

Crisp Vegetable Crudités w / Creamy Dill Dip	\$4 per person
Crudités Cups (Celery, Cucumbers, Peppers, Carrots)	\$5 per cup
Served with One Choice of Dip: Hummus, Black Bean Hummus, or Dill Ranch	
Bruschetta ala Parmigiana	\$4 per person
Domestic Cheese and Cracker Board	\$5 per person
Fresh Seasonal Fruit Display	\$4 per person
Italian Antipasto Platter (Cherry Tomatoes, Kalamata Olives, Pepperoncini, Salami, Pepperoni, Assorted Cheeses)	\$5.50 per person
Smoked Salmon Display w /Capers, Tomatoes, Onions, Eggs and Dill Sauce	\$125.00 (serves 30 ppl)

Fresh Seasonal Fruit Kabob	\$2 per piece
Asparagus Wrapped in Prosciutto & Boursin Cheese	\$2 per piece
Smoked Salmon Canapé	\$2.50 per piece
Fresh Mozzarella, Tomato, Kalamata, Basil Skewers	\$2 per piece
Sliced Filet of Beef, Horseradish Sauce on a Crostini	\$2.50 per piece
Chocolate Dipped Strawberries	\$2.50 per piece
Assorted Mini Cheesecakes	\$2.50 per piece
Assorted Petit Fours	\$2.50 per piece
Jumbo Shrimp Display	\$3 per piece

Phyllo Pockets with Spinach & Cheese or Asiago Chicken	\$1.50 per piece
Mini Quiche	\$1.50 per piece
Spanakopita	\$1.50 per piece
Wisconsin Cheese Curds	\$1.50 per piece
Vegetarian Spring Rolls w/ Sweet & Sour Sauce	\$2 per piece
Pork Pot Stickers w/ Garlic Ginger Sauce	\$2 per piece

Swedish or BBQ Meatballs	\$2 per piece
Chicken Tenders w/Dipping Sauce	\$2 per piece
Potato Skins w/Cheddar, Bacon, Scallions and Sour Cream	\$2 per piece
Bacon Wrapped Scallops or Shrimp	\$2.50 per piece
Mini Crab Cakes with Zesty Aioli	\$2.50 per piece
Phyllo Pocket with Brie and Raspberry	\$2 per piece
Spinach & Cheese Stuffed Mushrooms	\$2 per piece
Thai Peanut Chicken Skewer with Plum Sauce	\$2 per piece
Coconut Shrimp	\$2 per piece

Hummus with Parsley Served w/ Fresh Baked Pita Chips	\$4 per person
Spinach & Artichoke Served Warm w/ Fresh Baked Pita Chips	\$4 per person
Queso Dip with Tortilla Chips	\$4 per person
Crab Dip Served Warm w/ Fresh Baked Pita Chips	\$5 per person
Guacamole w/ Tortilla Chips	\$5 per person

Cold Sandwiches:	
Egg, Chicken, or Tuna Salad	\$2 per piece
Hot Sandwiches:	
Pulled BBQ Pork or Shredded	
BBQ Chicken, Mini Burger, or	
Crispy Chicken Slider	\$3 per piece

Chef Attendant Fee \$75.00 for Carving Station

Chef Carved Meats Served with Rolls and Condiments
 (Choose One)
 Roast Turkey Breast, Honey Glazed Pit Ham \$7 per person
 Beef Tenderloin \$10 per person

Whipped Potatoes served with Soft Butter, Sour Cream,
Bacon Bits, Chives, Cheddar Cheese and Vegetarian Gravy

Prices do not include facility rental fees, applicable sales tax or 20% service charge 2018-2019



The NEW Center

at Northeast Ohio Medical University

DINNER BUFFET

MINIMUM 25 GUESTS

All Buffets are served with Choice of

2 Salads

1 Vegetable

2 Starch

Entrée, Rolls & Butter

Assorted Cakes and Pies

Coffee and Iced Tea

ONE ENTRÉE CHOICE \$28 PER PERSON

TWO ENTRÉE CHOICE \$32 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 Green Beans

Baby Glazed Carrots

Fresh Broccoli & Cauliflower

Seasonal Roasted Vegetables

STARCH (CHOOSE TWO)

Herbed Roasted Redskin Potatoes

Au Gratin Potatoes

Homemade Mashed Potatoes

Rice Pilaf

Herb Couscous

Rice Noodles

Penne Pasta with Marinara or Alfredo Sauce

Add on any of the following Carved Item for a Per Person Additional Charge

Additional Chef Attendant Fee \$75

Choice of One:

Roasted Turkey, Honey Glazed Pit Ham or Slow Roasted

Pork Loin \$4 per person

Prime Rib \$6 per person

Tenderloin of Beef \$9 per person



The NEW Center

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PLATED DINNER

PLATED DINNER 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

\$26 per person

Simmered in a Wine and Mushroom

Cornflake Crusted or Lightly Breaded Chicken Parmesan

\$26 per person

Topped w/ Marinara Sauce, Provolone Cheese

Chicken Bruschetta

\$26 per person

Grilled and Topped with Fresh Bruschetta

Seared Chicken Breast

\$26 per person

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

Lemon Herb Roasted Chicken Breast

\$26 per person

Boneless Chicken Breast with Lemon and Herbs

BEEF SELECTIONS

Filet Mignon

\$38 per person

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

Steak Diane

\$39 per person

6 Ounce Strip Steak served with a Dijon Peppercorn
Sauce

SEAFOOD SELECTIONS

Grilled or Blackened Salmon

\$34 per person

Grilled to Perfection Topped with Mango Salsa or
Dill Sauce

Crab Cakes

\$39 per person

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

Mahi Mahi

\$32 per person

Served with Mango Glace Cilantro Pesto

VEGETARIAN SELECTIONS

Eggplant Parmesan

\$26 per person

Topped with Marinara Provolone Cheese and Bake it to
Perfection

Polenta Stuffed Poblano Pepper

\$26 per person

Vegetable Tower

\$26 per person

Variety of Fresh Vegetables Layered

DUET ENTRÉES

Filet, Salmon or Chicken

\$47 per person

All selections are 4oz and Topped with Port Wine
Demi-Glace

Filet & Crab Cake

\$45 per person

4 Ounce Filet with a Béarnaise Sauce and Crab Cake with
a Remoulade Sauce

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)



The NEW Center

at Northeast Ohio Medical University

ALCOHOLIC BEVERAGES

BEVERAGE SERVICE

Host Bars Include:

Tonic, Soda, Juices, Standard Mixes and Garnishes.
We schedule one bartender for every 75/100 guests.
Security Officer is required for events serving alcohol
\$50 per hour minimum 4 hours.
Unfortunately, we do not offer Sunday bar service.

SOFT BAR PACKAGE

Beer, Wine, and Soft Drinks (4 ½ hours)

\$15 per person

Domestic Bottled Beers:

Budweiser, Bud Light, Miller Lite, Yuengling

House Wines:

Cabernet, Merlot, Chardonnay and White Zinfandel

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

SOFT BAR PER HOUR PACKAGE

First Hour at \$7 per person

Each Additional Hour \$4 per person

HOUSE BRAND PACKAGE

Host Bar House Brand Selection (4 ½ hours)

\$17 per person

Liquor:

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Amaretto,
and Peach Schnapps

Domestic Bottled Beers:

Budweiser, Bud Light, Miller Lite, Yuengling

House Wines:

Cabernet, Merlot, Chardonnay and White Zinfandel

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

HOUSE BRAND PER HOUR PACKAGE

First Hour at \$9 per person

Each Additional Hour \$5 per person

PREMIUM BRAND PACKAGE

Host Bar House Brand Selection (4 ½ hours)

\$21 per person

Liquor:

Jack Daniel's Bourbon, Johnny Walker Red Label Scotch,
Seagram's 7 Whiskey, Absolut Vodka, Tanqueray Gin,
Bacardi and Captain Morgan Rum, Jose Cuervo Tequila,
DiSarrona Amaretto, Peach Schnapps and Kahula

Domestic Bottled Beers:

Budweiser, Bud Light, Miller Lite, Yuengling

House Wines:

Cabernet, Merlot, Chardonnay and White Zinfandel

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

PREMIUM BRAND PER HOUR PACKAGE

First Hour at \$11 per person

Each Additional Hour \$5 per person

CASH BAR

Bartender Fee \$75.00 per bartender

(One Bartender per 75 guests)

Soft Drinks \$2 per glass

Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

Domestic Bottled Beers \$4 per glass

Budweiser, Bud Light, Miller Lite, Yuengling

House Wines \$5 per glass

Cabernet, Merlot, Chardonnay and White Zinfandel

House Mixed Drinks \$6 per glass

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 _____