



RECEPTIONS

Event Centers

Meeting Planner Package

Amenities:

Custom Room Setup and Event Coordination

Wireless Internet Access

On Site AV Equipment (LCD Projector and Pull Down Projection Screens, Handheld Microphone)

All Day Non Alcoholic Beverages

Continental Breakfast:

Chef's Assorted Pastries, Fresh Bagels w/ Assorted Cream Cheese, Fresh Fruit Display, Assorted Juices, unlimited Coffee & Teas

Morning and Afternoon Break Service

Detailed Room Refresh, Unlimited Assorted Sodas, Bottled Water, Coffees, Tea, and Assorted Packaged Snack

Lunch Buffet: (Choose One) - Includes Choice of Cheesecakes, Brownies or Cookies

Build Your Own Fajita Bar

Grilled Chicken and Beef Strips
Shredded Lettuce, Shredded Cheese, Sour Cream,
Salsa, Jalapenos, Black Olives, Guacamole, Nacho
Chips, Floured Tortillas, Southwest Rice,
Chef's Mexican Layered Salad

Chicken Caesar & Wrap Buffet

Chef's Select Chicken Caesar Salad,
Fresh Fruit Display, Executive Chef's
Turkey-Cheese and Veggie Wraps

Cookout Picnic Buffet

Hamburgers, Hot-Dogs, Old Fashioned Brats & Metts,
Coleslaw, Baked Beans, Sauerkraut, Potato Salad,
Pasta Salad, Chips, Pretzels, Buns, Condiments

Soup & Potato Bar with Salad

Broccoli & Cheddar Soup, Homemade Chili
Baked Potato, Shredded Cheese, Salsa, Sour Cream,
Bacon Bits, Butter, Chives, Diced Ham
Chef's Selection of Salad

Build Your Own Pasta Bar

Tortellini, Penne and Linguine Pasta
Signature Marinara and Alfredo Sauce
Grilled Chicken and Italian Meatballs
Sautéed Seasonal Vegetables
Executive Chef's Garden Salad
Fresh grated Parmesan

Bar-BQ Buffet

BBQ Pulled Pork, BBQ Chicken Breast,
Homemade Corn Bread, Chef's Gourmet MacN Cheese,
Coleslaw, Baked Beans, Chef's CLT Salad

Sandwich Station with Soup & Salad

Roasted and Sliced Beef Top Round, Turkey, & Ham
Swiss/Cheddar Cheese, Croissants & Breads,
Two Varieties of Soup D'Jour, Condiments
Chef's Caesar Salad



Continental Breakfast

Chef's Assorted Pastries

Fresh Bagels w/ Assorted Cream Cheese

Fresh Fruit Display

Assorted Juices, unlimited Coffee & Teas

Southern Delight Package

Chef's Assorted Pastries and Baked Goods

Fresh Fruit Display

Fresh Yogurt w/ Granola

Scrambled Eggs w/ Chives & Aged Cheddar

Home Fries

Hot Biscuits & Sausage Gravy

Fresh Farm Sausage Links

Assorted Juices, Coffee, and Teas

Ala Carte Breakfast Items

Scrambled Eggs

Home Fries

Fresh Farm Sausage Links

Home Fries

Hot Biscuits and Sausage Gravy

Goetta

Fresh Yogurt w/ Granola

Vegetable and Cheese Strata

Western Omelet Casserole

Egg & Cheese Breakfast Burrito

Egg, Cheese and Sausage Breakfast Burrito

Egg, Cheese and Bacon Breakfast Burrito

RECEPTIONS
Event Centers

Hearty Buffet

Entrees: (Choose Two)

Roasted Beef and Gravy

Glazed Bourbon Chicken

Pork Loin and Gravy

Chicken Alec

Chicken Monterey

Lasagna (Meat or Vegetable)

Grilled Chicken Breast w/ Tomato Basil Salsa

Baked Tilapia with Lemon Caper Sauce

Side Accompaniments: (Choose two)

Season Vegetable Bouquet

Roasted Garlic Mashed Potatoes

Glazed Baby Carrots

Potatoes Almante

Corn O'Brien

White & Wild Rice Blend

Southern Style Green Beans

Pasta ala Caprious

Signature Salad: (Choose One)

Tossed Salad (Choice of Ranch, French, Italian or Balsamic Dressing)

Caesar Salad

Spring Greens w/ Balsamic Vinaigrette

Oven Fresh Rolls & Butter



Classic Dinner Buffet

To Greet Your Guest Upon Arrival: Signature Fruit & Cheese Display

Entrees: (Choose Two) - Upgrade to Carving Station for \$2.00 Per Person

Roasted Beef and Gravy

Glazed Bourbon Chicken

Pork Loin and Gravy

Chicken Alec

Chicken Monterey

Chicken Romano

Grilled Chicken Breast w/ Tomato Basil Salsa

Lasagna (Meat or Vegetable)

Chicken Parmesan

Baked Tilapia with Lemon Caper Sauce

Side Accompaniments: (Choose Three)

Season Vegetable Bouquet

Roasted Garlic Mashed Potatoes

Baby Carrots

Potatoes Almante

Corn O'Brien

White & Wild Rice Blend

Southern Style Green Beans

Pasta Primavera Farfalle

Buttered Parsley Potatoes

Pasta ala Caprious

Signature Salad: (Choose One)

Tossed Salad (Choice of Ranch, French, Italian or Balsamic Dressing)

Caesar Salad

House Salad

Spring Greens w/ Balsamic Vinaigrette

Oven Fresh Rolls & Butter



Blue Grass Buffet

Carved Entrée: (Choose One)

Slow Roasted BBQ Mesquite Brisket

Maple Soy Bourbon Glazed Salmon

Flank Steak with Dijon Horseradish Crust

Additional Entrée: (Choose One)

Bourbon Chicken

Honey Sriracha Chicken

Kentucky Hot Brown

Side Accompaniments: (Choose Three)

Sweet and Sour Collard Greens

Corn O'Brien with Harissa Butter and Feta

Southern Style Green Beans

Charred Carrots with Parsley & Honey

Roasted Brussels with Bacon Vinaigrette

Vegetable Medley

Charred Jalapeno Avocado Slaw

Boiled Reds with Old Bay

Roasted Red Skinned Potatoes

Roasted Garlic Mashed Potatoes

Southern Style Rice and Beans

4 Cheese Mac & Cheese

Signature Salad: (Choose One)

Bourbon Maple Salad

Tossed Salad

Chef's BLT Salad

Caesar Salad

Dessert: (Choose One for \$3.95 Per Person)

Peach Cobbler

Pecan Pie

Bread Pudding with Bourbon Glaze

Assorted Cheesecake Bites



Elegant Offerings Buffet

To Greet Your Guest Upon Arrival: Signature Fruit & Cheese Display w/ Butler Passed Appetizer

Executive Chef's Carving Station: (Choose One)

Slow Roasted Top Round of Beef with Demi Glaze & Horseradish Sauce

Roasted Pork Loin with Chef's Signature Sauce

Old Fashioned Pit Ham w/ Honey Mustard Aioli

Pure Oven Roasted Turkey Breast w/ House Turkey Gravy

Flank Steak with Dijon Horseradish Crust (**Upgrade**)

Roasted Pork Tenderloin with Rosemary Cream Sauce (**Upgrade**)

Additional Entree: (Choose One)

Chicken Florentine

Chicken Marsala

Chicken Prosciutto

Chicken Picatta

Fruits de Mer Penne

Chicken Romano

Chicken Pomadora

Salmon w/ Lemon Shallot Buerre Blanc

Mahi Mahi with Fruit Salsa (**Upgrade**)

Side Accompaniments: (Choose Three)

Steamed Vegetable Medley

Bacon Cheddar Mashed Potatoes

Chef's Gourmet Mac N Cheese

Broccoli w/ Dijon Hollandaise

Herb Roasted Red Skin Potatoes

Pasta Michelangelo

Green Beans Almondine Parmesano

Tuscan Potatoes Roasted w/ Pancetta

Pasta Goeb'el

Asparagus w/ Roasted Red Pepper Sauce

Applewood Bacon Mashed Yukon Gold Potatoes

Pasta Pomadora

Family Style Signature Salad: (Choose One)

Nina Salad w/ Raspberry Vinaigrette

Caesar Salad

Pear Salad w/ Honey Balsamic

Signature Spinach Salad

Guest Tableside Service of Oven Fresh Rolls & Butter

RECEPTIONS
Event Centers

Signature Plated Dinners

To Greet Your Guest Upon Arrival: Signature Fruit & Cheese Display

Guest Tableside Service of Oven Fresh Rolls & Butter

Single Entrée Selections:

New York Strip Steak

Chicken Alec

Salmon w/ Lemon Shallot Buerre Blanc

Chicken Romano

Pork Tenderloin Medallions

Chicken Florentine

Vegetarian (Customized w/ Chef)

Chicken Prosciutto

Duet Plate Selections (Choose Two)

New York Strip Steak

Grilled Chicken w/ Tomato Basil Salsa

Salmon w/ Dill Cream Sauce

Chicken Pomadora

Pork Tenderloin Medallions

Seasoned Shrimp (upgrade)

Vegetable : (Choose One)

Roasted Root Vegetable Medley

Steamed Broccoli & Fresh Baby Carrots

Sautéed Haricot Vert

Asparagus w/ Roasted Peppers

Starch : (Choose One)

Twice Baked Potato

Truffle Potato

Tuscan Roasted Potatoes

Buttered Parsley Potatoes

Confetti Rice

Chef's Gourmet Mac N Cheese

Herb Roasted Red Skin Potatoes

Bowtie Pasta w/ Sundried Tomato Cream Sauce

Plated Signature Salad: (Choose One)

Caesar

House (Nina)

Spring Greens w/ Balsamic Vinaigrette Dressing



St Paul's Stations

Asian Station:

Stir Fried Chicken and Vegetables

Asian Salad with Ginger Dressing

Steamed Rice *or* Fried Rice

Egg Rolls

Chef's Asian Slaw

Upgrade: Sushi Display with Sesame Seeds, Wasabi, Ginger

Italian Station:

Two Pastas: Penne and Linguine

Italian Green Beans

Two Sauces: Alfredo and Marinara

Freshly Grated Parmesan Cheese

Grilled or Breaded Chicken Breast

Garlic Bread Sticks

Italian Meatballs

Upgrade: Charcuterie Board

Mexican Station:

Street Tacos & Fajitas With All Listed Accompaniments:

Soft Flour Tortillas & Hard Shelled Corn Tortillas

Sautéed Red and Green Peppers & Onions

Salsa, Shredded Cheeses, Lettuce, Black olives, Chopped Onions, Jalapeno Slices, Black Beans, Sour Cream, Cilantro

Spanish Rice

Warm Nachos & Queso Sauce

American Comfort Station:

Flank Steak Crusted w/ Whole Grain Mustard & Horseradish

Chef's Gourmet Mac N Cheese

Mashed Potato Bar: Cheddar Cheese, Homemade Gravy, Whipped Butter, Sour Cream & Chives, Hickory Bacon

Southern Style Green Beans

Tossed Salad with Assorted Dressings

Fresh Baked Rolls and Butter

Custom Menu Cards Printed and Placed at Each Place Setting

**Pricing Based On Stations Selection (Four or Three)

Bar Services for Alcohol

Open Bar: Bottled Beer, Wine and Call Liquor @ \$12.95 Per Person

Open Bar: Bottled Beer, Wine and Well Liquor @ \$9.95 Per Person

Open Bar: Bottled Beer and Wine @ \$7.95 Per Person

Cash Bar OR Drink Tickets - Ask Sales Manager Pricing

Bartender Fee @ \$125 Per Bartender

Wine Service During Dinner @ \$4.00 Per Person

Seltzer @ \$4.00 Per Person (75 MIN)

Craft Beer @ \$5.00 Per Person (75 MIN)

Bourbon Bar

Includes: Custom Barrel Designed Bar for 1 Hour, 3 House Bourbons, finished with Garnish fixings & Bitters Selections

\$250 - House: Makers Mark, Jim Beam and Jack Daniel

Package 1: \$300

1 Basic, 1 Silver

Basic:

Jim Beam Straight Bourbon Devils Cut 90

Wild Turkey 101

Bulleit Bourbon Frontier Whiskey

1792 Small Batch

Elijah Craig Small Batch

Four Roses Small Batch

Larceny Very Special Small Batch

Package 2: \$400

1 Basic, 2 Silver

Silver:

Russell's Reserve Bourbon 10yr

Knob Creek

Basil Hayden's Kentucky Bourbon Whiske

Basil Hayden's Dark Rye

Buffalo Trace

Wild Turkey Straight Bourbon Long Branch

Package 3: \$500

1 Basic, 1 Silver, 2 Premium

Premium:

Woodford Reserve

Jefferson Reserve Very Old Bourbon

Old Forester 1920 Prohibition Whiskey

Angels Envy Bourbon Whiskey

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Build Your Own Appetizer Package

Bronze

Mama Monhollen Meatballs
Vegetable Crudité w/ Dipping Sauce
Southwest Caviar
Herb Cream Cheese Cucumber Bites
Spanakopita Bites
Fruit and Cheese

Silver

Chicken Quesadilla Bites
Pizza Pinwheels
Tomato Mozzarella Caprese Skewers
Taco Bites
Bruschetta Bites
Sausage Stuffed Mushrooms

Gold

Miniature Flatbreads
Goetta Quiche
Castle Craze- Hamburger Slider
Chicken Wings or Boneless – Buffalo, Plain, or BBQ
Chicken Teriyaki Skewers

Platinum

Bacon Wrapped Scallops
Montgomery Inn Pulled Pork Sliders
Philly Cheese Steak Petites
Crab Stuffed Mushrooms
Southwest Egg Rolls
Brie Bites with Raspberry Drizzle

Package A

Bronze- choose 3
Silver – choose 2
\$16.95

Package B

Bronze- choose 3
Silver – choose 2
Gold- choose 1
\$18.95

Package C

Bronze- choose 3
Silver- choose 3
Gold- choose 2
\$21.95

Package D

Bronze- choose 3
Silver- choose 3
Gold- choose 2
Platinum 1
\$26.95

Butler Passed Hors d'oeuvres

Cocktail Shrimp (Market Price)

Bacon Wrapped Scallops (\$2.25 Per Person)

Philly Cheesesteak Petites (\$1.95 Per Person)

Chicken Teriyaki Skewers (\$1.95 Per Person)

Chicken Quesadilla Bites (\$1.75 Per Person)

Vegetable Crudité (\$1.75 Per Person)

Bruschetta (\$1.50 Per Person)

Mama Monhollen Meatballs (\$1.50 Per Person)

Late Night Snacks (Minimum Purchase of 75)

Coney Bar (\$3.95 Per Person)

Nacho Bar (\$1.95 Per Person)

Soft Pretzel Bites w/ Cheese (\$2.50 Per Person)

Walking Taco Bar (\$3.95 Per Person)

Mini Pulled Pork Sliders (\$3.95 Per Person)

Castle Craze Bar (\$2.95 Per Person)

Dessert Displays

Cincinnati Artesian Sweets Display:

Holtman's Famous Donut Variety
executive Chef's Chocolate Mousse & Cream
Graeter's Cheese Crowns
Picked & Dipped Chocolate Strawberries
Taste of Belgium Macarons
Chocolate Dipped Mandarin Garnish

Decadent Dessert Display

Executive Chef's Chocolate Mousse
Espresso Brownie Bites
Raspberry Petit Fours
Pecan Chocolate Chunks
Picked & Dipped Chocolate Strawberries
Signature Meltaway Petit Fours

Plated Preferences

for plated "sit-down" service

Executive Chef's Dinner Sized Chocolate Mousse
Fan Cute Strawberry Garnish

Ala Carte Desserts

Oven Fresh Cookies (\$1.95 Per Person)

Chocolate Brownies (\$1.95 Per Person)

Plain Cheesecake (\$2.95 Per Person)

Pretzel Crust Caramel Brownie (\$2.95 Per Person)

Peanut Butter Crème Pie (\$2.95 Per Person)

Carrot Cake (\$3.50 Per Person)

Strawberry Shortcake (\$3.50 Per Person)

Chocolate Torte Decadence (\$3.50 Per Person)

Oreo Cheesecake (\$3.50 Per Person)

Raspberry Swirl Cheesecake (\$3.50 Per Person)

Creamsicle Cheesecake (\$3.50 Per Person)

Chocolate Marble Cheesecake (\$3.50 Per Person)

Apple Pie (\$3.95 Per Person)

Cherry Pie (\$3.95 Per Person)

Pecan Pie (\$3.95 Per Person)

Blueberry Pie (\$3.95 Per Person)

Pumpkin Pie (\$3.95 Per Person) (Seasonal)

Lemon Meringue Pie (\$3.95 Per Person)

Boston Crème Pie (\$3.95 Per Person)

Peach Cobbler (\$3.95 Per Person)

Turtle Cheesecake with Chocolate Drizzle (\$4.95 Per Person)

Sundae Bar (\$4.95 Per Person)

Assorted Miniature Cheesecakes (\$4.95 Per Person)

Assorted Miniature Petit Fours (\$5.95 Per Person)