



**SINCLAIR**  
Workforce Development

**Sinclair Conference Center**

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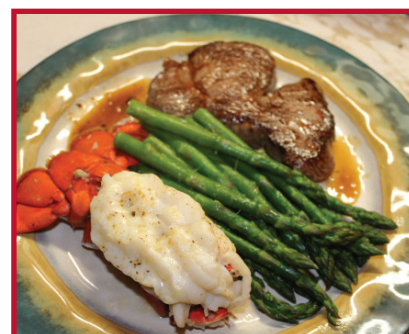
*Our talented executive chef takes pride in providing a truly memorable culinary experience, using only the freshest ingredients, and ensuring all is served in a gracious style.*

[www.sinclair.edu/conferencecenter](http://www.sinclair.edu/conferencecenter)

## Catering Guide

Please inform us of any food sensitivities within your group. We will do our best to accommodate attendees with allergies or other food limitations

- Due to food safety regulations no food or beverages may be brought into or removed from the Sinclair Conference Center.
- Donations of food, beverages or alcohol are not permitted.
- A 20% service fee is added to all food and beverage purchases.
- Ohio sales tax will be added to all food and beverage purchases unless the appropriate sales tax exemption form is provided.
- Should you need additional service personnel for you event the cost is \$25 per hour, per attendant, minimum of 2 hours.
- Morning and afternoon breaks include standard china, glassware and flatware. Linens may be rented for a nominal fee.
- Catered meals include standard china, glassware, flatware, linen and choice of color of polyester napkins.
- Custom linens and china may be rented for an additional fee. Contact your sales consultant for more information.
- Disposable plates, napkins, beverage ware and flatware may be substituted upon request at no additional cost.
- A signed Bar and Alcohol Agreement is required at least three (3) business days prior to any event where alcohol will be served. Sinclair reserves the right to refuse or stop alcoholic beverage service to any individual or group.
- We are happy to design a custom menu for your event. Contact your sales consultant for more information.



### Guaranteed Attendee Count

- To ensure that sufficient food and beverages are prepared for you event your guarantee attendee count is due by 12 noon three (3) business days prior to your event date. If we do not receive your guaranteed count by this time your original estimated count will be used as your guaranteed count for set up, food ordering, staffing and billing purposes.
- After your guaranteed count is determined it cannot be reduced within three (3) business days prior to your event.
- If the actual attendee count is more than you guaranteed count your invoice will reflect the actual attendee count. A \$3.00 surcharge will be added to the price of each additional guest's meal.

### Catering Cancellation Policy and Fees

- No catering cancellation fee applies to events cancelled more than fourteen (14) days prior to the event date. Client will be billed actual costs incurred for any specialty items purchased at client's request. Room cancellation fees may still apply.
- Events cancelled between three (3) and fourteen (14) days prior to the event will be billed one hundred percent (100%) of the actual cost of food and beverages already purchased for the event.
- Events cancelled within seventy two (72) hours of the event will be billed at one hundred percent (100%) of the catering order based upon the final guarantee.

# Sinclair Conference Center

## ***Our Business Is YOUR Business***

Located on Sinclair Community College's beautiful downtown Dayton campus, the Sinclair Conference Center is the only full-service conference facility in the region to earn the esteemed IACC designation from the International Association of Conference Centers. The facility is uniquely designed to provide the most effective meetings, conferences, and special events.

Serving more than 400 business and non-profit clients and over 100,000 guests annually, the Sinclair Conference Center is best known for its exceptional food, superior client service, state-of-the-art technology, and competitive pricing.

## ***We Invite You To Experience The Sinclair Conference Center Difference!*** **Customized Consultation With Experienced Meeting Planners**

The Sinclair Conference Center provides clients with a single point of contact with the expertise to manage every detail to ensure superior service and support.

## **Exceptional Menus Tailored To Please Any Taste**

The versatile menu offers numerous options to help clients customize selections for each event. In addition to the selections listed, the Executive Chef is available to create customized menus to reflect a specific group's tastes and needs. The Sinclair Conference Center also is pleased to offer Complete Meeting Packages to simplify event planning.

## **Versatile Space To Meet Clients' Needs**

The facility offers a variety of rooms appropriate for small groups, board meetings, break-out sessions, classroom training, theatre presentations, and seated functions for up to 800 people. Clients enjoy a distraction-free, professional environment and ergonomically designed furnishings for all-day comfort. Clients may also use the full-service Business Center.

## **On-Site Multimedia Made Easy**

Most standard audio-visual presentation tools and the Internet are installed in each room and available at no additional charge! Wireless Internet is available throughout the facility. In addition, the Sinclair Conference Center offers computer and laptop labs and rooms with satellite downlink and video conferencing capabilities. On-site Multimedia Technicians stand ready to support client needs.



*All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.*

**(937) 512-3061**

**[www.sinclair.edu/conferencecenter](http://www.sinclair.edu/conferencecenter)**

## Morning & Afternoon Breaks

Our delicious breaks are designed to please a variety of tastes! All breaks are stocked with china, glassware, flatware, and coffee mugs. Disposable tableware may be requested. To maintain quality, morning and afternoon breaks are set 15 minutes prior to your arrival and will remain out for a period of 3 hours.

### Continental Morning Break

Seasonal whole fresh fruit  
Hearth-baked breakfast pastries  
Low carb-high protein option  
Chef's choice amuse-bouche  
Gourmet coffee and a selection of hot teas  
Chilled orange and cranberry juice  
Assorted bottled sodas  
Pitchers of ice water  
\$6.75 per guest

### Healthy Start Morning Break

Assorted yogurt cups  
Whole grain bagels and cream cheese  
Low carb-high protein options  
Seasonal fresh-cut fruit  
Gourmet coffee and a selection of hot teas  
Chilled orange and cranberry juice  
Bottled water  
\$6.75 per guest

### Tartan Afternoon Break

Seasonal whole fresh fruit  
Individual bagged snacks  
Low carb-high protein option  
Salty and sweet-assorted candies and salty snacks  
Chef's choice amuse-bouche  
Gourmet coffee and a selection of hot teas  
Assorted bottled sodas  
Pitchers of ice water  
\$5.45 per guest

### Healthy Afternoon Break

Seasonal whole fresh fruit  
Hummus dip with tortilla chips  
Nutri-Grain™ cereal bars  
Scoop your own trail mix  
Gourmet coffee and a selection of hot teas  
Plain and flavored bottled water and iced tea  
\$5.45 per guest

### Morning and Afternoon Break Package

Includes your choice of Continental or Healthy morning break and your choice of Tartan or Healthy afternoon break.  
\$11.45 per guest

### Executive Morning Break

Seasonal fresh cut fruit platter  
Domestic cheese display  
Hearth baked scones and pastries  
Yogurt parfait with assorted toppings  
Low carb-high protein option  
Warm ham, egg and cheese croissant sandwiches  
Gourmet coffee and a selection of hot teas  
Chilled orange and cranberry juice  
Bottled soda and water  
\$11.50 per guest

### Executive Afternoon Break

Seasonal fresh cut fruit platter  
Cheese display-Domestic & Imported  
Chef choice amuse bouche  
Gourmet bagged snacks  
Scoop your own trail mix  
A sweet something  
Gourmet coffee and a selection of hot teas  
Chilled orange and cranberry juice  
Bottled soda and water  
\$11.50 per guest

### Executive Morning & Afternoon Break Package

Includes both executive morning and afternoon breaks  
\$22.00 per guest



## Breakfast Selections

The perfect start to a productive day! A served option is available for groups of any size. A buffet option is available for groups of 25 or more, add \$2.00 per guest for groups of 10-24. (2 hour service period)

### Rise-n-Shine Breakfast

Seasonal fresh cut fruit, Waldorf salad or fruit salsa with cinnamon tortilla chips (Select one)

Scrambled eggs, ham and cheese or vegetable strata, vegetable frittata or scrambled Egg Beaters™ (Select one)

Crisp bacon, seasoned sausage, sliced ham or turkey sausage (Select one for plated, two for buffet)

Seasoned breakfast potatoes, cheesy hash brown casserole, French toast or baked tomatoes with herbs (Select one for plated, two for buffet)

Hearth-baked breakfast goods, low-fat yogurt and granola or baked stuffed apples (Select one)

Chilled orange and cranberry juice, gourmet coffee, a selection of hot teas and ice water

\$10.95 per guest

### Southwest Breakfast Burrito Bar

Build your own breakfast burrito with a southwestern flair! Start with a 6" flour tortilla and then add your favorites including scrambled eggs, sausage, breakfast potatoes, bell peppers, cheddar cheese, diced tomatoes, green onions, sour cream, guacamole, salsa and hot sauce.

Includes seasonal fresh cut fruit, chilled orange and cranberry juice, gourmet coffee, a selection of hot teas and ice water.

\$10.95 per guest



## Sandwich & Salad Selections

Your guests are guaranteed to enjoy our gourmet sandwiches and fresh salads! Please choose two sandwich or salad options for groups of 25 guests or less and up to 4 for groups of 26 or larger. Sandwiches and salads are served on covered china with flatware roll-ups. Unless otherwise stated, condiments are served on the side. We're happy to box your sandwiches or salads, including disposable flatware and condiments, upon request. (2 hour service period)

### The Sandwich Board

These bountiful sandwiches are accompanied by your choice of pasta salad, harvest potato salad, seasonal fresh fruit medley or individual sized chips/pretzels (select two sides for groups of 25 or less and up to 4 for groups of 26 or larger) and fresh-baked cookies. Served with bottled soda and water.

Lunch: \$10.95 / Dinner \$13.95

**Bread choices:** Ciabatta, French, White, Wheat or Croissant (Select one for each sandwich type)

**Wrap choices:** Spinach, Sun-dried tomato or Honey wheat tortilla (Select one for each wrap type)

### Sinclair Tartan Turkey Club

Oven-roasted turkey piled high on your choice of bread, topped with crisp bacon, fresh lettuce, tomato and Swiss cheese.

### Turkey, Ham or Roast Beef & Swiss

Oven-roasted turkey, ham or roast beef served with Swiss cheese, fresh lettuce and tomato on your choice of bread.

### Roasted Vegetable Wrap

Savory vegetables, slow roasted with olive oil, herbs and balsamic vinegar, topped with shredded Italian cheese and rolled in your choice of wrap.

### Chicken Caesar Wrap

Marinated and grilled chicken breast strips, romaine lettuce and tomato with shredded parmesan cheese and creamy Caesar dressing in your choice of wrap.

### Tuna or Chicken Salad Sandwich

White albacore tuna or classic chicken salad served with lettuce and tomato on your choice of bread.

### Greek Chicken Wrap

Grilled chicken with romaine, bell peppers, red onion, Kalamata olives and cucumber with a Greek and feta cheese dressing rolled in your choice wrap.

### Buffalo Chicken Wrap

Grilled buffalo chicken breast with romaine lettuce, green onion, tomato, cheddar cheese and ranch dressing rolled in your choice of wrap.



## The Garden Spot

Our salads are made to order daily using only the freshest market ingredients with your choice of premium dressings. Unless otherwise stated, dressings are served on the side. Salads are accompanied by assorted rolls and butter, fresh baked cookies and bottled soda and water. Lunch: \$11.95 / Dinner \$14.95

### Sinclair Signature Salad

A perfectly marinated breast of grilled chicken set atop a bed of mixed greens, roasted Roma tomatoes, fresh asparagus and freshly grated Asiago cheese accompanied by a garlic crostini spread with herbed goat cheese, served with your choice of dressing.

### Mediterranean Chicken Salad

Romaine lettuce with roasted zucchini, yellow squash, red onion and mushrooms and shredded provolone cheese topped with grilled chicken and an olive tapenade.

### Grilled Chicken Caesar

Marinated grilled chicken breast served over romaine lettuce with croutons, shredded parmesan cheese and grape tomatoes, served with creamy Caesar dressing. Substitute grilled salmon—add \$2.00.



### Traditional Cobb Salad

Mixed field greens and romaine lettuce topped with diced grilled chicken, baby Swiss, green onions, bleu cheese crumbles, chopped bacon and sundried cranberries, served with choice of dressing.

### Greek Salad with Portobello Mushroom

Romaine lettuce, bell peppers, red onions, sundried tomatoes, cucumbers and Kalamata olives topped with an oven roasted Portobello mushroom, served with a Greek and feta cheese dressing.

### Peach Mango Salad

Baby greens topped with peaches, mangos, seasonal berries and toasted walnuts, served with orange citrus vinaigrette.

## Lunch & Dinner Buffets

Our executive chef starts with the freshest seasonal ingredients to produce sensational buffets to fit every taste and budget. (2 hour service period)

### Luncheon Soup & Salad

Chef's Choice Soup (Vegetarian option available)  
Salad Bar—fresh romaine lettuce and baby field greens with assorted toppings and dressings  
Roasted seasonal vegetables  
Seasonal fresh fruit salad or classic chicken salad (Select one)  
Assorted fresh-baked cookies  
Iced tea and ice water station  
Lunch: \$11.95 per guest (Minimum 10 guests)

### Mini Deli Buffet

Roasted turkey breast, smoked ham and sliced roast beef  
Hearth baked breads  
An assortment of sliced cheeses  
Lettuce, tomatoes, onion and condiments  
Tossed salad with house dressings  
Pasta salad, harvest potato salad or seasonal fresh fruit salad (Select one)  
Assorted fresh-baked cookies  
Iced tea and ice water station  
Lunch: \$10.25/Dinner \$13.25  
(Minimum 10 guest)

### Deli Buffet

#### Soup & Salad Station

Chef's choice soup (Vegetarian option available)  
Tossed salad with house dressings  
Pasta salad, harvest potato salad or seasonal fresh fruit salad (Select one)

#### Deli Station

Roasted turkey breast, smoked ham and sliced roast beef  
Classic chicken salad  
Hearth baked breads  
An assortment of sliced cheeses  
Lettuce, tomatoes, onion and condiments  
Imported and domestic olives, pickles and peppers

#### Sweet Endings Dessert Display

Artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

#### Beverage Service

Gourmet Coffee and a selection of hot teas  
Iced tea and ice water

Lunch: \$13.95 / Dinner \$16.95  
(Minimum 25 guests, add \$2.00 for 10-24 guests)

## Lunch & Dinner Buffets

### Chef D'Cuisine Buffet

**Salad Bar**—fresh romaine lettuce & baby field greens with assorted toppings and dressings  
Selection of two entrees—Chef's choice beef, chicken, seafood, pork or vegetarian (select two)

**Chef's Choice Accompaniments**—starch and vegetable selections (see pages 5 & 6 for full listing)

**Sweet Endings Dessert Display**—artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

**Beverage Service**—Gourmet coffee and a selection of hot teas, Iced tea and ice water  
Lunch: \$14.95 / Dinner \$19.45 (Minimum 50 guests, add \$3.00 for 25-49 guests)

## Sinclair's Signature Marketplace Buffet

### Fresh Starters

Tossed fresh greens, selection of fresh vegetables and other salad toppings (Choice of 2 dressings)  
Seasonal fresh fruit salad, classic chicken salad, seasonal roasted vegetables and 2 Chef's choice composed salad

### The Deli Zone

Chef's choice soup (Vegetarian option available)  
Roasted turkey breast, smoked ham, sliced roast beef and Italian meats  
Hearth-baked breads  
An assortment of sliced cheeses  
Lettuce, tomatoes, onion and condiments  
Imported and domestic olives, pickles and peppers  
Add an additional entrée: \$3.00 for lunch and \$5.00 for dinner per guest

Preset salads, rolls, butter and desserts, add \$1.25 per guest

### The Hot Spot

Chef's choice of 2 hot, freshly prepared entrees (Select Two: Beef, chicken, pork, seafood or vegetarian)  
Chef's choice rice, potatoes or pasta (Select one)  
Seasonal vegetables  
Assorted rolls and butter

### Sweet Endings Dessert Display

Artfully arranged, delicious display of our chef's cakes, pies and other decadent treats

### Beverage Service

Gourmet coffee and a selection of hot teas  
Iced tea and ice water

Lunch: \$16.95 / Dinner \$21.95  
(Minimum 50 guests, add \$3.00 for 25-49 guests)

## Buffet

Our Market Place Reception & Dinner buffet replaces the Deli Zone on our Signature Market Place buffet with an hor d'oeuvre reception for an elegant touch.

### Hor D'oeuvre Display

Seasonal fresh cut fruit  
Vegetable crudité with dips  
Imported and domestic cheeses  
BBQ or sweet Thai chili meatballs (Choose one)  
Chicken cornucopias  
(No substitutions, please)

### Fresh Starters Salad Bar

### The Hot Spot

### Sweet Endings Dessert Display

### Beverage Service

(See descriptions above)

Dinner \$24.95 (Minimum 50 guest)

Add an additional entrée: \$5.00 for dinner per guest

Preset salads, rolls, butter and desserts, add \$1.25 per guest



## Served Lunches & Dinners

Let us serve you! All served selections include preset house salads with choice of two dressings, fresh baked rolls and butter, desserts, iced teas and ice waters. Regular and decaf coffee and a selection of hot teas will be served to guests upon request. All entrees are accompanied by one starch and one vegetable. Split plates are available for an additional charge of \$3.00 per guest for lunch and \$5.00 per guest for dinner. A dessert station may be substituted for preset desserts (2 hour service period).



**Vegetarian** Lunch: \$13.95 / Dinner \$18.45

**Poultry** Lunch: \$14.95 / Dinner \$19.45

**Pork** Lunch: \$15.95 / Dinner \$20.45

**Beef** Lunch: \$16.95 / Dinner \$21.45

**Seafood** Lunch: \$16.95 / Dinner \$21.45

### Carving Stations

For an elegant change, substitute a chef-attended carving stations for one of your lunch or dinner selections. Attendant fee \$25 per station (2 hour service period)

Chef-carved top round of beef, roasted turkey breast or herb crusted pork loin—\$3.00 per guest

English-cut strip loin, roasted beef tenderloin or marinated roasted leg of lamb—Market price

## Lunch & Dinner Selections

### Poultry Entrées

#### Chicken St. Croix

Herb marinated and grilled chicken breast with a mango, peach and roasted tomato salsa

#### Chicken Marsala

Herb roasted chicken breast topped with mushrooms and Marsala wine demi-glace

#### Chicken Vin Blanc

Herb roasted chicken breast topped with a white wine cream sauce

#### Light & Healthy Chicken

Herb roasted chicken breast topped with a light white wine sauce of sun-dried tomatoes, mushrooms, artichoke hearts and fresh herbs

#### Bayou Chicken

Herb roasted chicken breast topped with a hearty tomato sauce of Andouille sausage, pearl onions and green peppers

#### Chicken Divan

Breast of chicken wrapped around broccoli and cheddar cheese and topped with panko bread crumbs with a white wine sauce

#### Margarita Chicken

Grilled chicken breast marinated in olive oil, fresh cilantro and lime juice with roasted bell peppers, mushrooms and onions topped with Monterey jack cheese

#### Hoisin Glazed Chicken

Tender sliced chicken wok-fried with Asian style vegetables and finished in a sweet garlic sauce

### Beef Entrées

#### Beef Tip Pepperonata

Tender beef tips braised with onions, green bell peppers and mild cherry peppers then finished with a sweet pepper vinegar demi-glace (Not spicy)

#### Irish Whiskey Glazed Flat Iron Steak

Char-grilled tender shoulder cut steak glazed with Irish whiskey and brown sugar

#### Herb Grilled NY Strip Steak Marsala

Grilled tender strip steak marinated with fresh herbs then topped with a marsala wine demi-glace, mushrooms and caramelized pearl onions

#### Prime Rib Au Jus

Slow roasted prime rib with a rosemary-honey au jus and creamy horseradish sauce (Minimum of 20 guests)

#### Southern Style Braised Beef

Tender beef round braised with onions, carrots and celery served with a rich beef gravy

#### Cabernet Flank Steak

Savory flank steak marinated in cabernet wine, fresh garlic and herbs then grilled, sliced thin and topped with a parsley-bacon horseradish sauce

#### Hurricane Hanger Steak

Caribbean spiced flank steak char-grilled with a pineapple citrus glaze

#### Ancho Chili Rubbed Flat Iron Steak

Tender cut of beef dusted with Southwestern seasonings, pan fried with onions and served with a Poblano pepper sauce

All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.



## Accompaniments for Served Meals

### Starch Selections (Select one)

Yukon gold whipped potatoes  
Roasted garlic and horseradish smashed potatoes  
Seasoned roasted new potatoes  
Parsley buttered steamed redskin potatoes  
Scalloped potatoes with baby Swiss and spinach  
Wild and long grain rice pilaf  
Cilantro and curry rice  
Basmati rice  
Roasted vegetable cous cous  
Herbed penne pasta  
Orzo pasta with pesto cream  
Sweet potatoes fries



### Vegetable Selections (Select one)

Chef's choice vegetable medley  
Sugar snap peas, sun-dried cranberries and pearl onions  
Ratatouille  
Sesame broccoli  
Honey and thyme glazed carrots  
Green beans amandine  
Roasted zucchini, squash and bell peppers

## Lunch & Dinner Selections

### Seafood Entrées

#### Carolina BBQ Cod

Tender cod filets char-grilled and topped with our own Carolina barbecue sauce

#### Grilled Salmon

With sautéed onions, bell peppers and herb butter

#### Seared Red Snapper

Topped with sautéed spicy shrimp and a creamy cucumber sauce

#### Mahi Mahi

Roasted with herbs, white wine and butter then paired with a sweet chili buerre blanc sauce

#### Butter Baked Tilapia

With a roasted sweet yellow pepper coulis

#### Grilled Swordfish

With an avocado cream and roasted tomato salsa

#### Louisiana Pan-fried Catfish

Topped with a hearty tomato sauce of sautéed green bell peppers, onions, tomatoes, okra and smoked sausage

#### Salmon Nordica

Baked salmon filet rubbed with brown sugar, walnut and honey seasonings

### Vegetarian Entrées

#### Oven Roasted Vegetable Pasta Primavera

Roasted seasonal vegetables tossed with garlic oil and chef's choice pasta then topped with freshly grated Asiago cheese

#### Eggplant Parmesan

Sliced eggplant baked in an herb and bread crumb crust, layered with fresh marinara sauce, topped with mozzarella cheese and broiled until golden brown

#### Zucchini Ravioli with Coconut Cream Dill Pesto

Cheese ravioli nestled on a bed of julienne zucchini with a coconut cream dill pesto sauce and pine nuts

#### Roasted Vegetable Lasagna

Layers of lasagna noodles, fresh seasonal roasted vegetables and Parmesan cream sauce topped with mozzarella cheese and baked until golden brown

#### Jumbo Cheese Ravioli

Cheese ravioli topped with sautéed artichoke hearts, sundried tomatoes, mushrooms and fresh spinach with a creamy tomato sauce

#### Alu Curry Roasted Vegetables

Roasted seasonal root vegetables and roasted pineapple in a curried coconut milk sauce served with Arborio rice

### Pork Entrées

#### Pork Flat Iron

Seared pork filet topped with a pine nut and sun-dried cherry demi-glacé

#### Pork Loin Tips Carnitas

Tender pork loin tips sautéed with onions and bell peppers and accompanied by a tomatillo puree

#### Roasted Herb Crusted Pork Loin

Sliced and served with a port wine demi-glacé

## Dessert Packages

### Sweet Things

A display of delicious petite pastries and fresh baked cookies  
\$6.00 per guest

### Chocolate Fondue

Includes strawberries, pineapple, marshmallows, pound cake, rice Krispies™ treats, maraschino cherries and rolled wafers for dipping, assorted miniature tarts, pastries and petit fours  
\$7.50 per guest

### Gourmet Coffee Bar

Regular and decaf coffee, a selection of hot teas, assorted flavored syrups, chocolate sprinkles, cinnamon, chocolate stir sticks, hot chocolate and ice water  
\$4.75 per guest



## Hors D'oeuvre Displays

### Seasonal Fresh Cut Fruit

### Imported & Domestic Cheese Display Vegetable Crudité & Dips

Select one: \$3.95 per guest  
Select two: \$4.95 per guest  
Select three: \$5.95 per guest  
(Minimum 25 guests)

### Antipasto

Marinated asparagus, prosciutto ham, genoa salami, fire roasted bell peppers, assorted olives, pickled condiments and imported Italian cheeses.  
\$4.95 per guest (Minimum 50 guests)

### Smoked Seafood

Smoked salmon, scallops, muscles and trout and jumbo shrimp cocktail served with traditional accompaniments.  
Market price (Minimum 50 guests)



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## Hor D'oeuvre Packages

Choose from the package selections below to create a personal hors d'oeuvre reception that is unique and elegant for your guests. Each package includes a beverage station with gourmet coffee, a selection of hot teas, iced tea and ice water. (2 hour service period)

### Hor D'oeuvre Package I OR Hor D'oeuvre Package II

**\$25.00 per guest**

**\$20.00 per guest**

*Choose from our wide selection of unique hor d'oeuvres below*

Hummus Bi Tahini with Pita  
Tuscan Bean Salad with Herb Crostini  
Tomato Mozzarella Bruschetta  
Mango Peach Salsa with Crispy Wontons  
Spinach Artichoke Dip with Tortilla Chips  
Crostini Spread with Olive Tapenade  
Southwestern 7 Layer Dip with Fresh Tortilla Chips  
Cheese Fondue with Sliced Breads

**Package 1: (Select Three)**

**Package 2: (Select Two)**

Raspberry Brie and Almond Phyllo  
Spinach & Feta Stuffed Mushrooms  
Italian Sausage & Smoked Gouda Stuffed Mushrooms  
Mini Black Bean Sirloin Burgers  
Mini Roasted Vegetable & Hummus Burgers  
Grilled Citrus Shrimp Skewers  
Bacon Wrapped Scallops  
Buffalo or Barbeque Boneless Chicken Wings  
Pork Pot Stickers with Dipping Sauces  
Mini BBQ Smoked Beef Brisket Sandwiches  
Santa Fe Chicken Egg Rolls  
BBQ or Thai Sweet Chili Meatballs  
BBQ, Hot or Teriyaki Chicken Wings  
Mozzarella Tomato Bruschetta Skewers  
Chicken Quesadilla

**Package 1: (Select Four)**

**Package 2: (Select Three)**



Domestic & Imported Cheese Board  
Fresh Fruit Display  
Vegetable Crudités with Dip  
Roasted Vegetable Display  
Mini Dessert Assortment

**Package 1: (Select Four)**

**Package 2: (Select Three)**



***Please see you sales consultant for more hor d'oeuvre options!***

*All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.*

## Al a Carte Options

### Beverages

- Regular and decaf coffee (serves 12-16 guests) \$20.00 per gallon
- Fresh brewed iced or hot tea (serves 12-16 guests) \$20.00 per gallon
- Celebration punch (serves 12-16 guests) \$20.00 per gallon
- Orange or cranberry juice service \$1.95 per guest
- Assorted premium bottled juices \$2.00 each
- Bottled spring water (20 oz.) \$1.75 each
- Assorted bottled soda (20 oz.) \$1.75 each
- Ice water station (2.5 gallons) \$5.00 each
- Ice water pitcher (2 quarts) \$2.00 each
- Coffee Service: regular and decaf coffee, a selection of hot teas and ice water \$2.75 per guest

### Morning Snacks

- Seasonal fresh cut fruit bowl \$3.00 per guest
- Assorted bagels and cream cheese \$1.50 each
- Assorted muffins or scones \$1.50 each
- Assorted Danish \$1.50 each
- Assorted low fat yogurts \$1.50 each
- Whole fresh fruit \$1.00 each

### Pizza by the pie (Serves 4-5 guests)

- Cheese \$14.00 each
- Pepperoni \$15.50 each
- Vegetarian \$15.50 each
- Deluxe \$16.50 each

### Afternoon Snacks

- Chocolate brownies \$12.50 per dozen
- Fresh baked Otis Spunkmeyer Cookies™ \$10.50 per dozen
- Chex Mix™ (serves 20) \$8.00 per pound
- Pretzels or potato chips (Serves 25) \$7.00 per pound
- Mixed nuts (serves 15) \$8.00 per pound
- Individual bagged snacks \$1.00 each
- Donuts \$12.50 per dozen
- Assorted dish of hard candy (Serves 6-8) \$5.00 per dish



All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.

## Bar & Services

The Sinclair Conference Center can provide an array of bar service options to suit your event.

**Full Service Bar:** Premium brand liquors for cocktails, domestic and imported beers, a selection of house wines, assorted bottled sodas and bottled water.

**Beer & Wine Bar:** Domestic and imported beers, a selection of house wines, assorted bottled sodas and bottled water.

### Bartender Fees:

\$100 for each full service bartender up to 3 hours (Minimum 1 bartender for every 100 guests)

\$75 for each beer and wine service bartender up to 3 hours (Minimum 1 bartender for every 100 guests)

\$50 for each beer and wine service bartender up to 2 hours for groups less than 50 guests

\$25 for each additional hour of bartending service

A signed copy of the of the Bar and Alcohol Policy must be provided to the Sinclair Conference Center at least 3 business days prior to the event.

**Donated beer, wine or alcohol cannot be accepted.**

### Bar Services:

**Cash bar:** Guests purchase their own drinks.

**Host bar:** Client will be invoiced the drinks served to their guests

**Combination Host/Cash Bar:** Client provides guests with tickets to redeem for drinks or chooses which drinks they will be invoiced for and which will be paid for with cash by the guests.

### Wine Services

**Table Service:** Open bottles of wine/champagne are placed on the table for guests to serve themselves

**Pour Service:** Wine/champagne is served to guests while they are seated at the dining tables

**Butler Service:** Servers circulate and offer glasses of wine/champagne to guests

### Wine Pricing

House wine by the bottle	\$22.00
Champagne by the bottle	\$24.00
Special order wine	Market Price
Special order champagne	Market price

**House wines:** Chardonnay, Albarino, Moscato, Merlot, Cabernet Sauvignon, Pinot Noir\*

\*Wine list available upon request.

### Drink Pricing\*\*

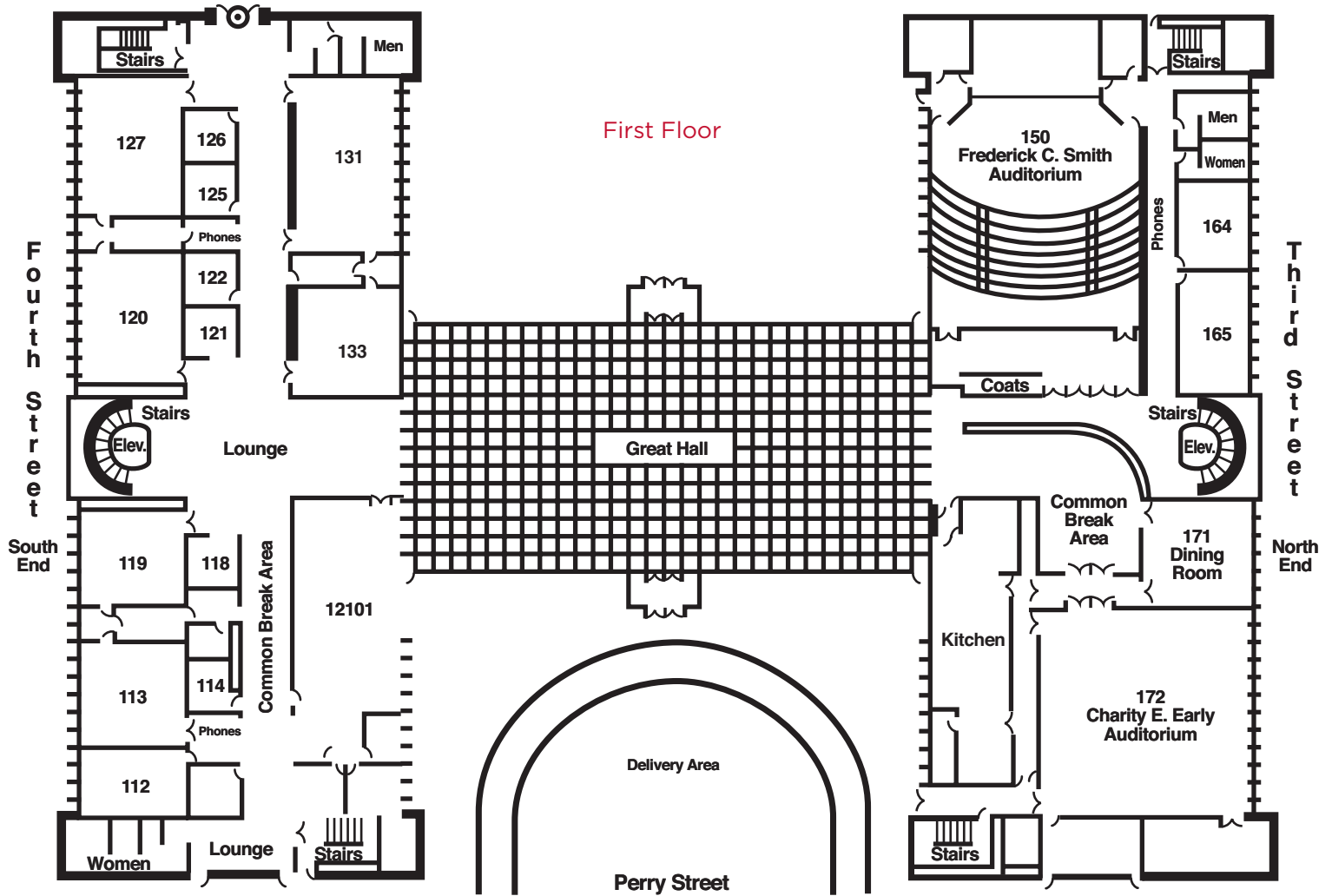
Martinis, Specialty Drinks	\$6.75
Cocktails, Mixed Drinks	\$6.00
House Wine	\$5.00
Premium Bottled Beer	\$5.00
Bottled Beer	\$4.50
Assorted Bottled Soda	\$2.00
Bottled Water	\$2.00

\*\*Pricing includes Ohio sales tax



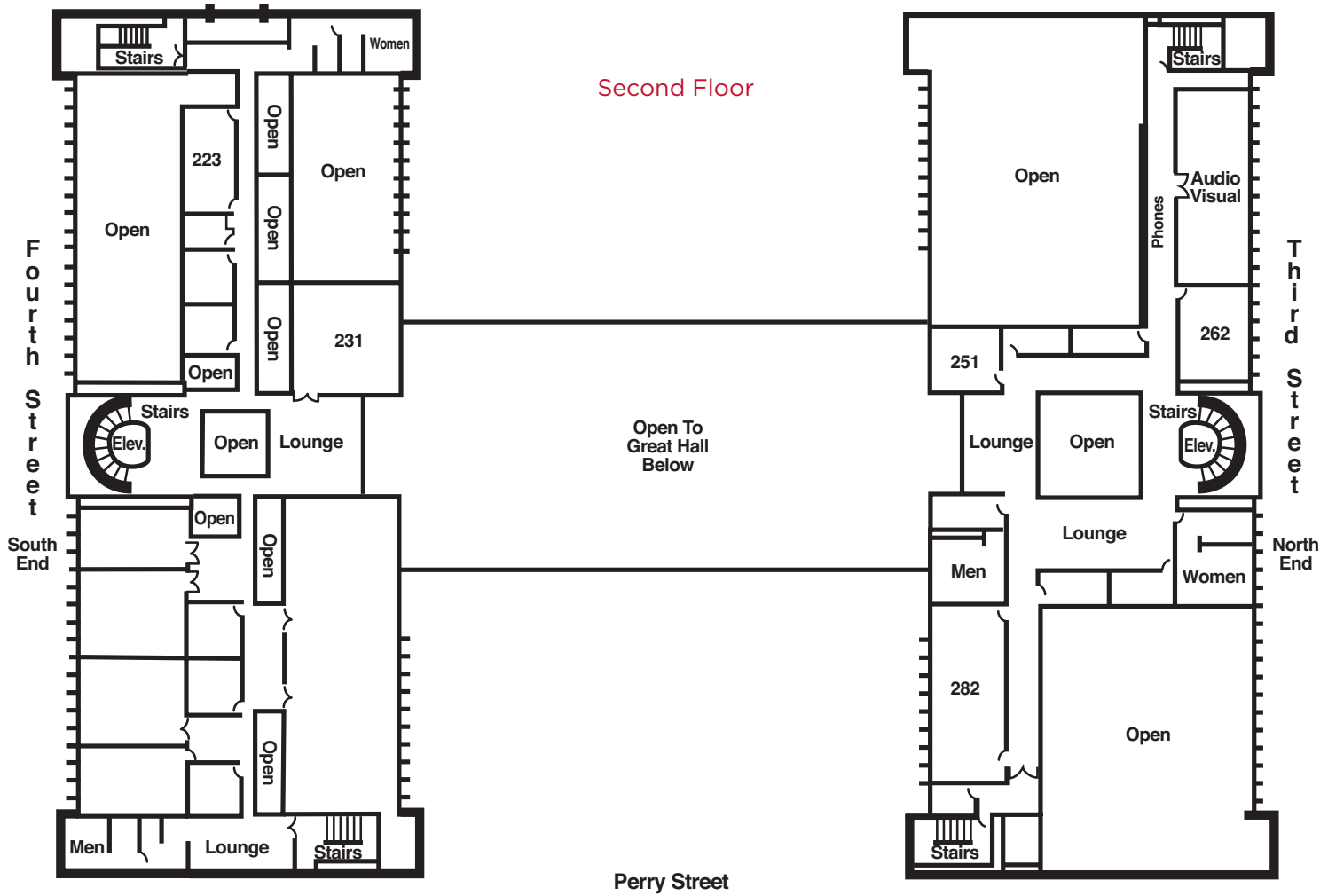
All items subject to 20% service fee and 7% Ohio sales tax. Menu prices, items, service fee and Ohio sales tax are subject to change without notice.

# Sinclair Conference Center



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Sinclair Conference Center • 444 West Third Street • Dayton, Ohio 45402-1460



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