

THE MEDALLION DISPLAY **PLATTERS & SPECIALTIES**

SPINACH AND ARTICHOKE DIP

Creamy Spinach, Artichoke Hearts, Parmesan Cheese. Served Warm,
With Pita Chips & Assorted Crackers
\$4 per person

RED PEPPER HUMMUS

Served with Assorted Crackers, Flatbread Crackers & Baguette Bread
\$3 per person

SOUTHWESTERN QUESO CHEESE DIP

Queso Blanco Sauce, served with Salsa & Tortilla Chips
\$4 per person

DOMESTIC CHEESE DISPLAY

An Assortment of Domestic Cheeses served with Flatbreads & Assorted Crackers
\$4 per person

THE CHEESE BOARD

An Assortment of Imported & Domestic Cheeses which may include:
Goat Cheese, Muenster, Havarti, Aged Cheddar, Maytag Bleu,
served with Flatbreads & Assorted Crackers
\$7 per person

VEGETABLE DISPLAY

A Variety of Fresh Vegetables, served with Ranch Dip
\$3 per person

ROASTED GRILLED VEGETABLE DISPLAY

Asparagus, Zucchini, Yellow Squash, Mushrooms, Peppers, Red and Green Onions, Tomatoes,
Carrots, Cauliflower, Artichoke and Fresh Mozzarella Salad, with French Baguette and
Pita Bread Crackers and Balsamic Glaze
\$5 per person

THE MEDALLION DISPLAY **PLATTERS & SPECIALTIES CONTINUED**

FRESH FRUIT DISPLAY

Seasonal Fresh Assorted Fruit, served with Sweet Cherry Cream Cheese Dip
\$4 per person

CHILLED SHRIMP COCKTAIL DISPLAY

Large Gulf Shrimp with Cocktail Sauce, Lemon, Horseradish and Tabasco
\$7 per person

BAKED BRIE

Creamy Brie with Diced Apricots and Pecans
OR Roasted Apples and Brown Sugar Walnuts
served with Crostini & Assorted Crackers
\$4 per person

ANTI-PASTA DISPLAY

Hard Salami, Prosciutto, Capicola, Pepperoni, Assorted Olives, Pickled Peppers, Fresh Mozzarella, Shaved Parmesan, Roasted Peppers, Artichokes, Flavored Olive Oils, Rustic Breads, Crisps & Crackers
\$6 per person

SEAFOOD BAR

Gulf Shrimp Cocktail, Fresh Shucked Oysters, Tuna Tartar, Creamy Lobster Salad and Chilled Crab Claws with Assorted Crostini and Crackers, Cocktail Sauce, Lemon Basil Aioli
\$12 per person

WARM WHITE BEAN DIP

Northern Beans, Smoked Cheese, Cilantro, Cumin (Vegetarian and Gluten Free)
\$3 per person
Add Chorizo \$4 per person

HOT HORS D'OEUVRES

PRICED PER 50 PIECES

VEGETARIAN

Vegetable Spring Rolls with Sweet
Red Chili Sauce
\$100/50

Spinach & Cheese Stuffed Mushrooms
\$100/50

Three Cheese Quesadillas with Fresh Salsa
\$90/50

Spanakopita
\$100/50

Tomato Bisque Soup Shots with
Mini Grilled Cheese
\$120/50

Fried Cheese Ravioli with Marinara
\$120/50

BEEF

Italian Meatballs & Marinara
\$95/50

Beef Skewers with Mango Coconut Sauce
\$145/50

Seared New York Strip Crostini with
Béarnaise Sauce \$125/50

SEAFOOD

Scallops Wrapped with Smoked Bacon &
Plum Dipping Sauce
\$140/50

Crab Rangoon with Ginger Teriyaki
\$120/50

Miniature Crab Cakes with Remoulade Sauce
\$150/50

PORK

Bacon Wrapped Water Chestnuts with
Blackberry Hoisin Sauce
\$110/50

Sausage Stuffed Mushrooms
\$125/50

Focaccia & Pepperoni Pizza Bites
\$105/50

CHICKEN

Chicken & Black Bean Quesadillas with
Fresh Salsa
\$100/50

Sesame Chicken Skewers with
Coconut Curry Sauce
\$125/50

Mini Cheddar Apple Bacon Chicken Roulades
\$115/50

COLD & AMBIENT **HORS D'OEUVRES**

Priced Per 50 Pieces

POULTRY

Mini Phyllo Cups with Waldorf Chicken Salad
\$90/50

Medallion Chicken Salad on Raisin Pecan
Bread Crostini-\$110/50

Hawaiian Chicken Canapes-\$115/50

Turkey, Tomato, Brie & Spinach Pinwheels
\$100/50

SEAFOOD

Bloody Mary Shrimp Shooters-\$150/50
Spiked-\$155/50

Blackened Tuna Crostini with Basil Aioli
\$130/50

Cilantro Shrimp & Corn Salad Tartlets
\$125/50

Grilled Shrimp & Sundried Tomato
Tapenade on Crostini-\$125/50

Fresh Blue Crab Salad Tartlets-\$125/50

VEGETARIAN

Wild Mushroom & Oregano Salad Canapés
\$100/50

Bruschetta & Fresh Mozzarella on Crostini
with Basil Aioli-\$85/50

Anti-Pasta Skewers, Marinated Fresh
Mozzarella, Kalamata, Basil, Artichoke,
Tomato-\$115/50

PORK

Mini B.L.T. with Basil Mayo, Apple Wood
Bacon-\$100/50

Prosciutto & Melon Skewers with Balsamic
Drizzle-\$100/50

Chocolate Dipped Candied Bacon-\$120/50

Server Fee for Butler Passed Hors d'oeuvres - \$15.00/hour
Menu Prices Do Not Include a 20% Service Charge or Ohio State Sales Tax

THE MEDALLION PLATED DINNERS

All Dinner Entrées are served with a Medallion House Salad & Rolls,
Choice of Fresh Vegetable & Starch,
Iced Tea, Coffee, & Hot Tea

Limit of (2) Entrée Choices & (1) Dietary Restriction Meal, per Event
If (2) Entrees are Chosen, the Greater Price Will be Charged for all Guests

BROILED COD

Lemon Dill Marinated Cod Fillet served with White Wine, Lemon, Capers & Butter Sauce
\$26

CRAB CRUSTED SALMON OR SEARED SALMON

Fresh Cut Salmon, Crab Meat Crusted & served with a Lobster, Fresh Herb and Tomato Confit
\$33

Fresh Cut Salmon Pan Seared & served with Tarragon & Whole Mustard Butter Sauce
\$30

MEDALLIONS OF BEEF

Two 4 oz Beef Medallions, Bacon Wrapped, served with Green Peppercorn Demi
\$38

CHARGRILLED FILET MIGNON (8OZ)

served with a Cabernet Mushroom Demi
\$36

TOP SIRLOIN OF BEEF (8OZ)

served with Sauce Bordelaise
\$30

VEGETABLE NAPOLEON (vegetarian)

Layered Roasted Portabella Mushroom, Creamy Polenta, Roasted Pepper, Asparagus, Baby Spinach, Roma Tomato, and Fresh Mozzarella over Marinara Sauce
\$24

VEGAN NAPOLEON

Layered Roasted Portabella Mushroom, Vegan Polenta, Roasted Pepper, Asparagus, Baby Spinach, Roma Tomato, and Marinated Tofu over Marinara Sauce
\$24

THE MEDALLION PLATED DINNERS (CONTINUED)

CHICKEN

Chicken Saltimbocca- prepared with Prosciutto, Sage, Tomato Brown Butter

Chicken Portabella- prepared with Mushroom and Marsala Wine Cream

Chicken Pesto - prepared with Pesto Cream

Chicken Lemon Rosemary – prepared with Roasted Garlic, Lemon, Rosemary

Italian Chicken- prepared with Marinara Sauce and Mozzarella Cheese

\$27

STUFFED CHICKEN BREAST

An 8 oz Skin-On Chicken Breast Filled with Sundried Tomato, Spinach and Gouda Cheese served with a Tomato Basil Cream Sauce

\$29

SALMON & CHICKEN DUET

6 oz Crab Crusted Salmon

4 oz Chicken

\$35

COD & CHICKEN DUET

6 oz Broiled Cod

4 oz Chicken

\$35

FILET & CHICKEN DUET

6oz Petite Filet Mignon with a Cabernet Mushroom Demi

4oz Chicken

\$39

SURF & TURF

6oz Top Sirloin with Cabernet Mushroom Demi

5oz Broiled Maine Lobster Tail

\$49

TOP SIRLOIN & CHICKEN DUET

6oz Top Sirloin Filet with a Rosemary Demi

4oz Chicken

\$36

FILET & SALMON

6 oz Top Sirloin

6 oz Salmon

\$43

VEGETABLE AND STARCH OPTIONS

Green Beans with Julienned Carrots	Herbed Rice Pilaf
Steamed Asparagus with Garlic Butter	Mushroom and Parmesan Risotto
Sautéed Zucchini, Squash, Mushrooms and Tomatoes	Roasted Garlic or Buttermilk
Steamed California Blend-Broccoli, Baby Carrots and Cauliflower	Whipped Potatoes
Orange Dill Glazed Baby Carrots	Whipped Purple Potatoes
Steamed Broccoli with Garlic and Shallot	White Au Gratin Potatoes
Carrot Wrapped Asparagus Bundle <small>(\$1 per person additional charge)</small>	Petite Loaded Twice Baked Potato <small>(\$1.00 additional charge)</small>
	Olive Oil Roasted Red Potatoes
	Herb Roasted Yukon Gold Potatoes
	Brown Sugar and Sage Mashed Sweet Potatoes

Server Fee for Butler Passed Hors d'oeuvres - \$15.00/hour
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DINNER BUFFETS

All Buffets include: Rolls, Butter, Coffee, Hot Tea & Iced Tea

BRONZE BUFFET

Includes Standard House Salad Bar

1 Entrée Selection

1 Starch Selection

1 Vegetable Selection

\$28 per person

Minimum of 30 People

SILVER BUFFET

Includes Standard House Salad Bar

1 Composed Salad Selection

2 Entrée Selections

2 Starch Selections

1 Vegetable Selection

\$34 per person

Minimum of 30 People

GOLD BUFFET

Includes Standard House Salad Bar 2 Composed Salad Selections

3 Entrée Selections

2 Starch Selections

2 Vegetable Selections

\$40 per person

Minimum of 30 People

COMPOSED SALAD OPTIONS

Fresh Fruit Salad, Apple Coleslaw, Loaded Potato Salad, Italian Pasta Salad, Anti-Pasta Salad, Raspberry Walnut Green Bean Salad, Chopped B.L.T. Salad, Caprese Salad, Black Bean Salad, Asian Broccoli and Sesame Salad

\$1 PER PERSON ADDITIONAL CHARGE COMPOSED SALADS

(ACCOMPANIED BY MINI CROISSANTS)

Tuna Salad, Waldorf Chicken Salad, BBQ Chicken Salad, Roasted Squash and Crab Salad, Asparagus and Shrimp Salad, Creamy Seafood and Sundried Tomato Salad, Artichoke and Garbanzo Bean Salad, Warm Spinach and Walnut Chicken Salad

BUFFET ENTREE OPTIONS

BEEF

Slow Cooked Beef Brisket with Pan Gravy

Char-Grilled Sirloin Steaks with Green
Peppercorn Demi

Sliced Roast Prime Rib Au Jus

CHICKEN

Chicken Parmesan with Marinara
and Mozzarella

Hawaiian Grilled Chicken with Teriyaki
Sauce, Pineapple and Provolone

Italian Grilled Chicken with Olive Oil,
Artichokes, Roasted Pepper and Oregano

Chicken Marsala with Portabella Mushroom
Cream Sauce

Chicken Saltimbocca with Prosciutto Sage
and Tomato Sauce

Parmesan Breaded or Pan Seared Chicken
with Pesto Cream Sauce

Grilled Chicken with Rosemary Roasted
Garlic Cream Sauce

PORK

Sautéed Italian Sausage and Kielbasa with
Peppers and Onions

Roasted Pork Loin with Maple Dijon
Cream Sauce

Roasted Pork Loin with Caramelized
Applewood Bacon and Onions

Pulled Pork with Chipotle Apple BBQ Sauce

Sausage and Three Cheese Lasagna

SEAFOOD

Shrimp Scampi with Penne Pasta

Broiled Cod with Lemon Caper Butter Sauce

Shrimp Scampi with Penne Pasta

Seared Salmon with Tarragon Whole
Grain Mustard Sauce

Broiled Almond Tilapia with Plum Sauce

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DESSERT BUFFET OPTIONS

\$22 per dozen

Upgrade to Gourmet Mini Dessert
Buffet additional \$3 per person

Add a Chocolate Fondue
Station with Assorted

Fruits and Cookies \$7 per person

Additional \$3 per person to add Assorted Tortes & Cheesecakes to Buffet

INDIVIDUAL PLATED DESSERTS

add \$4 per person to buffet price

Key Lime Pie

Gourmet Carrot Cake

Triple Chocolate Mousse

Tiramisu

Irish Cream Cheesecake

Strawberry Swirl Cheesecake

Flourless Chocolate Torte

Raspberry Mascarpone Torte

Peanut Butter Cup Pie

Snickers Pie

Chocolate Lovers Layer Cake

Mango Passion Berry Mousse

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THE MEDALLION STATIONS

Stations are not considered a full meal, room rental fees may apply.

FRESH HAND CARVED MEATS (CHEF ATTENDED)

Black Angus Beef Tenderloin with Horseradish Sauce & Dijon Mustard Sauce & Mini Rolls

\$13 per person

Slow Roasted Prime Rib with Horseradish Sauce and Au Jus \$11 per person

Steamship Beef Roast (serves 125 people) \$8 per person

Slow Roasted Turkey Breast with Cranberry Mayo and Mini Buns \$7 per person

Maple Glazed Ham with Honey Mustard Gravy \$6 per person

Honey Smoked Pork Loin with Pan Gravy \$7 per person

GOURMET PASTA STATION (CHEF ATTENDED)

Penne, Farfalle, Linguine, Italian Sausage, Meatballs, Pepperoni, Grilled Chicken, Shrimp

Spinach, Mushrooms, Tomatoes, Peppers, Onions, Broccoli, Garlic, Capers, Artichokes,

Marinara, Pesto, Alfredo, Olive Oil, Parmesan

\$12 per person

Add Risotto for an additional

\$3 per person

FAJITA STATION (CHEF ATTENDED)

Marinated Steak, Chicken and Shrimp, Assorted Vegetables, Cilantro Lime and Spanish Rice,

Homemade Refried Beans, Flour and Corn Tortillas with all the trimmings

\$13 per person

STIR-FRY STATION (CHEF ATTENDED)

Marinated Steak, Chicken and Shrimp, Assorted Vegetables, Cashews, Steamed Rice, Linguine

Noodles, Water Chestnuts, Baby Corn, Homemade Stir-Fry Sauce, Teriyaki Sauce, Peanuts, Basil,

Sweet Chile Sauce, Tofu, Fortune Cookies

\$15 per person

MASHED POTATO or BAKED POTATO BAR

Baked Potatoes or Buttermilk and Garlic Whipped Potatoes with Homemade Cheese Sauce,

Steamed Broccoli, Bacon, Green Onions, Sour Cream, Shredded Cheese, Sautéed Mushrooms and

Onions, Jalapenos, Black Olives, Diced Tomatoes, Parmesan Cheese

\$8 per person

DESSERT FLAMBE STATION (CHEF ATTENDED)

Bananas Foster, Cherries Jubilee, Rum Pineapple, Triple Sec and Strawberries over Ice Cream

\$8 per person

COFFEE STATION

Regular, Decaf, Hot Tea, Chopped Chocolate, Whipped Cream & Flavored Syrups

\$2 per person

Chef's Attendant Fee for Stations -\$100each/2hours

BEVERAGES

Coffee, Decaf, Hot Tea	\$35.00/Gallon
Chilled Juices	\$16.00/Gallon
Iced Tea	\$18.00/Gallon
Lemonade	\$18.00/Gallon
Fruit Punch	\$25.00/Gallon
Champagne Punch	\$50.00/Gallon
Soft Drinks	\$2.00/Each
Bottled Water	\$2.50/Each

BAKERY & PASTRIES

Assorted Danish	\$20.00/Dozen
Assorted Muffins	\$18.00/Dozen
Bagels & Cream Cheese	\$16.00/Dozen
Scones	\$21.00/Dozen
House Made Cookies	\$18.00/Dozen
Brownies	\$18.00/Dozen
Truffles	\$24.00/Dozen
Buckeyes	\$22.00/Dozen
Assorted mini desserts	\$20.00/Dozen

SNACKS

Assorted Fruit Yogurts	\$1.50/Each
Whole Fresh Fruit	\$1.25/Each
Fresh Fruit Display	\$3.95/Per Person
Fruit Skewers, Dipping Sauce	\$2.25/Each
Vegetable Crudités with Dip	\$2.95/Per Person
Kettle Chips or Pretzels	\$1.25 Bag/ \$7.25/Pound
Soft Pretzels with Cheese Sauce	\$2.00/Each
Snack Mix	\$12.00/Pound
Trail Mix	\$14.00/Pound
Fancy Mixed Nuts	\$15.00/Pound
Honey Roasted Peanuts	\$8.25/Pound
Assorted Candy Bars	\$1.50/Each
Granola Bars	\$1.25/Each

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THE MEDALLION CHILDREN'S MENU

\$10 per Child (Ages 4-12)

Ages 3 & Under – Free

Price Includes One Entrée Choice, One Side Choice

Entrees

Chicken Fingers

Pepperoni or Cheese Pizza

Hot Dog

Hamburger or Cheeseburger

Triple Decker Grilled Cheese Sandwich

Sides

Macaroni and Cheese

Fresh Fruit

French Fries

Applesauce

Chips

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THE MEDALLION BEVERAGES

HOSTED BAR

PREMIUM BRANDS

\$6/Drink

Absolut, Tangueray, Bacardi Rum, Captain Morgan, Jack Daniels, Dewars
Jim Beam, Seagram's VO, Canadian Club, Cuervo, Amaretto, Peach Schnapps

DOMESTIC BEER

\$4/Bottle

Bud Light, Budweiser, Miller Lite, Michelob Ultra, Coors Light, Yuengling, Yuengling
Light, Bud Select

Premium BEER

\$4.50/Bottle

Heineken, Amstel Light, Corona, Corona Light, Sam Adams, Blue Moon, Stella, assorted
craft beers

HOUSE WINE

\$6/Glass

Chardonnay, Cabernet, Merlot, White Zinfandel

SOFT DRINKS

\$2/each

Coke, Diet Coke, Sprite

KEG BEER

\$275/Keg

Domestic

Bar Package: 4 hour package is \$27 per person (21 and over)

5 hour package is \$32 per person (21 and over)

Packages include premium cocktails, domestic & imported beer,
house wine and soft drinks.

MISC. BEVERAGES

House Champagne & Wine

\$25/Bottle

Non-Alcoholic Champagne

\$16/Bottle

Sparkling Cider

\$16/Bottle

Champagne Punch

\$50/Gallon

Deluxe Non-Alcoholic Fruit Punch

\$25/Gallon

Lemonade

\$16/Gallon

Bartender Charge of \$45/Hour if \$300 Minimum is Not Met

Minimum Does Not Include Gratuity or Tax. All Bars Are Required To Operate a Minimum of (3)
Hours. Absolutely No Shots are permitted

All Prices & Selections are Subject to Change without Notification
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THEMED LUNCH BUFFETS

AMERICAN COOK OUT

\$19

Charbroiled Hamburgers, BBQ Grilled Chicken Breast and Hot Dogs
With all the fixings, Potato Salad, Baked Beans, Corn on the Cob, and Homemade Mac & Cheese
House Salad Bar, Buns & Condiments
Cookies, Brownies and Assorted Bar Desserts

SOUTHWESTERN

\$19

Chicken Tortilla Soup
Steak Fajitas with Warm Flour Tortillas
Chicken Enchiladas with Refried Beans, Cilantro Rice and Spanish Rice
Accompanied by: Shredded Lettuce, Pico De Gallo, Jalapenos, Sour Cream, Black Olives,
Shredded Monterey Jack-Cheddar Cheese, Guacamole
Cinnamon Sugar Churros with Cookies and Brownies

SOUP AND SALADS

\$17

Tomato Basil Bisque **or** Vegan Black Bean Soup
Fresh Fruit Salad, Chopped BLT Salad, Waldorf Chicken Salad, Tuna Salad
Petite Sandwich Buns and Croissants
Three Cheese & Pesto Grilled Cheese Sandwich
Green Bean Salad, Asian Broccoli Salad, Italian Pasta Salad
House Salad Bar
Assorted Cookies, Brownies and Bar Desserts

THE ITALIAN BUFFET

\$19

House Salad Bar, Anti-pasta Salad
Lasagna with Three Cheeses & Marinara
Penne Pasta with Broccoli, Alfredo Sauce
Chicken Parmesan
Balsamic Roasted Vegetables
Rolls & Foccacia Bread
Grated Parmesan & Whipped Butter
Tiramisu

MEDALLION DELI

\$18

Sliced Ham, Turkey, Roast Beef, Salami, Capicola, Pepperoni and Corned Beef
Assorted Breads and Rolls, Assorted Sliced Cheeses
Leaf Lettuce, Tomato, Onion, Pickles, Banana Peppers, Jalapenos, Bell Peppers, Cucumber
Assorted Mustards, Mayonnaise and Deli Spreads
Homemade Potato Chips, BBQ Chicken Salad, Potato Salad, Pasta Salad
House Salad, Caesar Salad
Cookies, Brownies and Assorted Bar Desserts

BREAKFAST

Breakfast includes Freshly Brewed Douwe Egberts Coffee & Bigelow Tea Assortment

THE CONTINENTAL

Assorted Chilled Juices
Fruit Pastries, Muffins, Coffee Cake
Fresh Fruit Salad
\$9

THE CONTINENTAL PLUS

Assorted Chilled Juices
Fruit Pastries, Muffins, assorted Bagels & Cream Cheese
Assorted Fruit Yogurts and Granola
Fresh Fruit Salad
Coffee Cake, Banana Bread, English Muffins
\$11

THE ROOKERY

Assorted Chilled Juices
Scrambled Eggs, Bacon or Sausage Links, Hash Browned Potatoes
Danish, Muffins, Bagels, English Muffins
Fresh Fruit Salad, Assorted Yogurts and Granola
\$14

GRAVLOX BREAKFAST

Assorted Chilled Juices
Cured Salmon with Capers, minced Onion, Egg, Cream Cheese, Mini Bagels and Crackers
Danishes, Muffins, Coffee Cake, Banana Bread, Bagels
Fresh Fruit Salad
\$11

OMELET STATION (CHEF ATTENDED)

Ham, Bacon, Turkey, Onions, Tomatoes, Mushrooms, Peppers, Spinach, Shredded Cheese
\$8

WAFFLE STATION (CHEF ATTENDED)

Fresh Homemade Waffles with Warm Maple Syrup, Fresh Berries, Whipped Cream and Butter,
\$7

BOX LUNCHES

\$13 Per Person

Choose One

Smoked Turkey, Cheddar, Lettuce, Tomato, Sandwich

Roast Beef and Provolone, Lettuce, Tomato, Sandwich

Ham, Swiss, Lettuce, Tomato, Sandwich

Tuna Salad, Lettuce, Tomato on a Croissant

Pepperoni, Capicola, Ham & Salami, Provolone, Lettuce, Tomato, Wrap or Sandwich

Choose Three

Fruit Salad

Potato Chips or Mini Pretzels

Whole Fruit

Cookie or Brownie

All Boxed Lunches Include: Appropriate Condiments, Cutlery & Napkin
Bottled Water or soda

Luncheon Entrée Salads & Sandwiches

Served 11:30-2:00pm

Groups of 15 or Less Can Order From the Mixed Grille Menu the Day of the Event

Groups of 15-25 can Pre-Order from the Mixed Grille Menu 24 Hours in Advance or Select a Limited Menu and Order from the Limited Menu the Day of the Event

Menu Prices Do Not Include a 20% Service Charge or Ohio Sales Tax