



MENU

Catering & Private Events



Levy

A warm Cleveland

WELCOME

WELCOME to the Huntington Convention Center of Cleveland and Global Center for Health Innovation! As our world changes – so do we. Outside the Grand Ballroom is what we call “The Real Farmville” where we tell our story of sustainability with honey bees, heritage breed pigs, chickens, a monarch waystation and an organic garden! We source our produce from Farmer Lee Jones of the

Chef’s Garden™ for local, sustainable, and organically raised produce year round. Staying progressive is important to us, as is making the event planning process simple and worry free. Please do not hesitate to reach out to your Catering Sales Manager if you do not find exactly what you are looking for, as we would be more than happy to customize a menu for you!

SIGNATURE “CLEVELAND” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



CLEVELAND CONTINENTAL BREAKFAST

Our signature spread of cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal whole fruit, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

13.95 PER GUEST

JUMP-START BREAKFAST TABLE

Whole-wheat toast and breakfast breads with house-made preserves
 Chef's selection of Greek-yogurt and power-food smoothies
 Hard-boiled eggs and Fresh fruit cups
 Hot oatmeal with dried fruit and nut toppings
 Freshly squeezed orange and cranberry juices,
 Starbucks coffee and an assortment of Tazo hot teas

18.95 PP

ULTIMATE CONTINENTAL BREAKFAST

Freshly baked breakfast breads and pastries
 Creamery butter and fresh fruit preserves
 Fresh seasonal fruit cups
 Assorted Fruit Yogurts
 Freshly squeezed orange and cranberry juices
 Starbucks coffee and an assortment of Tazo hot teas

16.95 PP

GREAT LAKES BREAKFAST TABLE

Freshly baked breakfast breads and pastries
 Chef's selection of fresh fruit smoothies
 Baked egg strata with bacon, spinach, and Jack cheese
 West Side Market breakfast sausage links
 Maple-crisp French toast casserole with local all natural maple syrup
 Peppercorn and herb roasted Yukon Gold potatoes
 Freshly squeezed orange and cranberry juices, Starbucks coffee and an assortment of Tazo hot teas

24.95 PP

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

Served for a minimum of 25 guests.

OATMEAL BAR

With a selection of fresh and dried fruits, slivered almonds, brown sugar, and milk

3.95 PP

BREAKFAST MEATS

Chicken apple sausage links
 West Side Market sausage links
 Bacon

CHOOSE ONE 4.95

BREAKFAST SANDWICHES

Bacon, egg, and cheese on a buttery croissant
 Hickory-smoked ham, egg, and Swiss on a mini pretzel roll
 Breakfast burrito with scrambled eggs, chorizo, and cheese
 Turkey sausage, egg, and cheese on a buttermilk biscuit

6.95 EACH

EGGS

Baked egg strata with bacon, spinach, and Jack cheese

3.95 PP

All prices are subject to 23% service fee and 8% tax.
 Menu prices are subject to change

BREAKS



HOUSE-MADE, ALL-NATURAL CHEWY GRANOLA BARS

Chef's special recipe with toasted oats, almonds, apricots, cherries, honey, and cinnamon

6.95 PP

CREATE-YOUR-OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize their own sweet or savory combination

Dried cherries
Dried pineapple
Dried cranberries
Yogurt-covered raisins
Dry-roasted peanuts
Roasted almonds
Banana chips
Dark chocolate chunks

8.95 PP

ARTISNAL BAVARIAN PRETZEL

A Cleveland signature snack. Hand rolled in-house and served warm with appropriate condiments

Salted Bavarian with brown mustard
Great Lakes Brewing Dortmunder
Cheese Sauce
Cinnamon Sugar Cream Cheese

13.95 EACH

GOURMET SMOOTHIE STATION

Chef's gourmet selection of miniature smoothies made with fresh fruit, and vitamin-packed juices, served individually for the perfect, quick pick-me-up

9.95 PP

GREAT LAKES BEER-CHEESE

Dortmunder Gold beer-cheese dip with artisan pretzels for dipping

9.95 PP

All prices are subject to 23% service fee and 8% tax.
Menu prices are subject to change



BALANCED SELECTIONS FOR GRAB AND GO

Assorted baked chips
High-protein energy bars
Trail mix
Dry-roasted peanuts
Granny Smith apples
Fresh bananas

12.95 PP

GOURMET MINIATURE CHEESECAKES

Wild berry, orange-blossom honey, and
bourbon-caramel

8.95 PP

MINIATURE MOUSSE CAKE SAMPLER

Salted caramel and vanilla sponge,
kahlúa-cocoa and flourless chocolate cake
and lemon-berry house-made miniature
mousse cakes, presented individually

9.95 PP

HUMMUS CUPS

Traditional chickpea hummus
Served with crispy pita, cucumber, carrot,
and celery sticks

6.95 EACH

NOT-SO "PB&J" STATION WITH ICE COLD MILK

Whole Wheat Roll - Almond Butter & Fresh
Strawberry Compote
Brioche - Nutella & Raspberries
Cinnamon Swirl Bread - Cashew Butter
& Banana Butter

9.95 PP

GARDEN-FRESH VEGETABLE CUPS

Individually presented with buttermilk ranch
dipping sauce – great on the go!

5.95 EACH

FRUIT AND YOGURT PARFAIT

5.95 EACH

FRESH-SLICED FRUIT CUPS

Served individually for easy grab-and-go
snacking

5.95 EACH

ASSORTED HOUSE- BAKED COOKIES

You can smell them now, fresh-baked
cookies! Chef's selection of gourmet cookies,
served by the dozen!

24.00 PER DOZEN

All prices are subject to 23% service fee and 8% tax.
Menu prices are subject to change

PLATED LUNCHESES

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED LUNCHES

Our freshly prepared entrées are hand-crafted and served with sustainably harvested vegetables, fresh rolls and our signature honey butter.

PRE-SET FIRST-COURSE SERVED WITH FRESH ROLLS

choose one

Spinach and Apple Salad – Toasted walnuts, fresh goat cheese, and dried cranberries with Ohio-apple vinaigrette

Poached Pear Salad – Candied pecans and blue cheese with lemon Chardonnay dressing

Field Greens – Roasted tomato and pickled red onion with Parmesan and white-balsamic vinaigrette

ENTRÉES SERVED WITH SEASONALLY-FRESH VEGETABLES

choose one

Basil – Parmesan Chicken Breast – Sundried tomato polenta *32.95*

Lemon – Garlic Breast of Chicken – Yukon Gold potatoes *32.95*

Caramelized Apple Chicken – Smashed sweet potato and red quinoa *32.95*

Braised Beef Short Rib - Garlic-Parmesan Risotto *36.95*

TWO-COURSE CHILLED ENTRÉES WITH ROLLS, AND DESSERT

choose one

Southern Chicken Salad – Fresh berries, spiced pecans, and raspberry balsamic grilled chicken with white-balsamic vinaigrette *24.95*

Herb-Seared Breast of Chicken – Israeli cous cous salad with fresh vegetables and lemon-garlic hummus *26.95*

Grilled and Chilled Beef Sirloin – Sweet and sour fingerling potato salad and creamy horseradish sauce *27.95*

Cold Poached Salmon – Harvest grain salad, fresh vegetables, and fresh dill yogurt sauce *30.95*

DESSERTS

choose one

Signature Carrot Cake Stack – Cream cheese frosting and toasted walnuts

Spiced Peach Compote with Struesel Topping

Lemon Chiffon Cheesecake – Fresh berries and whipped cream

PURIFIED WATER SERVICE

Purified water will be set on the tables in 800 ml glass bottles.

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

38.00 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

All Action Stations require a \$150 per attendant fee, priced per two hours.

GREENS

choose two

Chef's Garden™ Mixed Greens
Romaine Lettuce
Shaved Asian Cabbage Blend
Chef's Garden™ Seasonal Spinach Blend
Chef's Garden™ Kale and Cruciferous Greens

PROTEINS

choose two

Grilled All-Natural Chicken
Roast Sirloin
All-Natural Smoked Turkey
All-Natural Smoked Ham
+5.00 per guest for each additional choice

CHEESE

choose two

Bleu Cheese
Jack Cheese
Cheddar Cheese
Feta Cheese
Shaved Parmesan
Crumbled Goat Cheese
+2.00 per guest for each additional choice

DRESSINGS

choose two

White Balsamic Vinaigrette
Honey-Dijon Vinaigrette
Classic Caesar Dressing
House-made Buttermilk Ranch Dressing
Maple-Cinnamon Dressing
Ginger-Soy Sesame
+2.00 per guest for each additional choice

TOPPINGS

choose four

Shaved Carrots
Grape Tomatoes
Kalamata Olive
English Cucumber
Garbanzo Beans
Fresh Garden Peas
Diced Bell Pepper
Crispy Won Tons
Garlic-Parmesan Croutons
Candied Pecans
Broccoli Florets
Sunflower Seeds
Golden Raisins
Sliced Mushrooms
Pickled Red Onions
Grilled Corn
Crumbled Applewood Bacon
Hard Boiled Eggs
+2.00 per guest for each additional choice

DESSERT

Assorted Seasonal Desserts

COFFEE AND TEA

Freshly brewed Starbucks coffee and Tazo hot teas

All prices are subject to 23% service fee and 8% tax.
Menu prices are subject to change

LUNCH CHEF TABLES



LUNCH CHEF TABLES

FRESH-AND-FIT LUNCH TABLE

Harvest Grain Salad – Fresh herbs and tangy dressing

Chicken-Chop Salad – Tomatoes, red onion, blue cheese, and grilled chicken with honey-Dijon vinaigrette

Toasted Almond and Cabbage Salad – Sweet and sour dressing

All-Natural Chicken Salad Sandwich – Fresh grapes, celery and chargrilled chicken breast in our house-made poppy-seed vinaigrette on mini brioche rolls

“ZLT” Flatbread Sandwich – Grilled zucchini, tomatoes, Jack cheese and romaine, on chargrilled flatbread with sun-dried tomato pesto

Smoked Turkey and Cheddar – Lettuce and tomato on a whole-wheat roll

Crisp Veggie Chips

Fresh Berries with Key Lime Greek yogurt sauce and almond streusel

Freshly brewed Starbucks coffee and Tazo hot teas

30.95 PP

RAMEN NOODLE BAR

Chef attended Asian Noodle Bowl Concept served with choice of chicken, shrimp, or pork, natural broth, and crispy vegetables. Action Stations require a \$150 per attendant fee, priced per two hours.

Ramen Chicken

Cilantro Shrimp

Asian Pork

Mole Broth, Shanghai Soy Pork Broth, and Thai Vegan Broth

Ramen Noodles

Snap peas, carrot, celery, Thai basil, jalapenos and shitakes

Sweet Soy Sauce, Sriracha, Sweet Chili, and Chili Garlic Sauces

Almond Cookie

Freshly brewed Starbucks coffee and Tazo hot teas

29.95 PP

LUNCH CHEF TABLES



GOURMET LUNCH TABLE

Roasted Pear Salad – Blue cheese and toasted pecan vinaigrette

Spinach and Triple Smoked Bacon Salad – Tomatoes, hard boiled egg and white-balsamic bacon vinaigrette

Rosemary Roasted Fingerling Potatoes – Scallions and rice wine vinegar

Toasted Shallot Chicken Breast – Chardonnay reduction fresh parsley

Sweet Potato and Quinoa Croquette – Sweet and sour Swiss chard

Burgundy-Braised Boneless Beef Short Ribs – Shiitake mushroom sauce

Lemon Chiffon and Berries – Fresh whipped cream

Freshly brewed Starbucks coffee and Tazo hot teas

33.95 PP

OHIO HARVEST LUNCH TABLE

Charred Apple and Spinach Salad – Smoked Cheddar and cider vinaigrette

Green Bean and Corn Potato Salad – Roasted red peppers and honey vinaigrette

Kale and Tuscan White Bean Salad – Pickled red onion and roasted tomato

Mini Smoked Brisket Sandwiches – Cheddar cheese and mini onion roll

Spiced Chicken Breast – Natural pan reduction

Sweet Potato Chips & Cinnamon Peach Crisp

Freshly brewed Starbucks coffee and Tazo hot teas

32.95 PP

SUPER-FOOD TABLE

Organic Spinach and Blueberry Salad – Fresh goat cheese and orange vinaigrette

Kale Caesar Salad – House-made dressing and garlic-Parmesan croutons

Red Quinoa and Pumpkin Salad – Rice-wine vinegar and walnuts

All-Natural Roasted Turkey Breast – Fresh lettuce and tomatoes on a whole grain roll

White Bean Croquettes and Swiss Chard
Stone ground oats and chipped garlic

Chilled Poached Salmon – Green tea and dill Greek yogurt sauce

Flax Seed Chips

Miniature Carrot and Almond Cakes

Freshly brewed Starbucks coffee and Tazo hot tea

35.95 PP

WEST SIDE MARKET LUNCH TABLE

Loaded Macaroni Salad – Hard-boiled egg, tomatoes, Cheddar cheese, and house-made dressing

Organic Greens and Parmesan
Oven-roasted tomatoes, pickled red onion, and white-balsamic vinaigrette

Char-Grilled Chicken Club Salad
Tomatoes, bacon, shredded Cheddar and red onion in a buttermilk dressing

Fresh West Side Market Mini Kielbasa
Char-grilled with caramelized onions

Mini Turkey Rueben – Sauerkraut, Louie dressing, and Swiss on a whole-wheat roll

Potato and Cheddar Pierogi – Butter-toasted with caramelized onion jam

Crisp Kettle Chips

Assorted Kolachki, Cannoli's, and Chocolate Chunk Brownies

Freshly brewed Starbucks coffee and Tazo hot teas

31.95 PP

CHEF'S BEST BOX LUNCHESES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST BOX LUNCHES

Choose up to three selections from a lineup of chef favorites to build creative lunches featuring mouth-watering gourmet sandwiches and crisp farm-fresh salads.

22.95 PER BOX

GOURMET SANDWICHES

Smoked-Turkey and Cheddar on Whole Wheat – Tomato, lettuce and herb aioli

Roast Sirloin of Beef on Focaccia – Tomato, lettuce and Boursin spread

Grilled All-Natural Chicken Pesto Salad with Provolone on ciabatta – Lettuce & tomato basil aioli

Ham and Swiss on Pretzel Bread – Lettuce, tomato, and Dijon spread

“ZLT” Flatbread Sandwich – Grilled zucchini, tomato, jalapeño Jack cheese, and sun-dried tomato pesto

EACH GOURMET SANDWICH BOX INCLUDES

Market-Fresh Whole Fruit

Pasta Salad

Bag of Chips

Freshly-Baked Cookie

BOXED LUNCH UPGRADE OPTIONS

BLT – Griddled French baguette, maple aioli with thick sliced bacon, tomatoes and lettuce

Roasted Beet & Goat Cheese Baguette – crisp lettuce & herb vinaigrette

Steak & Roasted Tomato – Char-grilled and sliced NY Striploin, oven dried tomatoes & crisp lettuce with creamy horseradish sauce

+3.00 PP

Bag of Veggie Chips

Carrots and Hummus

+2.00 PP

FARMER SALADS

Italian Chop Salad – Romaine lettuce, radicchio, tomatoes, red onion, bacon, and blue cheese with honey-Dijon vinaigrette

Chinese Salad – Shaved romaine, napa cabbage and radicchio with crisp noodles, and Chinois vinaigrette

Greek Salad – chopped romaine, feta, Kalamata olives, red onion, cucumber and house made Greek dressing

Harvest Grain Salad – roasted vegetables, dried fruit, quinoa, baby greens and house made white balsamic dressing.

Spinach and Arugula Salad – Grape tomatoes, Bermuda onions, cannellini beans, and lemon dressing

Add Chicken to any Salad for 2.00

EACH GOURMET SALAD BOX INCLUDES

Whole Fruit

Bag of Chips

Freshly-Baked Cookie

BEVERAGES

Bottled Water *3.50 each*

Soda *3.50 each*

Freshly Brewed Starbucks Coffee and Tazo

Hot Teas *59.00 per gallon*

PLATED DINNERS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED DINNERS

Our freshly prepared entrées are hand-crafted and served with sustainably harvested vegetables, fresh rolls and our signature honey butter.

PRE-SET FIRST-COURSE

choose one

Mixed Greens – Roasted tomatoes, pickled red onion, and aged Parmesan with balsamic vinaigrette

Southern Salad – Baby field greens, fresh berries, spiced pecans, and blue cheese with white-balsamic vinaigrette

Field Greens – Grilled Granny Smith apples, sugared walnuts, and smoked Cheddar cheese with our house-made tangy onion vinaigrette

ENTRÉES

choose one

Preserved-Lemon Chicken Breast - Vesuvio-smashed potato **43.95**

Prosciutto-Wrapped Roast Chicken Breast - Citrus-sage risotto **44.95**

Blackberry-Braised Beef Short Rib – Buttermilk Yukon Gold potatoes **49.95**

Portobello and Ricotta Stuffed Chicken - Chive potato puree **45.95**

Blackened Petite Filet – Roasted shallot and Cabernet whipped potatoes **54.95**

Applewood-Smoked Filet of Striploin - Garlic-peppered polenta **52.95**

DUET SELECTIONS

choose one

Charred Petite Filet of Strip Loin and Lemon-Garlic Halibut - Caramelized onion whipped potatoes **68.95**

Peppercorn-Crusted Tenderloin of Beef and Maine Sea Scallops - Buttermilk whipped Yukon Gold potatoes **72.95**

Black Pepper Seared Striploin and Mango-Orange Mahi Mahi - Peppadew-Cheddar risotto **62.95**

DESSERTS

choose one

Rustic Apple Crisp cinnamon-oat crust

Salted Caramel Mousse and Vanilla Sponge Cake - Caramel sauce and whipped cream

Flourless Chocolate Cake and Kahlua-Chocolate Mousse - Chocolate ganache drizzle and Dutch cocoa

ELEGANT UPGRADES

Chef's selection of assorted miniature desserts served family-style to the table, including two-bite cupcakes, gourmet cookies, miniature finger desserts, and chocolate dipped fruit.

+6.00 per guest for each substitute

PURIFIED WATER SERVICE

Purified water will be set on the tables in 800 ml glass bottles

RECEPTIONS



SMALL BITES

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

HORS D'OEUVRES

Chicken

Chicken Cordon Blue with Pit ham and blue cheese sauce *3.00 each*

Peppadew Chicken Crostini - Lemon and oregano *3.00 each*

Chicken and Smoked Croquette - Roasted garlic aioli *3.00 each*

Ginger Chicken Satay – Sweet-chili sauce *3.00 each*

Beef & Pork

Beef Wellington Bites with Horseradish cream *3.00 each*

Beef Carpaccio with Garlic aioli and Parmesan *3.00 each*

Thai Beef Short Rib with Spicy peanut Satay *3.00 each*

Smoked Bacon & Goat Cheese Arancini *3.00 each*

Vegetable

Tomato Basil Crostini - Artisan olive oil *3.00 each*

Vegan Basil Risotto stuffed mushroom *3.00 each*

Fire-Roasted Corn and Peppadew Arancini - Sweet corn cream *3.00 each*

White Truffle Mac Bites with Aged Cheddar and Gruyere Croquette *3.00 each*

Seafood

Cajun Grilled Shrimp with Tangy Remoulade *4.50 each*

Signature Crab Cakes with Lemon aioli *4.50 each*

Black Sesame Tuna Tartare with Ponzu sauce and wasabi cream *4.50 each*

Jumbo Sea Scallop Ceviche with Grapefruit and avocado *4.00 each*

Fresh Crab Salad with Citrus aioli and fresh chives *4.00 each*



ACTION STATIONS

All Action Stations require a \$150 per attendant fee, priced per two hours.

Latin Mini Station

Chef prepared braised beef mini-taco with salsa verde, charred chicken & corn burritos & Manchego cheese & black bean mini quesadillas *19.95 pp*

Truffle Sacchiette Station

Truffle-infused, ricotta-filled pasta pockets topped with flambé of bourbon and cream with roasted tomato and mushrooms *14.95 pp*

Fresh Guacamole Station

Your guests choice of Bacon-Goat Cheese, Blood Orange-Blue Crab, or Traditional Guacamole with crisp tortilla chips *12.95 pp*

Chicken Pad Thai

Fresh lime, tamarind paste & bean sprouts with spicy chicken over rice noodles *16.95 pp*

Ponzu Glazed Pork Belly

Togarashi-steamed, sticky rice, wasabi crema *15.95 pp*

Spice-Rubbed Breast of Turkey

Cranberry-apricot chutney, herb aioli, whole-wheat rolls *11.95 pp*

Mini Ahi Tuna Poke Bowls

Avocado, chili-tamarind glaze, short grain rice, black sesame & micro herbs *20.95 pp*

Carved Smoked Rib-eye

Three mustard barbecue, chili-cumin horseradish sauce, mini baguettes *24.95 pp*

RECEPTION STATIONS



RECEPTION STATIONS

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

MARKET-FRESH TABLE

A selection of the best cheeses, fresh garden crudités and market-fresh fruit, with house-made chutneys, local honey, artisan breads, and crackers *16.95 pp*

WEST SIDE MARKET SAUSAGE SAMPLER

Spicy Italian with grilled peppers, apple-provolone with sweet-apple 'kraut and Chipotle Cheddar with caramelized onions on fresh baked rolls *8.95 pp*

GOURMET MINI-BURGER STATION

Our classic Tavern Style with American Cheese and classic burger sauce, Gourmet with aged-Gruyere cheese and house-made black-bean and brown rice *8.95 pp*

CLEVELAND STATION

Potato and cheese pierogi with caramelized onion jam, Lake Erie walleye slider with pickled onions, and Cleveland rémoulade and mini-corned beef Reuben on a whole-wheat roll *11.95 pp*

MEDITERRANEAN ANTIPASTI

Imported cured meats, cheeses, marinated vegetables and olives with artisan flatbreads, crostini, and breads *15.95 pp*

FRESH MAKI AND SASHIMI STATION

An assortment of fresh-made maki and sashimi served with wasabi, pickled ginger, and soy dipping sauces *18.95 pp*

GOURMET CHEESE BOARDS

A sampling of the best cheeses served with local honey, jams, assorted crackers, and flatbreads *7.95 pp*

HUMMUS CUPS

Traditional chickpea. Served with crispy pita, cucumber, carrot, and celery sticks *6.95 pp*

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

All Action Stations require a \$150 per attendant fee, priced per two hours.

DONUT SUNDAE BAR

Chocolate and Vanilla Donuts
 Vanilla Bean Ice Cream
 Strawberry, Chocolate, and Carmel Sauce
 Seasonal Berries
 Bananas
 Sprinkles, Cookie Crumbs, Crushed Peanuts
 Red Cherries and Whipped Cream
15.95 pp | + 150.00 per action attendant

MORE S'MORES

House-made graham crackers, toasted marshmallows & fun-filled toppings
 Frangelico & hazelnut white chocolate
 Kahlua-dark chocolate ganache
 Buckeye Crème
10.95 pp

COOKIES, BROWNIES, AND MILK

Warm House-Made Cookies
 Chocolate Brownies
 Ice Cold Milk
9.95 pp

THE CUPCAKE BAR

A variety of gourmet-stuffed miniature cupcakes *9.95 pp*

BANANA FOSTER

Sweet caramelized bananas with butter, cinnamon and brown sugar flambéed with dark rum, served with vanilla bean ice cream
8.95 pp | + 150.00 per action attendant

CLASSIC SWEETS TABLE

Assorted miniature cookies, fabulous chocolate chunk brownies, lemon bars and house-made fruit and nut bark *10.95 pp*

GOURMET DESSERT STATION

Two-bite chocolate-peanut butter cupcakes and jelly roll cupcakes, bourbon caramel and wild berry vertical cheesecakes, french vanilla and mocha panna cotta shooters and house-made fruit and nut barks *13.95 pp*

INTERNATIONAL COFFEE

Proprietary Coffee Service is served by the gallon and includes: Premium fresh brewed Arabica bean coffee, decaf, international tea selection, cream, low-fat milk, sugar cubes, orange blossom honey, fresh whipped cream, chocolate shavings, cocoa and mints. Served with china and disposable cups
9.95 pp

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Jalapeno and Minted Watermelon.



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

ALL NATURAL FRUIT WATERS SPA WATER BAR

With fresh fruit infused waters: Fresh Lime-Basil, Raspberry-Orange, or Watermelon
49.95 per gallon

FRESH-SQUEEZED LEMONADE

With a hint of Real FarmVille honey *49.00 per gallon*

FRESH-BREWED ICED GREEN TEA

With a selection of sweeteners *49.00 per gallon*

FRESH-BREWED STARBUCKS COFFEE

Regular or decaf *64.00 per gallon*

ASSORTED TAZO HOT TEAS

With a selection of sweeteners *59.00 per gallon*

CANNED SODA *3.50 each*

BOTTLED WATER *3.50 each*

SPARKLING SPRING WATER *4.00 each*

BOTTLED JUICE *4.00 each*

WATER COOLER SERVICE

115.00/first day, 50.00 each additional day
5 gallon water jugs - 35.00 each

MEETING ROOM WATER SERVICE

Purified water in 800 ml glass bottles
\$5 per bottle – serves three 8 oz. servings. Service includes disposable cups

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.



BAR SELECTIONS

Select your preferred bar package based on our offerings below. Beverages are billed on consumption unless otherwise noted. A bartender is required for all alcohol service.

Bartenders are 150.00 per 3 hours, each additional hour is 30.00.

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Handmade Vodka, Bombay Sapphire, Dewar's 12, Maker's Mark, Bacardi Superior, Jameson, Jack Daniel's, Jose Cuervo Tradicional, Christian Brothers Brandy, Martini & Rossi Sweet and Dry Vermouth
9.00 per drink

WINE BY THE GLASS

9.00 per glass

PREMIUM BEER *7.00 each*

DOMESTIC BEER *6.50 each*

BOTTLED WATER *3.50 each*

SOFT DRINKS *3.50 each*

JUICES *4.00 each*

SPECIALTY COCKTAILS

Have our in-house mixologist create a creative cocktail selection for your event! Specialty Cocktails are served in batches of 50, and start at \$500.00 per batch

HOSTED PREMIUM BAR

COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial, E and J Brandy, Martini & Rossi Sweet and Dry Vermouth
8.00 per drink

WINE BY THE GLASS

8.00 per glass

PREMIUM BEER *7.00 each*

DOMESTIC BEER *6.50 each*

BOTTLED WATER *3.50 each*

SOFT DRINKS *3.50 each*

JUICES *4.00 each*

CASH BAR

*A 500.00 minimum per bar and bartender is required for any alcohol service.
Please review with your Catering sales manager for details.*

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

BUBBLY

- Korbel Brut, California **45.00**
- Domaine Chandon Brut, California **56.00**
- Veuve Clicquot "Yellow" Champagne **186.00**

ROSÉS

- M. Chapoutier Belleruche Cotes Du Rhone, France, Rose **40.00**
- Kim Crawford Hawkes Bay, New Zealand, Rose **44.00**

SANGRIA

- Beso Del Sol - Red Sangria **36.00**
- Beso Del Sol - White Sangria **36.00**

WHITE

- Kim Crawford Marlborough, Sauvignon Blanc **54.00**
- Markham Napa Valley, California, Sauvignon Blanc **57.00**
- Little Black Dress, Pinot Grigio **45.00**
- Maso Canali, Pinot Grigio **59.00**
- New Age San Rafael, Argentina, White Blend **44.00**
- Chateau St. Michelle, Riesling **44.00**
- Greystone California, Chardonnay **42.00**
- Kendall Jackson, Chardonnay **48.00**
- La Crema Monterrey, California, Chardonnay **54.00**
- Sonoma-Cutrer Sonoma Coast, California, Chardonnay **76.00**
- Seven Daughters, Moscato **45.00**
- Beringer, White Zinfandel **40.00**

RED

- Roscato, Italy, Rosso Dolce **40.00**
- Mark West, Pinot Noir **42.00**
- Estancia 'Pinnacles Ranches' Monterey, California, Pinot Noir **46.00**
- Meiomi Sonoma-Monterey-Santa Barbara, California, Pinot Noir **88.00**
- Frescobaldi "Nipozzano Riserva" Chianti Rufina, Italy DOCG **82.00**
- Dreaming Tree "Crush" California, Red Blend **68.00**
- 14 Hands Washington State, Merlot **47.00**
- Gascon, Malbec **46.00**
- Cline Cellars "Ancient Vine" Contra Costa County, Zinfandel **50.00**
- Columbia Crest 'Grand Estates' Columbia Valley, Washington, Cabernet Sauvignon **40.00**
- Avalon Napa Valley, California, Cabernet Sauvignon **40.00**
- Louis Martini, Cabernet Sauvignon **45.00**
- Simi Alexander Valley, California, Cabernet Sauvignon **68.00**
- Chimney Rock Napa Valley, California, Cabernet Sauvignon **276.00**
- Jacob's Creek, Shiraz **38.00**