



# Banquet Menu

Findlay Inn & Conference Center  
200 E. Main Cross  
419.422.5682  
[www.findlayinn.com](http://www.findlayinn.com)

The Findlay Inn and Conference Center reserves the right to inspect and approve all functions being held at our facility. **No outside food or beverages are permitted in any of the meeting rooms** (with the exception of wedding cakes). For the safety of our guests, leftover buffet food **CANNOT** be taken out. The final guaranteed guest count must be called into the Banquet Sales office **72 hours** prior to the event. Count changes after this can only increase they cannot decrease. Guests are responsible for 100% of the guaranteed count. If no count is given, we will charge according to the last count, plus increases. Cancellations must be made one week in advance to avoid charges.

**All food and rental fees are subject to 20% service charge and tax.** Direct bill customers must be pre-approved by the Banquet Sales office. Groups other than direct bills must provide a credit card number prior to their event. This credit card will be charged unless other arrangements are made prior to the day of the event. Tax exempt groups must provide a copy of a tax exemption form in order to be exempt. **Full payment is due 3 days prior** to all functions other than meetings (rehearsals, receptions, class reunions). A deposit determined by the Banquet Sales office is due at the time of booking and are **non-refundable**.

Each room will be set up to your specifications. Please make these arrangements with the Banquet Sales office prior to the event. We cannot guarantee specific rooms or that a room will be made available more than one hour prior to your event, unless otherwise arranged prior with the Banquet Sales office. Please be aware that we have several meeting rooms and multiple functions may be happening at any given time. If a change to the original room set up is requested the day of the function, a labor charge may be assessed. It is the client's responsibility to notify all contracted vendors of these policies. Decorations, exhibits, displays and equipment must be removed immediately following an event unless prior arrangements with the Banquet Sales office have been made. Entertainment is the sole responsibility of the function host. Final approval must be given by the Findlay Inn. Entertainment inappropriate or inconsistent with the well-being for the reputation of the Findlay Inn will not be allowed. **All functions and entertainment must end by 11:00 p.m.**

Contracted guests are responsible for any damage caused by guests or contacted vendors. Additional fees for cleaning, repair or replacement will be assessed. Tape, nails, push pins, confetti, or other damaging fasteners are not permitted. The Findlay Inn will not assume responsibility for the damage or loss of any merchandise or articles left in our facility prior to, during or after a function.

All banquet rooms are equipped with a screen, TV/ DVD player, and microphone jack. Podiums and microphones are available at no cost. Flipcharts are available for \$10/chart. LCD projectors are available at a rate of \$50/day and available on a first come, first serve basis.

All alcoholic beverage sales and services are subject to the rules and regulations of the Ohio State Liquor Control Board. **No outside alcoholic beverages may be brought into any conference room or public area of the hotel.** Any outside beverages will be confiscated. Regardless of the bar package chosen, a \$100 bar fee will be charged, with the exception of receptions. All private function bars will close promptly at 11:00 p.m. Any person passing alcohol to minors and/or intoxicated individuals may be removed from the hotel premises. The Findlay Inn reserves the right to refuse service to anyone that cannot produce a valid state ID. Bartenders will also refuse service to anyone visibly intoxicated. Function hosts are responsible for the actions of their guests. The Findlay Inn reserves the right to deny alcoholic beverage service to any Individual or group in violation of any of our policies, without customer consent or recourse.

# Breakfast & Continentals

Includes Coffee (Regular & Decaf), Hot Tea, and Milk Cartons

**Findlay Inn Classic Continental**- Assorted Muffins, Danishes, Fresh Fruit in Season, Bagels with Fruit Preserves and Cream Cheese

**Findlay Inn Continental Plus**- Assorted Muffins, Danishes, Fresh Fruit in Season, Assorted Yogurt with Granola, Hard Boiled Eggs, and Bagels with Fruit Preserves and Cream Cheese

## -----Build Your Own Continental Ala carte-----

Assorted Muffins  
Assorted Danishes  
Bagels with Fruit Preserves and Cream Cheese  
Banana Bread  
Buttery Croissants  
Assorted Nutra Grain Bars  
Yogurt with Fresh Fruit

Yogurt with Crunchy Granola  
Fresh Fruit in Season with Dip  
Fresh Whole Fruit Display  
Cinnamon Rolls  
Assorted Cold Cereals  
Assorted Hot Cereals  
Sweet Treats Cinnamon Streusel Coffee Cake-  
(serves 12-15)

Iced Tea  
Bottled Water  
Apple/Orange/Cranberry Juice

Coffee – Urn (serves 25-30) / Pot (serves 8-10)  
Milk (White/Chocolate)

## -----Hot Breakfast Buffets-----

All Hot Breakfasts Come with Coffee, Water, Iced Tea and Tea Services

**Classic Rise & Shine**- Scrambled Eggs, Home Fried Redskin Potatoes, Choice of Bacon, Sausage Links or Sausage Patties, Choice of Cinnamon Rolls, Danishes, or Muffins

**Family Style Breakfast**- Scrambled Eggs, Home Fried Redskin Potatoes, Choice of Bacon, Sausage Links, or Sausage Patties, Sausage Gravy and Biscuits, and Fresh Fruit

**Farmers Favorite**- Scrambled Eggs, Bacon, Broiled Ham, and Country Style Idaho Potatoes with Peppers and Onions, and Buttermilk Biscuits

**South of the Border Breakfast**- Scrambled Eggs, House Made Ground Chorizo, Chili & Cumin Fried Redskin Potatoes, Warm Jalapeno, Colby Jack Cheese, and Tomatoes for a Spiced up Breakfast that is sure to please

**Carb Buster Breakfast**- Scrambled Eggs, Choice of Belgian Waffles, Thick French Toast, or Buttermilk Pancakes, Choice of Bacon, Sausage Links, or Broiled Ham

**Findlay Inn's Hometown Diner Style Breakfast**- Scrambled Eggs, Corned Beef Hash, Sausage Gravy and Biscuits, and Skillet Fried Hash Brown Potatoes with Onions

## -----Breakfast Add-on & Ala carte-----

Jalapeno Bacon (3)  
Hickory Smoked Bacon (3)  
Maple Peppercorn Bacon (3)  
Spicy Sriracha Bacon (3)  
Sausage Links (3)  
Sausage Patties (3)  
Redskin Home Fries  
Idaho Home Fries  
Skillet Fried Hash Browns  
Deep Fried Hash Brown Cakes  
Smoked Chilean Salmon Patties with Red Onions, Capers, Shaved Boiled Egg, and Fresh Dill

Sausage Gravy & Biscuits (2)  
Corned Beef Hash  
French Toast (2)  
Belgian Waffles (2)  
Buttermilk Pancakes (2)  
Scrambled Eggs

# Appetizers

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## -----Hot Appetizers-----

**Buffalo Chicken Dip**- Spicy Classic Chicken & Cream Cheese Dip with Green Onions Served with Choice of Fried Tortilla Chips or Baguette Toast Points

**Spinach & Artichoke Dip**- A Findlay Inn Staple Baked with Mozzarella to a Golden Brown Served with Choice of Fried Tortilla Chips or Baguette Toast Points

**Vegetarian Egg Rolls**- Served with Sweet & Sour Dipping Sauce

**Crab Stuffed Mushrooms**- Whole Button Mushrooms Loaded with Blue Crab Stuffing and Baked in Garlic Butter Wine Sauce

**Italian Sausage Stuffed Mushrooms**- Whole Button Mushrooms Loaded with Spicy Italian Sausage Blend Baked in a Roasted Tomato Sauce

**Deep Fried Wing Dings**- Served with Choice of 2 Side Dipping Sauces (Ranch, Mild, Hot, Hot Garlic Parmesan, Sweet Chili)  
Bleu Cheese is \$.99 pp Extra

**Findlay Inn Chicken Chunks**- Classic Fried Chicken Breasts Chunked Served by the Pound with your Choice of 2 Side Dipping Sauces (Ranch, Mild, Hot, Hot Garlic Parmesan, Sweet Chili)

**Baked Italian Style Meatballs**- House Baked and Served in Your Choice of Sauce- Swedish Gravy, Bourbon BBQ, Roasted Tomato Mariana Sauce

**Potato & Parmesan Croquettes**- Deep Fried Hand Rolled Idaho Potato & Creamy Parmesan Cakes Served with Our House Roasted Tomato Marinara

**Reuben Sauerkraut Balls** – Our Spin on a Classic Rolled Ball with Cream Cheese, Corned Beef, and Swiss Cheese Fried to a Golden Brown and Served with a 1,000 Island Dipping Sauce

**Potato Skins** – Bacon and Cheddar Cheese Loaded Fried Potato Skins Garnished with Fresh Green Onions

**Mini Bavarian Pretzel Breadsticks**- Served with Spicy Stone Ground Mustard and Jalapeno Sharp Cheddar Cheese Sauce

## -----Cold Appetizer Displays-----

**Classic Cheese Tray** – Chef's Choice of Fresh Cheeses with Assorted Crackers

**Italian Meat & Cheese Tray** – Chef's Choice of Fresh Cheeses and Italian Meats with Assorted Crackers –

**Fresh Vegetable Tray** – Served with Our House Ranch Dip

**Italian Antipasto Display** – Grilled Italian Vegetables Drizzled with Pesto and Balsamic Glaze Paired with a Variety of Olives, Banana Peppers, Sliced Pepperoni, Salami, Grape Tomatoes, and Fresh Buffalo Mozzarella Displayed with Assorted Crackers and Garlic Bagel Chips

**Create Your Own Cheese Ball** – House Made Cheese Balls with your Choice of Cheese, Served with Garlic Bagel Chips and Assorted Crackers:

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*\*Selection of Cheeses:*

Havarti Horseradish    Havarti Dill    Sharp Cheddar    Swiss    Pepper Jack

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*\*Rolled in Your Choice of Ingredients:*

Toasted Almonds    Toasted Walnuts    Toasted Pecans    Dried Chives    Green Onions    Baby Shrimp

**Findlay Inn Greek Platter** – Creamy Hummus Paired with Olive Tapenade, Fresh Feta Cheese, and Banana Peppers Displayed with Fresh Pita Chips and Garlic Bagel Chips

**Fresh Fruit Display** – Cut to Order Platter Loaded with Chef's Choice Seasonal Fruits Served with a Raspberry Melba Dipping Sauce

**Tomato and Buffalo Mozzarella Bruschetta** – Chilled Roma Tomatoes and Fresh Buffalo Mozzarella Marinated in a Pesto and Balsamic Vinegar Glaze Served with Ciabatta Bread Toast Points

# Hors D'oeuvres & Snacks

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\*Can be Displayed or Served\*

50 People or Less Can Be Served (Upcharge of \$75.00)

**Crab Cakes with Spicy Aioli** – Mini Blue Crab Cakes Pan Seared and Drizzled with a Homemade Spicy Cajun Mayo

**Mushroom and Ground Steak Tart** – Ground Premium Sirloin and Mixed Mushroom Sherry Blend Baked with Swiss Cheese in a Flakey Pastry Tart

**Italian Sausage and Peppers Tart** – Spicy Italian Sausage and Sweet Peppadews Baked with Mozzarella Cheese in a Flakey Pastry Tart

**Bacon Wrapped Scallops** – Pan Seared Sea Scallops Wrapped in Hickory Smoked Bacon and Drizzled with a Spicy Teriyaki Sriracha Glaze or House BBQ Sauce

**House Canapés** – Served atop Assorted Crackers and Toasted Baguette Bread (per doz):

Classic Tomato Mozzarella Bruschetta

Chicken Salads with Bacon and Chive

Onion Jalapeño Jam with Chorizo

Salmon & Caper Mousse with Red Onion

Grilled Chicken, Mandarin Oranges, & Gorgonzola

Baby Shrimp & Dill Salad with Roasted Pepper

Smoked Ham Mousse with Pimento

Philly Style Cheese Steak

**Jumbo Chilled Shrimp Cocktail** – Served with Fresh Lemons and a Spicy Horseradish Cocktail Sauce

**Chilled Crab Claw Cocktail** – Served with Fresh Lemons and a Spicy Horseradish Cocktail Sauce

## -----Dry Snacks Ala Carte -----

Pretzels

House Roasted Spanish Nuts

Deluxe Party Mix

Fancy Mixed Nuts

House Fried Potato Chips with Dip

Fried Tortillas with Salsa

Cheddar Gold Fish

Fried Tortillas with Jalapeño Cheddar Cheese Sauce

House Popped Popcorn-Flavored Available Upon Request (Cajun, Chili Lime, Lemon Pepper, Ranch, Garlic Romano)

## -----Sweet Tooth Snacks -----

M&M's

Ghirardelli Brownies

Peanut M&M's

Homemade Assorted Cookies

Pretzel M&M's

Chocolate Covered Raisins

Chocolate Covered Pretzels

Yogurt Covered Raisins

Yogurt Covered Pretzels

Fresh Fruit in Season with Dip

Thick Crunchy Granola

Basket of Whole Fruit

# Salads & Sandwiches

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**House Salad** – Iceberg Lettuce and Mixed Greens with Grape Tomatoes, Red Onions, Shredded Colby Jack Cheese, Shredded Carrots, and Cucumbers

**House Caesar Salad** – Buttered Crunchy Croutons, Parmesan Cheese Tossed with Crisp Romaine Lettuce (Red Onions Optional)

**Italian House Salad** – Iceberg Lettuce and Mixed Greens with Banana Peppers, Red Onions, Shredded Mozzarella, Sliced Roma Tomatoes, Cucumbers, Buttered Crunchy Croutons, and Italian Dressing

**Greek House Salad** – Iceberg Lettuce and Mixed Greens with Banana Peppers, Red Onions, Black Olives, Grape Tomatoes, Feta Cheese, Cucumbers, and Buttered Crunchy Croutons

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## -----Advanced Salads-----

**California Salad** – Iceberg Lettuce and Mixed Greens with Strawberries, Mandarin Oranges, Candied Pecans, Crumbled Bleu Cheese, Red Onion, and House Made Raspberry Vinaigrette

**Power Kale Vegetable Salad** – Mixed Salad Greens, Broccoli, Brussels Sprouts, Green Cabbage, Kale, and Chicory Tossed with Your Choice of Vinaigrette: Classic Caesar, Raspberry Vinaigrette, Creamy Sriracha Ranch

**Tavern Inn Fresh Betty's Salad** – Our Twist on the Old Classic Spinach, Arugula, Hard Boiled Eggs, Bacon, and Craisins with a Betty's Style Dressing

**Chef Salad** – Mixed Salad Greens Loaded with Smoked Turkey, Honey Ham, Tomatoes, Cucumbers, Red Onions, Diced Eggs, and Cheddar Jack Cheese with Your Choice of Dressing

\*All Salads: Add Chicken (\$2.99 pp) / Add Shrimp (\$4.99 pp) / Add Pepperoni and Salami (\$1.99 pp)

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## -----From the Deli -----

\*Make your own sandwich buffets\*

**Working Man's Deli Tray** – Roast Turkey, Roast Beef, and Honey Ham Paired with a Trio of Sliced Cheeses, a Selection of Fresh Baked Breads, Lettuce, Tomatoes, and Onions Served with Potato Chips and House Salad or Coleslaw

**NY Style Deli Tray** – Shaved Pastrami, Shaved Corned Beef, and Honey Ham Paired with Swiss and Provolone Cheese, Pumpernickel, Rye and Wheat Bread with Lettuce, Tomato, Onions, and Sauerkraut Served with Potato Chips and House Salad or Coleslaw

**Italian Style Deli Tray** – Cured Pepperoni, Genoa Salami, Sopressata, and Honey Ham Paired with Sliced Provolone and Muenster Cheese, Ciabatta, Sour Dough, and Wheat Bread with Lettuce, Roma Tomatoes, Red Onions, and a Garnish of Banana Peppers Served with House Italian Salad or Coleslaw

# Themed Buffets

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All Themed Buffets are Served with Rolls and Butter, Coffee, Water, Iced Tea, and Tea Services

**Burger Bar** – 8oz High Quality Ground Beef Burgers with Assorted Cheeses and Condiments Including Lettuce, Tomatoes, Onions, Ketchup, Mayo, and Mustard Served with House Garden Salad and House Fried Chips --

**South of the Border** – Fajita Marinated Chicken, Taco Meat, Fried Tortilla Chips, and Spanish Rice to Make Your Own Taco Creations. Served with Corn and Flour Tortillas, Diced Tomatoes, Onions, Jalapeños, Black Olives, Cheddar Jack Cheese, Sour Cream, Fire Roasted Salsa and Guacamole –

**Classic Pizza Bar** – Variety of our House Classic Pizzas and Specialty Pizzas Served with Fresh Italian Salad and Garlic Ciabatta Bread (Choice of 3 pizzas) –

Specialty Pizzas Including: All Meat, Taco, Vegetarian, Buffalo Bacon Chicken, Bacon Cheeseburger, Margherita, and Deluxe

Toppings: Pepperoni, Banana Peppers, Onions, Mushrooms, Bacon, Sausage, Green Olives, Black Olives, Roma Tomatoes, Green Peppers

**Baked Potato Bar** – Load Your Own Baked Potato with Your Choice of Toppings for a Loaded Potato Bar You're Sure to Enjoy, Served with a House Garden Salad

Toppings: Sour Cream, Whipped Butter, Steamed Broccoli, Classic Beef Chili, Green Onions, Bacon, and Creamy Cheese Sauce

**Classic Pasta Bar** – Pick Two Choices of our Pastas and Pick Two Choices of our Sauces, Served with Garlic Bread and Garden House Salad -

Pasta Choices: Bowtie, Linguine, Fettuccine, Cavatappi, Elbow Marconi, Spaghetti, and Penne

Sauce Choices: Fire Roasted Tomato Marinara, Alfredo, Pink Vodka Blush, Pesto Garlic Cream, Lemon and Garlic Basil, Butter Sauce, Cajun Cream Alfredo

Add Ons:

Grilled Chicken, Chicken Parmesan, Meatballs, Italian Sausage, Andouille Sausage

Sautéed Shrimp

Sautéed Scallops

# Lunch & Dinner Buffets

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All Buffets are Served with Rolls and Butter, House Salad, Coffee, Water, Iced Tea, and Tea Services

One Starch Choice / One Vegetable Choice / House Salad

**Manicotti Marinara** – Ricotta Stuffed Manicotti Baked in Our House Roasted Tomato Marinara with Mozzarella Cheese

**Classic Lasagna** – Tender Lasagna Sheets Layered with Ricotta Cheese, Mozzarella, Munster, Provolone, and Parmesan Nestled with Marinara Baked to a Golden Brown

**Chicken Piccata** – Findlay Inn’s Version of an all-time Classic with Sautéed Mushrooms, Capers, Red Onions, Roma Tomatoes, in a Lemon Basil Butter Sauce

**Mediterranean Tortellini** – 3 Cheeses Tortellini Tossed with Fresh Spinach, Roasted Red Peppers, Onions, Kalamata Olives, and Almonds in a Basil Pesto Broth Garnished with Feta Cheese and Balsamic Glaze

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**Creole Jambalaya** – A spin on this Classic Spicy Louisiana Rice Dish Loaded with Chicken, Pork, and Andouille Sausage

**Pepper steak** – Slow Cooked Sirloin Pepper Steak with Red and Green Bell Peppers, Onions, and Mushrooms in a Rich Brown Asian Inspired Gravy Served with Sesame Infused Rice

**Pulled Pork** – Our “If it’s not broke, don’t fix it dish”, Slow Roasted with Bourbon BBQ Paired with Toasted Kaiser Buns, Boston Baked Beans, Coleslaw, and a House Salad

**Lemon Rosemary Chicken** – Pan Seared Chicken Smothered in a Fresh Rosemary and Lemon Wine Butter Sauce for a Dish That’s a House Classic

**Beef Tips and Noodles** – Fork Tender Beef Sirloin Tips in Mushroom Wine Gravy Served Over Egg Noodles and Garnished with a Dollop of Sour Cream

**Salmon Florentine** – Chargrilled Sushi Grade Chilean Salmon Filet Topped with a Cheesy Spinach and Artichoke Cream Sauce

**Blackened Catfish** – A Farm Raised Catfish Rolled in our House Cajun Seasoning Grilled to Perfection for a Spicy Dish That’s a Creole Classic

**Parmesan Crusted Tilapia** – Tuscan Herb and Parmesan Crusted Farm Raised Tilapia Baked to a Golden Brown and Drizzled with a Balsamic Reduction Glaze

**Tuscan Grilled Chicken** – All White Meat Breasts Smothered in our House Roasted Tomato Marinara, Buffalo Mozzarella Cheese, and Balsamic Reduction Glaze

**Chicken Ale Orange** – Sautéed Chicken Breasts Topped with a Grand Marnier and Mandarin Orange Sauce Finished with a Fresh Cream Anglaise for an Added Bit of Sweetness

**Roasted Chicken** – Classic House Baked Bone-in Chicken Pieces with a Cajun Lemon Pepper Seasoning, Our Spin on Mom’s Classic

**Southern Fried Chicken** – Buttermilk Fried Chicken Cooked to Perfection for Our Take on a Southern Classic

**Prices are available upon request for 2 entrée buffets and 3 entrée buffets**



# Served Entrée Selections

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All Entrees are Served with Rolls and Butter, House Salad, Coffee, Water, Iced Tea, and Tea Services

One Starch Choice / One Vegetable Choice / House Salad

## **Beef**

**Filet Mignon** – 8oz Choice Grilled Beef Tenderloin Wrapped in Bacon and Served Medium with Choice of Starch, Vegetable, Garden Salad, and Bread -

**Prime Rib Au Jus** – Our Tender Toasted Ribeye Paired with a Starch Choice, Vegetable, Garden Salad, and Bread, Choice Cut:

**Chargrilled Baseball Cut Sirloin** – Classic Choice Top Sirloin Cut to 8oz and Grilled to a Tender Medium with a Starch Choice, Vegetable, Garden Salad, and Bread

**NY Strip Steak** – 14oz Choice Hand Cut NY Strip Grilled to Medium with a Starch Choice, Vegetable, Garden Salad, and Bread –

## **Pork**

**Chargrilled Pork Loin** – 8oz cut Boneless Pork Loin Chop Dressed with a Peppercorn Seasoning Served with Applesauce, Choice of Starch, Vegetable, Garden Salad, and Bread

**Char Grilled Ham Steak** – 10oz BBQ Brushed Boneless Ham Steak Served with Applesauce, a Starch Choice, Garden Salad, and Bread

## **Seafood**

\* **Crab Cakes** – Pan Seared Lump Blue Crab Cakes Drizzled with a Spicy Cajun Aioli

\* **8oz Chilean Salmon** – Our Classic Sushi Grade Salmon Chargrilled and Finished with a Maple Bourbon BBQ Sauce with a Starch Choice, Vegetable, Garden Salad, and Bread

**Ahi Tuna** – Sushi Grade Ahi Tuna Seared to a Perfect Medium Rare and Drizzled with a Wasabi Crème Fraiche Served with Choice of Starch, Vegetable, Garden Salad, and Bread

\* **Blackened Tilapia** – Chargrilled Farm Raised Tilapia Dredged in Cajun Seasoning Paired with a Starch Choice, Vegetable, House Salad, and Bread

## **Poultry**

\* **Chargrilled 8oz Breast** – Double Lobe Breast with Your Choice of Seasoning (Lemon Pepper, Cajun, House Steak Season, or Pepper Ranch) Served with a Starch Choice, Vegetable, House Salad, and Bread

\* **Chicken Marsala** – Pan Seared 8oz Chicken Breast and Mushrooms in a Rich Marsala Wine Reduction Gravy Served with a Starch Choice, Vegetable, House Salad, and Bread

\* **Chicken Ala King** – Sautéed 8oz Chicken Breast, Mushrooms, and Roasted Red Peppers in a Sweet Sherry Cream Sauce Served over Angel Hair Pasta with Vegetables, Garden salad, and bread

\* **Grilled Bruschetta Chicken** – 8oz Chicken Breast Chargrilled with Italian Seasonings and Topped off with a Roma Tomato, Olives, and Basil Bruschetta Finished with Balsamic Glaze and Parmesan Cheese Served with a Starch Choice, Vegetable, Garden Salad, and Bread

# Findlay Inn Chef's Carving Station

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**\*Minimum of 25 people\***

All Carving Stations are Served with Rolls and Butter, House Salad, Coffee, Water, Iced Tea, and Tea Services

One Starch Choice / One Vegetable Choice / House Salad

## **Beef Carving Stations**

Roasted Prime Rib with Au Jus

Roasted NY Strip Steak with Au Jus

Roasted Top Round of Beef with Au Jus

Chargrilled Tri Tip Top Sirloin

Chargrilled Filet Mignon

Carved Beef Brisket

Whipped Matre D' Butter Choices: Roasted Garlic, Lemon Rosemary, Cracked Peppercorn

Steak Sauce Choices: Cracked Peppercorn Gravy, Port Wine Bordelaise, Creamy Dijon Gravy, Horsey Sauce

## **Pork Carving Stations**

Roasted Pork Loin with a Stone Ground Honey Mustard Crust

Roasted Pork Loin with Garlic Rosemary Crust

Chargrilled Pork Tenderloin

Dearborn Bone-In Ham with Pineapple Honey Dijon Glaze

Sausage Sampler with a Selection of 3 Different Choices: Sweet or Spicy Italian Sausage, Kielbasa, Andouille, Chorizo, Chivatelli, Bratwurst

Sauces: Stone Ground Honey Mustard Sauce, Horsey Sauce, and Sriracha Ketchup for Dipping

## **Turkey Carving Stations**

Roast Turkey Breast with your choice of Lemon Pepper, Rosemary Garlic, or with a Pan Dripping Gravy

Roasted Whole Boneless Turkey with a Pan Dipping Gravy

# Side Choices

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## -----Starch Sides-----

Wild Rice Pilaf

Rosemary Roasted Redskin Potatoes

Roasted Garlic Mashed Potatoes

Butter Whipped Mashed Potatoes

Aug Gratin Potatoes

Baked Potato

Baked Sweet Potato

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## -----Vegetable Sides-----

Green Bean Almandine

Brown Sugar Baby Carrots

Buttered Corn

Primavera Vegetable Medley

Grilled Zucchini & Squash

Buttered Broccoli

California Blend

Country Cabbage

Corn O'Brien

Parmesan Herb Cauliflower

# Break Packages

**Break packages available for 1 hour duration**

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## **Findlay's End Zone Package**

Bacon and Cheddar Potato Bites  
BBQ Meatballs  
Fresh Vegetable Crudités with Ranch Dip  
Crispy Chicken Wings

## **9 Layer Bean Dip Serves 25 People**

Served with Tortilla Chips

## **Sweet Tooth Break**

Assorted Homemade Cookies  
M&M's  
Strawberry Punch  
Coffee and Water Service

## **Couch Potato Break**

Fresh Made Potato Chips and Dip  
Hot Soft Pretzels with Mustard and Cheese  
Popcorn with Choice of Flavor  
Assorted Coke Products and Bottled Water

## **Amigo Break**

Tortilla Chips  
Zesty Queso Dip  
Layered Bean Dip  
Fire Roasted Salsa  
Whole Fresh Fruit  
Assorted Coke Products, and Bottled Water

## **Health Break**

Bottled Water  
Fresh Vegetables Tray with Ranch Dip  
Granola Bars  
Assorted Yogurt

## **The Parisian**

Fresh Fruit in Season Display with Black Raspberry  
Fruit Dip Assorted Cheese and Salami Tray with  
Assorted Crackers

## **Half Time Break**

Warm Soft Baked Pretzels with Cheese Sauce  
Fresh Made Potato Chips with Chip Dip  
Redskin Peanuts  
Assorted Coke Products and Bottled Water

# Desserts

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New York Cheesecake with Black Raspberry Sauce

Turtle Cheesecake

Oreo Cheesecake with Chocolate Sauce

Tiramisu

Carrot Cake with Cream Cheese Frosting and Walnuts

Apple Crumb Pie

Apple Crumb Pie A La Mode

Fruits of Forest Pie

Strawberries Romanoff with Pound Cake

Triple Chocolate Mousse Cake

Swiss Chocolate Mousse

Ice Cream

Assorted Homemade Cookies (Dozen)

Ghirardelli Brownies (Dozen)

Fresh Fruit In Season

Apple Pie

Cherry Pie

Peach Pie

Lemon Berry Mascarpone

Coconut Cream Pie

Banana Cream Pie

Chocolate Cream Pie