



SAWMILL CREEK

BY CEDAR POINT RESORTS

CATERING MENU

CATERING DEPARTMENT

Sawmill Creek Conference Center's Catering Department prides itself in providing the finest in professional service. To this end, we will be assigning one of our experienced Catering and Convention Service Managers to personally coordinate the many details leading to a spectacular event. Our mission is to assist you in producing a very successful meeting/event. We thank you for choosing Sawmill Creek Conference Center!

MENU SELECTIONS

Our many exciting menus represent our Executive Chef's suggestions and are presented for your consideration. Should you desire a custom tailored menu, please consult with your Catering Manager. Menu prices reflect current market prices and are subject to increase. Prices can be confirmed 30 days prior. Color coded meal tickets are required for multiple entrée plated functions; groups wishing to use their own meal ticket must have pre-approval of the identification method by a Catering Manager.

FOOD PREPARATION

All food at Sawmill Creek Conference Center functions must be supplied and prepared by Sawmill Creek. To ensure the availability of all desired items, we ask that you select your menu at least 30 days in advance. Unused banquet food and beverage cannot be taken from the function space. At the conclusion of the function such food and beverage becomes the property of Sawmill Creek Conference Center. Your Catering Manager will be happy to make arrangements for any guests with allergies or dietary restrictions, as well as all of your ethnic or religious catering needs. Additional charges may apply.

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is governed by the Ohio State Liquor Commission. As a licensee, we are responsible for the administration of all beverage regulations; therefore, it is policy that all liquor and wine must be supplied by the Conference Center. Sawmill Creek will only serve guests at least 21 years of age and will require valid identification issued by a governmental agency.

ATTENDANCE GUARANTEES

We ask that we receive the final guarantee of attendance a minimum of 10 days prior to each food and beverage function. This number will be considered a guarantee not subject to reduction, and charges will be made accordingly. In the event a guarantee is not received, the original count (*expected number*) will be considered the minimum guarantee. We will charge for the guarantee or the number served, whichever is greater.

FUNCTION ROOMS

Our staff will be delighted to show you the various function rooms available for your planned event. Function rooms are assigned according to the anticipated guaranteed number of guests. If there are increases or decreases in this number, Sawmill Creek Conference Center reserves the right to reassign the function room accordingly.

TIME CHANGES

In order to provide the finest service to your group, it is important that your Catering Manager be made fully aware of all function time changes. As other guests may utilize the same room as you prior to or following your function, please adhere to the times agreed upon. Please note that all functions will be ready 15 minutes prior to the stated time.



DECORATIONS

Sawmill Creek Conference Center does not permit the affixing of signs, posters, banners, or decorations to the walls, floors or ceilings of rooms unless approval is received from Management. Failure to do so will result in passing the costs of repair and/or replacement to the patron. All signs and banners must be hung by the Sawmill Creek Conference Center Maintenance Department and may require an additional charge. Our Maintenance Department is equipped with the proper clips/adhesive to secure your signage.

OUTDOOR FUNCTIONS

Sawmill Creek Conference Center specializes in the production of outdoor parties and events. However, an alternate indoor location may be provided by the Conference Center if available in the event of inclement weather. Whenever possible the client will be involved in this decision. Sawmill Creek Conference Center will charge a setup fee of \$4.95 per person for outdoor parties. If the party is moved indoors because of inclement weather before being set up, this fee will not be charged.

LIABILITY

Sawmill Creek Conference Center will not assume responsibility for damage or loss of any merchandise, or articles of value brought into the Conference Center or for any of these items left unattended.

PRICES

All prices are quoted on a per person basis and are non-inclusive of taxable Service Charge and State Tax.

SERVICE CHARGE/STATE TAX

An automatic taxable Service Charge of 20% will be added by the Conference Center for all catered meals/functions. All Audio-Visual Services are also subject to a taxable 20% service charge. By state law, the current 6.75% Ohio Sales Tax is added to the total cost of the function, including the Service Charge.

SPECIAL CATERING & CONVENTION SERVICES

Our professional Conference Services team is prepared to draw upon a wealth of experiences and sources to make your function outstanding. Some of the special additional catering services available for your consideration are: Flowers, Music, Décor, Entertainment, Ice Carvings, Party Tents, Photographers, and Audio Visual Support. Approval will be required for all outside vendors, please consult your Catering Manager.

BANQUET EVENT ORDERS

Your Catering Manager will prepare Banquet Event Orders with all pertinent information for your event. All arrangements and details will be considered Tentative until signed Banquet Event Orders have been returned to your Catering Manager. Once signed, any changes to the Banquet Event Orders will need to be made in writing to be considered confirmed.



ALL PRICING IS PER GUEST.

All Breakfasts Include Chilled Juice, Freshly Brewed Regular & Decaf Coffee and Tea Selection.

BREAKFAST BUFFETS

1 ½ Hours of Service. Minimum 30 Guests or Additional \$150.00 Fee Applies.

CONTINENTAL BREAKFAST

Cut Fresh Fruit and Berries, Chilled Yogurt with Granola, Assortment of Breakfast Pastries, Assortment of Dry Cereals & Milk. \$14.50

THE EARLY BIRD BUFFET

Ripened Whole Fruit, Cut Fresh Fruit & Berries, Freshly Scrambled Eggs, Crispy Breakfast Potatoes, Hickory Smoked Bacon & Ham, Assortment of Breakfast Pastries, Assortment of Dry Cereal & Milk. \$17.00

ADD-ONS

Blueberry Pancakes \$2.00
Chocolate Chip Pancakes \$1.50
French Toast \$1.50

PLATED BREAKFAST

Choice of One Entrée. Minimum 20 Guests or Additional \$150 Fee Applies. Maximum 50 Guests.

FOR SPLIT MENUS, ALL ENTRÉES WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE.

COUNTRYSIDE BREAKFAST

Cut Fresh Fruit and Berries, Freshly Scrambled Eggs, Hickory Smoked Bacon, Crispy Breakfast Potatoes, Assortment of Breakfast Pastries \$16.00

FRENCH TOAST BREAKFAST

Cut Fresh Fruit and Berries, Warm French Toast, Breakfast Sausage Patties, Rich Maple Syrup, Assortment of Breakfast Pastries \$16.00



THEMED BREAKS

**Served 30 Minutes Prior to Your Meeting. Based on 2-Hour Time Period Unless Otherwise Noted.
ALL PRICING IS PER GUEST**

ALL DAY AFFAIR

Freshly Brewed Regular & Decaf Coffee, Assorted Teas — *replenished on a continuous basis up to 8 hours*, Assortment of Canned Sodas, Bottled Juices & Bottled Water, Cut Fresh Fruit & Berries, Assortment of Pastries & Donuts, Bagels & Cream Cheese. **PLUS** Mid Afternoon Snack — *gourmet cookies, trail mix, chips, pretzels.* \$17.75

COOKIE BREAK

Freshly Brewed Regular & Decaf Coffee, Assorted Teas, Assortment of Canned Sodas & Bottled Water, Home Baked Cookies. \$9.50

REFRESHMENT BREAK

Freshly Brewed Regular & Decaf Coffee, Assorted Teas, Assortment of Canned Sodas & Bottled Water, Iced Tea. \$6.50

ALL-DAY BEVERAGE BREAK

Freshly Brewed Regular & Decaf Coffee, Assorted Teas, Assortment of Canned Sodas & Bottled Water. Replenished on a continuous basis up to 8 hours. \$11.95

SEVENTH INNING STRETCH

Individually Packaged Popcorn, Peanuts & Caramel Corn, Hot Soft Pretzels with Stadium Mustard, Nachos, Hot Cheese, Salsa, & Jalapeño Peppers, Mini Corn Dogs with Condiments, Assortment of Canned Sodas & Bottled Water. \$13.95

THE FROSTBITE

Chocolate & Vanilla Ice Cream, Selection of Sundae Toppings — *Butterfingers, Heath, M&M's, chocolate chips, Oreos, Spanish peanuts, whipped cream, maraschino cherries, chocolate sauce, Melba sauce,* Assortment of Canned Sodas & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Assorted Teas. \$13.25 *Includes attendant*

LITE & HEALTHY

Vegetable Crudite with Vegetable Dip, Cut Fresh Fruit with Yogurt Dipping Sauce, Taro Chips & Pita Chips with Hummus Spread, Parfait Bar — *yogurt, granola, blueberries/strawberries, raisins, whipped cream,* Individual Fruit and Juice Smoothies, Assortment of Canned Sodas & Bottled Water, Freshly Brewed Regular & Decaf Coffee, Assorted Teas. \$13.95

REPLENISH

Replenish Bottled Water & Canned Sodas for up to 2 Hours, Add to Any Break. \$3.00

A LA CARTE

Gallon of Coffee	\$35.00	Assortment of Breakfast Breads <i>serves 10</i> ...	\$12.00
Gallon of Decaf Coffee	\$35.00	Bagels with Cream Cheese <i>per dozen</i>	\$26.00
Pints of Milk	\$2.00	Fudge Brownies <i>per dozen</i>	\$27.00
Bottled Water	\$2.50	Assorted Home Baked Cookies <i>per dozen</i> ...	\$19.95
Assortment of Sodas	\$2.50	Granola Bars <i>per dozen</i>	\$18.00
Whole Fresh Fruit Bowl <i>serves 25</i>	\$65.00	Specialty Ice Cream Bars	\$3.75
Cut Fresh Fruit and Berries <i>serves 25</i>	\$88.00	Bags of Snacks	\$2.25
Fruit Yogurt	\$3.00	Candy Bars	\$2.25
Assortment of Muffins <i>per dozen</i>	\$27.00	Individual Bottled Juices	\$3.75
Assortment of Donuts or Pastries <i>per dozen</i> ..	\$27.00		



SAWMILL CREEK
BY CEDAR POINT RESORTS

All prices subject to 20% taxable service charge in addition to applicable state and local taxes. The Catering office must be notified of any reductions in guarantees a minimum of 10 days in advance of the scheduled function or estimated numbers will automatically be prepared and charged for. Due to fluctuating Food and Beverage prices, menu prices may change without notice, unless arrangements are confirmed by a signed banquet event order.

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your sales person and server of any food allergies.

**Minimum 20 Guests or Additional \$150 Fee Applies. ALL PRICING IS PER GUEST.
FOR SPLIT MENUS, ALL ENTRÉES WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE.**

ENTRÉE SALADS

Choice of One Entrée. Includes Rolls, Creamy Butter and Beverage.

CAESAR SALAD

Romaine Lettuce Tossed with Creamy Caesar Dressing, Parmesan Cheese, Garlic Herbed Croûtons. \$12.00

ADD-ONS

Grilled Chicken Breast \$5.00
Grilled Salmon..... \$10.00

SPINACH SALAD

Fresh Spinach Tossed with Poppy Seed Dressing, Strawberries, Blueberries, Mandarin Oranges, Slivered Almonds, Bacon Bits, Bermuda Onion. \$14.00

ADD-ONS

Grilled Chicken Breast \$5.00
Grilled Salmon..... \$10.00

SANDWICHES & WRAPS

Choice of One Entrée. Includes Choice of Coffee, Hot Tea, Lemonade, or Iced Tea and Dessert.

TURKEY CROISSANT

Shaved Smoked Turkey Breast & Havarti Cheese Layered on a Flaky Croissant with Fresh Tomatoes. Served with Pasta Salad, Seasonal Fruit and a Dill Pickle. \$16.50

ADD-ONS

Sliced Avocado \$1.50

PULLED PORK SANDWICH

Pork Shoulder Slow Cooked until Fork Tender and Laced with our Signature Bbq Sauce. Served on a Kaiser Roll with Crispy Onion Rings and Creamy Coleslaw. \$15.50

VEGETARIAN WRAP

Grilled Asparagus, Diced Tomato, Baby Spinach, Roasted Peppers, Grilled Portobello Mushrooms, Shredded Mozzarella Cheese and Sundried Tomato Aioli in a Whole Wheat Wrap. \$15.50

HOT HAM & CHEESE CROISSANT

Shaved Hickory Smoked Ham and Swiss Cheese Served on a Flaky Croissant and Baked Until Warm. Served with Creamy Potato Salad and Seasonal Fruit. \$16.50

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine Lettuce, Sliced Olives, Croûtons, Parmesan Cheese, Caesar Dressing in a Sundried Tomato Tortilla Wrap. Served with Potato Chips. \$15.50

ALL AMERICAN HAMBURGER

8oz. Seasoned Ground Beef on a Kaiser Bun with Lettuce, Tomato, Onion, French Fries and a Kosher Pickle. Also Available as a Cheeseburger. \$15.50

ITALIAN SUB

Hickory Smoked Ham, Salami, Capicola, Mozzarella Cheese, Lettuce, Tomato and Onion on a Hoagie Bun. Served with Italian Dressing and Pasta Salad. \$16.50



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ENTRÉES

Includes Choice of Tossed Garden or Caesar Salad with Ranch & Italian Dressing Placed at Each Table, One Vegetable, One Starch, Rolls, Creamy Butter, Dessert and Beverage.

LAKE ERIE PERCH

Fresh Lake Erie Perch Dredged in a Delicate Breading and Deep-Fried to a Perfect Golden Brown. \$25.95

CHICKEN PICCATA

Boneless Breast of Chicken Sautéed with White Wine, Lemon and Capers. \$19.95

SOUTHERN FRIED CHICKEN max 150 guests

Chicken Dredged in our own Specialty Batter, Deep Fried to Golden Perfection. \$19.95

BRAISED TENDERLOIN TIPS

Beef Tenderloin Tips Simmered in Rich Demi-Glace with Mushrooms and Seasonings. \$19.95

CRANBERRY APPLE CHICKEN

Tender Chicken Breast Stuffed with Apple Cranberry Dressing and Baked to Perfection. \$19.95

VEGETABLE choose one:

Key West Blend — green & yellow beans, orange & yellow carrots, red peppers

Green Bean Almondine

Carrots

Vegetable Medley — cauliflower, broccoli, sugar snap peas, mushrooms

Buttered Corn

Asparagus *plated meal only* \$4.00

STARCH choose one:

Bowtie Pasta with Herb Sauce

Whipped or Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Redskin Potatoes

Macaroni & Cheese

DESSERT choose one:

Home Baked Pies

Assorted Cakes

Cheesecake with Berry Topping

BOXED LUNCHES

Includes Potato Chips, Apple, Individually Wrapped Cookie, Dill Pickle and Choice of Canned Soda.

SPORTSMAN'S BOXED LUNCH

Shaved Ham and Turkey on a Hoagie Roll with Lettuce and Tomato. Served with Pasta Salad. \$18.00

BISTRO BOX

Shaved Roast Beef with Herbed Boursin Cheese, Stacked on a Fresh Onion Roll and Topped with Garlic Infused Tomato Concasse. Served with Pasta Salad. \$18.00

THE VEGETARIAN

Grilled Asparagus, Diced Tomato, Baby Spinach, Roasted Peppers, Grilled Portobello Mushrooms, Shredded Mozzarella Cheese and Sundried Tomato Aioli in a Whole Wheat Wrap. Served with Pasta Salad. \$18.00

CORNER MARKET

Grilled Chicken Breast Rubbed With Pesto, Topped with Mozzarella on a Kaiser Roll and Dressed with Garlic Infused Tomato Concasse. Served with Pasta Salad. \$18.00

THE ITALIAN SUB

Shaved Capicola Ham, Salami, Hickory Smoked Ham, Mozzarella Cheese, Lettuce and Tomato Laced with a Zesty Italian Dressing and Baked Until Warm. Accompanied with Pasta Salad. \$18.00



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1 Hour of Service. Minimum 30 Guests or Additional \$150 Fee Applies. ALL PRICING IS PER GUEST.

Beverages Include Freshly Brewed Regular & Decaf Coffee, Lemonade and Iced Tea.

LUNCH BUFFET

Includes Rolls with Creamy Butter, Relish Tray, Choice of Fresh Tossed Garden or Caesar Salad Bowl, Homemade Potato Salad, Cole Slaw, Cottage Cheese, Pasta Salad and Marinated Cucumber Vinaigrette Salad.

TWO ENTRÉE BUFFET — \$25.95 THREE ENTRÉE BUFFET — \$29.95

ENTRÉE

Pasta with Alfredo and Marinara Sauce
 Herb Grilled Chicken
 Chicken Breast Marsala
 Southern Fried Chicken
 Chicken Piccata
 Yankee Pot Roast
 Roast Sirloin of Beef Au Jus
 Braised Beef Tips with Buttered Noodles
 BBQ Beef Brisket
 Pork Loin with Pan Gravy
 Ginger-Soy Salmon

VEGETABLE *choose one:*

Key West Blend — *green & yellow beans, orange & yellow carrots, red peppers*
 Green Bean Almondine
 Carrots
 Vegetable Medley — *cauliflower, broccoli, sugar snap peas, mushrooms*
 Buttered Corn

STARCH *choose one:*

Bowtie Pasta with Herb Sauce
 Whipped or Garlic Mashed Potatoes
 Herb Roasted Fingerling Potatoes
 Rice Pilaf
 Redskin Potatoes
 Macaroni & Cheese

DESSERT *choose two:*

Home Baked Pies
 Assorted Cakes
 Cheesecake with Berry Topping



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THEMED BUFFETS

BUFFET OF THE DAY – \$22.00 ANY OTHER BUFFET – \$26.00

GOURMET PIZZA BUFFET – Monday

ENTRÉES

Three Cheese Pizza, Pepperoni Pizza, Pepperoni & Mushroom Pizza, Meat Lovers Pizza, Vegetarian Pizza

SIDES

Breadsticks with Marinara Sauce, Caesar Salad Bar — *romaine lettuce, parmesan cheese, croutons, Caesar dressing*, **OR** Traditional Salad Bar — *iceberg lettuce, cherry tomatoes, shredded cheese, sliced cucumber, Bermuda onion, bacon bits, sliced mushrooms, assorted dressings*

DESSERT

Dessert Pizza

THE MEXICAN FIESTA – Tuesday

ENTRÉES

Seasoned Ground Beef, Marinated & Seasoned Shredded Chicken, Taco Shells & Fajita Wraps

SIDES

Tortilla Soup, Nachos, Salsa, Hot Nacho Cheese Sauce, Shredded Cheese, Shredded Lettuce, Mexican Rice, Refried Beans, Diced Onions, Jalapeño Peppers, Diced Tomatoes, Sour Cream, Guacamole

DESSERT

Cinnamon Crisпитos

THE ITALIAN BISTRO – Wednesday

ENTRÉES

Italian Chicken in Tomato Cream Sauce, Penne with Marinara Sauce, Italian Sausage with Festival Sauce
Substitute Alfredo or Meat Sauce \$4.00

SIDES

Italian Wedding Soup, Italian Tossed Salad, Marinated Mushrooms, Antipasto Display — *mozzarella, capicola ham, salami & pepperoni, served with artichoke hearts, cherry tomatoes, pepperoncini peppers, black & green olives*, Garlic Breadsticks

DESSERT

Cannolis

THE NEW YORK DELI – Thursday

ENTRÉES

Shaved Turkey Breast, Hickory Smoked Ham & Corned Beef, White, Wheat & Rye Breads, Assortment of Sliced Cheeses

ADD ONS

Each Additional Choice \$4.00
Chicken Salad, Tuna Salad, Ham Salad, Sliced Roast Beef or Egg Salad

SIDES

Soup du Jour — *Chef’s pot of homemade soup & crackers*, Relish Tray, Tossed Garden Salad — *sliced cucumber, shredded carrot, cherry tomatoes, hard-boiled egg, seasoned croutons, Bermuda onion*, Creamy Potato Salad, Coleslaw, Potato Chips, Sliced Fresh Fruits & Berries

DESSERT

Double Fudge Brownies

BAKED POTATO BUFFET – Friday

ENTRÉES

Jumbo Idaho Potatoes — *bacon, chili, sour cream, butter, shredded cheese, cheese sauce*, Sweet Potatoes — *brown sugar & marshmallow*

SIDES

Soup du Jour — *Chef’s pot of homemade soup & crackers*, Tossed Garden Salad — *sliced cucumber, shredded carrot, cherry tomatoes, hard-boiled egg, seasoned croutons, Bermuda onion*, Pickled Beets, Cottage Cheese, Fresh Bread & Butter, Broccoli

DESSERT

Assorted Cakes

THE CHUCK WAGON – Saturday

ENTRÉES

Hamburgers & ¼ lb. All-Beef Hot Dogs, Assortment of Hamburger & Hot Dog Buns, Assorted Cheeses

ADD ONS

Plant Based Burgers \$4.00

SIDES

Boston Baked Beans, Homemade Potato Salad, Marinated Cucumbers, Cut Watermelon

DESSERT

Assortment of Layer Cakes



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COLD HORS D'OEUVRES

PRICED PER 100 PIECES. Minimum 50 Piece Increments Unless Otherwise Noted.

ZUCCHINI RIBBON PINWHEELS

Zucchini Ribbons Spread with a Cream Cheese Mixture of Spinach, Roasted Red Peppers and Seasonings. Rolled into Bite-Sized Pinwheels. \$200.00

JUMBO GULF OF MEXICO SHRIMP

Shrimp Steamed and Chilled. Served with Tangy Cocktail Sauce. \$310.00

PEEL & EAT SHRIMP *5lb. minimum*

30/40 Count Shrimp, Seasoned, Steamed and Chilled. Served with Tangy Cocktail Sauce. \$135.00

SALAMI & CHEESE CORONETS

Italian Salami Cones Piped with Seasoned Cream Cheese. \$150.00

DEVILED EGGS

Farm Fresh Eggs Hard-Boiled and Filled with Mayonnaise and Mustard. \$150.00

CREAMERY DISPLAY OF CHEESES *serves 50*

Assorted Domestic Cheeses With Crackers and Whole Fruit Display. \$235.00

HARVEST DISPLAY OF VEGETABLES *serves 50*

Cut Fresh Vegetables Including Carrots, Celery, Sugar Snap Peas, Broccoli, Cauliflower, Radishes, Grape Tomatoes and Dip. \$215.00

ROASTED RED PEPPER HUMMUS *serves 50*

Served With Pita Chips. \$150.00

ASSORTED PETITE SANDWICHES

An Assortment of Miniature Ham, Chicken and Tuna Salad Sandwiches. \$185.00

BRUSCHETTA

Crostinis Topped with Olive Oil, Fresh Garlic, Tomato, Basil and Fresh Parmesan. \$180.00

FANCY MIXED NUTS *serves 10*

Mixed Cashews, Pecans, Almonds, Hazelnuts, Brazil Nuts. \$28.00/Bowl

ASSORTED DRY SNACKS *serves 25*

Pretzels, Potato Chips, Nacho Chips, Popcorn. \$16.50/Bowl

Goldfish Crackers, Trail Mix. \$28.00/Bowl

Add Dips: French Onion, Herbed Cheese, Salsa, Honey Mustard. \$9.00 Each



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HOT HORS D'OEUVRES

PRICED PER 100 PIECES. Minimum 50 Piece Increments Unless Otherwise Noted.

CRAB CAKES

Miniature Maryland Lump Crab Cakes Made with Sweet Onion, Red Pepper, Bread Crumbs and Loaded with Lump Crabmeat. Served with Roasted Red Pepper Sauce. \$215.00

COCONUT CHICKEN

Chicken Tenders Rolled in Toasted Coconut and Cooked Until Tender and Juicy. Served with Honey Mustard Sauce. \$225.00

POTSTICKERS

Won Ton Wrappers Filled with Seasoned Chicken and Deep Fried Until Crispy. Served with Teriyaki Dipping Sauce. \$150.00

ASSORTED SAUSAGE BITES

Bite-Sized Pieces of Bratwurst, Kielbasa and Italian Sausage in a Bell Pepper, Onion and Teriyaki Sauce. \$165.00

SAUSAGE-STUFFED MUSHROOM CAPS

Large Mushroom Caps Filled with our Specialty Stuffing of Bread Crumbs, Butter and Savory, Seasoned Sausage. \$185.00

CRAB-STUFFED MUSHROOM CAPS

Large Mushroom Caps Filled with our Specialty Stuffing of Bread Crumbs, Butter, Lump Crab Meat and Seasonings. \$195.00

BACON WRAPPED SCALLOPS

Plump White Sea Scallops Wrapped in Hickory Smoked Bacon Deliciously Baked. \$300.00

MINI SMOKED CHICKEN QUESADILLAS

Mini Quesadillas Filled with a Combination of Smoked Chicken and Spicy Cheeses. Served with Salsa. \$200.00

STUFFED REDSKIN POTATO BITES

Twice Baked Redskin Potatoes Loaded with Sour Cream, Bacon Bits and Cheese. \$180.00

FRANKS IN A BLANKET

Cocktail Franks Wrapped in Puffed Pastry and Served with a Mustard Dip. \$155.00

MINI CORDON BLEU

Chicken Breast Stuffed with Savory Ham and Creamy Cheese Sauce. \$160.00

CHICKEN WINGS *increments of 50 per flavor*

Choose From Buffalo, Teriyaki, Barbeque and Hot Garlic Parmesan Sauces. \$175.00

CHICKEN TENDERS *increments of 50 per flavor*

Choose From Buffalo, Teriyaki, Barbeque and Hot Garlic Parmesan Sauces. \$185.00

MEATBALLS *increments of 50 per flavor*

Ground Tenderloin Seasoned and Formed Into Meatballs. Choose From Swedish, Barbeque, Teriyaki and Chipotle Honey Barbeque Sauces. \$160.00

JALAPEÑO POPPERS

Jalapeño Poppers Stuffed with Cream Cheese, Breaded and Deep-Fried. \$150.00



SPECIALTY STATIONS

Minimum order of 2 stations. ALL PRICING IS PER GUEST

PASTA BAR

Bowtie Pasta with Selection of Julienne Chicken Strips, Bolognese Sauce, Marinara Sauce, Alfredo Sauce, Parmesan Cheese and Garlic Breadsticks. \$15.95

TACO BAR

Seasoned Ground Beef, Tortilla Taco Shells, Soft Taco Shells, Shredded Cheese, Diced Tomato & Onion, Shredded Lettuce, Sour Cream, Jalapeños, Guacamole and Salsa. \$15.95

MASHED POTATO BAR

Creamy Mashed Potatoes with Assorted Toppers Including Butter, Sour Cream, Chives, Seasoned Chili, Sautéed Mushrooms, Fizzled Leeks, Crispy Bacon Bits and Shredded Cheddar Cheese with Lobster Bisque and Bordelaise Sauce. \$15.95

CARVING STATIONS

A \$75.00+tax attendant fee is required per 50 guest. Servings based on 4oz. per guest.

HICKORY SMOKED HAM *serves approx. 50*

Served with Yellow Dijon and Whole Grain Mustards. \$290.00

TOP ROUND OF BEEF *serves approx. 70*

Served with Demi Glace and Horseradish. \$300.00

SMOKED TURKEY BREAST *serves approx. 20*

Served with Giblet Gravy and Cranberry Sauce. \$150.00

ROAST PRIME RIB OF BEEF *serves approx. 30*

Served with Au Jus and Horseradish Sauce. \$550.00

ROASTED BEEF TENDERLOIN *serves approx. 12*

Served with Bordelaise Sauce. \$325.00

DESSERT HORS D'OEUVRES

PRICED PER 100 PIECES. Minimum 50 Piece Increments Unless Otherwise Noted.

BROWNIES

Assortment of Turtle, Peanut Butter and Chocolate. \$200.00

MINI DESSERTS

Assortment of Napoleons, Éclairs and Cream Puffs. \$200.00

MINI CHEESECAKES

Assortment of Assorted Flavors of Mini Cheesecakes. \$290.00

MINI DESSERT BARS

Assortment of Assorted flavors of Mini Dessert Bars. \$250.00



Minimum 20 Guests or Additional \$150 Fee Applies. ALL PRICING IS PER GUEST.

Plated Entrées Include Rolls with Creamy Butter, Choice of Garden Tossed or Caesar Salad and Dessert. Beverages Include Freshly Brewed Regular & Decaf Coffee, Lemonade and Iced Tea.

FOR SPLIT MENUS, ALL ENTRÉES WILL BE CHARGED AT THE HIGHEST PRICED ENTRÉE.

ENTRÉES

CHICKEN MARSALA

Breast of Chicken Simmered in a Sauce of Marsala Wine, Mushrooms and Seasonings. \$25.95

HOMEMADE CHICKEN CORDON BLUE

Chicken Breast Filled with Swiss Cheese and Hickory Smoked Ham and Dredged in our Specialty Breading. \$25.95

ROASTED PRIME RIB OF BEEF

12oz. Prime Rib of Beef Encrusted in Garlic & Herbs, Slow Roasted and Moistened with Flavorful Au Jus. \$40.95

CHICKEN PICCATA

Sautéed Breast of Chicken with a Lemon & Caper Sauce. \$40.95

NEW YORK STRIP

12oz. Strip Steak Prepared to Doneness and Topped with Seasoned Mushrooms. \$36.95

BEEF TENDERLOIN BORDELAISE

Choice Tenderloin of Beef Cooked to Perfection with a Rich Bordelaise Sauce. \$43.95

PORK LOIN WITH PAN GRAVY

Pork Loin Topped with Pan Gravy. \$21.95

GINGER SOY SALMON

Atlantic Salmon Marinated in Brown Sugar, Soy and Fresh Ginger and Grilled Until Flaky. \$29.95

FILET MIGNON

8oz. of Choice Beef Tenderloin with a Peppercorn Demi-Glace. \$46.95

STUFFED PORK CHOP

Center Cut Pork Chop Stuffed with Savory Sage Dressing and Laced with Pan Gravy. \$24.95

LAKE ERIE PERCH

Fresh Perch Dredged in our own Specialty Breading and Deep Fried to a Golden Brown. \$28.95

LAKE ERIE WALLEYE

Fresh Walleye Baked Until Flaky and Laced with Maitre D' Hotel Butter. \$28.95

CRANBERRY APPLE CHICKEN

Tender Chicken Breast Stuffed with Apple Cranberry Dressing and Baked to Perfection. \$25.95



SAWMILL CREEK
BY CEDAR POINT RESORTS

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Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness. Please inform your sales person and server of any food allergies.

COMBINATION ENTRÉES

FILET MIGNON & SHRIMP GERARD

Petite Filet Mignon & Gulf of Mexico Shrimp
Sautéed in Butter, Garlic, Shallots and
Tomatoes. \$50.00

FILET MIGNON & LAKE ERIE PERCH

Petite Filet Mignon & Fresh, Lake Erie Perch. \$50.00

FILET MIGNON & LOBSTER TAIL

Petite Filet Mignon & 6oz. Cold Water
Lobster Tail. \$75.00

FILET MIGNON & CRANBERRY APPLE CHICKEN

Petite Filet Mignon & Cranberry Apple Chicken,
Tender Chicken Breast Stuffed with Apple
Cranberry Dressing. \$50.00

VEGETABLE *choose one:*

Key West Blend — *green & yellow beans,
orange & yellow carrots, red peppers*

Green Bean Almondine

Carrots

Vegetable Medley — *cauliflower, broccoli,
sugar snap peas, mushrooms*

Buttered Corn

Asparagus *plated meal only*\$4.00

STARCH *choose one:*

Bowtie Pasta with Herb Sauce

Whipped or Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Redskin Potatoes

Macaroni & Cheese

DESSERT *choose one:*

Home Baked Pies

Fruit Crisps or Cobblers

Assortment of Cakes

Strawberry Cream Layer Cake

Lemon Shortcake

Cream Pies

Double Fudge Brownies

Cheesecake with Berry Topping

Seasonal Cheesecake\$3.75



1 ½ Hours of Service. Minimum 30 Guests or Additional \$150 Fee Applies. ALL PRICING IS PER GUEST.

All Dinner Buffets Include Rolls with Creamy Butter, Relish Tray, Fresh Tossed Garden Salad Bar with Three Assorted Salads. Beverages Include Freshly Brewed Regular & Decaf Coffee, Lemonade and Iced Tea.

DINNER BUFFET

TWO ENTRÉE BUFFET — \$34.95

THREE ENTRÉE BUFFET — \$39.95

ENTRÉE CHOICES:

- Lasagna al Forno with Breadsticks
- Shrimp & Scallop Pasta
- Chicken Piccata
- Southern Fried Chicken
- Chicken Parmesan with Pasta & Marinara
- Roast Top Sirloin of Beef, Au Jus
- Beef Tenderloin Tips Bordelaise
- Beef Brisket
- Beef Short Ribs with Horseradish Sauce
- Pork Loin with Pan Gravy
- Roast Turkey Breast with Savory Sage Dressing
- Ginger-Soy Salmon
- Baked Cod Almondine
- Seafood Creole

CARVING ENHANCEMENTS*

- Country Style Pit Ham \$10.95
- Roasted Turkey \$10.95
- Prime Rib \$14.95
- Beef Tenderloin w/ Bordelaise Sauce \$16.95

*A \$75.00 +tax attendant fee is required per 50 guests.

VEGETABLE: choose one:

- Key West Blend — green & yellow beans, orange & yellow carrots, red peppers
- Green Bean Almondine
- Carrots
- Vegetable Medley — cauliflower, broccoli, sugar snap peas, mushrooms
- Buttered Corn

STARCH: choose one:

- Bowtie Pasta with Herb Sauce
- Whipped or garlic mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Rice Pilaf
- Redskin Potatoes
- Macaroni & Cheese

DESSERT: choose two:

- Home Baked Pies, Fruit Crisps or Cobblers
- Assortment of Cakes
- Strawberry Cream Layer Cake
- Lemon Shortcake
- Cream Pies
- Double Fudge Brownies
- Cheesecake with Berry Topping
- Seasonal Cheesecake \$3.75



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THEMED DINNER BUFFETS

All Themed Buffets Include Rolls with Creamy Butter and Beverages.

HAMBURGERS & HOT DOGS \$29.95

ENTRÉES

Hamburgers & ¼ lb. All-Beef Hot Dogs, Relishes, Sliced Tomato, Onion, Lettuce, Assortment of Sliced Cheeses, Assortment of Buns

ADD ONS

Plant Based Burger\$4.00

SIDES

Boston Baked Beans, Potato Salad & Potato Chips, Cucumber, Tomato & Onion Salad, Tossed Garden Salad Bowl, Cubed Watermelon in Watermelon Basket

DESSERT

Home Baked Apple Pie

POLYNESIAN LUAU \$49.95

Minimum 75 people

ENTRÉES

Potstickers, Egg Rolls, Seafood Stir Fry, Beef Samoan, Mandarin Chicken Breast, Whole Suckling Pig

SIDES

Fried Rice, Pineapple Fritters, Vegetable Medley, Cut Fresh Fruit, Polynesian Cole Slaw, Marinated Cucumbers

DESSERT

Hawaiian Trifle

COUNTRY WESTERN BARBEQUE \$41.00

ENTRÉES

Barbecued Spring Chicken, Barbecued St. Louis-style Spareribs

SIDES

Corn on the Cob — *seasonal*, Relishes & Raw Vegetables, Red Skin Potatoes, Baked Beans, Corn Bread, Tossed Salad Garden Bowl, Cole Slaw, Marinated Cucumbers

DESSERT

Home Baked Apple Pie

NEW ENGLAND CLAM BAKE \$75.00

ENTRÉES

Steamed Clams & Clam Broth, New England Clam Chowder, Barbequed Chicken, Whole Maine Lobster or Lobster Tail

ADD ONS

King Crab Legs\$4.00

Oysters on the ½ Shell *minimum 50*. Mkt Price

SIDES

Seasonal Corn, Relishes, Raw Vegetables, Red Skin Potatoes, Tossed Garden Salad Bowl, Cole Slaw, Marinated Cucumbers

DESSERT

Home Baked Apple Pie

THE LAKE ERIE FRESH CATCH \$44.95

ENTRÉES

Breaded Lake Erie Perch & Walleye, Barbequed Chicken

SIDES

Red Skin Potatoes, Corn on the Cob — *seasonal*, Relishes, Raw Vegetables, Tossed Garden Salad Bowl, Cole Slaw, Marinated Cucumbers, Cubed Watermelon in Watermelon Basket

DESSERT

Home Baked Apple Pie

THE LODGE STEAK FRY \$43.95

ENTRÉES

New York Strip Steak

ADD ONS

Chicken Breast\$4.00

SIDES

Baked Potato, Corn on the Cob — *seasonal*, Relishes, Raw Vegetables, Tossed Garden Salad Bowl

DESSERT

Home Baked Apple Pie



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Full Wine List Available Upon Request.

DRINK PACKAGES

Minimum 25 guests. Setups and Mixes Included. ALL PRICING IS PER GUEST

HOUSE PACKAGE

BEER

Budweiser, Bud Light, Corona, Heineken

WINE

Copper Ridge Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

SOFT DRINKS

Coca-Cola Products

SERVICE TIME

1 Hour	\$13.00
2 Hours	\$19.00
Each Additional ½ Hour — <i>after 2 hours</i>	\$6.00

LODGE PACKAGE

BEER

Assorted Domestic, Import, Non-Alcoholic

WINE

William Hill Chardonnay & Cabernet, Montana White Zinfandel

LIQUOR

Tito's Vodka, Tanqueray Gin, Seagram's 7 Whiskey, Cutty Sark Scotch, Maker's Mark Bourbon, Bacardi Rum, Jose Cuervo Silver Tequila

SOFT DRINKS

Coca-Cola Products

SERVICE TIME

1 Hour	\$17.00
2 Hours	\$26.00
Each Additional ½ Hour — <i>after 2 hours</i>	\$6.00

PREMIUM PACKAGE

BEER

Assorted Domestic, Import, Craft, Non-Alcoholic

WINE

Main Street Chardonnay & Cabernet, R Collection Merlot, Montevina White Zinfandel

LIQUOR

Tito's & Grey Goose Vodka, Hendrick's Gin, Crown Royal Whiskey, Dewars Scotch, Knob Creek Bourbon, El Patron Tequila, Mount Gay Rum, Captain Morgan Spiced Rum

SOFT DRINKS

Coca-Cola Products

SERVICE TIME

1 Hour	\$22.00
2 Hours	\$33.00
Each Additional ½ Hour — <i>after 2 hours</i>	\$6.00



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HOST SPONSORED OR CASH BAR

**Subject to a \$75.00 Bartender Fee for Each Bartender when Sales Do Not Exceed \$150.00 Per Hour.
PRICED PER DRINK. CHARGES BASED ON CONSUMPTION.**

Lodge Brands	\$8.00	House Wine	\$6.00
Premium Brands	\$9.00	Non-Alcoholic Beer	\$5.00
Domestic Beer	\$5.00	Soft Drinks	\$2.50
Imported Beer	\$6.50	Bottled Water	\$2.50

PUNCHES & PRE-MIXED COCKTAILS

PRICED PER GALLON.

Non-Alcoholic Punch	\$40.00	Champagne Punch	\$60.00
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CUSTOM BARS

PRICED PER HOUR.

Margaritas	\$14.00	Mimosas	\$14.00
Mojitos	\$14.00		

BEER BY THE KEG

PRICED PER KEG.

Domestic Beer	\$350.00	Craft/Imported Beer	\$450.00+
<i>Budweiser, Bud Light, Miller Lite, Sam Adams, Coors, Coors Light</i>		<i>Heinekin, Great Lakes, Sam Adams, Labatt</i>	
		Craft Beer	\$600.00+



Ages 12 & Under Only.

All Meals are Served with Choice of Milk, Iced Tea or Lemonade and a Fruit Cup, French Fries and Cookies.

PLATED ENTRÉES

\$9.95 PER CHILD**HOT DIGGITY DOG**

An All-Beef Hot Dog on a Toasted Bun.
Served with Condiments.

KID-SIZED BURGER

Ground Sirloin Burger on a Toasted Bun.
Served with Garnish and Condiments.

MAC & CHEESE

Cheesy Macaroni & Cheese.

SMALL-FRY FRIED CHICKEN TENDERS

Tender Strips of Chicken Breast, Lightly Breaded
and Fried to a Golden Brown.

WEE PEOPLE PIZZA

6" Cheese Pizza Baked to a Golden Brown



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