

events

The Inn at Ohio Northern University



At The Inn our friendly and helpful staff follows the highest standards of hospitality, striving to reach a single goal for delivering outstanding, highly personalized service to every guest.



Corporate Retreats



Conferences



Training Events



Reunions



Social Gatherings



Getaways

LUXURIOUS COMFORT, DISTINCTIVE ELEGANCE . . . A TRUE DESTINATION

food and beverage

MENU SELECTION

The menu items in this guide are suggested for your consideration; and if you prefer, we are pleased to create a special menu to accommodate your tastes. All meal function events must pre-select the menu for the group. It is our best recommendation to select one entrée for plated meals to ensure proper service. For the special occasion where there is a need to select two plated entrées (maximum), we will necessitate the higher priced entrée being charged for both selections. The Inn requires the distribution and use of meal tickets or similar means of identification when two-plated entrées are selected. Substitutions may be necessary based on product availability. Every effort will be made to accommodate your original selection.

DIETARY RESTRICTIONS

Here at The Inn we work very diligently to accommodate each and every guest that walks through our doors, to ensure that they have an unforgettable experience that reaches beyond their expectations. In accordance with this mission, we consistently stay up-to-date with food-related allergens, as well as dietary restrictions. If you or anyone in your group of guests has any form of dietary restrictions, we are here to assist in any way possible, and we offer several forms of assistance in order to do so.

Accommodations may be made for the following dietary allergies and/or restrictions; gluten, soy, dairy, nut, egg, sugar, and any additional restrictions not listed. Our culinary professionals are pleased to accommodate our vegan and vegetarian guests. Our Events Concierge will work with you to ensure your guests dietary requests are met to your highest expectations.

GUARANTEE

Menu selections and arrangements are to be received at least two weeks prior to the event; otherwise menu selections may be limited. An estimated guest count is required two weeks prior to the event. The guaranteed guest count is required one week prior to the event. Payment for the exact number of guests for all banquet functions is required 72 hours (three business days) prior to the event, otherwise the highest estimated number will be used as the guarantee. The final guarantee is not subject to reduction. The guarantee or the actual number served, whichever is greater, will be the number charged.

ALCOHOLIC BEVERAGES

The Inn holds a license granted by the State of Ohio and is required and held responsible to comply with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it is necessary to comply with Ohio State Liquor Laws.

TAXES AND SERVICE FEES

All prices, unless otherwise noted, are subject to Ohio State Sales Tax, currently seven and a quarter percent and twenty-three percent Service Charge.

PRICES

Menu prices are subject to change without notice. Prices confirmed up to 30 days prior to the event are guaranteed.

CREDIT ARRANGEMENTS

Billing privileges may be established only by completing a written credit application which may be submitted at least two weeks prior to the date of the function. Without billing privileges, all balances must be paid 3 business days prior to the date of the event. No service will be provided without an approved credit application or advance payment of all charges. Payment must be made in the form of cash, credit card, certified check or approved direct bill.

AUDIO VISUAL

For all your audio visual needs, our event planners will assist you. During the reservation of our meeting rooms, please make known your technical needs. With state of the art technology such as 80" touch screen interactive displays that allow users to interact with and write on the displays, integrated audio, and webcam in the boardroom you'll soon discover why The Inn is the right choice for your next business function.

DISPLAYS AND DECORATIONS

All displays and decorations proposed by the client shall be subject to the approval of The Inn in each instance. The Inn will not permit the affixing of anything to the walls, floors, light fixtures or ceiling in any room with materials other than those supplied by an associate of The Inn. Confetti or streamers of any type are prohibited.

Any personal property of the client or client's guests brought onto the premises and left thereon, either prior to or following the event, shall be at the sole risk of the client and The Inn shall not be liable for any loss or damage of any such property for any reason.

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1 Appropriate menus may be prepared for guests with dietary restrictions and/or allergies.

Beverages

Beverage Station

CLASSIC

Morning—Includes regular and decaffeinated coffee, assorted hot teas, iced water, orange juice and cranberry juice

\$35.00 station, serves 25-30 guests

Afternoon—Includes regular and decaffeinated coffee, assorted hot teas, iced water, iced tea and lemonade

\$35.00 station, serves 25-30 guests

PREMIUM

Includes Classic Beverage Station, SoBe® Lifewater and bottled water

\$45.00 station, serves 25-30 guests

INFUSED WATER

Water infused with seasonal herbs and fruits

Selections:

Cucumber and Mint
Orange, Lemon, Lime
Strawberry and Lime

\$15.00 per pitcher, serves 4-6 guests

BUILD YOUR OWN BEVERAGE INFUSION

Includes iced water, iced tea, assorted fruit juices and lemonade with a selection of fruit syrups, seasonal fruits and fresh herbs

\$60.00 station, serves 25-30 guests

à la carte Beverages

Airpot of Regular or Decaffeinated Coffee

\$10.00 each, serves 6-8 guests

Assorted Mighty Leaf™ Hot Teas

\$2.50 each

Assorted Bottled Fruit Juices

\$2.50 each

Carafe of Orange Juice or Cranberry Juice

\$6.00 each, serves 2-4 guests

Pitcher of Orange Juice or Cranberry Juice

\$12.00 each, serves 6-8 guests

Pitcher of Lemonade or Iced Tea

\$6.00 each, serves 6-8 guests

Assorted Bottled Pepsi Products

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Sierra Mist
\$1.95 each

Assorted Bottled Izze® Sparkling Juice Products

\$1.95 each

San Pellegrino Sparkling Mineral Water

\$4.69 1-liter bottle, serves 2-3 guests

Bottled Water

\$1.95 each

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breakfast buffet



All breakfasts include Classic Morning Beverage Station

CLASSIC INN BREAKFAST BUFFET

Scrambled Eggs
Shredded Hash Browns
Fresh Seasonal Fruit Salad
Chef's Selection of Assorted Pastries and Breads

Choice of One:

Maple Sausage Links
Chicken Sausage Patties
Applewood Smoked Bacon

\$9.75 per guest

BUILD YOUR BEST BREAKFAST BUFFET

**Reserved for groups of 10 or more guests
Items priced per guest, select a minimum of two:**

Scrambled Eggs, \$2.00
Poached Eggs, \$2.50

Applewood Smoked Bacon, \$2.50
Maple Sausage Links or Chicken Sausage Patties, \$2.50
Sliced Bavarian Ham, \$2.50

Shredded Hash Browns, \$1.75
Fresh Seasonal Fruit Salad, \$1.75
Assorted Yogurts, \$1.95

House-made Granola Bars, \$2.25
Chef's Selection of Assorted Pastries and Breads, \$1.50
Classic French Toast, \$2.75
Silver Dollar Pancakes, \$2.00
Seasonal Fruit Topping, \$1.25

THE CONTINENTAL

Chef's Selection of Assorted Pastries and Breads
Fresh Seasonal Fruit Salad
Cream Cheese, Assorted Jellies and Butter

\$7.50 per guest

HEALTHY BREAKFAST

Assorted Muffins
Miniature Fruit Skewers
Yogurt Bar: Assorted Yogurt, Granola, Fresh Berries

\$10.95 per guest

À LA CARTE

Fresh Seasonal Fruit Salad

\$45.00, serves 25 guests

Assorted Yogurt

\$1.95 each

Assorted Bagels with Cream Cheese, Assorted Jellies and Butter

\$22.00 per dozen, \$2.25 each

Chef's Selection of Assorted Pastries

\$17.00 per dozen, \$1.50 each

Assorted Packaged Fruit Bars and Granola Bars

\$1.50 each

Assorted Cookies and Brownies

\$17.00 per dozen, \$1.50 each



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brunch



All brunches include choice of Classic Morning or Classic Afternoon Beverage Station

BRUNCH BUFFET

Reserved for groups of 15 or more guests

Assorted Quiches

Quiche Lorraine
Ham and Cheddar Cheese
Roasted Vegetable

Choice of One:

Maple Sausage Links
Chicken Sausage Patties
Applewood Smoked Bacon

Accompaniments

Shredded Hash Browns
Chef's Selection of Assorted Pastries and Breads
Caesar Salad
Garden Salad
Chicken Salad Croissants
Turkey and Ham Wraps
Fresh Seasonal Fruit Salad

Petite Assorted Desserts

Assorted Dessert Bars
Truffles
Miniature Cheesecakes
Miniature Eclairs

\$23.95 per guest

PLATED BRUNCH

Choice of one from each category:

Quiches

Quiche Lorraine - Swiss cheese and bacon
Ham and Cheddar - Smoked ham and cheddar cheese
Roasted Vegetable - Parmesan and vegetable blend

Salad

Fresh Seasonal Fruit Salad
Pasta Salad
Garden Salad
Caesar Salad

Entrée

Chicken Salad Croissant
BLT Egg Sandwich with Cheddar Cheese
Classic French Toast
Scrambled Eggs and Applewood Smoked Bacon

Dessert

Pineapple Upside Down Cake
Lemon Meringue Tart
Chocolate Mousse Miniature Layer Cake

\$16.95 per guest



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take a break

afternoon tea time

Our Seasonal Selection of Loose Leaf Teas
\$2.50 per guest for assorted teas

\$12.50 per 25 pieces of savory or sweet items
Mix and match up to 6 flavors

SAVORY ITEMS

Roasted Red Pepper Hummus on Toasted Flatbread

Herb oil brushed flatbread toasted and topped with our house-made roasted red pepper hummus and finished with a black olive garnish

Cucumber with Mint Cream Cheese

Slices of fresh cucumber with a mint and cream cheese blend

Miniature BLT

Toasted pieces of wheat bread with a thin spread of mayonnaise, Applewood-smoked bacon, grape tomato and romaine lettuce

Tomato Cheddar

White bread with a thin spread of mayonnaise, cheddar cheese, and sliced tomato

Chicken Salad on Toasted Rye

Toasted pieces of marbled rye bread with our house-made creamy chicken salad

Miniature Cheese Skewers

A selection of cubed Swiss cheese and cheddar cheese on small skewers (Additional flavors available according to the season)

Olive Focaccia

Olive tapenade on our herb and cheese focaccia drizzled with oil

Turkey Apple

Honey roasted turkey with slices of apple on soft white bread

Blue Cheese Grape

Blue cheese crumbles with sliced grapes on rye

Strawberry Cream Cheese

Thin layer of cream cheese with sliced strawberries on cinnamon swirl bread

afternoon tea time

SWEET ITEMS

Chocolate Truffles

Miniature Cheesecakes

Vanilla Cream Puffs

Miniature Eclairs

Miniature Fruit Skewers

Miniature Scones with Crème Fraîche

Cream Cheese, Berry and Honey Bites

Assorted Dessert Bars

Petite Assorted Cookies



meeting breaks

All meetings include choice of Classic Morning or Classic Afternoon Beverage Station

Triple Take Break

Break 1: Assorted breakfast pastries and breads, miniature fruit skewers, cream cheese, butter and assorted jellies and butter

Break 2: Beverage refresh

Break 3: Trail mix and beverage refresh, choice of miniature vegetable crudité cups or miniature cheese skewers

\$15.95 per guest

The Inn's Ultimate Snack Mix

Assorted Nuts, Goldfish® Crackers, M&Ms®,

Dried Fruit, Pretzels

Assorted Bottled Pepsi Products

Assorted Cookies

(priced for a minimum of 8 guests)

\$10.25 per guest

Break at The Inn

Cheese and Cured Meat Display

Crackers and Crostini

Grape Clusters, Assorted Olives

Assorted Bottled Pepsi Products

\$11.25 per guest

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cold reception offerings

COLD SELECTIONS

Small serves 15-30 guests

Large serves 30-70 guests

Jumbo Shrimp Cocktail

\$100.00, priced per 50 pieces

Display of Domestic and Imported Cheeses and Cured Meats

Small \$35.00

Large \$90.00

Display of Domestic and Imported Cheeses

Small \$25.00

Large \$75.00

The Inn's Kettle Chips Basket with Dip

Small Basket \$17.00

Large Basket \$33.00

Vegetable Crudités with Dip

Small \$25.00

Large \$57.00

Miniature Fruit Skewers with Dip

Small \$30.00

Large \$72.00

Assortment of Nuts and Olives

\$2.00 per guest

Assorted Petite Desserts

\$2.75 per guest

Assorted Desserts

\$5.00 per guest

Chocolate Fountain

Chocolate fountain with an assortment of dipping treats including fresh strawberries, angel food cake, pretzels and marshmallow crispy rice treats

\$80.00 station, serves 30-70 guests

Bruschetta

Choose your flavor of bruschetta or mix it up: Classic Tomato Bruschetta with Parmesan Cheese or Olive Tapenade with Goat Cheese

\$65.00, priced per 50 pieces

Salmon Pâté

A creamy salmon and cheese mixture with dill and lemon on toasted crostini

\$65.00, priced per 50 pieces

The Inn's Snack Mix

A mixture of assorted nuts, dried fruit, granola, pretzels, Goldfish® Crackers and M&M's®

Small \$30.00

Large \$70.00



hot reception offerings

HOT SELECTIONS

Items priced per 50 pieces

Miniature Beef Wellington

Bite sized pieces of beef tenderloin wrapped in a puff pastry

\$105.00

Vegetable Spring Rolls

A delicate Chinese pastry dough filled with crisp vegetables, deep fried and served with sweet chili dipping sauce

\$65.00

Miniature Crab Cakes

House-made bite sized crab cakes, served with roasted pepper aioli

\$85.00

Chicken Tenders

Crispy chicken tenders served with choice of BBQ, hot, or sweet chili sauce

\$65.00

Spinach and Cream Cheese Stuffed Mushrooms

Baked mushrooms stuffed with spinach and cream cheese, topped with provolone cheese

\$65.00

Italian Meatballs

House-made meatballs in a marinara sauce

\$60.00

Fried Cheese Ravioli

Classic ravioli filled with ricotta, mozzarella and Parmesan cheeses, deep fried and served with marinara sauce

\$60.00

Phyllo Asparagus and Cheese

Asparagus tips with a blend of Asiago and fontina cheese wrapped in flaky phyllo dough

\$65.00

Spanakopita

Spinach and feta cheese mixture wrapped in flaky phyllo dough

\$45.00

Chicken Satay

Skewered chicken marinated in sweet ginger garlic accompanied by a peanut sauce with infusions of coconut and curry

\$50.00

Southwestern Breaded Cheese Spud

A combination of diced potatoes, green chilies and cheese in a crispy shell

\$40.00

Cheese Curds

Bite-sized, Wisconsin white cheddar cheese curds coated with a crispy beer batter

\$60.00

Honey Sriracha Cheese Sticks

Mozzarella cheese in a sweet and spicy breading

\$55.00



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lunch buffets

All lunches include Classic Afternoon Beverage Station

FRESH FROM THE GRILL BUFFET

Complete with assorted buns, relish, cheese, pickles and assorted condiments

Choice of Grilled Entrée Options:

Bratwurst
Boneless Chicken Breast
USDA Prime Beef Burger
Black Bean Burger
BBQ Ribs, *Additional charge \$2.00 per guest*

Choice of Two Sides:

Soup du Jour
Garden Salad
Pasta Salad
Potato Salad
Coleslaw
House-made Kettle Chips
Baked Potato Bar, *Additional charge \$2.00 per guest*
(Baked Potato Bar toppings include: shredded cheddar cheese, sour cream, green onions, bacon pieces, butter, steamed broccoli)

Dessert

Warm Fruit Crisp

2 entrées, \$18.75 per guest
3 entrées, \$20.50 per guest
Additional sides, \$2.00 per guest

WRAP SANDWICH BUFFET

Includes all wrap varieties or choice of preferred wraps. Wraps are prepared in an assortment of flour, sun-dried tomato and spinach flavors, served with house-made kettle chips, a dill pickle spear, choice of one side and assorted cookies and brownies

Wraps

Ham with provolone cheese and honey Dijon spread
Turkey with havarti cheese and avocado spread
Roast beef with Swiss cheese and horseradish mayonnaise

Choice of One Side:

Soup du Jour
Garden Salad
Pasta Salad
Fresh Seasonal Fruit Salad

\$14.50 per guest

GOURMET WRAP BUFFET

Includes all wrap varieties or choice of preferred wraps. Served with house-made kettle chips, a dill pickle spear, choice of one side and assorted miniature cakes

Asiago Flank

Diced marinated flank steak with Asiago cheese, artisan greens and roasted red peppers in a sun-dried tomato tortilla wrap

Chicken Florentine

Diced grilled chicken breast with spinach, tomatoes and Parmesan cheese in a spinach tortilla wrap

Portabella Chèvre Wrap

Diced tender portabella mushroom with creamy goat cheese, bell peppers and spinach in a flour tortilla wrap

Choice of One Side:

Soup du Jour
Garden Salad
Pasta Salad
Fresh Seasonal Fruit Salad

\$17.50 per guest

ARTISAN BUFFET

Soup du Jour

Fresh Salad Greens with Seasonal Toppings

Seasonal fruit, cucumber, grape tomatoes, croutons and seasonal nuts

Meats and Cheeses

Salami, ham, pepperoni, turkey, assorted domestic and imported seasonal cheeses

Assorted Buns, Breads and Seasonal Condiments

Miniature Desserts

\$21.95 per guest

Artisan Buffet Enhancements

Grilled Chicken, \$2.00 per guest
Marinated Flank Steak, \$3.00 per guest

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plated luncheon entrées

All luncheon entrées are served with rolls and butter, chef's selection of appropriate accompaniments and Classic Afternoon Beverage Station

Choice of One Starter:

Garden Salad
Caesar Salad
Soup du Jour
Seasonal Fruit and Nut Salad
Fresh Seasonal Fruit Salad

Choice of One Entrée:

Italian Marinated Chicken

Grilled chicken breast marinated in a blend of Italian herbs and spices, served with roasted tomato garnish

\$16.75 per guest

Pasta Primavera

Sautéed seasonal vegetables, fresh onions and garlic tossed with our chef's choice of pasta prepared al dente with a Parmesan cream sauce (Entrée is served without accompaniments)

\$13.75 per guest

Spice Rubbed Pork Tenderloin

Thinly sliced roasted pork tenderloin seasoned with Inn-house spice blend

\$16.95 per guest

Blackened Salmon

Wild Alaskan Sockeye Salmon, blackened with Inn-house spice blend, served with sweet caramelized leeks and tender roasted tomatoes

Four-ounce portion, \$17.50 per guest

Eight-ounce portion, \$21.75 per guest

Sirloin Steak

Six-ounce juicy sirloin steak prepared medium with a blue cheese cream sauce

\$22.95 per guest

Desserts

Berry Cobbler
Warm Fruit Crisp
Red Velvet Cake
Chocolate Peanut Butter Cake
Angel Food Cake with Seasonal Fruit Topping
Berry Pie
Apple Pie
Chocolate Mousse
Chef's Choice

\$5.00 per guest

Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppyseed
French	Thousand Island
Italian	Blue Cheese
Caesar	



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lunches

lighter fare plated luncheon entrées

All lighter fare entrées served with Classic Afternoon Beverage Station

The Inn's Club Wrap

Thinly sliced honey roasted turkey, crisp Applewood-smoked bacon, Swiss cheese, fresh lettuce, tomato and mayonnaise spread on a flour tortilla wrap, served with a dill pickle spear and our house-made kettle chips

\$10.95 per guest

Chicken Florentine Wrap

Diced grilled chicken breast with spinach, tomatoes and Parmesan cheese in a spinach tortilla wrap, served with a dill pickle spear and our house-made kettle chips

\$10.50 per guest

Chicken Salad Croissant

A delicious buttery croissant with house-made chicken salad, crisp lettuce, fresh tomato slices, served with fresh seasonal fruit salad

\$12.50 per guest

Market Salad

Crisp artisan greens with fresh grape tomatoes, crisp Applewood-smoked bacon, creamy goat cheese and sliced mushrooms, served with fresh baked baguette slices

\$10.95 per guest

Market Salad Enhancements

Grilled Chicken, \$2.00 per guest
Marinated Flank Steak, \$3.00 per guest

Desserts

Berry Cobbler
Warm Fruit Crisp
Red Velvet Cake
Chocolate Peanut Butter Cake
Angel Food Cake with Seasonal Fruit Topping
Berry Pie
Apple Pie
Chocolate Mousse
Chef's Choice

\$5.00 per guest

boxed lunches

Includes choice of wrap or salad. Wraps are prepared in an assortment of flour, sun-dried tomato and spinach flavors, served with house-made kettle chips, cookie and bottled water

WRAPS

Ham and provolone cheese with honey Dijon spread

Turkey and havarti cheese with avocado spread

Roast beef and Swiss cheese with horseradish mayonnaise

Marinated Portobella mushrooms, provolone cheese, red peppers, onion and spinach

Choice of Wrap Accompaniment:

Pasta Salad
Fresh Seasonal Fruit Salad
Coleslaw

SALADS

Mixed greens salad with fresh seasonal vegetables and choice of dressing

Chef salad with turkey, bacon, hard-boiled egg, carrot, tomato, onion with cheddar cheese and choice of dressing

\$16.00 per guest

Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppysseed
French	Thousand Island
Italian	Blue Cheese
Caesar	

PICNIC AT THE INN

Fried Boneless Chicken

Choice of One Side:

Cole Slaw
Pasta Salad

Choice of One Side:

Fresh Seasonal Fruit Salad
Vegetable Crudité

Bottled Water and Assorted Cookies

\$13.95 per guest



dinner buffets

All dinner buffets include *Classic Afternoon Beverage Station*

ITALIAN BUFFET

Includes *garlic bread and cannoli*

Choice of Two Sides:

Soup du Jour
Garden Salad
Caesar Salad
Fresh Seasonal Fruit Salad

Choice of One Entrée:

Pasta with Italian Meatballs and Tomato Sauce

Al dente pasta tossed with Italian herb tomato sauce and house-made Italian meatballs garnished with Parmesan cheese

Chicken Broccoli Alfredo

Boneless chicken breast with steamed broccoli tossed with pasta in a creamy garlic Parmesan sauce

Chicken Marsala

Boneless chicken breast tossed with pasta in a creamy mushroom marsala sauce

Italian Marinated Chicken

Grilled chicken breast marinated in a blend of Italian herbs and spices, served with roasted tomato garnish

Meat or Vegetable Lasagna

A classic lasagna layered with meat or vegetables, a ricotta cheese blend and marinara sauce

Tri-Colored Cheese Tortellini with Creamy Alfredo

Cheese tortellini tossed in a creamy garlic Parmesan sauce

Braciolo

Flank steak filled with a cheese and breadcrumb mixture seared and cooked in a tomato sauce, served with chef's selection of appropriate accompaniments

\$21.95 per guest

Additional Entrée \$4.00 per guest

Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppyseed
French	Thousand Island
Italian	Blue Cheese
Caesar	

The *Inn-credible Buffet* and *Classic Buffet* include *soup du jour, garden salad with two dressings, rolls and butter, chef's selection of appropriate accompaniments and chef's choice of desserts*

THE INN-CREDIBLE BUFFET

Choice of One Entrée:

Roast Sirloin

Tender sirloin of beef prepared with a mushroom red wine reduction sauce

Balsamic Grilled Chicken with Spicy Honey Bacon Glaze

Grilled boneless chicken breast marinated with a sweet balsamic dressing, and drizzled with a spicy honey bacon glaze

Country Pork Loin

Roasted pork loin covered in a light pork gravy with savory vegetables

Pasta Primavera

Al dente pasta with fresh sautéed seasonal vegetables in a creamy garlic Parmesan sauce (Entrée is served without accompaniments)

\$22.75 per guest

Additional Entrée \$5.00 per guest

CLASSIC BUFFET

Choice of One Entrée:

Ratatouille

Fresh eggplant, zucchini, squash, and bell peppers layered in a garlic tomato sauce

Crispy Southern Style Chicken

Boneless chicken breast dipped in a southern breading and fried to a crispy golden brown

Beef Bourguignon

Tender beef, mushrooms, onions, celery, and carrots braised in a beef and red wine sauce

Garlic and Rosemary Balsamic Roasted Pork

Roasted pork loin seasoned with a garlic, rosemary, and balsamic rub

\$19.95 per guest

Additional Entrée \$3.00 per guest

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II Appropriate menus may be prepared for guests with dietary restrictions and/or allergies.

plated dinner

PLATED DINNER

All dinner entrées served with chef's choice of appropriate accompaniments and Classic Afternoon Beverage Station

Choice of One Starter:

Fresh Seasonal Fruit Salad
Soup Du Jour
Garden Salad
Caesar Salad
Caprese Salad

Stuffed Chicken Florentine

Tender chicken breast filled with spinach, seared and finished with a white wine cream sauce

\$18.00 per guest

Chicken Piccata

Lightly floured and pan seared chicken breast finished with a lemon caper sauce

\$19.50 per guest

Lemon Dill Salmon

Wild Alaskan Sockeye salmon filet seasoned and seared, topped with a creamy lemon dill sauce

\$27.50 per guest

Surf and Turf

Four-ounce filet mignon with choice of four-ounce salmon filet or five sautéed shrimp with citrus herb butter

\$33.50 per guest

Filet Mignon

Hand-cut beef tenderloin with red wine mushroom bordelaise

\$31.95 per guest

Gourmet Meatloaf

A classic house-made meatloaf wrapped in Applewood-smoked bacon

\$15.95 per guest

Prime Rib

Slow-roasted prime rib served with au jus
(Reserved for groups of 15 or more guests)

\$24.95 per guest

Country Fried Pork Tenderloin

Pork cutlets seasoned and hand breaded then fried until crispy

\$17.95 per guest

Pork Medallions

Oven roasted boneless pork tenderloin with pork jus lié

\$15.25 per guest

Stuffed Eggplant

Roasted eggplant filled with a blend of Italian cheeses and seasonal vegetables

\$14.50 per guest

Vegetable Risotto

Creamy Arborio rice loaded with fresh seasonal vegetables and herbs
(Entrée is served without accompaniments)

\$14.95 per guest

Desserts

Berry Cobbler
Warm Fruit Crisp
Red Velvet Cake
Chocolate Peanut Butter Cake
Angel Food Cake with Seasonal Fruit Topping
Berry Pie
Apple Pie
Chocolate Mousse
Chef's Choice

\$5.00 per guest

Lavish Desserts

Salted Caramel Crunch Cake
Roasted Pistachio Mascarpone Cake
Chocolate Mousse Layer Cake
Chocolate Mint Cream Pie
White Chocolate Raspberry Cake

\$6.00 per guest

Salad Dressings

Ranch	Raspberry Vinaigrette (Fat Free)
Spicy Ranch	Poppyseed
French	Thousand Island
Italian	Blue Cheese
Caesar	

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meeting room specifications



ROOM	1	2	3	4	1&2	3&4	Boardroom
CONFERENCE	30	30	18	18	NA	NA	14
60" ROUNDS OF 6	30	30	30	24	78	54	NA
60" ROUNDS OF 8	40	40	40	32	104	72	NA
U-SHAPED	24	24	21	15	54	39	NA
HOLLOW SQUARE	30	30	24	18	60	42	NA
COCKTAIL RECEPTION	50	50	43	35	100	80	NA
CLASSROOM STYLE [6' BY 30"]	36	36	18	NA	81	36	NA
BUFFET, ROUNDS OF 8	32	32	32	24	80	64	NA
BUFFET, ROUNDS OF 6	24	24	24	18	60	54	NA
THEATER STYLE	50	50	40	35	100	80	NA

EVENT PLANNING

419.772.4112

The Inn at Ohio Northern University

401 West College Avenue

Ada, Ohio 45810

866.713.4513

Call us or visit our Web site at www.innatonu.com for full details.

Prepared by The Inn at ONU Management Company



