

Links Event Center Catering Menu



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About Us

Welcome to The Links Event Center! Our team of talented event professionals has one goal- to ensure the success of your event through exquisite service, a warm and inviting event space, and delicious cuisine.

The Links Event Center is able to cater to all of your event needs. We offer a wide selection of culinary options to ensure that every guest is completely satisfied. Our meal service styles include buffet lunches, appetizer stations, and plated meals. If you do not see a specific menu item listed in our packet, please contact our team of Event Consultants to discuss how we can create a customized menu together. We look forward to working with you to create an incredible event.





1-800-945-8877
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limited

Breakfast & Brunch

Includes coffee service

Light Breakfast \$7.5

Fresh fruit display served with croissants, butter, jam and Greek yogurt with a side of granola

Continental Breakfast \$9

Assorted quick breads, bagels and croissants with whipped butter, jam and cream cheese accompanied by a fresh fruit display

Hearty Breakfast Buffet- \$11.50

Choose one from each section:

Entrees

Whole quiche or assorted mini quiche bites with broccoli cheddar, roasted vegetable or ham and cheese

Links Scramble- Fluffy eggs cooked with green peppers, onion, ham and cheese.

Can be made vegetarian

Sausage Gravy and Biscuits

Corned beef hash with red skin potatoes and scrambled eggs

Sides

O'Brien potatoes with peppers and onions

Hash browns

Hash brown casserole with cheddar cheese

Fruit salad

Assorted quick breads

Meats

Applewood smoked bacon

Turkey bacon

Maple glazed sausage links or patties

Grilled ham steak

Breakfast Bars

Includes coffee service

Lox and Bagels \$9

Assorted bagels with smoked salmon, plain cream cheese, herbed cream cheese, capers, tomatoes, chopped hardboiled eggs and diced red onion

French Toast Bar \$8

French toast served with warm maple syrup, fruit compote, powdered sugar, honey butter and whipped cream

Crepe Station- \$12 (Chef attended)

Fresh crepes with an assortment of fillings fresh berries & cream, ham & cheddar, and mushroom & Swiss cheese

\$25 Chef attendant fee applies

Omelet Station- \$10 (Chef attended)

Traditional toppings

\$25 Chef attendant fee applies

Waffle Station- \$9 (Chef attended)

served with warm maple syrup, fruit compote, powdered sugar, honey butter and whipped cream

\$25 Chef attendant fee applies

A la Carte Breakfast Items:

Add to any above listed package

Bagels and cream cheese/\$1

Croissants/\$2

Fresh fruit salad/\$1.5

Greek yogurt with granola/\$3

Yogurt parfaits/\$3

Whole fruit /\$1

Scrambled eggs/\$3

Breakfast meat/\$2.50

Quick breads/\$2

Scones/\$3

Beverages

Hot chocolate/\$2

OJ, Tomato, pineapple, apple, or grapefruit juice/\$2

Coffee, Decaf or Hot Tea/\$1.5

Iced tea/\$1.5



Lunch

Deli Platter Buffet \$12

An assortment of sliced meats and cheeses to build your own sandwich including: turkey, ham, roast beef, pastrami, American, Swiss, cheddar and pepper jack cheeses. With lettuce, tomato, onion, pickle and assorted condiments on the side.

White, multigrain and pretzel buns included.

Your choice of 2 sides:

Red skin potato salad, potato chips, orzo corn salad, or Mediterranean vegetable salad

Dessert choice of fresh fruit salad or assorted cookies and brownies

Salad Bar \$12

Your choice of **two** types of greens, **eight** toppings and **three** dressings.

Romaine lettuce, spinach, arugula or mesclun greens with your choice from the following toppings: diced tomatoes, cucumber, red onion, shredded carrots, hardboiled egg, garbanzo beans, Greek olives, banana peppers, dried cranberries, bacon bits, ham, pepperoni, gorgonzola, shredded cheddar, or shredded mozzarella cheese.

Your choice from the following dressings; ranch, Italian, bleu cheese, sweet cracked pepper vinaigrette or red wine vinaigrette dressing. Served with rolls and butter.

Add chicken or grilled flank steak for \$3.00 per person.

Dessert choice of fresh fruit salad or assorted cookies and brownies

Lunch

Pasta Bar \$12

Includes Caesar salad and your choice of two pastas, two sauces and one protein. Served with breadsticks and parmesan cheese.

Pastas: Farfalle, penne, orecchiette, rotini

Sauces: Marinara, arrabbiata, pesto cream, Alfredo, sundried tomato cream

Proteins: Chicken, meatballs, Italian sausage, roasted vegetables

Dessert choice of fresh fruit salad or assorted cookies and brownies Included

Taco Bar \$12

Served with black beans and Spanish rice, pico de gallo, guacamole, cilantro sour cream, diced red onion, tomatoes, shredded lettuce, shredded cheddar cheese. Jalapenos, taco shells and soft flour tortillas.

With your choice of seasoned grilled chicken or seasoned ground beef.

Soup & Salad

Soups and salads include rolls and choice of dessert.

May be served individually plated or buffet style.

Soups \$8

Chicken noodle

Chili

Minestrone

Tomato bisque

Butternut squash bisque

Vegetable beef

Cream of broccoli

Sweet corn and shrimp chowder (*creamy shrimp and roasted sweet corn, celery, onion and carrots*)

New England clam chowder (*celery, onion, carrots, potatoes, and fresh clams*)

Beef barley and mushroom

Lentil and bacon

Vegetable

Cream of mushroom

Ham and bean

Soup and Salad Combination \$9

Soup and ½ Sandwich Combination \$10

Salads \$8

Add chicken or grilled flank steak for \$3.00 per person.

Caesar Salad - Crispy romaine, tomato, parmesan and croutons with garlic lemon anchovy dressing

Classic Spinach Salad - Baby spinach, hardboiled egg, bacon, gorgonzola cheese with red wine vinaigrette

Greek Salad - Mixed greens, Kalamata olives, cucumbers, red onions, tomatoes and feta cheese and a creamy dill dressing

Chopped Salad - crispy romaine, peas, red onions, corn, tomato, bell peppers and avocado with sweet cracked black pepper vinaigrette

Mixed Green Salad- tomatoes, cucumbers, red onion and carrots on a bed of mixed greens with our homemade sweet cracked pepper vinaigrette dressing.

Sandwiches

Choose up to 3 different sandwiches for your event.

Sandwich Options \$10

Includes a side and a dessert

May be served individually plated or buffet style

Cuban Pork - Pulled pork, smoked ham, Swiss, mozzarella, pickles and yellow mustard on a ciabatta

Pastrami - New York pastrami, Amish baby Swiss, cabbage onion slaw and whole grain mustard on rye

Gorgonzola Chicken Salad - With lettuce, tomato and red onion on wheat

Smoked Salmon BLT - Sliced smoked salmon, avocado, bacon, lettuce, tomato, and remoulade on ciabatta

Chicken BLT - Oven roasted chicken, bacon, lettuce, tomato and herb aioli on ciabatta

Classic Chicken Salad - diced chicken, mayonnaise, onion, celery, grapes, tomato and lettuce on wheat

Curried Chicken Salad - With mayonnaise, red onion, grapes, pecans, celery, lettuce and tomato on multigrain.

Roast Beef - Sliced roast beef, sharp cheddar, caramelized onions and horseradish cream on multigrain bread

Pretzel Turkey - Roasted turkey, pretzel roll, cheddar cheese, lettuce and honey mustard

Ham & Swiss - Smoked ham, Amish baby Swiss, lettuce, tomato, mayo and red onion on multigrain bread

Roast Turkey - Sliced roasted turkey breast, Amish baby Swiss and cabbage onion slaw on multigrain

Tuna Salad - Tuna salad, lettuce, tomato and pickles on wheat

Wraps

Wrap Options \$10

Includes a side and a dessert

Chicken Caesar- Crisp romaine, parmesan cheese, diced tomato, grilled chicken with a lemon anchovy dressing

Black and Blue Steak- Mixed greens, Marinated steak, red onion, diced tomato, with a creamy blue cheese

Buffalo Chicken Wrap – Chicken tenders tossed in buffalo sauce, romaine lettuce, red onion and creamy blue cheese in a flour tortilla

Greek Wrap – Tomato, cucumber, mescaline mix, feta, artichoke and olive with tzatziki sauce in a spinach flour tortilla

Tomato Mozzarella- Mixed greens, grape tomatoes, fresh mozzarella, red onion, with a balsamic vinaigrette

Cali Wrap - spinach, red onion, red and yellow peppers, tomato, carrot and scallion cream cheese in flour tortilla

Hot Sandwiches

Available buffet style only- \$10

Ham and Cheese – Ham and Swiss cheese on wheat

Bacon Grilled Cheese – Cheddar, Swiss, and American cheese with bacon on white bread

Sides

Mustard Potato Salad- Yukon gold potatoes, celery, red onion, hardboiled eggs, pickle relish, yellow mustard and mayo.

Green Side Salad- Mixed greens topped with shredded carrots, tomatoes, and cucumbers with sweet cracked pepper vinaigrette dressing.

Corn and Tomato Orzo Salad- Grape tomatoes, fresh sweet corn, cilantro and red onion tossed together with orzo pasta and a chili lime vinaigrette dressing.

Pasta Salad- Penne pasta, grape tomatoes, olives, red and yellow peppers, shredded cheddar cheese tossed together with a creamy Italian dressing.

Greek Couscous Salad- Couscous mixed with Kalamata olives, tomato, cucumber, feta cheese, olive oil and fresh basil.

Lemon Orzo Salad – Orzo, red onion, lemon, herbs and cranberries

Fresh Fruit Salad

Assorted Potato Chips

Dessert

Assorted Cookies

Brownies

Fresh Fruit Salad

Cupcakes - Carrot Cake, Red Velvet or Chocolate

Mini Cheesecake with Strawberry Sauce

Lunch

Please select a salad, entrée, and side.
Dessert may be ordered separately.
May be served as a buffet , plated or family style.

Lunch Salads

Salads include rolls and butter

Mixed Greens- Grape tomatoes, cucumber, shredded carrots, red onion, with sweet cracked pepper vinaigrette

Strawberry Spinach Salad- Baby spinach, red onion, fresh strawberries, crumbled goat cheese, candied walnuts, with a lemon vinaigrette

Chopped Salad Crisp romaine, peas, corn, red onion, tomato, bell peppers, avocado, with a creamy Italian dressing

Caesar Salad- Crisp romaine, grape tomatoes, parmesan cheese, croutons, garlic lemon anchovy dressing

Traditional Caprese Salad- Farm heirloom tomatoes, fresh mozzarella, basil pesto and micro greens

Wedge Salad- Crisp iceberg lettuce, peppered bacon, diced tomato, hardboiled egg, blue cheese dressing

Spinach Salad- With grape tomatoes, red onion, toasted pine nuts, and warm bacon dressing

Lunch

Please select a salad, entrée and side.
May be served as a buffet , plated or family style.

Priced per person

Lunch Entrees:

Cilantro Lime Chicken \$12

Cilantro and lime marinated chicken breast served with a pineapple salsa

Chicken Parmesan \$13

Breaded chicken breast served with house marinara, Provolone cheese and parmesan cheese

Roman Chicken \$13

Pan seared chicken breast with red yellow and green peppers, green olives, fresh herbs in a tomato sauce

Chicken Piccata \$12

Grilled chicken breast topped with white wine lemon caper sauce

Herb Encrusted Chicken \$13

With balsamic cream sauce

Manchego and Cranberry Chicken \$12

Chicken breast with manchego cheese and cranberry sauce

Herb Roasted Salmon \$15

Served with cranberry chutney

Shrimp Scampi \$13

Butter, garlic, white wine, lemon and parsley

Lunch

Please select a salad, entrée and side
May be served as a buffet , plated or family style.

Priced per person

Lunch Entrees:

Glazed Roasted Pork Loin \$13

Sliced pork loin roasted with garlic and herbs

Pulled Pork \$13

Slow braised pork shoulder with potatoes, carrots and onions

Stuffed Shells Bolognese \$12

Jumbo pasta shells stuffed with ricotta, provolone and parmesan cheese topped with a rich beef tomato sauce

Traditional Beef Lasagna \$11

Ground beef, ricotta and provolone cheese topped with house made marinara

Meatloaf \$11

House made beef meatloaf with onions, bread crumbs and herbs topped with traditional ketchup topping

Brisket \$13

Slow roasted beef brisket served sliced or shredded

Short Ribs \$14

Slow roasted beef short ribs with potatoes, carrots, and onions

Grilled Petit Filet \$16

Tender filet with a gorgonzola demi-glace

Vegetarian Lasagna \$10

Roasted squash, zucchini, bell pepper, mushrooms, spinach ricotta and provolone cheese

Lunch

Sides:

Creamy Scallop Potatoes- Sliced potatoes and onion baked in a creamy gorgonzola and parmesan sauce

Herb Roasted Red Skins- Red skin potatoes roasted in olive oil with rosemary and thyme

Roasted Root Vegetable- Parsnips, carrots, Rutabaga, and sweet potatoes roasted in olive oil

Whipped Potatoes

Green Beans- Fresh green beans with chopped garlic

Orzo Corn and Tomato Salad- With red onion, grape tomatoes, and cilantro lime dressing

Ratatouille- Baked medley of squash, zucchini, bell peppers, onions, tomato, eggplant, garlic and stewed tomatoes

Rice Pilaf- Long grain rice with carrots, peas onions and herbs

Lemon Orzo - With herbs, red onion and dried cranberries

Caramelized Brussel Sprouts

Creamy Herb and Parmesan Risotto- Arborio rice fresh herbs and Parmesan cheese

Potatoes Bravas- Fried potato with a salt, pepper and smoked paprika seasoning

Broccoli- With garlic and olive oil

Vegetable Medley- Roasted squash, red onion, bell peppers, zucchini, cauliflower, carrots and fresh herbs

Lunch

May also be served as a buffet or plated.

Dessert \$5 each

Cheesecake- Topped with fresh berries and whipped cream

Strawberry Shortcake- House made shortcake with macerated strawberries and whipped cream

Cranberry Bread Pudding - Brioche bread with cranberries and white chocolate chips; topped with caramel sauce

Apple Crisp- Warm apple filling with a oatmeal streusel topping served with a dollop of vanilla ice cream

Chocolate Cake - Chocolate cake with rich chocolate frosting, whipped cream and fresh raspberry

Chocolate Mousse- Fresh whipped chocolate mousse served with whipped cream, blueberries and Pirouette cookie

Russian Cream- Vanilla custard served over fresh blueberries, raspberries, and strawberries with a sprig of mint

Carrot Cake – 3 layer spice cake with shaved carrots and raisins; topped with cream cheese icing

Assorted Cookies and Brownies \$1.50
per person

Afternoon Snack

Priced per person

Yogurt Parfait/\$3
Granola Bars/\$1.5
Whole Fresh Fruit/\$1
Assorted Cookies and Brownies/\$1.5
Popcorn Display- Assorted Flavors/\$3
Hummus with Vegetables/\$3
Fruit Salad/\$1.5
Quick Breads/\$2
Assorted Chips / \$1.5
Coffee or Hot Tea/\$1.5
Iced Tea/\$1.5
Hot Chocolate/\$2

Grill Party

Hamburgers \$5

Hot Dogs \$4

Brats \$5

Hamburgers and Hot Dogs \$7

Hamburgers and Brats \$8

Hamburgers, Hot Dogs and Brats \$11

Served with buns and toppings

Select 2 sides

Baked Beans

Potato salad

Cole slaw

Fruit salad

Potato chips

Pasta salad

*Vegetarian options available



Hors D'oeuvres

Priced per piece

Citrus Marinated Shrimp \$2.50

With avocado relish

Prosciutto Wrapped Asparagus \$2.75

With roasted garlic and mascarpone cheese

Tuna Tartar on Cucumber Rounds \$3.50

Tuna, red onion, capers, herbs

Salmon Mousse on Cucumber Rounds \$3.00

Garnished with fresh dill

Beef Carpaccio Roulade \$2.50

Thinly sliced beef rolled with asparagus, bell pepper, and green onion drizzled with a onion vinaigrette

Belgium Endive \$2.00

Filled with a goat cheese mousse and candied walnuts

Bacon Wrapped Figs \$3.00

Sundried black mission fig wrapped with bacon

Chipotle Turkey Crostini \$2.25

A crisp crostini topped with roasted turkey, creamy Jarlsberg spread, and a smoky Chipotle aioli

Vietnamese Summer Rolls \$3.5

Soba noodles, carrots, bean sprouts, chili paste, red pepper, cilantro and chives wrapped in Bibb lettuce with soy drizzle

Bloody Mary Soup Shooters \$1.50

(Non-alcoholic)

Manchego Cheese Puff \$2.75

With chipotle chicken salad

Tapenade Crostini \$1.50

Kalamata olive spread with anchovies, capers, olive oil, lemon juice, garlic and thyme

Shrimp Cocktail \$3.00

Poached jumbo shrimp with classic cocktail sauce and lemon

Hors D'oeuvres

Roasted Mushroom Crostini \$1.50

Roasted crimini mushrooms with cream cheese, basil and rosemary

Curried Chicken Salad Crostini \$2.25

With red onion, mayonnaise, grapes, pecans, celery, and spinach

Roast Beef Crostini \$2.5

Thinly sliced roast beef with white cheddar, horseradish sauce and pickled red onions

Smoked Salmon Crostini \$2.75

Thinly sliced smoked salmon with pickled red onion and caper remoulade

Caprese Crostini \$2.25

Fresh mozzarella and roasted tomato drizzled with basil pesto

Brie and Apple Crostini \$2.25

Granny smith apple topped with caramelized onion

Lobster Salad in Pastry Cup \$5.50

Lobster, red onion, celery, tarragon, lemon

Guacamole Crostini \$2.00

Olive oil and our house made guacamole on a crisp crostini and finished off with fresh cracked black pepper

Gorgonzola Chicken Salad \$2.50

With gorgonzola cheese and red onion on brioche bun

Turkey Roll \$2.75

Pretzel roll with bacon, cheddar, and cranberry chutney

Deviled Eggs \$1.25

Choice between wasabi, smoked paprika, truffle, or chipotle

Candied Bacon \$1.50

Applewood smoked bacon caramelized

Hors D'oeuvres

Cranberry and Brie Tart \$2.50

Cranberry chutney topped with Brie cheese, served in a savory tart shell

Sweet Onion Tart \$2.00

Caramelized onion and brie in a flaky tart shell

Pepperoni Roll Ups \$2.00

Pepperoni and mozzarella cheese rolled together in crescent dough with marinara sauce

Mini Crab Cakes \$3.25

Crab cakes with bell peppers and red onions, served with a remoulade sauce

Chicken or Vegetable Quesadilla \$2.75

Choice of chicken **OR** vegetables, red onion, and cheese served with guacamole and cilantro sour cream

Chicken Satay \$2.50

Chicken skewer drizzled with a spicy peanut sauce, garnished with black sesame seeds

Soup Shooters \$1.75

Roasted butternut squash **OR** classic tomato bisque soup shooter topped with a crouton

Grilled Beef Skewer \$2.50

With mushrooms, bell peppers, onion, grape tomato and topped with a chimichurri

Roasted Red Skin Cup \$2.25

With mushroom duxelle, topped with Brie cheese

Sausage Stuffed Mushroom \$2.00

Pork sausage, bell peppers, bread crumbs and onions

Mini Pretzel Bites \$1.75

Bite-size soft pretzel served with spicy honey mustard or beer cheese sauce

Mac and Cheese Balls \$2.00

House made macaroni and cheese bites served with a creamy marinara

Short Rib Slider \$2.75

With mozzarella cheese and sautéed onions

Hors D'oeuvres

Roast Beef Slider \$3.00

With horseradish cream and lettuce on a brioche bun

Cuban Panini \$2.50

Ham, pork loin, Swiss cheese, yellow mustard and pickles on ciabatta

Buffalo Chicken Crostini \$2.75

Spicy Buffalo chicken mixed with a creamy bleu cheese

Crab Stuffed Mushrooms \$4.00

With Boursin cheese

Fried Green Tomatoes \$2.00

Lightly crusted fried green tomatoes with a red tomato jam

Empanada \$2.75

Pastry turnover with your choice of filling served with sundried tomato pesto **Beef or Chicken**

Meatballs \$2.00

Lamb and beef blend with choice of BBQ **OR** marinara

Turkey Meatballs \$3.50

Served marinara sauce

Paddock Pulled Pork Slider \$3.00

With a cabbage slaw and BBQ sauce on a brioche bun

Cornbread Bites \$2.00

With bacon, cheddar cheese and jalapenos

Stuffed Jalapeno \$2.25

With a herb cream cheese wrapped in bacon

Ham and Cheese Croquette \$2.50

Creamy ham and cheese bite with smoked ham and gouda cheese battered and fried

Hors D'oeuvres

Priced per piece

Skewers

Manchego Cheese - With Kalamata olives/\$1.50

Ham and Cheese - Smoked ham, Amish baby Swiss cheese and sweet pickles/\$1.25

Shrimp and Chorizo - Citrus marinated, poached shrimp with chorizo and bell peppers /\$2.00

Fruit Skewer Fresh pineapple, strawberries, grapes/\$1.00

BBQ Chicken Skewers BBQ roasted chicken breast/\$1.75

Cheese Tortellini Skewers Tri-color tortellini with marinara sauce/\$2.00

Hors D'oeuvres

Priced per person

Stations and Displays:

Fresh Seasonal Fruit \$3

A seasonally changing selection

Fruit Dip \$1.5

Whipped cream and marshmallow fluff in vanilla or chocolate (for fresh fruit display)

Imported & Domestic Cheese \$3

Assorted cheeses served with crackers

Charcuterie \$8

Sliced Genoa salami, smoked ham, prosciutto, Capicola, pepperoni and spicy Spanish chorizo

Crudité \$3

Fresh vegetables with house made sundried tomato ranch

Hummus \$3.5 Each (choose all three for \$9)

Black bean hummus, red pepper hummus, **OR** sundried tomato hummus. Served with vegetables and chips

Spinach Artichoke Dip \$2.50

With tortilla chips for dipping

Buffalo Chicken \$3

Shredded spicy chicken with spicy, creamy blue cheese sauce; served with crostini

Salsa Display \$3.50

Homemade pico de gallo, black bean & corn salsa, and fresh guacamole. Served with tortilla chips

Hors D'oeuvres

Priced per person

Stations and Displays:

Baked Brie En Crouete \$4.25

A whole Brie wheel wrapped in puff pastry, served with a raspberry coulis

Smoked Salmon \$8

With capers, red onions, hard-boiled egg, tomato, herbed cream cheese served with crostini

Antipasto Display \$14

Fresh marinated mozzarella cheese, gorgonzola, provolone and Fontina cheeses, with prosciutto, pepperoni, salami, and Capicola. Accompanied by artichokes, marinated asparagus, marinated olives and crostini.

Meat Carving Station

Includes brioche buns and condiments

Slow Roasted Prime Rib **\$9.00 pp**

Beef Tenderloin **\$10.00 pp**

Turkey Breast **\$7.00 pp**

Boneless Pork Loin **\$6.00 pp**

\$25 Chef attendant fee applies

Dinner Entrees

Each entrée comes with a salad and two sides.
Served plated, family style or buffet style.

Poultry

Chicken Oscar \$24

Flour braised chicken breast with sautéed crab and creamy hollandaise sauce

Cilantro Lime Chicken \$22

Cilantro and lime marinated chicken breast; grilled and served with pineapple salsa

Dirty Rice with Chicken \$20

Long grain rice, chicken, celery, onion, bell pepper, herb and Cajun seasoning

Chicken & Shrimp Jambalaya \$23

Chicken, shrimp, peppers, onions, garlic and creole seasonings over basmati rice

Chicken Parmesan \$22

Breaded boneless chicken breast baked with provolone, parmesan and marinara sauce

Coq au Vin \$24

Chicken breasts slow roasted with bacon, garlic, red wine, herbs, onion, mushrooms and carrots

Roman Chicken \$22

Pan seared chicken with red, yellow and green peppers, green olives and fresh herbs in a tomato sauce

Chicken Supreme \$22

Chicken breast with supreme sauce (mixed peppers, tomatoes, onion, and mushroom)

Dinner Entrees

Each entrée comes with a salad and two sides.
Served plated, family style or buffet style.

Poultry

Herb Encrusted Chicken Breast \$22

Served with a lemon beurre blanc

Chicken Piccata \$20

Grilled chicken breast topped with white wine
lemon caper sauce

Roasted Turkey \$21

Slow roasted turkey breast with fresh herbs and
au jus

Pork

Slow Braised Pork Shanks \$23

Served with a garlic mustard vinaigrette

Glazed Roasted Pork Loin \$24

Sliced pork loin roasted with garlic and herbs

Beef

Blackened Sirloin \$26

Served with a goat cheese veal demi glace

Beef Oscar \$33

Pan seared sirloin filet with sautéed crab and a
creamy hollandaise sauce

Grilled Filet Mignon \$28

Tender filet with a veal demi glace

Blue Cheese Crusted Filet \$32

Gorgonzola blue cheese and bread crumb topping

Traditional Meatloaf \$18

All beef meatloaf, bread crumbs, onions and
traditional ketchup topping

Dinner Entrees

Each entrée comes with a salad and two sides.
Served plated, family style or buffet style.

Beef

Ribeye Steak \$30

Tender and flavorful cut with herb compound butter

Short Ribs \$23

Slow roasted beef short ribs with potatoes, carrots, and onions

Traditional Lasagna \$18

Ground beef, marinara, ricotta, parmesan

Stuffed Shells Bolognese \$18

Jumbo pasta shells with rich beef tomato sauce, ricotta, mozzarella and provolone

Individual Shepherds Pies \$21

Ground beef, peas, carrots, and button mushrooms baked in a red wine demi and topped with whipped potatoes.

Seafood

Herb Roasted Salmon \$24

Served with grilled pineapple and jalapeño salsa

Macadamia Nut Crusted Sea Bass \$28

With lemon beurre blanc

Pan Seared Halibut \$26

Served with house-made saffron cream sauce

Shrimp Scampi \$24

Butter, garlic, white wine, lemon and parsley

Pan Fried Catfish \$22

Floured and fried served with house made tartar sauce and lemons

Lemon Cod \$20

Oven roasted cod served with white wine lemon sauce

Dinner Entrees

Each entrée comes with a salad and two sides.
Served plated, family style or buffet style.

Vegetarian/Vegan

Stuffed Mushroom \$16

With artichoke hearts, sundried tomatoes, spinach, and balsamic reduction

Quinoa Stuffed Zucchini \$18

Quinoa, carrots, chopped zucchini and red onions baked in zucchini shell

Handmade Vegetarian Lasagna \$15

Roasted squash, zucchini, eggplant, spinach, bell peppers, ricotta, parmesan, house-made marinara

Vegetarian Paella \$16

Basmati rice with sofrito, mushrooms, roasted peppers and peas

Eggplant Parmesan \$19

Breaded eggplant baked with provolone, parmesan and marinara sauce

Spinach Stuffed Shells \$18

Jumbo pasta shells with spinach, ricotta, mozzarella, provolone and marinara sauce

Dinner Buffets

Sides not included

Pasta Bar \$16

Includes salad and your choice of two pastas, two sauces and one protein. Served with breadsticks and parmesan cheese.

Pastas: Farfalle, penne, orecchiette, rotini

Sauces: Marinara, arrabbiata, pesto cream, alfredo, sundried tomato cream

Proteins: Chicken, meatballs, Italian sausage, roasted vegetables

Taco Bar \$14

Served with black beans and Spanish rice, pico de gallo, guacamole, cilantro sour cream, diced red onion, tomatoes, shredded lettuce, shredded cheddar cheese. Jalapenos, taco shells and soft flour tortillas.

With your choice of grilled chicken **or** spiced ground beef.

BBQ Bar \$16

Pulled Pork or Shredded Chicken

Sandwich buns, condiments, cole slaw and baked beans.

Mac & Cheese Bar \$13

House made Mac & Cheese. Served with self serve toppings: crumbled bacon, bread crumbs, scallions, red pepper flakes and diced tomato

Potato Bar \$12

Whipped or Baked Potatoes, butter, sour cream, bacon bits, cheddar cheese, scallions, sauteed mushrooms and salsa

Salad Bar \$14

Iceberg lettuce and spinach, tomatoes, red onion, cucumbers, garbanzo beans, hard boiled eggs, black olives, blue cheese, cheddar cheese, dried cranberries, banana peppers, crispy bacon bits and croutons.

Your choice of 3 of the following dressings: Italian, ranch, red wine vinaigrette, blue cheese or our house sweet cracked pepper vinaigrette.

Add chicken, turkey **OR** diced ham for \$3.00 per person.

Salads

Salads include rolls and butter

Caesar Salad

Crispy romaine, tomato, parmesan and croutons with garlic, lemon and anchovy dressing

Classic Spinach Salad

Baby spinach, hardboiled egg, bacon, gorgonzola cheese with red wine vinaigrette

Greek Salad

Mixed greens, Kalamata olives, cucumbers, red onions, tomatoes and feta cheese and a creamy dill dressing.

Tomato Mozzarella Salad

Mixed greens, roasted tomatoes, fresh mozzarella and basil finished with a balsamic vinaigrette

Three Berry Salad

Raspberries, blueberries, strawberries, spinach, toasted almonds, gorgonzola cheese, with lemon vinaigrette

Mixed Green Salad

Mixed greens, carrots, and cherry tomatoes with a sherry-chipotle vinaigrette

Sides

Potatoes, Rice & Grains

Cheesy Scalloped Potatoes – Sliced potatoes and onions baked in a creamy gorgonzola and parmesan sauce with a touch of cayenne pepper

Herb Roasted Redskin Potatoes - Quartered redskin potatoes roasted in olive oil with rosemary and thyme

Whipped Potatoes – Select one of the following flavors: **cheddar, garlic, chive, manchego**, OR **herbed**

Whipped Sweet Potatoes – With butter, brown sugar and mini marshmallows

Twice Baked Potatoes - Bacon, cheddar cheese, and scallions with ranch sour cream

Rice Pilaf – Long grain rice, carrots, peas, celery, onion and herbs

Creamy Risotto- Choose between **caramelized mushroom/onion, parmesan/herb**, OR **lemon/thyme**

Cilantro Rice- With lime zest, lime juice, and fresh cilantro

Lemon Orzo – Orzo with lemon, herbs, red onion and cranberries

Sweet Corn Hash – Sweet corn, potato, cream, garlic

Sides

Vegetables

Roasted Root Vegetable Medley – Carrots, parsnips, rutabaga, sweet potato

Vegetable Medley- Zucchini, squash, red onion, red and yellow peppers, and broccoli

Corn and Tomato Salad - Roasted corn, cherry tomatoes, and red onions in a cilantro lime vinaigrette

Green Beans- with minced garlic

Ratatouille - Sautéed medley of zucchini, bell peppers, onions, tomatoes, eggplant, and garlic with basil

Asparagus – Fresh roasted with garlic and olive oil

Sidecar Brussels Sprouts - Brussels sprouts, shallots, garlic and roasted bell peppers sautéed together in olive oil

Tri-Colored Carrots- Crispy roasted carrots with parsnips, garlic, and shallot

Broccoli- With garlic

Creamed Spinach and Quinoa – Toasted quinoa, with a creamy spinach blend topped with Parmesan cheese.

Baked Parmesan Zucchini – Zucchini sticks baked with olive oil, fresh herbs and Parmesan cheese

Harvest Succotash – Butternut squash, corn, and edamame

Dessert

Desserts \$6 per person

Cheesecake- Topped with fresh berries and whipped cream

Strawberry Shortcake- House made shortcake with macerated strawberries and whipped cream

Cranberry Bread Pudding - brioche bread with cranberries and white chocolate chips; topped with caramel sauce

Apple Crisp- Warm apple filling with a oatmeal streusel topping served with a dollop of vanilla ice cream

Chocolate Cake- Chocolate cake with rich chocolate icing, whipped cream and fresh raspberry

Chocolate Mousse- Fresh whipped chocolate mousse served with whipped cream, blueberries and Pirouette cookie

Berries and Russian Cream- Vanilla custard served over fresh blueberries, raspberries, and strawberries with a sprig of mint

Carrot Cake – 3 layer spice cake with shaved carrots and raisins; topped with cream cheese icing

Ask about our mini desserts or creating a dessert buffet

Bar Offerings

Ask your Event Consultant about our Bar offerings and Packages

China Packages

Priced per person

Buffet Breakfast Service

China plate, linen napkin roll up with fork knife and spoon, Irish coffee mug and water glass. \$2.50

Buffet Lunch Service

China plate, linen napkin roll up with fork knife and spoon, dessert plate, beverage glass and water glass. \$3.00

Light Hors d'oeuvres

1 hors d'oeuvres plate, 2 forks and cocktail napkins \$2.00

Heavy Hors d'oeuvres

3 hors d'oeuvres plates, 3 forks and cocktail napkins \$3.50

China Packages

Buffet Dinner Service

China dinner plate, linen napkin roll up with fork knife and spoon, dessert plate beverage glass, water glass and Irish coffee mug. \$3.50

Full Tabletop Setting (Family Style or Plated)

Hors d'oeuvres, salad, dinner and dessert plates with corresponding silverware for each course, bread and butter plate, linen napkin, beverage glass, water glass, Irish coffee mug, and bread basket. \$7.00

Bar Glassware Package

Includes wine, highball, rocks, martini and beverage glasses. \$2.50

Disposable Dinnerware

Appetizers

Appetizer plates, napkins, utensils, beverage glasses \$1.00

Lunch or Dinner

Salad plate, entrée plate, utensils, napkins, beverage glasses \$2.00

Facility Fees

The facility fee includes tables, chairs, basic table linens for up to 200 guests, set up and tear down. Includes one hour set-up prior to the start of your event.

Monday – Friday Daytime

\$100 + 5% service charge on food and beverage total

Sunday – Thursday Evenings; Saturday and Sunday Daytime

\$200 + 8% service charge on food and beverage total

Friday & Saturday Evening (6pm-12am)

\$500 + 10% service charge on food and beverage total.

Additional hours may be purchased for \$50 per hour, plus staffing fees

Food and Beverage Minimums may apply.

Please speak with your Event Consultant for more information.

Guidelines & Policies

Food and Beverage Service- All food and beverages must be contracted through The Links Event Center. Ohio Liquor law prohibits spirits, wine or beer to be supplied by anyone other than The Links Event Center. All food and beverages must be consumed on property and can not be taken off the premises. Links Event Center reserves the right to request proof of legal drinking age. Alcoholic beverages may be denied to any guest that appears to be intoxicated or under the legal drinking age.

Deposit and Payments- A 25% non- refundable catering deposit is due at contract signing. An additional 50% deposit is due 60 days prior to the event date with the remaining balance is due with the final head count 7 days prior to the event date. Any changes in head count or menu selections after the final head count is due can not be guaranteed and may incur an accommodation fee.

Tasting Policy – Selecting the menu for your event at The Links Event Center is one of the most important decisions to be made and we know you would like to taste some of our offerings before making that decision. The Links Event Center will host regular group tasting events free for you to attend and sample a variety of menu items. If you are unable to attend an open tasting event, we can host a private tasting for a minimal fee, Monday – Thursdays only. Please speak with your Event Consultant for tasting dates and to request specific menu items to sample.

Guidelines & Policies

Cancellation Policy

The Links Event Center realizes that there are situations that may cause you to cancel your event. For events that require a booking deposit, the deposit will not be returned. Cancellations made:

4 weeks prior to the event date will forfeit 25% of all prepaid monies

2 weeks prior to the delivery date will forfeit 50% of all prepaid monies.

2 weeks-72 hours before the event date will forfeit 75% of all prepaid monies.

72 hours or less prior to the delivery date will forfeit all prepaid monies.

We do require that cancellations be made during standard business hours (8am-5pm) by telephone and are followed up with a confirmation email or fax signed by both parties.

Cancellations placed by email or voicemail will not be accepted.

Additional fees and charges:

Your event may require additional fees or charges that could not be determined or were unknown at the time of the proposal. If these fees are necessary, your Event Consultant will discuss them with you in detail.

Service Charge, and Taxes- A service charge is applied to all food and beverage purchases as well as any applicable sales taxes.

Staff charges apply to each event.

Guidelines & Policies

Rentals:

If your event requires equipment or supplies that you or The Links Event Center do not have, the rental of such items may be necessary. If The Links Event Center coordinates the rental of these items, there will be an additional service charge added to the cost of said rentals. If The Links Event Center coordinates the rental, we will manage the placement of the order, quantities, adjustments, and delivery of equipment, as well as assume liability for the drop off, pick up, and any breakage that might occur during the event. Final changes to the rental order must be made 72 hours prior to the start of the event.

Event Consultants:

While The Links Event Center's focus is on bringing you quality food and service, we understand that you may need additional assistance in planning your event. Please ask our staff about The Links Event Center's list of consulting service and fees. If the needs of your event are outside of our scope of expertise, we also have a list of preferred vendors that we will bring in to the planning process and together we will create a successful event!

Preferred Vendors:

The Links Event Center also maintains a complete list of preferred vendors for other services such as floral design and photography. We enjoy working with these vendors on a regular basis and would be happy to recommend them for your event.

Guidelines & Policies

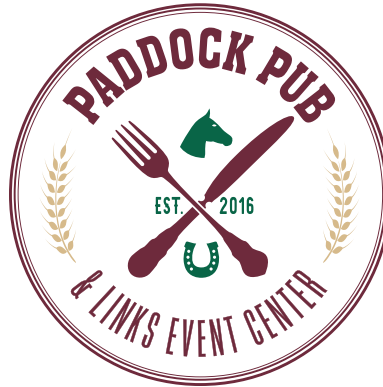
Prices:

Prices quoted are subject to change due to fluctuations in market prices and outside supplies that we contract with. Any changes in pricing will be brought to your attention by your Event Consultant.

Satisfaction Guarantee:

The Links Event Center and staff strive to make your catered event the best that it can. Should something not go as planned, please direct concerns immediately to the manager on duty so that we might be able to execute everything in our power to remedy the situation.

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GROVEPORT
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