

## BANQUET ROOMS

*Prices include tables and chairs, stemware and glassware, serving utensils and linens.*

### GARDEN ROOM

- Located downstairs
- Accommodates 65 guests
- \$75 for up to 4 hours
- \$25 for each additional hour

### GARDEN ROOM and BACK BAR

- Located downstairs
- Accommodates 90 guests
- \$125 for up to 4 hours
- \$25 for each additional hour

### SONOMA ROOM

- Located upstairs
- Accommodates 40 guests
- \$75 for up to 4 hours
- \$25 for each additional hour

### GALLERY ROOM

- Located upstairs
- Accommodates 70 guests
- \$75 for up to 4 hours
- \$25 for each additional hour

### GALLERY and SONOMA ROOMS

- Located upstairs
- Accommodates 110 guests
- \$125 for up to 4 hours
- \$25 for each additional hour

### OHIO ROOM

- Located upstairs
- Accommodates 30 guests
- \$75 for up to 4 hours
- \$25 for each additional hour

## BAR SERVICE

**Open Bar:** Sales Tax (6.75%) and Service Charge (20%) will be added to total.

**Cash Bar:** \$25 per hour charge for each bartender, with a four hour minimum including set-up and clean-up.

## 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!

*Within Bowling Green City Limits:*

Delivery .....\$15 Set-up.....\$35  
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*



163 South Main Street  
Bowling Green, Ohio 43402  
419.353.2277

[www.samb.com](http://www.samb.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

#### ASPARAGUS PHYLLO WRAPS

Asparagus spears and asiago cheese baked in phyllo dough. \$18

#### SPINACH PHYLLO WRAPS

Flaky phyllo dough filled with spinach and feta cheese. \$24

#### 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

#### ASIAN RAVIOLIS

Petite raviolis with pork and vegetable filling. \$11

## • 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 \$6 / Large \$9 / 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 \$15

*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 \$13

*Minimum 25 guests*

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

#### SERVED BREAKFAST \$10

*Maximum 25 guests*

Scrambled eggs, bacon or sausage, hash browns and toast.

#### CONTINENTAL BREAKFAST \$6

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 \$12 / Three entrees \$14*

### **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 CORDON BLEU**

Fresh breast of chicken cooked with Swiss cheese and ham and finished with hollandaise 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*

## • TRAYED • 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, a specialty salad and bread. Coffee, tea and iced tea included for on-site events.

*Two entrées \$16 / Three entrées \$18*

## ENTRÉES

### PRIME RIB AU JUS

*(Add \$6 per person)*

Slowly roasted and served au jus with fresh horseradish.

### BEEF TENDERLOIN

*(Add \$6 per person)*

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

### ROAST BEEF AU JUS

*(Add \$2 per person)*

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

### SALMON PARMESAN

*(Add \$2 per person)*

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

### TILAPIA FLORENTINE

*(Add \$2 per person)*

Fresh tilapia filet baked with spinach cream sauce.

### SHRIMP CAVATAPPI PASTA

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

### PECAN CHICKEN

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

### 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 glace.

### 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**

## SPECIALTY SALADS

**CUCUMBER-TOMATO-ONION • COLESLAW**

**BOWTIE PASTA • BROCCOLI-BACON**

**FRESH FRUIT** *(add \$1.25 per person)*

## TOSSED SALAD OPTIONS

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

### CAESAR SALAD

*(Add \$.75 per person)*

Homemade Caesar dressing and croutons.

### GREEK SALAD

*(Add \$.75 per person)*

Feta cheese, tomatoes, cucumbers and onion.

### ITALIAN SALAD

*(No additional charge)*

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

## HOMEMADE DESSERTS

*Prices are per person.*

### ASSORTED DESSERT TRAY \$3

A selection of our homemade cookies and dessert bars.

### GOURMET DESSERT TRAY

*(Priced according to selections)*

An assortment of miniature desserts including cheesecake, cannolis, tiramisu, key lime pie and chocolate mousse cups.

## • 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.*