



# 2017 Banquet Menu

## **Food and Beverage**

All food and beverage will be supplied by Heritage Club unless prior approval is granted by the Director of Banquets & Catering. For your convenience, we have complete menus that will satisfy your dining needs. The Director of Banquets & Catering and Executive Chef are available to design your ultimate catering experience.

## **Outdoor Function Space**

The 18th Pavilion is available for private events, at the discretion of the Director of Banquets & Catering. There may be an additional setup and breakdown charge that would be determined according to the specific requirements and needs of each function.

## **Minimums, Deposits and Payment**

Any event reserving the entire first floor must meet a food and beverage minimum of \$6,000. A \$500 deposit for all events is required to reserve the date and room. A \$1,500 deposit is required for all wedding receptions, ceremonies or events reserving the entire first floor. The deposit is nonrefundable and will be applied to the final bill. Final payment is due at the conclusion on the day of the event. A 2.5% merchant fee will be applied to all credit card transactions.

## **Guarantees**

It is required that Heritage Club is notified of the exact number of guests 72 hours or 3 Heritage Club business days before the scheduled event. If the guest count is less than the final guarantee, the event will be charged for the guaranteed number. If the guest count is higher, the event will be charged for the actual number of guests.

## **Liability**

Heritage Club reserves the right to inspect and control all private events. Liability for damage to the premises will be charged accordingly to the host. Heritage Club will not assume any responsibility for personal property and / or equipment brought into the club. Any Club staff has the right to refuse service to any patrons during an event who is or appears to be, intoxicated and/or under the legal drinking age.

## **Service Charge**

A 20% service charge and 6.75% Ohio sales tax will be applied to all food and beverage events and is not included in the banquet menu pricing. Service charge is subject to sales tax in the state of Ohio.

## **Decorations**

Heritage Club provides votive candles, mirrors, standard linen and napkin colors at no additional charge. Other decorations are always welcome to put a final touch on your special event. Decorations may not be affixed to the walls of the club. Glitter, confetti, rice and birdseed are prohibited.

# Breakfast and Breaks



## Breakfast Selections

*All Breakfast Selections include: Coffee, Tea and Assorted Juices*

*Prices are Listed Per Person, Unless Otherwise Noted*

### **Continental Breakfast \$10**

Muffins and Coffee Cake

### **Heritage Continental \$12**

Muffins, Coffee Cake, Fresh Cut Fruit,  
Individual Yogurt

### **Supreme Continental \$14**

Muffins, Coffee Cake, Fresh Cut Fruit,  
Yogurt Parfait Station, Hard Boiled Eggs

### **Heritage Breakfast Buffet \$17**

Muffins, Fresh Cut Fruit, Scrambled Eggs,  
Hickory Smoked Bacon, Sausage,  
Hash Brown Cakes, Individual Yogurt  
– *Please allow a minimum of 20 people* –

### **Breakfast Buffet Additions (Per Person)**

**French Toast or Pancakes \$3.00**

**Eggs Benedict \$4.50**

## Beverage Options

**Bottle Beverage Station \$2.75 each**

Charged Per Consumption - Assorted Coca-Cola Products and Bottled Water

**All Day Coffee Station \$3.50**

Regular, Decaf Coffee and Assorted Hot Tea

## Afternoon Snacks

**Cookie Break \$15.00 per dozen**

Cheffrey's House-made Chocolate Chip Cookies

**Sweet & Salty \$4.25**

Fresh Popped Popcorn, M&M's, Bar Mix, House-made Granola Bars



## Displayed Hors d'oeuvres

Please Allow for a Minimum of 16 people

Prices are Listed Per Person, Unless Otherwise Noted

### Vegetable Crudite \$5.50

Assorted Seasonal Vegetables, Hummus,  
Tortilla Chips, Ranch

### Fruit & Cheese \$7.00

Assorted Fine Cheeses, Seasonal Fresh  
Fruit, French Baguette, Crackers

### Heritage Raw Bar \$16.00

Oysters on the Half Shell, Chilled Shrimp,  
Snow Crab Claws  
– Dijon and Cocktail Sauce –

### Asparagus & Portobello \$7.00

Grilled Asparagus, Portobello Mushrooms,  
Roasted Tomato Aioli

### Antipasto \$11.00

Imported Cheeses, Assorted Italian  
Meats, Banana Peppers, Olives,  
Peperoncini

### Jumbo Shrimp Cocktail \$3.50

Lemons and Cocktail Sauce  
– Price Listed Per Piece –

### Assorted Tea Sandwiches \$3.50

Chicken Salad ~ Tuna Salad ~ Smoked Salmon, Boursin Cheese, Caper Relish on Rye Bread  
Apple, Brie, Dijon on French Baguette ~ Roasted Turkey, Cranberry, Goat Cheese on Wheat  
– Price Listed Per Piece –

## Prices are Listed by Serving Size

### Baked Brie \$75.00

Baked Brie Topped with Craisins, Pecans, Caramel Sauce, Sliced French Baguette  
– Serves 30 people –

### Warm Artichoke Spinach Dip \$125.00

Tortilla and Pita Chips  
– Serves 25 people –

### Smoked Scottish Salmon \$125.00

Dill Crème Fraîche, Minced Eggs, Red Onion, Capers, Assorted Crackers  
– Serves 25 people –

### Buffalo Chicken Dip \$150.00

Tortilla Chips and House-made Pretzel Bread  
– Serves 25 people –

### Heritage Cheese Dip \$150.00

House-made Pretzel Bread  
– Serves 25 people –

### Grilled & Chilled Beef Tenderloin \$350.00

Prepared Medium Rare, Sliced Thin with Béarnaise, Horseradish Sauce, Tea Rolls  
– Serves 20 people –



## *Passed Hors d'oeuvres*

*Prices are Listed Per Piece*

*Minimum of 15 Pieces Per Item is Required*

### **Vegetable**

Vegetable Stuffed Mushroom	\$1.75
Raspberry & Brie Phyllo Cup	\$2.00
Spinach & Feta Spanakopita	\$2.25
Bruschetta	\$2.75
Mini Vegetable Spring Rolls	\$2.75
Asparagus in Phyllo with Boursin	\$3.25

### **Chicken**

Chicken Satay	\$1.75
Chicken & Lemongrass Potstickers	\$2.25
Chicken Rumaki	\$2.50
Smoked Chicken Queso Bites	\$2.50

### **Beef & Pork**

Swedish Meatballs	\$2.00
Spicy Thai Meatballs	\$2.00
Italian Meatballs	\$2.00
Mini Sausage Chicago Pizza	\$2.75
Mini Beef Wellington	\$3.75

### **Seafood**

Coconut Shrimp	\$3.00
Chilled Shrimp Cocktail	\$3.25
Bacon Wrapped Scallops	\$3.50
Sesame Crusted Crab Cakes	\$3.75



## *Plated Entrées*

*Please Allow a Minimum of 16 People*

*Prices are Listed Per Person and Must be Preordered for Private Events*

*A Maximum of (3) Entrées may be Served*

**All Entrées Include a Heritage House Salad, Warm Bread, Butter, Your Choice of Starch and Vegetable**

**Coffee, Tea and Fountain Soft Drinks are Included**

### **Vegetarian Entrées**

**Thai Curry Stir Fry \$20.00**

Sautéed Vegetables, Sweet and Spicy Coconut Curry Sauce, Basmati Rice

**Eggplant Parmesan \$20.00**

Crispy Eggplant, Marinara Sauce, Parmesan Cheese

### **Chicken Entrées**

**Chicken Caprice \$25.00**

Grilled Chicken Breast, Fresh Tomatoes, Basil, Mozzarella Cheese, Balsamic Drizzle

**Grilled Chicken Marsala \$26.00**

French Chicken Breast, Sweet Marsala Mushroom Sauce

**Blackened Chicken \$24.00**

Blackened Chicken Breast, Roasted Red Pepper & Garlic Cream Sauce

### **Beef & Pork Entrées**

**Smoked Boneless Pork Chop \$23.00**

8 oz Boneless Pork Chop, Maple-Cinnamon Butter

**Jack & Coke Flat Iron Steak \$31.00**

8 oz Flat Iron Steak Marinated in Jack Daniels & Coca-Cola, Caramelized Onions, Mushrooms

**Filet of Beef \$37.00**

7 oz Filet, Medium Rare, Béarnaise Sauce



## Plated Entrées Continued

Please Allow a Minimum of 16 People

Prices are Listed Per Person and Must be Preordered for Private Events

A Maximum of (3) Entrées may be Served

### Seafood Entrées

**Crab Cakes \$33.00**

Pan Seared Lump Crab Cakes, Garlic Aioli

**Lemon-Pepper Salmon \$29.00**

Seared Canadian Salmon, Lemon-Pepper Beurre Blanc

**Chilean Sea Bass \$50.00**

Seared Sea Bass, Béarnaise Sauce

### Duet Options

Maximum of (1) Duet Entrée

**Filet & Sea Bass \$59.00**

6 oz Filet of Beef, Béarnaise Sauce, Paired with Seared Sea Bass

**Filet & Chicken \$39.00**

6 oz Filet Paired with Boneless Chicken Breast, Fresh Tomatoes, Basil, Mozzarella Cheese, Balsamic Drizzle

**BBQ Chicken & Ribs \$28.00**

Grilled Chicken Breast, 1/3 Rack of Ribs, Housemade BBQ Sauce

### Vegetable Choices

Glazed Carrots

Green Beans with Almonds

Blistered Broccoli

Vegetable Medley

### Premium Vegetables - Add \$2.50

Grilled or Steamed Asparagus

Haricots Verts

French Baby Carrots

### Starch Choices

Whipped Potatoes

– Garlic, Pesto, Traditional or Loaded –

Five Grain Rice Medley

Scallion Rice

Roasted Red Potatoes



## Composed Buffet Menu

Please Allow a Minimum of 16 People

Prices are Listed Per Person

Coffee, Tea and Fountain Soft Drinks Included

### Soup and Salad - \$14.50

Warm Bread, Butter, Oyster Crackers

#### Choice of (2) Salads

Heritage House Salad

– Ranch and Balsamic Dressing –

Caesar Salad

Fresh Fruit

Morelli Salad

Strawberry Fields Salad

#### Choice of (2) Soups

Vegetable

Beef and Mushroom

Creamy Tomato Basil

Cream of Chicken & Wild Rice

### Heritage Cookout - \$19.50

Heritage House Salad, Potato Salad, Half Pound Hamburgers, Boneless Chicken Breast, Hebrew National Hot Dog, Creole Saratoga Chips with BBQ Sauce, Assorted Cheeses, Lettuce, Tomato, Onion, Condiments, Cheffrey's Chocolate Chip Cookies

### Deli Picnic - \$18.00

Heritage House Salad, Potato Salad, Honey Ham, Turkey Breast, Salami, Creole Saratoga Chips with BBQ Sauce, Assorted Cheeses, Lettuce, Tomato, Onion, Condiments,

Cheffrey's Chocolate Chip Cookies

– Add Soup of the Day or Chili \$2.50 –

### Boxed Lunches - \$13.00

#### Choice of Turkey & Cheddar or Ham & Swiss

Potato Chips, Assorted Condiments, Cheffrey's Chocolate Chip Cookie, Bottled Water, Lettuce, Tomato, Honey Kaiser Roll

– Additions: Granola Bar \$2 - Candy Bar \$2 - Apple \$1 –



# Buffet Options

Please Allow a Minimum of 16 People

Prices are Listed Per Person

All Buffets Include a Heritage House Salad, Caesar Salad, Warm Bread, Butter, Your Choice of Starch and Vegetable  
Coffee, Tea and Fountain Soft Drinks are Included

Choose (2) Entrées from the Following Selections \$29.95

## Vegetarian Entrées

### Thai Curry Stir Fry

Sautéed Vegetables, Sweet and Spicy  
Coconut Curry Sauce, Basmati Rice

### Eggplant Parmesan

Crispy Eggplant, Marinara Sauce,  
Parmesan Cheese

## Chicken Entrées

### Chicken Caprice

Grilled Chicken Breast, Fresh Tomatoes,  
Basil, Mozzarella Cheese, Balsamic Drizzle

### Chicken Piccata

Egg Battered Chicken Breast,  
Lemon-Caper Sauce

### Grilled Chicken Marsala

Grilled Chicken Breast, Sweet Marsala Mushroom Sauce

## Beef & Pork Entrées

### BBQ Glazed Pork Loin

Thinly Sliced BBQ Pork Loin, French Fried  
Onion Straws

### Sirloin Medallions

3 oz Sirloin Medallions, Bleu Cheese  
Cream Sauce

### London Broil

Cherry & Brown Sugar Marinated Beef  
Flank Steak, Demi Glace

### Traditional Lasagna

Layers of Beef, Cheese, Marinara Sauce

## Seafood Entrées

### Lemon-Pepper Salmon

Seared Canadian Salmon, Lemon-Pepper  
Beurre Blanc

### Crab Cakes

Pan Seared Lump Crab Cakes, Garlic Aioli

### Teriyaki Glazed Mahi Mahi

Grilled Mahi Mahi, Sweet Teriyaki Glaze, Candied Pineapple, Sweet Pepper Relish





## Buffet Stations

*Please Allow a Minimum of 25 People*

**Carving Station can be Added to Any Buffet Menu**  
**Chef Attendant Fee of \$75 Per Station**

### Prices are Listed By Serving Size

**Honey Glazed Ham \$120.00**

Honey Dijon, Tea Rolls  
– Serves 30 People –

**Rosemary Turkey Breast \$125.00**

Cranberry Sauce, Tea Rolls  
– Serves 25 People –

**BBQ Rubbed Pork Loin \$105.00**

House-made BBQ Sauce, Tea Rolls  
– Serves 25 People –

**Prime Rib of Beef \$350.00**

Prepared Medium Rare, Béarnaise,  
Horseradish Sauce, Tea Rolls  
– Serves 30 People –

**Carved Beef Tenderloin \$350.00**

Prepared Medium Rare, Béarnaise, Horseradish Sauce, Tea Rolls  
– Serves 20 People –

### Made-To-Order Chef Stations

**Prices are Listed Per Person**

**Pasta Station \$16.50**

Bowtie, Penne ~ Marinara, Alfredo ~ Chicken, Sausage ~ Variety of Seasonal Vegetables  
– Served with Garlic Breadsticks –

**Mashed Potato Station \$16.50**

Whipped Mashed Potatoes ~ Demi Glace, Cream Sauce ~ Italian Sausage, Chicken, Steak  
Variety of Seasonal Vegetables

### Self-Serve Stations

**Pasta Station \$12.50**

Bowtie, Penne ~ Marinara, Alfredo ~ Chicken, Italian Sausage, Mushrooms  
Parmesan, Sriracha  
– Served with Garlic Breadsticks –

**Mashed Potato Station \$12.50**

Demi Glace, Cream Sauce, Chicken Gravy ~ Chicken, Italian Sausage, Marinated Steak  
Roasted Red Peppers, Bacon, Pesto, Bleu Cheese, Cheddar Cheese, Scallions, Sour Cream



## Desserts

*Prices are Listed Per Person, Unless Otherwise Noted*

*Desserts Must be Pre-ordered*

### Duet Plates \$7.50

Pick (2)

Crème Brûlée

Chocolate Decadence

Key Lime Pie

New York Cheesecake

Carrot Cake

– Cream Cheese Icing –

Chocolate Cake

– Chocolate Icing –

### Displayed Desserts

Miniature Dessert Display \$7.50

– House-made Bite-Size Sweets –

Buckeye ~ Amaretto Mousse Cup ~ Toffee Bar ~ Irish Cream Hazelnut Cheesecake  
Snickerdoodle Truffle

Cookie Break \$15.00 Per Dozen

Cheffrey's House-made Chocolate Chip Cookies

Buckeyes \$24.00 Per Dozen

Peanut Butter Dipped in Dark Chocolate

Chocolate Dipped Strawberries \$28.00 Per Dozen

– Seasonal

# ***Beverage and Bar Packages***

*Consumption Bar / Hourly Bar Packages*

*Bar Packages are Listed Per Person*

## **Consumption Bar Pricing**

Domestic Beer (Bottle & Draft) \$4.00

Import Beer (Bottle & Draft) \$5.00

House Brand Liquor \$7.00

Call Brand Liquor \$9.00

Premium Brand Liquor \$11.00

Banquet Wines \$7.00

*Sauvignon Blanc ~ Pinot Grigio ~ Chardonnay ~ Merlot ~ Cabernet Sauvignon*

## **Bottle Service with Dinner**

**Banquet Wines \$25.00 Per Bottle**

*– All Wines Must be Pre-ordered in Advance*

## ***Hourly Bar Packages***

### **Beer & Wine Package**

**First Hour \$12.00 / \$8.00 each Additional Hour**

*– Includes Fountain Soft Drinks, Domestic & Import Beer (Bottle & Draft), Banquet Wines*

### **House Brand Liquor Package**

**First Hour \$14.00 / \$10.00 each Additional Hour**

*– Includes Fountain Soft Drinks, Domestic & Import Beer (Bottle & Draft), Banquet Wines*

### **Call Brand Liquor Package**

**First Hour \$16.00 / \$12.00 each Additional Hour**

*– Includes Fountain Soft Drinks, Domestic & Import Beer (Bottle & Draft), Banquet Wines*

### **Premium Brand Package**

**First Hour \$18.00 / \$14.00 each Additional Hour**

*– Includes Fountain Soft Drinks, Domestic & Import Beer (Bottle & Draft), Banquet Wines*