

### 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 &amp; 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 &amp; 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 &amp; 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



# The NEW Center

at Northeast Ohio Medical University

## Luncheon Buffet

### MINIMUM 25 GUESTS

Available 11:00a.m.—4:00p.m.

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

### ONE ENTRÉE CHOICE

\$19 per person

### TWO ENTRÉE CHOICE

\$22 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

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

Chicken Marsala

Chicken Bruschetta

Chicken Cacciatore

Beef Stroganoff over Fluffy Egg Noodles

Italian Sausage

Sliced Pork Loin

Salmon (*Blackened, Grilled, Seared*)

Shrimp Creole

Vegetable Lasagna Roll

### BUFFET ACCOMPANIMENT SELECTIONS:

#### VEGETABLE (Choose One):

Fresh Season Vegetables

Whole Green Beans Almandine

Whole Green Beans

Baby Glazed Carrots

Broccoli & Cauliflower

Seasonal Roasted Vegetables

#### STARCH (Choose One):

Herbed Roasted Redskin Potatoes

Au Gratin Potatoes

Homemade Mashed Potatoes

Rice Pilaf

Herb Couscous

Gemelli Pasta (*Served with Marinara OR Alfredo*)

***Plated Lunches for Under 25 Guests  
are Available Upon Request***

***Plated Lunches Include a Mixed Seasonal Green Salad,  
One Entrée, One Starch, & One Vegetable***



# The NEW Center

at Northeast Ohio Medical University

## Specialty Luncheon Buffet

(page 1)

### BOXED LUNCHES

\$13 per person

*Please limit to two kinds of wraps/sandwiches per function*

**Bread (Choose 1):** Whole Grain Wrap or Kaiser Roll

**Protein (Choose 1):** Ham, Turkey, Homemade Chicken Salad, Fresh Grilled Vegetables, Hummus

**Cheese (Choose 1):** Cheddar, Provolone, Swiss

**Sandwiches Include:** Lettuce, Tomato

**All Boxed Lunches Include:**

Whole Fruit, Vegetable Pasta Salad, Bag of Chips, 2—Chocolate Chip Cookies, Condiments (Mustard & Mayonnaise) & Disposable Cutlery Kits.

### THEMED MENUS—MINIMUM 25 GUESTS

NOT AVAILABLE AS A PLATED MEAL

Available 11:00a.m.—4:00p.m.

### THE BARBECUE BUFFET

\$22 per person

**Salads (Choose 2):**

Cole Slaw, Potato Salad, Pasta Salad, Fresh Fruit, Tomato & Onion Salad with Basil Vinaigrette, House Salad with Ranch & Italian, Caesar Salad

**Entrees (Choose 2):**

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

**Accompaniments (Choose 2):**

Fresh Mixed Vegetable Medley, Corn on the Cob with Butter, Green Beans, Baked Beans

**Dessert:** Assorted Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water

### THE BAKED POTATO BUFFET

\$16 per person

**Salads (Choose 2):**

House Salad with Ranch & Italian, Caesar Salad, Tomato & Onion Salad with Basil Vinaigrette

**Baked Potato Toppings (Choose up to 6):**

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

**Dessert:** Assorted Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water

### THE ASIAN BUFFET

\$22 per person

**Salads or Egg Rolls (Choose 2):**

Mixed Greens with Citrus Vinaigrette Dressing, Oriental Salad with Sesame Seed Dressing, Vegetable Egg Roll, Shrimp Egg Roll

**Entrees (Choose 2):**

Chicken or Beef Stir Fry, Beef and Broccoli, Sesame Chicken, Chicken or Beef Lo Mein, General Tso's Chicken, Cashew Chicken, Curry Chicken or Beef, Orange Chicken

**Accompaniments:** Oriental Vegetables & Vegetarian Fried Rice

**Dessert:** Assorted Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water

### THE ITALIAN PASTA BUFFET

\$22 per person

**Salads or Soup (Choose 2):**

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

**Entrees (Choose 2):**

Stuffed Shells, Italian Sausage with Peppers and Onions, Chicken Parmesan, Gemelli Pasta with Marinara or Alfredo, Gemelli Pasta and Meatballs, Vegetable or Beef Lasagna Rolls

**Accompaniments:** Grilled Marinated Italian Vegetables

**Dessert:** Assorted Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water





# The NEW Center

at Northeast Ohio Medical University

## Specialty Luncheon Buffet

(page 2)

### MINIMUM 25 GUESTS

Available 11:00a.m.—4:00p.m.

#### CREATE YOUR OWN SALAD BAR BUFFET \$18 per person

##### Chef's Homemade Soup (Choose 1):

Chicken Noodle, Very Vegetable, Tomato Basil,  
Cream of Potato, Broccoli Cheddar

##### Includes:

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

Breadsticks

##### Additional Toppings (Choose 4):

Diced Ham, Grilled Sliced Chicken, Diced Hard Boiled Eggs,  
Real Bacon Bits, Fresh Broccoli, Black Olives, Shredded  
Cheddar Cheese, Garbanzo Beans, Green Peas

**Dressings (Choose 2):** Ranch, Italian, Caesar, Balsamic

**Dessert:** Assorted Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water

#### PRE-MADE SANDWICH BUFFET \$17 per person

Please limit to two types of wrap/sandwich selections per function

##### Bread (Choose 1):

Half Whole Grain Wrap or Kaiser Roll

##### Protein (Choose 1):

Ham, Turkey, Grilled Chicken, Homemade Chicken Salad,  
Fresh Grilled Vegetables, Hummus

##### Cheese (Choose 1):

Cheddar, Provolone, Swiss

**Sandwiches Include:** Lettuce, Tomato

**Condiments Include:** Mustard & Mayonnaise

**Buffet Includes:** Fresh Fruit Salad, Vegetable Pasta Salad,  
Assorted Bagged Chips & Pretzels, Pickle Spears, Assorted  
Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water

### THE DELI BOARD BUFFET

\$19 per person

##### Chef's Homemade Soup (Choose 1):

Chicken Noodle, Very Vegetable, Tomato Basil,  
Broccoli Cheddar, Cream of Potato

##### Accompaniments (Choose 2):

Mixed Green Salad with Choice of Two Dressings, Fresh  
Seasonal Fruit Salad, Vegetable Pasta Salad, Homemade  
Potato Salad, Coleslaw

##### Build Your Own Sandwich:

Whole Wheat Wrap, Kaiser Roll & Gluten-Free Bread

##### Protein (Choose 3):

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

##### Cheese:

Cheddar, Provolone, Swiss

##### Vegetables:

Lettuce, Tomatoes, Pickle Spears

##### Condiments:

Yellow Mustard, Mayonnaise, Italian Dressing

**Dessert:** Assorted Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water

### SOUP, SALAD, & BREADSTICK BUFFET \$15 per person

##### Chef's Homemade Soup (Choose 1):

Chicken Noodle, Very Vegetable, Tomato Basil,  
Broccoli Cheddar, Cream of Potato

##### Includes:

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

Breadsticks

**Dressings (Choose 2):** Ranch, Italian, Caesar, Balsamic

**Dessert:** Assorted Cookies

**Beverages:** Coffee, Decaf, Sweet Tea, Iced Water



# The NEW Center

at Northeast Ohio Medical University

## Chilled Plated Lunches

### TWO CHOICES PER FUNCTION

Available 11:00a.m.—4:00p.m.

#### Plated Salads Include:

Rolls & Butter, Coffee, Decaf, Sweet Tea, Iced Water, Chef's Choice Dessert

### PLATED SALADS

#### THE GARDEN SALAD \$13 per person

Mixed Greens with Cucumbers, Carrots, Bell Peppers, Chick Peas, Broccoli, Black Olives, Cheddar Cheese. Served with Choice of Two Dressings: Ranch, Italian, Caesar, Balsamic.

#### Add Choice of One (+ \$3 per person)

Grilled Chicken, Fresh Grilled Salmon, Marinated Grilled Shrimp, Grilled Sirloin

#### THE CAESAR SALAD \$13 per person

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

#### Add Choice of One (+ \$3 per person)

Grilled Chicken, Fresh Grilled Salmon, Marinated Grilled Shrimp, Grilled Sirloin

#### OUR FAMOUS GRILLED CHICKEN \$18 per person STRAWBERRY PECAN SALAD

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

Chicken Noodle, Very Vegetable, Tomato Basil, Broccoli Cheddar, Potato

### PLATED COMBO SELECTIONS \$15 per person

#1 - Garden Side Salad & Kaiser Roll Sandwich

#2 - Cup of Soup & Kaiser Roll Sandwich

#3 - Garden Salad & Cup of Soup

#### Salad Dressings (Choose 2):

Ranch, Italian, Caesar, Balsamic

#### Protein (Choose 1):

Ham, Turkey, Homemade Chicken Salad, Fresh Grilled Vegetables, Hummus

#### Cheese (Choose 1):

Cheddar, Provolone, Swiss

#### Sandwich Includes:

Lettuce, Tomatoes, Pickle Spear

Condiments: Mustard & Mayonnaise

#### Chef's Homemade Soup (Choose 1)

Chicken Noodle, Very Vegetable, Tomato Basil, Broccoli Cheddar, Cream of Potato

Dessert: Chef's Choice

Beverages: Coffee, Decaf, Iced Tea, Iced Water



# 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.



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



## 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