



EMERALD

EVENT CENTER



Residence Inn by Marriott Avon at The Emerald Event Center 2016 - Event Menu



Residence Inn by Marriott®
Cleveland/Avon at The Emerald Event Center
33040 Just Imagine Drive, Avon Ohio 44011
T 440-937-0909



EMERALD EVENT CENTER



BREAKS.



The Health Nut - Morning Break

Whole Apples, Bananas, Oranges and Sliced Seasonal Fruit.
Assorted Granola Bars and Power Bars
Individual Greek Yogurts
Raw Almonds and Other Mixed Nuts
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, V8 Juice and Bottled Water
\$9 / Guest

The Health Nut - Afternoon Break

Hummus Served with Pita, Celery Sticks and Cucumber
Olive Tapanade Served with Flatbread Crackers
Fresh Cut Chef Selection of Veggies
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, V8 Juice and Bottled Water
\$10 / Guest

Sundae on a Workday

Chef Attended Chocolate and Vanilla Ice Cream
Crumbled Cookies, M&M's and Nuts
Hot Fudge, Carmel and Strawberry Sauces
Whipped Cream and Cherries
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, V8 Juice and Bottled Water
\$9 / Guest

The Sweet and Salty

Hot Gourmet Soft Pretzels Served with Warm Cheese and Stadium Mustard
Variety of Flavored Chips / Other Corn Chip Snacks
Variety of Individually Packed Chip Dips
Decadent Chocolate Brownies and Crunchy Rice Crispy Treats
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas Station, V8 Juice, White & Chocolate Milk, Soft Drinks and Bottled Water
\$9 / Guest

A Day at the Movies

Variety of Flavored Popcorn
Assorted Candy Bars and Skittles
Nachos with Warm Cheese Dip
Mini Corn Dogs
Cracker Jacks
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Soft Drinks, V8 Juice and Bottled Water
\$9 / Guest



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BREAKS.



Beverage Station

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, V8 Juice and Bottled Water
\$5 / Guest Half Day
\$8 / Full Day

Beverages A La Carte

Gourmet Coffee Station \$49 / Gallon
Bottled Water \$4 / Ea.
Sparkling Water \$4 / Ea.
Voss Water \$4 / Ea.
Soft Drinks \$4 / Ea.
V8 Juice \$4 / Ea.
Bottled Juices \$4 / Ea.
Individual Milk \$3 / Ea.
Fruit/Herb Infused Waters \$29 / Gallon
Lemonade / Iced Tea \$29.99 / Gallon

The Afternoon Jump Start

Fresh Baked Cookies
Decadent Chocolate Brownies
Whole Fruit Selection
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, V8 Juice and Bottled Water
\$8 / Guest

Snacks

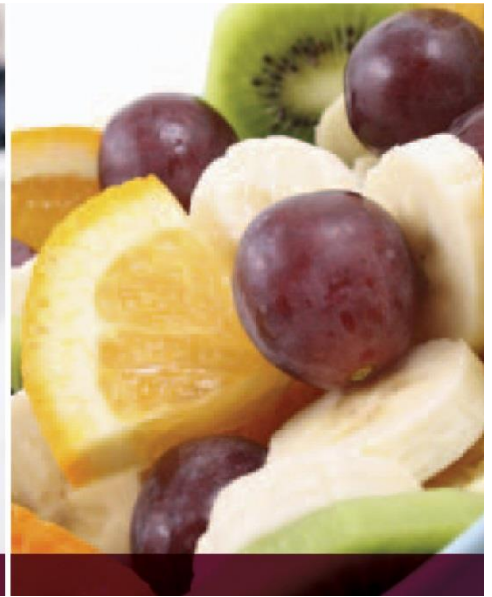
Fresh Baked Cookies \$30 / Dz.
Decadent Brownies \$30 / Dz.
Dirty Potato Chips \$3 / Ea.
Variety of Individual Snack Chips \$3 / Ea.
Variety of Individual Popcorn \$3 / Ea.
Variety of Assorted Candy Bars \$3 / Ea.
Variety of Granola Bars \$3 / Ea.
Variety of Individual Fruit & Greek Yogurts \$3.99 / Ea.
Whole Fresh Fruit \$3 / Ea.



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BREAKFAST.



Continental-Jump Start

Assorted Breakfast Pastries and Fresh Baked Muffins
Served with Preserves and Butter
Freshly Sliced Seasonal Fruit
Freshly Brewed Coffee and Assorted Hot Teas, Chilled
Orange, Apple and Cranberry Juices
\$15 / Guest

Continental-Good Start

Assorted Breakfast Pastries and Fresh Baked Muffins with
Preserves and Butter
Sliced Bagels Served with Regular and Seasonal Cream
Cheeses
Assorted Individual Yogurts
Sliced Seasonal Fruit and Fresh Berries
Hard Boiled Eggs
Freshly Brewed Coffee and Assorted Hot Teas,
Chilled Orange, Apple, Cranberry and V8 Juices
\$17 / Guest

A La Carte and Continental Breakfast Enhancements

Bagels with Assorted Cream Cheeses \$29 / DZ
Assorted Muffins \$29 / DZ
Individual Yogurts \$4 / EA
Assorted Granola Bars \$4 / EA
Gallon of Coffee \$49 / GAL
Juice and Soda \$4 / Per Bottle
Bottled Water \$4 / Per Bottle

Beverage Service

Freshly Brewed Coffee (Decaf and Regular)
Selection of Traditional & Herbal Teas
Creamer, Lemons and Limes
Assorted Sodas and Bottled Water
\$9 / Guest



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BREAKFAST.



BREAKFAST BUFFET

Rise and Shine - Buffet

- Sliced Seasonal Fruit
- Assorted Breakfast Pastries, Muffins and Toast
- Fresh Scrambled Eggs
- Crispy Bacon and Savory Sausage
- Pancakes with Warm Syrup
- Seasoned Roasted Red Potatoes
- Chilled Orange, Apple and Cranberry Juices
- Freshly Brewed Coffee and Assorted Hot Teas
- \$18 / Guest
- (Minimum of 15 Guests)

Breakfast Buffet Enhancements

- Biscuits and Sausage Gravy \$4 / Guest
- Breakfast Burritos Served with Salsa and Sour Cream \$6 / Guest
- Belgian Waffle Station \$6 / Guest
Served with Fresh Seasonal Berries, Whipping Cream, Warm Syrup and Butter
- Cooked to Order Omelet Station Served with Choice of Your Favorite Omelet Fillers \$8 / Guest
(Minimum of 25 Guests)

Healthy Choice - Breakfast Buffet

- Sliced Seasonal Fruit
- Yogurt Bar with Granola and Fresh Seasonal Berries
- Whole Grain Toast and Bagels with Preserves and Butter
- Fresh Scrambled Eggs or Egg Whites with Peppers, Onions and Tomato
- Canadian Style Turkey Bacon and Turkey Sausage
- Seasoned Roasted Red Potatoes
- Freshly Made Steel Cut Oatmeal Served with Raisins, Walnuts and Brown Sugar
- Chilled Orange, Apple, Cranberry and V8 Juices
- Freshly Brewed Coffee and Assorted Hot Teas
- \$19 / Guest
- (Minimum of 25 guests)



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LUNCH.



BUFFET LUNCHES:

The Metro Deli® Selection

- Soup du Jour
- Tossed Seasonal Garden Salad with Choice of Dressings
- Seasonal Pasta Salad or Quinoa Salad
- Red Skin Dill or Country Style Potato Salad
- Metro Deli ® Brand Deli Meats
- Ohio Made Cheeses
- Fresh Bread, Croissants, and Rolls
- Assorted Condiments, Lettuce, Tomato, Red Onion, and Pickles
- Variety of Cookies and Dessert Bars
- Freshly Brewed Coffee and Assorted Teas
- \$23 / Guest

South of the Border

- Tortilla Chicken Soup or Fresh Gazpacho
- Tossed Salad Greens with Choice of Dressings
- Cilantro and Lime Rice
- Seasoned Black Beans
- Grilled Seasoned Chicken
- Grilled Seasoned Steak
- Grilled Seasoned Vegetables
- Tortilla Chips
- Guacamole, Salsa Fresca, Sour Cream and Cheese
- House Made Flan and Warm Churros
- Freshly Brewed Coffee and Assorted Teas
- \$24 / Guest



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LUNCH.



The Avon Place Buffet

- Tossed Green Salad Choice of Dressings
 - House Made Coleslaw
 - Sea Fare Salt and Pepper French Fries
 - Beer Battered Onion Rings
 - Grilled Chicken
 - Angus Beef Burgers
 - Pulled (BBQ) Pork
 - Kaiser and Ciabatta Rolls
 - Bacon, Sautéed Onions & Mushrooms, Cheese, Lettuce,
Tomato, Red Onion and Dill Pickles
 - Assorted Deli Condiments
 - Brownies & Apple Pie
- \$24 / Guest

The Cucina Italian

- Minestrone or Italian Wedding Soup
 - Caesar Salad with Garlic Croutons
 - Antipasto Salad
 - Sautéed Italian Vegetables
 - Pasta with Marinara Sauce
 - Chicken Parmesan with Marinara
 - Grilled Italian Sausage with Peppers & Onions
 - Fresh Baked Bread Sticks
 - Cannoli's and Biscotti
- \$26 / Guest



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LUNCH.



BOXED LUNCHES:

Choose Two Sandwiches and One Side

Choice of Sandwich:

Roast Beef And Cheddar

Lettuce, Tomato and Red Onion Served on Soft Foccacia with a Horseradish Mayo

Italian Hero

Turkey, Ham, Salami, Roast Beef, Roasted Red Peppers and Provolone Cheese Served on Italian Hoagie with Garlic and Olive Mayo

Turkey Club

Bacon, Swiss, Lettuce, Tomato, Red Onion Severed on Ciabatta with Pesto Mayo

Chicken Caesar Wrap

Grilled Chicken and Romaine Tossed in our Caesar Dressing with Asiago Cheese and Fresh Red Peppers Served in a Spinach Wrap

Vegetarian Wrap

Marinated Grilled Vegetables Served with Lettuce, Tomato and Mozzarella Cheese Served on a Spinach Wrap with Italian Dressing

Choice of Side:

- Penne Pasta Salad
- Coleslaw
- Seasonal Quinoa Salad (Vegetarian option)
- Potato Salad
- Fruit Salad (Vegetarian option)

Choice of dessert:

- Gourmet Cookie
- Gourmet Brownie
- Rice Crispy Treat

Boxed lunch includes:

- Sandwich
- Side Item
- Bag of Dirty Potato Chips
- Fresh Whole Fruit
- Dessert
- \$15 / Guest
- Bottled Water / Sodas can be added for \$3 / guest



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LUNCH. (CONTINUED)

COLD PLATED LUNCHES:

Served with Fresh Baked Bread, Butter, Soup Du Jour, and Chef's Selection Dessert, Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot & Iced Teas

Grilled Chicken Caesar

Crisp Romaine Lettuce, Fresh Parmesan, Croutons and Caesar Dressing
Add Steak \$3 / Guest
\$19 / Guest

Tuna/Chicken Salad (contains nuts)

Served Over a Bed of Arugula Garnished with Fresh Seasonal Fruit
\$19 / Guest

Avon Chopped Salad

Chopped Chicken with Cucumber, Carrots Avocados, Tomato and Bacon
Garnished with Candied Walnuts, Blue Cheese Served with a White Balsamic Vinaigrette
\$19 / Guest

Thai Shrimp Salad

Napa Cabbage and Fresh Spinach Tossed with Chopped Cilantro, Carrots, Green Onions, Fresh Sliced Mango and Curried Cashews
Topped with Grilled Shrimp and a Ginger Lime Dressing
\$21 / Guest

HOT PLATED LUNCHES:

Served with Fresh Baked Bread, Butter, Soup Du Jour, and Chef's Selection Dessert, Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot & Iced Teas

Roasted Pork Loin

Soy and Ginger Marinated Pork Loin Served with Sweet Potato Mash and Seasonal Fresh Vegetables
\$22 / Guest

Chicken Oscar

Fresh Chicken Breast Stuffed with Spinach, Bacon and Gruyere Cheese Finished with a Creamy Tomato Hollandaise Sauce
Served with Herbed Potato Hash and Seasonal Fresh Vegetables
\$23 / Guest

Grilled Faroe Salmon

Grilled Salmon Filet Topped with Grilled Pineapple Slices and Served with Herbed Mango Rice and Seasonal Fresh Vegetables
\$22 / Guest

Zesty Lemon and Rosemary Chicken Breast

Roasted Chicken Breast with Fresh Lemon and Rosemary Served with Pan Seared Red Skin Potatoes and Seasonal Fresh Vegetables
\$22 / Guest

Roasted Beef Tenderloin

Roasted Tenderloin Topped with Woodland Wild Mushroom Sauce served with Creamy Herbed Risotto and Seasonal Fresh Vegetables
\$25 / Guest

Eggplant Lasagna

Fresh Eggplant Sliced and Layered with Fresh Basil, Heirloom Tomatoes and Ricotta Cheese Finished with a Garden Tomato Sauce Served with Seasonal Fresh Vegetables
\$18 / Guest



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DINNER.



PLATED ENTREES

Dinner Plated Entrees ALL include Selection of Salad, Seasonal Fresh Vegetable, a Starch, Dinner Rolls, Butter and Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, V8 Juice and Bottled Water

Chicken

Herbed Roasted Half Chicken \$28 / Guest
Slow Roasted Half Chicken with Fresh Herbs and Natural Au Jus

Caribbean Stuffed Chicken \$29 / Guest
Fresh Spiced Breast of Chicken Stuffed with Sweet Cornbread and Crabmeat

Pecan Crusted Chicken \$28 / Guest
Fresh Breast of Chicken Coated with Crunchy Pecans and Served with Seasonal Chutney

Seared Fresh Chicken Breast \$26 / Guest
Pan Seared Chicken Breast with Choice of Seasonal Topping (i.e. Mushrooms)

Vegetarian

Garlic and Herb Portobello Steak \$26 / Guest
Pan Seared Portobello with Fresh Arugula

Seafood

Chargrilled Faroe Island Salmon \$34 / Guest
Fresh Salmon Chargrilled with Tangy Molasses

Glazed Mahi Mahi \$39 / Guest (Seasonal)
Pan Seared Mahi Mahi Topped with Seasonal Chutney

Garlic Shrimp Skewers \$36 / Guest
Sautéed Garlic Shrimp Skewered with Roasted Garlic and Seasonal Squash

Jumbo Crab Cake \$37 / Guest
Seared Corn Meal Crab Cake Topped with a Red Sweet Pepper Creamed Coulis

Beef

Braised Short Ribs \$34 / Guest
Slow Cooked Pork Ribs Served with Natural Au Jus

Chargrilled Filet of Beef \$44 / Guest
Center Cut Petit Filet Chargrilled and Served with a Red Wine Reduction

Center Cut Pork Chop \$33 / Guest
Juicy Pork Chop Grilled and Served with House Made Gouda Baked Apples and Raisins



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DINNER.



THEMED DINNER BUFFET OPTION:

Italian Buffet:

The Italian Buffet Includes:

The Menu Below Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot & Iced Teas

- Caesar Salad With Parmesan and Croutons
- Tossed Salad with Choice of Dressings
- Chilled Antipasto Display
- Rotini Pasta Salad
- Oven Roasted Rosemary Red Skins
- Sautéed Italian Vegetables
- Garlic Bread and Herbed Ciabatta
- Farfalle Pasta with Choice of Marinara or Alfredo

CHOOSE TWO OF THE FOLLOWING:

- Chicken Parmesan
- Chicken Picatta
- Sausage & Meatballs with Grilled Peppers/Onions
- Seared Flank Steak Pomodora
- Meat Lasagna
- (an Additional Entrée Choice/ \$7 / Guest)

Tiramisu and Cannoli's

\$36 / Guest

Santa Fe Fiesta Buffet:

The Santa Fe Buffet Includes:

The Menu Below Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot & Iced Teas

- House Made Chicken Tortilla Soup
- Southwest Caesar Salad
- Black Bean and Corn Quinoa Salad
- Spanish Rice
- Tortilla Chips with Fresh Salsa and Guacamole
- Flour & Corn Tortilla Shells
- Grilled Fajita Style Vegetables

CHOOSE TWO OF THE FOLLOWING:

- Tequila Lime Chicken and Shrimp
- Roasted Halibut with Pineapple Salsa
- Grilled Flank Steak with Chimichurri
- Chicken Enchiladas (Beef)
- Chicken Chili Rellano
- (an additional Entrée Choice/ 7.00/ guest)

House Made Flan and Warm Churros

\$37 / Guest



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DINNER. (CONTINUED)

Backyard Buffet:

The Backyard Buffet Includes:
The Menu Below Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot & Iced Teas, Fresh Baked Dinner Rolls and Butter and All Appropriate Buns and Bread for Entrées Chosen

- House Made Coleslaw
- Tossed Salad with a Variety of Toppings & Dressings
- Seasonal Fruit Salad
- Corn on the Cob
- Grilled Squash and Zucchini
- Red Skin Potato Salad
- Baked Rosemary Fingerling Potatoes
- Southern Recipe Hearty Corn Bread

CHOOSE TWO OF THE FOLLOWING:

- Fall Off the Bone Baby Back Ribs
- Herbed ½ Chickens in Natural Au Jus
- Grilled Tangy Molasses Salmon
- Pulled Pork with a Variety of Sauces
- Angus Beef Burgers with all the Toppings
- Gourmet Locally Made Italian Sausage Served with Grilled Peppers, Onions & Mushrooms
- (Add an Additional Entrée Choice - \$7 / Guest)
- (ask about adding a carving station)

Fresh Baked Apple Pie and Strawberry Shortcake

\$39 / Guest

Steakhouse Buffet:

The Steakhouse Buffet Includes:
The Menu Below Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot & Iced Teas Fresh Baked Dinner Rolls and Butter.

- Caesar Salad with Fresh Parmesan and Crouton
- Seasonal Salad & Dressings
- Beefsteak Tomatoes with Cucumber & Onion
- Asparagus with Hollandaise
- Steamed Broccoli
- Baked Potato Bar
- House Made Mac 'n' Cheese
- Sautéed Mushrooms, Onions and Garlic

PRIME RIB CARVING STATION:

Horseradish Cream, Cabernet Au Jus

CHOOSE ONE OF THE FOLLOWING:

- Seared Salmon with Dill Sauce
- Grilled Chicken Breast with Bacon and Swiss
- Grilled Petite Sirloin
- Garlic Shrimp Kabobs

Chocolate Mousse Torte and Cheesecake

\$43 / Guest

\$75 / Chef Attendant



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DINNER. (CONTINUED)

Healthy Dinner Buffet:

The Healthy Dinner Buffet Includes:
The Menu Below Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot & Iced Teas
Whole Grain Rolls and Herbed Olive Oil Dip

Seasonal Fresh Locally Sourced Salad with Our Signature Seasonal Vinaigrette
Fresh Fruit Salad
Sautéed Seasonal Fresh Vegetables

CHOOSE ONE OF THE FOLLOWING:

Seasonal Quinoa (tri-colored cooked in vegetable broth with in season vegetables, nuts or berries)
Brown Cilantro Rice
Boiled Red Skins with Rosemary
Simple Wild Rice

CHOOSE TWO OF THE FOLLOWING:

Rosemary Lemon Chicken Breast
Pan Seared Lite Teriyaki Salmon Filet
Roasted Turkey Breast with Orange, Basil Glaze
Lean Sliced Beef Roast with Chimichurri

Angel Food Cake with Fresh Berries

\$36 / Guest

Emerald Dinner Buffet:

CHOOSE TWO OF THE FOLLOWING:

The Emerald Buffet Includes:
The Menu Below Served with Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot & Iced Teas
Fresh Baked Dinner Rolls and Butter

Seasonal Fresh Salad (Chef's Choice)
Classic Caesar Salad
Wedge Salad
Mediterranean Cucumber Salad
Fresh Mozzarella, Basil and Tomato Salad
(add an additional salad choice/ 3.00/guest)

Sautéed Seasonal Fresh Vegetable

CHOOSE ONE OF THE FOLLOWING:

Garlic Mashed Potatoes
Sweet Potato Mousseline
Herb Roasted New Potatoes
Asiago and Herbed Orzo Pasta
Twice Baked Potato
Santa Fe Beans and Rice
(add additional starch choice/ 3.00/ guest)

CHOOSE TWO OF THE FOLLOWING:

Boneless Beef Short Ribs
Lemon Chardonnay Mahi Mahi (Seasonal)
Wild Mushroom Ravioli with Cognac Cream Sauce
Lemon and Artichoke Chicken
Sweet Soy Salmon Filet
Pork Tenderloin with Baked Apples and Bacon
Baked Jerk Chicken Stuffed with Sweet Cornbread and Crab Stuffing
Sliced Sirloin of Beef with Wild Mushroom Sauce
Truffle Mac 'n' Cheese
(add additional Entrée choice/ 7.00/ guest)

Chef's Choice Dessert Station with Minimum of Three Featured Desserts

\$37 / Guest



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DINNER.



CUSTOM ACTION STATIONS

These stations have been designed to enhance your additional Hors D' Oeuvres selection(s)

Sea Fare French Fry Bar \$11 / Guest

- Crispy Fresh Sea Fare French Fries
- Red Wine Beef Reduction Sauce
- Nacho Cheese
- House Made Chili
- Cognac Cream Sauce
- Blue Cheese, Parmesan Cheese
- Bacon, Chives, Onions, Hot Peppers, Mustard, Ketchup, Mayonnaise, Ranch

Pasta Station \$12 / Guest

- Penne, Gnocchi and Spaghetti
- Marinara Sauce, Alfredo Sauce
- Shredded Parmesan, Mozzarella
- Wilted Spinach, Tomatoes Pomodoro
- Sautéed Mushrooms, Chopped Garlic, Marinated Artichoke Hearts
- Meat Options: Choose Two (Additional. 10.00 / Guest)
- Meat Balls & Sausage
- Grilled Chicken
- Sautéed Shrimp

Baked Potato Bar \$12 / Guest

- Large Russet Baked Potatoes
- Baked Sweet Potatoes
- Cheddar Cheese, Pepper Jack Cheese, Blue Cheese, Whipped Sweet Cream Cheese, Maple Butter, Butter, Sour Cream, Brown Sugar, Bacon, Chives, Marshmallows, Pecans, Housemaid Chili

Mac 'n' Cheese Bar \$13 / Guest

- House Made Mac 'n' Cheese Bacon, Crab Meat, Chicken, Buffalo Chicken, Grilled Mushrooms, Onions, Peppers, Spinach, French Fried Onion Straws, Toasted Bread Crumbs

Gourmet Burger Bar \$16 / Guest

- Angus Beef Burgers Served with your choice of Onion Buns, Pretzel Buns, Whole Grain Buns, Hawaiian Buns
- Selection of Cheeses
- Tomatoes, Onions, Lettuce, Pickles, Guacamole, Mayonnaise, Ketchup, Mustard, BBQ Sauce, Bacon, Sautéed Mushrooms & Onions
- (Add Kosher All Beef Hot Dogs \$3 / Guest)

* Chef Fee \$75 Per Station / 2 Hour Maximum



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DINNER. (CONTINUED)

CARVING STATIONS

These stations have been designed to enhance your additional Hors D' Oeuvres selection(s)

PRIME RIB \$299 / Serves 25

Horseradish Cream, Au Jus and Butter Rolls

BEEF TENDERLOIN \$325 / Serves 30

Caramelized Onion and Woodland Wild Mushrooms, Horseradish Cream, Red Wine Reduction and Ciabatta Rolls

HERB ROASTED PORK LOIN \$250 / Serves 25

Baked Apples, House Made Gravy, Sour Cream and Potato Pancakes

WHOLE ROAST TURKEY \$275 / serves 25

Cranberry Sauce, House Made Gravy and Butter Rolls

HONEY ROASTED HAM \$175 / serves 40

Gourmet Mustards, Pineapple Chutney, Baked Apples and Sweet Rolls

Chef Attendant Fee - \$75 Per Station / 2 Hour Maximum





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HORS D'OEUVRES.



HOT HORS D' OEUVRES

Price per 50 Piece Order

Crispy Flatbread | \$225

Roasted Grape Tomato, Caramelized Cipollini Onions, Fontina, Balsamic Fig Glaze

Fried Mac & Cheese Bites | \$175

House made with Smoked Gouda and Cheddar

Mini Crab Cakes | \$300

House Made with Blue Crab and Zesty Cajun Aioli Dip

Wild Mushroom Risotto Cakes | \$225

Crispy Panko Crusted

Sesame Crusted Shrimp Skewers | \$300

Thai Sweet Chili Sauce

Spinach & Feta Cheese in Phyllo | \$225

Seared Coconut Curry Chicken Skewer | \$250

Mango Chutney

Smoked Chicken Quesadilla | \$175

Gouda, Monterey Jack and Cheddar, Ancho Chile Salsa and Sour Cream

Braised Short Rib Bites | \$275

Potato Parsnip Puree in Cup

Baked Sweet Potato Falafel Cakes | \$175

Tzatziki Sauce

Crispy Fried Vegetable Spring Rolls | \$175

Sweet Chili Dipping Sauce

Emerald Signature Meatballs | \$250

Korean BBQ Marinated Beef Tenderloin, Pork, Sausage, Pickled Cabbage



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HORS D'OEUVRES.



Cold Hors d' Oeuvres

Price per 50 piece order

Petite New England Style Lobster Rolls | \$325

Jumbo Shrimp Cocktail | \$300

Grilled Jumbo Asparagus with Prosciutto | \$250

Stuffed Belgian Endive | \$250

Peach, Pecan and Blue Cheese with Red Sangria Gelatin

Marinated Shiitake & Tomato Sandwich | \$250

Marinated Shiitake Mushrooms, Roasted Red Pepper, Garlic Cheese Spread, Kalamata Olive, Blistered Tomato

Peppered Beef Tenderloin with Caramelized Onion Balsamic Jam | \$300

Medium Beef, Marble Rye Toast, Maytag Blue Cheese, Caramelized Onion Balsamic Jam

Smoked Chicken and Boursin Cheese "Truffles" with Pistachios | \$275

Chilled Seared Scallop with Zucchini Spaghetti, Roasted Tomato Jus | \$300

Smoked Salmon Mousse Tartlets | \$275



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BEVERAGES.



CALL SPIRITS

Liquor to Include:

- Canadian Club
- Dewars
- White Label Scotch
- Jim Beam White Label Bourbon
- Beefeater Gin
- Smirnoff Vodka
- Korbel Brandy
- Cruzan Aged Light Rum
- Jose Cuervo Especial Gold Tequila

Wines to Include:

- Stone Cellars
- Chardonnay
- Merlot
- Cabernet Sauvignon

** Additional Wine Selections Available*

PREMIUM SPIRITS

Liquor to Include:

- Seagram's VO Whiskey
- Johnny Walker Red Label Scotch
- Jack Daniels Tennessee Whiskey
- Makers Mark Bourbon
- Tanqueray Gin
- Absolut Vodka
- Courvoiser VS Cognac
- Bacardi Superior Rum
- Captain Morgan Original Spiced Rum
- Jose Cuervo
- 1800 Silver Tequila

Wines to Include:

- Beauleiu Vineyards Century Cellars
- Chardonnay
- Merlot
- Cabernet Sauvignon

** Additional Wine Selections Available*



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BEVERAGES.



OPEN BAR OPTIONS

Well Spirits

- One Hour | \$15 per person
- Two Hour | \$22 per person
- Three Hour | \$29 per person
- Four Hour | \$36 per person

Call Spirits

- One Hour | \$17 per person
- Two Hour | \$26 per person
- Three Hour | \$29 per person
- Four Hour | \$40 per person

Beer and Wine

- One Hour | \$11 per person
- Two Hour | \$18 per person
- Three Hour | \$24 per person
- Four Hour | \$30 per person

All Bars include Imported Beers, Domestic Beers, Soft Drinks and Bottled Water

Cocktail Enhancements

- Cordials | \$9 per drink
- Champagne | \$6 per drink
- Martini Bar | \$9 per drink

Bartender fee | \$80 each



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Cash Bar Service priced per drink, inclusive of tax

Premium Brands | 9 Absolut Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Jack Daniel's Tennessee Whiskey, Seagram's VO Whisky, 1800 Silver Tequila, Courvoisier Cognac

Call Brands | 8 Smirnoff Vodka, Cruzan Rum, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Canadian Club Whisky, Jose Cuervo Tequila, Korbel Brandy, Peachtree Schnapps, Hiram Walker Amaretto

Premium Wine by the Glass | 8 House Chardonnay & Cabernet Sauvignon

House Wine by the Glass | 7 House Chardonnay, Cabernet Sauvignon, Merlot

Imported Beer | 6 Labatts, Amstel Light, Blue Moon, Heineken, Stella Artois

Domestic Beer | 5 Bud, Bud Light, Miller Lite

Local Microbrew | 7 Great Lakes Brewing Company Dortmunder Gold, Fat Heads Brewery

Assorted Sodas | 2

*Beverage Recommendations Bartender Fee of 80 per Bartender Will be applied to all Beverage Services

* Plus 21% Service Charge



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Emerald Event Center General Information

1. Does the Emerald Event Center provide Audio Visual equipment for functions? - Yes, we have all of your Audio Visual needs.
2. Who do I make checks payable to? - Emerald Event Center 33040 Just Imagine Drive Avon, OH 44011.
3. Are there off season rates available? - Yes, please speak to one of our sales staff to help you with this.
4. Is there wireless internet throughout your facility? - Yes, wireless internet is available throughout the building.
5. How many can your facility host? - We have 8 meeting rooms and a 6,700 sq ft ballroom accommodating up to 675 guests.
6. Is there a carport for inclement weather? - No, we do have a 3rd party parking valet for your convenience for an additional charge.
7. Do you allow for your entire building to be rented out for one party? - Absolutely. One party can rent out the entire building for any part of a day or evening.
8. What is the earliest and latest time an event can be held? - There are no set open or close times because we cater to our customers needs. Whatever time your event needs to be happening, we will be there!
9. Is there air conditioning throughout the entire building? - Absolutely. There is air conditioning throughout all three ballroom, as well as, the rotunda-styled lobby area.
10. Are there a variety of set up styles and ways to make my event unique and exciting? - Yes. Here at the Emerald Event Center, we strive to make every event as exciting and unique as the coordinator wants. We have many creative ideas regarding set up styles and decorating options to make your event stand out from the rest.