



ROBERTS CENTRE

MENUS



ROBERTS CONFERENCE CENTRE • 123 GANO ROAD • WILMINGTON, OH • 45177 • (800) 654-7036

All prices subject to 21% service charge and state sales tax.
Guaranteed attendance numbers must be given 5 business days prior to event.



ROBERTS CENTRE | BREAKS

SPECIALTY BREAKS

Classic Continental Deluxe

Seasonal Fruit Bowl, Assortment of Breakfast Pastries, Biscotti, Breakfast Breads, Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

\$14.00 per person

Health Nut

Fresh Sliced Fruit Tray, Yogurt, Granola, Breakfast Bars, Assorted Juices and Bottled Water, Fresh Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

\$9.00 per person

Carnival

Freshly Popped Popcorn, Nachos and Cheese, Mini Corn Dogs and Assorted Mini Candy, Soda, Fresh Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

\$11.00 per person

Siesta

Tortilla Chips with Queso and Salsa, Mini Chicken Quesadilla, Assorted Soft Drinks, and Bottled Water

\$8.00 per person

Afternoon Delight

Assorted Fresh Baked Cookies, Chocolate Brownies, Blondie Brownies, Fresh Brewed Coffee and Decaffeinated Coffee with Assorted Flavored Creamers, Soft Drinks, and Iced Tea

\$10.50 per person



FRUITS & SWEETS À LA CARTE

Seasonal Fruit Display (<i>serves approx. 12</i>)	\$40.00 per plate
Assorted Cookies	\$20.00 per dozen
Granola Bars	\$14.00 per dozen
Brownies	\$25.00 per dozen
Nutrition Bars	\$19.00 per dozen
Assorted Bagels with Cream Cheese	\$22.00 per dozen
Breakfast Pastries: Muffins, Danish, Cinnamon Rolls, Breakfast Breads	\$26.00 per dozen
Freshly Baked Colossal Cinnamon Rolls	\$30.00 per dozen
Fresh Baked Donuts	\$30.00 per dozen
Assorted Whole Fruit	\$2.25 each
Assorted Ice Cream Bars	\$3.00 each
Assorted Cereals and Milk	\$3.25 each
Assorted Yogurt	\$3.00 each



BEVERAGES

Fresh Brewed Coffee, Decaffeinated, Hot Tea	\$30.00 per gallon
Iced Tea	\$30.00 per gallon
Fruit Punch	\$29.00 per gallon
Soft Drinks	\$2.50 each
Assorted Bottled Juices	\$4.00 each
Bottled Water	\$2.50 each

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 ROBERTS CENTRE | ALL DAY BREAKS

A Sudden Deadline

\$17.00 per person

Morning

Freshly Baked Assortment of Breakfast Pastries
Chilled Assorted Juices

Mid-morning

Bottled Water
Assorted Soft Drinks

Afternoon

Right out of the oven Cookie Assortment
Deep Chocolate Brownies
Assorted Soft Drinks

A Sudden Attraction

\$19.00 per person

Morning

Freshly Baked Assortment of Breakfast Pastries
Assorted Chilled Juices

Mid-morning

Seasonal Fresh Fruit
Granola Bars
Assorted Soft Drinks and Bottled Waters

Afternoon

Soft Pretzels with Mustard Spread, Buttered Popcorn, Dry Roasted Peanuts
Assorted Soft Drinks

*Morning, Mid-morning, and Afternoon Breaks include:
Fresh Brewed Coffee, Decaffeinated Coffee, and Herbal Tea Selections



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ROBERTS CENTRE | MEETINGS

DELUXE PLANNER PACKAGE

All Day Meeting Planner Package (includes the following)

\$40.00 per person

All breaks will be replenished to a total of thirty minutes. Lunch service time is one hour.

Pre-Meeting Continental Breakfast

Fresh Seasonal Fruit Bowl, Assorted Breakfast Pastries, Muffins, Danish, Cinnamon Rolls and Breakfast Breads, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Orange and Cranberry Juice

Mid-Morning Refresher

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water

Create Your Own Lunch Buffet

Choose One:

- Garden Salad served with Ranch and Italian Dressings
- Pasta Salad
- Caesar Salad
- Loaded Potato Salad

Choose Two:

- Whipped Redskin Potatoes
- Wild Rice
- Roasted Redskin Potatoes
- Macaroni and Cheese
- Green Beans with Shallots
- Maple Glazed Baby Carrots
- California Blend Vegetables

Choose Two:

- Herb Roasted Chicken Breast topped with Lemon Buerre Blanc sauce
- Grilled Chicken Breast with BBQ Glaze
- Roasted Pork Loin with Natural au jus
- New England Style Cod
- Top Round with au jus
- Meat Lasagna
- Vegetable Lasagna
- Baked Salmon with Sweet and Tangy Bourbon Glaze (+\$2.00 per person)

Choose One:

- New York Cheesecake
- Chocolate Cake
- Apple Pie
- Carrot Cake

Afternoon Delight

Fresh Baked Cookies and Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water



STANDARD PLANNER PACKAGE

All Day Meeting Planner Package (includes the following)

\$35.00 per person

All breaks will be replenished to a total of thirty minutes. Lunch service time is one hour.

Pre-Meeting Continental Breakfast

Fresh Seasonal Fruit Bowl, Assorted Breakfast Pastries, Muffins, Danish, Cinnamon Rolls and Breakfast Breads, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Orange and Cranberry Juice

Mid-Morning Refresher

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks, and Bottled Water

Working Deli Lunch

Sliced Roast Beef, Ham, and Smoked Turkey Breast, Selection of Domestic Cheeses, Pasta Salad, Fruit Bowl, Chips, Assorted Rolls and Breads, Appropriate Condiments, Iced Tea, Assorted Soft Drinks, and Bottled Water

Afternoon Delight

Fresh Baked Cookies and Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water

All prices subject to 21% service charge and state sales tax.

Guaranteed attendance numbers must be given 5 business days prior to event.

ROBERTS CENTRE | BREAKFAST

PLATED BREAKFAST ENTRÉES

All Entrées include Juice, Coffee, Decaffeinated Coffee, and Herbal Teas

Heartland

Fluffy Scrambled Eggs, Choice of Crisp Bacon, Ham or Sausage, Potato Casserole, and Mini-Croissants

\$14.00 per person

All American

Fluffy Scrambled Eggs, Petite Sirloin Steak, Potato Casserole and Mini-Croissant

\$18.00 per person

Carolina Croissant

Flaky Croissant topped with Scrambled Eggs, Ham and American Cheese and served with a Seasonal Garnish

\$14.00 per person



BREAKFAST BUFFETS

All Breakfast Buffets include Orange Juice, Fresh Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

Sunrise Buffet

Scrambled Eggs, Biscuits and Country Gravy, Crisp Bacon or Sausage, and Fresh Fruit Bowl

\$16.00 per person

Great Beginnings

Fresh Fruit Bowl, Vanilla Yogurt with Granola, Scrambled eggs, Cheesy Grits, Bacon or Sausage, and Biscuits and Gravy

\$18.00 per person



BUFFET ENHANCEMENTS

(In addition to above buffets)

Omelette Station

Omelettes made to order with Peppers, Onions, Ham, Cheese and Mushrooms

\$8.00 per person
plus attendant fee

French Toast

\$2.00 per person

Breakfast Potatoes

\$1.50 per person



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Guaranteed attendance numbers must be given 5 business days prior to event.

 **ROBERTS CENTRE | LUNCH****WORKING LUNCHES**

All working lunches are served with Pasta Salad, Pickle Spear, a fresh baked Max & Erma's Cookie and Choice of Soft Drink or Bottled Water

Smoked Turkey Breast Sandwich \$15.00 per person
Smoked Turkey Breast with Lettuce and Tomato and served with Chipotle Mayo on Sour Dough Hoagie

Roast Beef Sandwich \$15.00 per person
Roast Beef with French Onion Spread, Lettuce, Tomato and Cheddar Cheese, and served on Sour Dough Hoagie

Italian Hoagie \$15.00 per person
Ham, Pepperoni and Salami, Mozzarella Cheese with Lettuce, Tomato, Pesto Mayo Spread served on a Sour Dough Hoagie

Grilled Chicken Sandwich \$16.00 per person
Marinated Grilled Chicken topped with Lettuce and Tomato and served with Olive Relish on Italian Roll

Grilled Vegetable Baguette \$16.00 per person
Portobello Mushrooms, Zucchini, Red Pepper, Red Onion, Tomato and Herb Cheese served on French Hoagie

Chicken Salad Croissant \$16.00 per person
Chicken Salad with Dried Cranberries and Pecans, Lettuce and Tomato on a Buttery Croissant

California Wrap or Croissant \$16.00 per person
Ham, Turkey and Bacon with Swiss Cheese, Lettuce, Onion on a Sun Dried Tomato Tortilla or a Buttery Croissant with Spicy Mustard

SALADS

Grilled Chicken Caesar Salad \$15.00 per person
Grilled Chicken Breast served on a bed of Romaine Lettuce with Croutons and Shredded Parmesan Cheese. Served with a Warmed, Flaky Croissant

Blackened Salmon Salad \$15.00 per person
Blackened Cajun Atlantic Salmon served on a bed of Baby Greens with Tomato Wedges, Sliced Cucumbers and Rice Noodles served with a Warmed, Flaky Croissant

Above options are available as a boxed lunch or as a plated lunch option





ROBERTS CENTRE | LUNCH

LUNCH BUFFETS

All lunch buffets are served with Fresh Brewed Coffee, Decaffeinated Coffee, Herbal and Iced Teas

Executive Deli Choice

\$19.00 per person

Choice of Two Salads:

Potato Salad, Pasta Salad, Tossed Salad, Cole Slaw

Soup Du Jour, Sliced Turkey Breast, Ham, Roast Beef, Salami, Natural Aged Cheeses, Lettuce and Sliced Tomatoes, Assorted Breads and Condiments, and Assorted Cookies and Chocolate Brownies

Midwest Buffet

\$22.00 per person

Bowl of Tossed Salad with Assorted Dressings, Rolls and Butter, Assorted Desserts

Choice of Two Entrées:

- Chicken Picatta
- Southern Fried Chicken
- Chicken Parmesan
- Roast Beef au jus
- Stir-Fried Beef
- Baked Ham with Hawaiian Sauce
- Roast Pork Loin with Natural au jus
- Baked Lasagna (choice of vegetable or meat) with Choice of Vegetable
- Chicken Primavera
- Golden Fried Catfish
- Baked Sole with Lemon Buerre Blanc

Choice of Two Sides:

- Wild Rice Pilaf
- Rosemary Herb Redskin Potatoes
- Wild Rice Pilaf
- Au Gratin Potatoes
- California Vegetables
- Maple Glazed Baby Carrots
- Green Beans with Shallots
- Sunshine Mix

Intercontinental Buffet

\$26.00 per person

Rolls and Butter, Assorted Desserts, Soup Du Jour Prepared with Fresh Ingredients by Our Culinary Staff

Choice of Two Salads:

Pasta Salad, Garden Salad with Assorted Toppings, Cole Slaw, Potato Salad, Broccoli Salad

Choice of Two Entrées:

- Chicken Piccata
- Chicken Teriyaki
- Roast Turkey Breast
- Roast Sirloin of Beef
- Beef Stroganoff
- Baked Meat Lasagna
- Vegetable Lasagna
- Salmon with Bourbon Glaze
- New England Style Atlantic Cod

Choice of Accompaniments:

- Wild Rice Pilaf
- Rosemary Herb Redskin Potatoes
- Whipped Potatoes
- Au Gratin Potatoes
- California Vegetables
- Green Beans with Shallots
- Maple Glazed Baby Carrots
- Sunshine Mix





ROBERTS CENTRE | LUNCH

PLATED LUNCHES

All Lunch Entrées are served with House Salad, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Iced Teas

Choose Two:

- Wild Rice Pilaf
- Rosemary Herb Redskin Potatoes
- Whipped Potatoes

- California Vegetables
- Maple Glazed Baby Carrots
- Green Beans with Shallots
- Sunshine Mix

Poultry

Chicken Wellington \$20.00 per person
Boneless Breast of Chicken Stuffed with Mushrooms and Wine Wrapped in Puff Pastry

Chicken Parmesan \$19.00 per person
Chicken Parmesan served over Linguine and Marinara Sauce

Chicken Marsala \$19.00 per person
Breast of Chicken topped with Mushroom Wine Sauce

Hawaiian Chicken \$18.00 per person
Boneless Breast of Chicken Marinated in Pineapple and Soy Sauce

Roast Turkey & Dressing \$18.00 per person
Sliced Roasted Turkey with Stuffing and Cranberry Sauce

Seafood

Grilled Salmon \$20.00 per person
Fresh Cut Salmon Steak Marinated and Grilled to a Perfect Medium Heat, Basted with a Sweet and Tangy Bourbon Glaze

New England Style Cod \$18.00 per person
Baked Cod Splashed with Worcestershire Sauce and Olive Oil, Topped with Italian Bread Crumbs

Cajun Catfish \$19.00 per person
Louisiana seasoned Catfish with Creole Tartar Sauce

Beef

New York Strip Steak \$26.00 per person
Peppercorn Dusted and Finished with Herb Butter

Prime Rib au jus \$23.00 per person
Slow Roasted to a Perfect Medium and Garnished with Horseradish Cream

Top Sirloin Steak \$22.00 per person
Char-Grilled and Topped with Marinated Mushrooms and Garlic

Pork

Pork Chop \$17.00 per person
Center Cut Chop Drizzled with Balsamic BBQ Syrup

Herb Crusted Pork Loin \$18.00 per person
Tender Pork Loin Crusted in Our House Seasoning and Served with Natural au jus

Pasta

(Pasta dishes are served with a vegetable choice only)

Lasagna \$16.00 per person
Select One: Vegetable or Meat Lasagna, Served with Parmesan Cheese and Garlic Bread Sticks

Pasta Primavera \$16.00 per person
Penne Tossed in Creamy Alfredo or Olive Oil and Garlic with Vegetables and Chicken, Served with Garlic Bread Sticks





ROBERTS CENTRE | DINNER

DINNER BUFFETS (Minimum of 45 Guests)

Southern Buffet \$29.00 per person
 Cole Slaw, Southern Style Potato Salad, Cornbread, Fried Chicken, BBQ Ribs, Farm Raised Fried Catfish, Corn on the Cob, Black-eyed Peas, Fresh Greens, Rolls and Butter, Granny Apple Pie

All American Buffet \$28.00 per person
 Fresh Tossed Garden Salad, Fried Chicken, Top Round Beef au jus, Fried Catfish, Potato Salad, Green Beans with Redskin Potatoes, Spicy Fried Corn, Rolls and Butter, Apple Cobbler

Backyard BBQ Buffet \$27.00 per person
 Potato Salad, Coleslaw, Broccoli Slaw, Corn on the Cob, Baked Beans, BBQ Chicken, Hamburgers, Hot Dogs, Relish Tray and Assorted Condiments, Assorted Fruit Pies

Little Italy Buffet \$30.00 per person
 Italian Wedding Soup, Roma Tomatoes, Fresh Mozzarella and Basil with a Balsamic Drizzle, Chicken Bruschetta, Tuscan Sausage with Peppers and Onions tossed in a Robust Bolognese, Fettuccine Alfredo, Sicilian Vegetable Blend, Tiramisu, Assorted Artisan Rolls with Olive Oil, Coffee, Decaffeinated Coffee, and Iced Tea

The Winners Circle Dinner Buffet

	One entrée	\$26.00 per person
	Two entrées	\$30.00 per person
	Three entrées	\$34.00 per person

Fresh Brewed Coffee, Decaffeinated Coffee, Herbal and Iced Teas, Rolls and butter, and Assorted Pies and Cakes

Choice of Two:

- Tossed Garden Salad
- Pasta Salad
- Southern Potato Salad
- Broccoli Salad
- Sliced Cucumber Salad
- Seasonal Fruit Salad
- Tomato Basil Soup
- Chicken Noodle Soup

Choice of Two:

- Rice Pilaf
- Au Gratin Potatoes
- Whipped Potatoes
- Twice Baked Potatoes,
- Rosemary Herb Redskin Potatoes
- Sunshine Mix
- California Vegetables

Entrées:

Beef

- Beef Stroganoff with Egg Noodles
- Beef Bourguignon over Egg Noodles
- Beef Pepper Steak with Rice Garnish
- Sliced Roasted Top Round with au jus

Pork

- Sliced Roast Pork with Natural au jus
- Baked Ham with Hawaiian Sauce

Pasta

- Meat or Vegetable Lasagna
- Pasta Primavera

Poultry

- Southern Fried Chicken
- Baked Herb Chicken
- Chicken Parmesan
- Tuscan Chicken
- Roast Turkey Breast with Gravy
- Chicken Marsala

Fish

- Breaded Catfish Fillet
- Baked Tilapia with Lemon Sauce
- Atlantic Cod New England Style



ROBERTS CENTRE | DINNER

PLATED DINNERS

All Dinner Entrées are served with House Salad, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Iced Teas

Choose Two:

- Wild Rice Pilaf
- Maple Glazed Baby Carrots
- Rosemary Herb Redskin Potatoes
- Green Beans with Shallots
- Whipped Potatoes
- Sunshine Mix
- California Vegetables

Poultry

Chicken Wellington \$28.00 per person
Boneless Breast of Chicken Stuffed with Mushrooms and Wine Wrapped in Puff Pastry

Chicken Dijonnaise \$25.00 per person
Chicken Breast Lightly Sautéed with a White Wine and Dijon Sauce

Spinach Stuffed Chicken Breast \$25.00 per person
Spinach and Feta Cheese Stuffed Airline Breast with Skin On, Wing Bone Attached, Roasted to a Golden Brown

Chicken Marsala \$25.00 per person
Breast of Chicken Topped with a Mushroom and Marsala Wine Sauce

Italian Chicken \$27.00 per person
Whole Boneless Chicken Topped with Sun Dried Tomatoes, Artichoke Heart, Black Olives and a Creamy Cheese and Herb Sauce

Seafood

Bourbon Glazed Salmon \$30.00 per person
Fresh Cut Salmon Steak Marinated and Char-Grilled, Served with a Bourbon Glaze

New England Style Cod \$28.00 per person
Baked Cod Splashed with Worcestershire and Olive Oil, Topped with Italian Bread Crumbs

Cajun Catfish or Southern Fried Catfish \$28.00 per person
Louisiana Seasoned Catfish with Creole Tartar Sauce

Pasta (served with tossed salad, chef's vegetable and bread sticks)

Lasagna \$21.00 per person
Select One: Vegetable or Meat Lasagna, and Served with Parmesan Cheese

Pasta Primavera \$21.00 per person
Penne Tossed in Creamy Alfredo or Olive Oil and Garlic with Vegetables and Chicken

Tri-Colored Tortellini \$21.00 per person
Chicken or Shrimp Tortellini Covered in your choice of Marinara or Alfredo Sauce. Served with Parmesan Cheese

 ROBERTS CENTRE | DINNER

Beef (all beef cooked to medium)

New York Strip Steak

Peppercorn Dusted and Finished with Herb Butter

\$34.00 per person

Prime Rib au jus

Slow Roasted to a Perfect Medium and Garnished with Horseradish Cream

\$29.00 per person

Top Sirloin Steak

Char-Grilled and Topped with Marinated Mushrooms and Garlic

\$26.00 per person

Filet Mignon

Char-Grilled and Topped with Marinated Mushrooms and Garlic

\$40.00 per person

Medallions of Tenderloin

Tender Medallions Served with Red Wine Demi Glace

\$40.00 per person

Pork

Southern Pork Chop

Center Cut Chop Served atop Apple Cornbread Stuffing with Balsamic Glaze

\$24.00 per person

Herb Crusted Pork Loin

Whole Pork Loin Dressed in Herbs and Slow Roasted to Perfection with Natural au jus

\$24.00 per person

Smoked Baby Back Ribs

1/2 Slab of Tender Seasoned Ribs Basted with Our Original, Housemade BBQ Sauce

\$26.00 per person



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ROBERTS CENTRE | RECEPTION

COLD HORS D'OEUVRES

Assorted Silver Dollar Rolls Ham, Turkey, Roast Beef with Mustard, Mayo and Pickle Slices	\$150.00 /50 pieces
Chefs Assorted Canapés	\$150.00 /50 pieces
Tiger Shrimp Cocktail	\$175.00 /50 pieces
Olive and Cheese Kabobs	\$150.00 /50 pieces
Variety of Hummus with Pita Chips	\$150.00 /serves 50 people
Fresh Spinach Dip with Cocktail Rye	\$140.00 /serves 50 people
Soft Cheese Ball and Gourmet Crackers	\$150.00 /serves 50 people
Antipasto Display	\$400.00 /serves 100 people
Fancy Domestic and Imported Cheese Display	\$450.00 /serves 100 people
Fresh Crudités Display	\$375.00 /serves 100 people
Fresh Fruit Display	\$425.00 /serves 100 people



HOT HORS D'OEUVRES

(Priced per 50)

Hamburger Sliders with Sautéed Onion and Blue Cheese Compote	\$195.00 /50 pieces
Scallops Wrapped in Bacon	\$225.00 /50 pieces
Bruschetta with Tomato, Pesto and Mozzarella	\$195.00 /50 pieces
Pork Pot Stickers	\$175.00 /50 pieces
Brie and Raspberry in Phyllo	\$195.00 /50 pieces
Vegetable Spring Rolls	\$175.00 /50 pieces
Chicken Wings	\$150.00 /50 pieces
Spanakopita	\$165.00 /50 pieces
Cream Cheese Stuffed Jalapeño Peppers	\$175.00 /50 pieces
Chicken Fingers with BBQ Sauces Golden and Smokey	\$150.00 /50 pieces
Petite Crab Cakes	\$195.00 /50 pieces
Asparagus and Asiago in Phyllo	\$175.00 /50 pieces
Petite Quiche	\$175.00 /50 pieces
Sausage Stuffed Mushrooms	\$150.00 /50 pieces
Meatballs with choice of: BBQ, Swedish, or Sweet and Sour	\$135.00 /50 pieces



DRY SNACKS

Pretzels, Potato Chips, Corn Chips	\$15.00 per pound
Mixed Nuts	\$22.00 per pound
Dry Roasted Nuts	\$22.00 per pound
Snack Mix	\$16.00 per pound
Guacamole and Salsa with Tortilla Chips	\$17.00 per pound
Assorted Dips	\$8.00 per ½ gal

ACTION STATIONS

Add an Action Station to Compliment your buffet

Meats

All served with Silver Dollar Rolls and Appropriate Sauces

Chef to Carve	\$100.00 per Station
Royal Round of Beef with au jus (serves approx. 75-100 people)	\$350.00
Prime Rib of Beef with au jus (serves approx. 40 people)	\$400.00
Roast Turkey (serves approx. 30 people)	\$200.00
Glazed Ham (serves approx. 40 people)	\$300.00

Pasta Station

Added to Buffet	\$9.00 per person
Stand Alone	\$15.00 per person

Pasta Selections:

- Tri-Colored Tortellini
- Penne

Sauce Selections:

- Marinara
- Alfredo

Accompanies:

- Chicken
- Italian Sausage
- Tomatoes
- Garlic, Onions
- Peppers
- Parmesan Cheese
- Mushrooms

Mashed Potato Bar

Rosemary Parmesan, Roasted Garlic, Horseradish Mashed Potatoes, Real Bacon Bits, Chives, Sour Cream and Cheddar Cheese

\$9.00 per person

Chocolate Station

Price includes Fountain Set, Dipping Items, Skewers and 1 ½ hours of Chocolate Fun (Groups of less than 100 are subject to a \$300 set up fee)

\$6.00 per person

Choose Three:

- | | |
|--|---|
| <ul style="list-style-type: none"> • Pretzels • Marshmallows • Rice Crispy Treats | <ul style="list-style-type: none"> • Strawberries • "Naked" Buckeyes • Cookies |
|--|---|



ROBERTS CENTRE | DESSERTS

LUSCIOUS CAKES

Chocolate Seduction Cake	\$4.50 per person
Carrot Cake	\$4.50 per person
White Chocolate Mousse Cake	\$5.25 per person
Lemon Berry Cake	\$6.00 per person



CREAMY CHEESE CAKES

New York Cheesecake	\$4.75 per person
add Fruit Topping	\$0.50 per person
Raspberry Swirl Cheesecake	\$4.75 per person
Turtle Cheesecake	\$4.25 per person
Crème Brulee Cheesecake	\$5.50 per person



SCRUMPTIOUS PIES

Deep Dish Pecan Pie	\$5.75 per person
Granny Apple Pie	\$5.25 per person
Cherry Pie	\$4.00 per person
Key Lime Pie	\$5.25 per person





ROBERTS CENTRE | BEVERAGES

A fee of \$75 per bartender will be charged per bar, if within the first 2 hours, a minimum of \$450 revenue is not generated per bar. Each additional hour will be charged at \$25 per hour, per bar. A second bartender will be required for parties with guaranteed counts of over 100 people.

Call Brand Liquor

Smirnoff, Tanqueray, Bacardi, Jim Beam, J&B, Canadian Club Cuervo

Host Bar \$6.25 / Cash Bar \$6.75

Premium Brand Liquor

Absolute, Jack Daniel's, Bombay, Captain Morgans, Brandy, Wild Turkey, Cuervo Gold

Host Bar \$7.00 / Cash Bar \$7.25

Domestic Beer

Bud Light, Budweiser, Coors Light, Miller Light

Host Bar \$5.00 / Cash Bar \$5.25

Premium Beer

Heineken, Corona, Sam Adams, Michelob Ultra, Dos XX

Host Bar \$6.00 / Cash Bar \$6.75

Seasonal Craft Beer

Host Bar \$6.50 / Cash Bar \$6.75

House Wine

Chardonnay, Pinot Grigio, Moscato, Cabernet, Merlot, Rose

Host Bar \$6.00 / Cash Bar \$6.75

Host Cocktail Packages

Call Brands Host Package

One Hour / \$19.95 per person

Each Additional Hour / \$4.00 per person

Premium Brands Host Package

One Hour / \$23.95 per person

Each Additional Hour / \$4.50 per person

Additional Beverage Options

Cordials and Liqueurs / \$6.50 per beverage

Mimosas / \$50.00 per gallon

Champagne / \$7.00 per beverage

Fruit Punch (Non-Alcoholic) / \$20.00 per gallon

Champagne Punch / \$50.00 per gallon

Soft Drinks / \$2.50 per beverage

Bottled Water / \$2.50 per beverage

House Champagne / \$27.00 per bottle (serves 6)

Domestic Keg Beer / \$375.00 per keg

Premium Keg Beer / \$425.00 per keg

Seasonal Craft Keg Beer / \$450.00 per keg

ROBERTS CENTRE | GUIDELINES

Should you have any questions, please feel free to contact The Roberts Conference Centre Sales Department for more information (800) 654-7036

In an effort for us to better serve you, we ask that you consider the following:

- Menus should be selected 30 days prior to event date. If event is booked inside 30 day prior, menus should be selected upon booking.
- A service charge of \$50.00 will be added on all meal functions under 25 people.
- Guaranteed attendance numbers are required five (5) business days in advance of event for all groups. Numbers may increase after this time but cannot decrease. If attendance increases on the day of the function, we reserve the right to substitute any menu items to accommodate guests. Charges will be based on number of guests served over the guarantee.
- All food and beverage is subject to a **21%** service charge and current state sales tax.
- The Roberts Conference Centre reserves the right to refuse alcohol to any guests that appear intoxicated, under the legal drinking age or furnishes alcohol to a minor.
- No outside food or beverage can be brought into the Roberts Conference Centre.
- Payment is due 72 hours (3 business days) prior to the event, unless proper credit arrangements have been approved in advance with the Roberts Conference Centre.
- If your event has multiple plated entrées, you are required to have place cards or tickets indicating the item ordered.
- Decorating Restrictions:
 - Decorations may not be placed in public areas such as the restrooms or foyer areas.
 - All decorations must conform to fire codes.
 - Tape or other adhesives are not to be used on walls.
 - Floors can be taped but only with packing or masking tape. Chalk can also be used.
 - All decorations must be removed at the conclusion of the event.
 - Roberts Conference Centre is not responsible for any items left after an event concludes.

