



The NEW Center

at Northeast Ohio Medical University

BREAKFAST

CONTINENTAL BREAKFAST

\$7 per person

Chilled Orange Juice and Cranberry Juice
Assortment of Breakfast Pastries:
Quick Breads, Muffins, Danish, and Cinnamon Rolls
Regular & Decaf Coffee, Hot Tea and Iced Water

DELUXE CONTINENTAL

\$12 per person

Chilled Orange Juice and Cranberry Juice
Assortment of Breakfast Pastries:
Quick Breads, Muffins, Danish, and Cinnamon Rolls
Seasonal Fresh Fruit Display
Assorted Yogurt Cups or a Bowl of Greek Yogurt with Granola
Regular & Decaf Coffee, Hot Tea and Iced Water

PLATED BREAKFAST

\$13 per person

Fresh Fruit Cup
Meat Choice of One: Crispy Bacon, Sausage, or Turkey Sausage
Scrambled Eggs or Egg Beaters
Hash Brown Potatoes (add onion and peppers if desired)
Regular & Decaf Coffee, Hot Tea, Orange Juice, & Iced Water

RISE & SHINE BUFFET

\$15 per person

Chilled Orange Juice and Cranberry Juice
Seasonal Fresh Fruit Display
Assorted Breakfast Pastries
Hash Brown Potatoes (add onion and peppers if desired)
Scrambled Eggs (Egg Beaters on Request)
Meat Choice of One: Crispy Bacon, Sausage or Turkey Sausage
Regular & Decaf Coffee, Hot Tea and Iced Water

STATIONS AND ADDITIONS

Add any of the following stations or additional items to any breakfast selection

GREEK YOGURT WITH GRANOLA

\$4 per person

Bowl of Greek yogurt with granola and assorted dry fruit

OMELET STATION

\$7 per person

Eggs or Egg Beaters, Mushrooms, Tomatoes, Peppers, Onions, Shredded Cheddar Cheese, Bacon, Ham, and Salsa

BELGIAN WAFFLE STATION

\$6 per person

Chocolate Chips, Strawberry, and Blueberry Sauce, Whipped Cream, and Warm Syrup

MINI BREAKFAST CROISSANT SANDWICH

\$4 per person

Scrambled Eggs
Choice of: Bacon, Ham, Sausage, or Turkey Sausage
With Cheddar Cheese

OATMEAL

\$3 per person

Served with Sliced Strawberries, Raisins, Craisins, Light Brown Sugar and Low-fat Milk

STEEL CUT OATS

\$4 per person

Served with Sliced Strawberries, Raisins, Craisins, Light Brown Sugar and Low-fat Milk

PASTRY & BAKERY

English Muffins	\$15 per dozen
Danish Assorted	\$15 per dozen
Fresh Baked Cinnamon Rolls	\$15 per dozen
Fresh Baked Muffins	\$15 per dozen
Quick Breads	\$15 per dozen
Bagels with Cream Cheese	\$17 per dozen
Homemade Apple Cinnamon	
Coffee Cake: ½ pan serves 15 guests	\$15 ½ pan
Full pan serves 30 guests	\$25 full pan

BEVERAGES

Hot Beverages /Gallon

(There are approximately 15 servings per gallon.)

Freshly Brewed Coffee

(Regular or Decaffeinated) \$21

Hot Water with Tea Selection \$21

Hot Chocolate \$21

Cold Beverages /Gallon

Orange Juice \$23

Cranberry Juice \$23

Iced Tea \$17

Citrus Punch \$21

Lemonade \$17

Cider (Seasonal) \$23

Cold Beverages /Per Bottle

Bottled Juices \$2.50

Bottled Teas \$2.50

Bottled Water (12oz) \$2

Pepsi Products / Can \$2

Pitcher of Ice Water w / Cups \$3

(Complementary in the Conference Center)

SWEETS

Fresh Baked Cookies \$13 per dozen

Chewy Chocolate Brownies \$19 per dozen

Decadent Bar Cookies \$21 per dozen

(Raspberry, Lemon, Chocolate Chip)

Decorated Sheet Cake \$65(full) \$45(half)

(Yellow, Chocolate, Marble)

SNACKS

Assorted Chips / Pretzels \$1.50 per bag

Assorted Snack Basket \$1.50 each

(crackers, baked chips, granola bars, peanuts, rice krispy treats, candy bars)

Granola Bars \$1.50 each

(Special K, Kashi, Nature Valley, Belvita)

Kind Granola Bars, Trail Mix \$3 each

Seasonal Whole Fruit \$15 per dozen

Fresh Fruit Platter \$4 per person

Chocolate Covered Strawberries \$19 per dozen

Dannon Yogurt Cups \$2 each

Greek Yogurt Bowl \$3 per person

(with Granola)

1. 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 \$10,000 in catering sales for the Grand Ballroom. Note: if the \$10,000 catering sales are not met there will be a \$1,000 room rental charge added.
3. All food and beverage items including alcoholic and non-alcoholic beverages must be supplied and prepared by The NEW Conference Center. Violations will be grounds for immediate termination of said function. No outside food or beverage is permitted in The NEW Conference Center (speak with the Event Manager for more details).
4. 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.
5. 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.
6. Payment based on final guaranteed attendance number is due 7 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.
7. Any additional fees incurred the day of the event, will be billed to client.
8. 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.
9. 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.
10. A service charge of 20% plus applicable sales tax will automatically be charged on all banquet functions with food and beverage purchase.
11. The NEW Conference Center holds the State of Ohio Foodservice Operations License for the entire NEOMED Campus and NEW Center. Food safety is a high priority for the Conference Services department. In adherence with the local Health Department regulations, it is our strict policy that there will be no credit given or carry out allowed of perishable and/or potentially hazardous food not consumed at your event. Therefore, we reserve the right to deny the removal of leftover food by the customer. For the safety of you and your guests, food that needs to be held hot or cold will be removed after a limit of 2 hours or as determined by catering staff
12. The NEW Conference Center and NEOMED as a licensee, is authorized and responsible for the administration of the sale, service and dispensing of alcoholic beverages with alcoholic content in accordance with the State of Ohio Division of Liquor Control regulations. We do not have privileges to sell or serve alcoholic beverages on Sundays.

13. In accordance with prevailing laws, we will refuse to sell, serve and dispense alcoholic beverages to anyone under the legal drinking age of 21.
14. Licensed Professional Security Guard will be assigned by The NEW Center Catering Department for all events serving alcohol. Security charge \$50 per hour minimum 4 hours.
15. The NEW Conference Center is not liable for damage to or loss of items, equipment or personal property belonging to your group or its members.
16. All set up arrangements such as decorations, staging, audio-visual equipment, etc. must be made through the Catering Department.
17. The NEW Conference 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.
18. The NEW Conference Center reserves the right to change room set ups prior to arrival. Rooms are configured and set up suitable for the function if the attendance decreases or increases.
19. Decorations or displays brought into The NEW Conference 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 fixtures and furnishings. The client agrees to be responsible for any damage done to the function room or any.

Client Signature _____ Date _____

NEW Conference Center Signature _____ Date _____