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BREAKFAST

PLATED

Includes chilled orange juice, coffee, decaffeinated coffee, & herbal tea.

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RISE & SHINE **\$15 per person**

Farm fresh scrambled eggs, accompanied by golden breakfast potatoes & a medley of fresh seasonal fruits & berries. Served with your choice of turkey sausage, crispy bacon, or savory ham.

CINNAMON FRENCH TOAST **\$14 per person**

Farm fresh scrambled eggs, fluffy french toast, served with your choice of turkey sausage, crispy bacon, or savory ham. Accompanied by whipped butter & warm maple syrup.

CHICKEN & WAFFLES OR BISCUITS **\$21 per person**

Fried chicken served with fluffy buttermilk waffles or biscuits & seasoned breakfast sweet potatoes.

BUFFET

Minimum 25 guests or \$75 fee for 15-24 guests. Includes selection of chilled juices, coffee, decaffeinated coffee, & herbal tea.

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WARM UP **\$18 per person**

Chilled juices | Fresh seasonal fruits | Assorted pastries or coffee cake | Assorted granola bars
Assorted breakfast sandwiches (scrambled eggs, bacon or turkey sausage & cheese on bagel or English muffin)

JUMP START **\$19 per person**

Chilled juices | Fresh seasonal fruits | Assorted yogurts & crunchy granola
Farm fresh scrambled eggs | Cinnamon swirl french toast | Choice of turkey sausage, bacon, or ham

MAIN STREET **\$19 per person**

Chilled juices | Fresh seasonal fruits | Assorted pastries & coffee cake
Farm fresh scrambled eggs | Breakfast potatoes | Crispy bacon | Turkey sausage links

WAFFLE BAR **\$14 per person**

Chilled juices | Assorted waffles | Fresh seasonal fruits | Chocolate chips | Sautéed apples
Caramelized bananas | Whipped cream | Warm maple syrup | Whipped butter

CONTINENTAL

Minimum 15 guests. Includes coffee, decaffeinated coffee, & herbal tea.

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STANDARD **\$14 per person**

Chilled juices | Fresh seasonal fruits & berries

Choice of 2

Assorted donuts | Coffee cake | Fresh muffins | Scones | Breakfast breads

EXECUTIVE **\$18 per person**

Includes standard options as well as:

Assorted bagels with plain & flavored cream cheese | Assorted Greek yogurt cups & granola

ADD-ONS

Bagels with cream cheese **\$4 per person**

Assorted muffins or pastries or donuts **\$4 per person**

Assorted breakfast sandwiches **\$7 per person**

Crispy bacon **\$4 per person**

Sausage (links or patties) **\$4 per person**

Turkey sausage **\$4 per person**

Fresh seasonal fruits **\$5 per person**

Assorted Greek yogurt cups with granola **\$5 per person**

Bloody Mary or Mimosa bar **\$14 per person**

Assorted garnishes

Nook Smoothies **\$7 per person**

Strawberry banana, mixed berry, or mango

Requires an attendant for service. Attendant fee is \$100 per 25 guests

Omelet Station **\$12 per person**

Prepared to order with a choice of bell pepper, onion, tomato, spinach, crispy bacon, honey ham, cheddar cheese, pepper jack cheese, & fresh salsa

Requires an attendant for service. Attendant fee is \$100 per 25 guests. Maximum of 200 guests.

Add egg whites & egg beaters for \$2 per person

LUNCH

PLATED SELECTIONS

For plated meals, select a maximum of 2 entrees (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge per person applies to the entire group's menu. Group is responsible for supplying visual place cards and seating chart.

Includes fresh brewed coffee, decaffeinated coffee, herbal tea, iced tea, & freshly baked cookies.

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BRUSCHETTA CHICKEN **\$18 per person**
Marinated grilled chicken breast topped with roasted tomato-basil bruschetta, served with chef's pairing of starch & seasonal vegetable

CHICKEN PICCATA **\$21 per person**
Pan seared chicken breast topped with a light lemon & caper sauce, served with chef's pairing of starch & seasonal vegetable

HONEY SOY FLANK STEAK **\$23 per person**
Slow roasted sliced flank steak topped with a honey soy glaze, served with chef's pairing of starch & seasonal vegetable

ATLANTIC SALMON **\$23 per person**
Pan seared salmon, roasted vegetables & quinoa salad with a lemon compound butter

BLACKENED CHICKEN PASTA **\$22 per person**
Blackened chicken served in a Cajun cream sauce, tossed in farfalle pasta, garnished with lemons & fresh parsley

GREEK PORTOBELLO STUFFED MUSHROOM **\$18 per person**
Roasted portobello mushroom brushed with virgin olive oil & topped with baby spinach, sun dried tomatoes, parmesan & fresh goat cheese with orzo pasta

PLATED SELECTIONS

Sides: Roasted vegetable orzo pasta salad | Bacon cheddar potato salad | Broccoli slaw | Kettle chips | Fresh seasonal fruits & berries
Add an additional side for \$3 per person.
Add a cup of soup for \$4 per person.

SANDWICHES

Includes pickle spear, choice of 1 side & freshly baked cookies..

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ULTIMATE VEGGIE **\$15 per person**

Chef's vegetable selection | Honey oat multi-grain bread

TURKEY BLT HERB WRAP **\$17 per person**

Smoked turkey | Bacon | Lettuce | Tomato | Herbed mayonnaise in herbed wrap

CROSS COURT CHICKEN **\$18 per person**

Marinated chilled chicken breast | Herbed goat cheese spread | Confit marinated tomatoes | Baby spinach | Bacon | Ciabatta bread

HARVEST CHICKEN SALAD **\$17 per person**

Local greens | Savory chicken salad | Cheddar cheese | Butter Croissant

ITALIAN **\$17 per person**

Imported Italian meats | Roasted red peppers | Sharp provolone | Roasted tomato | Olive oil spread | Tender greens | Ciabatta roll

ROAST BEEF **\$18 per person**

Medium Rare roast beef | Cheddar cheese | Horseradish aioli | Arugula | Shaved onions | Onion brioche roll

HAM PRETZELWICH **\$17 per person**

Smoked ham | Siracha mayo | Caramelized onions | Swiss cheese | Pretzel roll

SALADS

Includes freshly baked cookies.

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CHICKEN CAESAR **\$17 per person**

Romaine lettuce | Marinated grilled chicken | Marinated confit tomatoes | Black olives | Parmesan cheese | Croutons | Caesar dressing

COBB **\$17 per person**

Iceberg lettuce | Tomatoes | Cucumber | Hardboiled egg | Bacon | Bleu cheese crumbles | Pickled red onions | Grilled chicken | Avocado ranch or balsamic dressing

KENTUCKY BIBB **\$15 per person**

Bibb lettuce | Roasted pecans | Bleu cheese crumbles | Strawberries | Candied bacon | Croutons | Raspberry vinaigrette

ASIAN CHOPPED CHICKEN **\$17 per person**

Iceberg lettuce | Marinated chicken | Purple cabbage | Edamame | Green onions | Shredded carrots | Chow mein noodles | Cilantro | Asian sesame dressing

GREEK STREET **\$21 per person**

Field greens | Cucumbers | Grape tomatoes | Feta cheese | Olives | Roasted red peppers | Red onions | Grilled chicken | Greek dressing

SOUPS

Italian wedding
Zesty chili
Loaded baked potato
Vegetable

MAKE IT A BOXED LUNCH

Minimum 15 guests. Available at the conclusion of your meeting or as a vendor lunch.

For \$20 per person: Includes sandwich, condiments, bag of chips, bottled water, & a cookie. Choose up to 2 sandwiches for your group.

BUFFET SELECTIONS

Minimum 25 guests. Served with fresh brewed coffee, decaffeinated coffee, herbal tea, & iced tea.

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SOUTHERN BARBECUE **\$29 per person**

Sandwich rolls | Corn bread with honey butter | Champion Mill garden salad with ranch & balsamic dressing | Chocolate chip cookies

Sweet, Carolina, & hot style BBQ sauces

Choice of 2:

Slow roasted pulled pork | Sliced brisket | Barbecue pulled chicken | Cincinnati mets & brats

Choice of 2:

Seasoned potato wedges | Baked Idaho or sweet potato | Loaded potato salad | Seasonal market vegetables | Macaroni & cheese with panko crust | Campfire baked beans | Braised collard greens | Corn on the cob with garlic parm butter

REJUVENATE **\$27 per person**

Hummus & grilled pita breads | Seasonal vegetables | Classic Caesar salad with shaved parmesan | Veggie tray with dip | Cucumber, tomato, red onion, feta salad with basil balsamic | Roasted eggplant Moroccan couscous | Grilled chicken breast with chermoula | Honey lime grilled salmon with wild rice | Assorted dessert bars

THE CHAMP **\$28 per person**

Champion Mill garden salad with ranch & balsamic dressing | Rolls & butter | Fresh seasonal vegetables | Roasted redskin potatoes | Fresh baked cookies & dessert bars

Choice of 2:

High Street herbed chicken with gravy | Grilled salmon with lemon herblanc | Bruschetta chicken | Beef tips with mushroom demi & egg noodles | Maple balsamic glazed pork loin | Cheese tortellini with broccoli & garlic cream sauce | Cauliflower steaks with Romanesco sauce

ITALIAN KITCHEN **\$28 per person**

Classic Caesar salad with shaved parmesan | Antipasto style toasted orzo salad | Garlic bread sticks | Grilled chicken piccata or chicken parmesan with buttered spaghetti noodles | Ricotta cheese ravioli with garlic parmesan cream | Roasted broccoli with garlic & olive oil | Cannoli with sweet ricotta & chocolate chips

MEXICAN FIESTA **\$24 per person**

Tortilla chips & soft flour tortillas | Simmered black beans | Seasoned yellow rice | Queso Blanco | Shredded lettuce | Shredded cheese | Diced tomatoes | Red onions | Jalapenos | Lime sour cream | Salsa fresca | Guacamole | Churros

Choice of 1:

Cilantro lime marinated chicken | Grilled tilapia | Traditional taco ground beef | Pineapple pulled pork
Add on an additional protein for \$3 per person

BUFFET SELECTIONS

THE B STREET DELI

\$25 per person

Buffet available for groups under 200 guests.

Champion Mill garden salad with ranch & balsamic dressing | Chef's saratoga chips | Artisan breads & rolls | Assorted cookies & brownies

Build your own sandwich board:

Smoked turkey | Honey ham | Roast beef | Hard salami | Chicken salad | American | Cheddar | Pepper jack | Swiss | Lettuce | Tomato | Onion | Pickles | Mayonnaise | Banana peppers | Mustard

Add a cup of soup: additional \$4 per person

BAKED POTATO BAR

\$23 per person

Buffet available for groups under 200 guests.

Champion Mill garden salad with ranch & balsamic dressing | Rolls & butter | Freshly bakes dessert bars | Jumbo Idaho baked potatoes | Signature chili | Grated cheese | Chopped bacon & chives | Broccoli florets | Chopped onion | Sour cream | Whipped butter

Choice of 1 Soup:

Chicken noodle | Vegetable | Italian wedding | Broccoli & cheddar

Add a protein & additional salad toppings for an additional \$5 per person

BREAKS

SNACKS

Minimum 15 guests. Available for 90 minutes.

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POWER BREAK **\$12 per person**
Make your own trail mix: nuts, chocolates, dried fruits, & raisins | Granola bars | Assorted flavored Greek yogurt cups
| Fresh seasonal fruit display

HEALTH FANATIC **\$14 per person**
Vegetable tray | Assorted dips | Hummus spread | Pita chips | Fresh fruit skewers | Artisan cheese | Crackers

DONUT TRAIL **\$13 per person**
Assortment of donuts inspired by Butler County's famous Donut Trail

CHARCUTERIE ON-THE-GO **\$15 per person**
Meats & cheeses | Crackers | Toast points | Seasonal jam | Assorted chocolate treats

MUNCH & CRUNCH **\$13 per person**
Kettle chips | Pita chips | Pretzel rods | Sliced carrots | Celery | French onion dip | Roasted red pepper hummus |
Chipotle ranch dip

MEDITERRANEAN BREAK **\$15 per person**
Pita chips | Artisan breads | Hummus | Roasted tomato | Eggplant bruschetta | Olives | Carrots | Celery sticks

PRETZEL BREAK **\$13 per person**
Soft pretzel bites | Beer cheese | Ground mustard | Chocolate ganache

FIVE STAR CHEESE BOARD **\$17 per person**
Artisan cheese board | Imported cheeses | Fresh sliced baguette | Assorted crackers | Seasonal fruits | Assorted
preserves | Hummus | Pita chips | Mixed nuts

SNACKS

Freshly baked jumbo cookies	\$25 per dozen
Freshly baked double chocolate chunk brownies	\$27 per dozen
Assorted scones	\$20 per dozen
Granola bars	\$16 per dozen
Individual snack bags	\$3 per person
Energy/performance bars	\$5 per person
Trail mix	\$5 per person
Assorted whole fruit	\$2 per person
Chocolate dipped pretzel rods	\$4 per person
Potato chips, pretzel rods, French onion & vegetable garden dip	\$6 per person
Fresh seasonal fruit	\$5 per person
Artisan cheese board with fruit & crackers	\$8 per person
Vegetable tray with assorted dips	\$5 per person
Graeter's ice cream cups or wheelies	\$7 per person
Charcuterie cups	\$9 per person

BEVERAGES

ALL DAY BEVERAGE PACKAGE

Coffee, decaffeinated coffee, herbal tea, assorted soft drinks, & bottled water

Full day (8 hours)	\$12 per person
Half day (4 hours)	\$8 per person

BEVERAGES ON CONSUMPTION

Available for events under 100 guests

Freshly brewed coffee, decaffeinated coffee, & hot tea	\$30 per gallon
Iced tea	\$15 per gallon
Lemonade or fruit punch	\$15 per gallon
Aquafina bottled water	\$3 each
Assorted soft drinks	\$3 each
Assorted bottled juices	\$3 each
Sparkling waters	\$5 each
Gatorade	\$4 each
Energy drinks	\$6 each
Pure Leaf bottled iced tea	\$4 each
Starbucks specialty chilled coffee	\$5 each
Naked smoothies	\$ 6 each

DINNER

PLATED

All entrees come with your choice of salad & dessert, rolls & butter, fresh brewed coffee, decaffeinated coffee, herbal tea, & iced tea.

SALADS

CHAMPION MILL GARDEN

Baby greens | Golden raisins | Sunflower seeds | Julienne peppers | Sliced roma tomatoes | Ranch dressing

CLASSIC CAESAR

Romaine | Shaved parmesan | Herbed croutons

SPINACH

Pickled red onion | Hard boiled eggs | Tomato | Goat cheese | Warm bacon dressing

B STREET

80 Acres mixed greens | Bleu cheese | Walnuts | Dried cranberries | Sweet vinaigrette

ENTREES

ROSEMARY DIJON CHICKEN \$31 per person

Roasted chicken breast served with scalloped potatoes & roasted broccoli

PRIME SIRLOIN \$46 per person

Grilled 8oz prime sirloin topped with sauce Diane with rosemary fingerling potatoes & fresh vegetables

SAVORY HERB RUBBED STATLER CHICKEN \$34 per person

Marinated & herbed rubbed chicken served with buttermilk whipped Yukon gold potatoes, seasonal vegetables & pan a jus.

BRAISED BONELESS BEEF SHORT RIBS \$41 per person

Rich cabernet demi-glace served with whipped Yukon gold potatoes & roasted green beans

HONEY SOY FLANK STEAK \$36 per person

Grilled flank steak, vegetable fried rice & roasted green beans

ENTREES

PAN SEARED ATLANTIC SALMON \$35 per person

Pan seared fillet with a roasted tomato & lemon compound butter, served with parmesan herbed quinoa & fresh asparagus

HOUSE MADE CRAB CAKES \$36 per person

House made with a citrus beurre blanc served with wild rice & broccolini

PORK TENDERLOIN \$34 per person

Grilled medallions with an apple cider demi-glace served with sweet potato spoon bread & roasted bacon parmesan brussel sprouts

BRAISED BEEF SHORT RIBS \$41 per person

Rich cabernet demi-glace, served with whipped Yukon gold potatoes & roasted green beans

VEGETARIAN BAKED MOUSSAKA \$29 per person

Layers of garden-fresh zucchini, yellow squash, eggplant & fire-roasted peppers blended with Romano cheese

WILD MUSHROOM CHICKEN MARSALA \$34 per person

Classic pan seared chicken with marsala sauce served with garlic mashed potatoes and green beans

JUMBO SHRIMP LINGUINI \$36 per person

Sautéed jumbo shrimp with bell peppers & onions in a white wine lemon butter sauce

DESSERT

New York cheesecake
Tiramisu
Red velvet cake
Chocolate tuxedo cake
Key lime pie

BUFFET

Minimum of 25 guests. Served with fresh brewed coffee, decaffeinated coffee, herbal tea, & iced tea.

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THE HAMILTONIAN

\$40 per person

Rolls & butter | Seasonal fresh vegetables

Choice of 2 Salads:

Champion Mill garden salad | Orzo pasta salad with spinach, feta cheese, & a lemon dill dressing | Spinach salad | Greek street salad

Choice of 2 Entrees:

Chicken Florentine

Chicken breast with sautéed spinach in a white parmesan cream sauce with roasted potatoes

Rosemary Dijon Chicken

Chicken breast with a Dijon sauce served with roasted redskin potatoes

Chicken Parmesan

Penne pasta with marinara

Smoked Beef Brisket

With roasted fingerling potatoes

Jumbo Shrimp Linguini

Sautéed jumbo shrimp, bell peppers, & onions in a white wine lemon butter sauce

Chicken Marsala

Classic pan seared chicken with a marsala mushroom sauce & mashed potatoes

Apple Glazed Pork Loin

With stir fry vegetables, ginger scallions, & mushroom risotto

Chive & Butter Crumb Topped Cod

Topped with a citrus beurre blanc with jasmine rice

Herb Crusted Salmon

With a lemon butter sauce with jasmine rice

Beef Stroganoff

With egg noodles and demi glaze mushrooms

Dry Rubbed London Broil

With chimichurri sauce & mashed potatoes

Assorted cakes & dessert bars

BUFFET

MOLTO AMORE

\$37 per person

Italian wedding soup | Caesar salad with parmesan croutons | Bowtie caprese pasta salad | Buttered noodles | Broccoli & roasted red peppers | Limoncello bars & assorted dipped mini cannolis

Choice of 2 Entrees:

Grilled Chicken Piccata | Sautéed Italian Sausage | Traditional Chicken Parmesan | House Made Baked Lasagna | Shrimp Scampi | Eggplant Parmesan (Vegetarian)

THE AMERICAN

\$36 per person

Rolls & butter | Champion Mill garden salad | Seasonal vegetables | Herb roasted potatoes

Choice of 2 Entrees:

Wild Mushroom Chicken Marsala

Pan seared chicken with a classic marsala wine sauce with fresh wild mushrooms

Herbed Butter Crumb Cod

Cod topped with a mix of fresh herbs & buttered panko baked and served with a citrus beurre blanc

Slow Roasted Sliced Pot Roast

Tender pot roast sliced & served with a rich cabernet beef gravy

Herb Chicken

Herb-crusted boneless chicken breast

Maple Balsamic Pork Loin

Pork loin marinated in a maple miso glaze

Fresh baked mini assorted cookies & chocolate chunk brownies

THE BARBECUE

\$38 per person

Petite sandwich rolls | Corn bread with honey infused butter | Home-style cole slaw | Loaded baked potato salad
BBQ Sauces: Sweet, Carolina, Hot

Choice of 2 Entrees:

Fire Roasted BBQ Chicken | Smoked Beef Brisket | Slow Roasted Pulled Pork | Pork Ribs | BBQ Pulled Chicken

Choice of 2 Sides:

Baked Idaho or sweet potato | Seasoned potato wedges | Mashed potatoes | Broccoli slaw | Seasonal market vegetables | Macaroni & cheese with panko crust | Campfire baked beans | Braised collard greens | Sweet corn

Choice of 1 Dessert:

Chef assorted desserts
Seasonal fruit cobbler
Chocolate chunk brownies & jumbo chocolate chip cookies

THE CHEF'S TABLE

\$49 per person

4 course menu consisting of a salad, soup, entree, & dessert. Chef will discuss the menu and tailor to your taste and event.

RECEPTION

HOT APPETIZERS

Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner

Priced per 50 pieces unless otherwise noted

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CHICKEN TERIYAKI SATAY With cucumber wasabi dressing	\$175 per order
VEGETARIAN RATATOUILLE TART With pesto sauce	\$100 per order
SHAVED BEEF SLIDERS With cheese, onion, & marinara	\$150 per order
ROASTED TURKEY SLIDERS With cranberry-orange compote & caramelized onions	\$150 per order
MINI MEATBALLS All beef meatballs with sweet & sour or marinara sauce	\$80 per order
MINI CRAB CAKES Served with remoulade sauce	\$175 per order
CHICKEN & CHEESE EMPANADAS Served with ranch dip	\$100 per order
VEGGIE SPRING ROLLS Served with sweet & sour dipping sauce	\$90 per order
BEEF TENDERLOIN EN CROUTE Served with horseradish cream	\$150 per order
BUFFALO CHICKEN DIP IN PHYLLO	\$100 per order
BONELESS CHICKEN BITES With buffalo or garlic parmesan sauce & a side of ranch	\$100 per order
CHICKEN POT STICKERS With sweet & sour dipping sauce	\$100 per order
SMOKED GOUDA ARANCINI With a roasted zesty marinara sauce	\$125 per order

HOT APPETIZERS

ITALIAN SAUSAGE, PEPPER & ONION FILLED BABY BELLA MUSHROOMS With a parmesan crisp	\$100 per order
FRIED COCONUT SHRIMP Mango & sweet bourbon dipping sauce	\$150 per order
BACON WRAPPED SCALLOPS	\$200 per order
DUCK CONFIT ON CROSTINI	\$175 per order
SPANAKOPITA	\$125 per order

CHILLED APPETIZERS

*Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner
Priced per 50 pieces unless otherwise noted*

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CAPRESE SKEWERS Tomato, basil skewers drizzled with balsamic glaze	\$150 per order
CHARCUTERIE KABOB Cured meats, cheeses, & vegetables	\$150 per order
INDIVIDUAL VEGETABLE & DIP CUPS Served with ranch dressing	\$100 per order
SMOKED SALMON CROSTINI Smoked salmon spread, everything bagel crostini, dill, & capers	\$175 per order
SEARED AHI TUNA Served on won-ton chips with sweet soy & wasabi drizzle	\$175 per order
CRANBERRY ALMOND CHICKEN SALAD On grilled baguette	\$100 per order
CHEF'S SPECIALTY DEVILED EGGS	\$80 per order
MINI SANDWICH TRAY An assortment of mini sandwiches	\$150 per order
CHARCUTERIE CUPS An assortment of cheeses, meats & crackers with olives & mini chocolates	\$200 per order

DISPLAYS

*Recommend 6-8 pieces per person for a reception | Recommend 10-14 pieces per person as a dinner
Display items guarantee must equal total guest count*

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VEGETABLE HUMMUS	\$6 per person
Displayed with grilled pita & fresh vegetables. Choice of 1 hummus: zesty lemon, roasted garlic or roasted red pepper	
ARTISAN CHEESE BOARD	\$8 per person
Assorted cheeses, crackers, grapes & berries	
FRESH FRUIT & BERRIES	\$6 per person
COMBINATION CHEESE, FRUIT, & VEGETABLE BOARD	\$8 per person
Served with crackers & dips	
SHRIMP COCKTAIL	\$9 per person
Jumbo shrimp served with zesty cocktail sauce (available as a stationed item only)	
GOURMET CHARCUTERIE GRAZING BOARD	\$16 per person
Elegant display of artisan cheeses, cured meats, dried fruits, fresh fruits, nuts, honey, spreads, crackers, & crostini	

RECEPTION

THE CHAMPIONS RECEPTION	\$47 per person
<i>Minimum 25 guests.</i>	
Two hours of domestic beer, house wine, & soft drinks Artisan cheese board Carved round of beef or turkey with mini rolls & spreads Chef's selection of 4 hot appetizers Mini dessert display	
Add house brand cocktails for an additional \$8 per person	

STATIONS

Minimum 30 guests. Served for 90 minutes.

Add a station to an existing buffet or pick 3 or more for an event.

All stations are displayed or an attendant can be added. Limit 1 attended station per event. Attendant fee \$100

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BUILD YOUR OWN GRILLED CHEESE **\$15 per person**

Breads: Sourdough | Multi-grain | Rye
Cheeses: Swiss | Provolone | Cheddar | Brie
Sauces: Honey | Habañera bacon jam
Sides: Caramelized onions | Sliced tomatoes | Spinach

POTATO **\$14 per person**

Maximum 100 guests.

Crispy tater tots or mashed potatoes or halved baked potatoes
Toppings: Chopped bacon | Warm blanco | Scallions | Pico de gallo | Shredded cheddar cheese | Sour cream
Sriracha ranch dressing
Choose 1 protein for an additional \$3 per person : Pulled pork | Fajita spiced ground beef | Traditional chili

TACO **\$19 per person**

Carne Asada | Carnitas | Warm flour tortillas | Hard corn shells | tri-colored tortilla chips | Spicy blanco
Toppings: Guacamole | Sour cream | Shredded cheddar cheese | Jalapenos | Salsa | Pico de gallo | Cilantro | Limes

Add adobo shrimp or cilantro lime chicken for an additional \$3 per person

SALAD **\$14 per person**

80 Acres mixed greens | Diced grilled chicken | Chopped ham
Toppings: Cucumbers | Carrots | Tomatoes | Chopped eggs | Chopped bacon | Mushrooms | Peppers | Cheddar
cheese | croutons | Sunflower seeds
Ranch | Balsamic | Italian dressing

PASTA **\$17 per person**

Penne | Cheese ravioli | Marinara | Garlic parmesan cream | Olive oil | Fresh garlic breadsticks
Toppings: Sliced sweet Italian sausage | Grilled chicken | Bacon | Caramelized onions | Sautéed peppers | Wilted
baby spinach | Dried tomatoes | Parmesan cheese

POKE BOWL **\$19 per person**

Sushi rice | Tuna | Shrimp | Poke | Wasabi aioli | Teriyaki sauces | Cucumbers | Carrots | Corn | Grape tomatoes | Eda-
mame | Cilantro | Pickled jalapeno | Radish | Scallions

CHILI **\$14 per person**

Mini coney hot dogs | Spaghetti | Toppings: Cincinnati chili | Shredded cheddar cheese | Mustard | Diced onions |
Hot sauces | Oyster crackers

MINI DESSERT **\$8 per person**

Assorted mini cheesecakes | Dessert bars | Cookies | Petit fours

ICE CREAM SUNDAE BAR **\$9 per person**

Vanilla | Chocolate
Toppings: M&M's | Sprinkles | Oreos | Peanuts | Cherries | Whipped cream | Crushed waffle cone
pieces | Chocolate syrup | Caramel syrup | Strawberry sauce

STATIONS

CARVING

Each order serves 25 guests & is served with artisan rolls. Station requires attendant at \$100.

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SLOW ROASTED TURKEY OR HAM With spicy mustard & pineapple chutney	\$200
HERBED TENDERLOIN OF BEEF With horseradish cream	Market Price
PRIME RIB With horseradish au jus	\$500
PORK LOIN With apricot & balsamic glaze	\$200
CHILI RUBBED FLANK STEAK With chimichurri	\$350
HERB CRUSTED RACK OF LAMB With mint sauce	Market Price

BAR

*Bartender fee applies to all banquet bars | \$75 per bartender for 4 hours | 1 bartender for every 50 guests.
Recommended additional bartender for cash bar events.*

CASH OR HOSTED	OPEN BAR
House mixed drinks \$9 each	<p><i>All packages include bottled water & soft drinks.</i></p> <p>.....</p> <p>BEER & WINE</p> <p>First hour \$13 per person</p> <p>Each additional hour \$5 per person</p> <p>BEER, WINE & CANNED/HOUSE MIXED DRINKS</p> <p>First hour \$15 per person</p> <p>Each additional hour \$8 per person</p> <p>BEER, WINE & CANNED/PREMIUM MIXED DRINKS</p> <p>First hour \$17 per person</p> <p>Each additional hour \$9 per person</p> <p>ADDITIONAL BAR LOCATION \$300 set-up fee</p>
Premium mixed drinks \$11 each	
Domestic beers \$6 each	
Import/craft beer \$7 each	
Wine \$7 each	
Canned mixed drinks \$9 each	
Bottled water \$3 each	
Canned soda \$3 each	
Premium call brands \$10 each	
<i>Subject to additional \$25 restocking fee</i>	
Mimosa or \$14 per person	
Bloody Mary Bar	
Juices & garnishes included	

OFFERINGS

All bar offerings are subject to change due to availability.

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DOMESTIC

House choice of 2

IMPORT

House choice of 2

WINE & SPIRITS

Guest choice of 3

Chardonnay | Pino Grigio | Rose | Cabernet Sauvignon | Pinot Noir | Merlot | Moscato | Brut Prosecco

HOUSE LIQUOR

Vodka (Smirnoff) | Gin (New Amsterdam) | Light Rum (Cruzan) | Spiced rum (Cruzan) | Bourbon & Whiskey (Jack Daniels, Evan Williams, Seagrams 7) | Scotch (Lauders) | Tequila (Sauza)

PREMIUM LIQUOR

Vodka (Titos) | Gin (Tanqueray) | Light Rum (Bacardi) | Spiced Rum (Captain Morgan) | Bourbon & Whiskey (Jack Daniels/Makers Mark/Woodford Reserve) | Scotch (Dewar's) | Tequila (Patron)

TERMS & CONDITIONS

We look forward to serving you, your associates and guests and are eager to assist you in preparing for a successful meeting or special occasion. By booking an event with us, you are agreeing to the below policies.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Our kitchen offers products with tree nuts, peanuts, dairy, seafood, shellfish, wheat & soybeans. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies to those products. We are not an entirely gluten or dairy free facility. We are also not Kosher.

BANQUET MENUS

Final banquet menus, room arrangements, & all other details with respect to your function are due to the catering department at least 3 weeks prior to your scheduled function date. Due to food order requirements & staffing, all food & beverage details & revisions must be 100% final no later than 7 business days prior to your function. Menus & changes received within 7 business days of event will result in a 10% pricing surcharge.

All food and beverage must be purchased through the Champion Mill Conference Center (CMCC). No outside items may be brought into any meeting room or additional fees will apply (equal to CMCC's pricing of same items). Custom menus are available. Special dietary menus are available & must be ordered in advance. Any special menu request on-site are subject to availability & an additional \$30 fee per plate.

SPLIT MENUS

For plated meals, you can select a maximum of 2 entrees (including vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge applies to each menu. All guarantees are due 7 business days in advance. Group is responsible for supplying visual place cards indicating entree choice.

MEETING ROOM/SET UP/RENTAL

Rental charges apply to all event rooms booked through CMCC unless rental is waived due to a contracted food and beverage minimum. If the number of guests fluctuates or the room reserved cannot be made available to the guest, we reserve the right to substitute a similar or comparable room for the function. CMCC charges a service fee for any meeting room set up changes made on the day of the event.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance **7 business days prior to all functions**. The guarantee cannot be reduced after this deadline. Your final invoicing will be based on the guaranteed number, plus any additional charges incurred on-site, including extra guests.

Meals will be prepared for your guaranteed figure; however, if you wish, the room will be set for 5% over your guarantee and our banquet kitchen will make every effort to duplicate your menu for the additional guests. **In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.**

FOOD AND BEVERAGE MINIMUM

Your agreement will include a Food and Beverage minimum. This is not reflective of a final price, but is a minimum required spend, based on the event space reserved. Only banquet food and beverages ordered from the catering menu and listed on the BEO count towards this minimum. If the event's actual spend is below the contracted minimum, the difference will be applied as meeting room rental.

PRICING/SERVICE CHARGE/TAX

All prices are subject to change with notice. A 20% service charge and applicable 6.5% sales tax and a 2% Hamilton Community Authority charge, will be added to all Food, Beverage, Room Rental and Equipment ordered through the catering department. Service charge is subject to sales tax in the state of OH.

MAXIMUM FOOD TIME DISPLAY

To ensure quality of food items, some buffet/display/station menus will be offered for a 60-minute maximum, and some may be available for a 90-minute maximum. No food items will remain beyond 90 minutes. Please consult with our sales team to discuss food service timing.

ACTION STATIONS\ATTENDANT FEES\BARTENDER FEES

Champion Mill charges a \$100 attended station fee and a \$75 bartender fee (per attendant/bartender)/ The exact number of attendants or bartenders will be determined by the catering team based on the complete details and scope of your event.

DEPOSITS\BILLING

All social functions require an advance deposit to be considered definite. Deposits are non – refundable if cancellation occurs. All social functions are to be paid with cash or credit card prior to the event. Direct billing can be arranged for business related events over \$5,000 and must be approved at least forty-five (45) days prior to the function date. Full payment for all functions is required 48 hours prior to the event.

LIABILITY\REMOVAL OF FOOD & BEVERAGE

Champion Mill reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws regarding food and beverage purchases and consumption are strictly adhered to. The food service operator and beverage license for the hotel do not permit for leftover food items to be removed at the conclusion of your event, under any circumstances.

ENGINEERING/AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least 3 weeks prior to the function. A wide selection of audio-visual equipment is available through our in-house supplier on a rental basis.

DISPLAYED MATERIALS/DECOR

Champion Mill will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, or other damaging substance. Please consult the Catering Department for assistance in displaying of all materials. Helium Balloons, open flames, glitter, sand, bubbles, flower petals, rice, and mini confetti are not permitted. There will be an additional service fee for extraordinary cleaning required.

LOST & FOUND

Champion Mill is not responsible for damage or loss of any articles left in the meeting spaces or public spaces prior to or following your banquet or meeting. Security arrangements should be made for all articles set up prior to planned event or left unattended at any time.

CANCELLATIONS

Cancellation fees apply and are specifically outlined in our contracts. Re-booking an event for a future date does not remove the responsibility of cancellation fees.

INTERNET CONNECTIONS

Both hard wired and wireless high-speed connections are available in meeting rooms for a daily fee. This service must be requested in advance and noted on all Banquet Event Orders.

PARKING

Self-parking is complimentary when attending an event. Valet parking may be organized in advance, at a fee based on several factors (day of week, time, number of hours). Please consult the Catering Department if your guests will need valet parking, no less than 7 days in advance. Due to valet staffing, valet parking requests made within 7 days cannot be accommodated.

AMPLIFICATION

In respect to hotel guests, all microphone use and music (DJ/band) must end by 12:00 AM.

CHILDREN'S MEALS

We are pleased to offer discounted children's meal pricing. Please note the Food and Beverage minimum outlined in your agreement must still be met. Plated meals are charged the standard menu pricing for children ordering the same menu. Children up to 12 can be served a Chef's selected plated menu (one menu for all children) at \$12.95 for ages 6-12, and complimentary ages 5 and under. For a buffet meal, children 6-12 receive a 40% discount, and children under 5 are complimentary.