
APPETIZERS

SALSA 6

CHOICE OF:

- **TRADITIONAL** – tomato, onion, poblano
- **VERDE** – tomatillo, poblano, onion

GUACAMOLE 7

fresh avocado, poblano, red onion, lime, cilantro

FINE MEATS BOARD 12

selection of meats, dried fruit & nuts, assorted crackers

FINE CHEESE BOARD 12

selection of fine cheese, dried fruit & nuts, crackers

SMOKED PEPPERS 6

smoked baby bell peppers, goat cheese, citrus zest

DEVILED EGGS 7

CHOICE OF:

- ahi tuna, Sriracha mayo, scallion
- avocado, pickled vegetables
- bacon, jalapeño

CUBAN PINWHEEL 7

flour tortilla, roasted pork loin, bacon, mustard, house pickles, cheese

PHILLY CHEESESTEAK PINWHEEL 8

flour tortilla, shaved ribeye, provolone, peppers & onions

REUBEN PINWHEEL 7

flour tortilla, corned beef, Gruyere, thousand island, sauerkraut

CROSTINI 6

CHOICE OF:

- tomato, basil, balsamic reduction
- truffle, mushroom, herb goat cheese
- fig jam, brie, candied apple
- smoked salmon, cucumber, dill creme fraiche
- seared ribeye, peperonata, pickled onion

TURKEY MEATBALLS 6

CHOICE OF:

- chipotle agave
- Texas bbq
- Thai red curry
- marinara, parmesan

CRAB CUP 8

cucumber, blue crab mousse, green goddess

MINI CRAB CAKES 10

lump blue crab, green goddess sauce

SEARED SCALLOP 7 (1 per person)

truffle parsnip purée, chive oil

SHRIMP COCKTAIL 8

CHOICE OF:

- miso & black garlic aioli
- cocktail sauce & horseradish

TUNA TARTARE WONTON 8 (1 per person)

Thai ginger vinaigrette, avocado, tobiko, sesame seeds

BAKED OYSTERS 7 (1 per person)

arugula, Gruyere, miso-truffle custard

CRAB RANGOON 9

crab, cream cheese, scallions, sweet & sour

BLACK TRUFFLE BLINI 6

mini pancake, cured salmon, crème fraîche

ROASTED BEET HUMMUS 9

crudite, grilled pita, cucumber-feta salad

BRUSSELS SPROUTS 8

Vietnamese caramel, queso fresco, shishito peppers

SLIDERS 8 (1 per person)

CHOICE OF:

- **FRENCH ONION BRISKET** – caramelized onions, Gruyere, Dijon-aise
- **TUSCAN CHICKEN** – sun-dried tomato aioli
- **SALMON** – tomato, dill aioli
- **EGGPLANT PARMESAN** – house marinara, mozzarella, basil
- **CHEESEBURGER** – American cheese, pickle, special sauce

FLATBREADS 8

CHOICE OF:

- wild mushrooms, goat cheese, arugula, truffle oil, mornay sauce
- burrata cheese, tomato, basil pesto
- prosciutto, fig jam, brie, arugula
- kalamata olives, feta cheese, spinach, roasted tomatoes, herb oil



DINNER

SILVER

choose plated OR buffet

plated 35

buffet [pick two](#) 32 / [pick three](#) 35

includes a mixed greens salad with cucumber, shaved fennel, tomato, white balsamic vinaigrette

ROASTED PORK TENDERLOIN

rosemary cream sauce

HERB-CRUSTED CHICKEN BREAST

Velouté sauce

STEAK AU POIVRE

seared sirloin, peppercorn cream

SEARED MAHI MAHI

cilantro lime butter

EGGPLANT PARMESAN

marinara & mozzarella

SIDES

CHOICE OF ONE VEGETABLE:

- roasted cauliflower & baby carrots
- zucchini & squash
- roasted asparagus

CHOICE OF ONE STARCH:

- parmesan polenta
- roasted garlic mashed potatoes
- herb roasted potatoes

GOLD

choose plated OR buffet

plated 40

buffet [pick two](#) 36 / [pick three](#) 40

includes a mixed greens salad with cucumber, shaved fennel, tomato, white balsamic vinaigrette

BRAISED BEEF BRISKET

Texas bbq sauce

GRILLED PORK CHOP

maple bourbon demi

SEARED AIRLINE CHICKEN BREAST

blistered tomatoes & onions, Cholula beurre blanc

STUFFED PORTABELLA

quinoa, vegan cheese, roasted vegetables, romesco sauce

SEARED SALMON

citrus butter

SIDES

CHOICE OF ONE VEGETABLE:

- roasted cauliflower & baby carrots
- zucchini & squash
- roasted asparagus

CHOICE OF ONE STARCH:

- parmesan polenta
- roasted garlic mashed potatoes
- herb roasted potatoes

DINNER

PLATINUM

plated only

choose up to three entrées 48

includes an arugula salad with roasted beets, shaved fennel, goat cheese, white balsamic vinaigrette

BRAISED SHORT RIB

rosemary demi

CONFIT CHICKEN LEG

herb butter sauce

BLACK COD

truffle mushroom beurre blanc

SPINACH CHEESE RAVIOLI

sun-dried tomato pesto (*choice of one vegetable only)

SEARED PORK PORTERHOUSE

whole grain mustard demi

SIDES

CHOICE OF ONE VEGETABLE:

- roasted cauliflower & baby carrots
- zucchini & squash
- roasted asparagus

CHOICE OF ONE STARCH:

- parmesan polenta
- roasted garlic mashed potatoes
- herb roasted potatoes

DIAMOND

plated only

choose up to three entrées 65

includes an arugula salad with roasted beets, shaved fennel, goat cheese, white balsamic vinaigrette

GRILLED BEEF TENDERLOIN

herb-parmesan duchess potatoes, roasted asparagus, truffle demi

LOBSTER RICOTTA RAVIOLI

herb mushroom, roasted asparagus, truffle butter

VEGAN SCALLOPS

fondant potatoes, butternut squash purée, tri-color carrots, roasted cauliflower florets, chive oil, fried shallots

SEARED DUCK BREAST

parsnip purée, roasted beets, baby bok choy, port cherry reduction

SEARED CHILEAN SEA BASS

herb-roasted marble potatoes, tri-color baby carrots, pea purée, tarragon-blood orange beurre blanc

GRILLED TOMAHAWK PORK CHOP

Gruyere potatoes au gratin, broccolini, red wine-shallot compound butter

DINNER

TAQUERIA

buffet only

pick two 28 / three 36

served with flour tortillas, chimichurri rice
& black beans

NUEVO CHICKEN

4-pepper chicken thigh, house cheese, chipotle ranch,
corn salsa

AMERICANO

taco-seasoned ground beef, house cheese, pico de gallo

KOREAN BBQ

pork carnitas, gochujang BBQ, Cleveland kimchi

CARNE ASADA

skirt steak, cilantro-mint chimichurri, pico de gallo

WEST COAST VEGGIE

roasted cauliflower, Mexican yum yum, Napa
cabbage slaw

TERIYAKI CHICKEN

roasted chicken thigh, pineapple salsa, teriyaki glaze

ITALIAN

buffet only

pick two 34 / three 38

includes a mixed greens salad with cucumber,
shaved fennel, tomato, white balsamic vinaigrette,
& bread sticks

BOLOGNESE

cavatappi pasta, ground beef, mozzarella

RIGATONI

sweet Italian sausage, mushrooms, Anaheim
peppers, parmesan, garlic oil

CHICKEN PICCATA

breaded chicken breast, lemon, capers, white
wine sauce

CANNELLONI

crab, shrimp, herb ricotta, bechamel

STUFFED PEPPER

sweet Italian sausage, rice, marinara, parmesan

CHICKEN PARMESAN

breaded chicken breast, marinara, mozzarella, basil

BRUNCH & LUNCH

BRUNCH BUFFET

pick two 24 / pick three 30

CHOICE OF ONE:

- grits
- potato hash
- mixed greens, lemon vinaigrette

CHOICE OF ONE:

- bacon, Canadian bacon, turkey sausage, or maple breakfast sausage

MINI QUICHE

florentine or egg & bacon

FRITTATA

veggie or ham & cheese

BRIOCHE FRENCH TOAST

honey whipped butter, berry compote, Ohio maple syrup, powdered sugar

SCRAMBLED EGGS

plain or cheesy

EGG BENEDICT

English muffin, ham, tomato, poached egg, hollandaise, chives

LOX & BAGELS

smoked salmon, tomato, shaved red onion, cream cheese, capers

AVOCADO TOAST

local multi-grain bread, blistered tomato, pickled red onion, shaved radish

POTATO PANCAKE

creme fraiche, apple sauce, chives

ADD-ONS 5

- seasonal fruit
- Greek yogurt, honey & granola
- mini muffins
- bagels
- English muffin
- multi-grain toast
- croissants

SANDWICHES

all sandwiches come with house chips and pickle

ITALIAN 16

ham, salami, capicola, provolone, shredded lettuce, banana peppers, Italian dressing, hoagie bun

BLT 14

bacon, lettuce, tomato, bacon aioli, whole wheat toast

CHICKEN CAESAR WRAP 15

grilled chicken, romaine lettuce, tomatoes, parmesan cheese, Caesar dressing, sun-dried tomato wrap

BUFFALO CHICKEN SALAD 15

chicken breast, Buffalo sauce, bleu cheese, celery, lettuce, tomato, on croissant

MAINE LOBSTER ROLL 19

chilled lobster salad, green goddess slaw

VEGGIE WRAP 14

roasted bell pepper hummus, cucumber, red onion, arugula, shredded carrots, chive oil, spinach wrap

SOUPS 7

TOMATO BISQUE / ITALIAN WEDDING / VEGETABLE

SALADS 12

HOUSE

mixed greens, cucumber, fennel, tomato, white balsamic vinaigrette

SEASONAL

arugula, roasted beets, shaved fennel, goat cheese, white balsamic vinaigrette

CAESAR

romaine, tomatoes, parmesan, croutons, Caesar dressing

ADD-ONS 3

- coleslaw
- pasta salad
- apple sauce
- potato salad
- cottage cheese
- fruit salad



BAR PACKAGES

Below is a list of spirits included with each beverage package. Each package is based on a price per person. All packages include juices, soda, garnishes, coffee and tea.

BY CONSUMPTION

Ask your event planner

BEER & WINE

50 [per person](#)

Beer: domestic, Mexican, craft and draft beers

Wine: boutique wines from Cutting Edge

SILVER PACKAGE

60 [per person](#)

Vodka: Tito's

Gin: Beefeater

Rum: Bacardi, Captain Morgan

Tequila: El Jimador

Whiskey: Jim Beam, Jack Daniels

Scotch: Dewars

GOLD PACKAGE

70 [per person](#) • Includes welcome cocktail

Vodka: Ketel One

Gin: Tanqueray, Bombay Sapphire

Rum: Zaya

Tequila: Hornitos, Espolòn, Teremana

Whiskey: Bulleit, Crown Royal, Maker's Mark

Scotch: Johnnie Walker Black

PLATINUM PACKAGE

80 [per person](#) • Includes welcome cocktail

Vodka: Grey Goose

Gin: Hendrick's

Rum: Ron Zacapa 23 Year

Tequila: Don Julio, Herradura, Casamigos

Whiskey: Basil Hayden's, Angel's Envy

Scotch: Glenlivet 12, Macallan 12





PREFERRED VENDORS

WEDDING IN THE PARK

Just steps from our Lakeside Event Space is the beautiful Voinovich Park. To host your wedding or celebration in the park, contact:

NORTH COAST HARBOR

Alex Kokolari
440.503.5935 (m) • 216.325.0991 (o)
akokolari@downtowncleveland.com

HOTELS

HILTON CLEVELAND DOWNTOWN (0.7 mi away)
216.413.5000 • tinyurl.com/hiltoncle

DOUBLETREE BY HILTON (0.8 mi away)
216.241.5100 • tinyurl.com/doubletreecle

METROPOLITAN AT THE 9 (0.9 mi away)
216.239.1200 • tinyurl.com/metroatthe9

HYATT REGENCY AT THE ARCADE (1.0 mi away)
216.575.1234 • tinyurl.com/hyattarcade

KIMPTON SCHOFIELD (1.1 mi away)
216.357.3250 • theschofieldhotel.com

CAKES

KB CONFECTIONS
216.227.2253 • kb-confections.com

WILD FLOUR BAKERY
440.331.2950 • wildflourbakery.com

DJS

BURNING RIVER ENTERTAINMENT GROUP
216.352.3789 • bestdjincleveland.com

ROCK THE HOUSE ENTERTAINMENT GROUP
rthgroup.com

OHIO DJ PROS
216.644.5946 • operations@ohiodjpros.com

DIRECT ENTERTAINMENT
216.539.5552 • jim@direct-entertainment.com

PHOTOGRAPHERS

NEW IMAGE PHOTOGRAPHY
216.464.8959 • newimagephotography.com

TULA JOY PHOTOGRAPHY
Samantha Danks • 330.420.8342

ASHLEY ALLMAN
440.218.0621 • ashandivyp photography.com

COURTNEY PAIGE PHOTOGRAPHY
440.309.9910

VALET

GREAT LAKES VALET
216.780.4103 • bfluharty@thegreatlakesvalet.com

ASV VALET
440.724.2000 • chris@asvparking.com

VIP VALET
440.570.9876 • vip@valetcleveland.com

C TOWN VALET
216.287.8354 • info@ctownvalet.com

FLORISTS

URBAN ORCHID
216.785.3618 • theurbanorchid.com

VASE TO VASE
216.221.7250 • vasetovase.com

WHIMSICAL BLOSSOMS
330.592.5776

ETY BRAINARD • ROSES FOR WEDDINGS
216.926.3326 • roses4weddings@yahoo.com

*No matter where you are in this incredible building, you will find yourself staring at breathtaking views of either the city or the lake. The photo opportunities abound. **the knot***

