



BLUE WOLF

— **E V E N T S** —

AT THE MARONITE CENTER

Event & Catering Guide

1555 S. Meridian Road - Youngstown, OH 44511
(330)792-7671 - www.BlueWolfEvent.com

Menu Requirements

Lunch - Please choose at least:

- | | |
|-------------------|-----------------------------------|
| 2 Entrées | Rolls & Butter |
| 1 Salad or 1 Soup | 1 Beverage Service or Bar Service |
| 1 Side | Linen Service - 99¢ pp |

Dinner - Please choose at least:

- | | |
|-------------------|-----------------------------------|
| 3 Entrées | Rolls & Butter |
| 1 Salad or 1 Soup | 1 Beverage Service or Bar Service |
| 2 Sides | Linen Service - 99¢ pp |

Appetizer Service - Please choose at least:

- 4 Appetizers
- 1 Beverage Service or Bar Service
- Linen Service - 99¢ pp

Please ask one of our Event Coordinators about our customized, all-inclusive, sit-down, buffet, family-style, breakfast, brunch, dessert and late-night options!

Specials

Friday, Sunday & Off-Season Wedding Specials (January-April)

\$1.00 off Per Person & 50% off white, polyester chair covers with in-stock sash

Lunch Menu For Dinner (Monday - Thursday)

We offer our lunch menu requirements for dinner Monday - Thursday

Graduation, School Banquet & Bereavement discounted packages available

All of life's great moments call for a celebration. Blue Wolf Events & Catering offers full-service banquet facilities to create an intimate and exquisite experience for your special event. You'll find beautiful details and endless possibilities to create whatever your imagination desires, from your theme, to your color palette, to your choice of fine cuisine. We also offer off-site and pick-up catering so you can enjoy our handcrafted recipes and dishes made entirely from scratch whenever or wherever you need. Please ask for details on our Finishing Touches, Sit-Down, Brunch, Breakfast, Graduation and School Banquet packages.

Learn more at www.BlueWolfEvent.com.

Find us on Facebook!



Hors D'oeuvres - Minimum of 50 Guests

- Gourmet Guacamole (Traditional, Tropical, Black Bean & Roasted Corn, Bacon & Feta) with Tri-Colored Tortilla Chips **\$2.50 pp**
- Seasalt & Olive Oil Edamame **\$1.25 pp**
- Fried Greens & Cheese **\$2.90 pp**
- Spinach & Artichoke Dip with Warm Pita Bread **\$2.90 pp**
- Homemade Hummus with Warm Pita Bread **\$2.50 pp**
- Artisan Bread with Infused Olive Oil **\$2.20 pp**
- Hot Peppers & Oil w/ Warm Pita Wedges or Oven Baked Breadsticks **\$2.50 pp**
- Crudité with French Onion Dip **\$1.69 pp**
- Assorted Imported Cheese & Crackers with Dijon Mustard **\$2.39 pp**
- Fresh Sliced Fruit Display with Strawberry Mint Dip **\$3.59 pp**
- Antipasta Table Display (Imported Cheeses, Italian Meats, Hot Peppers & Oil, Marinated Olives, Dijon Mustard, and Oven Baked Breadsticks) **\$3.69 pp**

Priced Per 50 Pieces

- Crab Stuffed Mushrooms **\$95**
- Italian Eggrolls **\$125**
- Mini Sandwiches **\$85**
- Fire Roasted Vegetable Skewers with a Balsamic Drizzle **\$75**
- Choice of 2 Assorted Gourmet Crostinis (Grilled Peach & Mascarpone, Caprese, Ham Apple & Brie, Pulled Pork, Smoked Salmon Allouette, or Oscar) **\$75**
- Chicken Satay Skewers with Raspberry Barbecue, Peanut & Thai Chili Sauces **\$100**
- Choice of 2 Assorted Flatbreads (Brier Hill, Ricotta Soppresata, Mediterranean, Raspberry Barbeque Chicken, Lombardia, or White) **\$75**
- Sausage & Italian Greens Stuffed Mushrooms **\$65**
- Italian Breaded Zucchini Parmesan **\$65**
- Bacon Wrapped Jalapeño Poppers **\$75**
- Tea Sandwiches **\$100**
- Mini Grilled Cheese & Tomato Soup Shooters **\$100**
- Vegetable Spring Rolls with Soy and Peanut Sauce **\$80**
- Crab Stuffed Shrimp Hollandaise **\$150**
- Bacon Wrapped Water Chestnuts **\$70**
- Wings **\$60**
- Brie, Pear, & Almond Phyllo Purse with Vanilla Honey Sauce **\$135**
- Shrimp Cocktail Shooters **\$165**
- Shrimp Cocktail with Ice Display **\$150**
- Antipasta Skewers **\$130**
- Coconut Shrimp with Pineapple Thai Chili Sauce **\$150**
- Shrimp Allouette **\$150**
- Mini Maryland Crab Cakes with Caper Dill Aioli **\$200**
- Potsticker Dumplings with Thai Chili & Soy Sauces **\$95**
- Chicken Fritters with Chipotle Ranch, Raspberry Barbeque, & Mild Sauce **\$85**
- Petit Beef Wellington with Horseradish Aioli **\$125**
- Fig & Mascarpone Phyllo Purse with Vanilla Honey Sauce **\$125**
- Bacon Wrapped Scallops with Miniature Bamboo Skewer **\$175**
- Barbeque Pork Eggrolls with Chipotle Ranch Sauce **\$125**
- Lollipop Lamb Bites **\$150**

Homemade Soups - \$2.80 per person

- Wedding
- Loaded Potato
- Stuffed Pepper
- Tomato Basil Bisque

*A large variety of soups available upon request

Supreme Sides - \$2.60 per person

Baked Sweet Potatoes
Gourmet Risotto
Green Beans Amandine
Loaded Smashed Redskins
Spaghetti Squash with Marinara
Herb Roasted Fingerling Potatoes
Four-Cheese Scalloped Potato Bake

Twice Baked Potato
Long Grain Wild Rice
Citrus Roasted Asparagus
Sauteed Squash & Zucchini Medley
Baked Sweet Potato Streusel
Prosciutto Wrapped Asparagus

Simple Sides - \$2.20 per person

Pasta with Choice of Sauce
Buttered Parsley Redskin Potatoes
Herb Buttered Corn
Scalloped Potatoes
Mashed Potatoes & Gravy
Buttered Green Beans
California Blend Vegetables
White Balsamic Honey Glazed Baby Carrots

Potato Salad
Baked Potatoes
Rice Pilaf
Roasted Garlic Whipped Redskins
Roasted Redskin Potatoes
Brown Sugar Glazed Carrots
Fresh Tuscan Vegetables

Beverage Service

Bar Packages Available

Security is an extra charge and is required at all parties larger than 50 guests with alcohol.

Full Service

Soda, Coffee, Iced Tea, Water - \$2.50 per person

Coffee Service

Coffee, Hot Tea, Water - \$1.50 per person

Off-Premise Catering

We offer full catering services at your venue of choice. Please contact one of our Event Coordinators for details.

Service Fees: A 20% charge is added to the bill for buffet service. A 25% charge is added to the bill for family-style service. A 30% charge is added to the total bill for sit-down service. This charge covers the cost of your event staff and event supplies.

Gratuities for cooks, servers, bartenders, etc. is optional at your discretion. Current sales tax is added to total bill.

Prices and availability are subject to change.

Supreme Seafood Entrées - \$5.80 per person

Grouper & Scallops Diavola
Shrimp & Scallops Cavatappi
Lobster Tails (Mkt. Price)
Grilled Jumbo Gulf Shrimp Skewers

Shrimp Scampi
Lemon Cream Scallops
Calamari Linguine
Shrimp Teriyaki

Select Seafood Entrées - \$4.80 per person

Orange Roughy Francaise
Panko Crusted Grouper with Orange Rum Glaze
Pacific Grouper with Tomato with Basil Cream Sauce
Blackened Cod w/ Cucumber Dill Sauce

Caribbean Baked Grouper

Simple Seafood Entrées - \$4.20 per person

Atlantic Broiled Cod
Haddock Francaise
Atlantic Cod Primavera

Supreme Carved Entrées - (Market Price)

Roast Prime Rib
Rack of Lamb
Top Sirloin
Roasted or Smoked Turkey

Roast Filet Mignon
Roasted Top Round of Beef
Honey Glazed Ham

Chef Carved Presentation Available (Additional Fee)

Select Beef & Lamb Entrées - \$5.50 per person

Beef Tips Teriyaki
Barbeque Beef Brisket

Roast Leg of Lamb
Roast Beef au Jus

Chef Carved Presentation Available (Additional Fee)

Simple Beef Entrées - \$4.15 per person

Beef Tips Cabernet
Braised Swiss Steak
Mongolian Beef Stir Fry

Italian Stuffed Braciolo
Stuffed Green Peppers

Supreme Pork Entrées - \$4.90 per person

Barbeque Baby Back Ribs
Pork Medallions Marsala
Caribbean Jerk Pork Tenderloin

Cinnamon Apple Glazed Pork Chops
Pork Tenderloin with Peach Chutney
Pork Medallions Florentine

Simple Pork Entrées - \$4.00 per person

Breaded Pork Chops
Sausage, Peppers & Onions
Barbeque Pulled Pork

Pork Roast
Stuffed Pork Chops

Salads - \$2.80 per person, *\$3.00 per person

Fruit Salad*

Caesar Salad

Greek Salad*

Tomato & Cucumber*

Orzo Salad*

House Salad

Caprese Salad*

Couscous Salad*

Tortellini Salad*

Seasonal Salads - \$3.50 per person

Strawberry Almond Salad w/ Champagne Vinaigrette*

Kahlua Pear & Walnut Salad w/ Maple Balsamic Vinaigrette*

Dressings: House Italian, Balsamic Vinaigrette, Buttermilk Ranch, Chipotle Ranch

Upgraded Dressings: Champagne Vinaigrette, Maple Balsamic Vinaigrette, Oriental Vinaigrette, Avacado Ranch, Chipotle Ranch, Poppy Seed, Sweet & Sour

Supreme Chicken Entrées - \$4.90 per person

Chicken Jambalaya

Chicken Allouette

Bourbon Glazed Chicken

Chicken Mornay

Stuffed Chicken Marsala

Chicken Florentine

Chicken Carbonara

Chicken Piccata

Select Chicken Entrées - \$4.20 per person

Chicken Marsala

Chicken Francaise

Chicken & Peppers

Chicken Mediterranean

Chicken Gruyere

Chicken Teriyaki

Grilled Chicken w/ Fire Roasted Vegetables

Champagne Chicken

Chicken Cordon Bleu

Chicken Parmesan

Chicken Romano

Herb Crusted Chicken Bruschetta

Simple Chicken Entrées - \$3.60 per person

Italian Baked Chicken

Caribbean Jerk Chicken

Lemon Thyme Herb Roasted Chicken

Stuffed Chicken

Barbeque Chicken

Supreme Pasta Entrées - \$3.60 per person

Pasta Puttanesca

Primavera with Choice of Sauce

Chicken Broccolini Aglio olio

Baked Vegetable Lasagna

Cavatelli

Sicilian Stuffed Eggplant

Cheese Ravioli

Baked Lasagna

Blackened Chicken Alfredo

Cheese Tortellini

Simple Pasta Entrées - \$3.20 per person

All of our pastas are 100% durum semolina Barilla pasta.

Pasta choices: Penne, Linguine, Cavatappi or Bowties

Sauce choices: Red Sauce, Marinara, Tomato Basil Cream (add 40¢ pp) or Alfredo (add 40¢ pp)

Topping choices: Meatballs, Sausage, Mushrooms, Italian Cheeses, Hot Peppers