

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

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**

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**

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.