



Hot Lunch Buffet Selections

With plasticware

Entrée Selections -- Choose from

- Herb Crusted Chicken Breast
- Chicken Madrid with Español Sauce
- Chicken Marsala
- Chicken Paprikash
- Top Round of Beef, Au Jus
- Breaded Cod Fish with Tartar Sauce & Lemon
- Cavatelli with Marinara Sauce
- Creamy Macaroni & Cheese
- Eggplant Parmesan

Entrée Selections -- Choose from

- Chicken Cordon Bleu
- Chicken Florentine
- Chicken Francaise with Lemon Butter
- Grilled Chicken Breast with Pineapple Salsa
- Beef Champignon
- Beef Tips with Noodles
- Italian Sausage with Peppers & Onions
- Grilled, Boneless Pork Chops with Blackberry Demi Glaze
- Pasta Primavera

1 Salad -- Choose from

- Garden Salad with Fresh Vegetables
- Caesar Salad with Croutons
- Antipasto Salad
- Orzo & Fresh Vegetable Salad

Side Dish -- Choose from

- California Vegetable Medley
- Green Bean Casserole
- Roasted Baby Carrots in Brown Sugar
- Smashed Redskin Potatoes
- Five-Herb Roasted Redskin Potatoes
- Vegetable Rice

Price per guest

Includes 1 salad, 1 side dish,
rolls & butter

	Over 25 guests
With 1 Entrée	\$ 9.65*
With 2 Entrees	\$ 11.95*
With 3 Entrees	\$ 12.95*

Buffet includes plasticware (plates, forks, napkins, etc.).

Additional Side - \$1.95 each

Soft Drinks or Bottled Water - \$1.25 each

Desserts Available – starting at \$1.50 per guest

Soups Available – starting at \$2.25 per guest

(Soup may not be substituted for Salad or Side)

*Plus sales tax (by county) & staffing charge applicable if Robert J. is staffing your event. (20% for parties serving over 100 guests. Please call for staffing pricing, if serving under 100 guests.)

Please call for custom meal pricing for service for fewer than 25 guests, or minimums for Saturday and Sunday events. Delivery charge may apply.



Select Menu Descriptions

Chicken Cordon Bleu

Chicken breast stuffed with Swiss cheese and smoked ham, served with cream sauce seasoned with garlic and nutmeg

Chicken Madrid

Lightly breaded chicken breast with oregano and sun-dried tomatoes with Chianti demi sauce

Chicken Francaise

Batter dipped chicken breast with lemon butter sauce

Chicken Paprikash

Boneless breast of chicken braised in white wine and seasoned with onions and paprika

Beef Champignon

Slow roasted Angus beef served with a moon-lite mushroom demi glaze

Cold Lunch Selections

<u>Boxed Sandwich Lunch</u>	<u>Boxed Salad Lunch</u>	<u>Pre-Made Sandwich Platter</u>
<p>Sandwich Meats Fresh Sliced Ham, Oven Browned Turkey, Freshly Cooked Roast Beef, Tuna or Chicken Salad, Sautéed Vegetables</p> <p>All with Lettuce, Tomato & Cheese</p> <p>Sides / Salads – choose 2 Fresh Fruit Salad, Redskin Potato Salad, Macaroni Salad, Apple or Banana, Kettle Cooked Potato Chips, Corn Chips</p> <p>Sandwich Breads Hoagie Roll or Sun-Dried Tomato Wrap</p> <p>Dessert Fresh Baked Cookie or Brownie</p> <p style="text-align: center;">\$9.95 per guest</p>	<p>Salads Tossed Greens Salad with Grilled Chicken or Grilled Steak</p> <p>Chef Salad with Ham, Turkey, Cheese and Eggs</p> <p>Dessert Fresh Baked Cookie</p> <p>All Salads include Pita Bread and Dressing</p> <p style="text-align: center;">Chicken or Chef Salad \$10.75 per guest</p> <p style="text-align: center;">Steak Salad \$11.95 per guest</p>	<p>Pre-Made Deli Sandwiches featuring:</p> <p>Meats Top Round of Roast Beef, Smoked Ham, Roasted Turkey Breast, Tuna Salad, or Sautéed Vegetables All with Lettuce, Tomato & Cheese</p> <p>Sides / Salads - choose 2 Pasta Salad, Redskin Potato Salad, Three Bean Salad, Fresh Garden Salad, Cole Slaw, Kettle Cooked Potato Chips</p> <p>Breads Hoagie Roll, Ciabatta Bread or Sun-Dried Tomato Wrap</p> <p>Desserts Chef's Selection</p> <p style="text-align: center;">\$10.95 per guest</p>

**Includes plasticware, napkins and condiments.
Sandwich Platter also includes plastic plates.
For China service, please add \$4.75 per guest.**

**Soft Drinks or Bottled Water - \$1.25 each
Soups Available – starting at \$2.25 per guest**

Please call for custom pricing for fewer than 25 guests or minimums for Saturday and Sunday events..
We ask that all side and dessert orders be the same for everyone ordering.
Delivery charge may apply.



Specialty Lunch Stations

Includes plates & plasticware

Baked Potato Bar with Salad

1-lb. Baked Idaho Potatoes with Sour Cream, Chives, Butter, Bacon Bits, and Shredded Cheese along with Tossed Greens Salad with Fresh Vegetables & choice of two Dressings, Rolls & Butter

\$8.95*

Soup and Salad Buffet

Choice of one Homemade Soup and two Salads, served with Rolls & Butter

Soups

Beef Barley
Cream of Potato
Italian Wedding
Chicken Noodle
Chicken Gumbo
Split Pea

Salads

Fresh Fruit Salad
Redskin Potato Salad
Italian Pasta Salad
Orzo & Fresh Vegetable
Three Bean Salad
Caesar Salad
Tossed Greens Salad

\$8.95*

Fajita Bar

Grilled Chicken or Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers & Onions, Salsa, Mexican Rice and Tri-Colored Corn Chips

\$10.95*

Stir Fry Station

Sweet & Sour Chicken with Oriental Noodles, Szechuan Shrimp with Rice, Spring Rolls and California Rolls, Fortune Cookies

\$10.95*

Hot Sandwich Buffet

Hot Roast Beef in Gravy or Hot Turkey in Gravy, Whipped Potatoes, Biscuits, Tossed Greens Salad with two Dressings

\$11.95*

Desserts Available – starting at \$1.50* per guest
Soft Drinks or Bottled Water - \$1.25* each

*Plus sales tax and staffing charge, if Robert J. is staffing your event (20% for over 100 guests). Please call for staffing pricing, if serving under 100 guests or for minimums for Saturday and Sunday events.



Dessert Selections

You may mix and match from any of the three categories

“Silver”

Fresh Baked Cookies
Chocolate Brownies
Lemon Bars

Mini Cream Puffs
Mini Chocolate Éclairs
Pecan Tarts

Available for \$2.45* per selection per guest

“Gold”

Mini Cannolis
Chocolate Mousse in a Chocolate Cup with
a Raspberry Coulis
Assorted Miniature Petit Fours
NY-Style Cheesecake
Blondies
Cheesecake Lollipops

Assorted Dessert Bars (Oreo Chocolate,
Lemon Blueberry, Marble Cheesecake,
Chocolate Raspberry)
Miniature Pastries
Assorted Cupcakes
Fresh Baked Pies

Available for \$3.45* per selection per guest

“Platinum”

Chocolate Decadence Cake
Diamond Jubilee Carrot Cake
Tiramisu
Fresh Berries with Fresh Crème

Available for \$5.45 per selection per guest

Specialty Desserts

Chocolate Fountain - with fruit, pretzels, marshmallows and brownies

starting at \$3.95* per guest

Flambé Station - Cherries Jubilee or Bananas Fosters

starting at \$5.75* per guest

Our Signature Dessert - “The Hot Cannoli”

starting at \$5.75* per guest

Specialty Coffee Bar - with Espresso, Cappuccino, and Lattes

starting at \$6.95* per guest

*Plus sales tax and staffing charge, if Robert J. is staffing your event (20% for over 100 guests). Please call for staffing pricing, if serving under 100 guests or for minimums for Saturday and Sunday events. Please consult us if there is a particular dessert that you would like us to prepare. We are not limited to the above selections.



Breakfast Menus

"Silver"

Continental Breakfast

Assorted Muffins and Scones
Fresh Fruit Salad
Assorted Juices, Coffee (reg. & decaf)
(With plates, plasticware, cups)

\$6.25* / guest

"Gold"

Continental Breakfast

Breakfast Sandwich on Flatbread or English Muffin
(with Bacon or Ham and Cheese & Egg)
Sliced Fresh Fruit or Whole Fruit
Trail Mix
Assorted Juices, Coffee (reg. & decaf)
(With plates, plasticware, cups)

\$8.95* / guest

"Platinum"

Breakfast Buffet

Chef's Selection of One Breakfast Pastry
Scrambled Eggs
Bacon and Sausage
Home Fries
Assorted Juices, Coffee (reg. & decaf)
(With plates, plasticware, cups)

\$12.95* / guest
(Complete china service with linens extra)

*Plus sales tax and staffing charge, if Robert J. is staffing your event (20% for over 100 guests). Please call for staffing pricing, if serving under 100 guests or for minimums for Saturday and Sunday events. Please call for custom meal pricing for fewer than 35 guests.



China Packages

Included with all dinners

White or Ivory Dinner Service includes dinner plate, salad plate, bread & butter plate, dessert plate, water goblet, and stainless flatware (dinner fork, salad fork, dessert fork, and knife)

Coffee Station includes Irish Coffee Mugs placed at a separate table

Table Service includes salt & pepper shakers, bread basket

Linen Service includes guest table linens (108" round white, ivory, or black), matching rectangular service table linens, choice of napkin color

Hors D'oeuvre Service includes attractive black, plastic plates for the hors d'oeuvres with white paper beverage napkins

Specialty China Options

Multiple specialty China options are available. They include white and ivory options with trims in silver, gold, and other colors. Styles range from traditional to contemporary. Geometric shaped items are also available. Please call to discuss these additional selections and pricing.

In addition to specialty China, distinctive flatware and glassware options are available. Please call to discuss these unique selections and pricing.

Additional Charges

- Rental & Linen Delivery and Pick-Up Services starting at \$50
- Silver or gold flatware, unless part of a package
- Round table cloths exceeding 108" in length
- Floor length table cloths, round or rectangular
- Table overlays or chair covers
- China for hors d'oeuvres
- Wine and/or champagne glasses for place settings
- Complete glass barware service
- Coffee Carafes
- Additional Skirting
- Set-Up and Tear-Down of tables and chairs, if applicable
- Extra rental equipment may be needed based on venue selection



Outdoor Grilled Events

With plasticware

"Silver"

2 Entrée Selections –

- ¼ lb. Hot Dog
- 1/3 lb. Hamburger
- Veggie Burgers

3 Side Dishes

- Baked Beans
- Pasta Salad
- Tri-Color Tortilla Chips & Roasted Tomato & Chipotle Salsa

Price per guest – \$10.95* includes cookies, freshly baked buns, sliced cheese, tomato, pickles, plates, plasticware & condiment station

"Gold"

2 Entrée Selections -- Choose from

- Marinated, Grilled Chicken Breast
- Grilled Chicken or Beef Kabob
- Bratwurst
- Polish Sausage
- BBQ Pork
- Chicken Breast with Wing

3 Side Dishes -- Choose from

- Smashed Redskin Potato Salad
- Pasta Salad
- Broccoli Salad
- Grilled Corn on the Cob
- Fresh Fruit Salad
- Garden Salad
- Orzo & Fresh Vegetable Salad
- Marinated Fruit Salad of Apples, Pears, and Plums

Price per guest – \$13.75* includes cookies or brownies, freshly baked buns, sliced cheese, tomato, pickles, plates, plasticware & condiment station

Soft Drinks and Bottled Water are \$1.25 each and include ice and plastic cups.

Specialty Grilled Items

Items available to grill including:

- Salmon
- Strip Steak
- Rib-eye Steak
- Filet Mignon
- Pork Chops
- Shrimp Kabob
- Lobster Tails

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Grill Rental - \$75 per grill



References for Robert J. – Events & Catering

- Sheri Stallsmith – Akron Art Museum (330) 376-9186
- Brian Proud – Pro Football Hall of Fame (330) 588-3642
- Jennifer Kramer – Kent State University (330) 672- 1960

Client List includes-

- Pro Football Hall of Fame – National Induction Events including:
 - 2012 – Induction parties for Chris Doleman, Cortez Kennedy, Willie Roaf, Jack Butler, Dermontti Dawson (staffing)
 - 2011 – Induction parties for Deion Sanders, Richard Dent, Marshall Faulk, Chris Hanburger, Les Richter, Shannon Sharpe, Ed Sabol
 - 2010 – Induction parties for Dick LeBeau, John Randle, Rickey Jackson, and Russ Grimm
 - 2009 – Induction parties for Ralph Wilson, Bruce Smith, Randall McDaniel, Rod Woodson, and Derrick Thomas
 - 2008 – Induction parties for Andre Tippett, Emmitt Thomas, Gary Zimmerman, and Fred Dean
 - 2006 - Harry Carson Induction Party, Troy Aikman VIP Party
- Akron Art Museum
- Akron Children’s Hospital
- Myers Industries / Myers Tire Supply
- University of Akron
- Kent State University
- FirstMerit Bank
- Diebold, Inc.
- The Welty Co.
- Leadership Akron
- Archbishop Hoban High School
- Austen BioInnovation Institute (ABIA)
- JWT Action
- Greater Akron Chamber
- Audio-Technica
- J.M. Smucker Company
- The Westfield Co.
- GAR Foundation & John S. and James L. Knight Foundation
- United Way of Summit County
- Canton Chamber of Commerce
- Plus- Weddings, anniversary parties, family reunions, graduation parties
.... To name a few

Robert J. – Events & Catering is a Preferred Caterer for The Pro Football Hall of Fame, Akron Art Museum, Conservancy for Cuyahoga Valley National Park, The Glidden House, Hale Farm & Village, International Soap Box Derby and Richard Howe House