per person)



BREAKFAST (Cost Per Person)

Continental Breakfast (10 Person Minimum Order) Assorted <i>fresh baked</i> muffins, bagels with cream cheese, scones, croissants, danishes, fresh fruit salad, and juice.	7.35
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Omelet Station (10 Guest Minimum) Chef on site required – Omelets made to order with choice of fillings: ham, sausage, bacon, two types of shredded cheese, peppers, jalapenos, onions, diced tomatoes, mushrooms, and broccoli. Served with hash brown potatoes, pastries, and juice.	9.50
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All American Breakfast Scrambled eggs, choice of breakfast meats (bacon, ham, or sausage), hash brown potatoes, pancakes or french toast, fresh fruit and fresh baked pastries (Add Parfaits with Fresh Fruit and Granola for 2.25 per person)	9.10
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Quiche Breakfast Ham and Cheese, Spinach, Smoked Salmon and Caramelized Red Onions, Apple and Bacon, Caramelized Pear and Blue Cheese, Ham and Mushroom. Served with fresh fruit, assorted baked pastries and juice.	9.95
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Breakfast A La Carte Items (Cost per Item)

Freshly Baked!

Croissants	1.45
Muffins	1.55
Scones	2.45
Bagels with butter and cream cheese	1.65
Danish	2.95
Parfait with Fresh Fruit and Granola	2.25
Fresh Fruit Salad (Per Person)	2.00
Sliced Fruit Tray (Per Person)	2.25
Scrambled eggs (Per Person)	2.00
Hash browns (Per Person)	1.50
Gourmet Hash Browns (Redskin potatoes, peppers and onions)	1.95
Sausage gravy with biscuits (Per Person)	3.50
Grilled ham steak (Per Person)	2.95
Bacon (Per Person)	1.95
Sausage link (Per Person)	1.95
Fresh fruit salad (Per Person)	2.50
Starbucks Coffee (Per Gallon)	30.00
Coffee (Per gallon)	18.00
Tea (Per Person)	1.00
Individual Juice (Per Person)	2.25



PARTY TRAYS AND HORS D'OEUVRES

DECORATIVE DISPLAYS (Cost Per Person)

All displays are beautifully arranged on silver or disposable marble trays

Vegetable Display	1.75
In season vegetables, served with ranch or honey dijon dip	
Vegetable and Cheese Display	2.55
In season vegetables and domestic cheeses served with ranch or honey dijon	
International Cheese Display	2.50
Swiss, cheddar, provolone, and a variety of international cheeses, with crackers	



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Fruit Display Seasonal fresh fruit sliced	2.50
Smoked Salmon Filet Display (Feeds 40) Served with dill cream cheese, assorted breads, onion, egg, tomatoes and olives. Very elegant!	180.00
Whole Herb Roasted Sliced Tenderloin Whole roasted, sliced thin and served warm, with rolls and condiments	180.00
Baked Artichoke Dip (Feeds 40) A catering favorite. Served with crackers.	85.00
Spinach Dip (Serves 40) Served with assorted crackers	55.00
COLD HORS D'OEUVRES (50 Pieces Per Order)	
Roast Beef Canapés Tender roast beef, herbs, garlic and cream cheese	65.00
Smoked Salmon Canapés A Norwegian Smoked Salmon, gently rolled on a dill cream cheese	69.00
Shrimp Canapés Tender shrimp topped with our specially blended cocktail sauce	69.00
Rolled Mexican Tortillas Soft tortilla shells rolled and stuffed fresh herbs and vegetable cream cheese	42.00
Mexican Layer Dip Our seven layer dip is popular for casual events and football season!	57.00
Four Foot Italian Sub Fresh bread, piled ham, salami, provolone, lettuce, tomato, onion, Italian dressing	58.00
Mini Sandwiches (Per Piece) Turkey and provolone, roast beef and cheddar, ham and swiss	2.35
Chicken Salad Sandwiches (Per Piece) Walnuts, grapes, tender white chicken, very popular!	2.45
Gulf Shrimp Cocktail (Per Piece) Served on a bed of ice and large lemon wedges with cocktail sauce	1.45



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HOT HORS D'OEUVRES (50 pieces per order)

Chicken Wings Choose from our Original, BBQ, or Teriyaki	62.00
Bacon Wrapped Scallops Tossed with fresh herbs and baked to perfection	96.00
Bacon Wrapped Jumbo Shrimp Stuffed with crabmeat and topped with hollandaise sauce	95.00
Bacon Wrapped Beef Tenderloin Tender pieces of beef wrapped in applewood smoked bacon	130.00
Stuffed Mushroom Caps Stuffed with moist crabmeat or sausage, topped with melted cheddar cheese	65.00
Petite Quiche - Assorted	60.00
Meatballs Choose from Italian, Swedish or BBQ.	45.00
Artichoke Wraps Artichoke hearts, feta cheese, spinach, bacon, baked golden in phyllo dough	72.00
Petite Stuffed Red Skin Potato Cut in half, and stuffed with fresh herbs, cheese, cream and butter	78.00
Potato Tartlets Creamy potatoes served on a fresh baked pastry shell	65.00
Italian Sausage Appetizers Served with peppers, mushrooms and onions	65.00
Chicken Skewers Marinated, Grilled and served with Chimichurri Sauce	75.00
Chicken Fingers Hand breaded and deep fried with accompanying BBQ and honey mustard sauces	60.00



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PICNIC AND OUTDOOR GRILLING MENU

PICNIC MENU (Price Includes 2 Sides, Rolls and Butter)

All served Buffet Style. Minimum guest count of 15 guests for lunch 25 guests for dinner.
On site grilling requires a minimum of 50 guests.

BBQ Pork Babyback Ribs	18.75
BBQ Ribs & Chicken (Marinated or Barbecue)	13.75
BBQ Chicken (Marinated or Barbecue)	9.25
Grilled Chicken Breast (Marinated or Barbecue)	9.95
Center cut Pork Tenderloin (Marinated in our honey sesame glaze)	10.95

SANDWICH GRILL PICNIC MENU (Price Includes 2 Sides, Brownies or Cookies)

Cheeseburgers, Brats and Hot Dogs	8.95
Cheeseburgers, Brats and Chicken Breast	9.50
Cheeseburgers and Grilled Chicken Breast	9.25

PICNIC ENHANCEMENTS (Per Person)

Potato Chips	.75
Pretzels	.70
Chips & Pretzels	.95

Add Wings to Your Menu! (50 Pieces) 62.00



DELIVERY FEES

Plates, flatware, napkins and delivery. 25.00

Plates, flatware, napkins, linen tablecloth, chaffin trays, decoration, delivery, set-up and pickup. 35.00



WEDDINGS

For wedding pricing such as china, servers or to schedule a tasting, please call us at 614.766.9161.