

BANQUET AND MEETING POLICIES

Deposits

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

Room Assignment

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

Meeting Room Set-Ups and Audio/Visual Equipment

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

Menus and Guarantees

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

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

Service Charges

A taxable service charge of 22% on the meeting room rental as well as food and beverage purchases plus all applicable state and local taxes will be added to all events and guestrooms (subject to change). For all social and wedding events a taxable service charge of 23%, plus all applicable state and local taxes, will be added to all events (subject to change) to cover additional linen selections and standard centerpiece set up. 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.

BANQUET AND MEETING POLICIES

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

BEVERAGES

Freshly Brewed Crimson Cup Coffee and Assorted Hot Regular and Herbal Teas	\$4.00 per Guest / \$40.00 per Gallon
Freshly Brewed Regular and Decaffeinated Coffee with Assorted Teas and Variety of Flavored Syrups, Milk, Half and Half, Non-Dairy Creamer, Whipped Cream, Sugar Cubes, Cinnamon Sticks and Rock Candy Stirrers	
With Mid-Day Refresh	\$6.50 per Guest
All Day Refresh	\$7.50 per Guest
Freshly Brewed China Black Iced Tea	\$33.00 per Gallon
Assorted Soft Drinks	\$2.75 Each
Bottled Waters	\$2.75 Each
Individually Bottled Juices	\$3.50 Each
Iced Tea or Lemonade	\$2.50 per Guest / \$32.00 per Gallon
Infused Flavored Waters Strawberry-Mint, Cucumber-Honeydew	\$25.00 per Gallon
Whole, 2%, Skim Milk, or Vanilla Soy Milk	\$9.00 per Quart

BAKERIES

Assortment of Freshly Baked New York style Bagels with Regular and Light Cream Cheese, Jams and Peanut Butter	\$24.50 per Dozen
Assorted Miniature Bagels with Regular and Light Cream Cheese, Jams and Peanut Butter	\$21.00 per Dozen
Freshly Baked Muffins, Danish and Croissants	\$36.00 per Dozen
House made Granola Bars	\$33.00 per Dozen
Coffee Cakes and Specialty Breakfast Breads	\$33.00 per Dozen
Assorted Biscotti	\$31.00 per Dozen
Oversized Cinnamon Rolls with Vanilla Bean Icing	\$22.00 per Dozen
Glazed Donuts	\$18.50 per Dozen
Assorted Miniature Muffins	\$21.00 per Dozen
Brownies and Blondies	\$22.00 per Dozen
Variety of Miniature Cookies	\$13.50 per Dozen
Special Occasion Cakes (Catering team can assist with flavor and décor options)	
(@16 guests) 10" Cake	\$ 40.00
(@20 guests) ¼ Sheet	\$ 50.00
(@40 guests) ½ Sheet	\$ 90.00
(@60 guests) ¾ Sheet	\$130.00
(@80 guests) Full Sheet	\$170.00

MID-MORNING SNACKS

Assorted Yogurts (Traditional, Low Fat and Greek)	\$3.75 Each*
Whole Fresh Seasonal Fruit	\$2.50 Each*
Assorted Granola Bars	\$2.50 Each*
Planters Snack Mix with Peanuts and Chocolate	\$2.50 Each*
Individually Wrapped Miniature Cheeses	\$1.75 Each*
Granola Parfait Station House-made Granola served with Assorted Yogurts, Sun Dried Fruit, Banana Chips, Nuts, Seasonal Berries, served alongside Freshly Baked Lemon Cream Scones	\$7.50 per Guest
Sliced Fresh Fruit with Seasonal Berries	\$5.75 per Guest
House-Made Granola	\$21.50 per Pound
Hard Boiled Eggs	\$19.00 per Dozen
Chocolate Covered Strawberries	\$32.00 per Dozen
Buckeyes	\$18.00 per Dozen

** Items that can be purchased on consumption*

All items are subject to 22% service charge and 7.5% sales tax. All menu items, charges and tax are subject to change without notice.

AFTERNOON SNACKS

Assorted Bags of Chips and Pretzels	\$2.00 Each*
Chex Mix	\$2.50 Each*
Assorted Candy Bars	\$2.50 Each*
Mixed Nuts (Serves 20 per pound)	\$22.50 per Pound
Spicy Trail Mix (Serves 20 per pound)	\$13.75 per Pound
Crisp Toffee Popcorn Crunch with Almonds and Peanuts (Serves 20 per pound)	\$12.25 per Pound
Grilled Spiced-Rub Pita Served with Roasted Garlic Hummus and Tomato Tapenade	\$6.00 per Guest
Freshly Fried Corn Tortilla Chips Served warm with Salsa, Queso Dip and Guacamole	\$6.75 per Guest
Warm Mesquite and Plain Kettle Chips and Pretzel Rods with Ranch Dip and Bacon-Onion Dip	\$4.75 per Guest
Chilled BLT Croissant Flatbread with Bacon, Herb Cheese, Spinach and Tomato (Serves 30)	\$45.00 Each
Large Sheet Pan Pizza 16"x24"	\$65 Cheese \$72 Pepperoni and/or Sausage \$68 Vegetarian

** Items that can be purchased on consumption*

All items are subject to 22% service charge and 7.5% sales tax. All menu items, charges and tax are subject to change without notice.

MORNING ENHANCERS

Continental Delight

\$14.00 per Guest

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

Continental Variety

\$14.00 per Guest

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

Minimum 25 Guests

Brutus Buckeye Breakfast Buffet

\$22.00 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

\$18.50 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

\$17.50 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

\$17.00 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 SANDWICHES

Grilled English Muffin Topped with Egg White, Caramelized Onion, Spinach, Yellow Cheddar and Tomato	\$3.50 Each
Petite French Croissant Filled with Scrambled Eggs and Cheddar-Jack Cheese	\$3.00 Each
Petite Sausage Slider Whole Wheat Bun, Cheddar Cheese, Pork Sausage, Sliced Tomato and Scrambled Egg Patty	\$3.50 Each
Southern Style Biscuit Buttermilk Biscuit Stacked with Shaved Smoked Ham, a Scrambled Egg Patty and American Cheese	\$3.50 Each

THEMED BREAKS

Served for Maximum of One Hour

Salty and Sweet

\$12.50 per Guest

Smart Food Popcorn, Ranch Kettle Chips, Salted Caramel Brownie Bites, Chex Mix, Vegetable Crudités with Sunflower Seeds and Chilled Creamy Spinach Artichoke Dip, Chipped Cheese with Sliced Bread and Crackers

Spice Nation

\$12.50 per Guest

Cajun Spiced Walnuts and Caramelized Pecans, Whole Strawberries with Warm Spiced Dark Chocolate Fondue, Spicy Trail Mix, Apple Spiced Mini Muffins and Lemon Poppy Seed Cake Offered with Iced Tea

Healthy Bites

\$12.50 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

\$12.50 per Guest

Chocolate Peanut Butter Rice Krispy Treats, White Chocolate Orange Bark, Miss Vickie's Potato Chips, Freshly Fried Corn Tortilla Chips with Guacamole and Citrus Infused Water

Stay Alert

\$11.50 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

\$11.50 per Guest

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

Mediterranean Break

\$10.50 per Guest

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

Cupcake Break

\$9.50 per Guest

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

PLATED LUNCH SOUP AND SALAD SELECTIONS

Entrée Selections include Choice of **One** Soup **or** Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 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

Southwest Salad (GF, Veg)

Romaine Lettuce, Grape Tomatoes, Red Onion, Sliced Cucumber, Diced Egg and Shredded Smoked Cheddar Cheese Served with a Creamy Cilantro and Poblano Pepper Dressing

SOUP

Soup of the Day

An Inspiration of Market Ingredients, Simmered and Seasoned to Perfection

Tomato Basil Soup (GF, Veg)

Roasted Tomatoes and Fresh Basil Finished with a Touch of Cream

Bacon and Potato Beer Cheese Soup (GF)

Rich and Creamy with a Touch of Smoked Bacon

PLATED LUNCH DESSERT SELECTIONS

Entrée Selections include Choice of **One** Soup **or** Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 Each)

Lemon Curd Tart

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

Mixed Berries

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

Dark Chocolate Cake

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

House-Made New York Style Cheesecake

Rich and Creamy, Graham Cracker Crust and Finished with Berries

Buckeye Tiramisu

Chocolate Espresso Dipped Ladyfingers with Peanut Butter Mascarpone Mousse

Friandise Selection

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

Strawberry Citrus Cream Puff

Oversized Cream Puff filled with Citrus Mascarpone Mousse served with Macerated Strawberries

Brownie Duet

Red Velvet Scarlet and Grey Brownie Paired with a Salted Caramel brownie Served with Whipped Cream and Berries

PLATED LUNCH ENTRÉE SELECTIONS

Entrée Selections include Choice of **One** Soup **or** Salad, **One** Dessert, Freshly Baked Bread
with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 Each)

BEEF

Grilled Beef Sirloin (GF) **\$34.00 per Guest**
Char Grilled 7 oz Steak, Wild Mushroom Ragout, Roasted Grape Tomatoes, Broccoli,
Spinach Alfredo Stuffed Baked Potato, Demi-Glace

BBQ Braised Beef **\$27.00 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) **\$28.00 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 **\$28.00 per Guest**
Roasted Chicken with Goat Cheese Ravioli, Braised Cabbage with Pancetta, Asparagus,
Tomato Relish and Topped with Parmesan Cheese

Chicken Romano **\$28.00 per Guest**
Garlic Romano Cheese Crumb Crusted Chicken with Marinara, Mozzarella, Pesto Parmesan
Roasted Potatoes, Green Beans, Tomatoes and Carrots

Tennessee Hot Chicken **\$28.00 per Guest**
Sweet and Spicy Glazed Chicken Served with Smoked Gouda Cavatappi Macaroni and Cheese
Sweet Pickles and Broccoli

FISH

Grilled Atlantic Salmon (GF) **\$30.00 per Guest**
Served with Roasted Garlic and Dill Smashed Potatoes, Olive Infused Tomato Ragout,
Wilted Greens and an Artichoke Sundried Tomato Relish

Blackened Catfish (GF) **\$27.00 per Guest**
Served with Sweet Corn Risotto, Creamy Tomato Sauce, Mixed Vegetables and Topped with a
Tomatillo Salad

PLATED LUNCH

ENTRÉE SALAD SELECTIONS

Entrée Selections include Chef's Daily Soup Inspiration and Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 Each)

<p>Blackwell Salad (GF, Veg) Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$20.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Classic Caesar Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$20.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Chopped Salad 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>\$20.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Greek Salad (Veg) Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$20.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Buckeye Salad (GF) 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>\$20.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Southwest Salad (GF, Veg) Romaine Lettuce, Grape Tomatoes, Red Onion, Sliced Cucumber, Diced Egg and Shredded Smoked Cheddar Cheese Served with a Creamy Cilantro and Poblano Pepper Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$20.00 per Guest <i>Add \$7.00 per Guest</i></p>

All items are subject to 22% service charge and 7.5% sales tax. All menu items, charges and tax are subject to change without notice.

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 \$2.75 Each, Iced Tea for \$2 Each)

Manhattan Deli

\$34.00 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, Smoked Gouda and Swiss Cheeses (GF, Veg)
Relishes, Condiments, Sliced Breads, Petite White and Wheat Rolls
Ranch Kettle Chips (Veg)
Artisan Crafted Warm Bread Pudding, Butterfinger Blondies, House Baked Cookies

Jersey Deli Sandwich Express

\$35.50 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, Boursin™ Herb, Sprouts, Olives, Tomato (Veg)
Pistachio Cannoli, Salted Caramel Brownies

Tex-Mex

\$35.50 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)
Dulce de Leche Strawberry Cheesecake, Cinnamon Sugar Stuffed Churros with Chocolate Sauce

Asian Escape

\$35.50 per Guest

Sno Pea, Napa and Sweet Pepper Slaw with Sambal-Sesame Vinaigrette (Veg)
Vegetable Egg Rolls, Dipping Sauce (Veg)
Pineapple Mango Salad (GF, Veg)
5-Spice Seared Salmon, Soy Orange Gastrique, Green Beans, White Rice
Sweet and Spicy Vegetable Lomein with Tofu, Edamame, and Mixed Vegetables (Veg)
Braised Beef Teryaki Boa Buns with Pickled Slaw
Matcha Tea and Passion Fruit Cupcakes
Coconut Lime Tartlets

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

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 Each)

Middle East Influence

\$35.50 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 Grilled Pita Wedges Served with Hummus and Tzatziki (Veg)
Seared Salmon with Curried Cauliflower Puree and Wilted Greens (GF)
Lamb Meatball and Mushroom Skewers over Julienned Vegetables
Rice and Lentil Pilaf with Eggplant and Tomato Stew (GF, Veg)
Apricot and Pistachio Rice Pudding, Baklava

Gastro Pub

\$34.50 per Guest

White Chicken Chili with Sour Cream and Scallions (GF)
Mixed Greens with Bacon, Cheddar-Jack Cheese, Tomatoes, Croutons, Sriracha Ranch and Balsamic Vinaigrette
Roasted Mushroom and Truffle Oil Salad with Feta, Grilled Peppers (GF, Veg)
Kettle Chips and Warm Pretzels with Beer Cheese Dip (Veg)
Cheeseburger Slider on Hawaiian Rolls with White Cheddar, Pancetta, Tomato and Scallion Aioli
Beer Brined Roasted Chicken with Honey Mustard Supreme
Peanut Butter Chocolate Cheesecake, Cinnamon Sugar Donut Holes with Dulce de Leche

Deep South

\$34.50 per Guest

Broccoli and Bacon Salad with Smoked Cheddar Cheese and Honey Mustard (GF)
Mixed Greens, Green Peas, Cornbread Croutons, Grape Tomatoes, Blue Cheese, Assorted Dressings
Hushpuppies (Veg)
Chicken and Rock Shrimp Jambalaya (GF)
Blackened Catfish, Creamy Tomato Sauce, Steamed Greens, Corn, Pepper and Tomato Relish (GF)
Seared Sirloin Steaks with Picante Sauce, Caramelized Onions and Carrots (GF)
Warm Peach and Pecan Cobbler, Cream Cheese Frosted Carrot Cake

East Coast Buffet

\$33.50 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

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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 \$2.75 Each, Iced Tea for \$2 Each)

BBQ Picnic

\$31.50 per Guest

Deviled Egg Potato Salad (GF, Veg)
Creamy Coleslaw (GF, Veg)
Pickle Spears (GF, Veg)
Smoked Sausage with Braised Greens, Roasted Corn Salsa and Baby Potatoes (GF)
BBQ Roasted Chicken with Baked Beans, Pickled Jalapenos and Red Onions (GF)
Macaroni and Cheese (Veg)
Green Beans with Peppers and Onions (GF, Veg)
Banana Pudding, Texas Sheet cake

Mangia

\$31.50 per Guest

Tuscan Fennel and White Bean 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, Mixed Berry Crostata

Buckeye Nation "Tailgate"

\$30.50 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, Lemon-Blueberry Bars, Chewy Chocolate Brownies

COCKTAIL HOUR

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)
- Petite Reuben Croquettes
- Shrimp Scampi and Kielbasa Skewer (GF)
- Panko Crusted Fried Shrimp with Chili Aioli
- Beef and Gorgonzola Wrapped with Bacon

\$145 per 25 Pieces

- 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

DISPLAYS

(Minimum 25 Guests. One Hour Maximum.)

Jumbo Shrimp Display Fresh Cut Lemon Wedges, Tabasco, Cocktail and Remoulade Sauces	\$125 per 25 Pieces
Antipasto Display Assorted Herb Grilled Vegetables, Olive Salad, Shaved Italian Meats, Fresh Mozzarella Cheese, Ciabatta Bread and Roasted Garlic Hummus	\$6.25 per Guest
Bruschetta Table Baskets of Sliced Baguette, Crackers and Lavosh with Olive Salad, Sun Dried Tomato Tapenade and Roasted Garlic Hummus	\$5.75 per Guest
Artisan Cheeses Variety of Artisan Cheeses with Assorted Condiments, Breads and Crackers	\$6.00 per Guest
Sliced Fruit Display Elegantly Displayed Pineapple, Cantaloupe, Honeydew, Seedless Grapes and Seasonal Berries	\$5.50 per Guest
Fresh Crudite Display Served with Ranch Dip and Roasted Garlic Hummus	\$4.50 per Guest

THE CARVING STATION

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

Prime Rib 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>	\$350
Beef Brisket Tacos Slow-Roasted and Glazed with Chimichurri Sauce. Served with Guacamole, Salsa, Sour Cream, Cheese and Flour Tortillas <i>Serves Approximately 40 Guests</i>	\$200
Whole Roasted Turkey Breast Smoked and Roasted Served with Cranberry Relish, Assortment of Mustards, Blackwell Aioli and Hinged Silver Dollar Rolls <i>Serves Approximately 40 Guests</i>	\$175
Honey Glazed Boneless Ham Smoked Slow Roasted and served with Spicy Mustard, Mayonnaise and Hinged Silver Dollar Rolls <i>Serves Approximately 50 Guests</i>	\$150
Smoked BBQ Glazed Salmon Fillet with Candied Pecan Crust Served with Roasted Corn Relish and Pickled Slaw <i>Serves Approximately 15 Guests</i>	\$135
Chicken Saltimbocca En Croute Roasted Breast of Chicken Stuffed with Ham marinated with Sage, Garlic and Lemon Wrapped in Puff Pastry and Served with Tomato Fennel Ragout <i>Serves Approximately 25 Guests</i>	\$135

DESSERT STATIONS

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, Toffee Chips and Miniature Chocolate Chip Cookies

\$10.50 per Guest

Chocolate Fondue

Chocolate with House-Made Marshmallows, Pound Cakes, Angel Food Cake, Miniature Cookies, Peanut Butter Balls, Cream Puffs, Pretzel Rods, Strawberries and Pineapple.

\$9.75 per Guest

Blackwell Signature Friandises

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

\$9.25 per Guest

Cupcake Buffet

Classic Vanilla, Chocolate Decadence, Red Velvet, and Mocha Salted Caramel

\$6.75 per Guest

Donut Decorating

Classic Donuts Served with a Variety of Toppings so Each Guest Can Create Their Own Perfect Donut Creation

\$6.75 per Guest

Chocolate Dipped Oreo Station

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

\$6.00 per Guest

PLATED DINNERS

Entrée Selections include Choice of **One** Soup **or** Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 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

Southwest Salad (GF, Veg)

Romaine Lettuce, Grape Tomatoes, Red Onion, Sliced Cucumber, Diced Egg and Shredded Smoked Cheddar Cheese Served with a Creamy Cilantro and Poblano Pepper Dressing

SOUP

Soup of the Day

An Inspiration of Market Ingredients, Simmered and Seasoned to Perfection

Tomato Basil Soup (GF, Veg)

Roasted Tomatoes and Fresh Basil Finished with a Touch of Cream

Bacon and Potato Beer Cheese Soup (GF)

Rich and Creamy with a Touch of Smoked Bacon

*PLATED DINNER
DESSERT SELECTIONS*

Entrée Selections include Choice of **One** Soup **or** Salad, **One** Dessert, Freshly Baked Bread with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 Each)

Lemon Curd Tart

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

Mixed Berries

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

Dark Chocolate Cake

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

House-Made New York Style Cheesecake

Rich and Creamy, Graham Cracker Crust and Finished with Berries

Buckeye Tiramisu

Chocolate Espresso Dipped Ladyfingers with Peanut Butter Mascarpone Mousse

Friandises Selection

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

Strawberry Citrus Cream Puff

Oversized Cream Puff filled with Citrus Mascarpone Mousse served with Macerated Strawberries

Brownie Duet

Red Velvet Scarlet and Grey Brownie Paired with a Salted Caramel brownie Served with Whipped Cream and Berries

PLATED DINNER ENTRÉE SELECTIONS

Entrée Selections include Choice of **One** Soup **or** Salad, **One** Dessert, Freshly Baked Bread
with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 Each)

BEEF

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| <p>Grilled Beef Filet (GF)
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</p> | <p>\$48.00 per Guest</p> |
| <p>Philly Inspired Grilled Beef Filet
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</p> | <p>\$48.00 per Guest</p> |
| <p>Grilled Beef Sirloin (GF)
Char Grilled 7 oz Steak, Wild Mushroom Ragout, Roasted Grape Tomatoes, Broccoli,
Spinach Alfredo Stuffed Baked Potato, Demi-Glace</p> | <p>\$39.00 per Guest</p> |

CHICKEN

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| <p>Honey Mustard Chicken (GF)
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</p> | <p>\$37.00 per Guest</p> |
| <p>Roasted Lemon and Rosemary Brined Chicken Breast (GF)
Brined and Roasted Served Alongside Black Bean and Rice Pilaf, Asparagus, Roasted Vegetables
and Red Pepper Veloute Garnished with a Roasted Yellow Pepper Salad</p> | <p>\$33.00 per Guest</p> |
| <p>Chicken Italy
Roasted Chicken with Goat Cheese Ravioli, Braised Cabbage with Pancetta, Asparagus,
Tomato Relish and Topped with Parmesan Cheese</p> | <p>\$33.00 per Guest</p> |
| <p>Chicken Romano
Garlic Romano Cheese Crumb Crusted Chicken with Marinara, Mozzarella, Pesto Parmesan
Roasted Potatoes, Green Beans, Tomatoes and Carrots</p> | <p>\$33.00 per Guest</p> |
| <p>Beer Brined Roasted Chicken
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</p> | <p>\$33.00 per Guest</p> |

PLATED DINNER ENTRÉE SELECTIONS

Entrée Selections include Choice of **One** Soup or Salad, **One** Dessert, Freshly Baked Bread
with Whipped Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$2.75 Each, Iced Tea for \$2 Each)

FISH

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| <p>Grilled Atlantic Salmon (GF)
Served with Roasted Garlic and Dill Smashed Potatoes, Olive Infused Tomato Ragout,
Wilted Greens and an Artichoke Sundried Tomato Relish</p> | <p>\$35.00 per Guest</p> |
| <p>Seared Trout with Crab Salad (GF)
Seared and Topped with Warm Crab Salad Served with Wilted Greens, Vegetable
Succotash and Lemon Cream Sauce</p> | <p>\$35.00 per Guest</p> |
| <p>Blackened Catfish (GF)
Served with Sweet Corn Risotto, Creamy Tomato Sauce, Mixed Vegetables and Topped with a
Tomatillo Salad</p> | <p>\$32.00 per Guest</p> |

DUETS

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| <p>Beef Filet and Lemon Dill Seared Salmon (GF)
Served with Buttermilk Smashed Potatoes, Asparagus, Mixed Vegetables, Demi-Glace
And a Sun-Dried Tomato and Artichoke Salad</p> | <p>\$49.00 per Guest</p> |
| <p>Beef Sirloin and Chimichurri Grilled Salmon (GF)
Served with Cilantro Lime Rice, Haricot Vert, Mixed Vegetables and a Smoked Cumin
Tomato Cream Sauce</p> | <p>\$40.00 per Guest</p> |
| <p>Balsamic Beef Sirloin and Pesto Roasted Chicken (GF)
Served over Marinara with Parmesan Cheese, Roasted Potatoes, Broccoli Florets and
Topped with a Tomato Basil Relish</p> | <p>\$38.00 per Guest</p> |
| <p>Beer Brined Roasted Chicken and Maple Smoked Salmon
Served with Creamy Potatoes Au Gratin, Asparagus, Rosemary Béchamel, and
Topped with Roasted Corn and Poblano Pepper Salad</p> | <p>\$37.00 per Guest</p> |

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 \$2.75 Each, Iced Tea for \$2 Each)

Manhattan Deli

\$38.00 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, Smoked Gouda and Swiss Cheeses (GF, Veg)
Relishes, Condiments, Sliced Breads, Petite White and Wheat Rolls
Ranch Kettle Chips (Veg)
Artisan Crafted Warm Bread Pudding, Butterfinger Blondies, House Baked Cookies

Jersey Deli Sandwich Express

\$39.50 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, Boursin™ Herb, Sprouts, Olives, Tomato (Veg)
Pistachio Cannoli, Salted Caramel Brownies

Tex-Mex

\$39.50 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)
Dulce de Leche Strawberry Cheesecake, Cinnamon Sugar Stuffed Churros with Chocolate Sauce

Asian Escape

\$39.50 per Guest

Sno Pea, Napa and Sweet Pepper Slaw with Sambal-Sesame Vinaigrette (Veg)
Vegetable Egg Rolls, Dipping Sauce (Veg)
Pineapple Mango Salad (GF, Veg)
5-Spice Seared Salmon, Soy Orange Gastrique, Green Beans, White Rice
Sweet and Spicy Vegetable Lomein with Tofu, Edamame, and Mixed Vegetables (Veg)
Braised Beef Teryaki Boa Buns with Pickled Slaw
Matcha Tea and Passion Fruit Cupcakes
Coconut Lime Tartlets

All items are subject to 22% service charge and 7.5% sales tax. All menu items, charges and tax are subject to change without notice.

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 \$2.75 Each, Iced Tea for \$2 Each)

Middle East Influence

\$39.50 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 Grilled Pita Wedges Served with Hummus and Tzatziki (Veg)
Seared Salmon with Curried Cauliflower Puree and Wilted Greens (GF)
Lamb Meatball and Mushroom Skewers over Julienned Vegetables
Rice and Lentil Pilaf with Eggplant and Tomato Stew (GF, Veg)
Apricot and Pistachio Rice Pudding, Baklava

Gastro Pub

\$38.50 per Guest

White Chicken Chili with Sour Cream and Scallions (GF)
Mixed Greens with Bacon, Cheddar-Jack Cheese, Tomatoes, Croutons, Sriracha Ranch and Balsamic Vinaigrette
Roasted Mushroom and Truffle Oil Salad with Feta, Grilled Peppers (GF, Veg)
Kettle Chips and Warm Pretzels with Beer Cheese Dip (Veg)
Cheeseburger Slider on Hawaiian Rolls with White Cheddar, Pancetta, Tomato and Scallion Aioli
Beer Brined Roasted Chicken with Honey Mustard Supreme
Peanut Butter Chocolate Cheesecake, Cinnamon Sugar Donut Holes with Dulce de Leche

Deep South

\$38.50 per Guest

Broccoli and Bacon Salad with Smoked Cheddar Cheese and Honey Mustard (GF)
Mixed Greens, Green Peas, Cornbread Croutons, Grape Tomatoes, Blue Cheese, Assorted Dressings
Hushpuppies (Veg)
Chicken and Rock Shrimp Jambalaya (GF)
Blackened Catfish, Creamy Tomato Sauce, Steamed Greens, Corn, Pepper and Tomato Relish (GF)
Seared Sirloin Steaks with Picante Sauce, Caramelized Onions and Carrots (GF)
Warm Peach and Pecan Cobbler, Cream Cheese Frosted Carrot Cake

East Coast Buffet

\$37.50 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 \$2.75 Each, Iced Tea for \$2 Each)

BBQ Picnic

\$35.50 per Guest

Deviled Egg Potato Salad (GF, Veg)
Creamy Coleslaw (GF, Veg)
Pickle Spears (GF, Veg)
Smoked Sausage with Braised Greens, Roasted Corn Salsa and Baby Potatoes (GF)
BBQ Roasted Chicken with Baked Beans, Pickled Jalapenos and Red Onions (GF)
Macaroni and Cheese (Veg)
Green Beans with Peppers and Onions (GF, Veg)
Banana Pudding, Texas Sheet cake

Mangia

\$35.50 per Guest

Tuscan Fennel and White Bean 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, Mixed Berry Crostata

Buckeye Nation "Tailgate"

\$34.50 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, Lemon-Blueberry Bars, Chewy Chocolate Brownies

BEVERAGES

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.

AUDIO VISUAL EQUIPMENT MENU

All prices are per day charge

Popular AV Packages

Projection Package	\$350
Includes LCD projector, laptop and slide remote (and cart as needed)	
70" Touchscreen Package	\$400
Includes 70" Sharp LCD, HD laptop and touchscreen functionality	
Video Conference Setup*	\$400**
Includes use of Skype or AdobeConnect, webcam and labor	

*Discuss Client's needs with AV Coordinator

**Base Price (Subject to Change)

Standard AV Equipment

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

Variety of Light Colors Available

Video

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

Audio

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

All items are subject to 22% service charge and 7.5% sales tax. All menu items, charges and tax are subject to change without notice.