

# BANQUET AND MEETING POLICIES

## Deposits

Deposits are required to guarantee any function room. If direct billing cannot be arranged, we will collect for all charges in advance of the function date. Standard deposit arrangements are 20% or \$2,000 due at the time of the signed contract, 50% of estimated revenues due 60 days in advance and balance due 3 business days prior to the event along with the final guarantee.

## Room Assignment

The Blackwell will guarantee space to accommodate your contracted number of guests according to the desired set. We do not guarantee specific rooms more than 45 days prior to your event. The Blackwell reserves the right to change any assigned locations, should there be an increase or decrease in the estimated number of attendees or a change in the program or its agenda.

## Meeting Room Set-Ups and Audio/Visual Equipment

All meeting room set-ups and audio/visual needs must be coordinated with the Meeting Planner no later than three (3) weeks prior to the scheduled event. Should advance set-up or late teardown be required, an additional set-up/teardown fee will be incurred. Should your meeting requirements change from the signed banquet event order after the room set has been completed, an additional set-up fee may be incurred.

## Menus and Guarantees

Menus for all events must be finalized with the hotel's Meeting Planner no later than three (3) weeks prior to the scheduled event. Due to uncertain market circumstances, prices are subject to change without notice and substitutions may be necessary. In order to comply with local and state regulations, all food and beverage items must be purchased through The Blackwell and serviced by The Blackwell staff. An approximation of the number of attendees is to be communicated to the hotel's Meeting Planner seven (7) business days prior to the scheduled event and the actual guarantee is due three (3) business days prior to the scheduled event. The hotel cannot be responsible for service to more than 5% over the guarantee. Your final guarantee is not subject to reduction. If no guarantee is received, The Blackwell will consider the contracted number to be the correct guarantee number. All charges will be based on the guarantee or upon the actual number of persons served, whichever is greater. For your convenience, we are providing a schedule for your guarantee due dates:

<u>Day of Event</u>	<u>Deadline for Final Guarantee</u>
Sunday	Previous Wednesday by 10am
Monday	Previous Wednesday by 10am
Tuesday	Previous Thursday by 10am
Wednesday	Previous Friday by 10am
Thursday	Previous Monday by 10am
Friday	Previous Tuesday by 10am
Saturday	Previous Wednesday by 10am

## Service Charges

A taxable service charge of 22% on the meeting room rental as well as food and beverage purchases plus all applicable state and local taxes will be added to all events and guestrooms (subject to change). Any group requesting state and or local sales tax exemption must submit a copy of the tax exemption certificate at the time of signing this contract.

## Carry-In and Carry-Out Policy

The Blackwell reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises. Due to food safety regulations, no food or beverage of any kind is permitted to be brought into the banquet and/or meeting rooms or to be removed from the property.

## Damages

The customer agrees to be responsible for any damages caused by the clients, his/her guests, invited employees, independent contractors or their agents under the client's control to any hotel room, function space or any other part of The Blackwell. Use of materials, such as confetti or glitter, will result in a minimum cleaning fee of \$250 due to the cleaning process and labor required. Please notify the hotel's Meeting Planner of any special meeting requirements or function decorations you wish to use in the assigned location for your meeting.

## Signage

Signage posting in the public areas of the hotel is not permitted unless the client presents written request and is approved by the hotel. All signs must be professionally printed and not hand lettered. The Blackwell Engineering staff must install signs and banners. A labor charge may apply. Please notify the hotel's Meeting Planner for more information.

## Noise Ordinance

The Blackwell requires all music or other excessive noise, disruptive to any other hotel guest or function to end by 12:00 midnight.

## Security

The Blackwell is not responsible for any meeting or personal items left in function rooms or public areas in and around the hotel and conference center. This includes personal items, displays and its associated items, or any other materials. Security services are available, please notify the hotel's Meeting Planner to make arrangements and for pricing.

## Outside Vendors

All outside vendors conducting business at The Blackwell must be pre-approved by the hotel. Please notify the hotel's Meeting Planner in writing no later than thirty (30) days prior to your scheduled event.

## Deliveries

All packages sent to the hotel should be pre-paid. The hotel will refuse any package coming C.O.D. In case of large shipments or crates, the hotel's Meeting Planner must be notified two (2) weeks in advance so that preparations can be arranged. The first five (5) boxes will be handled and stored at no charge to the client. A handling and storage fee of \$5.00 per box thereafter will be assessed and charged to the client's master bill. Multiple packages within a single shipment should be numbered in sequence (i.e., 1 of 3, 2 of 3, 3 of 3). Our receiving entrance is open from 8:00am to 4:30pm Monday through Friday. The Blackwell does not accept any liability for equipment, displays or other materials which arrive at the hotel. The client is responsible for insuring it properly for loss or damage. Materials shipped for event should not arrive more than three (3) days prior to the scheduled event.

Shipments of material, literature, etc. that are used in conjunction with a meeting at the Blackwell should be addressed as follows:

HOLD FOR: GUEST NAME  
CONFERENCE / MEETING NAME  
Arrival Date: OF CONFERENCE / MEETING  
The Blackwell  
2110 Tuttle Park Place  
Columbus, Ohio 43210

<b>Freshly Brewed Crimson Cup Coffee and Assorted Hot Regular and Herbal Teas</b>	<b>\$3.75 per Guest / \$35.00 per Gallon</b>
Freshly Brewed Regular and Decaffeinated Coffee with Assorted Teas and Variety of Flavored Syrups, Whipped Cream, Sugar Cubes, Cinnamon Sticks and Rock Candy Stirrers	
<b>With Mid-Day Refresh</b>	<b>\$6.00 per Guest</b>
<b>All Day Refresh</b>	<b>\$7.00 per Guest</b>
<b>Freshly Brewed China Black Iced Tea</b>	<b>\$32.00 per Gallon</b>
<b>Freshly Brewed Organic Green Iced Tea</b>	<b>\$34.00 per Gallon</b>
<b>Assorted Soft Drinks</b>	<b>\$2.75 Each</b>
<b>Bottled Waters</b>	<b>\$2.75 Each</b>
<b>Individually Bottled Juices</b>	<b>\$3.50 Each</b>
<b>Iced Tea, Fruit Punch or Lemonade</b>	<b>\$2.50 per Guest / \$32.00 per Gallon</b>
<b>Infused Flavored Waters</b>	<b>\$25.00 per Gallon</b>
Strawberry-Mint, Cucumber-Honeydew, Seasonal Chef's Choice	
<b>Whole, 2% or Skim Milk</b>	<b>\$9.00 per Quart</b>
<b>Assorted Sports and Energy Drinks</b>	<b>\$5.25 Each</b>
<b>Bloody Mary Station</b>	<b>\$70.00 per Gallon</b>
Non-Alcoholic	<b>\$40.00 per Gallon</b>
<b>Bellini and Pomegranate Mimosas</b>	<b>\$60.00 per Gallon</b>
Non-Alcoholic	<b>\$40.00 per Gallon</b>

Assortment of Freshly Baked New York style Jumbo Bagels with Regular and Light Cream Cheese and Peanut Butter	\$24.50 per Dozen
Assorted Miniature Bagels with Regular and Light Cream Cheese, Jams and Peanut Butter	\$21.00 per Dozen
Freshly Baked Muffins, Danish and Croissants	\$36.00 per Dozen
Caramel Pecan Rolls	\$34.50 per Dozen
Scones with Assorted Jams and Preserves	\$34.00 per Dozen
Handcrafted Granola Bars	\$33.00 per Dozen
Coffee Cakes and Specialty Breakfast Breads	\$33.00 per Dozen
Assorted Biscotti	\$31.00 per Dozen
Oversized Cinnamon Rolls with Vanilla Bean Icing	\$22.00 per Dozen
Yeast Raised Donuts	\$18.50 per Dozen
Assorted Miniature Muffins	\$21.00 per Dozen
Chef's Selection of Brownies and Blondies	\$22.00 per Dozen
Variety of Miniature Cookies	\$12.50 per Dozen
Special Occasion Cakes (Catering team can assist with flavor and décor options)	
(@16 guests) 10" Cake	\$ 40.00
(@20 guests) ¼ Sheet	\$ 50.00
(@40 guests) ½ Sheet	\$ 90.00
(@60 guests) ¾ Sheet	\$130.00
(@80 guests) Full Sheet	\$170.00

## MID-MORNING SNACKS

Assorted Yogurts (Traditional, Low Fat and Greek)	\$3.75 Each*
Whole Fresh Seasonal Fruit	\$2.50 Each*
Assorted Granola Bars	\$2.50 Each*
Individually Wrapped Miniature Cheeses	\$1.75 Each*
<b>Granola Parfait Station</b> House-made Granola served with Assorted Yogurts, Sun Dried Fruit, Banana Chips, Nuts, Seasonal Berries, served alongside Freshly Baked Lemon Cream Scones	\$7.50 per Guest
Sliced Fresh Fruit with Seasonal Berries	\$5.50 per Guest
House-Made Granola	\$21.50 per Pound
Hard Boiled Eggs	\$19.00 per Dozen

*\* Items that can be purchased on consumption*

## AFTERNOON SNACKS

<b>Assorted Bags of Chips and Pretzels</b>	<b>\$2.00 Each*</b>
<b>Assorted Candy Bars</b>	<b>\$2.50 Each*</b>
<b>Mixed Nuts</b>	<b>\$21.50 per Pound</b>
<b>Spicy Trail Mix</b>	<b>\$12.75 per Pound</b>
<b>Crisp Toffee Popcorn Crunch with Almonds and Peanuts</b>	<b>\$12.25 per Pound</b>
<b>Grilled Spiced-Rub Pita</b> Served with Roasted Garlic Hummus and Tomato Tapenade	<b>\$6.00 per Guest</b>
<b>Freshly Fried Corn Tortilla Chips</b> Served warm with Spicy Tomato Cilantro Salsa, Queso Cheese Dip and Freshly made Guacamole	<b>\$5.75 per Guest</b>
<b>Warm Mesquite and Plain Kettle Chips and Pretzel Rods</b> with Ranch Dip and Bacon-Onion Dip	<b>\$4.75 per Guest</b>
<b>Chilled Mediterranean Pizza</b> (serves 24) Topped with Tomato Tapenade, Olive Salad, Roasted Garlic Cloves and Boursin on Flaky Croissant Crust	<b>\$45.00 Each</b>
<b>Large Sheet Pan Pizza</b>	<b>\$65 Cheese</b> <b>\$72 Pepperoni and/or Sausage</b> <b>\$68 Vegetarian</b>

\* Items that can be purchased on consumption

## MORNING ENHANCERS

### Continental Delight

**\$13.25 per Guest**

Freshly Baked Miniature Muffins, Croissants and Danish Pastries served with Whipped Butter. Assorted Sliced Fruit with Seasonal Berries, Miniature Cheese and Hard Boiled Eggs. Crimson Cup Gourmet Coffees and Organic Tea Sachets, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

**Minimum 25 Guests**

### Blackwell Brunch Buffet

**\$25.50 per Guest**

Freshly Baked Miniature Muffins, Flakey Croissants and Danish Pastries served with Whipped Butter. House-cured Hickory Smoked Salmon Lavosh Pinwheels Rolled with Capers, Onion and Cream Cheese. Farm Fresh Fluffy Scrambled Eggs. Breast of Chicken Roulade with Smoked Ham and Gouda Cheese, presented with Julienne Vegetables. Cheese Filled Blitz with Three Berry and Fruit Compotes. Chef Attended Egg Omelets and Belgian Style Malted Waffles with Five Toppings and Maple Flavored Syrup. Country Sausage Gravy and Apple Wood-Smoked Bacon. Rosemary Roasted Onion Fingerling Potatoes. Assorted Cubed Melons and Costa Rican Pineapple Accented with Seasonal Berries. Crimson Cup Gourmet Coffees and Organic Tea Sachets, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Brutus Buckeye Breakfast Buffet

**\$20.50 per Guest**

Freshly Baked Miniature Muffins, Flakey Croissants and Danish Pastries served with Whipped Butter. Assorted Sliced Fruit with Seasonal Berries. Your choice of Eggs (see selections below), Chicken Herb Sausage, Apple Wood-Smoked Bacon, Yukon Potatoes "O'Brien Style", French Toast Crème Brulee, and Country Sausage Gravy and Buttermilk Biscuits, Crimson Cup Gourmet Coffees and Organic Tea Sachets, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Smart Start

**\$17.50 per Guest**

Assorted Low Fat Miniature Muffins, Ripened Bananas, Assorted Sliced Fruit with Seasonal Berries and Petite Yogurt-Granola Parfaits. Miniature Cheese, Hard Boiled Eggs, House-Smoked Salmon with Miniature Bagels and Condiments. Assorted Oatmeal Express Cups with Toppings (Sun-Dried Fruit, Banana Chips, and Granola). Crimson Cup Gourmet Coffees and Organic Tea Sachets, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Latin Sunrise

**\$16.25 per Guest**

Assorted Sliced Fruit with Seasonal Berries. Fluffy Scrambled Eggs with Warm Flour Tortillas, Shredded Cheddar Cheese, Scallions, Pico de Gallo, and Guacamole. Spicy Chorizo Sausage Links, Roasted Poblano and Manchego Polenta Cakes with Cilantro Pesto served with Chipotle Sour Cream, Dulce de Leche Bread Pudding with Crème Anglais. Freshly Baked Honey-Spice Glazed Flakey Biscuits with Whipped Butter, Jams and Preserves. Crimson Cup Gourmet Coffees and Organic Tea Sachets, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Classic Beginning

**\$15.50 per Guest**

Freshly Baked Miniature Muffins, Croissants and Danish Pastries served with Whipped Butter. Assorted Sliced Fruit with Seasonal Berries. Your choice of Eggs (see selections below), Country Sausage Links, Hickory-Smoked Bacon and Yukon Gold and Sweet Potato Hash. Crimson Cup Gourmet Coffees and Organic Tea Sachets, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Egg Selections:

Freshly Scrambled  
Oven Baked Whole Egg Omelets  
Classic Quiche Lorraine  
Classic Egg Strata  
Eggs Blackwell

Individual Sun-Dried Tomato and Goat Cheese Tarts  
Smoked Chicken and Spinach Frittata  
Mediterranean Egg Tart  
Tomato Basil Egg Strata

## BREAKFAST SANDWICHES

Served for Minimum of 25 people

**Grilled English Muffin** \$3.75 Each

Topped with Egg White, Caramelized Onion, Spinach, Yellow Cheddar and Tomato

**Petite French Croissant** \$3.00 Each

Filled with Scrambled Eggs and Cheddar-Jack Cheese

**Spiced Chicken Sausage Wrap** \$3.50 Each

Italian Chicken Sausage Char-Grilled, Wrapped in a Sun-Dried Tomato Tortilla with Scrambled Eggs, Mozzarella Cheese, Roasted Peppers, Sweet Basil Leaves and Chopped Herbs, Rolled in an Easy to Eat Peel Away Wrapper

**Southern Style Biscuit** \$4.00 Each

Oversized Flakey Biscuit Stacked with Shaved Smoked Ham, a Scrambled Egg Patty, American Cheese, Grilled Peppers and Tomato Jam

## BRUNCH ENHANCEMENTS

**Carved Smoked Honey Roasted Breast of Turkey** \$145

With Sage Veloute

*Serves Approximately 35-40 Guests*

**Carved Filet of Atlantic Salmon Wrapped in Pastry** \$145

With French Remoulade Sauce

*Serves Approximately 25 Guests*

**Carved Angus Reserve Top Sirloin of Beef** \$165

With Cheddar and Onion Biscuits, Baby Portobello Mushroom Sauce and Horseradish Cream

*Serves Approximately 35-45 Guests*



**Salty and Sweet**

**\$13.50 per Guest**

Smart Food Popcorn, Cheddar Dusted Kettle Chips, Candied Nut Brittle, Vegetable Crudités with Sunflower Seeds and Chilled Creamy Spinach Artichoke Dip, Warm Goat Cheese Tartlets with Fig Jam, House-made Cheese and Mixed Seed and Pink Pepper Ultra-Thin Flatbreads with Rosemary Dijon Dipping Sauce

**Spice Nation**

**\$12.50 per Guest**

Cajun Spiced Walnuts and Caramelized Pecans, Fresh Melon and Berry Skewers with Warm Spiced Dark Chocolate Fondue, Spiced Trail Mix, Apple Spiced Mini Muffins and Lemon Poppy Seed Cake Offered with Citrus Spiced Iced Tea

**Healthy Bites**

**\$12.50 per Guest**

Dark and White Chocolate Dipped Strawberries, Mixed Berry Tarts, Maui Onion Nutra-Chips, Crisp Green Asparagus, Broccoli, Carrot Bites with Herb Garlic Cheese Dip, Mango Smoothie Shooter

**Crisp and Crunchy**

**\$12.50 per Guest**

Warm Oats and Honey Crusted Blueberry Crisp, White Chocolate Orange Bark, White Chocolate and Crushed Macadamia Rice Crispy Treats, Spice Dusted Corn Tortilla Chips with Chili Avocado Dip and Warm Artichoke Parmesan Dip and Citrus Infused Water

**Stay Alert**

**\$11.50 per Guest**

Sweet Red Delicious, Tart Green Granny Smith Apples, Anjou Pears, Ripe Bananas, Petite Bunches of Red Seedless Grapes, Bowls of Mixed Berries, a Variety of Protein Bars, Whole Grain Cereal Bars and Individual Bags of Shelled Peanuts

**Feast of the Senses**

**\$11.00 per Guest**

Kettle Popcorn in the following flavors: Bacon and Cheddar Cheese, Sweet Caramel, Movie Theatre White Buttered, Spicy Lime-Jalapeno and Parmesan Garlic. Assorted Chocolate Truffles, Salted Premium Gourmet Nuts, Red Velvet Cupcakes with Lemon Cream Cheese Frosting, Chilled Masala Chai, Minted Lemon Sweet Tea

**Mediterranean Break**

**\$10.50 per Guest**

Roasted Garlic Hummus with Spice Rubbed Grilled Pita, Spanish Manchego and Italian Parmesan Cheese Morsels, Sliced Rosemary Ciabatta Bread, Sweet Basil Pesto and Sun Dried Tomato Marinated Artichokes, Mixed Greek Olive Salad, Pickled Sweet Cherry Peppers, Mildly Hot Pepperoncini, Flatbread Crisps and Seeded Lavosh Crackers

**Cupcake Break**

**\$9.50 per Guest**

Miniature Red Velvet and Cream Cheese, Devils Food with Chocolate Fudge Frosting, Lemon with Buttercream and Vanilla-Vanilla with Sweet Cream Topping

## PLATED LUNCH SOUP AND SALAD SELECTIONS

Entrée Selections include Choice of **One** Soup or Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea.

### *SALAD*

#### **Roasted Beet Salad**

Roasted Beets with Crumbled Bleu Cheese, Spiced Walnuts, Oranges, Baby Lettuces and Champagne Vinaigrette

#### **Classic Waldorf Salad**

Roasted Chicken, with Tart Apples, Grapes, Scallion, Minted Mayonnaise, Organic Lettuce Greens accented with Walnuts

#### **Shrimp and Crab Parfait**

Fresh Field Greens, Endives, Sea Salt and Lemon Pepper House Crackers

#### **Ahi Tuna Nicoise Salad**

Chilled Tuna Cooked Medium Rare served with Fresh Field Greens, Eggs, Potatoes, Petite Tomatoes, Slender Beans, Capers and Dijon Rouge Vinaigrette

#### **Blackwell Salad**

Fresh Field Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette

#### **Caesar Salad**

Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Roma Tomatoes and Caesar Dressing

#### **Chopped Salad**

Romaine and Iceberg Lettuce served with Pickled Beets, Crumbled Bleu Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing

### *SOUP*

#### **Soup of the Day**

An Inspiration of Market Ingredients, Simmered and Seasoned to Perfection

#### **Tomato Basil Soup**

Roasted Tomatoes and Fresh Basil Finished with a Touch of Cream

#### **Latin Chicken Hominy Soup**

Southwestern Spiced Chicken, Sofrito, Vegetables and Chopped Cilantro

## *PLATED LUNCH DESSERT SELECTIONS*

Entrée Selections include Choice of **One** Soup or Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea

### **Lemon Curd Tart**

Short Dough, Zesty Lemon Curd, Berry Jam, Toasted Almonds, Meringue Brulee

### **Mixed Berries**

Minted Vanilla Sauce, Short Dough Sugar Cookies, Sugar in the Raw Coupe

### **Religieuse**

Pate Choux Filled with Coffee Cream, Glazed with Coffee Fondant, Raspberries, Orange Coulis

### **Opera**

Layers of Almond Sponge, Saturated with Espresso, Filled with Ganache, and Coffee Butter Cream

### **Orange Pistachio Parfait**

Raspberry Sauce, Shaved Dark Chocolate, Liquor Syrup Soaked Pound Cake

### **Dark Chocolate Decadence**

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

### **House-Made New York Style Cheesecake**

### **Poached Pears**

Almond Cream, Buttery Puff Pastry Crystal Sugar, Brandy Anglaise

### **Friandise Selection**

A Trio of Chef Inspired Petit Fours with Assorted Dessert Sauces and Whipped Cream

## PLATED LUNCH ENTRÉE SELECTIONS

Entrée Selections include Choice of **One** Soup or Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea.

### *BEEF*

#### **Filet of Beef Sirloin**

Char Grilled Steak, Wild Mushroom Ragout, Roasted Tomato, Broccoli, Smoked Cheddar-Scallion Mashed Yukon Potatoes, Red Wine Sauce

\$28.50 per Guest

### *CHICKEN*

#### **Sea Salt Roasted Chicken Breast**

Sea Salt Roasted Chicken Breast, Mixed Grains and Rice, Caramelized Roots and Asparagus served with Lemon Zest Jus Lie

\$27.50 per Guest

#### **Chicken Marsala**

Seared Boneless Breast, Roasted Garlic Mashers, Mushroom Marsala, Asparagus, Carrots

\$27.00 per Guest

#### **Chicken Romano**

Garlic Romano Cheese Crumb Crusted Chicken with Zesty Marinara, Smoked Provolone Glaze, Parmesan Roasted Potatoes, Green Beans, Tomatoes and Heirloom Carrots

\$27.00 per Guest

#### **Lemon Chicken**

Citrus Crusted Chicken Breast Cutlets, Lemon Tarragon Cream Sauce, Broccoli and Roasted Roma Tomato

\$26.00 per Guest

#### **Nuevo-Latino Chicken**

Grilled Breasts of Chicken Glazed with Cilantro-Lime Marmalade served with Black Beans and Rice Pilaf, Seasonal Vegetables and Rich Chicken Jus

\$24.50 per Guest

### *FISH*

#### **Pesto Crusted Atlantic Salmon**

Atlantic Salmon Crusted with Pesto Crumbs Topping, Cauliflower Puree, Greek Style Olive and Artichoke Salad, Green Beans with Tomatoes and Onion

\$27.50 per Guest

### *PORK*

#### **BBQ Pork Chops**

BBQ Basted Pork Chops, Buttermilk Pepper Jack Mashed Potatoes, Hushpuppies

\$26.50 per Guest

## PLATED LUNCH ENTRÉE SALAD SELECTIONS

Entrée Selections include Chef's Daily Soup Inspiration and Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea

<b>Signature Blackwell</b>	<b>\$19.50 per Guest</b>
Tender Organic Mixed Greens, Strawberries, Blueberries, Caramelized Pecans, Roasted Sweet Corn, Dressed with Port Wine Balsamic Vinaigrette <i>Add Grilled Breast of Chicken, Seared Fillet of Atlantic Salmon or Flatiron Steak</i>	<i>Add \$6.50 per Guest</i>
<b>Classic Caesar</b>	<b>\$17.50 per Guest</b>
Romaine Hearts, Marinated Tomato, Garlic Croutons <i>Add Grilled Breast of Chicken, Seared Fillet of Atlantic Salmon or Flatiron Steak</i>	<i>Add \$6.50 per Guest</i>
<b>Classic Cobb</b>	<b>\$20.00 per Guest</b>
Romaine and Iceberg Lettuce served with Diced Chicken Breast, Egg, Crumbled Bleu Cheese, Bacon, Tomatoes and Avocado Herbal Vinaigrette Dressing	
<b>Apples and Endive</b>	<b>\$22.50 per Guest</b>
Roasted Chicken, Brie, Berries, Almonds, Apple, Nutella Lavosh Pinwheel	
<b>Flat Iron Steak</b>	<b>\$22.00 per Guest</b>
Crumbled Bleu, Caramelized Onions, Black Olives, Tomatoes, Egg, Fingerlings	
<b>Southwest Chicken</b>	<b>\$21.50 per Guest</b>
Spicy Black Beans, Roasted Poblano Peppers, Charred Sweet Corn, Cilantro Vinaigrette	
<b>White Albacore Tuna</b>	<b>\$20.50 per Guest</b>
Oranges, Berries, Organic Greens. House crackers, Citrus Vinaigrette	
<b>Antipasti</b>	<b>\$20.50 per Guest</b>
Two Cured Meats, Two Cheeses, Giardiniera, Olives, Warm Breadstick-Italian Vinaigrette	
<b>Asian Five Spiced Grilled Tofu Salad</b>	<b>\$19.00 per Guest</b>
Edamame, Ginger- Vegetable Slaw, Napa, Minted Ponzu	
<b>Spinach and Radicchio</b>	<b>\$17.00 per Guest</b>
Bacon, Crispy Pears, Apple, Almonds, Shaved Pickled Red Onions, Vinaigrette	

## GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea served with Lunch Buffets.

(Add Assorted Soft Drinks \$2.75 Each)

### Manhattan Deli

\$36.00 per Guest

Five Onion Soup, Gruyere Croutons  
Crisp Broccoli Slaw, Cabbage, Julienne Vegetables, Dried Cranberries, Citrus Vinaigrette  
Crisp Lettuce, Tomato, Garlic Croutons, Crumbled Bleu, Bacon, Pickled Onion, Honey Mustard  
Roast Turkey Breast  
Roast Beef Sirloin  
Smoked Sugar Glazed Ham  
Genoa Style Salami and Spicy Capicola  
NY White Cheddar, Smoked Gouda, Big Eye Swiss  
Relishes, Condiments, Sliced Breads, Petite White and Wheat Rolls  
Seasoned Kettle Chips  
Artisan Crafted Warm Bread Pudding, Chocolate Hazelnut Clusters, House Baked Cookies

### Jersey Deli Sandwich Express

\$35.00 per Guest

Creamy Steak and Ale Chowder  
Fingerling Salad, Roasted Peppers, Caramelized Onion, French Beans, Smoked Bacon, Mustard Vinaigrette  
Classic Cabbage and Carrot Cole Slaw, Creamy Sweet Mustard Dressing  
Warm Grilled Ham and Smoked Gouda Panini on Focaccia  
Shaved Roast Sirloin, Sharp Provolone, Grilled Onion, Sweet Bell Peppers, Crusty Baguette  
Roasted Turkey, Caramelized Onion, Greens, Dried Cranberry Relish, Black Pepper Aioli, Ciabatta  
Flatbread Lavosh Roll Up, Grilled Vegetable, Boursin™ Herb, Sprouts, Olives, Tomato Salad  
Chocolate Dipped Cake Doughnut "Pyramid", Salty Caramel Brownies

### Tex-Mex

\$34.00 per Guest

Beef and Bean Cilantro Chili, Sour Cream, Scallions, Cheddar-Jack  
Tomato, Chic-Pea and Roasted Corn Salad, Cilantro Lime Vinaigrette, Oaxaca Cheese  
Romaine Hearts Accented with Oranges, Jicama, and Scallion, Chipotle Ranch Dressing  
Beef Barbacoa, Pickled Red Onion, Soft Flour Tortillas, Tomato Salsa, Guacamole, Cumin-Chipotle Crema,  
Fire Roasted Tomato Cilantro Rice  
Cumin Rubbed Chicken Breast, Black Bean Salsa, Queso Fresco, Poblano-Jalapeno Cream Drizzle  
Roasted Baby Portobello, Red Onions, Green Beans, Squash, Peppers  
Mojito Cheesecake, Tres Leche

### Asian

\$33.50 per Guest

Vegetable Egg Rolls, Dipping Sauce  
Asian Napa Slaw with Cashews, Broccoli, Bell Pepper, Sesame, Papaya  
Asian Style Seared Salmon, Soy Orange Gastrique, Green Beans, White Rice  
Sweet and Spicy Vegetable Lomein with Tofu, Edamame, Shitake  
Braised Beef Teryaki Bon Bons with Pickled Slaw  
Chinese Almond Cookies  
Mango Tapioca Bubble Shooters

## GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea served with Lunch Buffets.

(Add Assorted Soft Drinks \$2.75 Each)

### Bermuda

\$33.00 per Guest

Vegetarian Caribbean Black Bean Soup  
Mango-Green Papaya and Pepper Slaw, Cilantro Lime Vinaigrette  
Shrimp, Bell Pepper, Roasted Corn, Jicama and Tomato Salad  
Caribbean Spice Seared Pongo Fish Over Grilled Red Onion, Zucchini and Chilis, Avocado Cream Drizzle  
Jerk Rubbed Breast of Chicken, Seared Sweet Potatoes, Sautéed Hearts of Palm, Mango Salsa  
Seared Pork Chops, Hot Pepper Pineapple Sauce, Steamed Rice  
Apple Raisin Walnut Cake, Mango Coconut Tarts

### Crete

\$33.00 per Guest

Lemon Chicken Soup  
Classic Greek Salad, Cucumber, Tomato, Onion, Wine Marinated Olives, Feta  
Tzatziki with Spice Grilled Pitas and Dill Flatbreads  
Kefdaes-Greek Meatballs with Roasted Tomato Sauce, Bell Peppers  
Yogurt Marinated Garlic Chicken, Roasted Potatoes with Olives and Onions  
Greek Pasta Casserole with Two Cheeses and Vegetables  
Seasonal Vegetable Medley  
Walnut Kourabiethes and Syrup Soaked Baklava

### Deep South

\$32.50 per Guest

Shrimp Chicken Andouille File' Gumbo  
Southern Slaw with Creole Vinaigrette  
Greens, Chic-Pea-Chow-Chow, Cornbread Croutons, Marinated Tomatoes, Bleu Cheese-Honey Mustard  
Hushpuppies  
Chicken and Rock Shrimp Jambalaya  
Blackened Catfish, Creamy Tomato Sauce, Steamed Greens, Corn, Pepper and Tomato Relish  
Bourbon BBQ Glazed Flat Iron Beef Steaks, Roasted Peppers, Caramelized Onion, Broccoli  
Warm Peach and Pecan Cobbler, Cream Cheese Frosted Carrot Cake

### East Coast Buffet

\$32.50 per Guest

New England Clam Chowder  
Mixed Greens with Assorted Dressings and Toppings  
Roasted Potatoes with Parmesan Garlic Cream Sauce  
Batter Fried Cod with Tartar Sauce, Lemon Accents  
Roasted Chicken, Tomato Caper Ragout, Asparagus  
Seasonal Vegetable Medley  
Chocolate Cake  
Pistachio Rice Pudding



## GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE  
(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees, Hot Teas and Iced Tea served with Lunch Buffets.  
(Add Assorted Soft Drinks \$2.75 Each)

### Meatless Modern Luxe

\$30.00 per Guest

Fire Roasted Vegetable Soup with Italian Plumb Tomatoes  
Roasted Mushroom Salad with Grilled Vegetables, Balsamic, Feta  
Mixed Greens, Roma, Tomatoes, Garlic Croutons, Cheddar Jack, Sliced Black Olives, Grated Egg  
Potato Filled Pierogies, Pan Seared, Caramelized Onion and Peppers, Sour Cream on side  
Grilled Vegetable Ravioli, Truffle Cream and Asparagus and Mixed Vegetable Succotash  
Eggplant Parmesan with Marinara and Melted Mozzarella Cheese  
Lemon-Blueberry Tartlets, Strawberry –Lemon Poppy “Shortcake”

### Mangia

\$30.00 per Guest

Caesar Salad with Crouton, Tomato, Parmesan  
Antipasti Grilled Vegetables, Ciligiene, Sundried Tomatoes, Shaved Salami, Pepperoni, Giadarnia  
Baked Lasagna, Garlic Ricotta, Grated Parmesan, Italian Sausage Bolognese  
Roasted Balsamic Chicken Thighs, Roasted Vegetables, Portobello, Truffle Cream  
Penne Alfredo, Parmesan, Leeks, Chilis, Oven Roasted Tomatoes, Spinach  
Margherita, Grilled Flatbread, Fontina, Mozzarella, Tomato Sauce, Sweet Basil Pesto  
Tiramisu, Espresso Biscotti, Nutella Cannoli

### Buckeye Nation “Tailgate”

\$29.50 per Guest

Crunchy Slaw with Julienne Vegetables  
Cubed Fruit Coupes, Berry and Mint Accents  
Pulled Chipotle Braised Pork Sandwiches on Petite White Rolls  
Monterey Ranch Chicken and Pepper-Jack Whole-Wheat Sliders  
Baked Macaroni and Cheese  
Broccoli, Cauliflower and Red Bell Peppers  
Classic Ohio Buckeyes  
Lemon-Blueberry Bars, Chewy Chocolate Brownies



## Cold Hors d'oeuvres

Order Increments of 25

- Brie Cheese with Sun Dried Fruit Compote and Pecan Garnish
- Deviled Eggs with Maple Bacon
- Smoked Turkey and Brie Sliders
- Beef and Boursin Cheese Pinwheel on Toasted Rye Crostini
- Pepper Beef Carpaccio, Horseradish, Bleu Cheese Mousse and Caramelized Onion
- Mediterranean inspired Shrimp, Bacon, Lettuce and Tomato on Rosemary Crostini
- Smoked Salmon Roes on Rye
- Crab Salad on Toasted 12 grain
- Caprese Tomato Skewers with Nicoise Olives, Sweet Basil and Ciliegine Mozzarella
- Tropical Fruit and Berry Skewers brushed with Natural Agave Syrup
- La Mancha Manchego Cheese and Sour Cherry Chutney on Crostini
- Seared Ahi on a Won Ton
- Shrimp Skewer with Cucumber Tomato and Peppers

**\$135 per 25 Pieces**

- Petit Poached Pear with Boursin and Candied Pecan
- Tomato Caprese Sliders with Hummus and Pesto
- Filo Cup with Jerk Chicken Salad and Fresh Mango
- Heirloom Tomato and Mozzarella Skewer
- Apple and Gorgonzola Crostini
- English Cucumber with Salmon Roe and Boursin Cheese
- Sun Dried Tomato Tapenade Shooter with Garlic Grissini
- California Rolls with Soy and Wasabi

**\$120 per 25 Pieces**

## Hot Hors d'oeuvres

Order Increments of 25

- Pancetta Wrapped Scallop Skewers
- Seared Crab Cakes with Remoulade
- Cashew Chicken Spring Roll
- Petit Beef Wellingtons
- Wild Mushroom Duxelles in a Delicate Puff Pastry Shell accented with Parmesan
- Steamed Pork and Vegetable Pot-Sticker with Chili Garlic Sambai
- Curry-Seared Sea Scallop Skewer wrapped with Crispy Pancetta
- Crisp Artichoke Heart and Goat Cheese Fritter
- Fried Boursin Cheese Stuffed Mushrooms
- Brie en croute with Raspberry
- Shrimp and Andouille Sausage Kabob
- Beef and Gorgonzola Wrapped with Bacon

**\$145 per 25 Pieces**

- Italian Sausage and Parmesan Cheese Stuffed Mushroom Caps
- Pancetta Wrapped Dates with Madeira Syrup
- Assorted Miniature Pizzas
- Crisp Battered Chicken Tenders with Chipotle Ranch
- Vegetable Spring Roll with Orange Soy
- Burgers with Sweet Pickle and Truffle Creole Mustard
- Cambazola and Cranberry Tartlet
- Sun Dried Tomato and Feta Spring Rolls
- Swedish Meatballs
- Ranch Chicken Sliders

**\$125 per 25 Pieces**

(Minimum 25 Guests. One Hour Maximum.)

<b>Chilled Sliced Tenderloin Display</b>	<b>\$10.25 per Guest</b>
Presented with Sun-Dried Tomato and Wild Mushroom Salad, Assorted Mustards, Caramelized Pearl Onions, Cornichons, Horseradish Cream Sauce, and Hinged Dinner Rolls	
<b>Seafood Trio</b>	<b>\$9.50 per Guest</b>
Gold Band Oysters, Prince Edward Island Mussels and House-Cured Gravlox Capers, Red Onion, Hard Boiled Egg, Fresh Lemon and Tabasco and Rye Bread Crostini	
<b>Sushi and Sashimi</b>	<b>\$125 per 25 Pieces</b>
Served with Sweet Pickled Ginger, Brewed Soy, Wasabi Horseradish and Fortune Cookies	
<b>Jumbo Shrimp Display</b>	<b>\$125 per 25 Pieces</b>
Fresh Cut Lemon Wedges, Miniature Tabasco, Cocktail and Remoulade Sauces	
<b>Antipasto Display</b>	<b>\$6.00 per Guest</b>
Assorted Herb Grilled Vegetables, Olive Salad, Shaved Italian Meats, Fresh Buffalo Mozzarella Cheese, Rosemary Ciabatta Bread and Roasted Garlic Hummus	
<b>Bruschetta Table</b>	<b>\$5.75 per Guest</b>
Baskets of Sliced Baguette, Crackers and Lavosh with Olive Salad, Sun Dried Tomato Tapenade and Roasted Garlic Hummus	
<b>Artisan Cheeses</b>	<b>\$5.75 per Guest</b>
Variety of Artisan Cheeses with Seedless Grapes, House-Made Jams, Candied Nuts, Seasonal Berries, Assorted Breads and Crackers	
<b>Sliced Fruit Display</b>	<b>\$5.25 per Guest</b>
Elegantly Displayed Pineapple, Cantaloupe, Honeydew, Seedless Grapes and Seasonal Berries	
<b>Fresh Crudite Display</b>	<b>\$4.00 per Guest</b>
Served with Ranch Dip and Roasted Garlic Hummus	

## THE CARVING STATION

Fee of \$75 per Hour, per Chef, Maximum of Two Hours

<b>Steamship Round of Beef</b>	<b>\$695</b>
<i>Assorted Mustards, Horseradish Cream Sauce and Wild Mushroom Au Jus and Hinged Silver Dollar Rolls</i>	
<i>Serves Approximately 125 Guests</i>	
<b>Prime Rib</b>	<b>\$350</b>
<i>Roasted with Garlic, Rosemary and Peppercorns and Served with Au Jus, Horseradish Cream Sauce and Hinged Silver Dinner Rolls</i>	
<i>Serves Approximately 40 Guests</i>	
<b>Tenderloin of Beef</b>	<b>\$285</b>
<i>Assorted Mustards, Horseradish Cream Sauce and Truffle Demi-Glaze and Hinged Silver Dollar Rolls</i>	
<i>Serves Approximately 20 Guests</i>	
<b>Herb and Mustard Crusted Rack of Lamb</b>	<b>\$240</b>
<i>Served With Rich Lamb Jus, Apricot-Mint Jam and Freshly Baked Fig-Fennel Seed Bread</i>	
<i>Serves Approximately 6 Guests</i>	
<b>Whole Roasted Turkey Breast</b>	<b>\$175</b>
<i>Cranberry Relish, Assortment of Mustard, Blackwell Aioli and Hinged Silver Dollar Rolls</i>	
<i>Serves Approximately 40 Guests</i>	
<b>Honey Glazed Boneless Ham</b>	<b>\$175</b>
<i>House-Smoked, Slow-Roasted and served with Spicy Mustard, Pineapple Marmalade and Mayonnaise and Hinged Silver Dollar Rolls</i>	
<i>Serves Approximately 65 Guests</i>	
<b>Smoked Beef Brisket</b>	<b>\$150</b>
<i>Slow-Roasted and Glazed with Bourbon Barbecue Sauce, served with Roasted Poblano-Peach Salsa and Cheddar-Chive Biscuits</i>	
<i>Serves Approximately 25 Guests</i>	
<b>Apricot Glazed Salmon Fillet with Pistachio Crust</b>	<b>\$125</b>
<i>Spicy Remoulade Sauce and Fried Leeks and Seeded Lavosh</i>	
<i>Serves Approximately 15 Guests</i>	
<b>Chicken Saltimbocca</b>	<b>\$135</b>
<i>Roasted Breast of Chicken marinated with Sage, Garlic and Lemon Wrapped with Ham served with Tomato Fennel Ragout</i>	
<i>Serves Approximately 30 Guests</i>	

## RECEPTION ENHANCEMENTS

Served for Maximum of One Hour

### PASTA

Pasta Additions include Grated Parmesan Cheese, Basil Pesto and Crisp Baguettes with Roasted Garlic Butter

<b>Pan Seared Pierogies</b>	<b>\$9.75 per Guest</b>
Served with Sausage Bolognese, Baby Spinach and Ricotta Cheese	
<b>Potato Gnocchi</b>	<b>\$9.25 per Guest</b>
Seared crisp and served with wilted Arugula, Crisp Tart Apples, Smoked Bacon and Shredded Fontina	
<b>Wild Mushroom Ravioli Provencal</b>	<b>\$7.75 per Guest</b>
Served with Eggplant Escabeche, Sun-Dried Tomatoes and Nicoise Olives finished with Basil Pesto and Parmesan	
<b>Pappardelle Pasta</b>	<b>\$6.75 per Guest</b>
With Smoked Chicken, Balsamic Onions, Roasted Red Peppers, Sweet Corn and Alfredo	
<b>Farfalle Pasta</b>	<b>\$5.25 per Guest</b>
With Italian Sausage, Capers, Currants, and Marinara	

### POTATO

<b>Mashed Potato Bar</b>	<b>\$6.50 per Guest</b>
Roasted Garlic Mashed Potatoes and Caramelized Onion and White Cheddar Smashed Redskins served with Chopped Bacon, Fried Onions, Chipotle Braised Pulled Pork, Sour Cream and Whipped Butter	
<b>Baked Potato Station</b>	<b>\$5.50 per Guest</b>
Presented with Braised Beef and Bean Chili, Chopped Bacon, Scallions, Cheddar Cheese, Sour Cream, and Whipped Butter	

## DESSERT STATIONS

Served for Maximum of One Hour  
(Add \$75 Chef Fee Where Required)

<p><b>Chocolate Fondue</b> Chocolate with House-Made Marshmallows, Pound Cakes, Angel Food Cake, Miniature Cookies, Peanut Butter Balls, Cream Puffs, Pretzel Rods, Strawberries and Pineapple.</p>	<p><b>\$9.75 per Guest</b></p>
<p><b>Blackwell Signature Friandises</b> Selection of Sweet Confections including Petit Fours, Assorted Macaroons, Petit Crème Brulee, Cream Puffs, Buckeyes and Fruit Tartlets</p>	<p><b>\$9.25 per Guest</b></p>
<p><b>Martini Dessert Parfait Station</b> Assorted Cakes to include Chocolate, Lemon-infused Angel-Food and Pistachio Pound Cake with your choice of Strawberry, Chocolate, Hazelnut or Passion Fruit Mousse, garnished with your choice of Seasonal Berries, Chocolate Shavings, Fruit Jams and Preserves, Assorted Candied Nuts and Toasted Coconut Flakes.</p>	<p><b>\$9.25 per Guest</b></p>
<p><b>Ice Cream Parlor</b> Selection of Local Ice Creams, Whipped Cream, Hot Fudge, Warm Caramel Sauce, Cherries, Sprinkles, Crushed Peanuts, Reese's Pieces, Crushed Butterfinger Bars, Toffee Chips and Miniature Chocolate Chip Cookies</p>	<p><b>\$8.75 per Guest</b></p>
<p><b>Cupcake Buffet</b> Coconut Cream, Mocha-Toffee Chip, Strawberry-White Chocolate and Caramelized Caramel Banana</p>	<p><b>\$6.75 per Guest</b></p>
<p><b>Crème Brulee Table</b> Vanilla Bean, Mocha and White Chocolate-Raspberry Crème Brulées Baked in Petit Espresso Cups, Caramelized by one of our Chefs and garnished with Whipped Cream and Seasonal Berries <i>Chef Attendant Required</i></p>	<p><b>\$6.25 per Guest</b></p>
<p><b>Classic S'More Station</b> Crisp Graham Crackers Covered in Rich Chocolate Ganache and House-Made Marshmallow "Torched-to-Order" by one of our talented Chefs <i>Chef Attendant Required</i></p>	<p><b>\$5.75 per Guest</b></p>
<p><b>Classic Bananas Foster</b> Caramelized Bananas with Rich Rum and Brown Sugar Flambé and Creamy Vanilla Bean Ice Cream <i>Chef Attendant Required</i></p>	<p><b>\$5.75 per Guest</b></p>

Served Dinners all include Soup or Salad and Dessert of your Choice.

**APPETIZERS**

- Lobster Pierogies** \$7.00 per Guest  
Garnished with Fried Tarragon and Caramelized Onions and side of Sour Cream
- Lemon Marmalade Glazed Chicken Skewers** \$5.00 per Guest  
Served with Pickled Tri-colored Tomato Salad and Wilted Arugula
- Heirloom Tomato Napoleon** \$6.00 per Guest  
Stacked with Breaded Chevre, Grilled Portabella Mushroom and Roasted Garlic Hummus

**SALAD**

- Roasted Beet Salad**  
Roasted Beets with Crumbled Bleu Cheese, Spiced Walnuts, Oranges, Baby Lettuces and Champagne Vinaigrette
- Classic Waldorf Salad**  
Roasted Chicken, with Tart Apples, Grapes, Scallion, Minted Mayonnaise, Organic Lettuce Greens accented with Walnuts
- Ahi Tuna Nicoise Salad**  
Chilled Tuna Cooked Medium Rare served with Fresh Field Greens, Eggs, Potatoes, Petite Tomatoes, Slender Beans, Capers and Dijon Rouge Vinaigrette
- Blackwell Salad**  
Fresh Field Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette
- Caesar Salad**  
Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Roma Tomatoes and Caesar Dressing
- Chopped Salad**  
Romaine and Iceberg Lettuce served with Pickled Beets, Crumbled Bleu Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing

**SOUP**

- Soup of the Day**  
An Inspiration of Market Ingredients, Simmered and Seasoned to Perfection
- Tomato Basil Soup**  
Roasted Tomatoes and Fresh Basil Finished with a Touch of Cream
- Latin Chicken Hominy Soup**  
Southwestern Spiced Chicken, Sofrito, Vegetables and Chopped Cilantro

## *PLATED DESSERT SELECTIONS*

### **Lemon Curd Tart**

Short Dough, Zesty Lemon Curd, Berry Jam, Toasted Almonds, Meringue Brulee

### **Mixed Berries**

Minted Vanilla Sauce, Short Dough Sugar Cookies, Sugar in the Raw Coupe

### **Religieuse**

Pate Choux Filled with Coffee Cream, Glazed with Coffee Fondant, Raspberries, Orange Coulis

### **Opera**

Layers of Almond Sponge, Saturated with Espresso, Filled with Ganache, and Coffee Butter Cream

### **Orange Pistachio Parfait**

Raspberry Sauce, Shaved Dark Chocolate, Liquor Syrup Soaked Pound Cake

### **Dark Chocolate Decadence**

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

### **House-Made New York Style Cheesecake**

### **Poached Pears**

Almond Cream, Buttery Puff Pastry Crystal Sugar, Brandy Anglaise

### **Friandise Selection**

A Trio of Chef Inspired Petit Fours with Assorted Dessert Sauces and Whipped Cream

### **Coffee and Donuts**

Coffee Scented Mousse, Macerated Raspberries, White Chocolate Shavings, Cinnamon Sugar Cake Donuts

*PLATED DINNER*  
*ENTRÉE SELECTIONS*

Entrée Selections include Choice of **One** Soup or Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas.

*BEEF*

**Filet of Beef Sirloin**

**\$34.00 per Guest**

Char Grilled Steak, Wild Mushroom Ragout, Roasted Tomato, Broccoli, Smoked Cheddar-Scallion Mashed Yukon Potatoes, Red Wine Sauce

*CHICKEN*

**Sea Salt Roasted Chicken Breast**

**\$33.00 per Guest**

Sea Salt Roasted Chicken Breast, Mixed Grains and Rice, Caramelized Roots and Asparagus served with Lemon Zest Jus Lie

**Chicken Marsala**

**\$32.50 per Guest**

Seared Boneless Breast, Roasted Garlic Mashers, Mushroom Marsala, Asparagus, Carrots

**Chicken Romano**

**\$32.50 per Guest**

Garlic Romano Cheese Crumb Crusted Chicken with Zesty Marinara, Smoked Provolone Glaze, Parmesan Roasted Potatoes, Green Beans, Tomatoes and Heirloom Carrots

**Lemon Chicken**

**\$31.50 per Guest**

Citrus Crusted Chicken Breast Cutlets, Lemon Tarragon Cream Sauce, Roasted Roma Tomato

**Nuevo-Latino Chicken**

**\$31.00 per Guest**

Grilled Breasts of Chicken Glazed with Cilantro-Lime Marmalade served with Black Beans and Rice Pilaf, Seasonal Vegetables and rich Chicken Jus

*FISH*

**Pesto Crusted Atlantic Salmon**

**\$33.00 per Guest**

Atlantic Salmon Crusted with Pesto Crumbs Topping, Cauliflower Puree, Greek Style Olive and Artichoke Salad, Green Beans with Tomatoes and Onion

*PORK*

**BBQ Pork Chops**

**\$32.00 per Guest**

BBQ Braised Pork Chops, Buttermilk Pepper jack Mashed Potatoes, Hushpuppies



## DINNER BUFFETS

FOR GROUPS OF 25 OR MORE  
(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Dinner Buffets.  
(Add Assorted Soft Drinks \$2.75 Each)

### Manhattan Deli

\$40.50 per Guest

Five Onion Soup, Gruyere Croutons  
Crisp Broccoli Slaw, Cabbage, Julienne Vegetables, Dried Cranberries, Citrus Vinaigrette  
Crisp Lettuce, Tomato, Garlic Croutons, Crumbled Bleu, Bacon, Pickled Onion, Honey Mustard  
Roast Turkey Breast  
Roast Beef Sirloin  
Smoked Sugar Glazed Ham  
Genoa Style Salami and Spicy Capicola  
NY White Cheddar, Smoked Gouda, Big Eye Swiss  
Relishes, Condiments, Sliced Breads, Petite White and Wheat Rolls  
Seasoned Kettle Chips  
Artisan Crafted Warm Bread Pudding, Chocolate Hazelnut Clusters, House Baked Cookies

### Jersey Deli Sandwich Express

\$39.50 per Guest

Creamy Steak and Ale Chowder  
Fingerling Salad, Roasted Peppers, Caramelized Onion, French Beans, Smoked Bacon, Mustard Vinaigrette  
Classic Cabbage and Carrot Cole Slaw, Creamy Sweet Mustard Dressing  
Warm Grilled Ham and Smoked Gouda Panini on Focaccia  
Shaved Roast Sirloin, Sharp Provolone, Grilled Onion, Sweet Bell Peppers, Crusty Baguette  
Roasted Turkey, Caramelized Onion, Greens, Dried Cranberry Relish, Black Pepper Aioli, Ciabatta  
Flatbread Lavish Roll Up, Grilled Vegetable, Boursin™ Herb, Sprouts, Olives, Tomato Salad  
Chocolate Dipped Cake Doughnut "Pyramid", Salty Caramel Brownies

### Tex-Mex

\$38.50 per Guest

Beef and Bean Cilantro Chili, Sour Cream, Scallions, Cheddar-Jack  
Tomato, Chic-Pea and Roasted Corn Salad, Cilantro Lime Vinaigrette, Oaxaca Cheese  
Romaine Hearts Accented with Oranges, Jicama, and Scallion, Chipotle Ranch Dressing  
Beef Barbacoa, Pickled Red Onion, Soft Flour Tortillas, Tomato Salsa, Guacamole, Cumin-Chipotle Crema, Fire Roasted  
Tomato Cilantro Rice  
Cumin Rubbed Chicken Breast, Black Bean Salsa, Queso Fresco, Poblano-Jalapeno Cream Drizzle  
Roasted Baby Portobello, Red Onions, Green Beans, Squash, Peppers  
Mojito Cheesecake, Tres Leche

### Asian

\$38.00 per Guest

Vegetable Egg Rolls, Dipping Sauce  
Asian Napa Slaw with Cashews, Broccoli, Bell Pepper, Sesame, Papaya  
Asian Style Seared Salmon, Soy Orange Gastrique, Green Beans, White Rice  
Sweet and Spicy Vegetable Lomein with Tofu, Edamame, Shitake  
Braised Beef Teryaki Bon Bons with Pickled Slaw  
Chinese Almond Cookies  
Mango Tapioca Bubble Shooters

## *DINNER BUFFETS* Continued

**FOR GROUPS OF 25 OR MORE**

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Dinner Buffets.

(Add Assorted Soft Drinks \$2.75 Each)

### **Bermuda**

**\$37.50 per Guest**

Caribbean Black Bean Soup (Vegetarian)

Mango-Green Papaya and Pepper Slaw, Cilantro Lime Vinaigrette

Shrimp, Bell Pepper, Roasted Corn, Jicama and Tomato Salad

Caribbean Spice Seared Pongo Fish Over Grilled Red Onion, Zucchini and Chilis, Avocado Cream Drizzle

Jerk Rubbed Breast of Chicken, Seared Sweet Potatoes, Sautéed Hearts of Palm, Mango Salsa

Seared Pork Chops, Hot Pepper Pineapple Sauce, Steamed Rice

Apple Raisin Walnut Cake, Mango Coconut Tarts

### **Crete**

**\$37.50 per Guest**

Lemon Chicken Soup

Classic Greek Salad, Cucumber, Tomato, Onion, Wine Marinated Olives, Feta

Tzatziki with Spice Grilled Pitas and Dill Flatbreads

Kefedades-Greek Meatballs with Roasted Tomato Sauce, Bell Peppers

Yogurt Marinated Garlic Chicken, Roasted Potatoes with Olives and Onions

Greek Pasta Casserole with Two Cheeses and Vegetables

Seasonal Vegetable Medley

Walnut Kourabiethes and Syrup Soaked Baklava

### **Deep South**

**\$37.00 per Guest**

Shrimp Chicken Andouille File' Gumbo

Southern Slaw with Creole Vinaigrette

Greens, Chic-Pea-Chow-Chow, Cornbread Croutons, Marinated Tomatoes, Bleu Cheese-Honey Mustard

Hush Puppies

Chicken and Rock Shrimp Jambalaya

Blackened Catfish, Creamy Tomato Sauce, Steamed Greens, Corn, Pepper and Tomato Relish

Bourbon BBQ Glazed Flat Iron Beef Steaks, Roasted Peppers, Caramelized Onion, Broccoli

Warm Peach and Pecan Cobbler, Cream Cheese Frosted Carrot Cake

### **East Coast Buffet**

**\$36.50 per Guest**

New England Clam Chowder

Mixed Greens with Assorted Dressings and Toppings

Roasted Potatoes with Parmesan Garlic Cream Sauce

Batter Fried Cod with Tartar Sauce, Lemon Accents

Roasted Chicken, Tomato Caper Ragout, Asparagus

Seasonal Vegetable Medley

Chocolate Cake

Pistachio Rice Pudding

## DINNER BUFFETS *Continued*

**FOR GROUPS OF 25 OR MORE**  
(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Dinner Buffets.  
(Add Assorted Soft Drinks \$2.75 Each)

### **Meatless Modern Luxe**

**\$34.50 per Guest**

Fire Roasted Vegetable Soup with Italian Plumb Tomatoes  
Roasted Mushroom Salad with Grilled Vegetables, Balsamic, Feta  
Mixed Greens, Roma, Tomatoes, Garlic Croutons, Cheddar Jack, Sliced Black Olives, Grated Egg  
Potato Filled Pierogies, Pan Seared, Caramelized Onion and Peppers, Sour Cream on side  
Grilled Vegetable Ravioli, Truffle Cream and Asparagus and Mixed Vegetable Succotash  
Eggplant Parmesan with Marinara and Melted Mozzarella Cheese  
Lemon-Blueberry Tartlets, Strawberry –Lemon Poppy “Shortcake”

### **Mangia**

**\$34.50 per Guest**

Antipasti Grilled Vegetables, Ciligiene, Sundried Tomatoes, Shaved Salami, Pepperoni, Giadarnia  
Caesar Salad, Crouton, Tomato, Parmesan  
Baked Lasagna, Garlic Ricotta, Grated Parmesan, Italian Sausage Bolognese  
Roasted Balsamic Chicken Thighs, Roasted Vegetables, Portobello, Truffle Cream  
Penne Alfredo, Parmesan, Leeks, Chilis, Oven Roasted Tomatoes, Spinach (Vegetarian)  
Margherita, Grilled Flatbread, Fontina, Mozzarella, Tomato Sauce, Sweet Basil Pesto  
Tiramisu, Espresso Biscotti, Nutella Cannoli

### **Buckeye Nation “Tailgate”**

**\$34.00 per Guest**

Crunchy Slaw with Julienne Vegetables  
Cubed Fruit Coupes, Berry and Mint Accents  
Pulled Chipotle Braised Pork Sandwiches on Petite White Rolls  
Monterey Ranch Chicken and Pepper-Jack Whole-Wheat Sliders  
Baked Macaroni and Cheese  
Broccoli, Cauliflower and Red Bell Peppers  
Classic Ohio Buckeyes  
Lemon-Blueberry Bars, Chewy Chocolate Brownies

**Hosted Bar**

Call.....	\$5.50
Premium.....	\$6.25
House Wine.....	\$5.50
Domestic Beer.....	\$4.25
Premium Beer.....	\$5.00
Cordials.....	\$6.50
Sodas.....	\$2.75
House Champagne.....	\$5.50

**Cash Bar**

Call.....	\$6.00
Premium.....	\$6.75
House Wine.....	\$6.00
Domestic Beer.....	\$4.75
Premium Beer.....	\$5.50
Cordials.....	\$7.00
Sodas.....	\$2.75
House Champagne.....	\$6.25

**SPONSORED BAR**

Prices are per guest

**Premium**

\$12.00 per guest/first hour  
 \$9.00 per guest each additional hour  
 4 Hour Maximum

**Call**

\$10.00 per guest/first hour  
 \$8.50 per guest/each additional hour  
 4 Hour Maximum

The Blackwell offers an extensive wine and champagne list, hand picked to accompany any and every meal option or personal preference. We take pride in the fact that we create the overall event experience. Each item is hand selected by you and our trained staff of meeting planners. Our wine list is available upon request.

A bartender fee of \$75.00 applies. The bartender fee will be waived if bar sales exceed \$500.00. Service bartenders are billed at a \$50.00 charge per bartender, per hour.

# AUDIO VISUAL EQUIPMENT MENU

All prices are per day charge

## Popular AV Packages

**Projection Package**                            \$350

Includes LCD projector, laptop and slide remote (and cart as needed)

**70" Touchscreen Package**                 \$400

Includes 70" Sharp LCD, HD laptop and touchscreen functionality

**Video Conference Setup\***                \$400\*\*

Includes use of Skype or AdobeConnect, webcam and labor

\*Discuss Client's needs with AV Coordinator

\*\*Base Price (Subject to Change)

## Standard AV Equipment

<b>Tripod Easel</b>	<b>\$10</b>
<b>Flipchart</b>	<b>\$40</b>
With Post-It paper:	<b>\$60</b>
<b>Portable Whiteboard</b>	<b>\$45</b>
<b>Wireless Presentation Remote</b>	<b>\$45</b>
<b>Extension Cord/ Power Strip</b>	<b>\$10</b>
<b>AV Cart</b>	<b>\$15</b>
<b>AV Technician Labor (per hour)</b>	<b>\$75</b>
<b>Laptop Computer</b>	<b>\$225</b>
Macbook Pro	<b>\$225</b>
<b>Portable Projection Screen</b>	<b>\$100</b>
<b>LED Par Can Lights</b>	<b>\$30 each</b>
Variety of Light Colors Available	

## Video

LCD Projector	\$250
47" LED TV Cart	\$250
70" Sharp LCD Screen	\$300
Overhead Projector	\$50
ELMO Document Camera	\$100
DVD Player	\$25
Webcam	\$50
Cable Box	\$100

## Audio

Wireless handheld or Lavalier Mic	\$55
Wired Microphone (podium or stand)	\$35
iHome Speaker Dock	\$50
JBL 250w Speakers with sound cart	\$200
EV 1000w Speakers w/ stands	\$300
12 Port Audio Mixer	\$250
Conference Phone	\$100
With external pod mics	\$125
Portable Wireless Mic Channels	\$150
Adds 2 additional mics (HH or Lav)	
Conference Bridge	\$10/hr