



THE INN

at OHIO NORTHERN UNIVERSITY

2026 EVENT MENUS

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MEETING ROOM SPECIFICATIONS

Function Room	1	2	3	4	1 & 2	3 & 4
60" Rounds of 6	30	30	30	24	72	54
60" Rounds of 8	40	40	40	32	96	72
U-Shaped	21	21	17	13	51	42
Hollow Square	22	22	22	14	60	48
Cocktail Reception *Cocktail Tables Only*	50	50	43	35	100	80
Classroom Style [6' by 30"]	35	35	20	N/A	74	35
Buffet, Rounds of 8	32	32	32	24	72	56
Buffet, Rounds of 6	24	24	24	18	54	42
Theater Style	50	50	40	35	100	80

Boardroom available with seating up to 12 guests

Contact our sales and catering team to plan your next event!

Call 419.772.4112

THE INN

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BREAKFAST

All buffets include regular and decaffeinated coffee, assorted teas, iced water and orange juice.
Ask about our alternative dietary options.

Continental Buffet

Assorted pastries, breakfast breads, bagels, oatmeal, and fresh fruit

\$13 per person

Classic Inn Breakfast

Scrambled eggs, breakfast potatoes, fresh fruit, assorted pastries and breakfast breads. Choice of sausage links, applewood smoked bacon, or chicken sausage patties

\$17 per person

Good Morning Sunshine Buffet

Choice of scrambled eggs or hard-boiled eggs, yogurt, granola, and bagels

\$12 per person

French Toast or Pancake Breakfast

Choice of pancakes or French toast, accompanied by scrambled eggs and an option of sausage links, applewood smoked bacon, or chicken sausage patties

\$13 per person



Prices are subject to 23% service charge and Ohio state sales tax. All items are subject to availability.

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LUNCH BUFFET

All buffets include regular and decaffeinated coffee, assorted teas, iced water and lemonade.
Ask about our alternative dietary options.

Have something particular in mind? Choose your favorite from our featured soups—potato, tomato basil, vegetable, or creamy mushroom— and ask us about our available dessert selections. Please speak with our sales team to confirm your choices.

Fresh from the Grill Buffet

\$26 per person

Includes assorted breads, cheese, pickles, tomato, onion, and condiments

Choice of Two Entrées:

Bratwurst
Boneless Chicken Breast
USDA Prime Beef Burger
Pulled Pork

(Add \$5 per person per additional entree)

Choice of Two Sides:

Baked Beans
Garden Salad
Pasta Salad
Coleslaw
House-made Kettle Chips and Dip
Potato Salad

(Add \$3 per person for additional side)

Dessert:

Cookie and Brownie Tray

Taco Bar

\$25 per person

Includes tortillas, tortilla chips, salsa, guacamole, shredded cheese, tomato, sour cream, onion, and chopped lettuce

Choose One:

Chicken
Ground Beef

(Add \$4 per person for additional meat)

Choose One:

Black Bean Corn Salsa
Refried Beans

Dessert:

Cookie and Brownie Tray

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Wrap it Up Buffet

Select up to three (3) wrap varieties and indicate quantity for each.

Red Wine Chicken Wrap

Diced crispy chicken, fresh artisan greens, feta cheese, pecans, dried cherries, house-made red wine vinaigrette

\$22

Ham and Swiss Wrap

Bavarian ham, Swiss cheese, chopped leaf lettuce, tomato, house-made honey mustard

\$21

Turkey and Havarti Wrap

Smoked honey-roasted turkey, fresh artisan greens, tomatoes, cheddar cheese, ranch dressing

\$21

Goat Cheese Portobello Wrap

Baby spinach, goat cheese, marinated portobello mushrooms, roasted red peppers, onions, and ranch dressing

\$22

Asiago Flank Steak Wrap

Fresh artisan greens, diced marinated flank steak, Asiago cheese, roasted red peppers, spicy ranch dressing

\$22

Grilled Chicken Caesar Wrap

Chopped leaf lettuce, Parmesan cheese, crisp applewood smoked bacon, grilled diced chicken, Caesar dressing

\$24

Italian Wrap

Chopped leaf lettuce, red onions, banana peppers, diced tomatoes, pepperoni, salami, mozzarella cheese, house-made Italian dressing

\$20

Mediterranean Wrap

Fresh artisan greens, cucumbers, diced tomatoes, chickpeas, red onions, black olives with tzatziki sauce

\$20

Choice of One Side: (Add \$3 per person for each additional side)

Soup du Jour | Caesar Salad | Garden Salad | Pasta Salad | Fruit Salad

Dessert: Cookie and Brownie Tray

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Artisian Buffet

\$26 per person

Chef's Choice of Soup

Fresh Salad Greens

Toppings include shredded carrots, onions, tomatoes, cucumbers, dried cherries, pecans, sliced hard-boiled eggs, croutons, cheddar, and Parmesan cheese

Assorted Meats

Including salami, ham, pepperoni, and turkey

Assorted Cheeses, Buns, Breads, and Condiments

Dessert: Assorted Mini Cakes

(Add \$5 per person for grilled or blackened chicken, marinated flank steak, grilled salmon, or shrimp)

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(Menu is available for groups of 15 guests or fewer)

Breakfast

Breakfast Bagel

Your choice of crisp applewood smoked bacon, ham, or chicken sausage topped with a fried egg and cheddar cheese, served on a toasted bagel. Includes a side of breakfast potatoes

\$10 per person

French Toast

Texas toast soaked in vanilla bean, cinnamon, brown sugar, and egg batter. Served with whipped butter and maple syrup. Includes choice of crisp applewood smoked bacon, ham, or chicken sausage

\$10 per person

Omelet

Choice of crisp applewood smoked bacon and cheddar cheese or spinach and Parmesan cheese. Served with white or wheat toast

\$10 per person

Lunch

All sandwiches may be made into wraps and are served with house-made kettle chips and a pickle spear.

Chicken Club

Grilled chicken breast, crisp applewood smoked bacon, chopped leaf lettuce, sliced tomatoes, and mayonnaise served on a toasted pretzel bun

\$15 per person

Classic Reuben

Slow-cooked corned beef brisket, Swiss cheese, sauerkraut, Thousand Island dressing served on toasted swirl rye bread

\$15 per person

Turkey Bacon Swiss Melt

Honey-roasted turkey, crisp applewood smoked bacon, sliced tomatoes, Swiss cheese served on toasted wheat bread

\$15 per person

Chicken Salad Croissant

Grilled diced chicken, celery, onion, halved grapes tossed in house-made creamy dressing, topped with lettuce and tomato on a toasted croissant

\$15 per person

Prices are subject to 23% service charge and Ohio state sales tax. All items are subject to availability.

Flatbreads:

- | | |
|---|-------------|
| Chicken Asiago
Toasted flatbread with grilled diced chicken, ranch dressing, crisp applewood smoked bacon and Asiago cheese, lightly baked then topped with sweet red grapes | \$17 |
| BBQ Chicken
Toasted flatbread with grilled diced chicken breast, BBQ sauce, crisp applewood smoked bacon, red onions, and mixed cheese | \$17 |
| Portobello Vegetable
Toasted herb oil flatbread with portobello mushrooms, roasted red peppers, caramelized onions, tomato, spinach, and mozzarella cheese | \$17 |
| Spinach and Artichoke
Toasted flatbread with creamy house-made spinach and artichoke spread topped with tomato and Parmesan cheese | \$15 |
| Hickory Smoked Beef Brisket
Toasted flatbread with BBQ sauce, 6oz of smoked beef brisket, red onions, mixed cheeses, topped and baked with crisp applewood smoked bacon and jalapeños | \$19 |

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Plated Salads:

House Garden Salad \$10
Fresh artisan greens, red onions, shredded carrots, diced tomatoes, croutons and topped with cheddar cheese. Served with your choice of dressing

Caprese Salad \$9
Baby spinach, diced tomatoes, mozzarella cheese, and basil served with balsamic vinaigrette

Tuscan Salad \$10
Baby spinach, red onions, artichoke hearts, bell peppers, and black olives. Served with our house-made Italian dressing

Chef Salad \$15
Fresh artisan greens, grilled diced chicken, crisp applewood smoked bacon, sliced hard-boiled egg, shredded carrots, tomatoes, onion and topped with cheddar cheese. Served with your choice of dressing

Add Protein:

Grilled or Blackened Chicken | \$4

Marinated Flank Steak | \$5

Grilled Salmon or Shrimp | \$5

Chicken Chunks | \$4

Bacon | \$3

Small Plates & Add-Ons

Mini Veggie Plates (1 per table) \$12

Fruit bowls \$4

Hummus or Spinach and Artichoke dip served with Pita Chips \$12

Yogurt Parfait \$12
Plain Greek yogurt with granola and seasonal berries

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BOX LUNCHES

All wraps are served with house-made kettle chips, a cookie, and bottled water.

Ham and Swiss

With house-made honey mustard, chopped lettuce and tomato

\$17

Turkey and Cheddar

With ranch dressing, chopped lettuce and tomato

\$17

Roast Beef and Swiss

With horseradish mayonnaise, chopped lettuce and tomato

\$18

Marinated Portobello Mushroom

With goat cheese, red peppers, red onion and spinach

\$18



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BREAKS

The Inn's Ultimate Snack Mix Includes assorted nuts, Goldfish crackers, M&Ms, dried fruit, pretzels, and a seasonal fruit bowl. Served with regular and decaf coffee, assorted hot teas, iced water, iced tea, and lemonade	\$13 per person
Snack Attack Assorted snacks including: chips, crackers, cookies, candies and other snacks	\$3 per person
Fruity Snack Attack Assorted snacks and grabbable fruit. Snacks served with apples, oranges and bananas	\$7 per person
Desserts:	
Cookie and Brownie Tray	\$6 per person
Assorted Mini Cakes and Cupcakes	\$7 per person
Ice Cream Bar	\$8 per person
Single Scoop of Ice Cream with chocolate, caramel, strawberry sauce, maraschino cherries, and sprinkles	\$3 per person
Beverage Break:	
All Day Coffee - served up to 8 hours Includes regular and decaffeinated coffee and assorted tea options and iced water	\$8 per person
All Day Hydrate - served up to 8 hours Includes regular and decaffeinated coffee and assorted tea options, iced water, iced tea, and lemonade	\$10 per person
All Day Assorted Pepsi Station- served up to 8 hours Assorted bottled Pepsi products, iced tea, lemonade, and iced water	\$12 per person

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DINNER BUFFETS

All dinner buffets include rolls, soup, salad, chef's choice of potato, vegetable and dessert. All buffets include regular and decaffeinated coffee, assorted teas, iced water and lemonade.

Ask about our alternative dietary options.

Chicken Entrées:

Chicken Marsala

Tender, lightly seared chicken breast in a rich and savory Marsala wine sauce, with sauteed mushrooms, fresh aromatics with a creamy velvet finish

\$30

Tuscan Chicken

Seasoned chicken breast with a rich garlic Parmesan cream sauce, with sundried tomatoes and spinach

\$30

Asparagus Stuffed Chicken

Tender seasoned chicken breast stuffed with asparagus, sundried tomatoes, and mozzarella cheese then seared to a nice golden brown and baked to perfection

\$33

Creamy Herb Chicken

Tender, seasoned chicken breast, seared and baked in a smooth, creamy garlic and aromatic herb sauce

\$29

Beef Entrées:

Red Wine Roasted Sirloin

Slow roasted, tender beef sirloin prepared with a blend of mushrooms, thyme, garlic, in red wine reduction sauce

\$30

Beef Tenderloin Tips

Tender beef tips, marinated in a savory soy, worcestershire, olive oil, lemon juice and minced garlic sauce, seared and slow baked for the finishing touch

\$33

Hickory-Smoked Beef Brisket

Hardwood smoked beef brisket trimmed and rubbed with a savory seasoning and smoked for 16 hours, served with BBQ sauce

\$33

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Fish Entrées:

Baked Tilapia

Tilapia seasoned with a lemon garlic butter, thyme, paprika, and oregano blend and baked to a tender consistency OR crispy crusted with seasoned Panko breadcrumbs.

\$30

Smoked Applewood Pacific Salmon

Boneless, skinless, wild-caught salmon filets featuring flavors of applewood, brown sugar, bacon, mustard, and marjoram, baked to a flaky delicious consistency

\$33

Lemon Dill Salmon

Seasoned Alaskan salmon, baked and featured with a creamy, zesty lemon dill sauce

\$30

Pork Entrées:

Balsamic Roasted Pork Tenderloin

Pork tenderloin with a balsamic vinegar, fresh garlic, rosemary, and olive oil marinade, slow roasted and flavorful

\$29

Honey-Garlic Pork Tenderloin

Pork tenderloin seasoned with red pepper flakes, honey, garlic, worcestershire, soy, Dijon mustard and lemon sauce, for a juicy and tender sweet and savory pork loin

\$29

Apple Walnut Stuffed Pork Tenderloin

Cooked apples, walnuts, and whisky in a classic sweet and savory stuffing, stuffed in a pork tenderloin and roasted to a juicy perfection

\$33

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Pasta Entrées:

Italian Meatball Pasta

Al dente pasta tossed in our signature house-made red sauce, infused with aromatic Italian herbs and paired with our house-made Italian meatballs crafted from ground beef, Italian sausage, gluten-free bread crumbs, Parmesan cheese, and Italian herbs.

\$30

Tri-Colored Cheese Tortellini

Signature white sauce – our chef's blend of heavy cream, butter, infused garlic, and Parmesan cheese, OR our signature house-made red sauce infused with aromatic Italian herbs, tossed with tri-colored cheese tortellini.

\$30

Chicken Pasta Primavera

Fresh sautéed seasonal vegetables in our signature white sauce, our chef's blend of heavy cream, butter and infused garlic and Parmesan cheese OR our house-made herb oil with garlic, rosemary, basil, and onion powder. All tossed with al dente pasta and diced grilled chicken breast

\$30

Decadent Havarti and Brisket Mac and Cheese

A rich, buttery white sauce folded with double-cream, Havarti and garlic for a velvety finish. Tossed with al dente pasta topped with hardwood smoked beef brisket trimmed and rubbed with a savory seasoning and BBQ sauce

\$33

Specialty Entrees:

Sold at market value (groups of 15 or more guests)

Filet Mignon Bordelaise

Our most tender cut of beef, perfectly seared and draped in a rich, fragrant red wine reduction featuring thyme and rosemary

Prime Rib

Our center cut of Prime beef, slow-roasted for hours, hand-cut and served in its own natural savory au jus

Chef's Signature Crab Cakes

4oz Lump crab cakes featuring an aromatic medley of sautéed bell peppers, green onions, parsley, a hint of Tabasco and Dijon mustard with a golden brown crust

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DESSERTS

Desserts:

Cookie and Brownie Tray	\$6 per person
Assorted Mini Cakes and Cupcakes	\$7 per person
Ice Cream Bar	\$8 per person
Single Scoop of Ice Cream with chocolate, caramel, strawberry sauce, maraschino cherries, and sprinkles	\$3 per person



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HORS D'OEUVRES

	Serves 20-45	Serves 45-70
Charcuterie Board Assorted meats, cheese, veggies, crackers, breads, and jam	\$65	\$130
Fruit Display	\$55	\$105
House-Made Kettle Chips and Dip	\$35	\$65
Vegetable Tray and Dip	\$40	\$75
		Price per 50 pieces
Bruschetta (choice of 2) <ul style="list-style-type: none">• Classic tomato bruschetta with Parmesan cheese and balsamic reduction on herb baked crostini• Olive tapenade with goat cheese on herb baked crostini• Cranberry jam, Brie cheese, prosciutto and balsamic reduction on herb baked crostini		\$90
Pretzel Franks Beef cocktail franks wrapped in sweet sourdough pretzel bread		\$80
Vegetable Spring Rolls Delicate Chinese pastry dough filled with crispy vegetables, served with sweet chili sauce		\$85
Italian Meatballs House-made meatballs in marinara sauce		\$95
Spanakopita Spinach and feta cheese mixture wrapped in a flaky phyllo puff		\$105
Chicken Tenders Southern breaded chicken tenders served with choice of BBQ, hot or sweet chili sauce		\$115
Shrimp Cocktail Chilled jumbo shrimp served with a signature house-made cocktail sauce and fresh lemons		\$130
Mini Crab Cakes Bite sized Chesapeake-style crab cakes served with roasted red pepper aioli		\$140

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HORS D'OEUVRES

(Cont.)

	Price per 50 pieces
Gourmet Bacon Wrapped Dates Medjool dates stuffed with creamy goat cheese and wrapped in crispy bacon	\$175
Brie and Raspberry Phyllo Delicate phyllo bundles with creamy French Brie, sweet raspberry preserves, and a crunch of toasted almond flakes	\$175
Ginger-Infused Chicken or Harvest Garden Dumplings Choose between our signature ginger-chicken or our garden harvest blend featuring crisp cabbage, earthy mushrooms and sweet carrots, served with a savory soy dipping sauce	\$175
Mini Beef Wellington Bite sized pieces of beef tenderloin wrapped in puff pastry served with bearnaise sauce	\$200

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BAR PACKAGES

Orange Package

Premium brand options including Maker's Mark, Grey Goose, Hendricks, Captain Morgan, Crown Royal, Patron Silver, assorted beer, hard seltzers, seasonal canned cocktails, house wines and mixers

\$16 per person/hour

White Package

Brand options include Jim Beam, Absolut, Tanqueray, Dewars, Bacardi, Jack Daniels, Jose Cuervo Gold, assorted beer, hard seltzers, seasonal canned cocktails, house wines and mixers

\$14 per person/hour

Black Package

Assorted beer, house wines hard seltzers, and seasonal canned cocktails

\$12 per person/hour

Mimosa or Bloody Mary Bar

Assorted mix-ins for all of your favorite drinks

\$8 per person

Consumption Bar

Host pays for the amount of beverages consumed based upon market prices

Cash Bar

Guests purchase beverages at market prices

Mocktails

We are pleased to offer a variety of handcrafted mocktails and premium non-alcoholic beverages

Bartender Fee \$100 plus applicable sales tax. One Bartender is provided for every 100 guests.

For parties with over 100 guests, additional bartender(s) are required.

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BAR PACKAGES

<u>Price per drink</u>	HOST BAR	CASH
Premiere Cocktails	\$14	\$14
Premiere Martini	\$14.50	\$14.50
Cordials	\$8	\$8
House Wine	\$10	\$10
Domestic Beer	\$5	\$5
Import/Handcrafted Beer	\$8.50	\$8.50
Soft Drinks	\$4	\$4
Juices and Bottled Water	\$4	\$4

House Wine Selections Per Glass

Chardonnay
Merlot
Cabernet Sauvignon
Pinot Grigio
Riesling
Malbec
Pinot Noir
Petite Sirah
Moscato
Rose
Sauvignon Blanc
Blend

Beer Selections

Three (3) selections at banquet bars

312 Goose Island
Blue Moon
Bud Light
Guinness
Michelob Ultra Lite
Miller Light
Yuengling
High Noon
Heineken Non Alcoholic
Stella Artois
Busch Light

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