

The Reserve House Catering
Wedding Banquet Packages at St. Mary's Banquet Room, Chardon

prices subject to change until event is booked with a deposit
Banquet Room: 440-286-8879, Catering: 440-286-6996

Features:

- A generous selection of our Hand Crafted , Chef Prepared Menu Items.
- Choice of Salad served at table for your guests' convenience.
- Beverage Service (Client supplies alcoholic beverages**), Soft Drinks, Mixers, Coffee/Tea
- Bar Snacks,
- Cake Service (cake not included), Platter service of client supplied pastries/cookies.
- Service Labor***
- Tax Included.
- Plus as a special bonus our signature "Last Call Pizza Platters"!

Traditional Package: \$39.95 Includes your choice of 2 Traditional entrees and 3 sides, Salad, Rolls, Butter.

First Impressions Package: \$44.95 Includes Artfully Arranged Veggie, Cheese, and Fruit Appetizer Table in addition to the Traditional Package Features.

Chef's Select Package: \$46.95 Includes Traditional Package Items plus 1 Carving Station Item: (Choose from Ham, Turkey, Roast Beef, Pork Loin) Add-on Appetizer Table (\$5.00 pp additional)

Platinum Package: \$55.95 Includes Appetizer Table, 3 Entrees and 3 Sides from our Platinum, Traditional, or Carving Station Selections, Premium Salad and a Variety of Hearth Baked Rolls and Bread.

Package Add-On Options:

Extra Sides: \$ 3.50 per item per person.

Traditional Entrees: \$5.00 per item per person

Platinum Entrees: \$7.95 per person per item

Pastry/Cookie Platters: \$2.50 per person

Hot Appetizer Selections: Prices are based on selections from our Appetizer Menu.

Discounted Shower or Rehearsal Dinner: We will apply a 10% discount to a shower or rehearsal dinner booked in conjunction with one of our Banquet Packages.

Additional Charges:

Room Fee, Linens and China are additional charges paid to The Banquet Room at St. Mary's contact Michaela Boehnlein at 440-286-8879.

**Bartenders and security are an extra charge for events where alcoholic beverages are served and paid separately by client.

- Bartender wages are \$15.00 per hour per bartender. Allow additional 1 ½ hour for setup and cleanup beyond actual beverage service. Does not include gratuity.
- Security wages are \$32.00 per hour. Scheduled according to hours of alcoholic beverage service. (minimum of four hours).

***Basic hourly wages for our service staff are included in the package price. Additional Gratuity for good service is left to your discretion. We suggest 3-5% of your total bill as a guideline. This compares to a standard gratuity of 18-20% that other caterers automatically charge.

THE RESERVE HOUSE Catering and Culinary

BANQUET CATERING MENU

(A LA CARTE PRICING AVAILABLE BY REQUEST)

At the Reserve House, we take pride in our hand crafted menu selections. We strive to prepare everything possible from scratch ingredients and as close to service time as feasible to assure superior freshness and quality. Every event is a “custom” tailored experience and we like to work closely with our clients to satisfy their goals and budget concerns. Please contact us to make an appointment to discuss your ideas and concerns. We look forward to making your event truly special!

SALAD SELECTIONS

TRADITIONAL SALADS

GARDEN TOSSED SALAD- Mixed greens, tomatoes, and cucumbers served with our House Italian dressing, rolls and butter. (Additional dressings available by request)

CAESAR SALAD- Crisp Romaine lettuce, with homemade bread croûtons, fresh grated Parmesan cheese and Caesar dressing. Served with rolls and butter.

PLATINUM SALAD SELECTIONS

TOMATO, BASIL, MOZZARELLA- Vine ripe tomatoes, fresh basil and fresh mozzarella cheese with baby greens and balsamic vinaigrette. Served with garlic bread.

New! GEAUGA MAPLE WALNUT- Spinach and romaine lettuce with carrots and toasted walnuts, served with a maple walnut vinaigrette (made with Geauga Maple Syrup). Served with Maple Wheat Bread.

FRESH BERRIES AND BABY GREENS- Seasonal berries with toasted pine nuts, mixed baby greens and a berry vinaigrette.

CHEF PREPARED SALADS:

ITALIAN PASTA SALAD

REDSKIN POTATO SALAD

COLE SLAW

MACARONI SALAD

SEVEN LAYER SALAD

FRUIT SALAD

BLACK BEAN AND CORN

TRADITIONAL ENTREE SELECTIONS

BEEF

SHAVED ROAST BEEF - Tender shaved roast beef in a homemade beef jus with or without mushrooms. Very Popular.

SMOKED BEEF ROUND – Thinly sliced slow smoke roasted beef bottom round with natural jus.

GRILLED SIRLOIN- Marinated and grilled then sliced thinly and served in a natural jus.

SWISS STEAK or PEPPER STEAK- Seasoned beef cutlets, braised in a rich brown sauce with or without sweet bell peppers.

STUFFED CABBAGE - Seasoned beef with rice filled cabbage rolls, slowly simmered in a savory tomato sauce with sauerkraut and smoked sausage.

POULTRY

HERB ROASTED or ISLAND CHICKEN- Juicy bone-in marinated chicken, basted with a garlic herb butter or Caribbean citrus spice butter.

SOUTHERN FRIED CHICKEN- Crispy seasoned and breaded bone-in light and dark pieces of chicken.

CHICKEN PAPRIKASH- Braised young chicken pieces with sweet paprika, onions, and sour cream.

CHICKEN MARSALA or PICCATA- Lightly coated chicken breast covered in an authentic Marsala wine sauce with mushrooms and sweet onions or white wine and caper butter sauce (Piccata).

CHICKEN PARMESAN- Hand breaded boneless skinless chicken breast topped with marinara sauce and melted Italian cheeses.

CHICKEN ITALIANO- Breaded boneless chicken breast topped with garlic butter and Italian cheeses.

CHICKEN CUTLETS KALISTA- Lightly breaded chicken breast served with a creamy chicken sauce, with or without mushrooms.

MARINATED AND GRILLED CHICKEN BREAST- Boneless skinless chicken breast marinated with choice herbs and spices, then grilled to perfection.

ROAST TURKEY- Young Turkey breast slow roasted , then carved and served with pan gravy.

ROASTED TURKEY ROULADES- Sliced tender and juicy boneless turkey breast filled with traditional stuffing and topped with homemade roasted turkey gravy.

PORK

PORK SCALLOPINI- Thinly sliced pork sauteed with white wine, prosciutto, butter and sage.

PORK CUTLETS- Lightly breaded and fried served with butter, lemon and parsley.

ROASTED PORK LOIN - Pork loin roasted in a lightly seasoned pork stock, then sliced and served with pan gravy.

GRILLED PORK LOIN- Boneless pork loin marinated plantation style with select herbs and spices, then grilled to finish.

GLAZED HAM - Lean and tender premium smoked pit ham glazed with maple brown sugar, baked then sliced.

ITALIAN SAUSAGE AND PEPPERS - Slow cooked Italian sausage with tomatoes, bell peppers, and sweet onions then seasoned with Parmesan cheese.

SLOVENIAN SAUSAGE AND KRAUT - Slow cooked hand crafted smoked Slovenian sausage with sauerkraut.

SLOVENIAN SAUSAGE WITH CABBAGE AND NOODLES – Slow cooked hand crafted smoked Slovenian sausage with buttered cabbage, onions, and egg noodles.

SEAFOOD

BAKED COD- Fillets of Alaskan Cod, brushed with butter and lightly topped with seasoned breadcrumbs.

BEER BATTERED COD- Crispy Little Mounatin Lager Batter coated cod, served with tartar sauce.

PASTA AND RICE ENTREES

LASAGNA- Italian meats or Vegetables layered between homemade pasta, ricotta, mozzarella, and Parmesan cheeses with our marinara and baked to perfection. (Vegetarian Option)

BAKED STUFFED SHELLS- Stuffed with ricotta and mozzarella cheeses, then covered and baked in homemade marinara, provolone and Parmesan cheeses. (Vegetarian Option)

GRILLED CHICKEN AND VEGETABLE PENNE- Tossed with Mediterranean style marinade and grilled chicken, squash, zucchini, tomatoes, and sweet peppers. Finished with garlic, butter, olive oil, and fresh basil.

*PENNE MARINARA- Classic Italian pasta with our zesty marinara. (Vegetarian Option)

*PENNE ITALIANO- 100% durum semolina penne, tossed with sauteed garlic, olive oil, roasted red peppers, fresh Italian herbs and spices then topped with grated Parmesan cheese.

*PASTA PRIMA VERA- Succulent seasonal vegetables, sauteed with garlic, butter, and olive oil, then tossed with pasta, fresh basil, and Italian cheeses. (Vegetarian Option)

PENNE WITH SAUSAGE AND MEATBALLS- Sweet Italian sausage and meatballs, served with Penne Marinara.

BEEF TIPS AND NOODLES- Sauteed tips of beef with sour cream gravy and egg noodles.

CREAMY CHICKEN ALFREDO- Egg noodles combined with tender pieces of chicken, and a velvety smooth sauce.

JAMBALAYA PASTA or RICE- Zesty chicken and sausage sauteed with sweet peppers, celery, onions and garlic, then tossed with fresh spinach and egg pasta OR Seasoned Rice.

*VEGETABLE PAELLA- Sweet Bell Peppers, Tomatoes, Onions, Carrots, Artichoke Hearts, and Sweet Peas cooked with seasoned rice. (Vegetarian Option)

*HALUSKI- Our family recipe of tender cabbage simmered with butter, potatoes and onions, then seasoned and tossed with fresh egg noodles. (Vegetarian Option)

*These menu items are also available as a choice of side dish.

PLATINUM ENTREE SELECTIONS

MARINATED AND GRILLED STRIP LOIN - Seasoned, grilled, then sliced and served with a light natural beef reduction.

FILET MIGNON- A succulent 6 oz filet of beef tenderloin, grilled then crusted with select mushrooms, fresh herbs, sweet onions and toasted panko breadcrumbs accented by a port wine reduction. (Add \$4.00 pp)

CHICKEN WELLINGTON -Chicken breast poached in white wine, cracked black pepper and fresh tarragon then baked in a pouch of French puff pastry with sweet vidalia onions and presented with a ribbon of bechamel cream sauce.

ASIAGO CHICKEN BREAST- Tender premium chicken breast stuffed with sundried tomatoes, asiago, ricotta, and mozzarella. Served with Alfredo sauce.

CHICKEN CORDON BLEU- Breaded boneless skinless chicken breast topped with ham and aged Amish Swiss cheese, then finished with a light white sauce.

STUFFED PORK LOIN- Marinated pork loin, stuffed with a spiced apple filling, then roasted and brushed with our Maple Glaze.

CRUSTED LAMB CHOPS- Tender loin lamb chops, grilled and crusted with Dijon, fresh herbs, and fresh bread crumbs.

PECAN BASS- Fillets of sea bass, pan fried with a savory pecan breading, served with lemon beurre blanc.

PAN SMOKED SALMON- Seasoned salmon fillets, lightly smoked then pan seared with porcini mushroom and served with a green lentil sauce.

GRILLED LOBSTER TAIL- Sweet succulent lobster with lemon and clarified butter. (market priced by request).

SEAFOOD JAMBALAYA PASTA- Zesty Shrimp and sausage sauteed with sweet peppers, celery, onions and garlic, then tossed with fresh spinach and egg pasta.

SESAME CRUSTED TUNA OR MAHI MAHI- with a sweet honey wasabi cream sauce.

SIDE DISH SELECTIONS

TRADITIONAL STARCHES

ROASTED REDSKINS-Seasoned, buttered, and roasted.

SMASHED REDSKIN POTATOES - Seasoned chunky mashed potatoes.

SCALLOPED POTATOES – Thinly sliced potatoes with butter and onions and cream.

BAKED POTATOES- Roasted Idaho potatoes with butter and sour cream.

CHEESY POTATOES- hashed shredded potatoes with creamy three cheese sauce.

RICE PILAF - rice cooked in chicken stock with carrots, celery, peas, and onions.

BAKED MACARONI AND CHEESE- topped with seasoned buttered bread crumbs.

*Also see pasta and rice entrees for more side dish choices.

TRADITIONAL VEGETABLES

GREEN BEANS (Buttered,
Amandine, Country, or Italian)

BROCCOLI
ZUCCHINI AND SQUASH

CALIFORNIA BLEND
SWEET CORN

PLATINUM SIDE DISHES

CREAMY RISOTTO MILANESE- Creamy Italian Arborio rice simmered in saffron scented chicken stock and finished with fresh cream and Italian cheeses.

POTATOES AU GRATIN - Shredded potatoes baked in a variety of premium cheeses.

DOUBLE STUFFED POTATOES- With sour cream and chive puree.

RICE AND BROCCOLI CASSEROLE- With Cheddar and American Cheese.

QUINOA AND VEGGIE PILAF- GLUTEN FREE, side dish with seasoned vegetables.

ZUCCHINI OR EGGPLANT PARMESAN - Rolls of zucchini or eggplant filled with Italian cheeses, crusted with buttered bread crumbs and topped with our homemade marinara.

GREEN BEANS EN CASSEROLE – Classic; mushrooms, cream, and green beans crusted with buttered breadcrumbs and crispy onions.

VEGETABLES FLORENTINE A LA FROMAGE - Broccoli, cauliflower, spinach and carrots, lightly sauced and topped with freshly shredded Parmesan and mozzarella cheeses.

GRILLED MEDITERRANEAN VEGETABLES- Marinated zucchini, squash, onions, sweet bell peppers with olive oil and fresh Mediterranean herbs and spices.

ASIAN VEGETABLE STIR FRY- Broccoli, cauliflower, carrots, Chinese cabbage, red peppers, ginger, garlic, and scallions.

Notes:

