



“The Orchid Room”

At the Miller Nature Preserve

2017 Catering Menu *exclusively by The Big Show Caterers*

Enjoy the view of the outdoor picturesque gardens, ponds, walking trails, and the state of the art indoor orchid atrium. Catering is provided by an award winning caterer, The Big Show; a licensed concessionaire for The Lorain County Metroparks. Room rental from Lorain County Metroparks include: Room is rented through a contract through the Lorain County Metroparks. Food packages must be purchased by The Big Show Catering, and prices are included in this brochure. Minimum Capacity is 35 people and maximum is 78 people. Menu packages include set up and tear down of round tables, chairs, and table linens (for guest seating and buffet) Packages include china plate, fork, knife, water goblet, and linen napkin. (subtract \$2.00/pp for these items in disposables) Prices include station of coffee & tea; and choice of two pop flavors, or punch & iced tea, or iced tea & lemonade. Sales tax is 6.50%. Tipping is optional but appreciated. Wine, Champagne, Beer, and low proof premixed drinks are available and must be purchased by The Big Show. Selections can be customized per request. Dietary restrictions can be accommodated. Kids under 10 are typically 25% off adult meal selection after adult minimum of 35 is met. Outside Ceremony and picture opportunities can be purchased from The Lorain County Metroparks. Ceremonies in the room count as your room rental reception time. Rentals days are Wednesday & Thursday evenings (4-9pm) \$150, Friday & Sunday evenings (4-11) \$200, Saturday & Sunday afternoon (11-3pm) \$200, Saturday Evening (4-11pm) \$300. . These times include your set up and tear down times. Sound system is available. Tables seat 6-to 8 people. Reserved table numbers, and card box are available. From Casual to Caviar, the venue hosts them well. Come see for yourself!

www.clevelandcatering.com, info@clevelandcatering.com 1(440)933-4739 ext 4

Miller Nature Preserve, 2739 Center Rd, Avon, OH 44011

The Big Show Main Office, 635 Miller Rd, Avon Lake, OH 44012

For room rentals call LCMParks at 440-458-5121

HORS D'OEUVRES~

Prices are 2 pieces per serving. Minimum of 30 servings per item. We can assist you in how many servings to order depending on what time dinner is to follow. Hors d'oeuvre only with no dinner to follow is by quote.

Tantalizing Hors d'oeuvres

- Meatballs: Sweet -n- Sour Classic \$2.50/pp
- Stuffed Mushrooms: Sausage \$4.95/pp, Seafood \$5.50/pp, Rice \$3.95/pp
- Oriental Chicken or Beef Sate' \$5.50/pp
- Chicken Fingers with Honey Mustard \$6.95/pp
- Dip Duo \$4.95, Trio \$6.95..both served with dipping bread
(Wild Buffalo, Spinach Artichoke, Hummus, Italian Dipping Oil with Parm & BV, Creamy Crab)
- Brie Wheels Wrapped with Puff Pastry & Baked Apples \$4.95/pp
- Petite Sandwiches \$6.95/pp
- Water Chestnuts & Bacon \$5.95/pp
- Philo Cups: Goat Cheese & Fig, or Cranberry Almond, \$4.50/pp
- Vegetable Medley \$3.95/pp
- Fruit Medley \$4.95/pp
- Fruit Sculpture Palm Tree \$6.95/pp
- Cheese Medley with Crackers \$5.95/pp
- Cream Cheese ball with Apricots and Roasted Red Peppers \$2.95/pp
- Cheese Fondue Fountain with Breads and Veggies \$7.95 /pp
- Petite Dessert Pastries \$3.95/pp
- Nuts & Gourmet Snacks \$3.95/pp
- Chocolate Dream Fountain with assorted fruit, bakeries, etc. /pp \$5.95/pp to \$9.95 /pp
- Yukon Masher Martini Bar \$7.95 /pp
- Tomato & Mozzarella Skewers \$4.95/pp
- Smoked Salmon: Whole Display with cream cheese, cucumbers, capers, eggs, and more \$7.95/pp
- Crab Cakes w/ dill dipping sauce \$6.95/pp
- Chilled Tiger Shrimp \$5.95/pp
- Scallops Wrapped in Bacon \$6.95/pp
- Anti Pasta Platter \$6.95/pp

Pre Dinner Packages.... Teasers

~The Teaser 1~

Vegetable Medley Platter & Cheese Medley Platter with an array of dips, crackers, and grapes. \$6.95/pp

~The Master Teaser I~

Teaser I with an Array Of Imported Cheeses; such as Goat and Brie \$8.95/pp

~The Teaser II~

Teaser I with the addition of Fresh Fruit Medley w/ raspberry yogurt sauce \$10.95/pp

Hors D'oeuvres Stations

Prices may vary based on how many stations you chose. Substitutions and additions can be made per quote.

~Station I~

Pasta Station~ Choose from 2 each of our Pasta & Salad selections off our Main Menu \$12.95/pp

~Station II~

Carved Meat~ Choose 2: Turkey, Ham, Beef, or Pork; w/ Breads, Cheese, LTO \$12.95/pp

~Dessert Station~

A breathtaking decadent display of Assorted Pastries, Pies, and Cakes \$12.95/pp

~the DINNER buffet~

Breathtaking Buffet Display! Includes Pastries (or \$2.00 credit towards the dessert or hors d'oeuvre of your choice) Ask to see our Artistic Cake Designs and flavors! A Beverage Station is available for the entire event, with Coffee, Tea, and choice of two pop flavors, or punch & iced tea, or Iced tea & lemonade. Full bar is available and must be purchased by The Big Show. Tables are set with water goblets and linen napkins of your choice (numerous colors to choose from) Price includes a 5 hour Hall Rental.

Reception start times are from 6 to 10:30 pm per approval. Set up is at 4pm, tear down by 11pm. A centerpiece is included.. Complimentary Card Box. Our Servers are professionally attired in Chef Coats. Create your own menu from our vast selection.

(10% off these dinner prices for Sunday to Tuesday Nights) Minimum of 35, maximum of 78.

Sales tax of 6.50%. Tipping is optional but appreciated.

Elegant Dinner Buffet

\$39.95/ per person.

Teaser 1 – Hors d' oeuvres
Two Meat Entrees, One Pasta
Two Sides, Salad, Dessert

Elite Dinner Buffet

\$35.95/ per person.

Two Meat Entrees, One Pasta
Two Sides, Salad, Rolls
Dessert

Pasta Made to Order Buffet ,

\$38.95/per person

Various Pastas, Sauces &
Toppings Made to order
Side Dish, Salad & Rolls
Dessert

Deluxe Dinner Buffet

\$33.95/ per person.

Two Meat Entrees
Two Side Dishes
Salad at Buffet
Rolls and Butter
Dessert and Beverage Station

Premier Dinner Buffet

\$31.95/ per person.

One Meat Entrees
One Pasta Entree
Two Side Dishes
Salad & Rolls at Buffet
Dessert & Beverage Station

Classic Dinner Buffet

\$29.95/ per person.

One Meat Entree
One Pasta Entree
One Side Dish
Salad & Rolls at Buffet
Dessert & Beverage Station

The Grilled Dinner Buffet

Orchid Room Fish Fry

\$27.95/ pp.

Local Perch, Pulled Pork,
Tart Apple Cole Slaw,
Two Side Dishes
Dessert & Beverage
(includes disposables)

Orchid Room

Clam Bake \$35.95 /pp

One Dozen Middle neck Clams
Roasted Chicken w/ BBQ.
Handmade Clam Chowder
Buffet Salad, Two Sides, Rolls
Dessert & Beverage Station

Orchid Room

Pig Roast

\$36.95 /pp

Roasted Pig & Pork Loins
Buffet Salad, Two Sides, Rolls
BBQ & Kraut w/Baked Apples
Dessert & Beverage Station

Orchid Room

Angus Steak

\$38.95/ per person.

10 oz Black Angus Steak
Grilled Mushrooms & Onions
Two Side Dishes
Salad at Buffet, & Rolls
Dessert & Beverage Station

Waterside Casual

Burgers & Chicken

\$25.95/ per person.

1/4 #Grilled Burgers ORChicken
Side Sauces & Burger Bar
Grilled Mushrooms
Salad, Two Sides, & Rolls
Dessert & Beverage at a Station
(includes disposables)

Waterside Casual

BBQ Ribs & Chicken

\$32.95/ per person.

Marinated Grilled Chicken
1/4 Slab of Ribs
Buffet Salad & Rolls
Two Side Dishes
Dessert & Beverage at Station
(includes disposables)

~The LUNCHEON Buffet~

Great for Showers, & Corporate Luncheons. Includes **Dessert Pastry Station** (or \$2.00 credit towards the dessert of your choice including a decorative.). **Beverage Station** is included with Coffee, Tea, and choice of two pop flavors, or punch & iced tea, or Iced tea & lemonade. Full bar is available and must be purchased by The Big Show. Tables are set with water goblets and linen napkins (several colors to choose from, take \$2.00 less/pp for disposables). Prices include a 3 hour Hall Rental; start times are 11:30 to 2:30. Set up is at 11am, tear down by 3pm. A centerpiece is included. Min 35 Max 78

Entrees can be added \$5.00/pp and side dishes for \$3.00/pp. Sales tax is 6.50%. Tipping is optional but appreciated.

Gold Luncheon Buffet

\$21.95 /pp

One Meat Entrée
One Pasta Entree
One Side Dish, Salad, Rolls
Dessert at Station

Silver Luncheon Buffet

\$18.95 /pp

One Meat Entrée,
One Pasta Entree
Salad & rolls at Buffet
Dessert at station

Bronze Luncheon Buffet

\$18.50 /pp

Chicken Salad on Croissants
OR Turkey Wraps,
Fruit Medley, Green Salad, rolls
Dessert (add soup for \$5.00/pp)

Hot Pasta & Salad Buffet

\$16.95 /pp

Pasta Roasted Veggie Entree
& Red Pepper Crème Pasta
Salad, rolls, and Dessert
(Add Gourmet Pizzas \$8.00/pp)

Soup & Salad Buffet

\$17.95 /pp (add sandwich \$6/pp)

Soup Handmade, rolls
2 Salads, Dessert
(add side for \$3.00/pp)

Savory Crepe Station

Buffet \$26.95/pp

Savory Crepes Made to order
(Chicken & Salmon), Hot Pasta
Mixed Green Salad
Fruit Medley, Dessert

~BREAKFASTS & BRUNCHES Buffet~

Great for Showers,, after weddings, etc. Set in a Breathtaking Buffet Display! A Coffee, Tea, Juice, and Water **Beverage Station** is available for the entire event. Bloody Marys, Champagne, Mimosa, Wine can can be purchased. Tables are set with water goblets and linen napkins (several colors to choose from, take \$2.00 less/pp for disposables). Prices include a 3 hour Hall Rental, start times are 11:30am to 2:30pm. St up is at 11am, tear down by 3pm. A centerpiece is included. Minimum 35, Max 78. Sales tax of 6.50% added. Tipping is optional but appreciated.

~the Fast Start~

\$16.95/pp

A variety of Oversized Muffins,
Croissants, and Danishes.
Fresh Fruit Display.

~the Ladies Brunch ~

\$18.95/pp

Scrambled Eggs,
Bagels OR Croissants
Yogurt Parfait Bar,
Breakfast Pastries OR Cake

~Waffle Bar~

\$26.95/pp

Waffles, Berries & Whipped crème
Chicken Fingers,
Bacon or Ham
Handmade Potato Hash browns

~the All American Start~

\$21.95/pp

Scrambled Eggs or Eggs Strata
Blackberry French Toast Buckle
Ham Slices with Apricots, or Bacon,
Handmade Potato Hash browns
Fresh Melon Slices & Dessert

~the Breakfast Burrito Bar~

\$23.95/pp

Tortillas with toppings to stuff: eggs,
bacon, hashbrowns, cheese, salsa,
sour cream. Yogurt and berries
Breakfast Pastries Or Cake

~Flap Jack Station~

\$19.95

Pancakes and Syrup
Scrambled Eggs & Bacon
Melon Slices & Dessert

~Omelet Station~

\$28.95/pp

Omelets made to order
Handmade Potato Hashbrowns,
Fruit Medley Display
Ham Slices with Apricots
Breakfast Pastries OR Cake,

~Berry Crepe Stations~

\$26.95/pp

Blackberry & Cherry Crepes
to order with Whipcream
Scrambled Eggs
Ham Slices OR Bacon
Handmade Potato Hashbrowns

~PLATED & FAMILY STYLE DINNERS~

Always Plated Masterfully in a Show Stopping Display with a choice of two sides, family style salad, rolls, and dessert pastries. (or \$2.00 credit toward dessert of your choice) Ask to see our Artistic Cake Designs.) A Beverage Station of Coffee, Tea, and choice of two pop flavors, or punch & iced tea, or Iced tea & lemonade. Alcohol is available and must be purchased by The Big Show. Tables are set with water goblets and linen napkins of your choice (numerous colors to choose from) Price includes a 5 hour Hall Rental. Reception start times are from 6 to 10:30. Set up is at 4pm, tear down by 11pm. A centerpiece is included. Complimentary Card Box.

Create your own menu from our vast selection.

(10% off these dinner prices for Sunday to Thursday Nights) Minimum of 35, maximum of 78.

Sales tax of 6.5% added. Tipping is optional but appreciated.

Double Entree Plated Dinner

\$48.95 / per person Individually Plated

\$43.95 / per person Family Style

Two Meat Entrees

Two Side Dishes (can be a meatless pasta)

Family Style Salads

Rolls and Butter

Dessert Station

Beverage Station

Single Entree Plated Buffet

\$43.95 / per person Individually Plated

\$39.95 / per person Family Style

One Meat Entree

Two Side Dishes (can be a Meatless Pasta)

Family Style Salads

Rolls and Butter

Dessert Station

Beverage Station

~Sit Down Plated LUNCHEON & SUNDAY ~

Great for Showers & Luncheons. Includes Dessert Pastries (or \$2.00 credit towards the dessert of your choice Beverage Station is included with Coffee, Tea, and choice of two pop flavors, or punch & iced tea, or Iced tea & lemonade. Alcohol is available and must be purchased by The Big Show. Tables are set with water goblets and linen napkins (several colors to choose from) Prices includes a 3 hour Hall Rental; start times are 11:30 to 2:30. Set up is at 11am, tear down by 3pm. A centerpiece is included.

Minimum 35, Max 78. Sales tax 6.5%. Tipping is optional but appreciated.

Entrée Plated Luncheon

\$29.95 / per person.

Family Style Salads

Rolls and Butter

One Meat Entrée

&

One Side Dish

Dessert & Beverage Station

Pasta Plated Luncheon

\$23.95 / per person.

Family Style Salads

Rolls and Butter

*One Pasta Entrée topped
with*

Grilled Chicken strips

Dessert & Beverage Station

Salad Plated Luncheon

\$21.95 / per person.

Muffin and Butter

*One Salad Entrée topped
w/Chicken Salad*

&

Melon Wedge

Dessert & Beverage Station

~Kids Birthday Parties ~

Enjoy local activities at The Miller nature Preserve such as hiking, scavenger hunts, butterfly house, and orchid atrium. End the perfect day with food, cake, and ice cream in the Orchid Room. Beverages include water and choice of two: coke, diet coke, sprite, and lemonade. Disposables products are included. Package prices are \$400 and include up to 15 kids and 5 adults. Party favors can be brought in. Packages include two hours, with start times ranging from 6 to 7pm on Sunday evenings. In case of rain, additional time can be added for \$100, along with game suggestions. Sales tax 6.5%. Tipping is optional but appreciated.

Finger Licking Good

*Chicken Fingers
Dipping Sauces
French Fries
Sliced Fruit
Cake & Ice Cream
Beverage Station*

Mama Mia!!!

*Marinara Pasta
Meatballs
Kids Salad
Garlic Bread Sticks
Cake & Ice Cream
Beverage Station*

Pizzeria !!!

*Cheese Pizza
Pepperoni Pizza
Adult Toppings Pizza
Kids Salad
Cake & Ice Cream,
Beverage Station*

Interactive Instructional Classes

Can be added to any Food package . Add some fun or bonding to our fabulous food. Always a crowd pleaser!

Guests get to take home their creation while having a little fun, too!

Check out The Big Show website or Lorain County Metroparks for class only series. (great gift idea!)

Cake Decorating 101 \$15/pp

Learn to use a piping bag, decorate, roses, and more! Take home Cake!

Holiday Chocolates or Cookies \$15

*Easter, Valentines Day and Christmas
Take home your creation!*

Chopped Competition \$500 fee

*Take your top 4 Officers to compete
and see who gets chopped!*

ENTREES TO CHOOSE FROM

~CHICKEN ENTREES~

We use fresh, never frozen, boneless chicken breasts. Our creative dishes will have your guests raving!

~Marinated Mediterranean~

Marinated with Olive Oil, Balsamic Vinegar, Artichokes, Tomatoes, Mushrooms, Capers, Parmesan.

~Gorgonzola Chicken w/ Berries~

Inspired by Southern France. Topped w/ a Gorgonzola Crème Sauce, Fresh Herbs, Raspberries, and Blackberries.

~Pistachio Chicken~

Baked in light Pistachio Crumb Crust, then topped with Pineapple Mojo Drizzle.

~Lemon Caper Chicken~

Lightly crusted and topped with a Lemon Butter Caper Sauce. A Classic.

~Wild Mushroom Chicken~

Baked in a light Butter Crème Sauce with a medley of Gourmet Mushrooms and Leeks. Very Subtle.

~Key Lime Breast of Chicken~

Delight the senses with a chicken inspired by the Islands. Baked in A Crisp Coconut Bread Crumb Crust and topped with a Key Lime Essence Chutney. What a twist!

~Smothered Chicken~

Inspired by Grandmother's Kitchen. Boneless breasts baked to golden perfection and Smothered with Gravy.

~Chicken Parmesan~

Lightly breaded and topped Three Cheeses & Marinara Sauce.

~Rotisserie Style Chicken~

Rotisserie Seasoned Chicken breasts basted with a sweet herb sauce and side sauces.

~Apple Brandy Glazed Chicken~

Tender chicken baked with Apples soaked in Brandy with Brown Sugar and Pecans. A Taste of home.

~Orange & Apricot Pecan Glazed Chicken~

Marinated breasts baked in a Citrus Marmalade infused with Grand Marinier and Pecans.

~Chicken Marsala~

Lightly breaded and sautéed with marsala wine & mushrooms

~Greek Isles Chicken~

Marinated in Olive Oil & Wine, and baked with Spinach & Feta & Tomato Pesto.

~Chicken Kabobs~

Skewered Chicken, Veggies, and fruit; marinated.

~Hand Stuffed Chicken~

Stuffed Florentine with spinach & cheeses, Roasted Vegetables & cheeses, or Traditional Cordon Bleu

~SEAFOOD ENTREES~

~Tapped Up Tilapia~

Brushed with Herbed Butter; then baked with Tomatoes, Mushrooms, Roasted Red Peppers, and Almonds.

~Honey Berry Salmon~

Rubbed with Herbed Honey Mustard, and baked w/ in a Mixed Berry Chutney

~Mango Avocado Tuna~

Center cut Tuna Loins seared to perfection, and served w/ a cool Mango Salsa

~Tequila Lime Swordfish~

Swordfish Steaks are brushed w/ a Tequila Lime Glaze and grilled. Add \$ 4.00/pp

~Crab Stuffed Flounder~

Filet of Flounder stuffed with Herbed Crab Meat. Add \$5.00/pp

~Scallops~

Succulent Scallops served with a Herbed Lemon Pepper Butter. Add \$6.00/pp

~Shrimp Skewers~

Sautéed shrimp on a skewer with Lime garnish. Add \$4.00/pp

~ROAST OF BEEF ENTREES~

~Sliced Roast Beef~

Slow cooked to tender perfection; then sliced and topped with Aus Jus Gravy, Portabella Mushroom, and Asparagus tips garnish. Always a favorite!

~Carved Roast Beef~

at a Station and accompanied w/ Horseradish & Aus Jus. Add \$1.00/pp

~Tender New England Pot Roast~

Marinated Top Round slow cooked until it is so tender it falls apart! Garnished w/ Carrots & Onions.

~Sweet & Sour Meatloaf~

This Sweet & Sour Glaze kicks meatloaf up a whole new level! Topped with crumbled bacon.

~Filet Mignon Medallions~

Filet Mignon Medallions prepared in the selection of your choice: Wrapped in Bacon, Gorgonzola Butter and Shitake mushrooms; or Slathered with a Cabernet Glaze Add \$6.00/pp to \$12.00/pp (3 oz to 8 oz choice)

~Prime Rib~

Served w/ Horseradish and Aus Jus. Add \$4.00/pp, Carved at a station add another \$1.00/pp

~PORK ENTREES~

~Fruit & Grain Breaded Pork Chops~

Inspired by a visit to Hamburg Germany. Marinated then baked with an incredible crust of Bread Grains, Dried Fruits, and Almonds. Served with a baked apple chutney.

~Pork Loin in Apple Pear Compote~

Tender Cuts of Pork roasted in a Sweet Port Sauce with Herbs. Finished w/ fresh Apple & Pear Compote.

~Scandinavian Pork ~

Slow cooked in a bed of Cabbage with Spaetzle, Bacon, Brown Sugar, and Baked Apples.

~ Baked Apricot & Maple Glazed Ham Slices~

As wonderful as it sounds! Simplicity with a twist!

~PASTA ENTREES ~

Choose your favorite sauce to accompany your favorite pasta:

PASTA NOODLE CHOICES:

~Standard Noodles~

Penne, Bowtie, Spirals, Orecchiette Shells, XX & OO's.

~Supreme Noodles~

Four Cheese Ravioli, Portabella Ravioli, Cheese Stuffed Tortellini, Gnocchi . Add \$2.00/pp

PASTA SAUCE CHOICES:

~Marinara~

A Traditional Tomato Sauce slow simmered with fresh Italian Herbs. Wonderful taste!

~Traditional Meat Sauce~

Traditional Marinara simmered with ground beef. Mama Mia!!

~ Pomodoro Sauce~

A light toss of sautéed Basil, Garlic, Roma Tomatoes, with olive oil and Parmesan.

~ Alfredo Sauce~

Three Cheeses, Crème, and Butter blended into a Rich, Decadent Sauce.

~ Roasted Red Pepper Crème Sauce~

Roasted Red Peppers, Peas, Red Onion, and Bacon tossed in a Rich Roasted Red Pepper Crème Sauce.

~Roasted Veggie Sauce~

Signature dish of seasonal market vegetables sautéed & tossed w/ a light crème sauce. Rave reviews always!

~Spinach & Artichoke Pasta~

A Light Crème Sauce with sautéed Spinach & Marinated Artichokes

~Handmade Lasagna~

Traditional Meat Lasagna or Vegetarian Three Cheese Lasagna. Add \$1.50/pp

~ Cheddar Bake~

Creamy Triple Cheddar Bake with Light Bread Crumb Crust. A Classic!

ENTREE SIDE DISHES

Customized versions are an option

~SALAD GREENS~

~Garden Salad~

Mixed Greens w/ everything in the garden; Cucumber, Tomato, Cheddar, Bacon, Red Onion, Italian BV Dressing.

~Greek Salad~

Fresh Mixed Greens tossed w/ crumbled Feta, Tomatoes, Cucumbers, Olive, Lemon Dressing.

~Pistachio Salad~

Fresh Mixed Greens, Mozzarella, Asian Pears, Dried Fruits, & Pistachio medley. Incredible! Signature BV Dressing

~Heart of Palm Salad~

Mixed greens with Feta cheese, Heart of Palm, Red peppers, and Sunflower Seeds. Served with Granny Smith Apple Dressing.

~Dried Cherries Salad~

Mixed Greens with Goat Cheese, Dried Cherries, and Almonds. Drizzled with A blackberry dressing.

~Autumn Fig Salad~

Mixed Greens with Asiago Cheese, Dried Figs, Almonds & Red Onion, signature BV dressing.

~Cucumber Tomato Salad~

Fresh Cucumber, Roma Tomatoes, Black Olives, Vidalia Onions, Croutons, Cheese, and Basil, Olive Oil & BV

~Italian Anti Pasta Salad~

Romaine lettuce w/ a medley of Cheeses, Pasta, Pepperoni, and Peppercini Peppers, Italian dressing.

~Cobb Salad~

Romaine Lettuce topped with Cheddar, Crumbled Bleu Cheese, Bacon, Red Onion, BV dressing.

~Apple Cheddar & Bacon Salad~

Romaine with Granny Smith Apples, Cheddar & Bacon, sour cream apple cider dressing.

Caesar Salad

Classic Caesar salad with caesar egg dressing

~COLD SIDE DISHES~

~Cucumber Dill Salad~

Slices of cool Cucumbers in a Sour Cream Dill Sauce

~Fruit Salad Medley~

A Beautiful Display Of Fresh Fruits & Berries w/ a Raspberry Yogurt Sauce. Carved Melons available.

~Waldorf Salad~

A Fruited Creamy delight of Grapes, Apples, Celery & Walnuts.

~Fruit Ambrosia Salad~

A Tropical Delight of Exotic Fruits, Coconut, Whipped Crème and cherries.

~Broccoli Bombay Pasta Salad~

Pasta with balsamic dressing, fresh Broccoli florets, Raisins, Pecans, and Red onions.

~Sicilian Pasta Salad~

Pasta mixed w/ a Vinaigrette Dressing, Fresh Vegetables & Cheeses. Add Calamari \$1.00/pp

~ Creamy Bowtie Pasta Salad~

Everyone's Favorite with sweet peas, carrots, bacon, and cheddar cheese.

~ Russian Potato Salad~

Authentic Dish of redskins with bacon, peas, and red onion.

~Traditional Potato Salad~

Traditional dish with redskins and fresh dill or Eggs & yellow mustard.

~Apple Horseradish Slaw

Cabbage slaw with granny smith apples, almonds, and a little horseradish kick!

Goat Cheese Tortellini Pasta Salad~

Cheese tortellini with goat cheese, roasted red peppers, pecans, and asparagus tips. Add \$1.00/pp

~HOT SIDE DISHES~

~ Roasted Potato Medley~

*A Step above the Norm! A medley of Redskins, Yukons, and Yams roasted in a Sweet Whipped Butter Garlic Sauce, mixed w/ Fresh Herbs and bacon. A beautiful display! Or **Herbed Redskins only.***

~ Scalloped Potatoes~

Layered w/ Three Cheeses, Fresh Rosemary, and Crumbled Bacon.

~Yukon Mashers~

Golden Potatoes mashed w/ Buttermilk, Roasted Garlic, Sweet Whipped Butter, & Herbs (add 75 cents /pp)

~ Candied Yams~

Tender Yams in an unforgettable sauce of Butter, Dark Rum, Pineapple, and Brown Sugar.

~Wild Grain Rice~

Slow steamed in Chicken Broth w/ Wild Mushrooms, asparagus tips, and Parmesan Romano. Pilaf is also available.

~Green Beans~

Steamed fresh with butter, sliced mushrooms, and almonds. Or choose our creamy casserole bake version.

~Sweet Shoepeg Corn~

Served in a whipped butter sauce w/ fresh cilantro. Ohio grown Corn on the Cob available in season.

~Baked Veggie Layer~

A Medley of fresh Vegetables, Rice, and Cheeses; baked with a light Parmesan Crust.

~Vegetable Bouquetiere~

Medley of fresh Vegetables; such as Zucchini, Yellow Squash, Asparagus; tossed in a citrus butter. Something for Everyone!

~5 Star BBQ Beans~

Pinto, Butter, Kidney, Black, and Lima Beans in our homemade BBQ sauce and crumbled hickory smoked bacon.

~Broccoli Spears & Cauliflower~

Steamed Tender and served with your choice of Whipped Butter or Hollandaise Sauce.

~Fresh Asparagus~

Steamed Tender and drizzled w/ Hollandaise Sauce .. Add \$2.00/pp

~Baked Apple Compote~

A medley of Apples baked w/ Butter, Brown Sugar, & Pecans; along with Yams, Pears, and Raisins mixed in.

~Soup~

Homemade soups, Chili, and Chowders add \$6.00 onto the /pp

~DESSERT CAKES~

– a custom work of art designed just for you! Prices may vary. Choose two flavors if desired.

~Flavors~ Deep Dark Chocolate White Yellow Butter Pecan Strawberry Spice Confetti Carrot Chocolate Mocha Espresso Chocolate Chip Marble Date Nut Tiramisu Toffee Chocolate Cherry Forest Pineapple Banana

~Fillings~ Turn any cake into a decadent dessert! Always a crowd pleaser. Be creative and pick flavors to match your colors.

Layers of jams such as: Strawberry, Raspberry, Blackberry, or Apricot. Almond slices can be added also.

Bavarian White Chocolate Mousse w/ fresh Raspberries, Strawberries, Cherry filling, or Mixed Berries. Chocolate Mousse with Fresh Raspberries, Chocolate Bavarian Mousse w/ Chocolate Shavings, Toffee Crunch, or Peanut Butter Chips, Chocolate Mousse with Liqueur of Amaretto, Grand Marinier, or Coffee Espresso, Chantilly Champagne Mousse with Raspberry Puree, Key Lime

Essence Mousse or Lemony Fluff Mousse, Pistachio Puff Mousse, or Crème de Menthe Mint Mousse

Coconut Crème Mousse, New York Style Cheesecake Mousse, Pumpkin Spice Mousse, Peanut Butter Mousse

~Icing Flavors~ Traditional Buttercream, Butter Icing, Whipping Crème, Cream Cheese Icing, Mousse Icing, Fondant.

~Cake Design~ We have hundreds of designs to create that show stopping cake for your day. We offer many unique stands and shapes to create a special look. Fresh flowers or silk are at market prices or can be provided by your florist. Per slice cake price is based on Design work, flavors, fillings, icing, and set up. \$1.95 credit per slice is already included in most dinner prices

Outside Dessert/Food~ no outside food can be brought in except for edible favors. Table/linen is \$8.00 additional tables besides buffet and guest tables.

ASSORTED DESSERTS Options~

~Pastry Trays~

Delicious Display of decadent pastries; such as Mini Éclairs, Crème Puffs, Lemon Squares, Cheesecake Squares, Pecan Tarts, Baklava, Kolachkis, Seven Layer Bars, Apple Caramel Crunch, Mouse Cups, Chocolate Covered Strawberries, and even more!
\$2.00 to \$6.95/pp depending on pieces and pastry

~Cheesecakes~

Luscious, Creamy, and always Homemade! New York Style w/ Berry Mounds, Raspberry Swirl, Oreo Crunch, Snicker Bar, Peanut Butter Cup, Key Lime, and more! \$2.00-\$5.95/pp

~Cookies or Brownies~

Oversized delights always made as sinfully as possible! \$2.00/ea. Lunch size versions \$1.00/pp

~Flambayes over Icecream

Our famous Flaming Dessert; topped with a Fruit & Berry Compotes w/ Brandy. Your guests eyes will light up when the Chef flames his creation! Strawberry Banana, Cherries Jubilee, Apricot Peach, Blueberry Cinnamon, Mixed Berry Delight, Banana Fosters, Caramel Apple, and Strawberry Amaretto. \$6.95/pp.

~Mousses~

Homemade with pure Whipping Crème and topped w/ Berries or Chocolate Filigrees. \$2.00/pp

~Pies~

Homemade Berry or Crème Pies. \$2.00/pp

DÉCOR chaircovers \$4.00, sashes \$1.50,

BEVERAGES

*All alcoholic beverages and bartenders must be purchased by the Venue.
Prices include disposables. Glassware price options listed.*

~ Beverage Station ~

Food packages include beverage station with coffee, tea, water; and then choice of:

Pitchers of pop (choose two flavors: coke, diet, sprite)

or Ice Tea & Punch

or Iced Tea and Lemonade

...Add a third choice from the above list for \$1.50 /pp. Includes disposable. Optional glassware for \$1.00/ea

~ Bartenders ~

One Bartender must be purchased for evening receptions for \$150. Cash bars will incur a bartender fee of \$150

~ Wine ~

Chardonnay, Pinot Grigio, Riesling, Merlot, Cabernet, Pinot Noir..

House: \$5.75 per glass Premium \$8.50 /per glass

Special Brands can be priced

~ Champagne ~

House Champagne: Dry Brut, Spumante, Sparkling Moscato, Mimosas

House: \$5.75 per glass Premium \$8.50 /per glass

Try a glass of Champagne garnished with:

A strawberry, frozen green, red, or purple grape, peach, pineapple, blackberry, blueberry, or raspberry..50 cent each

~ Beer ~

Bud, Bud Light, Miller Lite .. Bottles: \$3.75

Great Lakes .. Bottles: \$4.75

~ Liquor ~

House Liquor \$6.75/ per glass,

Full Open bar with low proof alcohol : Vodka, Gin, Whiskey, Rum, Tequila, Amaretto, Apple Pucker, Peach Schnapps, Kahlua

3 hours Beer & Wine \$12, 5 Hours Beer & Wine \$18

3 hours beer, wine, and house liquor \$18,

5 hours beer, wine, and house liquor \$21,

~ Ladies Martini for Showers ~ \$6.75 each

Take your theme all the way by giving your guests a martini in your colors.

***Red:** Washington Cherry, Candy Apple, Caramel Apple, Pomegranite, Strawberry*

***Bright Pink:** Cranberry Cosmo, Raspberry, Lingonberry, Guava*

***Coral:** Georgia Peach Nectar, Orange Apricot Fizz, Mango, Passion Fruit*

***Yellow:** Lemon Basil, Electric Lemonade, Pineapple Upside Down cake*

***Green:** Appletini, Luscious Limeade, Mojoto, Pear*

***Blue:** Tropical Blue Heaven, Blue Raspberry, Blueberry*

***Purple:** Blackberry, Purple Crush*

***Brown:** Chocolate Martini*

***White:** White Chocolate Martini, Wedding Cake*

***Misc:** Pina Coladas, Strawberry Daiquaries, Margheritas, Red Bull Drinks*

~ADDITIONS, TERMS, AND CONDITIONS~

Minimums. Minimum of 35. Counts below 35 will incur an up charge and are by approval only. Maximum of 78.

Final/Counts Final, details for timing, menu, cake, set up, etc, number must be finalized guaranteed 10 days before event. (It is the customer's responsibility to schedule this final appointment and/or email the information, or else we will choose for you and base the count on the quote.) Any change requests after this point are not guaranteed. Customer must pay for this number guaranteed regardless of cancellations or no-shows. Additions can be made up to 2 weekdays before the event at 9:00 am. Customers must pay for the minimum amount of people required. Any additions after this time can be paid on event day.

Room Rentals - the price includes designated times. Additional time is charged at \$125 per hour. If a customer and their vendors are not out and/or have not removed their belongings by 1/2 hour after reception end time, the \$125 per hour will go into effect. The Big Show and Lorain County Cleveland Metroparks are not responsible for items left.

Decorations: Centerpieces included are for rental only and remain the property of The Big Show; the same policy is in effect for any items rented from The Big Show. The customer may bring in decorations, but must be set up/removed by the designated times. No items may be adhered to the walls or hung from the ceiling. No table confetti or glitter is allowed. Balloons and any trash from decorations must be removed, also. Candles are not allowed, only LED lights. An \$125 per hour removal fee may be charged for excessive items and or decorations left on premise..

Set Up/Timing prices pay for set up of buffet, tables, chairs, linens. Exact number of place settings for guests will be set. Number of chairs at a table must be 6 to 8, and are at the discretion of The Big Show. Customers are responsible for set up of their own belongings. Set up and tear down times are as listed. Meal must be served 45 minutes after guests arrive; or one hour after if hors d'oeuvres are purchased. Dinner and dessert service is for one hour. Afterwards, servers will clean up food items, and tear down buffet.

Tear Down price includes tear down of buffet, tables, chairs, and clean up of food items purchased only. Customers have 1/2 hour after reception end time to remove all personal belongings, boxes, trash, etc .

Menu: customization or changes may incur a fee. The Big Show recommends food such as steak and fish be cook to done; consumption of undercooked food may contain food born illness. All allergies must be notified to The Big Show 10 days before reception; all ingredients in a dish may not be disclosed on the menu. Any additional guests on event day must be paid for. The amount of food included in each package person is based on the average consumed; The Big Show will not be liable if the average for the reception deviates. Extra meals beyond the given guest count may be purchased.

Sound System and AV equipment use are available for food packages. The Big Show and The Lorain County Metroparks assume no liability for the use, availability, and working order of these items. The customer is responsible for running this equipment, and replacement costs if equipment is damaged.

Napkins and Linens: although an array of colors are offered in the food package rental, colors may be limited and subject to availability of a first come basis. Additional linens and napkins can be rented.

Alcohol Must be provided and purchased through The Venue liquor license holder, per State liquor laws. The license holder/caterer reserves the right to not serve any guest and to ask for identification from anyone looking under 21 years of age. Bartenders will be allowed to receive tips, or customer will incur a \$50 fee. Alcohol must be consumed in designated areas. No outside alcohol can be brought in.

Timing will be prescheduled. Any deviation from this may result in extra charges. The Big Show, Ltd reserves the right to start the dinner within 20 minutes of the scheduled time.

Prices/Contract The signed contract and deposit locks the customer into the prices on the contract. Prices on non food items are subject to change without notice. Additions billed at current prices. Sales tax will then be charged. Tips are optional but appreciated. Please pay tips on the final bill with check or credit card or mail to main office, in order for The Big Show to assure they are distributed to key event staff that may not be present at the end of the event. Children 10 & under are typically 25% off adult menu prices. (however, their counts cannot be included to meet our minimum requirements) Special customized children menus are available by quote. Prices for rental items are subject to change without notice. Additions or changes are billed at current prices. Mastercard, Visa, American Express, Discover, Check, and Cash are accepted. Credit & Debit cards may incur a 3% fee. NSF checks will incur a \$30 fee. All collection, travel, and court costs for unpaid bills or damages will be paid by the customer. Contract may be transferred if concessionaire for Cleveland Metroparks at Emerald Necklace Marina changes.

Deposit 25% non refundable deposit secures date and contract quantity pricing. Any additional deposit are non refundable.

Payment is due 10 days before or upon receipt of invoice.

Cancellation cancellation 8 months to two weeks before reception date will incur an additional 50% liquid damage fee. Cancellations from two weeks and up to the event day will incur a liquid damage fee of the guaranteed count or the contract amount if no guaranteed count was given.

Indemnification Customer holds The Big Show and the Lorain County Metroparks harmless against any claims from the acts of themselves and guests including any accident, injury or damage, however caused, to any person or property related to the event, and against any costs, attorney fees, expenses, and liabilities. The Big Show is not liable for lost or stolen items.

Liability Customer will be responsible for any negligent acts of themselves or guests damaging the property of The Big Show, Ltd. and Cleveland Metroparks. Premises Loss In the event the facility suffers temporary loss of utilities, fixtures, acts of nature, or acts of terrorism; customer hereby waives all claims for injury or damage, physical, emotional, or contractual. If The big Show, Ltd has to enforce collection methods, the customer is responsible for all charges, travel, interest, and attorney fees. There will be a \$30 charge for NSF checks.