

# The Medallion Display Platters & Specialties

## SUN DRIED TOMATO & GORGONZOLA CHEESE DIP

Sun Dried Tomatoes, Gorgonzola, Herbs & Garlic. Served Warm  
with Crostini & Assorted Crackers

## RED PEPPER HUMMUS

Roasted Red Pepper Hummus  
Served with Assorted Crackers, Flatbread Crackers & Baguette Bread

## FRUIT DISPLAY

An Assortment of Sliced Seasonal Fruits & Berries with a Vanilla Yogurt Dipping Sauce

## SOUTHWESTERN QUESO CHEESE DIP

Spicy Chorizo Sausage, Salsa & Yellow Corn Tortilla Chips

## SESAME TUNA PLATTER

Sesame Seared Tuna with Sweet Raspberry & Chili Dipping Sauce, Asian Slaw & Crispy wontons

## THE CHEESE BOARD

An Assortment of Imported & Domestic Cheeses  
Served with Flatbreads & Assorted Crackers

## THE CHEESE BOARD UPGRADE

An Assortment of Imported & Domestic Cheeses which may include:  
Sage Derby, Pepato, Bel Paese, Manchego & Drunken Goat Cheese  
Served with Flatbreads & Assorted Crackers

## CHEESE & VEGETABLE DISPLAY

An Assortment of Cheese & Fresh Vegetables, Served with Crackers & Dip  
Add Fresh Fruit

## PECAN & APRICOT BAKED BRIE

Brie Stuffed with diced Apricots, Candied Pecans & Rosemary  
Served with Crostini's & Assorted Crackers

## SEAFOOD DISPLAY

Dilled Crab Dip, Chilled Shrimp Cocktail, Smoked Trout & Cucumber Canapes  
Served with Flatbread Crackers, Pita Chips & Traditional Cocktail Sauce

## Hot Hors d'oeuvres

Priced Per 50 Pieces

- Spinach & Cheese Stuffed Mushrooms -
- Italian Meatballs & Marinara -
- Scallops Wrapped with Smoked Bacon & Plum Dipping sauce -
- Chicken & Black bean Quesadillas with fresh salsa -
- Three Cheese Quesadillas with fresh Salsa -
- Spanakopitas -
- Vegetable Spring Rolls w/ Sweet Red Chili Sauce -
- Chicken & Vegetable Pot Stickers with Soy Dipping Sauce -
- Crab Rangoon w/ Ginger Sauce -
- Focaccia & Pepperoni Pizza Bites -
- Beef Empanadas & Avocado Sauce -
- Beef Skewers with Pineapple Teriyaki Sauce -
- Wild mushroom tartlets-
- Fried Cheese Ravioli w/ Marinara--
- Miniature Crab Cakes with Remoulade sauce-
- Panko Fried Shrimp with Buffalo Sauce -
- Sesame Chicken Skewers with Peanut Sauce-

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

# Cold & Ambient Hors d'oeuvres

Priced Per 50 Pieces

Mini Phyllo Cups with Waldorf Chicken Salad -  
Prosciutto & Melon Skewers with Balsamic Drizzle-  
Roma Tomato & Fresh Mozzarella on Crostini with Basil Aioli  
Beef Tenderloin Au Poivre Crostini with Mustard Cream  
Mini Open Faced Corned Beef Reuben  
Roasted garlic-goat cheese phyllo cups  
Cilantro Shrimp Salad tartlets  
Smoked Salmon BLT with Garlic Mayonnaise on Brioche  
Large Gulf Shrimp on Ice with Basil Aioli & Cocktail Sauce  
Black Olive & Capicola Crostini  
Tuna Tartar on wonton chips with Wasabi Cream  
Shrimp & Corn Remoulade tartlet  
Cumin Spiced Tuna on Lavash with Avocado Cream  
Ham & Pimento spread on cucumber rounds  
Vegetable Rice paper Rolls w/ Tamari Soy Sauce  
Cheese Tortellini Skewers w/ olives, sun dried tomatoes, mozzarella & basil  
Chilled Tomato Gazpacho Soup Shots with Guacamole

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

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# The Medallion Plated Dinners

(Page 1)

All Dinner Entrées are Served with a Medallion House Salad & Rolls,  
Your 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

## ALMOND TILAPIA

Served with Plum Ginger Sauce & Pineapple Relish

## CRAB CRUSTED SALMON

Served with Tarragon & Whole Mustard butter sauce

## CHARGRILLED FILET MIGNON (8OZ)

Served with a Cabernet Mushroom Demi Glace

## ASIAN PORK TENDERLOIN

Served with a Orange-Hoisin BBQ Glaze

## TOP SIRLOIN OF BEEF (8OZ)

Served with Sauce Bordelaise

## MEDALLIONS OF BEEF (8OZ)

Two Beef Medallions, Bacon Wrapped & Grilled, Served with Green Peppercorn Demi

## VEGETABLE NAPOLEON

Crispy Polenta Squares topped with Marinara Sauce, Roasted Vegetables & Parmesan Cheese

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# The Medallion Plated Dinners

(Page 2)

## CHICKEN SALTIMBOCCA

Pan Sautéed Chicken Breast  
Served with a Prosciutto & Sage Demi

## CHICKEN PORTOBELLA

Char Grilled with  
Marsala-Mushroom Cream Sauce

## PESTO CHICKEN

Basil Cream Sauce & Six Cheese Ravioli

## SALMON & CHICKEN DUET

4 oz Herb Crusted Salmon  
5 oz Chicken (Your Choice)

## FILET & CHICKEN DUET

4 oz Petite Filet Mignon with a Cabernet Mushroom Demi  
5oz Chicken (Your Choice)

## TOP SIRLOIN & CHICKEN DUET

4 oz Top Sirloin Filet with a Rosemary Demi  
5 oz Chicken (Your Choice)

### Fresh Vegetable Choices

Green Beans w/Julienne Carrots  
Steamed Asparagus (\$1.00pp up charge)  
Assorted Zucchini & Mushrooms

### Starch Choices

Jasmine Rice or Lemon Basmati Rice  
Olive oil Roasted Red Skinned Potatoes  
Mushroom Risotto  
Roasted Garlic Mashed Potatoes  
Sweet Potato Mashers with maple butter

# The Medallion Silver Buffet

Minimum of 30 People  
Includes Rolls, Butter, Coffee, Hot Tea & Iced Tea

## SALADS (CHOOSE 2)

House Greens with Carrots, Cucumbers & Tomatoes  
Choice of House or Balsamic Dressing  
Traditional Caesar Salad w/ Lemon Caesar Dressing  
Sliced Fresh Fruit

## ENTREES (CHOOSE 2)

Wasabi Encrusted Salmon w/soy butter sauce  
Grilled Top Sirloin Filet w/green peppercorn demi  
Chicken Portobella w/marsala mushroom cream  
Honey Roasted Pork Loin w/Dijon cream sauce  
Lemon-Rosemary Chicken w/ roasted garlic sauce

## STARCH (CHOOSE 2)

Sticky Rice  
Wild Rice Pilaf  
Mushroom Risotto  
Olive Oil Roasted Red Skinned Potatoes  
Roasted Garlic Mashed Potatoes

## FRESH VEGETABLE (CHOOSE 1)

Green Beans with Roasted Peppers  
Brown Sugar Glazed Carrots  
Squash Medley with mushrooms  
Steamed Asparagus (\$1.00pp up charge)

Additional \$4.00 per Person for Chef's Choice of Assorted Tortes & Cheesecakes

Menus Do Not Include a 20% Service Charge or Ohio State Sales Tax

# The Medallion Gold Buffet

Minimum of 30 People  
Includes Rolls, Butter, Coffee, Hot Tea & Iced Tea

## SALADS (CHOOSE 3)

House Greens with Carrots, Cucumbers & Tomatoes  
Choice of House or Balsamic Dressing  
Chopped BLT Salad w/Ranch Dressing  
Traditional Caesar Salad w/Lemon Caesar Dressing  
Sliced Fresh Fruit

## ENTREES (CHOOSE 3)

Orange Ginger Salmon w/Thai chili butter sauce  
Grilled Top Sirloin Filet w/green peppercorn demi  
Chicken Portobella w/Marsala mushroom cream  
Honey Roasted Pork Loin w/Dijon cream sauce  
Lemon-Rosemary Chicken w/ roasted garlic sauce

## STARCH (CHOOSE 2)

Wild Rice Pilaf  
Jasmine Rice  
Creamy Parmesan Polenta  
Potatoes Au Gratin  
Olive Oil Roasted Red Skinned Potatoes  
Roasted Garlic Mashed Potatoes  
Baked Penne Marinara

## FRESH VEGETABLE (CHOOSE 1)

Green Beans with Julienne Carrots  
Steamed Broccoli & Cauliflower with Parsley Butter  
Oven Roasted Balsamic Vegetables (Seasonal)  
Assorted Squash & Mushroom Medley  
Grilled Asparagus (\$1.00pp up charge)

Additional \$4.00 per Person for Chef's Choice of Assorted Tortes & Cheesecakes

\*Salads Which Have the Option of Being Served or Available on the Buffet

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# The Medallion Stations

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

## CARVED BEEF TENDERLOIN

Carved-To-Order, Served with Horseradish Sauce & Dijon Mustard Sauce & Mini Rolls  
(+ Chef's Attendant(s) Fee)

## BONELESS BREAST OF TURKEY

Carved-To-Order, Served with, Cranberry Mayonnaise, Honey Mustard & Mini Rolls  
(+ Chef's Attendant(s) Fee)

## STEAMSHIP ROUND

Carved-To-Order, Served with Horseradish Cream,  
Wild Mushroom Pinot Noir Sauce & Mini Rolls  
Serves Approximately 100-125  
(+ Chef's Attendant(s) Fee)

## GOURMET PASTA STATION

Cheese Ravioli, Mushroom Ravioli & Penne Pasta  
Pomodoro, Roasted Garlic Alfredo & Pesto Sauce  
Roasted Tomatoes, Spinach, Parmesan Cheese, & Assorted Breads  
(+ Chef's Attendant(s) Fee)

## LATIN STATION

Beef & Chicken Enchiladas with Refried beans, Housemade Pico de Gallo, Sour cream, Guacamole,  
Cilantro Rice & Queso Sauce

## RISOTTO STATION

Three Cheese Risotto, served in a Martini Glass  
w/ Pesto, Herbed Ricotta, Bacon Bits, Toasted Walnuts & Marinara

\*Add Grilled Chicken Strips

## SALAD STATION

Made-To-Order Mixed Green House Salad Bar -  
Add Greek or Caesar Salad Bar -  
Add Grilled Chicken Breast -  
(+ Chef's Attendant(s) Fee)

## COFFEE STATION

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

Chef's Attendant Fee for Stations - \$100ea/2hrs



# The Medallion Children's Menu

Macaroni & Chicken Fingers with Applesauce  
Pepperoni or Cheese Pizza  
Hot Dog or Hamburger with Fries & Applesauce

\*Adult Entrées May Be Selected at Half Price for Ages 4-12  
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## The Medallion Desserts

### INDIVIDUAL SERVED DESSERTS

Flourless Chocolate Espresso Torte  
Key Lime Pie  
Carrot Cake  
Tiramisu  
Crème Brulee  
Bourbon Walnut Torte  
Red Velvet Cheesecake  
Bailey's Cheesecake  
White & Dark Chocolate Mousse Martini  
Individual NY Style Cheesecakes

### ASSORTED DESSERT BUFFET

Whole Cakes & Tortes

### ASSORTED MINI-DESSERT BUFFET:

Bite-Sized Assortment of Mini Desserts to include: Bourbon Pecan tartlets, Mini Cheesecakes,  
Chocolate Mousse Cups, Gourmet Brownies

### PRICED PER DOZEN:

Assorted Bar Cookies  
Chocolate Covered Strawberries  
Chocolate Truffles  
Black & White Cream Cheese Brownies

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# The Medallion Beverages

## HOSTED BAR

(Cash Bar Pricing is available upon request)

### PREMIUM BRANDS

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

### DOMESTIC BEER

(Bud Light, Budweiser, Miller Lite, Michelob Ultra, Coors Light)

### IMPORTED BEER

(Heineken, Amstel Light, Corona)

### HOUSE WINE

(Chardonnay, Cabernet, Merlot, White Zinfandel)

### SOFT DRINKS

(Coke, Diet Coke, Sprite)

### KEG BEER

(Domestic or Imported)

\*Bar Packages Available: 4 Hour Package is \$25 per person unlimited  
5 Hour Package is \$30 per person unlimited

## MISC. BEVERAGES

House Champagne

Non-Alcoholic Champagne

Sparkling Cider

Champagne Punch

Deluxe Non-Alcoholic Fruit Punch

Lemonade

Cordials

-Bartender Charge of \$45.00/Hour if \$300.00 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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