

Muntean's Catering Cuisine

Whatever the occasion Wherever it is held
From a sophisticated sit down dinner to a
wedding in the park you'll get the finest
in catered cuisine.

*WEDDINGS-ANNIVERSARIES
CORPORATE FUNCTIONS*

5121 W. 161 STREET-CLEVELAND, OHIO 44142-(216) 267-6555
visit our Web Site @ www.munteansgrandpacific.com

Munteans at the Grand Pacific Hotel

Exceptional- Elegant- Memorable

8112 Columbia Road, Olmsted Falls, OH 44038 Tel (216) 267-6555
www.munteansgrandpacific.com

Dear Client:

Welcome to the Grand Pacific Hotel. We are happy that you selected the Grand Pacific Hotel as a potential Location for your event. Take a step back into history and admire the ambiance and intrigue the Grand Pacific Hotel will provide for your gathering.

This historical site built in 1830 offers a charming and unique alternative to traditional banquet facilities. The Grand Pacific Hotel and Munteans Catering will provide you and your guests with unparalleled excellence and service in an atmosphere of charm and elegance.

With over 20 years experience in Catering, Restaurant, and Food Service Management, you can be assured that you will be getting the freshest and finest quality food and service available. Please keep in mind the enclosed menus are merely suggestions. Our consultants will be delighted to answer your questions, and if necessary, custom design a menu just for you.

Sincerely Yours,

Don Muntean

GENERAL INFORMATION
2007 MENU

Booking

In order to insure your reservation a deposit and a signed contract with both Muntean's Catering & either the Grand Pacific Hotel or Grand Pacific Chapel are required. This deposit will be subtracted from your total balance. The balance of your bill will be due (7) days prior to the date of your contracted function.. Friday and Saturday minimums do apply. Please ask your catering consultant about specific minimums for your event.

Guest Count and Menu

Final guest count is required (14) days before your contracted function date. No allowance will be made for any decreases in guest count after this time. You may make additions to your final count up to (3) days prior to your contracted event. Final menu selections must be made (8) weeks prior to function. Menu prices are subject to change.

Sales Tax

Sales tax will be added to the total final bill. If you are a tax-exempt organization a signed tax-exempt certificate will be required at the time of booking. There will be no exceptions.

Service Charge

There is a 20% service charge on all menus.

Food and Beverage Policy

We do not permit any food or beverage to be brought into our facility. All alcoholic and carbonated beverages will be provided by Olde Towne Hospitality under a separate agreement. All Friday and Saturday events carry a minimum beverage charge of \$4.95 per person in addition to bartender cost..

This Menu effective 01/01/07 and supercedes all previous menus

SUNDAY BRUNCH BUFFET

Omelet Station

Hickory Sliced Ham

Breakfast Sausage Links

Chicken ala King

Potatoes O'Brien

French Toast

Belgian Waffle's

Assorted Rolls with Whipped Butter

Bagels with Cream Cheese and Jam

Miniature Assorted Danish Pastries

Fresh Fruit Platter

Orange, Cranberry, and Grapefruit Juice

Fresh Brewed Coffee, Tea, and Milk

\$17.95 per person

LUNCHEON MENU

ENTREES

(Choice of One)

Chicken Marsala

Beef Stroganoff Pasta Primavera
Grilled Chicken Salad Stuffed Chicken Breast
Rosemary Chicken Pretzel Chicken
Roasted Loin of Pork Chicken Cordon Bleu
Chicken Monterey Chicken or Shrimp Stir-Fry
Roast Breast of Turkey Baked Lasagna
Bourbon Short Ribs

ACCOMPANIMENTS

(Choice of Two)

<i>Steamed Red Skins</i>	<i>Buttered Parslied Potatoes</i>
<i>Creamy Whipped Potatoes with Gravy</i>	<i>Green Beans Almondine</i>
<i>Scalloped Potatoes</i>	<i>Fried Rice</i>
<i>Potatoes Au Gratin</i>	<i>Broccoli Normandy</i>
<i>Rice Pilaf</i>	<i>Sweet Baby Carrots</i>
<i>Pasta Rosa</i>	<i>Squash, Zucchini & Carrots</i>
<i>Buttered Egg Noodles</i>	<i>Whole Kernel Corn</i>
<i>Herb Stuffing</i>	<i>Fruit Cup</i>
<i>Sweet Baby Peas & Carrots</i>	<i>Cauliflower Au Gratin</i>

INCLUDED WITH ABOVE

(Served Directly To Each Table)

Fresh Brewed Coffee, Tea, - Assorted Dinner Rolls
Fresh Tossed Salad with Dressing - Whipped Butter- Iced Tea

\$16.95 per person

Available Sunday through Thursday Afternoons
Offered Sunday through Thursday Evenings at an additional \$2.00 per person
Offered Saturday afternoons at an additional \$3.00 per person

Non Alcoholic Punch \$1.75 per person

HOR D'OEUVRE MENU

These selections are available only in conjunction with a Sit-down, Buffet or Family Style dinner.

HOT HOR D'OEUVRES

\$125.00 per 100 pieces

Foccica Bread with Mozzarella and Proscuitto
Scallops Wrapped with Bacon
Water Chestnuts Wrapped with Bacon
Chicken Wings
Chicken Brochette
Spanakopita
Mini Quiche
Chinese Ribs
Vegetable Egg Rolls
Stuffed Mushrooms
Vegetable Potstickers
Cocktail Franks in Puff Pastry
Swedish Meatballs
Italian Sausage
Grilled Shrimp Wrapped in Bacon
Crab Phyllo
BBQ Meatballs
Potato Skins
Chicken Tenders

For Silver Tray Passing

Marinated Tortellini on Skewers
Beef Crostinis with Capers
Cucumber Rounds with Crab Mousse
Redskins Stuffed with Cheese and Bacon Bits
Mozzarella and Tomato Crostini
Finger Sandwiches

All Trays serve approximately 25 guest

<i>Vegetable Tray with Dip</i>	<i>\$50.00</i>
<i>Cheese Tray with Crackers</i>	<i>\$75.00</i>
<i>Fresh Fruit Tray with Dip</i>	<i>\$65.00</i>
<i>W/Chocolate Fountain</i>	<i>\$95.00</i>
<i>Antipasto Tray</i>	<i>\$75.00</i>

<i>Finger Pastry Tray (50)</i>	<i>\$65.00</i>
<i>Assorted Snacks</i>	<i>\$25.00</i>

COCKTAIL RECEPTION MENU

Pasta Stations

(Choice of one)

Angel Hair with Garlic Butter Sauce

Penne Pasta with Grilled Chicken

Spinach Tortellini with Cream Sauce Linguini and Shrimp w/ Scampi Sauce
Cheese Ravioli with Plum Tomato Sauce Tortellini with Roasted Red Pepper Sauce
Italian Sausage or Meatballs with Penne Pasta with Basil Tomato Sauce
Crusty Garlic Bread served with the above

Carving Stations

Choice of One)

Roast Round of Beef with Au Jus
Roasted Rosemary Loin of Pork
Sugar Cured Ham with Assorted Mustard Sauces
Roast Breast of Turkey with Cranberry & Honey Mustard Sauces
Enriched rolls served with the above

Hor D 'Oeuvres

(Choice of Six)

Foccica Bread with Mozzarella and Prosciutto
Scallops Wrapped with Bacon
Water Chestnuts Wrapped with Bacon
Assorted Chicken Wings
Chicken Brochette
Mini Quiche
Chinese Ribs
Spanakopita
Vegetable Egg Rolls
Stuffed Mushrooms
Italian Sausage with Peppers & Onions
Potstickers
Cocktail Franks in Puff Pastry
Garlic Shrimp Wrapped in Bacon
Crab Phyllo
Swedish or BBQ Meatballs
Italian Pizza Squares
Potato Skins
Marinated Tortellini on Skewers
Redskins Stuffed with Cheese and Bacon Bits
Mozzarella and Tomato Crostini
Assorted Finger Sandwiches
Beef Crostinis with Capers
\$28.95 p.p.

DINNER BUFFET

ENTREE'S

Choice of 2

Oven Baked Chicken

Italian Sausage with Peppers & Onions

Chicken Parmesan

Sirloin Beef Tips

Caribbean Breast of Chicken

Rigatoni with Meatballs

Hickory Baked Ham

Pasta Primavera

Chicken Marsala

Swedish Meatballs

ACCOMPANIMENTS

Choice of 2

Sweet Whole Kernel Corn

Herb Bread Stuffing

Rice Pilaf

Sweet Baby Peas

Oven Roasted Potatoes

Glazed Baby Carrots

Green Beans Almandine

Mashed Potatoes

Green Beans & Carrots

Buttered Noodles

INCLUDED WITH ABOVE

Freshly Brewed Coffee

Mixed Greens House Salad

Freshly Baked Rolls

\$29.50 per person

FAMILY STYLE DINNER

ENTREES
(Choice of One)

Roast Round of Beef Au Jus Roasted Rosemary Loin of Pork
Roasted Breast of Turkey Bourbon Short Ribs

(Choice of One)

Pretzel Chicken Fresh Oven Baked Chicken
Chicken Au Provin Chicken Marsala Stuffed Cabbage
Italian Sausage with Green Peppers and Onions Smothered Pork Chops
Chicken Cordon Bleu Pasta Primavera Penne Pasta with Meatballs
Pasta Marinara Vegetable Lasagna

ACCOMPANIMENTS
(Choice of Two)

<i>Steamed Red Skins</i>	<i>Scalloped Potatoes</i>
<i>Garlic Mashed Potatoes</i>	<i>Wild Rice Medley</i>
<i>Oven Roasted Rosemary Potatoes</i>	<i>Broccoli Normandy</i>
<i>Potatoes Au Gratin</i>	<i>Sweet Baby Carrots</i>
<i>Long Green Beans & Baby Carrots</i>	<i>Squash, Zucchini, & Carrots</i>
<i>Buttered Parslied Potatoes</i>	<i>Whole Kernel Corn</i>
<i>Herb Stuffing</i>	<i>Green Beans Almondine</i>
<i>Sweet Baby Peas & Carrots</i>	<i>Rice Pilaf</i>
<i>Cheddar Mashed Potatoes</i>	<i>Cauliflower Au Gratin</i>

SALAD
(Choice of One)

Caesar (Crisp Romaine Lettuce served with Caesar Dressing and Croutons)
House (A blend of Iceberg, Romaine & Leaf garnished with Red Onions & Roma Tomatoes)
**Citrus (Mixed Greens with Raisins, Walnuts Oranges with Raspberry Vinaigrette Dressing)*
*.75 extra

Rolls and Butter, Coffee, Hot Tea.

\$33.00 Per Person

SIT DOWN DINNERS

Red Meats

- \$37.00** **Filet Mignon:**
(Eight-ounces of Choice Oven Roasted Beef served with a mushroom Demi Glace sauce)
- \$36.00** **Peppercorn Crusted Beef Tenderloin:**
(Tenderloin of Beef served with a rich herbed Demi Glace or Bernaise sauce)
- \$35.00** **Prime Rib of Beef:**
(Twelve oz of Seasoned and Slow Roasted Choice Beef served with AuJus and Horseradish)
- \$32.00** **Bourbon Short Ribs of Beef:**
(Slow Roasted Braised Boneless Short Ribs finished with a rich Bourbon sauce)

White Meats

- \$32.00** **Rosemary Pork Loin:**
(Boneless Loin of Pork slow oven roasted with fresh rosemary and herbs)
- Roasted Tenderloin of Pork:**
(Medallions of pork tenderloin served with a chutney apricot sauce)
- Apple Cranberry Stuffed Chicken Breast:**
(Boneless Breast of Chicken stuffed with roasted apples, almonds, and cranberries)
- Spinach Stuffed Pork Loin:**
(Sliced Pinwheel Pork Loin stuffed with pine nuts, spinach, and asiago cheese)
- \$31.00** **Chicken Marsala:**
(Boneless Breast of Chicken served with a Demi Glace Reduction of Marsala Wine)
- Chicken Cordon Bleu:**
(Boneless Breast of Chicken stuffed with Swiss Cheese and Ham)
- Chicken Roulades:**
(Whole Boneless Breast of Chicken stuffed with a herb bread stuffing and roasted)
- Chicken Au Provin:**
(Whole Boneless Breast of Chicken braised and finished in a Madeira peppercorn sauce)

Seafood

- \$35.00** **Grilled Fillet of Salmon:**
(Char-grilled and served with a champagne dill cream sauce)
- Swordfish Steak:**
(Fresh Swordfish filet lightly seasoned and finished with a butter lemon sauce)
- Jack Daniels Salmon:**
(Grilled Filet of Salmon glazed with a sweet Jack Daniels sauce)

Combination Dinners

- \$38.00** *New York Strip & Scampi:
(Char-grilled Strip Steak with sautéed jumbo scampi)*
- \$36.00** *Peppercorn Crusted Filet of Beef and Chicken Marsala:
(Sliced Filet of Beef accompanied by a portion of Chicken Marsala)*
- \$35.00** *Medallions of Beef and Chicken Au Provin:
(Medallions of Beef Tenderloin sauced with your Choice of either Portobello Demi Glace or
Sauce Bernaise and accompanied by a portion of Chicken Au Provin)*

ACCOMPANIMENTS

Choice of Two

<i>Steamed Redskins</i>	<i>Garlic Mashed Potatoes</i>	<i>Potatoes AuGratin</i>
<i>Rice Pilaf</i>	<i>Whole Kernal Corn</i>	<i>Herb Stuffing</i>
<i>Wild Rice Medley</i>	<i>Scalloped Potatoes</i>	<i>Broccoli Normandy</i>
<i>Sweet Baby Carrots</i>	<i>Parslied Whole Potatoes</i>	<i>Squash,Zucchini, Carrots</i>
<i>Sweet Baby Peas</i>	<i>Cheddar Mashed Potatoes</i>	<i>Green Beans and Carrots</i>
<i>Long Green Beans Almondine</i>	<i>Oven Roasted Rosemary Potatoes</i>	

SALAD

(Choice of One)

*House (A Blend of Mixed Greens, Cucumbers, with Red Onions & Roma Tomatoes
Caesar (Crisp Romaine Lettuce Garnished with Croutons and Caesar Dressing)
Citrus (Mixed Greens with Dried Cranberries,Walnuts, Fresh Pineapple and Mandarin*

Oranges

**Citrus Salad .75 extra*

Freshly Brewed Coffee

Assorted Fresh Baked Rolls

WEDDING CAKES

We do not permit any food items including a Wedding Cake to be brought into a catered event without our approval.

The following list contains the names and phone numbers of the Bakeries that exclusively provide Cakes for events at the Grand Pacific Hotel.

We will permit upon our approval the use of another bakery for a Wedding Cake, provided they hold a Current Foodservice License and are Insured. It will be the customers responsibility to provide this documentation to us at least 60 days prior to the date of the even. There will also in addition be a \$50.00 cake cutting fee.

*Mares
22985 Lorain Avenue
Fairview Park, Ohio
440-779-5836*

*Rito's
1930 Pearl Road
Brunswick, Ohio
330-220-3103*

*Wedding Cakes by Becker
22088 Lorain Rd.
Fairview Park, Ohio
440-734-9856*