

**ELEGANT BANQUET FACILITIES
FOR THAT SPECIAL EVENT**



5030 Youngstown-Poland Road

Youngstown, Ohio 44514

(330) • 755 • 1484

FORMAL BUFFET

DINNER MENU

MAIN ENTREE

(Carved At Buffet Table)

- _____ Steamship Round of Beef
- _____ Roast Prime Ribs of Beef
- _____ Roast Top Rounds of Beef
- _____ Roasted Whole Tenderloin
- _____ Baked Virginia Ham w/Pineapple Glaze
- _____ Roasted Pork w/Orange or Cranberry Glaze
- _____ Roasted Boneless Leg of Lamb
- _____ Roasted Whole Strip Loin
- _____ Roasted Whole Rib Eye

COMPLIMENTING ENTREES

(Choice of Three)

- | | |
|--|--|
| Ham & Broccoli Wrap Arounds w/Swiss Wine Sauce _____ | _____ Sautéed Breast of Chicken Ambassador |
| Baked Virginia Ham w/Pineapple Sauce _____ | _____ Baked Whitefish Almondine |
| Barbequed Short Ribs _____ | w/Buttered Lemon Sauce |
| Italian Crumb Crusted Chicken _____ | _____ Baked Whitefish Italiano |
| Golden Fried Chicken _____ | w/Tomatoes, Peppers & Onions |
| Roasted Breast of Turkey w/Herbed Dressing _____ | _____ Seafood A La Newburg |
| Roasted Kolbasi w/Peppers, Onions & Mushrooms _____ | w/Lobster Sauce, Shrimp & Crabmeat |
| Crabmeat Stuffed Baked Fish _____ | _____ Chicken A La Cacciatore |
| Cavatelli w/Meatballs _____ | _____ Shepherdess' Pie |
| Rigatoni or Seashells w/Meatballs _____ | _____ Mini Shells w/White Clam Sauce |
| Stuffed Boneless Breast of Chicken _____ | _____ Italian Sausage w/Grilled Peppers & Onions |
| Herbed Baked Chicken _____ | _____ Chicken Mallory |

POTATO *(Choice of One)*

- Buttered Quartered Parsley Redskins _____
- Augratin _____
- Oven Browned Irish _____
- O'Brien _____
- Lyonnaise _____
- Cabbage & Buttered Noodles _____
- Rice Pilaf _____
- Harvest Vegetable Scallop _____
- Garden Medley Rice _____
- Candied Yams _____

VEGETABLE *(Choice of One)*

- _____ Broccoli Normandy
- _____ Buttered Baby Peas w/ Belgian Carrots
- _____ Italian Vegetable Blend
- _____ Broccoli Spears w/Cheese Sauce
- _____ Baby Peas w/Pearl Onions
- _____ Cauliflower Augratin
- _____ Sautéed Zucchini & Tomatoes
- _____ Corn Mexicana
- _____ Honey Glazed Baby Belgian Carrots
- _____ Whole Green Beans Almondine
- _____ Whole Green Beans w/Mushroom Sauce
- _____ Capri Style Vegetables
- _____ Mallory's Medley

SALADS

(Choice of Two)

Chef's Fresh Tossed Garden Salad _____	_____ Ambrosia Salad
Italian Pasta Salad _____	_____ Waldorf Salad
Basil Tortellini Salad _____	_____ Cucumber & Sour Cream Salad
Cole Slaw _____	_____ Fruited Jello Molds
Pickled Beet Salad _____	_____ Fruit Salad
Three Bean Salad _____	_____ Peaches En Wine

Assorted Relishes

Coffee - Brewed Decaf - Tea

Assorted Dinner Rolls

SPECIALTY TABLES

(Priced Upon Request)

Fresh Fruit _____	_____ Assorted Hors D'Ouerves
Fresh Fruit & Cheese _____	_____ Assorted Pastries
Assorted Cheeses & Raw Vegetables _____	_____ Chocolate Table w/Fresh Chocolate Covered Strawberries

The Embassy will provide the following at *NO ADDITIONAL CHARGE*:

- White linen tableclothes with choice of colored linen napkins.
- Majority of round tables.
- Wedding cakes cut and trayed.
- Centerpiece for buffet and all display tables are skirted.

All prices are subject to change and cannot be guaranteed.

Price \$ _____ /Person And Service Charge _____ % Plus Tax _____ %

Add \$ _____ /Person for functions under _____ Guests

BAR FACILITIES

Included: Bartenders, Carbonated Mixes, Assorted Fruit Juices, Sour Mix, Soft Drinks, Glasses, Cocktail Napkins, Stirrers, Ice and Fruit Garnishes.

Price \$ _____ /Person And Service Charge _____ % Plus Tax _____ %

Security \$ _____ per Officer

CONDITIONS

Minimum booking on a Saturday evening for The Embassy Room is 400 people, 200 for the Ambassador Room. On a Friday evening, minimum booking for The Embassy Room is 350 people, 150 for the Ambassador Room.

Menu and guaranteed number of guests must be in no later than ten (10) days before the date of the event.

The Embassy reserves the right to determine the best seating arrangement and serving time for the occasion.

The Embassy cannot be responsible for children misbehaving on the premises.

A deposit is required to confirm and hold event date. In case of cancellation, a written letter must be submitted, and upon doing so, the event date will be opened. Deposit will be returned to the engager once the date is re-booked.

No event may be extended beyond the original scheduled time without the consent of The Embassy. A function is contracted for four (4) hours. If bridal party wishes to eat early, one hour is provided before the original time schedule of the event. There will be an overtime charge after scheduled time period.

No rice, confetti or glitter is permitted on premises.

All applicable charges, less deposits paid, shall be due and payable 10 days prior to event. Final payment is only accepted in the form of a certified check or money order.

The price to be paid by the engager will be that set forth on The Embassy published menu rate schedule in effect on the date of the event.

The event shall be conducted by the engager in an orderly manner and in full compliance with all rules of The Embassy and applicable state and local laws, ordinances and regulations.

The Embassy shall not be liable for damage to, or loss of any merchandise, samples, equipment or any goods or personal property exhibited, displayed or left in any area of The Embassy, whether or not such damage is the result of, or caused by theft, fire, water or any other cause whatsoever.

The Embassy reserves the right to impose any other reasonable regulations concerning the use of The Embassy facilities.

The Embassy shall not be responsible for failure to perform, due to causes beyond its control, such as labor disputes, utility failure, Government Acts & Regulations, fire or other similar acts beyond its control. In such events, The Embassy shall have no other liability or obligation other than return of the deposit.

The use of adhesive name tags is not permitted.

Only canned beer is permitted.

The Engager shall be responsible for any and all damages and loss to the premises and property of The Embassy and/or others caused by the engager or any of the agents, guests or other persons attending the event.

The Engager must provide music, matches & cigars, wedding cake, cookies & paper plates, all alcoholic beverages.
