

Quest

Conference Center

CATERING MENU

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FEATURING OUR CATERING PARTNERS:



Effective August 12, 2021

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Pricing Does Not Include 24% Service Charge and Applicable State Sales Tax

BEVERAGES

Coffee Service

Half-day coffee service \$5.99 per person
Full-day coffee service \$7.99 per person

Coffee service includes regular and decaffeinated coffee, hot tea, and hot chocolate.

Beverage Service

Half-day beverage service \$9.25 per person
Full-day beverage service \$11.25 per person

*Beverage service includes full coffee service, assorted juices
assorted Pepsi and Coke products, and bottled water.*

Beverages Available on Consumption

Bottled Water or Assorted Soda	\$ 2.75 per bottle/can
Coffee and/or Hot Tea Service	\$40.00 per gallon
Hot Water ONLY (<i>no tea bags provided</i>)	\$10.00 per gallon
Chilled Juices.....	\$ 3.25 per can
Lemonade	\$27.00 per gallon
Iced Tea with Lemon.....	\$33.00 per gallon
5-Gallon Water Station.....	\$25.00 per fill
5-Gallon Fruit-Infused Water Station.....	\$35.00 per fill

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BREAKFAST PACKAGES

All breakfast packages include coffee and tea service, juices, and appropriate condiments.

The price options shown reflect per-person pricing with either half-day coffee service or full day coffee service.

CONTINENTAL BREAKFAST

Fresh Start

Assorted Muffins,
Breakfast Breads, Bagels
Seasonal Whole Fruit
\$10.50 – \$12.50

Quick Start

Assorted Breakfast Breads
Individual Yogurt Cups
Granola Bars
\$10.50 - \$12.50

Yogurt Parfait

Yogurt, Fruit/Berries, Granola
\$11.50 - \$13.50

Healthy Start

Sliced Fresh Fruit Tray
Assorted Bagels
Assorted Granola Bars
Gluten-Free Granola Bars
Hard-boiled Eggs
\$14.50 – 16.50

Executive Start

Sliced Fresh Fruit Tray
Assorted Muffins, Breakfast Breads
Fruit & Cheese Pastries
Assorted Yogurt
\$16.50 - \$18.50

HOT BREAKFASTS

Morning Warm-Up

Assorted Muffins & Breakfast Breads
Steel Cut Oats & Grits
Toppings bar including: milk, cinnamon, brown sugar, butter, dried fruits and slivered almonds
\$16.99 – \$17.99

The Sandwich Shoppe

An assortment of breakfast meat and cheese sandwiches on flaky croissants.
(Egg & cheese only option included for vegetarians.)
Assorted Muffins and Breakfast Breads
Sliced Fresh Fruit
\$18.99 – 20.99

Morning Sunrise

Scrambled Eggs, Breakfast Potatoes
Choice of Bacon or Sausage
Assorted Bakery Goods
Sliced Fresh Fruit
\$22.99 - \$24.99

Country Harvest

Cinnamon French Toast with Syrup
Scrambled Eggs
Choice of Bacon or Sausage
Sliced Fresh Fruit
\$23.99 - \$25.99

Buckeye Breakfast

Western-style Scrambled Eggs
Hash Brown Potatoes, Country Ham
Biscuits & Sausage Gravy
Sliced Fresh Fruit
\$25.99 - \$27.99

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BREAKFAST ADD-ONS AND ENHANCEMENTS

Per Person

Assorted Instant Flavored Oatmeal.....	\$1.99 per person*
Assorted Granola Bars	\$2.25 per person*
Hard-Boiled Eggs.....	\$2.50 per person
Assorted Yogurts (min. 12)	\$2.50 per person
Seasonal Whole Fruit.....	\$2.75 per person
Gluten-Free Granola/Breakfast Bars.....	\$3.99 per person*
Add Pancakes with Warm Maple Syrup.....	\$4.25 per person
Add a 2 nd Meat Selection to any Hot Breakfast.....	\$4.75 per person
Sliced Fresh Fruit Tray	\$5.25 per person
Hot Breakfast Sandwiches A La Carte	\$5.99 per person

**May Also Be Purchased on Consumption*

Per Dozen

Assorted Fruit Flavored Yogurts.....	\$29.99 per dozen
Assorted Donuts	\$32.99 per dozen
Fresh Baked Muffins	\$32.99 per dozen
Assorted Breakfast Breads	\$32.99 per dozen
Assorted Bagels.....	\$32.99 per dozen
Fruit & Cheese Pastries.....	\$35.99 per dozen

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LUNCH BUFFETS

All lunch buffets are served on high-quality black disposable-ware. **Unless otherwise listed, all lunch buffets include bread & butter, soft drinks, bottled water, and a mini dessert assortment.**

SOUPS AND SALADS

Soup and Salad Buffet

Choose One Side Salad
Choose One Soup
\$16.99

Soup and Sandwich Buffet

Choose One Soup
Choose Four Standard Sandwiches
\$18.25

Soup, Salad, and Potato Buffet

Choose One Side Salad
Choose One Soup
Baked Potato Bar, including butter,
sour cream, shredded cheddar,
green onion and bacon bits
\$20.99

Grilled Chicken Salad Buffet**

Mixed greens with grilled chicken,
candied pecans, bleu cheese,
and apple slices available as toppings.
Served with a trio of dressings.
\$21.99

Blackened Chicken or Steak Salad**

Mixed greens with blackened steak or chicken,
carrot, onion, tomato, egg, and cucumber.
Chicken - \$21.99, Steak - \$23.99

Sliders - \$8.99 per person

Can be added to any Soup/Salad buffet

Choose from: Meatball Marinara,
Cheeseburger, or Parmesan Crusted Chicken

COLD SANDWICH BUFFETS

Sandwich Medley**

Choose Four Sandwiches
Choose Two Cold Side Dishes
\$18.99

New York Stacker**

An assortment of deli meats, breads, and
cheeses, including chicken salad and veggie
wraps. Served with dill pickles and chips.
Choose One Cold Side Dish
\$18.99

Wrap It Up**

Choose Four Wraps
Choose Two Cold Side Dishes
\$20.99

Gourmet Sandwich Medley**

Choose Four Gourmet Sandwiches
Choose Two Cold Side Dishes
\$21.99

Side Dish and Sandwich Selections are listed on pages 9 and 10.

****Can also be served as a boxed lunch, at the same price. Boxed sandwich lunches include one cold side dish, chips, and a cookie or brownie.****

****All buffets may be changed to china service with wait-staff for an additional charge. Please ask your Event Coordinator for quotes.****

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LUNCH BUFFETS CONTINUED

All lunch buffets are served on high-quality black disposable-ware. **Unless otherwise listed, all lunch buffets include bread & butter, soft drinks, bottled water, and a mini dessert assortment.**

HOT SANDWICH BUFFETS

Chicken Parmesan Sandwich

Grilled chicken breast topped with provolone cheese and served with Kaiser rolls and marinara sauce.

Choose Two Cold Side Dishes
\$20.99

BBQ Pulled Chicken or Pulled Pork

Choice of roasted pulled chicken or roasted pulled pork. Two sauce options – sweet or smoky.

Served with lettuce, tomato, rolls.

Choose Two Cold Side Dishes
\$20.99

Grilled Chicken Sandwich

Grilled chicken breast served with Garlic Aioli, Texas Aioli and Jalapeno Ranch sauce. Served with cheese, lettuce, tomato, onion with Kaiser rolls.

Choose Two Cold Side Dishes
\$20.99

Build Your Own Italian Wrap

Choose One Protein: Fresh grilled chicken breast, Italian sausage or meatballs

Toppings bar includes: Tortilla wraps, angel hair pasta, pomodoro sauce, creamy parmesan sauce, shredded parmesan cheese, romaine, black olives, roasted tomatoes, sautéed mushrooms and red onions.

Served with Choice of Side Salad & Mini Cannolis for Dessert

\$22.99

Build Your Own Hot Sub

Choose Two Hot Subs: Meatball Marinara, Sausage and Peppers, Chicken Philly, Beef Philly, Pulled Pork, Pulled Chicken, Shredded Chicken, or Sloppy Joes

Choose One Soup

Choose One Cold Side Dish
\$22.99

Unless specific options are already listed with the buffet description, side dish, soup, salad, and sandwich selections are all listed on pages 9 and 10.

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LUNCH BUFFETS CONTINUED

All lunch buffets are served on high-quality black disposable-ware. **Unless otherwise listed, all lunch buffets include bread & butter, soft drinks, bottled water, and a mini dessert assortment.**

THEMED LUNCHEON BUFFETS

Build Your Own Chinese Bowl (Gluten-Free)

Choose Your Protein: Chicken Satay or Slow-Roasted Shredded Pork.

Toppings include: Brown rice, romaine, fire-roasted green beans and squash, sweet and sour sauce, Thai peanut sauce, chopped peanuts, broccoli, soy sauce and sriracha.

Served with Asian Slaw

Fortune Cookies for Dessert.

\$22.99

Little Italy

Caesar Salad

Choose Two Pastas: Penne, Cheese Tortellini, Rotini, or Spaghetti

Choose One Topper: Meatballs, Italian Sausage, Sautéed Chicken, Roasted Vegetables

Choose Two Sauces: Pesto Cream, Bolognese, Marinara, Alfredo

Choose One Dessert: Mini Cannolis or Mini Dessert Assortment

\$22.99

The Fiesta

Build-Your-Own Burrito Buffet

Three Proteins: Chipotle chicken, seasoned ground beef, and black beans

Toppings Include: Mexican-style rice, warm tortillas, shredded cheddar cheese, sour cream, lettuce, fresh baked tortilla chips, and a trio of salsas.

Churros with chocolate and strawberry sauce are included for dessert.

\$24.99

Build Your Own Mac & Cheese Buffet

Choose One Protein: Grilled Smoked Sausage Links or BBQ Pulled Chicken

Toppings: Crumbled Bacon, Crispy Fried Onions, Toasted Panko Bread Crumbs, Bleu Cheese Crumbles, Shredded Cheddar, Sliced Jalapenos, Green Onions

Included Sides: Bleu Cheese Coleslaw, Cornbread

Choose One Hot Side Dish

Choose One Dessert: Apple, Cherry or Peach Cobbler

\$22.99

(Choose Both Sausage Links and BBQ Pulled Chicken for \$25.99)

The Cookout

Build-Your-Own-Picnic

Choose Two Entrees: BBQ Chicken Breast, Cheeseburgers, Bratwurst with Sauerkraut, Italian Sausage with Peppers, or All-Beef Hot Dogs

Choose One Hot Side: Macaroni & Cheese, Jack Daniels Baked Beans, German Potato Salad, or Roasted Red-skinned Potatoes

Choose One Cold Side Dish

Choose One Dessert: Apple Cobbler or Cherry Cobbler

\$25.99

The Down-Home Comfort

Choose Two Entrees: Meatloaf, Fried Chicken Breast Filets (with Honey Mustard/BBQ dipping sauce), Lasagna (any flavor), Chicken N' Dumplings, or Jambalaya

Choose One Hot Side: Mashed Potatoes, Mac n' Cheese, Red Beans & Rice, Cornbread, Collard Greens

Choose One Cold Side Dish

Choose One Dessert: Apple Cobbler, Cherry Cobbler

\$25.99

Themed lunches may be used as a dinner at the 1-entrée dinner price (\$30.99).

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HOT LUNCH ENTRÉE BUFFETS

All buffets are served on high-quality black disposable-ware. **Unless otherwise listed, all buffets include bread, butter, soft drinks, bottled water, and a mini dessert assortment.**

LUNCH BUFFETS

One Entrée

Choose One Entree
Choose One Salad
Choose One Side Dish
\$22.99

Two Entrée

Choose Two Entrees
Choose One Salad
Choose One Side Dish
\$26.99

Hot Entrée Selections

Apple Glazed Pork Loin
Asiago-Crusted Chicken
Baked Lemon Pepper Cod^{GF}
Baked Six-Cheese Ravioli^{VEG}
Cheese Lasagna^{VEG}
Cherry BBQ Grilled Chicken

Chicken Cacciatore^{GF}
Chicken and Tasso Penne
Chicken Parmesan
Chicken Piccata
Dijon-Pineapple Glazed Ham^{GF}
Dijon Pork Loin

Napa Valley Chicken
Penne Primavera^{VEG}
Rosemary Demiglaze Chicken^{GF}
Tomato Basil Chicken^{GF}
Traditional Meat Lasagna
Vegetable Lasagna^{VEG}

Upgraded Entrées

Grilled Marinated Tofu^{VEGAN}
Beef Bourguignon
Beef Stroganoff
Traditional Pot Roast
“Market Price” per person

Boneless Short Rib
Roasted Prime Rib
Seasonal Fish Selection
“Market Price” per person

VEG=Vegetarian GF=Gluten Free VEGAN=Vegan

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SANDWICHES, SOUPS, SALADS, AND SIDES

Standard Sandwiches

Chicken Salad

Egg Salad^{VEG}

Ham & Swiss

Italian Sub

Tuna Salad

Turkey & Cheddar

Veggie^{GF, VEGAN, VEG}

Add Roast Beef for \$2.75 per person

Gourmet Sandwiches

Black Forest Ham with Havarti, lettuce, and tomato on marbled rye

Curry Chicken Salad

Roast Beef with smoked cheddar, horseradish, lettuce and tomato on sourdough

Sante Fe Turkey – peppered roasted turkey breast, gouda, and roasted red peppers on ciabatta bread

Tarragon Tuna Salad

Veggie^{GF, VEGAN, VEG}

Wraps

Barbeque Chicken Wrap

Blackened Chicken Wrap

Buffalo Chicken Wrap

Chicken Caesar Wrap

Crispy Chicken and Ranch Wrap

Cubano Wrap

Ham and Swiss Wrap

Italian Deli Wrap

Tuna Wrap

Turkey, Bacon, Cheddar Wrap

Veggie Wrap^{VEG}

Soups

Aztec Chowder^{GF}

White beans, chicken, chilies, pepper jack cheese

Broccoli Cheddar^{VEG}

Tender broccoli florets in a rich creamy cheddar broth

Cheesy Potato^{VEG}

Potatoes, herbs, and cheese blended into a hearty soup. Shredded cheddar, green onions, and bacon on the side for topping.

Chicken Noodle

Traditional homemade chicken noodle soup

Chicken Tortilla

Chunks of white meat chicken in a zesty tomato-based broth. Crispy tortilla strips served on the side for topping.

Corn Chowder

Corn and potatoes blended into a creamy, smoky soup.

Gumbo

Chicken, andouille sausage, okra, and vegetables

Hearty Vegetable Soup^{GF, VEG}

Made with a vegetable broth base with chunks of vegetables

Italian Wedding

Mini meatballs, rice, chopped spinach in a flavorful chicken broth

Tomato Basil Bisque^{VEG}

Fresh tomatoes in a creamy broth with fresh basil seasoning

Traditional Chili

Fresh ground beef sautéed and simmered with tomatoes, kidney beans, seasonings and served with shredded cheddar cheese

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SANDWICHES, SOUPS, SALADS, AND SIDES CONTINUED

Side Salads

(can be used as a cold side dish selection)

55 Salad

Mesculen greens and iceberg lettuce topped with Roma tomatoes and red onions. Crumbled bacon bits and bleu cheese are served on the side, along with a trio of dressings.

Caesar Salad

Romaine lettuce topped with croutons, and shaved Parmesan cheese. A trio of dressings is available on the side.

Citrus Salad

Mesculen greens and iceberg lettuce topped with mandarin oranges and dried cranberries. Crumbled Feta cheese is served on the side, along with a trio of dressings.

Garden Salad

Romaine and iceberg lettuce topped with carrots, radishes, tomato, and red onion. Served with shredded cheddar cheese and a trio of dressings.

Greek Salad

Mesculen greens and romaine lettuce topped with black olives, red onions and green peppers. Crumbled Feta cheese is served on the side, along with a trio of dressings.

Cold Side Dishes

55 Pasta Salad

Broccoli-Raisin Salad

Coleslaw

Cucumber, Tomato, and Feta Salad

Fruit Salad

Italian Pasta Salad

Orzo Pasta Salad

Penne Pesto Salad

Quinoa & Lentil Salad

Redskin Potato Salad

Hot Side Dishes

Buttered Corn

Chef's Vegetable Medley

Garlic Mashed Potatoes

Glazed Carrots

Herbed Rice

Long-Grain Wild Rice

Oven-Roasted Green Beans

Potatoes au Gratin

Roasted Redskin Potatoes

Sugar Snap Peas

Orzo

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LUNCH ADD-ONS AND ENHANCEMENTS

Add Hard Taco Shells to the Fiesta Buffet	\$1.25 per person
Add Guacamole to the Fiesta Buffet.....	\$2.99 per person
Add Black Beans to the Fiesta Buffet as a side dish.....	\$3.99 per person
Add Sautéed Mushrooms, Onions, or Peppers to any buffet.....	\$3.99 per person
Soup in Place of a Cold Side Dish	\$4.50 per person
Add an Additional Side Dish to any Buffet	\$4.99 per person
Add a Second Topping Selection to Little Italy.....	\$5.99 per person
Add an Additional Entrée to Two-Entrée Buffet.....	\$5.99 per person
Add Grilled Chicken Strips to any Salad Buffet.....	\$5.99 per person
Add a Soup to any Buffet.....	\$5.99 per person
Add Grilled Salmon to a Salad Buffet or as a Little Italy Topping	\$8.99 per person

UPGRADE DESSERTS FOR ANY BUFFET

Chocolate Cake
German Chocolate Cake
Carrot Cake
Pies: Cherry, Apple, Pumpkin, Pecan, Chocolate-Peanut Butter Silk
\$4.99
Tiramisu or Reese's Pie
\$5.99

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AFTERNOON BREAK SELECTIONS

PACKAGES AND SPECIALTY SNACKS

Little Debbie “Old School” Break

An assortment of Little Debbie snacks
Regular & Chocolate Milk
\$3.99

South of the Border

Fresh Baked Tortilla Chips
Pico di Gallo
Variety of Salsas
\$4.99

Build Your Own Trail Mix

Chocolate-Covered Raisins,
Granola, M&Ms,
Yogurt Pretzels, Mixed Nuts
and Dried Fruit.
\$7.50

ColdStone Creamery Ice Cream

Assortment of standard flavors, with
mix-ins, and specialty creations, in individual cups.
\$7.99

Sweet N Salty

Assorted Cookies
Assorted Chips and Pretzels
Assorted Mini Candy Bars
\$7.99

Chocoholic

Chocolate Chip Cookies
Assorted Brownies
Chocolate-Covered Pretzels
Chocolate Milk
\$8.99

Healthy Snack Attack

Hardboiled Eggs
String Cheese
Protein Bars
Trail Mix/Nuts
\$10.99

Fresh Focus

Fresh Cut Vegetables with Dips
Domestic Cheeses
Crackers
\$10.99

Graeter’s Sundae Bar

Graeter’s Ice Cream Sundae Flavors
Hot Fudge, Butterscotch, and Strawberry Toppings
Whipped Cream
Pecans and Cherries
\$11.99 – **Minimum of 50 Guests**

A LA CARTE

Assorted Chips/Pretzels..... \$1.99 per person*
Pub-Style Snack Mix..... \$1.99 per person
Assorted Granola Bars..... \$1.99 per person*
Hard-Boiled Eggs..... \$2.50 per person
Assorted Fruit Yogurts (min. 12)....\$2.50 per person*
Assorted Cookies..... \$2.99 per person
Assorted Cookies/Brownies.....\$3.99 per person
Assorted Brownies.....\$3.99 per person

Assorted Nuts..... \$3.99 per person*
Assorted Trail Mix..... \$3.99 per person*
Pitas and Hummus \$4.99 per person
Sliced Fresh Fruit Tray \$5.25 per person
Sliced Fruit with Dip..... \$5.99 per person
Fresh Veggies with Dip\$5.99 per person
Cheese & Crackers.....\$5.99 per person

**May Also Be Purchased On Consumption*

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HORS D'OEUVRES

PACKAGES

The Sweet Tooth

Assorted Cookies
 Mini Cheesecakes
 Mini Candy Bars
 Chocolate Dipped Strawberries
 Petit Fours
 Mini Eclairs
 \$13.99 per person

The After Five

Vegetable Crudit  with Dip
 Cheese and Crackers
 Chicken Tenders with BBQ and Ranch
 BBQ Meatballs
 Assorted Silver Dollar Sandwiches
 \$18.99 per person

The Gathering

Antipasto Display
 Tomato Bruschetta
 Spring Rolls
 Bacon-Wrapped Scallops
 Stuffed Mushrooms
 Chicken Tenders with BBQ and Ranch
 Andouille Sausage Puffs
 \$26.99 per person

A LA CARTE

Displays – Per Person

Deviled Eggs	\$3.99
Tortilla Chips and Salsas	\$4.99
Pitas and Hummus	\$4.99
Artichoke & Sun-Dried	
Tomato Spread	\$5.50
Spinach and Artichoke Dip	\$5.50
Crab au Gratin	\$5.99
Fresh Fruit with Dip	\$5.99
Vegetable Crudit� with Dip	\$5.99
Cheese and Crackers	\$5.99
Antipasto Display	\$8.99

Hors d'oeuvres – Per Piece

BBQ Meatballs	\$3.50
Wings (BBQ, Hot, or Teriyaki)	\$3.50
Assorted Petit Quiche	\$3.25
Tomato Bruschetta	\$3.25
Crostini	\$3.25
Fried Mozzarella Sticks	\$3.25
Silver Dollar Sandwiches	\$3.50
Chicken Tenders	\$3.99
Andouille Sausage Puffs	\$4.25
Stuffed Mushrooms	\$4.25
Spring Rolls	\$4.99
Maryland Crab Cakes	\$5.50
Bacon-Wrapped Scallops	\$5.99

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HOT DINNER ENTRÉE BUFFETS

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DINNER BUFFETS

One Entrée

Choose One Entrée
Choose One Salad
Choose Two Side Dishes
\$30.99

Two Entrée

Choose Two Entrees
Choose One Salad
Choose Two Side Dishes
\$34.99

Hot Entrée Selections

Apple Glazed Pork Loin
Asiago-Crusted Chicken
Baked Lemon Pepper Cod^{GF}
Baked Six-Cheese Ravioli^{VEG}
Cheese Lasagna^{VEG}
Cherry BBQ Grilled Chicken

Chicken Cacciatore^{GF}
Chicken and Tasso Penne
Chicken Parmesan
Chicken Piccata
Dijon-Pineapple Glazed Ham^{GF}
Dijon Pork Loin

Napa Valley Chicken
Penne Primavera^{VEG}
Rosemary Demiglaze Chicken^{GF}
Tomato Basil Chicken^{GF}
Traditional Meat Lasagna
Vegetable Lasagna^{VEG}

Upgraded Entrées

Grilled Marinated Tofu^{VEGAN}
Beef Bourguignon
Beef Stroganoff
Traditional Pot Roast
“Market Price” per person

Boneless Short Rib
Roasted Prime Rib
Seasonal Fish Selection
“Market Price” per person

VEG=Vegetarian GF=Gluten Free VEGAN=Vegan

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ACTION STATIONS

**Minimum of 20 guests required.
\$250.00 per-station fee includes the heat lamp set-up and
up to 3 hours of uniformed chef attendant service**

Chocolate Fountain

A sinfully rich fountain of melted chocolate with marshmallows, pretzels, strawberries, pineapple, and crispy rice treats for dipping.

\$12.99

Pasta Station

Prepared to order by a uniformed attendant. This selection includes cheese tortellini and penne pasta, assorted sauces, freshly ground parmesan cheese, and cracked black peppercorn.

\$15.99

Carving Stations

Savory meats carved to order by a uniformed attendant. Rolls and condiments are included.

Smoked Turkey Breast	\$18.99
Honey Baked Virginia Ham	\$18.99
Prime Rib.....	\$24.99
Whole Roasted Beef Tenderloin.....	\$25.99

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ALCOHOL POLICY

The Polaris Grill will place and handle all client alcohol orders for beer, wine and liquor through a licensed vendor. Prices quoted for alcohol by Quest staff are estimates only. Since state pricing can fluctuate, the final cost may vary. Generally, price increases do not exceed more than 10%.

The client will need to provide Quest with a credit card for the full amount of the alcohol order, a minimum of three (3) business days prior to the event. A receipt from the Polaris Grill will be sent after the card has been charged.

Clients may also assume the responsibility to purchase and bring their own alcohol onto the premises. A signed liability waiver and a certificate of insurance showing coverage for liquor liability will be required prior to placing the order for the alcohol. Even if the client opts to bring in their own alcohol, Quest can still provide ice, beverage cups/glasses and other set-up needs for an additional charge.

Cash bars at Quest are prohibited under Ohio Liquor Laws, including providing your guests with “drink tickets”. The State of Ohio views drink tickets as a cash purchase for the alcohol.

Bar Set-Up Fee..... \$285.00

This fee includes ice, disposable glassware, stir sticks, and bar napkins

Bartender..... \$35.00 per hour, per bartender

Minimum of 3 hours.

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