



DINNER PACKAGES

Robert J.
EVENTS & CATERING

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LET US CLEAR YOUR PLATE

ALL DINNER PACKAGES INCLUDE:

White or Ivory China, Silver Flatware and Water goblets.

Assistance with any additional desserts

White, Ivory, or Black lap length linens for your guest tables, floor length linens service tables and an extensive variety of napkin colors. *Floor length guest table lengths available - call for pricing.*

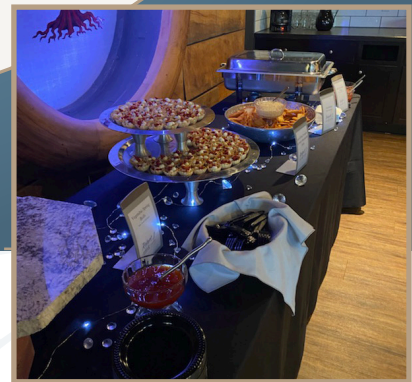
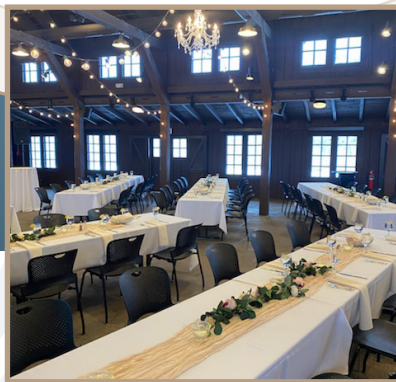
Five-hour Event Time

Well trained Service Staff

Complimentary Cake Cutting

Procurement of All other rental needs

Vegan, Vegetarian, Gluten Free and all other dietary restrictive options are available with advanced notice



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

*Prices effective May 2022 and are subject to change.

SALAD & SIDE SELECTIONS

SALAD SELECTIONS

Tossed Garden Salad

With Sweet Grape Tomatoes, Cucumbers
with Balsamic Dressing

Quinoa Salad

Quinoa, cucumber, cherry tomato

Caesar Salad

With Caesar Dressing

Antipasto Salad

Spinach Salad

Strawberries, Feta and Spinach
with Homemade White French Dressing

Wedge Salad

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

Greek Salad

Watermelon Caprese

One salad selection per dinner package

SIDE SELECTIONS

Green Beans

Green Beans Almandine

California Vegetable Medley

Baby Carrots & Snap Peas

Zucchini Provencal

Jumbo Peeled Asparagus

**\$2 per person*

Green Bean Casserole Bundle

Roasted Brussel Sprouts Finished with Bacon

Honey Glazed Carrot Sticks

Herb Roasted Potatoes

Smashed Redskin Potatoes

Rice Pilaf

Whole Roasted Red & White Potatoes

Scalloped Potatoes

Mashed Butternut Squash

Candied Yams

Baked Potato

Mushroom Risotto

Mashed Cauliflower

Traditional Stuffing

One vegetable and one starch per dinner package. Additional sides available upon request, call for pricing

BUFFET DINNER

SILVER MAIN COURSES

Herb Crusted Chicken Breast

Boneless breast of chicken, hand breaded with five herbs and Panko breadcrumbs
Served with Bechmel Sauce

Chicken Cordon Bleu

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

Rosemary Garlic Chicken

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

Top Round of Beef

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

Sausage & Peppers

Italian sausage & peppers in marinara sauce

Roasted Pork Loin

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

Mediterranean Cod

Broiled cod fish with sweet peppers, onions, garlic, black olives & tomatoes in a white wine & garlic sauce

With Two Entrees \$38.75

With Three Entrees \$41.45

GOLD MAIN COURSES

Tuscan Chicken

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

Chicken Florentine

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

Short Ribs

Boneless short ribs braised in a dark Guinness beer reduction

Boneless Pork Chop

Boneless pork chop grilled & finished with sun-dried cherries & Cabernet sauce

Faroe Island Salmon

Fresh fillet of salmon broiled with a dill peppercorn or sweet Dijon cream sauce

Orange Roughy

Fresh fillet seasoned with fresh herbs, sweet cream butter & Chardonnay

Sirloin of Beef Filet

Aged sirloin served homemade demi glaze

With Two Entrees \$45.45

With Three Entrees \$47.95

SIT DOWN DINNER

SILVER MAIN COURSES

Chardonnay Chicken

Lightly floured chicken with Chardonnay cream sauce

Rosemary Garlic Chicken

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

Chicken Cordon Bleu

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

Top Round Au Jus or Champignon

Roasted top round of beef sliced & topped with mushroom demi glaze

Chicken with Apple Chutney

Boneless breast of chicken with an apple chutney sauce

\$38.75 per person

Pork T-Bone

T-bone pork chop grilled & finished with Madeira wine and Shitake mushrooms

Mediterranean Baked Cod

Baked cod loin with tarragon lemon pepper sauce

GOLD MAIN COURSES

Tuscan Chicken

Chicken breast stuffed with fresh mozzarella, basil & sun-dried tomatoes

Chicken Francaise

Batter dipped chicken breast with lemon butter sauce

Sirloin of Beef Filet

Hand-cut beef sirloin served with a tomato balsamic demi glaze or roasted garlic & Burgundy wine sauce

Beef Short Ribs

Boneless short ribs braised in a dark Guinness beer reduction

\$45.45 per person

Faroe Island Salmon

Fresh fillet of salmon accompanied by dill peppercorn or French Dijon cream sauce. Honey soy glaze with almonds.

Shrimp Scampi

Shrimp Scampi served in a white wine and garlic butter sauce

PLATINUM MAIN COURSES

Filet Mignon

Center cut filet grilled to perfection with a Cabernet reduction

New York Strip Steak

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

Roasted Sea Bass

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

Maryland Crab Cakes

Maryland crab cakes prepared with Old Bay seasoning, sautéed & topped with Remoulade sauce

Jumbo Sea Scallops

Jumbo sea scallops pan-seared in garlic butter & served in a puff pastry pouch

Market Price

CREATE A DUAL PLATE

By adding 15% of a signal entrée price for a second entree

For Example: Two silver level selections at \$44.60 pp or Two gold level selections \$52.30 pp

Plus sales tax and 30% staffing charge for over 100 guests.
Please call for staffing under 100, custom meal pricing for fewer than 35 guests or minimums.

CUSTOM SELECTIONS

WE CATER TO ALL DIETARY RESTRICTIONS

Custom accommodations may be made
Gluten-free options are also available upon request

VEGETARIAN SELCTIONS

Ravioli Fromage

Cheese stuffed ravioli served
with a basil marinara sauce

Eggplant Parmesan

Sliced eggplant seasoned and breaded, then
sautéed and topped with marinara sauce and
parmesan & provolone cheeses

Penne Pasta

Penne noodles with blush
or marinara sauce

Tortellini

Cheese-filled pasta with fresh basil
and tomato marinara

VEGAN SELCTIONS

Vegetable Napoleon

Roasted Portobello mushrooms, eggplant,
Beefsteak tomatoes, and roasted red peppers
layered with herbs and spices

Spaghetti Nouvelle

Roasted spaghetti squash tossed with crushed
tomatoes, garlic, basil, and kosher salt

Roasted Vegetable Kabobs

Brussels sprouts, peppers, onions, and
mushrooms served over Cous Cous

Acorn Squash

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

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