



SPECIAL EVENTS

WEDDING MENU

GREAT AMERICAN BALL PARK



Delaware
North™

HORS D' OEUVRES

Priced per piece.

Cold Food Selection

// Jumbo Poached Prawns	\$4.75
// Modena Beef Skewer	\$5
// Tomato Mozzarella Skewers with Balsamic	\$4
// Tomato Bruschetta with Aged Balsamic Vinaigrette	\$4
// Rustic Avocado on Artisan Bread	\$3.75
// Beef Tenderloin Crostini with Caramelized Onion Jam and Blue Cheese	\$5.50
// Tuna Poke Bowl with Spicy Aioli	\$6
// Tuna Wonton	\$5

Hot Food Selection

// Beef Wellington	\$5
// Chicken Tandoori Skewer with Tzatziki Sauce	\$4.50
// Raspberry Brie En Croute	\$4
// Spanakopita	\$3.50
// Franks in a Blanket	\$3.50
// Miniature Crab Cake with Remoulade	\$4
// Edamame Potstickers with Sweet Chili Sauce	\$3.50
// Shrimp Tempura with Spicy Aioli	\$3.75
// Candied Bacon Skewer	\$5
// Vegetarian Spring Roll	\$3.50
// Smoked BBQ Pulled Pork Egg Rolls	\$4

LATE NIGHT BITES

LATE NIGHT BITES

Serves 50 people unless otherwise noted.

Soft Pretzels with Tangy Mustard	\$110, \$20 add queso
Nachos	\$120
Skyline Coney or Three Way Station A chef attended station in which your guests will be served Cincinnati's famous Skyline, the way you like it.	\$10 per person

CULINARY DISPLAYS

Serves 50 people unless otherwise noted.

Shrimp and Oyster Bar 50 Poached Prawns and 50 Oysters on the Half Shell, Lemons and Traditional Sauces	\$575
Artisanal Cheese Display Red Dragon, Havarti Dill, Domestic Cheeses, Fresh Fruit and Assorted Crackers and Flatbreads	\$350
Antipasto Display Cured Meats, Roasted and Marinated Vegetables, Imported Cheeses and Crostinis	\$350
Seasonal Fresh Fruit Display	\$175
Garden Vegetable Crudit� Ranch & Hummus	\$175

WEDDING BUFFETS

Rolls, butter and freshly brewed coffee and iced tea included during dinner service.
Buffet will be available for a maximum of 60 minutes.

Priced per Person.

THE MEHRING WAY \$36 PER PERSON

Traditional Caesar Salad

Romaine Hearts, Shaved Parmesan,
Caesar Dressing and Croutons

Great American Salad

Mixed Greens, Honey Crisp Apples,
Sunflower Seeds, Blue Cheese,
Dried Cranberries and
White Balsamic Vinaigrette

Choice of Protein (Choose 1):

Pan Seared Chicken Breast
with Mustard Velouté, Crispy Onions,
Arugula and Sun Dried Tomatoes

Roasted Salmon
with Blistered Tomatoes, Sautéed Onions,
Wilted Spinach and Lemon Cream

Choice of Carvery (Choose 1):

Bourbon Brined Pork Loin
with Brown Sugar Apple Chutney

Brown Sugar Glazed Ham
with Apple Raisin Compote

Roasted Turkey Breast
with Roasted Mushroom Velouté

Roast Beef
with Horseradish or Au Jus

Roasted Red Potatoes
with Fresh Herbs & Garlic

Chef's Choice Seasonal Vegetables

WEDDING BUFFETS

Rolls, butter and freshly brewed coffee and iced tea included during dinner service.

Buffet will be available for a maximum of 60 minutes.

Priced per Person.

THE SUSPENSION BRIDGE \$40 PER PERSON

Cincinnati Chopped Salad

Baby Iceberg, Pancetta,
Strawberries, Feta, Red Onions,
and Sweet Red Wine Vinaigrette

Traditional Caesar Salad

Romaine Hearts, Shaved Parmesan,
Caesar Dressing and Croutons

Italian Tortellini Pasta Salad

Tomatoes, Salami, Red Onions,
Black Olives, Roasted Vegetables,
Parmesan and Italian Dressing

Cracker Crusted Chicken

Lemon Beurre Blanc,
Crispy Prosciutto, Peas and Sage

Seared Atlantic Salmon

Teriyaki Glazed, Sesame Seeds
and Mandarin Oranges

Grilled Asparagus

with Parmesan and Lemon Vinaigrette

Choice of Carvery (Choose 1):

Bourbon Brined Pork Loin
with Brown Sugar Apple Chutney

Brown Sugar Glazed Ham
with Apple Raisin Compote

Roasted Turkey Breast
with Roasted Mushroom Velouté

Herb Roasted Prime Rib
with Au Jus and Horseradish Cream

Roasted Tenderloin with Bordelaise
\$5 extra per person

Choice of Accompaniment (Choose 1):

White Cheddar Potato Gratin

White Cheddar Mac & Cheese

PACKAGES

WEDDING PACKAGES

\$36

Priced per person.

SALADS

Choose 2:

- // **Cincinnati Chopped Salad**
Pancetta, Strawberries, Feta, Red Onions and Sweet Red Wine Vinaigrette
- // **Traditional Caesar Salad**
Romaine Hearts, Shaved Parmesan, Caesar Dressing and Croutons
- // **Classic B.L.T Salad**
Chopped Romaine, Heirloom Tomatoes, Cucumbers Smoked Bacon, House Made Ranch Dressing and Southern Style Croutons
- // **Great American Salad**
Mixed Greens, Honey Crisp Apples, Sunflower Seeds, Blue Cheese, Dried Cranberries and Balsamic Vinaigrette
- // **Italian Tortellini Pasta Salad**
Tomatoes, Salami, Red Onions, Black Olives, Roasted Vegetables, Parmesan and Italian Dressing

ENTRÉES

Choose 1:

- // **Pan Seared Chicken Breast**
with Mustard Velouté, Crispy Onions, Arugula and Sun Dried Tomatoes
- // **Cracker Crusted Chicken**
with Lemon Beurre Blanc, Crispy Prosciutto, Peas and Sage
- // **Grilled Salmon**
with Blistered Tomatoes, Sautéed Onions, Wilted Spinach and Lemon Cream
- // **Roasted Cod**
with Saffron Cream, Roasted Red Peppers, Kalamata Olives and Artichokes

CARVERIES

Choose 1:

- // **Bourbon Brine Pork Loin**
with Brown Sugar Apple Chutney
- // **Brown Sugar Glazed Ham**
with Apple Raisin Compote
- // **Roasted Turkey Breast**
with Roasted Mushroom Velouté
- // **Roast Beef**
with Au Jus or Horseradish

ACCOMPANIMENTS

Choose 1:

- // **Roasted Potatoes**
with Fresh Herbs & Garlic
- // **White Cheddar Mac & Cheese**
- // **Whipped Yukon Potatoes**

Choose 1:

- // **Grilled Asparagus**
with Parmesan Lemon Vinaigrette
- // **Steamed Broccolini**
with Roasted Red Peppers
- // **Baby Green Beans**
with Blistered Tomatoes and Almonds
- // **Roasted Seasonal Vegetables**

PACKAGES

WEDDING PACKAGES

\$45

Priced per person.

SALADS

Choose 3:

- // **Cincinnati Chopped Salad**
Pancetta, Strawberries, Feta, Red Onions and Sweet Red Wine Vinaigrette
- // **Traditional Caesar Salad**
Romaine Hearts, Shaved Parmesan, Caesar Dressing and Croutons
- // **Classic B.L.T Salad**
Chopped Romaine, Heirloom Tomatoes, Cucumbers Smoked Bacon, House Made Ranch Dressing and Southern Style Croutons
- // **Great American Salad**
Mixed Greens, Honey Crisp Apples, Sunflower Seeds, Blue Cheese, Dried Cranberries and Balsamic Vinaigrette
- // **Italian Tortellini Pasta Salad**
Tomatoes, Salami, Red Onions, Black Olives, Roasted Vegetables, Parmesan and Italian Dressing

ENTRÉES

Choose 2:

- // **Pan Seared Chicken Breast**
with Mustard Velouté, Crispy Onions, Arugula and Sun Dried Tomatoes
- // **Cracker Crusted Chicken**
with Lemon Beurre Blanc, Crispy Prosciutto, Peas and Sage
- // **Grilled Salmon**
with Blistered Tomatoes, Sautéed Onions, Wilted Spinach and Lemon Cream
- // **Roasted Cod**
with Saffron Cream, Roasted Red Peppers, Kalamata Olives and Artichokes

CARVERIES

Choose 1:

- // **Bourbon Brine Pork Loin**
with Brown Sugar Apple Chutney
- // **Brown Sugar Glazed Ham**
with Apple Raisin Compote
- // **Roasted Turkey Breast**
with Roasted Mushroom Velouté
- // **Herb Roasted Prime Rib**
with Au Jus and Horseradish Cream
- // **Roasted New York Strip**
with Au Jus and Horseradish Cream
- // **Roasted Tenderloin**
with Bordelaise
\$5 extra per person

ACCOMPANIMENTS

Choose 1:

- // **Roasted Potatoes**
with Fresh Herbs & Garlic
- // **White Cheddar Mac & Cheese**
- // **Whipped Yukon Potatoes**
- // **White Cheddar Potato Gratin**

Choose 1:

- // **Grilled Asparagus**
with Parmesan Lemon Vinaigrette
- // **Steamed Broccolini**
with Roasted Red Peppers
- // **Baby Green Beans**
with Blistered Tomatoes and Almonds
- // **Roasted Brussel Sprouts**
with Thai Vinaigrette and Shallots

DINNER

PLATED DINNER ENTRÉES

À la Carte items are served with your choice of one salad, rolls & butter.
 Fresh brewed coffee and iced tea are included during dinner service.
 There is a \$1 per person charge for each additional entrée offered.
 Priced Per Person.

SALADS

Great American Salad

Mixed Greens, Honey Crisp Apples,
 Sunflower Seeds, Blue Cheese,
 Dried Cranberries and Balsamic Vinaigrette

Cincinnati Wedge

Baby Iceberg, Fresh Strawberries,
 Red Onions, Smoked Bacon, Feta
 and Sweet Red Wine Vinaigrette

Traditional Caesar Salad

Romaine Hearts, Shaved Parmesan,
 Caesar Dressing and Croutons

Classic B.L.T. Salad

Chopped Romaine, Heirloom Tomatoes,
 Cucumbers, Smoked Bacon, Grated
 Cheddar, House Made Ranch Dressing
 and Southern Style Croutons

ENTRÉES

Seared Filet Mignon with Brandy Mushroom Cream	\$50
Roasted Airline Chicken Breast with Whole Grain Mustard Beurre Blanc	\$45
Bacon Wrapped Pork Tenderloin Medallions with Braised Apples	\$45
Marinated Grilled Swordfish with Confit Tomatoes and Saffron Emulsion	\$45
Grilled Atlantic Salmon with Lemon Dill Beurre Blanc	\$45
Red Wine Braised Short Ribs with Demi Glace	\$55

VEGETARIAN/VEGAN ENTRÉE **\$38**

Chef will select a vegetable and accompaniment
 that best compliments your dinner entrée selection(s).

- Fettuccini Alfredo with Roasted Mushrooms & Broccoli (VEGETARIAN)
- Impossible "Bolognese" with Penne Pasta (VEGAN)
- Eggplant Parmesan with Marinara, Fresh Basil and Balsamic Reduction (VEGETARIAN) OR (VEGAN)
- Vegetable Napoleon (VEGAN)
- Impossible Italian Sausage with Peperonata (VEGAN)

DESSERTS

DESSERTS

To add a sweet ending to your meal, please select one of our house made desserts. All items are priced per person unless otherwise noted.

// Assorted Miniature Desserts	\$7.50
// Cookies and Brownies	\$7.50
// Ice Cream Novelties	\$7.50

PLATED DESSERTS \$8

All items are priced per person unless otherwise noted.

Chocolate Corruption

Three Type of Chocolates,
Chocolate Ganache and served
with Raspberries

Lil Red Velvet

3 layers of Red Velvet
and Cream Cheese

New York Style Cheesecake

With Fresh Strawberries
and Raspberry Sauce

Carrot Cake

Whipped Cream
and Spiced Carmel

Decadent Chocolate Cake (Flourless)

With Chocolate Sauce
and Raspberries

BAR OPTIONS

BEVERAGES

Our bar serves either Call or Premium Liquors, Domestic and Imported Beer, House Brand Wines and Soft Drinks. A \$100 bartender fee will apply if the minimum of \$450 in alcohol sales, per bartender, is not met. Each event comes standard with one bar set up; each additional bar set up is subject to a fee.

CASH BAR

<p>Call Liquor \$7.50</p> <ul style="list-style-type: none"> // New Amsterdam Vodka // New Amsterdam Gin // BACARDI Silver Rum // Malibu Coconut Rum // Captain Morgan Original Spiced Rum // Sauza Hacienda Gold Tequila // Jim Beam Bourbon // Dewar's White Label Scotch 	<p>Domestic Beer \$7</p> <ul style="list-style-type: none"> // Budweiser // Bud Light // Miller Lite // Michelob ULTRA // Bud Zero
<p>Premium Liquor \$8.75</p> <ul style="list-style-type: none"> // Ketel One Vodka // Tito's Vodka // Tanqueray Gin // Maker's Mark Bourbon // Jack Daniel's Whiskey // Johnny Walker Red Label Scotch 	<p>Premium Beer \$7.75</p> <ul style="list-style-type: none"> // Peroni // Corona Extra // Stella Artois
<p>House Wines \$8.25</p> <ul style="list-style-type: none"> // Pinot Grigio // White Zinfandel // Chardonnay // Merlot // Cabernet // Moscato 	<p>Soda \$3.75</p> <p>Bottled Water \$4.50</p>

BAR OPTIONS

BEVERAGES

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HOSTED BAR

Price per consumption.

<p>Call Liquor \$7</p> <ul style="list-style-type: none"> // New Amsterdam Vodka // New Amsterdam Gin // BACARDI Silver Rum // Malibu Coconut Rum // Captain Morgan Original Spiced Rum // Sauza Hacienda Gold Tequila // Jim Beam Bourbon // Dewar's White Label Scotch 	<p>Domestic Beer \$6.50</p> <ul style="list-style-type: none"> // Budweiser // Bud Light // Miller Lite // Michelob ULTRA // Bud Zero
<p>Premium Liquor \$8.50</p> <ul style="list-style-type: none"> // Ketel One Vodka // Tito's Vodka // Tanqueray Gin // Maker's Mark Bourbon // Jack Daniel's Whiskey // Johnny Walker Red Label Scotch 	<p>Premium Beer \$7.25</p> <ul style="list-style-type: none"> // Peroni // Corona Extra // Stella Artois
<p>House Wines \$7.75</p> <ul style="list-style-type: none"> // Pinot Grigio // White Zinfandel // Chardonnay // Merlot // Cabernet // Moscato 	<p>Soda \$3.50</p> <p>Bottled Water \$4.25</p>

BAR OPTIONS

BEVERAGES

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Minimum of 2 Hours

COCKTAIL RECEPTION

Price per person.

SINGLE

\$10.50 per person for four hours

// Coca-Cola Products
(Coke, Diet Coke, Sprite)

DOUBLE

**\$12.25 per person, first hour
\$7.25 per person, each additional hour**

House Wines

// Pinot Grigio
// White Zinfandel
// Chardonnay
// Merlot
// Cabernet
// Moscato

Domestic Beer

// Budweiser
// Bud Light
// Miller Lite
// Michelob ULTRA
// Bud Zero

Coca-Cola Products

TRIPLE

**\$13.25 per person, first hour
\$8.25 per person, each additional hour**

Call Liquor

// New Amsterdam Vodka
// New Amsterdam Gin
// BACARDI Silver Rum
// Malibu Coconut Rum
// Captain Morgan Original Spiced Rum
// Sauza Hacienda Gold Tequila
// Jim Beam Bourbon
// Dewar's White Label Scotch

House Wines

// Pinot Grigio
// White Zinfandel
// Chardonnay
// Merlot
// Cabernet
// Moscato

Domestic Beer

// Budweiser
// Bud Light
// Miller Lite
// Michelob ULTRA
// Bud Zero

Coca-Cola Products

BEVERAGES

Our bar serves either Call or Premium Liquors, Domestic and Imported Beer, House Brand Wines and Soft Drinks. A \$100 bartender fee will apply if the minimum of \$450 in alcohol sales, per bartender, is not met. Each event comes standard with one bar set up; each additional bar set up is subject to a fee.

Minimum of 2 Hours

COCKTAIL RECEPTION

Price per person.

HOME RUN

\$15.75 per person, first hour

\$10.25 per person, each additional hour

Call Liquor

- // New Amsterdam Vodka
- // New Amsterdam Gin
- // BACARDI Silver Rum
- // Malibu Coconut Rum
- // Captain Morgan Original Spiced Rum
- // Sauza Hacienda Gold Tequila
- // Jim Beam Bourbon
- // Dewar's White Label Scotch

Premium Liquor

- // Ketel One Vodka
- // Tito's Vodka
- // Tanqueray Gin
- // Maker's Mark Bourbon
- // Jack Daniel's Whiskey
- // Johnny Walker Red Label Scotch

House Wines

- // Pinot Grigio
- // White Zinfandel
- // Chardonnay
- // Merlot
- // Cabernet
- // Moscato

Domestic Beer

- // Budweiser
- // Bud Light
- // Miller Lite
- // Michelob ULTRA
- // Bud Zero

Premium Beer

- // Peroni
- // Corona Extra
- // Stella Artois

Coca-Cola Products