



# DINNER PACKAGES

*Robert J.*  
EVENTS & CATERING

815 E Tallmadge Ave. Akron, Ohio 44310

info@robertjevents.com 330.724.2211

www.robertjevents.com



# Let Us Clear Your Plate

Dinner China, Flatware, Water Goblets  
Guest Table and Service Table Linens

2 Hours of Set Up

5 Hours of Service

30 Minutes of Clean Up

Assistance with Cake Cutting/Dessert Displays

Dietary Restrictive Options

Fresh Garden Salad

Rolls and Butter Packets

Excellent Staff

## Dinner Packages Include



# SALADS & SIDES

## SALADS

One salad selection per dinner package

### Included with Dinner Package:

Fresh Garden Salad

with Grape Tomatoes, Cucumbers and House Made Balsamic Dressing

### Upgrade Your Salad: (\$1.50/guest)

+ Spinach Salad

Strawberries, Feta and Spinach with Homemade White French Dressing

Caesar Salad

Greek Salad

With Sliced Cucumbers, Tomatoes, Red Onion, Olives, and Feta cheese

+Wedge Salad

Served with Crumbled Bleu Cheese, Dried Tomato, Bacon and White French Dressing

## SIDES

One Vegetable and One Starch

+ GF

+ Green Beans

+Herb Roasted Potatoes

+Green Beans Almondine

+ Smash Redskins

California Vegetable Medley

+ Rice Pilaf

Baby Carrots and Snap Peas

+Mashed Butternut Squash

+ Baked Potatoes

+ Zucchini Provencal

+ Vegetable Cous Cous  
Stuffing

+ Roasted Brussel Sprouts

+ Roasted Cauliflower

\*Honey Glazed Carrot Sticks

\*Mushroom Risotto

\$2 upcharge per guest

Sit Down Only

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of a food borne illness

Pricing effective 2024. Subject to Change



# BUFFET DINNER

## SILVER DINNER PACKAGE

Two Entrees: \$39.75    Three Entrees \$43.45

### Herb Crusted Chicken

Boneless breast of chicken, hand breaded  
Served with Bechamel Sauce

### Italian Sausage

### Peppers & Onions

With House Made Marinara

### Roasted Pork Loin

(GF)

### Chicken Marsala

chicken in a Marsala wine sauce

Boneless pork loin seasoned, slow roasted  
& served with blackberry demi glaze

### Top Round of Beef

Slow roasted top round of beef with  
select seasonings, thinly sliced &  
served with Jus Lie

### Chicken Parmesan

chicken breast stuffed with  
fresh mozzarella balls and basil  
topped with a house made marinara sauce

### Chicken Paprikash

butter-seared chicken, onions, and  
paprika

### Mediterranean Cod

(GF)

Broiled cod fish with  
sweet peppers, onions, garlic,  
black olives & tomatoes in a tomato ragu

## GOLD DINNER PACKAGE

Two Entrees: \$47.45    Three Entrees: \$49.95

### Spaghetti Nouvelle

(GF/VEGAN)

Roasted Spaghetti Squash tossed with crush tomatoes, garlic, basil, and salt

### Tuscan Chicken

Lightly breaded chicken breast stuffed with fresh  
mozzarella, air -dried tomato & basil with a blush sauce

### Chicken Chasseur

Chicken stewed with mushrooms in a rich wine  
broth, served with stewed vegetables

### Chicken Florentine

Breaded chicken breast stuffed with cheese &  
spinach, topped with Sauce Supreme

### Beef Short Rib

Boneless short rib braised in an au jus and  
topped with a demi glaze

### Chicken Cordon Bleu

Chicken breast stuffed with Swiss cheese &  
smoked ham, served with Swiss Mornay

### Faroe Island Salmon

Fresh fillet of salmon broiled  
with a dill peppercorn sauce

### Sirloin of Beef

Aged sirloin served homemade demi glaze

Staffing Fee will be applied. All pricing is subject to change.

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# SIT DOWN DINNER

## Silver Dinner Package

\$39.75 Per Person

### Rosemary Garlic Chicken

Tender chicken breast lightly floured & sautéed  
in a white wine cream sauce

### Mediterranean Cod

(GF)

Broiled cod fish with sweet peppers, onions,  
garlic, black olives & tomatoes in a tomato ragù

### Chicken Marsala

chicken in a Marsala wine sauce

### Top Round of Beef

Slow roasted top round of beef  
with select seasonings, thinly sliced  
& served with Jus Lie

### Roasted Pork Loin

(GF)

Boneless pork loin seasoned, slow  
roasted & served with blackberry demi  
glaze

## GOLD DINNER PACKAGE

\$47.45 Per Person

### Tuscan Chicken

Lightly breaded chicken breast stuffed with  
fresh mozzarella, air -dried tomato & basil with  
a blush sauce

### Pork T-Bone

(GF)

With Apple Chutney

### Chicken Cordon Bleu

Chicken breast stuffed with  
Swiss cheese & smoked ham,  
served with Swiss Mornay

### Sirloin of Beef

Aged sirloin served homemade demi glaze

### Chicken Chasseur

Boneless breast of chicken seared  
served with an earthy blush sauce

### Faroe Island Salmon

Fresh fillet of salmon broiled  
with a dill peppercorn sauce

### Beef Short Rib

Boneless short rib braised in an au jus  
topped with a demi glaze

## PLATINUM DINNER PACKAGE

Market Price Per Person

### Duck breast

With a Plum Sauce

### Herb Crusted Lamb Chop

### Swordfish

With a Caponata Sauce

### Filet Mignon

(GF)

Center cut filet grilled to perfection  
with a Cabernet reduction

### Roasted Sea Bass

Fresh, firm white fish broiled &  
served with chunks of fresh lobster  
in a saffron sauce

### New York Strip Steak

Black Angus strip loin grilled & served  
with sautéed mushrooms & onions

Dual Plate Pricing Available Upon Request. Staffing Fee will be applied. All pricing is subject to change.

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# BBQ DINNER

**\$22.52 PER PERSON**



**BUFFET  
ONLY**



**STAFFING FEE  
WILL APPLY**



**2 Meats, 2 Sides, 3 BBQ Sauces, Fresh Garden Salad, Cornbread & Buns  
Disposable Plates, Cutlery, and Napkins**

## **MEATS:**

**Sausage Pepper & Onions**

**Veggie Burger**

**Pulled Pork**

**Breaded Chicken**

**Beef Brisket**

**Marinated Chicken Breast**

## **HOUSE MADE SIDES:**

**Potato Salad**

**Green Beans**

**Coleslaw**

**Baked Beans**

**Broccoli Salad**

**Corn**

**Pasta Salad**

**Smashed Potatoes**

**Orzo & Vegetable Salad**

**Mac & Cheese**

**BBQ Sauces: Alabama White, Nashville Hot, Regular, Golden BBQ, Smoked BBQ**



## **ADD ONS \$:**

**Pig Roasts**

**Additional Sides**

**Specialty Buns**

**Premium Meats**

**Grilling On Site**

**Beverages**

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# GRADUATION CELEBRATIONS



**50 Guest Minimum**  
**Upscale Disposable Plates, Cutlery, Wire Chaferes,  
Sterno, Disposable Pans**



## **BACKYARD BBQ**

**\$20 per guest**

BBQ Pulled Pork, BBQ Chicken Breast, Buns, 3 BBQ sauces

With One Extra:  
Vegetable Tray, BBQ Baked Beans, or Mango BBQ Sausage, Homemade Potato

## **FAJITA FIESTA**

**\$19 per guest**

Grilled Chicken and Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers and Onions, Jalapenos, Salsa, Guacamole and Tri-Colored Corn Chips and Fruit Salad

## **BALL PARK PICNIC**

**\$18 per guest**

1/3 lb. Burger, Bratwursts, Buns, Homemade Pasta Salad, Condiments with Vegetable Tray & Ranch

## **BLOCK PARTY BASH**

**\$17 per guest**

Cold Sandwich Platter, Homemade Pasta Salad, Condiments with Vegetable Tray & Ranch

## **TACO BAR**

**\$16 per guest**

Seasoned Ground Beef, Grilled Chicken, Shredded Lettuce, Shredded Cheese, Tomatoes, Sour Cream, Hard & Soft Taco Shells, Tri Colored Chips and Salsa

## **SAVE YOURSELF THE STRESS AT THE STOVE**

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# DIETARY RESTRICTIVE OPTIONS

one option for all special request guests

## Dahl

(VEGETARIAN/GF)

Lentils with warming spices and often coconut milk, tomatoes and broth

## Eggplant Parmesan

(VEGETARIAN)

Cheese-filled pasta with fresh basil and tomato marinara

## Stuffed Tomato

(GF/VEGETARIAN)

Tomato stuffed with fresh mozzarella balls and basil

## Falafel Bibi

(GF/VEGAN)

Fried chickpeas with lemon herb and tahini

## Acorn Squash

(GF/VEGAN)

Tart Cherry & Baby Spinach  
Quinoa Pilaf served in half of a  
roasted and seasoned Acorn  
Squash

## Ratatouille

(GF/VEGAN)

Layered eggplant, tomatoes,  
zucchini, and squash with a house  
made marinara sauce

## Tortellini

(VEGETARIAN)

Sliced eggplant breaded, topped  
with marinara sauce &  
provolone cheeses

## Penne Pasta

(VEGETARIAN)

with blush or marinara sauce

## Ravioli

(VEGETARIAN)

Choose Between:

Cheese

Tomato/Mozzarella/Basil

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