

COLD SELECTIONS

Crisp Vegetable Crudités w/ Ranch Dill Dip	\$4 per person
Crudités Cups <i>(Celery, Cucumbers, Peppers, Carrots)</i> Served with Hummus or Dill Ranch	\$6 per cup
Bruschetta ala Parmigiana	\$6 per person
Domestic Cheese & Cracker Board	\$7 per person
Fresh Seasonal Fruit Display	\$4 per person
Italian Antipasto Platter <i>(Cherry Tomatoes, Kalamata Olives, Pepperoncini, Salami, Pepperoni, Assorted Cheeses)</i>	\$6 per person
Smoked Salmon Display <i>(Capers, Tomatoes, Onions, Eggs & Dill Sauce)</i>	\$130 <i>(Serves 30 ppl)</i>

COLD SELECTIONS (MINIMUM 50pcs)

Fresh Seasonal Fruit Kabob <i>(3 fruit pieces)</i>	\$2 per piece
Asparagus Wrapped in Prosciutto & Boursin Cheese	\$2 per piece
Caprese Skewers <i>(Fresh Mozzarella, Tomato, Kalamata, Basil)</i>	\$2 per piece
Assorted Mini Cheesecakes	\$2.50 per piece
Assorted Petit Fours	\$2.50 per piece
Jumbo Shrimp Display <i>Served with Cocktail or Green Goddess Sauce</i>	\$3 per piece

SPECIALTY STATIONS (50 Guest Minimum)

Chef Attendant Fee is \$75 per Carving Station

Carving Board

Chef Carved Meats Served with Rolls & Condiments

Roast Turkey Breast or Honey Glazed Ham	\$7 per person
Beef Tenderloin	\$10 per person

Mashed Potato Bar

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

\$7 per person

HOT SELECTIONS

(MINIMUM 50pcs)

Phyllo Pockets <i>(Spinach & Cheese or Asiago Chicken)</i>	\$1.50 per piece
Mini Quiche	\$1.50 per piece
Spanakopita	\$1.50 per piece
Vegetarian Spring Rolls <i>with Sweet & Sour Sauce</i>	\$2 per piece
Pot Stickers <i>with Garlic Ginger Sauce</i> <i>(Vegetarian, Pork, or Chicken)</i>	\$2 per piece
Swedish or BBQ Meatballs	\$1.50 per piece
Chicken Tenders with Dipping Sauce	\$2 per piece
Bacon Wrapped Water Chestnuts	\$2 per piece
Bacon Wrapped Scallops	\$2.50 per piece
Mini Crab Cakes with Zesty Aioli	\$2.50 per piece
Phyllo Pocket with Brie & Raspberry	\$2 per piece
Coconut Shrimp	\$2 per piece
Samosas	\$2 per piece

MINI SLIDER SANDWICHES

Cold Slider Sandwiches <i>(Egg, Chicken or Tuna Salad)</i>	\$2 per Slider
Hot Slider Sandwiches <i>(Pulled BBQ Pork, Shredded BBQ Chicken, Mini Burger or Crispy Chicken)</i>	\$3 per Slider

HOMEMADE DIPS

Hummus with Parsley <i>Served with Fresh Baked Naan</i>	\$4 per person
Spinach & Artichoke Dip <i>Served with Fresh Tortilla Chips</i>	\$4 per person
Guacamole <i>Served with Fresh Tortilla Chips</i>	\$5 per person
Fresh Lobster Dip <i>Served with Fresh Tortilla Chips</i>	\$6 per person

MINIMUM 25 GUESTS

All Buffets are Served with a Choice of 2 Salads, 1 Vegetable, 2 Starch, Entrée, Rolls & Butter, Chef's Choice Dessert, Coffee, Decaf, Sweet Tea & Iced Water.

ONE ENTRÉE CHOICE \$30 per person

TWO ENTRÉE CHOICE \$34 per person

SALADS (*Choose Two*):

Mixed Seasonal Greens with Choice of Two Dressings:
Ranch, Italian, Caesar, Balsamic

Caesar Salad

Vegetable Pasta Salad

Roasted Root Vegetable Quinoa Salad

BUFFET ENTRÉE SELECTIONS:

Lemon & Fresh Herb Roasted Chicken Breast

Lightly Breaded Chicken Parmesan (*G.F.—Cornflake Crusted*)

Chicken Bruschetta

Chicken Cacciatore (*Bone-In*)

London Broil

Beef Stroganoff over Fluffy Egg Noodles

Italian Sausage

Sliced Pork Loin

Salmon (*Blackened, Grilled, Seared*)

Mahi Mahi

Tortellini (*Pesto, Vodka, Bruschetta, Aglio e Olio*)

Vegetable Lasagna Roll

BUFFET ACCOMPANIMENT SELECTIONS:

\$2.50 per person upcharge for an additional Vegetable or Starch Selection

VEGETABLE (*Choose One*):

Fresh Vegetable Medley

Whole Green Beans

Broccoli & Cauliflower

Seasonal Roasted Vegetables

Roasted Brussels

STARCH (*Choose Two*):

Herbed Roasted Redskin Potatoes

Au Gratin Potatoes

Homemade Mashed Potatoes (*Gravy Upon Request*)

Rice Pilaf

Herb Couscous

Gemelli Pasta (*Served with Marinara OR Pesto*)



The NEW Center

at Northeast Ohio Medical University

Plated Dinners

LIMIT TWO CHOICES PER FUNCTION

Dinners Include:

House Salad with Choice of Two Dressings (Ranch, Italian, Caesar, Balsamic), Rolls & Butter, Chef's Choice Vegetable, Chef's Choice Starch, Chef's Choice Dessert, Coffee, Decaf, Sweet Tea, Iced Water

"ALL NATURAL" CHICKEN SELECTIONS

CHICKEN MARSALA \$29 per person

Simmered in a Wine and Mushroom Sauce

CHICKEN PARMESAN \$28 per person

Cornflake Crusted or Lightly Breaded Chicken, Topped with Marinara Sauce and Provolone Cheese.

CHICKEN BRUSCHETTA \$28 per person

Grilled and Topped with Fresh Bruschetta

SEARED CHICKEN BREAST \$26 per person

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

LEMON HERB ROASTED AIRLINE \$26 per person

CHICKEN BREAST

Boneless Chicken Breast with Lemon and Herbs

BEEF SELECTIONS

FILET MIGNON \$40 per person

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

BRAISED SHORT RIBS \$29 per person

Served with Cheddar Polenta and Tri-Colored Baby Carrots.

SEAFOOD SELECTIONS

GRILLED OR BLACKENED SALMON \$36 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

DUET ENTREE SELECTIONS

FILET + SALMON OR CHICKEN \$49 per person

All Selections are 4 Ounce and Topped with Port Wine Demi-Glace

FILET + CRAB CAKE \$47 per person

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

Prices do not include facility rental fees, applicable sales tax or 22% service charge. Prices valid 2020-2021.



The NEW Center

at Northeast Ohio Medical University

Plated Vegetarian & Vegan Meals

LIMIT TWO CHOICES PER FUNCTION

Plates Include:

House Salad with Ranch & Italian, Rolls & Butter, Chef's Choice Dessert, Coffee, Decaf, Sweet Tea, Iced Water

CHICKEN FRIED TOFU

\$25 per person

Served with Low Country Succotash, Cheddar Jalapeno Corn Bread, and Finished with a Smoked Tomato Butter Sauce.

SAUTEED VEGAN CHORIZO

\$27 per person

Vegan Chorizo, Fire Roasted Corn, Poblano Peppers, Sweet Bell Pepper, Red Onion and Micro Cilantro on a Bed of Grits, Chipotle Spiked Velouté, Cojito Cheese and Crispy Tortilla Strips.

VEGAN CHICKEN & DUMPLINGS

\$22 per person

Vegan Chicken with Wild Mushrooms and Dumplings.

IMPOSSIBLE MEATLOAF

\$29 per person

Served with Wild Mushroom Burgundy Gravy over Chive Yukon Mashed Potatoes and Tri Colored Baby Carrots.

BLACKENED CAULIFLOWER

\$25 per person

Served on a White Bean Puree, and Grilled Broccolini. Finished with a Gold and Red Beet Reduction.

GRILLED FIELD ROAST SAUSAGE

\$27 per person

Served on a Crispy Polenta Triangles and Finished with a Saffron Tomato Cream Sauce and Crispy Leeks



"I love cooking because food is one of the only things in the world that brings people together."

Started In: 2014

Education: Le Cordon Bleu Institute of Culinary Arts—Pittsburgh

Favorite Food: Creole & Asian

MEET THE CHEF!

Xavier came to The NEW Center in 2014 with extensive training from Le Cordon Bleu Institute of Culinary Arts under his belt. Prior to joining The NEW Center team, Xavier lead the Kitchen at Russo's Restaurant & Bacchus Lounge, which specializes in Creole and Italian Soul food. Xavier was also a chef at Cinderella's Royal Table at Walt Disney World Resort.

Cooking since he was just a young boy, Xavier has always had a passion for not only the act of cooking, but the way food brings people together in a peaceful way. Although he is fully able and talented at making a wide variety of dishes, Xavier's favorite types of food to make are Creole and Asian. He's constantly coming up with his own specials and altering them along the way to find new favorites.

In his years at The NEW Center, Xavier has enjoyed coming to work everyday and meeting people from all different walks of life and ethnicities. "It's a very friendly and versatile environment, and there's always something new and exciting going on," says Xavier.

Beyond cooking up delicious culinary creations, Xavier often works his magic outside the kitchen by sitting with customers and helping them plan their catered menus, especially with more complex or unique tastes in food. He's great at figuring out how to add a little flavor and fun to any event.



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BEVERAGES

Hot Beverages per Gallon

(Approximately 15 Servings per Gallon)

Freshly Brewed Coffee <i>(Regular or Decaf)</i>	\$22
Hot Water with Specialty Tea Selection	\$22
Hot Chocolate	\$20

Cold Beverages per Gallon

Orange Juice	\$24
Cranberry Juice	\$24
Sweet Tea	\$18
Citrus Punch	\$22
Lemonade	\$17
Cider <i>(Seasonal)</i>	\$23

Cold Beverages per Bottle

Bottled Juices	\$2.50
Bottled Teas	\$2.50
Bottled Water <i>(10oz)</i>	\$2
Pepsi Products <i>(Cans)</i>	\$2

SWEETS

Freshly Baked Cookies	\$14 per dozen
Chewy Chocolate Brownies	\$19 per dozen
Decadent Bar Cookies	\$23 per dozen
Decorated Sheet Cake	\$65 <i>(Full Sheet)</i>
<i>(Yellow, Chocolate, Marble)</i>	\$45 <i>(Half Sheet)</i>

SNACKS

Assorted Bagged Chips/Pretzels	\$2 each
Assorted Snack Basket	\$2 each
<i>(Crackers, Chips, Granola Bars, Peanuts, Rice Krispy Treats, Candy Bars, Nature Valley Bars)</i>	
Kind Granola Bars	\$3 each
Trail Mix	\$3 each
Seasonal Whole Fruit	\$16 per dozen
Seasonal Fresh Fruit Platter	\$4 per person
Greek Yogurt Bowl <i>(with Granola)</i>	\$4 per person

ICE CREAM CART

Novelty Ice Cream Bars	\$3 each
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POPCORN CART

Machine Rental + Popcorn for 1-50ppl	\$40
Machine Rental + Popcorn for 51-100ppl	\$60
<i>Optional Staff Attendant Fee (per Hour)</i>	\$15



The NEW Center

at Northeast Ohio Medical University

Alcoholic Beverages

BEVERAGE SERVICE

Host Bar Includes:

Tonic, Soda, Juices, Standard Mixes & Garnishes. We schedule one bartender (\$75 fee) for every 75-100 guests. Security Officer at \$50 per hour (4 hour minimum) is required for events serving alcohol.

SOFT BAR PACKAGE

\$18 per person

Beer, Wine, and Soft Drinks (4.5 Hours)

Domestic Bottled Beers:

Bud Light, Miller Light, Yuengling, Yuengling Light, Labatt Blue

House Wines:

Cabernet, Merlot, Chardonnay, White Zinfandel, Moscato

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

SOFT BAR PER HOUR PACKAGE

First Hour at \$10 per person

Each Additional Hour at \$5 per person

HOUSE BRAND PACKAGE

\$22 per person

Host Bar—House Brand Selection (4.5 Hours)

House Liquor:

Vodka, Gin, Rum, Amaretto, Lady Bligh Spiced Rum, Tequila, Seagram's 7 Whiskey, Ancient Age Bourbon, Peach Schnapps, Lauder Scotch

Domestic Bottled Beers:

Bud Light, Miller Light, Yuengling, Yuengling Light, Labatt Blue

House Wines:

Cabernet, Merlot, Chardonnay, White Zinfandel, Moscato

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

HOUSE BRAND PER HOUR PACKAGE

First Hour at \$12 per person

Each Additional Hour at \$6 per person

PREMIUM BRAND PACKAGE

\$26 per person

Host Bar—Premium Brand Selection (4.5 Hours)

Liquor:

Jack Daniel's Bourbon, Johnny Walker Red Label Scotch, Seagram's 7 Whiskey, Jim Beam, Crown Royal, Crown Apple, Tito's Vodka, Tanqueray Gin, Bacardi and Captain Morgan Rum, Malibu Rum, Jose Cuervo Tequila, DiSarrona Amaretto, Peach Schnapps and Kahlua

Domestic Bottled Beers:

Bud Light, Miller Light, Yuengling, Yuengling Light, Labatt Blue

Premium Wines:

Cabernet, Merlot, Chardonnay, White Zinfandel, Cupcake Moscato

Soft Drinks:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

PREMIUM BRAND PER HOUR PACKAGE

First Hour at \$14 per person

Each Additional Hour at \$7 per person

CASH BAR

Bartender Fee \$100.00 per Bartender

(One Bartender per 75 Guests)

Soft Drinks \$2 per glass

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

Domestic Bottled Beers \$4 per glass

Bud Light, Miller Light, Yuengling, Yuengling Light, Labatt Blue

House Wines \$5 per glass

Cabernet, Merlot, Chardonnay, White Zinfandel, Moscato

House Mixed Drinks \$6 per glass

Premium Wines \$6 per glass

Premium Mixed Drinks \$7 per glass

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