



Dayton/Fairborn I-675



Your Special Event Package Includes:

Four Hour Open Bar Serving Premium Brand Beverages

Hors d'oeuvre Display

Plated or Elegant Dinner Buffet

*Exquisite Custom-Designed Cake with your
choice of flavor and filling*

Chilled Champagne Toast for all Guests

Elegantly Decorated Head Table & Cake Table

White Linens and Candle Centerpieces with Mirror Tiles

*Complimentary Overnight Accommodations and a Bottle of
Champagne for the Bride and Groom on the Night of the Reception*

*Two King Rooms for the Parents of the Bridal Couple on the
Night of the Reception*

*Complimentary Breakfast for the Bridal Couple &
Parents of the Bride and Groom*

*Complimentary Overnight Stay at the Holiday Inn Dayton/Fairborn
for the Bridal Couple's One Year Anniversary*

Reception:

Stationed Domestic Cheeses with Crackers & Crudités with Dip

Selection of Three Butler-Passed Hors d'oeuvres:

Hawaiian Chicken Skewers

Fresh Spring Rolls with choice of Dipping Sauce

Spanikopita

Beef Teriyaki Brochettes with Peanut Sauce

Chicken Quesadilla Bites

Mushrooms with Crabmeat

Beef Wellington with Bearnaise Sauce

Plated Dinner:

Choice of Salad as Starter:

Fresh Market Salad with Baby Field Greens, Roma

Tomatoes and Cucumbers

Spinach Salad with Fresh Spinach Leaves, Tomato, Bacon

and Sweet Red Onions

Petite Caesar Salad with Fresh Parmesan & Focaccia Croutons

Choice of Entrée

Breast of Chicken accompanied by Roasted Redskin Potatoes and

Green Beans, Wild Mushroom Sauce - \$50.00

Stuffed Breast of Chicken with Spinach & mushroom and topped with

a Tomato Sage Coulis, accompanied with Wild Rice

and Sugar Snap Peas - \$52.00

Roasted Atlantic Salmon in a Key Lime Citrus Sauce with Rice Pilaf

and Julienne Carrots, Zucchini and Squash - \$52.00

New York Strip Steak served with Yukon Gold Potato Gratin and

Mixed Vegetables - \$54.00

Grilled Filet of Beef with Port Wine Demi Reduction, with Garlic

Mashed Potatoes & herb Roasted Wild Mushrooms - \$56

Chicken & Salmon Duet - \$58

Chicken & Filet Duet - \$62

Salmon & Filet Duet - \$64

All menu prices are subject to a 19% Service Charge and Ohio Sales Tax

Reception:

Stationed Domestic Cheeses with Crackers & Crudités with Dip

Selection of Three Butler-Passed Hors d'oeuvres:

*Hawaiian Chicken Skewers
Fresh Spring Rolls with choice of Dipping Sauce
Spanikopita
Beef Teriyaki Brochettes with Peanut Sauce
Chicken Quesadilla Bites
Mushrooms with Crabmeat
Beef Wellington with Bearnaise Sauce*

Buffets:

*Fresh Garden Salad with Assorted Dressing
Penne Pasta Salad · Red Skin Potato Salad
Grilled Black Pepper Sirloin with a Demi-Glace
Pork Loin with an Apple Cranberry Chutney
Chicken with Sundried Tomato Cream Sauce
Wild Rice Pilaf
Honey Almond Green Beans
Assorted Rolls and Butter*

\$54

*Fresh Garden Salad with Assorted Dressings
Cucumber Tomato Vinaigrette · Rotini Pasta Salad
Mahi Mahi with Fresh Fruit Salsa
Chicken Marsala
Teriyaki London Broil
Roasted Red Skin Potatoes
Seasonal Fresh Vegetables
Assorted Rolls and Butter*

\$56

*Fresh Garden Salad with Assorted Dressing
Waldorf Salad · Caesar Salad
Prime Rib of Beef with Au Jus
Chicken with a Champagne Mushroom Sauce
Salmon with a Citrus Butter Sauce
Garlic Whipped Potatoes
Julienne Carrots, Zucchini & Squash
Assorted Rolls and Butter*

\$58

All menu prices are subject to a 19% Service Charge and Ohio Sales Tax

Finishing Touches:

Elegant Chair Covers with Ties

From \$8 per person

Specialty Linen

From \$12 per table

Elegant Backdrop for Head Table

From \$1295

Luminary Trees - set of 3

From \$895

Ice Sculptures

From \$150

Wine Service

From \$6 per person

*Overnight Accommodations for
out of town guests*

Coat Check

\$50

*Call our Catering Specialists
And let us help you make your
Special day an
Event to Remember!*

937-431-4613