

Statler Hospitality

at Statler City

Plated Dinner

\$40.00 per Person

Plated Dinners Served with:

Mixed Green Salad, Assorted Breads & Butter

Chef's Choice Vegetable & Starch

Table Side Coffee Service

Entrée Selection

Select Two Proteins and One Vegetarian Entrée from the Following List

Herb Marinated Frenched Airline Chicken Breast with infused Sundried Tomato & Basil EVOO(GF)

Panko Breaded Boneless Chicken Breast stuffed with Sautéed Spinach, Sundried Tomatoes, Sharp Provolone Cheese with a Tomato Blush Sauce

Chicken Milanese - Breaded Boneless Chicken Breast topped with Arugula Salad, Bermuda Onions, Cucumber, Tomatoes, & Gorgonzola Cheese in Lemon Vinaigrette

Chicken Piccata - Egged Dipped & sautéed in White Wine Lemon Butter with Capers Berries

Vegan Stir Fry Vegetables atop a Bed of Barley and Grilled Asian Marinated Tofu (GF/DF)

Grilled Vegetable Risotto - with Seasonal Vegetables & Fresh Herbs with a hint of Lemon Zest (GF)

Portobello Mushroom Ravioli served in a White Wine Mushroom Sauce

Pan Seared Salmon over Spring Onion Yukon Crab Hash with Lemon Vinaigrette - additional \$2 per Person

Pan Seared Sea Bass over Orzo and a Tomato Jam - additional \$5 per Person

12oz Bone-In Berkshire Pork Chop with Caramelized Onions in a Rosemary Red Wine Demi (GF)

Bone-In Braised Short Ribs with Root Vegetables in a Rich Demi – additional \$4 per Person

6 oz Filet Mignon with Truffle Scented Demi-Glace-additional \$5 per Person (GF)

8oz. Filet-8.50 per Person

Duet Entrees Available:

*Duet with Chicken, Salmon or Filet (with truffle butter) - additional \$5.00 per Person**

*Duet with Sea Bass- additional \$10.00 per Person**

Choose One Dessert

Chocolate Cake served with Fresh Whipped Cream & Berries

Assorted Platter of Cookies for each table

New York-Style Cheesecake -additional \$1 per Person

Plated Lunch
Prices Based per Entrée

Plated Lunches Served with:

Warm Bread & Butter

Assorted Platter of Cookies for each table

Coffee, Tea, Decaf service

Select One Entrée:

Cobb Salad...\$26.00 per Person

Grilled Chicken with Mixed Greens, topped with Smoked Blue Cheese, Hard Cooked Eggs, Avocado, Vine Ripened Tomatoes, and Bermuda Onions served with House Dressing

Cranberry Spinach Salad...\$24.00 per Person

Baby Spinach, Curly Endive, Sundried Cranberries, Heirloom Tomato with Cucumber, Pickled Red Onions and an Almond Crusted Goat Cheese Wheel served with a Raspberry Vinaigrette Dressing

Caesar Salad...\$20.00 per Person

Add Chicken \$4.00 / Add Shrimp \$7.50 / Add Salmon \$8.00

Chicken Salad Croissant Sandwich...\$20.00 per Person

Grilled Chicken Breast tossed with Diced New York Apples, Grapes, and Toasted Almonds tossed with a Light Dijon Aioli served with a side of Fruit Salad and Fresh Chips for the Table

Bruschetta Chicken...\$22.00 per Person

Marinated Chicken Breasts Grilled and topped with a Fresh Tomato Bruschetta served with Chef's Choice Potato & Vegetable

Airline Chicken Breast...\$21.00 per Person

Fresh Herb Marinated with infused Sundried Tomato & Basil EVOO served with Chef's Choice Potato & Vegetable

Enhancements

Add a Soup Course or Soup Station

Italian Wedding - \$6.00 per Person

Classic Beef & Pork Meatballs, Spinach, Orzo & Chicken Broth

Tomato Bisque-\$6.00 per Person

Ripe tomatoes, caramelized onions, basil, salt and a touch of Romano cheese blended in a light cream

Vegan Carrot Soup-\$6.00 per Person

Fresh carrots, red bell peppers, onion, garlic and parsley in a vegetable broth and puréed smooth

Beef Barley -\$7.00 per Person

Slow cooked beef, carrots, onions, garlic, shallots and parsley in a rich beef broth and barley

Truffle Cauliflower Bisque- \$7.00 per Person

Creamy, pureed cauliflower, with a hint of truffle

Potato Bacon Cheddar-\$7.00 per Person

Potatoes, Smokey applewood bacon, carrots, celery, onions, and cheddar cheese blended into a rich creamy soup.

Upgrade your Salad

Fall Mixed Green Salad - \$3.00 per Person

Roasted Kabocha Squash, Spaghetti Squash,

and Banana Cornbread Croutons served with an Apple Cider Vinaigrette

Arugula Beet - \$3.00 per Person

Roasted Beets, Ginger Poached Pears, Mandarin Orange, Feta Cheese, with a Citrus Vinaigrette

Iceberg Wedge - \$4.00 per Person

*Crisp Apple Wood Smoked Bacon, Heirloom Tomatoes, Red Onion,
and Crumbled Gorgonzola served with Homemade Blue Cheese Dressing*