

## Lunch Menu



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## Beverages, Pastries and Snacks



## Pastry & Bakery

English Muffins \$14.95 per dozen

Assorted Danish \$14.95 per dozen

Fresh Baked Cinnamon Rolls \$14.95 per dozen

Fresh Baked Muffins \$14.95 per dozen

Quick Breads \$14.95 per dozen

Bagels with Cream Cheese \$16.95 per dozen

Homemade Apple Cinnamon Coffee Cake:

Half pan (serves 15) \$14.95

Full pan (serves 30) \$24.95

Fresh Baked Cookies \$12.95 per dozen

Chewy Chocolate Brownies \$18.95 per dozen

Decadent Bar Cookies \$20.95 per dozen

Raspberry, Lemon, Chocolate Chip

Decorated Sheet Cake

Yellow, Chocolate, Marble Full \$65.00

Half \$45.00

9" Round Whole Cakes \$25.95 per cake

Chocolate, Carrot, Red Velvet

10" Pie \$18.95 per pie

Apple, Peach, Cherry, Fruits of the Forest

## **Snacks**

Assorted Chips/Pretzels \$1.50 per bag

Assorted Snack Basket \$1.50 per unit

Crackers, baked chips, granola bars, peanuts, rice

krispy treats, candy bars

Granola Bars \$1.50 each

Special K, NutriGrain, Nature Valley

Kind Granola Bars \$3.00 each

Trail Mix \$3.00 each

Bear Naked Bars \$3.00 each

Seasonal Whole Fruit \$14.95 per dozen

Fresh Fruit Platter \$4.25 per person

Chocolate Covered Strawberries \$18.95 per dozen

Yogurt Cups \$1.95 each

Greek Yogurt Cups \$2.50 each

Freshly Popped Popcorn \$2.95 per person

Selection of Mixed Nuts (serves 25) \$59.00

Pretzels, Tortilla Chips & Salsa (serves 25) \$39.00



## Beverages, Pastries and Snacks



### Hot Beverages per Gallon (There are approximately 15 servings per gallon)

Freshly Brewed Coffee (Regular or Decaffeinated) \$20.95

Hot Water with Tea Selection \$20.95

Hot Chocolate \$20.95

#### Cold Beverages per Gallon

Orange Juice \$22.95

Cranberry Juice \$22.95

Iced Tea \$16.95

Citrus Punch \$20.95

Lemonade \$16.95

Cider (Seasonal) \$22.95

#### Cold Beverages per Gallon

Bottled Juices \$2.50 each

Bottled Teas \$2.50 each

Bottled Water (12 oz) \$2.00 each

Pepsi Products in a Can \$1.50 each

Milk Chugs 2%, Skim, Chocolate \$1.95

Pitcher of ice water with cups \$3.00 per pitcher

## Beverages & Pastries \$6.95 per person

Regular & Decaf Coffee, Hot Tea and Iced Water

Chilled Orange Juice and Cranberry Juice

Assortment of Breakfast Pastries

Coffee Cake, Muffins, Danish and Cinnamon Rolls

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All Buffets are Served with Choice of 2 Salads, I Vegetable, I Accompaniment, Entrée, Rolls & Butter, Chef's Choice Dessert, Coffee and Iced Tea

One Entrée Choice \$16.95 per person
Two Entrée Choice \$19.95 per person
Three Entrée Choice \$22.95 per person

#### **Buffet Entrée Selections**

Chicken Parmesan - Chicken Marsala - Chicken Bruschetta - Chicken Monterey - Jerk Chicken Chicken Piccata - London Broil - Beef Stroganoff - Beef Tips and Mushrooms - Meatloaf - Sliced Pork Loin Sliced Turkey Breast - Sliced Honey Baked Pit Ham - Baked Tilapia Baked Salmon - Eggplant Parmesan - Spinach & Cheese Ravioli - Stuffed Shells - Portabella Mushroom - Vegetable or Beef Lasagna

## Salad (choice of two)

Mixed Seasonal Greens – Caesar Salad – Homemade Redskin Potato Salad – Asian Cole Slaw Vegetable Pasta Salad – Fresh Fruit Compote – Greek Salad – Capris Salad

## **Vegetable (choice of one)**

Seasonal Vegetable - Sauteed Mushrooms - Corn O' Brien - Green Beans Almandine Fresh Green Beans - Baby Glazed Carrots - Broccoli & Cauliflower

#### **Accompaniment (choice of one)**

Herbed Roasted Redskin Potatoes - Au Gratin Potatoes - Homemade Mashed Potatoes Sweet Potato Mashed - Herb Stuffing - Rice Pilaf - Mac N' Cheese - Herb Couscous Fluffy Egg Noodles - Penne Pasta with Marinara



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#### Themed Lunch Buffets

All Buffets Include Coffee and Iced Tea Minimum 25 guests

**Barbeque** \$18.95 per person

Salads (Choose 2)

Cole Slaw - Potato Salad - Pasta Salad - Fresh Fruit - Tomato and Onion Salad with Basil Vinaigrette

House Salad - Caesar Salad

Entrees (Choose 2)

Barbeque Chicken - Beef Ribs - Chopped Barbeque Pork - Pulled Pork - Beef Brisket

Side Dishes (Choose 2)

Fresh Mixed Vegetable Medley - Corn on the Cob - Green Beans - Baked Beans

Also Included

**Assorted Cookies** 

<u>Italian</u> \$17.95 per person

**Soup and Salad** (Choose 2)

Caesar Salad - Italian Pasta Salad- Fresh Fruit - House Salad with Homemade Vinaigrette - Italian Wedding Soup - Minestrone

**Entrees** (Choose 2)

Stuffed Shells - Italian Sausage with Peppers and Onions - Baked Ziti - Chicken Parmesan- Penne Pasta with Marinara or Alfredo Sauce - Bowtie Pasta and Meatballs - Vegetable or Beef Lasagna

#### Also Included

Grilled Marinated Italian Vegetables - Garlic Bread - Fresh Baked Cookies



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#### **Southwestern** \$18.95 per person

### Soup and Salad (Choose 2)

3 Bean Salads - Black Bean and Corn Salad - Fresh Fruit - House Salad - Caesar Salad - Roasted Pepper Salad Chicken Tortilla Soup

## Meat (Choose 2)

Fresh Ground Beef - Mesquite Grilled Chicken - Beef Brisket - Fajita Meat

#### Also Included

Tortilla Chips and Salsa - Soft and Hard Taco Shells - Mexican Rice - Refried Beans - Shredded Cheddar Cheese - Shredded Iceberg Lettuce - Diced Tomatoes and Onions - Black Olives - Jalapeno Peppers Sour Cream - Fresh Baked Cookies

#### Cookout \$17.95 per person

### Salads (Choose 2)

Homemade Potato Salad - Pasta Salad - House Salad - Fresh Fruit - Creamy Cole Slaw - Macaroni Salad Marinated Vegetable Salad - Caesar Salad

#### **Meat** (Choose 2)

Hamburger - All Beef Hot Dogs - Italian Sausage - Grilled Chicken

#### **Sides** (Choose 2)

Baked Beans - Oven Roasted Potatoes - Potato Chips - Corn on the Cob - Fresh Vegetable Medley Italian Green Beans

#### Also Included

Sliced Tomatoes - Lettuce - Cheese - Buns - Mustard - Ketchup - Mayonnaise - Fresh Baked Cookies

#### **Enhancements** \$2.95 per person for each option

Baby Back Ribs - Grilled Sirloin - Grilled Shrimp - Grilled Salmon





## Asian Inspired \$18.95 per person

## Soup, Salad and Egg Roll (Choose 2)

Mixed Greens with Citrus Vinaigrette Dressing - Oriental Salad with Sesame Seed Dressing - Wonton Soup Hot and Sour Soup - Vegetable Egg Roll or Shrimp Egg Roll

## Meat (Choose 2)

Chicken or Shrimp Stir Fry - Beef and Broccoli - Sesame Chicken - Shrimp or Beef Lo Mein Sweet and Sour Chicken or Shrimp - Cashew Chicken - Curry Chicken or Beef - Orange Chicken

#### Also Included

Oriental Vegetables- Vegetarian Fried Rice- Fresh Baked Cookies

## **Baked Potato Bar** \$16.95 per person

Salads (Choose 2)

House Salad - Fresh Fruit - Caesar Salad - Tomato and Onion Salad with Basil

## Baked Potato Toppings (Choose up to 6)

Homemade Chili - Taco Meat - Bacon Bits - Steamed Broccoli - Diced Tomatoes - Chopped Scallions Shredded Cheddar or Monterey Jack Cheese - Sour Cream - Butter

#### Also Included

Fresh Baked Cookies





## Macaroni and Cheese Bar \$16.95 per person

Salad (Choose 2)

House Salad - Fresh Fruit - Caesar Salad - Tomato and Onion with Basil

Pasta (Choose I)

Penne, Rotini or Cavatappi Corkscrew Pasta

## Create your own Macaroni and Cheese (Choose up to 4)

American Cheese - Cheddar Cheese - Pepper Jack Cheese - Provolone Cheese - Mozzarella Cheese Tomatoes - Mushrooms - Green Peppers - Onions - Bacon - Kalamata Olives

#### Also Included

Fresh Baked Cookies

**Enhancements** \$3.95 per person (Choose I)

Buffalo Chicken - Lobster - Shrimp





## **Plated Salads**

Plated Salads Include: Rolls and Butter, Coffee, Iced Tea, Iced Water, Chef's Choice Dessert (Please Limit up to Two Choices per Function)

#### The Garden Salad \$11.95

Mixed greens with cucumbers, carrots, bell peppers, chickpeas, broccoli, black olives and cheddar cheese Additions (Choice of I) \$3.00

Grilled Chicken - Fresh Grilled Salmon - Marinated Grilled Shrimp - Grilled Sirloin

#### Caesar Salad \$11.95

Romaine lettuce, grated parmesan cheese, homemade croutons and Caesar dressing Additions (Choice of I) \$3.00

Grilled Chicken - Fresh Grilled Salmon - Marinated Grilled Shrimp – Grilled Sirloin

## Famous Grilled Chicken Strawberry Pecan Salad \$15.95

Grilled, marinated chicken breast on a bed of mixed greens with fresh strawberries and toasted caramelized pecans

#### Thai Chicken Salad \$15.95

Grilled, marinated chicken breast, scallions, toasted peanuts, red peppers, julienned carrots, cucumbers, mushrooms, peas, linguini noodles, served with our signature Oriental Sesame Dressing

#### The Mediterranean Salad \$15.95

Mixed greens topped with grilled chicken or steak, marinated kalamata olives, mozzarella, onions, tomatoes, cucumbers and feta cheese

#### **Dressing Selections** (Choose 2)

Ranch, Light Italian, Caesar, Raspberry Vinaigrette, or Balsamic Vinaigrette



#### **Plated Combo Selections**

Includes: Coffee, Iced Tea, Iced Water and Chef's Choice Dessert

Garden Side Salad & ½ Sandwich \$11.95 per person

Garden Side Salad & Cup of Soup \$11.95 per person

Cup of Soup & ½ Sandwich \$11.95 per person

Salad Dressings (Choose 2)

Ranch – Light Ranch – Light Italian - Caesar – Balsamic

Chef's Homemade Soup (Choose I)

Chicken Noodle – Minestrone – Italian Wedding – Tomato Basil – Broccoli Cheddar – French Onion

#### **Build Your Own Sandwich**

**Meat** (Choose I)

Thinly Shaved Roast Beef – Ham – Turkey – Salami – Chicken – Homemade Chicken or Tuna Salad Fresh Grilled Vegetables – Hummus – Egg Salad

Cheese (Choose I)

Cheddar – Provolone – Swiss – American – Mozzarella – Monterey Jack

**Vegetables** (Choose 3) Shredded Lettuce – Tomatoes – Onion – Black Olives – Green Olives – Banana Peppers – Thinly Sliced Bell Peppers – Sliced Cucumbers



#### **Hot Plated Luncheon**

Lunches Include: House Salad, Rolls, Regular and Decaffeinated Coffee, Iced Tea and Chef's Choice Dessert Entrees Include: Chef's Choice Starch and Vegetable.

Please limit 2 choices per function.

#### **All Natural Chicken Selections**

#### Chicken Marsala \$16.95

Simmered in a wine and mushroom sauce

#### Chicken Parmesan \$16.95

Lightly breaded, provolone cheese and topped with robust marinara sauce

#### Classic Stuffed Chicken \$17.95

Boneless chicken breast, stuffed with homemade traditional stuffing

#### Chicken Bruschetta \$16.95

Grilled and topped with fresh bruschetta

#### **Beef Selections**

### Our Famous Beef Stroganoff \$16.95

Tender prime tips of beef, braised and simmered with a sour cream and mushroom sauce, served over fluffy egg noodles

#### Stuffed Peppers \$16.95

Green bell peppers, stuffed with lean ground beef, white rice, herbs and spices, topped with a tomato basil sauce **Sirloin** \$16.95

6 oz. grilled sirloin served with a demi-glace

#### Filet Mignon \$21.95

6 oz. grilled filet, served with a cabernet reduction sauce

#### **Seafood Selections**

#### Grilled Salmon \$18.95

Topped with mango salsa or creamy dill sauce

#### Shrimp Scampi \$17.95

Sautéed shrimp served with a lemon herb garlic sauce

#### Crab Cakes \$21.95

Made with lump crab meat and served with a jalapeno remoulade sauce

### Tilapia Florentine \$16.95

Topped with fresh spinach and herb garlic seasoning



### **Hot Plated Luncheon**

Lunches Include: House Salad, Rolls, Regular and Decaffeinated Coffee, Iced Tea and Chef's Choice Dessert Entrees Include: Chef's Choice Starch and Vegetable.

Please limit 2 choices per function.

#### Pork Selection

#### Pork Tenderloin \$16.95

Roasted then sliced, served with an Apple Chutney

## **Vegetarian Selections**

### Eggplant Parmesan \$15.95

Topped with marinara provolone cheese

### **Lasagna** \$15.95

Fresh vegetables, provolone, ricotta cheese and marinara sauce

### Portabella Mushroom \$15.95

Marinated and grilled, served with couscous

## Vegetable Stir Fry \$15.95

Variety of fresh vegetables, lightly sautéed, served with a light teriyaki sauce, served over white rice

## Salad and Deli Lunch



## Boxed Lunches \$12.95 per person

All Boxed Lunches Include: Whole Fruit, Vegetable Pasta Salad, Bag of Chips, Cookie, Bottled Water

Condiments (Mustard and Mayonnaise) - Disposable Cutlery Kits

#### **Bread**

Whole Grain Wrap - Kaiser Bun - Ciabatta

#### Meat

Roast Beef - Ham - Turkey - Salami - Chicken - Homemade Chicken or Tuna Salad - Grilled Vegetables

Hummus - Egg Salad

#### Cheese

Cheddar - Provolone - Swiss - American - Mozzarella - Monterey Jack

## **Vegetables**

Shredded Lettuce - Tomatoes - Onion - Black Olives - Green Olives - Banana Peppers - Bell Peppers - Sliced Cucumbers

## Soup, Salad & Breadsticks Buffet \$12.95 per person

Buffet Includes: Fresh Baked Cookies, Coffee, Iced Tea, Iced Water

Soup (Choose I)

Chicken Noodle – Minestrone – Italian Wedding – Tomato Basil – Broccoli Cheddar

Vegetable Beef - French Onion

#### Salad

Large Bowl of Mixed Greens with Tomatoes, Carrots, Cucumbers, Green Bell Peppers

Choice of Two Dressings:

Ranch – Light Ranch – Light Italian - Caesar – Balsamic

### **Garlic Bread Sticks**



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## Salad and Deli Lunch



## Pre-Made Sandwich Buffet \$14.95 per person

Buffet Includes: Fresh Fruit Compote, Vegetable Pasta Salad, Assorted Bagged Chip and Pretzels, Fresh Baked Cookies, Coffee, Iced Tea, Iced Water

**Bread** (Choose I)

Whole Grain Wrap - Kaiser Bun - Ciabatta

Meat (Choose 2)

Thinly shaved Roast Beef – Ham – Turkey – Salami –Chicken – Homemade Chicken or Tuna Salad Fresh Grilled Vegetables – Hummus – Egg Salad

Cheese (Choose I)

Cheddar – Provolone – Swiss – American – Mozzarella – Monterey Jack

**Vegetables** (Choose 3)

Shredded Lettuce – Tomatoes – Onion – Black Olives – Green Olives – Banana Peppers – Thinly Sliced Bell Peppers – Sliced Cucumbers

Condiments (Choose 2)

Honey Mustard - Yellow Mustard - Light Mayonnaise - Light Italian Dressing

## Create Your Own Salad Bar Buffet \$16.95 per person

Buffet Includes: Garlic Breadsticks, Fresh Baked Cookies, Coffee, Iced Tea, Iced Water

### Salad

Large Bowl of Mixed Greens with Tomatoes, Cucumber, Carrots, Green Bell Peppers

Soup (Choose I)

Chicken Noodle – Minestrone – Italian Wedding – Tomato Basil – Broccoli Cheddar - Vegetable Beef French Onion

## Additional Toppings (Choose 4)

Diced Ham - Grilled Sliced Chicken - Diced Hard Boiled Eggs - Real Bacon Bites - Fresh Broccoli Black Olives - Shredded Cheddar Cheese - Swiss Cheese Cubes - Garbanzo Beans - Green Peas

**Dressings** (Choose 2)

Ranch - Light Ranch - Light Italian - Caesar - Balsamic



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## Salad and Deli Lunch



## The Deli Board Buffet \$16.95 per person

Deli Board Buffet Include: Fresh Baked Cookies, Coffee, Iced Tea, Iced Water,

**Soup** (Choose I)

Chicken Noodle – Minestrone – Italian Wedding – Tomato Basil – Broccoli Cheddar - Vegetable Beef French Onion

## **Accompaniment** (Choose 2)

Mixed Green Salad (with choice of 2 dressings) - Fresh Seasonal Fruit Compote - Vegetable Pasta Salad Homemade Potato Salad - Cole Slaw

#### **Build Your Own Sandwich:**

#### **Bread**

Assorted Breads & Rolls

Meats (Choose 3)

Roast Beef – Ham – Turkey – Salami –Chicken – Homemade Chicken or Tuna Salad - Grilled Vegetables Hummus – Egg Salad

Cheese (Choose 2)

Cheddar – Provolone – Swiss – American – Mozzarella – Monterey Jack

**Vegetables** (Choose 3)

Shredded Lettuce – Tomatoes – Onion – Black Olives – Green Olives – Banana Peppers – Thinly Sliced Bell Peppers – Sliced Cucumbers – Pickles

**Condiments** (Choose 2)

Honey Mustard - Yellow Mustard - Light Mayonnaise - Light Italian Dressing



## General Information



#### Catering Policies 2015

Thank you for considering The NEW Center for your upcoming event. Our staff welcomes the opportunity to be part of your very special day. The following are guidelines and procedures intended to help plan and execute your function smoothly.

- I. A deposit of \$750.00 required for Social Events with food purchase at the time of booking to secure your date and space as DEFINITE. This deposit will be applied to your final bill and is non-refundable.
- 2. Saturday events have a minimum of \$5000.00 in catering sales. Note: if the \$5000.00 catering sales are not met there will be a \$995.00 room rental charge added.
- 3. Menu selection, function room set-up requirements and all other details must be finalized with the catering department at least two weeks prior to the function. Plated entrée selections must have place cards for each guest identifying their food selections.
- 4. To properly prepare for your function, we require the final guaranteed guest count 10 days prior to the function. This final count is not subject to reduction after the final count is given and is the minimum number you will be charged for.
- 5. Payment based on final guaranteed attendance number is due ten days prior to your Social Function. Payment is due when final count is given. We only accept Certified Bank Checks or Major Credit Card on Social Functions. Necessary adjustments to your bill will be made following your function.
- 6. Any additional fees incurred the day of the event, will be billed to client.
- 7. Our printed menus are suggested for your consideration. However, our staff will be pleased to design a menu for your specific needs and quote specific prices within your established budget.
- 8. All prices and food items listed on our menus are subject to change due to fluctuating costs and availability of items. Policies and pricing are subject to change without notice.
- 9. A service charge of 20% plus applicable sales tax will automatically be charged on all banquet functions with food purchase.
- 10. All food and beverage items including liquor, wine and beer must be supplied and prepared by The NEW Center. Violations will be grounds for immediate termination of said function.
- 11. In accordance with prevailing laws, we will refuse to serve anyone under the legal drinking age of 21 and Licensed Professional Security Guard will be assigned by The NEW Center Catering Department for all events serving alcohol.



## General Information



- 12. The NEW Center is not liable for damage to or loss of items, equipment or personal property belonging to your group or its members.
- 13. All set up arrangements such as decorations, staging, audio-visual equipment, etc. must be made through the Catering Department.
- 14. The NEW Center reserves the right to inspect and control all functions. Your group is liable for damage to the property and premises and will be charged accordingly.
- 15. The NEW Center reserves the right to change function room prior to arrival. Room set up suitable for the function if the attendance decreases or increases.
- 16. Decorations or displays brought into The NEW Center must be approved by our catering department prior to arrival. Banners or display items may not be affixed to any stationary wall, floor, window, ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures and furnishings. The client agrees to be responsible for any damage done to the function room or any other part of The NEW Center by client, invitee, employees, independent contractors or others under his control.

# Banquet Rooms



Noem -	Basen Bake:	Lew	Source Ft.	Beam Configurations			
				Basquel	Cleannon	Thomas	Biorreson
Grand Salmon + 5 hrs.	1996.00	90'x88'	7680	424	270	750	-
Grand Baltoom > 5 kes.	\$1,116,00	90's RV	7680	424	270	750	
Gravat Baltinoim A/B + Stvis.	\$195.00		3840	. trs	100	900	24
Grand Balleours A/9 > Shrs.	\$995.00		3845	175.	100	800	1987
University real + Stree.	\$399.00	7.5"×60"	3976	200	200	100	24
University Hall > Stess.	\$895.00	73"x60"	2974	200	300	300	24
University Hall A/S < Step.	\$295.00	1000	1967	125	90.	350	.24
University Holf A/S > Storp.	\$695.00		1987	125	60	190	34
Univ High A/B/C/D < 5 hrs.	\$95.00		993	12	24	50	. 4
Univ Hall A/B/C/D > 5 hrs.	1295.00		993-	12	24	10	
Olis Conf Rm 1/2/5/4 + 5 fers.	\$95.00	26 VTF	500		*	(8)	12
Gis Cord Rm 1/2/3/4 + 5 hrs.	\$299.00	26 x m	586	1.8			- 34
Exec Goardroom v Shrs.	5295.00	42vir	1004		*	(4)	30
Exec Soundroom > Shis.	\$895.00	4210	1004	(A)			26



# The NEW Center

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