



Catering

Catering and Beverage Policy

All beverages must be purchased from the Club Deli. Groups are not permitted to bring in their own beverages. All food and opened beverages remaining from a private dining event is the property of the Club Deli. As such, the client is not entitled to remove the product from the premises.

Guarantee Policy

A guaranteed number of guests is required no later than 72 hours in advance and is not subject to reduction. If no count is confirmed, the original count will be considered as the guaranteed number.

Deposit and Payment

A deposit of 50% of total anticipated charges is due with the signed catering agreement. Deposits are non-refundable upon cancellation within 5 days of the function. The deposit will be directly applied toward your purchases. The total balance (less deposit) is due and payable at the end of your event, unless prior arrangements have been made. Non-members must guarantee their booking with a major credit card.

Service Charges and Tax

Local and state sales tax will be collected on all food and beverage services provided by the Club Deli. An 18% service charge will be added on all food and beverage services (service charges are taxable). Gratuity is at your discretion. Any group requesting exemption from tax must submit its tax number in writing prior to the scheduled event.

Service

Events that include alcoholic beverages are required to have a bartender. Bartender charges are \$25.00 and hour with a minimum of two hours. Wait staff charges are \$15.00 per hour with a minimum of two hours. We are happy to advise you on the correct number of wait staff necessary to ensure you have a successful event.

Special Services

Our experienced staff will be happy to assist you with customizing a menu to suit the needs of your event.



Beverage Service

Assorted Bottled Soft Drinks (Pepsi Products)	\$1.50 each
Lemonade gallon	\$ 8.00 per
Coffee by the pot	\$18.00
Tea Selection	\$1.00 each
Juices	\$15.00 per gallon
Domestic Beer Michelob Ultra, Budweiser, Bud Light Miller, and Miller Lite	\$3.50 each
Imported Beer Heineken and Corona	\$4.50 each
House Wine Woodbridge Chardonnay or Merlot	\$5.50 per glass
Premium Brand Cocktails Absolut, Tanqueray, Bicardi, Makers Mark and Cuervo Gold	\$5.50 each

Additional selections may be available upon request.
A per bottle charge will be added to your bill.

All prices are subject to a taxable 18% service charge and a 6.5% Ohio sales tax.



Catering Menus

Breakfast Menu

- On the Lighter Side** \$8.95 per person
Organic wheat toast with assorted jams, yogurt-fruit granola cups, sliced fruits
- Bakery Breakfast** \$ 8.95 per person
Assorted homemade muffins, bagels with cream cheese and warm cinnamon rolls
- Deluxe Continental Breakfast** \$ 9.95 per person
Assorted homemade muffins, bagels with cream cheese and butter, fresh fruit
- Sports Club Breakfast** \$13.95 per person
Fluffy scrambled eggs, our signature potato casserole, smoked bacon, bagels with cream cheese and butter, sliced fruits

Boxed Lunches

Club Deli Signature Sandwiches and Wraps

\$8.95 per person

All boxed lunches served with a side of pasta salad and Club Deli's own fresh baked gourmet cookie

Honey Mustard Chicken Wrap

Grilled chicken wrapped with lettuce, tomato, American cheese dressed with our very own honey mustard dressing

Pesto Chicken Wrap

Grilled chicken and tomato slices drizzled with basil pesto

Buffalo Chicken Wrap

Grilled chicken wrapped with lettuce and tomato dressed with homemade cayenne sauce.

Hummus Veggie Wrap

*Humus, lettuce, tomato, red onions, green peppers, and cucumbers.
Served cold on a whole wheat wrap*

BLT

Bacon, lettuce and tomato served on Organic wheat bread with chipotle mayonnaise

Maple Glazed Ham Sandwich

Boar's Head Maple Glazed Ham, Swiss cheese, grainy mustard, leaf lettuce, tomatoes, served on multi grain bread

Turkey Sandwich

Boar's Head Cracked Peppercorn Turkey, mozzarella, roasted red peppers, served on multi grain bread with basil mayonnaise

Executive Boxed Lunches

\$15.95 per person

All executive boxed lunches served with club deli's own fresh baked gourmet cookie

Grilled Marinated Pork Loin in Pita Bread

*Stuffed with green apple slices and peanut sauce
served with Asian noodle salad with pea pods and red peppers with orange vinaigrette*

Roasted Veggies on French Baguette

*With spinach leaves, artichoke hearts,
Roma tomatoes, red onion and havarti cheese with our homemade balsamic vinaigrette
served with pasta salad and fresh fruit garnish*

Grilled Salmon Sandwich

*served on crusty sourdough bread with field greens and
sweet hot mustard*

*Summer Slaw with apple cider vinaigrette
served with a fresh fruit garnish*

Wheatberry Chicken and Green Bean Salad

*Served on a bed of mixed greens with black olives, feta cheese and
dressed with lemon basil vinaigrette
served with a fresh fruit garnish*

Southwestern Marinated Grilled Chicken Breast

*On a bed of field greens
served with grilled vegetables, roasted potatoes dressed with chipotle
vinaigrette and grilled garlic peasant bread.
Served with a fresh fruit garnish*

Antipasta-Stuffed Baguettes

*Filled with smoked turkey, salami, roasted red pepper, olives, artichoke
hearts and goat cheese
served with Italian pasta salad with tomatoes, cucumbers and red onion
served with a fresh fruit garnish*

Soup and Salad

Homemade Soup

*Choose one of our homemade soups prepared fresh daily by Chef Rennae'.
\$4.50 per person*

House Salad

*Green leaf lettuce, tomato, onion, dried cranberries, toasted pine nuts and
crumbled feta
\$5.95 per person*

Pasta Buffet Menus

\$9.95 per person

All dinner selections are served with a green salad and assorted crusty breads and butter

Spaghetti Carbonara

With caramelized onions, bacon and Parmesan cheese.

Fusilli Pasta with Roasted Chicken

In a creamy cheese sauce topped with toasted pecan's

Roasted Vegetables in Bow Tie Pasta

With fresh basil pesto, artichoke hearts and sundried tomatoes.

Grilled Chicken and Penne Tie Pasta

With peas and black olives with marinara sauce

Signature Platters

Crudités Basket with Dip

Assorted vegetables with our homemade dips choose from one of the following: Parmesan Peppercorn, Asian, Ranch. \$4.95 per person

Brie Cheese Wheel

Brie cheese wheel served with your choice of the following toppings: Raspberry EnCroute; Blue Cheese Almond and Honey; Brandied Pears and Rosemary finished with a Honey Balsamic Glaze.

\$4.95 per person

Savory Cheese Tortes

Choose from one of the following cheesecakes: Bacon and Cheddar, Italian Fontina and Asiago cheese or Muenster cheese with Red Onion.

\$3.95 per person

Assorted Homemade Pizza's

Chef Rennae's pizzas are made on a homemade crust. Choose from Potato Bacon, Mushroom and Fontina Cheese, Pesto with Tomato and Pine nuts.

\$7.95 per person

Domestic Cheese and Fresh Fruit Display

*An array of domestic cheeses and fresh fruits in season
served with assorted crackers*

\$5.75 per person

Boneless BBQ Chicken Wings

*Boneless chicken wings served with our homemade BBQ sauce
50 pieces

\$75.00

Spicy Cocktail Meatballs

*Homemade meatballs in our very own BBQ sauce
50 pieces

\$30.00

Assorted Dips

*Hummus, Italian Bean, Spinach and Artichoke served with assorted
crackers*

**25 people*

\$55.00

Assorted Cookie Tray

*Your choice of chocolate chip, peanut butter, white chocolate
macadamia nut and oatmeal raisin.*

\$15.00 a dozen