

PROMOTIONAL OFFERS

Thank you for your interest in hosting an event at the **Fountain Bleau**
Contact Melissa Nelson at **440-933-4739**
or PromotionalOffers@clevelandcatering.com to set up your appointment today.

WEDDING PROMOTIONS

Book a Wedding Reception and get a Bridal Shower or Rehearsal Dinner Catered for up to 30 people at the location of your Choice. Includes the Bronze or Silver Luncheon.

(*value of \$418.50 or 5% of the reception food cost, whichever is less is applied to your shower.

Pick up, drop off, food trucks, or custom menu is also available.)

Not valid with other coupons or promotions! Expires December 28, 2019.

Fountain Bleau Event Center | 635 Miller Rd Avon Lake, OH 44012 | (440)933-4739 | PromotionalOffers@clevelandcatering.com

WEDDING PROMOTIONS

Free Wedding Cake or Appetizers (up to \$2.00 per person)

Not valid with other coupons or promotions!

Expires December 28, 2019

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WEDDING PROMOTIONS

Free Centerpieces Free Extra Hour Free Uplighting

Good for any date. Not valid with other coupons or promotions!

Expires December 28, 2019

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WINTER EVENT

BOOK AN EVENT TO TAKE PLACE JANUARY THROUGH APRIL 2020

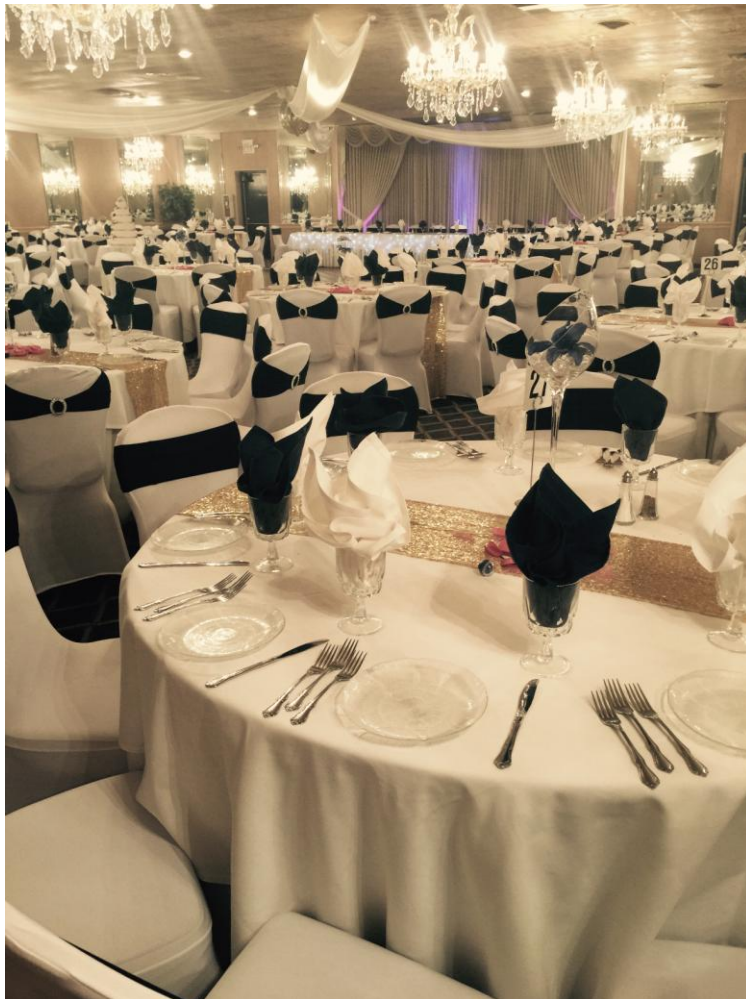
FREE Centerpieces, Uplighting, Audio & Visual Needs

15% OFF FOOD PACKAGE

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Fountain Bleau ^{Event Center}



~ 2019 Prices ~

635 Miller Road, Avon Lake, Ohio 44012 ~ Tel: 440-933-4739

~ Fax: 440.933.6582 ~ www.clevelandcatering.com

a division of The Big Show Catering



~HORS D'OEUVRES~

Prices are 2 pieces per serving. Minimum of 50 servings per item. We can assist you in how many servings to order depending on what time dinner is to follow. Let us incorporate your theme into the appetizers. Hors d'oeuvre only with no dinner to follow is by quote..

Meatballs: Sweet -n- Sour Classic \$2.50/pp

Stuffed Mushrooms: \$4.95/pp

Stuffed Mushrooms Seafood \$5.95/pp

Oriental Chicken or Beef Sate' \$5.50/pp

Chicken Fingers \$7.95/pp

Wing: BBQ, Mild, Hot, Teriyaki \$2.95/pp

Wild Buffalo Dip \$2.95/pp

Pot stickers: Chicken or Pork \$3.95/pp

Egg Rolls: \$3.95/pp

Petite Quiches \$3.95/pp

Mini Frank Wraps \$2.95/pp

Olives Medley \$3.95/pp

Crepe Pinwheels \$3.95/pp

Riblets: \$8.95/pp

Quesadillas: Veggie or Chicken \$5.95/pp

Puff Pastry Brie & Baked Apples \$4.95/pp

Petite Sandwiches \$5.95/pp

Water Chestnuts & Bacon \$4.95/pp

Philo Spinach & Feta Cheese, \$4.95/pp

Stuffed Philo Cups Feta & Cran \$3.50/pp

Vegetable Medley \$2.95/pp

Fruit Medley \$4.95/pp

Fruit Sculpture Palm Tree \$6.95/pp

Cheese Medley with Crackers \$5.95/pp

Apricot Cream Cheese ball \$2.95/pp

Cheese Fondue Fountain \$8.95 /pp

Goat Cheese & Pear Crostini \$5.95/pp

Petite Dessert Pastries \$2.95/pp

Nuts & Gourmet Snacks \$3.95/pp

Gourmet Chip Station \$2.95/pp

Gourmet Popcorn Station \$2.95/pp

Chocolate Dream Fountain with assorted fruit, bakeries, etc. \$4.95/pp to \$8.95 /pp

Filet Mignon Platter \$8.95/pp

Yukon Masher Martini Bar \$7.95 /pp

Iceberg Chicken Wraps \$5.95/pp

Tortellini Skewers or Tower \$4.95/pp

Tomato & Mozzarella Skewers \$4.95/pp

Grilled Lamb Chops \$10.95/pp

Succulent Crab Fondue \$3.95/pp

Smoked Salmon: Whole Display \$5.95/pp

Crab Cakes \$5.95/pp

Chilled Tiger Shrimp \$5.95/pp

Scallops Wrapped in Bacon \$6.95/pp

Aftertizers

Top off the party with some end of the night feeding frenzies:

Slider bar and JoJo Fries...\$6.95/pp

Breakfast bar Eggs, hashbrowns, muffins...\$6.95/pp

Nacho Bar with Toppings...\$6.95/pp



~HORS D'OEUVRES~

Pre Dinner Packages.... Teasers

~The Teaser 1~

Vegetable Medley Platter & Cheese Medley Platter with an array of dips, crackers, and grapes. \$6.95/pp

~The Master Teaser I~

Teaser I with an Array Of Imported Cheeses; such as Goat and Brie \$8.95/pp

~The Teaser II~

Teaser I with the addition of Fresh Fruit Medley w/ raspberry yogurt sauce \$10.95/pp

~The Teaser II Plus~

Teaser II with an Antipasti Olive Medley \$13.95/pp

~The Teaser III~

Teaser II & one of our Bread Bowl Dips; Artichoke, Spinach, or Bacon Cheddar. \$14.95/pp

Hors D'oeuvres Stations as Dinner Buffets

Package I: includes Teaser 1, Choice of 2 Stations below, Coffee & Tea Station: \$42.95 /pp.

Package II: includes Choice of 3 Stations below, Coffee & Tea Station: \$50.95 /pp

Package III: includes Choice of 4 Stations below, Coffee & tea at a Station, \$58.95 /pp

All Packages include a 5 hour reception. Sales tax will be added. Tipping is optional but appreciated.

~Pasta & Salad Station~

Pasta Station~ Choose from 2 each of our Pasta & Salad selections off our Main Menu

~Meat Carving Station~

Choose 3: Turkey, Ham, Beef, or Pork; w/ Garnishes, Cheeses, Sauces, & Breads

~Hot Appetizer Station~

Petite Meatballs, Oriental Chicken Satés, Stuffed Philos

~Asian Station~

An Asian Delight of Chicken Stir Fry, Pot Stickers, Egg Rolls, & Vegetarian Rice

~European Station~

Scandinavian Flair of Marinated Pork, Petite Perogies, Sausage Sampler, & Baked Apples

~Southwestern Station~

Ole! Mini Burritos, Mexican Rice, Spanish Black Bean & Corn, Chips & Salsa

~Middle Eastern Station~

All the best of the East: Olives, Pita bread, Hummus, Tabioli, Stuffed Grape Leaves

~Dessert Station~

A breathtaking decadent display of Assorted Pastries and Cakes

~Gourmet Coffee Station ~

Coffee, Decaf, Tazo Teas, Whipping Cream, Chocolate Chips, Liquor Flavorings, etc \$2.95/pp



~the DINNER buffet~

Breathtaking Buffet Display! Includes \$1.95 towards the dessert, hors d'oeuvres, or appetizers of your choice) Ask to see our Artistic Designs and Wedding Cakes! Tables are set with water goblets and linen napkins (over 40 colors to choose from). Prices include a 5 hour Hall Rental. Our Ballrooms are very Elegant with Linen to the floor, Ivory Leather Chairs with Gold Trim, and Chandeliers. Ask about all of our decorating options that are included, or our Gorgeous Rental Centerpieces! Complimentary Safe is included. Our Servers are professionally attired. Multiple Buffet lines allow guests to dine at the same time. Create your own menu from our vast selection. (10% off these dinner prices for Sunday to Friday Nights) See our Beverage menu for selections, bartenders, etc. Customer May bring in own alcohol.

*The Bleau Ballroom seats up to 360 guests, The Champagne Ballroom up to 180
Sales tax will be added. See Sample invoice on the last pages. Tipping is optional but appreciated.*

Platinum Buffet

\$48.95 / per person.

Ice Sculpture Customized & Teaser 1 – Hors d' oeuvres

Two Meat Entrees, One Pasta Entree

Two Side Dishes, Family Style Salads

Dessert Station

Platinum Addition

\$57.95 /per person

Add passed Chicken Sates, Stuffed Philo Cups, and Meatballs

Elegant Dinner Buffet

\$47.95 / per person.

Teaser 1 – Hors d' oeuvres

Two Meat Entrees, One Pasta Entree

Two Side Dishes, Family Style Salad

Dessert Station

Elite Dinner Buffet

\$41.95 / per person.

Two Meat Entrees

One Pasta Entree

Two Side Dishes, Family Style Salads

Dessert Station

Deluxe Dinner Buffet

\$34.95 / per person.

Two Meat Entrees

Two Side Dishes

Salad at Buffet

Dessert at a Station

(upgrade a side to a pasta \$2)

Premier Dinner Buffet

\$32.95 / per person.

One Meat Entrees

One Pasta Entree

Two Side Dishes

Salad at Buffet

Dessert at a Station

Classic Dinner Buffet

\$29.95 / per person.

One Meat Entree

One Pasta Entree

One Side Dish

Salad at Buffet

Dessert at a Station



~PLATED & FAMILY STYLE DINNERS~

Always Plated Masterfully in a Show Stopping Display. (includes a \$1.95 towards dessert of your choice, or appetizers) Ask to see our Artistic Designs and Wedding Cakes! Tables are set with water goblets and linen napkins (over 40 colors to choose from). Includes a 5 hour Hall Rental. Our Ballrooms are very Elegant; with Linen to the floor, Ivory Leather Chairs with Gold Trim, and Beautiful Chandeliers. Ask about all of our decorating options that are included, or our Gorgeous Rental Centerpieces! Complimentary Safe is included. Our Servers are professionally attired. We pride ourselves in adequate staffing to serve guests in a timely manner. Create your own menu from our vast selection of Dishes; and customized options available. (10% off these dinner prices for Sunday to Friday)

See our Beverage menu for selections, bartenders, etc. Customer May bring in own alcohol.

The Bleu Ballroom seats 360 guests, The Champagne Ballroom up to 180

Sales tax will be added.

Tipping is optional but appreciated

Double Entree Family Style Platters

\$49.95 / per person.

Two Meat Entrées

Two Side Dishes

Family Style Salad

Rolls and Butter

Dessert Served, Beverage Station

Add Teaser 1..\$46.95/pp

Single Entree Family Style Platters

\$45.95 / per person

One Meat Entree

Two Side Dishes (can be pasta)

Family Style Salads

Rolls and Butter

Dessert Served, Beverage Station

Add Teaser 1..\$41.95/pp

Double Entree Plated Dinner

\$54.95 / per person.

Two Meat Entrées

Two Side Dishes, Family Style Salad

Rolls and Butter, Dessert Served

Beverage Station

Add Teaser 1..\$55.95/pp

Single Entree Plated Buffet

\$49.95 / per person Individually Plated

One Meat Entree

Two Side Dishes, Family Style Salads

Rolls and Butter, Dessert Served

Beverage Station

Add Teaser 1..\$50.95/pp

~Sit Down Plated LUNCHEON & SUNDAY ~

Great for Showers, Corporate Luncheons, Weekday Events, etc. Set in a Breathtaking Buffet Display! Includes dessert \$1.95 towards the dessert of your choice. Prices include a 3 hour Hall Rental. Customer may bring in alcohol. 10% off food price Monday to Friday.

Start time Noon at the latest on Saturdays. Includes a Beverage Station with Coffee, and Punch. .

Entrée Plated

Luncheon

\$21.95 / per person.

Family Style Salad & Rolls

One Meat Entrée, Side Dish

Dessert & Beverage Station

Pasta

Plated Luncheon

\$18.95 / per person.

Family Style Salads & Rolls

One Pasta Entrée w/ /Chicken

Dessert & Beverage Station

Salad

Plated Luncheon

\$17.95 / per person.

Rolls and Butter, Fruit edge

Green Salad w/Chicken Salad

Dessert & Beverage Station



~The LUNCHEON & SUNDAY Buffet ~

Great for Showers, Corporate Luncheons, Weekday Events, etc. Includes \$1.95 towards the dessert of your choice) Take \$2.00 off/pp if all disposables, Prices include a 3 hour reception time. Create your own menu from our vast selection. Start time by 11 am Saturdays. Beverage Station with Coffee, and Punch. Customer may bring in their own alcohol. Sales Tax will be added. Tipping is optional but appreciated. (10% discount off food price Monday through Friday)

Gold Luncheon Buffet \$19.95

One Meat Entrée
One Pasta, Two Side Dishes
Rolls and Butter
Dessert & Beverage Station

Silver Luncheon Buffet \$17.95

One Meat Entrée, One Pasta
One Side Dish, Rolls and
Butter
Dessert & Beverage Station

Bronze Luncheon Buffet \$15.95

Chicken Salad on Croissants
Pasta Salad, Fruit Salad
Dessert & Beverage Station

Fiesta Lunch Buffet \$17.95
Chicken Burritos, Spanish
Rice, Chips & Salsa, Fruit
Display, Brownies
Beverage Station

Crepe Luncheon Buffet \$18.95

Savory Chicken Crepes
Mixed Green Salad,
Wild Grain Rice,
Dessert & Beverage Station

Soup & Salad Luncheon Buffet \$15.95

Handmade Soup
Mixed Green Salad
Fresh Melon Slices
Dessert & Beverage Station

~BREAKFASTS & BRUNCHES Buffet~

Great for Showers, Weekday Meetings, after weddings, etc. A Coffee, and Punch is available for the entire event. Prices include a 3 hour Hall Rental, start times by 11am on Saturdays. Sales Tax will be added. Tipping is optional but appreciated.

~the Fast Start~

5.95/pp
A variety of Oversized
Muffins, Bagels, and Donuts.
before lunch

~the Sweet Start ~

\$9.95/pp
Fresh Fruit Medley
Warm Cinnamon Buns.
Hashbrowns

Additions:

Waffle Bar \$7.95
Omelet Bar \$7.95
Pancake Bar \$3.95
Entrée: \$5.00
Side Dish: \$2.00
Shrimp: \$5.95

The All American Start~\$19.95 /pp

Scrambled Eggs or Strata
Blackberry French Toast or
Bagels & Cream Cheese
Ham Slices or Bacon,
Hash browns or Scalloped
Potatoes, Fresh Melon Slices
Beverage Station

.Meeting Snack Break \$2.00



~CHICKEN ENTREES~

We use fresh, never frozen, boneless chicken breasts. Our creative dishes will have your guests raving!

~Marinated Mediterranean~

Marinated with Olive Oil, Balsamic Vinegar, Artichokes, Tomatoes, Shrooms, Parmesan

~Gorgonzola Chicken w/ Berries~

Gorgonzola Crème Sauce, Fresh Herbs, Raspberries, and Blackberries.

~Pistachio Chicken~

Lightly breaded in a Pistachio Crumb Crust, then topped with Pineapple Mojo Drizzle.

~Stuffed Chicken Florentine!

Stuffed with Gourmet Cheeses and Spinach

~Lemon Caper Chicken~

Lightly crusted and topped with a Lemon Butter Caper Sauce.

~Wild Mushroom Chicken~

Medley of Gourmet Mushrooms and Leeks in a light crème sauce.

~Key Lime Breast of Chicken~

Delight the senses with a chicken inspired by the Islands. Baked in A Crisp Coconut Bread Crumb Crust and topped with a Key Lime Essence Chutney and raspberries. What a twist!

~Honey Wheat Baked Chicken~

Inspired by Grandmother's Kitchen. Boneless breasts baked to golden perfection..

~Chicken Cordon Bleu~

Stuffed with Ham & Swiss and drizzled with Crème Sauce.

~Chicken Parmesan Romano~

Lightly breaded, topped with Three Cheeses & a Tomato Sauce

~Rotisserie Style Chicken~

Rotisserie Seasoned Chicken breasts basted with a sweet herb sauce and slow Roasted to perfection.

~Apple Brandy Glazed Chicken~

Tender chicken baked with Apples soaked in Brandy with Brown Sugar and Pecans.

~Orange & Apricot Pecan Glazed Chicken~

Baked in a Citrus Marmalade with caramelized Pecans.

~Greek Isles Chicken~

Baked with Spinach & Feta & Tomato Pesto.

Smothered Chicken~

Lightly Breaded chicken smothered in chicken gravy...a true comfort food.

~Chicken Marsala~

Sauteed with mushrooms and Marsala wine...a classic.

~Roasted Turkey~

Roasted Turkey in natural Jus with Apple Stuffing



SEAFOOD ENTREES~

~Tapped Up Tilapia~

Brushed with Herbed Butter; then baked with Tomatoes, Mushrooms, Roasted Red Peppers, and Almonds.

~Creole Tilapia~

Topped with Creole style tomatoes & peppers

~Lemon Dill Salmon~

Salmon baked and finished with a lemon dill crême sauce

~Honey Berry Salmon~

Rubbed with Herbed Honey Mustard, and baked w/ in a Mixed Berry Chutney

~Tarragon Crême Salmon~

Baked Salmon with a light tarragon crême sauce.

~Bourbon Glazed Pecan Salmon~

Pecan crusted salmon with a bourbon teriyaki glaze

~Tequila Lime Swordfish~

Swordfish Steaks brushed with a Tequila Lime Glaze and grilled. Add \$2.00/pp

~Scallops~

Succulent Scallops served with a Herbed Lemon Pepper Butter. Add \$6.00/pp

~Shrimp Skewers~

Sautéed shrimp on a skewer with Lime garnish. Add \$3.95/pp

~ROAST OF BEEF ENTREES~

~Sliced Roast Beef~

Slow cooked to tender perfection; then sliced and topped with Aus Jus. Always a favorite!

~Carved Roast Beef~

Carved at a Station and accompanied w/ Horseradish & Aus Jus. Add \$2.00/pp

~Tender New England Pot Roast~

Marinated Top Round slow cooked until it is so tender it falls apart! .

~Sweet & Sour Meatloaf~

This Sweet & Sour Glaze kicks meatloaf up a whole new level! Topped with crumbled bacon.

~Filet of Beef Skewers~

Tender Chunks of Filet are skewered and rubbed w/ our Teriyaki & Sweet Plum Glaze. Add \$2.50/pp

~Beef Tips in Merlot ~

Tender Tips of Beef simmered in a Merlot Reduction Sauce served over a bed of Wild Mushroom Rice.

~Filet Mignon Medallions~

Filet Mignon Medallions prepared in the selection of your choice : Wrapped in bacon and topped w/ asparagus garnish; Topped with Gorgonzola Butter and Shitake mushrooms; or Slathered with a Cabernet Glaze and rolled in Pecans. Add \$6.00/pp to \$12.00/pp (3 oz to 8 oz choice)

~Prime Rib~

Served w/ Horseradish and Aus Jus. Add \$3.00/pp, Carved at a station add \$4.00/pp, Plated starts at additional \$9 and up



~PORK ENTREES~

We use only the finest cut of center cut boneless chops..

~Fruit & Grain Breaded Pork Chops~

Inspired by a visit to Hamburg Germany. Marinated then baked with an incredible crust of Bread Grains, Dried Fruits, and Almonds. Served with a baked apple chutney.

~Marinated Pork Tenderloin~

Inspired by a trip to Maui. Center cut chops marinated and baked with a fresh Mango, Pineapple, Red Pepper, and sugared Pecan

~Stuffed Pork Loin~

*Spirals of Pork filled Apple ~Walnut or Spinach Cheese Stuffing, topped w/ a Pork Aus Jus.
A beautiful display. Add \$1.50/pp*

~Pork Tenderloin in Apple Pear Compote~

*Tender Cuts of Pork roasted in a Sweet Port Sauce with Herbs. Finished w/ fresh Apple & Pear Compote.
Sure to impress!*

~Black Forest Pork~

Dark Cherries soaked with Amaretto and garnished with almond slivers. Very Classy!

~Scandinavian Pork Medallions~

Slow cooked in a bed of Cabbage with Spaetzle, Bacon, Brown Sugar, and Baked Apples.

~Smothered Pork Chop ~

Traditional breaded chop smothered in gravy.

~New York City Chicken~

Skewers of Pork with Pineapple slices and a Cognac Glaze. Add \$1.50/pp

~ Baked Apricot & Maple Glazed Ham Slices~

As wonderful as it sounds! Simplicity with a twist!

~VEAL ENTREES~

~Veal Marsala~

*A Tradition of lightly breaded Veal sautéed in a Marsala Wine reduction sauce with Mushrooms. Add
\$3.00/pp*

~Veal w/Caramelized Fennel & Fig~

*Marinated Veal Chops are baked to perfection w/ an incredible array of Caramelized Fennel & Figs. Add
\$5.00/pp*

~Veal Saltimbocca~

Pan Seared Veal Medallions w/ fresh Sage and Prosciutto finished w/ a Rosemary demi glaze. Add \$5.00/pp

~LAMB ENTREES~

~Lamb w/ Asian Pear Kiwi Salsa~

Lamb Chops marinated with fresh Mint & Honey; pan seared to perfection; and accompanied w/ Pear Kiwi Salsa. Add \$5.00/pp



~PASTA ENTREES~

Choose your favorite sauce to accompany your favorite pasta:

PASTA NOODLE CHOICES:

~Standard Noodles~

Penne, Bowtie, Spirals, Angel Hair

~Supreme Noodles~

Four Cheese Ravioli, Portabella Ravioli, Cheese Stuffed Tortellini, Gnocchi. Add \$1.50/pp

(Other Gourmet options available)

PASTA SAUCE CHOICES:

All Homemade in House with the Finest Ingredients. Customized versions available.

~Marinara~

A Traditional Tomato Sauce slow simmered with fresh Italian Herbs. Wonderful taste!

~Traditional Meat Sauce~

Traditional Marinara simmered with ground beef. Mama Mia!!

~ Pomodoro Sauce~

A light toss of sautéed Basil, Garlic, Roma Tomatoes, with olive oil and Parmesan.

~ Alfredo Sauce~

Three Cheeses, Crème, and Butter blended into a Rich, Decadent Sauce.

~ Roasted Red Pepper Crème Sauce~

Roasted Red Peppers, Peas, Red Onion, and Bacon tossed in a Rich Roasted Red Pepper Crème Sauce.

~Greek Aisles Sauce~

A Light Virgin Olive Oil Sauce with fresh sautéed Spinach, Roma Tomatoes, and Feta Cheese.

~Roasted Veggie Sauce~

Signature dish of seasonal market vegetables sautéed & tossed w/ a light cream sauce. Rave reviews always!

~Asparagus Voulutte Sauce~

Asparagus tips, Mushrooms, and Sweet Julienne Peppers tossed w/ a light Crème Sauce.

~Spinach & Artichoke Pasta~

A Light Crème Sauce with sautéed Spinach & Marinated Artichokes

~Lasagna~

Traditional Meat Lasagna or Vegetarian Three Cheese Lasagna. Add \$1.50/pp

~ Cheddar Bake~

Creamy Triple Cheddar Bake with Light Bread Crumb Crust. A Classic!

ENTREE SIDE DISHES

Customized versions are an option



~SALAD GREENS~

Served Family Style at the tables or in Large Bowls at the Buffet. Our salads are renown!!! Each has a signature dressing.

~Gourmet Salad~

Fresh Romaine/Iceburg Greens w/ Mozzarella, dried Cranberries, Mandarin Oranges, and Almonds.

~Garden Salad~

Fresh Romaine/Iceburg Greens w/ everything in the garden; Cucumber, Tomato, Cheddar.

~Spinach Salad~

Fresh Spinach w/ mozzarella, crumbled bacon, eggs, mushrooms, & tomato

~Greek Salad~

Fresh Romaine/Iceburg Greens tossed w/ crumbled Feta, Cucumbers, Tomatoes, Olives.

~Caribbean Salad~

Romaine/Iceburg Greens, Mangos, Avocados, Toasted Coconut, Tomatoes.

~Pistachio Salad~

Fresh Romaine/Iceburg Greens, Mozzarella, Pears, Dried Fruits, & Pistachio ~ Nut medley. Incredible!

~Crumbled Bleu & Bacon Salad~

Fresh Romaine/Iceburg Greens, Shredded Carrots, Crumbled Bleu Cheese, Crumbled Bacon

~Iceberg Wedge~

Beautiful Display of Iceberg Wedges fanned out on a platter, and speckled w/ a colorful display of chopped veggies and drizzled dressings. Wait till you see this!

~Dried Cherries Salad~

Romaine/Iceburg Greens with Goat Cheese, Dried Cherries, and Almonds. Drizzled with A Cherry Brandy Dressing.

~Autumn Fig Salad~

Romaine/Iceburg Greens with Asiago Cheese, Dried Figs, & Nuts with a Chardonnay Dressing.

~Cucumber Tomato Salad~

Romaine Greens/Iceburg, Cucumber, Roma Tomatoes, Black Olives, Vidalia Onions, Feta Cheese, and Basil

~Italian Anti Pasta Salad~

Romaine/Iceburg lettuce w/ a medley of Cheeses, Pepperoni, and Peppercini Peppers.

~Cobb Salad~

Romaine/Iceburg Lettuce topped with Cheddar, Crumbled Bleu Cheese, Bacon,

~Apple Cheddar & Bacon Salad~

Spinach Leaves with Granny Smith Apples, Cheddar & Bacon.



~COLD SIDE DISHES~

~ Roasted Veggie Salad~

A medley of Gourmet Veggies roasted, chilled, and marinated.

~Cucumber Dill Salad~

Slices of cool Cucumbers in a Sour Cream Dill Sauce

~Fruit Medley~

A Beautiful Display Of Fresh Fruits

~Waldorf Salad~

A Fruited Creamy delight of Grapes, Apples, Celery & Walnuts.

~Fruit Ambrosia Salad~

A Tropical Delight of Exotic Fruits, Coconut, and Whipped Crème.

~Broccoli Bombay Pasta Salad~

Pasta with balsamic dressing, fresh Broccoli florets, Raisins, Pecans, and Red onions.

~Zita Bleu Pasta Salad~

Pasta mixed w/ chunky Blue Cheese Dressing, Gourmet Veggies & Asparagus tips.

~Sicilian Pasta Salad~

Orecchiette Shells mixed w/ a Vinaigrette Dressing, Fresh Vegetables & Cheeses. Add Calamari \$1.00/pp

~ Creamy Bowtie Pasta Salad~

Everyone's Favorite with sweet peas, carrots, bacon, and cheddar cheese.

~Goat Cheese Tortellini Pasta Salad~

Cheese tortellini with goat cheese, roasted red peppers, pecans, and asparagus tips. Add \$1.00/pp



~HOT SIDE DISHES~

~ Roasted Potato Medley~

A Step above the Norm! A medley of Redskins, Yukons, Russet, and Yams roasted in a Sweet Whipped Butter Garlic Sauce, mixed w/ Fresh Herbs. A beautiful display! Herbed Redskins only are available.

~ Herbed Redskins~

Redskins roasted in a Sweet Whipped Butter Garlic Sauce, mixed w/ Fresh Herbs. A beautiful display!.

~ Scalloped Potatoes~

Layered w/ Three Cheeses, Fresh Rosemary, and Crumbled Bacon.

~Yukon Mashers~

Golden Potatoes mashed w/ Buttermilk, Roasted Garlic, Sweet Whipped Butter, & Herbs (add \$.75/pp)

~Whipped Sweet Potatoes~

Sweet potatoes Whipped with butter, garlic, and brown sugar. (add \$.75/pp)

~ Smashed Redskins~

Redskins roasted and smashed with goat cheese and rosemary.

~Wild Grain Rice~

Slow steamed in Chicken Broth w/ Wild Mushrooms, Asparagus, and Parmesan Romano..

~Green Beans~

Steamed fresh with butter, sliced mushrooms, and almonds. Or choose our creamy casserole bake version.

~Baked Veggie Layer~

A Medley of fresh Vegetables, Rice, and Cheeses; baked with a light Parmesan Crust.

~Vegetable Bouquetiere~

Medley of Vegetables; such as Zucchini, Yellow Squash, Asparagus; in a citrus butter. Something for Everyone!

~Broccoli & Cauliflower~

Steamed Tender and served with your choice of Whipped Butter or Hollandaise Sauce.

~Broccoli ~

Steamed with butter and garlic.

~Fresh Asparagus~

Steamed Tender and drizzled w/ Hollandaise Sauce .. Add \$2.00/pp

~Peas & Carrots~

Peas and carrots with caramelized red onions.

~Baked Apple Compote~

A medley of Apples baked w/ Butter, Brown Sugar, & Pecans

Dietary Requests

Please let us know of any allergies for hidden ingredients.

We will be glad to accommodate any dietary needs given at the final menu appointment. Some requests may be additional.



~DESSERT CAKES~

– a custom work of art designed just for you! Prices may vary. Choose two flavors if desired. Liqueurs such as Kahlua, Amaretto, and Rum can be soaked into the cake layers. Be creative and match flavors to your Colors!

~Flavors~

Deep Dark Chocolate White Yellow Butter Pecan Strawberry Spice Confetti Carrot Mocha Espresso
Chocolate Chip Marble Date Nut Tiramisu Toffee Chocolate Cherry Forest Pineapple Banana

~Fillings~

Turn any cake into a decadent dessert! Always a crowd pleaser. Be creative and match your colors.

Layers of jams such as: Strawberry, Raspberry, Blackberry, or Apricot. Almond slices can be added also.

Bavarian White Chocolate Mousse w/ fresh Raspberries, Strawberries, Cherry filling, or Mixed Berries.

Chocolate Mousse with Fresh Raspberries, Chocolate Bavarian Mousse w/ Chocolate Shavings, Toffee Crunch, Peanut Butter Chips, or Ferrero Rocher, Chocolate Mousse with Liqueur of Amaretto, Grand Marinier, or Coffee Espresso, Chantilly

Champagne Mousse with Raspberry Puree

Key Lime Essence Mousse, or Lemony Fluff Mousse, Pistachio Puff Mousse, Coconut Crème Mousse, or Crème de Menthe Mint Mousse, New York Style Cheesecake Mousse, Pumpkin Spice Mousse

~Icing Flavors~

Traditional Buttercream, Butter Icing, Whipping Crème, Cream Cheese Icing, Mousse Icing, Fondant.

~Cake Design~

We have hundreds of designs to create that show stopping cake for your day. We offer many unique stands and shapes to create a special look. Fresh flowers or silk are at market prices or can be provided by your florist and arranged by us. Toppers may be custom created also. Per slice cake price is based on Design scroll work, flavors, fillings, icing, and set up. \$1.95 credit per slice is already included in most dinner prices. If bringing in your own wedding cake, it must come from a licensed bakery. We will cut a cake for 50 cents per person, and bags, boxes, or plates must be provided. There may also be a \$.50/pp serving fee, and a \$1.50/pp china plate and fork fee.

~Assorted DESSERTS Options~

~Pastry Trays, Cookies, Brownies~

Delicious Display of decadent pastries; such as Mini Éclairs, Crème Puffs, Lemon Squares, Cheesecake Squares, Pecan Tarts, Baklava, Kolachkis, Seven Layer Bars, Apple Caramel Crunch, Mouse Cups, Chocolate Covered Strawberries, Cookies, Shapes, Brownies, and even more! \$1.95 to \$5.95/pp

~Cheesecakes~

Luscious, Creamy, and always Homemade! New York Style w/ Berry Mounds,

Raspberry Swirl, Oreo Crunch, Snicker Bar, Peanut Butter Cup, and more! \$4.95/pp

~Flambayes over Icecream

Our famous Flaming Dessert; topped with a Fruit & Berry Compotes w/ Brandy. Your guests eyes will light up when the Chef flames his creation! Strawberry Banana, Cherries Jubilee, Mixed Berry Delight,

Banana Fosters, Caramel Apple, and Strawberry Amaretto. \$3.95/pp.

~Mousses~

Homemade with pure Whipping Crème and topped w/ Berries or Chocolate Filigrees. \$1.95/pp

~Pies~

Homemade Berry or Crème Pies. \$1.95/pp



BEVERAGES

~Bar Wash~

Bring in your own alcohol, we will supply in the Bar Wash price: pop, sodas, juices, mixes, garnish, ice, napkins.

***\$8.50/pp** (with real glassware 5 hours) **\$4.25/pp** (with disposable glassware 5 hours)*

***\$1.50/pp** disposable glassware, ice, beverage napkins, pop, for Beer & Wine bars only*

*Add wine or Champagne glasses only: **\$1.00 each** (complimentary for Bridal tables, 14 max).*

Recommendation of how much alcohol to purchase is provided.

~Additional Beverage~

Add iced tea, pop, or punch to your beverages for \$1.50/pp. Tiered fountain for \$100

~ Bartenders ~

are \$150/ea. Recommended 1 per 100 guests.

~ Security ~

\$120 (last 4 hours of event)

~Corking ~

Of Champagne or Wine bottles at the tables \$1.50 per bottle.

~Pouring~

of Wine or Champagne for a toast 20 cents per person. (complimentary for bridal)

~Glasses \$1.00 ea. Strawberries on each glass~ \$.50 each.

~Coffee or Tea Stations~

included in each package on site. Substitute with coffee only table service . \$2.95/pp .

~CEREMONIES~

No Charge~ if the ceremony is in the reception room & guests are seated at their tables. Must be included time wise in your hall rental. Extra Hour \$250 Rental Curtains Room Separators~ \$200

Outside Ceremonies~ Rental Chairs~ \$2.50 to 4.00 ea. Arches ~\$100 Aisle runners~ \$20. Rental Plants ~\$25. Set up charges \$50 per hour. Outside Microphone & speakers N/C Minister Recommendation

~DECORATIONS~

Must be approved. No sprinkles, candles, wall or ceiling hanging with out approval

~Centerpieces Rentals~

Hurricane Lamp~ No Charge. Mirror~ No Charge. Tall Topiary~ \$6.95ea. Tulle or Lame Wrap ~ \$1.00/ea. Silk Flowers~ 50 cents per table. Silk Rose Petals~ 50 cents per table. Votives with 10 hour candle~ 75 cents ea. Tiered globes, tall vases. \$5.00,

Cylinder vases \$2.00, LED lights \$1.00, Sticks \$2.00

Chair covers \$3.00 Ribbons \$1.50 \$ up.

~Lighting & Tulle~

Bridal Table Lights included. Registration & Gift Table Lights: \$50 Each.

Uplight colored spotlight beams \$30 each. .

~Ice Sculptures~

Let us carve that one of a kind design just for you! Always beautifully lit and decorated \$375

~OFFSITE CATERING~

Your place or our recommendation. Dress Rehearsals, Outdoor Grilling, Golf Outings, Tents, Drop off Platters and more. .

~SAMPLE INVOICE~

FOR 200 GUESTS

DELUXE BUFFET DINNER\$34.95/pp x 150 = \$5242.50
..includes 1 Entree, 1 Pasta, 1 Sides, Salad, Bread, Beverage & Dessert (\$1.95 credit/pp for dessert or appetizer, or aftertizers)

BARWASH for 5 hours\$4.25/pp x 150 = \$637.50
(includes soda, juices, mixes, ice, garnishes, beverage napkins, glasses disposable)
If bringing in beer and wine only, price is reduced to \$1.50 for pop, cups, ice, napkins.

BARTENDERS.....2 X \$150= \$300

SECURITY (customer pays directly end of night).....\$150 x 1 = \$150

SALES TAX 6.75%..... = \$417.15

TOTAL..... = \$6597.15

(prices include over 50 color napkins, Decoration of the Bridal Table, Centerpieces, Linen to the Floor, 5 hour hall rental, Set up & Clean up of items included, and use of Card Safe)

Most Popular Additions are Rental of our Beautiful Centerpieces with Votive Candles, Hors d'oeuvres (Veggie & Cheese Display for half the guests at \$6.95/pp), Ice Sculpture Chill Loge (\$375), and Aftertizers at end of the night for 1/4 the guests

~ADDITIONS, TERMS, AND CONDITIONS~

Minimums. Champagne Room at Fountain Bleu ~ 20 people minimum; 50 on Saturday evenings Maximum of 175 people dining, 300 ceremony. Bleu Room at Fountain Bleu ~\$5500 minimum Saturday evening, 150 minimum minimum luncheons & breakfasts Maximum of 360 people dining, 400 theatre style.

Final/Counts Final number must be guaranteed 2 weeks before event. (It is the customer's responsibility to schedule this final appointment, or else we will choose a menu for you and base the count on the quote.) Customer must pay for this number guaranteed regardless of cancellations or no-shows. Additions can be made up to 2 weekdays before the event at 9:00 am. All final details for timing, menu, cake, set up, etc. must be finalized two weeks prior (or we will decide for you) Any change requests after this point are not guaranteed. Customers must pay for the minimum amount of people required in a room. Some tables & chairs may not be removed below the maximum. Payment is due at the final appointment; minimum of two weeks before event date. **Room Rentals** At the Fountain Bleu~ Prices include hall rental times as listed. Additional Hours are \$250/hour. Champagne room can be booked for set up time the day before at \$750 for three hours, The Bleu Room \$1800 for 4 hours. Entire rental fee must be paid up front. Time must be approved. Rehearsal times are for one hour and must be approved. A fee per hour will be charged if after 5:30 pm, unless outside. Ceremony chairs, etc will not be set up until two hours before the ceremony. If chance of rain at least two days before, ceremony will be inside along with dress rehearsal unless tent is rented. **Set Up** Fountain Bleu~ Set Up & Deliveries of customer's flowers, favors, name cards, DJ, alcohol, etc. can be done on event day 2 hours before start time. Our set fees for non inclusive items (such as customer's favors, etc.) are billed \$50 an hour per server. Additional set up time can be purchased at \$250 an hour per approval. Champagne room can be booked if open for set up time the day before at \$750 for three hours, The Bleu Room \$1800 for 4 hours. Entire rental fee must be paid up front. Time must be approved. Fountain Bleu not responsible for items left in the room. **Tear Down** Fountain Bleu~ All personal affects, decorations, gifts, flowers, boxes, trash, musicians, and alcohol must be removed by 1/2 hour after your rental hall time. Additional time will be billed in \$250 per hour. Articles left behind will be disposed of and charged an hourly fee of \$50/hour per server. Lost articles are not our liability. If the customer goes past this time (including guests, disc jockeys, etc) they will be billed \$125 per half hour increments. A deposit is required at your final appointment for \$250. It will be returned that night if out on time and all items removed, and no additional clean up required from items not purchased from The Fountain Bleu..

Alcohol Must be provided by the customer, delivered and removed that day. No alcohol can be sold on the premises without a permit. If alcohol is being consumed, we may require an off duty police officer. The charge is for the last four hours of your event. This officer is not an employee or affiliated with the Fountaine Bleu or The Big Show ; and we assume no liability for their actions. Ask us for recommendations of Liquor and agencies that deliver. We reserve the right to stop serving a guest or ask them to be removed from the premises, or ask for an ID. All beer, wine, and champagne must be delivered cold and 2 hours before the event.. Beer can be bottles or cans. Uber or shuttle services can be used. Bartenders are allowed to collect tips or a \$100 fee will occur per bartender. **Centerpiece** Customer can bring in their own, or centerpieces can be rented from the Fountaine Bleu, but remain our property. Customers may bring in their own centerpieces; however, they must be removed that night. No candles are allowed except for those purchased by the Fountaine Bleu or approved by us. **Napkin and Linens** At Fountain Bleu: Over 50 colors napkins available at no charge. Quantities are limited. Card box & safe available in each room; however, Fountaine Bleu assumes no liability for their use. Additional Linens and tables not for seating or food purchased through Fountain Bleu may incur \$15 fee. Linen tops in limited colors. Additional colors and fabrics can be rented through The Fountain Bleu, along with chaircovers and bows. **Reserved Seats** Table numbers available. Seating charts with table numbers assigned will be given to you at your final appointment, and must be sent back to us one week before event. Our fax # is (440)933-6582. Name cards may be arranged by customer at the entrance on event day. No table additions can be made to the seating chart..

Failure to send in the seating chart by one week before will result in 10 chairs at a table; with the chairs equaling the amount of guests guaranteed. All tables must have 8 to 10; (averaging 9 per table) and any less will be charged a \$15 linen fee per table. Room max may require 10 at each table. **Timing** Timing for food service will be prescheduled. Any deviation from this may result in extra charges. **Prices** Price on non food items are subject to change without notice. Additions not on original contract quote are billed at current prices. Contract quantity can deviate less 10% of count. Sales tax for Fountain Bleu facility will be charged unless tax exempt. Children 10 & under are 25% off adult menu prices. (however, their counts can not be included to meet our minimum requirements) Special customized children menus are available by quote. Prices for rental items are subject to change with out notice. No outside food can be brought onto the premises except for cake, bakery goods (upon approval) and favors (upon approval). Additions or changes from the original quote on the contract are billed at current prices. Mastercard, Visa, American Express, Check & Cash are accepted. There is a 3% service charge for credit cards, or debit cards. Returned funds are charged \$30. **Menu:** customization, special meals, or changes may incur a fee The Fountain Bleu recommends food be cooked to done; consumption of undercooked food may contain food born illness. All allergies must be notified two weeks before, Menu may not list all ingredients. The amount of food per serving is based on the average consumed per person. The Big Show is not liable if the average for a reception deviate. Additional meals can be purchased ahead. **AV and Sound Equipment** is available for use at no charge. The Big Show is not liable for the working order of the systems. Customer must run the equipment and are liable for replacement if damaged or missing. Projectors may not be available if booked already.

Deposit: Many options are available, or recommend a plan that works for you.

Option A: 25% down at booking, 25% down 8 months before or agreed upon date

Option B: 25% down broken into 3 payments: (at booking, in 1 month, 2 months), 25% 8 months before or agreed upon date

Option C: 25% down at booking, 50% in monthly payments from booking to event date) a 5% discount up to \$300.

Option D: 50% down at booking. A 5% discount up to \$300 applies.

Option E: 75% down at booking. A 10% discount up to \$600 applies.

Failure to make prompt payment gives The Big Show/ Fountain Bleu the right to cancel the event and retain any funds paid. Any cancellations made 8 months up to two weeks before the event will incur an additional 25% fee of initial quote amount. If customer has not paid at least 75% of the contract quote amount. For any cancellation two weeks before event or after final appointment, the entire guaranteed amount is due or entire quote amount if no guaranteed count was given. Additional payments/deposits are non refundable. Deposits secure the date and contract quantity pricing and is due at the booking or date agreed and noted on the contract. Once a contract is signed, these payments are an obligation of the customer. If a customer wants to cancel an event, a notification will be sent to sign, along with any payments due listed. All payments must be made in 10 days of notification, or fees will incur up to 100% of contract amount along with any and any legal fees.

Ceremonies Can be performed on site; inside or outside. Tents, Chairs, Arches, Aisle Runners, etc. are available. Ask for a price quote. Non- Denominational Ministers available. **Decorations** Must be approved by the Fountain Bleu. No Sprinkles, glitter, confetti, or anything that will get in the carpet. No taping or hanging from the wall. No ceiling hanging without approvals. No removable hooks. Balloons must be removed that night. Any decorations left might be disposed of and a fee may be incurred. **Indemnification** Customer holds The Big Show, Ltd/ Fountain Bleu harmless against any claims from the acts of themselves and guests including any accident, injury or damage, however caused, to any person or property related to the event, and against any costs, attorney fees, expenses, and liabilities. The Big Show and The Fountaine Bleu are not liable for lost or stolen items. **Liability** Customer will be responsible for any negligent acts of themselves or guests damaging the property of The Big Show, Ltd. Premises Loss In the event the facility suffers temporary loss of utilities, fixtures, acts of nature, or acts of terrorism; customer hereby waives all claims against The Fountain Bleu and The Big Show Catering for injury or damage, physical, emotional, or contractual. NSF fee of \$30 will apply for each uncleared check, or declined card. If the Big show has to enforce collection action; the customer is liable for all collection charges, attorney fees, and interest of 18% per annum. Any court claims must be filed in Avon Lake, Ohio courts. Any details regarding this contract, products, services, recipes, beverages, photos, staffing, prices, etc may not be discussed, posted, filmed or printed without written consent from Fountain Bleu/ Big Show.