



CATERING MENU

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FEATURING OUR CATERING PARTNER:



Effective January 25, 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..... \$5.99 per person
Full-day Coffee Service \$7.99 per person

Coffee service includes Regular and Decaffeinated Coffee, and Hot Tea

Full Beverage Service Package

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	\$ 2.95 per bottle/can
Coffee and/or Hot Tea Service	\$42.00 per gallon
Hot Water ONLY (<i>no tea bags provided</i>)	\$10.00 per gallon
Chilled Juices	\$ 3.50 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 option listed reflect per-person pricing with half day coffee service.
Full day coffee service is available for an additional \$2.00 per person.*

CONTINENTAL BREAKFAST

Fresh Start

Assorted Breakfast Bakeries,
New York Style Bagels
Seasonal Whole Fruit
\$10.95

Quick Start

Assorted Breakfast Bakeries
Fruit Flavored Yogurts
Quaker® and Nature Valley® Granola Bars
\$10.95

Individual Yogurt Parfaits

Vanilla Yogurt, Fresh Seasonal Berries,
Topped off with Granola
\$11.95

Healthy Start

New York Style Bagels
Quaker® and Nature Valley® Granola Bars
Gluten Free Granola Bars
Hard-Boiled Eggs
Sliced Seasonal Fruit
\$14.95

Executive Start

Assorted Breakfast Bakeries,
Danish Fruit & Cheese Pastries
Hard-Boiled Eggs
Fruit Flavored Yogurts
Sliced Seasonal Fruit
\$16.95

HOT BREAKFAST

Morning Warm-Up

Steel Cut Oats & Grits
*Toppings bar including: milk, cinnamon, brown
sugar, butter, dried fruits and slivered almonds*
Assorted Breakfast Bakeries
\$17.25

The Sandwich Shoppe

An Assortment of Hot Egg and Cheese
Croissants with Choice of Bacon,
Ham or Sausage.
Assorted Breakfast Bakeries
Sliced Seasonal Fruit
\$19.25

Morning Sunrise

Scrambled Eggs, Breakfast Potatoes
Choice of Bacon or Sausage
Assorted Breakfast Bakeries
Sliced Seasonal Fruit
\$23.25

Country Harvest

Cinnamon French Toast with Maple Syrup
Scrambled Eggs
Choice of Bacon or Sausage
Sliced Seasonal Fruit
\$24.25

Buckeye Breakfast

Western-Style Scrambled Eggs
Hash Brown Potatoes, Country Ham
Biscuits & Sausage Gravy
Sliced Seasonal Fruit
\$26.25

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BREAKFAST ADD-ONS AND ENHANCEMENTS

Per Person

Assorted Instant Flavored Oatmeal.....	\$1.99 per person*
Assorted Granola Bars	\$2.50 per person*
Hard-Boiled Eggs.....	\$2.95 per person
Fruit Flavored Yogurts (min. 12)	\$2.95 per person
Seasonal Whole Fruit.....	\$2.95 per person
Gluten-Free Granola Bars	\$3.99 per person*
Add Pancakes with Warm Maple Syrup.....	\$4.50 per person
Additional Breakfast Meat Selection to Hot Breakfast Package	\$4.95 per person
Sliced Seasonal Fruit	\$5.75 per person
Add Hot Breakfast Sandwiches to any Breakfast Package.....	\$6.50 per person

**May Also Be Purchased on Consumption*

Per Dozen

Fruit Flavored Yogurts.....	\$31.99 per dozen
Assorted Donuts	\$33.99 per dozen
Fresh Baked Muffins	\$33.99 per dozen
Assorted Breakfast Bakeries	\$33.99 per dozen
Assorted Bagels.....	\$33.99 per dozen
Danish Fruit & Cheese Pastries.....	\$36.99 per dozen

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

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

Soup and Salad Buffet

Choose One Salad

Choose One Soup

\$16.99

Soup and Sandwich Buffet

Choose One Soup

Choose Four Classic Sandwiches

\$18.50

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

\$21.99

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.

\$22.99

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 - **\$22.99**, Steak - **\$24.99**

Sliders - \$9.99 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 Classic Sandwiches

Choose Two Cold Side Dishes

\$19.50

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

\$19.50

Wrap It Up**

Choose Four Wraps

Choose Two Cold Side Dishes

\$21.50

Gourmet Sandwich Medley**

Choose Four Gourmet Sandwiches

Choose Two Cold Side Dishes

\$22.50

Soup, Salads, Side Dishes & Sandwich/Wrap 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. ****

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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
Served with Kaiser rolls and Marinara Sauce.

Choose Two Cold Side Dishes
\$21.99

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
\$21.99

Grilled Chicken Sandwich

Grilled Chicken Breast with Garlic Aioli, Texas Aioli
and Jalapeno Ranch Topping Sauces. Served with
Cheese, Lettuce, Tomato, Onion and Kaiser Rolls.

Choose Two Cold Side Dishes
\$21.99

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
\$23.99

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
\$23.99

Soup, Salads, and Side Dish Selections are listed on pages 9 and 10.

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

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 (GF)

Choose One 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, Broccoli, Chopped Peanuts, Soy Sauce and Sriracha.

Served with Asian Slaw

Fortune Cookies for Dessert.

\$23.99

Little Italy

Caesar Salad

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

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

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

Served with Mini Cannolis or Mini Dessert Assortment

\$23.99

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.

Churros with chocolate and strawberry sauce are included for dessert.

\$24.99

Build Your Own Mac & Cheese Buffet

House Made Mac & Cheese

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

Additional Toppings Include: 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
\$23.99

(\$26.99 for Two Protein Toppers)

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

\$26.99

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
\$26.99

Salad and Side Dish Selections are listed on pages 9 and 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

One Entrée

Choose One Entree
Choose One Salad
Choose One Side Dish
\$23.99

Two Entrée

Choose Two Entrees
Choose One Salad
Choose One Side Dish
\$27.99

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 - 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

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

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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^{GF, VEGAN, VEG}

Add Roast Beef for \$3.75 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

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

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

LUNCH ADD-ONS AND ENHANCEMENTS

Add Hard Taco Shells to the Fiesta Buffet.....	\$1.25 per person
Add Guacamole to the Fiesta Buffet.....	\$3.25 per person
Add Sautéed Mushrooms, Onions, or Peppers to any buffet.....	\$4.25 per person
Soup in Place of a Cold Side Dish.....	\$4.99 per person
Add an Additional Side Dish to any Buffet	\$5.25 per person
Add a Second Topping Selection to Little Italy.....	\$6.50 per person
Add a Third Entrée to Two-Entrée Buffet	\$6.99 per person
Add Grilled Chicken Strips to any Salad Buffet.....	\$5.99 per person
Add a Soup to any Buffet.....	\$6.50 per person
Add Grilled Salmon to a Salad Buffet or as a Little Italy Topping	Market Price

UPGRADE DESSERTS TO 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® Novelty Snacks
Regular & Chocolate Milk
\$4.50

South of the Border

Fresh Baked Tri Color Tortilla Chips
Pico di Gallo
Variety of Salsas
\$5.50

Build Your Own Trail Mix

Chocolate-Covered Raisins,
Granola, M&Ms Candies,
Yogurt Covered Pretzels, Deluxe Mixed Nuts
and Dried Fruit.
\$8.95

ColdStone Creamery Ice Cream

An Assortment of Classic Flavors with
a Variety of “Mix-ins”. Served in Individual Cups.
\$8.95

Sweet N Salty

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

Chocoholic

Chocolate Chip Cookies
Assorted Brownies
Chocolate-Covered Pretzels
Chocolate Milk
\$9.50

Healthy Snack Attack

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

Fresh Focus

Fresh Cut Vegetables with Dip
Domestic Cheeses and
Crackers
\$11.50

Graeter’s Sundae Bar Service

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..... \$2.25 per person*
Pub-Style Snack Mix..... \$2.25 per person
Assorted Granola Bars..... \$2.50 per person*
Hard-Boiled Eggs..... \$2.95 per person
Assorted Fruit Yogurts (min. 12)....\$2.95 per person*
Assorted Cookies..... \$2.99 per person
Assorted Cookies/Brownies.....\$3.99 per person
Assorted Brownies..... \$4.50 per person

Assorted Nuts..... \$3.99 per person*
Assorted Trail Mix..... \$3.99 per person*
Pitas and Hummus \$6.00 per person
Sliced Seasonal Fruit \$5.75 per person
Sliced Seasonal Fruit w/ Dip \$6.75 per person
Fresh Cut Veggies with Dip. .\$.6.50 per person
Cheese & Crackers.....\$.6.50 per person

**May Also Be Purchased On Consumption*

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HORS D'OEUVRES

PACKAGES

The After Five

Vegetable Crudité with Dip
Cheese and Crackers
Chicken Tenders with BBQ and Ranch
BBQ Meatballs
Assorted Silver Dollar Sandwiches
\$19.99

The Gathering

Antipasto Display
Tomato Bruschetta
Spring Rolls
Bacon-Wrapped Scallops
Stuffed Mushrooms
Chicken Tenders with BBQ and Ranch
Andouille Sausage Puffs
\$27.99

The Sweet Tooth

Assorted Cookies
Mini Cheesecakes
Mini Candy Bars
Chocolate Dipped Strawberries
Petit Fours
Mini Eclairs
\$14.99

A LA CARTE AND ENHANCEMENTS

Displays – Per Person

Deviled Eggs..... \$4.50
Tortilla Chips and Salsas \$5.50
Pitas and Hummus \$6.00
Artichoke & Sun-Dried
Tomato Spread..... \$6.00
Spinach and Artichoke Dip..... \$6.00
Crab au Gratin..... \$6.50
Fresh Fruit with Dip..... \$6.75
Vegetable Crudité with Dip \$6.50
Cheese & Crackers..... \$6.50
Antipasto Display..... \$9.50

Hors d'oeuvres – Per Piece

BBQ Meatballs..... \$4.00
Wings (BBQ, Hot, or Teriyaki) \$4.00
Assorted Petit Quiche \$3.75
Tomato Bruschetta \$3.75
Crostiti..... \$3.75
Fried Mozzarella Sticks \$3.75
Silver Dollar Sandwiches..... \$3.75
Chicken Tenders \$4.50
Andouille Sausage Puffs..... \$4.75
Stuffed Mushrooms..... \$4.75
Spring Rolls \$5.50
Maryland Crab Cakes \$6.00
Bacon-Wrapped Scallops..... \$6.50

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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

One Entrée

Choose One Entrée
Choose One Salad
Choose Two Side Dishes
\$31.99

Two Entrée

Choose Two Entrees
Choose One Salad
Choose Two Side Dishes
\$36.99

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-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 pages 9 and 10.

Themed Lunches on Page 7 may be selected as a dinner option at the One -Two Entrée Dinner Pricing (Based Upon Selection)

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

DINNER BUFFETS CONTINUED

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

THEMED DINNER BUFFETS

Build Your Own Chinese Bowl (GF)

Choose One 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, Broccoli, Chopped Peanuts, Soy Sauce and Sriracha.

Served with Asian Slaw

Fortune Cookies for Dessert.

\$31.99

Little Italy

Caesar Salad

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

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

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

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

\$31.99

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.

Churros with chocolate and strawberry sauce are included for dessert.

\$36.99

Build Your Own Mac & Cheese Buffet

House Made Mac & Cheese

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

Additional Toppings Include: 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
\$31.99

(\$36.99 for Two Protein Toppers)

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

\$36.99

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
\$36.99

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

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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.

\$13.99

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.

\$16.99

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

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

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.

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