

Catering Menu

Breakfast

Continental

CARNEGIE 14

Assorted breakfast pastries, fresh fruit platter, regular & decaffeinated coffee, hot tea, ice water and orange juice

MORNING GLORY 18

Breakfast breads, fresh fruit platter, yogurt, granola, fresh berries, regular & decaffeinated coffee, hot tea, ice water and orange juice

THE BREAKFAST BOX 12

Granola bar, whole fresh fruit, individual yogurt & pastry and orange juice

Breakfast Buffet

There is a 25 guest minimum for all buffets, prices listed are per person. All selections include regular & decaffeinated coffee, hot tea, ice water, orange juice, breakfast pastries and fresh sliced fruit.

FIRSTENERGY BREAKFAST KICK OFF 23

Farm fresh scrambled eggs with cheddar cheese, apple smoked bacon, breakfast sausage links and seasoned breakfast potatoes with caramelized onions

OHIO VALLEY 25

Farm fresh scrambled eggs with cheddar cheese, apple smoked bacon, fingerling potato hash, buttermilk biscuits & country sausage gravy and cream cheese & berry stuffed french toast

ORGANIC MORNING 26

Spinach & chicken sausage frittata with smoked tomato chutney, fingerling potato hash, bacon and English muffins

Breakfast Action Stations

EGGS YOUR WAY 10

Farm fresh eggs, bell peppers, onions, mushrooms, tomatoes, smoked ham, apple smoked bacon, spinach, aged cheddar cheese, fire roasted salsa and biscuits

BUTTERMILK PANCAKE STATION 8

Buttermilk pancakes, whipped cream, banana caramel sauce, Ohio maple syrup, candied pecans, chocolate chips and fresh fruit platter

Plated Breakfast

All entrees are served with regular & decaffeinated coffee, ice water, orange juice and breakfast breads.

BACON & EGGS 17

Farm fresh scrambled eggs with cheddar cheese, grilled scallion & roasted tomato garnish, apple smoked bacon and seasoned breakfast potatoes with caramelized onions

TOAST OF THE TOWN 20

Cream cheese & berry stuffed french toast with Ohio maple syrup, chicken apple sausage links, fingerling potato hash and a fruit cup

BREAKFAST BURRITO 20

Farm fresh scrambled eggs with spicy chorizo sausage, aged cheddar cheese and fire roasted corn & black bean salsa, bacon, fingerling potato hash and a fruit cup

SPINACH & CHICKEN FRITTATA 20

Spinach, smoked Gouda & chicken sausage frittata with sweet tomato chutney, fingerling potato hash and a fruit cup

BREAKFAST SANDWICH 17

Toasted English muffin with a farm fresh fried egg, aged cheddar, apple smoked bacon and roasted chili hollandaise, fingerling potato hash and a fruit cup

all items are priced per guest, unless otherwise noted

EAT. SIP. INDULGE.

Cleveland Browns

HOSPITALITY GROUP
CLUBS | LUXURY SUITES | SPECIAL EVENTS

Catering Menu

Breakfast Enhancements & Boxed Lunch

Breakfast Enhancements

ASSORTED PASTRIES 36 PER DOZEN

ASSORTED BAGELS 36 PER DOZEN

ASSORTED MUFFINS 36 PER DOZEN

ASSORTED DONUTS 36 PER DOZEN

BISCUITS & GRAVY 6

CEREAL CUP WITH MILK 3

YOGURT PARFAIT 5

Vanilla yogurt, fresh fruit and granola

BREAKFAST SANDWICH 8

Farm fresh fried egg, apple smoked bacon and aged cheddar cheese on a toasted English muffin

BREAKFAST BURRITO 8

Farm fresh scrambled eggs, spicy chorizo sausage, and aged cheddar with black bean & fire roasted salsa

VEGETARIAN BURRITO 8

Farm fresh scrambled eggs and aged cheddar cheese with black bean & fire roasted salsa

STEEL CUT OATMEAL 6

Brown sugar, dried cranberries, candied pecans and honey

Boxed Lunches

All selections include Miss Vicky's Original Chips, an apple, chocolate chip cookie and a bottle of water.

HAM SANDWICH 17.5

Honey ham, Swiss cheese, Dijon mayo and "LTO" on a pretzel roll

TUSCAN GRILLED CHICKEN SANDWICH 17.5

Grilled & chilled chicken breast, fresh mozzarella cheese, roasted garlic aioli and "LTO" on a brioche bun

VEGGIE FLATBREAD SANDWICH 17.5

Mixed greens, grilled eggplant, zucchini & peppers, balsamic onions, roasted red pepper hummus and feta cheese on a flatbread

GRILLED CHICKEN CAESAR SALAD 17.5

Romaine hearts, herb marinated grilled chicken breast, garlic croutons, parmesan cheese and Caesar dressing

COLD RUEBEN SANDWICH 20

Shaved corned beef, Swiss cheese, Russian slaw and "LTO" on marble rye bread

ROASTED TURKEY SANDWICH 17.5

Roasted turkey breast, dill Havarti cheese, stadium mustard aioli and "LTO" on a pretzel roll

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Lunch Buffet

There is a 25 guest minimum for all buffets, prices listed are per person.
All selections include ice water, iced tea, rolls and butter.

FIRSTENERGY DELI BUFFET 24

Sliced roast beef, turkey, ham, salami, "LTO", cheddar cheese, Swiss cheese, pickles, traditional condiments, assorted breads, tortellini pasta salad, house made potato chips, mixed green salad with ranch & balsamic dressing and assorted cookies

SOUP & SANDWICH BUFFET 30

Creamy tomato basil soup, crackers, four cheese grilled cheese, turkey & brie melt, tossed garden salad with blush vinaigrette & ranch dressing, house made potato chips, fresh fruit salad and assorted cookies

EXECUTIVE SANDWICH BUFFET 27

Assorted sandwiches to include roasted turkey sandwich, vegetarian wrap, ham sandwich, cold Rubeen sandwich, house made potato chips, fruit salad, tortellini pasta salad and assorted dessert bars

TAILGATE 33

Tortellini pasta salad, mixed green salad with ranch & balsamic dressing, house spun chicken wings, stadium hot dogs with traditional condiments, char grilled black Angus burgers, "LTO", fresh buns, house made potato chips with roasted onion dip, tater tots and assorted cookies

SOUTHERN COMFORT 35

Potato salad, Carolina style vinegar slaw, fried chicken, house smoked sliced beef brisket with sweet & tangy BBQ sauce, traditional mac & cheese, cornbread with honey butter and apple cobbler with vanilla ice cream

LITTLE ITALY 36

Roasted tomato caprese salad with balsamic & EVOO, Caesar salad, cavatappi with basil pomodoro, pan seared chicken Marsala, sausage with peppers & onions, ratatouille and tiramisu

FLAT IRON STEAK & SALMON* 38

Mixed green salad with ranch & balsamic dressing, dry rub grilled flat iron steak with veal demi-glace, char grilled salmon, roasted Yukon & red potato medley, grilled asparagus and cheesecake with chocolate topping

MEDITERRANEAN INFUSED 35

Roasted red pepper hummus with grilled garlic pita & flat bread, Israeli couscous, Greek chopped salad with herb dressing, marinated beef & chicken kabobs with tzatziki sauce, garden rice pilaf and sautéed spinach with golden raisins & pine nuts and lemon squares

LATIN AMERICAN 35

Black bean & roasted corn slaw, beef & chicken fajitas with grilled peppers & onions, soft flour tortillas, Spanish rice, charro beans, fresh fried tortilla chips with Pico de Gallo & house made guacamole and banana cheesecake xangos

Lunch Buffet Enhancements

FARMER'S MARKET CRUDITÉS 2

IMPORTED & DOMESTIC CHEESES 3

HUMMUS WITH GRILLED PITA & FLATBREAD 2

FRESH SLICED SEASONAL FRUIT 3

SARATOGA CHIPS WITH ROASTED ONION DIP 2

JUMBO BAVARIAN PRETZEL STICKS WITH WARM CHEESE 4.5

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Plated Lunch Salads

Salads served with rolls and butter.

FARMERS GREENS 6

Spring mix & romaine blend, shaved radish, English cucumbers and tomatoes with herb ranch dressing

SPINACH SALAD 7

Baby spinach, orange segments, shaved pecorino cheese and candied pecans with honey shallot vinaigrette

KALE SALAD 7

Baby kale, granny smith apples, golden beets, fennel and feta cheese with lemon oregano vinaigrette

CITRUS SALAD 7

Baby arugula & field greens, orange segments, fennel and toasted walnuts with honey walnut lemon vinaigrette

Plated Lunch Entrees

All selections include regular & decaffeinated coffee, ice water, iced tea, rolls and butter. Salads and desserts are priced separately.

MUSHROOM DEMI-GLACE STEAK* 27

Flat iron steak with a mushroom demi-glace, grilled Malibu carrots, mélange asparagus and roasted fingerlings potatoes

PAN SEARED BONE IN CHICKEN BREAST 25

Garlic roasted chicken breast with a rosemary goat cheese cream, heirloom potatoes and haricot verts

PAD THAI SALMON* 26

Alaskan salmon with a Pad Thai glaze, citrus quinoa pilaf and braised Bok Choy

CORNMEAL CRUSTED WALLEYE* 26

Lake Erie walleye with a citrus butter & Pacos tartar sauce, smashed red skin potatoes and garlic broccolini & tomatoes

HERB RISOTTO STUFFED PEPPERS 21

Smooth marinara and herb risotto stuffed bell peppers

PARMESAN POLENTA CAKE 21

Parmesan polenta cake, eggplant relish and pecorino cheese

CHICKEN SANDWICH 19

Grilled chicken salad on a croissant, house made potato chips and fresh fruit salad

SHRIMP SKEWER* 21

Grilled and chilled shrimp, jeweled couscous, and citrus arugula salad

SMOKED CHICKEN COBB SALAD* 19

Mixed greens, smoked chicken, bacon, egg and tomatoes with an avocado ranch dressing & roasted corn salsa

BLACK & BLUE STEAK SALAD* 21

Grilled beef tenderloin, mixed greens, marinated mushrooms, charred peppers and Cipollini onions with blue cheese dressing

Plated Lunch Desserts

FLOURLESS CHOCOLATE CAKE 7

PANNA COTTA WITH MACERATED BERRIES 6

GRILLED POUND CAKE WITH FRESH SEASONAL BERRIES 6

MOUSSE PARFAIT 6

CRÈME BRULEE 7

NY CHEESECAKE WITH FRESH SEASONAL BERRIES 7

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Dinner Buffet Entrees

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TWO ENTREES 47 THREE ENTREES 54

Chicken Saltimbocca

Flat Iron Steak*

Pan Seared Pad Thai Salmon*

Harvest Cider Glazed Pork Chops*

Cornmeal Crusted Walleye*

Pan Seared Bone in Chicken Breast

Roasted Eggplant Rollatini

Roasted Spinach & Tomato Polenta Cake

Dinner Buffet Salads

Choice of two salads.

CLASSIC CAESAR

Hearts of romaine, herbed croutons, parmesan cheese and creamy Caesar dressing

FARMERS GREENS

Spring mix & romaine blend, shaved radish, English cucumbers, tomatoes and herb ranch dressing

SPINACH SALAD

Baby spinach, orange segments, shaved pecorino cheese, candied pecans, dried apricots and citrus herb vinaigrette

Dinner Buffet Sides

Choice of two accompaniments.

Roasted Fingerling Potatoes

Buttermilk Mashed Potatoes

Homemade Mac & Cheese

Cavatappi with Fresh Mozzarella, Basil & Tomato

Sweet Potato Mash

Parmesan & Mascarpone Polenta

White Cheddar Mashed Potatoes

Roasted Rosemary Red Skin Potatoes

Green Bean Almandine with Pancetta Croutons

Grilled Seasonal Vegetables

Brussel Sprouts sautéed with Bacon & Balsamic Onions

Pasta with Garlic Butter

Ratatouille

Dinner Buffet Desserts

Choice of one dessert.

Assorted Cake Trio – Red Velvet, Chocolate & Carrot Cake

White Chocolate Cherry Bread Pudding

Assorted Browns Mini Desserts

Seasonal Cobbler with Whipped Cream

Grilled Pound Cake with Vanilla Mousse & Macerated Berries

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Catering Menu

Dinner

Plated Dinner Salads

Salads served with rolls and butter

FARMERS GREENS 7

Spring mix & romaine blend, shaved radish, English cucumbers, tomatoes, croutons and herb ranch dressing

SPINACH SALAD 8

Baby spinach, orange segments, shaved pecorino cheese, candied pecans, dried apricots and citrus herb vinaigrette

GRILLED PEACH SALAD 8

Mixed greens, Mackenzie creamery goat cheese, grilled peaches, candied walnuts, pickled onion, mozzarella cheese and blush vinaigrette

CHOP SALAD 8

Spring mix & romaine blend, shaved radish, cucumbers, tomatoes, carrots, chick peas and wild raspberry balsamic dressing

WEDGE SALAD 8

Romaine wedge, pickled red onions, oven roasted tomatoes, peppered bacon, toasted walnuts, crumbled blue cheese and creamy peppercorn dressing & balsamic drizzle

Plated Dinner Entrees

All selections include regular & decaffeinated coffee, ice water, iced tea, rolls and butter. Salads and dessert are priced separately.

HERB CRUSTED LAMB CHOPS* 39

Herb crusted lamb chops, gourmet mushroom risotto, blue cheese cream corn and char grilled asparagus

GRILLED ANGUS TENDERLOIN* 34

Grilled Angus tenderloin with a veal demi-glace & roasted red peppers, herb roasted fingerling potatoes and char grilled asparagus

PANKO & HERB CRUSTED ALASKAN HALIBUT* 45

Panko & herb crusted Alaskan halibut with a chive lemon beurre blanc, citrus quinoa pilaf and mandarin bok choy

PAN SEARED SALMON* 31

Pan seared salmon, smoked fennel & tomato confit and buttermilk whipped potatoes

CHICKEN SALTIMBOCCA 30

Prosciutto, mozzarella, pecorino & sage stuffed chicken with a gnocchi Alfredo sauce, sautéed spinach and oven roasted tomatoes

HERB ROASTED CHICKEN 30

Herb roasted chicken, buttermilk whipped potatoes and grilled Malibu carrots with a honey drizzle

FOUR CHEESE RAVIOLI 25

Four cheese ravioli, roasted garlic pecorino, oven roasted tomatoes and grilled asparagus

HERB RISOTTO STUFFED PEPPERS 25

Smooth marinara and herb risotto stuffed bell peppers

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Plated Dual Dinner Entrees

All selections include regular & decaffeinated coffee, ice water, iced tea, rolls and butter. Salads and desserts are priced separately.

CABERNET BRAISED SHORT RIB* & HERB ROASTED CHICKEN 42

Cabernet braised short rib, herb roasted chicken, boursin whipped potatoes and broccolini

CHICKEN PICATTA & ATLANTIC PAN SEARED SALMON* 39

Chicken picatta, Atlantic pan seared salmon, jasmine rice pilaf and honey dill Malibu carrots

LOBSTER RAVIOLI & GRILLED BLACK TIGER SHRIMP 47

Lobster ravioli in lobster sauce, grilled black tiger shrimp, sea salt fingerling potatoes and sautéed haricots verts

Plated Dinner Desserts

CHOCOLATE MOUSSE BOMBE 8

FRESH FRUIT TARTE 8

SEASONAL PARFAIT 8

SEASONAL CHEESECAKE 8

LEMON & BLUEBERRY CHANTILLY 8

Dinner Enhancements

HUMMUS 6

Hummus, pita chips, cucumbers, tomatoes and sambal relish

GOURMET ARTISAN CHEESE BOARD 8

Assorted cheeses, candied nuts, dried fruit, red grapes and assorted crackers

FARMER'S MARKET CRUDITÉS 6

Seasonal vegetables and garden herb dip

SUSHI & MAKI DISPLAY* 16

SEASONAL FRUITS & VEGETABLES AND CHEESE PLATTER 10

SEAFOOD DISPLAY 22

Seared tuna with watermelon radish salad, shrimp cocktail and lobster sliders

CAKE BAR 13

Assortment of cakes, cheesecakes and cake battered doughnuts

CHOCOLATE OVERLOAD 13

Chocolate chip cookies, chocolate covered pretzels & strawberries, fudge brownies and miniature Hershey bars

SUNDAE STATION 13

Vanilla ice cream, hot fudge, whipped cream, sprinkles, crushed Oreos, caramel sauce and cherries

MINI BROWNS DESSERTS 13

Whoopie pies, cupcakes, cake pops, rice krispie treats, iced sugar cookies, sea salt caramel truffles, white chocolate covered pretzels and rocky road brownies

GOURMET COFFEE TABLE 11

Regular & decaffeinated coffee, hot water, assortment of Tazo tea, flavored syrups, whipped cream, cinnamon, chocolate shavings and caramel drizzle

*Cordials available upon request for an additional \$3 per person.

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Catering Menu

Reception

Hors D'oeuvres

A minimum order of 50 pieces applies to each hors d'oeuvre. All passed items require a butler.

\$3.50 per Piece

BRIE & ALMOND RASPBERRY TARTLET

Brie and raspberry coulis in a phyllo cup

CRISPY MAC & CHEESE BITE

Mac & cheese bite in panko breading with a golden maple BBQ sauce

FIG & GOAT CHEESE CROSTINI

Black Mission fig and goat cheese on a crostini

TOMATO BASIL BRUSCHETTA

Roma tomatoes and basil on a crostini

SMOKED SALMON CUCUMBER CUP*

Smoked salmon and crème fraiche in a cucumber cup

MICHAEL SYMON INSPIRED ARANCINI

Fried risotto with Italian sausage, tomato sauce, parmesan cheese and basil

\$4 per Piece

FRESH MOZZARELLA ROULADE

Fresh mozzarella, prosciutto, heirloom tomatoes and roasted peppers on a crostini

MARINATED WRAPPED ASPARAGUS

Chilled marinated asparagus wrapped in prosciutto

BLUE CHEESE & BACON TARTLET

Blue cheese, bacon and red onion in a phyllo cup

SWEET ONION & GRUYERE TARTLET

Sweet onions and gruyere in a phyllo cup

SHITAKE MUSHROOM POT STICKER

Shitake mushroom pot sticker with a sweet chili and Pad Thai sauce

PAD THAI CHICKEN SKEWER

Marinated chicken skewer, crushed almonds and grilled scallions

MINI CHICKEN GYRO

Greek spiced chicken with lemon tzatziki sauce in a warm naan bread

ROCCO WHALEN INSPIRED CHICKEN MEATBALL

Chicken meatball, Alfredo sauce and a basil garnish

JONATHAN SAWYER INSPIRED CRISPY CHICKEN WINGS CONFIT

Chicken wings in a lemon garlic sauce with roasted jalapeños and scallions

\$5 per Piece

SHRIMP COCKTAIL

Chilled shrimp with horseradish cocktail sauce

TENDERLOIN CROSTINI

Grilled & chilled tenderloin, boursin mousse and horseradish cream on a crostini

MINI LUMP CRAB CAKE*

Crab cake with a spicy creole remoulade

POTATO PANCAKE WITH MAPLE PULLED PORK

Potato pancake, maple pulled pork and roasted apple & apricot chutney

Premium Hors D'oeuvres

CRAB STUFFED SHRIMP 6

MUSHROOM POLENTA CAKE WITH BRAISED SHORT RIB 6.50

HERB CRUSTED LAMB CHOP* 7

Herbed lamb chop and chimichurri sauce

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HOSPITALITY GROUP
CLUBS | LUXURY SUITES | SPECIAL EVENTS

Catering Menu

Reception

Display Stations

Please select four or more display stations.

GOURMET CHARCUTERIE & ARTISAN CHEESE BOARD 14

Sliced prosciutto & soppressato, assorted cheeses, candied nuts, dried fruit, red grapes and assorted crackers

FARMER'S MARKET CRUDITÉS & HUMMUS 12

Seasonal vegetables, garden herb dip, hummus and pita chips

SUSHI & MAKI DISPLAY* 16

SEASONAL FRUITS & VEGETABLES AND CHEESE PLATTER 10

GARDEN STATION 12

Roasted beet & goat cheese salad, mini iceberg wedge, grilled asparagus & oven roasted tomatoes and summer squash & kale salad

FLATBREAD STATION 14

Choice of three flatbreads.

Three Cheese – a blend of mozzarella, provolone and parmesan cheeses

Meat Lovers – sausage, pepperoni, bacon and mozzarella

Vegetarian – blue cheese, roasted pears, walnuts and arugula

Buffalo Chicken – Buffalo chicken, ranch dressing, cheddar cheese and green onions

White Pizza – artichokes, caramelized onions, mushrooms, provolone, parmesan and Alfredo sauce

SLIDER STATION

Station comes with the choice of sweet potato fries, tater tots or house made potato chips.

Choice of 2 \$16 per guest

Choice of 3 \$23 per guest

*Lobster sliders are an additional \$3 per guest.

Angus Beef – Angus beef, sharp cheddar cheese, caramelized onions, pickles and slider sauce on an artisan roll

Greek Chicken – Lemon oregano charred chicken, whipped goat cheese ricotta and oven roasted tomatoes on a brioche bun

House Smoked BBQ Pork – BBQ pork, celery seed slaw, pickles, onion straws and sweet & tangy BBQ sauce on a Hawaiian bun

Lobster Roll – Lobster meat, celery hearts, fresh herbs and South Coast mayo on a toasted New England style roll

Pork Belly Steam Buns – Crispy pork belly, pickled cucumber, Asian slaw and Sriracha mayo on a steam bun

Caprese – Buffalo mozzarella, basil, roasted tomato and a balsamic reduction on a brioche bun

HOT DOG BAR 12

All beef hot dogs, caramelized onions, sauerkraut, bacon relish and traditional condiments

MEATBALL BAR 13

Momma Rosie's meatballs, Rocco's mozzarella meatballs and Rocco's chicken meatballs

BUILD YOUR OWN MAC & CHEESE 13

Mac & cheese, grilled chicken, caramelized onions, roasted tomatoes, bacon, mushrooms, chorizo and blue cheese

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Reception

Display Stations

Please select four or more display stations.

DIM SUM 12

Asian short rib in steam buns, vegetarian pot stickers and egg rolls

OHIO CITY PIEROGIS 12

Ohio City classic pierogis, brats and sauerkraut

CHICKEN & WAFFLES 12

Fried chicken, waffles, red hot syrup and maple butter

STADIUM FARE STATION 12

Soft pretzels, cheese fondue, popcorn, peanuts and nachos with salsa & jalapeños

SEAFOOD DISPLAY 22

Seared tuna with watermelon radish salad, shrimp cocktail and lobster sliders

CAKE BAR 13

Assortment of cakes, cheesecakes and cake battered doughnuts

CHOCOLATE OVERLOAD 13

Chocolate chip cookies, chocolate covered pretzels & strawberries, fudge brownies and miniature Hershey bars

SUNDAE STATION 13

Vanilla ice cream, hot fudge, whipped cream, sprinkles, crushed Oreos, caramel sauce and cherries

MINI BROWNS DESSERTS 13

Whoopie pies, cupcakes, cake pops, rice krispie treats, iced sugar cookies, sea salt caramel truffles, white chocolate covered pretzels and rocky road brownies

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Action Stations

All action stations require a chef.

FRESH ROLLED SUSHI* 24

Assorted hand rolled sushi, wasabi, pickled ginger and soy sauce

PAD THAI SHORT RIBS* 21

Braised beef short ribs topped with pad Thai sauce, Lo Mein noodles, Napa slaw, straw mushrooms and scallions

ROCK SALT SEARED SHRIMP* 21

Marinated shrimp topped with an Asian glaze, micro cilantro and a macadamia nut & mango salsa

PAN SEARED WALLEYE* 24

Lake Erie walleye, creamed corn, roasted tomato risotto and micro lemon balm

ITALIAN PASTA BAR 19

Mushroom ravioli with grilled chicken & Marsala sauce and Farfalle pasta with charred tomatoes, olives, capers, basil & Italian sausage

CARNITAS & CARNE ASADA TACOS* 21

Chili braised pork, grilled marinated skirt steak, flour tortillas, tostadas, Pico de Gallo, queso fresco, cilantro crema and fresh lime

GUACAMOLE BAR 12

House made guacamole, grilled scallions, roasted garlic, lime, roasted red peppers, Pico de Gallo, cilantro, blue cheese, queso fresco, smoked bacon, marinated grilled shrimp and tortilla chips

Carving Stations

All carving stations require a chef.

SMOKED TURKEY 17

Smoked turkey breast with a Havarti cheddar sauce, roasted tomatoes & greens, parmesan herb polenta cake and brioche buns

BEEF TENDERLOIN* 27

Beef tenderloin with a boursin cheese sauce, smashed fingerling potatoes, roasted vegetables and artisan rolls

HERB CRUSTED PRIME RIB* 25

Prime rib with au jus, horseradish mashed potatoes, grilled vegetables and artisan rolls

BLUE CHEESE & ROASTED PEAR STUFFED PORK LOIN* 20

Pork loin with a harvest cider reduction, grilled vegetables, roasted fingerling potatoes and artisan rolls

HOUSE SMOKED BEEF BRISKET 20

Smoked beef brisket with house BBQ sauce, spicy pickles, crispy onion straws and jalapeno cheddar corn bread

GRILLED COLORADO LAMB RACKS* 28

Grilled Colorado lamb racks with a rosemary demi-glace, pancetta herb risotto, blue cheese cream corn and artisan rolls

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Catering Menu

Beverages

Sip - Spirits

HOUSE SPIRITS

Absolut Vodka, Captain Morgan Original Spiced Rum, Bacardi Superior Rum, Tanqueray Gin, Canadian Club Blended Whiskey, Jack Daniel's Bourbon, Dewar's White Label Scotch, Cuervo Especial Tequila, Baileys, Disaronno Amaretto, Kahlua

TOP SHELF SPIRITS

Grey Goose Vodka, 10 Cane Rum, Hendrick's Gin, Crown Royal Blended Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Patron Tequila, Baileys, Disaronno Amaretto, Kahlua

Cheers - Beer

DOMESTIC & IMPORTED BEER

Budweiser, Bud Light, Miller Lite, Stella, O'Doul's Non-Alcoholic

CRAFT UPGRADE 4

Great Lakes Dortmund, Goose Island 312, Sam Adam's Seasonal, New Belgium Fat Tire

Taste - House Wine

Wine Selections by the Bottle

Woodbridge Chardonnay 25
Woodbridge Cabernet 25
Woodbridge Merlot 25
Woodbridge Zinfandel 25

Toast - Specialty Cocktails

Please ask your sales representative for more information.

Bar Selections

HOSTED CONSUMPTION BAR OR CASH BAR

House Spirits 7
Top Shelf Spirits 9
Domestic Beer 5
Imported Beer 6
Craft Beer 8
Non Alcoholic Beer 4
Wine by the Glass 6
Soft Drinks 2
Mineral Water 3
Bottled Juice 3

FULL OPEN BAR

One Hour – House 18 | Top Shelf 25
Two Hours – House 22 | Top Shelf 29
Three Hours – House 28 | Top Shelf 35
Four Hours – House 30 | Top Shelf 37
Five Hours – House 36 | Top Shelf 43

BEER AND WINE OPEN BAR

One hour 12
Two Hours 16
Three Hours 20
Four Hours 25
Five Hours 31

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