

# BANQUET MENUS



# What to expect

Welcome to The Medallion Club. Thank you for considering the Club for your meeting or event. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Celebrate all your life's special moments, business meetings, banquets, and more. The Medallion Club's private events department is dedicated to providing high-level, all-inclusive service while producing innovative, life-enriching private events. Our goal is to provide every guest with unforgettable moments focused on building relationships and enriching lives.

Our experienced team and delectable menus will give your guests an event to remember! We go the extra mile to make sure every detail of your event is exactly as you envisioned. From custom menus to unique décor and special requests, we consistently go above and beyond to make your vision a reality!

Enclosed you will find information about The Medallion Club's pricing, amenities, capabilities, and more. Continue to the next page to start planning your event today!

Thank You,

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# BREAKFAST

## Menus

Breakfast Includes Freshly Brewed Coffee and Tea Assortment

### The Continental...\$12

Assorted chilled juices, fruit pastries, muffins, coffee cake, and fresh fruit salad

### The Continental Plus...\$14

Assorted Chilled Juices, Fruit Pastries, Muffins, Assorted Bagels and Cream Cheese, Assorted Fruit Yogurts And Granola, Fresh Fruit Salad, Coffee Cake, Banana Bread, And English Muffins

### The Rookery...\$15

Assorted Chilled Juices, Scrambled Eggs, Bacon, Sausage Links, Hash Brown Potatoes, Danish, Muffins, Bagels, English Muffins, Fresh Fruit Salad, Assorted Yogurts, and Granola

### Omelet Station...\$11

*(Chef Attended)*

Ham, Bacon, Turkey, Onions, Tomatoes, Mushrooms, Peppers, Spinach, and Shredded Cheese

### Waffle Bar...\$10

Homemade Waffles, Chocolate Chip and Plain, Warm Maple Syrup, Fresh Berries, Whipped Cream, Cinnamon Sugar, and Chocolate Syrup

## BRUNCH THEMED BUFFETS

### The Meadows...\$21

Scrambled Eggs, Bacon, Sausage Links, Breakfast Potatoes, Pecan Crusted French Toast Casserole, Warm Maple Syrup, Chicken and Waffles, Powdered Sugar, Quinoa, Squash, Cranberry, Feta Spiced Pecan Salad, and Fruit Salad

### The Palmer...\$22

Scrambled Eggs, Bacon, Sausage Links, Breakfast Potatoes, House Made Broccoli and Cheddar Quiche, Spinach Artichoke and Feta Cheese Quiche, Fennel, Pear, Walnut, Pecan Salad, Shaved Parmesan, Balsamic Dressing, and Cinnamon Rolls

# THE MEDALLION LUNCH

## Buffets

### American Cook Out...\$24

Charbroiled Hamburgers, BBQ Grilled Chicken Breast and Hot Dogs, All The Fixings, Loaded Potato Salad, Baked Beans, Corn On The Cob, Homemade Mac and Cheese, House Salad Bar, Buns and Condiments, Cookies, and Brownies

### Southwestern...\$23

Chicken Tortilla Soup, Steak Fajitas with Warm Flour Tortillas, Chicken Enchiladas with Refried Beans, and Cilantro Lime Rice. Accompanied By: Shredded Lettuce, Pico De Gallo, Jalapenos, Sour Cream, Shredded Monterey Jack-Cheese, Guacamole, and Cinnamon Sugar Churros

### Soup and Salad...\$22

Tomato Basil Soup –OR- Chicken Noodle Soup, Fresh Fruit Salad, Chopped BLT Salad, House Salad Bar, Green Bean Salad, Asian Broccoli Salad, Italian Pasta Salad, Waldorf Chicken Salad, Tuna Salad, Petite Sandwich Buns, and Croissants. Three Cheese Pesto Grilled Cheese Sandwich. Assorted Cookies and Brownies

### The Nicklaus...\$24

House Salad Bar, Anti-Pasta Salad, Beef Lasagna with Three Cheese and Marinara, Penne Pasta With Broccoli And Alfredo, Chicken Parmesan, Balsamic Roasted Vegetables, Rolls and Focaccia Bread, Grated Parmesan, Whipped Butter, and Tiramisu

### The Medallion Deli...\$23

Sliced Ham, Turkey, Roast Beef, Salami, Capicola, Pepperoni with Assorted Breads and Rolls, Assorted Sliced Cheese, Leaf Lettuce, Tomato, Onion, Pickles, Banana Peppers, Mustard, Mayonnaise, and Deli Spreads. House Salad Bar, Caesar Salad, Pasta Salad, Potato Salad, BBQ Chicken Salad, Homemade Potato Chips, Cookies and Brownies

### Box Lunches...\$15

All Boxed Lunches Include Appropriate Condiments, Cutlery and Napkin, Bottle Water, or Soda

#### Choose One:

- Smoked Turkey, Cheddar, Lettuce, Tomato Sandwich
- Roast Beef, Provolone, Lettuce, Tomato Sandwich.
- Ham, Swiss, Lettuce, Tomato Sandwich.
- Pepperoni, Capicola, Ham and Salami, Provolone, Lettuce, Tomato Sub Sandwich.
- Banana Peppers, Slow Roasted Tomatoes, Fresh Mozzarella, Pesto, and Artichokes. (VEG)

#### Choose Three:

- Fruit Salad
- Whole Fruit
- Chips
- Cookie Or Candy Bar

# SNACKS

## Menu

### BAKERY & PASTRIES

Assorted Danishes...\$20/dozen

Assorted Muffins...\$20/dozen

Bagels & Cream Cheese...\$18/dozen

House Made Cookies...\$18/dozen

Brownies...\$21/dozen

Truffles...\$24/dozen

Buckeyes...\$24/dozen

Assorted Mini Desserts...\$24/dozen

### SNACKS

Assorted Fruit Yogurts...\$1.75/each

Whole Fresh Fruit...\$1.50/each

Fruit Skewers, with Sweet Cherry Cream Cheese Dip...\$2.50/each

Kettle Chips or Pretzels...\$1.75/bag

Trail Mix...\$18/Lb

Assorted Candy Bars...\$2.50/each

Granola Bars...\$2.25/each

Cliff Bars...\$3.50/each

# FOOD DISPLAY

## *Selections*

Warm Spinach and Artichoke Dip...\$6

*(Minimum 30 People)*

Creamy Spinach, Artichoke Hearts, And Parmesan Cheese. Served With Pita Chips And Assorted Crackers

Red Pepper Hummus...\$5

Served with Assorted Crackers, Flatbreads, and Baguette Bread

Southwestern Queso Dip...\$6

*(Minimum of 30 people)*

Southwestern Queso Cheese Dip, Queso Blanco Sauce. Served with Salsa and Tortilla Chips

Domestic Cheese Display...\$7

An Assortment Of Domestic Cheeses Served with Flatbreads, and Assorted Crackers

The Cheese Board...\$8

An Assortment of Seasonal Imported and Domestic Cheeses, Served with Flatbreads, and Assorted Crackers

Vegetable Display...\$5

A Variety of Fresh Vegetables, Served with Ranch Dressing

Roasted Grilled Vegetable Display...\$5

Asparagus, Zucchini, Yellow Squash, Mushrooms, Peppers, Red Onions, Tomatoes, Carrots, Cauliflower, Artichoke, and Fresh Mozzarella Salad, Served with French Baguette, Pita Bread Crackers, and Balsamic Glaze

Fresh Fruit Display...\$6

Seasonal Assorted Fresh Fruits, Served with Sweet Cherry Cream Cheese Dip

Chilled Shrimp Cocktail Display...\$7

Large Gulf Shrimp Served with Cocktail Sauce, Lemon, Horseradish, and Tabasco

Baked Brie...\$5

*(Minimum 30 People)*

Creamy Brie With Apples, Walnuts, and Brown Sugar, Served with Assorted Crackers, and Crostini

Anti-Pasta Display...\$7

Hard Salami, Prosciutto, Capicola, Pepperoni, Assorted Olives, Pickled Peppers, Fresh Mozzarella, Shaved Parmesan, Roasted Peppers, and Artichokes, Accompanied By Flavored Olive Oils, Rustic Breads, Crisps, and Crackers

Seafood Bar...\$MRK

Gulf Shrimp Cocktail, Fresh Shucked Oysters, Tuna Tartar, Creamy Lobster Salad, and Chilled Crab Claws, Served with Assorted Crostini, Crackers, Cocktail Sauce, and Lemon-Basil Aioli

*Menu Prices Do Not Include a 20% Service Charge or Ohio Sales Tax*

# HORS D'OEUVRES

## *Selections*

Priced per 50 Pieces

Server Free for Pass Hors d'oeuvres...\$15/Per Server Per Hour

### HOT

#### Vegetarian

- Vegetable Spring Rolls with Sweet Thai Chili Sauce...\$110
- Spinach and Cheese Stuffed Mushrooms with Smoked Gouda...\$110
- Three Cheese Quesadillas Served with Fresh Salsa...\$100
- Spanakopita...\$110
- Tomato Bisque Soup Shots with Mini Grilled Cheese...\$120
- Fried Cheese Ravioli with Pesto Cream Sauce, or Marinara...\$140

#### Beef

- Mini Beef Sliders with American Cheese, and Herb Ketchup...\$150
- Italian Meatballs and Marinara...\$120
- Seared New York Strip Crostini with Béarnaise Mayonnaise...\$125
- Beef and Pearl Onion Skewers with Blue Cheese, and Balsamic Glaze...\$150

#### Seafood

- Scallops Wrapped with Smoked Bacon, and Lemon Garlic Butter...\$MKT
- Miniature Crab Cakes with Remoulade Sauce...\$160
- Jumbo Lump Crab Stuffed Mushrooms Herb Breadcrumbs...\$130

#### Pork

- Sausage Stuffed Mushrooms with Goat Cheese...\$125
- Focaccia and Pepperoni Pizza Bites...\$115

#### Poultry

- Chicken and Black Bean Quesadilla with Fresh Salsa...\$100
- Sesame Chicken Skewers with Coconut Curry Sauce...\$125
- Chicken and Pineapple Skewers with Sweet and Sour Sauce...\$115
- Chicken and Waffles with Tangy Maple Syrup...\$110

### COLD AND AMBIENT

#### Vegetarian

- Bruschetta and Fresh Mozzarella on Crostini with Basil Aioli ...\$100
- Antipasti Skewers, Marinated Fresh Mozzarella, Kalamata Olives, Basil, Artichoke And Tomato ...\$115

#### Seafood

- Bloody Mary Shrimp Shooters...\$150
- Blackened Tuna Crostini with Basil Aioli...\$150
- Grilled Shrimp and Sundried Tomato Tapenade on Crostini...\$150
- Spiced Shrimp, Guacamole, and Crispy Flour Tortilla...\$150

#### Pork

- Asparagus Spears Wrapped in Borsin Cheese & Salami...\$100
- Mini BLT with Basil Mayo, Applewood Smoked Bacon... \$100
- Prosciutto & Melon Skewers with Balsamic Drizzle...\$110
- Chocolate Dipped Candied Bacon...\$130

#### Poultry

- Mini Phyllo Cups with Waldorf Chicken Salad...\$100
- Turkey, Tomato, Borsin and Spinach Pinwheels...\$100

Menu Prices Do Not Include a 20% Service Charge or Ohio Sales Tax

# PLATED *Dinners*

All Dinner Entrées are Served with a Medallion House Salad and Rolls, a Choice of Fresh Vegetable and Starch.

Limit of (2) Entrée Choices and (1) Dietary Restriction Meal Per Event. If Selecting (2) Entrées, the Greater Price will be Charged for All Guests.

Tarragon-Crusted Salmon...\$34

Fresh Cut Salmon, Roasted Red Pepper Cream Sauce

Seared Salmon...\$34

Fresh Cut Salmon, Pan Seared And Served with Whole Grain Mustard Cream Sauce

Medallions of Beef...\$44

Two 4 oz. Beef Medallions, Bacon Wrapped, Served with Green Peppercorn Demi

Chargrilled Filet Mignon...\$42

8 oz, Filet Served with Cabernet Mushroom Demi

Top Sirloin of Beef...\$36

8 oz. Sirloin Served with Bordelaise

Chicken Selections...\$32

- Chicken Saltimbocca, Prepared with Prosciutto, Sage, Tomato, and Brown Butter
- Chicken Marsala, Prepared with Mushroom, and Marsala Wine Cream Sauce
- Chicken Lemon Thyme, Prepared with Roast Garlic, Lemon and Thyme Cream Sauce
- Chicken Parmesan, Prepared with Marinara Sauce, and Mozzarella Cheese

Stuffed Airline Chicken Breast...\$34

8 oz. Skin-On Chicken Breast Filled with Sundried Tomato, Spinach, and Gouda Cheese, Served with a Tomato Basil Cream Sauce

Salmon and Chicken Duet...\$37

Crab Crusted 6 oz. Salmon and 4 oz. Chicken and Tarragon Cream

Filet and Chicken Duet...\$40

6 oz. Petite Filet Mignon and a 4 oz. Chicken with A Cabernet Mushroom Demi

Surf and Turf

5 oz. Top Sirloin with Cabernet Mushroom Demi and 5 oz. Broiled Maine Lobster Tail...\$MKT



# PLATED *Dinners*

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Top Sirloin and Chicken Duet...\$38

5 oz. Top Sirloin Filet with s Rosemary Demi and 4 oz. Chicken Tomato Cream Sauce

Filet and Salmon Duet...\$45

6 oz. Sirloin and 6 oz. Salmon, and Green Peppercorn Demi

Parmesan and Polenta...\$24

Fried Sticks of Polenta with Marinara Sauce Crispy Basil and Mozzarella

Roast Artichoke Risotto...\$24

Roasted Artichoke, Risotto, Fresh Parmesan, Asparagus, Fried Spinach, and Basil Oil

## Vegetable

- Green Beans with Julienned Carrots
- Steamed Asparagus with Garlic Butter
- Sautéed Zucchini, Squash, Peppers, and Red Onion
- Steamed California Blend Broccoli, Cauliflower, and Baby Carrots
- Steamed Broccoli with Garlic and Shallots

## Starch

- Herbed Rice Pilaf
- Mushroom and Parmesan Risotto
- Roasted Garlic Whipped Potatoes
- Au Gratin Potatoes
- Smoked Gouda and Red Pepper Gratin Potatoes (+\$1)
- Petite Loaded Twice-baked Potato (+\$1)
- Herb Roasted Potatoes
- Brown Sugar and Sage Mashed Sweet Potatoes

# DINNER

## Buffets

Minimum of 30 People

All Buffets Include a Medallion House Salad Bar, Rolls and Butter, Coffee, Decaf, Hot Tea, and Iced Tea

Bronze Buffet...\$32

Includes Medallion House Salad Bar  
Rolls & Butter  
1 Entrée Selection  
1 Starch Selection  
1 Vegetable

Silver Buffet...\$38

Includes Medallion House Salad Bar  
Rolls & Butter  
1 Composed Salad Selection  
2 Entrée Selections  
2 Starch Selections  
1 Vegetable

Gold Buffet...\$47

Includes Standard House Salad Bar  
Rolls & Butter  
2 Composed Salad Selections  
3 Entrée Selections  
2 Starch Selections  
2 Vegetable Selections

Composed Salads

Fresh Fruit Salad, Coleslaw, Loaded Potato Salad, Italian Pasta Salad, Anti-Pasta Salad, Chopped Blt Salad, or Caprese Salad

Enhanced Composed Salad Options...+\$2 Per Person

*(Accompanied by Croissants)*

Tuna Salad, Waldorf Chicken Salad, Barbecue Chicken Salad, or Curried Chicken Salad with Toasted Almonds

# DINNER

## Buffets

### ENTRÉE SELECTIONS

#### Beef

- Beef Lasagna
- Slow Cooked Beef Brisket with Pan Gravy
- Chargrilled Sirloin Steaks with Green Peppercorn Demi
- Sliced Roast Prime Rib Au Jus
- Seared Flank Steak with Asian Sesame Demi

#### Poultry

- Chicken Parmesan with Marinara and Mozzarella
- Chicken Marsala with Portobello Mushroom Cream Sauce
- Chicken Saltimbocca with Prosciutto, Sage, and Tomato Cream Sauce
- Chicken Lemon Thyme with Roast Garlic, Lemon and Thyme Cream Sauce

#### Pork

- Sautéed Italian Sausage and Kielbasa with Peppers And Onions
- Roasted Pork Loin with Maple Dijon Cream Sauce
- Roasted Pork Loin with Apple Compote, and Balsamic Glaze
- Pulled Pork with Chipotle Apple Barbecue Sauce

#### Seafood

- Shrimp Scampi with Penne Pasta,
- Seared Salmon with Whole Grain Mustard Cream Sauce

# DINNER

## Buffets

### Dessert Buffets...\$4

*(Select One)*

- Gourmet Mini Desserts
- Assorted Mini Cheesecakes

### Plated Desserts...\$7

- Key Lime Pie
- Gourmet Carrot Cake
- Triple Chocolate Mousse
- Tiramisu
- Chocolate Lover's Cake
- Lava Cake with Crème Anglaise
- Vanilla or Chocolate Crème Brûlée

### Children's Menu...\$12 (Ages 4-12)

Ages 3 and Under are Complimentary

Price Includes One Entrée and One Side

#### Entrées

- Chicken Fingers
- Pepperoni or cheese pizza
- Hot Dog
- Hamburger or Cheeseburger
- Grilled Cheese Sandwich

#### Sides

- Fresh Fruit
- Chips
- French Fries
- Apples & Carmel

# ACTION Stations

Chef Attendant Fee \$100 Per Attendant, Per Two Hours

Stations are Not Intended as a Meal but are Enhancements to Menus.

## Hand Carved Meats

*(Attendant Required)*

- Slow Roast Beef Tenderloin with Horseradish Sauce, Dijon Mustard Sauce and Mini Rolls...\$14
- Slow Roasted Prime Rib with Horseradish Sauce And Au Jus...\$15
- Slow Roasted Turkey Breast with Sage Mayo And Mini Buns...\$10
- Maple Glazed Ham with Honey Mustard Gravy Cream Sauce...\$9
- Honey Smoked Pork Loin with Pan Gravy..\$9
- Roasted NY Strip Steak with Green Peppercorn Sauce...\$13

## Gourmet Pasta Station...\$16

*(Attendant Required)*

Penne Pasta, Linguine, Italian Sausage, Meatballs, Pepperoni, Grilled Chicken, Shrimp, Spinach, Mushrooms, Tomatoes, Peppers, Onions, Broccoli, Garlic, Capers, Artichokes, Marinara, Pesto, Alfredo, Olive Oil, Red Pepper Flakes, and Parmesan

## Flambé Station...\$8

*(Attendant Required)*

Bananas Foster, Cherries Jubilee, Rum Pineapple, Triple Sec, And Strawberries Over Ice Cream \$8

## Fajita Station...\$14

*(Attendant Required)*

Marinated Steak, Chicken And Shrimp, Assorted Vegetables, Cilantro Lime Rice, Homemade Refried Beans, Flour, and Corn Tortillas with All The Trimmings...\$14

## Mashed Potato or Baked Potato Bar...\$9

Baked Potatoes Or Garlic Whipped Potatoes with Homemade Cheese Sauce, Steamed Broccoli, Bacon, Green Onions, Sour Cream, Shredded Cheese, Sautéed Mushrooms, Onions, Jalapenos, Black Olives, Diced Tomatoes, and Parmesan Cheese

## Enhanced Coffee Station...\$8

Regular, Decaf, Hot Tea, Shaved Chocolate, Whipped Cream, and Flavored Syrups

# BAR *Options*

- \$500 Bar Minimum (Unmet Minimums Incur \$100 Bartender Fee)
- The Minimum Operation of Bars is Two Hours
- **NO Shots Are Permitted**
- One Bartender per 100 Guests (Additional Bartenders are \$75/Per Hour, Per Bartender)

## **Premium Brands...\$8 Per Drink**

Bacardi, Captain Morgan, Corazón Tequila, Dewars, Jack Daniels, Jameson, Jim Beam, Tanqueray Gin, Tito's, Wheatley Vodka

## **Super Premium Brands...\$10 Per Drink**

Angels Envy, Bombay Sapphire, Bulleit, Crown Royal, Crown Flavored, Four Roses, Grey Goose, Johnnie Walker Black, Makers Mark, Patrón Silver, Woodford Reserve

## **Domestic Beer...\$5 Per Drink**

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, White Claw (Assorted Flavors), Yuengling, Yuengling Lite

## **Imported Beer...\$6 Per Drink**

Blue Moon, Corona Extra, Corona Light, Fat Tire, Heineken Light, Sam Adams, Stella Artois

## **House Wine...\$7 Per Drink**

Chardonnay, Cabernet, Pinot Noir, Pinot Grigio, Rosé, Riesling, Moscato

## **Soft Drinks...\$2 Per Drink**

Coke, Diet Coke, Sprite

# BAR *Packages*

Beer & Wine: Includes Domestic And Imported Beer, House Wine, and Soda

- 3 Hours...\$22 Per Person
- 4 Hours...\$27 Per Person
- 5 Hours...\$32 Per Person

Beer, Wine, Cocktails: Includes Domestic And Imported Beer, House Wine, Premium Cocktails, and Soda

- 3 Hours...\$27 Per Person
- 4 Hours...\$32 Per Person
- 5 Hours...\$37 Per Person

Cash Bar Pricing - Inclusive Pricing

- Domestic Beer... \$6
- Import Beer...\$7
- Premium Cocktails...\$10
- Super Premium Cocktails...\$12
- Wine...\$8
- Soda...\$3

Additional Bar Options:

- House Champagne, Non-Alcoholic Champagne & Wine...\$28 Per Bottle
- Champagne Punch...\$50 Per Gallon
- Champagne Toast...\$4 Per Person
- Signature Drinks: \$8-\$10...Per Drink (*Not Included In Bar Packages*)



# CONTACT

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