



MILLENNIUM

HOTEL
CINCINNATI

Banquet Menu

MILLENNIUM HOTEL CINCINNATI
150 WEST FIFTH STREET
CINCINNATI, OH 45202
513.352.2120

www.millenniumhotels.com/cincinnati

PLATED BREAKFAST

AMERICAN FARMLAND

farm fresh scrambled eggs served with breakfast potatoes, your choice of grilled ham, bacon, sausage links or patties \$14.95 per person

FRENCH TOAST

thick slices of texas toast dipped, battered and served golden brown with maple syrup, whipped butter and confectioners sugar; served with grilled ham, bacon, sausage links or patties \$15.25 per person

THE NEW YORKER

farm fresh scrambled eggs served with a hand selected 6 ounce new york steak and breakfast potatoes \$16.50 per person

FRITTATA

fresh eggs baked with an array of fresh vegetables including mushrooms, peppers, zucchini and onions topped with provolone cheese \$15.50 per person

EGGS BENEDICT

fresh poached eggs, grilled asparagus and prosciutto ham topped with tarragon hollandaise \$15.95 per person

ALL BREAKFAST SELECTIONS INCLUDE FRESH FRUIT JUICE, A SELECTION OF BREAKFAST PASTRIES, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT HERBAL TEA.
AN ADDITIONAL CHARGE OF \$35 WILL APPLY TO GROUPS WITH FEWER THAN 20 GUESTS.

BREAKFAST BUFFET SERVICE

THE ALL AMERICAN

a selection of fresh fruit juices, seasonal fruit, farm fresh scrambled eggs, hickory smoked bacon, link sausage, country biscuits with milk gravy, breakfast potatoes, bakers basket of assorted mini muffins and breakfast breads, creamery butter and natural fruit preserves, selection of cold cereals with whole and skim milk \$18.95 per person

THE MILLENNIUM

a selection of fresh fruit juices, cinnamon sticky buns and streusel coffee cake, creamery butter, buttermilk flapjacks and French toast; served with Vermont maple syrup, fresh seasonal fruit, farm fresh scrambled eggs, country ham, sausage links and breakfast potatoes \$21.95 per person

THE FOLLOWING BUFFET ENHANCEMENTS ARE AVAILABLE:

EGG COOKERY

omelets and eggs any style, cooked to order farm fresh whole eggs, egg beaters, diced ham, sausage, scallions, green peppers, broccoli, mushrooms, tomatoes, onions, American, cheddar and jack cheeses \$9 per person

WAFFLE STATION

waffles made to order with fresh strawberries, whipped cream and maple syrup \$6 per person
chef attendant fee of \$65 per chef applies; 1 chef required for each 50 guests

BREAKFAST BUFFETS ARE SERVED WITH FRESH FRUIT JUICES, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND HOT HERBAL TEA
AN ADDITIONAL \$3 PER PERSON FEE WILL BE APPLICABLE FOR GROUPS OF LESS THAN 35 GUESTS

BREAKFAST REFRESHMENTS AND COFFEE BREAKS

DO THE CONTINENTAL

a selection of chilled fruit juices, sliced fresh fruit, freshly baked gourmet bagels with philadelphia cream cheese, assorted danishes, muffins and breakfast breads, creamery butter and fruit preserves, freshly brewed regular and decaffeinated coffee and a selection of hot herbal teas \$14.95 per person

CONTINENTAL ENHANCEMENTS

sausage egg and cheese biscuits
\$3.75 per person

flour burrito shells
filled with scrambled eggs, salsa, sausage and shredded cheddar cheese \$8.50 per person

sausage or bacon, egg and cheese croissant
\$4.50 per person

fruit yogurt and granola
\$3.50 per person

mini bagels and smoked salmon
with dill cream cheese, cucumbers and capers \$8.50 per person

BEVERAGES

coffee service \$44 per gallon | hot chocolate \$30 per gallon
orange juice \$40 per gallon | tomato juice \$40 per gallon
grapefruit juice \$40 per gallon | apple juice \$40 per gallon
cranberry juice \$40 per gallon | iced tea \$42 per gallon
lemonade \$35 per gallon | punch \$35 per gallon
whole, 2% or skim milk \$2 per pint | assorted bottled waters \$3.25 each
assorted soft drinks \$3.25 each | assorted bottled juices \$3.50 each

MORNING SNACKS

assorted muffins \$30 per dozen
fruit danishes \$30 per dozen
fresh baked croissants \$30 per person
assorted breakfast bars \$26 per dozen
assorted doughnuts \$30 per dozen
gourmet bagels \$30 per dozen
jumbo cinnamon rolls \$30 per dozen
assorted individual fruit yogurts \$3.95 each
granola bars \$3 each
fresh fruit tray \$3.50 per person

AFTERNOON SNACKS

assorted cookies \$30 per dozen |
brownies \$30 per dozen
chocolate strawberries \$35 per dozen
spinach dip \$11 per quart
chili con queso \$12 per quart
guacamole \$12 per quart
mixed nuts \$16 per pound
chips and pretzels \$14 per pound
peanuts in shells \$16 per pound
dry snack mix \$16 per pound
tortilla chips \$16 per pound
candy bars \$2 each
soft pretzels with mustard \$2.75 each
ice cream bars \$2.95 each
whole fresh fruit \$1.95 each

BREAK PACKAGES

SUNDAE AFTERNOON

vanilla and chocolate ice cream with an assortment of toppings to include whipped cream, chocolate sauce, caramel topping, oreo cookie crumbs, m&m's, cherries and strawberry sauce; served with lemonade and iced tea
\$8.95 per person

THE HEALTHY BREAK

sliced seasonal fresh fruit, granola bars and bran muffins, individual flavored yogurts, chilled mineral waters and bottled juices \$11 per person

THE SNACK SHACK

mini ball park franks with assorted condiments, nachos with jalapenos and cheddar cheese, mini pizzas, jumbo pretzels with mustard, roasted peanuts in shells, chocolate chip cookies and an assortment of chilled soft drinks \$16 per person

TORTILLA FIESTA

tricolor corn tortilla chips, sonora soft flour tortillas, guacamole, shredded cheddar cheese, sour cream, salsa, chile con queso and refried beans, crispy cinnamon sugar dusted sopapillas and an assortment of chilled soft drinks
\$9 per person
add margaritas & coronas for and additional \$5 per person

SWEET SENSATIONS

grand marnier chocolate fondue with seasonal fruits and berries, pound cake and fancy cookies for dipping, chocolate and raspberry mouse served with an assortment of chilled waters \$13 per person

BOXED LUNCHES

LE BISTRO

shaved roast beef with shaved boursin cheese, baby lettuce on a baguette, red potato salad, individual bag of chips, red delicious apple and a white chocolate macadamia nut cookie \$21.95 per person

DELI SELECT

smoked turkey, sugar cured ham and swiss with shredded lettuce and sliced tomato served on a flaky croissant, pasta salad, an individual bag of chips, pickle spear, granny smith apple and a freshly baked chocolate chip cookie
\$21.95 per person

LUNCHEON SALADS

COUNTRY TRADITIONALS

three salads of tuna, chicken and shrimp with roma tomatoes, spring greens, fresh avocado, brie cheese and fresh fruit; served with soft bread sticks, parker house rolls and french baguette \$16.95 per person

COBB SALAD

from the brown derby in hollywood consisting of diced ham, turkey, tomato, bleu cheese, bacon, avocado and kalamata olives served with raspberry vinaigrette \$16.95 per person

GRILLED WILD RIVER SALMON

atop chillocothe farm salad blend with artichoke truffel bruschetta, fresh fruit and grilled asparagus \$18.95 per person

PLATED LUNCH

SOUP OR SALAD (choice of one)

MALABAR SPINACH SALAD
topped with fried pancetta, roasted gold beet and bleu cheese crumbles with balsamic vinaigrette

MILLENNIUM HOUSE SALAD
of white iceberg, hearts of fire and arugula in cucumber ring with teardrop tomato

CLASSIC CAESAR SALAD
we suggest pre-tossed with anchovies, reggiano cheese and planed lemon potato

POTATO LEEK SOUP
creamy based potato soup garnished with fresh leeks

TOMATO FLORENTINE SOUP
american tomato cream with julienne of spinach and basil

DESSERT SELECTIONS (choice of one)

CHOCOLATE ICE CREAM SWAN
french pot chocolate ice cream served in a continental cream puff swan with english cream

STRAWBERRY SHORTCAKE
american poundcake, fresh strawberries, english custard and whipped cream

NAPOLEON
traditional french pastry

CHOCOLATE MOUSSE CAKE
layers of chocolate genoise, chocolate mousse, white chocolate mousse and apricot preserves

CREME BRULEE
traditional baked egg custard with fresh fruit

HAVANA BANANA SPLITS
vanilla bean, coconut gelato and french chocolate ice cream with papaya, bananas, carmel sauce and chocolate ganache with whipped cream

DARK CHOCOLATE MOUSSE
served with strawberry garnier

WASHINGTON APPLE TARTE
snoquamie apples, sweet pie dough and french pastry cream with vanilla bean ice cream

CHICKEN SELECTIONS

CHICKEN VALDOSTANA
fresh chicken breast filled with a mousse of diced tomatoes, fresh mushrooms, fresh herbs and sweet onions with natural sauce \$22.95 per person

CHICKEN SALTIMBOCCA
fresh breast, proscuitto ham and fresh sage with sweet vermouth lemon butter \$21.95 per person

GRILLED HERB CHICKEN
basted with herb butter atop lemon linguini and roasted pepper slaw \$22.95 per person

GRILLED PALLIARD
traditional european- egg dipped and sauteed with lemon, caper, white wine and butter \$22.95 per person

BEEF SELECTIONS

ROASTED KANSAS CITY STRIPLON
with two color masa bread and continental mustard onion butter \$24.95 per person

BEEF ROULADEN
roasted flank skirt filled with herbed goat cheese with natural sauce \$23.95 per person

SEAFOOD SELECTIONS

COLUMBIA RIVER SALMON
sauteed atop black turtle beans, malabar spinach and tomato chutney with shrimp, butter and cream \$27.95 per person

GRILLED FRESH HALIBUT
topped with capeberries and white wine butter \$25.95 per person

C O L D B U F F E T L U N C H S E L E C T I O N S

T H E D A G W O O D D E L I

featured soup of the day, pasta salad, new potato salad, caesar salad, smoked turkey, honey baked ham, roast beef, pepper cured pastrami and genoa salami, alpine swiss, wisconsin cheddar and provolone cheeses, dill pickles, sliced vine ripe tomatoes, olives, sliced red onion and crisp iceberg lettuce, mayonnaise, creole and dijon mustards, horseradish, hearth baked breads and rolls, assorted cakes and pastries, regular and decaffeinated coffee and iced tea \$22.95 per person (minimum of 25 people)

T H E M I L L E N N I U M D E L I

tomato basil bisque, shrimp penne pasta salad, chinese chicken salad, charred asparagus with concasse tomato and shaved parmesan, field greens salad with balsamic dressing, smoked turkey, honey baked ham, roast beef, pepper curred pastrami and genoa salami, alpine swiss, wisconsin cheddar, provolone and sonoma pepper jack cheeses, dill pickles, sliced tomatoes, olives, sliced red onion and crisp iceberg lettuce, mayonnaise, creole and dijon mustards, horseradish, hearth baked breads and rolls, assorted cakes and pastries, peach cobbler, chocolate and white chocolate chip cookies, regular and decaffeinated coffee and iced tea \$26.95 per person (minimum of 25 people)

B U F F E T L U N C H S E L E C T I O N S

S T A R T E R S (choice of three)

W H I T E I C E W E D G E

with dried cherries, tomatoes, pecans and bleu cheese dressing

H A R V E S T F A L L S A L A D

of ohio petit field lettuces consisting of red bib, chicory, purple leaf and golden romaine

R U S S I A N B A N A N A P O T A T O S A L A D

foiled brick bleu cheese, pancetta, fresh herbs and roasted peppers

T R O P I C A L F R U I T D I S P L A Y

melons of water, crenshaw and honeydew, field berries of raspberry, blackberry and strawberry, fresh papaya, kiwi, star and blood orange

A N T I P A S T O P L A T T E R

prosciutto, mortedella, capicola, roasted peppers, spicy banana peppers, grilled asparagus, cheeses of bleu, fontina and parmesan with oven roasted tomatoes

T O M A T O F L O R E N T I N E S O U P

american tomato cream with julienne of spinach and basil

C H I C K E N N O O D L E S O U P

double broth, grilled chicken breast, pasta shells and american vegetables

E N T R E E S

(two entrees, \$24.95 per person, three, \$31.95 per person)

C H I C K E N P A L L I A R D

traditional european, egg dipped and sauteed with lemon, capers, white wine and butter

C H I C K E N R O U N D E L S W I T H P A R S N I P S

fresh breast filled roundels with parsnips, guryere cheese and roasted peppers with natural sauce

R O A S T E D P O R K R A C K

with english mustard cream

K A N S A S C I T Y S T R I P L O I N

bone on roasted with natural sauce and continental pinot grigio butter

C O L U M B I A R I V E R S A L M O N

sauteed atop black turtle beans, malabar spinach and tomato chutney with shrimp, butter and cream

W I L D M U S H R O O M S T R U D E L

three wild mushrooms, nappa goat cheese, roasted peppers and iced spinach baked in phyllo dough with gorgonzola cream

A C C O M P A N I M E N T S (choice of two)

roma tomato and spaghetti squash dbarry | classic dutchess
soft turtle truffle polenta | roasted gold and candy striped beets
haricot verts | herb rissoto

baked american pasta shells & pancetta in cheese sauce
lemon linguini | tomato fettucini

ALL BUFFET SELECTIONS INCLUDE HEARTH BAKED BREAD WITH THE CHEF'S DESSERT DISPLAY OF ASSORTED HOUSE-MADE CAKES, PASTRIES AND MOUSE, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND ICED TEA. AN ADDITIONAL \$3 PER PERSON FEE WILL BE APPLICABLE FOR GROUPS OF LESS THAN 35 GUESTS.

A 21% SERVICE CHARGE AND OHIO STATE SALES TAX APPLIES TO ALL FOOD & BEVERAGE

FROM THE ROTISSERIE

SLOW ROASTED WISCONSIN TURKEY

with fresh herbs and garlic; served with traditional gravy, cranberry sauce and creole mustard \$240 | serves 40 people

BLACKENED TENDERLOIN OF BEEF

served with peppercorn demi-glaze and garlic aioli \$300 | serves 25 people

HONEY BAKED HAM

served with brown, french and creole mustards \$250 | serves 50 people

ROAST PRIME RIB OF BEEF

roasted to perfection and sliced according to the host's request; served with au jus and horseradish \$300 | serves 25 to 35 people accordingly

STEAMSHIP ROUND OF BEEF

seasoned with fresh garlic and herbs, roasted slowly; served with natural au jus, creole mustard and mayonnaise \$600 | serves 150 people

CARVING STATIONS REQUIRE A CHEF ATTENDANT. AN ADDITIONAL \$65 FOR EACH CARVING STATION APPLIES. ALL CARVING STATIONS ARE SERVED WITH SILVER DOLLAR ROLLS AND APPROPRIATE SAUCES

INTERNATIONAL STATIONS

SEMOLINA STATION

assorted pastas to include penne, bowtie and tortellini served with fresh herbs, garlic and olive oil, fresh grated parmesan and asiago cheeses and your choice of sauce; marinara, alfredo or pesto \$8 per person

FAJITA STATION

marinated strips of tender chicken and beef seasoned and cooked to perfection accompanied with roasted red peppers, onions, mini flour tortillas, guacamole, sour cream, pico de gallo and shredded cheese \$9 per person

ASIAN STIR FRY

stir fried vegetables with strips of julienne chicken and teriyaki beef, fried rice and miniature egg rolls \$9 per person

VIENNESE SWEETS TABLE

petit fours, fresh strawberries, miniature cheesecakes and fruit tarts, regular and decaffeinated coffee and herbal tea \$7.50 per person

A CHEF'S FEE OF \$65 APPLIES TO ALL INTERNATIONAL STATIONS.

RECEPTIONS

IMPORTED AND DOMESTIC CHEESE DISPLAY

an assortment of international and domestic cheeses from around the country and world to include french brie, stilton, bleu cheese, camembert, gouda and gruyere cheese, beautifully displayed with assorted water crackers and fruit garnish \$5.95 per person

FINDLAY MARKET VEGETABLE DISPLAY

fresh market vegetables artistically displayed and presented with ranch dip \$4.95 per person

FRESH FRUIT DISPLAY

Fresh wiskeg pineapple, orange meat watermelon, crenshaw, cantelope, berries of raspberry, blackberry and strawberry, papaya, mango, green plums and champagne grapes \$4 per person

BAKED BRIE IN PUFF PASTRY

french brie wrapped in a puff pastry and baked golden brown served with caramelized apples and caramel glaze \$65 | serves 25 to 30 guests

SMOKED SALMON DISPLAY

with capers, diced red onion, chopped egg, fresh lemon, whipped cream cheese, mini bagels and pumpernickel \$4.50 per person

ANTIPASTO

grilled asparagus of green and white, Roma tomato, acorn squash, butternut squash balls in vinaigrette, roasted red bell pepper, brine cured prosciutto and capicola ham, mortedella, salami, kalmata olives, roasted chipollini onions with brushetta of artichoke and truffle, grissini bread sticks, sliced fresh baguette and cheeses of soft mozzarella and Brie \$5.95 per person

ROASTED VEGETABLE DISPLAY

an array of vegetables, roasted to perfection and artistically presented, served with balsamic dipping sauce \$5.50 per person

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HOT HORS D'OEUVRES

STUFFED MUSHROOMS

filled with alouette cheese and spinach, topped with parmesan cheese \$350

COCONUT FRIED SHRIMP

served with sweet-n-sour sauce \$350

SMOKED CHICKEN QUESADILLAS

served with fresh made salsa, sour cream and guacamole \$300

SESAME CHICKEN

served with honey mustard sauce \$300

SPANAKOPITA

spinach wrapped in phyllo dough and baked to perfection. \$300

BEEF, CHICKEN OR SHRIMP SATE

marinated, skewered and cooked to perfection. your choice of teriyaki beef, peanut chicken or sweet and sour shrimp \$300

SPRING ROLLS

handmade and filled with chinese vegetables, cabbage and spring onions accompanied with sweet-n-sour sauce \$350

BISTRO SHRIMP ROLLS

handmade and filled with tender shrimp, chinese vegetables and spring onions accompanied with asian chile glaze \$325

CRAB CAKES

made with blue crab and accompanied by a remoulade sauce \$325

SWEDISH MEATBALLS

with sour cream and fresh dill \$300

HIBACHI BEEF SKEWERS

marinated beef pieces served on a skewer \$300

HIBACHI CHICKEN SKEWERS

marinated chicken pieces served on a skewer \$300

COLD HORS 'DOEUVRES

CANAPES

the chef's selection of small canapes topped with savory fillings \$300

JUMBO SHRIMP

displayed on ice with housemade cocktail sauce, horseradish and lemon \$500

ALASKAN CRAB CLAWS

displayed on ice with housemade cocktail sauce, horseradish and lemon | market price

LOBSTER MEDALLIONS

with salmon caviar and sour cream \$450

SMOKED SEAFOOD DISPLAY

to include scallops, trout, salmon, green lip mussels, sturgeon, salmon mousse and accompaniments | market price

ALOUETTE STUFFED CHERRY TOMATOES

\$200

BURRITO PINWHEELS

smoked turkey and swiss cheese served with black bean mayonnaise \$300

PROSCIUTTO AND MELON

seasonal melon cut in small wedges wrapped with thinly sliced prosciutto \$300

BRUSCHETTA

individual french bread croutons topped with roma tomato, basil, garlic romano cheese and herbed olive oil \$300

OYSTERS ON THE HALF SHELL

displayed on ice with housemade cocktail sauce, horseradish, lemon, gourmet crackers and tobasco sauce | market price

CRAB PUFFS

small profiteroles filled with crab salad \$325

ALL PRICES ARE PER 100 PIECES

A 21% SERVICE CHARGE AND OHIO STATE SALES TAX APPLIES TO ALL FOOD & BEVERAGE

PLATED DINNER

SOUPS, SALADS & APPETIZERS (choice of one)

MALABER SPINACH

topped with fried pancetta, roasted gold beef and foil brick bleu cheese with balsamic vinaigrette

HOUSE SALAD

white iceberg, hearts of fire and arugula in cucumber ring with teardrop tomatoes and ranch cheddar cheese dressing

CLASSIC CAESAR SALAD

we suggest pre-tossed with anchovies, reggagiano cheese and planed lemon

TOMATO FLORENTINE SOUP

american tomato cream with julienne of spinach and basil

POTATO LEEK SOUP

creamy based potato soup garnished with fresh leeks

SEARED AHI TUNA

atop san francisco slaw with grapefruit glaze and thai chili trellis

CHILLED GRILLED SHRIMP

with avocado tomato basil vinaigrette and grissini bread sticks

DESSERT SELECTIONS (choice of one)

CREME BRULEE

vanilla baked custards with caramel topped with fresh berries

WASHINGTON APPLE TART

snoqualmie apples, flaky crust and french custard with apricot sugar glaze

STRAWBERRY SHORTCAKE

american pound cake roundels, pastry cream, fresh strawberries, english custard and whipped cream

NAPEOLEONS

traditional with fondant top

MEXICAN FLAN

traditional baked mexican custard with fresh papaya and cookie violin

DUTCH CARROT CAKE

layers of spicy carrot sponge, sweet cream cheese, italian buttercream and marzapen carrot

CHOCOLATE GRAND MARNIER GANACHE CAKE

with orange mousse, chocolate ganache, chocolate genoise and chocolate buttercream chocolate ice cream swan french pot chocolate ice cream served in continental cream puff swan with english cream

DARK CHOCOLATE MOUSSE

served with strawberry garnier

ENTREE SELECTIONS

CHICKEN PALLIARD

traditional french, egg dipped and sauteed with capers, white wine and butter \$31.95 per person

GRILLED DUCK BREAST

spiral filled duck breast with fresh basil, pine nuts and feta cheese with natural sauce \$34.95 per person

ROASTED CHICKEN CHOP

atop whiskey white beans, spinach and church hill sauce \$31.95 per person

RIB EYE

grilled with continental barola butter with natural sauce \$39.95 per person

ROASTED TENDERLOIN OF BEEF

cabernet savignon demiglace \$44 per person

ROASTED RACK OF LAMB

three bone sliced with dark cherries, barola wine and demi glace \$41 per person

ROASTED PORK LOIN

stuffed with cornbread and dried fruit stuffing with an apple-bacon demi glace \$31.95 per person

HARVEST VEGETABLE STRUDEL

layers of fall squashes, roasted peppers, provolone cheese, swiss cheese, fresh spinach and fresh herbs baked in layers of puff pastry with marinara \$28.95 per person

COLUMBIA RIVER SALMON

grilled with roasted golden ball turnips, planed lime and wasabe beurre blanc \$30.95 per person

FRENCHED VEAL CHOP

grilled, with sweet vermouth, sage, demi and butter served with miso baked bone marrow topped with blood orange marmalade \$46.50 per person

PAMPERED VEGETABLES

roasted butternut and spaghetti squash with grand marnier caramel butter. comes with classical tomato duberry, fresh green and white asparagus, all seasoned with fresh herb beurre manta and fresh grilled lemon focaccia \$26.95 per person

CHILEAN SEA BASS

pan seared sea bass with white corn custard, peeled asparagus raft and lemon min buerre blanc \$41.95 per person

MAHI MAHI

grilled mahi mahi with wasabi buerre blanc, herb risotto and white cheddar violin \$42.95 per person

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BUFFET DINNER SELECTIONS

STARTERS (choice of three)

ANTIPASTO

prosciutto, mortedella, capicola, roasted peppers, spicy banana peppers, grilled asparagus, cheese of foil bricked bleu, fontina and parmesan with oven roasted roma tomatoes, grissini bread sticks and sliced baguette

TOSSED GREEN GARDEN SALAD

served with house dressing

CLASSIC CAESAR SALAD

we suggest pre-tossed with anchovies, reggagiano cheese and planed lemon

CHEESE BOARD

brie, belpoise, gouda, soft mozzarella, fontina with grapes, field berries and figs

TROPICAL FRUIT DISPLAY

melons of water, crenshaw, honeydew and cantelope, field berries of raspberry, blackberries and strawberries, tree flowers of plum and peach, fresh papaya and blood orange

TOMATO FLORENTINE SOUP

american tomato cream with julienne of spinach and basil

RUSSIAN BANANA POTATO SALAD

with foiled brick bleu cheese, pancetta, fresh herbs and roasted peppers

POTATO LEEK SOUP

creamy based potato soup garnished with fresh leeks

CHILLED GRILLED CRUDITE

roma tomato, asparagus, peppers, zucchini, yellow squash, gold and red beet, green onion, pesto and lemon pepper oil

TORTELLINI PASTA SALAD

ENTREES

(two entrees, \$38.95 per person, three, \$48.95 per person)

CHICKEN PALLIARD

a french tradition, egg dipped and sauteed with white wine, capers and butter

CHICKEN CHOP

grilled, with kalmata olives, tomato concasse, prosciutto ham and sweet vermouth sage demi

SLICED SIRLOIN

with mushroom merlot sauce

BRAISED LAMB SHANKS

in braising broth with vino bianco and concasse of tomato

ROAST LOIN OF PORK

with apple-bacon demi glace

NOUELLE TURKEY

roasted maple turkey breast filled with chestnuts, fresh sage and chippolai onions with natural sauce

NORTH ATLANTIC SOLE

the most delicate fish on the market that is polle processed with lemon buerre mante, topped with carrot and tarragon oils

WILD RIVER SALMON

grilled, topped with fresh lime, fresh basil, white wine fume broth and saffron potato parisienne

SMALL SHELL CARBONARA

fried pancetta, fresh peas, cream, shallots and fresh parmesan cheese sauce

ACCOMPANIMENTS (choice of two)

acorn squash with roasted roma | butternut squash
california baby vegetable medley | haricot verts
spaghetti squash | roasted candy striped beets
classic dutchess potatoes | wild mushroom rissoto
lemon linguini | lyonnaise potatoes
onion and gruyere cous-cous | soft truffle polenta

BEVERAGES & LIQUORS

BEVERAGES (all beverages are priced per drink)

SOFT DRINKS
host bar, \$3.25 | cash bar, 3.25

BOTTLED WATER
host bar, \$3.25 | cash bar, \$3.25

DOMESTIC BEER
host bar, \$4 | cash bar, \$5

IMPORTED BEER
host bar, \$5 | cash bar, \$6

HOUSE WINE
host bar, \$6 | cash bar, \$7

PREMIUM WINE
host bar, \$7 | cash bar, \$8

CALL BRANDS
host bar, \$6 | cash bar, \$7

PREMIUM BRANDS
host bar, \$7 | cash bar, \$8

CORDIALS
host bar, \$8 | cash bar, \$9

COCKTAILS

CHAMPAGNE PUNCH
\$70 per gallon

MIMOSAS
\$70 per gallon

MARGARITAS
\$75 per gallon

BLOODY MARY'S
\$75 per gallon

BARTENDER FEE OF \$75 PER BARTENDER FOR A FOUR HOUR PERIOD AND OVERTIME CHARGE OF \$25 WILL BE ADDED FOR EACH ADDITIONAL HOUR OVER FOUR HOURS. CASHIERS ARE REQUIRED FOR CASH BARS OF GROUPS OF 100 GUESTS OR MORE. EACH CASHIER FEE WILL BE \$75 FOR A FOUR-HOUR PERIOD, AND AN OVERTIME CHARGE OF \$25 WILL BE BILLED FOR EACH ADDITIONAL HOUR OVER FOUR HOURS. FOR HOST BARS, ADD A 21% SERVICE CHARGE AND APPLICABLE STATE SALES TAX. CASH BARS INCLUDE STATE SALES TAX ONLY.

WINE LIST

C H A M P A G N E A N D S P A R K L I N G

tattinger brut la francaise, france 95

domaine carneros brut vintage, california 70

poema cava, spain 26 | 7

C H A R D O N N A Y

sycamore lane 20 | 5

trinity oaks, california 22 | 6

ménage á trois, santa barbara 32

main street winery, santa barbara 26 | 7

joel gott, monterey 34 | 9

folie á deux, napa valley 34 | 9

S A U V I G N O N B L A N C

sea glass, santa barbara 34 | 9

napa cellars, napa valley 34 | 9

P I N O T G R I G I O

sycamore lane 20 | 5

trinity oaks, california 22 | 6

ruffino, italy 22 | 6

C A B E R N E T S A U V I G N O N

sycamore lane 20 | 5

trinity oaks, california 22 | 6

joel gott 815, california 38 | 10

M E R L O T

sycamore lane 20 | 5

trinity oaks, california 22 | 6

main street winery, monterey 28 | 8

R E D B L E N D

ménage á trois, california 22 | 9

P I N O T N O I R

jargon, california 34 | 9

kim crawford, new zealand 42 | 12

C H I A N T I

ruffino, italy 22 | 6

MILLENNIUM HOTEL HOTEL POLICIES

The hotel requires notification of the guaranteed number of attendees a minimum of seventy-two hours prior to the food functions (ninety-six hours for functions held Sunday, Monday, and Tuesday). This number will not be subject to reduction and all charges will be made accordingly. The hotel will accept responsibility for serving 3% over the final guarantee number. Groups of twenty guests or less are subject to \$35 labor charge in addition to all normal applicable charges.

All alcoholic beverage sales and service within the hotel are subject to the rules and regulations of the Ohio State Liquor Control Board. The hotel, as a licensee of the state, is totally responsible for the administration of these regulations. Therefore, it is our policy that our hotel supplies all liquor, beer and wine.

The patron understands that fluctuations in the prices of commodities, labor, taxes or currency values are beyond the control of the hotel. Hence, the hotel is unable to guarantee the enclosed pricing any more than ninety days from the date of the function.

This agreement requires payment in full of the entire contract prices seventy-two hours prior to the function unless proper credit has been previously established with our accounting office. A deposit of 25% of the full contract price is required in advance of the function unless otherwise waived by management.

Our function rooms are assigned in accordance with the anticipated number of guests. If the anticipated number of guests should vary, it may be necessary to reassign your room accordingly.

The hotel has the right and obligation to control all functions held within the hotel. Liability for damages will be charged accordingly. The hotel cannot assume responsibility for guest property and/or equipment brought into the banquet area.

The patron understands that any cancellation represents a breach of contract. Subsequently, the hotel may charge the guest a cancellation fee dependent upon the ability to re-book the agreed-upon space. This cancellation fee may not exceed the difference between original contract and the cost of performance plus actual expenses incurred.

Our culinary staff is capable of accommodating a myriad of special menu requests. Do not hesitate to tell your catering representative of any special need your group may have, be it dietary, monetary, decorative, or culinary.

All food and beverage prices are subject to applicable sales tax and a 21% taxable service charge.

The hotel is able to provide audiovisual supplies through Dobil, the hotel's in-house audio and visual provider. Use of an outside AV company may incur patch fees.

All menu prices are subject to change. Menu prices will be confirmed 6 months prior to your event.

The hotel is pleased to present the preceding banquet menus. Considerable time and research have been invested in these menus and we trust they will be appealing to the tastes of your group. Our culinary staff has a professional commitment to quality. We use only the freshest and highest quality food available and the presentations are handled with the utmost care and creativity. These menus are designed to appeal to a broad spectrum of tastes, moods, diets and budgets. However, if a specific item is not listed we would be pleased to construct a gourmet menu to accommodate your wishes. We would like to thank you for offering us this opportunity to serve you and our professional staff of event planners awaits your arrival.

Guest Signature _____