



Onsite Catering Dinner Menu

ONSITE CATERING- WITH ROOM RESERVATION FOR PRIVATE PARTIES ONLY

ENTRÉES

Roasted Chicken

Fried Chicken

Stuffed Chicken Breast

Meatloaf

Lasagna

Stuffed Shells

Upcharges
priced per person

Stuffed Pepper - \$1

Cabbage Roll - \$1

Fried White Fish - \$2

Broiled White Fish - \$2

Baked Steak - \$2

Roast Beef - \$2

Prime Rib - Market
Price

APPETIZERS

Fresh Fruit Bowl
\$3.00 per person

Linens & Linen Napkins

Available in 100 colors
Price based upon RSVP count

Buffet Package

Self-served buffet package includes an entrée, starch, vegetable, tossed salad, roll, beverage, and assorted dessert.

One or two entrée choices may be selected per party. All dinners are pre-ordered. Add a cup of soup for \$1.75 per person. 25-person minimum. Limited time and space available. \$50 reservation deposit. Tax & gratuity will be added.

\$22.95 per person

VEGETABLE

Corn

Green Beans

Mixed Vegetables

Broccoli Casserole

Baby Carrots

Brussel Sprouts

STARCH

Red Skinned Potatoes

Escalloped Potatoes

Mashed Potatoes (gravy)

Candied Yams

Penne Pasta &
Meatballs

Marconi & Cheese

Homemade Noodles

DESSERTS

Assortment of 3 desserts

Room is free to use for 2 hours. Additional fees apply if time goes over.

Schedule an Appointment

Catering Coordinator,

Danielle Shannon

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