





Welcome

In the following pages, you will find an array of options and ideas for your event. Whether you are planning a meeting, a fundraiser, a wedding or a barbeque, we are delighted to work with you to create a perfect event for the occasion.

Our Philosophy is to provide a meeting and dining environment specialized to not only meet, but also exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. To plan your event, or to answer any questions you may have, please call Allissa Dennison, Director of Catering, at 614-447-4113 or email us at adennison@thecrew.com.

We look forward to the opportunity to work with you!



Morning Fare



MORNING FARE

The menus below are presented buffet style. Our Catering Department provides high quality plastic as standard for all events. Minimum Group Size is 25 Guests.

EYE OPENER - \$12.50 per guest

An Assortment of Mini Pastries and Bagels
Butter, Cream Cheese, and Assorted Jellies
Seasonal Sliced Fresh Fruit Tray
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea selections

THE BAGEL EXPRESS - \$8.50 per guest

Assortment of Baked Bagels
Butter, Cream Cheese and Assorted Jellies
Seasonal Sliced Fresh Fruit Tray
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea selections

THE CLASSIC - \$15.50 per guest

Seasonal Sliced Fresh Fruit Tray
Assorted Muffins, Croissants, and Danish
Butter and Assorted Jellies
Hash Brown Potatoes
Turkey Sausage Links, Crisp Bacon or Sausage Patties
Fluffy Scrambled Eggs
Chilled Orange Juice and Cranberry Juice
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea selections

** Prices do not include tax or 19% Service Charge*



**À la Carte
Selections**

À LA CARTE SELECTIONS

Our Catering Department provides high quality plastic as standard for all events. Any of the A la Cart items can be added on to the Morning Fair Breakfast menus to create a custom menu for any occasion. Minimum Group Size is 25 Guests.

BAKED GOODS

(Please Order By The Dozen)

ASSORTED FRESH BAKED MUFFINS - \$15.00

Orange Cranberry Nut, Lemon Poppy Seed, Blueberry

ASSORTED BAGELS WITH CREAM CHEESE AND ASSORTED JELLIES - \$16.00

ASSORTED FRUIT AND CHEESE DANISH - \$15.00

BISCUITS WITH BUTTER AND ASSORTED JELLIES - \$10.00

MINI STICKY ROLLS - \$15.00

ASSORTED YEAST AND CAKE DONUTS - \$15.00

MINI CROISSANTS - \$12.00

ASSORTED SCONES - \$15.00

BISCOTTI - \$8.00

MORNING STARTERS

(Please Order Per Guest)

SCRAMBLED EGGS - \$2.00

BACON, SAUSAGE LINKS, OR TURKEY SAUSAGE - \$2.00

FRENCH TOAST OR PANCAKES - \$1.50

SEASONAL FRESH-SLICED FRUIT - \$2.00

HOME FRIED POTATOES OR HASH BROWNS - \$1.50

INDIVIDUAL CEREAL WITH SKIM MILK, 2% MILK, SOY MILK - \$2.75

Beverage Service



BEVERAGE SERVICE

Our Catering Department provides high quality plastic as standard for all events and menus or compostable products for an additional cost.

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Coffee and Decaffeinated Coffee - \$35.00 per gallon

Hot Tea Selections with Hot Water - \$28.00 per gallon

Hot Cocoa Packets with Hot Water - \$0.75 per packet

COLD BEVERAGES

16 servings per gallon

Orange Juice - \$10.00 per gallon

Cranberry Juice - \$10.00 per gallon

Apple Juice - \$10.00 per gallon

Fresh Brewed Iced Tea - \$25.00 per gallon

Lemonade - \$25.00 per gallon

Sparkling Cranberry Punch - \$28.00 per gallon

Orange Blossom Punch - \$28.00 per gallon

CANNED AND BOTTLED BEVERAGES

15 oz Bottled Fruit Juice (Apple, Orange, and Cranberry) - \$3.50 each

12 oz Assorted Canned, Regular, and Diet - \$2.00 each

20 oz Assorted Bottled Soft Drinks, Regular, and Diet - \$3.50 each

12 oz Bottled Water - \$2.00 each



Luncheon Salads

2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Chicken Salad

LUNCHEON SALADS

All Salads are served with a Freshly Baked Roll, Butter, Home-Baked Cookies or a Brownie and Assorted Canned Soft Drink or Bottled Water. All Luncheon Salads are set up as a Buffet. Our Catering Department provides high quality plastic as standard for all events. Minimum Group Size is 25 Guests.

GRILLED CHICKEN CAESAR - \$11.00 per guest

Julienne Grilled Breast of Chicken on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese, and Traditional Caesar Dressing

GRILLED STEAK CAESAR - \$13.50 per guest

Strips of Marinated Grilled Steak on a Bed of Romaine Lettuce Topped with Croutons, Grated Parmesan Cheese, and Traditional Caesar Dressing

VEGETARIAN HUMMUS PLATE - \$11.50 per guest

A Traditional Hummus served with Pita Wedges, Black Olives, Carrot and Celery Sticks

COBB SALAD - \$12.50 per guest

Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a Bed of Romaine Lettuce, with Bleu Cheese Dressing

CHEF'S SALAD - \$10.50 per guest

Julienne Buffet Ham, Breast of Turkey, Swiss and Cheddar Cheeses served on a Bed of Mixed Greens with Tomato Wedges, Hard Boiled Egg Slices and Ripe Olives, with Your Choice of Dressing

FRUIT AND COTTAGE CHEESE - \$7.00 per guest

An Assortment of Red Seedless Grapes, Wedge of Apples and Oranges, Sliced Cantaloupe served with Cottage Cheese

**Butcher's
Block
Deli**



BUTCHER'S BLOCK DELI

Our Signature Specialty Sandwiches Include Potato Chips, Pickles, and Fresh Home-Baked Cookies or Brownies and Assorted Canned Soft Drink or Bottled Water. Our Catering Department provides high quality plastic as standard for all events. Minimum Group Size is 25 Guests.

GRILLED CHICKEN CAESAR WRAP - \$13.95 per guest

Grilled Chicken Breast, Crisp Romaine Lettuce, Parmesan Cheese, and Baked Crouton
Wrapped in a Spinach Tortilla with Low-Fat Caesar Dressing

BISTRO GRILL - \$13.95 per guest

Grilled Herb Chicken Breast, with Melted Mozzarella and Pesto Mayonnaise on Artisan Bread

ALBUQUERQUE CHICKEN - \$13.95 per guest

Cilantro Grilled Chicken Breast on a Multi-Grain Bun with Salsa, Olives, Lettuce and Tomato

SWEET BEEF - \$13.95 per guest

Roast Beef, Caramelized Onions, Leaf Lettuce and Fresh Tomato Slices, Finished with a Dijon Mayonnaise and on a Baguette

ARTISAN SANDWICHES

SMOKE HOUSE CLUB - \$14.95 per guest

Smoked Ham, Smoked Turkey, Crisp Bacon, Swiss, and Cheddar Cheese, Fresh Plum Tomato and Green Leaf Lettuce, served on a Croissant with Honey Mustard

ROASTED TURKEY CLUB - \$14.95 per guest

Roasted Turkey, Monterey Jack, Green Leaf Lettuce, Fresh Tomato, Crisp Bacon, and Mayonnaise on Artisan Bread

THE ROMAN - \$13.95 per guest

Cappicola, Prosciutto, and Salami Topped with Mozzarella Cheese, Fresh Tomato, Green Leaf Lettuce, and Roasted Red Peppers, served on Artisan Bread with Pesto Mayonnaise.

VEGETARIAN SANDWICHES

GRILLED PORTOBELLO WITH PROVOLONE - \$14.95 per guest

Grilled Marinated Portobello Mushrooms on Focaccia with Provolone, Lettuce, Tomato and Pesto

GRILLED VEGETABLE BAGUETTE - \$13.95 per guest

Grilled Vegetables with Fontina Cheese on a Baguette.

**Classic Luncheons
And Dinners**



*2008 Entertaining with Sodexo Entrées
Cookbook Winner, Chicken Lisha*

CLASSIC LUNCHEONS AND DINNERS

All Classic Luncheons and Dinners Include a Choice of One Starch and One Vegetable, House Salad with House Dressing, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections. With a choice of Iced Tea or Lemonade. Canned Soda & Bottled Water Available for an Additional Cost. Minimum Group Size is 25 Guests.

POULTRY

CHICKEN LISHA - \$22.95 per guest

Breast of Chicken with Italian Bread Crumbs Stuffed with Sun-Dried Tomatoes and Gouda Cheese Drizzled with a Creamy Saffron Sauce

CHICKEN PICCATA - \$21.00 per guest

Boneless Breast of Chicken Lightly Sautéed and served in a Light Lemon-White Wine Sauce with Capers

CHICKEN CORDON BLEU - \$21.95 per guest

Boneless Breast of Chicken Rolled with Imported Ham and Swiss Cheese

ROSEMARY CHICKEN - \$21.25 per guest

Chicken Breast with Rosemary and Garlic

ITALIAN CHICKEN - \$20.50 per guest

Boneless Breast of Chicken Seasoned with Italian Marinade and Grilled to Perfection

BEEF AND PORK

FILET MIGNON - \$44.95 per guest

Beef Tenderloin Filet with your choice of Sauce

ROAST TOP ROUND OF BEEF - \$21.95 per guest

Sliced Roast Top Sirloin of Beef Carved and served with Au Jus

HAWAIIAN ROASTED PORK LOIN - \$22.75 per guest

Roasted Pork Loin Topped with Kiwi-Pineapple Salsa

STUFFED PORK CHOP - \$19.95 per guest

Center Cut Pork Chop Stuffed with Cornbread and Apple Stuffing

HONEY BALSAMIC PORK CHOP - \$21.00 per guest

Pan-Seared Pork Chop Glazed with Honey and Vinegar

PAN-SEARED PORK TENDERLOIN WITH RASPBERRY - \$28.50 per guest

Pan-Seared Pork Tenderloin with Raspberry, Horseradish, and Garlic in a Red Wine Vinegar Sauce

* Prices do not include tax or 19% Service Charge

Classic Luncheons
And Dinners



2008 Entertaining with Sodexo Entrées
Cookbook Winner, Smoked Gouda Farfalle

CLASSIC LUNCHEONS AND DINNERS

All Classic Luncheons and Dinners Include a Choice of One Starch and One Vegetable, House Salad with House Dressing, Fresh Baked Dinner Rolls and Butter, Choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections. With a choice of Iced Tea or Lemonade. Canned Soda & Bottled Water Available for an Additional Cost. Minimum Group Size is 25 Guests.

SEAFOOD

BROILED SALMON WITH DILL BUTTER - \$28.50 *per guest*

Salmon Fillet Broiled to Perfection served with Dill Butter

CHARLESTON CRAB CAKES - \$28.50 *per guest*

Light, Crispy Crab Cakes Cooked Southern Style with a Crunchy Crust and our special Blend of Seasonings

ALMOND COCONUT TILAPIA - \$26.50 *per guest*

Baked Tilapia Fillet Crusted with Coconut, Almonds and Cuban Seasonings

SHRIMP SCAMPI - \$24.50 *per guest*

Shrimp Sautéed with Fresh Herbs and Garlic served over Basil Orzo

GARLIC ORANGE CHILI SHRIMP - \$21.50 *per guest*

Shrimp Stir-Fried with Asian Vegetables, Ginger, Garlic and Green Onions in Garlic Orange Sauce

VEGETARIAN

PORTOBELLO MUSHROOM NAPOLEON - \$34.50 *per guest*

Portobello Mushroom Layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Yellow Squash and Mozzarella

VEGETARIAN LASAGNA - \$22.50 *per guest*

Lasagna Noodles Layered with Fresh Ricotta and Mozzarella Cheese, Topped with a Marinara Sauce

SMOKED GOUDA FARFALLE - \$26.50 *per guest*

Bow Tie Pasta Baked with Smoked Gouda Cheese and Spinach

Entrée Accompaniments



2007 Entertaining with Sodexo Salads & Soups Cookbook
Winner, Fresh Mozzarella and Tomato Stack

ENTRÉE ACCOMPANIMENTS

STARCH

Choice of One Included with Entrée

Baked Sweet Potatoes

Basmati Rice

Rice Pilaf

Long Grain and Wild Rice

Mashed Potatoes

Oven Roasted Garlic Potatoes

Whipped Sweet Potatoes

VEGETABLE

Choice of One Included with Entrée

Fresh Broccoli Spears

Asparagus Spears (Seasonal)

Carrots Vichy

Baby Carrots

Green Beans with Almonds

Californian Vegetable Medley in Cilantro Butter

Sicilian Blend of Mixed Vegetables

SALAD

House Tossed Green Salad with Choice of Dressings: Ranch, Italian, Balsamic Vinegar and Fat Free Ranch Dressing

Iceberg Wedge with Maytag Blue Cheese

Caesar Salad

Pear and Toasted Walnut Spring Salad

Fresh Mesclun

Baby Vegetables with a Balsamic Vinaigrette

Cucumber Salad

Fresh Mozzarella and Tomato Stack
Tomato and Mozzarella, Fresh Basil, with a Garlic Vinaigrette

DESSERT

Key Lime Pie

Lemon Meringue Pie

Blueberry Crisp

Chocolate Layer Cake

Apple Pie

Angel Food Cake with Seasonal Berries

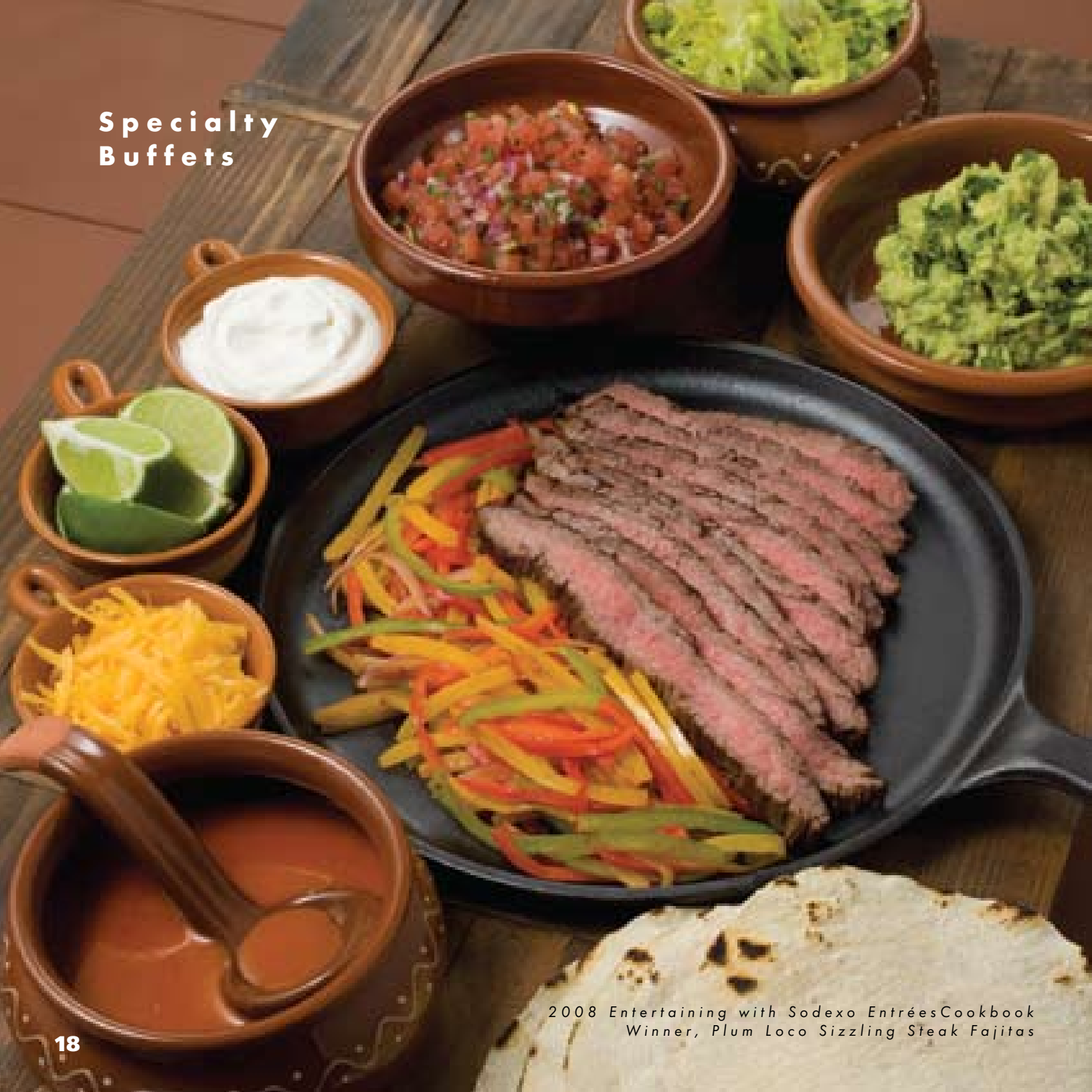
Chocolate Pyramid Anglaise

*Tiramisu

*Sorbet

**Desserts are offered at additional charge
(add 1.75 per Guest)*

**Specialty
Buffets**



2008 Entertaining with Sodexo Entrées Cookbook
Winner, Plum Loco Sizzling Steak Fajitas

SPECIALTY BUFFETS

All buffets are served on high quality plastic as standard for all events. Minimum Group Size is 25 Guests. The following buffets have been created for your event planning convenience. All are available for lunch or dinner. Buffets will include appropriate style Bread, Salad, a Dessert, and a choice of Ice Tea, or Lemonade. Soft Drinks or Bottled Water can be added for an additional fee.

SLICERS DELI BUFFET - \$16.00 per guest

Pasta Salad
Potato Chips
Assorted Sliced Breads and Rolls
Leaf Lettuce, Sliced Tomatoes, Onions and Pickles
Swiss, American and Provolone Cheeses
Sliced Breast of Turkey, Roast Beef and Buffet Ham
Mustard and Mayonnaise
Assorted Cookies and Brownies
Freshly Brewed Iced Tea or Lemonade

* Potato Salad for \$2.00 per guest, garden salad for \$3.00 per guest, or sliced fruit for \$2.00 per guest

SALAD BUFFET - \$14.25 per guest

Potato Chips
Seafood Salad
Chicken Salad
Tuna Salad
Tossed Salad with Choice of 2 dressings Ranch, Italian, Balsamic Vinegar and Fat Free Ranch Dressing
Assorted Sliced Breads and Rolls
Leaf Lettuce, Sliced Tomatoes, Onions, Pickles and Condiments
Cookies
Freshly Brewed Iced Tea or Lemonade

FAJITA FIESTA - \$15.25 per guest

Fiesta Seasonal Fruit Salad
Crisp Tortilla Chips and Salsa
Grilled Fajita Beef, Chicken Strips or Vegetable
Served with Soft Flour Tortillas and Crunchy Taco Shells
Refried Beans and Spanish Rice
Shredded Cheddar, Lettuce, Diced Tomatoes, Onions, Sliced Jalapeños and Black Olives
Sour Cream, Guacamole and Salsa
Xangos™ Sweet Street™ Cheesecake
Freshly Brewed Iced Tea or Lemonade

ROME ITALIAN - \$10.95 per guest

Mixed Green Salad with Italian Dressing
Bread Sticks with Butter
Pasta Bar with Choice of 2 Pastas: Spaghetti, Penne, Tri-color Rotini or Rigatoni Pasta
* Marinara Sauce
Freshly Grated Parmesan Cheese
Assorted Cookies and Brownies
Freshly Brewed Iced Tea or Lemonade
* Meat Sauce for 1.50 per guest, Alfredo Sauce for 1.50 per guest, Pesto Sauce for 1.50 per guest, Bolognese Sauce for 1.50 per guest, Sun Dried Tomato Sauce 3.00 per guest, and Meatballs \$3.75 per guest.

TASTE OF THE MEDITERRANEAN - \$16.75 per guest

Traditional Caesar Salad
Garlic Bread
Sautéed Green Beans
Bake Pasta Your Choice of: Italian Meat Lasagna, Cheese Manicotti or Baked Penne Pasta Pomodoro
Freshly Grated Parmesan Cheese
Assorted Cookies and Brownies
Freshly Brewed Iced Tea or Lemonade

MEXICAN TAQUERIA - \$15.50 per guest

Southwestern Bean Salad Crisp Tortilla Chips, Salsa, and Guacamole
Choice of 2 Meat Selections: Beef Picadillo, Carne Asada, Grilled Chicken and Pork Carnitas
Served with Soft Flour Tortillas and Crunchy Taco Shells
Shredded Cheddar, Lettuce, Diced Tomatoes, Onions, Sliced Jalapeños, and Black Olives
Xangos™ Sweet Street™ Cheesecake
Freshly Brewed Iced Tea or Lemonade

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Specialty Buffets



SPECIALTY BUFFETS

All buffets are served on high quality plastic as standard for all events. Minimum Group Size is 25 Guests. The following buffets have been created for your event planning convenience. All are available for lunch or dinner. Buffets will include appropriate style Bread, Salad, a Dessert, and a choice of Ice Tea, or Lemonade. Soft Drinks or Bottled Water can be added for an additional fee.

THE MLS BARBEQUE - \$15.50 per guest

Salad Choice of 1:
Potato Salad, Macaroni Salad or Coleslaw
Potato Chips
Baked Beans
Grilled Hamburgers
Grilled All Beef Hotdogs
Hamburger and Hot Dog Buns
Leaf Lettuce, Sliced Tomatoes, Pickles,
Relish and Onions
Ketchup, Mustard and Mayonnaise
Assorted Cookies and Brownies
Freshly Brewed Iced Tea or Lemonade
**Add Watermelon (Seasonal) for \$1.00 per guest*

SOUTHERN STYLE BARBEQUE - \$17.00 per guest

Southwestern Bean Salad
Potato Chips
Cornbread
Choice of Corn on the Cob, Coleslaw or Potato
Salad
Baked Beans
Pulled Pork or Pulled Chicken
Hot Apple Crisp
Freshly Brewed Iced Tea or Lemonade
**Add Ribs for \$3.75 per guest*
**Add Watermelon (Seasonal) for \$1.00 per guest*

WINGS & THINGS

(GAME DAY ONLY) - \$15.75 per guest

Traditional Caesar Salad
Celery Sticks and Carrot Sticks
Blue Cheese Dressing
Buffalo Wings
Cheese and Pepperoni Pizzas
Assorted Cookies and Brownies
Freshly Brewed Iced Tea or Lemonade

HOLIDAY DINNER - \$15.50 per guest

Tossed Green Salad with Choice of 2 Dressings:
Ranch, Italian, Balsamic Vinegar and
Fat Free Ranch Dressing
Dinner Rolls and Butter
Cranberry Sauce
Country Stuffing
Corn
Whipped Potatoes
Gravy
Roast Turkey
Pumpkin Pie with Whip Cream

Hot Hors D'oeuvres



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Maple Glazed Apple Rumaki

HOT HORS D'OEUVRES

Our Catering Department provides high quality plastic as standard for all events and menus. Minimum Group Size is 25 Guests. Hors D' Oeuvres are priced per guest. Butler service is available for an additional charge.

CHICKEN

- Honey Drizzled Chicken Drumettes - \$3.00
- Buffalo Style Chicken Wings,
Bleu Cheese Dip - \$2.50
- Mini Chicken Wellington - \$5.00
- Fried Chicken Tenders, Honey Mustard Sauce
and Barbecue Sauce - \$3.50
- Honey Ginger Chicken Satay - \$3.25
- Miniature Chicken Quesadillas,
Salsa and Sour Cream - \$3.75

BEEF

- Mini Cocktail Meatballs - \$4.50
Choice of Swedish, Barbecue, or Marinara
- Mini Beef Wellington - \$7.00
- Satay Beef with Sweet
and Spicy Sauce - \$5.50

PORK

- Pork Pot Stickers, Garlic Soy Sauce - \$4.50
- Pork Eggrolls - \$2.50
- Maple-Glazed Apple Rumaki - \$1.25
- Bacon Wrapped Water Chestnuts - \$3.50

VEGETARIAN

- Spanakopita - \$3.00
- Vegetable Spring Rolls, Plum Sauce - \$3.00
- Cream Cheese Jalapeño
Poppers, Salsa - \$2.50
- Mozzarella Sticks, Marinara Sauce - \$3.25
- Cheddar Cheese Bread Sticks - \$1.50
- Asian Vegetable Pot Sticker - \$1.50

SEAFOOD

- Coconut Shrimp - \$16.75
- Jumbo Bacon Wrapped Scallops - \$7.00
- Crab Cakes with Cocktail
Dipping Sauce - \$7.00
- Crab Rangoon Pot Sticker
Oriental Dipping Sauce - \$3.00

SAUSAGE

- Sausage Bites with White
Wine, Dijon Mustard - \$3.50
- Sausage Stuffed Mushroom Caps - \$6.50

* Prices do not include tax or 19% Service Charge

Cold Hors D'oeuvres



*2006 Entertaining with Sodexo Appetizer &
Hors D'oeuvres Cookbook Winner, Cool Salmon Canapés*

COLD HORS D'OEUVRES

Our Catering Department provides high quality plastic as standard for all events and menus. Minimum Group Size is 25 Guests. Hors D' Oeuvres are priced per guest. Butler service is available for an additional charge.

ASSORTED FINGER SANDWICHES - \$1.50

Choice of White or Wheat Bread

Select Two- Ham Salad, Chicken Salad, Cucumber and Cream Cheese,
Herb Cream Cheese, Tuna Salad, and Egg Salad

TRADITIONAL AND RED PEPPER HUMMUS WITH PITA WEDGES AND VEGETABLE STICKS - \$2.00

PROSCIUTTO WRAPPED MELON - \$2.00

SKEWERED FRUIT WITH YOGURT DRESSING - \$2.75

SALMON PINWHEEL - \$2.00

HAM AND CHEESE PINWHEEL - \$0.50

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE - \$16.75

COOL SALMON CANAPÉS - \$0.75

TUSCAN BRUSCHETTA - \$0.75

VEGETARIAN SUSHI ROLL - \$1.50

SUSHI - \$3.00



Gourmet Dips,
Displays and Carving Stations

GOURMET DIPS, DISPLAYS AND CARVING STATIONS

Our Catering Department provides high quality plastic as standard for all events.

Minimum Group Size is 25 Guests. Dips, Displays, and Carving Stations are priced per guest.

HOT DIPS *sold per guest*

Warm Parmesan Spinach and Artichoke Dip with Pita Chips - \$4.50

Chili Con Queso with Tortilla Chips - \$1.50

COLD DIPS *sold per guest*

French Onion Dip - \$0.75

Crab Dip - \$6.50

Shrimp Dip - \$3.50

Seven Layer Dip with Tortilla Chips - \$4.50

COLD DISPLAYS *sold per guest*

Vegetable Crudités with Ranch Dip - \$3.50

Seasonal Fruit with Raspberry Dip - \$2.00

Seasonal Cubed Fresh Fruit and Cheese Display - \$3.50

Imported Cheeses with Gourmet Crackers - \$5.75

Smoked Salmon with condiments - \$8.50

CARVING STATIONS

All meat selections are sold per guest and carved by a uniformed chef for an additional charge.

Roast Breast of Turkey with Giblet Gravy - \$35.00

Mustard and Apricot Glazed Ham - \$35.00

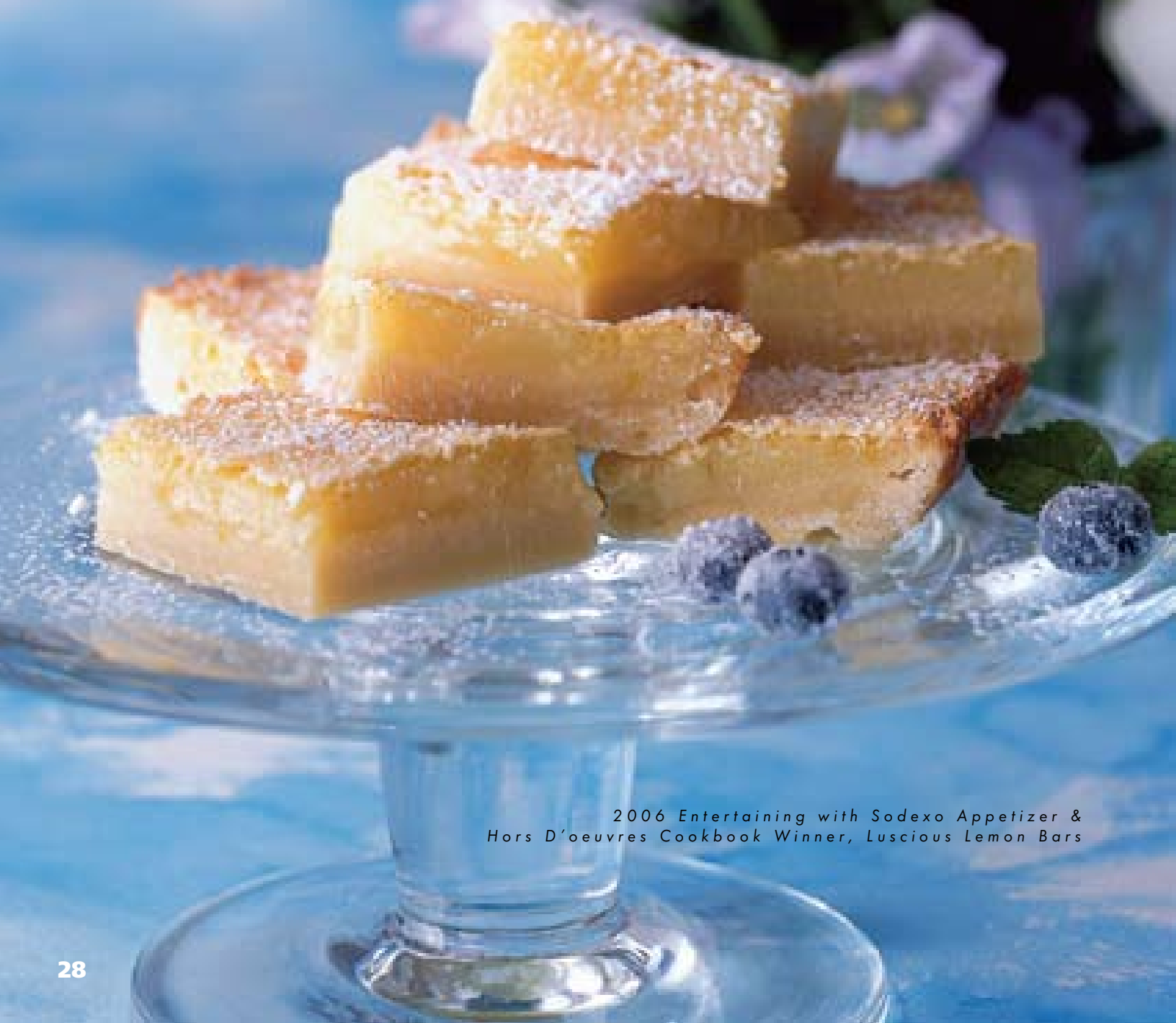
Roast Tenderloin of Beef - \$48.00

Roast Pork Loin - \$29.00

Roast Top Round of Beef with Au Jus - \$32.00

All selections served with miniature rolls and appropriate condiments

Sweet and Salty



2006 Entertaining with Sodexo Appetizer & Hors D'oeuvres Cookbook Winner, Luscious Lemon Bars

SWEET AND SALTY

Our Catering Department provides high quality plastic as standard for all events.

Minimum Group Size is 25. Our Sweet and Salty items are priced per guest.

ASSORTED HOME STYLE COOKIES - \$1.50

Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, and White Chocolate Macadamia Nut

FRESH BAKED BROWNIES - \$2.00

Fudge, Blonde, and Marble

GOURMET DESSERT BARS - \$3.00

Luscious Lemon Bars, Lemon Toffee, Cream Cheese, Rocky Road, Cranberry Orange, Peanut Butter Chocolate Chip, Raspberry Oatmeal and Apricot Oatmeal

ASSORTED MINI PETIT FOURS - \$4.00

DECORATED SHEET CAKES - *Market Price*

Full, Half or Quartered

ASSORTED MINI CANDY BARS - \$1.00 per guest

MIXED NUTS - \$3.00 per guest

MINI PRETZELS - \$1.00 per guest

POTATO CHIPS WITH FRENCH ONION DIP - \$1.00 per guest

TORTILLA CHIPS WITH SALSA - \$2.50 per guest

SOFT PRETZEL STICKS - \$4.50 per guest

PITA CHIPS WITH HUMMUS - \$5.00 per guest

POPCORN - \$1.00 per guest

ICE CREAM SUNDAE BAR - \$5.50 per guest

25 guest minimum

Choice of Ice Cream Flavors: Chocolate, Vanilla, and Strawberry

Choice of Two Sauces: Chocolate, Strawberry or Butterscotch. Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Candy Pieces, M&M's, Maraschino Cherries, and Whipped Cream.

Beer And Wine



BEER AND WINE SERVICE

Selections of beer and wine, as well as full bar service is available, please contact Allissa Dennison for details.

DOMESTIC BEER - \$5.00 per 12 oz glass

Budweiser	Budweiser American Ale	Michelob Ultra
Budweiser Select	Bud Light	

IMPORT BEER - \$6.00 per 12 oz glass

Corona	Heineken	Guinness
New Castle	ShockTop	Stella Artois

MALT BEVERAGE - \$5.00 per 12 oz glass

Bacardi Silver Raz	Bacardi Silver Lemonade
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WINE - \$5.00 By the glass

Woodbridge Chardonnay	Woodbridge White Zinfandel	Woodbridge Pinot Grigio
Woodbridge Cabernet	Woodbridge Merlot	

BOTTLED WINE

White Wine:


Beringer White Zinfandel - \$26.00
Castello del Poggio Moscato - \$28.00
Cupcake Vineyards Riesling - \$32.00
Loredona Pinot Grigio - \$34.00
Bonterra Chardonnay - \$38.00

Red Wine:

Campo Viejo Tempranillo - \$32.00
Brazin Old Vine Zinfandel - \$34.00
Milbrandt Merlot - \$34.00
Tamari Malbec - \$36.00
Estancia Pinot Noir - \$38.00
Broquel Cabernet Sauvignon - \$38.00

*A bar setup at your event is subject to a \$45/hour fee, with a 4 hour minimum. This minimum of \$180 includes all necessary bar items, except beverages, and includes a 1 hour set up and break down.

*In accordance with Ohio Law, Sodexo, Inc. is the only licensed permit holder authorized to possess, sell, deliver, or serve beer, wine, or liquor in Crew Stadium. Alcoholic beverages may only be obtained from Sodexo, Inc. and may not be brought in or removed from the stadium. Sodexo and The Columbus Crew reserve the right to check for proper identification and refuse or terminate service at any time.



We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

PLANNING YOUR SPECIAL EVENT

We pride ourselves on being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and Reserving a Date

Even if the date is only tentative, please make arrangements with our Catering Department so that we can mark you on our calendar. You may contact Allissa Dennison, Director of Catering, by phone at 614-447-4113 or by email at adennison@thecrew.com.

Catering Arrangements and Menu Selections Should be Confirmed at Least:

- 2 weeks in advance for groups under 100
- 3 weeks in advance for groups of 100 people or more

While we can sometimes accommodate your needs with less lead time, sufficient notice allows us to schedule production and staffing needs accordingly, thus eliminating any late charges to you.

After we have finalized the details of your special event, you will receive an email confirmation with a Catering Event Order to be confirmed by you with a signature. Please carefully review all the information on this event order form for accuracy before signing. Make any necessary changes, sign, and return via fax at 614-447-4107 or email adennison@thecrew.com.

Changes, Guarantees and Cancellations

Any cancellations and/or changes referring to the menu, count, or event arrangements must be confirmed 5 business days prior to the event. Any event that is cancelled without 48 hours notice is subject to full charge, as contracted on the event form. If you do not contact us with a final count at least 5 business days prior to the event, we will prepare for the estimated number and charge accordingly.

Payment

At the time an order is placed, a credit card number will be required to guarantee payment for the order. No charges will be incurred until the conclusion of the event, when full payment is required. The credit card on file will be charged at this time.

Service Charges

All food and beverage orders are subject to a 19% service charge. The service charge is applied to the sub-total of all food and beverage orders.

Sales Tax

All food and beverage orders are subject to a 6.75% sales tax. The sales tax is assessed on the sub-total of all food and beverage orders. If you are tax-exempt, a copy of your sales tax exemption certificate will be required and can be faxed to 614-447-4107.

Linens

As a standard, we provide table linens and table skirting for all food and beverage tables. Linen for guest tables or any other tables used for your event can be provided at an additional charge.

Linen Charges

90" square for round tables - \$5.00

120" rectangle for 6' and 8' banquet tables - \$6.00

Napkins \$0.50 per napkin

Other linen colors, depending on availability, may be placed as special orders. Any additional cost for these colors will be charged accordingly. Specialty linens are also available for your food and guest tables at an additional cost, please call Allissa Dennison for more information and pricing.

PLANNING YOUR SPECIAL EVENT

China Charge

Quality plastic and paper products are included with all events. If you are looking for china and glassware please call Allissa Dennison for more information and pricing.

Floral

We will be happy to order, receive and handle specific floral and decorative requests for an additional fee determined in accordance with specific needs.

Cakes

Whatever the special occasion may be, we can provide you with a customized cake for your event. Please call Allissa Dennison for specific details and cake pricing.

Alcohol Policy

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Sodexo reserves the right to refuse service of alcoholic beverages to any person.

Alcohol Service/Policy

A bar setup at your event is subject to a \$45/hour fee, with a 4 hour minimum. This minimum of \$180 includes all necessary bar items, except beverages, and includes a 1 hour set up and break down.

Attendants

Continental breakfasts, breaks, and receptions are priced for self-service. Buffet functions are staffed with 1 attendant for every 25 guests and are included with the per person price. Servers for a waited meal are available at an additional charge. Server fee of \$20.00 per hour, per server, plus 1 hour before and after the event, for set up and clean up will apply.

Catering Equipment

As the host of your event, you are responsible for the equipment we have provided for the service of your event. Any missing equipment or equipment damaged by guests will be charged to your account, at replacement cost. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.

Food Safety

Due to health regulations, it is Sodexo policy that excess food items from events cannot be removed from the event site.









sodexo^{*}
SPORTS & LEISURE