

# The NEW Center

CONFERENCE SERVICES & EVENT CENTER



## CATERING & EVENT OPTIONS

4211 STATE ROUTE 44, ROOTSTOWN, OH 44272 / 330-325-6850 / [CONFSERVICES@NEOMED.EDU](mailto:CONFSERVICES@NEOMED.EDU)

[WWW.NEWCENTEREVENTS.COM](http://WWW.NEWCENTEREVENTS.COM)



# THE NEW CENTER

## BALLROOM CAPACITIES

	Rounds	Theater
Grand Ballroom	432	750
HALF-Ballroom	175	300
Cook Alumni Hall	200	300
HALF-Cook Alumni Hall	80	150
QUARTER-Cook Alumni Hall	40	50

## MEETING ROOM CAPACITIES

Signet, LLC Boardroom	20
Conference Room 1	12
Conference Room 2-4	14

## AV EQUIPMENT RENTALS

Ballroom AV Projector & Screen, Laptop, Podium with a Microphone, Lavalier <i>**Multiple Room Discounts**</i>	\$100
Portable Bluetooth Speaker	\$50

## MISCELLANEOUS RENTALS

Flip Chart & Markers	\$10
Easels	\$5
Stage (Outside of Ballrooms)	\$100
Centerpieces Mirror, Hurricane Vase, Clear Beads, Floating Candle	\$5

## BALLROOM LAYOUTS

THEATER STYLE



ROUNDS



CRESCENT  
ROUNDS



CLASSROOM



HOLLOW SQUARE



U-SHAPE







# Breakfast MENU

## PLATED BREAKFAST

**NEW Center Plated Breakfast** \$16

Fresh Fruit Cup  
Scrambled Eggs  
Hash Brown Potatoes with Onions and Peppers  
Choice of One Meat: *Crispy Bacon, Sausage, Turkey Sausage*  
Regular & Decaf Coffee, Hot Tea, Orange Juice, Iced Water

## BREAKFAST BUFFET ( MINIMUM 25 GUESTS )

**Continental Breakfast** \$9

Assorted Breakfast Pastries  
(*Muffins, Danish, Cinnamon Rolls*)  
Chilled Orange Juice & Cranberry Juice  
Regular & Decaf Coffee, Hot Tea, Iced Water

**Deluxe Continental** \$15

Assorted Breakfast Pastries  
(*Quick Breads, Muffins, Danish, Cinnamon Rolls*)  
Seasonal Fresh Fruit Display  
Bowl of Greek Yogurt with Granola  
Chilled Orange Juice & Cranberry Juice  
Regular & Decaf Coffee, Hot Tea, Iced Water

**Rise & Shine Breakfast** \$19

Assorted Breakfast Pastries  
(*Quick Breads, Muffins, Danish, Cinnamon Rolls*)  
Seasonal Fresh Fruit Display  
Hash Brown Potatoes with Onions and Peppers  
Scrambled Eggs  
Choice of One Meat: *Crispy Bacon, Sausage, Turkey Sausage*  
Chilled Orange Juice & Cranberry Juice  
Regular & Decaf Coffee, Hot Tea, Iced Water

## BREAKFAST ADDITIONS

**Greek Yogurt Bowl** (*with Granola*) \$5  
Add Seasonal Fruit for \$2 per person

**Made to Order Omelet Station\*** \$10  
Eggs, Mushrooms, Tomatoes, Peppers, Onions, Shredded Cheddar Cheese, Bacon, Ham, Salsa

**Breakfast Sandwiches** \$6  
Served on a Croissant with Scrambled Eggs, Cheddar Cheese, and Choice of one Meat: *Bacon, Ham, Sausage or Turkey Sausage*

**Steel Cut Oats** \$5  
Served with Sliced Strawberries, Raisins, Craisins, Light Brown Sugar, & Low Fat Milk

\* Requires a Chef Attendant (\$75 Fee)

## PASTRY & BAKERY

**English Muffins** (*per Dozen*) \$17

**Assorted Danishes & Pastries** (*per Dozen*) \$18

**Freshly Baked Cinnamon Rolls** (*per Dozen*) \$18

**Quick Breads** (*per Dozen*) \$18

**Bagels with Cream Cheese** (*per Dozen*) \$25

**Homemade Apple Cinnamon Coffee Cake**  
*Half Pan* (*Serves 15*) \$20  
*Full Pan* (*Serves 30*) \$30

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.



# Snacks AND Refreshments

## SWEETS & SNACKS

Freshly Baked Cookies <i>(per Dozen)</i>	\$16
Chewy Chocolate Brownies <i>(per Dozen)</i>	\$23
Decadent Bar Cookies <i>(per Dozen)</i>	\$25
Decorated Full Sheet Cake	\$65
Decorated Half Sheet Cake	\$45
Assorted Bagged Chips/Pretzels	\$2
Assorted Snack Basket <i>(per Person)</i> <i>Crackers, Chips, Granola Bars, Peanuts, Rice Krispy Treats, Candy Bars, Nature Valley Bars</i>	\$2
Kind Granola Bars	\$4
Trail Mix <i>(per person)</i>	\$4
Seasonal Whole Fruit <i>(per Dozen)</i>	\$18
Seasonal Fresh Cut Fruit Platter <i>(per Person)</i>	\$5
Greek Yogurt Bowl <i>(with Granola)</i>	\$5
Novelty Ice Cream Bars	\$3

## POPCORN CART

Machine Rental + Popcorn <i>(1-50 ppl)</i>	\$50
Machine Rental + Popcorn <i>(51-100 ppl)</i>	\$70
<i>Optional Staff Attendant Fee (per hour)</i>	\$15

## HOT BEVERAGES

( PER GALLON )

Freshly Brewed Coffee <i>(Regular or Decaf)</i>	\$24
Hot Water with Specialty Tea Selection	\$24
Hot Chocolate	\$22

## COLD BEVERAGES

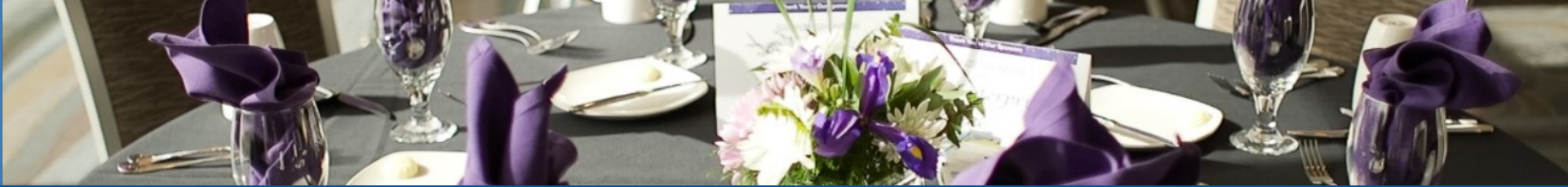
( PER GALLON )

Orange Juice	\$26
Cranberry Juice	\$26
Citrus Punch	\$24
Cider <i>(Seasonal)</i>	\$26
Sweet Tea	\$20
Unsweet Tea	\$20
Lemonade	\$20
Fruit Punch	\$20

## BOTTLED BEVERAGES

Assorted Bottled Juice	\$3
Bottled Tea	\$3
Bottled Water	\$2
Pepsi Products <i>(Cans)</i>	\$2

Prices Do Not  
Include Facility  
Rental Fees,  
Applicable  
Sales Tax, or  
the 22%  
Service Charge



# Lunch MENU

SERVED 11AM-3PM

**ONE ENTRÉE BUFFET** **\$24**

**TWO ENTRÉE BUFFET** **\$24**

**THREE ENTRÉE BUFFET** **\$27**

*MINIMUM 25 Guests (Per Person Pricing)*

## **BUFFET ACCOMPANIMENTS**

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

## **ENTRÉE SELECTIONS**

- Lemon & Fresh Herb Roasted Chicken
- Lightly Breaded Chicken Parmesan  
*Gluten Free Option-Cornflake Crusted*
- Chicken Marsala
- Chicken Bruschetta
- Chicken Cacciatore *(Bone-In)*
- Beef Stroganoff over Fluffy Egg Noodles
- Italian Sausage with Onions & Peppers
- Sliced Pork Loin
- Salmon *(Blackened, Grilled or Seared)*
- Shrimp Creole
- Vegetable or Beef Lasagna

**SALADS SELECTIONS** *(Choose Two)*

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

- Caesar Salad
- Vegetable Pasta Salad
- Roasted Root Vegetable Quinoa Salad

**VEGETABLE SELECTIONS** *(Choose One)*  
Additional Vegetable \$2

- Fresh Seasonal Vegetables
- Roasted Seasonal Vegetables
- Whole Green Beans Almandine
- Whole Green Beans
- Baby Glazed Carrots
- Broccoli & Cauliflower

**STARCH SELECTIONS** *(Choose One)*  
Additional Starch \$2

- Herb Roasted Redskins
- Au Gratin Potatoes
- Homemade Mashed Potatoes
- Rice Pilaf
- Herb Couscous
- Gemelli Pasta *Served with Marinara or Alfredo*

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.





# Specialty Lunch MENU

SERVED 11AM-3PM

## BOXED LUNCHES

\$15

*Please Limit to 2 Kinds of Wraps/Sandwiches per Function*

**Bread (Choose 1):** Whole Grain Wrap, G.F. Wrap, Kaiser Roll

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

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

**Sandwiches Include:** Lettuce, Tomato

**Boxed Lunches Include:** Whole Fruit, Vegetable Pasta Salad, Bag of Chips, 2 Cookies, Condiments, Bottled Water, Disposable Cutlery

## SOUP, SALAD, & BREADSTICK BUFFET

\$18

**Chef's Homemade Soup (Choose 1):** Chicken Noodle, Very Vegetable, Tomato Basil, Broccoli Cheddar, Cream of Potato

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

**Buffet Includes:** Large Bowl of Mixed Greens (with Tomatoes, Carrots, Cucumbers, Bell Peppers) Breadsticks, Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

## PRE-MADE SANDWICH BUFFET

\$19

*Please Limit to 2 Kinds of Wraps/Sandwiches per Function*

**Bread (Choose 1):** Whole Grain Wrap, G.F. Wrap, 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:** Yellow Mustard, Mayonnaise

**Buffet Includes:** Fresh Fruit Salad, Vegetable Pasta Salad, Assorted Bagged Chips & Pretzels, Pickle Spears, Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

## CREATE YOUR OWN SALAD BAR BUFFET

\$20

**Chef's Homemade Soup (Choose 1):** Chicken Noodle, Very Vegetable, Tomato Basil, Broccoli Cheddar, Cream of Potato

**Salad Toppings (Choose 4):** Grilled Sliced Chicken, Diced Hard Boiled Eggs, Real Bacon Bits, Fresh Broccoli, Black Olives, Shredded Cheddar Cheese, Green Peas

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

**Condiments:** Yellow Mustard, Mayonnaise

**Buffet Includes:** Large Bowl of Mixed Greens (with Tomatoes, Carrots, Cucumbers, Bell Peppers) Breadsticks, Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

## THE DELI BOARD BUFFET

\$22

**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 Grain Wrap, Kaiser Roll, G.F.

**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

**Buffet Includes:** Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.



# Themed Lunch MENU

SERVED 11AM-3PM

## THE BAKED POTATO BUFFET

\$20

**Salads (Choose 2):** House Salad with Ranch & Italian, Caesar Salad, Tomato & Onion Salad with Basil Vinaigrette

**Baked Potato Toppings (Choose 6):** Homemade Chili, Taco Meat, Bacon Bits, Steamed Broccoli, Diced Tomatoes, Chopped Scallions, Shredded Cheddar Cheese, Monterey Jack Cheese, Sour Cream, Butter

**Buffet Includes:** Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

## THE COOK OUT BUFFET

\$22

**Entree (Choose 2):** All Beef Hot Dogs, Hamburgers, Vegetarian Burgers

*\*Additional Entrée \$3 per Person*

**Buffet Accompaniments (Choose 2):** Baked Beans, Sweet Corn, Cole Slaw, Potato Salad, Macaroni Salad, Fresh Fruit Salad

**Buffet Includes:** Buns, Sliced Tomatoes, Lettuce, Sliced Cheddar & Provolone Cheese, Ketchup, Mustard, Mayonnaise, Assorted Bagged Chips, Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

## THE ITALIAN PASTA BUFFET

\$24

**Soup or Salad (Choose 2):** House Salad with Homemade Vinaigrette, Caesar Salad, Vegetable Pasta Salad, Fresh Fruit Salad, Italian Wedding Soup, Minestrone Soup

**Entrees (Choose 2):** Stuffed Shells, Italian Sausage with Peppers & Onions, Chicken Parmesan, Gemelli Pasta with Marinara & Alfredo, Gemelli Pasta and Meatballs, Vegetable or Beef Lasagna

**Accompaniments:** Grilled Marinated Italian Vegetables

**Buffet Includes:** Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

## THE BAR-B-QUE BUFFET

\$25

**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

**Buffet Includes:** Large Bowl of Mixed Greens (with Tomatoes, Carrots, Cucumbers, Bell Peppers) Breadsticks, Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

## THE ASIAN BUFFET

\$25

**Salads or Egg Rolls (Choose 2):** House Salad with Homemade Vinaigrette, Caesar Salad, Italian Pasta Salad, Fresh Fruit Salad, Italian Wedding Soup, Minestrone Soup

**Entrees (Choose 2):** Chicken or Beef Stir Fry, Beef and Broccoli, Sesame Chicken, Chicken or Beef Lo Mein, General Tso's Chicken, Cashew Chicken, Chicken or Beef Curry, Orange Chicken

**Accompaniments:** Oriental vegetables and Vegetarian Fried Rice

**Buffet Includes:** Assorted Cookies, Coffee, Decaf, Sweet Tea, Iced Water

**Themed Menus Have a Minimum of 25 Guests, & are not Available as a Plated Meal.**

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.



# Plated Lunch MENU

LIMIT 2 CHOICES PER FUNCTION

SERVED 11 AM-3 PM

## PLATED SALADS

### Plated Salads Include:

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

#### The Garden Salad

\$15

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

#### The Caesar Salad

\$15

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

#### The Grilled Chicken Strawberry Pecan Salad

\$18

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

## SALAD ADDITIONS

### Protein

\$4

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

### Soup

\$4

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

## PLATED COMBO SELECTIONS

#1-Garden Salad & Kaiser Roll Sandwich

\$17

#2-Cup of Soup & Kaiser Roll Sandwich

\$17

#3-Garden Salad & Cup of Soup

\$17

### Salad Dressing (Choose 2)

Ranch, Italian, Caesar, Balsamic

### Protein (Choose 1)

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

### Cheese (Choose 1)

Cheddar, Proulone, 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

### Plated Combo's Include:

Chef's Choice Dessert

Coffee, Decaf, Iced Tea, Iced Water

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.





# Presidential LUNCH MENU

LIMIT 2 CHOICES PER FUNCTION

SERVED 11 AM-3 PM

## SALAD SELECTIONS

**Grilled Mahi Mahi Strawberry Pecan Salad** \$20  
 Grilled, Marinated Mahi Mahi on a Bed of Mixed Greens with Fresh, Sweet Strawberries and Toasted, Caramelized Pecans. Served with Raspberry Vinaigrette.

**Grilled Peppercorn Sirloin Steak Salad** \$28  
 Sliced Sirloin Steak on a Bed of Baby Arugula, Cherry Tomatoes, Crispy Cucumbers, Sliced Avocado, Crumbled Blue Cheese and Finished with a Creamy Dijon Dressing.

## CHICKEN SELECTIONS

**Coq au Van Chicken** \$25  
 Chicken Breast with Ricotta Cheese Gnocchi, Wild Mushroom Blend and Sauteed Leeks.

## PORK SELECTIONS

**Seasonal Pork Chop** \$29  
 8 Ounce Pork Chop Served with Chef's Choice Starch and Vegetable.

## BEEF SELECTIONS

**Bourbon Glazed New York Strip** Market Price  
 New York Strip Steak Served with Tri-Colored Roasted Fingerling Potatoes and Grilled Asparagus, Finished with a Sauteed Wild Mushroom and Balsamic Onion Puree.

**Braised Short Ribs** Market Price  
 Served with Cheddar Polenta and Tri-Colored Baby Carrots

**Grilled Veal Chop** Market Price  
 Served on a Bed of Ancient Grains and Grilled Vegetables, Finished with a Current Demi Glace.

## LAMB SELECTIONS

**Roasted Lamb Rib** Market Price  
 Moroccan BBQ Sauce, Roasted Balsamic Tri-Colored Baby Carrots on a Bed of Green Chickpea Puree.

## PLATED LUNCH ACCOMPANIMENTS

House Salad with Choice of Two Dressings (Ranch, Italian, Caesar, Balsamic), Rolls & Butter, Chef's Choice Dessert.

Beverages: Coffee, Decaf, Sweet Tea, Iced Water

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.



# Appetizer MENU

## COLD SELECTIONS

**Crisp Vegetable Crudité** \$5  
*Served with Ranch Dill Dip*

**Crudité Cups** \$7  
*Celery, Cucumbers Peppers, Carrots  
Served with Hummus or Ranch Dill Dip*

**Bruschetta ala Parmigiana** \$7

**Domestic Cheese & Cracker Board** \$8

**Italian Antipasto Platter** \$7  
*Cherry Tomatoes, Kalamata Olives,  
Pepperoncini, Salami, Pepperoni,  
Assorted Cheeses*

**Fresh Seasonal Fruit Display** \$5

**Smoked Salmon Display** \$145  
*(Serves 30 people)  
Capers, Tomatoes, Onions, Eggs, Dill  
Dip*

## SPECIALTY STATIONS

**Roasted Turkey Breast or  
Honey Glazed Ham Carving  
Board\*\*** \$8

**Beef Tenderloin Carving  
Board\*\*** MP

**Mashed Potato Bar** \$8  
*Whipped Potatoes Served with Soft  
Butter, Sour Cream, Bacon Bits,  
Chives, Cheddar Cheese, Vegetarian  
Gravy*

**Asparagus Wrapped in  
Prosciutto & Boursin Cheese** \$2

**Caprese Skewers** \$2  
*Fresh Mozzarella, Tomato, Kalamata,  
Balsamic Glaze*

**Assorted Mini Cheesecakes** \$3

**Assorted Petit Fours** \$4

**Jumbo Shrimp Display** \$5  
*Served with Cocktail or Green Goddess  
Sauce*

## HOMEMADE DIPS

**Hummus with Parsley** \$5  
*Served with Freshly Baked Naan*

**Spinach & Artichoke Dip** \$5  
*Served with Fresh Tortilla Chips*

**Guacamole** \$6  
*Served with Fresh Tortilla Chips*

\*\* Chef Attendant Fee is \$75 per Carving  
Station

## HOT SELECTIONS

**Spinach & Cheese Phyllo Pockets** \$2

**Brie & Raspberry Phyllo Pockets** \$3

**Mini Quiche** \$2

**Spanakopita** \$2

**Vegetarian Spring Rolls** \$2  
*Served with Sweet & Sour Sauce*

**Pot Stickers** \$3

*Served with Garlic Ginger Sauce  
Vegetarian, Pork, or Chicken*

**Swedish or BBQ Meatballs** \$2

**Chicken Tenders with Dipping Sauce** \$3

**Bacon Wrapped Water Chestnuts** \$4

**Bacon Wrapped Scallops** \$5

**Mini Crab Cakes** \$5  
*Served with Zesty Aioli*

**Coconut Shrimp** \$4

**Samosas** \$3

## MINI SLIDER SANDWICHES

**Cold Slider Sandwiches** \$3  
*Egg Salad, Chicken Salad, Tuna Salad*

**Hot Slider Sandwiches** \$4  
*BBQ Pulled Pork, Shredded BBQ Chicken, Mini Burger, Crispy  
Chicken*

Menus are Per  
Person Pricing.  
Prices Do Not  
Include Facility  
Rental Fees,  
Applicable  
Sales Tax, or  
the 22%  
Service Charge.



# Alcohol MENU

## SOFT BAR PACKAGE (4.5 Hours)

\$20

### Domestic Bottled Beers

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

### House Wines

Cabernet, Merlot, Chardonnay White Zinfandel, Moscato, Pinot Grigio, Sauvignon Blanc

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

## HOUSE BRAND PACKAGE (4.5 Hours)

\$25

### 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, Coors Light, Yuengling, Labatt Blue

### House Wines

Cabernet, Merlot, Chardonnay White Zinfandel, Moscato, Pinot Grigio, Sauvignon Blanc

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

## PREMIUM BRAND PACKAGE (4.5 Hours)

\$30

### Premium Liquor

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

### Domestic Bottled Beers

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

### Premium Wines

Cabernet, Merlot, Chardonnay White Zinfandel, Cupcake Moscato, Pinot Grigio, Sauvignon Blanc

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

## PER HOUR PACKAGES

Soft Bar—1st Hour	\$12
Soft Bar—Additional Hour	\$6
House Bar—1st Hour	\$14
House Bar—Additional Hour	\$7
Premium Bar—1st Hour	\$16
Premium Bar—Additional Hour	\$8

## CASH BAR

<b>Bartender Fee</b>	<b>\$100</b>
<i>One Bartender per 75 Guests</i>	
Soft Drinks	\$2
Domestic Bottled Beers	\$5
House Wines	\$6
House Mixed Drinks	\$7
Premium Wines	\$7
Premium Mixed Drinks	\$8

## BAR INCLUDES:

Tonic, Sodas, Juices, Standard Mixes & Garnishes for Mixed Drinks. A Security Officer is required for events serving alcohol (\$60 per Hour, 4 Hour Minimum). One Bartender is scheduled per 75-100 guests (\$100 Fee).

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.





# Dinner MENU

ONE ENTRÉE BUFFET \$34

TWO ENTRÉE BUFFET \$39

MINIMUM 25 Guests

## 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 *(with Peppers & Onions)*

Sliced Pork Loin

Salmon *(Blackened, Grilled, Seared)*

Seafood Cakes

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

Vegetable Lasagna

## BEVERAGES & DESSERTS

Coffee, Decaf Coffee, Sweet Tea, Iced Water

Chef's Choice Desserts

## SALAD SELECTIONS

*(Choose Two)*

Mixed Seasonal Greens

*Served with Choice of Dressing:  
Ranch, Italian, Caesar, Balsamic*

Caesar Salad

Vegetable Pasta Salad

Roasted Root Vegetable Quinoa Salad

## VEGETABLE SELECTIONS

*(Choose One)  
Additional Vegetable \$3*

Roasted Seasonal Vegetables

Fresh Vegetable Medley

Broccoli & Cauliflower

Whole Green Beans

Roasted Brussels

## STARCH SELECTIONS

*(Choose Two)  
Additional Starch \$3*

Herb Roasted Redskins

Homemade Mashed Potatoes *(Gravy Upon Request)*

Rice Pilaf

Herb Couscous

Gemelli Pasta *(Served with Marinara OR Pesto)*

Menus are Per  
Person Pricing.  
Prices Do Not  
Include Facility  
Rental Fees,  
Applicable  
Sales Tax, or  
the 22%  
Service Charge.



# Plated Dinner MENU

LIMIT 2 CHOICES PER FUNCTION

## “ALL NATURAL” CHICKEN SELECTIONS

**Chicken Marsala** \$33  
Simmered in a Wine and Mushroom Sauce

**Chicken Parmesan** \$32  
Cornflake Crusted or Lightly Breaded Chicken,  
Topped with Marinara Sauce and Proulone Cheese

**Chicken Bruschetta** \$32  
Grilled and Topped with Fresh Bruschetta

**Seared Chicken Breast** \$30  
Served with Roasted Butternut Squash and Brussel  
Sprouts, Finished with a Sage Chicken Au Jus

**Lemon Herb Roasted Airline Chicken Breast** \$30  
Boneless Chicken Breast with Lemon and Herbs

## SEAFOOD SELECTIONS

**Grilled or Blackened Salmon** Market  
Grilled to Perfection, Topped with Mango Salsa or Dill  
Sauce Price

**Crab Cakes** Market  
Made with Lump Crab Meat and Served with a  
Jalapeno Remoulade Sauce Price

**Mahi Mahi** Market  
Served with Mango Glace Cilantro Pesto Price

## BEEF SELECTIONS

**Filet Mignon** Market  
Grilled 6 Ounce Beef Tenderloin Steak, Served with a  
Cabernet Reduction Sauce Price

**Braised Short Ribs** Market  
Served with Cheddar Polenta and Tri-Colored Baby  
Carrots Price

## DUET ENTREE SELECTIONS

**Filet & Salmon or Chicken** Market  
All Selections are 4 Ounces, Topped with a Port Wine  
Demo-Glace Price

**Filet & Crab Cake** Market  
4 Ounce Filet with a Bearnaise Sauce and a Crab Cake  
with a Jalapeno Remoulade Sauce Price

## PLATED DINNER ACCOMPANIMENTS

House Salad with Choice of Two Dressings (Ranch, Italian, Caesar,  
Balsamic), Rolls & Butter, Chef's Choice Vegetable & Starch, Chef's  
Choice Dessert.

Beverages: Coffee, Decaf, Sweet Tea, Iced Water

Menus are Per  
Person Pricing.  
Prices Do Not  
Include Facility  
Rental Fees,  
Applicable  
Sales Tax, or  
the 22%  
Service Charge.

# Vegetarian & Vegan PLATED MENU

LIMIT 2 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

\$30

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

## SAUTEED VEGAN CHORIZO

\$32

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

## VEGAN CHICKEN & DUMPLINGS

\$26

Vegan Chicken with Wild Mushrooms and Dumplings

## IMPOSSIBLE MEATLOAF

\$34

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

## BLACKENED CAULIFLOWER

\$28

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

## GRILLED FIELD ROAST SAUSAGE

\$32

Served on a Crispy Polenta Triangle 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 Foods:** Creole & Asian

## MEET OUR CERTIFIED EXECUTIVE CHEF!

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 specialized 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.



Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.





# Non-Profit DINNER MENU

**ONE ENTRÉE BUFFET** **\$25**

**TWO ENTRÉE BUFFET** **\$29**

*MINIMUM 25 Guests*

## SALAD & ROLLS

Mixed Seasonal Greens

*Served with Ranch & Italian Dressing*

Assorted Dinner Rolls with Butter

## BEVERAGES

Coffee, Decaf Coffee, Sweet Tea, Iced Water

## ENTRÉE SELECTIONS

Roasted Chicken Breast (*Bruschetta or Piccata*)

Country Fried Steak

Swiss Steak with Mushroom Gravy

Pork Loin

Seafood Cakes

Vegetable or Beef Lasagna

## VEGETABLE SELECTIONS

*(Choose One)*

Roasted Seasonal Vegetables

Whole Green Beans

Baby Glazed Carrots

Crispy Brussels

Sauteed Zucchini, Peppers, & Onions

## STARCH SELECTIONS

*(Choose One)*

Herb Roasted Redskins

Homemade Mashed Potatoes

Pesto Orecchiette

Rice Pilaf

Pasta Marinara

Herb Quinoa

## DESSERT SELECTIONS

*(Choose One)*

Chocolate Mousse

Assorted Buffet Cakes

Assorted Cookies & Brownies

Menus are Per Person Pricing. Prices Do Not Include Facility Rental Fees, Applicable Sales Tax, or the 22% Service Charge.