

Welcome

Thank you for considering St. Nicholas Banquet Center for your upcoming special event.

We invite you to join us on a tour of our beautiful public facility that offers all the amenities of a private club. Our handsome banquet hall is designed to create a warm atmosphere for your guests and will create a striking impression and lasting memory of your special occasion.

The staff at St. Nicholas Banquet Center offers 30 years of experience and individualized attention to the planning of your special event. We proudly present a variety of menu choices - from traditional homestyle favorites to exciting and elegant dining choices - something to fit every occasion and budget. Or we can customize a menu that is just perfect for you and your guests.

**And the following amenities are standard for all events at
St. Nicholas Banquet Center:**

- China, silver and linens
- Elevated platform for head table
- Complete bar facility
- Complimentary champagne toast for bridal table
- Ample lighted parking and handicapped accessible
- Cake cutting service
- Lovely under-lit lace table skirting
- Professional security provided

If you have questions regarding the information provided in this package or if you would like to set up an appointment to view our facilities, please contact our Event Manager at 330-628-2552 or www.stnickbanquet.com.

Our entire staff looks forward to serving you and your guests at your upcoming celebration!



Menu

BEFORE DINNER

HORS D'OEUVRES

Cold Hors D'Oeuvres

Fresh Vegetables and Dill Dip
Pickle Wrap
Vegetable Cream Cheese Squares
Assorted Cheese and Crackers
Cheddar & Cream Cheese Ball with Crackers
Snow Crab Claw Cocktail
Shrimp Cocktail Display
Cheese Display
Fruit Tree.

Hot Hors D'Oeuvres

Sweet and Sour Meatballs
Barbeque Meatballs
Sauerkraut Balls
Mozzarella Cheese Sticks with Marinara Sauce
Sausage Stuffed Mushrooms
Bacon Wrapped Water Chestnuts
Wings with your Choice of Sauce
Assorted Mini Quiche
Mini Egg Rolls
Spanakopita
Crabcakes

BEVERAGES

St. Nicholas Banquet Center provides bartenders, disposable glassware, cocktail napkins, ice, mixes, soft drinks, half and half, orange juice and garnishes for your event. Client provides all liquor (fifths), wine (bottles or boxes) and beer (cans only).

Guidelines for Alcoholic Beverages

Client must provide all liquor in 750 ml. bottles (fifths), beer in cans only and wine in 750 ml. bottles, 5 liter boxes or the small twist off individual bottles.

Delivery of all alcoholic beverages is by appointment, 1-2 days prior to your event.

Though you know your guests and their drinking preferences best, below are the suggested minimum amounts of alcoholic beverages per 100 guests (750 ml. bottles).

3 bottles Whiskey
2 bottles Peach Schnapps
1 bottle Bourbon
1 bottle Rum
3 bottles Vodka
1 bottle Scotch
1 bottle Gin
1 bottle Kahlua

Beer: 4 cases winter season; 6 cases summer season

Wine or Champagne: 1 bottle per 8 guests or one per table if served before dinner with a toast.



Menu

BUFFET MENU

Your guests walk up to an impressive buffet presentation and are served by our staff from our beautiful hotel-style chaffing dishes.

Salads are pre-set and beverage (coffee, tea or iced tea) are available at our beverage station.

If your event has a head table, those guests will be individually served at their seats.

Choose a Two or Three Entrée Buffet

BEFF

Beef Rouladene
Beef a la Russe
Beef Stroganoff

PORK

Pork Loin wrapped in Bacon
Roasted Pork Loin

PASTA

Penne Pasta with Meat Sauce
Meat Lasagna
Jumbo Stuffed Shells
Vegetable Lasagna
Eggplant Parmesan

CHICKEN

(4 oz. portion)

Chicken Paradise
Chicken Kiev
Chicken Parmesan
Chicken Maria
Herb Roasted Chicken
Fried Chicken
Chicken with Wil Rice

FISH

Lemon Pepper Atlantic Cod
Baked Tilapia

- All our entrée prices include your choice of salad, rolls and butter, vegetable, potato and beverage.
- Desserts are available at additional cost.
- Charges are per person, not per plate. Children 5-10 will be charged half-price. Children 4 and under are free.
- \$1.00 per person discount for Friday and Sunday events.



Menu

SEATED MENU

Our seated menu offers complete service. You and your guests are individually served your salad, entrees and dessert at your table. Guest help themselves to coffee, tea or iced tea at our beverage station.

BEFF

Charbroiled Filet Mignon

Large cut 8 oz. filet

Petit cut 6 oz. filet

Roasted Tenderloin

New York Strip Steak

Roasted Prime Rib

FISH

Baked Orange Roughy

Lemon Pepper Atlantic Cod

Flounder Del Rey

PORK

Pork Loin wrapped in Bacon

Roasted Pork Loin

Baked Glazed Virginia Ham

CHICKEN

(8 oz. portion)

Chicken Maria

Herb Roasted Chicken

Chicken Kiev

Chicken Cordon Bleu

- All our entrée prices include your choice of salad, rolls and butter, vegetable, potato and beverage.
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Menu

SOMETHING SPECIAL

TRADITIONAL HOMESTYLE FAVORITES

For just a little more, you can add an ethnic touch to your meal.

ST. NICHOLAS HALUPKI (Stuffed Cabbage Rolls)

Succulent cabbage leaves filled with lean ground beef, long grain rice, onion and seasonings baked in tomato base sauce.

ST. NICHOLAS HOMEMADE PEROGHIS

Dumplings filled with fresh mashed potatoes and cheese, topped with butter and onions.

CARVING STATION

Your buffet guests can get a cut to their liking at this separate carving table that adds that special elegant touch. Beef prices quoted below are subject to market prices.

ROAST PRIME RIB

With au jus, cracked peppercorn sauce and horseradish sauce

As one of two entrees

As one of three entrees

ROAST BEEF TENDERLOIN

Served with a trio of sauces

As one of two entrees

As one of three entrees



Menu

SIDE SELECTIONS

SALADS

Fresh tossed Salad with our house dressing

Fresh tossed Salad and field greens with sun dried tomato and Greek feta vinaigrette

Caesar Salad with fresh romaine, croutons and shaved parmesan cheese

Field greens with balsamic vinaigrette

Lettuce wedge with bleu cheese dressing and candied pecans

VEGETABLES

Fresh Asparagus (market price)

Green Beans Almondine

Green Beans with Bacon and Onion

Green Beans, Yellow Beans and Carrots blend

Broccoli, Cauliflower and Carrots blend

Glazed Baby Carrots

Buttered Corn

POTATOES AND RICE

Garlic Red Skin Mashed

Roasted Rosemary Redskins

Homestyle Mashed with House Gravy

Parsley Buttered Redskins

Parsley Buttered Small White Potatoes

Scalloped

Au Gratin

Baked with Butter and Sour Cream

Cheddar Twice baked

Rice Pilaf



Preparation

BEEF

Charbroiled Filet Mignon

Choice center cut filet mignon charbroiled to perfection

Roasted Tenderloin

Seasoned and slow-roasted, sliced and served with mushroom glaze

New York Strip Steak

Choice center cut 10 oz. strip steak, charbroiled and served with wild mushroom demi-glaze

Roasted Prime Rib

Seasoned and slow-roasted, sliced and served au jus

Beef Rouladene

Choice slow-roasted beef stuffed with mushroom and herb stuffing, finished with red wine demi-glaze

Beef a la Russe

Slow-roasted beef topped with mushroom, garlic and red wine sauce

Beef Stroganoff

Choice sirloin tips, fresh mushrooms, red wine, sour cream, herbs and spices served on a bed of egg noodles

FISH

Baked Orange Roughy

Baked in herbs and spices, topped with lemon, garlic & parsley butter

Lemon Pepper Atlantic Cod

Baked flaky filets seasoned with lemon, pepper, butter and white wine

Baked Tilapia

Baked in herbs and spices, topped with lemon and garlic butter

Flounder Del Rey

Baked tender flaky flounder stuffed with crabmeat and cheese

PORK

Pork Loin wrapped in Bacon

Chargrilled and served with a pork demi-glaze

Roasted Pork Loin

Rubbed with herbs and spices, slow-roasted and finished with a light sesame soy sauce and wild mushroom demi-glaze

Baked Glazed Virginia Ham

Lean sliced glazed ham, garnished with pineapple rings and cherries

PASTA

Penne Pasta with Meat Sauce

Al dente Italian pasta tossed with house marinara meat sauce

Meat Lasagna

Lasagna noodles layered with fresh ground beef, Italian sausage, house marinara, ricotta, mozzarella and Parmesan cheeses

Jumbo Stuffed Shells

Tender pasta filled with a firm whole milk ricotta, mozzarella and imported pecorino Romano cheeses, topped with house marinara

Vegetable Lasagna

Lasagna noodles layered with fresh carrots, spinach, sweet onion, ricotta, mozzarella and Romano cheeses

Eggplant Parmesan

Fresh cut eggplant lightly dusted with breading, sautéed and topped with house marinara, mozzarella and pecorino Romano cheeses

CHICKEN

Chicken Maria

Fresh boneless breast of chicken, specially seasoned, pan-fried and topped with mushroom and onion poulette sauce

Herb Roasted Chicken

One half fresh bone-in chicken seasoned and roasted to perfection

Chicken Paradise

4 oz. boneless skinless breast of chicken stuffed with fresh broccoli and shredded cheddar cheese, breaded, baked, topped with poulette sauce

Chicken Kiev

8 oz. boneless breast of chicken stuffed with garlic butter, herbs and spices, breaded and baked topped with poulette sauce

Chicken Parmesan

Boneless skinless breast of chicken, breaded with a garlic and Parmesan cheese coating and baked golden brown

Chicken Cordon Bleu

8 oz. boneless breast of chicken stuffed with Virginia ham and swiss cheese, baked topped with poulette sauce

Fried Chicken

Fresh bone-in chicken breaded and fried to a golden brown

Chicken with Wild Rice

Boneless skinless breast of chicken stuffed with wild rice pilaf, breaded and baked golden brown and topped with poulette sauce



Policies

BOOKING

St. Nicholas Banquet Center must have a signed contract and a \$500 deposit in hand before your booking is considered final. We will hold a date for a 24-hour period before final booking, but a signed contract must be returned with the non-refundable deposit within the 24-hour period or your date will be available for rental again.

The Banquet Center can comfortably accommodate up to 460 guests. There is a minimum of 200 guests for Saturday bookings April 1 through October 31.

Dinner functions are limited to a maximum of six hours unless specified in contract.

ATTENDANCE GUARANTEE

A final guarantee of the number you expect in attendance for your event must be given 14 days prior to your event.

CANCELLATIONS

Cancellations must be made in writing prior to the scheduled event.

Deposits are non-refundable and any additional deposits will be returned according to your contract agreement.

FOOD

Outside catering or bringing in outside food is not permitted with the exception of wedding cakes and assorted cookies.

We will arrange your cookies for an additional fee.

Due to fluctuating food prices, prices could change.

We will notify you in advance if there is any cost increase.

DECORATION

You may use our standard table centerpieces or our Banquet Center staff will be glad to place your full-assembled centerpieces and favors on the tables at no charge.

Decorating services beyond this are also available if you want a themed event or need assistance with assembly of centerpieces or favors. Just let us know and it will be added to your contract.

TAXES AND OTHER CHARGES

All events contracted through St. Nicholas Banquet Center are subject to current local sales tax. Tax-exempt organizations are required to present their Federal ID Number for our records.

All events are subject to an 18% service charge .

A refundable \$300 security deposit will be held to cover any damages incurred to St. Nicholas Banquet Center during your event or by your guests.

CONTACTS

St. Nicholas Banquet Center is managed by:
Hope & Gene Zemplansky and Jim & Maria Stevens

Banquet Center Office: 330-628-2552

Zemplansky Cell: 330-289-7307

Stevens Cell: 330-703-9793

Or email us at: reservations@stnickbanquet.com

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