

## BAR SERVICE

**Open Bar:** Sales Tax (6.75%) and Service Charge (20%) will be added to total. (*no minimum sales*)

**Cash Bar:** \$25 per hour charge for each bartender, with a four hour minimum including set-up and clean-up. (*A beverage sales minimum must be met.*)

## EXTRA SERVICES

Cake Cutting: \$1.00 per person

## PAYMENTS AND POLICIES

- Room Rental must be paid for in advance in order to confirm the booking.
- Room Rental is non-refundable.
- Payment in full must be made on the day of your function.
- When calculating the cost of your function, please include Service Charge (20% of the food and beverage total) and Sales Tax (6.75% of the food and beverage total).
- It is SamB's Catering policy that food and/or beverages may not be brought in from outside sources without prior consent.

## CATERING OFF-PREMISES

We can cater your event in any location!

*Longer distances may require additional charge:*

Delivery/Travel.....\$15    Set-up.....\$45

Pick-up (clean).....\$15    Pick-up (soiled).....\$35

*Prices do not include beverages. There is an extra charge for linens, silverware and china.*



*W* E CAN ACCOMMODATE  
ANY CUISINE OR THEME  
TO MAKE YOUR EVENT  
UNIQUE,  
DELICIOUS  
AND MEMORABLE.



*Catering Great Food  
Since 1972*

**SAM B's**

**NEW LOCATION  
146 N. MAIN STREET**

419.353.2277

[www.sambs.com](http://www.sambs.com)

# HORS D'OEUVRES

## • WARM •

### HORS D' OEUVRES

*Priced per dozen / four dozen minimum*

#### BEEF EN CROUTE

Beef and mushroom duxelle in puff pastry. \$30

#### CRAB-STUFFED MUSHROOMS

Baked mushrooms filled with crabmeat stuffing. \$26

#### MUSHROOM PUFF PASTRY

A mixture of seasoned mushrooms baked in puff pastry. \$22

#### SWEDISH MEATBALLS

Hand-rolled pork meatballs served in a seasoned sour cream sauce. \$12

#### BACON-WRAPPED WATER CHESTNUTS

Marinated water chestnuts wrapped in hickory-smoked bacon. \$12

#### BUFFALO CHICKEN BITES

Fresh chicken breast pieces, fried and tossed in buffalo sauce. Garnished with minced celery and crumbled bleu cheese. \$10

#### HONEY-GLAZED CHICKEN BITES

Our fresh chicken bites glazed in honey-brown sugar sauce. \$10

## • CHILLED •

### HORS D' OEUVRES

*Priced per dozen / four dozen minimum*

#### SHRIMP COCKTAIL

Plump shrimp boiled, chilled and served with spicy cocktail sauce. \$20

#### SHORE SHRIMP COCKTAIL

Shrimp seasoned with Old Bay spices, chargrilled and served chilled. \$22

## • DELI SANDWICH BUFFET •

Sliced ham, roast chicken, corned beef, assorted cheeses, lettuce, tomato, condiments, fresh breads, potato chips and tossed salad.

*\$11 / with homemade soup \$13*

## • SOUP, SALAD AND SANDWICH BUFFET •

Your choice of 3 petite sandwiches or wraps with potato chips, condiments, tossed salad and homemade soup. \$13

*Sandwich choices include:*

ITALIAN COLD CUT • HAM AND PROVOLONE  
MEDITERRANEAN WRAP • TUNA SALAD  
ROAST CHICKEN AND SWISS

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## BOXED LUNCHES

*Small \$7 / Large \$10 / Available until 2:00 pm*

Includes a choice of small or large sandwich, potato chips and a chocolate chip cookie.

*Sandwich choices include:*

ITALIAN COLD CUT • HAM AND PROVOLONE  
ROAST CHICKEN AND SWISS • TUNA SALAD

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## BREAKFAST

Prices are per person. Add juice for \$2.50.

Coffee and tea included for on-site events.

### BRUNCH BUFFET \$18

*Minimum 25 guests*

Baked ham, chicken à la king or sausage gravy and biscuits, egg strada, hash browns, fresh seasonal fruit and sweet rolls.

### BREAKFAST BUFFET \$16

*Minimum 25 guests*

Egg strada, bacon, sausage, fresh fruit, hash browns and sweet rolls.

### CONTINENTAL BREAKFAST \$8

An assortment of sweet rolls, muffins or bagels with cream cheese.

# BUFFET LUNCHEONS

*Available until 2 p.m. / Minimum 25 guests*

Prices are per person.

Coffee, tea and iced tea included for on-site events.

## •HOT BUFFET•

Includes the entrées, one fresh seasonal vegetable and choice of side and bread.

*Two entrees \$14 / Three entrees \$16*

### BEEF STROGANOFF

Tender beef cooked in a sour cream brown sauce with onions and wild mushrooms. Tossed with egg noodles.

### BEEF TIPS BURGUNDY

Beef tips cooked with tomatoes, burgundy wine and onions in a brown sauce over egg noodles.

### BAKED VIRGINIA HAM

Slow-roasted Virginia ham finished with spiced pineapple glaze.

### ROAST PORK LOIN

Oven-roasted Canadian pork loin served with roasted shallot demi glaze.

### PECAN CHICKEN

Fresh chicken breast baked and topped with toasted pecans in a honey-brown sugar glaze.

### CHICKEN MARSALA

Boneless chicken breast cooked in a brown sauce with wild mushrooms and marsala wine.

### CHICKEN DIJON

Fresh chicken breast pan-seared with diced tomatoes and fresh herbs. Finished with dijon-cream sauce.

### MEAT LASAGNA

Layers of noodles, Italian cheeses and meaty marinara sauce.

### VEGETARIAN LASAGNA

Lasagna noodles layered with Italian cheeses, spinach, pesto, wild mushrooms and marinara.

## SIDE CHOICES

**MASHED POTATOES • HERB-ROASTED REDSKINS**

**MASHED SWEET POTATOES • RICE PILAF**

## TORTILLA WRAPS

Pinwheel tortilla wraps with various fillings:  
Roast Chicken, Vegetarian and Italian. \$12

## BRUSCHETTA

Slices of baguette bread topped with a mixture of chopped tomatoes, basil, olive oil and balsamic reduction. \$10

## • T R A Y E D • HORS D'OEUVRES

### FRUIT AND CHEESE

Fresh seasonal fruits with an assortment of cheeses...*Market price*

### VEGETABLES WITH DIP

Fresh vegetables served with homemade Italian Ranch dressing  
*Large \$65 / Small \$45*

### GRILLED VEGETABLES WITH HUMMUS

Marinated, grilled vegetables served with Hummus.  
*Large \$85 / Small \$55*

### BAKED BRIE WITH APPLES

Danish brie surrounded by warm cinnamon apples and baked in puff pastry. Served with baguette bread.  
*Large \$85 / Small \$55*

### PESTO BRIE

Brie layered with pesto sauce and sun-dried tomatoes and baked in puff pastry. Served with baguette bread.  
*Large \$75 / Small \$45*

### SPINACH ARTICHOKE DIP

Artichoke hearts and spinach mixed with garlic and Italian cheeses. Served warm with baguette bread.  
*Large \$85 / Small \$55*

### SMOKED SALMON PATE

Norwegian cold-smoked salmon spread served with crackers.  
*Large \$75 / Small \$45*

### ANTIPASTO

Marinated, grilled vegetables, fresh mozzarella cheese and Italian meats.  
*Large \$95 / Small \$65*

# BUFFET DINNERS

Prices are per person and include the entrées, tossed salad, fresh seasonal vegetable, choice of side and bread. Coffee, tea and iced tea included for on-site events.

*Two entrées \$16 / Three entrées \$18 (base price)*

## ENTRÉES

### HONEY-GLAZED CHICKEN

Fresh chicken breast cracker-crusting then baked, finished with a honey butter glaze.

### SHRIMP CAVATAPPI PASTA

Shrimp and seasonal vegetables tossed with cavatappi pasta in basil-pesto sauce.

### CHICKEN DIJON

Boneless breast of chicken pan-seared with diced tomatoes and fresh herbs. Finished with dijon-cream sauce.

### CHICKEN MARSALA

Boneless chicken breast cooked in a brown sauce with wild mushrooms and marsala wine.

### BAKED VIRGINIA HAM

Slow-roasted Virginia ham finished with spiced pineapple glaze.

### ROAST PORK LOIN

Oven-roasted Canadian pork loin served in roasted shallot demi glaze.

### PRIME RIB AU JUS

*(Two item +8 / Three item +6 per person)*

Slowly roasted and served au jus with fresh horseradish.

### BEEF TENDERLOIN

*(Two item +8 / Three item +6 per person)*

Oven-roasted filet mignon thinly sliced and served with wild mushrooms in a cabernet demi glaze.

### ROAST BEEF AU JUS

*(Two item +4 / Three item +2 per person)*

Tender top sirloin slowly roasted, thinly sliced and served au jus with fresh horseradish.

### SALMON PARMESAN

*(Two item +8 / Three item +6 per person)*

Fresh North Atlantic salmon baked with Italian herbs and parmesan cheese.

### ATLANTIC COD FLORENTINE

*(Two item +4 / Three item +2 per person)*

Fresh Atlantic cod filet baked with spinach cream sauce.

## MEAT LASAGNA

Layers of noodles, Italian cheeses and meaty marinara sauce.

## VEGETARIAN LASAGNA

Lasagna noodles layered with Italian cheeses, spinach, pesto, wild mushrooms and marinara.

## SIDE CHOICES

**MASHED POTATOES • HERB-ROASTED REDSKINS**

**MASHED SWEET POTATOES • RICE PILAF**

## TOSSED SALAD OPTIONS

*For an additional charge, one of the following green salads may be substituted for the traditional tossed salad.*

## SPECIALTY SALADS

**FRESH FRUIT** *(add \$2.00 per person)*

Seasonal fresh fruit salad.

**BROCCOLI BACON** *(add \$1.50 per person)*

Fresh broccoli, chopped bacon, golden raisins, red onion and sunflower seeds all tossed in sweet and creamy red wine vinaigrette.

**PASTA SALAD** *(add \$1.50 per person)*

Cavatappi pasta, diced tomatoes, chopped olives, feta cheese, Italian dressing.

**COLESLAW** *(add \$1.00 per person)*

Shredded cabbage and matchstick carrots tossed in homemade coleslaw dressing.

## CAESAR SALAD

Homemade Caesar dressing and croutons.

## ITALIAN SALAD

Romaine lettuce, Italian Ranch dressing, cucumbers, tomatoes and Parmesan cheese.

## TRADITIONAL SALAD

Mixed greens, matchstick carrots, purple cabbage, diced tomatoes, choice of dressing.

# HOMEMADE DESSERTS

*Prices are per person.*

## ASSORTED DESSERT TRAY \$3

A selection of our homemade cookies and dessert bars.

## •WHOLE DESSERTS•

**NEW YORK CHEESECAKE** \$27

**CHOCOLATE ALMOND MOUSSE CAKE** \$32

**SHEET CAKE** \$60

(Carrot, Vanilla or Chocolate)

*Additional specialty cakes and desserts are available upon request.*