

# breakfast service



## Coffee & Juice Station

\$5<sup>99</sup> pp / 15 person minimum please  
coffee, hot tea and assorted juices



(choose 3): orange, tomato, pineapple, grapefruit, apple, cranberry

## Continental Breakfast

\$10<sup>99</sup> pp / 15 person minimum please

assortment of muffins, pastries and bagels with cream cheese, jellies & jams



selection of fresh-cut seasonal fruit



chilled juices (choose 3)...orange, tomato, pineapple, grapefruit



fresh brewed coffee and tea

## Breakfast Buffet

\$15<sup>99</sup> pp / 25 person minimum please

scrambled farm eggs



applewood smoked bacon & sausage links



home fried potatoes



muffins, bagels and assorted pastries



assorted jellies & preserves, cream cheese



fresh seasonal fruit



chilled juices (choose 3)...orange, tomato, pineapple, grapefruit, apple, cranberry



fresh brewed coffee and hot tea

\*Add sliced beef tenderloin for \$4 pp

\*Add an additional entree for \$2 pp

quiche | eggs benedict | sausage, biscuits & gravy



# hors d'oeuvres



## Chilled

### Honey Chicken Salad in Phyllo Cups

\$24<sup>00</sup> per dozen



### Beef Tenderloin Roulade

herbed cheese or blue cheese-walnut

\$30<sup>00</sup> per dozen



### Mozzarella Caprese

skewered with basil vinaigrette

\$24<sup>00</sup> per dozen



### Shrimp Cocktail

traditional cocktail sauce, lemon aioli

market price

## Warm

### Hanky Panky's

chorizo, italian sausage & herbed cheese

blend on toasted baguette

\$24<sup>00</sup> per dozen



### Mini Crab Cakes

wasabi aioli or tarter sauce

\$30<sup>00</sup> per dozen

### Panko Crusted Mushroom Caps

Italian sausage stuffing

\$18<sup>00</sup> per dozen

crabmeat stuffing

\$24<sup>00</sup> per dozen



### Bacon-Wrapped Water Chestnuts

tossed with asian glaze

\$18<sup>00</sup> per dozen



### Sesame Chicken Skewers

fire grilled

\$24<sup>00</sup> per dozen



### Fried Chicken Wings

choice of: buffalo sauce, garlic parmesan

or barbeque; celery sticks, ranch or blue

cheese dressing

\$14<sup>99</sup> per dozen



### Fried Artichokes

Lemon aioli

\$24<sup>00</sup> per dozen



# appetizer displays



These trays work well either with other hors d'oeuvres or as a light appetizer course before your dinner

## Chilled

### Bruschetta

toasted baguette, balsamic glaze  
serves approximately 12...\$12<sup>99</sup>



### Chilled Peel-n-Eat Shrimp

cocktail sauce, lemon aioli  
\$18<sup>99</sup> per lb.



### Roasted Red Pepper Hummus

pita chips  
serves approximately 12...\$12<sup>99</sup>



### Cheddar & Horseradish Dip

assorted crackers  
serves approximately 12...\$12<sup>99</sup>



### Cheese & Fruit Tray

assorted cheeses, fresh seasonal fruit  
serves approximately 25...\$45<sup>00</sup>



### Fresh Vegetable Tray

selection of seasonal fresh vegetables,  
creamy dill ranch dipping sauce  
serves approximately 25...\$30<sup>00</sup>

## Warm

### Baked Brie

Warm brie wheels, fresh fruit, apple-cranberry preserves, sliced baguette  
serves approximately 18...\$55<sup>00</sup>

### Artichoke & Spinach Dip

house fried tortilla chips  
serves approximately 12...\$16<sup>99</sup>

### Cedar Planked Salmon

side of atlantic salmon, oven roasted on cedar boards, sweet corn & chili salsa, assorted crackers  
serves approximately 25...\$75<sup>00</sup>



# Luncheons



## Luncheon Trio Bar

### Soups – choose 1

Creamy Portobello Mushroom  
Creamy Tomato Basil  
New England Clam Chowder  
Chicken & Dumpling

### Salads – choose 2

Chopped Salad  
Mixed greens  
Caesar Salad  
Pasta Salad,  
Fresh Fruit (seasonal)

### Sandwiches – choose 2

Deli Wrap  
Turkey Croissant  
Ham & Cheese  
Tuna Salad  
Egg Salad



## Lunch Buffet Menu

All entrees include house baked cinnamon rolls and butter.  
Minimum of twenty guests please / \$15<sup>99</sup> pp

### Sliced Beef Tenderloin\* (add \$4)

kosher salt & pepper rubbed, roasted medium rare, sliced; rich cabernet glaze

### Slowly Braised Pot Roast

rich pan gravy, roasted carrots

### Chicken Marsala

creamy marsala sauce, sliced mushrooms, caramelized onions, fresh spinach

### Chicken Piccata

pan seared chicken breast medallions, capers, red onions, chardonnay & lemon herb butter

### Chargrilled Salmon

fresh basil butter

### Tuscan Baked Pasta

Italian sausage, button mushrooms, san marzano tomatoes, roasted red peppers, provolone & romano cheeses, garlic, cream & basil

### Braised Pork Shanks

roasted carrots, tomatoes & scallions, sherry butter sauce

### Panko-Crusted Tilapia

lobster cream sauce, spinach & artichoke stuffing



Add a cup of soup or salad to any dinner for \$3

## Side Dishes

Choose 2

Hand Mashed Potatoes  
Buttered Redskin Potatoes  
Rice Medley  
Basil Buttered Green Beans

Chef's Seasonal Vegetable  
Maple Butternut Squash  
Scalloped Potatoes



# Plated Lunch



## Salads

### **Mackenzie Salad with Grilled Chicken Breast**

blush dressing, mixed greens, mackenzie creamery goat cheese, red onion, fresh berries, candied walnuts 13<sup>99</sup>  
substitute salmon 14.99

### **Chicken Waldorf Salad with Fresh Fruit**

raspberry dressed mesclun greens, fresh fruit 11<sup>99</sup>

### **Chopped Salad with Grilled Chicken Breast or Salmon**

oregano vinaigrette, bell peppers, cucumbers, tomatoes, chopped egg, bacon, red onion, gorgonzola cheese 14<sup>99</sup>

### **Chicken Caesar Salad**

crisp romaine, parmesan cheese, seasoned croutons 12<sup>99</sup>  
substitute salmon 13<sup>99</sup>

## Entrées

Include one of the following: cup of soup of the day, caesar salad, or chopped salad.

### **Roast Tenderloin of Beef**

hand mashed potatoes, basil buttered greens beans, cabernet glaze 16<sup>99</sup>

### **Pot Roast**

Rich pan gravy, mashed potatoes, roasted carrots 14<sup>99</sup>

### **Roast Turkey Breast**

hand mashed potatoes, cranberry preserves, pan gravy & stuffing 14<sup>99</sup>

### **Chicken Marsala**

creamy marsala sauce, sliced mushrooms, caramelized onions, fresh spinach, jumbo asparagus, rice medley 14<sup>99</sup>

### **Chargrilled Atlantic Salmon**

fresh basil butter, basil buttered green beans, rice medley 14<sup>99</sup>

### **Panko-Crusted Tilapia**

lobster cream sauce, spinach & artichoke stuffing, jumbo asparagus, rice medley 13<sup>99</sup>

### **Maryland Crab Cakes**

tartar sauce, basil buttered green beans, rice medley 14<sup>99</sup>

### **Chicken Piccata**

pan seared chicken breast medallions, capers, red onions, chardonnay, lemon herb butter, jumbo asparagus, rice medley 13<sup>99</sup>



All entrees include house baked cinnamon rolls and butter.



# Dinner Buffet



Buffet meal includes a starter course, house baked cinnamon rolls & sides dishes for \$22<sup>99</sup> per person / minimum of twenty guests please

## Starters

Choose 1

Chicken & Dumpling Soup  
Roasted Tomato Bisque

Portobello Mushroom Soup  
New England Clam Chowder  
Welshfield Chopped Salad

Garden Salad  
Caesar Salad

## Entrées

Choose 2

**Sliced Beef Tenderloin\*** (add \$4)  
kosher salt & pepper rubbed, roasted medium rare, sliced and served with cabernet glaze

**Slowly Braised Pot Roast**  
rich pan gravy, roasted carrots

**Chicken Marsala**  
creamy marsala sauce, sliced mushrooms, caramelized onions, fresh spinach

**Chicken Piccata**  
chicken breast medallions pan seared with capers, red onions, chardonnay & lemon herb butter

**Panko-Crusted Tilapia**  
artichoke & spinach stuffing, lobster cream sauce

**Chargrilled Salmon**  
fresh basil butter

**Tuscan Baked Pasta**  
italian sausage, button mushrooms, san marzano tomatoes, roasted red peppers, provolone & romano cheese, garlic, cream & basil

**Braised Pork Shanks**  
roasted carrots, tomatoes & scallions, sherry butter sauce

## Side Dishes

Choose 2

Hand Mashed Potatoes  
Buttered Redskin Potatoes  
Rice Medley  
Basil Buttered Green Beans  
Chef's Seasonal Vegetable  
Maple Butternut Squash  
Scalloped Potatoes



### Carving Station

turkey, ham or roast beef  
1 meat: \$4.00 pp | 2 meats: \$6.00 pp  
\$75.00 set-up fee



# Plated Dinner



Include one of the following salads: Caesar Salad or Chopped Salad.  
All entrees include house baked cinnamon rolls and butter.

## Individual Entrées



### Roast Tenderloin of Beef

hand mashed potatoes, basil buttered green beans, cabernet glaze 29<sup>99</sup>

### Pot Roast

Rich pan gravy, mashed potatoes, roasted carrots 20<sup>99</sup>

### Roast Prime Rib of Beef

12 oz cut, au jus, hand mashed potatoes, asparagus, creamy horseradish 26<sup>99</sup>  
minimum 10 orders

### Chargrilled Atlantic Salmon

fresh basil butter, jumbo asparagus & rice medley 22<sup>99</sup>

### Panko Crusted Tilapia

lobster cream sauce, spinach and artichoke stuffing, jumbo asparagus, rice medley 20<sup>99</sup>

### Chicken Piccata

Pan seared chicken breast medallions, capers, red onions, chardonnay, lemon herb butter; jumbo asparagus, rice medley 18<sup>99</sup>

### Chicken Marsala

creamy marsala sauce with sliced mushrooms, caramelized onions, jumbo asparagus, rice medley 19<sup>99</sup>

### Roast Turkey Breast

hand mashed potatoes, cranberry preserves, pan gravy, stuffing 19<sup>99</sup>

### Braised Pork Shanks

Roasted carrots, spinach mashed potatoes, tomato & scallions sherry butter sauce 20<sup>99</sup>

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## Surf & Turf Selections



### Sliced Beef Tenderloin

with cabernet glaze &

### Pan Seared Scampies

with lemon, white wine & garlic sauce; jumbo asparagus, hand mashed potatoes 29<sup>99</sup>

### Sliced Beef Tenderloin

with cabernet glaze &

### Maryland Crab Cake

with wasabi aioli, jumbo asparagus, hand mashed potatoes 29<sup>99</sup>



# desserts



## Displays

\$4<sup>29</sup> pp

### Dessert Miniatures



### Assorted Cookies



### Assorted Mini Cupcakes

## Individual Desserts

### Vanilla Bean Creme Brulee

blueberries & whipped cream 6<sup>99</sup>



### Seasonal Fruit Crisp

vanilla ice cream 6<sup>99</sup>



### Chocolate Mousse Layer Cake

vanilla ice cream 6<sup>99</sup>



### New York Cheesecake

raspberry puree & fresh blueberries 6<sup>99</sup>



### Caramel Chocolate Brownie

warm caramel filled chocolate brownie with hot fudge sauce & vanilla ice cream 6<sup>99</sup>



### Premium Ice Cream

butter pecan, chocolate, vanilla, fruit sorbet 4<sup>29</sup>



# themed parties

The perfect outdoor setting in the heart of historic Geauga County. Our themed parties are ideal for your private functions...such as rehearsal dinners, family reunions or corporate functions. Minimum 40 guests, please.

## **Personally Crafted Food & Wine Dinner**

Allow our Chef and Wine Sommelier to create a customized menu just for you

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## **The Famous Welshfield Clambake**

Just as if you were in New England...set on our beautifully landscaped patio

All you can eat, self serve New England clam chowder & steamed mussels for an hour  
Dozen steamed middleneck clams  
Dinner buffet with your choice of lobster, half chicken or strip steak  
Accompanying sides...red skins, sweet corn, sweet potatoes, cole slaw & rolls; finally  
homemade pumpkin roll with pecan-caramel sauce.

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## **All-American Barbecue**

Nothing screams summer like an All-American BBQ...all the fun with none of the hassle.

All you can eat self serve chili or sweet corn chowder and appetizer bar including chicken wings, poppers & fried zucchini for an hour  
Dinner buffet with your choice of baby back ribs, bbq half chicken, pulled pork sandwiches, angus burgers, grilled sausages  
Sides...red skins, sweet corn, baked beans, cole slaw & rolls  
Apple crisp, cookies & brownies, fresh watermelon

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## **Family Style "Farmhouse Dinner"**

Fried chicken, Pot roast, mashers and gravy, creamed corn and glazed carrots, Mac and cheese, pickled beets, Amish cheeses, homemade cinnamon apples, slaw, fruit pies, rolls

