

Buffet Services

On-Premise – At the Ontario Event Center

- 25–300 Guests
- Free Parking All Day
- Full Service Buffet Price Includes:
Room charge, table linen, china dinnerware, glassware, silverware, beverage service during dinner, staff charges and gratuity
- Full Bar Service available upon request

Off-Premise

- Drop-Off Price Includes:
Quality disposable plates, utensils, paper products and serving utensils

Extras Charges:

- Heavyweight disposable plastic plates and utensils
\$1.50/person
- China plates, glassware and silverware
\$3.00/person
- Service charge
\$15.00/hr. per server (minimum 2 hours)
- Linen rental: linen table cover with 8 napkins
(a variety of colors are available)
\$4.00/each
- Bartender Service
\$20.00/hr. (minimum 2 hours)
- Beverage Service for entire event
\$1.50/person

Full Service price includes:

China, linen, glassware, beverage service during dinner, staff, and warming equipment

Additional Event Charges

- Dance Floor – \$75.00
- House Centerpieces – \$2.00 per table
- Desserts offered at an additional cost:
 - \$1.00 per person
Lemon Curd Tart,
Flavored Mousse with Almond Macaroon,
Variety of Fruit Pies (Apple, Cherry & Peach)
 - \$2.00 per person
Strawberry Shortcake, Chocolate Chip Brownie,
Carrot Cake and Fruit Cobbler
 - \$3.00 per person
Raspberry Torte Cake, Tiramisu, and
a Variety of Cheesecakes

Delivery Charge:

Within a 5 mile radius:
\$10.00/delivery, \$10.00/pickup

Within a 5–10 mile radius:
\$20.00/delivery, \$10.00/pickup

Within a 10–20 mile radius:
\$35.00/delivery, \$15.00/pickup

Over 20 miles
Determined by size of event and distance



Banquet Dinner Menu

3985 Park Avenue West
Mansfield, Ohio 44903
staff@ontarioeventcenter.com
419-529-2959

Appetizers

	<u>IN HOUSE</u>	<u>OFF PREMISE</u>
Seasonal Fresh Fruit Cup.....	\$2.50	\$1.99
Soup du jour.....	\$2.50	\$1.99
French Onion Soup.....	\$2.50	\$1.99
Crab Stuffed Mushrooms.....	\$4.99	\$3.99
Jumbo Shrimp Cocktail.....	\$6.99	\$5.99
Spinach Feta Phyllo.....	\$4.99	\$3.99

Specialty Salads

	<u>IN HOUSE</u>	<u>OFF PREMISE</u>
Greek Salad.....	\$3.99	\$2.99
Spinach Salad with Honey Bacon Dressing.....	\$3.99	\$2.99
Mesculin Greens with Caramelized Pecans, Bleu Cheese Crumbles, Raspberry Vinaigrette.....	\$3.99	\$2.99
California Greens with Baby Shrimp, Toasted Coconut, Roma Tomatoes, and Mandarin Oranges...	\$4.99	\$3.99

Fresh Vegetables

	<u>IN HOUSE</u>	<u>OFF PREMISE</u>
Broccoli Spears with Lemon Butter	\$2.50	\$1.99
Fresh Vegetable Medley.....	\$2.50	\$1.99
Asparagus in Lemon Bouquet.....	\$2.50	\$1.99
Broccoli Polonaise.....	\$2.50	\$1.99



Served Banquet Dinner Selections

Entrees include:

House or Caesar Salad, Potato & Rice Selection,
Vegetable Selection, Fresh Baked Yeast Rolls

Chicken Selections

	<u>IN HOUSE</u>	<u>OFF PREMISE</u>
Pistachio Crusted Chicken.....	\$17.99	\$14.99
Chicken Marsala.....	\$17.99	\$14.99
Stuffed Breast of Chicken Francesca....	\$17.99	\$14.99
Mediterranean Roast Chicken.....	\$16.99	\$13.99

Pork Selections

Peppercorn Crusted Porkloin.....	\$16.99	\$13.99
Pork Tenderloin.....	\$17.99	\$14.99
<i>Choice of garlic roasted, teriyaki glazed, or pineapple salsa</i>		
Pork Tenderloin with apple/almond dressing.....	\$17.99	\$14.99

Beef Selections

10 oz. Top Sirloin Steak.....	\$17.99	\$14.99
Tenderloin of Beef Bourguignon.....	\$22.99	\$19.99
12 oz. Roast Prime Rib of Beef, <i>au jus</i> ..	\$22.99	\$19.99
8 oz. Bacon-Wrapped Filet Mignon.....	\$22.99	\$19.99
12 oz New York Strip Steak.....	\$21.99	\$18.99
Beef Wellington.....	\$22.99	\$19.99

Fish & Seafood Selections

Fresh Atlantic Salmon with Dill Hollandaise.....	\$20.99	\$17.99
Sea Bass Fillets, stuffed with Crabmeat	\$19.99	\$16.99
Fresh Roast Salmon Pistachio with Scallop & Shrimp Wine Sauce.....	\$21.99	\$18.99
Stuffed Shrimp Scampi.....	\$20.99	\$17.99

Pasta Selections

Entrees include:

House Salad and Fresh Baked Yeast Rolls

Parmesan and Ricotta Stuffed Manicotti with Meat, Marinara or Alfredo Sauce.....	\$15.99	\$12.99
Sauteed Fresh Vegetables over Penne Pasta.....	\$14.99	\$11.99

Potato & Rice Selections

Baked Potato
Twice-Baked Potato
Risotto
Red Russet Potatoes with Garlic Butter
Au gratin Potatoes
Orzo with Wild Rice, Mushrooms and Pinenuts
Garlic Smashed Potatoes
Garlic Redskin Smashed Potatoes
Wild Rice with Cranberries, Toasted Almonds, & Orange Butter

Vegetable Selections

Green Beans Almondine
Ginger Honey Glazed Baby Carrots
Herb-Buttered Corn
Cauliflower Au Gratin
Sicilian Medley
Tuscan Summer Blend
Carrots Vichy (<i>carrots with a light cream sauce</i>)
Mediterranean Style Green Beans
Zucchini, Summer Squash Lyonnaise

Dessert Selections

	<u>IN HOUSE</u>	<u>OFF PREMISE</u>
Fruit Sorbet with Fresh Mint Sprig and Cookie Wafer (Fruit Sorbet available for the season).....	\$2.50	\$1.99
Raspberry Torte Cake.....	\$3.99	\$2.99
Chocolate Chip Brownie a la mode.....	\$2.99	\$2.49
Strawberry Shortcake a la mode.....	\$2.99	\$2.49
Homemade New York Cheesecake.....	\$3.99	\$2.99
Flavored Mousse (your choice) with Almond Macaroon.....	\$2.50	\$1.99