



2024 Catering Menu

12000 Innovation Drive Miamisburg OH 45342

Sales & Catering Office

937-247-5850

Catering Considerations

Banquet Minimums

All breakfast, lunch & dinner menus have a minimum number of guests needed. If your number falls below this minimum, we will charge the difference to the master bill.

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.

Pricing/ Service Charge & Tax

All prices are subject to change with a notice. A 20% service charge & 7.5% tax will be added to all food, beverage, room fees, bar fees and audio visual equipment.

Bar Tender Fee

A \$100.00 bar tender fee is required for all banquet bars. We recommend having 1 bar tender per 100 people.

Offsite Catering

We reserve 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.

MEETING PLANNER PACKAGE

Package Includes: All Day Beverages, Breakfast Selections, Lunch Selections, Afternoon Break,

Wireless Internet, 8ft Projection Screen or Roll in TV, Discounted Room Rental to \$100.00

Minimum of 10 People Required

ALL DAY BEVERAGES

Arabica Coffee, Hot Herbal Tea, Lemonade, Assorted Soft Drinks, Bottled Water

BREAKFAST (Choose One)

AUSTIN CONTINENTAL: Assorted House Baked Muffins, Assorted Bagels, Cream Cheese, Seasonal Hand Cut Fruit & Berries, Chilled Juices

BAKERY BASKET: Cinnamon Rolls, House Baked Muffins & Danish, Seasonal Hand Cut Fruit & Berries, Chilled Juices

SIMPLE START: Scrambled Eggs, Salsa, Shredded Cheddar Cheese, Sausage Links OR Bacon, Breakfast Potatoes, Chilled Juices

LUNCH (Choose One)

PIZZA: Garden Salad, Potato Chips, House Baked Cheese, Peperoni, Deluxe, Tiramisu, Red Pepper Flakes, Grated Parmesan, Oregano, Garlic Seasoning

THAT'S A WRAP: Garden Salad, Saratoga Potato Chips, Chicken Caesar Wrap, Turkey Club Wrap, Italian Wrap, Brownies

TACO EXPRESS: Seasoned Ground Beef, Marinated Shredded Chicken, Refried Beans, Spanish Rice, Tortilla Chips & Salsa, Flour Tortillas, Appropriate Condiments, Cinnamon Churros & Whipped Cream

CINCINNATI STYLE

Pasta, Chili, Beans, Onions, Shredded Cheddar Cheese, Oyster Crackers, Mini Coney Dogs, Hot Sauce, Greek Salad, Cheesecake

LOAD YOUR HOT POTATO: Garden Salad & Baked Russet Potatoes, Shredded Chicken, Seasoned Ground Beef, Steamed Broccoli, Chili, Sautéed Onion & Peppers, Crumbled Bacon, Salsa, Shredded Cheese, Queso, Sour Cream, Jalapenos, Avocados, BBQ Sauce, Scallions, Butter, Onion Straws, Chefs Choice Dessert

AFTERNOON BREAK (Choose One)

TRAIL BLAZER: White Chocolate Chips, Dark Chocolate Chips, Peanuts, Almonds, Gold Fish, Raisins, Mixed Dried Fruit, Sun Flower Seeds, M&M's,

CANDY LAND: Chocolate Covered Pretzels, Assorted Bagged Snacks, Assorted Candy Bars

COOKIES & MILK: Assorted Baked Cookies, Oreos, Nutter Butters, Milk Crafts

HEALTHY ENDING: Granola Bars, fresh Fruit & Vegetables, Garden Herb Dip, Individual Yogurts

\$55 Per Person Full Day | \$50 Per Person Half Day (Choose 2 of the Above Options)

Cold Continental

All Breakfast Buffets Include Arabica Coffee, Hot Tea, Ice Water & Chilled Juices

All Buffets are Priced Per Person. **10 Person Minimum**

AUSTIN CONTINENTAL | \$12

House Croissants, Assorted Bagels, Cream Cheese, Seasonal Hand Cut Fruit & Berries

BAKERY BASKET | \$12

Cinnamon Rolls, House Baked Muffins & Danish, Seasonal Hand Cut Fruit & Berries

TOAST BAR | \$14

Assortment of Artisan Breads, Peanut Butter, Honey, Avocado, Sliced Boiled Egg, Sliced Tomatoes, Assorted Jams, Cream Cheese, Sliced Apples, Fresh Berries, Whipped Butter

BAGEL BAR | \$14

Plain Bagels, Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Guacamole, Boiled Eggs, Sliced Salmon, Everything Bagel Seasoning, Fruit Cups

QUICK START | \$16

Assorted Granola Bars, Individual yogurts,

Sliced Fruit & Whole Fruit, Assorted Pastries



-Buffet requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master receipt.

-To ensure the quality of our products, all food items will only be left out for one hour.

Cold Continental Fruits & Sweets A La Carte

ASSORTED WHOLE FRUIT | \$2 each

VARIETY OF FRESH DONUTS | \$30 per doz.

INDIVIDUAL FLAVORED YOGURTS | \$2 each

FRESH FRUIT DISPLAY (SERVES 12) | \$48

BREAKFAST PASTERIES (MUFFINS & DANISH) | \$26 per doz.

MIXED BAGELS WITH APPROPRIATE CONDIMENTS | \$25 per doz.

CINNAMON ROLLS | \$26 per doz.

FRUIT BERRY PARFAITS | \$6 each

SEASONAL DICED FRUIT CUPS | \$4 each

GRANOLA BARS | \$2 each



Hot Breakfast Buffets

All Breakfast Buffets Include Arabica Coffee, Hot Tea, Ice Water & Chilled Juices

All Buffets are Priced Per Person. 15 person minimum

SIGNATURE GREAT START | \$18

Scrambled Eggs, Salsa, Shredded Cheddar Cheese, Sausage Links **OR** Applewood Smoked Bacon, Seasonal Hand Cut Fruit & Berries, Individual Yogurts, French Toast Bake with warm Maple Glaze

AUSTIN BREAKFAST TABLE | \$16

Scrambled Eggs, Salsa, Shredded Cheddar Cheese, Sausage Links **OR** Applewood Smoked Bacon, Seasonal Hand Cut Fruit & Berries, Biscuits & Sausage Gravy

TEX-MEX BREAKFAST TACOS | \$14

Warm Flour Tortillas, Scrambled Eggs, Shredded Cheddar Cheese, Diced Ham, Diced Sausage, Hot Sauce, Green Peppers, Pico de Galo, Breakfast Potatoes, Diced Fruit Cups

HOT & COLD CEREAL STATION | \$12

House Made Oatmeal, Fresh Berries, Brown Sugar, Dried Fruit, Whipped Butter, Chopped Pecans, Sliced Bananas, Maple Syrup, Fruit Loops, Raisin Brands, Cheerios, Milk Carafes

BREAKFAST SANDWICHES | \$7 each

-Scrambled Eggs, Smoked Bacon, Cheddar Cheese, English Muffin

-Egg Whites, Spinach, Sliced Tomatoes, Avocado, Bagel

-Scrambled Eggs, Honey Ham, Swiss Cheese, Croissants

BREAKFAST BURRITOS | \$7 each

-Scrambled Eggs, Diced Sausage, Sautéed Peppers, Cheddar Cheese, Flour Tortilla

-Egg Whites, Spinach, Sautéed Peppers, Tomatoes, Cheddar Cheese, Flour Tortilla

-Buffet requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master receipt.

-To ensure the quality of our products, all food items will only be left out for one hour.

BREAKS

TRAIL BLAZER | \$9

Create Your Own Trail Mix!

Peanuts, Almonds, Gold Fish, Raisins, Mixed Dried Fruit, Sun Flower Seeds, M&M's, Dark Chocolate Chips, White Chocolate Chips

CHIP, DIP, HOORAY | \$7

Sour Cream & Onion Chips, BBQ Chips, Original Potato Chips, French Onion Dip, Tortilla Chips & Salsa

COOKIE MONSTER | \$8

Assorted House Baked Cookies, Oreos, Nutter Butters

Add Milk Crafts | \$1

CANDY LAND | \$9 Chocolate Covered Pretzels, Assorted Bagged Snacks, Assorted Candy Bars

HEALTHY NUT | \$7

Granola Bars, Whole Fresh Fruit, Assorted individual Yogurts

YOGURT BAR | \$14

Vanilla Yogurt, Strawberries, Blueberries, Blackberries, Pineapple, Sliced Bananas & Granola



FRESH BREAK | \$9

Hand Cut Raw Vegetables, Garden Herb Dip, House Fried Pita Points, House Made Hummus

THE ENTERTAINER | \$10

Assorted Cheese Tray, Cracker Medley & Fresh Fruit Tray

HOT CHOCOLATE STATION | \$6

House Made Hot Chocolate, Appropriate Condiments

BREAK A La CARTE

ALL DAY BEVERAGES (Up to 8 hours) | \$ 12 Per Person

Arabica Coffee, Lemonade, Hot Herbal Tea, Bottled Water, Assorted Soft Drinks

1/2 DAY BEVERAGES (Up to 4 hours) | \$7 Per Person

Arabica Coffee, lemonade, Hot Herbal Tea, Bottled Water, Assorted Soft Drinks

ARABICA COFFEE; REGULAR & DECAF | \$38 Per Gallon

BOTTLED WATER | \$2 Each

FRESHLY BREWED ICED TEA | \$24 Per Gallon

LEMONADE | \$24 Per Gallon

ASSORTED SOFT DRINKS | \$3 Each

Coke, Diet Coke, Sprite

SNACKS

SEASONAL DICED FRUIT CUPS | \$4 Each

HOUSE BAKED BROWNIES | \$40 Per Doz.

COLOSSAL HOUSE BAKED COOKIES | \$36 Per Doz.

INDIVIDUAL BAGGED SNACKS | \$3 Each

GRANOLA BARS | \$2 Each

LUNCH BUFFETS

All Breakfast Buffets Include Arabica Coffee, Hot Tea & Ice Water

All Buffets are Priced Per Person. 15 Person Minimum

TACO EXPRESS | \$24

Seasoned Ground Beef, Marinated Shredded Chicken, Refried Beans, Spanish Rice, Tortilla Chips & Salsa, Flour Tortillas, Appropriate Condiments, Cinnamon Churros & Whipped Cream

THE ITALIAN | \$27

Caesar Salad, Fire Grilled Vegetables, Garlic Bread, Cannoli's

<u>Choice of 2:</u> Chicken Parmigiana, Pasta Marinara with Italian Sausage, Peppers/Onions, Pasta Primavera Alfredo, Spaghetti & Meatballs with marinara Sauce, Meat Lasagna, Vegetarian Lasagna

PIZZA | \$23

Garden Salad OR Caesar Salad, Red Pepper Flakes, Grated Parmesan, Oregano, Garlic Seasoning, Potato Chips, Tiramisu

Choice of 3: House Baked Cheese, Peperoni, Margarita, BBQ Chicken, Meat Lovers, White Out, Deluxe

BBQ Picnic | \$29

Creamy Dill Potato Salad, Smoked Corn Coleslaw, Mac & Cheese, Southern Green Beans, Seasonal Pies

<u>Choice of 2:</u> Chicken (Fried <u>OR</u> Roasted), Beer Braised Brisket, Pulled Pork Sandwiches, BBQ Chicken Breasts

BUILD YOUR OWN POWER BOWL | \$24

<u>Choice of 2:</u> Vegetarian Sofritas, Marinated Chicken, Carna Asada, Smoked Pulled Pork, Seasoned Ground Beef

Choice of 2: Black Beans, Pinto, Cilantro Lime Rice, Brown Rice

<u>Included:</u> Grilled Peppers & Onions, Pico De Galo, Salsa Verde, Sour Cream, Guacamole, Chipotle Queso, Lettuce, Shredded Cheese, Flour Tortillas, Cinnamon Churros & Whipped Cream

-Buffet requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master receipt.

-To ensure the quality of our products, all food items will only be left out for one hour.

LUNCH BUFFETS

All Breakfast Buffets Include Arabica Coffee, Hot Tea & Ice Water

All Buffets are Priced Per Person. 15 Person Minimum

LOAD YOUR HOT POTATO | \$22

Garden Salad & Baked Russet Potatoes

<u>Included:</u> Shredded Chicken, Seasoned Ground Beef, Steamed Broccoli, Chili, Sautéed Onion & Peppers, Crumbled Bacon, Salsa, Shredded Cheese, Queso, Sour Cream, Jalapenos, Avocados, BBQ Sauce, Scallions, Butter, Onion Straws, Chefs Choice Dessert

BACKYARD GRILL | \$27

Watermelon Cucumber Salad (Spring/Summer) Power Slaw (Fall/Winter), House Pasta Salad

Choice of 2: Hamburgers, All Beef Hotdogs, BBQ Chicken Breasts, Black Bean Veggie Burgers

Included: Buttered Corn, Pork & Beans, Appropriate Condiments, Strawberry Shortcake

LITTLE CHINA | \$26

Steamed White Rice, Asian Noodle Salad, Stir-Fry Pepper Steak & Onions, General Tso's Chicken, Vegetable Spring Rolls, Fortune Cookies, Sugar Donuts

BUILD YOUR OWN PHILLY CHEESESTEAK | \$26

Garden Salad, Seasoned Philly Steak, Sliced Teriyaki Chicken Breast, Sautéed Onion & Peppers, Seasoned Mushrooms, Mayonnaise, Brown Mustard, Pickle Spears, Mike Sells Potato Chips, Assorted Cookies & Brownies

AUSTIN DELI | \$24

Austin Signature Salad, Pasta Salad, Potato Chips, Assorted House Baked Cookies

Make Your Own Deli Sandwich to Include: Boars Head Meats, Assorted Cheeses, Deli Breads & Relish Tray.

MAC & CHEESE BAR | \$24

Garden Salad, House Baked Mac & Cheese, Grilled Sliced Chicken, Bacon Bits, Tomatoes, Cooked Mushrooms, Broccoli, Green Onions, Chefs Choice Dessert

-Buffet requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master receipt

-To ensure the quality of our products, all food items will only be left out for one hour.

LUNCH BUFFETS

All Breakfast Buffets Include Arabica Coffee, Hot Tea & Ice Water

All Buffets are Priced Per Person. 15 Person Minimum

MEDITERRANEAN | \$28

Greek Salad, Gyros (Traditional Seasoned Grilled Chicken), Pita, Tomato, Onion, Tzatziki Sauce, Spanakopita Casserole, Greek Fries, Baklava

CINCI STYLE | \$22

Pasta, Chili, Beans, Onions, Shredded Cheddar Cheese, Oyster Crackers, Mini Coney Dogs, Hot Sauce, Greek Salad, Cheesecake

TAILGATE | \$25

7 Layer Salad, Brats, Beef Dogs, Buns, Mustard, Kraut, Ham & Cheese Pretzel Bun Melts, Mac & Cheese, Chocolate Cake

ITALY STYLE| \$25

Garden Salad, Cheese Stuffed Shells, Grilled Italian Chicken Breast, Mixed Vegetables, Garlic Redskin Mashed Potatoes, Cannoli's

THE GARDEN BAR | \$21

Choice of 2 Soups & 3 Composed Salads: Served with Artisan Rolls, Croissants & Chefs Choice Dessert

SOUP: Tomato Basil Bisque, Lobster Bisque, Hearty Beef Chili, Minestrone, Loaded Potato, Chicken Noodle, Chicken Tortilla, Vegetarian Chili, Broccoli & Cheese, Italian Wedding, Clam Chowder

SALAD: Garden, Greek, Spinach, Creamy Dill Potato, Chicken, Tuna, Egg, Pasta

COMFORT CLASSIC | \$28

Garden Salad with Assorted Dressings, Country Green Beans, Smashed Red Skin Potatoes, Baked Meatloaf, Bone- In- Chicken (Roasted <u>OR</u> Fried) Corn Bread Muffins, Assorted Cakes

-Buffet requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master receipt

-To ensure the quality of our products, all food items will only be left out for one hour.

BOXED LUNCHES

All Boxed Lunches Include; Appropriate Condiments, Fruit Cup, Potato Chips, Baked Cookie & Bottled Water.

10 People or less has a choice of 2

11-25 people has choice of 3

26+ has choice of 4

ROAST BEEF & CHEDDAR | \$19

Roast Beef, Cheddar Cheese, Sliced Tomato, Garden Greens, Horseradish Mayo on Ciabatta

TURKEY & SWISS | \$19

Turkey, Swiss Cheese, Sliced Tomato, Garden Greens, Chipotle Mayo on a Baguette

HONEY HAM & PROVOLONE | \$19

Honey Ham, Provolone Cheese, Sliced Tomato, Garden Greens, Honey Dijon on a Croissant

TURKEY, BACON & SWISS CLUB | \$19

Turkey, Swiss Cheese, Sliced Tomato, Garden Greens, Smoked Bacon, Mayo & Honey Mustard on a Baguette

BUFFALO CHICKEN WRAP | \$19

Sliced Chicken Breast, Chopped Romaine Lettuce, Sliced Carrots, Sliced Celery, Buffalo Sauce, Bleu Cheese Dressing Wrapped in a Tortilla

CHICKEN CAESAR WRAP |\$19

Sliced Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing Wrapped in a Tortilla

CHEFS SALAD |\$19

Mixed Greens, Julienned Deli Ham & Turkey, Swiss & Cheddar Cheese, Hard Cooked Egg, Tomato, Shredded Carrots, Cucumber, House Ranch Dressing

VEGETARIAN TACO SALAD |\$19

Mixed Greens, Tomato, Black Bean & Corn Relish, Shredded Cheddar Cheese, Crisp Corn Tortilla Chips, Ginger Lime Vinaigrette

DISPLAYS

To ensure the quality of our products, all food items will only be left out for One Hour.

CHARCUTERIE BOARD | \$8 Per Person

Boars Head Meats: Prosciutto, Chorizo, Capicola, Sharp Provolone, Bocconcini, Parmesan Wedge

Assorted Pickled Vegetables, Stuffed Green Olives, Black Olives, Stone Ground Mustard, Apricot Preserves, Fig Jam, Assorted Crackers, Breads, Berry Garnish

FARMERS MARKET | \$6 Per Person

Assorted Crisp Vegetables, Hand Cut Fruit, Selection of Domestic Cheeses, Assorted Crackers, Breads, Chocolate Ganache, Ranch Dip, Berry Garnish

HUMMUS PLATTER | \$6 Per Person

Assorted Hummus, Sliced Cucumber, Broccoli, Cauliflower, Carrots, Pita Points

NACHO BAR | \$16 Per Person

White Corn Tortilla Chips, Queso, Marinated Shredded Chicken, Pulled Pork, Refried Beans, Pico de Gallo, Sour Cream, Jalapenos, Guacamole, Black Olives

MINI MAC STATION | \$18

House Baked Mac & Cheese, Grilled Sliced Chicken, Bacon Bits, Tomatoes, Cooked Mushrooms, Green Onion

WING BAR | \$15

House Baked Chicken Wings, BBQ, Spicy Buffalo, Teriyaki, Fresh Crudités, Vegetables, Ranch, Bleu Cheese

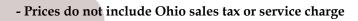
PASTA | \$14

Choice of Two Pastas: Penne, Bow Tie, Tortellini, Fettuccine

Included: Shrimp, Sausage, Diced Chicken, Mushrooms, Tomatoes, Roasted Red Peppers, Zucchini, Parmesan Cheese, Meat Sauce and alfredo sauce

MASHED POTATO BAR | \$14

Creamy Mashed Potatoes, Bacon Bits, Sour Cream, Butter, Shredded Cheddar Cheese, Cooked Mushrooms, Pan Gravy





DISPLAY/STATIONS

All action stations are based on 60 minutes of continuous service. A minimum of 15 people is required. Pricing is per person.

TACO TRUCK | \$18

Marinated Skirt Steak, Marinated Chicken, Shredded Cheddar Cheese, Grilled Peppers & Onions, Black beans, Tortilla Chips & Salsa, Guacamole, Sour Cream, Shredded Lettuce, Jalapenos, Flour Tortilla

MINI SLIDERS |\$18

Choice of 3; Sirloin Beef Slider with Whiskey BBQ, Fried Onion Rings, Pickled Jalapeno Shaved Prime Rib Slider with Horseradish Aioli Pulled pork Slider with Carolina BBQ Buffalo Chicken Slider with Crumbled Bleu Cheese Black Bean Veggie Slider with provolone Cheese, Red Onion, Guacamole Chicken Parmesan Slider with Marinara Sauce and Parmesan Mozzarella Cheese Original Slider with Cheddar Cheese, Mayonnaise, Pickle Crab Cake Slider, House Tarter Sauce

PRETZEL BAR | \$10

Soft Pretzels, Cinnamon Sugar Bites, Original Bites, Beer Cheese Dip, Honey Mustard Sauce, Ranch, Yellow Mustard

HOT CHOCOLATE STATION | \$6 Per Person

House Made Hot Chocolate with Appropriate Condiments

BUILD YOUR OWN CHEESECAKE | \$7 Per Person

New York Style Cheesecake, Berry Compote, Chocolate Sauce, Carmel Sauce, Key Lime Sauce, Crushed Nuts, Mini Chocolate Chips, Sliced Bananas

BANANA FOSTERS |\$7

Vanilla Ice Cream, Rum Caramelized Bananas

-Prices are priced per person and do not include Ohio sales tax or service charge.
-Buffet requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master

HORS D'OEUVRES

HOT

All Prices below are per order. 50 pieces per order

CHILLED
Shrimp Cocktail\$175
Smoked Salmon Crostini\$150
Cuban Sandwich Skewers\$150 (Swiss, Salami, Ham, Dill Pickle)
Tomato Basil Bruschetta\$125
Watermelon Feta Skewers\$125
Pear Mascarpone Bruschetta\$125
Fruit Skewer\$150
Caesar Salad Crisp Bites\$150
Pinwheels\$100
Caprese Salad\$125
Shrimp Cucumber Bites\$125
Antipasto Skewer\$150
Chicken Salad Bites\$125
Cheese Tortellini Peso Skewers\$125

Spanakopita	\$175
Mini Crab Cakes	\$200
Margarita Flatbread	\$150
Beef Empanada	\$200
Meatballs (Swedish, Marinara or BBQ	\$125
Thai Chicken Satay Skewer	\$175
Vegetable Spring Rolls	\$150
Miniature Beef Wellingtons	\$225
Bacon Wrapped Scallops	\$250
Boursin Cheese Mushrooms	\$150
Baja Chicken Flatbread	\$150
Beef Tenderloin Crostini	\$225
Chicken Wings (Hot or Mild) Bleu Cheese	\$175
Mini Chicken Quesadillas	\$200
Mozzarella Sticks	\$125

Assorted Dry Snacks | \$3.00 per person

Potato Chips, Pretzels, House Snack Mix, Mixed Nuts

Chips & Salsa | \$2 per person

Butler Passed Hors d'oeuvres | \$2.00 per person

-To ensure the quality of our service, all food items will only be left out for one hour. - Prices do not include Ohio sales tax or service charge

PLATED DINNER

All Plated Dinners Include Arabica Coffee, Iced Tea, Herbal Tea & Ice Water.

Prices are Based on Per Person. 15 Person Minimum

All Entrees Served with Choice of One Salad, 2 Sides, Herbed Focaccia, Plated Oil & Chefs Daily Dessert

SALADS | Select 1

GARDEN SALAD... Garden Greens, Tomatoes, Cucumbers, Carrots with Choice of Dressing

TRADITIONAL CAESAR... Romaine Lettuce, Parmesan Cheese, Croutons with Parmesan Dressing

WEDGE... Iceberg Lettuce, Applewood Smoked Bacon, Crumbled Bleu Cheese, Red Onion, Bleu Cheese Dressing. + \$3 per person

SPINACH SALAD... Spinach, Crumbled Bacon, Red Onion, Chopped Egg with Honey Mustard Dressing. + \$3 per person

AUSTIN SIGNATURE... Spring Mix, Candied Pecans, Flame Roasted Apples, Crumbled Bleu Cheese with Apple Cider Vinaigrette. + \$3 per person

GREEK... Crisp Romaine Blend, Cucumber, Tomatoes, Kalamata Olives, Red Onion, Feta Cheese with Greek Vinaigrette. + \$3 per person

ENTREES SELECT 2 (Vegetarian options available upon request)		
CHICKEN MADEIRA	\$27.00++	
Chef Suggested Pairings: Roasted Redskin Potatoes & Buttered Broccoli		
TUSCAN CHICKEN	\$27.00++	
Chef Suggested Pairings: Garlic Smashed Potatoes & Fire Grilled Vegetables		
CHICKEN WELLINGTON	\$29.00++	
Chef Suggested Pairings: Fresh Green Beans		

-Plated Dinners requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master receipt. - Prices are priced per person and do not include Ohio sales tax or service charge.

PLATED DINNER

ENTREES CONTINUED | Select 2

CRISPY DIXIE CHICKEN	\$28.00++
Chef Suggested Pairings: Cheesy Au Gratin Potatoes & California Blend Vegetables	
MARINATED & SLICED PORK TENDERLOIN	\$28.00++
Chef Suggested Pairings: Garlic Smashed Potatoes & Asparagus	
GRILLED SEASONED BONE-IN PORK CHOP	\$30.00++
Chef Suggested Pairings: Baked Potato & Braised Brussel Sprouts	
6oz PETITE FILET	\$42.00++
Chef Suggested Pairings: Fingerling Potatoes & Green Beans	
10oz GRILLED RIB EYE	\$47.00++
Chef Suggested Pairings: Scalloped Potatoes & Broccoli	
MARINATED GRILLED FLANK STEAK	\$33.00++
Chef Suggested Pairings: Garlic Smashed Potatoes & Normandy Blend vegetables	
BLACK FOREST FILET	\$45.00++
Chef Suggested Pairings: Fingerling Potatoes & Broccoli	
TENDER BEEF MEDALLIONS	\$34.00++
Chef Suggested Pairings: Garlic Smashed Potatoes & Asparagus	
ATLANTIC SALMON	\$35.00++
Chef Suggested Pairings: Garden Blend Rice Pilaf & California Blend Vegetables	
BAKED BOSTON COD	\$32.00++
Chef Suggested Pairings: Cheesy Au Gratin Potatoes & Fire Grilled Vegetables	
JUMBO NEW ORLEANS LUMP CRAB CAKES	\$40.00++
Chef Suggested Pairings: Polenta & Green Beans	

BUFFET DINNER

Dinner Buffets Include Arabica Coffee, Iced Tea, Herbal Tea & Ice Water. Prices are Based on Per Person and based on 60 Minutes of Continuous Service Buffets Include Choice of One Salad, 2 Entrees, 2 Sides, Dinner Rolls & Butter, Dessert Option. 20 Person Minimum

THE INNOVATION

2 Entrees & 2 Sides - \$42.00

3 Entrees & 3 Sides – \$54.00

SALADS | Select 1

GARDEN SALAD... Garden Greens, Tomatoes, Cucumbers, Carrots with Choice of Dressing

TRADITIONAL CAESAR... Romaine Lettuce, Parmesan Cheese, Croutons with Parmesan Dressing

SPINACH SALAD... Spinach, Applewood Smoked Bacon, Red Onion, Chopped Egg, Honey Mustard Dressing

ENTREES | Select 2 (Vegetarian options available upon request)

BEEF... Petite Filet, Beef Tips, Beer Braised Beef Brisket, Tender Beef Medallions, Marinated Char Grilled Flank Steak

CHICKEN... Crispy Dixie Chicken, Bourbon Chicken, Tuscan Chicken, Chicken Madera, Chicken Supreme

PORK... Smoked Baby Back Ribs, Sliced Glazed Baked Ham, Dry Rubbed Roasted Pork Loin with Apple Cider Bourbon Demi Glaze, Bone-In Pork Chop, Pulled Pork

SEAFOOD... Baked Boston Cod, Atlantic Salmon with choice of a sauce: Lemon Dill, Maple Bourbon, Lightly Blackened

PASTA/GRAINS... Chicken Pasta Cordon Bleu, Linguine Shrimp Scampi, Cajun Jambalaya, Beef Tips & Noodles

-Buffet requires a minimum. Any guaranteed number under the minimum, the difference will be billed to master receipt.

-To ensure the quality of our products, all food items will only be left out for one hour.

SIDES & DESSERTS

STARCHES

Baked Potato Garlic Smashed potatoes Scalloped Potatoes Roasted Fingerling Potatoes Creamy Au Gratin Potatoes Mac-N-Cheese Garden Blend Wild Rice Pilaf Polenta

DESSERTS

Assorted Cheesecakes Assorted Seasonal Fruit Pies Chocolate Layer Cake Carrot Cake Tiramisu Triple Chocolate Mousse Cake Bourbon Warm Bread Pudding with Crème Anglaise Key Lime Pie Red Velvet Cake Layered Lemon Cream Cake

Want More Than 1 Dessert? \$4.00 per person

VEGETABLES

Fresh Green Beans Steamed Asparagus Buttered Broccoli Braised Brussel Sprouts <u>Normandy Blend:</u> Zucchini, Squash, Broccoli, Carrots & Cauliflower California Blend: Broccoli, Carrots,

Cauliflower <u>Fire Grilled Vegetables:</u> Zucchini, Squash, Cherry Tomatoes

Southern Green Beans

PREMIUM DESSERTS

(3.00 Priced Extra Per Person) Banana Fosters Strawberry Romanoff Shortcake Very Berry Tart Hot Fudge Nut Ball Crème Brulee Cheesecake



BAR & WINE

As the only licensed authority, the Hilton Garden Inn is the only entity permitted to sell and serve alcoholic beverages for consumption on site. Therefore, it is strictly prohibited for any person to bring alcohol into the hotel for any banquet function.

Bartender is required for all Banquet Bars. \$100.00 per Bartender.

HOST | ON CONSUMPTION | PRICED PER ITEM

Jim Beam Bourbon, Seagram's 7, Lauders Scotch, Beefeater Gin, Smirnoff Vodka, Castillo Rum, Jose Cuervo Tequila Jack Daniels, Woodford Reserve, J&B Scotch, Tanqueray Gin, Titos Vodka, Bacardi Silver Rum, Jose Cuervo Tequila, Captain Morgan Spiced Rum Knob Creek, Crown Royal, Glenfiddich, Captain Morgan Spiced Rum Bombay Sapphire Gin, Absolute Vodka, Kraken Rum, 1800 Reposado Tequila Chardonnay, Moscato, White Zinfandel, Merlot, Cabernet Bud light, Miller Lite, Michelob Ultra, Yuengling Heineken, Sam Adams Boston Lager, Stella Artois

BAR PACKAGES | PRICED PER PERSON

HOUSE PACKAGE : House Level Spirits, Domestic Beer, Import Beer, House Wine ,Mixers 1 HOUR \$15 | 2 HOURS \$19 | 3 HOURS \$24 | 4 HOURS \$29 CALL PACKAGE: Call Level Spirits, Domestic Beer, Import Beer, House Wine, Mixers 1 HOUR \$17 | 2 HOURS \$22 | 3 HOURS \$26 | 4 HOURS \$31 PREMIUM PACKAGE: Premium Level Spirits, Domestic Beer, Import Beer, House Wine, Mixers 1 HOUR \$25 | 2 HOURS \$29 | 3 HOURS \$34 | 4 HOURS \$39 BEER & WINE: Domestic Beer, Import Beer, House Wine 1 HOUR \$14 | 2 HOURS \$16 | 3 HOURS \$18 | 4 HOURS \$20

BAR & WINE

As the only licensed authority, the Hilton Garden Inn is the only entity permitted to sell and serve alcoholic beverages for consumption on site. Therefore, it is strictly prohibited for any person to bring alcohol into the hotel for any banquet function.

Bartender is required for all Banquet Bars. \$100.00 per Bartender.

CASH BAR

HOUSE LEVEL SPIRITS	. \$8.00
Jim Beam Bourbon, Seagram's 7, Lauders Scotch, Beefeater Gin, Smirnoff Vodka, Castillo Rum,	. 40.00
Jose Cuervo Tequila	
Jose Cuervo requita	
CALL LEVEL SPIRITS	. \$9.00
Jack Daniels, Woodford Reserve, J&B Scotch, Tanqueray Gin, Titos Vodka, Bacardi Silver Rum,	
Jose Cuervo Tequila, Captain Morgan Spiced Rum	
PREMIUM LEVEL SPIRITS	\$10.00
Knob Creek, Crown Royal, Glenfiddich, Captain Morgan Spiced Rum Bombay Sapphire Gin,	
Absolute Vodka, Bacardi Silver Rum, 1800 Reposado Tequila	
HOUSE WINE BY THE GLASS	\$7.00
Chardonnay, Moscato, White Zinfandel, Merlot, Cabernet	
DOMESTIC BEER	\$5.00
Bud light, Miller Lite, Michelob Ultra, Yuengling	
IMPORT BEER	\$6.00
Heineken, Sam Adams Boston Lager, Stella Artois	