

***Should you have questions please feel free to contact  
The Roberts Sales Department  
800-654-7036***

***In an effort for us to better serve you, we ask that you consider the following***

- Menus should be selected 30 days prior to event date. If event is booked inside 30 days prior, menus should be selected upon booking.
- All buffets require a minimum of 35 guests.
- A service charge of \$50.00 will be added on all meal functions under 25 people.
- Guaranteed attendance numbers are required seven (7) business days in advance of event for all groups over 400, three working days for groups under 399 attendees. Numbers may increase after this time but can not decrease. If attendance increases on the day of the function we reserve the right to substitute any menu items to accommodate guests. Charges will be based on number of guests served over the guarantee.
- All food & beverage is subject to an 20% service charge and current state sales tax.
- The Roberts Conference Centre reserves the right to refuse alcohol to any guests that appear intoxicated, under the legal drinking age, or furnishes alcohol to a minor.
- No outside food or beverage can be brought into the Roberts Conference Centre.
- Payment is due 72 hours (3 working days) prior to the event, unless proper credit arrangements have been approved in advance with the Roberts Centre.
- If your event has multiple plated entrées you are required to have place cards or tickets indicating the item ordered.
- Decorating Restrictions:
  1. Decorations may not be placed in public areas such as the restrooms or foyer areas.
  2. All decorations must conform to fire codes.
  3. Tape or other adhesives are not to be used on walls
  4. Floors can be taped, limited to packing tape, or masking tape, or chalk.
  5. All decorations must be removed at the conclusion of the event.
  6. Roberts Centre is not responsible for any items left after the event.

# Break Menu

## FRUITS & SWEETS

Seasonal Fruit Display .....	\$3.50 / per person
Assorted Cookies.....	\$16.00 / dozen
Granola Bars.....	\$13.00 / dozen
Brownies.....	\$22.95 / dozen
Nutrition Bars.....	\$17.00/ dozen

## BREAKFAST PASTRIES

Bagels with Cream Cheese.....	\$23.95 / dozen
Assorted Cereals and Milk.....	\$2.95 / each
Assorted Yogurt.....	\$2.25 / each
Assorted Breakfast Pastries of Muffins, Danish, and Cinnamon Rolls .....	\$22.95 / dozen
Fresh Baked Donuts .....	\$25.95/ dozen

## SPECIALTY BREAKS

**Continental Breakfast**..... \$ 8.95 / person  
Chilled Juices, Assortment of Breakfast Pastries, Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea

**Classic Continental Deluxe**..... \$ 10.95 / person  
Sliced Fresh Fruit, Assortment of Breakfast Pastries, Assorted Cold Cereals, Chilled Juices, Fresh Brewed Coffee, Decaf Coffee & Herbal Tea

**Bagel Mania**..... \$ 9.95 / person  
Assorted Bagels with Cream Cheese, Butter, Preserves, Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea

**Health Nut (minimum 20 Guests)**..... \$ 8.95 / person  
Fresh Sliced Fruit Tray, Yogurt, Granola, Breakfast Bars, Assorted Juices and Bottled Water

**Concession Stand (minimum 20 Guests)**..... \$ 7.95 / person  
Freshly Popped Popcorn, Nachos & Cheese, Mini Corn Dogs and Assorted Candy, Soda, Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea

**Sundae Bar (minimum 20 Guests)**..... \$ 8.95 / person  
Vanilla Bean Ice Cream, Strawberry, Chocolate and Carmel Sauce, Maraschino Cherries, Rainbow Sprinkles, Cookie Crumbs, Nuts & Whipped Cream

**Siesta (minimum 20 Guests)**..... \$7.95 / person  
Tortilla Chips with Chili Con Queso and Salsa, Mini Chicken Quesadilla, Flautas, Assorted Soda and Lemonade

**Afternoon Delight (minimum 20 Guests)**..... \$ 7.95 / person  
Assorted Fresh Baked Cookies, Chocolate Iced Brownies, Mini Eclairs, Fresh Brewed Coffee with Assorted Flavored Creamers, Sodas and Iced Tea

**European Connection (minimum 20 Guests)**..... \$ 8.95 / person  
Extra Sharp Cheddar Cheese, Brie, Fresh Baked Baguette, Grapes, & Strawberries Marinated in Grand Marnier, Fresh Brewed Coffee with Assorted Flavored Creamers, Sodas and Iced Tea

### Ice Cream Social

Assortment of novelty ice creams, bottle waters, coffee, tea and soft drinks .....\$7.95 / person

## REFRESHMENTS

Fresh Brewed Coffee, Decaffeinated, Hot Tea .....	\$25.95 / gallon
Bottled Water.....	\$2.50 / bottle
Iced Tea .....	\$24.95 / gallon
Soft Drinks.....	\$2.50 / each
Fruit Punch .....	\$24.95 / gallon
Assorted Bottled Juices.....	\$3.75 / each

# All Day Breaks

## A Sudden Deadline

\$15.95 / per person

- Morning* ..... Freshly Baked Assortment of Breakfast Pastries  
Chilled Assorted Juices
- Mid-morning* ..... Bottled Water  
Assorted Soft Drinks
- Afternoon* ..... Right out of the oven Cookie Assortment & Deep Chocolate Brownies  
Assorted Soft Drinks

## A Sudden Attraction

\$16.95 / per person

- Morning* ..... Freshly Baked Assortment of Breakfast Pastries  
Assorted Chilled Juices
- Mid-morning* ..... Seasonal Fresh Fruit  
Granola bars  
Assorted Soft Drinks, and bottled waters
- Afternoon* ..... Soft Pretzels with mustard spread, Buttered popcorn, salted peanuts  
Assorted Soft Drinks

## A Sudden Sensation

\$17.95 / per person

- Morning* ..... Freshly Baked Assortment of Breakfast Pastries  
Assorted Juices
- Mid-morning* ..... Fresh fruit with a Lemon Poppy seed Yogurt dip  
Bottled Water & Assorted Soft Drinks
- Afternoon* ..... Frozen Ice Cream Novelties, assorted soft drinks, bottled waters

**Morning, Mid-morning, and afternoon breaks include Fresh Brewed Coffee, and Decaffeinated Coffee, and Herbal Tea Selections**

# Breakfast Menu

## BREAKFAST ENTREES (Maximum of 50 Guests) (Minimum of 25 Guests)

All entrees include Juice, Coffee, Decaf Coffee & Herbal Teas

**Heartland** ..... \$ 10.95 / per person  
Fluffy Scrambled Eggs, Crisp Bacon, Ham or Sausage and Home-Fried Potatoes, Biscuit

**All American** ..... \$14.95 / per person  
Fluffy Scrambled Eggs, Grilled Sirloin Steak and Potato Cakes, Biscuit

**French Connection** ..... \$ 9.95 / per person  
Thick Slices of Swirl French Toast served with Warm Syrup and Bacon or Sausage

**Carolina Croissant** ..... \$ 10.25 / per person  
Flaky Croissant topped with Scrambled Eggs, Bacon and American Cheese. Served with a Fresh Fruit Garnish.

## BREAKFAST BUFFETS (Minimum of 30 Guests)

All Breakfast Buffets include Orange Juice, Fresh Brewed Coffee, Decaf Coffee & Herbal Teas.

**Sunrise Buffet** ..... \$12.95 / per person  
Scrambled Eggs, Swirl French Toast with Warm Syrup, Crisp Bacon or Sausage, Fresh Fruit Tray.

**Great Beginnings** ..... \$14.95 / per person  
Fresh Fruit Bowl, Assorted Yogurts, Waffles with Warm Syrup, Scrambled Eggs, Oatmeal with Brown Sugar and Cinnamon, Bacon or Sausage and Breakfast Potatoes

**World Class Brunch** (minimum 50 guests) ..... \$20.95 / per person  
Fresh Fruit, Chilled Juice, Muffins, Pastries, Cheese Blintzes with Fruit Toppings  
Bacon, Sausage, Scrambled Eggs, Breakfast Potatoes  
Vegetable Medley, Mini Assorted Desserts  
Choice of Two of the Following:  
Chicken Tosca, Beef Bourguignonne, Honey Glazed Baked Ham, Rosemary & Mustard  
Crusted Pork, Chicken Marsala, Seafood Newburg, Turbans of Sole with Herb Shrimp Stuffing,  
Turkey Breast, Roast Sirloin of Beef

## BUFFET ENHANCEMENTS

**Omelet Station** ..... \$5.95 / per person  
Omelets made to order with Peppers, Onions, Ham, Cheese, Mushrooms, Bacon and Tomatoes

**Attendant Fees** ..... \$75.00 / per attendant  
One station per 40 people recommended.

## WORKING BOXED LUNCH

All lunches served with choice of Potato Salad, Pasta Salad or Cole Slaw, Pickle Spear, Cookie and Choice of Soft Drink.

- Smoked Turkey Breast** .....\$ 13.95 / per person  
Smoked Turkey Breast with Spring Mix, Tomato, Served with Chipolte Mayo on Tomato Foccacia Roll.
- Roast Beef** .....\$ 13.95 / per person  
Roast Beef with Caramelized Onions, Lettuce, Tomato & Swiss Cheese, Served with Horseradish Sauce on Sour Dough Hoagie roll
- Italian Hoagie** .....\$ 13.95 / per person  
Ham, Turkey, Pepperoni and Salami, Mozzarella Cheese with Lettuce, Tomato, Spiced Mayo and Italian Dressing served on a Fresh Hoagie Roll.

## PLATED COLD SANDWICHES (Minimum of 25 Guests)

These lunches are served with Choice of Potato Salad, Pasta Salad or Cole Slaw, Pickle Spear, and basket of chips  
Fresh Brewed Coffee, Decaf Coffee, Herbal Teas, Iced Tea

- Grilled Chicken** .....\$ 14.95 / per person  
Grilled Chicken marinated with pesto olive oil, topped with iceberg lettuce, tomato. Served with sun dried tomato on Italian Foccacia Bread.
- Grilled Vegetable Baguette** .....\$ 13.95 / per person  
Portobello mushrooms, zucchini, yellow squash, red pepper, red onion, baby greens, tomato and Boursin Cheese served on a Fresh Baguette.
- Chicken Salad Croissant** .....\$ 14.95 / per person  
Diced chicken breast served with pineapple, island spices, seasoned mayo, lettuce, tomato and red onion on a Fresh Croissant.
- California Wrap** .....\$ 14.95 / per person  
Ham, turkey, bacon with American cheese, spring mix, onion, on a spinach or sun dried tomato tortilla. Condiments to include salsa, guacamole and sour cream
- Club Croissant Sandwich w/ cup of soup of the day** .....\$13.95/per person

## LUNCHEON SALADS

All served with Fresh Brewed Coffee, Decaf Coffee, Herbal Teas & Iced Tea, rolls and butter

- Grilled Chicken Caesar** .....\$ 12.95 / per person  
Grilled Chicken Breast served on a bed of Romaine Lettuce, Tomato Wedges and Grated Parmesan Cheese
- Blackened Salmon Salad** .....\$ 13.95 / per person  
Blackened Cajun Atlantic Salmon served on a bed of baby greens with tomato wedges, sliced cucumber, red cabbage and scallions.  
Served with a grilled Foccacia Bread Stick.
- Chef Salad** .....\$ 12.95 / per person  
Large Chef's Salad topped with Ham, Turkey and cheese.

# Lunch Buffets

ROBERTS  
CONFERENCE CENTRE

All lunches served with Fresh Brewed Coffee, Decaf Coffee, Herbal Teas & Iced Tea

**Manhattan Deli : Express Buffet (Minimum of 40 Guests).....\$ 15.95 / per person**  
Sliced Corned Beef, Baked Ham, Genoa Salami, Turkey and Natural Aged Cheeses, Potato Salad, Pasta Salad and Tossed Salad. Served with an Assortment of Breads and Condiments.

**6 ft. Super Submarine Buffet (Minimum of 20 Guests).....\$ 13.95 / per person**  
Our Giant Sub Topped with Sliced Turkey, Roast Beef, Salami, Lettuce, and Tomatoes. Individually Sliced and Served with Condiments and Potato Chips.

**Pizza Café (Minimum of 20 Guests).....\$ 14.95 / per person**  
Bowl of Mixed Greens with Assorted Toppings and Italian Vinaigrette. Pizzas with your Choice of Toppings; Cheese, Peppers, Onions, Pepperoni, Sausage, Green Peppers, Olives & Banana Peppers.

**Executive Choice (Minimum of 35 Guests).....\$17.95 / per person**  
Soup Du Jour  
An Array of Sliced Turkey Breast, Ham, Roast Beef, Salami & Natural Aged Cheeses  
Lettuce & Sliced Tomatoes, Assorted Breads & Condiments

**Choice of Two Salads:**

Potato Salad, Pasta Salad, Ambrosia, Tomato Cucumber Salad, Tossed Salad  
**Cookies and Chocolate Brownies**

**Midwest Buffet (Minimum of 35 Guests).....\$18.95 / per person**  
Bowl of Tossed Salad with Assorted Dressings

**Choice of Two Entrees:**

**CHICKEN:** Chicken Picatta, Southern Fried Chicken, Chicken Primavera, Chicken Parmesan, Chicken Francaise

**BEEF:** Roast Beef Au Jus, Stir-Fried Beef, Beef Stroganoff

**PORK:** Baked Ham with Hawaiian Sauce, Herb Crusted Pork Loin

**PASTA:** Baked Lasagna, Chicken Primavera

**FISH:** Stuffed Sole, Cajun Catfish, Italian Baked Cod

**Choice of Two Sides:**

**STARCH:** Rice Pilaf, Wild Rice Pilaf, Parsley Potatoes, Roasted Redskin Potatoes, Wild rice Pilaf, Au gratin potatoes

**VEGETABLE:** California Vegetable Medley, Honey Glazed Carrots, Peas & Sautéed Mushrooms, Green Beans with Shallots,  
Sunshine Mix  
Rolls and Butter

**Assorted Desserts**

**Intercontinental Buffet (Minimum of 35 Guests).....\$20.95 / per person**

**Soup Du Jour**

Prepared with Fresh Ingredients by Our Culinary Staff

**Choice of Two Salads:**

Pasta Salad, Garden Salad with Assorted Toppings, Tomato & Cucumber Salad, Cole Slaw, Potato Salad, Broccoli Salad

**Choice of Two Entrees:**

**POULTRY:** Chicken Piccata, Chicken Teriyaki, Roast Turkey Breast

**BEEF:** Roast Sirloin of Beef, Beef Bourguignon

**PASTA:** Ziti Pasta, Baked Lasagna

**FISH:** Stuffed Sole, Italian Baked Cod, Salmon with Whole Grain Mustard Sauce

**Choice of Two Accompaniments:**

**STARCH:** Wild Rice Pilaf, Oven-Roasted Redskin Potatoes, Twice Baked Potatoes, Whipped Potatoes, Sage Stuffing, Baked Potato

**VEGETABLE:** Fresh Broccoli with Butter, Oriental Medley, Green Bean Medley, Fresh Vegetable Medley

**Assorted Desserts**

**Rolls and butter**

Roberts Conference Centre \* 123 Gano Road \* Wilmington, OH \* 45177 \* 800-654-7036

All prices subject to 20% service charge and 7% state sales tax, guaranteed attendance numbers must be given 7 business days prior to event.

# Served Lunches

## LUNCH ENTREES

### All Lunch Entrees are served with:

House Salad, Rolls & Butter

**Choice of two:** Corn Bread stuffing, Wild Rice Pilaf, Parsley Potatoes, Roasted Redskin Potatoes, Whipped Potatoes, California Vegetable Medley (broccoli, cauliflower, carrots), Honey glazed Carrots, Peas & Sauteed Mushrooms, Green Beans with Shallots, Sunshine Mix (wax and green beans, baby carrots)  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea.

## POULTRY

**Chicken Wellington** ..... \$16.95 / per person  
Boneless breast of chicken stuffed with mushrooms and wine wrapped in puff pastry.

**Chicken Parmesan** ..... \$14.95 / per person  
Chicken Parmesan served over linguini and marinara sauce. No additional side dishes.

**Chicken Marsala** ..... \$15.95 / per person  
Char grilled breast of chicken topped with a mushroom wine sauce.

**Hawaiian Chicken** ..... \$14.95 / per person  
Boneless breast of chicken marinated in pineapple and soy sauce.

**Roast Turkey and Dressing** ..... \$14.95 / per person  
Sliced roasted turkey with stuffing and cranberry sauce

## SEAFOOD

**Grilled Salmon** ..... \$16.95 / per person  
Fresh cut salmon steak marinated and char-grilled to a perfect medium heat, then basted with a sweet & tangy bourbon glaze.

**Italian Baked Cod** ..... \$15.95 / per person  
Baked Cod topped with a sauce of garlic butter and fresh herbs.

**Swordfish Picatta** ..... \$16.95 / per person  
Medallions of swordfish sautéed with lemon, wine, fresh mushrooms and capers.

**Grilled Halibut Steak** ..... \$16.95 / per person  
Marinated with soy sauce and served with an oriental BBQ sauce.

**Stuffed Fillet of Sole** ..... \$16.95 / per person  
Filet of sole stuffed with shrimp and scallops.

# Served Lunches

## LUNCH ENTREES

### All Lunch Entrees are served with:

House Salad, Rolls & Butter

**Choice of 2:** Corn Bread dressing, Wild Rice Pilaf, Parsley Potatoes, Roasted Redskin Potatoes, Whipped Potatoes, California Vegetable Medley (broccoli, cauliflower, carrots), Honey glazed Carrots, Peas & Sautéed Mushrooms, Green Beans with Shallots, Sunshine Mix (wax and green beans, baby carrots)

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea.

## BEEF

**New York Strip Steak** ..... \$22.95 / per person  
Peppercorn dusted and finished with a Herb Butter.

**Petit Filet Mignon** ..... \$24.95 / per person  
Cut from choice tenderloin, lightly seasoned & char-grilled. Placed on a bed of sautéed mushrooms and topped with tumbleweed onions.

**Prime Rib Au Jus** ..... \$17.95 / per person  
A Queen cut slow roasted to a perfect medium and garnished with horseradish cream.

**Top Sirloin Steak** ..... \$17.95 / per person  
Char-grilled and topped with marinated mushrooms and garlic.

**Meat Loaf** ..... \$15.95 / per person  
Just like mom used to make only better.

**London Broil** ..... \$15.95 / per person  
Sliced Flank Steak marinated, grilled and roasted in a rich brown mushroom sauce

## PORK

**Stuffed Pork Chop** ..... \$17.95 / per person  
Center cut chop filled with cornbread stuffing and drizzled with Balsamic Syrup.

**Herb Crusted Pork Loin** ..... \$18.95 / per person  
Tender Pork Loin, hand rubbed, slowly roasted in 7 blended herbs

**Smoked Baby Back Ribs** ..... \$19.95 / per person  
1/2 slab of tender seasoned ribs basted with our original homemade BBQ sauce.

## PASTA

(Pasta dishes are not accompanied by side dishes)

**Lasagna** ..... \$14.95 / per person  
Select one, Meatless Vegetable or Meat Lasagna, served with Parmesan Cheese and garlic bread sticks

**Penne Pasta Primavera** ..... \$14.95 / per person  
Ziti tossed in herb olive oil with vegetables and your choice of chicken or baby shrimp. Served with garlic bread sticks.



# Dinner Buffets

ROBERTS  
CONFERENCE CENTRE

(Minimum of 45 Guests)

**Italian Buffet** ..... \$27.95 / per person

Fresh Caesar Salad with homemade Caesar Dressing  
Sauteed Zucchini and Roma Tomatoes  
Chilled Antipasto  
Shrimp & Crab Tortellini in a Rich Butter Cream Sauce  
Homemade Lasagna with Beef, Pepperoni & Sausage, Chicken Parmesan  
Italian Vegetable Medley  
Garlic Bread Sticks, Tiramisu and Mini Cannolis

**Southern Buffet** ..... \$26.95 / per person

Cole Slaw, Southern Style Potato Salad, Cornbread  
Fried Chicken, BBQ Ribs, Farm Raised Fried Catfish  
Corn on the Cob, Crowder Peas, Fresh Greens Rolls and Butter & Peach Cobbler

**The Islands Buffet**..... \$25.95 / per person

Fresh Spinach, Oranges, Almonds, Pineapple and Romaine tossed with a Homemade Balsamic Vinaigrette Dressing  
Roasted Pork Loin with Honey Mustard Glaze, Orange Rosemary Chicken  
Jerk Tuna Medallions over Rice, Chef's Fresh Seasonal Vegetables, Rolls and Butter  
Chef's Selection of Island Desserts

**All American Buffet**.....\$23.95 / per person

Fresh Tossed Garden Salad  
Fried Chicken, Roasted Top Round Beef au jus, Fried Cornread Catfish  
Southern Style Potato Salad, Green Beans with Redskin Potatoes, Spicy Fried Corn, Rolls and Butter  
Apple Cobbler

**Prime Rib Buffet**.....\$29.95 / per person

Seasonal Fresh Fruit, Pasta Salad,  
Fresh Salad Greens with Red Onion, Cucumber & Tomatoes,  
Chef's Choice Fresh Vegetable  
Chicken Marsala  
Carved Slow Roasted Choice Prime Rib with Au Jus & Horseradish Sauce, Rolls and Butter  
Chocolate Seduction Cake

**Backyard BBQ**.....\$25.95 / per person

Potato Salad, Macaroni Salad, Coleslaw, Broccoli Salad  
Corn on the Cob, Baked Beans, Rolls and Butter  
BBQ Chicken, Hamburgers, Hot Dogs  
Relish Tray and Assorted Condiments  
Assorted Fruit Pies

Roberts Conference Centre \* 123 Gano Road \* Wilmington, OH \* 45177 \* 800-654-7036

All prices subject to 20% service charge and 7% state sales tax, guaranteed attendance numbers must be given 7 business days prior to event.

## The Winners Circle Dinner Buffet

(Minimum of 45 Guests)

### Starter Selections

#### Choice of Two:

Tossed Garden Salad, Pasta Salad, Southern Potato Salad, Broccoli Salad  
Italian Salad, Ambrosia, Sliced Cucumber, Tomato & Onion, Seasonal Fruit Salad  
Tomato Basil soup, Wild Mushroom soup

### Side Selections

#### Choice of Two:

Rice Pilaf, Au Gratin Potatoes, Whipped Potatoes, Sweet Potato Casserole, Twice Baked Potatoes, Baked Potatoes,  
Garlic or Rosemary Herb Potatoes, Peas & Mushrooms, Squash Medley, Sunshine Mix (Green Beans, Wax Beans & Carrots)  
Chef's Fresh Vegetable Medley (Broccoli, Cauliflower & Carrots), Cornbread Stuffing, Italian Blend Vegetables

### Entrée Selections

#### BEEF

Sirloin Tips with Caramelized Onions Garnished with Egg Noodles, Beef Bourguignonne over Egg Noodles,  
Beef Pepper Steak with rice garnish, Sliced Roasted Top Round with au jus

#### PORK

Italian Sausage with onion & pepper sautéed in tomato sauce, Sliced Roast Pork, Baked Ham with Hawaiian Sauce

#### PASTA

Meat or Vegetable Lasagna, Chicken Primavera

#### POULTRY

Southern Fried Chicken, Chicken Oriental, Baked Herb Chicken,  
Chicken Tusca, Roast Turkey Breast with Gravy, Chicken Marsala

#### FISH

Breaded Catfish Fillet, Stuffed Sole, Fried Atlantic Cod

One entrée \$23.95

Two entrée \$26.95

Three Entrée \$29.95

Rolls and Butter

Assorted pies and cakes

Fresh Brewed Coffee, Decaf Coffee, Herbal Teas & Iced Tea

# Served Dinners

## All Dinner Entrees are Served With:

House Salad, Rolls & Butter

Choice of 2: Corn Bread stuffing, Wild Rice Pilaf, Parsley Potatoes, Roasted Redskin Potatoes, Whipped Potatoes, California Vegetable Medley (broccoli, cauliflower, carrots), Honey glazed Carrots, Peas & Sauteed Mushrooms, Green Beans with Shallots, Sunshine Mix (wax and green beans, baby carrots)

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea.

## POULTRY

<b>Chicken Wellington</b> .....	\$22.95 / per person
Boneless Breast of Chicken stuffed with Mushrooms and Wine Wrapped in Puff Pastry.	
<b>Chicken Dijonaise</b> .....	\$21.95 / per person
Chicken Breast lightly sautéed with a White Wine & Dijon Sauce.	
<b>Spinach Stuffed Chicken Breast</b> .....	\$22.95/ per person
Spinach and Feta Cheese stuffed airline Breast with skin on wing bone attached, roasted to a golden brown.	
<b>Chicken Marsala</b> .....	\$21.95 / per person
Char-Grilled Breast of Chicken topped with a Mushroom & Marsala Wine Sauce.	
<b>Chicken Saltimbocca</b> .....	\$22.95 / per person
Whole Boneless Chicken Breast stuffed with prosciutto ham, sage, rosemary, garlic, Swiss & American cheeses.	

## SEAFOOD

<b>Bourbon Glazed Salmon</b> .....	\$25.95 / per person
Fresh Cut Salmon Steak Marinated and Char-Grilled. Served with a Sweet & Tangy Bourbon Glaze.	
<b>Jumbo Grilled Shrimp</b> .....	\$27.95 / per person
Grilled Jumbo Shrimp in a Lemon Butter Sauce	
<b>Turbans of Sole</b> .....	\$26.95 / per person
Fresh Sole Fillets Stuffed with Shrimp, Scallops and Stuffing.	
<b>Swordfish Piccata</b> .....	\$24.95 / per person
Medallions of Swordfish Sautéed with Lemon, Wine & Fresh Mushrooms.	
<b>Grilled Halibut Steak</b> .....	\$24.95 / per person
Halibut Steak marinated with Soy Sauce and Served with an Oriental BBQ Sauce.	

## PASTA

<b>Lasagna</b> .....	\$20.95 / per person
Select one, Meatless Vegetable or Meat Lasagna, served with cheese and garlic bread sticks.	
<b>Penne Pasta Primavera</b> .....	\$20.95 / per person
Ziti tossed in herb olive oil with vegetables and your choice of chicken or Shrimp, served with garlic bread sticks.	
<b>Tri-Colored Tortellini</b> .....	\$20.95 / per person
Chicken or Shrimp Tortellini covered in your choice of Marinara or Alfredo Sauce, served with cheese and garlic bread sticks.	

# Served Dinners

## All Dinner Entrees are Served With:

House Salad, Rolls & Butter

Choice of 2: Corn Bread dressing, Wild Rice Pilaf, Parsley Potatoes, Roasted Redskin Potatoes, Whipped Potatoes, California Vegetable Medley (broccoli, cauliflower, carrots), Honey glazed Carrots, Peas & Sauteed Mushrooms, Green Beans with Shallots, Sunshine Mix (wax and green beans, baby carrots)

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea and Iced Tea.

### BEEF

**New York Strip Steak** ..... \$28.95 / per person  
12oz. Center Cut, Peppercorn dusted and served with a herb butter.

**Filet Mignon** ..... \$29.95 / per person  
8oz. Cut from choice tenderloin, lightly seasoned & char-grilled. Placed on a bed of sauteed mushrooms and topped with tumbleweed onions.

**Prime Rib Au Jus** ..... \$25.95 / per person  
12oz King cut slow roasted to a perfect medium and garnished with a horseradish cream sauce.

**Top Sirloin Steak** ..... \$23.95 / per person  
8oz. Char-grilled and topped with marinated mushrooms and garlic.

**Medallions of Tenderloin** ..... \$29.95 / per person  
Tender medallions served with red wine sauce.

### PORK

**Stuffed Pork Chop** ..... \$21.95 / per person  
Center cut chop filled with apple cornbread stuffing.

**Honey Mustard Glazed Pork Loin** ..... \$21.95 / per person  
Whole Pork loin dressed in herbs and slow roasted to perfection.

**Smoked Baby Back Ribs** ..... \$22.95 / per person  
1/2 slab of tender seasoned ribs basted with our original homemade BBQ sauce.

**Southwestern Doublecut Porkchop** ..... \$22.95 / per person  
Maple glazed double cut pork chop with sautéed peppers and onions.

### DUET PLATES

**Filet & Jumbo Grilled Prawns** ..... \$31.95 / per person

**Filet & Chicken** ..... \$29.95 / per person

**Filet & Salmon** ..... \$31.95 / per person

# Reception

## HORS D' OEUVRES 50 piece minimum per selection

### Cold Items

Assorted Finger Sandwiches.....	\$1.95 / piece
Chefs Assorted Canapés .....	\$1.95 / piece
Tiger Shrimp Cocktail .....	\$2.95 / piece
Fresh Fruit Kabobs .....	\$2.50 / piece
Melon Wedges and Prosciutto Ham .....	\$1.95 / piece
Salami Coronets.....	\$2.95 / piece
Fresh Spinach Dip in Pumpernickel Bread.....	\$2.75 / per person
Soft Cheese Ball and Gourmet Crackers .....	\$3.25 / per person
Chilled Smoked Salmon Display .....	\$4.50 / per person
Antipasto Display .....	\$8.00 / per person
Fancy Domestic and Imported Cheese Display .....	\$4.95 / per person
Fresh Crudités Display.....	\$3.25 / per person
Fresh Fruit Display .....	\$3.50 / per person

### Hot Items

Scallops Wrapped in Bacon.....	\$3.95 / piece
Bruschetta with Tomato, Pesto and Mozzarella.....	\$2.95 / piece
Pork Pot Stickers.....	\$1.95 / piece
Crab Rangoon.....	\$2.95 / piece
Vegetable Spring Rolls .....	\$2.50 / piece
Chicken Wings.....	\$2.15 / piece
Spanakopita .....	\$2.95 / piece
Cream Cheese or Cheddar Cheese Stuffed Jalapeno Peppers.....	\$1.95 / piece
Chicken Fingers with Aloha Sauce.....	\$2.15 / piece
Crabmeat Stuffed Mushroom Caps.....	\$2.25 / piece
Mini Chicken Cordon Bleu.....	\$1.95 / piece
Petite Quiche.....	\$1.95 / piece
Chicken & Pineapple Brochettes .....	\$2.95 / piece
Beef Duxelle en Croute.....	\$2.50 / piece
Andouilla Sausage in Puff Pastry .....	\$2.50 / piece
Smoked Chicken Quesadillas .....	\$2.50 / piece
Spinach and Goat Cheese Mini Pizza .....	\$2.50 / piece
Roasted Lamb Chops.....	\$3.25 / piece
BBQ Pork Rib lets .....	\$3.25 / piece

### Dry Snacks

Pretzels, Potato Chips, Corn Chips.....	\$15.95 / per pound
Assorted Dips .....	\$8.00 / per pound
Mixed Nuts .....	\$22.00 / per pound
Dry Roasted Nuts.....	\$22.00 / per pound
Spicy Snack Mix.....	\$16.95 / per pound
Guacamole & Salsa with Tortilla Chips .....	\$17.95 / lb.
Soft Pretzels.....	\$25.95 / per dozen

# Speciality Items

~ Add an Action Station to Compliment your buffet ~

**ROBERTS**  
CONFERENCE CENTRE

<b>Steamship Round</b> (Serves approximately 150 people).....	\$550.00 / each
<b>Prime Rib of Beef</b> .....	\$12.95 / per person
<b>Roast Turkey</b> .....	\$7.95 / per person
<b>Glazed Ham</b> .....	\$8.95 / per person

**All served with Silver Dollar Rolls, Horseradish Sauce & Dijon Mustard**

**Chef to Carve..... \$50 per Station**

<b>Pasta Station</b> .....	\$7.95 / per person
Pasta Selection: Tri-Colored Tortellini, Penne, Farfalle	
Sauce Selection: Mushroom Herb, Marinara, Alfredo, Pesto & Olive Oil, White Wine	
Accompanies: Chicken, Italian Sausage, Tomatoes, Garlic, Onions, Peppers, Zucchini, Parmesan Cheese, Mushrooms, Garlic Sticks	

<b>Mashed Potato Bar</b> .....	\$7.95 / per person
Rosemary Parmesan, Roasted Garlic and Horseradish Mashed Potatoes, Real Bacon Bits, Chives, Sour cream, and Cheddar Cheese	

<b>CHOCOLATE STATION</b> .....	\$9.95 / per person
Display includes: Pretzels, Marshmallows, Rice Crispy Treats, Strawberries, "Naked" Buckeyes, Cookies	

The Per Person Price includes:  
Fountain Set-up, Dipping Items, Skewers & 1 1/2 Hours of Chocolate Fun  
Minimum of 100 people  
(Groups of less than 100 are subject to \$300 set-up fee)

Roberts Conference Centre \* 123 Gano Road \* Wilmington, OH \* 45177 \* 800-654-7036

All prices subject to 20% service charge & 7% state sales tax, guaranteed attendance numbers must be given 7 business days prior to event.

# Desserts

## Luscious Cakes

Chocolate Seduction Cake .....	\$4.50 / per person
Carrot Cake .....	\$4.50 / per person
Black Forrest Cake .....	\$4.75 / per person
Bailey's Irish Cream Cake .....	\$4.75 / per person
White Chocolate Mousse Torte .....	\$5.00 / per person
Berries and Crème Cake .....	\$4.50 / per person
Triple Mousse Cake .....	\$4.50 / per person
Strawberry Amaretto Cake .....	\$5.25 / per person
Tiramisu.....	\$4.50 / per person
Lemon Twist Cake.....	\$4.50 / per person

## Creamy Cheese Cakes

New York Cheesecake with Fruit Topping.....	\$4.25 / per person
Raspberry Swirl Cheesecake .....	\$4.50 / per person
Turtle Cheesecake.....	\$5.25 / per person
Crème Brulee Cheesecake .....	\$5.00 / per person
White Chocolate Cheesecake.....	\$5.00 / per person
Strawberry Cheesecake.....	\$5.00 / per person

## Scrumptious Pies

Bourbon Street Carmel Pecan Pie.....	\$5.00 / per person
Granny Apple Pie .....	\$4.00 / per person
Deep Dish Coconut Cream Pie .....	\$4.25 / per person
Peach Pie.....	\$4.00 / per person
Cherry Pie .....	\$4.00 / per person
Key Lime Pie .....	\$4.25 / per person
Cookies and Cream Oreo Pie.....	\$4.50 / per person
Irish Cream Pie .....	\$4.50 / per person
Boston Cream Pie .....	\$4.25 / per person
Banana Cream Pie.....	\$4.25 / per person
Chocolate Cream Pie .....	\$4.00 / per person
Custard Pie.....	\$4.00 / per person
Lemon Meringue Pie .....	\$4.00 / per person

## Dessert Displays, Pastries and Petit Fours

Mini Eclairs .....	\$80.00 / 50 pieces
Mini Cannolis .....	\$80.00 / 50 pieces
Mini Cheesecakes .....	\$75.00 / 50 pieces
Baklava .....	\$75.00 / 50 pieces
Fruit Tarts .....	\$75.00 / 50 pieces
Turtle Petite Fours .....	\$100.00 / 50 pieces
Chocolate Brownies.....	\$80.00 / 50 pieces
Macadamia Coconut Bars.....	\$70.00 / 50 pieces
Lemon Bars.....	\$70.00 / 50 pieces
Assorted Dessert Bars.....	\$80.00 / 50 pieces

# Beverages

A fee of \$75 per bartender will be charged per bar, if within the first 2 hours, a minimum of \$450 revenue is not generated per bar. Each additional hour will be charged at \$25 per hour, per bar. A second bartender will be required for parties with guaranteed counts of over 100 people. All beverages are subject to applicable tax and 20% service charge

## CALL BRANDS

Smirnoff, Tanqueray, Bacardi, Jim Beam, J & B, Canadian Club & Cuervo

Cash Bar \$5.50 Host Bar \$5.25

## PREMIUM BRANDS

Absolute, Jack Daniel's, Bombay, Captain Morgan's, Brandy, Wild Turkey & Cuervo

Gold Cash Bar \$6.50 Host Bar \$6.25

## DOMESTIC BEER

Bud Light, Budweiser, Michelob, Coors, Coors Light, Miller Genuine Draft & Miller Light

Cash Bar \$4.00 Host Bar \$3.75

## PREMIUM BEER

Heineken, Corona, Smirnoff Ice, Beck's, Sam Adams, Michelob Ultra

Cash Bar \$4.50 Host Bar \$4.25

## Host Cocktail Packages

### CALL BRANDS

One Hour..... \$16.95

Each additional hour \$3.95

per person

### PREMIUM BRANDS

One Hour ..... \$19.95

Each additional hour \$3.95

per person

Cordials & Liqueurs .....	\$5.75 / per drink
Champagne .....	\$5.00 / per drink
Champagne Punch .....	\$45.00 per gallon
House Champagne .....	\$24.00 per bottle
Fruit Punch .....	\$20.00 per gallon
Mimosas .....	\$45.00 per gallon
Domestic Keg Beer.....	\$350.00 keg
Soft Drinks .....	\$2.25 each
Bottled Waters.....	\$2.25 each