



# *You're Cordially Invited*

TO HOLD YOUR NEXT EVENT AT THE DUTCH VILLAGE INN

Weddings, Showers & Rehearsal Dinners  
Banquets  
Family Celebrations  
Retreats & Reunions  
Conferences  
Business Meetings  
Educational Seminars  
Trade Shows



An elegant setting for 25 to 300 guests in over 4,500 square feet of beautiful event space.

- Grand Banquet Hall with dance floor
- Legacy Room
- Heritage Room

A spacious lobby with fireplace, delightful outdoor patio & gazebo, and our Grand Suite lend special charm and extra space to your gathering.

Five-star quality and customer service:

- Planning and Theme
- Full-Service Catering
- Experienced, Knowledgeable & Friendly Staff
- Popular Food Selections or Special Menus
- Tables, Skirting, Linen, Lighting Available on Site
- Quality Audio-Visual Support
- Flexibility of Set-up Styles from Theater to Classroom
- Lovely colonial-style hotel with luxury accommodations



# *Breakfast/Brunch Selections*

INCLUDES OJ, APPLE JUICE, COFFEE AND TEA SERVED  
TABLESIDE UNLESS OTHERWISE NOTED, FORMAL  
TABLE SETTING WITH WHITE LINENS.

## **COUNTRY BREAKFAST BUFFET**

Baked Eggs with Cheddar Cheese  
Fried Redskin Potatoes  
Waffles  
Choice of Bacon,  
Sausage Links, or Ham  
Fresh Fruit  
Toasting Station  
\$12.99pp

## **BRUNCH BUFFET**

Fresh Strata or Quiche  
Choice of one:  
• Quiche Lorraine  
• Ham, Spinach & Cheddar  
• Sausage, Red Pepper & Cheddar  
• Spinach, Mushroom & Red Pepper

Fried Redskin Potatoes  
French Toast Casserole  
Choice of Bacon,  
Sausage Links or Ham  
Fresh Fruit  
\$12.99pp

## **SUNSHINE BUFFET**

Fresh Strata or Quiche  
Choice of one:  
• Quiche Lorraine  
• Ham, Spinach & Cheddar  
• Sausage, Red Pepper & Cheddar  
• Spinach, Mushroom & Red Pepper

Fried Redskin Potatoes  
Blintzes with Fruit Topping  
Choice of Bacon,  
Sausage Links or Ham  
\$12.99pp

## **PLATED BREAKFAST SELECTIONS**

Quiche served with Fried Redskin Potatoes, Choice of Bacon, Sausage Links or Ham, Fresh Fruit and a Muffin

Blintzes served with a Cream Cheese Filling and Fruit Topping, Quiche, choice of Bacon, Sausage Links or Ham

Add a fresh fruit and yogurt parfait: fresh seasonal fruit layered with vanilla yogurt and our homemade granola  
\$1.50pp

## **CONTINENTAL BREAK\***

Fresh Whole Fruit  
Yogurts  
Fresh Donuts  
Toasting Station  
\$7.99pp

## **CROISSANT BREAKFAST\***

Sausage or Bacon Egg & Cheese Croissant  
Fresh Fruit Skewer  
\$7.99pp

*\*Includes OJ, Apple Juice, Coffee and Tea  
presented at a self service station*

TAX AND A 19.5% SERVICE CHARGE ARE ADDITIONAL



330-482-5050

## *Lunch Menu*

ALL LUNCHES ARE \$12.99 PER PERSON. ALL LUNCHES INCLUDES A HOUSE DESSERT, COFFEE, TEA, ICE TEA AND LEMONADE SERVED TABLESIDE AND FORMAL PLACE SETTING WITH WHITE LINENS. CANNED SODA MAY BE ADDED FOR \$1.00 PER PERSON.

### **DELI STYLE BUFFET:**

Assorted deli meats (turkey, ham and roast beef served with Swiss, American, and Colby Jack cheese). Complete the buffet with lettuce, tomato, onions, rolls, our signature chips and choice of side salad.

### **CHICKEN SALAD CROISSANT:**

Homemade chicken salad in a buttery croissant served with fresh fruit and our signature chips.

### **CHICKEN SALAD ON A BED OF LETTUCE:**

Our homemade chicken salad accentuated with grapes on mixed baby greens. Served with a muffin and fresh fruit.

### **VEGGIE OR TUNA WRAP PLATTER:**

A mixture of Fresh Veggies or Tuna salad with Water Chestnuts, and a ranch flavored dressing wrapped in a whole wheat wrap, fruit skewer, and a side salad.

### **THE VILLAGER SANDWICH:**

Hand pulled, slow roasted beef, served open faced, topped with caramelized onions and blue cheese on the side. Served with our signature chips and a side salad.

### **SAUSAGE SANDWICH:**

Italian sausage, sweet onions and peppers on a roll. Accompanied with our signature chips and side salad choice. Sausage locally made by Horst Packing Co.

### **PIZZA BUFFET:**

Pizza Hut Pizza, build your own salad bar, assorted snack bowls, homemade cookies, and assorted canned soda.

### **CREAMED CHICKEN WITH PUFF PASTRY:**

Creamy chicken and vegetables served with tender, flaky puff pastry. Served with a side salad and fresh baked muffin.

### **CHICKEN PARMESAN:**

Breaded chicken breast topped with marinara sauce and cheese. Served with pasta, roll and a side salad.

### **MARINATED GRILLED CHICKEN SALAD:**

Mixed greens served with olives, eggs, feta cheese, tomato, and croutons. Served with fresh rolls and butter.

### **MARINATED GRILLED CHICKEN WRAP:**

Grilled chicken breast, fresh assorted vegetables and a ranch flavored spread wrapped in a wheat pita with a fruit skewer and choice of side salad.

### **CHICKEN BERRY SALAD:**

A bed of greens, topped with strawberries, raspberries, shredded mozzarella, and grilled marinated chicken breast. Served with a fresh baked muffin.

### **HEARTY MEATLOAF PLATTER:**

Homemade meatloaf served with mashed potatoes and gravy, corn, rolls, butter and a side salad.

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### **SIDE SALAD CHOICES:**

Pasta, Potato, Signature Baby Greens Salad, Broccoli-Cauliflower or Coleslaw

### **HOUSE DESSERTS:**

Apple Crisp, Cherry Cobbler, Brownie Sheet Cake or Fudge Spoon Cake

### **HOMEMADE SOUPS:**

(\$2.00 Additional PP) Vegetable, Cream of Broccoli, Cream of Potato, Wedding, Chicken Noodle, Chili, Pepper- Pot Soup

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### **BOXED LUNCH:**

Deli style sandwich, assorted chips, vegetable sticks with dip, piece of fruit, cookie and a choice of bottled water or soda.

\$7.95 pp

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# *Break Menu*

WE PROUDLY SERVE SEATTLE'S BEST COFFEES AND TAZO TEA.  
BEVERAGES ARE PRESENTED AT A SELF SERVICE  
STATION UNLESS OTHERWISE NOTED

## **PIZZA BREAK**

Pizza Hut Pizza  
Build your own salad  
Snack Bowls  
Cookies  
Soda  
Coffee, Tea, Iced Tea & Lemonade served tableside  
\$12.99pp

## **CONTINENTAL BREAK**

Fresh Whole Fruit  
Yogurts  
Fresh Donuts  
Toasting Station  
OJ, Apple Juice, Coffee and Tea  
\$7.99pp

## **CROISSANT BREAKFAST**

Sausage or Bacon Egg & Cheese Croissant  
Fresh Fruit Skewer  
OJ, Apple Juice, Coffee and Tea  
\$7.99pp

## **HEALTH BREAK**

Fresh Whole Fruit  
Granola Bars  
Yogurts  
Bottled Water  
\$5.50pp

## **SNACK LOVER'S**

Assorted Bags of  
Chips  
Pretzels  
Canned Sodas  
Bottled Water  
\$3.25

## **COOKIE BREAK**

Assorted Homemade Cookies  
(2 cookies per person)  
Seattle's Best Coffee  
Tazo Tea  
\$ 2.25

## **BEVERAGE BREAK**

Canned Soda  
Bottled Water  
Iced Tea  
Lemonade  
\$2.25 pp

## **DONUT BREAK**

Assorted Das Dutch Haus Donuts  
Seattle's Best Coffee  
Tazo Tea  
\$2.25 pp

Snack Mix .....\$1.00 pp  
Fruit Tray.....\$2.99 pp  
Cheese & Cracker Tray.....\$2.50 pp  
Soda .....\$1.00 pp  
Soda Bar .....\$2.00 pp  
Punch Bowl .....\$1.00 pp  
Punch Fountain .....\$1.25 pp

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## *Starter Selections*

WE PROUDLY SERVE SEATTLE'S BEST COFFEES AND TAZO TEA.

### **JUMBO SHRIMP COCKTAIL:**

Plump, succulent — and simply the best.

\$2.00 ea

### **TIERED FRUIT DISPLAY:**

Layers of the seasons finest fruit artfully arranged in a beautiful display.

\$3.99 pp

### **CHEESE AND CRACKER TRAY:**

Platter of assorted cheese and crackers.

\$2.50 pp

### **VEGETABLES AND HOUSE DIP:**

Assorted seasonal vegetables arranged with a house dip.

\$1.75 pp

### **HOT CRAB DIP:**

Creamy Crab served with assorted crackers.

\$2.00 pp

### **STUFFED MUSHROOMS:**

Whole mushroom caps stuffed with sausage accented with spices and Parmesan.

50pc tray — \$45.00

### **CREAMY BACON BITES:**

Bacon, parmesan cream cheese and parsley in pastry pinwheels.

50pc tray — \$45.00

### **BACON WRAPPED SCALLOPS:**

Teriyaki marinated scallops wrapped in bacon.

50pc tray — \$49.00

### **BACON WRAPPED SHRIMP:**

Teriyaki marinated shrimp wrapped in bacon.

50pc tray — \$49.00

### **MINI CRAB CAKES:**

An Inn specialty- lump crab served with remoulade.

25pc tray — \$55.00

### **BRIE IN PHYLLO:**

Ripened imported Brie topped with raspberries sautéed in butter and brown sugar served in a phyllo cup.

50pc tray — \$55.00

### **BRUSCHETTA:**

Toasted French Bread served with chopped tomatoes marinated in balsamic vinegar and olive oil and Shredded Parmesan Cheese

50pc tray — \$55.00

### **MUSHROOMS VOL-AU-VENT:**

Succulent Portobello and domestic mushrooms blended with creamy Fontina Cheese, then seasoned with onions, fresh thyme and chopped parsley

50pc tray — \$65.00

### **SPANAKOPITA:**

A delicate, phyllo triangle filled with spinach, feta cheese, cream cheese and a touch of garlic

50pc tray — \$65.00

### **TENDERLOIN TIPS**

#### **WITH MUSHROOM DUXELLE:**

Tender pieces of Choice Beef Tenderloin sautéed with herbs and sprinkled with dry sherry placed into a flaky puff pastry with mushroom duxelle.

50pc tray — \$65.00

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# Buffet Menu

## A

**BAKED CHICKEN-** An assortment of chicken baked with a touch of delicate herbs and bread crumbs

**MAPLE BAKED HAM-** Ham baked with a maple glaze

**PASTA W/ MEATBALLS OR MEAT SAUCE-** Penne pasta with marinara and our own hand rolled meatballs or seasoned meat sauce.

**SAUSAGE, SWEET ONIONS AND PEPPERS-** Italian sausage made locally by our own Horst Packing Co. With sauteed sweet onions and fresh red and green peppers.

**ROASTED TURKEY-** Moist blend of white and dark meat roasted to perfection complemented with cranberry sauce

## B

**APRICOT CHICKEN-** Chicken breast topped with apricot glaze accented with orange and Dijon

**BAKED CHICKEN BREAST WITH MUSHROOMS-** Breaded and topped with button mushrooms and a white wine and butter sauce

**LEMON CHICKEN-** Chicken breast topped with delicate lemon sauce and scallions

**LINGUINE ALFREDO WITH ROASTED VEGETABLES-** Linguine in a creamy Alfredo sauce with seasonal roasted vegetables. Add Chicken \$1.50, add Shrimp \$2.50

**OVEN ROASTED PORK LOIN-** Herb seasoned and delicious

**SLOW ROASTED BEEF-** Hand pulled, tender & juicy, a Dutch Village Inn specialty.

**STUFFED CHICKEN BREAST-** A chicken breast stuffed with homemade dressing

**SWISS STEAK-** Round steak baked in a creamy brown gravy

**VEGETABLE LASAGNA-** Spinach and an assortment of vegetables and noodles baked in a creamy Alfredo sauce

## C

**APPLE ALMOND CHICKEN BREAST-** Filled with sautéed apples and almonds in a crispy coating baked to perfection

**CHICKEN FLORENTINE-** Baked chicken breast topped with Italian greens and a sprinkling of roma tomatoes

**CHICKEN PARMESAN-** Herb breaded chicken breast smothered in our red sauce topped with mozzarella cheese

**CHICKEN TAPENADE-** Chicken breast filled with fine goat cheese, sundried tomatoes and a red pepper tapenade

**CRUSTED BAKED HADDOCK-** Crusted delicate filet of haddock served with lemon and butter

**PECAN ENCRUSTED SALMON-** Oven baked salmon with a honey mustard pecan topping

**STUFFED PORK CHOPS-** An Inn specialty- Thick chops surrounding herb seasoned stuffing

## CARVING STATION-

Have your Entrée hand-sliced by a Dutch Village Inn Chef  
Herb Seasoned Pork Loin Add \$1.00

Maple Baked Ham Add \$1.00

Prime Rib Market Price

Beef Tenderloin Market Price

## TWO ENTRÉE

2 A ..... \$16.00

1A & 1B ..... 16.50

2 B ..... 17.50

1A & 1C ..... 17.75

1B & 1C ..... 18.50

2C ..... 19.50

## THREE ENTRÉE

3A ..... \$21.25

2A & 1B ..... 22.00

1A & 2B ..... 22.75

1A, 1B & 1C ..... 23.75

2B & 1C ..... 24.25

\*Additional choices available upon request

## ALL MEALS INCLUDE:

Individual Mixed Baby Greens Salad, warm rolls with butter and choice of one Potato and one Vegetable, Formal table setting with White linens, Coffee, Tea, Ice Tea and Lemonade served tableside.

## POTATOES

Spinach mashed, herbed oven roasted redskins, scalloped potato au gratin, mashed with gravy, smashed garlic potatoes, pasta with marinara, rice pilaf, sweet potatoes pudding (add .25pp), potato crepes (add .50pp), twice baked potato (add 1.00pp)

## VEGETABLES

Parisian blend vegetables, buttered corn, glazed carrots, steamed broccoli, steamed green beans, green beans amandine, roasted vegetables, steamed or roasted, asparagus (add .50pp)

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## *Plated Dinners*

ALL DINNERS ARE ELEGANTLY PLATED AND PRESENTED TO YOUR GUESTS BY OUR DEDICATED STAFF AND INCLUDE: INDIVIDUAL PLATED MIXED BABY GREENS SALAD, ROLLS & BUTTER, COFFEE, TEA, LEMONADE, ICE TEA, FORMAL PLACE SETTING & WHITE LINENS.

**THE VILLAGE COMBINATION PLATE**-Maple ham, baked chicken served with mashed potatoes, green beans and buttered corn \$18.50

**LINGUINE ALFREDO WITH ROASTED VEGETABLES**-Parmesan sauce & seasonal vegetables \$18.50

**LEMON CHICKEN**- Chicken breast topped with a delicate lemon sauce, steamed asparagus and potato crepes \$18.50

**MUSHROOM CHICKEN**- Chicken breast lightly breaded and topped with button mushrooms in white wine and butter sauce, steamed asparagus and potato crepes \$18.50

**APPLE ALMOND CHICKEN**-Chicken breast filled with sautéed apples and almonds accompanied by green beans amandine and rice pilaf \$19.75

**CHICKEN TAPENADE**-Chicken breast filled with fine goat cheese, sun dried tomatoes and a red pepper tapenade, wild rice medley and steamed broccoli \$19.75

**SLOW ROASTED BEEF**- Select roast beef, mashed potatoes, gravy and a pairing of lightly buttered corn and steamed green beans \$19.75

**CHICKEN FLORENTINE**-Baked chicken breast topped with sensational Italian greens and a sprinkling of roma tomatoes, pasta marinara and steamed summer vegetables \$19.75

**PORK LOIN**- Roasted and herb seasoned with garlic smashed potatoes and green beans amandine, with peach salsa \$20.95

**PECAN ENCRUSTED SALMON**- Oven baked and topped with a honey mustard topping, Glazed baby carrots and a wild rice medley \$22.95

**FILET MIGNON**- The finest cuts of tender, succulent beef, loaded baked potato and steamed green beans \$29.95

**FILET AND CHICKEN**- Filet and marinated chicken breast accompanied by spinach mashed potatoes and lightly buttered corn \$29.95

**FILET AND SHRIMP**- Our Surf and Turf-the finest filet and broiled shrimp served on a wild rice medley and steamed asparagus \$31.95

\* all prices subject to change due to current market prices

### DESSERT SELECTIONS

Fudge spoon cake with whipped cream \$2.00

Apple crisp with whipped cream \$2.00

Cherry cobbler with whipped cream \$2.00

Brownie sheet cake \$2.00

Pistachio, lemon, banana or chocolate cream torte \$2.25

Apple cake with caramel and whipped cream \$3.25

Carrot cake with cream cheese frosting \$3.25

Assorted fruit and cream pies from Das Dutch Haus \$3.95

White chocolate cheesecake \$4.95

White chocolate cheesecake with fruit topping \$5.95

Turtle cheesecake \$5.95

### LITE DESSERTS

Fresh fruit and sugar-free jell-o parfait \$2.50

No sugar added pie from Das Dutch Haus \$3.95

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# Wedding Reception Package

15' x 21' custom dance floor

8' skirted table for DJ

8' skirted table for guest book/place cards

\*42" round table for cake

\*up to 2- 8' foot and one 42" round table for cookies

\*Head table for up to 16 guests

All white table linens

Formal place setting

Cutting, plating and serving of your wedding cake

We tray display and maintain your cookie table

\*include skirting and under table lighting

Additional tables may be subject to rental fees

25 to 149 guest 2.50 per person

150 guests or more 2.00 per person

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# Bar Facility Packages

## A

GUEST HIRES APPROVED BARTENDER

6' skirted walk up bar

50" horizontal beverage cooler  
(18 case bottle-23 case can capacity)

Bottle opener / cork screw

Ice bin with scoops

Beverage ice

Bar rags/sanitizer

Trash receptacle and removal

Required security will be arranged by the Dutch Village Inn  
(client is responsible for payment  
on the night of the event)

Groups of 150 – 240 \$ .75 per person

Groups of 75 – 150 \$1.00 per person

We would be happy to recommend beverage suppliers and  
a list of approved bartenders at your request.

## B

SELF-SERVE

6' or 8' skirted table

Beverage Ice

Ice bin with scoop

Bottle opener/ cork screw

Ice chest

Required security will be arranged by the Dutch Village Inn  
(client is responsible for payment  
on the night of the event)

Groups under 75 - \$75.00 charge

# Audio, Visual & Banquet Needs

AUDIO —VISUAL ARRANGEMENTS MUST BE MADE WITHIN 72 HOURS TO ASSURE PROPER SET UP AND AVAILABILITY

Microphone .....	\$20.00
Screen .....	no charge
Podium .....	no charge
Whiteboard, markers.....	\$20.00
Registration table .....	no charge
Easels .....	\$7.50
Skirting .....	\$8.00
Staging .....	\$35.00
VCR/ Monitor .....	\$30.00
Slide Projector .....	\$20.00
Laser Pointer .....	\$10.00
Lavalier Microphone .....	\$25.00
Overhead Projector .....	\$20.00
Computer Projector .....	\$75.00
Video Projector .....	\$75.00
Flip chart, markers .....	\$10.00
Flip chart refill pads.....	\$5.00
Spotlights .....	\$50.00
Dance floor* .....	\$150.00

*\*not in conjunction with Wedding Package*

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# Meeting Space Rental Rates

<b>BANQUET HALL</b> .....	<b>3,500 SQ. FT.</b>
.....	\$500.00 Half Day (4 Hrs.)
.....	\$1000.00 Whole Day (8 Hrs.)
.....	\$100.00 each additional hour

<b>HALF BANQUET HALL</b> ....	\$250.00 Half Day (4 Hrs.)
.....	\$500.00 Whole Day (8 Hrs.)
.....	\$50.00 each additional hour

<b>MEETING ROOMS</b> .....	<b>770 SQ. FT.</b>
.....	\$150.00 Half Day (4 Hrs.)
.....	\$200.00 Whole Day (8 Hrs.)
.....	\$25.00 each additional hour

FOOD AND BEVERAGE CHARGES ARE IN ADDITION TO ROOM RATES. ROOM FEES MAY BE WAIVED IF FOOD AND BEVERAGE SALES TOTAL OVER \$400.00 FOR MEETING ROOMS, \$800.00 FOR HALF HALL, OR \$2000.00 FOR BANQUET HALL

## RATES FOR ADDITIONAL TABLES

Skirting .....	\$8.00
Tablecloths .....	\$6.00
Lighting of tables .....	\$8.00
Tables .....	\$5.00

A/V equipment, See menu

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