

Catered Elegance at La Casa Bella Party Center

"Where Elegance and Style are Defined"

**26383 Broadway Avenue
Oakwood Village, Ohio 44146**

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Catering also Available at any Location of Your Choosing.

For a casual event ask about our
Angie's Rib Wagon and **Boxcar BBQ** divisions.

Where we bring the party to you!

Buffet Selections

It is our pleasure to offer to you five distinctive buffet options that will fit into any budget or reception plans.

Bronze Buffet - Two Entrées, One Potato, One Vegetable, Salad, Rolls, Coffee, Cake Cutting, Linen Napkins, Table Cloths, China, Glassware, Flatware, Set-up and Breakdown Fees.
Required additional items: *Bartenders, Bar Wash, Soda Pop, Security, Alcohol Service 20% Operation/Staffing Fee, Hall Rental and Sales Tax.*

Silver Buffet - Includes all of the Bronze Buffet plus the Bartenders and Soda Pop.
Required additional items: *20% Operations/Staffing Fee, Hall Rental, Security, Alcohol Service and Sales Tax.*

Gold Buffet - Three Entrées, One Potato, One Vegetable, Salad, Rolls, Assorted Pastry, Coffee, Bartender, Bar Wash and Soda Pop, Linen Napkins, Table Cloths, China, Glassware, Flatware, Cake Cutting, Set-up and Breakdown Fees, and Operations/Staffing Fee.
Required additional item: *Hall Rental, Security and Sales Tax*

Platinum Buffet - Includes all of the Gold Buffet plus One Appetizer choice from Tier I, Chair Covers and Sash, and Security. **Required additional item:** *Hall Rental and Sales Tax*

Diamond Buffet - Includes the Gold Buffet plus Two Choices from Tier I Appetizers and a Basic Tiered Wedding Cake. **Required additional item:** *Hall Rental and Sales Tax*

The above Buffet Options are suggestions and can be modified to fit your needs.
It is our sincere wish to accommodate all of your desires and requests,
In doing so, additional expenses or fees may be required.
Sit Down and Family Style Dinners are available upon request

Buffet Entrée Selections

Beef and Pork Entrees

- Carved Beef Au Jus** - Slow Roasted Eye of Round Carved at the Buffet Line with Au Jus
Sliced Beef in Gravy – Sliced Slow Roasted Eye of Round with Mushroom and Onion Gravy
Meatloaf- Ground Beef with Onions and Peppers baked in a Sweet Glaze topped with Gravy
Beef Tip- Cubes of Sirloin slow cooked in a Red Wine Gravy with Mushrooms, Onions and fresh Rosemary
Pot Roast- Tender Slow Roast Top Round with Carrots, Onions and Celery in Gravy
BBQ Beef Brisket- House Smoked and Sliced Beef Brisket in Barbeque Sauce
Beef Kabob- Skewered Cubes of Sirloin with Peppers and Onions topped with a Teriyaki and Plum Glaze
Stuffed Cabbage- Cabbage filled with Beef, Pork, and Rice simmered in a Tomato Sauce with Sauerkraut
Kielbasa and Kraut- Smoked Beef Kielbasa served with Seasoned Sauerkraut
Italian Sausage- Sweet Italian Sausage cooked with Peppers and Onions
Breaded Pork Chops- Center Cut Boneless Pork Chops served with Gravy
Roasted Pork Loin- Sliced Slow Roasted Pork Loin topped with an Orange and Cranberry Chutney
City Chicken- Skewered Cubes of Pork Loin Breaded, Baked, and served with a Mushroom Gravy
Pork Tenderloin- Roasted Pork Tenderloin sliced and topped with an Rosemary and Cranberry
Honey Ham- Honey Baked Ham in a Brown Sugar Glaze
Pork Schnitzel- Fried, Moist, and Tender Pork Cutlet with Mushroom Gravy

Chicken Entrees

- Lemon Wine Chicken**- Breaded Chicken Breast topped with a Lemon Wine Sauce
Chicken Parmesan- Breaded Chicken Breast topped with Marinara and Provolone Cheese
Chicken Marsala- Pan Fried Chicken Breast in a Marsala Wine Sauce with Mushrooms and Parsley
Rotisserie Chicken- Quartered Bone-in Chicken Smoked with Cherry Wood
Stuffed Chicken- Tomato, Mozzarella, and Basil stuffed Chicken with a Tomato Cream Sauce
Breaded Chicken- Boneless Chicken Breast Breaded and Baked to Perfection
Pretzel Chicken- Pretzel Crusted Chicken Breast with a Strawberry Fruit Sauce
Roasted Garlic Chicken- Breaded Chicken Breast in a Roasted Garlic Cream Sauce
Chicken Florentine- Chicken with Spinach, Roasted Red Peppers and Boursin Cheese topped with a Cream Sauce
Georgian Chicken- Grilled Chicken with a Peach Bourbon Barbeque Sauce
Chicken Kabob- Skewered Chicken with Peppers, Onions, Tomatoes and Mushrooms with a Cilantro Ginger Glaze
Honey Glazed Chicken- Quartered Bone-In Rotisserie Smoked Chicken with an Orange Honey Glaze
Thai Chili Chicken- Grilled Chicken Breast with a Sweet Chili Sauce topped with Scallions

Seafood Entrees

- Breaded Tilapia**- Breaded and Fried Fillet of Tilapia with a Lemon Wine Sauce
Shrimp Kabob- Skewered Shrimp with Peppers, Onions and Tomatoes with a Sweet Chili Sauce
Panko Shrimp- Panko Breaded Shrimp with a Sweet and Spicy Remoulade
BBQ Salmon- Baked Salmon with a Cherry Barbeque Glaze **(Additional Fee)**
Lemon Wine Salmon- Baked Salmon topped with a Lemon Wine Sauce **(Additional Fee)**

Pasta and Vegetarian Entrees

- Penne Marinara**- Penne Pasta tossed in our House Made Marinara Sauce
Bowtie Alfredo- Bowtie Pasta in Alfredo Sauce with Broccoli Florets
Cheese Tortellini- Tri-Colored Cheese filled Tortellini tossed in a Roasted Red Pepper Cream Sauce
Mac-n-Cheese- Macaroni tossed in our House Made Four Cheese Sauce
Baked Penne- Penne Pasta tossed and Baked with Marinara, Mozzarella, and Parmesan Cheese
Meat Lasagna- Sausage, Ground Beef, Mozzarella, Ricotta Cheese and Marinara
Chicken Lasagna- Chicken with Spinach, Roasted Red Peppers, Mozzarella, Ricotta Cheese with a Tomato Cream Sauce
Vegetable Lasagna- Layers of Vegetables with Mozzarella, Ricotta, and Marinara
Cheese Ravioli- A blend of Four Cheese in an Egg Pasta tossed with a Tomato Cream Sauce
Eggplant Parmesan- Layers of Breaded Eggplant with Mozzarella and Marinara

Catered Elegance Side Dishes

Starch

- Roasted Redskin Potatoes** - Redskin Potatoes Baked with Garlic, Salt, Pepper and Parsley
Whole Roasted Potatoes - Round White Potatoes Baked with Paprika, Garlic, Salt, Pepper and Parsley
Romano Redskin Potatoes - Whole Potatoes Baked with Romano Cheese, Garlic and Basil
Au Gratin Potatoes - Sliced Potatoes Baked in a Creamy Cheese Sauce
Scalloped Potatoes - Sliced Potatoes Baked in a Parsley Cream Sauce
Mashed Potatoes - Idaho Potatoes whipped with Butter and Sour Cream
Roasted Garlic Mashed Potatoes - Idaho Potatoes with Roasted Garlic, Butter, and Sour Cream
Sweet Potato Casserole - Mashed Sweet Potatoes with Pecans and Brown Sugar
Marbled Mashed Potatoes - Blend of Mashed Idaho and Sweet Potatoes
Long Grain Wild Rice - White and Long Grain Rice with Celery and Onions
Twice Baked Potatoes - Potatoes Whipped with Salt, Pepper, Garlic, Parsley and Butter and Piped into the Potato Shells
Baked Potato - Idaho Potatoes Served with Sour Cream and Chives
Mac-n-Cheese - Macaroni tossed in our House Made Four Cheese Sauce

Vegetables

- French Cut Green Beans** - French Cut Green Beans Served with Butter and Red Peppers
Green Bean Amandine - Sautéed Green Beans with Bacon Bits, Onions, and Slivered Almonds
Glazed Carrots - Baby Carrots Cooked with Butter, Brown Sugar and Honey
Sweet Corn - Whole Kernel Corn Served with Butter and Salt
California Blend - Broccoli, Cauliflower and Carrots Served with Butter and Salt
Harvest Blend - Broccoli, Cauliflower, String Green Beans, Yellow Beans and Baby Carrots Served with Butter and Salt
Brussels Sprouts - Brussels Sprouts tossed with Butter, Bacon Bits and Caramelized Onions
Snap Peas - Sugar Snap Peas tossed in an Orange Essence Dressing (**Seasonal**)

Salads

- Garden Salad** - Romaine Lettuce with Tomatoes, Cucumbers, Croutons and Black Olives with Choice of Dressing
California Salad - Mixed Greens with Dried Cranberries, Mandarin Oranges, Almonds and Matchstick Carrots Served with a Raspberry Honey Dressing
Greek Salad - Mixed Greens with Feta Cheese, Red Onion, Tomatoes, Cucumber and Kalamata Olives and Golden Italian Dressing
Caesar Salad - Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

Choice of Dressings - Italian, Ranch, French, Raspberry Honey, Blue Cheese and Caesar Dressing
Additional Dressings Can Be Selected at an Additional Cost Per Person and Served Family Style

Catered Elegance Sit-Down Dinners

Catered Elegance will Present Your Guest with Traditional Plated Service

Selection of one (1) Dinner Entrée (Market Price)

Combination Plates can be created and are priced by the Entrées Selected

All Dinners Include - Potato, Vegetable, Salad, Rolls, Coffee, Tea and Decaf

Our Chefs will Custom Create Menus Upon Your Request

Catered Elegance Family Style Dinners

Catered Elegance will Serve Dinner to your Tables in Bowls and Platters

Any Buffet Package can be served Family Style for an Additional Charge of \$2.00 per person.

Additional Entrees can be Added, Price based on Selection

The Chef's Mission Statement

As the Chef of Catered Elegance, it is my pleasure to create a menu that we are proud of. Our Mission is to give all of our guests menu choices prepared like you were family. We also believe in using products produced locally, supporting our neighbors. We will meet any special needs of our guests and customize menus for any occasion.

Enjoy!

Catered Elegance Appetizer Selections

Tier 1

Priced per Person per Appetizer

Assorted Cheese and Crackers
Fresh Vegetables and Dip
Fresh Fruit Display
Hummus and Pita
Chips and Salsa
Assorted Pizzas
Spinach Artichoke Dip with Crackers
Beer Cheese with Soft Pretzels and Breads
Deviled Eggs

Tier 2

Priced per Person per Appetizer

Bacon Wrapped Water Chestnuts
Smoked Chicken Wings with BBQ Sauce
Breaded Ravioli with Marinara
Assorted Bruschetta
Turkey Pinwheels
Vegetable Spring Rolls with a Sweet Soy Sauce
Italian Sausage with Peppers and Onions
Hummus in Cucumber Cup
Swedish or Sweet and Sour Meatballs
Fig and Goat Cheese Flatbread
Crab Rangoon with a Sweet Chili Sauce
Bang Bang Shrimp

Tier 3

Priced per Person per Appetizer

Shrimp Cocktail
Prosciutto wrapped Asparagus with Boursin Cheese
Mini Crab Cakes with a Spicy Remoulde
Bacon Wrapped Scallops
Antipasti Display
Lemon Wine Salmon Skewers
Beef Tenderloin on Garlic Crostini with a Creole Aioli
Assorted Sushi Display (**Market Price**)

The above appetizers are suggestions.

Let us know if you would like other options to consider or have other items you would like prepared.

La Casa Bella Liquor / Bar Options

All Bar Options are Served for no more than Five and One Half Hours and Include the Bartender(s).

Soft Bar- Budweiser and Bud Light on Tap, Merlot, Chardonnay, and White Zinfandel Wine and all Soda Pop

Common Bar - Includes Black Velvet Whiskey, Bacardi Superior Rum, Smirnoff Vodka, Cutty Sark Scotch, Beefeaters Gin, Peach Schnapps, Bud Light Draft, White Zinfandel Wine and Soda Pop

Premiere Bar - Includes Black Velvet Whiskey, Bacardi Superior Rum, Three Olives Vodka, Cutty Sark Scotch, Beefeaters Gin, Peach Schnapps, Budweiser and Bud Light on Tap, Merlot, Chardonnay, and White Zinfandel Wine and all Soda Pop

Top Shelf Bar - Includes Canadian Club Whiskey, Captain Morgan and Bacardi Superior Rum, Kettle One Vodka, J&B Rare Scotch, Tanqueray Gin, Jack Daniels Bourbon, Jose Cuervo Especial Tequila, Peach Schnapps, Amaretto, Triple Sec, Budweiser and Bud Light on Tap, Merlot, Chardonnay, and White Zinfandel, Moscato Wine, Champagne for the Head Table and all Soda Pop

Unlimited Soft Drink Bar - Includes Unlimited Soda Pop Service and Bartender

Champagne for Toasting is available at an additional cost per bottle.

All bar service will end exactly thirty (30) minutes prior to the end of the event.

Bar Service is provided by Roseland Lanes and La Casa Bella Party Center.

Bar service includes: Lemons, Limes, Ice and Milk or Cream if needed.

Please review the following policies. Following these policies will ensure your event goes as planned. If you feel that special circumstances must be considered when planning your event please be sure to get them approved and placed in writing prior to you putting your deposit down.

Deposit Policy

A \$500.00 dollar deposit is required to secure your date as Definite. Six months prior to the event date an additional \$500.00 dollar deposit is due. Both deposits are **non-refundable** but are applied to the final bill.

Payment and Final Arrangement Policy

Full Payment is due eight (8) days prior to the event. Payment may be made by check, cash or by credit card. Credit Card payments will be assessed a 2% processing fee. Payment made or received after the required date must be made in cash or by bank check only. Final guest count and final menu selection is due eight (8) days prior to the event. Any additional added guest after the final due date is charged at one and a half times the per person cost.

Non dinner guests are charged at \$10.00 per person plus liquor package price.

Cancellation Policy

If you cancel your event you will be charged the following fees based on this listed schedule:

From deposit date to Nine (9) months, 270 Days prior.....Total Deposit Paid
269 Days to Three (3) Months, 90 Days prior ...Total Deposit Paid or 10% of the Estimated Contract, whichever is Greater
89 Days to One (1) Month, 30 Days priorTotal Deposit Paid or 20% of the Estimated Contract, whichever is Greater
29 Days to 8 Days Prior.....Total Deposit Paid or 30% of the Estimated Contract, whichever is Greater
7 Days to Event Date.....Total Deposit Paid or 50% of the Estimated Contract, whichever is Greater

You will also be given Six (6) Months to use original deposit, not the additional fees paid, toward a new event with the same estimated guest count.

Additional Policies

1. Menu Selections, room set up instructions and all details of the event must be finalized with Catered Elegance at least Ten (10) days prior to the function. Should additional changes be made, additional fees may apply.
2. To ensure your event is successful and carried out to your wishes, we require the final guaranteed guest count at least Eight (8) days prior to the function. This final guarantee is not subject to reduction after the Eight (8) day working deadline and is the minimum number of persons for which you will be charged. If we do not receive the final guaranteed attendance figure for your function by the Eight (8) day deadline, you will be charged for the number of persons denoted as your estimate on your signed contract. We will be prepared to serve no more than 5% and a maximum of Ten (10) people over the final guaranteed attendance specified. You will be charged for the actual number of attendees, or your final guaranteed number, whichever is greater.
3. Necessary adjustments to your bill will be made immediately following your function and become payable at that time. Any additional fees incurred the day of the event will be billed to the client.
4. Our menus are suggestions for you to consider for your event. Our staff will be happy to create a menu for your specific needs and quote the price accordingly.
5. All prices and food items on our menus are subject to change due to fluctuating costs and availability of items.
6. An Operations/Facility Fee of 20% and applicable Sales Tax will be added to all events held with Catered Elegance.
7. All Food and Beverage items, including liquor, wine and beer, consumed at La Casa Bella Party Center must be supplied by Catered Elegance and our state license holder, Roseland Lanes Inc. In accordance with prevailing laws, we will refuse to serve alcohol to anyone under the legal drinking age of Twenty-one (21). Any guest or person renting La Casa Bella Party Center is prohibited from serving, supplying or giving drinks to anyone under the age of Twenty-one (21), if you do, you will be asked to leave the facility immediately.
8. All decorations, displays, equipment, floral arrangements or props of any kind must be approved prior to their arrival. Under no circumstance shall any persons of the event or hired to decorate use nails, tape, staples or any other substance to affix items or banners to any stationary wall, floor, window or ceiling. The client agrees to be responsible for any damage done to the banquet room or any other part of the facility by the client, invitees, employees, individual contractors or other under the client's control.

Client has read and agrees to the policies on this page: _____

Initial .

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Additional Policies Continued

9. Policy and Pricing are subject to change without notice.

10. All weddings and events with alcohol require security at the expense of the client and arranged by PSSwitz Family, LLC.

11. Catered Elegance prepares food for the number of guest you pay for. We make no representation or guarantee that you will have food to take home with you. We allow your guest to have seconds until the food is gone unless you instruct us otherwise.

12. For any and all guests that you invite, are invited or show up to your event after dinner is served and are there to participate in your celebration, you will be billed a \$10.00 dollar per person fee plus the cost of whatever liquor package you have selected.

13. There is a \$75.00 dollar fee charged for any outside items/vendors that come in or are brought in to set up for your event (ex. Chair Covers, Decorations, Balloons, etc.). Exceptions are DJ's, Bands and Cake vendors. All items must be removed within 30 minutes of your event ending time or additional occupancy/storage fees will be charged to you the client.

14. For clients holding their Wedding ceremony in our facility you will be billed according to the ceremony package you choose. You will also receive a thirty (30) minute rehearsal time at no charge. You will be billed \$75.00 dollars per every thirty (30) minute or increment of thirty (30) minutes you go over the initial free period. All rehearsal times are at the convenience of PSSwitz Family, LLC, Catered Elegance or its representative.

14. Any variance from the above written policies are null and void and considered unapproved by management unless they are written down and signed by both the client and PSSwitz Family, LLC authorized representative. There are no exceptions to this statement.

By signing this policy page you acknowledge that you have received a copy of the above listed policies on pages 9 and 10, you agree to the policies listed on pages 9 and 10 and agree to hold PSSwitz Family, LLC, Catered Elegance, La Casa Bella Party Center, Angie's Rib Wagon, Boxcar BBQ and the Drury Plaza Hotel harmless from any and all circumstances that may arise from or are out of our control from the policies listed above or are causes from natural phenomenon, mother nature or public disasters.

Printed Clients Name

Printed PSSwitz Family, LLC Authorized Representative

Signature of Client

Signature of PSSwitz Family, LLC Authorized Representative

Date

Date

