



CATERING MENU

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FEATURING OUR CATERING PARTNER:



Effective August 19, 2022

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

BEVERAGES

Coffee Service Packages

Half-day Coffee Service
Full-day Coffee Service

Coffee service includes Regular and Decaffeinated Coffee, and Hot Tea

Full Beverage Service Package

Half-day beverage service
Full-day beverage service

*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
Coffee and/or Hot Tea Service
Chilled Juices
Lemonade
Iced Tea with Lemon
3-Gallon Water Station
3-Gallon Fruit-Infused Water Station

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BREAKFAST PACKAGES

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

*The price option listed reflects per-person pricing with half day coffee service.
Full day coffee service is available for an additional \$2.00 per person.*

CONTINENTAL BREAKFAST BUFFET

Fresh Start

Assorted Breakfast Bakeries
New York Style Bagels
Seasonal Whole Fruit

Quick Start

Assorted Breakfast Bakeries
Fruit Flavored Yogurts
Quaker® and Nature Valley® Granola Bars

Healthy Start

New York Style Bagels
Quaker® and Nature Valley® Granola Bars
Gluten Free Granola Bars
Hard-Boiled Eggs
Sliced Seasonal Fruit

Executive Start

Assorted Breakfast Bakeries
Danish Fruit & Cheese Pastries
Hard-Boiled Eggs
Fruit Flavored Yogurts
Sliced Seasonal Fruit

HOT BREAKFAST BUFFET

(Minimum 20 guests)

The Sandwich Shoppe

An Assortment of Hot Egg and Cheese
Croissants with Choice of Bacon,
Ham or Sausage.
Assorted Breakfast Bakeries
Sliced Seasonal Fruit

Morning Sunrise

Scrambled Eggs, Breakfast Potatoes
Choice of Bacon or Sausage
Assorted Breakfast Bakeries
Sliced Seasonal Fruit

Country Harvest

Cinnamon French Toast with Maple Syrup
Scrambled Eggs
Choice of Bacon or Sausage
Sliced Seasonal Fruit

Buckeye Breakfast

Western-Style Scrambled Eggs
Scrambled Eggs
Hash Brown Potatoes
Sausage Links and Crisp Bacon
Breakfast Breads
Sliced Seasonal Fruit

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BREAKFAST ADD-ONS AND ENHANCEMENTS

Per Person

Assorted Instant Flavored Oatmeal

Assorted Granola Bars

Hard-Boiled Eggs

Fruit Flavored Yogurts (min. 12)

Seasonal Whole Fruit

Gluten-Free Granola Bars

Add Pancakes with Warm Maple Syrup

Additional Breakfast Meat Selection to Hot Breakfast Package

Sliced Seasonal Fruit

Add Hot Breakfast Sandwiches to any Breakfast Package

Add Individual Yogurt Parfaits (min 12)

Add Steel Cut Oatmeal with a Toppings Bar to any Package

(Toppings bar includes: milk, cinnamon, brown sugar, butter, dried fruits and slivered almonds)

**May Also Be Purchased on Consumption*

Per Dozen

Fruit Flavored Yogurts

Assorted Donuts

Fresh Baked Muffins

Assorted Breakfast Bakeries

Assorted Bagels

Danish Fruit & Cheese Pastries

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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 miniature dessert assortment.**

SOUPS AND SALADS

(Minimum 20 guests)

Soup and Salad Buffet

Choose One Salad
Choose One Soup

Soup, Salad, and Potato Buffet

Choose One Salad
Choose One Soup

Baked Potato Bar, Toppings include Butter,
Sour Cream, Shredded Cheddar,
Green Onion and Bacon Bits

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.

Blackened Chicken or Steak Salad

Mixed Greens with Blackened Chicken or Steak,
Carrot, Onions, Tomato, Egg, and Cucumbers
as toppings. Served with Trio of Dressings.
Chicken, Steak

COLD SANDWICH BUFFETS

Sandwich Medley

Choose Four
Classic Sandwiches
from an assortment of 8

Choose Two Cold Side Dishes

New York Stacker

An Assortment of Deli Meats, Chicken Salad,
Breads, and Cheeses, and Veggie Wraps. Served
with Dill Pickles and Assorted Chips.

Choose One Cold Side Dish

Wrap It Up

Choose Four Wraps
from an assortment of 11

Choose Two Cold Side Dishes

Gourmet Sandwich Medley

Choose Four Gourmet Sandwiches
from an assortment of 6

Choose Two Cold Side Dishes

SOUP

can be added to any 20+ person lunch
buffet

Soup, Salads, & Side Dish Selections are listed on page 7.

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LUNCH CONTINUED

BOXED LUNCHES

Sandwich Medley Boxed Lunch

Choose Four
Classic Sandwiches
from an assortment of 8
Choose One Cold Side Dish
Bag of Chips
Cookie or Brownie

Gourmet Sandwich Medley Boxed Lunch

Choose Four Gourmet Sandwiches
from an assortment of 6
Choose One Cold Side Dish
Bag of Chips
Cookie or Brownie

Wrap It Up Boxed Lunch

Choose Four Wraps
from an assortment of 11
Choose One Cold Side Dish
Bag of Chips
Cookie or Brownie

Grilled Chicken Salad Boxed Lunch

Mixed Greens with Grilled Chicken
Candied Pecans, Bleu Cheese
and Apple Slices Available as Toppings
Served with Dressings on the Side
Cookie or Brownie

Blackened Chicken or Steak Salad Boxed Lunch

Mixed Greens with Blackened Chicken or Steak
Carrot, Onions, Tomato, Egg, and Cucumbers
as toppings. Served with Dressings on the Side
Cookie or Brownie
Chicken, Steak

HOT SANDWICH BUFFETS

(Minimum 20 guests)

Roasted Pulled Chicken or Pulled Pork

Choice of Pulled Chicken or Pulled Pork
Served with Sweet and Smoky Barbeque Sauces
Slider and Kaiser Rolls
Choose Two Cold Side Dishes

Build Your Own Italian Wrap

Choose One Protein: Italian Seasoned Grilled
Chicken Breast, Italian Sausage or Meatballs
Selection Includes: Tortilla Wraps, Angel Hair Pasta,
Pomodoro Sauce, Creamy Parmesan Sauce, Shredded
Parmesan Cheese, Romaine, Black Olives, Roasted
Tomatoes, Sautéed Mushrooms and Red Onions
Choose One Salad
Served with Mini Cannolis
or Mini Dessert Assortment

Build Your Own Hot Sub

Choose Two: Meatball Marinara, Sausage and
Peppers, Chicken Philly, Beef Philly, Pulled Pork,
Pulled Chicken, Shredded Chicken, or Sloppy Joes
Served with Hoagie Rolls
Choose One Soup
Choose One Cold Side Dish

SOUP

can be added to any hot sandwich
lunch buffet

Soup, Salads, & Side Dish Selections are listed on page 7.

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SANDWICHES, SOUPS, SALADS, AND SIDES

Classic Sandwiches

Chicken Salad	Egg Salad ^{VEG}
Ham & Swiss	Italian Sub
Tuna Salad	Turkey & Cheddar
Veggie ^{VEG}	

Gourmet Sandwiches

Black Forest Ham with havarti, lettuce, and tomato on marbled rye
Roast Beef with smoked cheddar, horseradish, lettuce and tomato on sourdough
Sante Fe Turkey – peppered roasted turkey breast, gouda, and roasted peppers on ciabatta
Tarragon Tuna Salad
Curry Chicken Salad
Roasted Veggie Sub^{VEG}

Wraps

Barbeque Chicken Wrap	Cubano Wrap
Blackened Chicken Wrap	Buffalo Chicken Wrap
Ham and Swiss Wrap	Chicken Caesar Wrap
Italian Deli Wrap	Tuna Wrap
Crispy Chicken & Ranch Wrap	Veggie Wrap ^{VEG}
Turkey, Bacon, Cheddar Wrap	

Cold Side Dishes

55 Pasta Salad	Broccoli-Raisin Salad
Coleslaw	Fruit Salad
Italian Pasta Salad	Orzo Pasta Salad
Penne Pesto Salad	Redskin Potato Salad
Quinoa & Lentil Salad	
Cucumber, Tomato, and Feta Salad	

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

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

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.

VEG=Vegetarian GF=Gluten Free VEGAN=Vegan

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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

(Minimum 20 guests)

The Fiesta

Build-Your-Own Burrito Buffet

Three Proteins: Chipotle Chicken, Seasoned Ground Beef, and Black Beans

Selection Includes: Warm Tortillas, Mexican Rice, Shredded Cheddar Cheese, Sour Cream, Lettuce Fresh Baked Tri Color Tortilla Chips and a Trio of Salsas.

Sopapillas with chocolate and strawberry sauce are included for dessert.

(Add Guacamole)

Little Italy

Two Pastas: Penne, Cheese Tortellini,

Three Sauces: Bolognese, Marinara, Alfredo

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

Salad: Caesar Salad

**Served with Mini Cannolis
or Mini Dessert Assortment**

(Add 2nd Topping)

**(Add Sautéed Mushrooms, Onions,
And Peppers)**

The Cookout

Choose Two Picnic Proteins: 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 or Cherry Cobbler

The Down-Home Comfort

Choose Two Entrees: Meatloaf, Fried Chicken Breast Filets (with Honey Mustard/BBQ Dipping Sauces), Meat or Cheese Lasagna, Chicken N' Dumplings, or Jambalaya

Choose One Hot Side: Garlic Mashed Potatoes, Mac n' Cheese, Red Beans & Rice, Cornbread, Collard Greens, Chef's Vegetable Medley

Choose One Cold Side Dish

Choose One Dessert: Apple or Cherry Cobbler

Salad and Side Dish Selections are listed on page 10.

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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

(Minimum 20 guests)

One Entrée

Choose One Entree
Choose One Salad
Choose One Side Dish

Two Entrée

Choose Two Entrees
Choose One Salad
Choose One Side Dish

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 - Market Price

Grilled Marinated Tofu^{VEGAN}
Beef Bourguignon
Beef Stroganoff
Traditional Pot Roast

Boneless Short Rib
Roasted Prime Rib
Seasonal Fish Selection

Upgraded Desserts – Ask about Selections

VEG=Vegetarian GF=Gluten Free VEGAN=Vegan

Soup, Salad and Side Dish Selections are listed on page 10.

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SOUPS, SALADS, AND SIDES

Cold Side Dishes

55 Pasta Salad	Broccoli-Raisin Salad
Coleslaw	Fruit Salad
Italian Pasta Salad	Orzo Pasta Salad
Penne Pesto Salad	Redskin Potato Salad
Quinoa & Lentil Salad	
Cucumber, Tomato, and Feta Salad	

Hot Side Dishes

Buttered Corn	Vegetable Medley
Glazed Carrots	Orzo
Herbed Rice	Long-Grain Wild Rice
Potatoes au Gratin	Sugar Snap Peas
Garlic Mashed Potatoes	Roasted Green Beans
Roasted Redskin Potatoes	

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, w/ 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.

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

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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AFTERNOON BREAK SELECTIONS

PACKAGES AND SPECIALTY SNACKS

Little Debbie® “Old School” Break

An Assortment of Little Debbie® Novelty Snacks
Regular & Chocolate Milk

South of the Border

Fresh Baked Tri Color Tortilla Chips
Pico di Gallo
Variety of Salsas

ColdStone Creamery Ice Cream

An Assortment of Classic Flavors with
a Variety of “Mix-ins”. Served in Individual Cups.

Sweet N Salty

Assorted Fresh Baked Cookies
Assorted Chips and Pretzels
Assorted Mini Candy Bars

Chocoholic

Chocolate Chip Cookies
Assorted Brownies
Chocolate-Covered Pretzels
Chocolate Milk

Healthy Snack Attack

Hardboiled Eggs
String Cheese
Protein Bars
Trail Mix/Nuts

Fresh Focus

Fresh Cut Vegetables with Dip
Domestic Cheeses and
Crackers

Graeter’s Sundae Bar Service

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

A LA CARTE

Snack Pack

*(Assortment of Chips, Granola
Bars and a Selection of Snack items)*

Assorted Chips/Pretzels

Assorted Granola Bars

Pub Style Snack Mix

Hard Boiled Eggs

Assorted Fruit Yogurts (min. 12)

Assorted Cookies

Assorted Cookies/Brownies

Assorted Brownies

Assorted Nuts

Assorted Trail Mix

Pitas and Hummus

Sliced Seasonal Fruit

Sliced Seasonal Fruit w/ Dip

Fresh Cut Veggies with Dip

Cheese & Crackers

****May Also Be Purchased On Consumption***

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PACKAGES

(Minimum 20 guests)

The After Five

Vegetable Crudité with Dip
Cheese and Crackers
Chicken Tenders with BBQ and Ranch
BBQ Meatballs
Assorted Silver Dollar Sandwiches

The Gathering

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

The Sweet Tooth

Assorted Cookies
Mini Cheesecakes
Chocolate Dipped Strawberries
Petit Fours
Mini Eclairs

A LA CARTE AND ENHANCEMENTS

Displays – Per Person

Deviled Eggs
Tortilla Chips and Salsas
Pitas and Hummus
Artichoke & Sun-Dried
Tomato Spread
Spinach and Artichoke Dip
Crab au Gratin
Fresh Fruit with Dip
Vegetable Crudité with Dip
Cheese & Crackers
Antipasto Display

Hors d'oeuvres – Per Piece

BBQ Meatballs
Wings (BBQ, Hot, or Teriyaki)
Assorted Petit Quiche
Tomato Bruschetta
Crostoni
Fried Mozzarella Sticks
Silver Dollar Sandwiches
Chicken Tenders
Andouille Sausage Puffs
Stuffed Mushrooms
Spring Rolls
Maryland Crab Cakes
Bacon-Wrapped Scallops

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HOT DINNER 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.**

DINNER BUFFETS

(Minimum 20 guests)

One Entrée

Choose One Entrée
Choose One Salad
Choose Two Side Dishes

Two Entrée

Choose Two Entrees
Choose One Salad
Choose Two Side Dishes

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 Entrees-Market Price

Grilled Marinated Tofu^{VEGAN}
Beef Bourguignon
Beef Stroganoff
Traditional Pot Roast

Boneless Short Rib
Roasted Prime Rib
Seasonal Fish Selection

VEG=Vegetarian GF=Gluten Free VEGAN=Vegan

Unless specific options are already listed with the buffet description, side dish, soup, salad, and sandwich selections are all listed on page 15.

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DINNER BUFFETS CONTINUED

All dinner 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 DINNER BUFFETS

(Minimum 20 guests)

The Fiesta

Build-Your-Own Burrito Buffet

Three Proteins: Chipotle Chicken, Seasoned Ground Beef, and Black Beans

Selection Includes: Warm Tortillas, Mexican Rice, Shredded Cheddar Cheese, Sour Cream, Lettuce Fresh Baked Tri Color Tortilla Chips and a Trio of Salsas.

Sopapillas with chocolate and strawberry sauce are included for dessert.

(Add Guacamole)

Little Italy

Two Pastas: Penne, Cheese Tortellini,

Three Sauces: Bolognese, Marinara, Alfredo

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

Salad: Caesar Salad

Served with Mini Cannolis or Mini Dessert Assortment

(Add 2nd Topping)

(Add Sautéed Mushrooms, Onions, And Peppers)

The Cookout

Choose Two Picnic Proteins: 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 or Cherry Cobbler

The Down-Home Comfort

Choose Two Entrees: Meatloaf, Fried Chicken Breast Filets (with Honey Mustard/BBQ Dipping Sauces), Meat or Cheese Lasagna, Chicken N' Dumplings, or Jambalaya

Choose One Hot Side: Garlic Mashed Potatoes, Mac n' Cheese, Red Beans & Rice, Cornbread, Collard Greens, Chef's Vegetable Medley

Choose One Cold Side Dish

Choose One Dessert: Apple or Cherry Cobbler

Soup, Salad and Side Dish Selections are listed on page 15.

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SOUPS, SALADS, AND SIDES

Cold Side Dishes

55 Pasta Salad	Broccoli-Raisin Salad
Coleslaw	Fruit Salad
Italian Pasta Salad	Orzo Pasta Salad
Penne Pesto Salad	Redskin Potato Salad
Quinoa & Lentil Salad	
Cucumber, Tomato, and Feta Salad	

Hot Side Dishes

Buttered Corn	Vegetable Medley
Glazed Carrots	Orzo
Herbed Rice	Long-Grain Wild Rice
Potatoes au Gratin	Sugar Snap Peas
Garlic Mashed Potatoes	Roasted Green Beans
Roasted Redskin Potatoes	

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, w/ 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 iceburg 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.

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

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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ACTION STATIONS

**Minimum of 20 guests required.
\$275.00 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.

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.

Carving Stations

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

Smoked Turkey Breast.....	Market Price
Honey Baked Virginia Ham	Market Price
Prime Rib	Market Price
Whole Roasted Beef Tenderloin.....	Market Price

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ALCOHOL POLICY

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.

The Polaris Grill can 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 the Polaris Grill with a credit card for the full amount of the alcohol order, a minimum of four (4) 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 your event. 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.

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

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

Bartender..... \$38.00 per hour, per bartender

Minimum of 3 hours.

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