



SINCLAIR
Workforce Development

Sinclair Conference Center

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Our talented executive chef takes pride in providing a truly memorable culinary experience, using only the freshest ingredients, and ensuring all is served in a gracious style.

www.sinclair.edu/conferencecenter

Our Business Is YOUR Business

Located on Sinclair Community College's beautiful downtown Dayton campus, the Sinclair Conference Center is the only full-service conference facility in the region to earn the esteemed IACC designation from the International Association of Conference Centers. The facility is uniquely designed to provide the most effective meetings, conferences, and special events.

Serving more than 400 business and non-profit clients and over 100,000 guests annually, the Sinclair Conference Center is best known for its exceptional food, superior client service, state-of-the-art technology, and competitive pricing.

We Invite You To Experience The Sinclair Conference Center Difference!

Customized Consultation With Experienced Meeting Planners

The Sinclair Conference Center provides clients with a single point of contact with the expertise to manage every detail to ensure superior service and support.

Exceptional Menus Tailored To Please Any Taste

The versatile menu offers numerous options to help clients customize selections for each event. In addition to the selections listed, the Executive Chef is available to create customized menus to reflect a specific group's tastes and needs. The Sinclair Conference Center also is pleased to offer Complete Meeting Packages to simplify event planning.

Versatile Space To Meet Clients' Needs

The facility offers a variety of rooms appropriate for small groups, board meetings, break-out sessions, classroom training, theatre presentations, and seated functions for up to 800 people. Clients enjoy a distraction-free, professional environment and ergonomically designed furnishings for all-day comfort. Clients may also use the full-service Business Center.

On-Site Multimedia Made Easy

Most standard audio-visual presentation tools and the Internet are installed in each room and available at no additional charge! Wireless Internet is available throughout the facility. In addition, the Sinclair Conference Center offers computer and laptop labs and rooms with satellite downlink and video conferencing capabilities. On-site Multimedia Technicians stand ready to support client needs.

Morning & Afternoon Breaks

Our delicious breaks are designed to please a variety of tastes! All breaks are stocked with china, glassware, flatware, and coffee mugs. Disposable tableware may be requested. To maintain quality, morning and afternoon breaks are set 15 minutes prior to your arrival and will remain out for a period of 2 hours. Beverages will continue to be available.

Continental Morning Break

Seasonal whole fresh fruit
Hearth-baked breakfast pastries
A low carb - high protein option
Chef's Choice amuse-bouche
Gourmet coffee and a selection of hot teas
Chilled orange and cranberry juice
Assorted bottled sodas
Pitchers of ice water
\$6.50 per guest

Healthy Start Morning Break

Assorted yogurt cups
Whole grain bagels & low-fat cream cheese
Instant oatmeal with 2 toppings
Seasonal fresh-cut fruit
Gourmet coffee and a selection of hot teas
Chilled orange and cranberry juice
Pitchers of ice water
\$6.50 per guest

AM/PM Break Package

Includes the morning & afternoon break of your choice.
\$11.00 per guest

Tartan Afternoon Break

Seasonal whole fresh fruit
Individual bagged snacks
A low carb - high protein option
Salty & sweet-assorted candies & salty snacks
Chef's Choice amuse-bouche
Gourmet coffee and a selection of hot teas
Assorted bottled sodas
Pitchers of ice water
\$5.25 per guest

Healthy Afternoon Break

Seasonal whole fresh fruit
Hummus dip with tortilla chips
Nutri-Grain™ cereal bars
Scoop your own trail mix
Gourmet coffee and a selection of hot teas
Plain & flavored bottled water and iced tea
\$5.25 per guest

Breakfast Selections

Rise-n-Shine Breakfast

The perfect start to a productive day! The buffet option is available for groups of 25 or more. A plated option is available for groups of any size. For working breakfasts, we are happy to pre-set the place settings with orange juice, water and flatware roll-ups. (2 hour service period)

Seasonal cut fresh fruit
Scrambled eggs, vegetable frittata, or scrambled Egg Beaters™ (Select one)
Crisp bacon, seasoned sausage, sliced ham or turkey sausage (Select one for plated, two for buffet)
Seasoned breakfast potatoes, french toast, waffles, or baked tomatoes with herbs (Select one for plated, two for buffet)
Hearth-baked breakfast goods, low-fat yogurt & granola, or caramelized grapefruit halves (Select one)
Chilled orange and cranberry juice, gourmet coffee and a selection of hot teas
\$10.50 per guest

Breakfast Buffet Extras

Take breakfast to a whole new level by adding one of these delicious options to your buffet.

Smoked Salmon Platter

Served with bagels and traditional accompaniments.
\$3.00 per guest

Made-to-Order Omelet Station

Bacon, ham or turkey, Monterey Jack or cheddar cheese, diced tomatoes, onions, green peppers, fresh spinach and sliced fresh mushrooms.
\$2.00 per guest, plus \$50 station attendant fee



All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.

Sandwich & Salad Selections

Your guests are guaranteed to enjoy our gourmet sandwiches and fresh salads! Please choose one sandwich or salad option per 25 guests. Sandwiches and salads are served on covered china with flatware roll-ups. Unless otherwise stated, condiments are served on the side. We're happy to box your sandwiches or salads, including disposable flatware & condiments, upon request. Sandwiches and salads may be set up buffet style for an additional \$1.00 per guest; 25 guest minimum. Dinners include a Chef's Choice dessert display in place of cookies. (2 hour service period)

The Sandwich Board

These bountiful sandwiches are accompanied by your choice of pasta salad, harvest potato salad, seasonal fresh fruit medley or individual sized chips/pretzels (select one side per 25 guests) and a fresh-baked cookie.

Served with bottled soda or bottled water.

Lunch: \$10.50 / Dinner: \$13.50

Sinclair Tartan Turkey Club

Oven-roasted turkey piled high on ciabatta bread, topped with crisp bacon, fresh lettuce, tomato and Swiss cheese.

Turkey or Ham & Swiss

Oven-roasted turkey or ham, served with Swiss, fresh lettuce and tomato on wheat or white bread.

Roasted Vegetable Wrap

Savory vegetables, slow-roasted with olive oil, herbs, and balsamic vinegar, topped with shredded Italian cheese and rolled in a spinach, sun-dried tomato or honey wheat tortilla.

Chicken Caesar Wrap

Marinated and grilled chicken breast strips, Romaine lettuce and tomato with shredded parmesan cheese and creamy Caesar dressing in a spinach, sun-dried tomato or honey wheat tortilla.

Tuna or Chicken Salad Croissant

White albacore tuna or all-white meat chicken breast served with lettuce and tomato on a soft, flaky croissant.

Chicken Portobello Ranch Wrap

Grilled chicken breast strips, Portobello mushrooms, roma tomato, green onions and romaine lettuce with shredded cheddar cheese tossed in ranch dressing and rolled in a spinach, sun-dried tomato or honey wheat tortilla.

Roasted Turkey with Cranberry and Brie Baguette

Oven-roasted turkey on a French baguette topped with cranberry relish, brie cheese, Dijon mustard and fresh spinach.

Roast Beef & Baby Swiss Ciabatta

Deli-sliced roast beef topped with baby Swiss, lettuce, tomato and our creamy horseradish dressing served on the side.

The Garden Spot

Our salads are made-to-order daily using only the freshest market ingredients with premium dressings served on the side. Accompaniments include bread or crackers, butter or margarine, and a fresh-baked cookie. Served with bottled soda or bottled water.

Lunch: \$11.50 / Dinner: \$14.50

Sinclair Signature Salad

A perfectly marinated breast of chicken, grilled and set atop a lavish assortment of mixed greens attended by roasted Roma tomatoes and fresh asparagus with a dusting of freshly grated Asiago cheese accompanied by a garlic crostini topped with herbed goat cheese, served with choice of dressing.

Summer Berry Salad (seasonal)

Mixed greens, julienne-sliced turkey, strawberries, blueberries, bleu cheese crumbles, candied walnuts and a homemade strawberry vinaigrette dressing.

Grilled Chicken Caesar

Marinated, grilled chicken breast served over mixed greens, with croutons, shredded parmesan cheese, and grape tomatoes, served with a creamy Caesar dressing. Substitute grilled salmon—add \$2.00

Traditional Cobb Salad

Mixed field greens and romaine lettuce topped with diced grilled chicken, baby Swiss, green onions, bleu cheese crumbles, chopped bacon and sun-dried cranberries with choice of dressing.

Grilled Mandarin Chicken Salad

Mandarin oranges, bean sprouts, red bell peppers, edamame beans, crisp Chinese noodles and grilled teriyaki chicken breast atop fresh baby greens, served with an Asian vinaigrette dressing.

Roasted Vegetable Salad

Roasted zucchini, red & yellow bell peppers, mushrooms, yellow squash, sun-dried tomatoes with fresh herbs and extra virgin olive oil, served over mixed greens and garnished with toasted almonds.

Fruit & Yogurt Plate

Fresh seasonal fruit artfully arranged and served with creamy yogurt.

Family Style Salad—Plated mixed greens topped with grape tomatoes, sliced cucumbers and a mélange of bell peppers. Bowls of assorted toppings for passing include: shredded cheddar or parmesan cheese, grilled sliced chicken, marinated and grilled Portobello mushroom slices, mandarin oranges, seasoned croutons, choice of two dressings and Chef's Choice assorted desserts. Lunch: \$13.95 / Dinner: \$16.95

Lunch & Dinner Buffets

Lunch and dinner buffet selections range from elegant composed salads to savory hot entrées. Our executive chef starts with the freshest seasonal ingredients to produce sensational buffets to fit every taste and budget. (2 hour service period)

Luncheon Soup & Salad Bar

Chef's Choice Soup (Vegetarian option available)
Salad Bar—Fresh romaine lettuce & baby field greens with assorted toppings, dressings and vinaigrettes
Roasted or grilled seasonal vegetables
Fruit salad, chicken salad or tuna salad (Select one)
Assorted fresh-baked cookies
Rolls and butter
Gourmet coffee and a selection of hot teas
Iced tea and ice water dispenser
Lunch: \$11.50 (Minimum 10 guests)

Mini Deli Buffet

Deli-sliced ham, turkey and roast beef
Sandwich-sliced cheeses
Tossed salad with two house dressings, croutons and cheddar cheese
Pasta salad, harvest potato salad or seasonal fruit salad (Select one)
Assorted fresh-baked cookies
Lettuce, tomatoes, onions, condiments and breads
Iced tea and ice water dispenser
Lunch: \$9.95 / Dinner: \$12.95
(Minimum 10 guests, no substitutions please)

Deli Buffet

Soup & Salad Station

Chef's Choice Soup (vegetarian option available)
Tossed salad with two house dressings, croutons and cheddar cheese
Pasta salad, harvest potato salad or seasonal fruit salad (Select one)

Deli Station

Deli turkey
Smoked ham
Seasoned roast beef
Traditional tuna salad
Classic chicken salad
Hearth-baked breads
An assortment of sliced cheeses
Lettuce, tomatoes, onions and condiments
Imported and domestic olives, pickles and peppers

Sweet Endings Dessert Display

Chef's Choice of delicious cakes, pies and other decadent treats

Beverage Service

Gourmet coffee and a selection of hot teas
Iced tea and ice water dispenser

Lunch: \$13.50 / Dinner: \$16.50
(Minimum 25 guests, add \$2.00 for 10-24)

Sinclair's Signature "Marketplace Buffet"

Station One: Fresh Starters

Tossed fresh greens, selection of fresh vegetables and other salad toppings (Choice of 2 dressings)
Fresh fruit salad, classic chicken salad and tuna salad, seasonal roasted vegetables, and a Chef's Choice composed salad

Station Two: The Deli Zone

Roasted turkey breast and smoked ham
Sliced roast beef and Italian meats
Hearth baked breads and rolls
Assorted sliced cheeses
Lettuce, tomatoes, onions and condiments
Imported and domestic olives, pickles and peppers
Kitchen-made soup served with crackers (Vegetarian option available)

Station Three: The Hot Spot

Chef's Choice of 2 hot and freshly prepared entrées (Beef, chicken, pork, seafood or vegetarian)
Chef's Choice of rice, potatoes or pasta
Seasonal vegetables
Assorted rolls and dairy butter

Station Four: Sweet Endings Dessert Display

Artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

Beverage Service

Gourmet coffee and a selection of hot teas
Iced tea and ice water

Lunch: \$16.50 / Dinner: \$21.50
(Minimum 50 guests, add \$3.00 for groups of 25-49)



All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.

Lunch & Dinner Buffets

Marketplace Reception & Dinner Buffet

Dinner version excludes deli buffet but is replaced with a spill and flow display featuring fresh cut fruit, vegetable crudités with dips and imported and domestic cheeses with crackers. Also included are Swedish style or BBQ meatballs and light, flaky cheese palmiers. No substitutions, please.

Dinner: \$24.50 (Minimum 50 guests)

Station One: Fresh Starters

Tossed fresh greens, selection of fresh vegetables and other salad toppings (Choice of 2 dressings)
Fresh fruit salad, classic chicken salad and tuna salad, seasonal roasted vegetables, and a Chef's Choice composed salad

Station Two: Hors d'Oeuvre Display

Fresh cut fruit
Vegetable crudités with dips
Imported and domestic cheeses with crackers
Swedish style or BBQ meatballs
Light, flaky cheese palmiers
(No substitutions, please)

Station Three: Hot Spot

Chef's Choice of 2 hot and freshly prepared entrées (Beef, chicken, pork, seafood or vegetarian)
Chef's Choice of rice, potatoes or pasta
Seasonal vegetables
Assorted rolls and dairy butter

Station Four: Sweet Endings Dessert Display

Artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

Beverage Service

Gourmet coffee and a selection of hot teas, iced tea and ice water

Chef D'Cuisine Buffet

Lunch: \$14.50 / Dinner: \$18.95
(Minimum of 25 guests, add \$2.00 for 10-24)

Tossed House Salad with two dressings
Selection of two entrées
Chef's Choice of potatoes, rice or pasta
Chef's Choice vegetable
Assorted rolls and butter
Gourmet coffee and a selection of hot teas
Iced tea and ice water
Sweet endings dessert display

Add an additional entrée: \$3.00 for lunch and \$5.00 for dinner

Pre-set salads, desserts, rolls & butter, add \$1.00

Choose gourmet artisan rolls, add \$.50



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Lunch & Dinner Buffet Selections

Poultry Entrées

Chicken Lugano

Chicken breast strips sautéed with portobello mushrooms, artichoke hearts, spinach and garlic, tossed with a creamy tomato sauce served over pasta.

Lemon Herb Chicken

Chicken breast marinated in fresh herbs and olive oil, char-grilled and served with a white wine lemon sauce.

Chicken Marsala

Marinated and grilled boneless chicken breast topped with mushrooms and Marsala wine demi-glace.

Chicken Vin Blanc

Grilled boneless chicken breast, topped with a white wine cream sauce.

Light and Healthy Chicken

Grilled boneless chicken breast topped with a light white wine sauce of sun-dried tomatoes, mushrooms, artichoke hearts and fresh herbs.

Chicken and Mango Curry

Boneless chicken breast sautéed with a mango, coconut milk, mild curry sauce.

Vegetarian Entrées

Garden Paella

Sautéed seasonal vegetables and short grain rice simmered in a vegetable stock seasoned with Spanish saffron, fresh herbs and spices.

Baked Cheese & Vegetable Manicotti

Pasta stuffed with ricotta and parmesan cheese topped with sautéed Italian vegetables, parmesan cream sauce and mozzarella cheese.

Oven Roasted Vegetable Pasta Primavera

Roasted seasonal vegetables tossed with garlic oil and Chef's Choice pasta, topped with freshly grated Asiago cheese.

Eggplant Parmesan

Sliced eggplant, baked in an herb and bread crumb crust, layered with fresh marinara sauce and topped with broiled mozzarella and provolone.

Wild Mushroom and Tomato Stroganoff

Wild mushrooms sautéed with Roma tomatoes and fresh herbs, tossed with natural vegetable broth and sour cream, served over egg noodles.

Beef Entrées

Braised Beef Brisket Chasseur

Tender beef brisket served with tomatoes, mushrooms, shallots and a white wine demi-glace.

Strip Loin Cipolla

Roasted New York strip loin with a caramelized onion demi-glace.

Beef Tip Pepperonata

Tender beef tips braised with onions, green bell and mild cherry peppers finished with a sweet pepper, vinegar demi-glace. (not spicy)

Irish whiskey Glazed Flat Iron Steak

Char-grilled tender shoulder-cut steak glazed with Irish whiskey and brown sugar.

Baked Rigatoni Bolognese

Pasta layered with Italian sausage, seasoned ground beef, fresh-made marinara sauce, provolone and Asiago cheeses.

Seafood Entrées

Poached Salmon Mirin

Atlantic salmon poached in Japanese white wine with ginger, shiitake mushrooms, and a brown butter sauce.

Shiitake Mahi Mahi

Mahi Mahi fillets grilled and topped with roasted shiitake mushrooms, served with a lemon, white wine cream sauce.

Tilapia Chardonnay

Tender tilapia fillets baked in butter and chardonnay and served with a roasted garlic and sage cream sauce.

Baked Cod

Flaky cod fillets baked in a traditional white clam sauce.

Pork Entrées

Apple Bourbon Pork Loin

Tenderloin roasted and glazed with maple syrup, bourbon, brown sugar and apples.

Maple Pork Medallions with Caramelized Shallots

Pork tenderloin marinated in brown sugar, salt, apple cider vinegar and rosemary, oven roasted and served with caramelized shallots.

Pacific Rim Pork Loin

Herb roasted loin sliced and topped with a grilled pineapple and mandarin orange salsa.

Carving Station Options

For an elegant change, substitute one of the following Chef-attended carving station options for one of your lunch or dinner entrée selections.

Chef-Carved Top Round of Beef, Roasted Turkey, or Glazed Pit Ham \$3.00 per guest

English-Cut Strip Loin Roasted Beef Tenderloin

Market price

All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.

Lunch & Dinner Plated & Served

Let us serve you! All served selections include pre-set house salad with choice of two dressings, fresh baked rolls & butter, iced tea, water and dessert. Regular and decaf coffee and a selection of hot teas will be served to guests, upon request. All entrées are accompanied by one starch and one vegetable. Split plates are available for an additional charge of \$3.00 for lunch or \$5.00 for dinner. Split plated entrées are reduced portions. A dessert station may be substituted for pre-set desserts. (2 hour service period)

Entrée Selections

Poultry Lunch: \$14.50 / Dinner: \$18.95

Chicken St. Croix

Herb marinated & grilled chicken breast with a mango, peach & roasted tomato salsa.

Chicken Marsala

Marinated and grilled boneless chicken breast topped with mushrooms and Marsala wine demi-glaze.

Chicken Fiorentina

Boneless chicken breast sautéed with wild mushrooms, fresh tomatoes and a port wine demi-glaze.

Roasted Chicken Ragout

Herb roasted chicken with a light chardonnay cream sauce of spring asparagus, shiitake mushrooms and pearl onions.

Chicken & Mango Curry

Boneless chicken breast sautéed with a mango, coconut milk, mild curry sauce.

Island Chicken

Grilled marinated chicken breast with pineapple mandarin orange salsa.

Sesame Orange Chicken

Grilled boneless chicken breast, sesame seed crusted and topped with caramelized orange soy glaze.

Seafood Lunch: \$16.50 / Dinner: \$20.95

Lemon Grilled Mahi Mahi

Grilled fillet topped with roasted shiitake mushrooms on a bed of lemon cream sauce.

Sesame Seared Tuna

Seared tuna in an Asian sesame marinade.

Salmon Limone

Atlantic salmon seasoned with fresh herbs, pan-seared and served with a lemon butter sauce.

Grouper Bon Femme

Stuffed with crab and shrimp, baked with chardonnay & butter, served with a lemon béchamel.

Red Hook Sea Bass (Market Price)

Cilantro butter poached in a ginger, lime and tequila cream sauce.

Beef Lunch: \$16.50 / Dinner: \$20.95

Grilled Korean-style Flank Steak

Marinated in dry sherry wine, soy sauce, sugar, sesame oil and fresh ginger and served with a cilantro lime sauce.

Herb Roasted NY Strip Steak

Tender strip steak, roasted with a garlic and pink peppercorn demi-glaze.

Prime Rib Au Poivre

Roasted whole prime rib, sliced and topped with brandy cream sauce. (Minimum 20 guests)

Irish Whiskey Glazed Flat Iron Steak

Char-grilled tender shoulder cut steak glazed with Irish whiskey and brown sugar.

Beef Medallions (Market price)

Medallions of beef tenderloin pan-seared with brandy, Dijon mustard, wild mushrooms and demi-glaze.

Sweet Chili Glazed Flank Steak

Savory grilled flank steak, basted with a brown sugar, chili, cumin and chipotle glaze.

Vegetarian Lunch: \$13.50 / Dinner: \$17.95

Eggplant and Basil Rolls

Fresh sliced eggplant grilled and rolled with fresh basil and smoked mozzarella cheese, topped with a roasted tomato and balsamic pearl onion relish.

Oven Roasted Vegetable Pasta Primavera

Roasted seasonal vegetables tossed with garlic oil and Chef's Choice pasta, topped with freshly grated Asiago cheese.

Wild Mushroom and Tomato Stroganoff

Wild mushrooms sautéed with roma tomatoes, fresh herbs tossed with natural vegetable broth and sour cream, served over egg noodles.

Zucchini Ravioli with Coconut Cream Dill Pesto & Pine Nuts

Cheese ravioli nestled on a bed of julienne zucchini with a coconut cream dill pesto and pine nuts.

Portobello Florentine

Baked portobello mushroom stuffed with feta cheese, Asiago cheese, cream cheese, fresh spinach and garlic.

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Accompaniments

Starch Selections (Choose one)

Yukon Gold whipped potatoes
Roasted garlic & horseradish smashed potatoes
Seasoned roasted new potatoes
Parsley buttered steamed redskin potatoes
Scalloped potatoes with baby swiss & spinach cream
Wild & long grain rice pilaf blend
Cilantro & curry rice
Roasted vegetable cous cous
Herbed penne pasta
Orzo pasta with pesto cream
Sweet potato wedges

Vegetable Selections (Choose one)

Chef's vegetable medley
Sugar snap peas, sundried cranberries,
& pearl onions
Ratatouille
Sesame broccoli
Honey & thyme glazed carrots
Green beans amandine
Roasted zucchini, squash, &
bell peppers

Dessert Selections (Choose up to four)

Angel food cake with strawberry topping
Berries & cream cake
Carrot cake
Red velvet cake
Strawberry cloud cake
Triple layer chocolate cake
Triple layer lemon cake
Deep dish caramel apple pie
Key lime pie
Peanut butter silk pie
Chocolate cheesecake
New York style cheesecake with strawberry
topping
Raspberry cheesecake
Turtle cheesecake
Tiramisu
Seasonal fresh-cut fruit



*Sugar free options available
upon advance request*

Dessert Packages

Chocolate Fountain

(Minimum 75 guests, up to 3 hours service)

Standard Chocolate Fountain Package

Includes strawberries, pineapple, marshmallows, pound cake, and Rice Krispies™ treats.

\$4.95 per guest

Premium Chocolate Fountain Package

Includes strawberries, pineapple, marshmallows, pound cake, rolled wafers, Rice Krispies™ treats, maraschino cherries, assorted truffles, lady fingers, and miniature cookies.

\$7.25 per guest

Cake Package

Standard decorated sheet cake, Celebration Citrus Punch and ice water.

\$3.95 per guest (Minimum 50 guests)

Dessert Reception

A mouth watering array of luscious cakes, seasonal fruit and cream pies, decadent bite-sized treats with assorted toppings and a watermelon basket of seasonal fresh, cut fruit. Also includes citrus punch, regular and decaf coffee and a selection of hot teas.

Lunch: \$9.95 / Dinner: \$12.95

(Minimum 50 guests)

Gourmet Coffee Bar

Regular & decaf coffee, a selection of hot teas, assorted flavor syrups, chocolate sprinkles, cinnamon, chocolate stir sticks, hot chocolate, and ice water.

\$4.75 per guest



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Hors d'Oeuvres Displays

Seasonal Fresh-cut Fruit Imported & Domestic Cheeses Vegetable Crudités & Dips

Select one, \$3.75 per guest
Select two, \$4.75 per guest
Select all three, \$5.75 per guest
(Minimum 25 guests)

Stuffed Brie

Warm, creamy brie, drizzled with choice of pecan caramel or fig & honey glaze. \$88.00 per wheel (Serves 25)

Antipasto

Marinated asparagus, prosciutto ham, Genoa salami, fire-roasted bell peppers, assorted olives, pickled condiments, and imported Italian cheeses. \$4.95 per guest (Minimum 50 guests)

Whole Seafood

Whole poached salmon, smoked fish and scallops, fresh shucked oysters, and jumbo shrimp, served with traditional accompaniments. Market price (Minimum 50 guests)



Cold Hors d'Oeuvres

(Minimum of 4 dozen per item, please)

Lobster Mango Crisp

Lobster claw meat, green onion, cilantro, and diced mango on a crispy wonton cracker. \$24.00 per dozen

Crab and Artichoke Salad

Fresh lump crab meat tossed in a creamy citrus dressing served in an artichoke cup. \$24.00 per dozen

Smoked Salmon Paté or Sundried Tomato Mousse

Served on seedless cucumber rounds. \$21.00 per dozen

Jumbo Shrimp Cocktail

Served with tangy seafood sauce & lemon. \$21.00 per dozen

Miso and Sesame Tuna

Marinated tuna, flash-seared then diced, tossed with edamame and wasabi oil and served in a wonton lotus cracker. \$21.00 per dozen

High Rollers

Smoked ham or turkey topped with seasoned cream cheese, rolled in wheat, spinach and sun-dried tomato tortillas, sliced "pin-wheel" style. \$18.00 per dozen

Miniature Mozzarella Bruschetta

Fresh tomato, basil, mozzarella, garlic and olive oil, served on a garlic toast point. \$15.00 per dozen

Hummus Bi Tahini

A savory Middle Eastern dip of ground chickpeas, sesame, garlic, and spices, served on toasted pita chip. \$15.00 per dozen

Mango Peach Salsa Crisp

Mango, peach and roasted tomato salsa served on a crisp wonton. \$12.00 per dozen

Hot Hors D'Oeuvres

(Minimum of 4 dozen per item, please)

Raspberry and Brie Puffs

Raspberry preserves and brie baked in a flaky pastry crust. \$24.00 per dozen

Crab Toast

Crab claw meat tossed with diced green onions and Asiago cheese on white toast points, baked until golden brown. \$24.00 per dozen

Beef and Asparagus Satay

Tender Asian marinated steak wrapped around asparagus & grilled. \$21.00 per dozen

Vegetable Spring Rolls

Served with Chinese mustard, duck sauce or soy sauce. \$21.00 per dozen

Stuffed Mushrooms

Choose from spinach and feta, or fennel and sausage, topped with mozzarella cheese. \$18.00 per dozen

Cheese Puffs

A flaky puff pastry filled with cheddar cheese. \$15.00 per dozen

Traditional Meatballs

Barbecue or Swedish style. \$15.00 per dozen

Chicken Tenders

Served with barbecue, Buffalo or honey mustard dipping sauce. \$15.00 per dozen

Chili Bacon Canapés

Smoky bacon, roma tomatoes, southwestern spices, and garlic aioli on a toast point. \$15.00 per dozen

Traditional Chicken Wings

Barbecue or Buffalo style. \$12.00 per dozen

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A La Carte Options

Beverages

- Regular & decaf coffee (serves 12-16 guests) \$19.00 per gallon
- Fresh brewed iced or hot tea (serves 12-16 guests) \$19.00 per gallon
- Celebration Punch (serves 12-16 guests) \$19.00 per gallon
- Orange or cranberry juice (dispenser) \$1.75 per guest
- Assorted premium bottled juices \$2.00 each (cranberry, orange, apple)
- Bottled spring water (20 oz.) \$1.75 each
- Assorted bottled sodas (20 oz.) \$1.75 each
- Ice water dispensers (2.5 Gallons) \$4.00 each
- Ice water pitchers (2 Quart) \$2.00 each
- Standard coffee service: regular and decaf coffee, selection of hot teas, ice water by the pitcher. \$2.50 per guest
- Premium coffee service: regular and decaf coffee, hot tea selection, 2 flavor syrups, hot chocolate, ice water. \$3.00 per guest
- Gourmet coffee bar: regular and decaf coffee, gourmet hot tea selection, assorted flavor syrups, chocolate sprinkles, cinnamon, chocolate stir sticks, hot chocolate, ice water. \$4.75 per guest

AM Refreshments

- Seasonal fresh cut fruit bowl \$2.75 per guest
- Assorted bagels and cream cheese \$1.50 each
- Assorted muffins or English tea scones \$1.50 each
- Assorted danish \$1.50 each
- Assorted low fat yogurts \$1.50 each
- Whole fresh fruit \$1.00 each

Pizza by the Pie (Serves 4-5)

- Cheese \$13.50 each
- Pepperoni \$15.00 each
- Vegetarian \$15.00 each
- Deluxe \$16.00 each

Snack Time

- Iced brownies \$12.00 per dozen
- Fresh-baked Otis Spunkmeyer Cookies™ \$10.00 per dozen
- Yogurt covered pretzels (serves 25) \$8.00 per pound
- Chex Mix™ (serves 25) \$8.00 per pound
- Pretzels or potato chips (serves 25) \$6.00 per pound
- Mixed nuts \$7.75 per pound
- Individual bagged snacks \$1.00 each
- Donuts \$12.00 per dozen
- Candy dish of assorted hard candies (Serves 6-8 guests) \$4.95 each



All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.

Bar & Beverage Services

The Sinclair Conference Center is equipped to provide an array of bar service options to suit your event.

- Full-service Bar: Premium brand liquors, domestic and imported beers, a selection of house wines, assorted bottled sodas, customary cocktail set-ups, and bottled water.
- Limited-service Bar: Domestic and imported beers, a selection of house wines, assorted bottled sodas, and bottled water.
- Bartender fees: \$100 for each bartender for up to 3 hours, \$25 for each additional hour. A minimum of one bartender is scheduled for every 100 guests.
- For events of less than 50 guests, serving beer, wine, and sodas only, the bartender fee is reduced to \$50 for two hours per bartender, \$25 for each additional hour.
- A signed copy of the Bar & Alcohol Policy must be provided to the Sinclair Conference Center at least 72 hours prior to the event.
- With adequate advance notice, we are happy to work with you to accommodate special beverage requests.
- Donated beer, wine, or alcohol cannot be accepted.

Bar Options

- Host Bar: Client will be invoiced for drinks served to the guests.
- Cash Bar: Guests purchase their own drinks. Host may offer complimentary non-alcoholic drinks.
- Combination Host/Cash Bar: Host provides guests with a predetermined number of drink tickets. Guests redeem tickets for the drink of their choice. Guests purchase their own drinks after tickets are used. An itemized invoice will be provided for the actual cost of drinks purchased using tickets.

Wine Service Options

Table Service:

Option 1- Wine or champagne is served to guests while seated at the dining tables.

Option 2- Opened bottles of wine or champagne are placed on tables for guest self-service.

Butler Service: Servers circulate and offer wine or champagne to guests.

Wine Pricing

House wine by the bottle	\$20.00
Champagne by the bottle	\$22.00
Special order wines	Market price
Special order champagne	Market price

House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon and Pinot Noir.**

**Wine list available upon request.

Drink Pricing*

After Dinner Drinks, Cordials	\$6.50
Martinis, Specialty Drinks	\$6.50
Cocktails, Mixed Drinks	\$5.00
House Wines	\$4.50
Imported Beer	\$4.50
Domestic Beer	\$4.00
Assorted Bottled Sodas	\$2.00
Bottled Water	\$2.00

* Includes Ohio sales tax



Catering Guide

General Information

- Please inform us of any food sensitivities within your group. We will do our best to accommodate attendees with allergies or other food limitations.
- Due to food safety regulations, no food or beverages may be brought into or removed from the Sinclair Conference Center.
- Donations of food, beverages or alcohol are not permitted.
- A 20% service fee is added to all food and beverage purchases.
- Ohio Sales Tax will be added to all food and beverage purchases unless the appropriate sales tax exemption form is provided.
- Should you need additional service personnel for your event, the cost is \$25 per hour per attendant, minimum of 2 hours.
- AM and PM Breaks include standard china, glassware, and flatware. Linens may be rented for a nominal fee.
- Catered meals include standard china, glassware, flatware, white tablecloths and choice of color polyester napkins.
- Custom linens and china may be rented for an additional fee. Contact your sales consultant for more information.
- Disposable plates, napkins, beverage ware and flatware may be substituted upon request at no additional cost.
- A signed Bar & Alcohol Agreement is required at least three (3) business days prior to any event where alcohol will be served. Sinclair reserves the right to refuse or stop alcoholic beverage service to any individual or group.
- We are happy to design a custom menu for your event. Contact your sales consultant for more information.

Guaranteed Attendee Count

- To ensure that sufficient food and beverages are prepared for your event, your guaranteed attendee count is due by 12 noon, three (3) business days prior to your event date. If we do not receive your guaranteed count by this time, your original estimated count will be used as your guaranteed count for set up, food ordering, staffing and billing purposes.
- After your guaranteed count is determined, it cannot be reduced.
- If the actual attendee count is more than your guaranteed count, your invoice will reflect the actual attendee count. A \$3.00 surcharge will be added to the price of each additional guest's meal.

Catering Cancellation Policy and Fees

- No catering cancellation fee applies to events cancelled more than fourteen (14) days prior to event date. Client will be billed for actual costs incurred for any specialty items purchased at client's request. Room cancellation fees may still apply.
- Events cancelled between three (3) and fourteen (14) calendar days prior to the event will be billed one hundred percent (100%) of the actual cost of food and beverages already purchased for the event.
- Events cancelled within seventy-two (72) hours of the event will be billed at 100% of the catering order based upon the final guaranteed count.



Sinclair Conference Center

