



Banquets, Events & Catering

SELECTION OF OPTIONS



Selection of Options

Dinner

Dinner Buffet

\$19 to \$35 per person

served with dinner rolls and whipped maple butter

Choice of 1 Salad, 1 Entrée and 2 Side Dishes **\$19**

Choice of 1 Salad, 2 Entrées and 2 Side Dishes **\$27**

Choice of 1 Salad, 3 Entrées and 2 Side Dishes **\$35**

Additional Salad or Side **\$3.50**

Plated Option **\$10**

Additional Entrée Selection **\$8**

Housemade Soups

- Santa Fe Chili
- Housemade Soup of the Day

(additional \$3 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

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 \$5 per person, prepared medium)*

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 \$2 per person)*

- 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

\$22 per person

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

\$25 per person

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 per person

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

\$12 per person

selection of 3 salads or sandwiches, choice of 2 sides, 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

Party Platters

\$10 per person

choice of any 3 lunch sandwich/wrap options, 2 sides and disposable dinnerware

Deli Platters

\$8 per person

assorted cold cut deli meats and cheeses, lettuce, tomato, onion, mayo, mustard, choice of 2 sides, rolls and mini croissants

Dessert

Dessert Selection

\$3 per person

plated, additional \$2 per person

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

Whole Desserts & Cupcakes

\$2 to \$150

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

Quarter Sheet	\$50
Half Sheet	\$75
Full Sheet	\$150
Perfect Chocolate Cake	\$32
Carrot Cake	\$32
Seasonal Fruit Filled Pie	\$18
Cupcakes, each	\$2

Sundae Bar

\$6 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

\$40+

all display stations serve approximately 40 people

Bacon Wrapped Scallops	Market Price
Burger Slider Ultimate	\$80
Chicken or Beef Satay	\$60
Bruschetta	\$40
Spinach & Artichoke Dip with Toasted Flat Bread	\$70
Jumbo Shrimp Cocktail	Market Price
Mushrooms Stuffed with Sausage	\$75
Vegetable Spring Rolls with Sweet & Sour Sauce	\$60
Chicken Wings (Honey BBQ, Buffalo or Szechwan)	\$55
Mini Crab Cakes with Remoulade	\$80
Meatballs—½ Ounce (Swedish, Honey BBQ or Marinara)	\$65
Mini Cheese Quesadillas with Salsa & Sour Cream	\$45
Mini Chicken Quesadillas with Salsa & Sour Cream	\$55
BBQ Pork Sliders with Pickled Red Onions	\$80
Smoked Salmon Crostini with Cream Cheese & Capers	\$80

Reception Platters

\$40+

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



photo courtesy of Connection Photography



THE
HACKETT
HOTEL



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