



BANQUET MENU

11755 Kinsman Road Newbury, OH 44065 440-564-9144 Punderson Manor com

MEETING REFRESHMENTS

TAKE ME OUT TO THE BALL GAME

12.99 / person

- » Hot Jumbo Soft Pretzels
- Warm Cheese Sauce
- » Stadium Mustard
- Hot Shelled Peanuts
- » Fresh Popped Popcorn
- » Cracker Jacks
- » IBC Root Beer
- *Add Mini Hot Dogs 2.99 / person

BAKED BRIE

11.99 / person

- » Baked Brie in Puff Pastry
- Fruit Compote
- » Assorted Crackers
- Grapes
- » Sliced Apples

MAPLE BEIGNET

11.99 / person

» Maple Frosted Beignet Drizzled with a Chocolate Espresso Sauce

CHURRO BAR

11.99 / person

- » Churros
- » Assorted Toppings
 - › Oreos
 - > Coconut
 - > Almonds
 - > Sprinkles
 - > Chocolate
 - > Caramel Sauce

THE HEALTH NUT

10.99 / person

- Whole Fruit (Apples, Oranges & Bananas)
- Yogurt Parfaits with Granola
- Trail Mix
- » Fruit Infused Water
- *Add Organic Tea (bags) 1.00 / person

SWEET TOOTH

8.99 / person

- » Peanut Butter Cookies
- Chocolate Chip Cookies
- » Oatmeal Cookies
- » Fudge Brownies
- Assorted Housemade Rice Crispy Treats

ADD

Assorted Fresh Baked Cookies	24.00 / dozen
Assorted Fresh Baked Brownies	28.00 / dozen
Housemade Rice Crispy Treats	. 12.99 / dozen
Soft Pretzels	4.99 / each
Housemade Potato Chips	5.99 / pound

BEVERAGE SERVICE

Assorted Soft Drinks and Bottled Waters...... 2.50 each on consumption

Freshly Brewed Coffee and Tea

8 hrs 10.95 / person 4 hrs 7.95 / person

IBC Root Beer or Premium

Sodas......3.00 / each on consumption

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided ten days prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

^{*}Add Ice Cream 2.00 / person

BREAKFAST

CONTINENTAL

GRAND CONTINENTAL

12.99 / person (minimum of 10 people)

- » English Muffins
- » Fresh Seasonal Fruit Display
- » Orchard Oatmeal with Raisins & Brown Sugar
- » Vanilla Yogurt with Granola & Cherries
- Coffee/Tea Station
- Assorted Breakfast Juices

PUNDERSON CONTINENTAL

10.99 / person (minimum of 10 people)

- » Assorted Breakfast Pastries
- » Fresh Seasonal Fruit Display
- » Coffee/Tea Station
- » Assorted Breakfast Juices

BUFFETS

CHAGRIN RIVER VALLEY

16.99 / person (minimum of 15 people)

- » Biscuits with Sawmill Gravy
- » Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Fresh Seasonal Fruit Display
- **Choice of One Meat:**
 - > Sausage
 - > Bacon
 - > Ham

Coffee/Tea Station

Assorted Breakfast Juices

Add \$2.99 for Additional Meat

CREPE BAR

15.99 / person (minimum of 10 people)

- » Crepes
- » Fruit Filling
- Chocolate Sauce
- » Whipped Topping
- Sliced Strawberries
- Ham
- » Peppers
- Onions
- Cheese
- » Scrambled Eggs
- » Coffee/Tea Station

BUILD YOUR OWN BREAKFAST SANDWICH

14.99 / person (minimum of 10 people)

- » English Muffins
- » Biscuits
- » Flour Tortillas
- » Ham
- Sausage
- » Scrambled Eggs
- » Swiss Cheese
- » American Cheese
- » Peppers
- Onions
- Coffee/Tea Station

PANCAKE BREAKFAST

12.99 / person (minimum of 15 people)

- » Pancakes
- » Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Sausage
- » Fresh Seasonal Fruit Display
- *Real Geauga County Maple Syrup Available for an Additional Fee

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LUNCH

BUFFETS

All Lunch Buffets served with Brewed Iced Tea, Coffee/Tea and Water Service

NEW YORK DELI BUFFET

18.99 / person (minimum of 15 people)

- » Creamy Cole Slaw
- Housemade Potato Salad
- Assorted Cold Cuts:
 - > Black Forest Ham
 - > Smoked Turkey Breast
 - › Genoa Salami
- Assorted Breads:
 - > Wheat
 - > White
 - > Rye
 - › Ciabatta
 - > Hoagie Rolls
- » Assorted Cheeses:
 - > Cheddar
 - > American
 - > Swiss
- Tomato, Lettuce, Pickles and Red Onion
- Mayonnaise, Dijon Mustard, Scallion Mayonnaise

TASTE OF ITALY

16.99 / person (minimum of 15 people)

- » Mixed Green Salad with Tomatoes, Cucumbers, Peppers, Olives, Cheese and Croutons
- Penne Pasta
- Meatballs
- » Marinara Sauce
- » Alfredo Sauce
- Chef's Selection of Fresh Vegetable
- Baked Garlic Bread

SOUP & SANDWICH BUFFET

18.99 / person (minimum of 15 people)

- » Housemade Vegetable Soup
- Housemade Chili
- » Chicken and Tuna Salad
- » Pasta Salad
- Relish Tray with Lettuce, Tomatoes, Pickles, Assorted Cheeses, Croissants and Asssorted Breads
- Potato Chips

SOUP, SALAD & BAKED POTATO BAR

16.99 / person (minimum of 15 people)

- » Housemade Vegetable Soup
- » Housemade Chili
- » Mixed Green Salad with Assorted Toppings:
 - Mandarin Oranges
 - > Sunflower Seeds
 - Goat Cheese
 - Raisins
 - > Tomatoes
 - Cucumbers
 - > Peppers
 - > Olives
 - > Croutons
- Baked Potato with Assorted Toppings:
 - > Butter
 - Sour Cream
 - > Cheddar Cheese
 - > Bacon
 - > Broccoli
 - > Salsa

AMORE PIZZA

16.99 / person (minimum of 15 people)

- » Mixed Green Salad with Tomatoes, Cucumbers, Peppers, Olives, Cheese and Croutons
- » Assorted Pizza:
 - > Cheese
 - > Pepperoni
 - > Sausage
- » BBQ Chicken Drumettes
- » Mild Chicken Drumettes
- *Upgrade to BBQ Chicken Pizza or Artichoke Tomato Pizza with a White Sauce for \$1.00 / person

LUNCH ON THE RUN

15.99 / person

- » Club Wrap-Ham, Turkey, Swiss Cheese, American Cheese, Lettuce, Tomato and Bacon Served in a Flour Tortilla
- » Assorted Condiments
- » Potato Chips
- » Whole Fresh Fruit
- **Bottled Water**
- » Assorted Fresh Baked Cookies

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PLATED

All served with Brewed Iced Tea, Coffee/Tea and Water Service

FIESTA SALAD

15.99 / person

Blackened Chicken, Avocado, Tomatoes, Black Olives, and Shredded Cheese on Mixed Greens

CHEESEBURGER

14.99 / person

8oz Grilled Beef Patty with Middlefield Cheddar Cheese, Tomato, Lettuce, Pickle and Onions on Ciabatta Bread Served with Housemade Potato Chips or Fries

CHICKEN SANDWICH

14.99 / person

Grilled Chicken Breast, Brie Cheese, Caramelized Onions, Spinach and Tomato on Toasted Ciabatta Bread Served with Housemade Potato Chips or Fries

CLUB WRAP

12.99 / person

Ham, Turkey, Swiss Cheese, American Cheese, Lettuce, Tomato and Bacon in a Flour Tortilla Served with Housemade Potato Chips or Fries

SMOKED SALMON BLT

13.99 / person

In-House Maple Smoked Salmon on Toasted White Bread with Sliced Tomatoes, Lettuce and Bacon

GARDEN VEGETABLE PITA

12.99 / person

Sauteed Medley of Seasonal Vegetables, Mushrooms, Peppers, Onions and Tzatziki Sauce on Pita Bread Served with Housemade Potato Chips or Fries

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DINNER

BUFFETS

All served with Brewed Iced Tea, Coffee/Tea and Water Service

BBQ PICNIC

32.99 / person (minimum of 30 people)

- » BBQ Chicken
- » BBQ Ribs
- » Creamy Cole Slaw
- » Housemade Potato Salad
- » Western Style Baked Beans
- » Fresh Baked Rolls
- » Watermelon Slices

TASTE OF ITALY

29.99 / person (minimum of 15 people)

- » Mixed Green Salad with Tomatoes, Cucumbers, Peppers, Olives, Cheese and Croutons
- » Penne Pasta
- » Marinara Sauce
- » Alfredo Sauce
- » Meatballs
- » Chicken Marsala
- » Chef's Selection of Fresh Vegetable
- » Baked Garlic Bread
- » Tiramisu

HEALTHY CHOICE

30.99 / person (minimum of 15 people)

- » Mixed Green Salad with Assorted Toppings:
 - Mandarin Oranges
 - > Sunflower Seeds
 - Goat Cheese
 - > Raisins
 - > Tomatoes
 - > Cucumbers
 - > Peppers
 - > Olives
 - Croutons
- » Grilled Chicken Breast with Peach Balsamic Glaze
- » Eggplant Lasagna
- » Brown Rice Pilaf
- » Fresh Baked Rolls
- Seasonal Fruit Salad with Mint

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BUFFETS CONT.

All served with Brewed Iced Tea, Coffee/Tea and Water Service

SOUTHERN COMFORT

28.99 / person (minimum of 30 people)

- » Mixed Green Salad with Tomatoes, Cucumbers, Peppers, Olives, Cheese and Croutons
- Southern Fried Chicken
- Macaroni & Cheese
- Green Beans
- Roasted Garlic Mashed Potatoes
- » Homestyle Gravy
- Corn Bread
- » Cherry Cobbler

SOUTHWEST FAJITA

27.99 / person (minimum of 15 people) Make Your Own Fajitas:

- Teguila Lime Marinated Chicken Breast
- Seasoned Ground Beef
- Tortillas
- Sour Cream
- Shredded Cheese >>
- Olives
- **Tomatoes** >>
- Lettuce
- Salsa
- Sauteed Bell Peppers & Onions
- Refried Beans
- Traditional Spanish Rice
- Cinnamon Churros with Chocolate Sauce

THE PUNDERSON

28.99 / person (minimum of 15 people)

- » Mixed Green Salad with Tomatoes. Cucumbers. Peppers, Olives, Cheese and Croutons
- Herb Crusted Baked Cod
- » Honey Roasted Chicken Quarters
- **Boiled Butter Dill Potatoes**
- Green Beans
- Fresh Baked Rolls

TASTE OF ASIA

28.99 / person (minimum of 15 people)

- » Mixed Green Salad with Tomatoes, Cucumbers, Red Peppers, Broccoli, Mandarin Oranges and Raisins
- General Tso's Chicken
- Orange Popcorn Shrimp
- Chow Mein Noodles
- Fried Rice
- Egg Roll
- Fortune Cookies

ADD A CARVING STATION

Enjoy A Chef Attended Station, Based on Market Price

Prime Rib serves 40 people

Beef Tenderloin serves 25 people

Top Round serves 40 people

Turkey serves 30 people

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DINNER

PLATED

Plated Dinners are Served with the Following: Mixed Green Salad, Chef's Choice of Starch (Except Pasta Entrees), Chef's Choice of Vegetable, Bakery Fresh Rolls and Butter, Brewed Iced Tea, Coffee/Tea, and Water Service

BEEF WELLINGTON

42.99 / person

Beef Tenderloin and a Duxelle Sauce Baked in Puff Pastry

SIRLOIN STEAK

25.99 / person

10-Ounce Grilled Sirloin Steak

SWEET & SPICY SALMON

27.99 / person

A Fresh Cut of Salmon Dredged in Our Special Sweet Cajun Seasoning and Drizzled with Honey Mustard

SHRIMP ALFREDO

25.99 / person

Penne Pasta, Broccoli, Red Pepper and Shrimp in a Creamy Alfredo Sauce Served with Garlic Bread

PORTABELLA PASTA

22.99 / person (Dairy & Gluten Free, Vegan)

Portabella Mushroom, Red Peppers and Penne Pasta Seasoned with Fresh Garlic and Basil Sautéed in Olive Oil

CHICKEN CORDON BLEU

22.99 / person

Breaded Chicken Breast Stuffed with Ham and Swiss Cheese Served with Dijon Cream Sauce

LEMON DILL COD

24.99 / person

6-Ounce Dill Baked Cod

GNOCCHI PASTA

21.99 / person

Gnocchi Pasta Tossed in a Roasted Red Pepper Sauce and Topped with Feta Cheese Served with Garlic Bread

MAPLE DIJON PORK CHOP

22.99 / person

Sauteed Pork Chop with a Maple Dijon Sauce Seasoned with Cracked Black Pepper

Desserts available for an additional cost

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DESSERTS

GERMAN CHOCOLATE CAKE

6.99 / person

NEW YORK STYLE CHEESECAKE

6.99 / person

LEMON MERINGUE PIE

5.99 / person

APPLE PIE

5.99 / person

OLD FASHIONED BANANA PUDDING

4.99 / person

CHOCOLATE MOUSSE

4.99 / person

GLUTEN FREE CHOCOLATE LAVA CAKE

6.99 / person

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HORS D'OEUVRES

CHICKEN WINGS & DRUMETTES Served with BBQ & Hot Sauce	60.00 / 25 pieces
SWEDISH MEATBALLS	35.00 / 25 pieces
CHEESE QUESADILLAS Served with Salsa	50.00 / 25 pieces
SAUSAGE STUFFED MUSHROOMS	55.00 / 25 pieces
EGG ROLLS Served with Sweet-N-Sour Sauce	55.00 / 25 pieces
HOUSEMADE BACON-WRAPPED PINEAPPLE WITH BROWN SUGAR DRIZZLE	68.00 / 25 pieces
SHRIMP COCKTAIL Served with Cocktail Sauce	68.00 / 25 pieces
MINI QUICHE	200.00 / 100 pieces
SPANAKOPITA Savory Greek Pastry Filled with Spinach and Feta Cheese	200.00 / 100 pieces
GENERALTSO POT STICKERS	.225.00 / 100 pieces
MINI BEEF WELLINGTON	275.00 / tray
SMOKED SALMON DISPLAY House Maple-Smoked Salmon with Lemon Dill Cream Cheese, Sliced Cucuml Capers, Chopped Onions and Pickles Served with Assorted Breads and Cracket	pers,
ASSORTED CHEESE DISPLAY Domestic and Imported Cheese Served with Cracker Assortment	125.00 / tray
VEGETABLE CRUDITE Served with Housemade Ranch Dip	100.00 / tray
FRESH SEASONAL FRUIT DISPLAY	125.00 / tray
ANTIPASTI DISPLAY Authentic Italian Meats, Imported Cheeses, Marinated Vegetables, and Olives Served with Gourmet Crackers	150.00 / tray

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PRIVATE BANQUET BARS

CALL BRANDS

- » Absolut Vodka
- » Beefeaters Gin
- » Captain Morgan White
- » Dewar's Scotch
- » Jack Daniel's Whiskey
- » Makers Mark Bourbon

PREMIUM BRANDS

- » Grey Goose Vodka
- » Tanqueray Gin
- » Bacardi Rum
- » Johnny Walker Red Scotch
- » Crown Royal Whiskey
- » Knob Creek Bourbon

DOMESTIC BEER

- » Budweiser
- » Bud Light
- » Miller Lite

PREMIUM BEER

- » Great Lakes
- » Heineken
- » Sam Adams

HOUSE WINES

- » Chardonnay
- » Pinot Grigio
- » Rosé
- » Merlot
- » Cabernet

HOST BAR ON CONSUMPTION

Call Brands	7.00
Premium Brands	8 .00
Domestic Beer	5.00
Premium Beer	6.00
House Wine	7.00
Soft Drinks/Bottled Water	3.00

^{*}Enhance your event with Cordials 9.00 each

CASH BAR

Call Brands	7.00
Premium Brands	8.00
Domestic Beer	5.00
Premium Beer	6.00
House Wine	7.00
Soft Drinks/Bottled Water	3.00
*Enhance your event with Cardiala	

^{*}Enhance your event with Cordials

Mimosa or Bloody Mary Bars	9.00 / drink
Champagne	36.00 / bottle
Non-Alcoholic Sparkling Juice	15.00 / bottle

Punderson Manor is the only licensed authority to sell and serve alcohol for consumption on the premises. Therefore, by law, alcohol is not to be brought onto the premises from any unauthorized source. Shots will not be served at any banquet at Punderson Manor.

A bartender fee of \$80.00 will be applied to any bar with sales under \$300.00 before service charge & sales tax.

All prices are subject to a 20% Service Charge and sales tax. All items and prices may be subject to change.

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