

# 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 24% 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>\$4.50 per Guest / \$46.00 per Gallon</b>
Freshly Brewed Regular and Decaffeinated Coffee with Assorted Teas and Variety of Flavored Syrups, Milk, Half and Half, Almond Milk, Whipped Cream, Sugar Cubes, Cinnamon Sticks and Rock Candy Stirrers	
<b>With Mid-Day Refresh</b>	<b>\$7.00 per Guest</b>
<b>All Day Refresh</b>	<b>\$8.00 per Guest</b>
<b>Freshly Brewed China Black Iced Tea</b>	<b>\$35.00 per Gallon</b>
<b>Assorted Soft Drinks</b>	<b>\$3.00 Each</b>
<b>Bottled Waters</b>	<b>\$3.00 Each</b>
<b>Individually Bottled Juices</b>	<b>\$4.25 Each</b>
<b>Iced Tea or Lemonade</b>	<b>\$2.75 per Guest / \$36.00 per Gallon</b>
<b>Infused Flavored Waters</b>	<b>\$27.00 per Gallon</b>
Strawberry-Mint, Cucumber-Honeydew	
<b>Whole, 2%, Skim Milk, or Almond Milk</b>	<b>\$10.00 per Quart</b>



<b>Assortment of Freshly Baked New York style Bagels with Regular and Light Cream Cheese, Jams and Peanut Butter</b>	<b>\$30.00 per Dozen</b>
<b>Assorted Miniature Bagels with Regular and Light Cream Cheese, Jams and Peanut Butter</b>	<b>\$24.00 per Dozen</b>
<b>Assorted Miniature Muffins</b>	<b>\$21.00 per Dozen</b>
<b>Freshly Baked Muffins, Danish and Croissants</b>	<b>\$37.00 per Dozen</b>
<b>Coffee Cakes and Specialty Breakfast Breads</b>	<b>\$33.00 per Dozen</b>
<b>Oversized Cinnamon Rolls with Vanilla Bean Icing</b>	<b>\$37.00 per Dozen</b>
<b>Assorted Brownies</b>	<b>\$30.00 per Dozen</b>
<b>Variety of House-Baked Cookies</b>	<b>\$20.00 per Dozen</b>

## MID-MORNING SNACKS

<b>Assorted Yogurts (Traditional, Low Fat and Greek)</b>	<b>\$3.75 Each*</b>
<b>Assorted Granola Bars</b>	<b>\$2.50 Each*</b>
<b>Planters Snack Mix with Peanuts and Chocolate</b>	<b>\$2.50 Each*</b>
<b>Granola Parfait Station</b>	<b>\$7.50 per Guest</b>
Granola served with Assorted Yogurts, Sun Dried Fruit, Banana Chips, Nuts, Seasonal Berries, served with Assorted Miniature Muffins	
<b>Sliced Fresh Fruit with Seasonal Berries</b>	<b>\$6.00 per Guest</b>
<b>Individually Wrapped Miniature Cheeses</b>	<b>\$22.00 per Dozen</b>
<b>Whole Fresh Seasonal Fruit</b>	<b>\$28.00 per Dozen</b>
<b>Granola</b>	<b>\$21.00 per Pound</b>
<b>Hard Boiled Eggs</b>	<b>\$21.00 per Dozen</b>
<b>Chocolate Covered Strawberries</b>	<b>\$32.00 per Dozen</b>
<b>Buckeyes</b>	<b>\$22.00 per Dozen</b>

\* Items that can be purchased on consumption

## AFTERNOON SNACKS

<b>Assorted Bags of Chips and Pretzels</b>	<b>\$2.50 Each*</b>
<b>Chex Mix</b>	<b>\$2.50 Each*</b>
<b>Assorted Candy Bars</b>	<b>\$2.75 Each*</b>
<b>Mixed Nuts (Serves 20 per pound)</b>	<b>\$32.00 per Pound</b>
<b>Spicy Trail Mix (Serves 20 per pound)</b>	<b>\$16.00 per Pound</b>
<b>Sweet Snack Mix with Dried Fruit and Chocolate</b>	<b>\$16.00 per Pound</b>
<b>Grilled Spiced-Rub Pita</b> Served with Roasted Garlic Hummus and Tomato Tapenade	<b>\$7.00 per Guest</b>
<b>Tortilla Chips and Dips</b> Served with Salsa and Guacamole	<b>\$7.00 per Guest</b>
<b>Novelty Ice Cream Bars</b>	<b>\$4.25 per Guest</b>
<b>Warm Mesquite and Plain Kettle Chips</b> with Ranch Dip and Bacon-Onion Dip	<b>\$7.00 per Guest</b>
<b>Large Sheet Pan Pizza 16"x24"</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

**\$17.00 per Guest**

Freshly Baked Miniature Muffins, Croissants and Miniature Bagels served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries and Hard Boiled Eggs. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Continental Variety

**\$17.00 per Guest**

A Variety of Miniature Bagels and Coffee Cake served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries and Yogurts. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Minimum 25 Guests

### Brutus Buckeye Breakfast Buffet

**\$29.00 per Guest**

Choice of Two Breakfast Bakeries (see selections below) served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries. Your choice of Eggs (see selections below), Country Sausage Links, Apple Wood-Smoked Bacon, Scalloped Potatoes, French Toast Crème Brulee, Sausage Gravy and Buttermilk Biscuits, Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Smart Start

**\$25.00 per Guest**

Assorted Low Fat Miniature Muffins, Ripened Bananas, Sliced Fruit with Seasonal Berries and a Variety of Yogurts with Granola. Individually Wrapped Miniature Cheese, Hard Boiled Eggs, House-Smoked Salmon with Miniature Bagels and Condiments. Warm Oatmeal with Assorted Toppings. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Latin Sunrise

**\$25.00 per Guest**

Sliced Fruit with Seasonal Berries. Scrambled Eggs with Warm Flour Tortillas, Shredded Cheddar Cheese, Scallions, Pico de Gallo, and Guacamole. Spicy Chorizo Sausage Links, Hash Brown Potatoes Topped with Pepper Jack Cheese, Dulce de Leche Bread Pudding with Crème Anglaise. Freshly Baked Buttermilk Biscuits with Whipped Butter, and Jams. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Classic Beginning

**\$23.00 per Guest**

Choice of Three Breakfast Bakeries (see selections below) served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries. Your choice of Eggs (see selections below), Country Sausage Links, Hickory-Smoked Bacon and Sliced Redskin Potatoes with Caramelized Onions. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

### Egg Selections:

Freshly Scrambled

Quiche with Kielbasa, Peppers and Onions

Tomato Basil Egg Strata

Eggs Benedict

Broccoli and Bacon Egg Strata

Sausage and Cheese Egg Bake

Vegetarian Quiche

### Breakfast Bakery Selections:

Miniature Muffins

Croissants

Danish Pastries

Bagels

Buttermilk Biscuits

Coffee Cake

## *BREAKFAST STATIONS*

Fee of \$100 per Hour, per Chef, Maximum of Two Hours

### **Chef Attended Omelet Station**

**\$10 per Guest**

Made to Order with Assorted Toppings: Ham, Bell Peppers, Sautéed Mushrooms, Tomatoes, Scallions, Cheddar Cheese and Bacon

### **Waffle Station**

**\$8 per Guest**

Freshly Made Waffles served with Syrup, Whipped Cream, Berries, Butter, Candied Pecans and Chocolate Chips



## THEMED BREAKS

Served for Maximum of One Hour

### Salty and Sweet

**\$14.00 per Guest**

Smart Food Popcorn, BBQ Kettle Chips, Pretzel Brownie Bites, Chex Mix, Vegetable Crudités with Sunflower Seeds and Creamy Ranch Dip, Chipped Cheese with Sliced Bread and Crackers

### Spice Nation

**\$14.00 per Guest**

Cajun Spiced Walnuts and Caramelized Pecans, Whole Strawberries with Spiced Chocolate Sauce, Trail Mix, Apple Spiced Mini Muffins and Lemon Cake Offered with Iced Tea

### Healthy Bites

**\$14.00 per Guest**

Dark and White Chocolate Dipped Strawberries, Mixed Berry Tarts, Individual Bags of Pretzels, Crisp Green Asparagus, Broccoli, Carrot Bites with Roasted Garlic Hummus, Assorted Yogurts

### Crisp and Crunchy

**\$14.00 per Guest**

Classic Rice Krispy Treats, 7-Layer Bars, Miss Vickie's Potato Chips, Corn Tortilla Chips with Guacamole and Citrus Infused Water

### Stay Alert

**\$13.00 per Guest**

Sweet Red Delicious, Tart Green Granny Smith Apples, Ripe Bananas, Petite Bunches of Red Seedless Grapes, Bowls of Mixed Berries, a Variety of Protein Bars, Granola Bars and Planters Snack Mix with Peanuts and Chocolate

### Feast of the Senses

**\$13.00 per Guest**

Kettle Popcorn in the following flavors: Cheddar Cheese, Movie Theatre White Buttered, Spicy Jalapeno and Parmesan Garlic. Assorted Chocolate Truffles, Salted Premium Gourmet Nuts, Sweet Snack Mix with Dried Fruit and Chocolate, Red Velvet Cake with Cream Cheese Frosting, Chilled Masala Chai, Iced Tea

### Mediterranean Break

**\$12.00 per Guest**

Roasted Garlic Hummus with Spice Rubbed Grilled Pita, Sliced Brie, Swiss Cheese Morsels, Sliced Ciabatta Bread with Lavosh, Sweet Basil Pesto and Sun Dried Tomato Marinated Artichokes, Mixed Greek Olive Salad, Sliced Pepperoni, Pepperoncini

### Sweet Treats

**\$11.00 per Guest**

Lemon, Chocolate, Raspberry and Carrot Cakes, Assorted Macaroons and Petite Cookies

### Young at Heart

**\$11.00 per Guest**

Double Stuffed and Golden Oreos Chocolate Dipped and Decorated with a Variety of Sweet Treats, Granny Smith Apple Wedges with Caramel Sauce, Peanut Butter Granola Bites and Petite Strawberry Banana Smoothies

## PLATED LUNCH SALAD SELECTIONS

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### *SALAD*

#### **Blackwell Salad (GF, Veg)**

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

#### **Caesar Salad**

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

#### **Chopped Salad**

Romaine Lettuce served with Bacon, Crumbled Blue Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing

#### **Greek Salad (Veg)**

Romaine Lettuce served with Cucumber, Grape Tomato, Red Onion, Feta Cheese, Pita Croutons and an Oregano Red Wine Vinaigrette

#### **Buckeye Salad (GF)**

Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with a Maple Dijon Vinaigrette

#### **Cherry Almond Salad (GF, Veg)**

Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with a Creamy Mango Dressing

*PLATED LUNCH  
DESSERT SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

**Dark Chocolate Cake**

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

**New York Style Cheesecake**

Rich and Creamy, Graham Cracker Crust and Finished with Berries

**Banana Chocolate Chip Cake**

Layers of Moist Cake, Brown Butter Cream Cheese Icing

**Lemon Raspberry Cake**

Lemon Cake, Raspberry Jam, Lemon Mousse, Graham Cracker Crust, Finished with White Chocolate

**Tiramisu**

Espresso Dipped Ladyfingers with Mascarpone Mousse, Dusted with Cocoa

**Angel Food Cake with Berries**

Light Angel Food Cake, Whipped Cream, Macerated Berries

**Triple Chocolate Mousse Cake**

Dark Chocolate Cake, Milk Chocolate and White Chocolate Mousses

**\*Desserts with Dietary Restrictions Upon Request**

## PLATED LUNCH ENTRÉE SELECTIONS

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### *BEEF*

**Grilled Beef Sirloin (GF)** **\$39.00 per Guest**  
Char Grilled 7 oz Steak, Wild Mushroom Ragout, Roasted Grape Tomatoes, Broccoli,  
Spinach Alfredo Stuffed Baked Potato, Demi-Glace

**BBQ Braised Beef** **\$31.00 per Guest**  
Tender Pulled Beef atop Toasted Cuban Bread Served with Poblano-Smoked Cheddar Smashed Potatoes, Roasted Onion,  
Carrots and Celery and topped with Red Pepper Pico De Gallo

### *CHICKEN*

**Roasted Lemon and Rosemary Brined Chicken Breast (GF)** **\$32.00 per Guest**  
Brined and Roasted Served Alongside Black Bean and Rice Pilaf, Asparagus, Roasted Vegetables  
and Red Pepper Veloute Garnished with a Roasted Yellow Pepper Salad

**Chicken Italy** **\$32.00 per Guest**  
Roasted Chicken with Goat Cheese Ravioli, Braised Cabbage with Pancetta, Asparagus,  
Tomato Relish and Topped with Parmesan Cheese

**Chicken Romano** **\$32.00 per Guest**  
Garlic Romano Cheese Crumb Crusted Chicken with Marinara, Mozzarella, Pesto Parmesan  
Roasted Potatoes, Green Beans, Tomatoes and Carrots

**Tennessee Hot Chicken** **\$32.00 per Guest**  
Sweet and Spicy Glazed Chicken Served with Smoked Gouda Cavatappi Macaroni and Cheese  
Sweet Pickles and Broccoli

### *FISH*

**Grilled Atlantic Salmon (GF)** **\$35.00 per Guest**  
Served with Roasted Garlic and Dill Smashed Potatoes, Olive Infused Tomato Ragout,  
Wilted Greens and an Artichoke Sundried Tomato Relish

## PLATED LUNCH ENTRÉE SALAD SELECTIONS

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

<p><b>Blackwell Salad (GF, Veg)</b> Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p><b>\$15.00 per Guest</b>  <i>Add \$7.00 per Guest</i></p>
<p><b>Classic Caesar</b> Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p><b>\$15.00 per Guest</b>  <i>Add \$7.00 per Guest</i></p>
<p><b>Chopped Salad</b> Romaine Lettuce served with Bacon, Crumbled Blue Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p><b>\$15.00 per Guest</b>  <i>Add \$7.00 per Guest</i></p>
<p><b>Greek Salad (Veg)</b> Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p><b>\$15.00 per Guest</b>  <i>Add \$7.00 per Guest</i></p>
<p><b>Buckeye Salad (GF)</b> Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with a Maple Dijon Vinaigrette <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p><b>\$15.00 per Guest</b>  <i>Add \$7.00 per Guest</i></p>
<p><b>Cherry Almond Salad (GF, Veg)</b> Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with a Creamy Mango Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p><b>\$15.00 per Guest</b>  <i>Add \$7.00 per Guest</i></p>

## GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

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

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

(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### Manhattan Deli

**\$36.00 per Guest**

Tomato Basil Soup (GF, Veg)  
Crisp Broccoli Slaw, Cabbage, Julienne Vegetables, Dried Cranberries, Citrus Vinaigrette (GF, Veg)  
Crisp Romaine Lettuce, Tomato, Garlic Croutons, Crumbled Blue Cheese, Bacon, Red Onion, Assorted Dressings  
Roast Turkey Breast (GF)  
Smoked Sugar Glazed Ham (GF)  
Genoa Style Salami and Spicy Capicola (GF)  
Yellow Cheddar, Pepper Jack and Swiss Cheeses (GF, Veg)  
Relishes, Condiments, Assorted Hinged Rolls  
Ranch Kettle Chips (Veg)  
Artisan Crafted Warm Bread Pudding, Brownies, House Baked Cookies

### Jersey Deli Sandwich Express

**\$38.00 per Guest**

Creamy Steak and Ale Chowder  
Mixed Greens with Assorted Dressings and Toppings  
Loaded Baked Potato Salad with Bacon, Scallions and Cheddar (GF)  
Warm Grilled Bacon and Cheddar Panini with Sliced Tomato  
Roasted Turkey, Tomato, Greens, Dijonnaise, and White Cheddar Cheese on a Cuban Roll  
Classic Tuna Salad with Petite Croissants  
Flatbread Lavosh Roll Up, Grilled Vegetable, Garlic Herb Cheese, Sprouts, Olives, Tomato (Veg)  
7-Layer Bars, Lemon Bars

### Tex-Mex

**\$38.00 per Guest**

Beef and Bean Cilantro Chili, Sour Cream, Scallions, Cheddar-Jack, and Tortilla Chips (GF)  
Tomato, Chic-Pea and Roasted Corn Salad, Cilantro Lime Vinaigrette, Oaxaca Cheese (GF, Veg)  
Romaine Hearts with Pepper Jack Cheese, Cucumber, Tomato and Chipotle Ranch Dressing (GF, Veg)  
Grilled Flank Steak Chimichurri with Peppers and Onions, Soft Flour Tortillas, Tomato Salsa, Guacamole, Chipotle Crema,  
Fire Roasted Tomato Cilantro Rice (GF)  
Cumin Rubbed Chicken Breast, Black Bean Salsa, Queso Fresco, Poblano-Jalapeno Cream Drizzle (GF)  
Roasted Mushrooms, Red Onions, Green Beans, Squash, Peppers (GF, Veg)  
Key Lime Pie, Cinnamon Sugar Stuffed Churros with Chocolate Sauce

### Asian Escape

**\$38.00 per Guest**

Sno Pea, Napa and Sweet Pepper Slaw with Sambal-Sesame Vinaigrette (Veg)  
Vegetable Egg Rolls, Dipping Sauce (Veg)  
Pineapple Mango Salad Garnished with Kiwi, Strawberries and Mint (GF, Veg)  
Miso Glazed Salmon, Teriyaki Sauce, White Rice, Asparagus Garnish  
Sweet and Spicy Vegetable Lomein with Tofu and Mixed Vegetables (Veg)  
Sweet and Sour Chicken with Peppers, Pineapple and a Pineapple Ginger Sweet and Sour Sauce  
Soy Sauce, Sriracha  
Coconut Cake, White Chocolate Macadamia Nut Cookies

## GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

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

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

(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### Middle East Influence

**\$38.00 per Guest**

Fattoush Salad with Romaine Lettuce, Tomato, Cucumber, Radish and Green Onion (Veg)

Served with Pita Croutons and Minted Citrus Vinaigrette on the Side

Falafel and Hummus (Veg)

Seared Salmon with Curried Cauliflower Puree and Wilted Greens (GF)

Beef and Lamb Gyros with Pita, Shredded Lettuce, Tomato and Tzatziki

Rice and Lentil Pilaf with Eggplant and Tomato Stew (GF, Veg)

Baklava, Fig and Pistachio Cookies

### Gastro Pub

**\$37.00 per Guest**

Red Pepper and Gouda Bisque (Veg)

Mixed Greens with Bacon, Cheddar-Jack Cheese, Tomatoes, Croutons, Sriracha Ranch and Balsamic Vinaigrette

Pineapple and Vegetable Slaw with Sweet and Spicy Dressing (GF, Veg)

Kettle Chips and Warm Pretzels with Beer Cheese Dip (Veg)

Cheeseburger Slider on Hawaiian Rolls with White Cheddar, Bacon, Tomato and Scallion Aioli

Roasted Chicken with Honey Mustard Supreme, Wilted Greens and Roasted Tomatoes (GF)

Turtle Cheesecake, Cinnamon Sugar Donut Holes with Dulce de Leche

### Fountain of Youth Buffet

**\$37.00 per Guest**

Tomato Basil Soup (GF, Veg) with Cheesy Garlic Bread (Veg)

Fruit Salad (GF, Veg)

Vegetable Crudite with Ranch Dip (GF, Veg)

Pepperoni Flatbread Pizzas

Beef Corn Dogs with Ketchup and Mustard

Chicken Tenders with Assorted Dipping Sauces

Macaroni and Cheese

Peanut Butter Cookies Filled with Strawberry Jam, Novelty Ice Cream Bars

### East Coast Buffet

**\$37.00 per Guest**

New England Clam Chowder

Mixed Greens with Assorted Dressings and Toppings (GF, Veg)

Roasted Potatoes with Parmesan Garlic Cream Sauce (Veg)

Batter Fried Cod with Tartar Sauce, Lemon Accents

Roasted Chicken, Tomato Caper Ragout, Asparagus (GF)

Seasonal Vegetable Medley (GF, Veg)

Chocolate Cake, New York Style Cheesecake

## GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

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

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

(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### BBQ Picnic

**\$36.00 per Guest**

Macaroni Salad  
Creamy Coleslaw (GF, Veg)  
Pickle Spears (GF, Veg)  
Southwest Grilled Sirloin Steak with Steak Sauce and Corn Relish (GF)  
BBQ Roasted Chicken with Peach Salsa (GF)  
Buttermilk Smashed Potatoes (GF, Veg)  
Green Beans with Peppers and Onions (GF, Veg)  
Lemon Meringue Pie, Carrot Cake

### Mangia

**\$36.00 per Guest**

Tuscan White Bean and Fennel Soup (GF,Veg)  
Caesar Salad with Crouton, Tomato, Parmesan  
Antipasti Grilled Vegetables, Ciligiene, Sundried Tomatoes, Shaved Salami, Pepperoni, Giadarnia (GF)  
Baked Lasagna, Garlic Ricotta, Grated Parmesan, Italian Sausage Bolognese  
Roasted Balsamic Chicken Thighs, Roasted Vegetables, Portobello, Truffle Cream (GF)  
Mushroom and Truffle Alfredo Flatbread with Parmesan, Mozzarella and Herbs (Veg)  
Tiramisu, Lemon Cake

### Buckeye Nation "Tailgate"

**\$36.00 per Guest**

Mixed Greens with Assorted Dressings and Toppings  
Diced Fruit Salad (GF, Veg)  
Pulled Chipotle Braised Pork Sandwiches on Petite White Rolls  
Monterey Ranch Chicken and Pepper-Jack Whole-Wheat Sliders  
BBQ Kettle Chips (Veg)  
Broccoli, Cauliflower and Red Bell Peppers (GF, Veg)  
Classic Ohio Buckeyes, Assorted Dessert Bars



### Cold Hors d'oeuvres

Order Increments of 25

- Truffle Deviled Eggs with Maple Bacon (GF)
- Blackened Beef Tenderloin, Horseradish Mousse, Onion Jam, Red Pepper Relish on Rye
- Tropical Fruit and Berry Skewers brushed with Vanilla Caramel (Veg, GF)
- Spicy Crab Avocado Toast
- Margherita Sweet Pepper Shrimp Skewer (GF)
- Antipasto Skewer with Pepperoni, Olive, Grilled Vegetables and Smoked Gouda (GF)
- Teriyaki Chicken Salad on Endive with Toasted Cashews
- Petite Smoked Salmon Slider with Hard Boiled Egg, Red Onion, Herb Cheese on Pretzel Roll
- Buffalo Chicken Salad Filo Cup with Blue Cheese Crumbles and Celery Hearts
- Petit Poached Pear with Goat Cheese Mousse and Candied Pecan (Veg)
- Balsamic Tomato Chutney and Smoked Feta Bruschetta (Veg)
- Bacon and Roasted Brussel Sprout Bruschetta with Garlic Herb Cheese
- Heirloom Tomato and Mozzarella Skewer (GF, Veg)
- Tex-Mex Bruschetta with Chimichurri, Pico de Gallo, Avocado and Goat Cheese (Veg)
- California Filo Cup with Turkey, Bacon, Avocado, Tomato, Sriracha Ranch Aioli
- Apple and Gorgonzola Crostini (Veg)

**\$135 per 25 Pieces**

### Hot Hors d'oeuvres

Order Increments of 25

- Seared Crab Cakes with Remoulade
- Warm Mushroom Duxelle Profiteroles (Veg)
- Crisp Artichoke Heart and Goat Cheese Fritter (Veg)
- Fried Boursin Cheese Stuffed Mushrooms (Veg)
- Brie en croute with Raspberry (Veg)
- Shrimp Scampi and Kielbasa Skewer (GF)
- Panko Crusted Fried Shrimp with Chili Aioli
- Beef and Gorgonzola Wrapped with Bacon
- Crisp Battered Chicken Tenders with Chipotle Ranch
- Vegetable Spring Roll with Orange Soy (Veg)
- Burgers with Sweet Pickle and Blackwell Aioli
- Swedish Meatballs
- Falafel Fritters with Minted Cucumber Yogurt (Veg)
- Ranch Chicken Sliders

**\$130 per 25 Pieces**



(Minimum 25 Guests. One Hour Maximum.)

<b>Jumbo Shrimp Display</b> Fresh Cut Lemon Wedges, Tabasco, Cocktail and Remoulade Sauces	<b>\$125 per 25 Pieces</b>
<b>Antipasto Display</b> Assorted Herb Grilled Vegetables, Olive Salad, Shaved Italian Meats, Fresh Mozzarella Cheese, Ciabatta Bread and Roasted Garlic Hummus	<b>\$9.50 per Guest</b>
<b>Bruschetta Table</b> Baskets of Sliced Baguette, Crackers and Lavosh with Olive Salad, Sun Dried Tomato Tapenade and Roasted Garlic Hummus	<b>\$9.00 per Guest</b>
<b>Artisan Cheeses</b> Variety of Cheeses Served with Candied Nuts and Berries, Assorted Breads and Crackers	<b>\$8.00 per Guest</b>
<b>Sliced Fruit Display</b> Elegantly Displayed Pineapple, Cantaloupe, Honeydew, Seedless Grapes and Seasonal Berries	<b>\$6.00 per Guest</b>
<b>Fresh Crudité Display</b> Served with Ranch Dip and Roasted Garlic Hummus	<b>\$5.50 per Guest</b>

## THE CARVING STATION

Fee of \$100 per Hour, per Chef, Maximum of Two Hours

<b>Prime Rib</b> Roasted with Garlic, Rosemary and Black Pepper Served with Demi-Glace, Horseradish Cream Sauce and Hinged Silver Dinner Rolls <i>Serves Approximately 50 Guests</i>	<b>\$425</b>
<b>Beef Brisket Tacos</b> Slow-Roasted and Glazed with Chimichurri Sauce. Served with Guacamole, Salsa, Sour Cream, Cheese and Flour Tortillas <i>Serves Approximately 40 Guests</i>	<b>\$250</b>
<b>Whole Roasted Turkey Breast</b> Smoked and Roasted Served with Cranberry Relish, Assortment of Mustards, Blackwell Aioli and Hinged Silver Dollar Rolls <i>Serves Approximately 40 Guests</i>	<b>\$225</b>
<b>Honey Glazed Boneless Ham</b> Smoked Slow Roasted and served with Spicy Mustard, Mayonnaise and Hinged Silver Dollar Rolls <i>Serves Approximately 50 Guests</i>	<b>\$200</b>
<b>Smoked BBQ Glazed Salmon Fillet with Candied Pecan Crust</b> Served with Roasted Corn Relish and Pickled Slaw <i>Serves Approximately 15 Guests</i>	<b>\$175</b>

*DESSERT DISPLAYS*

Served for Maximum of One Hour

**Ice Cream Parlor**

Selection of Ice Creams, Whipped Cream, Hot Fudge, Warm Caramel Sauce, Cherries, Sprinkles, Crushed Peanuts, Reese's Pieces, Crushed Butterfinger Bars and Toffee Chips

**\$11.50 per Guest**

**Chocolate Dipped Oreo Station**

Double Stuffed and Golden Oreos Chocolate Dipped and Decorated with a Variety of Sweet Treats

**\$7.00 per Guest**

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

## *SALAD*

### **Blackwell Salad (GF, Veg)**

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

### **Caesar Salad**

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

### **Chopped Salad**

Romaine Lettuce served with Bacon, Crumbled Blue Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing

### **Greek Salad (Veg)**

Romaine Lettuce served with Cucumber, Grape Tomato, Red Onion, Feta Cheese, Pita Croutons and an Oregano Red Wine Vinaigrette

### **Buckeye Salad (GF)**

Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with a Maple Dijon Vinaigrette

### **Cherry Almond Salad (GF, Veg)**

Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with a Creamy Mango Dressing

## *PLATED DESSERT SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### **Dark Chocolate Cake**

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

### **New York Style Cheesecake**

Rich and Creamy, Graham Cracker Crust and Finished with Berries

### **Banana Chocolate Chip Cake**

Layers of Moist Cake, Brown Butter Cream Cheese Icing

### **Lemon Raspberry Cake**

Lemon Cake, Raspberry Jam, Lemon Mousse, Graham Cracker Crust, Finished with White Chocolate

### **Tiramisu**

Espresso Dipped Ladyfingers with Mascarpone Mousse, Dusted with Cocoa

### **Angel Food Cake with Berries**

Light Angel Food Cake, Whipped Cream, Macerated Berries

### **Triple Chocolate Mousse Cake**

Dark Chocolate Cake, Milk Chocolate and White Chocolate Mousses

### **\*Desserts with Dietary Restrictions Upon Request**

*PLATED DINNER  
ENTRÉE SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

*BEEF*

- Grilled Beef Filet (GF)** **\$58.00 per Guest**  
Char Grilled 7 oz Filet on a Bed of Herb Cheese Smashed Potatoes and Wilted Greens Served  
With Asparagus, Red Wine Horseradish Supreme and Topped with Roasted Sweet Corn Succotash
- Philly Inspired Grilled Beef Filet** **\$58.00 per Guest**  
Char Grilled 7 oz Filet Topped with Caramelized Onions, Peppers and Shredded  
Provolone Cheese on a Roasted Garlic Crostini Served with Asparagus, Mixed Vegetables,  
Parmesan Cheese Tarragon Béchamel and Roasted Redskin Potatoes
- Grilled Beef Sirloin (GF)** **\$48.00 per Guest**  
Char Grilled 7 oz Steak, Wild Mushroom Ragout, Roasted Grape Tomatoes, Broccoli,  
Spinach Alfredo Stuffed Baked Potato, Demi-Glace

*CHICKEN*

- Honey Mustard Chicken (GF)** **\$45.00 per Guest**  
Stuffed with Swiss Cheese and Glazed with Honey Mustard Served with a Pale Ale Supreme,  
Smoked Sun-dried Tomato and Italian Sausage Risotto and Haricot Vert
- Roasted Lemon and Rosemary Brined Chicken Breast (GF)** **\$43.00 per Guest**  
Brined and Roasted Served Alongside Black Bean and Rice Pilaf, Asparagus, Roasted Vegetables  
and Red Pepper Veloute Garnished with a Roasted Yellow Pepper Salad
- Chicken Italy** **\$43.00 per Guest**  
Roasted Chicken with Goat Cheese Ravioli, Braised Cabbage with Pancetta, Asparagus,  
Tomato Relish and Topped with Parmesan Cheese
- Chicken Romano** **\$43.00 per Guest**  
Garlic Romano Cheese Crumb Crusted Chicken with Marinara, Mozzarella, Pesto Parmesan  
Roasted Potatoes, Green Beans, Tomatoes and Carrots
- Beer Brined Roasted Chicken** **\$43.00 per Guest**  
Beer Brined Roasted Chicken Breasts on a Bed of Smoked Gouda Cavatappi Macaroni and Cheese  
Served with Asparagus, Mixed Vegetables and Topped with a Tomato and Roasted Red Bell Pepper Relish

*PLATED DINNER  
ENTRÉE SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread  
with Butter, Crimson Cup Gourmet Coffees and Hot Teas  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

*FISH*

**Grilled Atlantic Salmon (GF)** **\$45.00 per Guest**  
Served with Roasted Garlic and Dill Smashed Potatoes, Olive Infused Tomato Ragout,  
Wilted Greens and an Artichoke Sundried Tomato Relish

*DUETS*

**Beef Filet and Lemon Dill Seared Salmon (GF)** **\$60.00 per Guest**  
Served with Buttermilk Smashed Potatoes, Asparagus, Mixed Vegetables, Demi-Glace  
And a Sun-Dried Tomato and Artichoke Salad

**Beef Sirloin and Chimichurri Grilled Salmon (GF)** **\$58.00 per Guest**  
Served with Cilantro Lime Rice, Haricot Vert, Mixed Vegetables and a Smoked Cumin  
Tomato Cream Sauce

**Balsamic Beef Sirloin and Pesto Roasted Chicken (GF)** **\$55.00 per Guest**  
Served over Marinara with Parmesan Cheese, Roasted Potatoes, Broccoli Florets and  
Topped with a Tomato Basil Relish

**Beer Brined Roasted Chicken and Maple Smoked Salmon** **\$55.00 per Guest**  
Served with Creamy Potatoes Au Gratin, Asparagus, Rosemary Béchamel, and  
Topped with Roasted Corn and Poblano Pepper Salad



## GRAND 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 Lunch Buffets.  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### Manhattan Deli

**\$43.00 per Guest**

Tomato Basil Soup (GF, Veg)  
Crisp Broccoli Slaw, Cabbage, Julienne Vegetables, Dried Cranberries, Citrus Vinaigrette (GF, Veg)  
Crisp Romaine Lettuce, Tomato, Garlic Croutons, Crumbled Blue Cheese, Bacon, Red Onion, Assorted Dressings  
Roast Turkey Breast (GF)  
Smoked Sugar Glazed Ham (GF)  
Genoa Style Salami and Spicy Capicola (GF)  
Yellow Cheddar, Pepper Jack and Swiss Cheeses (GF, Veg)  
Relishes, Condiments, Assorted Hinged Rolls  
Ranch Kettle Chips (Veg)  
Artisan Crafted Warm Bread Pudding, Brownies, House Baked Cookies

### Jersey Deli Sandwich Express

**\$45.00 per Guest**

Creamy Steak and Ale Chowder  
Mixed Greens with Assorted Dressings and Toppings  
Loaded Baked Potato Salad with Bacon, Scallions and Cheddar (GF)  
Warm Grilled Bacon and Cheddar Panini with Sliced Tomato  
Roasted Turkey, Tomato, Greens, Dijonnaise, and White Cheddar Cheese on a Cuban Roll  
Classic Tuna Salad with Petite Croissants  
Flatbread Lavosh Roll Up, Grilled Vegetable, Garlic Herb Cheese, Sprouts, Olives, Tomato (Veg)  
7-Layer Bars, Lemon Bars

### Tex-Mex

**\$45.00 per Guest**

Beef and Bean Cilantro Chili, Sour Cream, Scallions, Cheddar-Jack, and Tortilla Chips (GF)  
Tomato, Chic-Pea and Roasted Corn Salad, Cilantro Lime Vinaigrette, Oaxaca Cheese (GF, Veg)  
Romaine Hearts with Pepper Jack Cheese, Cucumber, Tomato and Chipotle Ranch Dressing (GF, Veg)  
Grilled Flank Steak Chimichurri with Peppers and Onions, Soft Flour Tortillas, Tomato Salsa, Guacamole, Chipotle Crema,  
Fire Roasted Tomato Cilantro Rice (GF)  
Cumin Rubbed Chicken Breast, Black Bean Salsa, Queso Fresco, Poblano-Jalapeno Cream Drizzle (GF)  
Roasted Mushrooms, Red Onions, Green Beans, Squash, Peppers (GF, Veg)  
Key Lime Pie, Cinnamon Sugar Stuffed Churros with Chocolate Sauce

### Asian Escape

**\$45.00 per Guest**

Sno Pea, Napa and Sweet Pepper Slaw with Sambal-Sesame Vinaigrette (Veg)  
Vegetable Egg Rolls, Dipping Sauce (Veg)  
Pineapple Mango Salad Garnished with Kiwi, Strawberries and Mint (GF, Veg)  
Miso Glazed Salmon, Teriyaki Sauce, White Rice, Asparagus Garnish  
Sweet and Spicy Vegetable Lomein with Tofu and Mixed Vegetables (Veg)  
Sweet and Sour Chicken with Peppers, Pineapple and a Pineapple Ginger Sweet and Sour Sauce  
Soy Sauce, Sriracha  
Coconut Cake, White Chocolate Macadamia Nut Cookies

## GRAND 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 Lunch Buffets.  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### Middle East Influence

**\$45.00 per Guest**

Fattoush Salad with Romaine Lettuce, Tomato, Cucumber, Radish and Green Onion (Veg)  
Served with Pita Croutons and Minted Citrus Vinaigrette on the Side  
Falafel and Hummus (Veg)  
Seared Salmon with Curried Cauliflower Puree and Wilted Greens (GF)  
Beef and Lamb Gyros with Pita, Shredded Lettuce, Tomato and Tzatziki  
Rice and Lentil Pilaf with Eggplant and Tomato Stew (GF, Veg)  
Baklava, Fig and Pistachio Cookies

### Gastro Pub

**\$44.00 per Guest**

Red Pepper and Gouda Bisque (Veg)  
Mixed Greens with Bacon, Cheddar-Jack Cheese, Tomatoes, Croutons, Sriracha Ranch and Balsamic Vinaigrette  
Pineapple and Vegetable Slaw with Sweet and Spicy Dressing (GF, Veg)  
Kettle Chips and Warm Pretzels with Beer Cheese Dip (Veg)  
Cheeseburger Slider on Hawaiian Rolls with White Cheddar, Bacon, Tomato and Scallion Aioli  
Roasted Chicken with Honey Mustard Supreme, Wilted Greens and Roasted Tomatoes (GF)  
Turtle Cheesecake, Cinnamon Sugar Donut Holes with Dulce de Leche

### Fountain of Youth Buffet

**\$44.00 per Guest**

Tomato Basil Soup (GF, Veg) with Cheesy Garlic Bread (Veg)  
Fruit Salad (GF, Veg)  
Vegetable Crudite with Ranch Dip (GF, Veg)  
Pepperoni Flatbread Pizzas  
Beef Corn Dogs with Ketchup and Mustard  
Chicken Tenders with Assorted Dipping Sauces  
Macaroni and Cheese  
Peanut Butter Cookies Filled with Strawberry Jam, Novelty Ice Cream Bars

### East Coast Buffet

**\$44.00 per Guest**

New England Clam Chowder  
Mixed Greens with Assorted Dressings and Toppings (GF, Veg)  
Roasted Potatoes with Parmesan Garlic Cream Sauce (Veg)  
Batter Fried Cod with Tartar Sauce, Lemon Accents  
Roasted Chicken, Tomato Caper Ragout, Asparagus (GF)  
Seasonal Vegetable Medley (GF, Veg)  
Chocolate Cake, New York Style Cheesecake

## GRAND 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 Lunch Buffets.  
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

### **BBQ Picnic**

**\$43.00 per Guest**

Macaroni Salad  
Creamy Coleslaw (GF, Veg)  
Pickle Spears (GF, Veg)  
Southwest Grilled Sirloin Steak with Steak Sauce and Corn Relish (GF)  
BBQ Roasted Chicken with Peach Salsa (GF)  
Buttermilk Smashed Potatoes (GF, Veg)  
Green Beans with Peppers and Onions (GF, Veg)  
Lemon Meringue Pie, Carrot Cake

### **Mangia**

**\$43.00 per Guest**

Tuscan White Bean and Fennel Soup (GF, Veg)  
Caesar Salad with Crouton, Tomato, Parmesan  
Antipasti Grilled Vegetables, Ciligiene, Sundried Tomatoes, Shaved Salami, Pepperoni, Giadarnia (GF)  
Baked Lasagna, Garlic Ricotta, Grated Parmesan, Italian Sausage Bolognese  
Roasted Balsamic Chicken Thighs, Roasted Vegetables, Portobello, Truffle Cream (GF)  
Mushroom and Truffle Alfredo Flatbread with Parmesan, Mozzarella and Herbs (Veg)  
Tiramisu, Lemon Cake

### **Buckeye Nation "Tailgate"**

**\$43.00 per Guest**

Mixed Greens with Assorted Dressings and Toppings  
Diced Fruit Salad (GF, Veg)  
Pulled Chipotle Braised Pork Sandwiches on Petite White Rolls  
Monterey Ranch Chicken and Pepper-Jack Whole-Wheat Sliders  
BBQ Kettle Chips (Veg)  
Broccoli, Cauliflower and Red Bell Peppers (GF, Veg)  
Classic Ohio Buckeyes, Assorted Dessert Bars

**Hosted Bar**

Call.....	\$6.00
Premium.....	\$7.00
House Wine.....	\$6.00
Domestic Beer.....	\$5.00
Premium Beer.....	\$6.00
Sodas.....	\$2.75
House Champagne.....	\$6.50

**Cash Bar**

Call.....	\$7.00
Premium.....	\$8.00
House Wine.....	\$7.00
Domestic Beer.....	\$6.00
Premium Beer.....	\$7.00
Sodas.....	\$2.75
House Champagne.....	\$7.00

**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 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.

