



the **venue**  
BANQUETS  
TALLMADGE

# DINNER BUFFET

## MENU DESCRIPTIONS

10 Tallmadge Circle, Tallmadge OH 44278 | 330-633-7111

www.thevenuebanquets.com



### Entrées to consider...



#### ROAST BEEF DEMI GLAZE

Fresh cooked and hand sliced roast beef served over a rich beef burgundy glaze. Substitute roast beef au jus for demi glaze at no charge.



#### CHEF CARVED PRIME RIB

USDA prime rib slow cooked and chef-carved. Served with rosemary au jus and horseradish available on the side.



#### BEEF KABOBS

Skewered marinated grilled beef with green peppers and onions.



#### BAKED HERB CRUSTED CHICKEN

Baked Italian herb-seasoned boneless skinless chicken breast.



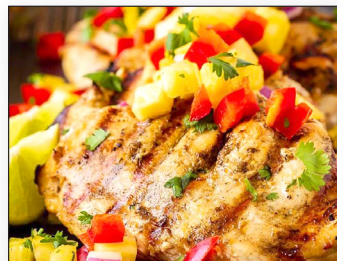
#### BROCCOLI STUFFED DIVAN CHICKEN

Lightly breaded chicken breast stuffed with broccoli, Swiss cheese, and Italian herb seasoning. Topped with a creamy mornay sauce.



#### CHICKEN CORDON BLEU

Hand breaded chicken breast stuffed with ham and Swiss cheese. Topped with fresh cream sauce.



#### HAWAIIAN CHICKEN

BBQ chicken breast baked, topped with fresh pineapple pepper salsa.



#### CHICKEN ROMANO

Hand breaded chicken breast fried and topped with prosciutto, roasted tomato, marinara and fresh basil.



#### CAPRESE CHICKEN

Grilled marinated chicken breast topped with mozzarella cheese, tomato bruschetta, and drizzled with a balsamic glaze.



#### CHICKEN MARSALA

Sautéed, lightly floured chicken breast topped with a mushroom marsala wine sauce.



#### CHICKEN PARMESAN

Hand breaded chicken breast fried and topped with marinara sauce and mozzarella cheese.



#### SWEDISH MEATBALLS

Beef and pork meatballs simmered in a rich, creamy sweet onion gravy.

\*Premium item, additional charge applies.



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#### ASIAGO CHICKEN

Hand breaded chicken breast fried and topped with asiago cheese and an asiago cream sauce.



#### SOUTHERN FRIED CHICKEN

Fresh hand breaded bone-in fryer chicken (thighs, wings, legs, and breasts).



#### BOURBON GLAZED PORK TENDERLOIN

Fresh boneless pork loin slow-cooked then sliced, topped with a rich brown sugar bourbon reduction. Also available with traditional pork gravy.



#### HONEY GLAZED HAM

Baked honey ham sliced and topped with a brown sugar honey pineapple glaze.



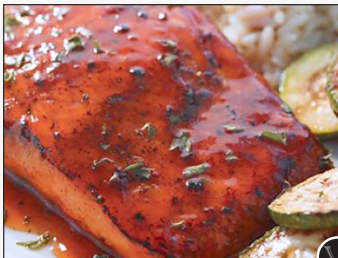
#### ITALIAN SAUSAGE & PEPPERS

Fresh baked mild Italian sausage sliced and served in tomato sauce with sautéed onions, green peppers, red peppers, and roasted tomato.



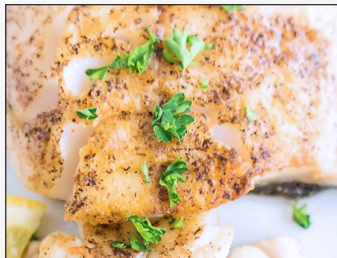
#### STEAK TIPS

Served over rice, with peppers and onions, and a rich demi glaze sauce.



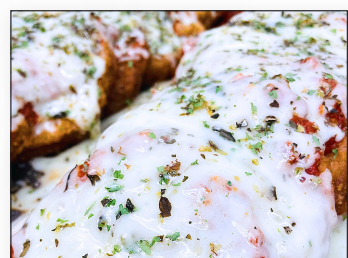
#### BOURBON GLAZED SALMON

Seasoned baked salmon topped with a rich brown sugar bourbon reduction. Blackened or lemon pepper salmon also available.



#### BAKED GROUPE

Baked with butter and Old Bay seasoning and topped with a sprinkle of parsley.



#### EGGPLANT PARMESAN

Fried eggplant slices topped with marinara and mozzarella cheese and Italian spices.



#### POTATO & CHEESE PIEROGIES

Tossed in butter, caramelized onions and fresh parsley. Served with a side of sour cream.



#### SPARE RIBS

Slow cooked and dry rub seasoned, then covered with our Carolina BBQ sauce.

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### Signature Pasta Creations



**PENNE MARINARA**  
Traditional red marinara sauce.



**PENNE ALFREDO**  
Traditional creamy parmesan alfredo sauce.



**PENNE TOMATO BASIL CREAM**  
A blend of marinara and creamy alfredo sauce with fresh basil and garlic.



**BAKED ZITI**  
Penne marinara baked with five-cheese blend and topped with Italian seasoning.



**ITALIAN PASTA SALAD (COLD)**  
Italian vinaigrette pasta tossed with green peppers, red peppers, red onions, black olives, mild banana peppers, and cheese.



**CHEESE RAVIOLI OVER MARINARA**  
Ricotta cheese ravioli tossed in butter, fresh basil, Italian herbs and served over a bed of marinara.



**TRADITIONAL MAC & CHEESE**  
Elbow macaroni in a house-made rich cheddar cheese sauce.



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### Potatoes & Starches



**GARLIC PARMESAN  
NEW POTATOES**

New potatoes tossed in a garlic herb butter sauce, topped with parmesan cheese.



**AU GRATIN POTATOES**

Thin sliced potatoes layered with onions, cheddar jack cheese, and house-made rich cheddar cheese sauce.



**TWICE BAKED POTATOES**

Potato boats stuffed with a loaded mashed potato blend of cheddar jack cheese, sour cream, and fresh chives.



**RED SKIN MASHED  
POTATOES & GRAVY**

Traditional, creamy whipped potatoes. Optional with gravy on the side.



**LOADED  
MASHED POTATOES**

Sides of cheddar jack cheese, sour cream, bacon, chives, and broccoli.



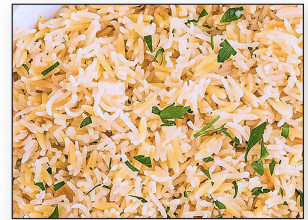
**CRISPY POTATO WEDGES**

Hand cut potato wedges fried crispy, then seasoned. Tossed in melted butter.



**BAKED POTATOES**

Served with butter and sour cream.



**RICE PILAF**

Traditional rice with chicken stock, celery and onion. Almonds available upon request.

### Vegetable Accompaniments



**GREEN BEANS ALMONDINE**

Seasoned green beans tossed with butter and slivered almonds.



**VEGETABLE MEDLEY**

Steamed California blend of broccoli, cauliflower, and baby carrots tossed in butter.



**SEASONAL BALSAMIC  
GRILLED VEGETABLE**

Seasonal grilled vegetables tossed with herb garlic oil and a balsamic glaze drizzle.



**STEAMED BROCCOLI**

Add cheddar cheese sauce for an additional charge.