

VERNON'S CAFE

2019 Catering Menu

720 Youngstown-Warren Road Niles, Ohio 44446
(330) 652-1381 • website: www.vernonscafe.com



Banquet Center Policies

General Information

- ◆ Linens are provided at an extra cost of 90¢ per person for standard white or ivory tablecloths and napkin color of choice. Chair cover, colored and floor length table clothes can be special ordered at an additional cost.
- ◆ Security will be provided by Vernon's at \$25 per hour, per officer for parties of 100 or more with alcohol (subject to change by city laws)
- ◆ Vernon's Banquet Center has a liquor license and must abide by its rules. **No** alcoholic beverages are to be brought in by the engager.
- ◆ There is a three hour time limit for day time events and a four hour time limit for evening events, however, if additional time is needed a charge will be added.

Additional hour charges: Suite C \$100.00 per hour
 Garden Room \$300.00 per hour

- ◆ The engager is responsible for all damages to equipment and building. A cleaning charge will be assessed for rooms left extremely dirty.
- ◆ Vernon's banquet center is not responsible for articles brought into the premises which are lost or damaged.

Engager will supply the following

Entertainment, Music, Money Box, Guest Books and Pen, Wedding Cake,
Cake Knife, Cookies, Nuts and Mints, Champagne Glasses

- ◆ Cookies can be displayed by Vernon's staff at a cost of \$10 per tray. No charge for cookies brought in on trays ready to be placed on table.
- ◆ Engager must provide carryout containers for cake and cookies to be removed by their guests.
- ◆ Vernon's does not charge a "cake cutting" fee for banquets.
- ◆ Engager must give a Guaranteed guest count 10 days prior to their event. At that point your count can go up, but cannot go down.
- ◆ No beverages or food, with the exception of cake or cookies, are to be brought into the banquet rooms.



Banquet Center Policies

Banquet Rooms

Vernon's banquet center reserves the right to assign or change banquet rooms and seating arrangements to accommodate the final number of guests. The Garden Room requires a minimum of 100 guests of a Saturday evening, 70 guests on a Friday evening. Suite C requires a minimum of 30 guests. If you do not have the required number there will be a room charge. Minimum room charge \$200.

A deposit reserves the date of your event, **not** a specific room.

Deposits

A deposit is required on all parties at the time of confirmation with a signed contract. In the event that you should have to cancel your reservation, the deposit is **non-refundable** and **non-transferable**. The deposit will come off of your final bill.

Deposit schedule:

30 - 49 estimated guests	\$200
50 - 99 estimated guests	\$300
100 + estimated guests	\$400
Sunday/off-site event	\$500

Decorations

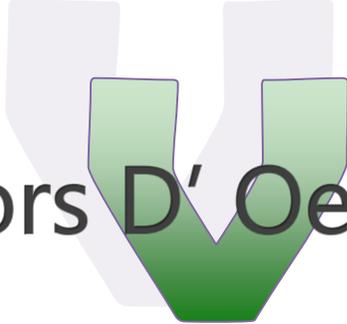
Vernon's banquet center does **not** provide any table decorations. Engager is permitted into room one hour before event for decorating. **Absolutely no confetti, bird seed or glitter allowed on premises. No tape or tacks allowed on interior walls.**

Billing

The guaranteed number of guests is the amount charged, unless more guests are added. On a "sit-down" dinner, three selections can be made with approval, however the higher priced selection will be charged for all. Additional fee's may apply to events not meeting the minimum requirement. All events will be subject to a 20% service charge and applicable county sales tax and 24% for sit-down and family style events. All prices are subject to change due to fluctuating costs. A 5% processing fee will be applied to credit card transactions.

All parties must be paid 10 days prior to event when final count is given.

Any additional charges incurred the night of the event can be paid at that time.



Hors D'Oeuvres

Hot Hors d'oeuvres

Minimum purchase may be required

Spinach and Cheese Stuffed Mushrooms	\$ 1.95 ea
Crabmeat Stuffed Mushrooms	\$ 2.50 ea
Water Chestnuts wrapped in bacon	\$ 1.75 ea
Chicken Wings (bbq, mild, hot, garlic)	\$ 1.25 ea
Fried Chicken Strips	\$ 1.50 ea
Italian Sausage and peppers (per person)	\$ 3.00
Mini Quiche Tarts	\$ 1.75. ea
Eggrolls	\$ 2.00 ea
Assorted Pizza Squares (per person)	\$ 2.00 ea
Fig & Goat Cheese on Crostini	\$ 1.75 ea
Sesame Chicken Strips (per person)	\$ 3.95
Chicken Pineapple Kabobs	\$ 2.75 ea
Chicken Satay	\$ 3.95 ea
Baked Brie in Puff Pastry w. raspberries	\$ 2.25 ea
Prosciutto Wrapped Asparagus	\$ 2.50 ea
Prosciutto Wrapped Melon	\$ 2.00 ea
Slider Assortment (meatball, sausage, burgers)	\$ 2.00 ea
Lolipop Lamb Chops	\$ 4.95 ea
<u>Seafood</u>	
Jumbo Fried Shrimp	\$ mkt
Fried Calamari (per person)	\$ 6.00
Fried Smelts (per person).....	\$ 6.00
Shrimp or Scallops wrapped in bacon	\$ 2.95 ea
Pan seared scallops with sweet chili glaze	mkt
Clams Casino	\$ 2.00 ea
Mini Crab Cakes drizzled with a lemon aioli	\$ 2.50 ea
Mini Crab Cakes w/Vernon's super slaw (.....	\$ 3.50 ea

Meatball Bar

Handcrafted Meatballs ~ minimum of three selections may be made

Classic Meatballs ~ all beef (each)	\$ 2.00
Chicken Parmigiano Meatballs (each)	\$ 2.00
Turkey Meatballs with mushroom marsala sauce (each)	\$ 2.00
Arancini (Rice Ball) ~ arborio rice filled with cheese then deep fried (each)	\$ 2.00

Hors D'Oeuvres can be butlered at a rate of \$50.00 per staff member.

Vernon's banquet center determines staff requirements

Prices are subject to change without notice. All events are subject to service charge and county sales tax

Hors D'Oeuvres

Cold Hors d'oeuvres

Imported Meat and Cheese Plate (per person)	\$ 5.00
Assorted Cheese Plate w/ crostinis (per person)	\$ 3.50
Fresh Vegetable Relish Tray w/ dip (per person)	\$ 2.50
Fresh Fruit – assorted in season (per person)	\$ 3.50
House made Hummus with grilled flatbreads (per person) ...edamame or white bean.....	\$ 3.00
Hot Peppers in Oil (per person)	\$ 2.50
Crudités (per person).....fresh cut vegetables with dip in an individual shot glass	\$ 3.00
Edible Tapenade Spoons (per spoon)	\$ 1.95

Seafood

Crabmeat Spread w/ crackers (per person).....	\$ 5.95
Shrimp Cocktailmedium or large.....	mkt

Antipasto Display

Imported and Domestic Cheeses, Fresh Italian Meats, Fresh Fruit or Vegetables accompanied by fresh house made crostinis, Vernon's hot peppers in oil, marinated eggplant, roasted red peppers, artichoke hearts, and assorted gourmet olives

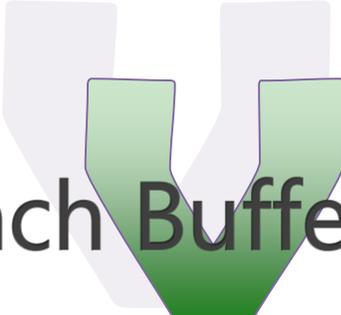
Imported Meats and Cheeses (per person)	\$ 8.95
Imported Cheese and Fresh Fruit (per person)	\$ 6.95
Imported Cheese and Fresh Vegetable (per person)	\$ 5.95
Imported Chesses only (per person)	\$ 4.95



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Brunch Buffet Menu

Choice of one item in each section ~ available until 12:30pm arrival

Quiche Lorraine (swiss cheese and bacon)
(quiche options: spinach & tomato, broccoli & mushroom, ham & asparagus)
Scrambled Eggs
Fruit Crepes
Blintzes w/ fruit topping
Bacon



Sausage
Ham
Rigatoni & Meatballs
Italian Sausage (peppers & onions)



Cavatelli & Meatballs
Vernon's Baked Chicken
Roast Sirloin of Beef au Jus
Sliced Stuffed Chicken Breast

Brunch Buffet Includes



Hash Brown Potatoes
Roasted Yukon Golds
Cheese Potatoes (add \$.50 pp)
Buttered Parsley Potatoes

Italian Mixed Vegetables
Green Bean Almondine
Italian Green Beans w/ mushrooms
Buttered Peas or Corn

Orange Juice
Fresh Fruit Cup
Garlic Rolls
Coffee & Hot Tea

\$15.95 per person (\$12.95 children under 12)

Manned Omelet Station
\$4.00 per person

A danish and muffin assortment can be added to the brunch buffet ~ \$3.00 per person

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Sit Down Luncheon Menu

available until 3pm

Salads/Sandwiches

Caesar Salad with chargrilled chicken	\$11.95
Steak Salad with steak fries, tomato, cucumber and red onion	\$11.95
Mesclun Salad with salmon	\$11.95
Arugula with grape tomatoes and shaved parmigiana	\$10.95
Chargrilled Chicken Sandwich with roasted peppers, provolone cheese on sliced ciabatta with fries and a fresh melon wedge	\$ 9.95
Portabella Mushroom Sandwich with Italian greens, goat cheese and roasted red peppers with fries and a fresh melon wedge	\$ 9.95
Chicken or Tuna salad Croissant with fresh fruit	\$10.95

Entrées

Includes: Tossed Salad

Cavatelli with Handmade Meatball	\$12.95
Homemade Lasagna	\$12.95
Eggplant Parmigiana with Penne Pasta	\$12.95
Grilled Chicken Parmigiana with Penne Pasta	\$13.95
Veal Parmigiana with Penne Pasta	\$14.95

Entrées

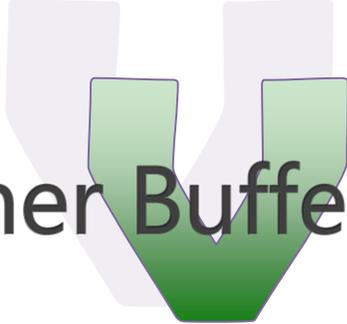
Includes: Tossed Salad, Potato and Vegetable

Pan Seared Grouper with roasted tomatoes.....	\$12.95
Grilled Atlantic Salmon with honey chili glaze (served with rice & seasonal vegetable)	\$13.95
Chicken Picata	\$13.95
3oz Filet	\$15.95
6 oz Prime Angus Sirloin	\$13.95
Roast Prime Sirloin of Beef	\$12.95
Braised Prime Beef Tips	\$11.95

Luncheon Includes

Garlic Rolls or Fresh Italian Bread
Coffee, Hot Tea and Iced Tea
Ice Cream or Sherbet

Add a fresh fruit, antipasto, mashed potato
or dessert display to any event.
Ask your banquet specialists about pricing and options.



Dinner Buffet Menu

2 Entrees \$17.00 3 Entrees \$18.50 4 Entrees \$20.00
(minimum 30 guests)

Main Entrées

Pasta with Meatballs Lasagna Eggplant Parmigiana	Roast Sirloin of Beef au Jus Italian Stuffed Meatroll Stuffed Cabbage Rolls	Italian Sausage (peppers & onions) Baked Virginia Ham Roast Turkey with Dressing
Vernon's Baked Chicken Barbecued Chicken		

Accompaniments

<u>Choose 1</u> Roasted Yukon Golds Cheese Potatoes (add \$.50pp) Buttered Parsley Potatoes Roasted Garlic Smashed Yukons Wild Rice with Mushrooms	<u>Choose 1</u> Italian Mixed Vegetables Green Beans Almondine Green Beans w/ mushrooms Buttered Peas Seasoned Corn Candied Yams	<u>Choose 1</u> Tossed Salad with house made Italian Spinach Salad Vernon's Gourmet Salad (add \$1.pp) House made Raspberry Vinaigrette available for an additional \$.50 pp
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Specialty Entrées

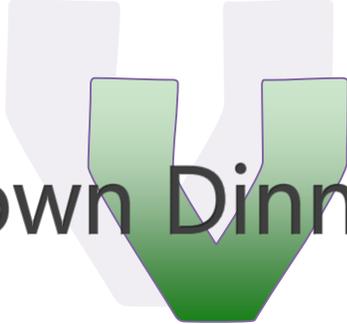
(each special entrée additional \$3.50 per person)

Tortellini (meat or cheese) Stuffed Sea Shells Manicotti	Chicken Cacciatore Sliced Stuffed Chicken Breast Chicken Francaise Chicken Parmigiana Chicken Marsala	Veal Marsala Veal Parmigiana Braciolo Medallions of Beef (mushroom wine sauce)
Baked Whitefish (lemon sauce) White Fish Marinara Pan Seared Grouper Garlic Herb Butter		

Carved Meats at Table

(each special additional per person)

Carved Prime Angus Sirloin	\$8.00
Whole Roasted Turkey	\$6.00
Whole Baked Virginia Ham	\$6.00



Sit Down Dinner Menu

Sit Down Dinner Includes

appetizer, salad, entrée, potato, and vegetable (unless pasta is stated), garlic rolls or fresh italian bread, butter, dessert, coffee, hot tea and water on your tables.
 Depending upon the size of the event, engager may choose up to 3 selections with chef's approval, however the higher price selection will be charged for all.
 Minimum purchase may be required

Appetizers

Wedding Soup
 Fresh Fruit Cup

Potato

Oven Roasted Yukon Gold
 Buttered Parsley
 Baked
 Roasted Garlic Smashed
 Twice Baked (add \$.50pp)
 Rice Pilaf
 Wild Rice with Mushrooms

Vegetable

Italian Mixed Vegetables
 Green Beans Almondine
 Italian Green Beans with Mushrooms
 Buttered Peas
 Seasoned Corn
 Steamed Fresh Veggies
 Greens (add \$1.50pp)

Dessert

Sherbet
 Vanilla Ice Cream
 Chocolate Ice Cream
 Spumoni
 Tiramisu (additional \$3.00)
 Chocolate Cake (additional \$2.50)
 Assorted desserts (additional \$4.00)

Entrees:

Chicken Francaise	\$18.95
Chicken Riepeno (stuffed chicken with greens & roasted peppers)	\$18.95
Chicken Parmigiana with Pasta	\$17.95
Chicken Marsala	\$18.95
Boneless Stuffed Chicken Breast (house made bread stuffing w/ gravy)..	\$15.95
Chicken Piccata (lemon caper sauce)	\$18.95
Pan Fried Chicken and Peppers	\$18.95
Veal Francaise	\$20.95
Veal Parmigiana w Pasta	\$19.95
Veal Scallopini	\$20.95
Baked Stuffed Pork Chop	\$17.95
Roast Sirloin of Beef au jus	\$14.95
Medallions of Beef with Mushroom Wine Sauce	\$15.95
New York Strip Steak (12oz)	\$25.95
Filet Mignon (6oz)	\$25.95
Queen Prime Rib of Beef au jus (10oz – min 10 orders)	\$22.95
King Prime Rib of Beef au jus (14oz – min 10 orders)	\$26.95
Porterhouse Steak (16oz)	\$34.00
Broiled Tilapia	\$17.95
Grilled Atlantic Salmon	\$21.00
Baked Whitefish with Lemon Butter Sauce	\$17.95
Shrimp Scampi over Linguine with White Clam Sauce	\$21.95
Broiled Maine Lobster Tails	\$market

Vernon's café offers a variety of options to accommodate those with special dietary needs.

We can prepare specialty meals for vegetarians, vegans and those with gluten allergies.

Please talk to your banquet specialist for pricings and special need options.

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Italian Pranzo

**(a 6 course Italian Feast – served family style)
(minimum 30 guests)**

Antipasto
Wedding Soup
Pasta with Meatball
Vernon's Gourmet Salad
Oven Roasted Chicken
Oven Roasted Yukon Gold Potatoes
Italian Greens or Vegetable Medley
Spumoni

Rolls, butter, coffee/hot tea

\$24.50



Add an assorted dessert display to any buffet \$4.00 per person

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Open Bar Options

VERNON'S HOUSE BAR

Amaretto
 Crystal Palace Gin
 E&J Brandy
 Echo Springs
 El Toro Tequila
 Kahlua
 Lauders Scotch
 Korski Vodka
 Miers White Rum
 Peach Schnapps
 Peppermint Schnapps
 Seagram 7
 Triple Sec

MID SHELF

(House bar +)
 Apricot Brandy
 Banana Liquor
 Bacardi Light Rum
 Baileys
 Beefeaters Gin
 Black Velvet
 Captain Morgan Rum
 J & B Scotch
 Jim Beam
 Malibu Rum
 Smirnoff Vodka

TOP SHELF

(all of midshelf +)
 Absolute Vodka
 Amaretto di Saronno
 Canadian Club
 Dewars Scotch
 Glenlevit
 Jack Daniels
 Johnny Walker Red
 Kettle One
 Stoli Vodka
 Tanqueray

PREMIUM

(Mid and Top +)
 Baker Bourbon
 Belvedere
 Bombay Sapphire
 Chivas Regal
 Ciroc Vodka
 Courvoisier
 Crown Royal
 Cuervo Gold
 Grand Marnier
 Grey Goose
 Johnny Walker Black

4 Hour Bar

Priced per person

Vernon's House Bar \$10.95
 Mid Shelf Bar \$12.50
 Top Shelf Bar \$13.95
 Premium Bar \$15.95
 House Beer/Wine & Soft Drinks \$ 8.00

Price includes: bartender (s), liquors, mixers, house beers (bud light, coors light, miller lite, yuengling), house wines (chardonnay, cabernet, white zinfandel), soft drinks, juices, garnishes
 Each additional hour \$2.00 per person
 Shots are not included in bar service

Additional Options

Soda/Iced tea (per person)\$ 2.00
 Iced Tea/Lemonade Station\$ 2.50
 House Wines (per bottle).....\$18.00
 Domestic Beer ~ 12 ounce bottles (per case)\$66.00
 House liquor (per bottle)\$45.00
 Mid Shelf liquor (per bottle) \$55.00
 Top Shelf Liquor (per bottle) \$61.00

Punches ~ by the bowl

Serves approximately 30

Sherbet Punch\$40.00
 Fruit Punch..... \$35.00
 Mimosa Punch\$75.00
 Mimosa Fountain\$ 85.00
 additional bottles \$15.00 each
 Italian Sparkling Fountain ... (Asti Spumanti).....\$175.00
 additional bottles \$22.00 each
 Bellini Bar \$8.50 pp
 Prosecco sparkling wine with an assortment
 of seasonal berries and fresh fruits

A beer and wine station can be set up for your event. This is a self-served station with bottles of domestic beer and bottles of house wine. You will be charged per bottle of beer used and per bottle of wine opened.

Cash bar

Bartender/Cocktail fee of \$25.00 per hour
 will be charged to engager on all cash bars

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