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Autograph Collection stands for individuality and against one-size-fits-all travel experiences, a confidant to those seeking hotel experiences that leave a vivid imprint each and every time they travel. Our distinctive collection of hotels have been hand-selected for their inherent craft, design and authenticity. Ensuring we deliver on our promise of selecting hotels that are truly exactly like nothing else. Hotel LeVeque is located in the heart of Downtown Columbus in the historic LeVeque Tower. At Hotel LeVeque we firmly believe our visitors’ experience should outshine any structure, a notion we foster through our signature inspirational turn down cards and interior lighting ritual.
POPULAR PACKAGES

**FLIP-CHART SET** | 55
Hardback easel, standard white paper pad 8½ & four colored markers
- Upgrade to a Post-It™ paper pad...Add $20

**LARGE FLAT SCREEN DISPLAY** | 250
55” HD-LCD Monitor (Available in Deshler, Ionian, & Sapphire Rooms)
With a DVD player...Add $65

**BRING YOUR OWN PROJECTOR** | 165
Draped AV cart, tripod screen w/dress kit, 25’ extension cord, power strip and set up assistance, as needed.
- With a wireless presentation remote...Add $50

**MEETING ROOM PRESENTATION PACKAGE** | 530
3000 Lumen HD projector, tripod screen w/drape, draped AV cart, 25’ extension cord, power strip and a wireless presentation remote

**AUDIO EQUIPMENT**
UNIVERSAL SPEAKER STAND | 5
COMPUTER SPEAKERS | 50
4 CHANNEL MONO MIXER | 55
WIRED MICROPHONE | 55
PENCIL GOOSENECK PODIUM MICROPHONE | 70
16 CHANNEL STEREO MIXER | 95
SELF-AMPLIFIED, HIGH-FIDELITY SPEAKER | 95
WIRELESS MICROPHONE | 160
PUSH-TO-TALK DELEGATE MIC. SYSTEM | 50 ea/ 200 min
4 microphone minimum and up to 48 total microphones.

**DISPLAY EQUIPMENT**
WIRELESS PRESENTATION REMOTE | 50
DVD PLAYER | 65
LAPTOP COMPUTER | 220
Windows 7 OS and Microsoft Office Suite
HD CAMERA W/ TRIPOD | 250
SEAMLESS VIDEO SWITCHER | 300
50” HD-LCD MONITOR | 415
On rolling pole stand with a media shelf
60” HD-LCD MONITOR | 650
On rolling chrome pole stand with a media shelf
AUDI O
VISUAL MENU

CONFERENCE EQUIPMENT
CONFERENCE SPEAKER PHONE | 85
< 12 attendee

DELUXE CONFERENCE SYSTEM| 110
<25 attendees | speaker phone | 2 extension microphones

TELEPHONE INTERFACE INTO PA SYSTEM | 225

VIDEO CONFERENCING | starting at 800

MISCELLANEOUS
TRIPOD EASEL | 15
LASER POINTER | 15
FOUR-PACK OF PAD MARKERS | 15
STANDARD FLIPCHART PAD | 20
POWER STRIP OR 25’ EXTENSION CORD | 20
HARDBACK EASEL | 25
AV CART | 25
POST-IT™ FLIPCHART PAD | 40
LARGE WHITE BOARD W/2 EASELS | 80

AUDIENCE RESPONSE SYSTEM | 850
< 50 attendees, each additional attendee | 15

IT EVENT SUPPORT
MONDAY - FRIDAY 7AM-6PM | 50 per hour
2 hour minimum

EVENINGS & WEEKENDS | 60 per hour
3 hour minimum

HOLIDAYS & 12AM-7AM | 70 per hour
4 hour minimum

RUSH DELIVERY | 50
Within 4 hours
**GUIDELINES**

**PRICING**
Menu prices are subject to a 23% service charge, 7% state sales tax. Additional fee for guarantees less than 12 guests – per meal period $50. Prices are subject to change until signed event orders are received by the Events Service Manager.

**BREAKS**
Breaks are priced on 45 minutes of service. Replenishments of any menu items after 45 minutes are charged on consumption. Pre-packaged items are charged on consumption.

**BREAKFAST BUFFETS**
Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards. Buffets require a minimum of 12 guests. Breakfast buffets with less than 12 guests will result in a $5 per person surcharge.

**LUNCH BUFFETS**
Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards. Buffets require a minimum of 12 guests. Lunch buffets with less than 12 guests will result in a $7 per person surcharge.

**DINNER BUFFETS**
Buffet menu items are displayed for a maximum of two hours to ensure health and safety standards. Buffets require a minimum of 12 guests. Dinner buffets with less than 12 guests will result in a $7 per person surcharge.

**PLATED LUNCH & DINNER EVENTS**
We can prepare a maximum of two (2) entrée selections. If two entrées are selected, the menu will be priced based on highest priced entrée.

**WARNING**
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**CHEF ATTENDED STATIONS**
Items are displayed for a maximum of two hours to ensure health and safety standards. Each station requires a chef attendant at $175 for two hours. One chef attendant per every 30 guests. Minimum of 12 guests. Events with less than 12 guests will result in a $7 per person surcharge.

**BARTENDER**
A bartender fee of $150 per bartender will be applied to all bars packages for 4 hours. Each additional hour is $50 per bartender. One (1) bartender per every 35 guests.

**AV SERVICES**
Estimates are recommended and will be valid for 30 days. Pricing is per room per day and does not include taxes, fees, or service charges. Final charge may vary due to circumstances beyond our control. This menu reflects only frequently requested products & services. Please consult our Director of AV Services for ITA’s full on site offering which includes seamless switchers & controllers, scan converters, HD converters & distribution, MacBook Pro & other products, wireless com systems, line array sound systems, etc. Menu is subject to change without notice. For personal assistance please contact our Director of AV Services at calling 614-258-2900 or by email at Columbus.Hotel-LeVeque@ITA.com

**CUSTOM EVENT SETUPS**
Additional service fee applies.

**CANCELLATIONS**
Special Orders
Canceled < 7 days of event = 50% est. charges
Canceled < 4 days of event = 100% est. charges

All Other Reservations
Cancellation policy will be noted in contract at time of booking.
BREAKFAST
# Breakfast Buffets

## Continental | 25
- Seasonal sliced fruit display
- French pastry basket with butter, jams & preserves
- Greek yogurt, berries & house made granola

## Breakfast Américaine | 29
- Organic scrambled eggs
- Lyonnaise potatoes
- Caramelized onions and peppers
- Choice of smoked bacon or sausage
- French pastry basket with butter, jams & preserves

## Breakfast Sandwiches | 31
- Chef-prepared sandwiches on English muffin
- Organic eggs
- Cheddar cheese
- Choice of smoked bacon
- Yogurt parfaits, sliced fruit & berries

## French Breakfast | 35
- Sliced local charcuterie & cheeses
- Yogurt parfaits
- Toasts, honey, butters & jams
- Chefs selection of pastries

## Gourmet European | 39
- Fresh whole fruits
- Smoked Salmon Display
- Herbed cream cheese, capers, red onion, hard boiled egg & toasted bagels

## Pain Perdu
- Egg-battered brioche bread, roasted banana, caramel sauce
- Choice of smoked bacon or Tasso ham
- Choice of marble potatoes with mushrooms & scallions or artisan cheese whipped grits

## Chef Attended Stations

### Omelets | 15
#### Vegetable Options
- Tomatoes, spinach, mushrooms, peppers, onions

#### Protein Options
- Black forest ham, apple-wood smoked bacon, smoked salmon

#### Cheese Options
- Aged cheddar, Monterey jack, goat, feta, Gruyère

### Crepes / Waffles | 13
- Fresh berries, orange marmalade
- Apple compote, fresh whipped cream & butter
- Warm maple syrup, cinnamon-sugar

### Juices | 15 per carafe
- Orange, apple, cranberry, tomato

### Smoothies | 9
#### Green Smoothie
- Banana, fresh citrus, apple, spinach, almond milk

#### Breakfast Smoothie
- Greek yogurt, fresh berries, banana, oats, honey, almond milk

#### Chocolate Smoothie

### Enhancements

#### Smoothies | 9
- Green Smoothie
  - Banana, fresh citrus, apple, spinach, almond milk
- Breakfast Smoothie
  - Greek yogurt, fresh berries, banana, oats, honey, almond milk
- Chocolate Smoothie

#### A-la-Carte | 5
- Oatmeal with seasonal fresh fruit
- Seasonal fruit board
- Eggs (hard boiled, poached, scrambled or egg whites)
- Meats (local sausage, smoked bacon or Tasso ham)
- Greek Yogurt (house made granola, peaches & berries)

#### Doughnut Holes | 48 per dozen
- With caramel sauce

#### Assorted Breakfast Pastries | 9

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All breakfast buffets include premium Starbucks coffee, regular and decaffeinated. Buffets are available for 12 or more people. Substitutions for buffets are available. Prices are per person.
BRUNCH BUFFET

**LITTLE DIPPER BRUNCH | 50**

SEASONAL SLICED FRUIT DISPLAY

FRENCH PASTRY BASKET
Plugra butter, jams and preserves

YOGURT PARFAITS
Layered Greek yogurt with fresh berries and house-made granola

MEATS
Applewood smoked bacon and Cherry Maple chicken sausage

LYONNAISE POTATOES

ORGANIC SCRAMBLED EGGS

BROCHE FRENCH TOAST
Maple syrup, vanilla whipped cream

BEEF HASH
Braised Ohio short rib, fingerling potatoes, pepper and onions, 63° egg

ROASTED CHICKEN BREAST
Cheesy grits, seasonal vegetables

VEGETARIAN QUICHE LORRAINE
Smoked mushrooms, swiss cheese

BEIGNETS
Powered sugar

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ENHANCED BEVERAGE OPTIONS

**OPTION ONE | CHOOSE BETWEEN**

UNLIMITED MIMOSAS | $18 per person for 3 hours
MAKE YOUR OWN BLOODY MARY BAR | $18 per person for 3 hours

**OPTION TWO | HAVE BOTH OPTIONS**

UNLIMITED MIMOSAS & MAKE YOUR OWN BLOODY MARY BAR | $30 per person for 3 hours

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All brunch buffets include premium Starbucks coffee, regular and decaffeinated, tea, orange juice, cranberry juice and apple juice. Buffets available for 12 or more people. Family style or plated for 11 or less people. Price is per person.
BRUNCH BUFFET

**BIG DIPPER BRUNCH | 75**
SEASONAL SLICED FRUIT DISPLAY

FRENCH PASTRY BASKET
Plugra butter, jams and preserves

YOGURT PARFAITS
Layered Greek yogurt with fresh berries and house-made granola

SMOKED SALMON DISPLAY
Herbed cream cheese, capers, red onions, hard boiled egg & toasted bagels

MEATS
Applewood smoked bacon and Cherry Maple chicken sausage

LYONNAISE POTATOES

ORGANIC SCRAMBLED EGGS

BRIOCHÉ FRENCH TOAST
Maple syrup, vanilla whipped cream

BEEF HASH
Braised Ohio short rib, fingerling potatoes, pepper and onions, 63° egg

CHICKEN PROVENCAL
Seasonal vegetables, honey caper beurre blanc

CRAB STUFFED CREPES
Lump crab, mushrooms, spinach wrapped in herb crepes with lemon cream sauce

DESSERT DISPLAY
Beignets, assorted petit fours, mini crème brulee

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**ENHANCED BEVERAGE OPTIONS**

**OPTION ONE | CHOOSE BETWEEN**
UNLIMITED MIMOSAS | $18 per person for 3 hours
MAKE YOUR OWN BLOODY MARY BAR | $18 per person for 3 hours

**OPTION TWO | HAVE BOTH OPTIONS**
UNLIMITED MIMOSAS & MAKE YOUR OWN BLOODY MARY BAR | $30 per person for 3 hours
BREAKS
**BREAKS**

**COFFEE BREAK**
Assorted breakfast pastries (Danish, croissant, etc.)
Milks included: whole, 2%, skim, coconut, almond & soy milk. Includes variety of sugars and sweeteners.

Break with Starbucks coffee  | 18
Break with Luck Bros coffee | 20

**GALLON COFFEE**
Starbucks coffee | 50 per gallon
Luck Bros coffee | 60 per gallon

**SOFT DRINKS & JUICE**
Assorted soft drinks | 4.5
Juice (Apple, cranberry, orange) | 15 per carafe

**ALL DAY DRINKS**
Drink station includes coffee, hot tea, bottled water, soft drinks, & iced tea | 20

**BALANCED MIND & BODY** | 19
Choice of whole fresh fruit or seasonal fruit cups
Assorted individual fruit yogurts
Strawberry and banana smoothie
Chilled quinoa, coconut, almond & fruit parfait

**BLUE JACKETS BREAK** | 15
Bavarian pretzel sticks with beer cheese sauce
House made chips with sweet horseradish dip
Cracker Jacks
Mini bratwurst with stadium mustard
Doughtnut holes with caramel sauce
BRAKES

SALTY & SWEET BREAK | 17
Build your own trail mix with:
- Almonds
- Cashews
- Raisins
- Sunflower Seeds
- Mini Pretzels
- Granola
- Dried Fruit
- M&M’s

TABLE SNACKS choose 2 | 7
Add snacks to each table, replenished all day
- Salted assorted nuts
- M&M’s
- Chocolate almonds
- Pretzels
- Mints

ON THE GO SNACKS
choose 2 | 7 per person, 5 on consumption
choose 3 | 8 per person, 5 on consumption
- Granola bar
- Seasonal whole fruit
- Bag of chips
- Fruit bars
- Yogurt covered pretzels
- Trail mix
- Assorted candy bars
BREAKS

LIGHT & FIT | 19
Citrus garlic hummus and edamame hummus
Crudité vegetable jars
Marinated olives & artichokes
Grilled pita & crispy bagel chips
Seasonal fruit cups

SWEET COLUMBUS | 19
Starbucks coffee
Choice of:
French beignets with chocolate & strawberry sauces
Assortment of Columbus’ “Destination” Doughnuts

STRAWBERRY & CHOCOLATE | 17
Chocolate chip cookies
Brownies
Hand dipped chocolate covered strawberries
LUNCH & PREPACKED OPTIONS
LUNCH
BUFFETS

NAPA EXPERIENCE | 33
MINESTRONE SOUP
ROMAINE RADICCHIO SALAD
citrus, hazelnuts, crispy lentils & lemon vinaigrette
FRISÉE SALAD
smoked bacon, avocado, pickled onion
hard boiled egg & champagne vinaigrette
AVOCADO TOAST
multi grain bread, almonds
FRESH FRUITS & BERRIES
vanilla whipped crème

FRENCH PICNIC | 35
FRENCH ONION SOUP
MEATS & CHEESES
smoked sliced ham, oven roasted sliced turkey, locally
cured salami, brie, Middlefields cheddar & gruyère
BREADS
baguette, country bread & multi-grain bread
ACCOMPANIMENTS
Fingerling potato salad
Dijon mustard, seasonal aiolis & jams
Cornichons
In-house pickled vegetables
Olive tapenade
Grilled seasonal vegetables
Assorted macarons & petit fours

THIS IS OHIO | 36
FARMERS MARKET SALAD
mixed greens, carrots, tomatoes, cucumbers, shredded
cheeses, blue cheese vinaigrette & seasonal vinaigrette
COLUMBUS SKYLINE CHILI CHEESE SOUP
POTATO AND CHEDDAR PIEROGIS
creamy tomato coulis
LOCAL SAUSAGE PO'BOY
lettuce, tomato, caramelized onions
pickles, mayo & mustard

SEASONAL CONSTELLATION | 37
SOUP DU JOUR
ROMAINE RADICCHIO
citrus, hazelnuts, crispy lentils & lemon vinaigrette
MELON AND PROSCIUTTO MARINATED
local melon, pickled cucumber, olive oil & arugula
BRAISED BEEF SHORT RIBS
crème fraîche smashed potatoes, roasted carrots,
smoked mushrooms & braising reduction
CHICKEN POT PIE
braised chicken & tender vegetables in chicken
velouté sauce, flaky puff pastry
FRESH FRUITS & BERRIES
vanilla whipped crème

PROVINCIAL | 41
TOMATO BISQUE
FIELD GREENS
green beans, radish, dried berries
roquefort & balsamic vinaigrette
ANTIPASTI ARTICHOKEs
roasted red peppers, cured olives, burrata,
fresh thyme, basil & oregano
CHICKEN PROVENÇAL CHICKEN PAILLARD
summer squash, tomato & olive relish, caper beurre blanc
GRILLED SALMON BARIGOULE ARTICHOKEs
wilted spinach, fingerling potatoes
& roasted pepper bouillon
CRÈME BRULÉE
rosemary scented sugar & poached fruit

( This Is Ohio Cont...)
BUTTERMILK FRIED CHICKEN
roasted seasonal vegetables
DUTCH APPLE PIE
BUCKEYE CHOCOLATE CAKE

All lunch buffets include iced tea and infused water station.
Prices are per person. Buffets available for 12 or more people.
Family style or plated for 11 or less people. Kids menu available
upon request.
PLATED LUNCH

3-COURSE MENU | 37 per person
(includes choice of soup or salad, two entrées and dessert)

SOUP

SOUP DU JOUR
chef’s selection of seasonal ingredients

FRENCH ONION SOUP
toasted baguette, melted gruyère

SALADS & STARTERS

MIXED GREENS
crisp apple, dried cranberries, spiced pepitas Roquefort
honey balsamic vinaigrette

ROMAINE RADICCHIO
lemon vinaigrette

CHINOIS SALAD
shredded romaine & cabbage carrots, peanuts, sesame
soy vinaigrette

ENTRÉES | SELECT TWO

ROASTED BEETS & SALMON
goat cheese, endive, cipollini onion
pumpernickel crisps, balsamic reduction

TURKEY CLUB
roasted turkey breast, Apple-wood bacon, lettuce,
tomato caramelized onion aioli, on country bread

LENTIL BURGER
lentil & mirepoix patty, smoked mushrooms, tomato
romaine and cabbage, whole grain mustard aioli, on
brioche bun

MEATLOAF
House made meatloaf, mashed potatoes

CHICKEN POT PIE
braised chicken breast, chicken velouté, carrots
& cauliflower, pearl onions, flaky puff pastry

DESSERTS

ASSORTED DESSERT PLATTER

All plated lunches include iced tea and infused water. Kids menu available upon request.
GRAB & GO

PICK & GO ~ PRE-PACKAGED ITEMS | 29
Up to 20 people | choice of 2 sandwiches & 2 sides
More than 21 people | choice of 3 sandwiches & 2 sides

SANDWICHES
WALDORF chicken salad on country bread
TURKEY avocado, bacon, lettuce & tomato on multi-grain
SMOKED HAM brie, mornay sauce, lettuce & tomato on croissant
MUSHROOMS olive tapenade, hummus, arugula on baguette
CAESAR WRAP grilled chicken, parmesan cheese

SIDES
Seasonal pasta salad
Fingerling potato salad
OH! potato chips
Seasonal whole fruit
*All include house-made cookie and bottled water

ENERGY SNACK PACK | 19
Popcorn
Granola bar
Kind bar
Gourmet nut mix
Mini yogurt pretzels
Trail mix

MODERN CLUB SANDWICH | 25
Sliced turkey, apple-wood smoked bacon, tomato
lettuce & caramelized onion aioli, on country bread
Sweet onion fingerling potato salad
Fresh fruit
Almonds
Brownie

CHICKEN CAESAR WRAP | 25
Grilled chicken & parmesan cheese
Yogurt
Trail mix
Fresh fruit
Cookie

CHICKEN CHINOIS WRAP | 25
Grilled chicken breast, shredded romaine & Napa cabbage carrots, peanuts, sesame soy vinaigrette
 Pretzel crisps
Yogurt
Trail mix
Fresh fruit
Cookie

TURKEY AND BRIE SANDWICH | 25
Sliced turkey, brie cheese, cranberry aioli & spinach on croissant
Arugula salad (shaved parmesan, pecans, dried berries & champagne vinaigrette)
Fresh fruit
Almonds
Brownie

CHARCUTERIE | 27
Fine artisan cheeses and charcuterie
Whole grain mustard
Flatbread crisps
Beet and pistachio salad
Fresh fruit
Almonds
Brownie

*All include bottled water
DINNER
BUFFET DINNER

**THE AERGLO | 69**

**SALAD**
MIXED GREEN SALAD
seasonal dressing

**ENTRÉES | SELECT TWO**
FLAT IRON STEAK
confit potato & beef jus
ROASTED CHICKEN
wild mushroom & sherry
GRILLED SALMON
asparagus & beurre blanc
CRESTE DI GALLO PASTA
spring peas & parmesan cream
LENTILS & LEGUMES MIREPOIX
tamarind vinaigrette

**DESSERTS | SELECT TWO**
VANILLA CREME BRULÉE
mixed berries, Chantilly cream
FRUIT GALETTE
whipped creme fraîche, garden herbs
PROFITEROLE
chocolate mousse powdered sugar
MACARONS
assortment of flavors

**THE CALLISTO | 79**

**SALADS | SELECT ONE**
MIXED GREEN SALAD
seasonal dressing
FARMERS MARKET SALAD
lemon balsamic vinaigrette

**ENTRÉES | SELECT TWO**
NEW YORK STRIP
confit potato & veal jus
STUFFED PORK TENDERLOIN
wild mushroom & Spinach
GRILLED SALMON
asparagus & beurre blanc
CRESTE DI GALLO PASTA
with spring peas & parmesan cream
LENTILS & LEGUMES MIREPOIX
tamarind vinaigrette

**DESSERTS | SELECT TWO**
VANILLA CREME BRULÉE
mixed berries, Chantilly cream
FRUIT GALETTE
whipped creme fraîche, garden herbs
PROFITEROLE
chocolate mousse powdered sugar
MACARONS
assortment of flavors
BUCKEYE CHOCOLATE CAKE
vanilla cream

**THE ORION | 92**

**SALADS | SELECT ONE**
MIXED GREEN SALAD
seasonal dressing
ROMAINE RATICCHIO
lemon vinaigrette
ROASTED BEETS SALAD
balsamic reduction

**ENTRÉES | SELECT TWO**
BEEF TENDERLOIN
whipped potato & au poivre
PAN ROASTED LAMB
charred spring mushrooms & Chartreuse lamb jus
ROASTED SEA BASS
seasonal vegetables & beurre blanc
CRESTE DI GALLO PASTA
spring peas & parmesan cream

**DESSERTS | SELECT TWO**
VANILLA CREME BRULÉE
mixed berries & Chantilly cream
FRUIT GALETTE
whipped creme fraîche & garden herbs
BUCKEYE CHOCOLATE CAKE
vanilla cream
S’MORES BOMB
Graham cracker, crème
MACARONS
assortment of flavors

*MAKE IT SURF AND TURF | MP*

All dinner buffets include dinner rolls, water, hot tea & coffee. Prices are per person. Buffets available for 12 or more people. Family style or plated for 11 or less people. Kids menu available upon request.
BUFFET ENHANCEMENTS

**CARVING STATION | CHEF ATTENDED**

BAKED SALMON EN CROUTE | 250 (serves 10 guests)
red onions, Dijon aioli, served with artisan rolls

BOURBON GLAZED HAM | 250 (serves 35 guests)
Ohio Watershed bourbon reduction, served with artisan rolls

ROASTED PORK LOIN | 275 (serves 25 guests)
stuffed with chorizo cornbread stuffing, served with artisan rolls

ROASTED PRIME RIB | 325 (serves 25 guests)
mustards, mayonnaise, horseradish, served with artisan rolls

HONEY ROASTED TURKEY | 350 (serves 30 guests)
cranberry sauce, tarragon mayo, Dijon mustard, served with artisan rolls

**SIDE DISHES | PRICED PER PERSON**

HONEY ROASTED CARROTS | 9
POTATO GRATIN | 9
TRUFFLE CREAMED SPINACH | 11
POLENTA & OLIVE | 11

Carving station requires a chef attendant at $175 for two hours. One chef attendant per every 30 guests. Minimum of 12 guests. Events with less than 12 guests will result in a $7 per person surcharge.
PLATED DINNER

ANDROMEDA DINNER
soup or salad, 1 entrée, 1 dessert
(See entrées for base price)

PERSEUS DINNER
soup or salad, 2 entrées, 1 dessert
(Add $15 to your highest priced entrée selection)

URSA MAJOR DINNER
soup or salad, 1 pasta, 2 entrées, 1 dessert
(Add $17 to your highest priced entrée selection)

ENTRÉES

POULTRY | 48
CITRUS BRINED CHICKEN
summer squash purée, blistered tomatoes & Cabernet shallot sauce

GRILLED CHICKEN BREAST
cous cous, garlic spinach & preserved tomato emulsion

CHICKEN ROULADE
pistachio, seasonal vegetables, creamy pan sauce

SEA | 51
PISTACHIO CRUSTED SEA BASS
creamed corn risotto, French bean medley & lemon reduction

SEARED HALIBUT
creamy grits seasonal vegetables & bearnaise

GRILLED SALMON
lemon shrimp, scallion mashed potatoes grilled asparagus & tomato chutney

SEASONAL FRESH CATCH
fingerling potatoes, seasonal vegetable red onion marmalade & confit lemon

PASTA | 51
ARTISAN CHEESE RAVIOLI
asparagus, cremini mushrooms, green peas & parmesan

CRESTE DI GALLO
curved ruffled-shaped pasta, spring peas & parmesan cream

SAFFRON RISOTTO
heirloom tomato, squash & parsley

VEGETARIAN | 51
EGGPLANT NAPOLEON
heirloom tomatoes, mozzarella cheese, white bean puree, balsamic reduction, parsley, basil pesto

LAND | 57
GRILLED FLAT IRON
thick cut steak fries & bordelaise

PORCINI CRUSTED FILET MIGNON
truffle Yukon potatoes, seasonal vegetables & red wine demi-glace

NEW YORK STRIP STEAK
Roquefort potato gratin, French bean medley & herb mustard butter

GRILLED PORK LOIN
artichokes, wilted spinach, fingerling potatoes & roasted pepper coulis

DUETS | 99
BEEF TENDERLOIN & GRILLED LOBSTER
peppercorn sauce, onion jam potato gratin & asparagus fricassee

PETITE FILET WITH ROSEMARY & CHICKEN BREAST AU JUS
creamy polenta, glazed seasonal vegetables

HERB-CRUSTED LOIN OF LAMB & SALMON MEDALLION
roasted carrot puree, wild rice and toasted grain pilaf with dried berries, spinach, red wine reduction

All plated dinners include dinner rolls, water, hot tea & coffee. Prices are per person. Available for up to 30 people. Kids menu available upon request. All plated meal entrées must be pre-selected.
PLATED DINNER

**SOUPS | SELECT ONE**
SEASONAL SOUP
ROASTED TOMATO
basil, burrata
WILD MUSHROOM BISQUE
herbs, pickled mushroom
FRENCH ONION SOUP
baguette & gruyère cheese

**SALADS | SELECT ONE**
SPINACH
almond, berries & red wine vinaigrette
MIXED GREENS
seasonal dressing
ROMAINE RADICCHIO
lemon vinaigrette
ROASTED BEETS
goat cheese, endive, cipollini onion
pumpernickel crisps & balsamic reduction
FRISÉE
smoked bacon, pickled onion
hard boiled egg & champagne vinaigrette

**DESSERTS | SELECT ONE**
FLOURLESS CHOCOLATE CAKE
candied almonds, vanilla cream
VANILLA CREME BRULÉE
mixed berries, Chantilly cream
FRUIT GALETTE
whipped creme fraîche, garden herbs
BUCKEYE CHOCOLATE CAKE
vanilla cream
S’MORES BOMB
Graham cracker, crème anglaise
MACARONS
assorted flavors

All plated dinners include dinner rolls, water, hot tea & coffee. Prices are per person. Available for up to 30 people. Kids menu available upon request. All plated meal entrées must be pre-selected.
RECEPTION
## HORS D’OEUVRES

**GF | Gluten Free**  **DF | Dairy Free**  **VE | Vegan**  **V | Veg**

### VEGETARIAN
- **GRILLED EGGPLANT & OLIVE (VE, GF) | 60**
- **GAZPACHO (V, GF, VE) | 60**
- **PICKLED PIMENTO TOAST (V) | 60**
- **SEASONAL SPRING ROLL | (VE) 60**
- **HEIRLOOM TOMATO BRUSCHETTA | 60**  peppered goat cheese, basil
- **TAMARIND GLAZED HALOUMI CHEESE | 72**  pickled grape, citrus candied walnuts
- **TRUFFLED POMME DUCHESSÉ (V) | 84**

### SEAFOOD
- **SMOKED SALMON GOUGÈRE | 72**  gruyère, dill, red onion jam
- **JUMBO SHRIMP COCKTAIL | 84**  spicy cocktail sauce and lemon
- **SHRIMP SALAD ON PRAWN CHIP | 84**
- **BACON WRAPPED SEA SCALLOPS | 84**  truffle honey
- **HOUSE CRAB CAKE (P, DF) | 105**
- **LOBSTER AND SWEET CORN FRITTERS | 105**  sweet chipotle aioli
- **MINI LOBSTER ROLLS | 109**

### PORK
- **MELON AND HAM SKEWER | 60**  arugula, mint-almond pesto
- **PASTRAMI ON RYE | 60**
- **CROQUE-MONSIEUR BITES | 60**  smoked ham, mornay sauce
- **PICKLED DEVILED EGGS | 60**  with a prosciutto chip
- **SWEET SOY GLAZED PORK BELLY (DF) | 72**

### BEEF
- **MINI BURGER | 84**  brie, pickled red onion, herb aioli
- **BEEF TENDERLOIN WELLINGTONS | 84**
- **BRAISED SHORT RIB (DF) | 84**  sourdough, harissa
- **STEAK TARTARE (GF) | 84**  on potato chip

### POULTRY
- **RED CURRY CHICKEN | 60**  cilantro coconut dip
- **BUTTERMILK CRUSTED CHICKEN SKEWERS | 72**  peach chutney
- **FOIE GRAS CROSTINI | 84**  foie gras mousse, seasonal jam
  maldon brie & raspberry purses

### DESSERTS
- **DOUGHNUT HOLE (V) | 48**
- **MACARONS (V, GF) | 48**
- **BROWNIE (V) | 60**  kettle caramel corn
- **MINI ECLAIRS | 60**
- **FRUIT COBBLER SHORT BREAD (V) | 60**
## Displayed Hors D’Oeuvres

### Stationed Hors D’Oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudité</td>
<td>17</td>
</tr>
<tr>
<td>baby carrots, jicama, English cucumbers</td>
<td></td>
</tr>
<tr>
<td>French green beans, asparagus, tomatoes</td>
<td></td>
</tr>
<tr>
<td>radishes, olives, herb aioli &amp; garlic hummus</td>
<td></td>
</tr>
<tr>
<td>Vegetable Display</td>
<td>19</td>
</tr>
<tr>
<td>hummus, tabouleh, baba ganoush, roasted marinated vegetables</td>
<td></td>
</tr>
<tr>
<td>assorted flat and crusty breads, extra virgin olive oil</td>
<td></td>
</tr>
<tr>
<td>Local Artisan and Imported Cheeses</td>
<td>21</td>
</tr>
<tr>
<td>local jams, honey, crackers &amp; breads</td>
<td></td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>23</td>
</tr>
<tr>
<td>grilled vegetables, marinated tomatoes, artichokes</td>
<td></td>
</tr>
<tr>
<td>&amp; roasted peppers, bocchini mozzarella, imported olives</td>
<td></td>
</tr>
<tr>
<td>salami &amp; prosciutto</td>
<td></td>
</tr>
<tr>
<td>Grilled Lamb Chops</td>
<td>35</td>
</tr>
<tr>
<td>rubbed with lavender and local honey, mint apple jelly &amp; artisan rolls</td>
<td></td>
</tr>
</tbody>
</table>

Items are priced per person.
BEVERAGE PACKAGES
CLASSIC BAR PACKAGE

Includes soft drinks, mineral waters, juices & mixers. Prices per person for a specified time period. Bartenders are required and at a rate of $150 per bartender, for up to 4 hours.

**COCKTAILS**
- VODKA | Watershed
- RUM | Bacardi
- GIN | Tanqueray
- TEQUILA | Sauza Blue Tequila & Herradura Reposado
- BOURBON | Bulleit Bourbon
- WHISKEY | Bulleit Rye

**WINE**
- SELECT TWO WHITE & TWO RED

**RED**
- Stone Cellars, Cabernet Sauvignon
- Stoner Cellars, Merlot
- Stone Cellars, Pinot Noir

**WHITE**
- Stone Cellars, Chardonnay
- Stone Cellars, Sauvignon Blanc
- Stone Cellars, Pinot Grigio

**BEER**
- DOMESTIC BEER
  - Bud Light
  - Miller Light
  - Budweiser
  - Sam Adams Boston Lager

- IMPORTED BEER
  - Guinness Irish Stout
  - Stella Artois
  - Heineken
  - Amstel Light

**PACKAGE PER PERSON**
- 2 HOURS | 29
- 3 HOURS | 34
- 4 HOURS | 38

**HOST OR CASH BAR (PER DRINK)**
- LIQUOR (per glass) | 13
- WINE (per glass) | 10
- DOMESTIC | 5.5
- IMPORT | 6.5
- WINE POUR BY THE BOTTLE | 35
PREMIUM BAR PACKAGE

COCKTAILS
VODKA | Grey Goose
RUM | Appleton Estate
GIN | Hendricks
TEQUILA | Patron Silver
BOURBON | Woodford
WHISKEY | Jameson

WINE
SELECT TWO WHITE & TWO RED WINES

RED WINE
Louis Latour, Pinot Noir
Montez Alpha, Malbec
Smith & Hook, Cabernet Sauvignon
L de Laffitte Laujac, Red Blend

WHITE WINE
Luna Nuda Pinot Grigio
Dr. Loosen Riesling
McManis Chardonnay
Groth Sauvignon Blanc
La Marca Prosecco

BEER
DOMESTIC BEER
Bud Light
Miller Light
Budweiser
Sam Adams Boston Lager

IMPORTED BEER
Guinness Irish Stout
Stella Artois
Heineken
Amstel Light

Includes soft drinks, mineral waters, juices & mixers. Prices per person for a specified time period. Bartenders are required and at a rate of $150 per bartender, for up to 4 hours.

PACKAGE PER PERSON
2 HOURS | 33
3 HOURS | 38
4 HOURS | 42

HOST OR CASH BAR (PER DRINK)
LIQUOR (per glass) | 16
WINE (per glass) | 14
DOMESTIC | 5.5
IMPORT | 6.5
WINE POUR BY THE BOTTLE | 47
BEER & WINE
BAR PACKAGE

WINE
SELECT TWO WHITE & TWO RED WINES

RED WINE
Louis Latour, Pinot Noir
Smith & Hook, Cabernet Sauvignon
Montez Alpha, Malbec
L de Laffitte Laujac, Red Blend

WHITE WINE
Lunda Nuda, Pinot Grigio
Groth Sauvignon Blanc
McManis Chardonnay
Dr. Loosen Riesling
La Marca Prosecco

BEER

DOMESTIC BEER
Bud Light
Miller Light
Budweiser
Sam Adams Boston Lager

IMPORTED BEER
Guinness Irish Stout
Stella Artois
Heineken
Amstel Light

Bar packages can be upgraded from our award-winning wine list. Contact your exceptional events manager for a current wine list. In the event your selection is no longer at the time of your event, a comparable wine will be substituted. Bartenders are required and at a rate of $150 per bartender, for up to 4 hours.

PACKAGE PER PERSON

2 HOURS | 22
3 HOURS | 24
4 HOURS | 26

HOST OR CASH BAR (PER DRINK)

WINE (per glass) | 14
DOMESTIC | 5.5
IMPORT | 6.5
WINE POUR BY THE BOTTLE | 47
DEDICATED BOURBON BAR
SERVING ONLY SPECIALTY BOURBON COCKTAILS

Mint Julep
Kentucky Mule
Old-Fashioned
Manhattan
Sazerac

SELECTED BOURBON LIST
SELECT 8 BOURBONS

<table>
<thead>
<tr>
<th>COCKTAIL</th>
<th>TASTING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elijah Craig Small Batch</td>
<td>12</td>
</tr>
<tr>
<td>Maker’s Mark</td>
<td>10.5</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>14</td>
</tr>
<tr>
<td>Four Roses Small Batch</td>
<td>12</td>
</tr>
<tr>
<td>Old Forester 86 Proof</td>
<td>9.5</td>
</tr>
<tr>
<td>Old Forester Signature</td>
<td>11</td>
</tr>
<tr>
<td>Buffalo Trace</td>
<td>11</td>
</tr>
<tr>
<td>Bulleit</td>
<td>11</td>
</tr>
<tr>
<td>Eagle Rare*</td>
<td>2</td>
</tr>
<tr>
<td>Willett Pot Still*</td>
<td>15</td>
</tr>
<tr>
<td>*Angels Envy Port wood Finished</td>
<td>15</td>
</tr>
<tr>
<td>Basil Hayden</td>
<td>14</td>
</tr>
<tr>
<td>Blanton’s*</td>
<td>22</td>
</tr>
<tr>
<td>Bookers</td>
<td>18</td>
</tr>
<tr>
<td>Henry McKenna Single Barrel Bottled in Bond</td>
<td>12</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COCKTAIL</th>
<th>TASTING</th>
</tr>
</thead>
<tbody>
<tr>
<td>Knob Creek</td>
<td>13</td>
</tr>
<tr>
<td>Peerless Rye</td>
<td>32</td>
</tr>
<tr>
<td>Michter’s Small Batch Bourbon</td>
<td>15</td>
</tr>
<tr>
<td>Michter’s Rye</td>
<td>13</td>
</tr>
<tr>
<td>Old Forester 1920 Whiskey Row</td>
<td>25</td>
</tr>
<tr>
<td>Rabbit Hole Bourbon</td>
<td>16</td>
</tr>
<tr>
<td>Whistle Pig</td>
<td>20</td>
</tr>
<tr>
<td>Russell’s Reserve 10 year</td>
<td>12</td>
</tr>
<tr>
<td>Woodford Reserve Double Oak</td>
<td>18</td>
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<tr>
<td>Sazerac Rye</td>
<td>17</td>
</tr>
<tr>
<td>*Stagg Jr</td>
<td>30</td>
</tr>
<tr>
<td>1792 Ridgemont Reserve</td>
<td>12</td>
</tr>
<tr>
<td>Bulleit 10 Year</td>
<td>14</td>
</tr>
<tr>
<td>Yellowstone</td>
<td>4</td>
</tr>
<tr>
<td>Pikesville Rye</td>
<td>14</td>
</tr>
</tbody>
</table>

*While available on allocation
* Our director of beverage suggest substitutions

Bartender required at $150:
- One bartender required per 45 guests
Select 8 bourbons from our below list
Tastings are 3/4-ounce servings
OTHER BAR OPTIONS

THE HOSTED BAR
A fully stocked bar featuring premium or luxury selections of spirits, red and white wine, assorted domestic and imported beer, soft drinks, mineral water, juices and mixers, charged based on consumption.

Charges are based on a per drink basis reflecting the actual number of drinks consumed.

Bartenders are required and charged at a rate of $150 per bartender, for up to 4 hours. Minimum sales guarantee of $500 per bar is required.

THE CASH BAR
A fully stocked bar featuring premium or luxury selections of spirits, red and white wine, assorted domestic and imported beer, soft drinks, mineral water, juices and mixers, charged based on consumption.

Guests purchase drinks individually. Our bartender charges are the responsibility of the event’s host or sponsoring organization.

Cash bar prices are inclusive of service charge and Ohio sales tax.

Bartenders are required and charged at a rate of $150 per bartender, for up to 4 hours. Minimum sales guaranteed of $500 per bar is required.

BEVERAGE ENHANCEMENTS

MARTINI OR MIXOLOGY BAR | 15 per drink
Enjoy your favorite martinis & signature drinks in a variety of flavors and combinations
Add an authentic mixologist for $150 per hour.