

ALL OCCASIONS CATERING

& BANQUET FACILITY

*Add \$2.00 per person and 20% service charge for all events held at AOC Banquet Facility.

Express Continental Breakfast \$6.00

fresh baked assortment of muffins & danish
selection of chilled juices
disposable plates, napkins and cutlery included

Continental Breakfast \$9.00

assortment of fresh baked goods including muffins, bagels, danish and scones
fresh seasonal fruit
selection of chilled juices
disposable plates, napkins and cutlery included

Homestyle Breakfast \$10.00

choice of one meat: bacon or sausage
scrambled eggs
fried breakfast potatoes
fresh seasonal fruit
selection of chilled juices
disposable plates, napkins and cutlery included

Deluxe Breakfast \$13.00

choice of one meat: bacon or sausage links
scrambled eggs
fried breakfast potatoes
breakfast strata (choice of one): roasted vegetable, Italian sausage & spinach, or French toast
assortment of fresh baked goods
fresh seasonal fruit
selection of chilled juices
disposable plates, napkins and cutlery included

Healthy Start Breakfast \$15.00

choice of meat: chicken sausage or turkey bacon
scrambled egg whites
Greek yogurt parfait station
multigrain croissants with butter and fruit jam
fresh seasonal fruit
juice
disposable plates, napkins and cutlery included

Additional Items

regular & decaf coffee - \$1
bagel bar: assortment of sliced bagels with cream cheese, peanut butter, fruit jam, and garlic and herb cheese - \$4
steel cut Irish oats: oatmeal with brown sugar, honey, and dried fruit - \$3
Greek yogurt parfait station: vanilla Greek yogurt, granola, fresh berries, and honey - \$5
petite croissant station: petite butter croissants and whole grain croissants with sliced meats and cheese served with whole grain mustard and mayonnaise - \$8
sausage gravy & biscuits: rich sausage gravy with homestyle biscuits - \$8
biscuits and jam - \$3
cinnamon rolls - \$4
assorted donuts - \$2
assorted croissants - \$4

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SANDWICHES

served with fresh fruit, cookie and your choice of macaroni, pasta or potato salad. includes bottled water and disposable table service.

Assorted Deli

Turkey, Roast Beef or Ham, lettuce, tomato and cheese on assorted breads. **\$10**

Chicken Salad

Chicken salad and lettuce on croissant **\$9**

Tuna Salad

Tuna salad and lettuce on croissant **\$9**

Italian Sub

Ham, salami, pepperoni, provolone cheese, shredded iceberg, tomato, red onion, pepper rings and italian dressing served on a sub bun **\$11**

Turkey Club

Turkey, applewood smoked bacon, cheddar, red leaf lettuce, tomato and roasted garlic aioli served on assorted breads **\$11**

Pastrami

Pastrami, leaf lettuce, swiss cheese, tomato, and spicy brown mustard on swirled rye. **\$11**

Garden Veggie

Cucumber, tomato, assorted bell peppers, shredded carrots, leaf lettuce, cheddar and ranch served on assorted breads. **\$11**

WRAPS

served with fresh fruit, cookie and your choice of macaroni, pasta or potato salad. includes bottled water and disposable table service.

Turkey California

Turkey, applewood smoked bacon, provolone, lettuce, tomato and avocado cream sauce **\$11**

Blackened Chicken

Blackened chicken breast, shredded colby jack, lettuce, tomato, black bean & corn salsa and cilantro-avocado cream sauce **\$11**

Grilled Chicken

Grilled chicken breast, shredded cheddar, shredded lettuce, mango-pineapple salsa and remoulade **\$11**

Grilled Steak Wrap

Grilled steak, provolone, spring mix, tomato, red onion, kalamata olives and tzatziki sauce **\$11**

Grilled Veggie

Asparagus, portobello mushroom, onion, red pepper, fresh mozzarella, shredded lettuce, pesto and balsamic reduction **\$11**

A` LA CARTE

Canned Soda \$1.00

Bag of Chips \$1.00

Brownie \$1.00

Chocolate Chip Cookies \$1.00

Peanut Butter Cookies \$1.00

SALADS

served with rolls & butter, bottled water and disposable table service.

Chef Salad

Lettuce, turkey, ham, bacon, shredded colby jack, tomatoes, cucumbers, eggs, croutons. Served with italian vinaigrette & ranch dressings **\$9.95**

Buttermilk Fried Chicken

Romaine & iceberg blend, fried chicken tenders, shredded cheddar, tomatoes, cucumbers, shredded carrots and ranch dressing **\$12.95**

Rotisserie Chicken

Artisan lettuces, rotisserie seasoned skin on chicken breast, applewood smoked bacon, tomatoes, roasted corn, red onion, toasted pecans, white cheddar and sweet vidalia onion vinaigrette **\$12.95**

Asian Grilled Chicken

Romaine & iceberg blend, asian marinated chicken breast, green onion, mandarin oranges, candied almonds, fried wonton strips and raspberry vinaigrette **\$12.95**

Santa Fe Chopped

Romaine & iceberg blend, fajita seasoned chicken breast, roasted corn, green onion, black beans, shredded cheddar, pico de gallo, fried tortilla strips and chipotle-lime ranch **\$12.95**

Cobb Salad

Romaine & Iceberg blend, diced chicken, applewood bacon, hard boiled eggs, diced tomatoes, avocado and crumbled bleu cheese served with buttermilk ranch. **\$12.95**

Steak Salad

Artisan lettuces, ancho-coffee encrusted steak, grape tomatoes, red onion, roasted corn, glazed pecans, and crumbled bleu cheese served with buttermilk ranch. **\$13.95**

5 Sandwich/Wrap/Salad Minimum per order.

Orders 50+ will have an additional charge of \$1.00 per Sandwich/Wrap/Salad.

A La Carte Fee (Orders 15 or less): \$1.00 per Sandwich/Wrap/Salad.

Delivery charge will apply to all orders requiring a drop off

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HOT SANDWICH LUNCH

choice of one meat and two sides. Includes unsweetened iced tea, lemonade and disposable table service.

Pit Roasted Pork

served with bbq sauce, horseradish sauce and buns **\$9.95**

BBQ Chicken

served with bbq and buns **\$9.95**

Amish Pulled Chicken

served with buns **\$9.95**

Marinated Beef

served with bbq sauce, horseradish sauce and buns **\$9.95**

1/3 lb. Angus Burger

served with cheese, lettuce, tomato, condiments and buns **\$9.95**

Turkey Carving Board

slow roasted turkey breast served with slider buns, mayo, spicy brown mustard, and Dijon mustard **\$10.95**

Pot Roast Slider

beef pot roast braised in a rich beef stock and served with beef gravy and slider buns **\$10.95**

Sides

Loaded potato casserole - Cheese potatoes - Scalloped potatoes - Yellow macaroni and cheese - White cheddar macaroni and cheese - Baked beans - Pinto Beans - Green beans almondine - Farmhouse green beans - Buttered sweet corn - Vegetable medley - Pasta salad - Amish potato salad - Loaded potato salad - Macaroni salad - Broccoli salad - Cole slaw

Soups \$3.95 (Add to meal for \$2.95)

Chicken Noodle - Loaded Potato Chowder - Roasted Tomato Bisque - French Onion - Vegetable - Chicken & Corn Chowder - Chicken Tortilla - Broccoli Cheddar - Gumbo - Homestyle Chili - 3-Bean Chili
(please specify if vegetarian)

Family Style: \$3.00 per person
Plated and Served: \$5.00 per person

LUNCH BUFFET \$13.95

choice of one entrée, two sides, house salad, rolls & butter, iced tea, lemonade and disposable table service

Entrees

Additional Entrée \$2.25 per person

Lemon Oregano Chicken
Grilled Chicken Breast (Italian or Balsamic Rosemary)
Roasted Chicken Halves (BBQ or Rotisserie)
Fried Chicken
Chicken Romano
Sautéed Chicken Breast
w/ Wild Mushroom Creamed Veloute
Traditional Yankee Pot Roast
Meatloaf
Beef Stroganoff served with Egg Noodles
Beef Brisket served with BBQ & Horseradish sauces (\$2)
Pit Roasted Pork with BBQ and Horseradish sauces
Slow Roasted Pork Loin
BBQ Pork Loin with Golden BBQ sauce
Pork Chops with Apple Bourbon Glaze
Lasagna
Roasted Vegetable Lasagna
Pasta Primavera
Penne with Marinara & Alfredo sauces

Sides

Additional Side \$1.95 per person

Mashed potatoes and gravy - Sweet potato casserole - Loaded potato casserole - Cheese potatoes - Scalloped potatoes - Steamed new potatoes with butter & parsley - Roasted baby potatoes - Yellow macaroni & cheese - White cheddar macaroni & cheese - Baked beans - Wild rice with Caramelized mushrooms - Sweet corn casserole - Green beans almondine - Farmhouse green beans - Buttered sweet corn - Vegetable medley - Roasted baby carrots - Roasted cauliflower au gratin - Steamed broccoli - Asparagus - Brussels Sprouts - Pasta salad - Amish potato salad - Loaded potato salad - Macaroni salad - Broccoli salad - Cole slaw

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***Add \$2.00 per person and 20% service charge for all events held at AOC Banquet Facility.**

Appetizers are priced per person. Beverages and table service are additional

Platters

Vegetables with dill dip \$2.00

Vegetables & cheese with dill dip \$3.00

Fresh Fruit \$2.50

Cheese & crackers \$2.00

selection of domestic cheeses

Gourmet cheeses & crackers \$3.00

assorted gourmet cheeses garnished with fresh berries

Small croissant sandwiches \$3.00

From Our Fryer

Beer-battered pickles \$2.00

French fry shooters \$2.00

Mac & cheese bites \$2.00

Breaded ravioli with marinara sauce \$2.50

Mozzarella sticks \$2.50

**Chicken wings served with bbq, hot sauce, & ranch
(choice of traditional or boneless wings) \$3.00**

Chicken fingers served with bbq & ranch \$3.00

Hot

Cocktail sausages \$2.00

Cheddar corn bites \$1.50

Spinach artichoke dip with naan bread \$2.50

Asiago cheese dip with tortilla chips \$2.50

Marinara, BBQ or Swedish meatballs \$1.75

Bacon-wrapped water chestnuts \$2.00

Almond stuffed dates \$2.00

Stuffed mushrooms \$2.50

Marinated beef or pit roasted pork sliders \$3.00

Filet mignon tarts \$3.00

Cold

Mini bruschetta bites \$1.25

Deviled petite red potatoes \$1.25

Chicken & pineapple salsa tarts \$1.75

Deli pinwheels \$1.75

Filet mignon tarts \$3.00

Shrimp cocktail \$3.00

Tomato & fresh mozzarella skewers \$3.00

Slider Package

\$9.00

Pit roasted pork sliders
Vegetable & cheese platter
Assorted homemade cookies

Carving Package

\$15.00

Choice of brisket, turkey, or pork loin
Choose two appetizers (platters excluded and add \$2 for
shrimp cocktail)

Fountains

minimum of 100 servings

CHOCOLATE FOUNTAIN

Includes fresh fruit, maraschino cherries, rice krispy
treats, marshmallows and pretzels **\$5.00**

CHEESE FONDUE FOUNTAIN

Assortment of pretzels, gourmet breads and tortilla
chips **\$5.00**

BBQ FOUNTAIN

Pick Three: chicken wings, meatballs, cocktail sausages
or chicken fingers **\$6.50**

Specialty Beverages

COFFEE BAR

Regular and Decaf coffee served with cream, sugar,
and infused syrups (Vanilla, Irish Cream, and Hazelnut)
\$3.00

HOT CHOCOLATE STATION

Homemade hot chocolate served with mini
marshmallows, whipped cream, and peppermint syrup
\$3.25

HOT APPLE CIDER STATION (Available September - December)

Homemade apple cider served with cinnamon sticks
\$2.00

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CLASSIC DINNER BUFFET \$15.95

choice of salad, one entrée and two sides, rolls & butter, iced tea, lemonade, ice water. The Banquet Room, Linens and China are included when your event is held at our banquet facility.

Salad

House or Caesar Salad

Classic Entrees

Additional Entrée \$4.95 per person

Lemon Oregano Chicken
Italian Grilled Chicken Breast
Garlic Chicken Focaccia
Chicken Breast Tenders with Whole Grain Mustard Sauce
Roasted Chicken Halves (BBQ or Rotisserie)
Sauté Chicken Breast with Wild Mushroom Veloute
Fried Chicken
Meatloaf
Yankee Pot Roast
Marinated Beef with BBQ and Horseradish Sauce
Pit Roasted Pork with BBQ and Horseradish Sauce
Roasted Pork Loin with Golden BBQ Sauce
Lasagna
Roasted Vegetable Lasagna
Penne with Alfredo and Marinara

Sides

Additional Side \$1.95 per person

Mashed Potatoes with Gravy
Sweet Potato Casserole
Loaded Potato Casserole
Cheese Potatoes
Scalloped Potatoes
Steamed New Potatoes with Butter and Parsley
Roasted Baby Potatoes
Yellow or White Cheddar Macaroni and Cheese
Baked Beans
Wild Rice with Caramelized Mushrooms
Sweet Corn Casserole
Green Bean Almondine
Farmhouse Green Beans
Buttered Sweet Corn
Vegetable Medley
Roasted Baby Carrots
Roasted Cauliflower Au Gratin
Steamed Broccoli
Root Vegetable Hash
Corn and Edamame Succotash
Brussels Sprouts
Asparagus

PREMIUM DINNER BUFFET \$17.95

choice of salad, one entrée and two sides, dessert, rolls & butter, iced tea, lemonade, ice water. The Banquet Room, Linens and China are included when your event is held at our banquet facility.

Salad

House or Caesar Salad

Premium Entrees

Additional Entree \$3.25 per person

Chicken Romano
Chicken Marsala
Tomato Basil Chicken
Chicken Supreme - Choice of:
*Wild Mushroom Veloute or Ancho-Apple Cider Glaze
Pan-roasted Chicken with Rustic Hunter Sauce
Braised Boneless Beef Short Ribs
Beef Brisket * additional \$2
Roasted Beef Au Poivre *additional \$4
Prime Rib *additional market price cost
Petite Filet *additional market price cost
T-Bone *additional market price cost
N.Y. Strip *additional market price cost
St. Louis Style Ribs
Porterhouse Pork Chop
Pork Tenderloin with Apple-Pork Belly Brandy Reduction
Pasta Primavera
Penne & Shrimp with Tomato-Basil Cream
Pasta Bar: Served with
Penne, Marinara, Alfredo, Grilled Chicken, Meatballs, Sautéed
Vegetables and Parmesan Cheese

Sides

Additional Side \$1.95 per person

Mashed Potatoes with Gravy
Sweet Potato Casserole
Loaded Potato Casserole
Cheese Potatoes
Scalloped Potatoes
Steamed New Potatoes with Butter and Parsley
Roasted Baby Potatoes
Yellow or White Cheddar Macaroni and Cheese
Baked Beans
Wild Rice with Caramelized Mushrooms
Sweet Corn Casserole
Green Bean Almondine
Buttered Sweet Corn
Vegetable Medley
Roasted Baby Carrots
Roasted Cauliflower Au Gratin
Steamed Broccoli
Root Vegetable Hash
Corn and Edamame Succotash
Brussels Sprouts
Asparagus

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Cookies & Brownies

Homemade Chocolate Chip Cookies \$1.00

Homemade Peanut Butter Cookies \$1.00

Brownies with Peanut Butter Icing \$1.00

Brownies with Chocolate Icing \$1.00

Buckeye Brownies \$1.50

Assorted Homemade Cookies

chocolate chip, peanut butter, & seasonal cookie **\$1.50**

Cakes

Alaska Sheet Cake \$2.00

Texas Sheet Cake \$2.00

Carrot Cake \$2.00

Italian Cream Cake \$2.00

Key Lime Cake \$2.00

Sour Cream Coffee Cake \$2.00

Chocolate Coconut Cake with Cream Cheese Frosting \$2.00

Chocolate-Cream Cheese Cake \$2.00

German Chocolate Cake \$2.00

Chocolate Peanut Butter Cake \$2.00

Pumpkin Streusel Dessert \$3.00

Triple Chocolate Cherry Cake \$3.00

Bars & Bites

Buckeye Bars \$2.00

Chocolate Peanut Butter Tarts \$1.75

Lemon Bars \$2.00

Pecan Pie Bars \$2.00

Cherry Cheesecake Tarts \$1.75

Warm

Fruit Hi-Pie

choice of cherry, peach or apple **\$3.00**

Fruit Cobbler

choice of cherry, peach or apple **\$3.00**

Fruit Crisp

choice of cherry, peach or apple **\$3.00**

Bread Pudding

served with assorted toppings **\$4.00**

Fresh Baked Pie

choice of apple, peach, cherry, pumpkin, dutch apple **\$3.00**

Chilled

Chocolate Eclairs \$1.50

Nutty Chocolate Cream Cheese Trifle Dessert \$2.00

Oreo Pudding Dessert \$2.00

Stuffed Strawberries \$1.50

Paul Newman Cake \$2.00

Pineapple Coconut Cream Cake \$2.00

Strawberry Pretzel Dessert \$3.00

Double-Layer Pumpkin Pie \$3.00

Cherry Delight \$2.00

Peanut Butter Delight \$2.00

Mandarin Orange Delight \$2.00

Pineapple Pecan Dessert \$2.00

Homemade Cheesecake

with Assorted Toppings **\$2.00**

New York Style Cheesecake \$2.50

Frozen

Homemade Vanilla Ice Cream \$2.50

Ice Cream Sandwich Dessert \$1.75