



Catering Menus

Holiday Inn Roberts Centre
132 Gano Road Wilmington, OH 45177
937-283-3200
Robertscentre.com

Our commitment to you meet with confidence



One of the most critical aspects of a **Social & Formal Celebration** is the focus placed on the food and service provided. We ensure a culinary journey, with menus that cater to the diversity of your guests and different tastes.



We understand that **Corporate and Association** may range from small gatherings to impressive dinners. Whether it's a themed buffet, passed hors d'oeuvres, or a more formal feast, we've got you covered.



Family Events from retirement parties, birthdays, baby and bridal showers always call for celebration. We provide complete freedom of choice. We can do it all, and we do it all fabulously.



For our college, youth, and other **Sports Teams** staying or visiting the hotel we have the perfect menu options that cater to everyone's taste. Whether it's a team lunch, banquet, or celebration, we've got you covered.



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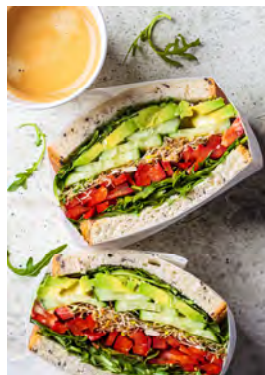
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Breakfast

Menu Prices Valid Through 12.31.2025

THE BASIC CONTINENTAL

- ❖ Assorted Pastries And Breakfast Breads (Cinnamon Rolls, Bagels, Muffins With Jelly, Butter And Cream Cheese)
- ❖ Individual Yogurts with Granola
- ❖ Whole Fresh Fruit
- ❖ Assorted Fruit Juices

*\$18 per guest
(Includes Coffee, Hot Tea, Water)*

20 Person Minimum
Additional \$3/person for groups of less than 20



Beverages

Fresh Brewed Coffee, Decaf or Hot Tea	\$50 Per Gallon
Iced Tea	\$50 Per Gallon
Assorted Coca Cola Products	\$4.00 Each
Bottled Water	\$3.00 Each

Menu Prices Valid Through 12.31.2025

The American Classic

- ❖ Sliced Seasonal Fruit Display. Individual Yogurts With Granola
- ❖ Fluffy Scrambled Eggs
- ❖ Home Fried Potatoes With Peppers And Onion
- ❖ Choice Of One Of The Following, Applewood Smoked Bacon, Link Sausage, Turkey Bacon Or Chicken Sausage (Add \$2)
- ❖ Assorted Pastries, Croissants And Breakfast Breads (Cinnamon Rolls, Bagels, Muffins With Jelly, Butter And Cream Cheese)
- ❖ Assorted Fruit Juices

*\$25 per guest
(Includes Coffee, Hot Tea, Water)*

All prices subject to a Service charge and Sales tax. Both are subject to change
Menu items and pricing may change based on availability and market conditions

Breakfast A la Carte

(Maximum 90 Minutes Service)

- ❖ Whole Fruit \$2 Per Piece
- ❖ Individual Cup Yogurts \$3 Each
- ❖ Assorted Granola Bars \$3 Each
- ❖ Hard Boiled Eggs \$24 Per Dozen
- ❖ Assorted Muffins \$36 Per Dozen
- ❖ Croissants, With Butter & Preserves \$48 Per Dozen
- ❖ Seasonal Vegetable Frittata \$6 Per Person
- ❖ Sliced Fresh Fruit Display \$8 Per Person
- ❖ Kind Bars \$5 Each
- ❖ Assorted Bagels, With Cream Cheese \$36 Per Dozen
- ❖ Cinnamon Rolls \$36 Per Dozen
- ❖ Cake Doughnuts \$24 Per Dozen
- ❖ Bacon And Onion Quiche \$6 Per Person
- ❖ Breakfast Sandwiches \$60 Per Dozen (Sausage/Bacon, Egg And Cheese Biscuits)

Beverages

Fresh Brewed Coffee, Decaf or Hot Tea	\$50 per Gallon
Iced Tea	\$50 per Gallon
Assorted Coca Cola Products	\$4.00 Each
Bottled Water	\$3.00 Each

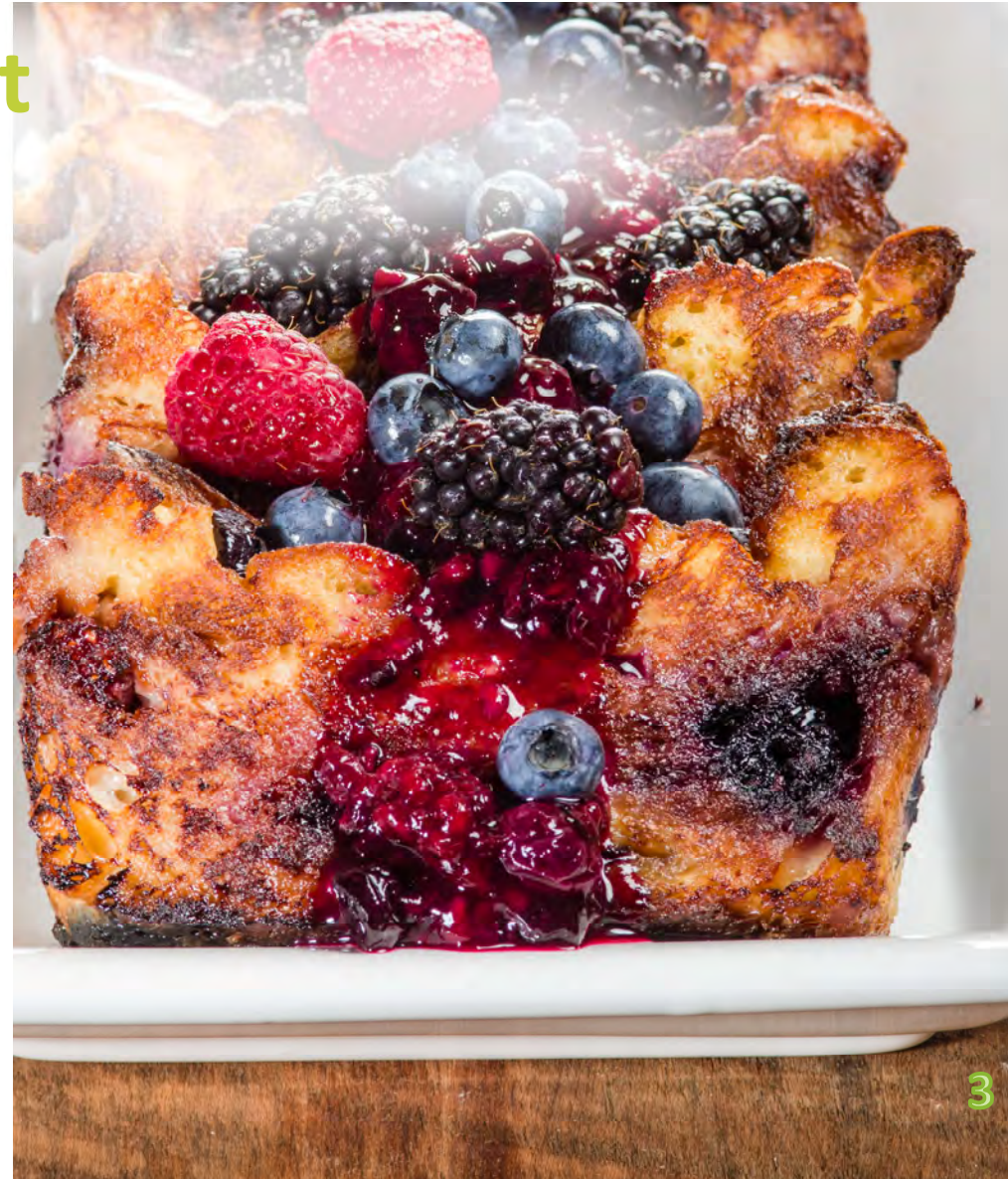
Menu Prices Valid Through 12.31.2025

Additional \$3/person for groups of less than 20

Pricing is based on 90 minutes for health and safety standards

All prices subject to a Service charge and Sales tax. Both are subject to change

Menu items and pricing may change based on availability and market conditions





Breaks

Menu Prices Valid Through 12.31.2025

Minimum 25 Guests, Maximum 90 Minutes Service

Breaks

Spring Break

Individual Vegetable Crudit  With
Ranch, Mixed Nuts, Assorted Cheeses

\$12 per guest

Chips n' Dip

House Made Pita, And Tortilla Chips
With Salsa, Guacamole, Queso, Buffalo
Chicken Dips

\$15 per guest

Sweet & Salty

Popcorn, Kettle Chips, Chocolate
Dipped Pretzels, Freshly Baked
Cookies and Brownies

\$10 per guest

Additional \$3/person for groups of less than 20
Pricing is based on 90 minutes for health and safety
standards

All prices subject to a Service charge and Sales tax. Both
are subject to change

Menu items and pricing may change based on availability
and market conditions

Enhancements

- ❖ Assorted Candy Bars \$3 Each
- ❖ Whole Fresh Fruit \$3 Per Piece
- ❖ Assorted Fresh-Baked Cookies \$36 Per Dozen
- ❖ Assorted Brownies \$36 Per Dozen
- ❖ Individually Bagged Chips/Pretzels \$3 Each
- ❖ Individually Packaged Trail Mix \$4 Each
- ❖ Kind/Cliff Bars \$5 Each
- ❖ Individually Packaged Assorted Nuts \$5 Each

Menu Prices Valid Through 12.31.2025





Craft Your Cravings Boxed Lunch

Menu Prices Valid Through 12.31.2025



Craft Your Cravings

Build Your Own Box Lunch

(Minimum 25 Guests) \$25 Per Person
Includes Whole Fruit, A Freshly Baked Cookie, and A Can of Soda or Sparkling Water

- Select One:**
- ❖ Small Garden Salad
 - ❖ Italian Pasta Salad
 - ❖ House Made Coleslaw
 - ❖ Creamy Mustard Dill Potato Salad

- Choose Two:**
- ❖ **Roast Beef** Marble Rye, Swiss, Lettuce, Tomato, Red Onion, Horseradish
 - ❖ **Lemon Dill Chicken Salad** Croissant, Bibb Lettuce
 - ❖ **Grilled Chicken Caesar** Spinach Tortilla.
 - ❖ **Buffalo Chicken** Cheddar, Crispy Romaine
 - ❖ **Shaved Ham and Swiss** Pretzel Bun, Lettuce, Tomato, Dijon Aioli
 - ❖ **Turkey Bacon Club** Sourdough, Herb Garlic Aioli
 - ❖ **Grilled Vegetable Wrap**
 - ❖ **Southwest Quinoa** Black Beans, Fire Roasted Corn

Boxes are pre ordered and built ahead of service
All items individually packaged
An additional charge of \$5.00 per guest applies for groups of less than 20 guests
Pricing is based on 90 minutes for health and safety standards

Menu Prices Valid Through 12.31.2025

Beverages	
Fresh Brewed Coffee, Decaf or Hot Tea	\$50 per Gallon
Iced Tea	\$50 per Gallon
Assorted Coca Cola Products	\$4.00 Each
Bottled Water	\$3.00 Each

*All price subject to 24 % service charge and state sales tax
Guaranteed attendance numbers must be provided five business days prior to event*

A photograph of a buffet line with several long metal trays filled with food. The trays contain a variety of items including green beans, carrots, broccoli, meatballs, and potatoes. The background is slightly blurred, showing more of the buffet area and some tables with glassware.

Themed Lunch Buffets

Menu Prices Valid Through 12.31.2025

Taco Lunch

Themed Lunch Buffets

Includes Coffee, Hot Tea, Iced Tea, Water

- ❖ Warm Flour And Corn Tortillas
- ❖ Carne Asada, Grilled Chicken, Pork Carnitas
- ❖ Pico De Gallo, Queso Fresco, Guacamole, Salsa, Shredded Lettuce, Diced Tomato, Diced Red Onion, Shredded Cheddar Cheese, Sour Cream
- ❖ Cilantro Lime Rice, Black Beans/ Refried Beans, Street Corn Salad
- ❖ Fresh Tortilla Chips & Queso
- ❖ Cinnamon Churros With Caramel

\$29 per guest



Italian Lunch

- ❖ Caesar Salad
- ❖ Tuscan Chicken and Salmon With Wine Caper Sauce
- ❖ Grilled Broccolini, Lemon And Parmesan
- ❖ Chef's Choice of Pasta
- ❖ Herbed Focaccia Bread With Olive Oil
- ❖ Mini Cannoli

\$29 per guest

Alternate Vegetarian or No Meat Option

- ❖ Baked Ziti or Lasagna



BBQ Lunch

- ❖ Smoked Pulled Pork And Brisket With House Made BBQ Sauce
- ❖ Bakery Buns
- ❖ House Made Coleslaw
- ❖ Homestyle Baked Beans, Mac 'N Cheese, And Fresh Baked Corn Muffins
- ❖ Baked Apple Pie

\$32 per guest

Opa! Mediterranean Lunch

- ❖ Grilled Chicken & Beef
- ❖ Grilled Vegetables
- ❖ Sun-Dried Tomato Orzo Salad
- ❖ Warmed Pita
- ❖ Feta Cheese
- ❖ Chimichurri & Tzatziki Sauces
- ❖ Cucumber and Tomato Salad
- ❖ Baklava

\$32 per guest



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Menu Prices Valid Through 12.31.2025

A wooden table is laden with a variety of buffet dishes. In the foreground, a large black slate platter holds several types of bruschetta: some topped with diced tomatoes, others with sliced mushrooms and herbs, and some with melted cheese. To the left, another slate platter features golden-brown breaded balls (possibly arancini) served with fresh arugula. In the background, several clear glass bowls contain different types of salads, including one with dark leafy greens and another with lighter greens and cheese. A metal serving spatula is visible on the right side of the main bruschetta platter.

Dinner Buffet

Menu Prices Valid Through 12.31.2025



Dinner Buffet

Two entrees \$45 per person

Three entrees \$50 per person

Includes Salad, Dinner Rolls, with Butter & Dessert

Includes Coffee, Hot Tea, Iced Tea, Water

Salads (choose one)

❖ Chopped Salad

Chopped Iceberg Lettuce, Heirloom Grape Tomatoes, Applewood Smoked Bacon, Crumbled Blue Cheese, Crispy Onion, House Made Blue Cheese Dressing

❖ Artisan Greens Salad

Spring Mixed Greens, Heirloom Cherry Tomatoes, Shaved Red, Yellow And Candy Cane Beets, Watermelon Radish, Sweet Peppers, Kentucky Soy Vinaigrette Dressing

❖ House Salad

Spring Greens, English Cucumber, Red Onion, Heirloom Cherry Tomatoes, Shredded Carrot, Cheddar Cheese, Garlic Croutons. Buttermilk Garlic Ranch Dressing

Entrees (choose two or three)

❖ Pork

- Pork Loin, Apple Brandy Compote (Prepared Medium Well)
- Breaded Pork Cutlets, Smothered With Mushrooms And Whiskey Caramelized Onion (Prepared Medium Well)

❖ Chicken

- Spinach, Ricotta Stuffed Chicken Breast, Meyer Lemon Cream Sauce
- Breaded Chicken Breast, Truffle Cream Sauce
- Roasted Herbed Chicken With Thyme Jus
- Smoked Airline Chicken Breast, Espresso BBQ Glaze

❖ Beef

- Slow Cooked Pot Roast
- Sliced 6oz NY Strip With Whiskey Peppercorn Sauce (Prepared Medium)
- Braised Beef Short Ribs, Red Wine Demi



❖ Fish

- Pan Seared Salmon, Buttermilk Dill Braised Onion
- Grilled Mahi Mahi, Chili Lime Butter
- Cornmeal Crusted Snapper, Sweet Corn Succotash

❖ Vegan Options

- Cauliflower Steak, Green Tahini
- Smoked Carrots, Ancient Grains, Tabasco Vinaigrette
- Grilled Portabella Steak, Red Wine Sauce

Menu Prices Valid Through 12.31.2025



Dinner Buffets

Vegetables (choose one)

- ❖ Grilled Fresh Asparagus
- ❖ Roasted Root Vegetable Medley
- ❖ Chef's Choice Fresh Seasonal Vegetable
- ❖ Wilted Garlic Kale
- ❖ Sautéed French Fresh Green Beans With Balsamic Onions

Starch Options (choose one)

- ❖ Wild Rice Pilaf With Dried Fruit
- ❖ Ricotta & Chive Mashed Potatoes
- ❖ Smoked Gouda Creamy Polenta
- ❖ Au Gratin Potatoes

Dessert Options (choose one)

- ❖ Seasonal Cheesecake
- ❖ Flourless Chocolate Cake, Raspberry (GF)
- ❖ Fresh Berry Tart, Custard
- ❖ Caramel Apple Bread Pudding with Bourbon Sauce
- ❖ Lemon Berry Mascarpone Cake
- ❖ White and Dark Chocolate Layered Mousse (GF)
- ❖ Chef's Choice

An additional charge of \$5.00 per guest applies for groups of less than 20 guests
Pricing is based on 90 minutes for health and safety standards
All prices subject to a Service charge and Sales tax. Both are subject to change
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Menu Prices Valid Through 12.31.2025

A close-up photograph of a chef's hands in a white uniform, carefully garnishing a plated dinner with fresh green herbs. The dish on the white plate features a piece of seared meat, a slice of pink-hued vegetable, and is surrounded by fresh greens, blueberries, and a raspberry. The background is softly blurred, showing another plate and the chef's torso.

Plated Dinner

Menu Prices Valid Through 12.31.2025

Salads

Pricing Based Upon Individual Entrée Selections

Includes Coffee, Hot Tea, Iced Tea, Water

Includes: Choice Of One Salad, Choice of Two Entrées, Served with Artisan Rolls, Whipped Honey Butter, Choice Of One Dessert Option

Chopped Wedge Salad

Chopped Iceberg Lettuce, Heirloom Grape Tomatoes, Applewood Smoked Bacon, Crumbled Blue Cheese, Crispy Onion, House Made Blue Cheese Dressing

Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Heirloom Grape Tomatoes, Shaved Parmesan, Creamy Caesar Dressing, White Anchovies

Artisan Greens Salad

Spring Greens, Heirloom Cherry Tomatoes, Shaved Red, Yellow And Candy Cane Beets, Watermelon Radish, Sweet Peppers, Kentucky Soy Vinaigrette Dressing

Chef's Choice Seasonal Salad

Menu Prices Valid Through 12.31.2025

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Meats

Choice Of Two Entrees *Individually Priced*
Served With Rolls And Butter

PORK

- ❖ **Bone In Maple Brined Pork Chop**, Bacon, Jalapeno Jam. Sweet Potato Puree, Sautéed Fresh Green Beans *(\$48 Per Person)* (Prepared Medium Well)
- ❖ **Pork Loin**, Apple Brandy Compote, Red Skin Marble Potatoes, Sautéed Fresh Greens *(\$45 Per Person)* (Prepared Medium Well)

CHICKEN

- ❖ **Spinach, Ricotta Stuffed Chicken Breast**, Meyer Lemon Cream Sauce, Grilled Fresh Broccolini, Crispy Fingerling Potatoes *(\$45 Per Person)*
- ❖ **Breaded Chicken Breast**, Truffle Cream Sauce, Smoked Gouda, Creamy Polenta, Grilled Fresh Asparagus *(\$48 Per Person)*
- ❖ **Roasted Herbed Chicken** With Thyme Jus, Roasted Root Fresh Vegetables, Baked Sweet Potato *(\$45 Per Person)*
- ❖ **Smoked Airline Chicken Breast**, Espresso BBQ Glaze, Au Gratin Potatoes, Sautéed Fresh Greens *(\$45 Per Person)*

BEEF

- ❖ **Slow Cooked Pot Roast**, Garlic Mashed Potatoes, Roasted Root Vegetables *(\$48 Per Person)*
- ❖ **12oz NY Strip**, Whiskey Peppercorn Sauce, Crispy Brussel Sprouts With Bacon And Balsamic, Buttermilk Mashed Potatoes *(\$50 Per Person)* (Prepared Medium)
- ❖ **Braised Beef Short Ribs**, Red Wine Demi, Grilled Asparagus, Creamy Smoked Gouda Polenta *(\$48 Per Person)*
- ❖ **Petite Filet**, Bearnaise, Grilled Asparagus, Twice Baked Potato *(\$58 Per Person)* (Prepared Medium)

FISH

- ❖ **Pan Seared Salmon**, Buttermilk Dill Braised Onion, Garlic Mashed Potatoes, Crispy Marble Potato *(\$45 Per Person)*
- ❖ **Grilled Mahi Mahi**, Chili Lime Butter, Coconut Lime Rice, Sweet Peppers *(\$44 Per Person)*
- ❖ **Oven Roasted Branzino** With Charred Lemon, Tomatoes And Capers, Wild Rice Pilaf, Wilted Kale *(\$44 Per Person)*
- ❖ **Cornmeal Crusted Snapper**, Sweet Corn Succotash, Baked Sweet Potato With Honey Butter *(\$45 Per Person)*
- ❖ **Grilled Peppers**, Onion, Creamy White Grits, Pico De Gallo *(\$45 Per Person)*

VEGAN

- ❖ **Cauliflower Steak**, Green Tahini, Baked Sweet Potato, Roasted Sweet Peppers *(\$40 Per Person)*
- ❖ **Smoked Tricolor Fresh Carrots**, Ancient Grains, Tabasco Vinaigrette *(\$40 Per Person)*
- ❖ **Grilled Portabella Steak**, Red Wine Sauce, Crispy Fingerling Potatoes, Grilled Fresh Broccolini *(\$42 Per Person)*
- ❖ **Manicotti, Tofu Ricotta**, Vegan Mozzarella, Roasted Tomato Marinara, Wilted Kale *(\$43 Per Person)*

Menu Prices Valid Through 12.31.2025

Desserts

Desserts (choose one)

- ❖ Seasonal Cheesecake
- ❖ Flourless Chocolate Cake, Raspberry (GF)
- ❖ Fresh Berry Tart, Custard
- ❖ Caramel Apple Bread Pudding with Bourbon Sauce
- ❖ Lemon Berry Mascarpone Cake
- ❖ White and Dark Chocolate Layered Mousse (GF)
- ❖ Chef's Choice

Menu Prices Valid Through 12.31.2025

Kids Menu Options Available Per Request

- ❖ See Your Sales Manager For More Information



Receptions



Menu Prices Valid Through 12.31.2025



Hot

- ❖ Sausage, Asiago Stuffed Mushrooms \$5 Each
- ❖ Petite Crab Cake, Old Bay Aioli \$5 Each
- ❖ Spicy Honey Garlic Meatballs \$5 Each
- ❖ Chicken Or Beef Souvlaki Skewers, Tzatziki \$5 Each (GF)
- ❖ Pretzel Crusted Chicken; Honey Mustard \$5 Each
- ❖ Short Rib Grilled Cheese \$5 Each
- ❖ Chicken Lemongrass Pot Stickers \$5 Each
- ❖ Hot Honey Chicken Sliders \$5 Each
- ❖ Chorizo Empanada, Cilantro Lime Crema \$5
- ❖ Pimento Cheese Arancini, Hot Pepper Jelly \$5 Each (VG)
- ❖ French Onion Tartlets \$5 Each (VG)
- ❖ Smoked Trout Croquettes \$5 Each
- ❖ Espresso, Bourbon Pork Belly With Marmalade \$5 Each (GF)
- ❖ Vegetable Egg Rolls \$5 Each (V)

Recommend 2-3 Hors D' Oeuvres Per Person Before Dinner

Recommend 5-7 Hors D' Oeuvres Per Person at Cocktail Reception

Hors d'oeuvres

Cold

- ❖ Bourbon Smoked Deviled Eggs \$36 Dozen (GF)
- ❖ Mini Avocado Toasts \$4 Each (V)
- ❖ Shrimp Shooters \$5 Each (GF)
- ❖ Smoked Salmon Everything Bagel Crisps \$5 Each
- ❖ Caprese Skewers \$4 Each (VG GF)
- ❖ Antipasto Skewers \$5.00 Each (GF)
- ❖ Whipped Goat Cheese Tartlets \$4 Each (VG)
- ❖ Heirloom Tomato Bruschetta \$5 Each (V)
- ❖ Mini Shrimp Rolls \$5 Each
- ❖ Herb Citrus Roasted Olive Skewer \$5 Each (V GF)
- ❖ Mini Cheese Balls \$4 Each (V)

25-piece minimum order for each item.

All prices subject to a Service charge and Sales tax. Both are subject to change.
Menu items and pricing may change based on availability and market conditions
All items can be displayed, or hand passed. Server fee is \$100 every 50 guests

Menu Prices Valid Through 12.31.2025

Reception Displays

Minimum of 25 guests per display

- ❖ **Vegetable Crudit ** Garden Vegetables, Roasted Red Pepper Hummus, Creamy Dill Ranch And Tzatziki
\$8 per guest
- ❖ **Seasonal Fresh Fruit Display** With A Yogurt Honey Dipping Sauce
\$12 per guest
- ❖ **Artisan Cheese Display** Assorted Domestic Cheese And Cracker Display, Fruit, Fruit Spread And Pickled Vegetables
\$12 per guest
- ❖ **Charcuterie Board** Chef’s Selection Of Cured Meats, Cheeses, Crackers, Crostini, Assorted Jams, Olives, Fruit And Nuts
\$17 per guest



Action Stations

Minimum 25 guests, \$150 attending chef fee required for every 75 guests, maximum 90 minutes service

- ❖ **Build your own pasta station** Chicken, Italian Sausage, Cavatappi, Penne, Fettuccine, Marinara, Alfredo, Vodka Sauce, Mushroom, Sundried Tomatoes, Broccoli, Parmesan, Basil Pesto, Chili Flakes
\$20 per guest
- ❖ **Build your own lettuce wrap** Boston Bibb Lettuce, Sesame Teriyaki Chicken, Ginger Soy Beef, Carrot Salad With Golden Raisins And Rice Wine Vinegar, Cucumber Onion Salad, Chopped Peanuts, Pineapple Salsa, Assorted Pickled Vegetables, Spicy Peanut Sauce
\$20 per guest

Menu Prices Valid Through 12.31.2025



Presentation Stations

Baked Potato Bar Baked Idaho Potatoes And Baked Sweet Potatoes, Butter, Sour Cream, Shredded Cheddar, Diced Bacon, Beer Cheese, Broccoli, Scallions, Chives, Smoked Pulled Chicken, Sugared Pecans

\$15 Per Guest

Taco Bar Build Your Own Street Tacos With Grilled Chicken, Grilled Flank Steak, Fajita Vegetables, Corn And Flour Tortillas, And Assorted Toppings To Include Shredded Lettuce, Diced Tomatoes, Diced Red Onion, Pico De Gallo, Sour Cream

\$15 Per Guest

**add chips, salsa and guacamole for \$3 per person*

Italian Antipasto Display, House-Made Meatballs In Marinara, Heirloom Tomato Bruschetta With Crostini, Herb Roasted Olives, Focaccia With Olive Oil

\$20 Per Guest

Slider Bar Certified Angus Beef Sliders, Nashville Chicken Sliders, Smoked Pulled Pork Sliders. With Assorted Sauces, Pickles And Truffle Parmesan Fries

\$20 Per Guest

Sports Bar Buffalo Chicken Dip, Spicy BBQ Boneless Wings, Celery, Carrot, Blue Cheese Dressing, Chicken Quesadillas With Salsa And Sour Cream

\$20 Per Guest

Minimum of 50 guests per station

Minimum of 3 combined selections from action, presentation, and carving station required for an event

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Menu Prices Valid Through 12.31.2025



Carving Stations

Citrus Glazed Pork Belly

\$140 per 15 Guests

Brown Sugar Glazed Ham

\$200 per 20 Guests

Oven Roasted Turkey Breast

\$200 per 20 Guests

Roast Beef au Jus

\$450 per 25 Guests

Beef Tenderloin, Horseradish Crème

Market Price per 25 Guests

Salt/Herb Crusted Prime Rib

Market Price per 25 Guests

Minimum 25 Guests, Maximum 90 Minutes Service
\$150 Attending Chef Fee Required For Every 75 Guests
Menu Prices Valid Through 12.31.2025



Desserts

SHOOTERS

Priced Per 25, \$75

- ❖ Chocolate Mousse, Raspberry (GF)
- ❖ Buckeye
- ❖ Key Lime

INDIVIDUAL BITES

\$36 Per Dozen

- ❖ Chocolate Covered Strawberries (GF)
- ❖ Banana Split Skewers (GF)
- ❖ Macarons, Assorted (GF)
- ❖ Chocolate Truffles (GF)

COOKIES, BROWNIES, BARS

\$36 Per Dozen

- ❖ Individual Rice Krispie Treats, Whipped Cream (GF)
- ❖ Lemon Bars
- ❖ Buckeye Bars
- ❖ Whoopie Pies
- ❖ Freshly Baked Cookies or Brownies

Menu Prices Valid Through 12.31.2025





Menu Prices Valid Through 12.31.2025



Meeting Planner All Day Menu Package

\$60 per person

(plus 7.25% tax and
24% Service Charge)

The Basic Continental

Assorted Pastries And Breakfast Breads Including Cinnamon Rolls, Bagels, Muffins With Jelly, Butter And Cream Cheese, Assorted Fruit Juices, Individual Yogurts With Granola, Whole Fresh Fruit, *Includes Coffee, Hot Tea, Iced Tea, Water*

Mid Morning Refresh

Coffee/Tea Refresh

Assorted Granola Bars

Sodas and Bottled Water
(Can be Billed Separately Upon Consumption)

Maximum of 90-Minutes of Service Time Per Item

An additional charge of \$5.00 per guest applies for groups of less than 25 guests Menu Prices Valid Through 12.31.2025

CHOICE OF LUNCH BUFFET

Option #1- Taste of Italy Buffet

Caesar Salad, Tuscan Chicken, Salmon in White Caper Sauce, Grilled Broccolini with Lemon and Parmesan, Chef's Choice of Pasta, Focaccia Bread with Olive Oil, Mini Cannoli

Option #2- South of the Border Buffet

Pork Carnitas, Carne Asada, Grilled Chicken, Warm Flour and Corn Tortillas, Pico de Gallo, Queso Fresco, Guacamole, Salsa, Shredded Lettuce, Diced Tomato and Red Onion, Shredded Cheddar Cheese, Sour Cream, Cilantro Lime Rice, Black Beans/Refried Beans, Elote Corn Salad, Chips & Queso, Cinnamon Churros

Option #3- Opa! Mediterranean Buffet

Grilled Chicken & Beef, Grilled Vegetables, Sun-Dried Tomato Orzo Salad, Warmed Pita, Feta Cheese, Chimichurri & Tzatziki Sauces, Cucumber and Tomato Salad, Baklava

Mid Afternoon Break

(choose one)

Salty & Sweet Popcorn, Kettle Chips, Chocolate Dipped Pretzels, Freshly Baked Cookies And Brownies

Spring Break Individual Vegetable Crudit  With Ranch, Mixed Nuts. Assorted Cheeses

Chips & Dip House Made Pita, And Tortilla Chips With Salsa, Guacamole, Queso, Buffalo Chicken Dip

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All prices subject to a Service charge and Sales tax. Both are subject to change Menu items and pricing may change based on availability and market conditions



Small Meeting Menu

Menu Prices Valid Through 12.31.2025

Small Meeting Menu Package

(For Groups Under 25 Guests)

Served with Coffee, Hot Tea, Iced Tea, Water

Optional Add Ons by Consumption

Iced Tea	- \$50 Per Gallon
Assorted Coca-Cola Products	- \$4.00 Each
Bottled Water	- \$3.00 Each
Breakfast Sandwiches (Sausage/Bacon, Egg and Cheese Biscuits)	- \$60/Dozen
Kind/Cliff Bars	- \$5.00 Each
Assorted Candy Bars	- \$3.00 Each

\$45/person (plus 7.25% tax and 24% Service Charge)

Breakfast: The Basic Continental

Assorted Pastries and Breakfast Breads, Bagels, Muffins, Cream Cheese, Yogurt with Granola, Whole Fresh Fruit, Assorted Juices

Lunch: Soup and Sandwich

- Chef's Choice of Soup
- Assorted Bagged Snacks
- Choose Two Sandwich Options
 - Chicken Salad Croissant
 - Ham and Swiss on Rye, Lettuce, Tomato, Horseradish Aioli
 - Roast Beef, Pretzel Bun, Dijon, Lettuce, Tomato
 - Turkey and Swiss on Rye, Lettuce, Tomato
- Garden Salad – *Selection of Dressing Packets Included*

Afternoon Snack: Chef's Choice (Delivered at End of Lunch Service)

Freshly Baked Cookies or Brownies

\$50/person (plus 7.25% tax and 24% Service Charge)

Breakfast: The Basic Continental

Assorted Pastries and Breakfast Breads, Bagels, Muffins, Cream Cheese, Yogurt with Granola, Whole Fresh Fruit, Assorted Juices

Lunch: Soup and Salad

- Chef's Choice of Soup
- Assorted Bagged Snacks
- Choose Two Salad Options
 - Tuna or Chicken Salad on a Bed of Lettuce, Cottage Cheese, Fresh Fruit, Crackers
 - Blackened Fajita Vegetables, Mixed Greens, Cherry Tomato, Black Beans, Corn, Crispy Tortilla Strips, Cheddar (Rolls, Butter)
 - Grilled Chicken Caesar Salad, Chopped Romaine Lettuce, Garlic Croutons, Heirloom Grape Tomatoes, Shaved Parmesan, White Anchovies (Rolls, Butter)

Selection of Dressing Packets Available

Afternoon Snack: Chef's Choice (Delivered at End of Lunch Service)

Freshly Baked Cookies or Brownies

\$55/person (plus 7.25% Tax and 24% Service Charge)

Breakfast: The Basic Continental

Assorted Pastries and Breakfast Breads, Bagels, Muffins, Cream Cheese, Yogurt with Granola, Whole Fresh Fruit, Assorted Juices

Lunch: Soup and Pasta

- Chef's Choice of Soup
- Assorted Bagged Snacks
- Choose Two Hot Food Options
- Pasta Primavera, Seasonal Vegetables, Grilled Chicken (Rolls, Butter)
- Baked Manicotti, Seasonal Vegetable (Rolls, Butter)
- Slider Tray with Kettle Chips
 - Pulled Pork, Pulled Chicken, House Made Barbeque Sauce, Pickled Onion
- Garden Salad – *Selection of Dressing Packets Included*

Afternoon Snack: Chef's Choice (Delivered at End of Lunch Service)

Freshly Baked Cookies or Brownies

Menu Prices Valid Through 12.31.2025

A still life photograph of various beverages on a rustic wooden surface. In the foreground, there's a tall glass of beer with a thick head of foam, a glass of iced lemonade with lemon slices, a mason jar filled with ice and fresh mint leaves, and a martini glass containing a red cocktail garnished with olives and a sprig of dill. Other drinks include a dark beer in a snifter, a glass of orange juice, and a small shot glass. The background is dark and out of focus.

Beverages

Menu Prices Valid Through 12.31.2025



Bar Service

Cocktails, Wine, & Beer

Cocktail Selections

House Bar \$8.00/Each

- New Amsterdam Vodka
- New Amsterdam Gin
- Jim Beam Bourbon
- Cruzan Rum
- Captain Morgan Spiced Rum
- Jack Daniels
- El Jimador Tequila
- Canadian Club Whiskey
- Johnny Walker Red Label

Premium Bar \$10.00/Each

- Titos Vodka
- Tanqueray Gin
- Bulleit Bourbon
- Bacardi Rum
- Casamigos Tequila
- Crown Royal Whiskey
- Johnny Walker Black Label

CUSTOMIZED BAR

Please Work with our Sales Managers to Customize Ultra Premium Selections

Wine Selections

House Wines \$10.00/Glass

White Wine

- Sauvignon Blanc
- Pinot Grigio
- White Zinfandel
- Chardonnay

Rosé, Moscato and Prosecco

Red Wine

- Red Blend
- Pinot Noir
- Cabernet Sauvignon

Premium Wines \$14.00/Glass

Please Work with our Sales Managers to Customize your Premium Wine Selections

Beer Selections

- Domestic Beer \$6.00/Each
 - Bud Zero, Bud Light, Miller Lite, Coors Lite, Budweiser, Michelob Ultra, Yuengling
- Craft/Imported Beer \$8.00/Each
 - Heineken 0.0, Heineken, Modelo Especial, Sam Adams Seasonal Selection, Locally Selected Craft Beers

Hard Seltzers \$8.00/Each

- Topo Chico
- High Noon

There is a Bar Set Up Fee and Hourly Bartender Fee. There's an additional charge for each additional hour over 4 hours. 1 bartender required for every 50 guests. All prices subject to a Service charge and Sales tax. Both are subject to change. Menu items and pricing may change based on availability and market conditions. Menu Prices Valid Through 12.31.2025

ROBERTS CENTRE POLICIES

EXCLUSIVE CATERER

Roberts Centre maintains the exclusive right to provide all food and beverage and concession services on Holiday Inn Roberts Centre property.

OUTSIDE FOOD AND BEVERAGES

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager or Food & Beverage Director. Food items may not be taken off the premises. However, at Roberts Centre's sole discretion, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged.

FOOD & BEVERAGE SAMPLING

Roberts Centre exhibitors may distribute food & beverage samples in authorized space but must not be in competition with products or services offered by Roberts Centre. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away and/or selling food in their booth must have a permit, permission of the Roberts Centre and all appropriate fees on file with the local health department.

PRICES

Prices will be guaranteed three (3) months prior to the event. Roberts Centre reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

BEVERAGE SERVICE

Roberts Centre offers a complete selection of beverages to complement your function. The Ohio Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with ABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

LABOR

Catering personnel are scheduled for four-hour shifts for each meal period. Events requiring additional time for service over the four-hour period will incur an overtime charge of \$25.00 per server per hour.

An additional labor fee will be charged for groups of less than 25 guests.

At the customer's request room or set up changes made the day of the event will incur a labor charge of \$75 per 50 guests in room, \$150.00 per 50 guests to adjust room set up.

An additional labor fee will be charged for food and beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Memorial Day, Fourth of July, Labor Day, Veteran's Day, Thanksgiving Day, Christmas.

DIETARY CONSIDERATIONS

Roberts Centre is happy to address a special dietary request for individual guests with a (5) day advance notice. Additional charges may apply for special accommodations.

CHINA SERVICE

China service is standard for all catering services for events in Roberts Ballrooms and meeting rooms. For coffee services with china, Roberts Centre will set out at least 10% of disposable ware so that guests may take their beverage with them. China is not allowed outside facility, and disposable ware will be used.

LINENS

All plated and buffet meal prices include house white or black table linens and your choice of a variety of pre-selected linen napkin colors (7 days to allow for delivery). For continental breakfasts and receptions, house linens for 50% of guest count will be provided. Additional linens are available for rental. Two registration tables with linens are provided. Additional tables and table linens for display and vendor table are available for rental. Your Catering Sales Managers is happy to procure custom linen orders or table linens to the floor for an additional charge. If a client opts to rent linens and napkins through another source, any returns and charges associated with the rental are the sole responsibility of the client, also, the customer will be responsible for receiving and returning the linens.

ROBERTS CENTRE POLICIES

SERVICE CHARGE AND TAX

All room rental, event charges, food and beverage are subject to a 24% Service Charge. The Service Charge is the sole property of the Roberts Centre, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Service Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Service Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. 7.25% Sales Tax is applicable unless the group is tax-exempt, Roberts Centre must be in receipt of your tax- exempt form prior to the date of event.

PAYMENTS

All food and beverage must be paid in advance of event. A non- refundable deposit of 25% of the total estimated rental, event charges, food, beverage, service charge and sales tax is required along with the signed contract. Banquet event orders (BEOs) are due no less than three weeks prior to the event; with the anticipated balance due no later than three days prior to the event. A credit card authorization must be completed for any incidental charges which occur during event.

Any payments made within 2 weeks prior to the event must be made either by cashier's check or by credit card.

Roberts Centre will gladly accept credit card payments from MC, Visa & American Express.

GUARANTEES

A final guarantee of attendance is required five (5) business days prior to all food and beverage events. In the event Roberts Centre does not receive a final guarantee prior to (5) business days, the expected number will become the guaranteed number. Roberts Centre will make every attempt to accommodate any increases in guaranteed numbers after the (5) business days, however, the guarantee may not decrease inside of (5) business days prior to event.

In the event of a split entree, the client is responsible to notify the Roberts Centre of the exact count of each item five (5) business days prior to the event.

CANCELLATION

Group may cancel this Agreement without cause upon written notice to Property at any time prior to the guestroom arrival, meeting and/or event and upon payment of an amount based on the following scale, plus applicable taxes:

Notice of Cancellation:

- Date agreement is signed to 6 months from the start date
Percentage of Group Contracted Revenue **25% due**
- From 6 months to 3 months from the start date
Percentage of Group Contracted Revenue **50% due**
- From 3 months to 60 days from the start date
Percentage of Group Contracted Revenue **75% due**
- Less than 60 days from the start date
Percentage of Group Contracted Revenue **100% due**

Group must send written notice and payment due to Property at the time of a cancellation by Group. Group agrees that the above formula is a reasonable estimate of Property's damage in the event of a cancellation.