

BANQUET MENU



BREAKFAST

> PLATED BREAKFASTS

All breakfasts served with chilled orange juice, coffee, decaffeinated coffee, and herbal tea

RISE AND SHINE **\$15 per person**

Farm fresh scrambled eggs
Breakfast potatoes
Fresh seasonal fruits and berries
Choice of turkey sausage, bacon, or ham

CINNAMON SWIRL FRENCH TOAST **\$14 per person**

Whipped butter and warm maple syrup
Farm fresh scrambled eggs
Choice of turkey sausage, bacon, or ham

BREAKFAST STRATA **\$16 per person**

House made strata with layers of potatoes, seasonal roasted vegetables, shredded cheese, and eggs
Fresh seasonal fruits and berries
Choice of turkey sausage, bacon, or ham

> CONTINENTAL BREAKFAST

Minimum 15 guests

Served with coffee, decaffeinated coffee, herbal tea

STANDARD CONTINENTAL **\$13 per person**

Chilled juices
Fresh seasonal fruits and berries
Choice of (2): Assorted donuts, coffee cake, fresh muffins, scones, breakfast breads

EXECUTIVE CONTINENTAL **\$18 per person**

Also includes:
Assorted bagels with plain and flavored cream cheese
Individual yogurt cups

> BUFFET BREAKFASTS

Minimum 25 guests

Served with coffee, decaffeinated coffee, and herbal tea

WARM UP **\$18 per person**

Selection of chilled juices
Fresh seasonal fruits and berries
Assorted pastries OR coffee cake
Assorted granola bars
Assorted breakfast sandwiches - scrambled eggs, ham/sausage and cheese on a bagel or croissant

JUMP START **\$19 per person**

Selection of chilled juices
Fresh seasonal fruits and berries
Assorted yogurt and crunchy granola
Farm fresh scrambled eggs
Cinnamon swirl French toast
Choice of turkey sausage, bacon, or ham

MAIN STREET **\$19 per person**

Selection of chilled juices
Fresh seasonal fruits and berries
Assorted pastries and coffee cake
Farm fresh scrambled eggs
Breakfast potatoes
Crispy bacon
Sausage links

WAFFLE OR CREPE BUFFET **\$13 per person**

Selection of chilled juices
Fluffy hot waffles or crepes
Assorted fresh berries, fruit compote
Chocolate chips
Sauteed apples or peaches
Caramelized bananas
Whipped cream, warm maple syrup, whipped butter

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> BRUNCH BUFFET

Minimum 30 guests

Served with selection of chilled juice, coffee, decaffeinated coffee, and herbal tea

THE FOUNDATION BRUNCH **\$34 per person**

Champion Mill garden salad with ranch and balsamic vinaigrette

Fresh seasonal fruits and berries

Assorted bagels and breads

Farm fresh scrambled eggs

Choice of turkey sausage, bacon, or ham

Fresh seasonal vegetables

Seasoned roasted redskin potatoes

Chef's selection of mini desserts

Choice of (1):

Chilled smoked salmon with sliced tomatoes, red onions, cucumber dill sauce, and capers

Pan seared salmon with tarragon and whole grain mustard cream sauce

Flank steak with peppercorn & cognac demi glaze

Marinated ginger honey soy flank steak

Grilled chicken topped with fire roasted peppers, mushrooms, and onions

Lemon garlic butter chicken with spinach and blistered tomatoes

Grilled chicken with bacon, maple, and mustard glaze

> MORNING ADD-ONS

Bagels with cream cheese \$4 per person

Assorted muffins or pastries \$4 per person

Assorted breakfast sandwiches \$7 per person

Assorted donuts \$4 per person

Crispy bacon \$4 per person

Sausage links \$3 per person

Turkey sausage \$3 per person

Farm fresh scrambled eggs \$4 per person

Egg beaters or egg whites \$5 per person

Buttermilk pancakes

Includes butter and maple syrup \$4 per person

Fresh seasonal fruits and berries \$5 per person

Assorted Greek yogurt cups \$4 per person

NOOK SMOOTHIES*

\$7 per person

Made to order – strawberry banana, mixed berry, mango and pineapple with assorted protein boost

OMELET STATION*

\$9 per person

Prepared to order with a choice of sautéed garden-fresh vegetables, crispy bacon, honey ham, spinach, pepper jack cheese, and fresh salsa

Add egg whites and egg beaters for \$2 per person

***Requires an attendant for service. Attendant fee is \$75 per 50 guests.**

> BEVERAGES

ALL DAY BEVERAGE PACKAGE

Coffee, decaffeinated coffee, herbal tea, assorted soft drinks, and bottled water

Full day (8 hours)

\$14 per person

Half day (4 hours)

\$8 per person

BEVERAGES ON CONSUMPTION:

Freshly brewed coffee, decaffeinated coffee, and hot tea

\$25 per gallon

Iced tea

\$15 per gallon

Lemonade or punch

\$15 per gallon

Aquafina bottled water

\$3 each

Assorted soft drinks

\$3 each

Assorted bottled juices

\$3 each

Sparkling waters

\$5 each

Gatorade

\$4 each

Energy drinks

\$6 each

Pure Leaf Bottled Iced Tea

\$4 each

Starbucks specialty chilled coffee

\$5 each

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> AFTERNOON ADD-ONS

Freshly baked jumbo cookies	\$20 per dozen
Freshly baked double chocolate chunk brownies	\$22 per dozen
Assorted scones	\$20 per dozen
Granola bars	\$16 per dozen
Individual snack bags	\$3 per person
Energy bars/performance bars	\$4 per person
Trail mix	\$4 per person
Assorted whole fruit	\$2 per person
Chocolate dipped pretzel rods	\$4 per person
Potato chips and pretzel rods	\$5 per person
<i>Includes French onion and garden vegetable dip</i>	
Fresh fruit skewers	\$5 per person
Domestic cheese and crackers	\$5 per person
Artisan cheese board	\$8 per person
Individual veggie and dip cups	\$5 per person

TIMEOUT BREAKS

Minimum 15 guests, available for 90 minutes

POWER BREAK **\$12 per person**

Trail mix: nuts, chocolates, dried fruits, raisins
Granola bars
Assorted flavored Greek yogurt cups
Fresh seasonal fruits and berry display

HEALTH FANATIC **\$14 per person**

Individual vegetable and dip cups
Hummus spread with pita chips
Fresh fruit skewers
Domestic cheese and crackers

DONUT TRAIL **\$10 per person**

Assortment of donuts from Butler County's famous Donut Trail
Ice cold white 2% milk

MUNCH AND CRUNCH **\$12 per person**

Kettle chips and pita chips
Pretzel rods
Kettle corn
Sliced carrots and celery
French onion dip
Roasted red pepper hummus
Chipotle ranch dip

MEDITERRANEAN BREAK **\$14 per person**

Pita chips and artisan breads
Hummus spread
Baba Ghanoush
Roasted tomato and eggplant bruschetta
Marinated Mediterranean olives
Carrot and celery sticks

PRETZEL BREAK **\$12 per person**

Soft pretzel bites
Warm beer cheese

Choice of (1):

Vanilla buttercream dip
Cinnamon sugar dip
Milk chocolate buttercream dip
(Additional dips \$2 per person)

THE CANTINA **\$15 per person**

Warm tri-colored tortilla chips
Fresh Pico de Gallo
Sour cream
Guacamole
White queso sauce
Chicken and cheese quesadilla bites

FIVE STAR CHEESE BOARD **\$16 per person**

Artisan cheese board with imported cheeses
Fresh breads and assorted crackers
Dried fruits
Red pepper jelly
Fresh sliced pears and berries
Mixed nuts

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LUNCH

> SANDWICHES

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, iced tea

Sandwiches are served plated, with pickle spear and fresh baked cookies

Choice of (1) side:

Roasted vegetable orzo pasta salad
Bacon cheddar potato salad
Broccoli slaw
Kettle chips
Fresh seasonal fruits and berries

Add a cup of soup **\$3 per person**

ULTIMATE VEGGIE **\$15 per person**

Roasted red pepper hummus spread, baby spinach, tomato, portabella, mashed avocado, cucumber, bell peppers, and sprouts on Honey oat multigrain bread

TURKEY BLT **\$16 per person**

Slow roasted smoked turkey, bacon, tomato, lettuce, and herbed mayonnaise on Sourdough bread

CROSS COURT CHICKEN **\$17 per person**

Marinated chilled chicken breast, herbed goat cheese spread, confit marinated tomatoes, baby spinach, and bacon on Ciabatta bread

HARVEST CHICKEN SALAD **\$15 per person**

Hand selected local greens topped with savory chicken salad, sliced apples and cheddar cheese on a butter croissant

ITALIAN **\$17 per person**

Imported sliced Italian meats, marinated roasted red peppers, sharp provolone, roasted tomato, and olive spread with tender greens on a ciabatta roll

> SALADS

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, iced tea

Salads are plated and served with rolls and butter

BBG SALAD **\$17 per person**

Tender greens, blackened chicken, roasted tri-colored beets, blackberries, orange segments, salted & toasted sunflower seeds and goat cheese crumbles, served with raspberry vinaigrette

CHICKEN CAESAR SALAD **\$17 per person**

Chopped Romaine lettuce, marinated grilled chicken, marinated confit tomatoes, black olives, a shower of parmesan cheese, sourdough croutons, served with classic Caesar dressing

COBB SALAD **\$17 per person**

Chopped iceberg lettuce with tomatoes, cucumbers, hardboiled egg, bacon, bleu cheese crumbles, and grilled chicken, served with avocado ranch or balsamic vinaigrette

KENTUCKY BIBB SALAD **\$15 per person**

Bibb lettuce, roasted pecans, bleu cheese crumbles, sliced strawberries, candied bacon, and croutons, served with bourbon vinaigrette

ASIAN CHOPPED CHICKEN SALAD **\$17 per person**

Chopped romaine lettuce, marinated chicken, purple cabbage, snow peas, green onions, shredded carrots, and fresh cilantro, served with Asian sesame dressing

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> HOT LUNCHEONS

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, iced tea

Hot lunches are plated, served with fresh baked cookies

BRUSCHETTA CHICKEN **\$18 per person**

Marinated grilled chicken breast topped with roasted tomato-basil bruschetta, served with chef's pairing of starch and seasonal vegetable

CHICKEN PICCATA **\$18 per person**

Pan seared chicken breast topped with a light lemon & caper sauce, served with chef's pairing of starch and seasonal vegetable

HONEY SOY MISO PORK MEDALLIONS **\$19 per person**

Sliced pork medallions served over a bed of steamed Jasmine rice, with sesame broccoli florets and a honey soy miso glaze

BOURBON BROWN SUGAR FLANK STEAK **\$21 per person**

Slow roasted sliced flank steak topped with a zesty bourbon brown sugar glaze, served with chef's pairing of starch and seasonal vegetable

ATLANTIC SALMON **\$20 per person**

Pan seared Atlantic salmon dusted with fragrant Moroccan spices, coconut scented steamed Jasmine rice and ratatouille compote

SEAFOOD PASTA **\$20 per person**

Shrimp and Scallops served in a garlic butter wine cream sauce, tossed in farfalle pasta, garnished with lemons and fresh parsley

TUSCAN PORTOBELLO STUFFED MUSHROOM **\$18 per person**

Roasted portobello mushroom brushed with virgin olive oil and topped with baby spinach, sun dried tomatoes, parmesan and fresh goat cheese

> BUFFET LUNCH

Minimum 25 guests

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, iced tea

SOUTHERN BARBEQUE **\$28 per person**

Petite sandwich rolls
Corn bread with honey butter
Champion Mill garden salad with ranch and balsamic vinaigrette
Sweet barbeque, Carolina barbeque, and hot sauce
Seasonal fruit cobbler

Choice of (2) entrees:

Slow roasted pulled pork
Sliced pit beef
BBQ chicken breast
Smoked sausages

Choice of (2) sides:

Herb roasted redskin potatoes
Baked Idaho or sweet potato
Redskin potato salad
Broccoli slaw
Black eyed pea salad
Seasonal market vegetables
Macaroni and cheese
Parmesan scalloped potatoes
Campfire baked beans
Braised collard greens
Sweet corn

REJUVENATE BUFFET **\$25 per person**

Hummus and grilled pita breads
Classic Caesar salad with shaved parmesan
Fresh seasonal fruits and berries
Cucumber, tomato, and feta salad
Roasted eggplant Moroccan couscous
Grilled chicken breast
Honey lime grilled salmon with wild rice
Lemon curd and raspberry dessert bars

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THE CHAMP BUFFET **\$26 per person**

Champion Mill garden salad with ranch and balsamic vinaigrette
Rolls and butter
Fresh seasonal vegetables
Roasted redskin potato salad

Choice of (2) entrées:

High Street herbed chicken
Grilled salmon with lemon
Bruschetta chicken
Beef tips with mushroom demi
Maple balsamic glazed pork loin
Cheese tortellini with broccoli and garlic cream sauce

Choice of (1) dessert:

Freshly baked cookies and dessert bars
Fresh seasonal fruits and berries

THE B STREET DELI **\$22 per person**

Champion Mill garden salad with ranch and balsamic vinaigrette
Redskin potato salad
Artisan breads and rolls
Lemon squares

Build-your-own sandwich board:

Smoked turkey, honey ham, roast beef, and hard salami
Pepperjack, cheddar, American and swiss cheeses
Lettuce, tomato, onion, pickles, mayonnaise, mustard

Add a cup of soup **\$3 per person**

Chicken and wild rice or tomato bisque

TAILGATE BUFFET **\$29 per person**

Choice of (2) entrees:

Grilled chicken breast with a bourbon peach BBQ sauce
Cincinnati metts and brats
Italian beef sandwiches
Coneys with chili, onion, mustard and shredded cheese
Chicken wings (4 per guest)
Smoked sausage

Choice of (1) salad:

Broccoli slaw
Sweet vinegar slaw
Redskin potato salad
Champion Mill garden salad with ranch and balsamic vinaigrette
Bowtie pasta salad

Choice of (2) sides:

Campfire baked beans
Macaroni and cheese
Seasonal vegetables
Seasoned potato wedges
Braised collard greens

Choice of (1) dessert:

Strawberry shortcake
Seasonal fruit cobbler
Banana pudding

ITALIAN KITCHEN **\$24 per person**

Classic Caesar salad with shaved parmesan
Antipasto style toasted orzo salad
Garlic bread sticks with pomodoro dipping sauce
Grilled chicken Piccata
Ricotta cheese raviolotti with garlic parmesan cream
Basil pesto and grated parmesan cheese
Roasted broccoli with garlic and olive oil
Assorted dipped cannoli and Italian cream filled pastries

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BAKED POTATO BAR **\$24 per person**

Champion Mill garden salad with ranch and balsamic vinaigrette
Rolls and butter
Freshly baked dessert bars

Choice of (1) soup:

Chicken noodle
Vegetable
Italian wedding
Broccoli and cheddar
Beef barley

Jumbo Idaho baked potatoes
Signature chili
Grated cheese, chopped bacon, chives
Broccoli florets, chopped onion
Sour cream and whipped butter

MEXICAN BUFFET **\$23 per person**

Fiesta corn salad
Tortilla chips and soft flour tortillas
Simmered black beans
Seasoned yellow rice
Queso Blanco
Shredded lettuce, shredded cheese
Diced tomatoes, onions, jalapenos
Lime sour cream
Roasted tomatillo sauce
Salsa fresca and guacamole
Churros

Choice of (1):

Cilantro lime marinated chicken
Grilled mahi mahi
Traditional taco ground beef
Pineapple pulled pork

Choice of 2 \$3 additional

> LUNCH ON THE GO

Minimum 50 guests

Available at the conclusion of your meeting, or as vendor lunch **\$17 per person**

Served during meeting: Additional \$3 per person

All box lunches include sandwich, condiments, bag of chips, bottled water, and a candy bar

Choose (2) sandwiches for your group:

TURKEY BACON RANCH WRAP

Roasted turkey breast, crisp bacon, cheddar cheese, lettuce and tomato, with mayo on the side

CHAMPION CHICKEN CAESAR WRAP

Grilled chicken breast, lettuce, parmesan cheese with Caesar dressing on the side

CHICKEN SALAD

House made homestyle chicken salad on a buttery croissant

ITALIAN

Imported sliced Italian meats, marinated roasted red peppers, sharp provolone, tender greens, roasted tomato, and olive spread on ciabatta roll

ROAST BEEF

Tender roast beef and cheddar cheese on a pretzel roll, served with horseradish mayo on the side

ULTIMATE VEGGIE

Roasted red pepper hummus spread, baby spinach, tomato, portabella mushrooms, mashed avocado, cucumber, bell peppers and sprouts on honey oat multigrain bread

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DINNERS

> PLATED DINNER

All entrees served with your choice of salad and dessert, rolls and butter, fresh brewed coffee, decaffeinated coffee, herbal tea, iced tea

Choice of (1) salad:

80 Acres

Mixed organic blend with a honey champagne vinaigrette

Champion Mill Garden Salad

Baby greens topped with golden raisins, sunflower seeds, julienne peppers, sliced roma tomatoes, served with choice of dressing

Classic Caesar Salad

Romaine, shaved parmesan, and herbed croutons

Wedge Salad

Iceberg wedge, blue cheese crumbles, bacon, chopped tomato, ranch dressing

Spinach Salad

Mushrooms, red onion, and warm bacon dressing

B Street Salad

Mixed greens, bleu cheese, walnuts, dried cranberries, sweet vinaigrette

Choice of (1) dessert:

New York cheesecake

Tiramisu

Red velvet cake

Chocolate tuxedo cake

Strawberry shortcake

ROSEMARY DIJON CHICKEN **\$29 per person**

Roasted chicken breast served with scalloped potatoes and roasted broccoli

CHICKEN SALTIMBOCCA **\$29 per person**

Chicken breast filled with prosciutto and fontina cheese, sage & marsala scented demi- glace, served with roasted garlic Yukon gold mashed potatoes and fresh asparagus

SAVORY HERB RUBBED STATLER CHICKEN

\$29 per person

Marinated and herbed rubbed chicken served with buttermilk whipped Yukon gold potatoes and fresh baby vegetables

SLOW ROASTED BONELESS BEEF SHORT RIBS

\$35 per person

Rich cabernet demi-glace, served with whipped Yukon gold potatoes and roasted French green beans

GRILLED FILET MIGNON

\$37 per person

7oz filet with a port wine demi-glace and forest mushroom compote, served with parmesan scalloped potatoes and fresh asparagus

HONEY SOY FLANK STEAK

\$35 per person

Grilled flank steak, roasted redskin potatoes and roasted green beans

PAN SEARED ATLANTIC SALMON **\$32 per person**

Pan seared fillet with a roasted tomato and tarragon compound butter, served with creamy vegetable studded risotto and fresh baby vegetables

HOUSE MADE CRAB CAKES

\$36 per person

House made with a citrus beurre blanc, served with wild rice and French green beans

PORK TENDERLOIN

\$29 per person

Grilled medallions with an apple cider demi-glace, served with sweet potato spoon bread and roasted Brussels sprouts

VEGETARIAN BAKED MOUSSAKA **\$28 per person**

Layers of garden-fresh zucchini, yellow squash, eggplant, and fire roasted peppers, blended with Romano cheese

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> BUFFET DINNERS

Minimum 25 guests

Served with fresh brewed coffee, decaffeinated coffee, herbal tea, and iced tea

THE HAMILTONIAN \$36 per person

Rolls and butter
Seasonal fresh vegetables
Assorted cakes, pies and bars

Choice of (2) salads:

Champion Mill garden salad with ranch and balsamic vinaigrette
Orzo pasta salad with spinach, feta cheese and a lemon dill dressing
Tomato, cucumber and red onion salad with a basil balsamic vinaigrette
Traditional broccoli salad

Choice of (2) Entrees:

Chicken Florentine

Chicken breast with sauteed spinach in a white wine cream sauce, with roasted potatoes

Rosemary Dijon Chicken

Chicken breast with a Dijon sauce, served with roasted redskin potatoes

Chicken Parmesan

With penne pasta

Smoked Beef Brisket

With roasted fingerling potatoes

Oven Roasted London Broil

With dauphinoise potatoes

Orecchiette Pasta

Tossed with grilled Italian sausage and broccoli in a fire roasted red pepper and tomato cream sauce

Maple Miso Glazed Pork Loin

With stir fry vegetables and ginger scallion steamed jasmine rice

Chive & Butter Crumb topped Cod

Topped with a citrus beurre blanc, with wild rice pilaf

Orecchiette Pasta Shrimp Jambalaya

Chicken, andouille and bay shrimp with zesty tomatoes

BARBEQUE BUFFET

\$32 per person

Petite sandwich rolls
Corn bread with honey butter
Crisp cole slaw
Italian antipasto salad
Sweet barbeque, Carolina barbeque, and hot sauce

Choice of (2) entrees:

House smoked chicken
Smoked beef brisket
Slow roasted pulled pork
Grilled sausages

Choice of (2) sides:

Herb roasted redskin potatoes
Baked Idaho or sweet potato
Redskin potato salad
Black eyed pea salad
Broccoli slaw
Seasonal market vegetables
Macaroni and cheese
Campfire baked beans
Braised collard greens
Sweet corn
Parmesan scalloped potatoes

Choice of (1) dessert:

Strawberry shortcake
Seasonal fruit cobbler
Banana pudding

THE CHEF'S TABLE

Seasonal pricing

Artisan seasonal salad
Warm rolls and butter
A cup of house made soup
Chicken and wild rice, tomato bisque or barley beef
Slow roasted prime rib au jus with creamy horseradish sauce (includes carver fee)
Garlic buttered mushrooms
Season's fresh vegetable
Dauphinoise potatoes
Chef's signature dessert, designed for your event

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RECEPTION

Plan 6-8 pieces per person for a reception

Plan 10-14 pieces per person as a dinner

> CHILLED APPETIZERS

Priced per 50 pieces unless otherwise noted

Display items guarantee must equal total guest count

VEGETABLE & HUMMUS TRIO **\$6 per person**

Displayed with grilled pita and fresh vegetables

Southwestern Hummus

Black beans, chipotle pepper, lime juice, cilantro and cumin

Edamame Hummus

Edamame, tahini, olive oil, lemon juice and garlic

Ranch Hummus

Chickpeas, Greek yogurt, dried parsley, garlic salt and dill

GOURMET CHEESE BOARD **\$6 per person**

Assorted cheeses, crackers, grapes and berries

FRESH FRUIT AND BERRY DISPLAY **\$6 per person**

ANTIPASTO BOARD **\$8 per person**

Selection of roasted vegetables, smoked meats and cheeses served with baguette

COMBINATION CHEESE, FRUIT, AND VEGETABLE BOARD **\$8 per person**

Served with crackers and dips

CAPRESE SKEWERS **\$150 per order**

Tomato basil skewers drizzled with balsamic glaze

CHARCUTERIE KABOB **\$125 per order**

Cured meats, cheeses, and vegetables

INDIVIDUAL VEGETABLE AND DIP CUPS

Served with ranch dressing **\$100 per order**

SMOKED SALMON **\$150 per order**

With herbed cream cheese on toast points

SEARED AHI TUNA **\$150 per order**

Served on wonton chips with sweet soy and wasabi drizzle

CRANBERRY ALMOND CHICKEN SALAD

On grilled baguette **\$100 per order**

ASPARAGUS WRAPPED IN PROSCIUTTO

\$100 per order

DEVILED EGG WITH GRILLED ARTICHOKE AND

OLIVE TAPENADE **\$80 per order**

MINI SANDWICH TRAY

An assortment of mini sandwiches **\$100 per order**

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> HOT APPETIZERS

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CHICKEN TERIYAKI \$100 per order

With cucumber wasabi dressing

VEGETARIAN RATATOUILLE TART \$100 per order

With pesto sauce

SHAVED BEEF SLIDERS \$150 per order

With cheese, onions and marinara

ROASTED TURKEY SLIDERS \$150 per order

With cranberry compote

MINI MEATBALLS \$80 per order

All beef meatballs with sweet & sour OR marinara sauce

MINI CRAB CAKES \$100 per order

Served with tartar sauce

BUFFALO CHICKEN EMPANADAS \$100 per order

With blue cheese sauce

ENGLISH CHEDDAR MINI GRILLED CHEESE AND TOMATO SOUP SHOOTERS \$100 per order

VEGGIE SPRING ROLLS \$80 per order

Served with sweet and sour dipping sauce

BEEF TENDERLOIN EN CROUTE \$150 per order

Served with horseradish cream

GORGONZOLA, WALNUT AND BRANDIED PEAR CROSTINI \$100 per order

BUFFALO CHICKEN DIP IN PHYLLO \$100 per order

BLACK BEAN CAKE \$100 per order

With chipotle lime crema

CHICKEN POTSTICKERS \$100 per order

With ponzu dipping sauce

SMOKE GOUDA ARANCINI \$100 per order

On a roasted tomato tarragon coulis

ITALIAN MUSHROOM, PEPPER AND ONION FILLED BABY BELLA MUSHROOMS \$100 per order

With a parmesan crisp

COCONUT SHRIMP \$150 per order

Mango and sweet bourbon dipping sauce

GENERAL TSO'S CHICKEN WONTON CUPS

With Napa cabbage slaw \$100 per order

> THE CHAMPIONS RECEPTION

Minimum 25 guests \$42 per person

Appetizers refreshed for 60 minutes

Two hours of domestic beer and house wine

Fruit and cheese display with breads and crackers

Individual vegetable and dip cups

Carved round of beef or turkey

Chef's selection of 5 hot appetizers

Mini-dessert display

Add house brand cocktails \$7 per person

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> RECEPTION STATIONS

Minimum 30 guests
Served for 90 minutes

Stations are displayed, or add attendant (\$75 per attendant, 1 per 50 guests)

GRILLED CHEESE STATION **\$12 per person**

Creamy brie, cherry chutney and orange blossom honey on sourdough
Aged cheddar with tomato and bacon jam on multi-grain bread
Apples, caramelized onions, and muenster cheese on grilled Italian bread

TATER TOT STATION **\$13 per person**

Maximum 100 guests*

Crispy tater tots
Toppings: Chopped bacon, warm queso, scallions, pico de gallo, shredded cheddar cheese, sour cream, sriracha ketchup, ranch dressing
*Mashed potato station available for groups over 100

Choose (1) for \$2 per person

Pulled pork
Fajita spiced ground beef
Traditional chili

FAJITA STATION **\$15 per person**

Cilantro lime marinated chicken
Traditional taco ground beef
Warm flour tortillas
Tri-colored tortilla chips
Spicy queso
Toppings: Sauteed peppers and onions, guacamole, sour cream, shredded cheddar cheese, pickled red onions, jalapenos, and salsa

Add Adobo Shrimp **\$3 per person**

SALAD STATION **\$13 per person**

80 Acres mixed greens
Diced grilled chicken and ham
Toppings: Cucumbers, carrots, tomatoes, chopped eggs, beets, chickpeas, chopped bacon, mushrooms, broccoli, peppers, cheddar cheese, parmesan cheese, bleu cheese crumbles
Ranch, balsamic vinaigrette, and bleu cheese dressings

PASTA STATION **\$16 per person**

Penne pasta and cheese raviolotti
Pomodoro, sage & garlic parmesan cream, and warm olive oil & rustic herb sauce
Fresh garlic bread sticks
Toppings: Sliced sweet Italian sausage, grilled chicken, bacon, caramelized onions, sauteed peppers, wilted baby spinach, roasted forest mushrooms, basil pesto & dried tomatoes, assorted cheeses

RICE & NOODLE BOWL STATION **\$16 per person**

White rice or brown rice
Asian noodles
Chicken, pork or marinated beef
Toppings: cabbage, carrots, spring onions, broccoli florets, wilted greens, pepper strips, hard boiled eggs, bean sprouts, pickled ginger, sweet and sour cucumbers, pineapple ginger teriyaki, coconut korma, honey and soy sauces

CHILI STATION **\$15 per person**

Mini coney hot dogs
Spaghetti
Toppings: Cincinnati chili, cheddar cheese, mustard, onions, hot sauce & oyster crackers

Prices are subject to a taxable 20% service charge and applicable tax, currently 6.5%.

The pricing listed on this document is subject to potential increases in cost of food, beverage, labor, etc.

All pricing is guaranteed with a Banquet Event Order.

BANQUET MENU



> CARVING STATIONS

Station requires an attendant at \$75

SLOW ROASTED TURKEY

\$185, serves 25 people

With fresh cranberry relish, warm rolls peppercorn

SMOKED HAM

\$150, serves 25 people

With spicy mustard and pineapple chutney and warm artisan rolls

HERBED TENDERLOIN OF BEEF

\$300, serves 25 people

Served with warm artisan rolls

SMOKED BRISKET

\$300, serves 25 people

With BBQ sauce and warm artisan rolls

PRIME RIB

Market Price

With horseradish au jus and warm artisan rolls

PORK LOIN

\$150, serves 25 people

With apricot glaze and balsamic glaze and served with warm artisan rolls

> DESSERT DISPLAYS

ASSORTED MINIATURE CHEESECAKES AND

SEASONAL MOUSSE PARFAITS **\$6 per person**

ASSORTED DECADENT CHOCOLATE AND FRUIT

PETIT FOURS **\$6 per person**

ASSORTED MACAROONS, COOKIES, AND

CHOCOLATE DIPPED RICE KRISPY TREATS

\$6 per person

ICE CREAM SUNDAE BAR

\$5 per person

Station requires an attendant at \$75 (1 per 50 guests)

Vanilla Bean and Chocolate Ice cream

Waffle cones

Toppings: M&M's, sprinkles, Oreos, marshmallows, peanuts, cherries, whipped cream, chocolate syrup and caramel sauce

Prices are subject to a taxable 20% service charge and applicable tax, currently 6.5%.

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BANQUET MENU



BAR

> PRICED PER DRINK

Bartender fee applies to all banquet bars
\$75 per bartender for 4 hours, 1 bartender for every 50 guests

HOUSE SELECTION

DOMESTIC BEER

\$5 each

Coors
Coors Light
Miller
Miller Lite
Michelob Ultra
Non-alcoholic beer

IMPORT/CRAFT BEER

\$6 each

Blue Moon
Stella Artois
Corona
Hard seltzer
Municipal Brew Works IPA

WINE

\$6 per glass

Chardonnay
Pinot Grigio
Rose'
Cabernet Sauvignon
Merlot

Assorted Pepsi Products

\$3 each

HOUSE MIXED DRINKS

\$7 each

Vodka (Smirnoff)
Gin (New Amsterdam)
Light Rum (Cruzan)
Spiced Rum (Cruzan)
Bourbon & Whiskey (Jim Beam, Evan Williams, Seagram's 7)
Scotch (Lauders)
Tequila (Margaritaville Gold)

PREMIUM MIXED DRINKS

\$8 each

Vodka (Tito's)
Gin (Tanqueray)
Light Rum (Captain Morgan)
Spiced Rum (Captain Morgan)
Bourbon & Whiskey (Jack Daniels, Jim Beam, Makers Mark)
Scotch (Dewar's)
Tequila (Jose Cuervo)

> BAR PACKAGES

BEER AND WINE ONLY

First hour \$12 per person
Each additional hour \$4 per person

BEER, WINE, AND HOUSE MIXED DRINKS

First hour \$14 per person
Each additional hour \$7 per person

BEER, WINE AND PREMIUM MIXED DRINKS

First hour \$16 per person
Each additional hour \$8 per person

Prices are subject to a taxable 20% service charge and applicable tax, currently 6.5%.

The pricing listed on this document is subject to potential increases in cost of food, beverage, labor, etc.

All pricing is guaranteed with a Banquet Event Order.

BANQUET MENU



BANQUET TERMS & CONDITIONS

We look forward to serving you, your associates and guests and are eager to assist you in preparing for a successful meeting or special occasion. By booking an event with us, you are agreeing to the below policies:

BANQUET MENUS

Final banquet menus, room arrangements, and all other details with respect to your function are due to the Catering Department at least 3 weeks prior to your scheduled function date. Due to food order requirements and staffing, all food and beverage details and revisions must be 100% final no later than 5 business days prior to your function. Menus and changes received within 5 business days of event will result in a 10% pricing surcharge.

All food and beverage must be purchased through the Champion Mill Conference Center. No outside items may be brought into any meeting room or additional fees will apply (equal to CMCC's pricing of same items). Custom menus are available. Special dietary menus are available and must be ordered in advance. Any special menus requested onsite are subject to an additional \$30 fee per plate.

SPLIT MENUS

For plated meals, you can select a maximum of 2 entrees (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge applies to each additional menu. All guarantees are due 72 hours in advance. Group is responsible for supplying visual place cards indicating entrée choice.

MEETING ROOM/SET UP/RENTAL

Rental charges apply to all event rooms booked through Champion Mill Conference Center unless rental is waived due to a contracted food and beverage minimum. If the number of guests fluctuates or the room reserved cannot be made available to the guest, we reserve the right to substitute a similar or comparable room for the function. Champion Mill Conference Center charges a service fee for any meeting room set up changes made on the day of the event.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance 72 business hours prior to all functions. The guarantee cannot be reduced after this deadline. Your final invoicing will be based on the guaranteed number, plus any additional charges incurred onsite, including extra guests.

Meals will be prepared for your guaranteed figure; however, if you wish, the room will be set for 3% over your guarantee and our banquet kitchen will make every effort to duplicate your menu for the additional guests. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.

FOOD AND BEVERAGE MINIMUM

Your agreement will include a Food and Beverage minimum. This is not reflective of a final price, but is a minimum required spend, based on the event space reserved. Only banquet food and beverages ordered from the catering menu and listed on the BEO count towards this minimum. If the event's actual spend is below the contracted minimum, the difference will be applied as meeting room rental.

BANQUET MENU



PRICING/SERVICE CHARGE/TAX

All prices are subject to change with notice. A 20% service charge and applicable sales tax will be added to all Food, Beverage, Room Rental and Equipment ordered through the Catering Department. Service charge is subject to sales tax in the state of OH.

MAXIMUM FOOD DISPLAY TIME

To ensure quality of food items, some buffet/display/station menus will be offered for a 60-minute maximum, and some may be available for a 90-minute maximum. No food items will remain beyond 90 minutes. Please consult with our sales team to discuss food service timing.

ACTION STATIONS/ATTENDANT FEES/BARTENDER FEES

Champion Mill charges a \$75 bartender and attendant fee (per attendant/bartender)/ The exact number of attendants or bartenders will be determined by the catering team based on the complete details and scope of your event.

DEPOSITS/BILLING

All social functions require an advance deposit to be considered definite. Deposits are non – refundable if cancellation occurs. All social functions are to be paid with cash or credit card prior to the function. Direct billing can be arranged for business related events over \$5,000 and must be approved at least forty-five (45) days prior to the function date. Full payment for all functions is required 48 hours prior to the event.

LIABILITY/REMOVAL OF FOOD AND BEVERAGE

Champion Mill reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws regarding food and beverage purchases and consumption are strictly adhered to. The food service operator and beverage license for the hotel do not permit for leftover food items to be removed at the conclusion of your event, under any circumstances.

ENGINEERING/AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least 3 weeks prior to the function. A wide selection of audio-visual equipment is available through our in-house supplier on a rental basis.

DISPLAYED MATERIALS/DECOR

Champion Mill will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, or other damaging substance. Please consult the Catering Department for assistance in displaying of all materials. Helium Balloons, open flames, glitter, sand, bubbles, and mini confetti are not permitted. There will be an additional service fee for extraordinary cleaning required.

BANQUET MENU



LOST AND FOUND

Champion Mill is not responsible for damage or loss of any articles left in the meeting spaces or public spaces prior to or following your banquet or meeting. Security arrangements should be made for all articles set up prior to planned event or left unattended at any time.

CANCELLATIONS

Cancellation fees apply and are specifically outlined in our contracts. Rebooking an event for a future date does not remove the responsibility of cancellation fees.

INTERNET CONNECTIONS

Both hard wired and wireless high-speed connections are available in meeting rooms for a daily fee. This service must be requested in advance and noted on all Banquet Event Orders.

PARKING

Self-parking is complimentary when attending an event. Valet parking may be organized in advance, at a fee based on several factors (day of week, time, number of hours). Please consult the Catering Department if your guests will need valet parking, no less than 7 days in advance. Due to valet staffing, valet parking requests made within 7 days cannot be accommodated.

AMPLIFICATION

In respect to hotel guests, all microphone use and music (DJ/band) must end by 12:00 AM.