ACCOMMODATION FEES

Facilities & Services

RECEPTION MINIMUM
Friday 2,000.
Saturday 5,000.
Sunday 2,000.

MENU PRICES INCLUDE
Event Coordinator, 4 hours of guest time, tables, chairs, china, glass and flatware, standard white, ivory or black linens plus cake cutting fee.

CEREMONY FEES
Reception House—200 guests or under 400.
Patio Ceremony—120 guests or under 600.
Green View Ceremony—200 guest or under 800.

Ceremonies Include:
1 additional hour, chairs, and a gourmet water station

GRATUITY & TAX
There will be an automatic 18% gratuity added to the food purchased along with 7.5% sales tax added on to the grand total of your event.
BANQUET & RECEPTION MENU
Hors d’oeuvres

BAKED BRIE BITES
Mini Portions Served
with Raspberry Sauce and Almonds
215.00 PER 50 PIECES

ITALIAN MEATBALLS
Topped with Marinara Sauce
and Parmesan Cheese
185.00 PER 100 PIECES

CHICKEN OR VEGETABLE STRUDEL
Your Choice Wrapped in Puff Pastry
with Swiss Cheese
185.00 PER 50 PIECES

BAHAMA MAMA APPS
Schmidt’s Famous Sausage Bite-size Pieces
Served with Pineapple Chunks and BBQ Sauce
180.00 PER 100 PIECES

SMOKED CHICKEN QUESADILLAS
Diced Chicken with Melted Cheddar and
Pepper Jack Cheese Stuffed in
Bite-size Tortilla Triangles
170.00 PER 50 PIECES

FRESH FRUIT CRUDITÉ CHEESE DISPLAY
Served with Gourmet Crackers
and Dipping Sauce
CHOOSE TWO FOR 7.00 PER GUEST
OR ALL THREE FOR 10.00 PER GUEST

STUFFED MUSHROOMS
With our own Spinach Stuffing or
Schmidt’s Spicy Sausage Stuffing
170.00 PER 50 PIECES

ANTIPASTI PLATTER
Sliced Smoked Meats, Domestic Cheeses,
Black and Spanish Olive Tray
5.00 PER GUEST

SPANAKOPITA
Phyllo Dough Shaped into Triangles
Stuffed with Spinach and Feta Cheese
170.00 PER 50 PIECES

HOT SPINACH & ARTICHOKE DIP
Rich and Hearty Dip Served with Tortilla Chips
3.00 PER GUEST

STUFFED SALAD PUFFS
Chicken, Tuna or Crab Salad Stuffed in
Schmidt’s Famous Mini Cream Puff Shells
170.00 PER 50 PIECES

HUMMUS & PITA CHIPS
Classic Middle Eastern Dip with Tahini
3.00 PER GUEST

BRUSCHETTA
Our version of the Classic Italian Appetizer
Fresh Diced Tomatoes, Onions and Garlic
over Bite-sized Grilled Crostini
135.00 PER 50 PIECES

The Reception House
BY SCHMIDT’S
WWW.RAYMONDRECEPTIONS.COM • (614) 276-6127 • 3860 TRABUE ROAD • COLUMBUS, OH 43228
Buffet served with a Raymond Signature Salad, Choice of vegetable and starch, fresh baked rolls and butter, coffee, tea, and water.

ONE ENTRÉE  31.00 PER GUEST  TWO ENTRÉES  34.00 PER GUEST  THREE ENTRÉES  36.00 PER GUEST

**Chicken**

**CHICKEN PROSCIUTTO**
Sautéed Chicken Breast
Topped with Smoked Swiss Cheese and Prosciutto
Accented with Roasted Red Pepper Pesto

**SUNDRIED TOMATO CHICKEN**
Grilled Chicken Drizzled with Sundried Tomato and Garlic Cream Sauce

**CLASSIC CHICKEN MARSALA**
Pan Seared Chicken
Topped with a Rich Brown Mushroom Sauce

**PECAN CRUSTED BREAST OF CHICKEN**
Topped with Port Wine and Dried Cherry Mustard Sauce

**PARMESAN CHICKEN**
Baked Golden Brown with a Parmesan Crust
Topped with Marinara

**Pork**

**HORSERADISH PORK LOIN**
Lightly Crusted and Accented by Spicy Golden Raisin and Tomato Chutney

**PAN SEARED BACON-WRAPPED PORK LOIN**
Smothered in Smoked Gouda and Tarragon Brown Sauce

**APRICOT STUFFED PORK**
Slow Roasted with Herbs and Paired with a Dijon Cream Sauce

**CAJUN GRILLED PORK**
Thick and Juicy Boneless Chops
Accompanied by Creamy Alfredo Sauce

**APPLE JACK SMOKED PORK LOIN**
Topped with Apple Brandy Sauce

**Vegetable & Starch Options**

Green Bean Almondine, Country Green Beans, Vegetable Medley, or Glazed Carrots
Roasted Redskins, Garlic Mashed Potatoes, or Buttermilk Mashed Potatoes

ADD A SCHMIDT’S MINI CREAM PUFF TABLE! 15.00 PER DOZEN
Entrées

Buffet served with a Raymond Signature Salad, Choice of vegetable and starch, fresh baked rolls and butter, coffee, tea and water.

ONE ENTRÉE 31.00 PER GUEST  TWO ENTRÉES 34.00 PER GUEST  THREE ENTRÉES 36.00 PER GUEST

Seafood

GRILLED FILLET OF SALMON
Served with Roasted Corn Relish

Pasta

SHRIMP & ARTICHOKE TORTELLINI
Tricolored Tortellini Tossed in a Pesto Alfredo Sauce

STEAK STROGANOFF
Thin Slices of Steak and Penne Pasta Served in the Classic Demi-Glace and Sour Cream Sauce

VEGETABLE COUSCOUS
Israeli Couscous Prepared with Mushroom Broth and Mixed Vegetables, Finished with Extra Virgin Olive Oil

VEGETABLE SAUTÉ WITH FARFALLE
Penne Pasta with Mushrooms, Onions, Zucchini, Squash, Spinach, Roasted Red Peppers and Pesto

CAJUN CHICKEN OR SHRIMP FETTUCCINE
Your Choice (or combine both) Spicy Chunks of Chicken or Whole Shrimp Tossed in a Traditional Alfredo Sauce

Vegetable & Starch Options

Green Bean Almondine, Country Green Beans, Vegetable Medley, or Glazed Carrots
Roasted Redskins, Garlic Mashed Potatoes, or Buttermilk Mashed Potatoes

ADD A SCHMIDT’S MINI CREAM PUFF TABLE! 15.00 PER DOZEN

The Reception House
BY SCHMIDT’S
Carving Table

A great addition to your buffet!
Selections will be expertly carved by our culinary staff at the end of the buffet.

Beef, Turkey or Ham

CERTIFIED ANGUS PRIME RIB
Coated with Our Special Dijon Rub and Roasted to Temperature, Served with a Horseradish Cream Sauce
ADDITIONAL ENTREE FOR 9.50 PER GUEST

TOP ROUND OF BEEF
Slow Roasted to Temperature and Served with Homemade Au Jus
ADDITIONAL ENTREE FOR 7.00 PER GUEST

ROASTED TURKEY BREAST
Lean Moist Turkey Slow Roasted and Accompanied with Orange Cranberry Sauce
ADDITIONAL ENTREE FOR 7.00 PER GUEST

HONEY CURED HAM
Accompanied with a Sweet Honey Mustard Sauce
ADDITIONAL ENTREE FOR 7.00 PER GUEST

THERE IS A $45.00 ADDITIONAL FEE FOR A CARVER ON BUFFET
Looking to have your guests mingle more during your special occasion?

Our hors d’oeuvre reception will accomplish this goal with style.
47.00 PER GUEST

CREAM PUFF PASTRY TABLE
An Array of Schmidt’s Famous Mini Cream Puff Flavors

FRESH CUT CRUDITÉ AND CHEESE DISPLAY
Served with Gourmet Crackers and Dipping Sauce

HOT SPINACH & ARTICHOKE DIP
Rich and Hearty Dip Served with Tortilla Chips

ADDITIONAL HORS D’OEUVRES
Select four hors d’oeuvres from the lists below.
Two selections will be passed by our servers.

STATIONARY
Stuffed Salad Puffs
Italian Meatballs
Hummus with Pita Chips
Chicken or Vegetable Strudel
Stuffed Mushrooms

PASSED
Bruschetta
Vegetable Spring Roll
Chicken Quesadillas
Spanakopita
Baked Brie Bites

CHAMPAGNE TOAST
A Sparkling Toast to the Bride and Groom!
(Non-alcoholic available)

CAKE TABLE
Table Linen, China, Flatware and
Service to Cut Your Cake
A hearty combination of breakfast and dinner selections.
Ideal for the early buffet reception. Available before 2:00 PM only.
37.00 PER GUEST

ASSORTED
BREAKFAST BREADS & CINNAMON ROLLS

FRESH SEASONAL FRUIT DISPLAY

CAJUN QUICHE
Andouille Sausage, Mushroom and Spinach with Pepper Jack Cheese

CHICKEN MADEIRA
Grilled Chicken Breast with a Rich Brown Madeira Sauce

STEAK STROGANOFF
Thin Slices of Tender Steak and Penne Pasta Served in a
Classic Demi-Glace and Sour Cream Sauce

SPRING VEGETABLE MEDLEY
A Steamed Mix of Sweet Baby Carrots,
Yellow Squash, Zucchini and Red Onions

GREEK PASTA SALAD
Tube Pasta, Calamata Olives, Red Onions, Green and Red Sweet Peppers
Tossed in Balsamic Vinaigrette Dressing

ROASTED REDSKINS
Roasted with a Pinch of Garlic and Seasoned to Perfection
Buffet Wedding Package

Package includes a one-hour Hors d’oeuvre Reception, Champagne Toast, Cake-cutting Fee, Two-Entrée Buffet, Coffee, Tea, and Water During Dinner. 49.00 PER GUEST

HORS D’OEUVRES
Fresh Cut Crudité and Cheeses Display
Served with Gourmet Crackers and Dipping Sauce

CHOOSE TWO ADDITIONAL HORS D’OEUVRES
Hot Spinach & Artichoke Dip
Stuffed Mushrooms
Bahama Mama Apps
Stuffed Salad Puffs
Smoked Chicken Quesadillas
Spanakopita
Italian Meatballs
Hummus with Pita Chips

BUFFET DINNER
Includes a Raymond Signature Salad
One Entrée
One Pasta
Choice of Vegetable and Starch Rolls and Butter
Coffee and Iced Tea

CHOOSE ONE ENTRÉE
CHICKEN ENTRÉES
Chicken Prosciutto
Sundried Tomato Chicken
Chicken Marsala
Parmesan Chicken
Pecan Crusted Breast of Chicken

PORK ENTRÉES
Horseradish Pork Loin
Bacon-Wrapped Pork Loin
Cajun Grilled Pork
Apple Jack Smoked Pork Loin
Apricot Stuffed Pork

CHOOSE ONE PASTA
PASTA SELECTIONS
Shrimp and Artichokes Tortellini
Steak Stroganoff
Vegetable Sauté with Farfalle Pasta
Cajun Chicken or Shrimp Fettuccine

ADD A SCHMIDT’S MINI CREAM PUFF TABLE! 15.00 PER DOZEN
Classic Desserts

SCHMIDT’S FAMOUS MINIATURE CREAM PUFFS
Original Vanilla
Chocolate
Buckeye
15.00 PER DOZEN

DOUBLE CHOCOLATE BROWNIES
37.00 PER DOZEN

GOURMET COOKIES
Chocolate Chunk
Oatmeal Raisin
Macadamia Nut
30.00 PER DOZEN

SCHMIDT’S JUMBO CREAM PUFF
9.00 EACH

GERMAN CHOCOLATE CAKE
6.00 PER SLICE
BAR SERVICE

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<tr>
<th></th>
<th>HOST</th>
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<tr>
<td>Premium Liquors</td>
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<td>Domestic Beer</td>
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<tr>
<td>Premiums &amp; Imports</td>
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<tr>
<td>Premium Wines (glass)</td>
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<td>House Wines (glass)</td>
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<td>Bottled Water</td>
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<td>Sodas</td>
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KEG BEER

DOMESTIC 400.00  •  CRAFT/IMPORT 500.00

CHAMPAGNE TOAST
Toast the Bride and Groom or Bring in the New Year with style
2.50 Per Guest

CHAMPAGNE PUNCH
Club Soda, Pineapple, Fresh Strawberries and Champagne
60.00/GAL  •  NON-ALCOHOLIC 35.00/GAL

MIMOSA PUNCH
Fresh Orange Juice and Champagne
60.00/GAL
RESERVE SELECTIONS

Chardonnay — Artesa
Chardonnay — Sonoma Cutrer Russian River Ranches
Sauvignon Blanc — Whitehaven
Pinot Grigio — Livio Felluga Esperto
Pinot Noir — MacMurray Ranch
Pinot Noir — Rodney Strong Russian River Valley
Zinfandel — Renwood Old Vine
Merlot — Francis Coppola Diamond Collection
Cabernet Sauvignon — Villa Mt. Eden Grand Reserve
Cabernet Sauvignon — Louis M. Martini Napa Valley

PREMIUM SELECTIONS

Riesling — Jekel Vineyards
Chardonnay — Chateau Ste. Michelle
Chardonnay — Trefethen Eschol
Syrah — Bridlewood Estate Winery
Merlot — Columbia Crest Grand Estates
Merlot — Sterling Vineyards Vintner’s Collection
Cabernet Sauvignon — Pedroncelli

HOUSE SELECTIONS

Chardonnay — Penfolds Rawson’s Retreat
Pinot Grigio — MezzaCorona
White Zinfandel — Montevina
Merlot — Santa Rita 120
Cabernet Sauvignon — Beaulieu Vineyard Coastal Estates

SPARKLING SELECTIONS

Wycliff Brut
Mondoro Asti
Chandon Brut