



The NEW Center

at Northeast Ohio Medical University

LUNCHEON BUFFET

MINIMUM 25 GUESTS

All Buffets are served with Choice of

2 Salads

1 Vegetable

1 Starch

Entrée, Rolls & Butter

Assorted Cakes and Pies

Coffee and Iced Tea

ONE ENTRÉE CHOICE \$17 PER PERSON

TWO ENTRÉE CHOICE \$20 PER PERSON

SALADS (CHOOSE TWO)

Mixed Seasonal Greens

Caesar Salad

Vegetable Pasta Salad

Fresh Fruit Compote

Roasted Root Vegetable Quinoa Salad

BUFFET ENTRÉE SELECTIONS

Lemon & Fresh Herb Roasted Chicken

Cornflake Crusted or Lightly Breaded Chicken Parmesan

Chicken Marsala

Chicken Bruschetta

Chicken Monterey

Chicken Cacciatore

London Broil

Beef Stroganoff over Fluffy Egg Noodles

Meatballs

Italian Sausage

Sliced Pork Loin

Blackened, Grilled or Seared Salmon

Shrimp Creole

Mac N' Cheese

Grilled or Breaded Eggplant Parmesan

Spinach & Cheese Ravioli

Vegetable Lasagna

Asian Vegetable Pad Thai with Rice Noodles

BUFFET ACCOMPANIMENT SELECTIONS:

VEGETABLE (CHOOSE ONE)

Fresh Seasonal Vegetable

Whole Green Beans Almandine

Fresh Whole Green Beans

Baby Glazed Carrots

Fresh Broccoli & Cauliflower

Seasonal Roasted Vegetables

STARCH (CHOOSE ONE)

Herbed Roasted Redskin Potatoes

Au Gratin Potatoes

Homemade Mashed Potatoes

Rice Pilaf

Herb Couscous

Rice Noodles

Penne Pasta with Marinara or Alfredo Sauce

CREATE YOUR OWN SALAD BAR BUFFET

\$17 per person

Chef's Homemade Soup (Choose One)

Chicken Noodle
Very Vegetable
Tomato Basil
Broccoli Cheddar
Potato

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

Additional Toppings (Choose Four)

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 Two)

Pure Ranch
Light Italian
Pure Caesar
Balsamic

Buffet Includes:

Garlic Breadsticks & Fresh Baked Assorted Cookies
Coffee, Iced Tea, Iced Water

THE DELI BOARD BUFFET

\$17 per person

Chef's Homemade Soup (Choose One)

Chicken Noodle
Very Vegetable
Tomato Basil
Broccoli Cheddar
Potato

Accompaniment (Choose Two)

Mixed Green Salad with Choice of Two Dressings
Fresh Seasonal Fruit Compote
Vegetable Pasta Salad
Homemade Potato Salad
Cole Slaw

Build Your Own Sandwich:

Assorted Breads & Organic Sprouted Bread (Gluten Free)

Protein (Choose Three)

Ham
Turkey
Homemade Chicken or Tuna Salad
Fresh Grilled Vegetables
Hummus
Egg Salad

Cheese

Cheddar
Provolone
Swiss

Vegetables

Shredded Lettuce
Tomatoes
Red Onion
Pickles

Condiments

Yellow Mustard
Light Mayonnaise
Light Italian Dressing

Deli Board Buffet Include:

Coffee, Iced Tea, Iced Water, Fresh Baked Cookies

SOUP, SALAD & BREAD STICKS BUFFET

\$13 per person

Chef's Homemade Soup (Choose One)

Chicken Noodle
Very Vegetable
Tomato Basil
Broccoli Cheddar
Potato

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

Choice of Two Dressings

Pure Ranch, Light Italian, Pure Caesar, Balsamic

Garlic Bread Sticks and Fresh Baked Cookies

Coffee, Iced Tea, Iced Water

BAGGED LUNCH

\$13 per person

Please limit to two kinds of wraps/sandwiches per function

Bread (Choose One)

Whole Grain Wrap
Ciabatta
Organic Sprouted Bread (Gluten Free)

Protein (Choose One)

Ham
Turkey
Homemade Chicken Salad
Fresh Grilled Vegetables
Hummus

Cheese (Choose One)

Cheddar
Provolone
Swiss

Sandwiches Include

Shredded Lettuce, Tomatoes, Red Onion

All Boxed Lunches Include:

Whole Fruit
Vegetable Pasta Salad
Bag of Chips
2 – Chocolate Chip Cookies
Bottled Water
Condiments (Mustard and Mayonnaise)
Disposable Cutlery Kits

PRE-MADE SANDWICH BUFFET

\$15 per person

Please limit to two kinds of wraps/sandwiches per function

Bread (Choose One)

Whole Grain Wrap
Ciabatta
Organic Sprouted Bread (Gluten Free)

Protein (Choose One)

Ham
Turkey
Grilled Chicken
Homemade Chicken Salad
Fresh Grilled Vegetables
Hummus

Cheese (Choose One)

Cheddar
Provolone
Swiss

Sandwiches Include

Shredded Lettuce, Tomatoes, Red Onion

Condiments

Yellow Mustard, Light Mayonnaise

Buffet Include:

Fresh Fruit Compote
Vegetable Pasta Salad
Assorted Bagged Chip and Pretzels
Fresh Baked Assorted Cookies
Coffee, Iced tea, Iced Water



The NEW Center

at Northeast Ohio Medical University

PLATED LUNCH

PLATED LUNCHEON ENTRÉES

Dinners Include: House Salad, Rolls and Butter, Regular and Decaffeinated Coffee, Iced Tea
Chef's Choice Vegetable, Starch and Dessert

"ALL NATURAL" CHICKEN SELECTIONS

Chicken Marsala

\$17 per person

Simmered in a Wine and Mushroom

Cornflake Crusted or Lightly Breaded Chicken

Parmesan

\$17 per person

Topped w/ Marinara Sauce, Provolone Cheese

Chicken Bruschetta

\$17 per person

Grilled and Topped with Fresh Bruschetta

Seared Chicken Breast

\$17 per person

Served with Roasted Butternut Squash and Brussel Sprouts, Finished with a Sage Chicken Au Jus

Lemon Herb Roasted Chicken Breast

\$17 per person

Boneless Chicken Breast with Lemon and Herbs

BEEF SELECTIONS

Filet Mignon

\$22 per person

Grilled 6 Ounce Beef Tenderloin Steak Served with a Cabernet Reduction Sauce

Steak Diane

\$20 per person

6 Ounce Strip Steak served with a Dijon Peppercorn Sauce

SEAFOOD SELECTIONS

Grilled or Blackened Salmon

\$19 per person

Grilled to Perfection Topped with Mango Salsa or Dill Sauce

Crab Cakes

\$22 per person

Made with Lump Crab Meat and Served with a Jalapeno Remoulade Sauce

Mahi Mahi

\$19 per person

Served with Mango Glace Cilantro Pesto

VEGETARIAN SELECTIONS

Eggplant Parmesan

\$16 per person

Topped with Marinara Provolone Cheese and Baked to Perfection

Polenta Stuffed Poblano Pepper

\$16 per person

Vegetable Tower

\$16 per person

Variety of Fresh Vegetables Layered

CHILLED PLATED LUNCHEON SELECTIONS

(Please Limit up to Two Choices per Function)

Plated Salads Include:

Rolls and Butter, Coffee, Iced Tea, Iced Water, Chef's Choice Dessert.

PLATED SALADS

THE GARDEN SALAD

\$12 per person

Mixed Greens with Cucumbers, Carrots, Bell Peppers, Chick Peas, Broccoli, Black Olives, Cheddar Cheese. Served with Pure Ranch and Light Italian Dressings.

Add Choice of One:

Grilled Chicken
Fresh Grilled Salmon
Marinated Grilled Shrimp
Grilled Sirloin

\$15 per person

CAESAR SALAD

\$12 per person

Romaine Lettuce, Grated Parmesan Cheese, Homemade Croutons and Caesar Dressing.

Add Choice of One:

Grilled Chicken
Fresh Grilled Salmon
Marinated Grilled Shrimp
Grilled Sirloin

\$15 per person

**OUR FAMOUS GRILLED CHICKEN
STRAWBERRY PECAN SALAD**

\$16 per person

Grilled, Marinated Chicken Breast on a Bed of Mixed Greens with Fresh Sweet Strawberries and Toasted Caramelized Pecans. Served with Raspberry Vinaigrette

Add Soup to any Salad Selection for \$4 per person

PLATED COMBO SELECTIONS

\$12 per person

Garden Side Salad & ½ Sandwich
Garden Side Salad & Cup of Soup
Cup of Soup & ½ Sandwich

Salad Dressings (Choose Two)

Pure Ranch
Light Italian
Pure Caesar
Balsamic

Protein (Choose One)

Ham
Turkey
Homemade Chicken Salad
Fresh Grilled Vegetables
Hummus

Cheese (Choose One)

Cheddar
Provolone
Swiss

Sandwich Includes:

Shredded Lettuce, Tomatoes, Red Onion

Chef's Homemade Soup (Choose One)

Chicken Noodle
Very Vegetable
Tomato Basil
Broccoli Cheddar
Potato

Includes:

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

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 _____