

## TABLE OF CONTENTS

Breakfast	1-2
Lunch	3-6
Breaks	7-8
Dinner	9-11
Reception	12-16
Bar	17
Terms & Conditions	18-20

# BREAKFAST

## PLATED

*Includes chilled orange juice, Rooted Grounds coffee, decaf, & herbal tea.*

.....  
**RISE & SHINE** **\$16 per person**

Farm fresh scrambled eggs, accompanied by golden breakfast potatoes & a medley of fresh seasonal fruits & berries. Served with your choice of turkey sausage, crispy bacon, or savory ham.

**CINNAMON FRENCH TOAST** **\$15 per person**

Farm fresh scrambled eggs, fluffy french toast, served with your choice of turkey sausage, crispy bacon, or savory ham. Accompanied by whipped butter & warm maple syrup.

**CHICKEN & WAFFLES OR BISCUITS** **\$21 per person**

Fried chicken breast served with Belgian waffles or biscuits & seasoned breakfast sweet potatoes.

## BUFFET

*Minimum 25 guests or \$75 fee for 15-24 guests. Includes selection of chilled juices, Rooted Grounds coffee, decaf, & herbal tea.*

.....  
**WARM UP** **\$18 per person**

Fresh sliced seasonal fruits | Assorted pastries or coffee cake | Assorted granola bars  
Assorted breakfast sandwiches (scrambled eggs, bacon or turkey sausage & cheese on bagel or English muffin)

**JUMP START** **\$20 per person**

Fresh sliced seasonal fruits | Assorted yogurts & crunchy granola  
Farm fresh scrambled eggs | Cinnamon swirl french toast | Choice of turkey sausage, crispy bacon, or ham

**MAIN STREET** **\$20 per person**

Fresh sliced seasonal fruits | Assorted pastries & coffee cake  
Farm fresh scrambled eggs | Breakfast potatoes | Crispy bacon | Turkey sausage links

**PANCAKE BAR** **\$14 per person**

Fluffy pancakes | Fresh sliced seasonal fruits | Chocolate chips | Sautéed apples  
Caramelized bananas | Whipped cream | Warm maple syrup | Whipped butter

**BISCUITS & GRAVY** **\$19 per person**

Fresh buttermilk biscuits | House made sausage gravy | Scrambled eggs | Fresh sliced fruit

**BREAKFAST BOWL** **\$22 per person**

Crispy potatoes | Quinoa | Cubed sweet potato | Sautéed peppers & onions | Scrambled eggs | Sausage crumbles  
Chopped bacon | Shredded cheese | Sour cream | Pico de gallo

**BUFFET ENHANCEMENTS - SCRAMBLED EGGS**

Cheddar cheese & diced peppers - \$2

Smoked kielbasa & cheddar cheese - \$4

## CONTINENTAL

*Minimum 15 guests. Includes chilled juice, Rooted Grounds coffee, decaf, & herbal tea.*

.....  
**CLASSIC** **\$15 per person**

Fresh sliced seasonal fruits & berries

**Choice of 2**

Assorted donuts | Coffee cake | Fresh muffins | Scones | Breakfast breads

**SUNRISE** **\$19 per person**

Fresh sliced seasonal fruits & berries | Cereals & milk | Assorted bagels with plain & flavored cream cheese | Assorted Greek yogurt cups & granola

**Choice of 2**

Assorted donuts | Coffee cake | Fresh muffins | Scones | Breakfast breads

**MORNING FUEL** **\$19 per person**

Greek yogurt and berry parfaits | Granola | Scones | Bananas & oranges

## ADD-ONS

**Bagels with assorted cream cheese** **\$4 per person**

**Assorted muffins or pastries or donuts** **\$4 per person**

**Fresh sliced seasonal fruits** **\$5 per person**

**Assorted Greek yogurt cups with granola** **\$5 per person**

**Bloody Mary or Mimosa bar** **\$14 per person**

Assorted garnishes (Bartender fee \$75)

**Whole fruit (bananas, apples, clementines)** **\$3 per person**

**Cereals & milk** **\$5 per person**

**Naked smoothies** **\$6 per person**

**Starbucks chilled beverages** **\$6 per person**

**Breakfast sandwiches** **\$7 per person**

Select 1: Bagel | English muffin | Croissant

Egg & Cheese with - Select 1: Sausage | Bacon

**Crispy bacon** **\$5 per person**

**Sausage (links or patties)** **\$5 per person**

**Turkey sausage** **\$5 per person**

**Oatmeal with brown sugar, raisins, & walnuts** **\$7 per person**

**Vegetarian breakfast sausage** **\$5 per person**

**Omelet Station** **\$12 per person**

*Must be combined with other item.*

Prepared to order with a choice of bell pepper, onion, tomato, spinach, crispy bacon, honey ham, cheddar cheese, pepper jack cheese, & fresh salsa

Requires an attendant for service. Attendant fee is \$100 per 25 guests. Maximum of 200 guests.

Add egg whites & egg beaters for \$2 per person

# LUNCH

## PLATED SELECTIONS

---

*Select a maximum of 2 entrees (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge per person applies to the entire group's menu. Group is responsible for supplying visual place cards and seating chart.*

*Includes Rooted Grounds coffee, decaf, herbal tea, iced tea, & freshly baked cookies.*

.....

**BRUSCHETTA CHICKEN** **\$18 per person**  
Marinated grilled chicken breast topped with roasted tomato-basil bruschetta, served with chef's pairing of starch & seasonal vegetable

**CHICKEN PICCATA** **\$21 per person**  
Pan seared chicken breast topped with a light lemon & caper sauce, served with chef's pairing of starch & seasonal vegetable

**HONEY SOY FLANK STEAK** **\$23 per person**  
Slow roasted sliced flank steak topped with a honey soy glaze, served with chef's pairing of starch & seasonal vegetable

**ATLANTIC SALMON** **\$23 per person**  
Pan seared salmon, roasted vegetables & quinoa salad with a lemon compound butter

**BLACKENED CHICKEN PASTA** **\$22 per person**  
Blackened chicken served in a Cajun cream sauce, tossed in farfalle pasta, garnished with lemons & fresh parsley

**GREEK PORTOBELLO STUFFED MUSHROOM** **\$18 per person**  
Roasted portobello mushroom brushed with virgin olive oil & topped with baby spinach, sun dried tomatoes, parmesan & fresh goat cheese with orzo pasta

## PLATED SELECTIONS

### Sides:

Roasted vegetable orzo pasta salad

Bacon cheddar potato salad

Broccoli slaw

Kettle chips

Fresh sliced season fruits

Add an additional side for \$3 per person. Add a cup of soup for \$4 per person.

## SANDWICHES

*Includes pickle spear, choice of 1 side & freshly baked cookies.*

### .....

**ULTIMATE VEGGIE** **\$15 per person**

Chef's vegetable selection | Honey oat multi-grain bread

**TURKEY BLT HERB WRAP** **\$17 per person**

Smoked turkey | Bacon | Lettuce | Tomato | Herbed wrap

**CROSS COURT CHICKEN** **\$18 per person**

Marinated chilled chicken breast | Herbed goat cheese spread | Confit marinated tomatoes | Baby spinach | Bacon | Ciabatta bread

**HARVEST CHICKEN SALAD** **\$17 per person**

Local greens | Savory chicken salad | Cheddar cheese | Butter Croissant

**ITALIAN** **\$17 per person**

Imported Italian meats | Roasted red peppers | Sharp provolone | Roasted tomato | Olive oil spread | Tender greens | Ciabatta roll

**ROAST BEEF** **\$18 per person**

Medium rare roast beef | Cheddar cheese | Horseradish aioli | Arugula | Shaved onions | Onion brioche roll

**HAM PRETZELWICH** **\$17 per person**

Smoked ham | Siracha mayo | Caramelized onions | Swiss cheese | Pretzel roll

## SALADS

*Includes freshly baked cookies.*

.....

**CHICKEN CAESAR** **\$17 per person**

Romaine lettuce | Marinated grilled chicken | Marinated confit tomatoes | Black olives | Parmesan cheese | Croutons | Caesar dressing

**COBB** **\$17 per person**

Iceberg lettuce | Tomatoes | Cucumber | Hardboiled egg | Bacon | Bleu cheese crumbles | Pickled red onions | Grilled chicken | Avocado ranch or balsamic dressing

**BEEF TENDERLOIN** **\$24 per person**

Thinly sliced beef tenderloin | Mixed greens | Pear | Dried cranberries | Chopped pecans | Crumbled goat cheese | Zesty vinaigrette

**ASIAN CHOPPED CHICKEN** **\$17 per person**

Iceberg lettuce | Marinated chicken | Purple cabbage | Edamame | Green onions | Shredded carrots | Chow mein noodles | Cilantro | Asian sesame dressing

**GREEK STREET** **\$21 per person**

Field greens | Cucumbers | Grape tomatoes | Feta cheese | Olives | Roasted red peppers | Red onions | Grilled chicken | Greek dressing

## SOUPS

Italian wedding

Zesty chili

Loaded baked potato

Vegetable

## LUNCH ON THE GO

**\$20/person**

*Minimum 15 guests. Available at the conclusion of your meeting, or as a vendor lunch.*

Choose up to 2 sandwiches above. Consider ordering a few extras, to ensure each guest has a choice.  
Sandwich | Bag of chips | Bottled water | Cookie | Condiments & utensils

# BUFFET SELECTIONS

*Minimum 25 guests. Includes Rooted Grounds coffee, decaf, herbal tea, & iced tea.*

.....

## **SOUTHERN BARBECUE**

**\$29 per person**

Sliced sandwich rolls | Corn bread with honey butter | Champion Mill garden salad with ranch & balsamic dressing | Chocolate chip cookies

Sweet BBQ, Carolina BBQ served on the side

### **Choice of 2:**

Slow roasted pulled pork | Sliced brisket | Pulled chicken | Cincinnati metts & brats

### **Choice of 2:**

Seasoned potato wedges | Baked halved Idaho or sweet potatoes | Loaded potato salad | Seasonal market vegetables | Macaroni & cheese | Garlic butter corn kernels | Campfire baked beans | Braised collard greens

## **REJUVENATE**

**\$27 per person**

Hummus & grilled pita breads | Seasonal vegetables | Classic Caesar salad with shaved parmesan | Veggie tray with dip | Cucumber, tomato, red onion, feta salad with basil balsamic | Roasted eggplant Moroccan couscous | Grilled chicken breast with chermoula | Honey lime grilled salmon | Wild rice | Assorted dessert bars

## **THE CHAMP**

**\$28 per person**

Champion Mill garden salad with ranch & balsamic dressing | Rolls & butter | Fresh seasonal vegetables | Roasted redskin potatoes | Fresh baked cookies & dessert bars

### **Choice of 2:**

High Street herbed chicken | Grilled salmon with herb sauce | Bruschetta chicken | Beef tips with mushroom demi & egg noodles | Maple balsamic glazed pork loin | Cheese tortellini with broccoli & garlic cream sauce | Cauliflower steaks with Romanesco sauce

## **ITALIAN KITCHEN**

**\$28 per person**

Classic Caesar salad with shaved parmesan | Antipasto style toasted orzo salad | Garlic bread sticks | Grilled chicken piccata or chicken parmesan | Ricotta cheese ravioli with garlic parmesan cream | Roasted broccoli with garlic & olive oil | Cannoli with sweet ricotta & chocolate chips

## **MEXICAN FIESTA**

**\$26 per person**

Tortilla chips & soft flour tortillas | Simmered black beans | Spanish rice | Queso Blanco | Shredded lettuce | Shredded cheese | Diced tomatoes | Red onions | Jalapenos | Lime sour cream | Salsa fresca | Guacamole | Churros

### **Choice of 1:**

Cilantro lime marinated chicken | Grilled tilapia | Traditional taco ground beef | Pineapple pulled pork | Chorizo | Tofu

Add an additional protein for \$3

Add steak bites or grilled shrimp for \$5

Add black bean soup for \$3

Add churro cart for \$3 - Churros | Strawberry sauce | Caramel sauce | Chocolate sauce | Whipped cream

# BUFFET SELECTIONS

## THE B STREET DELI

**\$25 per person**

*Buffet available for groups under 200 guests.*

Champion Mill garden salad with ranch & balsamic dressing | Chef's saratoga chips | Assorted cookies & brownies

Build your own sandwich board:

Lettuce | Tomato | Onion | Pickle spears | Mayonnaise | Mustard | Banana peppers

Select 3: Smoked turkey | Honey ham | Roast beef | Hard salami | Chicken salad

Select 2: American | Cheddar | Pepperjack | Swiss | Muenster

Select 2: Sweet Hawaiian rolls | Brioche buns | Croissants | Pretzel rolls | Sourdough bread

Add a cup of soup: additional \$4 per person

## BAKED POTATO BAR

**\$25 per person**

*Buffet available for groups under 200 guests.*

Jumbo split baked Idaho potatoes | Grated cheddar cheese | Chopped bacon | Chopped chicken | Chives | Broccoli florets | Chopped onion | Sour cream | Whipped butter | Champion Mill garden salad with ranch & balsamic dressings | Rolls | Freshly baked dessert bars

**Choice of 1 Soup:**

Chicken noodle | Vegetable | Italian wedding | Broccoli & cheddar | Signature chili

## THE CLEAN EATER

**\$28 per person**

Romaine lettuce | Baby spinach | Brown rice | Quinoa | Honey teriyaki chicken | Roasted sweet potato cubes | Roasted broccoli & red peppers | Scallions | Sliced radishes | Avocado | Chopped cucumber | Sesame ginger dressing | Green goddess dressing | Peanut butter cookies

## POWER LUNCH

**\$30 per person**

Cabbage salad with shaved carrots, scallions, wonton strips & sesame ginger dressing | Fried rice | Lo Mein noodles | Mongolian beef | Sesame chicken | Stir fry vegetables | Vegetarian potstickers with soy vinegar sauce | Mini cupcakes

## FAIR BITES

**\$26 per person**

Perfect for team building events.

Walking taco (Bags of Fritos and Doritos, seasoned ground beef, shredded cheddar, shredded lettuce, salsa, & sour cream) | Pigs in a blanket | Polish sausage with peppers & onions | Popcorn | Churros

# BREAKS

## SNACKS

*Minimum 15 guests. Available for 90 minutes.*

.....

**POWER BREAK** **\$12 per person**

Make your own trail mix: nuts, chocolates, dried fruits, & raisins | Granola bars | Assorted flavored Greek yogurt cups | Fresh sliced seasonal fruits

**FARMERS MARKET** **\$14 per person**

Vegetable tray | Assorted dips | Hummus spread | Pita chips | Fresh fruit skewers | Artisan cheese | Crackers

**DONUT TRAIL** **\$13 per person**

Assortment of donuts inspired by Butler County's famous Donut Trail

**CHARCUTERIE BOX** **\$15 per person**

Meats & cheeses | Crackers | Toast points | Seasonal jam | Assorted chocolate treats

**MUNCH & CRUNCH** **\$13 per person**

Kettle chips | Pita chips | Pretzel rods | Sliced carrots | Celery | French onion dip | Traditional hummus | Homemade ranch dip

**MEDITERRANEAN BREAK** **\$15 per person**

Pita chips | Artisan breads | Hummus | Roasted tomato | Eggplant bruschetta | Olives | Carrots | Celery sticks

**PRETZEL BREAK** **\$13 per person**

Soft pretzel bites | Beer cheese | Ground mustard | Chocolate ganache

**FIVE STAR CHEESE BOARD** **\$17 per person**

Artisan cheese board | Imported cheeses | Fresh sliced baguette | Assorted crackers | Sliced seasonal fruits | Assorted preserves | Hummus | Pita chips | Mixed nuts

**NACHO BREAK** **\$12 per person**

Tri-colored tortilla chips | Salsa | Guacamole | Warm queso blanco

**POPCORN BREAK** **\$11 per person**

Buttered popcorn | Kettle corn | Cheddar popcorn | M&Ms | Peanut M&Ms | Chocolate chips | Mini marshmallows | Peanuts

# SNACKS

## SNACKS

Signature gourmet cookies	\$25 per dozen
Freshly baked double chocolate chunk brownies	\$27 per dozen
Assorted scones	\$20 per dozen
Granola bars	\$16 per dozen
Individual snack bags	\$3 per person
Energy/performance bars	\$5 per person
Trail mix	\$5 per person
Assorted whole fruit (Bananas, apples, clementines)	\$3 per person
Chocolate dipped pretzel rods	\$4 per person
Potato chips, pretzel rods, French onion & vegetable garden dip	\$6 per person
Fresh sliced fruit	\$5 per person
Artisan cheese board with fruit & crackers	\$8 per person
Raw vegetables with assorted dips & hummus	\$6 per person
Graeter's ice cream cups or wheelies	\$7 per person
Luke's mini cupcakes	\$36 per dozen

# BEVERAGES

## ALL DAY BEVERAGE PACKAGE

Rooted Grounds coffee, decaf, herbal tea, bottled water, soft drinks (Pepsi, Diet Pepsi, Starry)  
Beverages displayed in one location (additional stations - \$75 set-up fee)

Full day (8 hours)	\$12 per person
Half day (4 hours)	\$8 per person

## ALL DAY UPGRADE

Includes: Energy drinks | Bottle teas | Starbucks chilled coffee drinks | Additional soft drink options | Poppy

Full day (8 hours)	\$8 per person
Half day (4 hours)	\$5 per person

## COFFEE CART

\$5 per beverage

Bring a coffee house experience to your meeting with our single serve machine:  
Espresso | Flat white | Cortado | Latte macchiato | Americano | Cappuccino | Caffe Latte Lungo

## BEVERAGES ON CONSUMPTION

*Available for events under 100 guests*

Freshly brewed coffee, decaffeinated coffee, & hot tea	\$30 per gallon
Iced tea	\$15 per gallon
Lemonade	\$15 per gallon
Aquafina bottled water	\$3 each
Assorted soft drinks	\$3 each
Assorted bottled juices	\$3 each
Sparkling waters	\$5 each
Gatorade	\$4 each
Energy drinks	\$6 each
Pure Leaf bottled iced tea	\$4 each
Starbucks specialty chilled coffee	\$6 each
Naked smoothies	\$6 each
Poppy	\$5 each

# DINNER

## PLATED

All entrees come with your choice of salad & dessert, rolls & butter, Rooted Grounds coffee, decaf, herbal tea, & iced tea.

### SALADS

#### CHAMPION MILL GARDEN

Crisp greens | Sliced cucumber | Shredded carrot | Cherry tomatoes | Shredded cheddar cheese | Herb croutons

#### CLASSIC CAESAR

Romaine | Shaved parmesan | Herbed croutons

#### SPINACH

Pickled red onion | Hard boiled eggs | Tomato | Goat cheese | Warm bacon dressing

#### B STREET

80 Acres mixed greens | Bleu cheese | Walnuts | Dried cranberries | Sweet vinaigrette

### ENTREES

#### ROSEMARY DIJON CHICKEN \$31 per person

Roasted chicken breast served with scalloped potatoes & roasted broccoli

#### SAVORY HERB RUBBED CHICKEN \$34 per person

Marinated & herbed rubbed chicken served with buttermilk whipped Yukon gold potatoes, seasonal vegetables & Au jus

#### RED WINE BRAISED CHICKEN THIGH \$34 per person

Tender chicken thigh in a red wine sauce with pearl onions, served with garlic mashed potatoes and a roasted vegetable medley

#### ORANGE CHICKEN \$33 per person

Grilled chicken breast finished with an orange glaze, served with herb roasted potatoes and green beans

#### WILD MUSHROOM CHICKEN MARSALA \$34 per person

Classic pan seared chicken with marsala sauce served with garlic mashed potatoes and green beans

### ENTREES

#### PRIME SIRLOIN \$46 per person

Grilled 8oz prime sirloin topped with sauce Diane with rosemary fingerling potatoes & fresh vegetables

#### PORK TENDERLOIN \$34 per person

Grilled medallions with an apple cider demi-glace served with sweet potato spoon bread & roasted bacon parmesan brussel sprouts

#### BRAISED BONELESS BEEF SHORT RIBS \$41 per person

Rich cabernet demi-glace served with whipped Yukon gold potatoes & roasted green beans

#### BOURBON BROWN SUGAR FLANK STEAK \$38 per person

Slow roasted flank steak, garlic mashed potatoes & roasted green beans

#### PAN SEARED ATLANTIC SALMON \$35 per person

Pan seared fillet with a roasted tomato & lemon compound butter, served with parmesan herbed quinoa & fresh asparagus

#### JUMBO SHRIMP LINGUINI \$36 per person

Sautéed jumbo shrimp with bell peppers & onions in a white wine lemon butter sauce

#### VEGETARIAN BAKED MOUSSAKA \$29 per person

Layers of garden-fresh zucchini, yellow squash, eggplant & fire-roasted peppers blended with Romano cheese

### DESSERT

#### Select 1:

New York cheesecake  
Tiramisu  
Red velvet cake  
Chocolate tuxedo cake  
Key lime pie

# BUFFET

*Minimum of 25 guests. Served with Rooted Grounds coffee, decaf, herbal tea, & iced tea..*

.....  
**THE HAMILTONIAN**

**\$40 per person**

Rolls & butter | Seasonal fresh vegetables

**Choice of 2 Salads:**

Champion Mill garden salad | Orzo pasta salad with spinach, feta cheese, & a lemon dill dressing | Spinach salad | Greek street salad | Caesar salad | B Street salad

**Choice of 2 Entrees:**

**Chicken Florentine**

Chicken breast with sautéed spinach in a white parmesan cream sauce | Roasted potatoes

**Rosemary Dijon Chicken**

Chicken breast with a Dijon sauce | Roasted redskin potatoes

**Chicken Parmesan**

Penne pasta with marinara

**Smoked Beef Brisket**

With roasted fingerling potatoes

**Jumbo Shrimp Linguini**

Sautéed jumbo shrimp, bell peppers, & onions in a white wine lemon butter sauce | Linguine

**Chicken Marsala**

Classic pan seared chicken with a marsala mushroom sauce | Mashed potatoes

**Apple Glazed Pork Loin**

Sliced with ginger and scallions | Mushroom risotto

**Chive & Butter Crumb Topped Cod**

Topped with a citrus beurre blanc | Jasmine rice

**Herb Crusted Salmon**

With a lemon butter sauce | Jasmine rice

**Beef Stroganoff**

With egg noodles and demi glaze mushrooms

**Dry Rubbed London Broil**

With chimichurri sauce | Mashed potatoes

Assorted cakes & dessert bars

# BUFFET

## **MOLTO AMORE**

**\$37 per person**

Italian wedding soup | Caesar salad with parmesan croutons | Bowtie caprese pasta salad | Pasta with red sauce | Broccolini & roasted red peppers | Limoncello bars & assorted dipped mini cannolis

### **Choice of 2 Entrees:**

Grilled Chicken Piccata | Sautéed Italian Sausage | Traditional Chicken Parmesan | House Made Baked Lasagna | Shrimp Scampi | Eggplant Parmesan (Vegetarian)

## **THE AMERICAN**

**\$36 per person**

Rolls & butter | Champion Mill garden salad | Seasonal vegetables | Herb roasted potatoes

### **Choice of 2 Entrees:**

#### **Wild Mushroom Chicken Marsala**

Pan seared chicken with a classic marsala wine sauce with fresh wild mushrooms

#### **Herbed Butter Crumb Cod**

Cod topped with a mix of fresh herbs & buttered panko baked and served with a citrus beurre blanc

#### **Slow Roasted Sliced Pot Roast**

Tender pot roast sliced & served with a rich cabernet beef gravy

#### **Herb Chicken**

Herb-crusted boneless chicken breast

#### **Maple Balsamic Pork Loin**

Pork loin marinated in a maple miso glaze

Fresh baked mini assorted cookies & chocolate chunk brownies

## **THE BARBECUE**

**\$38 per person**

Sliced petite sandwich rolls | Corn bread with honey infused butter | Home-style cole slaw | Loaded baked potato salad

BBQ Sauces: Sweet, Carolina

### **Choice of 2 Entrees:**

Smoked Beef Brisket | Slow Roasted Pulled Pork | Pork Ribs | Pulled Chicken

### **Choice of 2 Sides:**

Halved baked Idaho or sweet potato with butter & sour cream | Seasoned potato wedges | Mashed potatoes | Broccoli slaw | Seasonal market vegetables | Macaroni & cheese | Campfire baked beans | Braised collard greens | Sweet corn

### **Choice of 1 Dessert:**

Chef assorted pies

Fruit cobbler

Chocolate chunk brownies & signature gourmet cookies

# RECEPTION

## HOT APPETIZERS

*Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner  
Priced per 50 pieces unless otherwise noted. Served displayed. Some items may be butler passed with an attendant fee.*

<b>CHICKEN TERIYAKI SATAY</b> With cucumber wasabi dressing	<b>\$175 per order</b>
<b>SHAVED BEEF SLIDERS</b> With cheese, onion, & horseradish aioli	<b>\$150 per order</b>
<b>ROASTED TURKEY SLIDERS</b> With cranberry-orange compote	<b>\$150 per order</b>
<b>MINI MEATBALLS</b> All beef meatballs with sweet & sour, BBQ, or marinara sauce	<b>\$80 per order</b>
<b>MINI CRAB CAKES</b> Served with remoulade sauce	<b>\$175 per order</b>
<b>CHICKEN &amp; CHEESE EMPANADAS</b> Served with ranch dip	<b>\$100 per order</b>
<b>VEGGIE SPRING ROLLS</b> Served with sweet & sour dipping sauce	<b>\$90 per order</b>
<b>BEEF TENDERLOIN EN CROUTE</b> Served with horseradish cream	<b>\$150 per order</b>
<b>BUFFALO CHICKEN DIP IN PHYLLO</b>	<b>\$100 per order</b>
<b>BONELESS CHICKEN BITES</b> With buffalo or garlic parmesan sauce & a side of ranch	<b>\$100 per order</b>
<b>CHICKEN POT STICKERS</b> With sweet & sour dipping sauce	<b>\$100 per order</b>
<b>SMOKED GOUDA ARANCINI</b> With marinara sauce	<b>\$125 per order</b>
<b>VEGAN RATATOUILLE TART</b> A puff pastry topped with eggplant, sun dried tomatoes and pesto	<b>\$150 per order</b>
<b>LAMB LOLLIPOPS</b> Rosemary garlic grilled lamb lollipops with a chimichurri sauce	<b>\$200 per order</b>

## HOT APPETIZERS

<b>BACON WRAPPED JALAPENO POPPERS</b> Grilled bacon-wrapped jalapenos stuffed with seasoned cream cheese and served with a ranch dipping sauce	<b>\$175 per order</b>
<b>ITALIAN SAUSAGE, PEPPER &amp; ONION FILLED BABY BELLA MUSHROOMS</b> With a parmesan crisp	<b>\$100 per order</b>
<b>FRIED COCONUT SHRIMP</b> Mango & sweet bourbon dipping sauce	<b>\$150 per order</b>
<b>BACON WRAPPED SCALLOPS</b>	<b>\$200 per order</b>
<b>SPANAKOPITA</b>	<b>\$125 per order</b>

## CHILLED APPETIZERS

*Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner  
Priced per 50 pieces unless otherwise noted. Served displayed. Some items may be butler passed with an attendant fee.*

.....

<b>CAPRESE SKEWERS</b> Tomato, mozzarella, and basil skewers drizzled with balsamic glaze	<b>\$150 per order</b>
<b>INDIVIDUAL VEGETABLE &amp; DIP CUPS</b> Served with ranch dressing	<b>\$100 per order</b>
<b>SEARED AHI TUNA</b> Served on wonton chips with sweet soy & wasabi drizzle	<b>\$175 per order</b>
<b>CRANBERRY ALMOND CHICKEN SALAD</b> On grilled baguette	<b>\$100 per order</b>
<b>MINI SANDWICH TRAY</b> An assortment of mini sandwiches on hawaiian rolls	<b>\$150 per order</b>
<b>CHARCUTERIE CUPS</b> An assortment of cheeses, meats & crackers with olives	<b>\$200 per order</b>
<b>CUCUMBER TEA SANDWICHES</b> English cucumber and herbed cream cheese on white bread	<b>\$150 per order</b>
<b>LOBSTER ROLLS</b> Mini rolls with chilled fresh lobster and a lemon mayo on the side	<b>\$200 per order</b>
<b>MINI STUFFED PEPPERS</b> Red and orange mini peppers stuffed with an herbed cream cheese, topped with chives	<b>\$150 per order</b>
<b>ENDIVE CUPS</b> Fresh Belgian endive cups, filled with avocado and fresh pepper salsa, topped with chives	<b>\$150 per order</b>

## DISPLAYS

*Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner  
Display items guarantee must equal total guest count*

.....

<b>VEGETABLE HUMMUS</b>	<b>\$7 per person</b>
Displayed with grilled pita & fresh vegetables. Choice of 1 hummus: zesty lemon, roasted garlic or roasted red pepper	
<b>ARTISAN CHEESE DISPLAY</b>	<b>\$9 per person</b>
Assorted cheeses, crackers, grapes & berries	
<b>FRESH SLICED FRUIT &amp; BERRIES</b>	<b>\$6 per person</b>
<b>COMBINATION CHEESE, FRUIT, &amp; VEGETABLE DISPLAY</b>	<b>\$9 per person</b>
Served with crackers & dips	
<b>SHRIMP COCKTAIL</b>	<b>\$12 per person</b>
Jumbo shrimp served with zesty cocktail sauce (available as a stationed item only)	
<b>GOURMET CHARCUTERIE GRAZING TABLE</b>	<b>\$16 per person</b>
Elegant display of artisan cheeses, cured meats, dried fruits, fresh fruits, nuts, honey, spreads, crackers, & crostini	

## RECEPTION

<b>THE CHAMPIONS RECEPTION</b>	<b>\$50 per person</b>
<i>Minimum 25 guests.</i>	
Two hours of domestic beer, house wine, & soft drinks   Artisan cheese display   Carved round of beef or turkey with mini rolls & spreads   Chef's selection of 4 hot appetizers   Mini dessert display	
Add house brand cocktails for an additional \$10 per person	

# ACTION STATIONS

*Minimum 30 guests. Served for 90 minutes.*

*Add a station to an existing buffet or pick 3 or more for an event. Most stations require an attendant. Attendant fee \$100*

.....

## **MAC & CHEESE** **\$15 per person**

Traditional with velvety cheese sauce | Short rib and gouda | Buffalo chicken with crumbled blue cheese | Sriracha

## **SLIDERS** **\$17 per person**

Pulled pork with BBQ sauce and cole slaw | Chicken parmesan with marinara sauce | Hamburger with caramelized onion and bacon jam

## **GRILLED CHEESE** **\$15 per person**

Breads: Sourdough | Multi-grain | Rye  
Cheeses: Swiss | Provolone | Cheddar | Brie  
Sauces: Honey | Habañera bacon jam  
Sides: Caramelized onions | Sliced tomatoes | Spinach  
Add turkey or bacon for an additional \$3

## **POTATO** **\$14 per person**

Crispy tater tots or mashed potatoes or halved baked potatoes  
Toppings: Chopped bacon | Warm blanco | Scallions | Pico de gallo | Shredded cheddar cheese | Sour cream  
Sriracha ranch dressing.  
Choose 1 protein for an additional \$3 per person : Pulled pork | Fajita spiced ground beef | Traditional chili

## **TACO** **\$19 per person**

Cilantro lime chicken | Carnitas | Warm flour tortillas | Hard corn shells | Tri-colored tortilla chips | Spicy queso blanco  
Toppings: Guacamole | Sour cream | Shredded cheddar cheese | Jalapenos | Salsa | Pico de gallo | Cilantro | Limes  
Add Adobo shrimp or Carne asada for an additional \$3 per person

## **SALAD** **\$14 per person**

80 Acres mixed greens | Diced grilled chicken | Chopped ham  
Toppings: Cucumbers | Carrots | Tomatoes | Chopped eggs | Chopped bacon | Mushrooms | Peppers | Cheddar  
cheese | croutons | Sunflower seeds  
Ranch | Balsamic | Italian dressing

## **PASTA** **\$17 per person**

Penne | Cheese ravioli | Marinara | Garlic parmesan cream | Olive oil | Fresh garlic breadsticks  
Toppings: Sliced sweet Italian sausage | Grilled chicken | Bacon | Caramelized onions | Sautéed peppers | Wilted baby  
spinach | Dried tomatoes | Parmesan cheese | Cracked pepper | Red pepper flakes

## **POKE BOWL** **\$19 per person**

Sushi rice | Tuna | Shrimp | Wasabi aioli | Teriyaki sauces | Cucumbers | Carrots | Corn | Grape tomatoes |  
Edamame | Cilantro | Pickled jalapeno | Radish | Scallions

## **CHILI** **\$14 per person**

Mini Coney hot dogs | Mini buns | Spaghetti | Toppings: Cincinnati chili | Shredded cheddar cheese | Mustard |  
Diced onions | Hot sauces | Oyster crackers

## **MINI DESSERT** **\$8 per person**

Assorted mini cheesecakes | Dessert bars | Cookies | Petit fours | Mini cakes

## **ICE CREAM SUNDAE BAR** *(Served for 60 minutes.)* **\$9 per person**

Vanilla | Chocolate  
Toppings: M&M's | Sprinkles | Oreos | Peanuts | Cherries | Whipped cream | Crushed waffle cone pieces | Chocolate  
syrup | Caramel syrup | Strawberry sauce

# STATIONS

## CARVING STATIONS

*Each order serves 25 guests & is served with artisan rolls. Station requires attendant at \$100.*

.....

<b>SLOW ROASTED TURKEY</b> With spicy mustard & cranberry chutney	<b>\$200</b>
<b>HERBED TENDERLOIN OF BEEF</b> With horseradish cream	<b>Market Price</b>
<b>PRIME RIB</b> With horseradish au jus	<b>\$500</b>
<b>PORK LOIN</b> With apricot & balsamic glaze	<b>\$200</b>
<b>CHILI RUBBED FLANK STEAK</b> With chimichurri	<b>\$350</b>
<b>HERB CRUSTED RACK OF LAMB</b> With mint sauce	<b>Market Price</b>
<b>BOURBON BROWN SUGAR GLAZED HAM</b> With pineapple chutney	<b>\$200</b>

# BAR

*Bartender fee applies to all banquet bars | \$75 per bartender for 4 hours | 1 bartender for every 100 guests (hosted bar).  
One (1) Bartender for every 50 guests (cash bar).*

## BAR PRICES

House mixed drinks	\$9 each
Premium mixed drinks	\$11 each
Platinum mixed drinks	\$13 each
Domestic beers	\$6 each
Import/craft beer/seltzer	\$7 each
Wine	\$7 each
Canned mixed drinks	\$9 each
Bottled water	\$3 each
Canned soda	\$3 each

**Mimosa or Bloody Mary Bar** \$14 per person

Juices & garnishes included

## BAR PACKAGES

*All packages include bottled water & soft drinks.*

### BEER & WINE

First hour	\$15 per person
Each additional hour	\$7 per person

### BEER, WINE, & HOUSE MIXED DRINKS

First hour	\$18 per person
Each additional hour	\$10 per person

### BEER, WINE, & PREMIUM MIXED DRINKS

First hour	\$20 per person
Each additional hour	\$12 per person

### BEER, WINE, & PLATINUM MIXED DRINKS

First hour	\$23 per person
Each additional hour	\$14 per person

**ADDITIONAL BAR LOCATION** \$300 set-up fee

## OFFERINGS

*All bar offerings are subject to change due to availability.*

### DOMESTIC BEER

*House choice of 2 (Miller Lite, Coors Light, Mich Ultra)*

### IMPORT BEER & SELTZER

*House choice of 2 (Miller High Life, Coors Banquet, Blue Moon, Vizzy)*

### WINE

*Guest choice of 3*

Chardonnay | Pino Grigio | Rose | Cabernet Sauvignon | Pinot Noir | Merlot | Moscato | Brut Prosecco

### HOUSE LIQUOR

Vodka (Smirnoff) | Gin (New Amsterdam) | Light Rum (Cruzan) | Spiced Rum (Lady Bligh) | Bourbon & Whiskey (Evan Williams, Seagrams 7) | Scotch (Lauders) | Silver Tequila (Sauza)

### PREMIUM LIQUOR

Vodka (Titos) | Gin (Tanqueray) | Light Rum (Bacardi) | Spiced Rum (Captain Morgan) | Bourbon & Whiskey (Jim Beam, Old Forester) | Scotch (Dewar's) | Silver Tequila (1800)

### PLATINUM LIQUOR

Vodka (Grey Goose) | Gin (Hendrick's) | Light Rum (Bacardi) | Spiced Rum (Kraken) | Bourbon & Whiskey (Makers Mark, Bulleit) | Scotch (Johnny Walker Black) | Silver Tequila (Patron)

# TERMS & CONDITIONS

We look forward to serving you, your associates and guests and are eager to assist you in preparing for a successful meeting or special occasion. By booking an event with us, you are agreeing to the below policies.

.....  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Our kitchen offers products with tree nuts, peanuts, dairy, seafood, shellfish, wheat & soybeans. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies to those products. We are not an entirely gluten or dairy free facility. We are also not Kosher.

## BANQUET MENUS

Final banquet menus, room arrangements, & all other details with respect to your function are due to the catering department at least 3 weeks prior to your scheduled function date. Due to food order requirements & staffing, all food & beverage details & revisions must be 100% final no later than 7 business days prior to your function. Menus & changes received within 7 business days of event will result in a 10% pricing surcharge.

All food and beverage must be purchased through the Champion Mill Conference Center (CMCC). No outside items may be brought into any meeting room or additional fees will apply (equal to CMCC's pricing of same items). Custom menus are available. Special dietary menus are available & must be ordered in advance. Any special menu request on-site are subject to availability & an additional \$30 fee per plate.

## SPLIT MENUS

For plated meals, you can select a maximum of 2 entrees (including vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge applies to each menu. All guarantees are due 7 business days in advance. Group is responsible for supplying visual place cards indicating entree choice.

## MEETING ROOM/SET UP/RENTAL

Rental charges apply to all event rooms booked through CMCC unless rental is waived due to a contracted food and beverage minimum. If the number of guests fluctuates or the room reserved cannot be made available to the guest, we reserve the right to substitute a similar or comparable room for the function. CMCC charges a service fee for any meeting room set up changes made on the day of the event.

## GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance **7 business days prior to all functions**. The guarantee cannot be reduced after this deadline. Your final invoicing will be based on the guaranteed number, plus any additional charges incurred on-site, including extra guests.

Meals will be prepared for your guaranteed figure; however, if you wish, the room will be set for 5% over your guarantee and our banquet kitchen will make every effort to duplicate your menu for the additional guests. **In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.**

## FOOD AND BEVERAGE MINIMUM

Your agreement will include a Food and Beverage minimum. This is not reflective of a final price, but is a minimum required spend, based on the event space reserved. Only banquet food and beverages ordered from the catering menu and listed on the BEO count towards this minimum. If the event's actual spend is below the contracted minimum, the difference will be applied as meeting room rental.

## PRICING/SERVICE CHARGE/TAX

Menu and pricing for the following year will be confirmed by December 1. A 20% service charge and applicable 6.5% sales tax and a 2% Hamilton Community Authority charge, will be added to all Food, Beverage, Room Rental and Equipment ordered through the catering department. Service charge is subject to sales tax in the state of OH.

## MAXIMUM FOOD TIME DISPLAY

To ensure quality of food items, some buffet/display/station menus will be offered for a 60-minute maximum, and some may be available for a 90-minute maximum. No food items will remain beyond 90 minutes. Please consult with our sales team to discuss food service timing.

## ACTION STATIONS\ATTENDANT FEES\BARTENDER FEES

Champion Mill charges a \$100 attended station fee and a \$75 bartender fee (per attendant/bartender)/ The exact number of attendants or bartenders will be determined by the catering team based on the complete details and scope of your event.

## DEPOSITS\BILLING

All social functions require an advance deposit to be considered definite. Deposits are non – refundable if cancellation occurs. All social functions are to be paid with cash or credit card prior to the event. Direct billing can be arranged for business related events over \$5,000 and must be approved at least forty-five (45) days prior to the function date. Full payment for all functions is required 48 hours prior to the event.

## LIABILITY\REMOVAL OF FOOD & BEVERAGE

Champion Mill reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws regarding food and beverage purchases and consumption are strictly adhered to. The food service operator and beverage license for the hotel do not permit for leftover food items to be removed at the conclusion of your event, under any circumstances.

## ENGINEERING/AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least 3 weeks prior to the function. A wide selection of audio-visual equipment is available through our in-house supplier on a rental basis.

## DISPLAYED MATERIALS/DECOR

Champion Mill will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, or other damaging substance. Please consult the Catering Department for assistance in displaying of all materials. Helium Balloons, open flames, glitter, sand, bubbles, flower petals, rice, and mini confetti are not permitted. There will be an additional service fee for extraordinary cleaning required.

## LOST & FOUND

Champion Mill is not responsible for damage or loss of any articles left in the meeting spaces or public spaces prior to or following your banquet or meeting. Security arrangements should be made for all articles set up prior to planned event or left unattended at any time.

## CANCELLATIONS

---

Cancellation fees apply and are specifically outlined in our contracts. Re-booking an event for a future date does not remove the responsibility of cancellation fees.

## INTERNET CONNECTIONS

---

Both hard wired and wireless high-speed connections are available in meeting rooms for a daily fee. This service must be requested in advance and noted on all Banquet Event Orders.

## PARKING

---

Self-parking is complimentary when attending an event. Valet parking may be organized in advance, at a fee based on several factors (day of week, time, number of hours). Please consult the Catering Department if your guests will need valet parking, no less than 7 days in advance. Due to valet staffing, valet parking requests made within 7 days cannot be accommodated.

## AMPLIFICATION

---

In respect to hotel guests, all microphone use and music (DJ/band) must end by 12:00 AM.

## CHILDREN'S MEALS

---

We are pleased to offer discounted children's meal pricing. Please note the Food and Beverage minimum outlined in your agreement must still be met. Plated meals are charged the standard menu pricing for children ordering the same menu. Children up to 12 can be served a Chef's selected plated menu (one menu for all children) at \$12.95 for ages 6-12, and complimentary ages 5 and under. For a buffet meal, children 6-12 receive a 40% discount, and children under 5 are complimentary.