



TOM'S COUNTRY PLACE
BANQUET FACILITIES & CATERING

3442 Stoney Ridge Rd.
Avon, OH 44011
(440) 934-4553
www.TomsCountryPlace.com
info@TomsCountryPlace.com

Graduation Party — Class of 2024

Available on Fridays-Sundays in May-August 2024, Served Buffet Style

Buffet Style Entrées

(choice of 1 or 2 entrées - see pricing on page 3)

Chicken:

***Traditional Chicken** - bone-in chicken breasts, thighs, wings, and legs lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender ●

***Boneless Breast of Roasted Chicken** - boneless chicken breasts, lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender ●

Creamy Pesto Chicken Pasta - penne pasta with strips of grilled chicken breast in a rich and creamy basil pesto sauce (add \$0.50)

Chicken Piccata - boneless chicken breasts dusted in corn flour and simmered in a lemon caper sauce (add \$0.50) ●

Bourbon Glazed Chicken - boneless chicken breasts, grilled and finished with a sweet bourbon reduction (add \$0.50) ■

Tuscan Chicken - boneless chicken breasts, grilled with herb de Provence spices, artichokes, and sun dried cherry tomatoes, topped with a light parmesan cream sauce (add \$1.50) ●

Chicken Marsala - boneless chicken breasts dusted in corn flour and simmered in a Marsala wine and beef stock reduction with sautéed mushrooms (add \$1.00) ●

Balsamic Glazed Chicken - boneless chicken breasts, broiled and finished with a white balsamic glaze (add \$1.00) ● ■

Chicken Caprese - boneless chicken breasts, broiled and finished with a dark balsamic glaze, cherry tomatoes, fresh basil, and melted mozzarella cheese (add \$1.00) ●

Chicken Tenders - breaded and fried chicken tenders, served with choice of 2 sauces: barbecue, ranch, ketchup, honey mustard (add \$0.50)

Beef:

Oven Roasted Eye of Round - slowly roasted beef, sliced, and served in a light gravy ● ■

Swiss Steak - tender cube steak lightly breaded in our house blend of savory seasonings, smothered in caramelized onions ●

Penne Bolognese - penne pasta in a hearty tomato marinara and ground beef sauce, served with a side of grated parmesan cheese

***Cabbage Rolls** - hand rolled with freshly ground beef, rice, and house seasonings, then slowly simmered in a tomato broth ■

Beef Stroganoff - tender strips of beef slowly braised in a rich gravy and served over egg noodles

***City Chicken** - pork and beef skewered, lightly breaded in our house blend of savory seasonings and corn flour, oven roasted ●

Plant-Based:

Eggplant Parmesan - hand breaded and fried eggplant layered with marinara sauce and melted mozzarella cheese ★

Vegetable Lasagna - carrots, broccoli, spinach, and onions layered with lasagna noodles in an Alfredo cream sauce, topped with breadcrumbs, and baked until golden brown (add \$1.50) ★

Ratatouille - fresh roasted zucchini, yellow squash, eggplant, and tomatoes seasoned with garlic and herbs ● ■ ◆

Gluten-Free Roasted Vegetable Tortelloni - gluten-free cheese tortelloni tossed with sun dried cherry tomatoes, roasted zucchini, and artichokes, in a light garlic butter sauce (add \$1.00) ● ★

Pork:

***Breaded Pork Chops** - hand cut bone-in chops, breaded in our house blend of savory seasonings and corn flour, oven roasted ●

***Breaded Pork Cutlets** - boneless cutlets, breaded in our house blend of savory seasonings and corn flour, oven roasted ●

Roasted Pork Loin - oven roasted pork loin, sliced, and served with sauerkraut in a light gravy ● ■

Baked Ham - sliced smoked ham baked with fresh pineapple ● ■

***Smoked Kielbasa** - mild pork and beef sausage, slowly cooked over hickory smoke and served with sauerkraut ● ■

***Italian Sausage** - spicy pork and beef sausage smothered in bell peppers and onions and simmered in a hearty marinara sauce ● ■

***Fresh Pork Sausage** - lightly seasoned and served with sauerkraut ● ■

***BBQ Pulled Pork** - pork shoulder slowly smoked in our wood fired oven then pulled and finished with savory BBQ sauce, served with your choice of hamburger buns or slider buns ■

Seafood:

Parmesan Crusted Baked Cod - Norwegian farm-raised cod loin breaded in a panko-parmesan cheese crust (market price)

Shrimp & Scallop Farfalle - pan seared shrimp and scallops over farfalle pasta in a light lemon-butter sauce (market price)

Baked Atlantic Salmon - premium filet of Atlantic salmon lightly seasoned and oven roasted (market price) ● ■

Thai Chili-Lime Shrimp Kabobs - grilled colossal shrimp, bell peppers, mushrooms, onion, and pineapple brushed with a sweet and spicy glaze (market price) ● ■

*Founder's Signature Recipes

Gluten-Free ● Dairy-Free ■ Vegan ◆ Vegetarian ★

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Buffet Style Accompaniments

(choice of 1 starch, 1 vegetable, 1 salad, and dinner rolls)

Starches: (choice of 1 potato -or- pasta)

Parsley Red Jacket Potatoes - quartered red potatoes tossed in parsley and soy-butter ● ■ ◆

Scalloped Potatoes Au Gratin - hand sliced Idaho potatoes, baked in a creamy cheese sauce until golden brown ● ★

Garlic Roasted Red Bliss Potatoes - quartered red potatoes tossed in garlic and soy-butter and oven roasted ● ■ ◆

Roasted Red & Sweet Potatoes - quartered red and sweet potatoes tossed in a savory spice blend and oven roasted ● ■ ◆

Garlic Mashed Red Potatoes - red potatoes mashed with milk, butter, and a hint of garlic ● ★

Traditional Mashed Potatoes - Yukon gold potatoes mashed with milk and butter until creamy, served with a rich pan gravy ●

Candied Sweet Potatoes - topped with brown sugar ● ■ ◆

Potato & Cheese Pierogis - sautéed pierogis smothered in caramelized onions, served with sour cream (add \$1.00) ★

Penne Pasta Marinara - penne pasta in a hearty tomato marinara sauce ◆, served with a side of grated parmesan cheese ★

Creamy Pesto Pasta - penne pasta, creamy basil pesto sauce ★

Alfredo Pasta - penne pasta, creamy parmesan cheese sauce ★

***Three Cheese Macaroni & Cheese** - elbow macaroni tossed in a creamy three cheese sauce, topped with bread crumbs, and baked until golden brown ★

Rice Pilaf - white rice & orzo pasta simmered in chicken broth ■

Quinoa Pilaf - white rice, red quinoa, red & green bell peppers, and sweet corn simmered in vegetable broth (add \$0.85) ● ■ ◆

Vegetable: (choice of 1 vegetable)

California Blend Vegetables - broccoli florets, orange carrots, and yellow carrots tossed in soy-butter ● ■ ◆

Bahamas Blend Vegetables - broccoli florets, green beans, red peppers, and yellow carrots tossed in soy-butter ● ■ ◆

Green Beans: Toasted Almonds - choice of whole or fancy cut green beans tossed in soy-butter & sliced almonds ● ■ ◆

Glazed Baby Carrots - tossed in a brown sugar glaze ● ■ ◆

Whole Kernel Corn - tossed in soy-butter, salt & pepper ● ■ ◆

Fire Roasted Corn - with roasted red peppers & poblanos ● ■ ◆

Broccoli & Cauliflower Au Gratin - in a creamy cheese sauce ★

Roasted Brussel Sprouts & Sweet Potatoes - oven roasted and tossed in salt and pepper (add \$0.50) ● ■ ◆

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Salad & Dinner Rolls: (choice of 1 salad)

House Garden Salad - spring greens, romaine, and iceberg lettuces with sliced English cucumbers and grape tomatoes, served with your choice of two dressings ● ■ ◆

Salad Dressings - House Vinaigrette ■ ◆, Buttermilk Ranch ● ★, Italian ● ■ ◆, Creamy Italian ● ★, and White Balsamic ● ■ ◆

Coleslaw - fresh shredded red & green cabbage and carrots tossed in a creamy dressing ● ★

Melon Fruit Salad - fresh cubed watermelon, honeydew, and cantaloupe ● ■ ◆

Macaroni Salad - elbow macaroni, hard boiled egg, and celery tossed in a creamy dressing ★

Yukon Gold Potato Salad - Yukon gold potatoes, hard boiled eggs, celery, and onion tossed in a creamy dressing ● ★

Garden Blend Pasta Salad - rotini pasta, cheddar cheese, mozzarella cheese, black olives, red peppers, broccoli, cauliflower, and carrots tossed in a blend of poppyseed & golden Italian dressings ★

Dinner Rolls - fresh baked honey rolls, served with butter (included in addition to your one salad choice) ★

Refreshments & Bar Service:

Coffee & Tea Station - The coffee and tea station provides regular & decaffeinated Columbian coffees and hot tea and is served for the entire length of your event.

Soft Drink Station - Cola, Diet Cola, Lemon-Lime, Ginger Ale, and Water are available at a self-serve station in the bar. Also includes plastic drinkware, cocktail napkins, and ice.

Water Service - Upgrade to lemon-infused iced water served to all guest tables with water stem glasses & water carafes (add \$1.50 per person)

Alcohol - you may fully customize your bar with your own alcohol because we do not have a liquor license to sell alcoholic beverages:

Dry Bar or Beer & Wine Only Bar - you may choose to have self-serve bar or use our bartending service.

Full Bar - a bartender is required when liquor is served, as well as our Drink Mixers & Garnishes Package:

Drink Mixers & Garnishes - Orange Juice, Cranberry Juice, Pineapple Juice, Sour Mix, Tonic, Club Soda, Bloody Mary Mix, Lemons, Limes, Cherries, Olives, CO2 System for keg beer, add \$1.95 per person

Bartenders - 1 bartender is recommended per 100 guests. \$80.00 per bartender for a 4-hour event.

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.)



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Booking Your Event

Pricing Information: (includes a maximum 4-hour event)

- One Entrée Buffet: \$26.95 per person Two Entrée Buffet: \$29.95 per person
- Room Fee for a 4-hour event: **Saturday:** Oak Room - \$750.00 **Friday or Sunday:** Oak Room - \$550.00
- Lorain County Sales Tax: 6.5% (applied to the final bill, excluding the room fee)
- Service Charge: 15% (applied to the final bill, excluding the room fee)

Required Minimums:

- **Friday or Saturday:** 80 guest minimum. **Sunday:** 40 guest minimum. The Oak Room seats up to 130 guests.
- A final guest count is due 10 days prior to your event date.

Decorating Guidelines

- **You are guaranteed access to the venue at least 1 hour prior to the start time of your event to decorate.**
- **Candles may be used, if wax does not drip or burn table linens. Candles must be in a candle holder. No loose glitter, confetti, flower petals, or leaves are allowed. No nails, staples, tacks, adhesive tapes, command strips, suction cups, or magnets may be applied to the walls, ceilings, molding, doors, windows, tables, chairs, mirrors, or light fixtures. All of your decor must be free-standing or sitting on a table.**
- **Special cleaning fees will be assessed if any of your decor causes excessive clean up time or damages.**
- **Yard games (cornhole, etc.) may be played in the garden, but not in the building. Adult supervision is required for children in the garden. If a wedding is on the same day you will have to vacate the garden prior to the start of the wedding ceremony/photo session.**

Services Included in the Price per Person for Events Held at Our Facility:

- China Plates, Silver Flatware, and Signature Paper Napkins
- Guest Tables (60in round with 8 seats) includes white linen mid-floor length tablecloths. (Specialty linen upgrades available.)
- Gift Table, Dessert Table, and up to 3 Display Tables (each 8ft x 30in), includes white linen tablecloth and white skirting
- Buffet, Coffee Station, and DJ/music tables, includes black linen tablecloths and black skirting
- Cutting and Plating of ONE Specialty Cake (you may provide your own desserts, we are not responsible for storage or refrigeration)
- In-House Sound System with aux cord to play your own music and wireless microphone
- Room Set-up and Clean-Up, Wait Staff & Culinary Staff

Optional Menu Items & Services Priced Separately:

- Additional Entrée (each): \$3.00 per person Additional Starch (each): \$2.00 per person Additional Vegetable (each): \$1.50 per person
- Add Appetizers or Desserts: Ask your Event Coordinator for more details
- Water Stem Glasses and Water Carafes at Guest Tables: \$1.50 per person
- Linen Napkin in Your Choice of Color: \$0.75 per person
- Bartender: \$80.00 each (for a four hour event) (1 bartender per 100 guests is recommended)
- Cutting & Plating of an additional dessert item: \$1.00 per person. *The cutting and plating of one specialty dessert item is already included.

Alcoholic Beverages (Optional):

- You may provide your own beer, wine, and liquor because we do not have a liquor license. Alcohol may be delivered one day prior to your event, no corkage fees are applied
- If you are having liquor at your bar the Drink Mixers & Garnishes Package is required as well as a bartender
- If you are serving beer & wine only, or no alcohol, a bartender is optional, but encouraged if many minors will be present
- Drink Mixers & Garnishes Package: \$1.95 per person
Orange Juice, Cranberry Juice, Sour Mix, Tonic, Club Soda, Lemons, Limes, Cherries, Olives, CO2 System for keg beer

Deposit to Reserve Your Event Date:

- **Saturday:** A \$1,000.00 non-refundable deposit is required. **Friday or Sunday:** A \$750.00 non-refundable deposit is required. This amount is payable by check, cash, or credit card and is applied as a payment towards the final balance of your event