



# 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 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 20% 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.

All items are subject to 20% service charge and 6.75% sales tax.  
All menu items, charges and tax are subject to change without notice.



## 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 earlier 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 to 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.

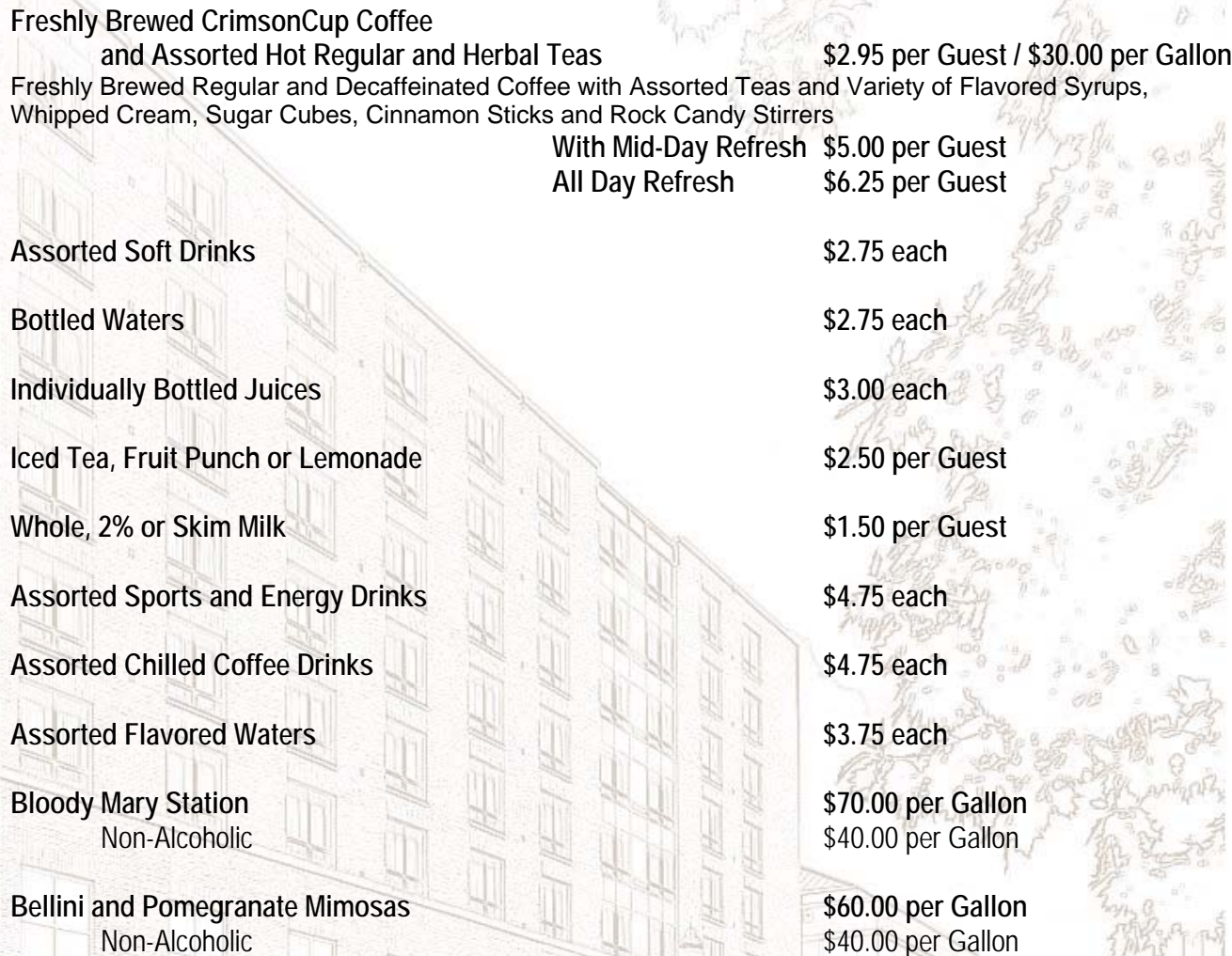
Shipments of material, literature, etc. that are used in conjunction with a meeting at the Blackwell should be addressed as follows:

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

All items are subject to 20% service charge and 6.75% sales tax.  
All menu items, charges and tax are subject to change without notice.



the  
BLACKWELL  
**BEVERAGES**



Freshly Brewed CrimsonCup Coffee and Assorted Hot Regular and Herbal Teas	\$2.95 per Guest / \$30.00 per Gallon
Freshly Brewed Regular and Decaffeinated Coffee with Assorted Teas and Variety of Flavored Syrups, Whipped Cream, Sugar Cubes, Cinnamon Sticks and Rock Candy Stirrers	
With Mid-Day Refresh	\$5.00 per Guest
All Day Refresh	\$6.25 per Guest
Assorted Soft Drinks	\$2.75 each
Bottled Waters	\$2.75 each
Individually Bottled Juices	\$3.00 each
Iced Tea, Fruit Punch or Lemonade	\$2.50 per Guest
Whole, 2% or Skim Milk	\$1.50 per Guest
Assorted Sports and Energy Drinks	\$4.75 each
Assorted Chilled Coffee Drinks	\$4.75 each
Assorted Flavored Waters	\$3.75 each
Bloody Mary Station	\$70.00 per Gallon
Non-Alcoholic	\$40.00 per Gallon
Bellini and Pomegranate Mimosas	\$60.00 per Gallon
Non-Alcoholic	\$40.00 per Gallon

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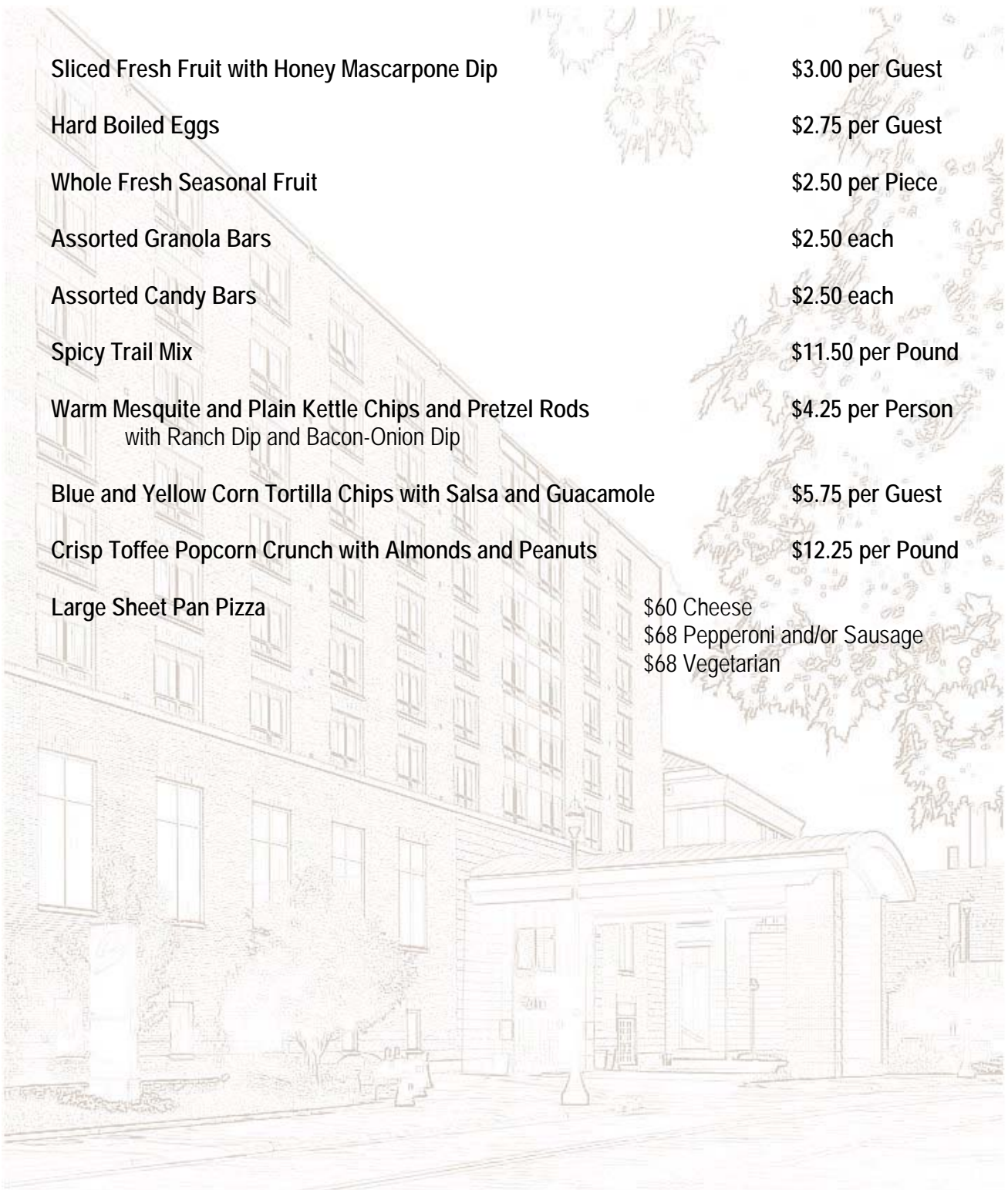
the  
BLACKWELL  
**BAKERIES**



Assortment of Freshly Baked Petite Bagels with Regular and Light Cream Cheese	\$3.00 per Guest
Freshly Baked Muffins, Danish and Croissants	\$3.25 per Guest
Assorted Biscotti	\$2.00 per Guest
Coffee Cakes and Specialty Breakfast Breads	\$2.75 per Guest
Caramel Pecan Rolls	\$3.25 per Guest
Scones with Assorted Jams and Preserves	\$3.25 per Guest
Freshly Baked Donuts (Minimum of 2 Dozen)	\$18.00 per Dozen
Oversized Cinnamon Rolls with Vanilla Bean Icing (order by dozen)	\$18.75 per Dozen
Variety of miniature Cookies to include Blackwell Signature Cookie (Chocolate, Cherry and Marshmallow)	\$7.75 per Dozen
Chef's Selection of Brownies and Blondie	\$2.00 each \$22.00 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

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**the** **3** **BLACKWELL**  
**SNACKS**



Sliced Fresh Fruit with Honey Mascarpone Dip	\$3.00 per Guest
Hard Boiled Eggs	\$2.75 per Guest
Whole Fresh Seasonal Fruit	\$2.50 per Piece
Assorted Granola Bars	\$2.50 each
Assorted Candy Bars	\$2.50 each
Spicy Trail Mix	\$11.50 per Pound
Warm Mesquite and Plain Kettle Chips and Pretzel Rods with Ranch Dip and Bacon-Onion Dip	\$4.25 per Person
Blue and Yellow Corn Tortilla Chips with Salsa and Guacamole	\$5.75 per Guest
Crisp Toffee Popcorn Crunch with Almonds and Peanuts	\$12.25 per Pound
Large Sheet Pan Pizza	\$60 Cheese \$68 Pepperoni and/or Sausage \$68 Vegetarian

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## MORNING ENHANCERS

### Energized Beginning

CrimsonCup Gourmet Coffees and Teas. Bottles of Orange, Apple, V-8 and Grapefruit Juices, Sports Drinks, Sodas, Dasani and Perrier Waters.

**\$7.50 per Guest**

### Continental Delight

Freshly Baked Muffins, Croissants and Danish Pastries served with Whipped Butter, Jams and Preserves. Assorted Sliced Fruit with Seasonal Berries and a Honey Mascarpone Dip. CrimsonCup Gourmet Coffees and Teas, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

**\$11.00 per Guest**

**Minimum 25 Guests**

### Classic Beginning

Freshly Baked Muffins, Croissants and Danish Pastries served with Whipped Butter, Jams, and Preserves. Assorted Sliced Fruit with Seasonal Berries and a Honey Mascarpone Dip. Fluffy Scrambled Eggs, Country Sausage Links, Apple Wood-Smoked Bacon and Rosemary-Onion Yukon Gold Potato Hash. CrimsonCup Gourmet Coffees and Teas, Bottles of Orange, Apple and Grapefruit Juices.

**\$14.75 per Guest**

### Smart Start

Freshly Baked Orange Bran Muffins, Ripened Bananas, Assorted Sliced Fruit with Seasonal Berries and Assorted Yogurts. Egg-white Frittata with Pepper Jack Cheese, Basil, Caramelized Onions, and Roma Tomatoes. Hot Multi-Grain Breakfast Cereal with Clover Honey, Cinnamon and Currants. Power and Granola Bars. Assorted Cereals and Low Fat Granola with Skim Milk. CrimsonCup Gourmet Coffees and Teas. Bottles of Orange, Apple, Grapefruit Juice.

**\$16.25 per Guest**

### Mexican Sunrise

Assorted Sliced Fruit with Seasonal Berries and a Honey Mascarpone Dip. Fluffy Scrambled Eggs with Warm Flour Tortillas, Shredded Cheddar Cheese, Diced Tomatoes, Scallions, Pico De Gallo, and Guacamole. Spicy Chorizo Sausage Links, Creamy Polenta with Roasted Pablano Peppers, Cheddar Cheese and Cilantro. Caramel Pecan Bread Pudding with Crème Anglais. Freshly Baked Biscuits with Whipped Butter, Jams and Preserves. CrimsonCup Gourmet Coffees and Teas, Bottles of Orange, Apple and Grapefruit Juices.

**\$15.75 per Guest**

### Five-Star Brunch

Freshly Baked Muffins, Croissants and Danish Pastries served with Whipped Butter, Jams, and Preserves. Assorted Sliced Fruit with Seasonal Berries and a Honey Mascarpone Dip. Fluffy Scrambled Eggs, Eggs Blackwell (Poached Eggs on Toasted English Muffin with Canadian Bacon, Roasted Tomato and Chive-Hollandaise Sauce), Country Sausage Links, Apple Wood-Smoked Bacon and Rosemary-Onion Yukon Gold Potato Hash. Oatmeal Brulee with Assorted Berries and Pecans. Thick-Cut Cinnamon Raisin French Toast with Warm Maple Syrup, Powdered Sugar and Strawberry-Rhubarb Jam. House Cured Gravlox with Petite Rye Bread, Bagels, Cream Cheese and Classic Accompaniments. Warm Cinnamon Rolls with Vanilla Bean Icing. CrimsonCup Gourmet Coffees and Teas, Bottles of Orange, Apple and Grapefruit Juices.

**\$19.25 per Guest**

All items are subject to 20% service charge and 6.75% sales tax.  
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## MORNING BREAK ADDITIONS

Served for Maximum of One Hour

### **Chef Attended Omelet Station**

**\$4.25 per Guest**

Includes Farm Fresh Eggs, Egg Beaters, Egg Whites, Diced Ham, Shredded Cheddar Cheese, Scallions, Bell Peppers, Tomatoes, Sautéed Mushrooms and Chopped Bacon

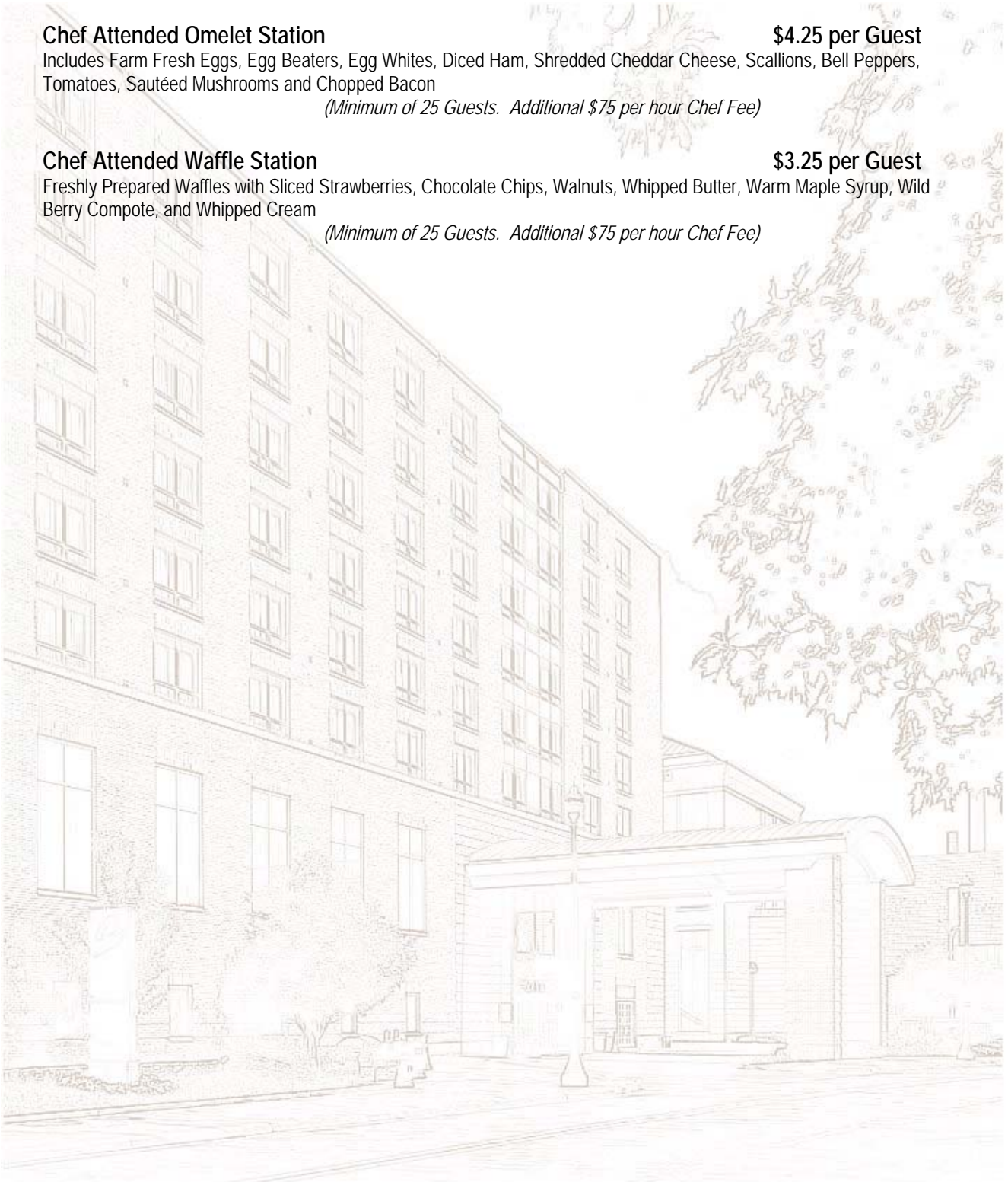
*(Minimum of 25 Guests. Additional \$75 per hour Chef Fee)*

### **Chef Attended Waffle Station**

**\$3.25 per Guest**

Freshly Prepared Waffles with Sliced Strawberries, Chocolate Chips, Walnuts, Whipped Butter, Warm Maple Syrup, Wild Berry Compote, and Whipped Cream

*(Minimum of 25 Guests. Additional \$75 per hour Chef Fee)*



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## PLATED BREAKFAST SELECTIONS

All selections include Coffee or Tea, and Juice

**Sliced Melon, Pineapple and Kiwi with Seasonal Berries**  
Orange-Bran Muffin with Butter, Preserves, and Cottage Cheese

**\$8.50 per Guest**

**Fluffy Scrambled Eggs**

Choice of Country Sausage Links or Apple Wood-Smoked Bacon and Rosemary-Onion Yukon Gold Potato Hash.  
Served with Warm Buttermilk Biscuits with Butter and Preserves

**\$10.25 per Guest**

**Belgium Waffle**

Served with Warm Baked Apple, Maple Syrup, and Whipped Butter. Choice of Country Sausage Links or Apple Wood-Smoked Bacon

**\$9.75 per Guest**

**Spanish Omelet**

Farm Fresh Eggs baked with Sliced Potatoes, Chorizo, Caramelized Onions and Cheddar Cheese. Served with Roasted Asparagus, Roma Tomatoes and Warm Buttermilk Biscuits with Butter and Preserves

**\$10.25 per Guest**

**Eggs Blackwell**

Poached Eggs atop Canadian Bacon and Broiled Tomato on a Toasted English Muffin with a Chive Hollandaise Sauce. Served with Rosemary-Onion Yukon Gold Potato Hash.

**\$11.50 per Guest**

**Eggs Strata**

Farm Fresh Eggs Baked with Sautéed Spinach, Tomatoes, Parmesan Cheese and Caramelized Onions.  
Served with Warm Buttermilk Biscuits with Butter and Preserves

**\$10.00 per Guest**

Add Fresh Fruit with Fresh Seasonal Berries to above Selections

**\$3.00 per Guest**

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## MID MORNING ENHANCEMENTS

Served for Maximum of One Hour

### Mid-Morning Pick-Me-Up

**\$8.25 per Guest**

Toffee Chip Scones, Assorted Biscotti and Ripened Bananas. Crimson Cup Gourmet Coffees and Teas. Bottles of Orange, Apple, Grapefruit Juice, V-8, Sports Drinks, Sodas, Dasani and Perrier Waters

### Brain Fuel

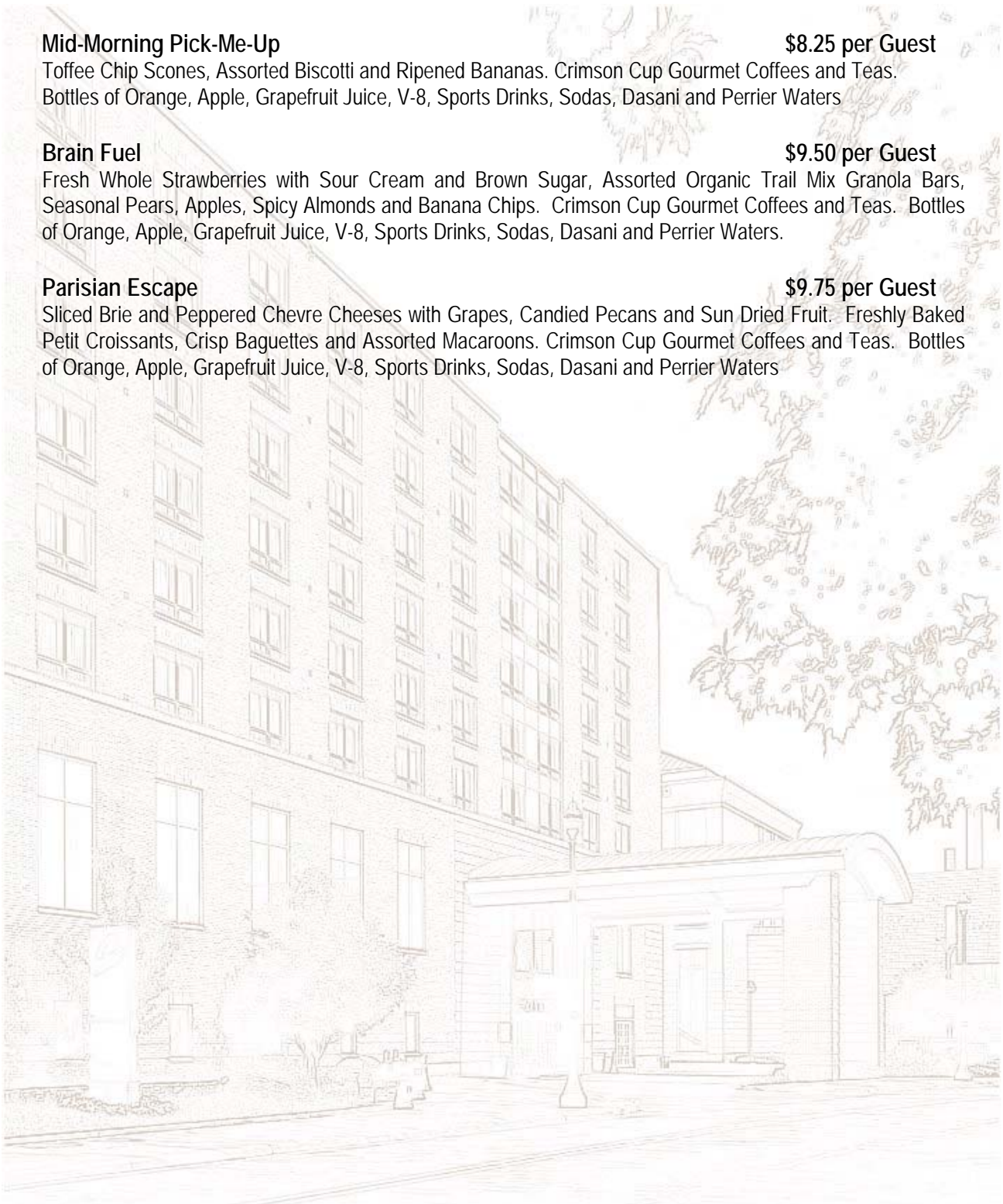
**\$9.50 per Guest**

Fresh Whole Strawberries with Sour Cream and Brown Sugar, Assorted Organic Trail Mix Granola Bars, Seasonal Pears, Apples, Spicy Almonds and Banana Chips. Crimson Cup Gourmet Coffees and Teas. Bottles of Orange, Apple, Grapefruit Juice, V-8, Sports Drinks, Sodas, Dasani and Perrier Waters.

### Parisian Escape

**\$9.75 per Guest**

Sliced Brie and Peppered Chevre Cheeses with Grapes, Candied Pecans and Sun Dried Fruit. Freshly Baked Petit Croissants, Crisp Baguettes and Assorted Macaroons. Crimson Cup Gourmet Coffees and Teas. Bottles of Orange, Apple, Grapefruit Juice, V-8, Sports Drinks, Sodas, Dasani and Perrier Waters



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## PLATED LUNCH SOUP, SALAD AND DESSERT SELECTIONS

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

(Ask about Our Sugar Free Dessert Selections)

### SOUPS

#### **Clam Corn Chowder**

Scallion and Gouda Cheese Garnish

#### **Asian Noodle Soup**

Glass Noodles, Butternut Squash, Green Onion and Ginger Accent

#### **Smoked Chicken Chili**

Roasted Pablanoes, Cilantro, Sour Cream and Pepper Jack Cheese

#### **Tomato Bisque**

Parmesan and Basil Garnish

#### **White Asparagus Bisque**

Gorgonzola Crouton Garnish

#### **Apple Wood-Smoked Bacon and Barley Soup**

Tomato and Leek Accent

### SALADS

#### **Greek Salad**

Romaine and Radicchio Lettuce, Crumbled Feta Cheese, Olives, Tomatoes, Roasted Chickpeas, and Cabernet Sauvignon Vinaigrette

#### **Blackwell Salad**

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

#### **Classic Caesar Salad**

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

#### **Chef's Delight**

Fresh Baby Spinach and Bibb Lettuce with Chevre Cheese, Spicy Almonds, Roasted Peaches and White Balsamic Vinaigrette

#### **Bistro Greens**

Fresh Field Greens with Roma Tomatoes, Cucumbers, Croutons, and Shredded Cheddar Cheese. Choice of Buttermilk Ranch or Italian Dressing

### DESSERTS

#### **Chef's Selection Cheesecake**

Created with Seasonal Inspirations

#### **Buckeye Cream Puff**

Filled with Rich Peanut Butter Mousse and topped with Decadent Chocolate

#### **Seasonal Fruit Tartlet**

Chef's Selection of Fresh Fruit baked in a Flaky Crust with Fresh Whipped Cream

#### **Petit Chocolate Bundt Cake**

Served in Pool of Pistachio Crème Anglais and Marinated Raspberries

#### **Italian Lemon Cream Cake**

Garnished with Chocolate Wafer and Strawberry Fan

#### **Friandise Selection**

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

#### **Strawberry Shortcake**

Lemon Cream Scone topped with Marinated Strawberries, Chocolate Shavings and Whipped Cream

All items are subject to 20% service charge and 6.75% sales tax.  
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## PLATED LUNCH ENTRÉE SELECTIONS

Entrée Selections Include Choice of One Soup or Salad, One Dessert. , Freshly Baked Rolls and Whipped Butter. Crimson Cup Gourmet Coffees and Teas and Iced Tea.

- Blackwell Salad with Grilled Chicken or Grilled Salmon** **\$16.75 per Guest**  
Grilled Chicken Breast or Grilled Salmon Filet served on Fresh Field Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette *\*Grilled Portabella Mushroom May Be Substituted for Chicken Breast\**
- Caesar Salad with Grilled Chicken or Grilled Salmon** **\$16.75 per Guest**  
Grilled Chicken Breast or Grilled Salmon Filet served on Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Roma Tomatoes and Caesar Dressing *\*Grilled Portabella Mushroom May Be Substituted for Chicken Breast\**
- Asian Noodle Salad** **\$17.25 per Guest**  
Chicken Tenders tossed with Glass Noodles, Sweet and Spicy Dipping Sauce, Scallions, Bell Peppers, Sprouts, and Toasted Cashews
- Smoked Chicken Ravioli** **\$17.75 per Guest**  
Served with Roasted Shallot Cream Sauce, Julienne Vegetables, Sautéed Spinach and Fried Leeks
- Grilled Flat Iron Steak** **\$19.75 per Guest**  
Presented with Chimichurri Sauce and Warm Flour Tortillas
- Five-Cheese Manicotti** **\$17.25 per Guest**  
Baked and served with Grilled Asparagus, Eggplant Escabeche, and Aromatic Marinara Sauce
- Shrimp and Lobster Cakes** **\$20.75 per Guest**  
Served with Wilted Arugula, Streusel Tomato, String Beans, and Creamy Sauce Newburg
- Chicken Saltimbocca** **\$19.25 per Guest**  
Lemon and Sage Marinated Chicken Breast Wrapped in Prosciutto and finished with a Tomato Fennel Ragout
- Roasted Vegetable Empanadas** **\$16.75 per Guest**  
Fried Crisp and served with Marinated Chick Peas, Nicoise Olives, Tomatoes, Oregano, Fresh Asparagus, and Red Pepper Coulis
- Petite Filet of Beef** **\$24.75 per Guest**  
A 6-Ounce Filet with Rosemary and Lemon Fingerling Potatoes and Shitake Mushroom Demi-Glace
- Pistachio-Apricot Glazed Salmon** **\$20.50 per Guest**  
Served with Coconut Jasmine Rice, Corn Succotash and Fish Fumet
- Potato-White Cheddar Pierogies** **\$16.50 per Guest**  
Caramelized Shallots, Julienne Vegetables, Sautéed Spinach and Browned Butter. Served with Sour Cream on the side (Add Spicy Chorizo Sausage add \$1.25)
- Lemon Basil Chicken** **\$18.50 per Guest**  
Served on an Angel Hair Pasta Nest with Caper Cream Sauce
- Open Faced Rib-Eye Sandwich** **\$20.50 per Guest**  
Served with Crimini Mushroom Gravy, Cheddar-Horseradish Whipped Potatoes and String Beans

All items are subject to 20% service charge and 6.75% sales tax.  
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## BOXED LUNCHES

(Multiple Box Lunch Selections will Include Same Three Sides)

- Assorted Cans of Sodas, Bottled Dasani Water and Perrier** \$2.75 Each
- Grilled Chicken Blackwell Salad** \$14.00 per Guest  
\*Grilled Chicken Breast atop Fresh Field Greens, Seasonal Berries, Roasted Corn, Candied Pecans, and Port Wine Vinaigrette  
*\*Grilled Portabella Mushroom May Be Substituted for Chicken Breast\**
- Classic Grilled Chicken Caesar** \$14.00 per Guest  
\*Grilled Chicken Breast atop Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Roma Tomatoes and Caesar Dressing.  
*\*Grilled Portabella Mushroom May Be Substituted for Chicken Breast\**
- Chicken BLT on Crisp Baguette** \$14.00 per Guest  
Lemon and Basil Marinated Chicken Tenders topped with Apple Wood-Smoked Bacon, Crisp Lettuce and Tomato. Finished with Creamy Peppercorn Mayonnaise
- Smoked Turkey Breast and Brie Cheese Focaccia** \$14.00 per Guest  
Layered with Ripe Tomatoes, Fresh Basil, Field Greens, and Sun Dried Tomato Mayonnaise
- Italian Baguette** \$14.00 per Guest  
Thinly Sliced Cappacolla, Mortodella, and Salami with Provolone Cheese, Pepperoncinis, Ripe Tomatoes and Italian Dressing
- Chevre Cheese and Roasted Red Pepper Focaccia (Vegetarian)** \$14.00 per Guest  
Garnished with Crisp Field Greens, Ripe Tomatoes, Hummus and Pesto
- Corned Beef and Swiss Cheese** \$14.00 per Guest  
Shaved Corned Beef with Swiss Cheese on Light Rye Bread. Thousand Island Dressing served on the side
- New England Crab Salad Roll** \$16.95 per Guest  
Back Fin Crab Meat on Fresh Baked Pan Roll with Marinated Arugula

## Choose Sides and Desserts

(Multiple Box Lunch Selections Will Include Same Three Sides)

### SIDES (Please Select Two Items)

Chipotle Infused Potato Salad  
Chef's Selection Pasta Salad  
Cucumber, Red Onion and Cherry Tomato Salad with Cabernet Vinaigrette  
Individual Bags of Regular or Low-Fat Potato Chips, Pretzels or Flavored Chips  
Fresh Fruit Medley  
Whole Apple, Pear or Orange

### DESSERTS (Please Select One Item)

Peanut Butter or Oat's and Honey Granola Bar  
Freshly Baked Cookie  
Blackwell Brownie  
Rice Krispy Treat  
Chef's Selection Dessert Bar  
Candy Bar

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## GRAND LUNCH BUFFETS

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

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

### Deli Counter

\$19.75 per Guest

Chef's Selection of Soup  
Baby Spinach Served with Assorted Dressings and Toppings  
Selection of Smoked Turkey Breast, Top Round of Beef, Capocola Ham, Mortadella  
Swiss, Cheddar, and Sliced Pepper Jack Cheeses  
House Made Sweet Pickles, Sliced Tomatoes and Crisp Lettuce  
Assorted Mustards and Mayonnaise  
Variety of Thick Cut Deli Breads  
Chipotle Infused Potato Salad, Mesquite Kettle Chips and Pretzel Rods  
Ripened Bananas and Seedless Grapes  
Slaw with Cabbage, Tart Apples and Crumbled Bleu Cheese  
Blackwell Brownies, Rice Krispy Treats and Petit Cookies

### Acapulco Grande Fiesta

\$21.50 per Guest

Smoked Chicken Chili with White Kidney Beans, Cilantro, Cream and Poblano Peppers  
Crisp Romaine Lettuce with Chipotle Ranch Dressing and Assorted Toppings  
Chick Pea and Chorizo Salad  
Sliced Flank Steak with Chimichurri Sauce,  
Warm Flour Tortillas, Pico De Gallo, Sour Cream, Shredded Mexican Cheeses and Fresh Guacamole  
Seafood Tacos  
Rice, Kernel Corn and Pinto Bean Pilaf  
Sautéed Green Beans with Peppers and Onions  
Caramel Churros with Cinnamon Sugar  
Vanilla Bean Flan with Whipped Cream and Berries

### Wrap It Up

\$21.75 per Guest

Creamy Clam Chowder  
Caramelized Carrot and Fennel Soup  
Caesar Salad Station: Includes Romaine Lettuce, Parmesan Cheese, Croutons, and Olives with Caesar Dressing  
Build Your Own Wrap Station: Includes Warm Grilled Chicken Tenders, Barbecued Beef and "Hot Smoked"  
Salmon Salad  
Toppings to include: Sprouts, Sliced Tomatoes, Crisp Lettuce, Shredded Provolone and Cheddar Cheeses, Fried Onions and Assorted Warm Flour Tortillas. Served with Cucumber Sauce, Assortment of Mustards and Mayonnaise  
Mesquite Kettle Chips  
Fresh Seasonal Whole Fruit  
Carrot Cake with Cream Cheese Icing and Mocha Toffee Scones with Whipped Cream

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### Italian Sensation

\$21.50 per Guest

Potato Bacon Soup  
Variety of Greens with Assorted Dressings and Toppings  
Cucumber, Red Onion and Cherry Tomato Salad with Cabernet Vinaigrette  
Olive Tapenade and Chilled Spinach Dip with Warm Pita Bread  
Chicken Picatta Served with a Lemon Caper Cream Sauce  
Rigatoni with Italian Meats and Aromatic Marinara Sauce  
Pesto Flat Bread with Mozzarella and Roma Tomatoes  
Broccoli with Olive Oil and Lemon Zest  
Assorted Cookies and Biscotti and Chocolate Tiramisu  
Rolls and Whipped Butter

### Greek Celebration

\$21.00 per Guest

Greens with Marinated Chickpeas, Olives, Feta Cheese and Tomatoes with Cabernet Sauvignon Dressing  
Cous Cous Salad with Currants and Chevre Cheese.  
Marinated Green Bean and Potato Salad  
Roasted Garlic Hummus with Assorted Crackers  
Lamb Gyros with Pita Bread, Cucumber Sauce, Diced Tomatoes and Shredded Lettuce  
Spinach and Cheese Spanikopitas with Garlic Cream Sauce  
Roasted Squash, Zucchini and Eggplant  
Fragrant Rice Pilaf  
Baklava, Butter Cookies, and Fig and Mascarpone Mousse

### Buckeye Tailgate

\$20.50 per Guest

Potato Beer Cheese Soup, Refried Bean Dip with Tortilla Chips  
Macaroni Salad with Smoked Cheddar Cheese and Ham  
Pulled Chicken served with Sesame Seed Buns  
Mini Burgers with Classic Condiments  
Cheese Quesadillas served with Fresh Cilantro Salsa  
Boiled Redskin Potatoes  
Broccoli with Browned Butter  
Lemon Bars  
Cheesecake Filled Chocolate Cupcakes  
Toffee Chip Bars

### Health Conscious Buffet

\$19.75 per Guest

Roasted Red Pepper Soup with Pesto  
Crisp Field Greens, Petit Tomatoes, Sunflower Seeds, Nicoise Olives, Marinated Chickpeas  
and Cucumbers With Assorted Low-Fat Dressings  
Roasted Garlic Hummus with Warm Pita Bread  
Roasted Vegetable Platter  
Lemon and Basil Marinated Chicken Breasts  
Dill Crusted Salmon Fillets with Tomato Caper Sauce  
Grilled Portabella Mushroom Steaks with Garlic and Rosemary  
Mediterranean Cous Cous with Toasted Pine Nuts and Sun-Dried Fruit  
Sugar-Free Turtle Cheesecake



# PERSONALIZED GRAND LUNCH BUFFET

\$23.50 per Guest

## Soup and Salad Selections (Select Three Items)

- Smoked Chicken Chili with White Kidney Beans, Cilantro, Cream and Poblano Peppers
- Tomato Bisque
- Chicken Noodle Soup
- Roasted Red Pepper Soup with Pesto
- Potato Corn Chowder
- Italian Wedding Soup
- Wild Mushroom Bisque
- Clam Chowder
- Glass Noodle Soup
- Soup du Jour Greens with Marinated Chick Peas, Olives, Feta Cheese and Tomatoes with Cabernet Sauvignon Dressing
- Baby Spinach with Assorted Dressings and Toppings
- Caesar Salad to Include Crisp Romaine Hearts, Parmesan Cheese, Croutons, Olives and Caesar Dressing
- Greens with Crisp Bacon, Shredded Cheddar Cheese, Tomatoes, Cucumbers and Croutons with Assorted Dressings
- Cous Cous Salad with Currants and Chevre
- Chipotle Infused Potato Salad
- Roasted Garlic Hummus with Assorted Crackers
- Cucumber, Red Onion and Cherry Tomato Salad with Cabernet Sauvignon Dressing
- Chef's Selection Pasta Salad
- Slaw with Cabbage, Tart Apples and Crumbled Bleu Cheese
- Chick Pea and Chorizo Salad

## Entrée Selections (Select Two Items)

- Meatloaf with Shitake Mushroom Pan Gravy
- Vegetable Lasagna
- Sweet and Sour Chicken Tenders with Sweet Peppers and Onions
- Chicken Parmesan with Aromatic Marinara
- Pesto Flat Bread with Mozzarella and Roma Tomatoes
- Lemon-Dill Crusted Salmon Fillets with Tomato Caper Sauce
- French Cut Chicken Breast with Chipotle Barbecue Sauce and Roasted Peaches
- Sliced Flank Steak with Chimichurri Sauce and Warm Flour Tortillas
- Shrimp Newburg with Steamed Rice
- Orecchiette Pasta with Five-Cheese Sauce, Caramelized Onions, Sweet Peas and Butter Cracker Crust
- Chicken Picatta with Lemon-Caper Cream Sauce
- Steamed Vegetable Pot Stickers with Dipping Sauce
- Smoked Chicken Ravioli with Roasted Shallot Cream Sauce, Sautéed Spinach and Julienne Vegetables
- Meat Lasagna
- Lemon and Basil Marinated Chicken Breasts
- Braised Pot Roast with Pan Gravy
- Rigatoni with Italian Sausage, Capers, Currants and Aromatic Marinara

## Side Selections (Select Two Items)

- Steamed Basmati Rice with Scallions and Sesame Seeds
- Roasted Garlic Mashed Potatoes
- Au Gratin Potatoes
- Roasted Fingerling Potatoes with Lemon and Rosemary
- Wild Rice with Toasted Pine Nuts and Sun-Dried Fruit
- Mesquite Kettle Chips
- Tri-Colored Cheese Tortellini with Olive Oil, Herbs and Parmesan Cheese
- Rice, Kernel Corn and Pinto Bean Pilaf
- Baked Potato Bar with Assorted Toppings
- Steamed Rice and Lentils
- Boiled Redskin Potatoes with Herb Butter
- Green Beans with Toasted Almonds
- Seasonal Vegetable Medley
- Broccoli and Cheese Gratin
- Squash Medley
- Glazed Carrots with Candied Pecans

## Dessert Selections (Select Two Items)

- Chef's Choice Cheesecake
- Chocolate Dipped Pretzel Rods
- Miniature Cookies
- Assorted Brownies
- Chocolate Truffle Torte
- Italian Lemon Cream Cake
- Marinated Strawberries with Lemon Cream Scones
- Assorted Dessert Bars
- Caramel Apple Pie
- Sugar Free Petite Éclairs
- Sugar Free Turtle Cheesecake

All items are subject to 20% service charge and 6.75% sales tax.  
All menu items, charges and tax are subject to change without notice.



## AFTERNOON DELIGHTS

Personalize Your Break to Fit Your Needs (All breaks are ONE HOUR MAXIMUM)

### **Beverage Break**

**\$6.75 per Guest**

Crimson Cup Gourmet Coffees and Teas. Bottles of Orange, Apple, V-8 and Grapefruit Juices, Sports Drinks, Sodas, Dasani and Perrier Waters.

### **Healthy Drinks**

**\$4.25 per Guest**

Selection of Flavored Waters, Energy and Sports Drinks

### **For Your Health Break**

**\$6.50 per Guest**

Organic Granola Bars, Assorted Sun Dried Fruits, Soy Nuts, Yogurt Covered Pretzels and Banana Chips

### **Chocolate Break**

**\$7.25 per Guest**

Freshly Baked Miniature Cookies, Assorted Dessert Bars, Chocolate Dipped Pretzel Rods and Peanut Butter Buckeyes

### **Scream for Ice Cream Break**

**\$3.75 per Guest**

Selection of Frozen Candy Bars, Fruit Bars and Dove Ice Cream Bars

### **Young at Heart Break**

**\$5.75 per Guest**

Franks in a Blanket, Assorted Mini Pizzas, Toffee-Almond Popcorn Crunch and Mesquite Kettle Chips

### **Tutti Fruity Break**

**\$5.25 per Guest**

Seasonal Sliced Fruit Display with Honey Mascarpone Dip, Ripened Bananas and Assorted Individual Fruit Yogurts

### **Cappuccino Station**

**\$6.25 per Guest**

Server Attended Cappuccino and Latte Station with Assorted Sweeteners, Sugar Swizzle Sticks, Sugar Cubes, Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Flavored Syrups  
*(\$50 per hour server fee)*

### **Warm Up Break**

**\$4.75 per Guest**

Hot Spiced Apple Cider and Rich Hot Chocolate with Orange Peel, Whipped Cream, Fresh Made Marshmallows and Chocolate Shavings

### **Snack Pack Break**

**\$4.25 per Guest**

Individual Bags of Chips, Pretzels and Popcorn, Granola Bars, Candy Bars, Cheddar Gold Fish and Peanut Butter Crackers

### **Ice Cream Float Station**

**\$4.75 per Guest**

Pre-Scooped Vanilla Bean Ice Cream, Cans of Root Beer and Coca-Cola, Bowls Of Whipped Cream and Chocolate Sprinkles

All items are subject to 20% service charge and 6.75% sales tax.  
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## COCKTAIL HOUR

### Cold Hors d'oeuvres

Order Increments Of 25

- Truffle Infused Proscuitto di Parma Crostini
- Sliced Gravlax with Caper and Chive Crème Fraiche
- Fingerling Potato with Sour Cream and Caviar
- Feta Cheese Stuffed Fig Wrapped In Proscuitto
- Tomato, Basil and Mozzarella Skewer
- Seared Ahi on a Won Ton
- Ratatouille Filled Filo Dough Cup
- English Cucumber with Salmon Roe and Boursin Cheese
- Olive Salad and Mozzarella Crostini
- Deviled Eggs with Bacon and Chive
- Brie Cheese with Sun Dried Fruit Compote and Pecan Garnish
- Lobster Salad on Belgium Endive
- Beef Tenderloin and Caramelized Pearl Onion Skewer
- California Rolls with Soy and Wasabi
- Petit Poached Pear with Chevre Cheese Mousse
- Gravlax and Boursin Lollipop

\$75 per 25 Pieces

\$100 per 25 Pieces

### Hot Hors d'oeuvres

Order Increments Of 25

- 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
- Mini Burgers with Sweet Pickle and Truffle Creole Mustard
- Shrimp and Black Bean Quesadilla
- Sun Dried Tomato and Feta Spanikopitas
- Mushroom Vol Au Vent
- Cashew Chicken Spring Roll
- Roasted Duck Quesadilla
- Swedish Meatballs
- Spicy Shrimp and Coconut Spring Roll
- Coconut Lobster Skewer
- Seared Crab Cakes with Remoulade
- Petit Beef Wellingtons
- Asparagus-Asiago Cheese En Croute
- Duck A La Orange Filo Purse
- Thai Peanut Chicken Satay
- Portabella Fromage En Croute
- Shrimp and Andouille Sausage Kabob
- Beef and Gorgonzola Wrapped with Bacon

\$75 per 25 Pieces

\$100 Per 25 Pieces

All items are subject to 20% service charge and 6.75% sales tax.  
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**DISPLAYS**

(Minimum 25 Guests. One Hour Maximum)

- 
- Artisan Cheeses** **\$5.25 per Guest**  
Variety of Artisan Cheeses with Seedless Grapes, Candied Pecans, Seasonal Berries, Assorted Breads and Crackers
- Sliced Fruit Display** **\$4.25 per Guest**  
Elegantly Displayed Pineapple, Cantaloupe, Honeydew, Seedless Grapes and Seasonal Berries with Honey Mascarpone Dip
- Antipasto Display** **\$5.25 per Guest**  
Assorted Herb Grilled Vegetables, Olives, Shaved Salami and Prosciutto, Fresh Buffalo Mozzarella Cheese, Rosemary Ciabatta Bread and Roasted Garlic Hummus
- Bruschetta Table** **\$5.75 per Guest**  
Baskets of Sliced Baguette, Crackers and Lavosh with Olive Tapenade, Tomato Basil Salad and Smoked Salmon Salad
- Chilled Sliced Tenderloin Display** **\$10.25 per Guest**  
Presented with Sun-Dried Tomato and Wild Mushroom Salad, Assorted Mustards, Cornichons, Horseradish Cream Sauce, Hinged Dinner Rolls
- Sushi and Sashimi** **\$9.25 per Guest**  
Served with Pickled Ginger, Soy, Wasabi and Fortune Cookies
- Jumbo Shrimp Display** **\$100 per 25 Shrimp**  
Fresh Cut Lemon Wedges, Miniature Tabasco, Cocktail and Remoulade Sauces
- Seafood Trio** **\$7.50 per Guest**  
Marinated Clams, Mussels and House Cured Gravlax Capers, Red Onion, Hard Boiled Egg and Rye Bread Garnish

All items are subject to 20% service charge and 6.75% sales tax.  
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## CARVING STATIONS

Carving Station To Include Hinged Silver Dollar Rolls.  
Fee of \$75 per Hour per Chef

### Whole Roasted Turkey Breast

Cranberry Orange Chutney, Assortment of Mustard and Mayonnaise  
Serves Approximately 40 Guests

\$175

### Honey Glazed Bone-In Ham

Slow Roasted and served with Spicy Mustard, Pineapple Marmalade and Mayonnaise  
Serves Approximately 65 Guests

\$175

### Smoked Beef Brisket

Slow-Roasted and Glazed with Spicy Chipotle Barbecue Sauce. Served with Peach-Basil Salsa and Roasted Pablano Cornbread  
Serves Approximately 25 Guests

\$125

### Apricot Glazed Salmon Fillet with Pistachio Crust

Tarragon Cream Sauce and Fried Leeks  
Serves Approximately 15 Guests

\$175

### Tenderloin of Beef

Assorted Mustards, Horseradish Cream Sauce and Truffle Demi-Glace  
Serves Approximately 20 Guests

\$275

### Pork Saltimbocca

Roasted Pork Loin marinated with Sage, Garlic and Lemon Wrapped with Proscuitto Ham Served with Tomato Fennel Ragout  
Serves Approximately 40 Guests

\$150

### Steamship Round of Beef

Assorted Mustards, Horseradish Cream Sauce and Wild Mushroom Au Jus  
Serves Approximately 125 Guests

\$625

### Coriander Crusted Leg of Lamb

Served With Rich Lamb Jus and Apricot-Mint Jam  
Serves Approximately 35 Guests

\$200

All items are subject to 20% service charge and 6.75% sales tax.  
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## PASTA ENHANCEMENTS

Served for Maximum of One Hour

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

**Gnocchi** \$6.75 per Guest  
Sautéed Potato Dumplings with Marinara and Alfredo Sauces

**Orecchiette Pasta** \$8.25 per Guest  
With Italian Sausage, Capers, Currants, and Marinara

**Pappardelle Pasta** \$8.25 per Guest  
Mediterranean Vegetables, Assorted Olives, Artichokes and Roasted Garlic Cloves

**Shrimp Sambuca** \$9.75 per Guest  
Linguini Pasta with Gulf Shrimp, Roasted Peppers and Sambuca Cream Sauce

**Braised Beef Tortellacci** \$9.75 per Guest  
Oversized Tortellini with Tender Beef, Crimini and Shitake Mushrooms and finished with a Rich Marsala Sauce

Convert above enhancements to a Pasta Station add \$75 Chef Fee

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## DESSERT STATIONS

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

### Classic Bananas Foster

\$5.25 per Guest

Caramelized Bananas with Rich Rum and Brown Sugar Flambé and Creamy Vanilla Bean Ice Cream  
*Chef Attendant Required*

### Crème Brulee Table

\$8.25 per Guest

Vanilla Bean, Mocha and White Chocolate-Raspberry Crème Brulees Baked In Petit Espresso Cups, Caramelized by one of our Chefs and garnished with Whipped Cream and Seasonal Berries  
*Chef Attendant Required*

### Blackwell Signature Friandises

\$9.25 per Guest

Selection of Sweet Confections including Petit Fours, Assorted Macaroons, Petit Crème Brulee, Cream Puffs, Buckeyes and Fruit Tartlets

### Ice Cream Parlor

\$5.25 per Guest

Selection of Vanilla Bean, Chocolate and Strawberry Ice Creams with Whipped Cream, Hot Fudge, Warm Caramel Sauce, Cherries, Sprinkles, Crushed Peanuts, Reese's Pieces, Crushed Butterfinger Bars, Toffee Chips and Miniature Chocolate Chip Cookies

### Cascading Chocolate Fountain

\$9.75 per Guest

Three Tiers of Free Flowing Chocolate with House Made Marshmallows, Pound Cakes, Angel Food Cake, Miniature Cookies, Peanut Butter Balls, Cream Puffs, Pretzel Rods, Strawberries and Pineapple  
*Chef Attendant Required, Minimum 50 Guests*

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## PLATED DINNERS

### APPETIZERS

- Chilled Shrimp Cocktail** \$12.00 per Guest  
Lemon Crown Garnish, Spicy Cocktail Sauce and Fresh Mache Greens
- Lobster Corn Cakes** \$11.75 per Guest  
Sambuca Cream Sauce and Wild Mushroom Ragout
- Roasted Vegetable Empanadas** \$6.75 per Guest  
Cilantro Pesto Drizzle and Red Pepper Oil

### SALADS

- Blackwell Salad** \$6.50 per Guest  
Fresh Field Greens with Seasonal Berries, Roast Corn, Candied Pecans and Port Wine Vinaigrette
- Caesar Salad** \$6.00 per Guest  
Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Roma Tomatoes and Caesar Dressing
- Tuttle Park Salad** \$7.75 per Guest  
Baby Spinach, Bibb-Lettuce, Chevre Cheese, Spicy Almonds, Roasted Peaches and White Balsamic Vinaigrette
- Greek Salad** \$6.50 per Guest  
Romaine and Radicchio Lettuce, Crumbled Feta Cheese, Olives, Tomatoes, Roasted Chickpeas and Cabernet Sauvignon Vinaigrette
- Bistro Greens** \$5.75 per Guest  
Fresh Field Greens with Roma Tomatoes, Cucumbers, Croutons, and Shredded Cheddar Cheese. Choice of Buttermilk Ranch or Italian Dressing

### SOUPS

- White Asparagus Bisque** \$6.75 per Guest  
Gorgonzola Crouton Garnish
- Chorizo and Black Barley Soup** \$6.25 per Guest  
Tomato and Rosemary Accents with Crème Fraiche Drizzle
- Chef's Selection of Soup** \$6.75 per Guest

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## PLATED DINNERS

Served with Chef's Choice of Accompaniments.  
Freshly Baked Rolls and Whipped Butter. Crimson Cup Gourmet

<b>Roasted Sea Bass</b> Marinated with Lemon and Tarragon and served with Shrimp Sambuca Cream Sauce	<b>\$30.50 per Guest</b>
<b>Bone-In Pork Loin</b> Whole Roasted Loin carved and presented with Whole Grain Mustard Demi-Glace and Blackberry Jam	<b>\$18.75 per Guest</b>
<b>Barbecue Glazed Chicken</b> Twin Breasts of Barbecue Glazed Chicken with Peach Basil Salsa	<b>\$19.25 per Guest</b>
<b>Braised Beef Short Rib</b> Finished with Port Wine Demi-Glace and Fragrant Gremolata	<b>\$22.50 per Guest</b>
<b>Cheese Tortellini</b> Served with an Aromatic Light Tomato Sauce and finished with Capers, Currants, and Marinated Eggplant	<b>\$17.25 per Guest</b>
<b>Salmon Saltimbocca</b> Marinated with Sage, Lemon, and Garlic, Wrapped with Shaved Prosciutto and Served with Tomato Fennel Ragout	<b>\$20.25 per Guest</b>
<b>Lobster Cake and Filet of Beef Duo</b> Seared Lobster Cake paired with a grilled 4-Ounce Beef Filet and finished with Saffron-Vanilla Bean Sauce	<b>\$34.00 per Guest</b>
<b>Lemongrass Chicken</b> Seared Twin Breasts of Chicken with Lemongrass Coconut Sauce, Sun Dried Apricot Chutney and Jasmine Rice	<b>\$19.50 per Guest</b>
<b>Filet of Beef</b> An 8-Ounce Filet served with Veal Tortellacci, Tomato Preserves and Rich Demi Glace	<b>\$34.00 per Guest</b>
<b>Curried Lamb Shank</b> Braised and served with Toasted Cous Cous, Marinated Haricot Vert and Pan Gravy	<b>\$24.75 per Guest</b>
<b>Chicken and Salmon Duo</b> Seared Boneless Breast of Chicken paired with a Grilled Salmon Filet and finished with Red Pepper Jelly and Chicken Jus	<b>\$24.00 per Guest</b>
<b>Roasted Vegetable En Crouete</b> Herb Marinated Roasted Vegetables wrapped in a Delicate Puff Pastry with Lemon Tarragon Pesto and Red Pepper Oil	<b>\$17.75 per Guest</b>
<b>Chicken and Filet of Beef Duo</b> Seared Breast of Chicken paired with grilled 4-Ounce Filet finished with Tomato Horseradish Sauce	<b>\$29.75 per Guest</b>

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## PLATED DESSERT SELECTIONS



<b>Chocolate Toffee Cheesecake</b> Served with a Trio of Sauces and Whipped Cream	\$6.00 per Guest
<b>Buckeye Cream Puff</b> Filled with Rich Peanut Butter Mousse and Dipped In Decadent Chocolate	\$7.25 per Guest
<b>Wild Berry Crepes</b> Seasonal Berry Infused Mousse Filled Crepes with Chocolate Ganache Drizzle	\$6.75 per Guest
<b>Flourless Chocolate Cake</b> Finished with Candied Hazelnuts and Crème Anglaises Sauce	\$6.50 per Guest
<b>Italian Lemon Cream Cake</b> Garnished with Chocolate Wafer and Strawberry Fan	\$6.00 per Guest
<b>Friandise Selection</b> A Trio of Chef Inspired Petit Fours with Assorted Dessert Sauces and Whipped Cream	\$7.25 per Guest
<b>Petit Chocolate Bundt Cake</b> Served In Pool of Pistachio Crème Anglaises and Marinated Raspberries	\$6.75 per Guest
<b>Strawberry Rhubarb Tart</b> Fresh Strawberries and Tart Rhubarb in a Flaky Crust and Almond Crunch Strudel	\$7.25 per Guest

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## DINNER BUFFETS

Crimson Cup Gourmet Coffees and Teas  
(Add Assorted Soft Drinks \$2.75 Each)

### Big Ten Buffet

**\$28.50 per Guest**

Field Greens with Assorted Dressings, Toasted Sunflower Seeds, Crumble Chevre Cheese, Cherry Tomatoes, Chickpeas, Marinated Asparagus, Shaved Prosciutto, Marinated Olives and Parmesan Cheese with a Basil Vinaigrette  
Italian Wedding Soup with Crisp Grissini  
Artichoke Stuffed Chicken Breast with Wilted Spinach, Julienne Vegetables and a Parmesan Cream Sauce  
Seared Striped Bass with Tomato Caper Coulis and Fresh Lemon Garnish  
Wild Mushroom Ravioli with Olive Oil, Rosemary and Shredded Fontina Cheese  
Roasted Redskin Potatoes  
Sautéed Zucchini and Squash Medley  
Garlic Toast and Breadsticks  
Madeleines with Strawberry Compote, Chocolate Tiramisu, Lemon Italian Cream Cake

### Buckeye Delight

**\$27.25 per Guest**

Iceberg and Romaine Lettuces with Shredded Cheddar Cheese, Crumbled Bacon, Hard Boiled Eggs, Tomatoes, Assorted Dressings.  
Cucumber, Red Onion and Cherry Tomato Salad with Cabernet Sauvignon Vinaigrette  
Tomato Basil Soup with Crisp Croutons  
Pan Fried Walleye with Spicy Chipotle Cream Sauce  
Honey-Thyme Roasted Chicken with Buttery Veloute and Sun-Dried Apricots  
Smoked Beef Short Ribs with Barbecue Sauce, Creamy Coleslaw, and Fried Onions  
Baked Ditalini with Mild Cheddar Cheese Sauce  
Seasoned Green Beans  
Flourless Chocolate Cake with Raspberries and Vanilla Cream, Chef Selection of Cheesecake, and Assorted Miniature Cookies  
Freshly Baked Dinner Rolls and Whipped Butter

### Lane Avenue Buffet

**\$32.25 per Guest**

Baby Spinach, Sherry Vinaigrette, Feta Cheese, Shaved Red Onion, Croutons, Tomatoes and Sliced Olives  
House Cured Gravlax with Traditional Condiments  
Marinated Prince Edward Island Mussels  
Gemelli Pasta Salad with Pesto and Italian Sausage  
Creamy Smoked Chicken Chili with Fried Tortilla Garnish  
Sea Bass Cioppino  
Roasted New York Strip Loin with Truffle Demi-Glace and Horseradish Cream  
Creamy Spinach and Parmesan Cheese Polenta  
Roasted Mediterranean Vegetables  
Freshly Baked Dinner Rolls and Whipped Butter  
Red Velvet Cake with Cream Cheese Icing, Petit Crème Brulee, and Chocolate Mousse Cups with Berry Garnish

All items are subject to 20% service charge and 6.75% sales tax.  
All menu items, charges and tax are subject to change without notice.



### Championship Dinner

\$30.75 per Guest

Chef Attended Caesar Salad Station

Roasted Garlic Hummus with Warm Pita Chips

Baked Brie En Croute with Sun-Dried Fig Jam and Sliced Baguettes

Chef's Selection Soup

Searched Crab Cakes with Lemon Caper Cream

Sliced Leg of Lamb with Rich Lamb Jus, Toasted Cous Cous and Mint Jelly

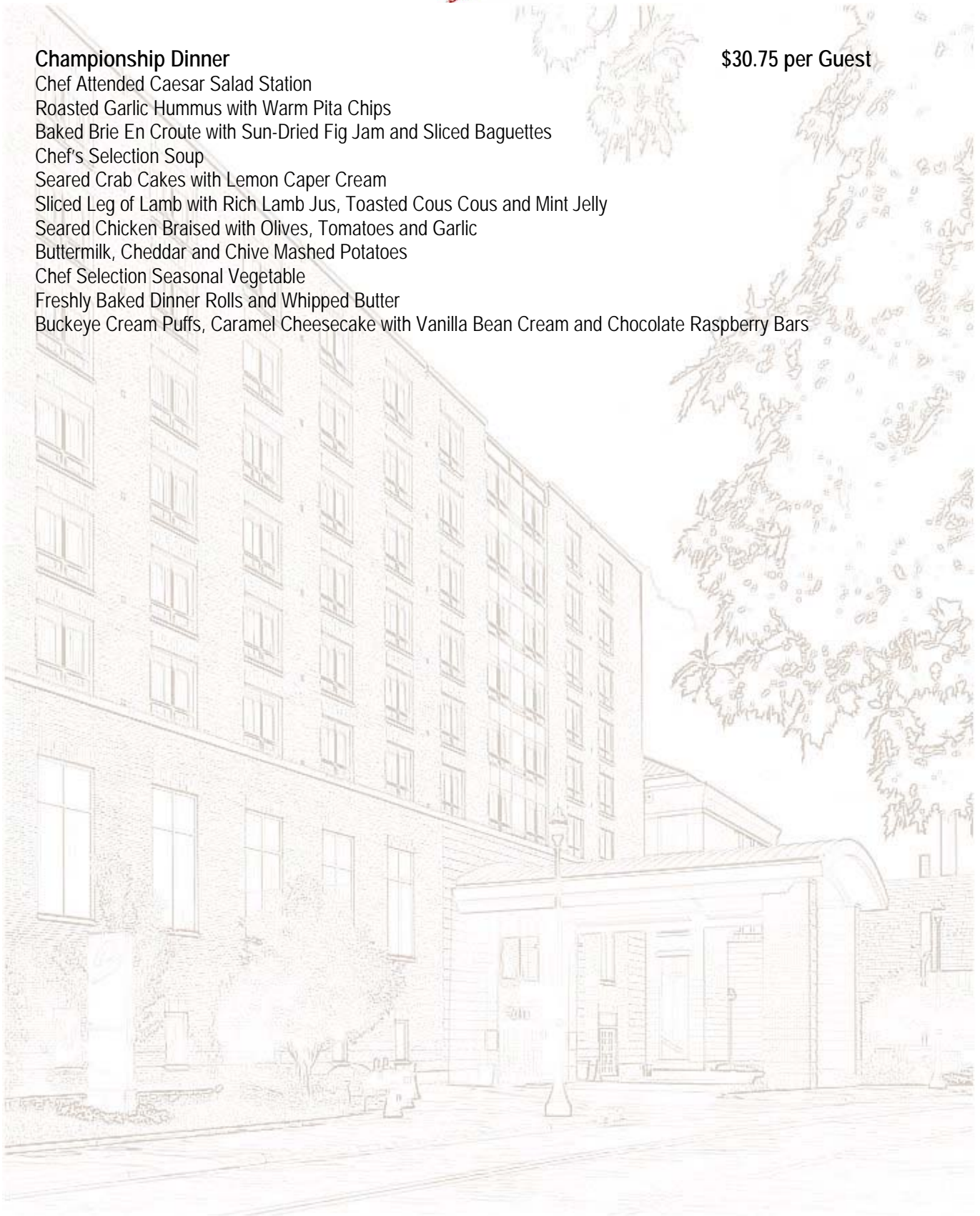
Searched Chicken Braised with Olives, Tomatoes and Garlic

Buttermilk, Cheddar and Chive Mashed Potatoes

Chef Selection Seasonal Vegetable

Freshly Baked Dinner Rolls and Whipped Butter

Buckeye Cream Puffs, Caramel Cheesecake with Vanilla Bean Cream and Chocolate Raspberry Bars



All items are subject to 20% service charge and 6.75% sales tax.  
All menu items, charges and tax are subject to change without notice.



## PERSONALIZED DINNER BUFFET

\$35.00 per Guest

Crimson Cup Gourmet Coffees and Teas, Iced Tea and Iced Water and Freshly Baked Dinner Rolls with Whipped Butter included with Personalized Dinner Buffet

### SOUP AND SALAD SELECTIONS (Select Three Items)

- White Asparagus Bisque
- Chorizo and Black Barley Soup
- Clam Corn Chowder
- Asian Noodle Soup
- Caesar Salad Station: Crisp Romaine Hearts, Parmesan Cheese, Croutons, Tomatoes and Caesar Dressing
- Blackwell Salad Station: Field Greens, Candied Pecans, Seasonal Berries, Roasted Corn and Port Wine Vinaigrette
- Chef Salad Station: Crisp Romaine Hearts, Diced Ham, Tomatoes, Shredded Cheddar, Hard Boiled Eggs, Croutons and Assorted Dressings
- Chipotle Infused Potato Salad
- Gemelli Pasta Salad with Pesto and Italian Sausage
- Cucumber, Red Onion and Cherry Tomato Salad with Cabernet Vinaigrette
- Slaw with Cabbage, Tart Apples and Crumbled Bleu Cheese

### ENTRÉE SELECTIONS (Select Three Items)

- Seared Crab Cakes with Lemon Caper Cream
- Smoked Beef Short Ribs with Barbecue, Creamy Coleslaw and Fried Onions
- Wild Mushroom Ravioli with Olive Oil, Rosemary and Shredded Fontina Cheese
- Honey-Thyme Roasted Chicken with Buttery Veloute and Sun-Dried Apricots
- Soy Glazed Salmon with Teriyaki Sauce, Baby Bok Choy, Sprouts and Fried Glass Noodles
- Roasted New York Strip Loin with Truffle Demi Glace and Horseradish Cream
- Seared Striped Bass with Tomato Caper Coulis and Fresh Lemon Garnish
- Sliced Leg of Lamb with Rich Lamb Jus, Toasted Cous Cous and Mint Jelly
- Artichoke Stuffed Chicken Breast with Wilted Spinach, Julienne Vegetables and Parmesan Cheese Cream
- Spinach Rottolo with Tomato Fennel Ragout
- Pan Fried Walleye with Spicy Chipotle Cream Sauce

### SIDE SELECTIONS (Select Two Items)

- Buttermilk, Cheddar and Chive Mashed Potatoes
- Creamy Spinach and Parmesan Polenta
- Roasted Fingerling Potatoes with Herb Compound Butter
- Lentils and Rice with Brunoise Vegetables
- Baked Potato Bar with Assorted Toppings
- Roasted Mediterranean Vegetables
- Broiled Redskin Potatoes
- Broccoli with Olive Oil and Lemon Zest
- Herb Roasted Squash and Zucchini
- Seasoned Green Beans
- Chef Selection Seasonal Vegetable

### DESSERT SELECTIONS (Select Three Items)

- Italian Lemon Cream Cake
- Friandise Selection
- Carrot Cake
- Coconut Infused Jasmine Rice Pudding
- Chocolate Raspberry Bars
- Chef's Selection of Cheesecake
- Chocolate Mousse Cups with Berry Garnish
- Flourless Chocolate Cake with Raspberries and Vanilla Cream
- Chocolate Tiramisu
- Fruit Tart with Seasonal Berries and Lemon Curd

All items are subject to 20% service charge and 6.75% sales tax.  
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# THE BLACKWELL BAR

## *Hosted Bar*

Call.....	\$5.00
Premium.....	\$5.75
House Wine.....	\$5.25
Domestic Beer.....	\$3.75
Premium Beer.....	\$4.25
Cordials.....	\$6.50
Sodas.....	\$2.25
House Champagne.....	\$5.50

## *Cash Bar*

Call.....	\$5.50
Premium.....	\$6.00
House Wine.....	\$5.50
Domestic Beer.....	\$4.25
Premium Beer.....	\$5.00
Cordials.....	\$6.75
Sodas.....	\$2.25
House Champagne.....	\$6.00

## 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 per hour per bartender 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.

All items are subject to 20% service charge and 6.75% sales tax.  
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# AUDIO VISUAL EQUIPMENT MENU

All prices are per day charge

## Popular AV Packages

Overhead Projector (Includes screen/markers/transparency film/cart)	\$95.00
35mm Slide Package (Includes screen/remote control/cart)	\$100.00
LCD Projector (Includes screen/applicable cabling)	\$285.00
TV/Video Display (Includes VHS Videocassette Player/cart/cabling)	\$165.00
JBL Powered Speaker System (Includes 2 speakers, stands and microphone)	\$250.00

## Audio

Desk or Floor Microphone Stands	\$5.00
Podium Microphone	\$35.00
Wireless Handheld Microphone	\$145.00
Wireless Lavalier Microphone	\$75.00
(Required when using more than one microphone)	
Portable Stereo CD/Radio Combo	\$55.00
5-Disc CD Changer	\$55.00
Cassette Deck	\$55.00
Personal Cassette Player	\$35.00

## Communications/Teleconferencing

Telephone/line	\$65.00
Conference Speakerphone	\$75.00
Fax Machine	\$75.00
Video Conferencing	Call for quote

## Standard AV Equipment

Tripod Easel	\$8.00
Post-it Pad Flipchart Paper	\$45.00
Portable Whiteboard (with markers & eraser)	\$35.00
Wireless Remote Mouse	\$45.00
Laser Pointer	\$25.00
Extension Cord	\$10.00
Power Strip	\$5.00
Laptop PC	Start at \$250.00
A/V Cart	\$15.00
A/V Technician Labor (per hour charge, 4 hour minimum)	\$72.00

## Projectors

Standard Overhead	\$50.00
35 mm Slide (with wireless remote control)	\$70.00
LCD (PowerPoint/Video)	\$250.00

Elmo Document Camera/Visual Presenter \$120.00

## Video

27" Monitor	\$100.00
VHS Cassette Player/Recorder	\$45.00
DVD Player	\$75.00
Flipchart with Markers and pads	\$40.00
Post it Pad Flipchart w/Markers and Pens	\$65.00

All items are subject to 20% service charge and 6.75% sales tax.  
All menu items, charges and tax are subject to change without notice.