



Breaks and Refreshments

Deluxe Morning Break

Assorted Orange, Cranberry and Apple Juices with Danish, Muffins, Granola Bars and fresh fruit served with Coffee, Tea and water.

\$7.50 per person

Power Bar Break

Assorted Granola Bars, Peanut Butter Bars, Kashi Bars and Planters Snack Packs served with Pepsi Soda products, Coffee, Tea and water.

\$7.50 per person

Hot Cookie Break

Freshly Baked Nestle Tollhouse Peanut Butter, Chocolate Chip and White Chocolate Macadamia cookies served with Pepsi Soda products, Coffee, Tea and water.

Beverage Service Break

Assorted Pepsi soda products, Bottled Water, Coffee & Tea.

\$5.95 per person

Snack Attack Break

Peanuts, Assorted Chips, Pretzels, Assorted Candy Bars, and Fresh Fruit served with Pepsi Soda products, Coffee, Tea and water.

\$7.95 per person

Ala Carte Additional items available with any break

Red Bull Energy Drinks	\$2.50 per person
Assorted Yogurts	\$2.50 per person
Assorted Ice Cream Bars	\$3.00 per person



Breakfast Selections

Classic Continental Breakfast

Assorted Chilled Juices served with Breakfast Pastries, Muffins, fresh Bagels with Cream Cheese, Assorted Yogurts and Coffee, Decaf, and Herbal Teas.

\$8.95 per person

Healthy Start

Sliced Fresh Seasonal Fruits, Assorted Fresh Muffins, Granola cereal with toppings and 2% milk, Breakfast Bars, Assorted Yogurts, and Juices, Coffee, Decaf, and Herbal Teas.

\$9.25 per person

The Heartland

Fluffy Scrambled eggs, Hash Browns, choice of Bacon or Sausage and a Freshly Baked Muffin served with Assorted Juices, Coffee, Decaf, and Herbal Teas.

\$10.50 per person

Steak & Eggs

A 6 oz. New York Angus Strip Steak served with Fluffy Scrambled Eggs, Hash Browns, Toast and Assorted Juices, Coffee, Decaf, and Herbal Teas.

\$12.95 per person

Breakfast Buffets (Minimum 30 people)

Fresh Start Buffett

Fresh Seasonal Fruit, Chilled Juices, Assorted Cereals, Scrambled Eggs, Malted Waffles with Fruit Toppings, Butter & Maple Syrup, Smokehouse Sausage and Fresh Country Baked Ham Slices, Breakfast Potatoes, Assorted Pastries, Whipped Butter & Preserves and Coffee Service

\$14.95 per person

Executive Buffett

Fluffy Scrambled Eggs, Smokehouse Sausage, Bacon and Country Baked Ham Slices, Biscuits & Sausage Gravy, French Toast Sticks & Maple Syrup, Fresh Seasonal Fruit, Assorted Muffins and Pastries with Whipped Butter & Preserves, Assorted Chilled Juices and Coffee Service.

\$15.95 per person



Lunch Selections

Freshly Baked Grinder Sandwiches served open faced with Lettuce & Tomato with Brew City Seasoned Fries or Potato Chips on freshly baked bread with a Dill Pickle Wedge. A long time favorite with groups! Select from the following:

Smoked Ham & Mozzarella Cheese

Pulled Pork with BBQ Sauce & Cheese

Italian with Ham, Salami, Pepperoni & Cheese

Stromboli Grinder with Sausage, Pepperoni, Green Peppers, Onions & Cheese

Smoked Turkey & Swiss Cheese

\$11.95 per person

Beer Battered Lake Erie Perch Basket

A regional favorite, Served lightly battered with Brew City Seasoned Fries, a lemon wedge and Tartar Sauce.

\$14.95 per person

Open Faced Smoked Prime Rib Sandwich

Slow Smoked Angus Prime Rib served open face smothered in Au-Jus on freshly baked Ciabatta Roll and garnished with an onion ring. Served with your choice of Garlic Mashed Potatoes or Brew Seasoned City Fries

\$15.95 per person

California Club Croissant

Sliced Smoked Turkey, Crispy Bacon, Swiss Cheese, Lettuce, Tomato and a side of Catalina Dressing. Served with your choice of Potato Salad, Brew City Seasoned Fries or a side of Seasonal Fresh Fruit.

\$13.95 per person

Chicken or Steak Caesar Salad

Your choice of a 6 ounce Grilled Breast of Chicken or New York Strip on Romain Lettuce tossed in Caesar Dressing with Parmesan Cheese, Toasted Croutons and Parmesan Garlic Bread.

\$13.95 per person



Spaghetti with Meat Sauce

Homemade Italian Meat Sauce served over a bed of al dente pasta with Parmesan Cheese and Garlic Bread.

\$11.95 per person

New York Strip Steak

A 10 ounce USDA Angus New York Strip Steak served with Roasted Red Potatoes, and Seasonal Mixed Vegetables, Rolls & Butter

\$17.95 per person

Slow Smoked BBQ Chicken

A Half Chicken slow smoked then basted and grilled over open fire served with Mustard Potato Salad, Baked Beans, Corn on the Cob and a side of Sweet Baby Rays BBQ Sauce for dipping.

\$14.95 per person

Roast Beef Croissant

Shaved Roast Beef piled high on a freshly baked Croissant and topped with Colby Cheese with Lettuce and Tomato, Potato Chips, and a side of Horseradish infused Mayonnaise and a Dill Pickle Wedge.

\$12.95 per person

The Steakhouse Burger

A 6 ounce Angus Steakburger grilled to medium, topped with American Cheese, and served on a freshly baked bun with Lettuce, Tomato, sliced Pickles and Red Onion with Brew City Seasoned Fries.

\$10.95 per person

Grilled Marinated Chicken Sandwich

A 6 ounce Marinated Breast of Chicken marinated and grilled over open flame and topped with Mozzarella & Muenster Cheeses and served on a freshly baked bun with Lettuce, Tomato, sliced Pickles, and Red Onion with Brew City Seasoned Fries.

\$11.95 per person



BBQ Brisket Sandwich

Slow Smoked Texas Pit BBQ Brisket served on a freshly baked bun with Sweet Baby Rays BBQ Sauce and Brew City Seasoned Fries.

\$11.95 per person

Yuengling Beer Battered Haddock

Yuengling Beer Battered Wild Caught Haddock Basket served with tartar sauce and Brew City Seasoned Fries.

\$14.95 per person

Old Fashioned Pot Roast Dinner

Slow cooked pot roast served with Garlic mashed potatoes and green beans.

\$13.95 per person



Lunch Buffets

All Lunch Buffets are a minimum of 30 people and all you care to eat, and served with Coffee, Tea, & Pepsi Soda Products

The Deli Buffet

Assorted Sliced Fresh Deli Meats

American, Swiss and Colby Cheeses

Assorted Sliced Breads

Potato Salad, Macaroni Salad and Chips

Lettuce, Tomato, Red Onion and Pickle Slices

\$14.95 per person

The Big BBQ Picnic Buffet

Grilled Bratwurst, Hot Dogs, Chicken Breast and 6 ounce Cheeseburgers

Freshly Baked Buns & Breads

Potato & Macaroni Salad

Ranch Style Beans

Lettuce, Tomato, Red Onion and Pickle Slices

\$15.95 per person

Executives Choice Buffet

Choice of Two Entrees:

Lake Erie Perch, Smoked BBQ Chicken, Grilled Italian Sausage, Sliced Pork Loin, BBQ Pulled Pork, Beer Battered Cod, Roasted Turkey, Penne Pasta with Meat Sauce & Parmesan Romano Cheeses

Choice of Three Accompaniments:

Roasted Red Potatoes, Seasonal Vegetable Medley, Garlic Mashed Potatoes, Rice Pilaf, Caesar Salad, Brew City Seasoned Fries, Macaroni & Potato Salad, Pasta Salad, Corn on the Cob, Sugar Snap Pea Blend, New Potatoes with Parsley Butter, Baked Potato Salad, Cole Slaw

\$20.95 per person



Lunch Buffets

All Lunch Buffets are a minimum of 30 people and all you care to eat, and served with Coffee, Tea, & Pepsi Soda Products

Italian Buffet

Antipasto Salad, Caesar Salad, Pasta Salad, Chicken Parmesan, Italian Sausage, Penne Pasta with Italian Meat Sauce, Seasonal Vegetable Medley, Garlic Bread

\$18.95 per person

Mexican Fiesta Buffet

Taco Bar with Hard & Soft Shells, Spicy Ground Beef, Marinated Grilled Chicken, Grilled Peppers & Onions, Refried Beans, Chips & Salsa, Lettuce, Tomatoes, Cheddar Cheese, Sour Cream and Guacamole.

\$16.95 per person

Buffet Ala Carte Options may be added to any Buffett

Add a Soup Station	\$2.95 per person
Add Cookies & Brownies	\$3.25 per person
Add Cheesecake Assortment	\$3.95 per person
Add Assorted ice Cream Novelties	\$3.95 per person



Dinner Selections

All Dinner Selections include your choice of Salad, A selection of Starch and Vegetable, Dessert, Rolls & Butter, Coffee, Tea and Iced Tea.

Beef / Veal/ Pork

12 Oz Slow Smoked Angus Prime Rib of Beef Au Jus served with Horseradish Sauce

\$26.95

14 Oz USDA Angus New York Strip Steak finished with a Brandy Peppercorn Sauce

\$29.95

16 Oz USDA Angus Porterhouse Steak with Garlic Maison Butter

\$32.95

Duo of Grilled Center Cut Pork Chops

\$26.95

12 Oz Grilled Veal Chop with Herb Parmesan Butter

\$28.95

Roasted Pork Loin with Sweet Baby Ray's Sauce

\$22.95

Poultry

Chicken Parmesan lightly breaded and topped with Marinara, Parmesan & Mozzarella Cheeses

\$20.95

Slow Smoked BBQ Chicken

A Half Chicken slow smoked then basted and grilled over open fire served a side of Sweet Baby Rays BBQ Sauce for dipping.

\$19.95

8 Oz Grilled Marinated Breast of Chicken topped with fresh Button Mushrooms, Green Peppers, Onions and Melted Mozzarella & Munster Cheese

\$19.95



Dinner Selections

All Dinner Selections include your choice of Salad, A selection of Starch and Vegetable, Dessert, Rolls & Butter, Coffee, Tea and Iced Tea.

Seafood

Grilled Filet of Dorado (Mahi-Mahi) topped with a Creamy Garlic Sauce

\$23.95

Tilapia baked with a Parmesan Butter Crumb Topping

\$19.95

Lake Erie Fried Perch. A One Pound serving of Lake Erie's Finest lightly breaded and served with Tartar Sauce and Roasted Red Potatoes or Seasoned Brew City Fries.

\$24.95

Pasta

Lasagna with Meat Sauce and Melted Mozzarella & Parmesan Cheeses

\$16.95

Baked Ziti with Italian Meatballs and Smothered in Mozzarella & Munster Cheese

\$16.95

Jumbo Gulf Shrimp Cooked in Garlic Butter and served over rich & creamy Fettuccini Alfredo with Button Mushrooms and topped with parmesan Cheese and Parsley

\$22.95

Duets

6 Oz Filet Mignon & ½ Lb Lake Erie's Finest Perch \$31.95

8 Oz USDA Angus Strip Steak & ½ Dozen Jumbo Gulf Garlic Shrimp \$32.95

¼ Smoked BBQ Chicken & ½ LB of Slow Smoked Texas Pit Brisket \$28.95



Dinner Buffet

All Dinner Buffets are a minimum of 40 people and all you care to eat, and served with Rolls & Butter, Coffee, Tea, & Pepsi Soda Products

Chilled Garden Salad or Caesar Salad with an assortment of Condiments and Dressings

Choice of Entrees

Bourbon Glazed London Broil, Chicken Parmesan, Smoked Turkey Breast, Meat Lasagna, Beer Battered Cod, Roasted Pork Loin, Slow Smoked BBQ Brisket, Marinated Grilled Chicken Breast, Slow Smoked BBQ Chicken, Country Fried Steaks with Gravy, Baked Tilapia Parmesan, Spaghetti With Meat Sauce, Grilled Italian Sausage

Choice of Three Accompaniments

Garden Rice Pilaf, Au Gratin Potatoes, Pasta Marinara, Whipped Potatoes, Garlic Mashed Potatoes, Sugar Snap Peas, Hunter Style Buttered Corn, New Potatoes with Parsley Butter, Baked Beans, Twice Baked Potato Salad, Oven Roasted Redskin Potatoes, Brew City Seasoned Fries, Seasonal Vegetable Medley, Pasta Primavera

Two Entrée Selection \$28.95

Three Entrée Selection \$32.95

Chef's Carving Table

(Additional Price per Person)

Prime Rib of Beef au Jus \$6.50

Smoked Turkey Breast \$4.95

Whole Tenderloin of Beef \$7.95

Honey Glazed Spiral Cut Ham \$4.95

Slow Smoked Pork Loin \$5.95

Put-in-Bay
RESORT & CONFERENCE CENTER

A Host Bar is a bar sponsored and paid for by the host on a per drink basis. Charges are determined by the quantity of liquor consumed and include all mixes, ice and appropriate garnishes. All prices are subject to a Service charge of 20% and sales tax.

A Cash Bar allows each guest to purchase drinks on an individual basis. Drink prices include Service Charge and sales tax.

Beverage Selections

Host Bar-Per Drink	Cash Bar-Per Drink
House Brands.....\$4.25	House Brands.....\$4.50
Call Brands.....\$4.50	Call Brands.....\$4.75
Premium Brands.....\$5.25	Premium Brands.....\$5.50
Domestic Beer & Wine....\$3.75	Domestic Beer & Wine.....\$4.00
Import Beer.....\$4.25	Import Beer.....\$4.50
Soda & Bottled Water.....\$2.25	Soda & Bottled Water.....\$2.25

Open Bar Package Charged by the Hour Per Person

House Brands	Call Brands
One Hour.....\$10.95	One Hour.....\$11.95
Second Hour add.....\$6.95	Second Hour add.....\$7.95
Additional Hourly rate.....\$5.95	Additional Hourly rate.....\$6.95

Premium Brands

One Hour.....\$12.95
Second Hour add.....\$8.95
Additional Hourly rate.....\$7.95



Hors D'oeuvres

A well rounded combination of Hors D'oeuvres should service eight pieces per person for the first hour and six pieces for each hour thereafter. Our catering staff would be pleased to custom design a menu to meet your specific needs.

All Hors D'oeuvres have a 50 piece Minimum

Cold Hors D'oeuvres (Per 50 Pieces)

Fancy Deviled Eggs	\$80.00
Assorted Finger Sandwiches	\$80.00
Jumbo Shrimp Cocktail	\$125.00
Fresh Fruit Kabobs	\$85.00
Vegetable Tray	\$60.00
Assorted Meat & Cheese Tray	\$90.00

Hot Hors D'oeuvres (Per 50 Pieces)

Italian Sausage with Mixed Peppers	\$70.00
Petite Quiche	\$80.00
Mini Rubeen's	\$80.00
Swedish Meatballs	\$70.00
Crabmeat Stuffed Mushroom Caps	\$90.00
Cocktail Franks in Puff Pastry	\$70.00
Baby Back Ribs	\$80.00
Pot Stickers	\$80.00
Buffalo or Wing Ding Chicken Wings	\$80.00
Chicken Fingers with Honey Mustard	\$90.00
Fried Mozzarella with Marinara Sauce	\$70.00
Beer Battered Mushrooms	\$50.00
Jumbo Fan Tailed Fried Shrimp	\$100.00

Put-in-Bay
RESORT & CONFERENCE CENTER

Hot Hors D'oeuvres (Per 50 Pieces)

Jumbo Shrimp Stuffed Pot Stickers	\$125.00
Spring Rolls (shrimp or Vegetable)	\$90.00
Mini Burger Sliders with cream cheese and Truffel Oil	\$80.00
Sirloin Tips Wrapped in Bacon and Gorgonzola Cheese	\$90.00



Meeting & Banquet Policies

Guarantee Policy

GUARANTEE POLICY: Final meal guarantee (the guaranteed number attending the function) must be received by the Catering office by 12:00 noon, 3 Business days in advance of the function and are not subject to change. In the event the guarantee is not received within 3 Business days, the last number of guests reported will constitute the guaranteed number. The exact number given will be considered as the guarantee you will be charged for, unless the number guaranteed is exceeded by the number served. Put-in-Bay Resort will provide seating and have food available for 5 percent over the guaranteed number. Should the number served fall below the guarantee, we will charge for the full guaranteed amount.

CANCELLATION AND DEPOSIT POLICY: On all functions, an advanced deposit is required. The advance deposit is not refundable for any cancellation received.

FOOD: All food and beverage items must be supplied and prepared by the Put-in-Bay Resort. Due to licensing restrictions, leftover food must not be removed from the premises. A 20% service charge is added to food and beverage sales and is subject to appropriate state and local sales taxes.

BEVERAGE: Put-in-Bay Resort as a liquor licensee of the State of Ohio, is responsible for the administration, sale and service of alcoholic beverages, in accordance with the prevailing liquor statutes. It is a policy and state law that the Put-in-Bay Resort supplies all liquor, beer and wine. It is further our policy to require identification of all guests attending a function serving alcoholic beverages. All prices are subject to the applicable taxes and a 20% service charge. A bartender fee of \$75.00 per bartender will be charged on all bars. All hosted bars are subject to applicable sales tax and a 20% service charge.

GENERAL LIABILITY: The Put-in-Bay Resort will not assume responsibility for the damage or loss of articles, equipment or merchandise left in the hotel prior to or following your meeting or banquet. Special arrangements for security can be made with advance notice.

BANQUET ROOM ASSIGNMENTS: Our hotel staff will work with your organization in assigning your room to maximize hotel space according to the anticipated number of guests. For the satisfaction of all of our guests, please be aware of your scheduled adjourn time. All supplies must be removed at the conclusion of your event unless prior arrangements have been made.