Magnuson Grand Hotel – Warren, Ohio

Event Catering Menu

2014 - 2015

Thank you for choosing the Magnuson Grand – Warren for your upcoming event. Whether you are planning a corporate meeting, family reunion, bridal/baby shower, sports outings or any other group event, let us organize it for you. As your complimentary event planner, I understand what goes into planning and hosting an event – from the initial meeting to the closing of your event. I would also like to offer you a group block for hotel rooms for out of town guests. Our room rates include a complimentary hot breakfast buffet!

Enclosed you will find a sample of our current menu we have used for several different types of events. Keep in mind that all menu and services are flexible.

I look forward to working with you and making your event the success it will be.

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Event Planner

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Breakfast Buffet Selections

(per person pricing)

The Continental

Bagels, muffins, European pastries
Cream cheese, sweet butter, preserves,
Yogurt and granola, fresh fruit,
Fresh orange, cranberry and apple juice
Coffee and tea station
9.95

The Magnuson

Herb scrambled eggs
Crisp bacon, maple sausage links
Breakfast potatoes with peppers and onion
Also includes “The Continental” selections
12.95

The Classic

French toast with fresh berry compote
Also includes “The Magnuson” selections
14.95

The Executive

Cheese Blintzes with raspberry sauce
Crisp bacon, maple sausage links
Breakfast potatoes with peppers and onions
Yogurt and assorted cereals
Also includes “The Continental” selections
15.95

Brunch Buffet Selections

(priced per person)

The Premier

Herb scrambled eggs
Crisp bacon, maple sausage links
Breakfast potatoes with green peppers and onions
Almond crusted chicken
Fresh garden salad with creamy balsamic dressing
Bagels, muffins, European pastries
Cream cheese, sweet butter, preserves
Fresh orange, cranberry and apple juice
16.95

The Ultimate

Chef attended omelet station
French toast with fresh berry compote
Crisp bacon, maple sausage links
Breakfast potatoes with green peppers and onions
Cheese tortellini with vodka cream sauce
Almond crusted chicken
Fresh fruit display
Fresh garden salad with cream balsamic dressing
Bagels, muffins, European pastries
Fresh orange, cranberry and apple juice
18.95

Break Time Selections

(per person pricing)

The Health Nut

Assorted granola bars, assorted juices, power shakes
Fresh fruit, coffee and tea, and bottled water
8.95

Jump Start

Freshly baked cookies and brownies
Soft drinks, bottled water, coffee and tea
6.95

Sweet and Salty

Soft pretzels, assorted dipping sauces, freshly baked cookies and brownies
Soft drinks and bottled water
7.95

Curb your Carbs

Assorted meats and cheeses, vegetable tray with dill dip
Soft drinks, coffee and tea, and bottled water
8.95

Beverage Station

Coffee and tea: ½ day- 3.95 all day- 5.95
Add soft drinks and bottled water: ½ day – 5.95 all day – 7.95

Ala Carte

Chips and Salsa – 1.25
Potato chips – 1.25
Popcorn – 1.25
Whole fruit – 1.25
Mixed peanuts – 1.25
Bottled water – 2.00
Soft drinks – 2.00

Light Lunch Selections

(per person pricing)

Chef Salad

Amish ham, smoked turkey, bacon, egg, Vermont cheddar and vegetable garnish
Atop a bed of fresh greens with choice of dressing
9.95

Grilled Chicken Salad

Grilled chicken atop of fresh greens with fresh fruit
9.95

Caesar

Romaine lettuce topped with Caesar dressing, garlic croutons & parmesan cheese
9.95

Chicken or Tuna Salad

Chicken or tuna salad served on a buttery croissant with fresh fruit
8.95

Roasted Ham and Turkey Club

Smoked bacon, vine ripe tomato and crisp lettuce served on a buttery croissant
8.95

Grilled Chicken Sandwich

Served with cheese, lettuce and tomato atop of a Kaiser roll
8.95

Roast Beef

Caramelized onions, Colby jack cheese with horseradish dressing on Ciabatta roll
8.95

Grilled Chicken Wrap

Julienne chicken, avocado, cheddar cheese and sprouts served with side of honey mustard
9.95

Lunch Buffet Selections

(per person pricing)

Boxed Lunch (choice)

Vegetarian wrap, Chicken Caesar wrap, Sicilian grinder, California club
All served with whole fruit, bagged chips, pasta salad and fresh cookie
11.95

The Deli

Shaved turkey, Roast beef, Baked ham,
American, Swiss and Cheddar cheeses
Southern style potato salad, butter croissants, ciabatta and Kaiser rolls
Fresh baked cookies and brownies
13.95

BBQ Grill

Grilled angus burger and grilled chicken
Kaiser rolls, roasted vegetables, penne marinara,
Fresh garden salad with house dressing
Condiments, fresh baked cookies and brownies
14.95

The Magnuson

(Choice of two entrees)
Herb crusted tilapia, Chicken francaise, Chicken marsala,
Boursin stuffed chicken breast or Herb crusted pork tenderloin
Fresh green beans with roasted almonds **or** roasted vegetable medley
Smashed red skins, garlic mashed potatoes **or** wild rice
15.95

Plated Selections (lunch or dinner)

(per person pricing)

Pasta Primavera

Fresh roasted vegetables served with penne and served with marinara sauce

Lunch 10.95 Dinner – 14.95

Penne Alfredo

Penne tossed with grilled chicken and broccoli and served with alfredo sauce

Lunch 11.95 Dinner – 15.95

Chicken Francaise

Pan seared breast of chicken in a lemon butter sauce

Lunch 12.95 Dinner – 18.95

Chicken Cordon Bleu

Breast of chicken stuffed with baked Virginia ham & Swiss cheese w/supreme sauce

Lunch 10.95 Dinner – 15.95

Chicken Marsala

Pan seared breast of chicken prepared with mushrooms in a marsala wine sauce

Lunch 12.95 Dinner – 18.95

Almond Crusted Chicken

Breast of chicken encrusted with sliced almonds and drizzled with a rich cranberry sauce

Lunch 12.95 Dinner – 18.95

Medallion of Pork Loin

Rubbed with herbs and spices and covered with a light demi glaze

Lunch 13.95 Dinner – 18.95

Boneless Stuffed Pork Chop

Stuffed with cornbread or traditional stuffing and finished with a roasted apple glaze

Lunch 14.95 Dinner – 19.95

Veal Francaise

Pan seared in a lemon butter sauce

Lunch 14.95 Dinner – 19.95

Plated Selections-lunch or dinner (cont'd)

(per person pricing)

Almond Crusted Tilapia

Pan seared, white filet encrusted with almonds and finished with a lemon butter sauce

Lunch 14.95 Dinner – 19.95

Pan Roasted Salmon

Filet of salmon covered with chive oil

Lunch 14.95 Dinner – 19.95

Cod Francaise

Lightly floured and sautéed with a sherry wine and lemon butter sauce

Lunch 14.95 Dinner – 19.95

Classic Filet Mignon

Lunch (4 oz) 16.95 Dinner (8oz) 24.95

New York Strip

Lunch (8 oz) 16.95 Dinner (12 oz) – 23.95

Filet of Sirloin

Breast of chicken encrusted with sliced almonds and drizzled with a rich cranberry sauce

Lunch (4 oz) 14.95 Dinner (8 oz) 21.95

Sides (choice of two)

Roasted seasonal vegetables

Fresh green beans garnished with slivered almonds

Smashed red skins

Rice pilaf

House salad included with the dinner selections, however, there will be an additional 1.95 added for lunch selections

Dinner "Buffet" Selections

Tier I:

2 entrée selection

1 pasta selection

1 potato

1 vegetable

15.95

Tier II:

3 entrée selection

1 pasta selection

1 potato

1 vegetable

16.95

Tier III:

3 entrée selection

2 pasta selection

1 potato

1 vegetable

19.95

Chicken

Chicken Marsala

Almond Crusted Chicken

Traditional Stuffed Chicken Breast

Chicken Francaise

Chicken Cordon Bleu

Beef/Pork

Roasted Prime Rib

Sirloin Medallions w/mushrooms

Herb Crusted Pork Loin

Center Cut Sirloin Filet

Seafood

Baked Almond crusted Tilapia

Grilled Atlantic Salmon

Cod Italiano

Pasta

Cheese Tortellini Alfredo or Penne Marinara

Potato and Vegetable

Fresh Seasonal Vegetables/Green Beans
Smashed Red Skins/Roasted Red Skins
Rice Pilaf

Note: all buffet selections served with our bed of fresh greens salad, creamy balsamic dressing and fresh rolls and butter

Appetizer Selections

(per person pricing)

Chicken

Chicken pot stickers
Chicken thai spring rolls
Chicken buffalo spring rolls
Chicken thai satay
Herb crusted chicken skewers
Santa Fe southwestern egg rolls
1.65

Beef

Teriyaki glazed beef satay
Pork pot stickers
Beef deluxe wellington
2.45

Vegetarian

Mushroom purse
Artichoke antipasto
Tomato and basil crostini
Spring rolls
1.65

Seafood

Bacon wrapped scallops
Crab Rangoon
Mini crab cakes
2.45

Displayed assorted cheeses with gourmet crackers, fresh fruit and fresh vegetables **4.50**

Dessert Selections

Traditional Tiramisu

Carrot cake

Triple chocolate fudge cake

Red velvet cheesecake

Mini pastry assortment

Brownie Lava Cake with ice cream

$4.95

Bar Packages

Cash or Tally Bar Package

(price based upon consumption and there will be a 60.00 bartender fee)

Soft drinks – 2.00

Domestic beer – 3.00

Imported beer – 4.00

Wine – 5.00

Mixed drinks – 6.00

Beer

Budweiser, Bud Light, Coors Lite, Miller Lite, Yuengling, Amstel Lite and Corona

House Wine

Cabernet Sauvignon, Chardonnay, Merlot, Moscato and Pinot Grigio

Liquor Selections

Bacardi, Beefeater, Captain Morgan, Dewar's, Jack Daniel's, Jim Beam,
Jose Cuervo, Absolut, Smirnoff, Canadian Club and Seagram's 7, Seagram's VO

Event Information

Guarantees – All approximate guest counts are required at the time of event booking. A final guarantee of guests is required 14 days prior to the event. All charges will be based upon the guarantee or the actual number of guests attending (whichever is greater).

Food and Beverage – We do not allow food and beverages to be brought to our property,

Service Fee and Tax –A 20% service fee and 6.75% sales tax will be added. If you have a signed contract and our pricing has increased, we will honor the prices at the time of the signed contract.

Rentals – LCD Projector – 125.00
Screen – 25.00
Audio – to be determined

Linen Charge – There will be a 1.00 per person charge for renting our linens (see our event coordinator for color selections)

Deposit – We do require a 200.00 non refundable deposit. This deposit will secure your date and time of the event.

Set up fee – There will be a 75.00 set up fee.

Hotel Rooms – We do offer group blocks (see our event coordinator) for your guests that are staying with us during your event. Our room rates do include a hot complimentary breakfast buffet.

Room Fees – To be determined