

Meilenstein

Hall & Catering

600 Southwest Street- BELLEVUE, OHIO 44811
OFFICE 567-214-4091

FACILITY RENTAL

UP TO 235 GUEST INSIDE

Weekends:

Events – Includes Chairs and Tables for all guests	Rate - \$500
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Deposits

A Non-Refundable Deposit Is Due With Signed Contract	20%
Clean up Services	Rate - \$100

ALL DEPOSITS ARE NON-REFUNDABLE AND WILL BE CREDITED AT TIME OF FINAL PAYMENT
FINAL PAYMENTS ARE DUE 10 DAYS BEFORE FUNCTION

Meilenstein Hall & Catering
Evening Buffet

MENU 1

2 Entrees
1 Side Dish I
1 Side Dish II
Assorted Relishes
Tossed Salad
Assorted Dinner Rolls
Bar Snacks
Coffee Station

\$21.50 PER PERSON

MENU 2

3 Entrees
2 Side Dish I
2 Side Dish II
Assorted Relishes
Tossed Salad
Assorted Dinner Rolls
Bar Snacks
Coffee Station

\$23.95 PER PERSON

MENU 3

4 Entrees
3 Side Dish I
3 Side Dish II
Assorted Relishes
Tossed Salad
Assorted Dinner Rolls
Bar Snacks
Coffee Station

\$26.25 PER PERSON

The above prices do not include State Sales Tax

BAR INFORMATION

Cash Bar Details

Fully Stocked Cash Bar / Bartender Fee - \$100

Required for any keg purchases as well

Individual Keg (Domestic - \$185)

Bud Light, Bud, Miller Light, Coors Light, Busch Light

Individual Keg (Craft / Imports – Pricing Based on Selection)

Open Bar Details

Beer, Wine, Pop Bar \$10.25 Per Person includes: Regular and Lite Tap Beer. White Zinfandel, Chardonnay, Cabernet Sauvignon, Pinot Noir, Pinot Grigio & Riesling Wines. Cola, Diet Cola, Ginger-Ale, Tonic & Seven-Up. Orange, Cranberry, Pineapple & Grapefruit Juices. Cups, Bar Napkins, Ice & Bartenders.

Full Bar \$12.25 Per Person Includes: Regular, Lite Tap Beer & O'Douls. White Zinfandel, Chardonnay, Cabernet Sauvignon, Pinot Noir, Pinot Grigio & Riesling Wines. Cola, Diet Cola, Ginger-Ale, Tonic & Seven-Up. Orange, Cranberry, Pineapple & Grapefruit Juices. Blended Whiskey, Vodka, Gin, Bourbon, Scotch, Rum & Peach Schnapps. Sweet & Dry Vermouth, Bloody Mary Mix, Sweet & Sour Cocktail Mix, Lemons, Limes, Olives, Cherries, Cups, Bar Napkins, Ice, Stirrers & Bartenders.

Top Shelf Bar \$15.00 Per Person Includes: Full Bar In Name Brands & Additions To Bar Of Amaretto, Captain Morgan, Bailey Irish Cream & Kahlua.

ADDITIONS TO BAR

Amarito.....	\$.35 Per Person
Captain Morgans.....	\$.35 Per Person
Baileys Irish Cream.....	\$.45 Per Person
Kahlua.....	\$.45 Per Person
Champagne With Glasses At Tables.....	\$20.00 Per Table
Wine With Glasses At Tables.....	\$15.00 Per Table
Sparkling Grape Juice With Glasses At Tables.....	\$10.00 Per Table

Grand March \$1.00 Per Person Includes: Choice Of Two Liquors, Plastic Shot Glasses & Bartender

ENTREES

POULTRY

Raspberry Chicken
Chicken Marsala*
Whiskey Chicken
Balsamic Chicken
Chicken Alfredo
Chicken Kiev*
Chicken Paprikas
Chicken Coq Au Vin

Stuffed Chicken Breast*
Baked Chicken
Chicken w/ Lemon Sauce
Chicken Cordon Bleu*
Oven Fried Chicken
Rotisserie Chicken
Chicken Parmesan
Chicken Pesto

BEEF

Chef Carved Steamship*
Tenderloin w/ Marsala Sauce**
Home Style Pot Roast w/ Mushroom & Onions

Hand Sliced Beef w/ Sauce
Beef Tips w/ Noodles
Beef Stroganoff

PORK

Sugar Cured Ham w/ Pineapple Sauce
Apricot Porkloin
Pepper Cured Porkloin
Kahlua Porkloin*
Chef Carved Ham*

Marsala Porkloin
Pork St. John*
Fresh Baked Kielbasa
Stuffed Cabbage Rolls*
Stanley's Kielbasa*

PASTA & FISH

Salmon w/ Mousseline Sauce
Baked Scrod w/ Lemon Dill
Seafood Lasagna*
Seafood Fettuccini

Sausage Lasagna
Vegetable Lasagna
Fettuccini Alfredo
Penne w/ Lemon Chicken

- Additional Charge Per Person \$.50
- ** Additional Charge Per Person \$1.50

SIDE CHOICES

Side Dish I

Au Gratin Potatoes
Buttered Parsley Potatoes
Red Skin Potatoes
Scalloped Potatoes
Oven Browned Potatoes
Roasted Garlic-Mashed Potatoes w/ Gravy
Potato Pierogi w/ Sour Cream
Rice Pilaf
Buttered Egg Noodles w/ White Wine Sauce
Corn Bread Stuffing

Side Dish II

Green Beans Almondine
Corn O'Brien
Glazed Baby Carrots
Broccoli Florets
Buttered Cauliflower
Sweet & Sour Cabbage
California Blend w/ Dill Sauce
Italian Blend
Green Bean Casserole
Ratatouille
Buttered Sweet Corn

TOSSED GREENS WITH CHOICE OF FOUR SALAD DRESSINGS:
ITALIAN, RANCH, FRENCH, POPPY SEED, TOMATO BACON, RASPBERRY

INFORMATION SHEET

Extra Entrée.....	\$1.50 Per Person
Extra Vegetable.....	\$.75 Per Person
Extra Potato.....	\$.75 Per Person
Cake Cutting With Plastic Ware.....	Free
Cake Cutting With China& Stainless Flatware.....	\$125.00
Grand March (Please See Bar Sheet).....	\$1.00 Per Person
Coffee Station With Styrofoam.....	Free
Coffee Station With China Cups.....	\$.50 Per Person

THE ABOVE CHARGES DO NOT INCLUDE SERVICE CHARGE AND STATE SALES TAX

TABLE DECORATIONS ARE AVAILABLE FOR RENTAL

DECORATING INFORMATION

All Candle Decorations Must Be Enclosed In A Glass Votive Or Hurricane.

No Thumbtacks Or Push Pins Are Allowed.

NO CONFETTI, GLITTER, RICE OR BIRDSEED IS TO BE USED ON PREMISES.

HORS D'OEUVRES

HOT HORS D'OEUVRES

(ALL ORDERS ARE 100 PIECES)

Cocktail Franks (Bar-B-Que, Cheese, Or Sweet & Sour)	\$55.00
Meatballs (Bar-B-Que, Swedish, Or Sweet & Sour)	\$60.00
Italian Sausage With Peppers & Onions	\$65.00
Chicken Wings (Hot Or Bar-B-Que)	\$70.00
Bacon Wrapped Water Chestnuts	\$80.00
Rumaki	\$85.00
Cocktail Franks In Puff Pastry	\$75.00
Mini Quiche	\$85.00
Cocktail Bar-B-Que Ribs	\$90.00
Stuffed Mushrooms With Hollandaise Sauce	\$85.00
Breaded Mushrooms With Chipotle Sauce	\$55.00
Shrimp Sauté	Market Price

COLD HORS D'OEUVRES

(COLD TRAYS WILL SERVE 60 TO 80 GUEST)

Fancy Assorted Cold Canapes	\$150.00
Assorted Fresh Vegetables	\$ 75.00
Seasonal Fresh Finger Fruits	\$100.00
Cheese Ball With Crackers	\$ 60.00
Cubed Cheeses With Crackers	\$ 75.00
Baked Brie With Wafer Bread	\$ 80.00
Mexican Dip With Nachos	\$ 45.00
Seafood Spread With Assorted Crackers	\$ 75.00
Shrimp Cocktail	Market Price
Smoked Salmon	Market Price

BUFFET

Hors D'Oeuvres Buffets Includes Plastic Dishware And All Necessary Serving Equipment.