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# Banquets, Events & Catering

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SELECTION OF OPTIONS

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# Selection of Options

# Dinner

## Dinner Buffet

served with dinner rolls and whipped maple butter

Choice of 1 Salad, 1 Entrée and 2 Side Dishes **\$21**

Choice of 1 Salad, 2 Entrées and 2 Side Dishes **\$31**

Choice of 1 Salad, 3 Entrées and 2 Side Dishes **\$39**

Additional Salad or Side **\$4.50**

Plated Option **\$10**

Additional Entrée Selection **\$10**

### Housemade Soups

- Santa Fe Chili
- Housemade Soup of the Day

(additional \$4 a cup per person)

### House Salad

mixed greens, tomato,  
carrots and cucumbers

(choose 2: house, ranch, bleu cheese, Italian,  
French, honey mustard, Thousand Island)

### Caesar Salad

romaine lettuce, croutons  
and Parmesan cheese tossed  
in Caesar dressing

### Side Dish Options

- Whipped Potatoes
- Candied Brussels Sprouts
- Vegetable Fried Rice
- Sautéed Mixed Vegetables
- Green Beans with Almonds
- Roasted Red Potatoes
- Scaloped Potatoes
- Mushroom Risotto
- Vegetable Rice Pilaf
- Baked Potato Bar with Condiments  
(additional \$4 per person)

## Entrée Selections

- Wasabi Crusted Tuna  
(prepared medium rare)
- Baked Penne with Mushrooms  
and Italian Sausage
- Housemade Beef or Cheese Lasagna
- Prime Top Sirloin (prepared medium)
- Ribeye Delmonico  
(additional \$5 per person, prepared medium)
- Filet Mignon  
(additional \$8 per person, prepared medium)
- Prime Rib Carving Station (additional

\$11 per person, plus Chef attendance fee)

- Marinated Tri-Tip (available as carving  
station for additional Chef attendance fee)
- Blackened Mahi Mahi
- Pan-Roasted Salmon
- Tuscan Brick Chicken
- BBQ Chicken Quarters
- Apple Glazed Pork Loin
- Slow Cooked Beef Pot Roast



## Pasta Bar

**\$25**<sup>per person</sup>

includes choice of Caesar or house salad and dinner rolls or garlic bread

*additional Chef attendance fee; 20 person minimum*

- penne and bucatini pasta with marinara and alfredo sauce
- chicken, meatballs and shrimp or scallops
- mushrooms, onions, broccoli, bell peppers, spinach, tomato, basil, rosemary, garlic, capers, olives and Parmesan cheese

## Stir Fry Bar

**\$29**<sup>per person</sup>

includes choice of Caesar or house salad and dinner rolls

*additional Chef attendance fee; 20 person minimum*

- steamed white rice and Asian style noodles with housemade teriyaki sauce
- beef, pork and shrimp or scallops
- water chestnuts, bamboo shoots, celery, carrots, onions, mushrooms, cabbage, bell peppers, broccoli, scallions, garlic, egg, tofu and sesame

## Lobster & Clam Bake

**\$50**<sup>per person</sup>

includes choice of Caesar or house salad and dinner rolls

*15 person minimum*

- 1 ½ pound lobster, 6 clams and 4 shrimp or scallops per person
- corn on the cob and boiled red potatoes

# Selection of Options

## Lunch

### **Boxed Lunches** *takeout & delivery only*

**\$14** per person

selection of 2 salads or sandwiches, choice of 2 sides (must be same for all), bottled water, mayo, mustard, cookie and utensils

12 person minimum for free delivery

#### **Turkey Club Wrap**

turkey, lettuce, tomato, bacon, Swiss cheese and mayo in a tomato basil wrap

#### **Ham & Swiss on Rye**

sliced ham, Swiss cheese, lettuce, tomato and Dijon mustard on marble rye

#### **Vegetable Wrap**

spinach, arugula, cucumbers, carrots, tomato and red onion with pesto hummus on a tomato basil wrap

#### **Chipotle Chicken Wrap**

grilled chicken, lettuce, tomato, pepper jack cheese and chipotle mayo in a tomato basil wrap

#### **Chicken Caesar Wrap**

grilled chicken, romaine, Caesar dressing, Parmesan and cherry tomato in a wrap

#### **Chef Salad**

turkey, ham, bacon, cucumber, tomato, cheddar cheese and a hard boiled egg over mixed spring greens with choice of dressing

#### **Housemade Sides**

- Creamy Pesto Pasta Salad
- Mixed Fresh Fruit
- Potato Salad
- Housemade Potato Chips
- Quinoa Salad



# Dessert

## Dessert Selection

**\$5** per person

*plated, additional \$2 per person*

- Assorted Cheesecake
- Seasonal Fruit Filled Pies
- Chocolate Cake
- Carrot Cake

## Whole Desserts & Cupcakes

chocolate, vanilla or red velvet double layer sheet cakes  
(with decoration and inscription)

Quarter Sheet	\$75
Half Sheet	\$90
Full Sheet	\$170
Perfect Chocolate Cake	\$64
Carrot Cake	\$43
Seasonal Fruit Filled Pie	\$25
Cupcakes, each	\$3

## Sundae Bar

**\$8** per person

strawberry, chocolate and vanilla ice cream,  
served with an assortment of sauces and toppings

*15 person minimum*

# Selection of Options

# Receptions

## Reception Enhancers

all display stations serve approximately 40 people

Bacon Wrapped Scallops	Market Price
Burger Slider Ultimate	\$120
Chicken or Beef Satay	\$80
Bruschetta	\$55
Spinach & Artichoke Dip with Toasted Flat Bread	\$90
Jumbo Shrimp Cocktail	Market Price
Mushrooms Stuffed with Sausage	\$90
Vegetable Spring Rolls with Sweet & Sour Sauce	\$70
Chicken Wings (Honey BBQ, Buffalo or Szechwan)	\$120
Mini Crab Cakes with Remoulade	\$110
Meatballs—½ Ounce (Swedish, Honey BBQ or Marinara)	\$75
Mini Cheese Quesadillas with Salsa & Sour Cream	\$65
Mini Chicken Quesadillas with Salsa & Sour Cream	\$75
BBQ Pork Sliders with Pickled Red Onions	\$120
Smoked Salmon Crostini with Cream Cheese & Capers	\$80

## Reception Platters






small: 25 people    medium: 50 people    large: 100 people

Fresh Seasonal Fruit	\$50 / \$90 / \$175
Imported & Domestic Cheese	\$75 / \$140 / \$220
Vegetable Crudités	\$40 / \$75 / \$140
Fruit, Cheese & Vegetables	\$70 / \$130 / \$200
Charcuterie	\$80 / \$150 / \$250

# Rooms & Seating

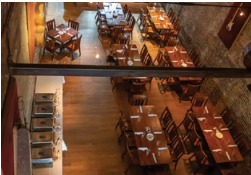

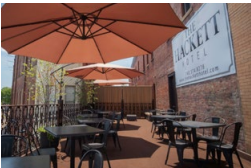

## Standard Banquet Room Configurations

Our common banquet area located on the second floor of The Galley features a full bar, digital projector and outdoor patio.

STANDARD CONFIGURATIONS	TABLE SETTINGS	MAX SEATING	LAYOUT
HOLLOW SQUARE	1	42	
HERRINGBONE	11	77	
RECTANGLE	1	36	
ROUNDS	8	80	
U SHAPE	1	37 or 69*	

\*U Shape configuration seats 37 around the outside or 69 with seating on inside and outside of configuration

## Other Event Spaces Available

SPACE		MAX SEATING
	<b>ADELPHIA FIRST FLOOR</b> <i>The Adelphia's First Floor is a large concert hall featuring a performance stage, full bar and versatile open space for table configurations.</i>	100
	<b>ADELPHIA SECOND FLOOR</b> <i>The Adelphia's Second Floor provides an intimate space with a balcony overlooking the Adelphia stage.</i>	24
	<b>SECOND FLOOR PATIO</b> <i>The Galley's Second floor features an outdoor patio overlooking Second Street with access to a full bar.</i>	24
	<b>THIRD FLOOR CONFLUENCE</b> <i>The Third Floor Confluence serves as a private dining area.</i>	8



THE  
HACKETT  
HOTEL



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