

Put-in-Bay

RESORT & CONFERENCE CENTER

All food and beverage will be provided at the times specified by the group on the BEO forms. Final meal guarantee (the guaranteed number attending the function) must be received by the Catering office by 12:00 noon, 3 Business days prior to your arrival date 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. Should the number served fall below the guarantee, we will charge for the full guaranteed amount. **All food and beverage items must be supplied and prepared by the Put-in-Bay Resort due to licensing restrictions. Outside food and beverages are not permitted in the conference rooms. This includes snacks, candies, chips, etc.** Coolers are also strictly prohibited in the conference rooms. 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. Please keep in mind any dietary restrictions for your attendees. If a meal substitution is made once within the 3 business days prior to event, both the planned and substituted meal will be charged to your account.

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. All hosted bars are subject to applicable sales tax and a 20% service charge.

Due to fluctuating food and beverage prices, menu prices may change without notice unless your arrangements are confirmed by banquet event order.

Breaks

All breaks are based on 1 hour of service unless noted otherwise. Breaks can be extended for an additional fee. Breaks must be purchased for the entire group.

Deluxe Morning Break

\$14.95 per person +gratuity

Assorted Pastries & Muffins, Assorted Granola & Breakfast Bars, and Fresh Fruit served with Chilled Juices, Coffee, and Water.

Power Bar Break

\$9.95 per person +gratuity

Assorted Granola Bars, Peanut Butter Bars, Kashi Bars and Planters Snack Packs served with Pepsi Soda Products, Brisk Iced Tea, Coffee, and Water.

Healthy Start

\$14.95 per person +gratuity

Sliced Fresh Seasonal Fruits, Assorted Fresh Muffins, Assorted Granola & Breakfast Bars, Hard Boiled Eggs and Assorted Yogurts served with Chilled Juices, Coffee, and Water.

Adrenaline Rush

\$13.95 per person +gratuity

Planter's Peanut Snack Packs, Trail Mix, Assorted Individual Snacks (examples: Cheez Its, Graham Crackers, Chips Ahoy, Fudge Striped Cookies, etc), Assorted Granola and Kashi Bars served with Assorted Energy Drinks, Pepsi Soda Products, Brisk Iced Tea, Coffee, and Water.

After School Snack

\$12.95 per person +gratuity

Smucker's Uncrustables, Fruit Snacks, Rice Krispy Treats, Assorted Granola Bars, Assorted Chips, Pretzels, Pepsi Soda Products, Brisk Iced Tea, Coffee, and Water.

Cookie Break

\$10.95 per person +gratuity

Freshly Baked Nestle Tollhouse Oatmeal Raisin, Chocolate Chip and White Chocolate Macadamia cookies served with Pepsi Soda Products, Brisk Iced Tea, Coffee, and Water.

Snack Attack Break

\$10.95 per person +gratuity

Planter's Peanut Snack Packs, Assorted Chips, Pretzels, Assorted Candy Bars, and Fresh Fruit served with Pepsi Soda Products, Brisk Iced Tea, Coffee, and Water.

Afternoon Delight Break

\$10.95 per person +gratuity

Fruit Snacks, Rice Krispy Treats, Gardetto's, Peanuts, Assorted Individual Snacks (examples: Cheez Its, Graham Crackers, Chips Ahoy, Fudge Striped Cookies, etc) served with Pepsi Soda Products, Brisk Iced Tea, Coffee, and Water.

Beverage Service

Breaks must be purchased for the entire group.

Beverage Service Break (1 Hour Service)

\$7.95 per person +gratuity

Assorted Pepsi Soda Products, Bottled Water, Coffee & Brisk Iced Tea.

Beverage Service Break (All Day Service)

\$13.95 per person +gratuity

Assorted Pepsi Soda Products, Bottled Water, Coffee & Brisk Iced Tea.

Ala Carte Options may be added to any break or meal

Red Bull Energy Drinks *\$4.00 per person +gratuity*

Assorted Gatorade *\$2.00 per person +gratuity*

Naked Fruit Smoothies *\$6.00 each +gratuity*

Breakfast Selections (Plated)

The Heartland

\$16.95 per person +gratuity

Fluffy Scrambled Eggs, Breakfast Potatoes, choice of Bacon or Sausage and a Freshly Baked Muffin served with Chilled Juices, Coffee, and Water.

Steak & Eggs

\$19.95 per person +gratuity

A 6 oz. New York Angus Strip Steak served with Fluffy Scrambled Eggs, Breakfast Potatoes, and Toast served with Assorted Chilled Juices, Coffee, and Water.

Breakfast Buffets

All Breakfast Buffets are a 30-person minimum or an additional fee may apply. Buffets include chilled fruit juices and coffee.

Fresh Start Buffet

\$17.95 per person +gratuity

Fresh Seasonal Fruit, Scrambled Eggs, French Toast Sticks & Maple Syrup, Smokehouse Sausage and Fresh Country Baked Ham Slices, Breakfast Potatoes, and Assorted Pastries, served with Chilled Juices, Coffee, and Water.

Grand Breakfast Buffet

\$18.95 per person +gratuity

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

Executive Choice Buffet

\$18.95 per person +gratuity

Served with Chilled Juices, Coffee, and Water.

Choose 5 of the items below

Fluffy Scrambled Eggs, Smokehouse Sausage, Bacon, Country Baked Ham Slices, Biscuits & Gravy, French Toast Sticks & Maple Syrup, Breakfast Potatoes

Choose 2 of the side items below:

Assorted Granola Bars, Seasonal Fresh Fruit, Assorted Pastries, Assorted Yogurts

***Add a delicious Naked Fruit Juice Smoothie to any breakfast for
\$6.00 each +gratuity***

Lunch Selections (Plated)

Freshly Baked Grinder Sandwiches

\$14.95 per person +gratuity

Served open faced with Lettuce & Tomato on freshly baked bread served with chips & a Dill Pickle Wedge. *A long time favorite with groups!* Select from the following:

Smoked Ham & Mozzarella Cheese

Italian with Ham, Salami, Pepperoni & Cheese

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

Smoked Turkey & Swiss Cheese

California Club Croissant

\$14.95 per person +gratuity

Sliced Smoked Turkey, Crispy Bacon, Swiss Cheese, Lettuce, Tomato and a side of Catalina Dressing. Served with choice of Fries or Chips. *This is a great boxed option for to go meals!*

Chicken or Steak Caesar Salad

\$15.95 per person +gratuity

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

Chef Salad

\$15.95 per person +gratuity

Smoked Turkey, Honey Ham, Bacon, Tomato, Egg, and our House Blend of Shredded Cheeses served on a bed of Romaine Lettuce. Your choice of dressing: Ranch, French, Italian, Caesar

Roast Beef Croissant

\$14.95 per person +gratuity

Shaved Roast Beef piled high on a freshly baked Croissant and topped with Colby Cheese, Lettuce and Tomato. Served with a side of Mayonnaise, chips, and a Dill Pickle Wedge. *This is a great boxed option for to go meals!*

The Steakhouse Burger

\$15.95 per person +gratuity

A 6 ounce grilled Angus Steak Burger topped with American Cheese on a Freshly Baked Bun with Lettuce, Tomato, Sliced Pickles & Red Onion served with a side of Brew City Seasoned Fries.

Grilled Marinated Chicken Sandwich

\$15.95 per person +gratuity

A 6 ounce Chicken Breast marinated and grilled over open flame, topped with Mozzarella & Muenster Cheeses and served on a Freshly Baked Bun with Lettuce, Tomato, Sliced Pickles, & Red Onion with a side of Brew City Seasoned Fries.

Meal options listed above with choice of side are limited to 1 choice for the group.

Beer Battered Lake Erie Perch Basket

\$19.95 per person +gratuity

Served lightly battered with Brew City Seasoned Fries, a lemon wedge & Tartar Sauce.

Yuengling Beer Battered Cod

\$16.95 per person +gratuity

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

Spaghetti with Meat Sauce

\$15.95 per person +gratuity

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

Open Faced Smoked Prime Rib Sandwich (30 person minimum)

\$17.95 per person +gratuity

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 choice of Garlic Mashed Potatoes or Brew Seasoned City Fries

New York Strip Steak (30 person minimum)

\$26.95 per person +gratuity

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

Slow Smoked BBQ Chicken (30 person minimum)

\$19.95 per person +gratuity

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.

Old Fashioned Pot Roast Dinner (30 person minimum)

\$17.95 per person +gratuity

Slow cooked Pot Roast served with Garlic mashed potatoes and green beans.

Meal options listed above with choice of side are limited to 1 choice for the group.

Lunch Buffets

Available until 3pm

All Lunch Buffets are a 30-person minimum or an additional fee may apply.

Served with fountain Pepsi products.

Add a salad bar to any lunch buffet for an additional \$5/person.

The Deli Buffet

\$16.95 per person +gratuity

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.

The Big BBQ Picnic Buffet

\$18.95 per person +gratuity

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

Freshly Baked Buns & Breads

Potato & Macaroni Salad

Baked Beans

Lettuce, Tomato, Red Onion and Pickle Slices.

(available after 3pm for \$20.95/person +gratuity)

Mexican Fiesta Buffet

\$18.95 per person +gratuity

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.

(available after 3pm for \$20.95/person +gratuity)

Executive Choice Buffet

\$22.95 per person +gratuity

Choice of Two Entrees:

Smoked BBQ Chicken, Grilled Italian Sausage, Sliced Pork Loin, BBQ Pulled Pork, Smoked Brisket, 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.

Executive Dinner Buffet

Executive Dinner Buffet is a minimum of 40 people or additional fee may apply, and served with Rolls & Butter, Choice of Salad, and Pepsi Products. Buffets are recommended for larger groups vs plated options.

Choice of Salad

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

Choice of Entrees

Chicken Parmesan, Smoked Turkey Breast, Meat Lasagna, Beer Battered Cod, Roasted Pork Loin, 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 \$34.95 +gratuity

Three Entrée Selection \$36.95 +gratuity

Chef's Carving Table

Prime Rib of Beef au Jus \$7.50/person +gratuity

Smoked Turkey Breast \$5.95/person +gratuity

Whole Tenderloin of Beef \$8.95/person +gratuity

Honey Glazed Spiral Cut Ham \$6.95/person +gratuity

Slow Smoked Pork Loin \$6.95/person +gratuity

Dinner Buffets

Available after 3pm

Dinner Buffets are a 30-person minimum or an additional fee may apply.

Served with fountain Pepsi products.

Add a salad bar to any dinner buffet for an additional \$5/person.

The Big BBQ Picnic Buffet

\$21.95 per person +gratuity

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

Freshly Baked Buns & Breads

Potato & Macaroni Salad

Baked Beans

Lettuce, Tomato, Red Onion and Pickle Slices.

Mexican Fiesta Buffet

\$21.95 per person +gratuity

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.

Dessert Options

(may be added to any meal)

Cookie Assortment	<i>\$3.95 per person +gratuity</i>
Cheesecake Assortment	<i>\$6.95 per person +gratuity</i>
Brownie & Blondies	<i>\$4.95 per person +gratuity</i>
Carrot Cake	<i>\$6.95 per person +gratuity</i>

Dinner Selections

All Dinner Selections include your choice of Salad (Garden or Caesar), a selection of Starch and Vegetable, Rolls & Butter, Pepsi Products and Brisk Iced Tea.

Beef / Veal/ Pork

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

(30-person minimum)

\$32.95 +gratuity

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

\$35.95 +gratuity

16 Oz USDA Angus Porterhouse Steak with Garlic Maison Butter

\$38.95 +gratuity

Duo of Grilled Center Cut Pork Chops

\$26.95 +gratuity

12 Oz Grilled Veal Chop with Herb Parmesan Butter

\$33.95 +gratuity

Roasted Pork Loin with Sweet Baby Ray's Sauce *(30-person minimum)*

\$23.95 +gratuity

Poultry

Marinated Chicken Breast

\$19.95 +gratuity

8 Oz Grilled Marinated Chicken Breast topped with Fresh Button Mushrooms, Green Peppers, Onions, and melted Mozzarella & Munster Cheese.

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

\$20.95 +gratuity

Slow Smoked BBQ Chicken *(30-person minimum)*

\$21.95 +gratuity

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

Dinner Selections Continued

All Dinner Selections include your choice of Salad (Garden or Caesar), A selection of Starch and Vegetable, Rolls & Butter, Coffee, Pepsi Products, and Brisk Iced Tea.

Seafood

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

\$25.95 +gratuity

Lake Erie Fried Perch

\$29.95 +gratuity

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.

Pasta

Lasagna with Meat Sauce and Melted Mozzarella & Parmesan Cheeses

\$16.95 +gratuity

Baked Ziti with Italian Meatballs Smothered in Mozzarella & Munster Cheese

\$16.95 +gratuity

Jumbo Gulf Shrimp

\$23.95 +gratuity

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

Duets

6 Oz Filet Mignon & ½ Lb Lake Erie's Finest Perch *\$36.95 +gratuity*

8 Oz USDA Angus Strip Steak & ½ Dozen Jumbo Gulf Garlic Shrimp *\$34.95 +gratuity*

¼ Smoked BBQ Chicken & ½ LB of Slow Smoked Texas Pit Brisket *\$31.95 +gratuity*

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* *\$115.00 +gratuity*

Assorted Finger Sandwiches* *\$140.00 +gratuity*

Jumbo Shrimp Cocktail* *\$170.00 +gratuity*

Fresh Fruit Kabobs* *\$110.00 +gratuity*

Fresh Fruit Tray *\$100.00 +gratuity*

Vegetable Tray *\$90.00 +gratuity*

Assorted Meat, Cheese & Cracker Tray *\$130.00 +gratuity*

Hot Hors D'oeuvres (*Per 50 Pieces)

Italian Sausage with Mixed Peppers *\$95.00 +gratuity*

Petite Quiche* *\$105.00 +gratuity*

Swedish Meatballs* *\$100.00 +gratuity*

Crabmeat Stuffed Mushroom Caps* *\$125.00 +gratuity*

Baby Back Ribs* *\$150.00 +gratuity*

Pork or Veggie Pot Stickers* *\$130.00 +gratuity*

Buffalo or Plain Chicken Wings* *\$100.00 +gratuity*

Chicken Fingers with Honey Mustard* *\$100.00 +gratuity*

Fried Mozzarella with Marinara Sauce* *\$100.00 +gratuity*

Beer Battered Mushrooms* *\$85.00 +gratuity*

Jumbo Fan Tailed Fried Shrimp* *\$130.00 +gratuity*

Spring Rolls * *\$95.00 +gratuity*

Mini Burger Sliders with cream cheese and Truffle Oil* *\$165.00 +gratuity*