



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.



Breakfast & Brunch

Includes coffee service

Light Breakfast \$8

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

Continental Breakfast \$10

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

Hearty Breakfast Buffet- \$15.00

Choose one from each section:

Entrees

Scrambled Eggs - Fluffy eggs topped with cheese.

Sausage Gravy and Biscuits

Individual quiche with broccoli & cheese, or ham and cheese

Breakfast Burrito – scrambled eggs, cheese, onions, green peppers and ham in a flour tortilla

Sides

O'Brien potatoes with peppers and onions

Hash browns – shredded potatoes

Hash brown casserole with cheddar cheese

Fruit salad

Assorted quick breads

Meats

Bacon

Turkey bacon

Sausage links

Grilled ham

Breakfast Bars

Includes coffee service

French Toast Bar \$12

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

Pancake Bar \$10

Fluffy Pancakes served with warm maple syrup, fruit compote, chocolate chips, butter and whipped cream

Waffle Station- \$11 (Chef attended)

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

\$100 Chef attendant fee applies

Omelet Station- \$13 (Chef attended)

Traditional toppings

\$100 Chef attendant fee applies

A la Carte Breakfast Items: *Add to any above listed package*

Bagels and cream cheese/\$3

Croissants/\$3

Fresh fruit salad/\$3

Yogurt with granola/\$3

Whole fruit /\$1

Scrambled eggs/\$3

Breakfast meat/\$3.5

Quick breads/\$3

Muffins/\$3

Beverages

Hot chocolate/\$3.00

OJ, Tomato, pineapple, apple, or grapefruit juice/\$3.00

Coffee, Decaf or Hot Tea/\$3.00

Iced Tea/\$3.00

Juice bar (Orange, apple & cranberry juice)/\$4.00



2026/2027

Lunch, Mon – Fri, 11 am – 3 pm

Lunch

Pasta Bar \$14

Includes tossed salad and your choice of one pasta, one sauce and one protein. Served with breadsticks and parmesan cheese.

Pastas: Penne, Rotini, Bowtie, Elbow

Sauces: Marinara, Alfredo, Cheese, Garlic Butter

Proteins: Chicken, meatballs, Italian sausage, meat sauce, 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 seasoned ground beef or seasoned grilled chicken

Based on $\frac{1}{4}$ pound protein and 2 tacos per guest

BBQ Bar \$16

Slow roasted pulled BBQ Pork **OR** Shredded Chicken, Sandwich buns, condiments, and choice of 2 sides.

Side options: Baked Beans, Potato salad, Cole slaw, Potato chips, Fruit salad, Pasta salad.

*add \$4 for both Chicken AND Pork

Soup & Salad

Soups and salads include roll & butter.
May be served individually plated or buffet style.

Soups \$8

Chicken noodle
Chili
Mushroom
French Onion
Minestrone
Tomato basil
Vegetable beef
Broccoli Cheddar
Corn Chowder
Lobster Bisque
Cheeseburger
New England clam chowder
Beef barley and mushroom
Ham and bean

Add additional soups for \$2 each

Soup and Salad Combination \$13

Salad and 1/2 Sandwich Combination \$14

Soup and 1/2 Sandwich Combination \$14

Salads \$9

Add chicken or grilled flank steak for \$6.00 per person.

Mixed Green Salad- tomatoes , cucumbers, red onion and carrots on a bed of mixed greens with Choice of dressing

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

Classic Spinach Salad - Baby spinach, bacon, tomato, feta cheese with balsamic vinaigrette

Chopped Salad - crispy romaine, peas, red onions, corn, tomato, bell peppers and shredded cheese with chipotle ranch

Sandwich & Wraps

Choose up to 3 different sandwiches for your event.

Sandwich Options \$14

Includes a side: Potato salad, cole slaw, pasta salad, fruit salad or potato chips.

Classic Chicken Salad – diced chicken, mayonnaise, onion, celery, pecans, tomato and lettuce on croissant

Ham & Swiss - Smoked ham, Swiss, lettuce, tomato, and mayo on white

Roast Turkey - Sliced roasted turkey breast, cheddar, lettuce, tomato and mayo on white

Roast Beef - Sliced roast beef, cheddar, lettuce, tomato and mayo on white

Chicken BLT – Oven roasted chicken, bacon, lettuce, tomato and herb aioli on sandwich bun

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

Egg Salad - Egg salad on wheat

Ham & Swiss Wrap - Ham, Swiss, lettuce, tomato, mustard & mayo in a flour tortilla

Turkey & Cheddar Wrap - Turkey, Cheddar, lettuce, tomato, mustard & mayo in a flour tortilla

Italian Wrap - Ham, Salami, Pepperoni, provolone, banana peppers, red onion, lettuce, tomato, & Italian dressing in a flour tortilla

Chicken Caesar- Crisp romaine, parmesan cheese, diced tomato, grilled chicken with Caesar 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

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

Salad Bar \$13

Your choice of **two** types of greens, **six** toppings and **three** dressings. Served with rolls and butter.

Romaine lettuce, spinach, iceberg, or spring mix greens with your choice from the following toppings: tomatoes, cucumber, red onion, carrots, hardboiled egg, garbanzo beans, black beans, green olives, peas, black olives, banana peppers, dried cranberries, bacon bits, ham, turkey, pepperoni, blue cheese crumbles, croutons, shredded cheddar, or shredded mozzarella cheese. Additional toppings: \$1 ea

Dressings; Ranch, Italian, Lite Italian, blue cheese, Caesar, balsamic vinaigrette, 1000 Island, Chipotle Ranch, or oil & vinegar.

Add chicken or grilled flank steak for \$6.00 per person.

Deli Platter Buffet \$13

An assortment of sliced meats and cheeses to build your own sandwich including; turkey, ham, salami, American, Swiss, cheddar and provolone cheeses. Served with lettuce, tomato, onion, pickle and assorted condiments on the side.

White, wheat, and sandwich buns included.

Includes 1 side:

Potato salad, cole slaw, pasta salad, fruit salad or potato chips.

Lunch

Lunch, Mon – Fri, 11 am – 3 pm

Served with tossed salad, entrée and one side.
May be served as a buffet, plated or family style.

Lunch Entrees:

Cilantro Lime Chicken \$17

Cilantro and lime marinated chicken breast served with a pineapple salsa

Chicken Parmesan \$17

Breaded chicken breast served with marinara, provolone cheese and parmesan cheese

Chicken Piccata \$17

Grilled chicken breast topped with white wine lemon caper sauce

Herb Encrusted Chicken \$17

With lemon beurre blanc sauce

Herb Roasted Salmon \$19

Served with grilled pineapple and jalapeño salsa

Grilled Petit Filet \$28

Tender filet with a demi-glace

Shrimp Scampi \$19

Butter, garlic, white wine, lemon and parsley.
Served with side of pasta and a breadstick

Glazed Roasted Pork Loin \$16

Sliced pork loin roasted with garlic and herbs

Traditional Beef Lasagna \$19

Ground beef, ricotta and mozzarella cheese topped with marinara, served with breadstick as side.

Meatloaf \$19

House made meatloaf with onions, breadcrumbs and herbs topped with traditional sauce

Short Ribs \$22

Slow roasted beef short ribs with carrots and onions

Vegetarian Lasagna \$22

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

Lunch

Lunch, Mon – Fri, 11 am – 3 pm

Sides:

Corn - Sweet corn with butter

Green Beans- Green beans with bacon and chopped garlic

Broccoli - With garlic and olive oil

California Medley - Broccoli, Cauliflower & Carrots seasoned and buttered

Mixed Vegetables - Carrots, green beans, corn & peas seasoned and buttered

Glazed Carrots - Tender carrots coated in sweet candied glaze

Whipped Potatoes - Our famous mashed potatoes. Select one of the following flavors: Classic Buttered, cheddar, garlic, chive, **OR** herbed

Herb Roasted New Potatoes - Baby new potatoes roasted in olive oil with rosemary and thyme

Cheesy Scalloped Potatoes - Sliced potatoes and onion baked in a creamy cheese sauce

Rice Pilaf - Buttery long grain rice, cooked in our French onion soup base

Noodles - Spaghetti **OR** Penne Noodles in olive oil, Buttered or topped with marinara

Macaroni and Cheese - Classic elbow macaroni noodles heavily coated in our creamy cheese sauce

Cowboy Baked beans - Sweet Baked beans loaded with beef & bacon

Lunch

Lunch, Mon – Fri, 11 am – 3 pm

Desserts - \$8 per person

Cheesecake- Topped with fresh berries and whipped cream

Strawberry Shortcake - Shortcake topped with macerated strawberries and whipped cream

Dutch Apple Pie - Individual apple pie topped with Dutch crumble topping

Cherry Crumb Pie - Individual cherry pie topped with crumble topping

Chocolate Cake - Chocolate cake with rich chocolate frosting.

Chocolate Mousse - Fresh whipped chocolate mousse served with whipped cream

Assorted Cookies / Brownies - \$2 per person

Afternoon Snack

Priced per person

Yogurt/\$3

Granola Bars/\$3

Whole Fresh Fruit/\$1

Assorted Cookies and Brownies/\$2

Hummus with Vegetables/\$3

Fruit Salad/\$3

Quick Breads/\$3

Assorted Chips / \$1.5

Coffee or Hot Tea/\$3.00

Iced Tea/\$3.00

Hot Chocolate/\$3.00

Hors D'oeuvres

Priced per piece

Parmesan Aioli Crostini \$2.00

A crisp crostini topped with our famous Parmesan aioli

Deviled Eggs \$1.50

Classic deviled eggs made fresh

Candied Bacon \$1.75

Applewood smoked bacon caramelized

Shrimp Cocktail \$8.00

Poached jumbo shrimp with classic cocktail sauce and lemon (4 shrimp per serving)

Bacon Wrapped Shrimp \$4

Shrimp wrapped in hickory bacon coated in a tangy sauce

Mini Crab Cakes \$6

Crab cakes with bell peppers and red onions

Soup Shooters \$2

Classic tomato bisque soup shooter topped with a crouton

Mini Pretzel Bites \$2

Bite-size pretzels fried and served hot with honey mustard or beer cheese sauce (4 pcs per serving)

Pepperoni Roll Ups \$3.00

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

Stuffed Mushrooms \$3.25

Parmesan, breadcrumbs, cream cheese and onions

Mac and Cheese Balls \$2.50

House made macaroni and cheese bites breaded, fried and served with marinara

Reuben Balls \$2.25

Our famous house-made Reuben balls served with thousand island

Prosciutto Wrapped Asparagus \$3.25

Asparagus wrapped in hickory bacon then roasted

Hors D'oeuvres

Roast Beef Slider \$5.00

With horseradish cream and lettuce on a slider bun

Pulled Pork Slider \$5.00

With a cabbage slaw and BBQ sauce on a slider bun

Ham & Swiss Slider \$5.00

With honey mustard, lettuce and tomato on a slider bun

Turkey & cheddar Slider \$5.00

With honey mustard, lettuce and tomato on a slider bun

Cuban Slider \$5.50

Ham, pork loin, Swiss cheese, yellow mustard and pickles on a slider bun

Italian Slider \$5.00

With salami, ham, peperoni, provolone, lettuce, tomato, banana peppers & Italian dressing on a slider bun

Pinwheel Sandwich bites \$2.00

Ham and Swiss **OR** Turkey and Cheddar, Lettuce, tomato, mustard/mayo sauce rolled into pinwheel sandwich bites

Meatballs \$1.25

Beef meatballs with choice of BBQ **OR** marinara **OR** Swedish

Stuffed Jalapeno \$3

With an herb cream cheese wrapped in bacon

Chicken Wings \$1.50

Traditional or Boneless served with BBQ, Buffalo, Hot BBQ, or Garlic Parmesan

Spinach Artichoke Dip \$3.50

With tortilla chips for dipping

Buffalo Chicken Dip \$4

Shredded spicy chicken with creamy cheese sauce; served with fresh tortillas

Hors D'oeuvres

Priced per piece

Skewers

Ham and Cheese - Smoked ham, Amish baby Swiss cheese and sweet pickles \$3.25

Shrimp and Chorizo - Citrus marinated, poached shrimp with chorizo and bell peppers \$5.00

Fruit Skewer Fresh pineapple, strawberries, grapes \$3.00

BBQ Chicken Skewers BBQ roasted chicken breast \$4.00

Chicken Satay Chicken skewer drizzled with a spicy peanut sauce \$4.00

Grilled Beef Skewer With mushrooms, bell peppers, onion, grape tomato and topped with a chimichurri sauce \$5.00

Hors D'oeuvres

Priced per person

Stations and Displays:

Fresh Seasonal Fruit \$3.50

A seasonally changing selection

Fruit Dip \$1.5

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

Imported & Domestic Cheese \$4

Assorted cheeses served with crackers

Charcuterie \$10

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

Crudit  (Vegetable Tray) \$4

Fresh vegetables with ranch dip

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

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

Salsa Display \$3.50

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

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 slider buns and condiments

4oz serving per guest

Slow Roasted Prime Rib \$25 pp

Beef Tenderloin \$20 pp

Turkey Breast \$15 pp

Boneless Pork Loin \$15 pp

Ham \$15 pp

\$100 Chef attendant fee applies

**Subject to Market Price*

Dinner Entrees

Most entrées come with a tossed salad, roll & butter and two sides.

Served plated, family style or buffet style.

Poultry

Cilantro Lime Chicken \$26

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

Dirty Rice with Chicken \$25

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

Chicken & Shrimp Jambalaya \$27

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

Chicken Parmesan \$26

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

Parmesan Herb Encrusted Chicken Breast \$26

Served with a lemon beurre blanc

Chicken Marsala \$26

Pan seared chicken, mushrooms in a rich Marsala wine sauce

Chicken Piccata \$24

Grilled chicken breast topped with white wine lemon caper sauce

Roasted Turkey \$25

Slow roasted turkey breast with fresh herbs and au jus

Dinner Entrees

Most entrées come with a tossed salad, roll & butter and two sides.

Served plated, family style or buffet style.

Pork

Glazed Roasted Pork Loin \$26

Sliced pork loin roasted with garlic and herbs

Baby Back Ribs \$26

Half rack of tender, fall-off-the-bone, baby back ribs seasoned and coated in BBQ sauce

Breaded Pork Chop \$26

Boneless porkchop breaded, cooked golden brown on the outside while juicy on the inside

Beef

Blackened Sirloin \$30

Served with a goat cheese veal demi glace

Traditional Meatloaf \$22

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

Short Ribs \$27

Slow roasted beef short ribs with, carrots, and onions

Traditional Lasagna \$26

House made Lasagna with ground beef, ricotta and mozzarella cheese topped with marinara, served with salad and breadstick

Individual Shepherds Pies \$25

Ground beef, peas, carrots, and corn in a traditional herbed gravy and topped with whipped potatoes

Ribeye Steak \$Market Price

Tender and flavorful cut with herb butter

Strip Steak \$Market Price

Tender and flavorful cut with herb butter

Grilled Filet Mignon \$Market Price

Tender filet with a veal demi glace

Dinner Entrees

Most entrées come with a tossed salad, roll & butter and two sides.

Served plated, family style or buffet style.

Seafood

Herb Roasted Salmon \$25

Served with grilled pineapple and jalapeño salsa

Salmon Aioli \$26

Salmon filet topped with our Parmesan aioli

Pan Seared Halibut \$28

Served with house-made cream sauce

Shrimp Scampi \$26

Butter, garlic, white wine, lemon and parsley served with linguine as one of the sides

Lemon Cod \$24

Oven roasted cod served with white wine lemon sauce

Vegetarian/Vegan (upon request)

Stuffed Mushroom \$22

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

Handmade Vegetarian Lasagna \$26

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

Vegetarian Paella \$24

Basmati rice with sofrito, mushrooms, roasted peppers and peas

Eggplant Parmesan \$24

Breaded eggplant baked with provolone, parmesan and marinara sauce

Spinach Stuffed Shells \$24

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

Dinner Buffets

Pasta Bar \$20

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

Pastas: Bowtie, penne, rotini, elbow

Sauces: Marinara, Alfredo, Garlic Butter, Cheese

Proteins: Chicken, meatballs, Italian sausage, meat sauce, roasted vegetables

Taco Bar \$18

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** seasoned ground beef.

Based on ¼ pound protein and 3 tacos per guest

BBQ Bar \$18

Pulled Pork OR Shredded Chicken, Sandwich buns, condiments, and choice of 2 sides. Side options: Baked Beans, Potato salad, Cole slaw, Potato chips, Fruit salad, Pasta salad, Mac-n-Cheese. *add \$4 for both Chicken AND Pork.

Potato Bar \$15

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

Salad Bar \$17

Choice of **two** greens: Romaine lettuce, spinach, iceberg, or spring mix greens

Choice of **eight** toppings: tomatoes, cucumber, red onion, carrots, hardboiled egg, garbanzo beans, black beans, green olives, peas, black olives, banana peppers, dried cranberries, bacon bits, ham, turkey, pepperoni, blue cheese crumbles, croutons, shredded cheddar, or shredded mozzarella cheese. Additional toppings: \$1 ea

Your choice of **three** dressings: Italian, ranch, balsamic vinaigrette, blue cheese, thousand island, lite Italian, or oil & vinegar.

Add chicken or grilled flank steak for \$6.00 per person.

Served with rolls and butter.

Sides

Potatoes, Rice & Grains

Cheesy Scalloped Potatoes - Sliced potatoes and onion baked in a creamy cheese sauce

Herb Roasted New Potatoes - Baby new potatoes roasted in olive oil with rosemary and thyme

Whipped Potatoes - Our famous mashed potatoes. Select one of the following flavors: Classic Buttered, cheddar, garlic, chive, **OR** herbed

Sweet Potato Casserole - Sweet potatoes, butter, brown sugar with a pecan topping

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

Rice Pilaf - Buttery long grain rice, cooked in our French onion soup base

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

Vegetables

Corn - Sweet corn with butter

Green Beans- Green beans with bacon and chopped garlic

Broccoli - With garlic and olive oil

California Medley - Broccoli, Cauliflower & Carrots seasoned and buttered

Mixed Vegetables - Carrots, green beans, corn & peas seasoned and buttered

Glazed Carrots - Tender carrots coated in sweet candied glaze

Sides

Vegetables

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

Asparagus - Fresh roasted with garlic and olive oil

Brussels Sprouts - Brussels sprouts, bacon, and garlic roasted together in olive oil

Baked Parmesan Zucchini - Zucchini rounds baked with olive oil, fresh herbs and Parmesan cheese

Cowboy Baked beans - Sweet Baked beans loaded with beef & bacon

Pastas

Noodles - Spaghetti **OR** Penne Noodles in olive oil, Buttered or topped with marinara

Macaroni and Cheese - Classic elbow macaroni noodles heavily coated in our creamy cheese sauce

Dessert

Desserts \$8 per person

Cheesecake- Topped with fresh berries and whipped cream

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

Bread Pudding - Classic bread pudding topped with a rich creamy sauce

Apple Crisp- Warm apple filling with an oatmeal streusel topping served with whipped cream

Chocolate Cake- Chocolate cake with rich chocolate icing

Chocolate Mousse - Fresh whipped chocolate mousse served with whipped cream

Berries and Cream- Fresh cream served over fresh blueberries, raspberries, and strawberries with a sprig of mint

Dutch Apple Pie - Individual apple pie topped with Dutch crumble topping

Cherry Crumb Pie - Individual cherry pie topped with crumble topping

Ice Cream Sundae - Vanilla ice cream, rich chocolate sauce, whip cream & a cherry on top

Ask about mini desserts or creating a dessert buffet

Beverages

Non-alcoholic beverages may be offered as a self serve display, served table side by our staff, or through the bar. Charged per person

Iced Tea and/or Lemonade \$3.00

Coffee \$3.00

Iced Tea, Lemonade and Coffee \$3.50

Juice bar \$4.00

Orange juice, apple juice, cranberry juice

Add soda to any above \$.50

Soda package by itself \$3.00 includes 3 soda choices.

Add \$.25 for each additional soda

Coke, diet Coke, Sprite, Pepsi, Dt.Pepsi, Dr Pepper, Mt Dew, Diet Mt Dew

We also offer a full bar selection that can be custom designed to fit your event needs.

Cash Bar - Guests pay for their own drinks

Host Bar - Host pays for all drinks

Or any blend that best fits your needs.... Host pays for domestic beer, select wine, no liquor etc.

Grill Party

Hamburgers \$14*

Hot Dogs \$10*

Brats \$12*

Hamburgers and Hot Dogs \$17**

Hamburgers and Brats \$18**

Hamburgers, Hot Dogs and Brats \$20**

Served with buns and toppings

Sliced cheese \$1

Chili for dogs or brats \$1

Select 2 sides

Baked Beans Potato salad

Cole slaw Fruit salad

Potato chips Pasta salad

Dessert \$2.00

Assorted cookies or fruit salad

*1 item allotted per person

**1 item each allotted per person

Vegetarian options available upon advance request

BBQ Bar

BBQ Bar \$16

Slow roasted pulled BBQ Pork,
Sandwich buns, condiments,
and 2 sides.

Select 2 sides

Baked Beans Potato salad

Cole slaw Fruit salad

Potato chips Pasta salad

Dessert \$2.00

Assorted cookies or fruit salad

Drink Station with Iced tea &
Lemonade - \$3.00 per guest

Breakfast

Coffee \$3

Coffee & Donuts \$5.50

Hashbrown Patty \$2

Breakfast Sandwich \$8

(English Muffin, Egg, Cheese
& Bacon or Sausage)

Boxed Lunches

Cold Sandwich Box Lunch **\$11.00**

Turkey & Cheddar or Ham & Swiss
served on white bread with lettuce & tomato.
Includes bag of chips, cookie & condiments.

Deluxe Box Lunch **\$13.50**

Turkey & Cheddar or Ham & Swiss
served on white bread with lettuce & tomato.
Includes cookie, condiments and choice of side:
(pub slaw, potato salad, pasta salad or fruit salad).

Drink Tickets

Red Ticket \$3.00 ea:

Pabst Blue Ribbon, Busch Light, Rolling Rock
Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling,
Yuengling Light, Select NA, Bottled water, bottled teas,
Arnold Palmers

Blue Ticket \$4.00 ea:

Includes all red ticket items plus:

Heinekin, Corona Extra, Corona light, Bud Light Lime,
Leinenkugels Summer Shandy, Michelob Ultra, Mike's
Hard Lemonade, Blue Moon, White Claw, Dow East Cider,
Coke products, Pepsi products, Gatorade

**2 Blue Tickets can be redeemed for 1
well liquor**

Golf Outings

Let us help to make your upcoming golf outing a success.

We will work with you to exceed your needs and requirements including the menu, beverage service and room setup. We will coordinate with the Pro Shop to ensure proper timing of registration, tee off and meals.

Specialty pricing is offered for official golf outing booked with the golf course including the room rental and service staff.

Our '**Grill Party**' and **BBQ Pulled Pork Buffet** are our most popular food selections for golf outings and are typically set up as a buffet. Specialty snack and beverage bags can be created for each participant of your outing. Breakfast and morning beverages should also be considered for morning events. Outside food and beverage are not permitted.

A beverage cart operates during golf outings. We will discuss your wants for the beverage cart and how best we can accommodate your guests. The first cart is included with all outings. An additional cart(s) or stations on the course may require an additional fee. All beverage cart operations must be done by our staff. No outside guests are allowed to operate or ride along on the beverage cart. Alcoholic beverages will be denied to any guest that appears to be intoxicated or under the legal drinking age.

No alcohol may be brought onto the property of the Links and guests that violate this state law will be removed from the property.

18% Gratuity added to all Golf Outings.

Please see your Event Consultant for more information

Bar Offerings

Alcoholic Beverages:

A bar for you and your guests will be set up in the Links Event Center. All alcoholic beverages must be served by a staff member and may not be set out as a self serve bar.

Alcoholic beverages can be offered as a host bar, a cash bar or a combination of both.

Guests must be 21 years or older to consume alcoholic beverages and must be able to provide a valid ID showing proof of age. The Links Event Center has the right and responsibility to monitor the consumption of alcohol by guests and may restrict or cut off guests as necessary. Alcoholic beverages will be denied to any guest that appears to be intoxicated or under the legal drinking age.

No alcohol may be brought onto the property of the Links and guests that violate this state law will be removed from the property.

Non-Alcoholic Beverages:

Non-alcoholic beverages may be served by staff tableside, through the bar or at a self-service buffet display.

Ask your Event Consultant about our Bar offerings and Packages

Facility Fees

The facility fee includes tables, chairs, basic table linens, china, glassware and silverware for up to 150 guests. This also includes set up and tear down of the room by the Links Event Center staff. A guest count of over 150 may require the rental of needed items such as chairs.

Monday - Friday Daytime

\$350 + 10% service charge on food and beverage total

Sunday - Thursday Evenings; Saturday and Sunday Daytime

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

Friday & Saturday Evening

\$1000 + 10% service charge on food and beverage total.

Daytime events: 8am - 4pm

Evening events: 5pm - 11pm

Typical rentals are 6 hours; day or evening events

1 hour of set up by the host of the event prior to the event is allotted.

*Additional hours may require an additional rental fee

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. Outside caterers are not permitted to serve at the Links. 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 including left over items from a buffet. 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.

Left over food – Left over food from your event may NOT be taken at the end of your event. This is a food safety concern. The Links Event Center is responsible for all food prepared by our team. We can not extend that responsibility to food that is left over and taken home by guests. Special circumstances may exist where we will work with you. Please speak with a manager prior to your event if you feel that your event has such circumstances.

Deposit and Payments- The room fee will be taken as a NON-refundable deposit (aka booking deposit) to hold the room for the date and time frame agreed upon with you and the event consultant. This is a financial agreement between you and the Links Event Center that we will not accept any other business during that time frame. This deposit will be deducted from your final bill at the conclusion of the event when final payment is due.

A contract will be given to you and your signature will be requested for your event.

Deadlines – Final menu decisions must be finalized 10 days prior to the event. The final guest count is due 72 hours (3 days) prior to your event. Any changes in guest counts or menu selections after this deadline can not be guaranteed and may incur additional fees.

Guidelines & Policies

Tasting Policy – Selecting the menu for your event at The Links Event Center is one of the most important decisions to be made. We do NOT include tastings with events. You may make a special request to hold a tasting and there will be a charge of \$50 per person attending up to 4 persons. For such a tasting, we will limit the number of appetizers, salads, sides, and entrees to 2 per category. We may also limit the specific items you may request. This is due to the fact that items on our catering menu are not kept on hand and only ordered for events as needed. Please speak with your Event Consultant for more information and to schedule a time that works for both parties.

Decorations – You are allowed to bring in outside decorations for your event at an agreed upon time with your event consultant. This time will be based on other events booked in the space. Access to the event space prior to your event will depend upon other booked events and the open times of the Paddock Pub. Your event consultant will work with you when possible to give you early access to the space to decorate. You are responsible for your own decorating and all decorations must be taken out off property at the conclusion of your event. The only exception may be table top decorations that we will need in place for us to set the room. Limitations to the type of decorations allowed include but not limited to the use of glitter, confetti, water beads, glue, applying or hanging anything on the walls, hanging from the ceiling, permanently adjusting our center pieces or placing any decorations near food and beverage service areas. Use of any of these items or lack of clean-up may incur a \$100 fee. Please speak with your event consultant if you have any questions.

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. For additional payments (excluding the deposit) may be refunded according to the following schedule.

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-1 week before the event date will forfeit 75% of all prepaid monies.

1 week 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 with a manager on duty 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

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. We will do all we can to assist in creating the perfect event. There may be an additional staff charge to help execute your event as requested or with specific duties during 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 into the planning process and together we will create a successful event!

Service Staff and Bartenders:

Our Event staff is paid for their service to you through the Staff Charge on your invoice. We pay our event staff a higher wage to ensure proper service.

Gratuity for the service staff is not required and is not automatically added to your final bill. If you feel that they have done an excellent job taking care of you, you are more than welcome to add an additional gratuity to be shared amongst the event staff for your event. It is our pleasure serving you.

Preferred Vendors:

The Links Event Center maintains a 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

A/V equipment:

The Links event Center is equipped with a projector, drop down screen and sound system. There is no charge for use of these items. The guest is responsible for providing computer equipment and connecting cables in order to use the systems.

Please ask your Event Consultant how the equipment works and what connections are needed for your presentation. It is highly recommended that you test your presentation ahead of your event with our equipment and always have a hard copy of a presentation instead of relying on a streaming service using Wifi.

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.

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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