**Breakfast**

**BREAKFAST BUFFETS**

**Cuyahoga Breakfast Buffet**

Chilled Fruit Juices

Fresh Seasonal Fruit Tray

House Muffins and Cookies

Scrambled Eggs with Cheddar Cheese & Chives

Crisp Bacon & Sausage Links, Maple Syrup

Breakfast Potatoes

**$24/per guest**

**Lake Erie Breakfast Buffet**

Chilled Fruit Juices

Fresh Seasonal Fruit Tray

Smoked Salmon with Cream Cheese and Mini Bagels

House Muffins, Cookies and Banana Bread

Scrambled Eggs with Cheddar Cheese, Ham & Chives

Cinnamon French toast and Maple Syrup

Crisp Bacon & Sausage Links, Breakfast Potatoes

**$28/per guest**

**Stations:**

Coffees, Teas, and Orange

$5.50pp

**Continental Breakfast:**

Beverages, Mini Muffins, Banana Bread, and Berries

$11pp

**Enhancements and Breaks:**

Hot Chocolate $2.50pp

Chilled Fruit Juices $4pp

Soft Drinks $3pp

Bottled Water $2.50

Sticky Buns $18/dz

Fresh Cookies $1.50/ea

Whole Fruits $2.50/ea

Baked Danish $2/ea

Fresh Fruit and Berries $7/pp

Fresh Baked Muffins $8/dz

Mini Croissants with Boursin $3/ea

Banana Bread $2.50/slice

**Lunch**

**Salads:**

Pecan Salad- Mixed Greens, Mandarin Orange, Strawberry, Pecans, Red Onion, Sweet and Sour Dressing $14 GF V K

Sunshine Salad- House Made Tuna or Chicken Salad, Banana Bread, Fresh Fruit, Berries $14

Caesar Salad- Chopped Romaine, Romano Cheese, House Croutons, Caesar Dressing $11 K

Stetson Salad- Arugula, Pumpkin Seeds, Diced Tomato, Currants, Roasted Corn, Couscous, Asiago, Pesto Buttermilk Dressing $13 GF

Oriental Salad- Teriyaki Grilled Chicken, Cabbage, Iceberg, Kale, Carrot, Mushrooms, Edamame, Scallion, Mandarin Orange, Crispy Rice Noodles, Sesame Dressing $17

ADD: Chicken $7 Salmon\*$10 Shrimp $10 GF K

**Wraps:** All Lunch Wraps Will Come with Kettle Chips

FCC Club -Shaved Turkey Breast, Smoked Ham, Honey Cured Bacon, Shredded Lettuce, Tomato, Cheddar, Mayonnaise $13

Mediterranean- Spinach Tortilla, Shredded Lettuce, Roasted Red Pepper Hummus, Cucumber, Tomato, Onion, Bell Peppers, Kalamata Olives, Feta, Toasted Pepitas $12

Caesar- Romaine, Romano, Coutons, Caesar Dressing $11

 Chicken $15 Steak $18

Crispy Chicken- Chicken Tenderloin, Iceberg, Cucumber, Red Onions, Cheddar Cheese, Choice of Sauce $14

**Entrees:**

Crepes- Chicken, Asparagus, Asiago, Cheddar, Boursin, Scallion Cream $18

Chicken Caprese –Baked Chicken Breast, Globe Tomato, Fresh Mozzarella, Balsamic Reduction $20 GF K

Lemon Pepper Salmon- 5oz. Wild Caught Salmon, Olive Oil, Lemon Zest, Crushed Peppercorns $22 GF K

Buttercrunch Halibut- 5oz. Atlantic Halibut, Herb Buttered Panko, Dijon Mustard $24

Boneless Short Rib- 6oz. Braised Beef Brisket, Rosemary Thyme Pan Sauce $32 GF K

Pasta Primavera- Seasonal Vegetables, Garlic Oil, Pasta du Jour $18 V

Side Dish Selections (please choose two)

Herb Roasted Red Skin Potatoes

Salt Poached Fingerling Potatoes

Smashed Red Bliss Potatoes

Rice Pilaf

Fresh Asparagus

Pimento French Beans

Butter Whipped Potatoes

**Dinner**

Filet Mignon- 8oz. C.A.B Tenderloin, Whipped Red Bliss Potatoes, Garlic Braised Baby Spinach, Roasted Shallot Demi-Glace’ $46 GF \*

Beef Osso Bucco- 8oz. Shank, Herbed Polenta, Honey Roasted Baby Carrots, Gremolata $38 GF

Potato Crusted Chicken –Seared 6oz. Chicken Breast, Rice Flour, Flaked Potato, Roasted Potatoes, Broccolini, Tomato Caper Concasse $22 GF

Statler Chicken- 10oz. Bone-in Chicken Breast, Whipped Potatoes, English Peas, Wild Mushrooms, Suprême Sauce $26 GF

Pecan Crusted Salmon- 7oz. Norwegian Salmon, Creole Mustard, Brown Sugar Pecans, Rice Pilaf, Snap Peas $35 GF \*

Basa Fish- 6oz. Rolled Basa Fish, Butter Poached Asparagus, Smashed Yukon Potatoes, Beurre au Citron’ $28 GF

Barbecued Pork Chop- 12 oz. Braised Bone-In Pork Chop, Pork Belly Hash, Brussels Sprouts, House Barbecue $35 GF K \*

Pork Diane- Roasted Pork Tenderloin, Whipped Potatoes, Haricot Vert, Dijon Cream $24 GF \*

Vegan Au Poivre- Quorn Protein, Eggplant Caponata, Wilted Kale, Cracked Pepper $25 V

Grilled Portabella- Balsamic, White Bean Ragout, Herbed Ratatouille, Feta $24 GF V

**Buffets**

**Spanish Buffet $35pp**

* Carne Asasda with Spanish Jasmine Pilaf
* Roasted Shark Fish with Cilantro Relish
* Mini Chicken Quesadillas
* Cuban Black Beans
* Street Corn
* Endive Salad
* Sweet Potato Salad
* Orzo Salad

**BBQ Buffet $38pp**

* Smoked Brisket
* BBQ Chicken
* Succotash
* Baked Bean Medley
* Pimento Green Beans
* Cole Slaw
* Potato Salad
* Cucumber Tomato Salad

**Italian Buffet $38**

* Beef Braciole
* Chicken Marsala
* Eggplant Caponata
* Romano Beans
* Rice Pilaf
* Roasted Red Skin Potatoes
* Pasta Salad
* Caprese Salad

**Fairlawn Dinner Buffet $34**

* Chicken Picatta
* Pecan Crusted Salmon
* Beef Stroganoff
* Pasta Primavera
* Horseradish Potatoes
* Green Beans Almandine
* Served House Salad

**BURGER BAR $36**

* Grilled Beef Hamburgers
* Grilled Chicken Breast
* Black Bean Burgers
* Turkey Burgers
* Assorted Cheese
* Crisp Bacon
* Tomatoes, Lettuce, Pickles, Red Onions
* Jojo’s
* Macaroni Salad
* Assorted Rolls
* Mustard, Dijon, Mayonnaise & Ketchup
* Chocolate Brownies

**IDAHO BAKED POTATO BAR $22**

* Soup of the Day
* Tossed Green Salad with Assorted Dressings
* Large Baked Russet Potatoes
* House Chili, Grated Cheddar Cheese
* Cheese Sauce, Broccoli, Chives,
* Crisp Bacon Bits, Scallions & Diced Ham
* Served with Butter & Sour Cream
* Cookies and Brownies

**Action Stations**

**Carving Station Items**

**Each item is carved to order by our uniformed chef and served with artisan rolls and appropriate condiments**

Grilled Marinated Tri Tip (serves 50)\* **$250.00**

Prime rib of beef with horseradish (serves 40)\* **$325.00**

Roast Breast of Turkey with Dried Cherries and Cranberries (serves 30) **$200.00**

Honey Mustard Glazed Ham with Cherry Compote (serves 50) ` **$225.00**

**Tuscan Risotto Station $18pp**

**These risottos prepared fresh:**

Wild Mushroom

Sweet Pea Carbonara

Cajun Chicken

**The Noodle Box $22**

Yakisoba noodles and Jasmine Rice

Shrimp, Pork, Beef, Tofu, Carrots, Broccoli, Peppers, and Snow Peas,

Sweet Chili, Yakinuku and Soy Sauce

Served in Small Take-Out Chinese Boxes with Chopsticks

**Mac and Cheese Station $18pp**

**Prepared to Order in Three Varieties**

**Shrimp** – Sweet Peas, Fennel, and Gorgonzola

**Roasted Chicken** – Mascarpone and Sweet Corn

**Short Rib-** Smoked Gouda and Stewed Tomatoes

**Fajita Station $19pp**

Marinated Flank Steak and Chicken Breast

Onions, Bell Peppers, Tomatoes, Adobo Spice

Flour Tortillas, Refried Beans, Shredded Lettuce, Guacamole, Sour Cream, Salsa

**All chef attended action stations require a $100.00 per hour per chef fee (2 hour minimum).**

**Hors D’ouvres**

**$50 per 25 Pieces**

Vidalia Onion Toast

Bruschetta Flatbread

BBQ Meatballs

Caprese Kabobs with Pesto V GF

Cheddar & Sausage Stuffed Mushrooms GF

**$60 per 25 Pieces**

Mini Vegetable Spring Rolls

Buffalo Chicken Spring Rolls

Edamame Spring Rolls

Thai Chicken Skewers

Coconut Chicken

Bacon Wrapped Water Chestnuts

Tomato Bisque Shooters

Crab Gazpacho Shooters

**$70 per 25 Pieces**

Raspberry, Brie, and Almond Rolls

Mini Crab Cakes

Bacon Wrapped Scallops

Mini Chicken Quesadillas

Brie and Apple Crostini

**Stationary Hors D’ouvres**

* Fruit Platter $7/pp
* Cheese and Cracker Platter $9/pp
* Vegetable Platter $8/pp
* Hummus and Pita $8/pp
* Grilled Vegetable Platter $8/pp
* Charcuterie Board $12/pp
* Antipasto Display $12/pp

**Desserts $5pp**

**Ice Cream**

* Vanilla Bean GF
* Rainbow Sherbet GF
* Raspberry/Lemon Sorbet GF V
* Pecan Ball GF

**Sliced Pie $6pp**

* Pecan V
* Key Lime
* Apple V
* Cherry V

**Sliced Cakes $7pp**

* Cheesecakes
* Chocolate Raspberry Mousse Cake
* Angel Food Cake with Berries
* Lemon Cake

**Mini Dessert Displays $9pp**

* Petite Fours
* Pecan Tartelettes
* Mini Cheese Cakes
* Chocolate Mousse Cups
* Baklava
* Key Lime Tartelettes
* Chocolate Dipped Cream Puffs

**Individual Desserts $8**

* Creme Brulee GF
* Chocolate Mousse GF
* Apple Cobbler
* Cherry Cobbler

*GF* = Gluten Free *K* = Keto Friendly *V* = Vegetarian