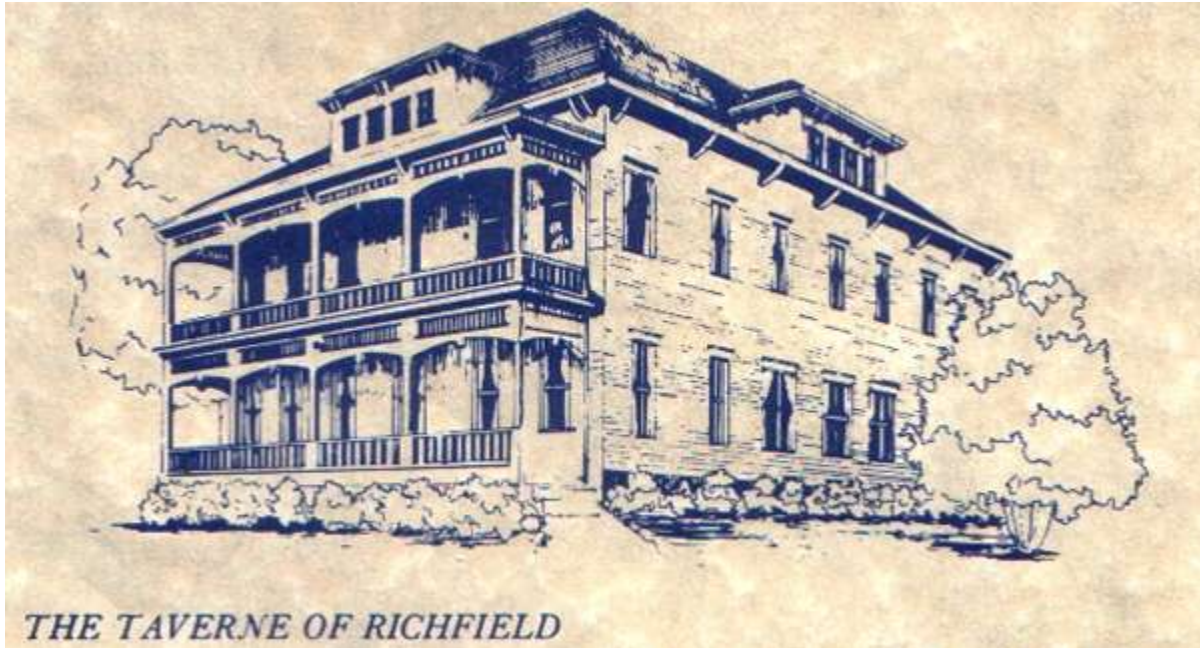


The Taverne of Richfield Banquet Menu



Thank you for considering The Taverne of Richfield for your special event! Originally built in 1886, the Taverne has been host to countless social events, special occasions, & community balls over the years. Our location in the heart of Richfield & our close proximity to the interstate ensures you & your guests an easy travel destination for your event. We have 3 private dining rooms available to host a wide range of events as well as a garden terraced patio seasonably available.

The Grand Ballroom: Located upstairs, this ballroom can accommodate up to 100 for dinner or community social events. The room features an all wood ceiling built by a master boat builder in 1886 to resemble an upside down hull of a large sailing vessel. The room is soft toned in forest green and burgundy and boasts a large wooden dance floor. Ideal for weddings, corporate gatherings, & community social events.

The Wine Cellar: Situated just 5 steps down from the main entrance, this cozy wine bar can accommodate up to 50 of your guests for dinner. The built in bar features imbedded photos signed by local celebrities that have visited the Taverne over the years. Plush leather couches offer a comfortable spot to enjoy some wine or after dinner drinks. Burgundy carpeting, wine cellar motif, and adjustable lighting helps assure the right tone is set for your special event!

The Rose Room: Located across from the Grand Ballroom, the Rose Room offers more intimate seating for smaller gatherings. Able to comfortably seat 25 for dinner, this room is perfect for family dinners or corporate presentations to smaller groups.

In considering us for your special events, rest assured that our ownership, management, service, & culinary team will go out of our way to make your event memorable. Not only is your special occasion being held at the Taverne of Richfield, you will be hosting your event at an HISTORICAL LANDMARK!

General Information Guide

Room Rental/Minimums: Room rentals are only assessed when no food or beverage is provided by The Taverne of Richfield while occupying one of our banquet halls. Minimums per room are to be assessed by management at the time of booking.

Menus & Bar Service: We serve lunch & dinner, buffet or served. Limited choice off the menu is available for parties of 25 or smaller. Bar service is available in the Grand Ballroom or in the Wine Cellar. The type of bar service will be determined during the booking process (cash bar, consumption bar, or open bar) and may include cocktail service. Coffee, soft drinks, hot tea, & iced tea are included with all banquets.

Room Set-up: We provide round tables for up to 10 people. A "King's Table" is available for groups of up to 25 people. Additionally, we provide 8 ft. tables for displays. There is no set-up/clean-up fee. (Note: Confetti is only to be used with permission from the Taverne Management and may include a clean-up fee.)

Linens: White table cloths & white napkins are provided at no extra charge. An additional fee may be assessed for colored linens.

Centerpieces: The Taverne will provide for a beveled edge mirror tile adorned with pillar candles. Guests are welcome to supply their own centerpieces. (House centerpiece may change without notice)

Decorating: Applicable seasonal decorum is provided by the Taverne of Richfield. Guests are welcome to decorate their banquet hall. Please notify management in advance so we may have the space prepared for your arrival.

Deposits: A deposit of \$100.00 for the Wine Cellar & \$200.00 for the Grand Ballroom is needed to secure the rooms for events. All deposits are applied to the final bill.

Guest Counts: All events need to have a final guest count turned into the Taverne Management no later than one week (7 days) prior to the event. We cannot guarantee to have enough food and beverage on premises if the guest count goes up during the week prior to the event.

Service Charge: The Taverne will assess a 20% service charge on all events.

Payment: Payment for events can be made in advance based on the estimated total cost. If payment is not received in advance, it is due in full the day of the event. All events are one check only. The Taverne will not create multiple checks for one event. Payment from guests is to be handled by the host/hostess holding the event during the R.S.V.P. process. We accept cash or check, Visa, Mastercard, & Discover.

Menu

Hors D' Oeuvres

Minimum of 50 pcs.

(The Taverne recommends that when ordering hors d' oeuvres you should plan on serving at least 2 per person.)

Hot Selections

Wings (Hot, mild, bbq, teriyaki, or Texas ranch)- \$1.20/ea.

Mini Egg Rolls w/Sweet & Sour Sauce- \$1.20/ea.

Andouille Sausage & Cheddar Cheese Stuffed Mushroom Caps w/Mustard Cream- \$1.20/ea.

Swedish Meatballs- \$1.20/ea.

Chicken & Fresh Pineapple Brochettes w/Sweet Chili Glaze- \$1.20/ea.

Chicken Tenders w/Assorted Dipping Sauces- \$1.60/ea.

Assorted Mini Quiche- \$1.60/ea.

Crabmeat & Bleu Cheese Stuffed Mushroom Caps- \$1.60/ea.

Grilled Prosciutto Wrapped Asparagus w/Balsamic Glaze- \$1.60/ea.

Fried Jumbo Shrimp w/Cocktail Sauce- \$1.60/ea.

Silver Dollar Crab Cakes w/Roasted Red Pepper Aioli- \$2.10/ea.

Bacon Wrapped Sea Scallops- \$2.10/ea.

Cold Selections

Bruschetta w/Fresh Tomato, Herbs, & Garlic Oil- \$.85/ea.

Prosciutto Wrapped Melon & Strawberries w/Balsamic Glaze- \$1.20/ea.

Assorted Cold Canapes- \$1.20/ea.

Smoked Salmon Mousse w/Dill Caper Crème Fraiche on Cucumber- \$1.50/ea.

Cold Displays

(For 50 ppl.)

Fresh Vegetable Crudite w/Buttermilk Ranch Dip- \$50.00

Assorted Cheese Platter w/Crackers- \$75.00

Fresh Fruit Platter w/Yogurt Dip- \$75.00

Mediterranean Antipasto Platter of Grilled Vegetables, Green & Black Olives, Mozzarella & Provolone Cheeses, Salami, Cappacola, & Pepperoni w/Focaccia & Italian Bread- \$90.00

Jumbo Shrimp Cocktail Display w/Cocktail Sauce- \$150.00

Smoked Salmon Display w/Egg, Capers, Diced Red Onion, Assorted Cream Cheeses, & Bruschetta- \$175.00

Did you have something in mind that you don't see here? We are more than happy to accommodate any special requests to the best of our ability!

Menu

Buffet

Luncheon Special

Cold Deli Tray- \$12.00 per person

Sliced turkey, ham, & roast beef

Assorted sliced cheeses

Relish tray w/lettuce, tomato, onion, & pickles

Assorted breads & condiments

Tossed salad w/dressings

Pasta salad, Potato Salad, or Coleslaw (Choose 1)

Salads

Tossed Salad w/Choice Dressings

Pasta Salad

Potato Salad

Coleslaw

Fresh Fruit Salad

Spinach Salad w/Mushrooms, Tomatoes, Red Onion, & Croutons w/Sweet Bacon Dressing (Add \$1.00 per person)

Starches

Garlic Mashed Potatoes

Rice Pilaf

Herb Roasted Redskin Potatoes

Buttered Egg Noodles

Potatoes Au Gratin

Vegetables

Glazed Baby Carrots

Green Beans Almondine

Mixed California Vegetable Medley

Medley of Zucchini, Yellow Squash, Peppers, & Onions

Sugar Snap Peas

Buttered Corn w/Red & Green Pepper Confetti

(Continue to next page for entrée selection)

Entrees

Vegetable Lasagna Alfredo
Traditional Meat Lasagna Marinara
Baked Penne Pasta w/Meatballs in Vodka Sauce
Herb Marinated Roasted Chicken
Chicken Marsala
Chicken Parmesan w/Tomato, Provolone Cheese, & Marinara
Stuffed Chicken Cordon Bleu
Shrimp & Scallop Seafood Newburg
Baked Atlantic Cod w/Parmesan & Roasted Tomato Crust
Fried Lake Erie Walleye w/Tartar Sauce
Broiled Atlantic Salmon w/Lemon Dill Cream Sauce
Sliced Beef Brisket Au Jus
Beef Tips in a rich Burgundy Mushroom Sauce
Homemade Neopolitan Meatloaf w/Marinara
Pan Seared Pork Cutlets w/Pancetta Sage Gravy
Sliced Sugar Cured Ham w/Bruleed Pineapple

Chef Carved Entrees

Roasted Pork Loin w/Apple Cider Frangelico Glaze (Add \$1.00 per person)
Sugar Cured Ham (Add \$1.00 per person)
Roasted Turkey Breast (Add \$1.00 per person)
Prime Rib of Beef Au Jus w/Horseradish Sauce (Add \$2.00 per person)
Tenderloin of Beef w/Peppercorn Cream Sauce (Add \$4.00 per person)

(Note: Any left-over food from a buffet is not to be taken off the premises without express permission from The Taverne Management. We will prepare over the amount of guaranteed guests for all buffets & will therefore have food over & above the amount purchased for a buffet.)

Luncheon Buffet Pricing

(Applies to all banquets eating between the hours of 11:00am - 4:00pm)

(All buffets include dinner rolls, butter, coffee, tea, & soft drinks)

Choose 1 salad, 1 vegetable, 1 starch, & 1 entrée- \$11.00 per person

Choose 2 salads, 1 vegetable, 1 starch, & 2 entrees- \$14.00 per person

Menu

Dinner Buffet Pricing

(Applies to all banquets eating between the hours of 4:00pm - Close)

Choose 1 salad, 1 vegetable, 1 starch, & 2 entrees- \$16.00 per person

Choose 2 salads, 1 vegetable, 1 starch, & 3 entrees- \$20.00 per person

Choose 2 salads, 1 vegetable, 1 starch, 3 entrees, & 1 carved item- \$25.00 per person

Landmark Dinner Package



Choose 2 hors d' oeuvres, 2 salads, 2 vegetables, 2 starches, 3 entrees, & 2 carved items

Treat your guests to this spectacular dinner package in our Grand Ballroom with dual carving boards & selection enough to please everyone! Hors d' oeuvres upon arrival & cash bar set up in the room so you & your guests can enjoy a cocktail/social hour before dinner. Dessert included with package.

\$37.00 per person

The Richfield Alumni Class Reunion Package

Choose 1 salad, 1 vegetable, 1 starch, & 3 entrees

Enjoy an icebreaker party in our lounge the night before your class reunion with 2 chef's choice hors d' oeuvres & a cash bar. Dessert included with package.

\$25.00 per person

Menu

Served Luncheon Menu

(Applies to all banquets eating between the hours of 11:00am - 4:00pm)

Sandwiches & Salads

Chicken or Tuna Salad served on a Croissant w/Fresh Fruit- \$9.00 per person

Chicken Caesar Salad- \$11.00 per person

BBQ Smoked Pork Sandwich w/Potato Salad- \$11.00 per person

BBQ Beef Brisket Sandwich w/Potato Salad- \$12.00 per person

Chef Salad w/Ham, Turkey, Swiss & American Cheeses, Egg, Tomatoes,
& Cucumbers over Mixed Greens- \$10.00 per person

Turkey Club Croissant w/Lettuce, Tomato, Mayo, Bacon, & Swiss
w/Potato Salad- \$12.50 per person

Luncheon Entrees

(All luncheon entrees are served with tossed salad & rolls with butter)

Homemade Neopolitan Meatloaf w/Choice of Starch & Vegetable- \$10.00 per person

Beef Tips in a Burgundy Mushroom Sauce served over Rice Pilaf w/Choice of Vegetable- \$13.00 per person

6oz. Filet Mignon w/a Cracked Peppercorn Cream Sauce
w/Choice of Starch & Vegetable- \$22.00 per person

Chicken Piccata w/White Wine, Lemon, Butter, Caper, Cream Sauce
w/Choice of Starch & Vegetable- \$13.00 per person

Stuffed Chicken Cordon Bleu w/Choice of Starch & Vegetable- \$14.00 per person

Chicken Parmesan w/Linguini Marinara- \$14.00 per person

Broiled Salmon in a Lemon Dill Cream Sauce w/Choice of Starch & Vegetable- \$14.00 per person

Broiled Orange Roughy in a Chablis Lemon Sauce w/Choice of Starch & Vegetable- \$13.00 per person

Baked Atlantic Cod w/a Parmesan & Roasted Tomato Crust
w/Choice of starch & Vegetable- \$10.00 per person

Linguini Alfredo- \$9.00 per person

Add Chicken to Linguini- \$2.00 per person

Add Seasonal Vegetables to Linguini- \$1.00 per person

*Please note that all steaks will be cooked to the same temperature, we recommend medium.

Also, all same entrees will be served with the same starch & vegetable selection.

Menu

Served Dinner Menu

(Applies to all banquets between the hours of 4:00pm - Close)

(All dinner entrees are served with tossed salad & rolls with butter)

8oz. Filet Mignon w/a Cracked Peppercorn Cream Sauce

w/Choice of Starch & Vegetable- \$28.00 per person

12oz. New York Strip Steak w/Choice of Starch & Vegetable- \$25.00 per person

14oz. Prime Rib of Beef Au Jus w/Choice of Starch & Vegetable- \$23.00 per person

Beef Tips in a Burgundy Mushroom Sauce w/Choice of Starch & Vegetable- \$17.00 per person

Classic Chicken Marsala w/Choice of Starch & Vegetable- \$16.00 per person

Stuffed Chicken Cordon Bleu w/Choice of Starch & Vegetable- \$18.00 per person

Chicken Parmesan w/Side of Linguini Marinara- \$16.00 per person

Balsamic Glazed Grilled Breast of Chicken w/Choice of Starch & Vegetable- \$15.00 per person

Herb Marinated Roasted ½ Chicken w/Choice of Starch & Vegetable- \$18.00 per person

Broiled Salmon in a Lemon Dill Cream Sauce w/Choice of Starch & Vegetable- \$19.00 per person

Broiled Orange Roughy in a Chablis Lemon Sauce w/Choice of Starch & Vegetable- \$18.00 per person

Baked Atlantic Cod w/a Parmesan & Roasted Tomato Crust

w/Choice of starch & Vegetable- \$14.00 per person

Linguini Alfredo- \$14.00 per person

Add Chicken to Linguini- \$3.00 per person

Add Seasonal Vegetables to Linguini- \$2.00 per person

Dessert selection & pricing will vary.

*Please note that all steaks will be cooked to the same temperature, we recommend medium.

Also, all same entrees will be served with the same starch & vegetable selection.

Some final thing to consider for your event...

We would like to take this opportunity to once again thank you for your consideration of our venue for your special event. We know how difficult it can be sometimes to get an event up & going in the right direction & we are here to help make the process as easy as possible. However, when hosting a served event as opposed to a buffet, the host must keep accurate meal counts during the R.S.V.P. process as to who is getting served what. Upon arrival to the Taverne, we will supply color coded meal cards to be handed out at a registration table upon guest arrival if the host is not able to supply them. The host should have this list available. Let's face it, people sometimes forget what they ordered a month ago and we will not have the accurate amount of each type of food to serve.

In closing, we would like to list a few other policies, facts, & Taverne tid-bits...

- We have plenty of free parking
- We do have wheelchair access to the main floor only through the kitchen
- If your event is hosted on a week-end, we do have live entertainment in our lounge for your guests to enjoy after the banquet
- We do have special accommodations for children, just ask
- We have Happy Hour Mon. - Fri. 4pm - 6pm & Sat. 2pm - 4pm... Stop in!
- We host the best brunch in town every Sunday from 11am - 2pm
- The Grand Ballroom & the Rose Room has built in screens for A.V. presentations
- This menu is a helpful guide but we are happy to work with anyone on budgets & items that may not appear on this menu!

Thank You!

Taverne of Richfield- 3960 Broadview Rd. Richfield, Oh. 44286

(330) 659-0610

www.taverneofrichfield.com

