



HANCOCK  
HOTEL

*Catering by Mancy's Steakhouse at the Hancock Hotel*

# Breakfast Buffets

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*Priced per guest. Minimum of 20 guests or a \$50 set-up fee applies.*

*All breakfast buffets include orange, cranberry and apple juices and a coffee and hot tea station.*

## Continental \$12

Seasonal Fresh Fruit | Assorted Pastries

## Executive Continental \$18

Seasonal Fresh Fruit | Assorted Pastries | Choice of Spinach & Feta or Ham & Cheddar Egg White Frittata | Choice of Steel Cut Oats with Toppings or Yogurt Parfait Bar with Assorted Toppings

## All-American \$18

Scrambled Eggs | Roasted Yukon Potatoes | Choice of Bacon or Sausage  
Seasonal Fresh Fruit | Assorted Pastries

## Tuscan Morning \$20

Rustic Semolina Crust topped with Scrambled Egg | Choice of Bacon or Sausage | Egg White Frittata with Mushroom, Arugula, Tomato & Swiss Cheese | Roasted Yukon Potatoes | Seasonal Fresh Fruit

## Healthy Start \$24

Choice of Steel Cut or Overnight Oats | Yogurt Parfait Bar with Assorted Toppings | Scrambled Eggs, Egg Whites or Tofu with Roasted Garlic & Chives  
Seasonal Fresh Fruit | House-made Granola Bars

## Buckeye Breakfast \$24

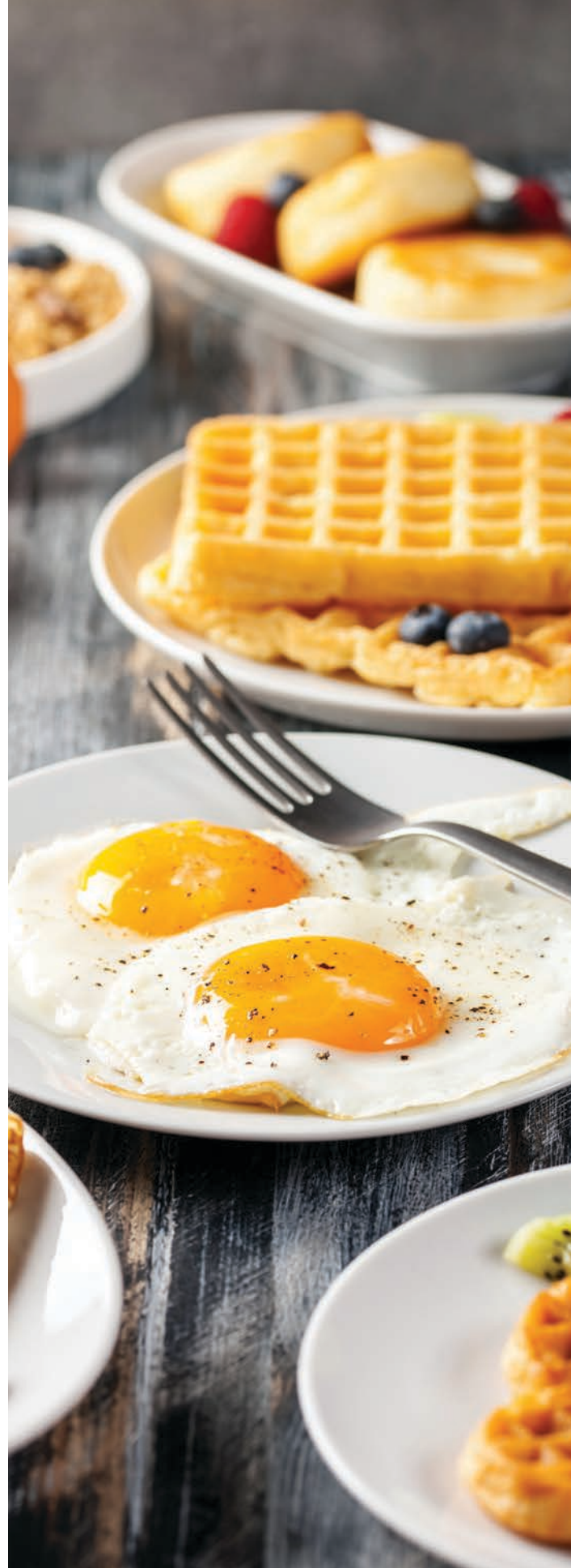
Scrambled Eggs | Choice of Bacon or Sausage | Roasted Yukon Potatoes | Biscuits & Gravy | Seasonal Fresh Fruit | Assorted Pastries  
*Add French Toast with Syrup & Fruit Compote \$5*

## Hancock Breakfast \$28

Traditional Eggs Benedict | Roasted Yukon Potatoes | Asparagus with Hollandaise Sauce | Cinnamon Raisin Biscuits | Seasonal Fresh Fruit  
Assorted Mini Muffins

*Substitute Crab Cakes Eggs Benedict \$10*

*All prices are subject to sales tax and service charge.*





## Plated Breakfast

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*Priced per guest.*

*Plated breakfast includes orange, cranberry and apple juices and coffee and hot tea service.*

### Flag City Breakfast **\$18**

Scrambled Eggs | Choice of Bacon or Sausage | Roasted Yukon Potatoes  
Cinnamon Raisin Biscuits | Seasonal Fresh Fruit

## A La Carte Breakfast Items

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*Priced per dozen unless otherwise noted.*

Assorted Scones **\$39**

Cinnamon Rolls **\$39**

Ham, Egg & Cheese Biscuits **\$48**

Breakfast Burritos **\$48**

*Choice of Bacon, Sausage or Vegetarian*

Bagels with Cream Cheese **\$36**

Doughnuts **\$32**

Yogurt Parfaits **\$4 each**

Assorted Muffins **\$36**

### **VOLUME HOT & COLD \$35**

*Priced per gallon*

Regular & Decaffeinated Coffee

Hot Tea

Iced Tea

Infused Spa Water

Lemonade

### **JUICES \$40**

*Priced per gallon*

Apple Juice

Cranberry Juice

Orange Juice

### **PREMIUM WATER**

Bottled Water **\$3**

### **SOFT DRINKS**

Assorted Pepsi Soft Drinks **\$3**

*All prices are subject to sales tax and service charge.*

# Banquet Breaks

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*Priced per guest. Minimum of 20 guests or a \$50 set-up fee applies.*

## Hancock Bakery \$12

Assortment of Sweet & Savory Turnovers (Ham & Swiss, Spinach, Tomato & Mozzarella, Apple Cheddar, Bitter Chocolate Raspberry) | Lemon Bars | Fresh Baked Cookies

## Re-Energize \$12

Assorted Granola Bars | Sea Salt Edamame | Chocolate Peanut Butter Bars  
Build-Your-Own Trail Mix

## Sweet 'n Salty \$13

Fresh Baked Cookies & Brownies | House-made Truffle Chips  
Build-Your-Own Trail Mix

## Farmer's Table \$15

Assorted Cheeses | Seasonal Fresh Fruit with Yogurt Dip | Garden Vegetables with Buttermilk-Dill Dip | Build-Your-Own Trail Mix

## All-Day Beverages \$15

Regular and Decaffeinated Coffee | Hot Tea | Iced Tea | Bottled Water  
Assorted Pepsi Soft Drinks

# Meeting Packages

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*Priced per guest. Minimum of 20 guests or a \$50 set-up fee applies.*

## The Blanchard Break \$55 full day | \$40 half day

Executive Continental | Themed Lunch Buffet | Banquet Break  
All-Day Beverages

### Advanced

**\$47 full day | \$34 half day**

Continental Breakfast  
Fresh Deli Lunch Buffet  
Choice of Banquet Break  
All-day Beverages

### Standard

**\$40 full day | \$32 half day**

Continental Breakfast  
Baked Potato Bar Lunch Buffet  
Hancock Bakery Afternoon Break  
All-day Beverages

*Half day package includes half-day beverages and choice of breakfast and lunch or lunch and afternoon break. All prices are subject to sales tax and service charge.*





# Light Lunches

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*Priced per guest.*

*Light lunches include iced tea and coffee service.*

## SANDWICHES

Fruited Chicken Salad on Croissant **\$14**

Grilled Chicken Club with Lettuce, Tomato & Balsamic Glazed Onion **\$14**

Turkey BLT Wrap with Herbed Mayonnaise **\$14**

Ham & Cheese Wrap with Lettuce, Tomato & Dijonnaise **\$14**

Roasted Portobello Mushroom with Caramelized Onion, Shaved Romaine, Tomato Concasse & Feta Spread on Ciabatta **\$14**

Shaved Pork with Herbed Goat Cheese & Tomato Marmalade on Ciabatta **\$15**

Grilled & Sliced Sirloin with Arugula, Muenster & Herbed Mayonnaise on Ciabatta **\$19**

*Sandwiches served with Chef's Choice Slaw and Waffle Chips*

## SALADS

Wedge Salad **\$10**

Skinny Caesar **\$13**

*parmesan vinaigrette dressed arugula with pommes frites & cherry tomato*

Caesar Salad **\$10**

*Add to your salad: chicken \$5, shrimp \$10, salmon \$10, filet \$12*

Mason Dixon **\$18**

*buttermilk fried chicken, white cheddar, cucumber, roasted peanuts & charred tomato dressed romaine*

*Salads served with house-made rolls and whipped butter*

*All prices are subject to sales tax and service charge.*

# Plated Lunches

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*Priced per guest.*

*Plated lunches include a house salad with house-made bread, choice of two accompaniments, house-made bread with whipped butter and iced tea and coffee service.*

## ENTRÉES

Pot Roast **\$22**

Cornmeal Dusted Lemon Trout **\$22**

Pecan Crusted Chicken **\$25**

Herb Marinated & Broiled Chicken Breast **\$25**

Pork Medallions with Apple & Blue Cheese **\$25**

6 oz Broiled Salmon Milanese Risotto **\$25**

7 oz Manhattan Filet **\$30**

5 oz Filet Mignon with Bordelaise **\$32**

## ACCOMPANIMENTS

Whipped Potatoes

Asparagus

BLT Couscous

Broccolini

Rosemary Roasted Potatoes

Creamed Corn

Herbed Rice

Garlic Grilled Zucchini

Risotto Milanese

French Beans

Chive Potato Cakes

Malibu Carrots

## COMPOSED PLATES

*Plated lunches include choice of two accompaniments, house-made bread with whipped butter and iced tea and coffee service. Add a house salad to plated lunches **\$3 per guest***

Fried Artichoke **\$24**

*served with warmed orzo and roasted fennel salad with lemon & basil marmalade*

Shrimp Pasta Arrabiata **\$24**

*yellow tomato, marinara, scallions, fresh basil, white wine & butter with house-made spaghetti*

Forest Mushroom & Chicken Linguine **\$22**

*roasted garlic clove, roasted tomatoes & wild greens*

*All prices are subject to sales tax and service charge.*





## Lunch Buffets

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*Priced per guest. Minimum of 20 guests or a \$50 set-up fee applies.*

*All lunch buffets include an iced tea and coffee station*

### Soup & Salad Bar \$15

Soup of the Day | Mixed Greens Salad (cucumber, carrot, onion, egg, bacon, grilled chicken, cheddar cheese and assorted dressings) | House-made Rolls with Whipped Butter | Chef's Choice Dessert *Add Assorted Deli Sandwiches \$5*

### Baked Potato Bar \$17

Sea Salt Baked Russet Potatoes | Mixed Greens Salad (cucumber, carrot, tomato and assorted dressings) | Soup of the Day | Garlic-Herb Milk Dough Rolls | Chef's Choice Dessert *Toppings include: Cottage Cheese, Butter, Sour Cream, Chopped Chives, Grated Cheddar Cheese and Applewood Smoked Bacon Lardons*

### Fresh Deli \$19

#### ONE SALAD

Tortellini	Garden	Tri-Color Quinoa
Poppy Seed Slaw	Loaded Baked Potato Salad	

#### TWO BREADS

Brioche Bun	Ciabatta	Sour Dough
Wheat	Hoagies	

#### THREE SLICED MEATS

Roast Beef	Roasted Turkey	Pastrami
Grilled Chicken	Capicola Ham	

#### ONE DESSERT

Assorted Cookies	Lemon Bars	Pecan Bars
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#### ASSORTMENT OF KETTLE CHIPS

*Includes: Assorted Cheeses, Ohio Farmed Lettuce, Tomato, Sweet Red Onion, Kosher Dill Pickles, Herb Mayonnaise, Yellow Mustard and Italian Vinaigrette*

### Southwestern \$24

Southwest Chopped Salad (romaine, black beans, roasted corn, charred tomatoes, tortilla strips and avocado lime dressing) | Chicken & Beef Fajitas with Peppers & Onions | Vegetarian Refried Beans | Corn Tortilla Chips, Salsa, Sour Cream & Shredded Cheddar Cheese | Milk Chocolate Flan

*All prices are subject to sales tax and service charge.*

# Lunch Buffets

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*Priced per guest. Minimum of 20 guests or a \$50 set-up fee applies.*

*All lunch buffets include an iced tea and coffee station*

## Taste of Italy \$24

Italian Chopped Salad (romaine, roasted mushrooms, red onion rings, roma tomatoes, fontina cheese, croutons and Chianti Italian dressing) | Cheese Tortellini with Basil Pesto & Concasse | Tomatoes Chicken Cacciatore over Penne Pasta | Bolognese with Rigatoni | Garlic Rosemary Focaccia | White Peach Panna Cotta

## American BBQ \$28

Mixed Greens Salad (cucumber, carrot, onion, egg, bacon, grilled chicken, cheddar cheese and assorted dressings) | Smoked BBQ Brisket | BBQ Bone-In Chicken  
Macaroni & Cheese | Southern Style Green Beans | Honey Hush Cornbread  
Pineapple Upside Down Cake

## Chop House \$30

Mixed Greens Salad (cucumber, carrot, tomato and assorted dressings) | Forest Mushroom Braised Short Ribs | Cinnamon Roasted Pork Loin | Roasted Yukon Potatoes  
French Beans | Bitter Chocolate Cake

# Boxed Lunches

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*Boxed lunches include a sandwich, double fudge brownie, whole fruit, chips and bottled water.*

## SANDWICHES \$19

*Choice of two.*

Smoked Brisket, Arugula, Sliced Tomato, Cold Brine Pickles,  
Irish Cheddar & Horseradish Sauce on Ciabatta

Grilled Portobello Mushroom, Provolone, Roasted Red Pepper Aioli, Lettuce &  
Tomato on Focaccia

Grilled Chicken Caesar Wrap with Red Bell Pepper Ketchup

Ale-brined Roasted Turkey, Aged Provolone, Sliced Tomato, Avocado  
Mayonnaise & Bibb Lettuce on a Croissant

*All prices are subject to sales tax and service charge.*







# Stationary Hors d'Oeuvre Displays

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*Serves 25 guests.*

## Seafood Array **\$550**

24 Oysters | 24 Shrimp | 2 pounds of King Crab | 2 pounds of Lump Crab  
4 Maine Lobsters

*Commissioned ice carvings available, priced per design.*

### STATIONARY HORS D'OEUVRES

Spinach & Artichoke Dip with House-made Bread **\$90**

Bruschetta Bar with Tomatoes, Mozzarella, Basil & Olive Tapenade **\$90**

Garden Vegetables with Hummus & Buttermilk-Dill Dip **\$100**

Seasonal Fruit and Berries with Yogurt Dip **\$125**

Marinated Grilled Vegetables & Olives with Rustic Breads **\$125**

Domestic Meats, Cheeses & Crackers with House-made Breadsticks **\$175**

Imported Meats, Cheeses & Crackers with House-made Breadsticks **\$225**

Seafood Ceviche with Banana Chips, Tortilla Chips & Avocado Cream **\$175**

Shrimp Cocktail with Traditional Cocktail Sauce **\$200**

Curried Seared Tuna with Shaved Romaine, Crumbled Feta, Banana Peppers  
& Curried Mayonnaise **\$200**

Grilled Tenderloin with Picked Red Onion, Ancho Aioli, Coarse Grain Mustard,  
Carrot and Horseradish Marmalade & Crostini **\$200**

Assorted Sushi Rolls and Sushimi with Wasabi, Soy Sauce & Pickled  
Ginger **\$350**

*All prices are subject to sales tax and service charge.*

# Passable or Stationary Hors d'Oeuvres

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*Priced per 25 pieces.*

## **BEEF, PORK, CHICKEN & LAMB**

- Lamb Lollipops with Mint Gastrique **\$135**
- Mini-Beef Wellingtons & Bordelaise **\$110**
- Beef Lettuce Wraps **\$105**
- Andouille Corndogs **\$100**
- Thai Roasted Pork Spring Rolls with Sweet Garlic Chili Sauce **\$90**
- Beef Brochettes **\$90**
- Crisp Chicken Drumsticks with Bourbon-Molasses **\$90**
- Boneless Wings (BBQ, Mild or Hot) with Ranch & Blue Cheese Dipping Sauces **\$200**
- BLT Canapes **\$90**
- Chicken Brochettes **\$70**
- Hoisin Glazed Chicken Skewers **\$70**

## **VEGETARIAN**

- Crape Wrapped Asparagus with Herb Aioli **\$105**
- Corn Fritters **\$90**
- Baked Brie & Raspberry en Croute **\$80**
- Caprese Skewer with Balsamic & Extra Virgin Olive Oil **\$70**
- Wild Mushroom Arancini with Sweet Pea Pesto **\$70**
- Tomato & Mozzarella Panini **\$70**

## **SEAFOOD**

- Bacon-Wrapped East Coast Scallops **\$135**
- Crab Cakes **\$125**
- Crab Rangoons **\$120**
- Seafood Stuffed Mushrooms **\$90**

*All prices are subject to sales tax and service charge.*





# Plated Dinners

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*Priced per guest.*

*All plated dinners include one entrée, two accompaniments, a mixed greens salad with assorted dressings, house-made bread with whipped butter and iced tea and coffee service.*

## Entrées

### BEEF, PORK, LAMB & CHICKEN

Coriander Crusted Chicken Chop with Smoked Tomato Fondue **\$28**

Pan-roasted Chicken with Lemon Thyme Beurre Blanc **\$28**

Double-cut Stuffed Pork Chop with Apple Cheddar Mascarpone **\$30**

Moroccan BBQ Lamb Chops **\$36**

Boneless Short Ribs with Warm Horseradish Cream **\$36**

7 oz Filet Mignon with Bordelaise **\$42**

14 oz New York Strip with Carrot & Horseradish Marmalade **\$42**

### SEAFOOD

Pan-roasted Salmon with Beurre Rouge Roasted Shallot & Toasted Hazelnuts **\$30**

Broiled Shrimp Penne with Cilantro Cream, Black Beans & Roasted Red Peppers **\$30**

Roasted Sea Bass with Citrus Vinaigrette & Shrimp Hash Browns **\$36**

### VEGETARIAN

Wild Mushroom Linguini with Sweet Vermouth, Roasted Garlic Cloves. Charred Tomato & Wilted Winer Greens (composed plate, no additional accompaniments) **\$24**

Moroccan BBQ Long Stem Artichokes **\$24**

### ACCOMPANIMENTS

Boursin Whipped Potatoes

Whipped Potatoes

Rosemary Roasted Potatoes

Fork Mashed Red Skinned Potatoes

Parsley Yukon Potatoes

Herbed Rice

Parmesan Infused Israeli Couscous

Asparagus

Broccolini

Wilted Spinach

Garlic Grilled Zucchini

French Beans

Roasted Baby Carrots

Smoked Bacon, Pearl Onion & Forest Mushroom Saute

*All prices are subject to sales tax and service charge.*

# Dinner Buffets

*Priced per guest. Minimum of 20 guests or a \$50 set-up fee applies.*

*Dinner buffets include choice of two entrées and two accompaniments, mixed green salad with assorted dressings, house-made bread with whipped butter and iced tea and coffee service.*

## Dinner Buffets \$38

### ENTRÉE CHOICES

Hanger Steak with Lemon & Pistachio Gremoulade

Flank Steak with Chimichurri

Braised Short Ribs with Forest Mushroom Blend

*(+\$4 per guest)*

Bone-in Pork Chop with Mint Gastrique

*(+\$6 per guest)*

Bolognese

*(choice of meat or vegan)*

Herb Crusted Chicken Breast with Lemon Butter Sauce

Chicken Marsala

Pecan Crusted Salmon with Gingered Cream Corn Sauce

Trout Picatta

Sea Bass Beurre Blanc with Citrus

*(+\$7 per guest)*

Crab Cakes Remoulade

*(+\$10 per guest)*

### ACCOMPANIMENTS

Boursin Whipped Potatoes

Whipped Potatoes

Rosemary Roasted Potatoes

Au Gratin Potatoes

Herbed Rice

Asparagus Risotto

Mashed Cauliflower

Spaghetti Squash

Asparagus

Buttered Broccoli

Green Beans

Garlic Grilled Zucchini

Ratatouille

Glazed Carrots

*All prices are subject to sales tax and service charge.*





## Premium Salads

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*Priced per guest. These salads are available as upgrades to the house salad served with the plated lunches and dinners, or as add-ons with a carving station.*

### Steakhouse Wedge \$4

Iceberg Lettuce | Egg | Red Onion | Bacon | Bleu Cheese Dressing

### Caprese Premium \$4

Beefsteak Tomatoes | Buffalo Mozzarella | Pickled Red Onion  
Basil Balsamic Vinaigrette

### Founding Father \$4

Artisan Greens | Poached Pear | Candied Walnuts | Crumbled Blue Cheese  
Red Wine Vinaigrette

### The Continental Congress \$3

Roasted Beets | Arugula | Granny Smith Apples | Spiced Almonds | Bacon  
Apple Cider Vinaigrette

## Carving Stations

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*Priced per station, serves 25 guests.*

*Carvery stations include soft rolls and appropriate garnish. Stations require one attendant per 100 guests at a cost of \$100/attendant.*

Oven Roasted Turkey Breast **\$150**

Honey Mustard Glazed Ham **\$150**

Brown Sugar Cured Pork Loin **\$175**

Salmon en Croute **\$200**

Ahi Tuna **\$350**

Char Crusted Beef Tenderloin **\$375**

Salt Crusted Prime Rib **\$375**

*All prices are subject to sales tax and service charge.*

# Children's Menu

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*Priced per guest, served plated.*

*Children's meals are served with choice of one entrée, two accompaniments and your choice of orange juice, apple juice or milk*

## Children's Menu \$15

### ENTRÉE CHOICES

Hamburger or Cheeseburger

Beef or Chicken & Vegetable Skewer

Broiled Chicken Breast

Crunchy Chicken Tenders

Macaroni & Cheese

### ACCOMPANIMENTS

Corn Cobblets

Fresh Fruit Cup

Sauté of Chef's Vegetables

Tater Tots

French Green Beans

House-Made Chips

## Desserts

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*Priced per guest, unless otherwise noted.*

New York Cheesecake with Fresh Berries & Sweet Cream \$7

Pineapple Upside Down Cake with Clear Caramel Sauce \$7

Berries & Chambord Crème \$8

Crème Brulee \$8

Sac Du Bon Bon with Whipped Cream & Raspberries \$8

Chocolate Sin Cake with Raspberry Coulis & Sweet Cream \$8

Sweets Table: Dessert Miniatures, Petite Pastries & Fresh Fruit Tarts

**\$144 per three dozen**

House-Baked Cookies **\$21 per dozen**

Blondies, Fudge Brownies or Lemon Bars **\$34 per dozen**

*All prices are subject to sales tax and service charge.*





## Beverages & Bar Packages

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*Packages include beer, wine, liquor, mixers and soda.*

### Hosted Bar

#### **TOP SHELF PACKAGE \$40 per guest**

*4 hours of services, \$7 per guest for each additional hour.*

Ketel One	Crown Royal
Johnnie Walker Red	Bulleit Bourbon
Jose Cuervo Especial	Sam Adams
Captain Morgan	Corona
Bacardi Light	Stella Artois
Bombay Sapphire	Premium Selection Beers

#### **PREMIUM PACKAGE \$30 per guest**

*4 hours of services, \$5 per guest for each additional hour.*

Smirnoff	Bacardi Light
Cutty Sark	Budweiser
Altos	Bud Light
Canadian Club	Miller Lite
Gilbey's	Michelob Ultra

### Cash & Consumption Bars

*\$100 per Bartender, One Bartender per 100 Guests.*

Top Shelf Mixed Drink <b>\$10</b>	Premium Mixed Drink <b>\$8</b>
Glass of Wine <b>\$8</b>	Imported Beer <b>\$7</b>
Domestic Beer <b>\$5</b>	Soda <b>\$3</b>

### Bar Upgrades

Champagne Toast <b>\$5 per guest</b>	Tableside Wine <i>Price based on selection</i>
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### Consumption Non-Alcoholic Beverages

#### **VOLUME HOT & COLD \$35**

*Priced per gallon*

Regular & Decaffeinated Coffee  
Hot Tea  
Iced Tea  
Infused Spa Water  
Lemonade  
Fruit Punch

#### **JUICES \$40**

*Priced per gallon*

Apple Juice  
Cranberry Juice  
Orange Juice

#### **PREMIUM WATER**

Bottled Water **\$3**

#### **SOFT DRINKS**

Assorted Pepsi Soft Drinks **\$3**

*All prices are subject to sales tax and service charge.*