

At The Inn at Ohio Northern University our friendly and helpful staff follows the highest standards of hospitality, striving to reach a single goal for delivering outstanding, highly personalized service to every guest.



DINING



Corporate Retreats

Conferences

Training Events

Reunions

Social Gatherings

Getaways

Luxurious comfort, distinctive elegance . . . a true destination

“... we work with local suppliers and producers to obtain not only phenomenal products, but products that are made or grown right here in the area!” — Executive Chef, Kyle Elsasser

DIETARY RESTRICTIONS GUIDELINES AND OPTIONS

HERE AT THE INN AT OHIO NORTHERN UNIVERSITY, we work very diligently to accommodate each and every guest that walks through our doors, to ensure that they have an unforgettable experience that reaches beyond their expectations. In accordance with this mission, we consistently stay up-to-date with food-related allergens, as well as dietary restrictions. If you or anyone in your group of guests has any form of dietary restrictions, we are here to assist in any way possible, and we offer several forms of assistance in order to do so.

Below, we have listed some of the options that we have available for some of the most common dietary restrictions:

Gluten-free - Items available are a variety of types of corn pasta, gluten-free bread options, as well as fresh-cut meats with no additional gluten-based ingredients and of course our fresh produce. In addition, all of our high quality dressings are strictly gluten-free, as well as a variety of our sauces, soups and salads. We even offer gluten-free croutons for salad options!

Dairy-free - Items available are soy-milk and soy-milk based products, a variety of our dressings, fresh soups, salads and sauces, and all of our pasta and a variety of our breads. Our house-made desserts can also easily be made with dairy-free options.

Egg-free - All of our pasta is egg-free, as well as a variety of our breads, dressings, fresh soups, salads and sauces. Our house-made desserts can also offer egg-free alternatives and we can substitute soft tofu in place of eggs for most of our served and buffet-style breakfasts.

Vegetarian/Vegan - There are many different forms of Vegetarianism and Veganism, but we have several options available, no matter what form you or your guests have chosen. We offer dairy- and egg-free pasta, dairy- and egg-free breads, dressings, sauces, fresh soups and salads. We can also provide soy-milk and soy-milk based products, as well as house-made desserts that are made with dairy- and egg-free options. Vegetable burgers and soft or firm tofu are also wonderful options that we have for our Vegetarian and Vegan guests.

Sugar-free - Our house-made dressings are made with honey as a sugar alternative, which makes for a great option for guests with sugar intolerance. In addition, most of our sauces and soups are/can be made with sugar free options, as well as our house-made desserts.

Please be sure to check with all guests to find out and be aware of any and all dietary restrictions, and always make sure to inform our sales team of them, well in advance. This allows us adequate time to prepare any special menu items to suit you or your guests needs, and aids us in preventing any serious food-related allergies or problems. Also, if you or your guests have a dietary restriction that is not listed in this menu, please make our sales team aware of it. Our staff is here to accommodate our guests in any way that we possibly can, and we are surely able to assist any and all dietary restrictions.

In the case of a dietary restriction, each menu item is labeled as to which dietary restriction it is relative to or can be made relative to. Please use the following guide to understand how to determine which items are relative to the specific dietary need:

- g - Gluten-free** (or can be substituted for a gluten-free option)
- d - Dairy-free** (or can be substituted for a dairy-free option)
- e - Egg-free** (or can be substituted for an egg-free option)
- v - Vegetarian or Vegan friendly** (or can be substituted for a Vegetarian/Vegan option)
- s - Sugar-free** (or can be substituted for a sugar-free option)

While these are the general guidelines used to label our various dietary availabilities, it is always crucial to explain and discuss your needs to the finest detail with our sales team. Some food offerings require a more in-depth approach in order to prepare them to specific restrictions. Therefore, discussing your needs thoroughly ensures that the correct product will be prepared especially for our guests' needs.

GROUP FUNCTION FOOD AND BEVERAGE PLANNING GUIDE

MENU SELECTION

Menu selections and arrangements are to be received at least two weeks prior to the event; otherwise menu selections may be limited. The menu items in this guide are suggested for your consideration; and if you prefer, we are pleased to create a special menu to accommodate your tastes.

Meal functions must pre-select the menu for the group. It is our best recommendation to select one entrée to ensure proper service. For the special occasion where there is a need to select two entrées (maximum), we will necessitate the higher priced entrée being charged for both selections. The Inn requires the distribution and use of meal tickets or a similar means of identification when two entrées are selected.

In our efforts to provide the highest level of food and beverage service, it is customary for The Inn to prepare additional quantities of food for buffet functions to ensure plenty for everyone. All food and beverage is to be consumed at the event and any extra quantities belong to The Inn.

GUARANTEE

A final guarantee and payment for the exact number of guests for all banquet functions is required 72 hours (three business days) prior to the event, otherwise the highest estimated number will be used as the guarantee. The final guarantee is not subject to reduction. The guarantee or the actual number served, whichever is greater, will be the number charged.

ALCOHOLIC BEVERAGES

The Inn holds a license granted by the State of Ohio and is required and held responsible to comply with its regulations. No alcoholic beverages are permitted on the premises unless purchased from the license holder. We reserve the right to stop serving alcoholic beverages to any patron at any time it is necessary to comply with Ohio State Liquor Laws.

PRICES

Menu prices are subject to change without notice. Prices confirmed up to thirty days prior to the event are guaranteed.

TAXES AND SERVICE FEES

All prices, unless otherwise noted, are subject to Ohio meals tax, currently seven and a quarter percent and twenty percent service fee.

DISPLAYS AND DECORATIONS

All displays and decorations proposed by the client shall be subject to the approval of The Inn in each instance. The Inn will not permit the affixing of anything to the walls, floors, light fixtures or ceiling in any room with materials other than those supplied by an associate of The Inn. Confetti or streamers of any type are prohibited.

Any personal property of client or client's guests brought onto the premises and left thereon, either prior to or following the event, shall be at the sole risk of the client and The Inn shall not be liable for any loss or damage of any such property for any reason.

AUDIO VISUAL

For all your audio visual needs, our Certified Meeting Planners will assist you. During your reservation of our meeting rooms, please make known your technical needs. With state of the art technology such as 80" touch screen interactive displays that allow users to interact with and write on the displays, integrated audio and a webcam in the board room you'll soon discover why The Inn is the right choice for your next business function.

CREDIT ARRANGEMENTS

Billing privileges may be established only by completing a written credit application which may be submitted at least two weeks prior to the date of the function. Without established billing privileges, all balances must be paid three business days prior to the date of the event. No service will be provided without an approved credit application or advance payment of all charges. Payment must be made in the form of cash, credit card, certified check or approved direct bill.

BREAKFAST

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

SERVED BREAKFAST

All served breakfasts are served with assorted fruit juices, regular and decaffeinated coffee and hot tea

TRADITIONAL CAMPUS BREAKFAST - gdes

Scrambled eggs, home fries, choice of ham, bacon or sausage, fresh seasonal fruit and assorted breakfast breads with butter and preserves
8.25

STEAK & EGGS - gdes

5oz Grilled ribeye steak with scrambled eggs, home fries, fresh seasonal fruit and steak sauce
11.25

COUNTRY BREAKFAST - es

Buttery biscuits smothered with house-made sausage gravy, choice of ham, bacon, or sausage, fresh seasonal fruit and home fries
9.25

THE HEALTHY START - ev

Delicious vanilla yogurt with sliced seasonal fruit, granola clusters and assorted breakfast pastries
8.50

BREAKFAST BUFFET

BUILD YOUR OWN BUFFET - gdevs

Start with fresh seasonal fruit, breakfast pastries, home fries, and assorted fruit juices, regular and decaffeinated coffee and hot tea
6.25

Price is per person, choose minimum of two:

Scrambled Eggs	1.75 gdevs
Bacon	2.00 gdes
Sausage	2.00 gdes
Ham	2.25 gdes
Poached Eggs	2.25 gds
Assorted Mini Quiche	2.25 s
Deluxe French Toast	2.50 gde
Pancakes	2.25 evs
Cheese Blintz with Fruit Sauce	2.50 e
Omelette Station	10.00

MEETINGS

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MEETING BREAKS

TRIPLE TAKE BREAK - **es**

Morning: Assorted breakfast pastries, butter and preserves, assorted fruit juices, coffee, decaffeinated coffee and hot tea

Mid-Morning: Regular and decaffeinated coffee and hot tea

Mid-Afternoon: Assorted fresh seasonal fruit, home-made cookies and brownies, and assorted sodas
10.95

THE CONTINENTAL - **es**

Assorted breakfast pastries, butter and preserves, assorted fruit juices, regular and decaffeinated coffee and selection of hot tea
6.95

HEALTHY BREAK - **v**

Assorted granola bars, yogurts, sliced fresh fruit, Assorted fruit juices, bottled water, regular and decaffeinated coffee and hot tea
8.95

“BUILD YOUR OWN SNACK” BREAK - **gdevs**

A large selection of various snack pieces to include assorted nuts, pretzels, dried fruits and crackers, also served with a fresh fruit display, assorted fruit juices and sodas
7.50

BREAK AT THE INN - **gdev**

A fine assortment of domestic cheeses with various cured meats, crackers and crostini bread, sliced fresh fruit
9.75

AFTERNOON SNACK - **gdevs**

Tri-colored tortilla chips and salsa or guacamole, house-made kettle chips and onion dip, mini pretzel mix and assorted sodas
7.25

SWEET TREATS - **ev**

A selection of house-made cookies and brownies, various fruit bars, whole milk and chocolate milk, regular and decaffeinated coffee and hot tea
7.25

ICE CREAM BREAK - **gev**

Decadent French vanilla ice cream served with various novelties such as multi-colored sprinkles, assorted dessert syrups, miniature chocolate chips, candy pieces and gummy bears
7.25

À LA CARTE

Seasonal Fresh Fruit - **gdevs**
3.25 each

Assorted Bagels with Cream Cheese - **gdevs**
22.00 per dozen or 2.25 each

Assorted Fruit Juices - **gdev**
1.95 each

Assorted Sodas - **gdev**
1.95 each

Assorted Bottled and Sparkling Waters - **gdevs**
1.95 each

Regular and Decaffeinated Coffee & Tea - **gdev**
1.95 each

Assorted Breakfast Pastries - **es**
17.00 per dozen or 1.50 each

Assorted Mini Muffins - **evs**
17.00 per dozen or 1.50 each

Homemade Cookies and Brownies - **evs**
17.00 per dozen or 1.50 each

Pitcher of Lemonade or Iced Tea - **gdevs**
3.95 each

Assorted Cereals - **dev**
2.50 each

Assorted Fruit Bars - **e**
1.50 each

Prices are per person unless otherwise noted.

Prices do not include 20% Service Charge and current 7.25% Ohio State Sales Tax. Prices are subject to change without notice.

LUNCH

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

PLATED LUNCHEONS

All entrées are served with rolls and butter, our chef's selection of appropriate accompaniments, regular and decaffeinated coffee, hot tea and iced tea

Choice of one:

g d e v s

**Garden Salad • Harvest Salad
Seasonal Fruit Cup • Soup du Jour • Pasta Salad**

Choice of one:

Italian Chicken - g d e s

Marinated chicken breast seasoned generously with a blend of Italian herbs and spices and grilled to perfection, served on a bed of fresh spinach greens and tomato slices

15.25

Grilled Sirloin of Beef - g d e s

Delicious sirloin rubbed with our signature seasonings and cooked on our open-flame grill, served with a red wine reduction sauce

16.95

Pasta Primavera - g d e v s

A wonderful selection of seasonal vegetables sautéed together with fresh onions and garlic with our chef's choice of pasta and Parmesan cream sauce

13.95

Pork Medallions - g d e s

Boneless pork loin seasoned and slowly roasted, sliced into tender medallions and served with a spiced apple glaze

14.95

Baked Tilapia - g d e s

Flaky fillet of Tilapia baked lightly with a mixture of herbs and spices and finished perfectly with lemon-garlic butter

14.95

Choice of one dessert:

Chocolate Mousse - g e s • Fruit Cobbler - d e v s

Apple Crisp - d e v s • Red Velvet Cake - d e v s

Cheese Cake with Caramel Sauce - v s

Cookies N' Cream Trifle - e v s

Sugar Cream Pie - d e v s

Choice of one entree:

The Inn's Club Wrap - d e s

Thinly-sliced honey-roasted turkey, crisp applewood-smoked bacon, Swiss cheese, fresh lettuce and tomato & mayonnaise on a flour tortilla, served with a dill pickle spear and our house-made kettle chips

12.95

Signature Inn Grilled Cheese - g e v s

A delicious blend of Havarti and Cheddar cheeses, paired with fresh spinach leaves and juicy tomato slices on thick-sliced Texas toast, served with a dill pickle and homestyle potato salad

9.85

Crispy Fish Roll - g d e s

A flaky, breaded fillet of Ohio Lake Perch, served on a soft Italian roll with fresh lettuce, tomato, and garlic aioli and accompanied by a crisp pickle spear and our delicious French fries

10.85

Chicken Pomodoro - g d e s

Juicy, seared chicken breast atop a bed of fettuccine noodles tossed in a creamy garlic-tomato sauce, finished with Parmesan cheese and served with breadsticks

11.25

Beef Cabbage Rolls - g d e s

Deliciously tender leaves of cabbage wrapped around a seasoned ground beef mixture, then topped with a succulent tomato sauce and served with our savory rice pilaf

11.42

*Our chef will select an appropriate dessert to compliment your meal **g v s***

LUNCH

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A LIGHTER FARE

Croissant Sandwich - e s

*A delicious buttery croissant
with house-made chicken salad or tuna salad
(select one), crisp lettuce and fresh tomato slices,
served with fresh fruit salad*
12.95

Mixed Green Salad - g d e v s

*Fresh seasonal greens tossed with fresh
seasonal vegetables such as tomatoes, celery,
carrots, and banana peppers*
9.75

Add Grilled Chicken.....(add 3.00) g d e s
Add Three Jumbo Tiger Shrimp...(add 4.00) g d e s

Soup & Sandwich Melt - g d e v s

*Choice of a turkey & Swiss cheese, ham & Havarti
cheese, or roast beef & Cheddar cheese on
whole wheat bread and toasted to perfection
with crisp lettuce, tomato slices, and a pickle spear
served with soup du jour*
13.25

Choice of one of The Inn's signature desserts:

- Chocolate Mousse - g e s**
- Fruit Cobbler - d e v s**
- Apple Crisp - d e v s**
- Red Velvet Cake - d e v s**
- Cheese Cake with Caramel Sauce - v s**
- Cookies N' Cream Trifle - e v s**
- Sugar Cream Pie - d e v s**

LUNCH BUFFETS

FRESH FROM THE GRILL

Choice of two grilled options:

- Italian Sausage - g d e s**
- Jumbo Frankfurters - g d e s**
- Boneless Chicken Breast - g d e s**
- BBQ Ribs - g d e**
- Beef Burger - g d e s**
- Turkey Burger - g d e s**
- Vegetable Burger - d e v s**

Choice of two sides:

- Soup du Jour - g d e v s**
- Garden Salad - g d e v s**
- Pasta Salad - g d e v s**
- Potato Salad - g d e v s**
- Cole Slaw - g d e v s**

*Served with chef's choice of dessert - **g d e v s***
14.95

All Lunch Buffets are priced for a minimum of 25 people.

(Lunch Buffets continue on the next page)

LUNCH BUFFETS

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

COMFORT FOOD FAVORITES

Choice of one soup:

Broccoli & Cheese - g e v s

Ham & Bean - g d e v s

Tomato Basil - g d e v s

Choice of one entrée:

Smoky Pulled Pork - g d e s

Braised Beef Brisket with Pan Sauce - g d e s

Oven-Roasted Turkey or Chicken - g d e s

Home-style Meatloaf - g d e s

Sweet & Spicy Vegetable Medley - g d e v s

Choice of two sides:

Macaroni & Cheese - g e v s

Mashed Redskin Potatoes - g e v s

Au Gratin Potatoes - g e v s

Cornbread - g d e v s

Fresh Fruit Salad - g d e v s

Cole Slaw - g d e v s

Potato Salad - g d e v s

13.95

WRAP SANDWICH BUFFETS - d e v s

Ham, turkey, and roast beef with a mix of flavored wraps including flour, sundried tomato and spinach, served with house-made kettle chips and a pickle spear

Choice of two sides: - g d e v s

Soup du Jour • Garden Salad

Pasta Salad • Fresh Fruit Cup

Chef's choice of dessert - g d e v s

*Includes regular and decaffeinated coffee,
hot tea and iced tea*

14.95

CUSTOM SALAD BUFFET - g d e v s

*The Inn's mixed greens served with an assortment of toppings such as tomatoes, onions, croutons, Cheddar cheese, banana peppers and more for you to create your very own custom salad!
Served with soft rolls and butter*

Choice of one additional side:

Soup du Jour - g d e v s

Fresh Seasonal Fruit - g d e v s

*Includes regular and decaffeinated coffee,
hot tea and iced tea*

17.95

Add Grilled Chicken.....(add 3.00) - g d e s

Add Three Jumbo Tiger Shrimp...(add 4.00) - g d e s

All Lunch Buffets are priced for a minimum of 25 people.

LUNCH BUFFETS

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

THE CLASSIC ITALIAN

Choice of one:

Minestrone Soup - **g d e v s**

Tomato Tortellini Soup - **g d**

Italian Wedding Soup - **g d e v s**

Antipasto Salad - **g d e v s**

Choice of two:

Spaghetti and Parmesan Meatballs - **g d e s**

Chicken and Broccoli Alfredo - **g e s**

Eggplant Parmesan - **g d e v s**

Herbed Baked Chicken - **g d e s**

Meat or Vegetable Lasagna - **e v s**

Cheese Tortellini with Marinara - **v**

Linguine with Bolognese Sauce - **g d e s**

*Also served with garlic bread sticks
and chef's selection of accompaniments*

*Chef's choice of assorted dessert - **g d e v s***

*Includes regular and decaffeinated coffee,
hot tea and iced tea*

17.95

THE INN-CREDIBLE BUFFET

*Soup du Jour - **g d e v s***

Choice of one starter:

Garden Salad - **g d e v s**

Caesar Salad - **g d v**

Pasta Salad - **g d e v s**

Fresh Fruit Cup - **g d v s**

Choice of two entrées:

Chicken Marsala - **g e s**

Baked or Steamed Halibut - **g d e s**

Stuffed Bell Peppers - **g d e v s**

Orzo with Seasonal Vegetables and Pork Loin - **d e s**

Decadent Lasagna Rolls - **g d e v s**

Slow-roasted Sirloin - **g d e s**

(carving station . . . add \$25.00)

*Served with chef's selection of accompaniments - **g d e v s***

*Chef's choice of assorted dessert - **g d e v s***

*Includes regular and decaffeinated coffee,
hot tea and iced tea*

18.50

All Lunch Buffets are priced for a minimum of 25 people.

OPTIONS

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

CHILDREN'S OPTIONS

Children's Options are available for children aged 12 and under

Breaded Chicken Tenders with Macaroni & Cheese - **ges**

Spaghetti with Meatballs and Parmesan Cheese - **gdevs**

Petite-sized Chef Salad - **gdevs**

Gourmet Grilled Cheese Sandwich with Soup du Jour - **gevs**

Chicken Alfredo with Fresh Broccoli - **gevs**

Sautéed or Steamed Fresh Vegetables over Rice Pilaf - **gdevs**

Flatbread Pizza with Tomato Sauce & Italian Cheeses - **devs**

5.99

AFTERNOON TEA

*Come and enjoy a fine selection of flavored teas,
paired with a selection of delightful finger foods and miniature desserts! (on page 10)*

STANDARD SELECTION

Choice of three

“Savory Offerings” and three “Sweet Offerings,”

paired with a selection of

Black, Oolong, Green, White and Herbal teas

14.95

DELUXE SELECTION

Choice of four

“Savory Offerings” and four “Sweet Offerings,”

paired with a selection of

Black, Oolong, Green, White, Herbal, Rooibos and Maté teas

18.95

OPTIONS

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SAVORY OFFERINGS

Flavored Hummus on Pita - g d e v s
Cucumber with Minted Cream Cheese - g e v s
Miniature BLT - g d e s
Chicken or Tuna Salad on Croissant - e s
Miniature Reuben - g d e s
Prosciutto & Melon on Crostini - g d e v s
Fresh Salsa or Salsa Verde Spoons - g d e v s
White Bean Dip on Tortilla Crisp - g d e v s
Bavarian Ham & Cheddar on Crostini - g d e s
Salami & Cream Cheese Cornets - g e s
Miniature Shrimp Tarts - d e s
Red Pepper Marmalade with Boursin Cheese on Crostini - g e v s
Miniature Cheese Skewers - g e v s

SWEET OFFERINGS

Miniature Fudge Brownies - g d e v s
Cake Bites with Caramel or Chocolate Sauce - g d e v s
Assorted Chocolate Truffles - g d e v
Miniature Cheesecake Bites - v
Assorted Petit Fours - v
Stuffed French Toast - g d e v s
Pecan Rolls with Brown Sugar Glaze - g d e v s
Vanilla Cream Puffs - g d e v s
Toasted Miniature S'mores - e v
Miniature Fruit Skewers - g d e v s
Eclairs with Chocolate Icing - v
Cannolis with Cream Filling - v
Assorted Danishes - v
Assorted Scones - v
Flavored Biscotti with Dark Chocolate - g d e v s

RECEPTION OFFERINGS

g ~ Gluten-free d ~ Dairy-free e ~ Egg-free v ~ Vegetarian or Vegan friendly s ~ Sugar-free

COLD SELECTIONS

Jumbo Shrimp Cocktail - g d e s
95.00

Smoked Salmon Crostini with
Cream Cheese & Capers - d e s
90.00

Display of Domestic and
Imported Cheeses and Cured Meats - g e s
80.00

Chocolate Fountain with
Assorted Novelties - g d e v
75.00

Salami & Cheese Cornets - g e v s
65.00

Tomato-Mozzarella Bruschetta - g e v s
65.00

Display of Domestic and Imported Cheeses - g e v s
65.00

Vegetable Crudités with Dip - g d e v s
60.00

The Inn's Kettle Chips Basket with Dip - g d e v s
60.00 (serves 50 people)

Pretzel, Goldfish or Mixed Nuts Basket - g d e v s
60.00 (serves 50 people)

Assorted Petite Desserts - g d e v s
2.75 per person

Assorted Desserts - g d e v s
3.99 per person

Display of Fresh Fruit - g d e v s
65.00

HOT SELECTIONS

Miniature Beef Wellington Bites
105.00

Miniature Chicken Marsala Puffs
105.00

Vegetable Spring Rolls with
Dipping Sauce - d v
65.00

Miniature Crab Cakes - g d e s
80.00

Chicken Tenders with BBQ
or Hot Sauce - g d e s
65.00

Italian Sausage-Stuffed Mushrooms - g d e v s
65.00

Mini Assorted Pizzas - e v
60.00

Italian Meatballs - g d e s
60.00

Stuffed Chicken Roulade - e
65.00

Fried Meat or Cheese Ravioli - v
60.00

Cream Cheese Stuffed
Jalapeno Bites - e v
60.00

Risotto Fritters - g d e v s
60.00

Items listed are priced per 50 pieces or (per person, if noted).

DINNER

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

DINNER SELECTIONS

Choice of one:

Garden Salad - g d e v s

Caesar Salad - g d e v s

Fruit Salad - g d e v s

Soup du Jour - g d e v s

Choice of one entrée:

Yuengling-Battered Fish - g d e s

Flaky fillets of Coldwater Pollock beer battered and cooked to a golden brown and served with a seasoned baked potato and seasonal vegetables

Country-Fried Pork Tenderloin - g e s

Delicious hand-breaded pork tenderloin cutlets fried until crispy and accompanied by our creamy redskin mashed potatoes and fresh vegetables

Stuffed Eggplant - g d e v s

Fresh eggplant over-filled with a blend of Italian cheeses and seasonal vegetables and accompanied by garlic breadsticks and creamy polenta

Turkey Tetrazzini - g e s

Oven-roasted turkey with mushrooms and bell peppers in a sherry cream sauce and linguine noodles, served with herb focaccia bread

Gourmet Meatloaf - g d e s

Our one-of-a-kind meatloaf made with our own ground beef and pork and fresh ingredients, wrapped in applewood-smoked bacon and served with a baked potato and a side of seasonal vegetables

13.85

OUR FAVORITES

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

*All dinners are served with rolls & butter(**dvs**), our chef's selection of appropriate accompaniments, regular and decaffeinated coffee, hot tea, and iced tea. Please select one starter, one salad, one dinner entrée and one dessert.*

STARTERS

Choice of one:

Fresh Fruit Cup - gdevs • Soup Du Jour - gdevs

Fried Cheese Ravioli - gdevs

Risotto Fritters - gdevs

Shrimp Cocktail (4pc add 3.00) - gdes

Choice of one:

Garden Salad - gdevs • Caesar Salad - gds

Caprese Salad - gdevs

*Baby spinach, fresh tomatoes, Mozzarella cheese,
fresh basil & Balsamic vinaigrette*

Tuscan Salad - gdevs

*Baby spinach leaves, red onions,
artichoke hearts, bell peppers, black olives,
& house Italian vinaigrette*

Filet Mignon - gdes

*Hand-cut beef tenderloin steaks served
with red wine reduction sauce*

29.15

Prime Rib - gdes

*A tender cut of slow-roasted prime rib
served with au jus*

28.25

Surf & Turf - gdes

*Tender petite filet mignon and Salmon fillet
topped with brushed citrus-herb butter*

30.15

Pistachio Salmon - gdes

*Flaky fillet of Salmon lightly crusted
with roasted pistachios*

25.75

Marinated Pork - gdes

*French-style hand-cut pork chop marinated in our
house Italian dressing, cooked to
perfection and topped with pork jus lie*

25.15

Grilled Vegetable Polenta - gdevs

*A selection of grilled seasonal
vegetables and portabella mushroom served
atop a bed of creamy polenta*

18.75

Wild Mushroom Risotto - gevs

*An Italian rice dish with a blend of wild mushrooms
and a creamy Parmesan sauce with herbs*

20.75

DINNER ENTRÉES

Choice of one:

Italian Chicken - gdes

*Boneless chicken breast breaded with
Italian bread crumbs and topped with
Smoked Mozzarella cheese*

23.75

Smothered Chicken - gdes

*Flame-grilled chicken breast brushed
with Dijon mustard and smothered with
caramelized onions and mushrooms*

22.95

New York Sirloin - gdes

*Grilled sirloin strip steak served with
a decadent mushroom Bordelaise*

27.25

DESSERTS

Choice of one of The Inn's signature desserts:

**Chocolate Mousse - ges • Fruit Cobbler - devs • Apple Crisp - devs • Red Velvet Cake - devs
Cheesecake with Caramel Sauce - vs • Cookies N' Cream Trifle - evs • Sugar Cream Pie - devs**

DINNER BUFFETS

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

HOME-STYLE HEROES

Hearty Vegetable Soup -g d e v s OR
Southwestern Chili - g d e s

Choice of one entrée:

Crispy Breaded Chicken -g d e s
Slow-cooked Pot Roast -g d e s
Baked Pork Chops -g d e s
Battered Pollock - d e s
Fried Shrimp - d e s
Seasonal Vegetable Casserole -g d e v s

Choice of two sides:

Rice Pilaf - g d e v s
Twice Baked Potatoes -g d e v s
Macaroni & Cheese - g e v s
German Potato Salad -g d e v s
Mashed Redskin Potatoes -g e v s
Pasta Salad -g d e v s
Fresh Fruit Salad -g d e v s
Steamed Seasonal Vegetables -g d e v s

Chef's choice of dessert - g d e v s

17.65

SWEET & SPICY

Choice of one starter:

Corn Chowder - g e v s
Hot Pepper Soup - g d e v s
Garden Salad - g d e v s

Choice of one entrée:

Stuffed Bell Peppers - g d e v s
Sweet & Savory Hamloaf - g d e s
Mediterranean Pasta - g d e v s
Sweet Chili Vegetable Stir Fry - g d e v
Red Pepper Chicken - g d e s
Roast Beef with Spicy Vegetable Sauce - g d e s

Choice of two sides:

Rice Pilaf - g d e v s
Macaroni & Cheese - g e v s
German Potato Salad - g d e v s
Mashed Redskin Potatoes - g e v s
Pasta Salad - g d e v s
Fresh Fruit Salad - g d e v s
Steamed Seasonal Vegetables - g d e v s

Chef's choice of dessert - g d e v s

17.25

DINNER BUFFETS

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

ALL DINNER BUFFETS INCLUDE:

*Soup du jour(**g d e v s**), garden salad with two dressings(**g d e v s**), rolls and butter(**d v s**), regular and decaffeinated coffee, hot tea and iced tea, our chef's selection of appropriate accompaniments and chef's choice of dessert (**g d e v s**)*

CLASSIC

Choice of two entrées:

Tri-colored Tortellini with Garlic-Tomato Sauce - v

*Cheese-stuffed tortellini pasta with
green peas and decadent garlic-tomato marinara*

Italian-Marinated Chicken - g d e s

*Boneless house Italian-marinated
chicken breasts served atop a bed of
baby spinach and tomatoes*

Spiced-rubbed Pork Loin - g d e s

*Juicy pork tenderloin rubbed with our
special blend of seasonings and slowly roasted*

Steamed Tilapia - g d e s

*Flaky Tilapia fillets steamed lightly and
finished with lemon-dill butter*

Beef Bourguignon - g d e s

*Marinated beef pieces cooked
with mushrooms, celery, onions, and
carrots in a savory beef pan gravy*

21.50

THE INN

Choice of two entrées:

Blackened Salmon - g d e s

*Salmon fillets seasoned generously
with our special Inn blackening spices*

Crispy Southern-style Chicken - g d e s

*Juicy chicken pieces marinated and
breaded in southern-style bread crumbs and
cooked to a crispy golden brown*

Roast Sirloin - g d e s

*Tender sirloin of beef slowly roasted
and served sliced with a
mushroom-red wine reduction*

Pork Medallions - g d e s

*Oven-roasted boneless pork tenderloin
served with smoked pork jus lie*

Shrimp Scampi - g e s

*Jumbo tiger shrimp cooked together
with garlic, tomatoes and a blend of herbs
with white wine butter sauce*

Ratatouille - g d e v s

*Fresh eggplant, zucchini, squash and
bell peppers combined with a garlic-tomato sauce and
served atop creamy polenta*

24.75

All dinner buffets are priced for a minimum of 25 guests.

DINNER BUFFETS

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ALL DINNER BUFFETS INCLUDE:

*Soup du jour(**g d e v s**), garden salad with two dressings(**g d e v s**), rolls and butter(**d v s**), regular and decaffeinated coffee, hot tea and iced tea, our chef's selection of appropriate accompaniments and chef's choice of dessert (**g d e v s**)*

DELUXE

Choice of two entrées:

Chicken Puttanesca - **g d e s**

Boneless chicken breast served with a puttanesca sauce of capers, olives, tomatoes and garlic

Pecanwood Pork Loin - **g d e s**

Boneless pork tenderloin wrapped in pecanwood-smoked bacon strips and served with pork pan gravy

Spicy Seafood Marinara - **g d e s**

A combination of shrimp and scallops with tomatoes, garlic and basil in a spicy red wine marinara sauce

Slow Roasted Prime Rib - **g d e s**

Flavorful prime rib generously spice-rubbed and oven-roasted, served with savory au jus

Smoky Wild Mushroom Risotto - **g e v s**

Arborio rice combined with a wild mushroom blend, garlic and onions with a smoked Gouda cream sauce

30.75

CHILDREN'S OPTIONS

Children's Options are available for children aged 12 and under

Breaded Chicken Tenders with Macaroni & Cheese - **g e s**

Spaghetti with Meatballs and Parmesan Cheese - **g d e v s**

Petite-sized Chef Salad - **g d e v s**

Gourmet Grilled Cheese Sandwich with Soup du Jour - **g e v s**

Chicken Alfredo with Fresh Broccoli - **g e v s**

Sautéed or Steamed Fresh Vegetables over Rice Pilaf - **g d e v s**

Flatbread Pizza with Tomato Sauce & Italian Cheeses - **d e v s**

5.99

All dinner buffets are priced for a minimum of 25 guests.

BOXED MEALS

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

TAKE-AWAY BOXED BREAKFASTS

All boxed breakfasts are accompanied by your choice of seasonal fresh fruit or vanilla yogurt, a breakfast pastry, and choice of bottled juice or water

The Early Riser's Breakfast Sandwich - g d s

Fresh scrambled eggs, choice of applewood-smoked bacon, breakfast sausage patty, or hickory-smoked ham, and Cheddar cheese served on your choice of a buttermilk biscuit, whole wheat bagel or English muffin

Country Breakfast - g s

Two house-made buttermilk biscuits served with our decadent sausage gravy and choice of applewood-smoked bacon or hickory-smoked ham

The Deluxe Breakfast Sandwich - g d v s

Thinly-sliced Angus roast beef, sautéed onions and a freshly poached egg, topped with baby Swiss cheese and served on a thick slice of toasted rye

Morning Starter - d v s

A generous portion of our wonderful spinach quiche which includes sweet onions, a delicious blend of cheeses, topped with fresh tomatoes and accompanied with a serving of crunchy granola clusters

12.50 each

TAKE-AWAY BOXED LUNCHES

All boxed lunches are accompanied by your choice of house-made kettle chips, crispy French fries, onion rings, a bag of chips, cole slaw, or fresh fruit. Also included are a house-made cookie, fresh baby carrots, and your choice of bottled soda, juice or water

The Inn's Club Wrap - d e s

Thinly-sliced honey-roasted turkey, crisp applewood-smoked bacon, Swiss cheese, fresh lettuce and tomato & mayonnaise on a flour tortilla

Signature Inn Grilled Cheese - g e v s

A delicious blend of Havarti and Cheddar cheeses, paired with fresh spinach leaves and juicy tomato slices on thick-sliced Texas toast

Croissant Sandwich - e s

A delicious buttery croissant with house-made chicken salad or tuna salad (select one), crisp lettuce and fresh tomato slices
\$13.65

Mixed Greens Salad - g d e v s

Fresh seasonal greens tossed with fresh seasonal vegetables such as tomatoes, carrots, red onions and bell peppers

*Add grilled chicken - g d e s ... (add \$3.00)
Add three jumbo tiger shrimp - g d e s ... (add \$4.00)*

(continued on next page)

Minimum order for all boxed meals is 10; maximum order is 50.

BOXED MEALS

g ~ Gluten-free **d** ~ Dairy-free **e** ~ Egg-free **v** ~ Vegetarian or Vegan friendly **s** ~ Sugar-free

Vegetable Pita - g d e v s

A delicious mix of vegetables including roasted peppers, sautéed onions, spinach leaves, fresh tomato, and marinated portabella mushroom combined with a spinach-artichoke spread and Havarti cheese folded in a grilled pita bread

Classic Muffaletta - g d e s

A traditional favorite! A selection of cured deli meats along with smoky mozzarella cheese and tangy olive salad marinated together in a sourdough bread boule

Angus Roast Beef Sandwich - g d e s

Deliciously tender slices of our Angus roast beef, paired with fresh spinach, sautéed red onions and a horseradish-boursin cheese spread on a toasted pretzel roll

16.00 each

TAKE-AWAY BOXED DINNERS

All boxed dinners are served with a freshly baked dinner roll, baby carrots and your choice of bottled soda, juice or water

Pasta Primavera - g d e v s

A wonderful selection of seasonal vegetables sautéed together with fresh onions and garlic with our chef's choice of pasta and Parmesan cream sauce \$13.95

Marinated Pork Chop - g d e s

A French-cut pork chop grilled over an open flame, then served with a seasoned baked potato

Provençal Stuffed Peppers - g d e v s

Large bell pepper halves over-filled with a variety of seasonal vegetables and topped with Parmesan cheese, served with orzo pilaf

Crispy Baked Chicken - g d e s

Bone-in chicken pieces coated in our unique breading and baked to a crispy golden brown, then served with our Dijon whipped potatoes

Braised Beef Brisket - g d e s

Mouth-watering, tender slices of slow-cooked brisket with our signature smoky spice rub, paired perfectly with our herb-roasted redskin potatoes

18.75 each

Minimum order for all boxed meals is 10; maximum order is 50.



"There is no love sincerer than the love of food."

— George Bernard Shaw

MEETING ROOM SPECIFICATIONS

ROOM	1	2	3	4	1&2	3&4	Boardroom
CONFERENCE	30	30	24	24	NA	NA	14
60" ROUNDS OF 6	30	30	30	24	78	54	NA
60" ROUNDS OF 8	40	40	40	32	104	72	NA
U-SHAPED	27	27	24	15	51	42	NA
HOLLOW SQUARE	30	30	24	24	60	48	NA
COCKTAIL RECEPTION	50	50	43	35	100	80	NA
CLASSROOM STYLE [6' BY 18"]	25	25	25	12	NA	NA	NA
CLASSROOM STYLE [6' BY 30"]	27	27	18	NA	81	54	NA
BUFFET, ROUNDS OF 8	32	32	32	24	80	64	NA
BUFFET, ROUNDS OF 6	24	24	24	18	60	56	NA
THEATER STYLE	50	50	40	35	100	80	NA

SALES AND CATERING

419.772.4112

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Ada, Ohio 45810

866.713.4513

Call us or visit our Web site at www.innatonu.com for full details.

Prepared by The Inn at ONU Management Company