

Buffet Pricing

INCLUDES HOUSE SALAD WITH HOUSE MADE BREAD & BUTTER, CHOICE OF TWO SIDE DISHES

One Entrée 24 • Two Entrées 28 • Three Entrées 32 *Add \$2 per person

***Choice of Tenderloin, Flank, Prime Rib or Sirloin**

Preparation: Herbed Butter, Mushroom Brandy Cream Sauce, Horseradish Cream, House Marinade

Fresh Fish

***Choice of Cod, Salmon, Mahi Mahi or Ahi Tuna Steak**

Preparation: Lemon Dill, Bruschetta with Sundried Tomatoes, Asian Chili with Grilled Pineapple

Marinated Pulled Pork

sweet barbeque or Carolina style

Choice of Boneless or Bone-in Chicken

Preparation: Marsala Wine & Mushroom Sauce, Piccata Lemon Butter Caper Sauce, Parmesan Crusted, Honey Garlic Mustard Glaze, Bruschetta Topped with Sundried Tomato Blend and Spices

Brown Sugar Glazed Ham

marinated and baked with a sweet glaze

Choice of House Made Meat or Vegetarian Lasagna

homemade white or red sauce available

Ohio Sourced Linguini

Choice of chicken, shrimp or scallops seared in garlic butter sauce and served over linguine

Choice of Ravioli, Pasta or Gnocci

Ask for seasonal varieties and sauce options

Vegetable Couscous

with roasted portabellas, asparagus, bell peppers & onions

Curry Tofu

Seasoned and lightly breaded tofu in a curry sauce with vegetables over rice

Marinated Pork Tenderloin

Balsamic glazed with peach chutney

Sides

*PRICING MAY VARY BASED ON AVAILABILITY

***Brussels Sprouts**

balsamic roasted with blue cheese and pecans or shredded with bacon

Seasonal Vegetable Medley

***Roasted Asparagus**

Baked Macaroni & Cheese

Choice of Potato

scalloped, mashed, baked or oven roasted

Rice

choice of preparation

Green Beans

with or without bacon and onion

Desserts

Molten Lava Cake

Gluten Free 8

Pistachio Cake

with white chocolate mousse 8

Strawberry Sponge Cake

with strawberry buttercream and glaze 6

Cheesecake

ask for seasonal flavors 5

Bourbon Peach Cobbler 5

Deep Dish Brownie 4

Macaroons 5

Cookies 2

Cupcakes 3

Mini Desserts

starting at \$2 per person

Ask for Wedding Cake options and pricing

EXCELSIOR ROOM

Catering & Buffet Menu



Hors d'oeuvres

PRICED PER PERSON

Jumbo Lump Crab Cakes

house remoulade 6

Shrimp Cocktail

house made cocktail sauce 6

Bacon Wrapped Scallops

jumbo scallops wrapped in bacon, drizzled with home made barbecue sauce 7

Bacon Wrapped Dates

stuffed with local goat chevre 3

Baked Brie

wrapped in puff pastry with local fresh fruit preserves 3

House Made Spinach Dip

house made crackers 3

Shaved Beef Tenderloin

crostini with caramelized onion and boursin cheese 6

Charcuterie Table

a spread of artisan cheese and specialty meats accompanied by house made crackers, seasonal dried fruits, nuts, olives, chutney and spicy mustard 5

House Made Meatballs

locally sourced beef with choice of homemade sauces 3

Stuffed Mushrooms

bacon and cream cheese stuffed or vegetarian 3

Smoked Salmon Crostinis

crostini topped with dill cream cheese, house smoked salmon, field greens, grilled pineapple and Asian chili sauce 7

Antipasto Skewers

fresh mozzarella, marinated olives, cherry tomatoes, salami and pepperoni skewered and drizzled with basil oil and balsamic glaze 3

Buffalo Chicken Dip

chunked chicken breast baked with assorted cheeses and local hot sauces served with homemade crackers and crisp veggies 4

Bruschetta

homemade crackers topped with sundried tomatoes, cherry tomatoes, onions, spices and parmesan cheese 3

Breaded Calamari Rings

served with marinated banana peppers in oil and marinara sauce 6

Seared Scallops

jumbo scallops seared in a white wine butter sauce 7

Ahi Tuna Cups

seared sesame ahi tuna served over seaweed with a teriyaki drizzle 6

Salads

*SPECIALTY SALAD ADD \$2 PER PLATE

House Salad

cherry tomatoes, carrot and cucumber {choice of dressing}

*Caesar Salad

choice of kale or romaine, onion and parmesan tossed in our homemade Caesar dressing

*Caprese Salad

fresh mozzarella, local tomatoes and basil

*Spinach Salad

goat chevre, pear, toasted walnuts & bacon

Ask about Gluten Free and Vegan options

Contact Angie Romani

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