



TOM'S COUNTRY PLACE  
BANQUET FACILITIES & CATERING

3442 Stoney Ridge Rd.  
Avon, OH 44011  
(440) 934-4553

[www.TomsCountryPlace.com](http://www.TomsCountryPlace.com)  
[info@TomsCountryPlace.com](mailto:info@TomsCountryPlace.com)

## Special Event Menu

### Entrées

Served buffet style or family style

#### 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) ●

#### 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 ●

#### 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) ● ■

#### 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 ● ■

#### Hand-Carved Entrées:

**Top Round of Beef** - slowly roasted in our wood fired oven allowing for juicy cuts ranging from medium rare to well done, served with au jus and horseradish (buffet service only) ● ■

**Bourbon Glazed Pork Tenderloin** - marinated grilled pork tenderloin glazed with a sweet bourbon reduction ■

**Molasses Crusted Pork Loin** - boneless pork loin coated in a molasses spice blend, slowly roasted in our wood fired oven, ■ served with honey dijon demi-glace ●

**Orange Sugar Glazed Ham** - smoked ham topped with a caramelized orange sugar glaze (buffet service only) ● ■

**Roasted Turkey Breast** - whole boneless turkey breast, oven roasted and served with cranberry-orange chutney ● ■

**Prime Rib** - prime rib of beef heavily seasoned and slowly roasted in our wood fired oven until medium rare, served with au jus and horseradish (market price) (buffet service only) ● ■

**Beef Tenderloin** - whole beef tenderloin crusted in a garlic and peppercorn spice blend, roasted in our wood fired oven, served with veal demi-glace (market price) ● ■

If more than one hand carved entrée is selected a chef fee of \$100.00 per additional carved entrée will be applied.

Gluten-Free ● Dairy-Free ■ Vegan ◆ Vegetarian ★  
\*Founder's Signature Recipes



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### Accompaniments

#### Potato:

**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 pan gravy ●

**Bourbon Glazed Sweet Potatoes** - roasted sweet potatoes tossed in a sweet bourbon reduction ● ◆

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

#### Pasta:

**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 ■

**Orange-Ginger Quinoa** - white rice, red quinoa, bell peppers, and sweet corn tossed in orange-ginger glaze (add \$0.85) ● ■ ◆

#### 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) ● ■ ◆

**Green Beans: Bacon & Onions** - choice of whole or fancy cut green beans tossed in soy-butter, bacon, & onions (add \$0.75) ● ■

**Butternut Squash "Fettuccine"** - spiral sliced butternut squash, roasted and tossed in soy-butter (add \$1.00) ● ■ ◆

#### Salad & Dinner Rolls:

**House Garden Salad** - spring greens, romaine, and iceberg lettuces with sliced English cucumbers and grape tomatoes ● ■ ◆

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

**Dinner Rolls** - fresh baked honey rolls, served with butter ★

**Buffet Style Dinner Service:** House Garden Salad served at the buffet with your choice of two salad dressings accompanied by a basket of dinner rolls and butter

\*Upgrade to a Plated House Garden Salad, \$1.00 per person

**Family Style Dinner Service:** Plated House Garden Salad with your choice of one salad dressing accompanied by a basket of dinner rolls and butter served to each table

\*Add one additional salad dressing, \$0.25 per person

#### Speciality Plated Salads:

**Classic Caesar Salad** - crisp romaine lettuce tossed with croutons, parmesan cheese, and Caesar dressing

Family Style Dinner add \$0.75 / Buffet Style Dinner add \$1.75

**Cranberry Almond Salad** - mixed field greens topped with toasted almonds, dried cranberries, and crumbled feta cheese with a white balsamic vinaigrette ● ★

Family Style Dinner add \$1.00 / Buffet Style Dinner add \$2.00

#### All Dinners Also Include:

##### **Buffet Style Dinner Service -**

All guests, including the guest of honor, may help themselves to a self-serve buffet dinner. Wait staff will dismiss guests by table to go through the buffet.

-or-

##### **Family Style Dinner Service -**

Just like family dinner at home, serving platters & serving bowls of your dinner menu items will be presented to each table for guests to share with their table-mates.

##### **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.

##### **Cake Cutting Service -**

The cutting and serving of your speciality cake are included in the dinner entrée price per person. Cake is served immediately following dinner.

##### **Take-Home Service -**

All remaining entrées and accompaniments will be packaged for you to take home at the end of the event. Please make arrangements to store any leftovers at a food-safe temperature after leaving the venue.

\***Founder's Signature Recipes**

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### Hors D'œuvre Menu

*Appetizers may be added at the beginning any lunch or dinner menu.*

#### Appetizer Displays:

##### **Cheese & Cracker Display**

cubed Colby jack, hot pepper, and baby Swiss cheeses accompanied by an assortment of gourmet crackers

##### **Garden Vegetable Display**

fresh baby carrots, celery, broccoli, cauliflower, and yellow peppers served with a creamy ranch dip

##### **Fresh Fruit Display**

fresh pineapple, grapes, cantaloupe, honeydew, & watermelon

##### **Hummus Display**

roasted red pepper hummus, spicy feta cheese dip, fresh cucumbers, baby carrots, and celery, warm mini naan bread

##### **Charcuterie Board**

chef-curated assortment of artisanal cheeses, dry-aged meats, gourmet crackers, assorted nuts, olives, and jams

##### **Gulf Shrimp Display**

colossal cocktail shrimp served with house made cocktail sauce and fresh lemon wedges

#### Small Bites:

##### **Cocktail Meatballs**

choice of Sweet & Sour, Barbecue, Marinara, or Swedish

##### **Bacon Wrapped Water Chestnuts**

smoked bacon & crunchy water chestnuts lightly fried

##### **Balsamic Fig & Goat Cheese Flatbread**

sliced fig marinated in balsamic vinegar, goat cheese, fresh chives and smoked bacon on a toasted flatbread

##### **Vegetable Egg Roll: Orange-Ginger Sauce**

shredded wrapped vegetables, served with orange-ginger sauce

##### **Raspberries & Brie en Croute**

ripe raspberries and creamy brie cheese baked in puff pastry

##### **Wild Mushroom Phyllo Purses**

sautéed mushrooms in a light cream sauce baked in phyllo dough

##### **Stuffed Mushroom Caps**

mushrooms stuffed with breadcrumbs, mustard aioli, & spices

##### **Italian Sausage Stuffed Mushroom Caps**

mushrooms stuffed with breadcrumbs, mustard aioli, spices, and our house-made mild Italian sausage

##### **Mini Teriyaki Chicken & Pineapple Kabobs**

grilled chicken breast and fresh pineapple brushed with teriyaki

##### **Bacon Wrapped Sea Scallops**

smoked bacon wrapped around fresh scallops and baked

##### **Mini Crab Cakes: Wholegrain Mustard Aioli**

crab, breadcrumbs, herbs, served with wholegrain mustard aioli



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### Desserts

*Desserts may be added after any lunch or dinner menu.*

#### **Fresh Baked Cookies**

Chocolate Chip Cookies  
Peanut Butter Cookies  
Oatmeal Raisin Cookies  
Sugar Cookies  
M&M Cookies

#### **Gourmet Dessert Bars**

Triple Chocolate Chunk Brownie  
Chocolate Walnut Brownie  
Chocolate Raspberry Bar  
Cheesecake Truffle Bar  
Lemon Blueberry Bar  
Pecan Chocolate Bar  
Lemon Crumb Bar  
Oreo Dream Bar  
Meltaway Bar

#### **Ice Cream Sundae Bar**

Vanilla Ice Cream Scoops  
Chocolate Ice Cream Scoops  
Spanish Peanuts  
Sprinkles  
Cherries  
Hot Fudge  
Caramel Sauce  
Whipped Cream

### Late-Night Snacks

*Late-Night Snacks may be added after dessert to any lunch or dinner menu.*

#### **Soft Pretzel Bar**

warm soft pretzel bites,  
beer-cheese fondue, honey mustard,  
and Nutella® hazelnut spread

#### **Pulled Pork Slider Bar**

barbecue pulled pork,  
smoked in our wood fired oven,  
sliders buns, and dill pickle chips

#### **Mac 'n' Cheese Bar**

three cheese macaroni and cheese,  
crumbled bleu cheese,  
crumbled bacon, and scallions

#### **Sheet Pizzas**

24-piece, square cut, half sheet pizza,  
choice of cheese or pepperoni  
Minimum order of 2 pizzas

#### **Waffle Fry Bar**

crispy waffle cut french fries,  
warm cheese sauce, chili, bacon,  
ketchup, and ranch dressing

#### **Popcorn Chicken Bar**

popcorn chicken bites,  
buffalo sauce, barbecue sauce,  
ranch and bleu cheese dressings

#### **After-Dinner Buffet**

A mini-buffet featuring up to four of your dinner menu items will be available for guests to enjoy all night long.  
Available only when no other late-night snack or dessert is chosen.

*No Additional Charge*

## Contact Us Today!

*For pricing & availability please call (440) 934-4553 or email [info@tomscountryplace.com](mailto:info@tomscountryplace.com) to speak to our Event Coordinator.*

*Our catering prices can vary based on many factors including, but not limited to:*

*The date and time of the event*

*The location of the event*

*Your expected number of guests*

*Your selected menu and package options*

*Every event is unique!!*

*Our Event Coordinator is happy to speak with you about all the options!*