

# Events at Oglebay

The event menu selections offer a mere illustration of the flavorful cuisine available at Oglebay Resort. Our Chef welcomes the opportunity to customize menus to the unique needs of your event. Simply ask us! If there are any further needs not addressed within, it would be our pleasure to discuss them directly with you.





## Breakfast Plated

Plated breakfast entrees include your choice of juice and breakfast pastries basket, jams, jellies, preserves, and butter. Served with fresh brewed coffee, decaffeinated coffee and assorted herbal teas.

### Egg White Frittata – \$8.75

- Grilled Squash
- Fresh Spinach
- Shredded Mozzarella
- Turkey Bacon or Sausage
- Garnished with Fresh Melon

### Wild Mushroom Spinach Quiche – \$9.25

- Generous Portion of Fresh Quiche
- Sausage Patties
- Fried Breakfast Potatoes
- Garnished with Fresh Melon

### The Ultimate – \$11.95

- Twin Poached Eggs
- Medallions of Peppered Tenderloin
- Corn Cakes
- White Cheddar Cheese Sauce
- Red Potato Hash

## Breakfast to Go

### Up First – 10.95

- Bottled Juice
- Butter Croissant Filled with Scrambled Eggs, Bacon
- Power Bar
- Banana
- Bottled Water
- Coffee and Tea

### Tee Box – 11.95

- Bottled Juice
- Bagel with Cream Cheese, Smoked Salmon, Sliced Tomato and Capers
- Cranberry Muffin
- Whole Fruit
- Bottled Water
- Coffee and Tea

### Oglebay's Bread Pudding French Toast – \$10.95

- Fresh Baked Cinnamon Bread
- Rum Raisin Sauce
- Garnished with Fresh Berries

### Croissant Scramble – 9.95

- Smoked Ham, Swiss Cheese and Scrambled Eggs on a Fluffy Croissant
- Breakfast Potatoes
- Garnished with Grapes

### Country Style – 8.95

- Fresh Baked Buttermilk Biscuits
- House Made Sausage Gravy
- Fresh Fruit Garnish

### Off to the Course – 12.95

- Bottled Juice
- Ham and Cheese Bagel
- Muffin
- Whole Fruit
- Bottled Water
- Coffee and Tea

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# Breakfast Buffets

## Crispin Continental – 8.95

- Assorted Juices
- Display of Sliced Fruits and Berries
- Assorted Pastries and Fruit Bread
- Assorted Yogurts
- Fresh Brewed Coffee (regular & decaf) and Tea

## Continental Enhancements

- Cold Cereals with Milk, Hot Oatmeal, Brown Sugar and Dried Fruits – 3.95
- Egg Beaters – 2.95
- Scrambled Eggs – 2.95
- Baked Quiche – 3.75 (please choose 1)
  - Quiche Lorraine
  - Spinach, Mushroom, Feta
- Smoked Salmon and Chives – 5.25

## Continental Action Stations Min. 25 guests

- Eggs and Omelets – 6.95  
Eggs and Eggbeaters, Bacon, Ham, Peppers, Mushrooms, Onion, Spinach and Shredded Cheddar
- Belgian Waffles – 5.25  
With Assorted Fruit Toppings
- Assorted Smoothie Station – 7.95  
Mango | Banana | Strawberry | Blueberry

## Spa Friendly – 17.95 Min. 25 guests

- Fresh Fruit Display
- Assorted Fruit Yogurts with Dried Fruits
- Muesli Parfaits
- Assorted Bagels with Low Fat Cream Cheese, Jams, Jellies, Butter and Honey
- Scrambled Egg Beaters
- Turkey Bacon & Turkey Sausage
- Roasted Potato Hash
- Egg White Quiche with Spinach, Mushroom and Caramelized Onion
- Orange and Grapefruit Juice & Bottled Water
- Fresh Brewed Coffee (regular & decaf) and Assorted Herbal Teas.

## A Grand Buffet – 14.95 Min. 35 guests

- Assortment of Juices
- Display of Seasonal Sliced Fruits and Berries with Honey Yogurt Dipping Sauce
- Maple Smoked Bacon
- Country Sausage Links
- Assorted Yogurts with Dried Fruits and Crunchy Granola
- Yukon Gold Hash Browns
- White Cheddar Cheese Grits
- Fluffy Scrambled Eggs
- Biscuits and Down Home Gravy
- Assorted Fresh Baked Breakfast Pastries
- Fresh Brewed Coffee (regular & decaf) and Assorted Herbal Teas

## It's Brunch – 18.95 Min. 50 guests

- Display of Seasonal Sliced fruits and Berries
- Display of Smoked Trout with the Traditional Accompaniments
- Assorted Breakfast Pastries
- Assorted Bagels with Cream Cheeses, Jams, Jellies, Butter and Honey
- Eggs Benedict
- Home Fried Potatoes
- Maple Smoked Bacon
- Country Sausage Links
- Broiled Chicken Breast with Mango Pineapple Relish
- Vegetable Raviolis
- Roasted Tri Colored Potatoes
- Vegetables of the Season
- Array of Desserts from Oglebays Bake Shop
- Fresh Brewed Coffee (regular & decaf) and Assorted Herbal Teas

## Brunch Enhancements

- Cinnamon and Ginger French Toast with Whipped Butter and Maple Syrup - 2.95
- Belgian Waffles with Assorted Fruits and Syrups – 3.95
- Buttermilk Pancakes with Apple Compote and Flavored Syrups - 2.95

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# Breaks

## ALL DAY PACKAGES

### The View – 14.95 Min. 10 guests

#### Continental

- Assorted Juices
- Display of Seasonal Sliced Fruits and Berries
- Assorted Breakfast Pastries
- Assorted Yogurts with Dried Fruits
- Fresh Brewed Coffee (regular & decaf)  
& Herbal Teas

#### Morning Break

- Blueberry Scones
- Assorted Muffins
- Biscotti
- Frappuccinos
- Soft Drinks and Water
- Fresh Brewed Coffee (regular & decaf)  
& Herbal Teas

#### Afternoon Break

- Build your own Bruschetta
- Assorted Jumbo Cookies
- Soft Drinks and Bottled Water
- Fresh Brewed Coffee (regular & decaf)  
& Herbal Teas

### The Executive – 15.95 Min. 15 guests

#### Continental

- Assorted Juices
- Display of Seasonal Sliced Fruits and Berries
- Assorted Breakfast Pastries
- Soft Drinks and Bottled Water
- Fresh Brewed Coffee (regular & decaf)  
& Herbal Teas

#### Morning Break

- Assorted Bakery Fresh Doughnuts
- Soft Drinks and Bottled Water
- Fresh Brewed Coffee (regular & decaf)  
& Herbal Teas

#### Afternoon Break

- Smoothies: Strawberry, Banana, Mango
- Cheese Display with Nuts
- Power Bars
- Soft Drinks and Bottled Water
- Fresh Brewed Coffee (regular & decaf)  
& Herbal Teas

## ADDITIONAL BREAK PACKAGES

### Good vs. Evil – 6.75

- Assorted Jumbo Cookies
- Display of Seasonal Fruits
- Soft Drinks and Bottled Water
- Fresh Brewed Coffee (regular & decaf) &  
Herbal Teas

### Ole'Ole' – 8.25

- Make your own Mini Tacos
- Fresh Tortilla Chips with Chilies Con Queso
- Zesty Salsa
- Soft Drinks, Bottled Water and Iced Tea

### Take Me Out To The Ball Game – 7.25

Min. 20 guests

- Fresh Buttered Popcorn
- Peanuts in the Shell
- Cracker Jacks
- Mini Corn Dogs Served with Condiments
- Soft Drinks, Bottled Water and Iced Tea

### Grilled Cheeeeese – 6.95 Min. 20 guests

- Mini Grilled Cheddar on Wheat
- Mini Grilled Brie on Pumpkinseed
- Mini Grilled Spicy Jack and Bacon on 9 Grain
- Soft Drinks, Bottled Water and Iced Tea

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## ADDITIONAL BREAK PACKAGES, CONT'D

### Zen Break – 8.25 Min. 20 guests

- Smoothies: Strawberry, Banana, Mango
- Fruit Kabobs with Honey Yogurt Dip
- Oatmeal Raisin Cookies
- Soft Drinks and Bottled Water with Lemon, Lime and Orange Wedges
- Fresh Brewed Coffee (regular & decaf) & Herbal Teas

### Cupcakes and More – 6.75 Min. 20 guests

- Assorted House-Made Mini Cupcakes
- Whoopie Pies (Chocolate, Lemon, Strawberry)
- Whole, 2% and Skim Milk

### A La Carte...

- |   |         |
|---|---------|
| • Assorted Juices                               | 2.95 ea |
| • Bottled Water                                 | 2.25 ea |
| • Soft Drinks ,Bottled Water and Iced Tea       | 2.95 ea |
| • Bottled Smoothies                             | 4.25 ea |
| • Frappuccinos                                  | 4.25 ea |
| • Fruit Kabobs                                  | 2.95 ea |
| • Assorted Bagels with Flavored Cream Cheese    | 2.95 ea |
| • Breakfast Breads, Muffins and Pastries        | 2.95 ea |
| • Assorted Bakery Fresh Doughnuts               | 2.95 ea |
| • Display of Seasonal Sliced Fruits and Berries | *3.25   |
| • Warm Soft Pretzels                            | 2.25 ea |
| • International Cheese Display with Crackers    | *3.95   |
| • Deluxe Mixed Nuts                             | *1.75   |
| • Multi-Grain, Granola and Power Bars           | 1.75 ea |

### The Twister – 5.95 Min. 20 guests

- Warm Soft Pretzels
- Warm Cheese Sauce
- Hot Mustard
- Soft Drinks, Bottled Water and Iced Tea

### Sugar Rush – 7.25 Min. 20 guests

- Chocolate Chip Cookies
- Double Fudge Chocolate Brownies
- Individual Cartons of White Milk
- Soft Drinks and Bottled Water
- Fresh Brewed Coffee (regular & decaf) & Herbal Teas

- |  |          |
|--|----------|
| • Assorted Chocolate Truffles and Chocolate Covered Strawberries           | 1.95 ea  |
| • Tortilla Chips and Salsa   | *2.75    |
| • Assorted Ice Cream Bars  | 3.25 ea  |
| • Assorted Popular Candy Bars  | 2.25 ea  |
| • Iced Chocolate Brownies and Blondie's                                    | 2.95 ea  |
| • House Made Trail Mix   | *1.95    |
| • Dip Display (Roasted Onion, Spinach and Artichoke, Queso, Pita Chips)    | *3.25    |
| • Assorted Mini Cupcakes and Whoopie Pies (Chocolate Strawberry and Lemon) | *3.95    |
| • Freshly Brewed Coffee (regular & decaf) (Price is per Gallon)            | 36.50 ea |
| • Assortment of Hot Teas   | 3.95 ea  |
| • Iced Tea (Price is per Gallon)   | 26.50 ea |

\*Priced per person



## Plated Luncheons

Plated luncheon entrees are served with a simple seasonal salad with your choice of dressing or a cup of the chef's vision of the day soup. Also includes Oglebay bread basket with butter, lemonade, iced tea, soft drinks, coffee and hot tea

### Cold Plated Lunches:

#### Deli Plate – 12.95

- Shaved Ham, Smoked Turkey, Salami, Pastrami and Roast Beef
- Assortment of Cheeses
- Deli Salad
- Baby Lettuce, Tomato, Pickle
- Fresh Deli Breads

#### Grilled Salmon Salad – 14.25

- Spicy Vegetable Slaw
- Frisee Lettuce
- Arugula
- Citrus Vinaigrette

#### Buffalo Chicken Salad – 13.75

- Grilled Buffalo Chicken
- Crisp Lettuce
- Celery Confetti Tomato
- Bleu Cheese Mayo
- Sour Dough Squares

### Hot Plated Lunches:

#### Roasted Turkey Breast 13.95

- Cranberry Sage Stuffing
- Red Skinned Whipped Potatoes
- Seasonal Vegetables
- Turkey Giblet Gravy
- Chocolate Mousse

#### Citrus Crusted Tilapia – 13.95

- Baked Tilapia with Mango Chutney
- Coconut Leek Risotto
- Chef Cut Vegetable
- Crème Caramel

#### The Club – 13.95

- Roasted Turkey
- Roasted Ham
- Lettuce Tomato
- House Made Potato Chips
- Herb Mayonnaise

#### Marinated Shrimp Salad – 14.25

- Crisp romaine
- Julienned Cucumbers
- Diced Jicama
- Mandarin Oranges
- Chili Lime Vinaigrette

#### Herb Grilled Chop – 13.95

- Marinated Pork Chop with Bourbon Glaze
- Sweet Potato Hash
- Green Beans Almondine
- Warm Apple Turnovers, Crème Anglaise

#### Roasted Boneless Chicken Breast – 13.75

- Lemon Caper Volute
- Garlic Creamed Potatoes
- Sweet Baby Carrots
- Old Fashioned Apple Pie

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## HOT PLATED LUNCHES CONT'D

### **Baked Halibut – 14.95**

- White Bean Ragout
- Wild Rice with Vegetable Confetti
- Chocolate Flourless Cake

### **Bowtie Pasta with Ratatouille – 12.75**

- Pepper Confetti
- Zucchini
- Tomato
- Onion
- House Made Tomato Sauce
- Pineapple Upside Down Cake

## Lunch Buffets

### **Wrap It Up Buffet – 14.25**

(minimum 20 guests)

- Spinach and Berries with White Balsamic
- Thai Chicken Salad
- Spicy Tomato Bowtie Pasta Salad
- Fresh Fruit Ambrosia
- Smoked Turkey BLT with Bleu Cheese Mayonnaise, Grilled Flour Tortilla
- Orange Mandarin Shrimp with Asian Slaw, Jalapeño Wrap
- Red Pepper Hummus
- Sundried Tomato Wrap
- Sweet Potato Chips
- Apple and Cherry Turnovers
- Lemonade, Tea, Freshly Brewed Coffee (regular & decaf) & Water

### **Wood Fired Salmon – 14.25**

- Oak Grilled Salmon Filet
- Toasted Vegetable Orzo
- Haricot Verts
- Bread Pudding Square

### **Pepper Crusted Flank Steak – 14.95**

- Gorgonzola Demi-Glace
- Steamed Asparagus
- Roasted Fingerling Potatoes
- Chocolate Peanut Butter Tart

### **6' Mega Submarine – 14.25**

(minimum 20 guests)

- Ham, Turkey, Salami, Pastrami, Swiss Cheese, American Cheese, Pepper Jack Cheese, Lettuce, Tomato, Mayonnaise and Mustard on a 6' Braided Bread, Sliced
- Tomato and Cucumber Salad
- Cole Slaw
- House Made Chips
- Old Fashioned Macaroni and Cheese
- Bacon Baked Beans
- Sliced Watermelon
- Warm Bread Pudding Anglaise
- Lemonade, Tea, Freshly Brewed Coffee (regular & decaf) & Water



## LUNCH BUFFETS CONT'D

### **Oglebay Deli Board – 14.95**

(minimum 20 guests)

- Romaine Lettuce Display
- Mozzarella Panzanella
- Italian Peppers and Pasta Salad
- Roasted Potato Salad
- Smoked Turkey, Shaved Roast Beef, Hard Salami, Smoked Ham, Sliced Pepperoni
- Thin Sliced Cheeses to include Swiss, Cheddar, Pepper Jack & American
- Sliced Tomatoes, Onions, Pickles, Lettuce
- Assorted Breads and Brioche Buns
- Oglebay's own Strawberry Shortcake
- Lemonade, Tea, Freshly Brewed Coffee (regular & decaf) & Water

### **The Waddington Buffet – 16.75**

(minimum 35 guests)

- Mixed Seasonal Greens, Croutons, Mushrooms, Shredded Cheese and Tomatoes with Assorted Dressings
- Dijon Potato and Asparagus Salad
- Black Bean and Flame Roasted Corn Salad
- Wild Rice and Grape Salad
- Grilled Jalapeño Infused Vegetable Salad
- Cheddar Broccoli Stuffed Chicken with Veloute
- Grilled Pork Chops in Apricot Peach Salsa
- Roasted Potato Hash with Chives
- Bowtie Pasta with Lobster Spinach and Cajun Cream Sauce
- Chefs in Season Vegetable
- Chocolate and Coconut Cream Pies, Chocolate Torte
- Oglebay Bread Basket
- Lemonade, Tea, Freshly Brewed Coffee (regular & decaf) & Water

### **Slider Buffet – 15.95**

(minimum 30 guests)

- Tossed Salad
- Corn Slaw
- Tuscan Bean Salad
- Onion Rings
- Steak Fries
- Grilled Vegetable Display
- Philly Steak and Cheese
- Ground Chuck Burgers
- BBQ Pork
- Caramelized Onions
- Sautéed Mushroom
- Sliced Cheese Tray
- Condiment Tray
- S'mores Bars
- Lemonade, Tea, Freshly Brewed Coffee (regular & decaf) & Water

### **Day at the West Spa – 15.95**

(Minimum 35 guests)

- Chilled Melon Soup
- Fresh Cucumber Radish Salad
- Tuna and Wild Rice Salad
- Raw Vegetable Tray with Hummus and Greek Yogurt Dip
- Fresh Fruit with Citrus Smoothie Dipping Sauce
- Toasted Vegetable Orzo
- Broccoli, Cauliflower and Carrots with Honey Jalapeño Butter
- Baked Sea Bass with Mango Peach Chutney
- Roasted Chicken Breast with Wilted Spinach and Sweet Chili Glaze
- Angel Food Cake with Sugar Free Whipped Cream and Fresh Seasonal Berries
- Oglebay Bread Basket
- Lemonade, Tea, Freshly Brewed Coffee (regular & decaf) & Water

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## Build Your Own Box Lunch (maximum 2 combinations)

Box Lunches include one side dish, one sandwich, gourmet kettle chips, apple, Oglebay chocolate bar and soft drink or water

### Side Dishes (select from the following)

- Asian Noodle Salad
- Dijon Potato Salad
- Penne Tomato Pesto Salad
- Fresh Fruit Salad
- Country Coleslaw

### Sandwiches (select from the following)

- **Smoked Turkey – 13.95**  
With Bacon, Sharp Cheddar, Red Onion, Romaine Hearts and Sliced Tomato on Focaccia Squares
- **Mediterranean Tuna Salad – 14.95**  
Roasted Red Peppers, Golden Raisins, Curry Aioli on a Club Roll
- **Very Veggie – 11.95**  
Roasted Eggplant, Portobello, Sweet Peppers, Arugula, Provolone and Basil Pesto on a Honey Wheat Roll
- **Chicken Athena – 13.95**  
Feta, Roasted Peppers, Cucumber, Spinach, and Sundried Tomato Mayonnaise on a Club Roll
- **Roasted Sirloin – 14.95**  
Caramelized Onions, Crumbled, Bleu Cheese, Sliced Tomato and Herb Mayonnaise on a Club Roll
- **Classic Club– 14.75**  
Smoked Turkey, Shaved Ham, Crisp Bacon, Swiss Cheese, Lettuce, Tomato & Mayonnaise on a Honey Wheat Bun
- **Herb Pesto Chicken Wrap – 13.95**  
Filled with Grilled Chicken, Pesto, Herb Tortilla, Lettuce, Tomato, Mozzarella Cheese
- **Citrus Spinach and Crab Wrap – 14.95**  
With Baby Spinach, Julienned Carrots, Cucumber, Onion Roasted Garlic Aioli in a Tomato Tortilla

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# Receptions

## SPECIALTY DISPLAYS Priced per guest (minimum 30 guests)

### Spoons – 6.95

White Balsamic Infused Fruit  
Seared Scallop with Asian Slaw  
Hoisan Duck Salad  
Salmon Mousse  
Vegetable Pate

### Shooters – 5.95

Citrus Relish and Oyster  
Tropical Ceviche  
Bloody Mary Shrimp  
Fruit Gazpacho  
Italian Vegetable

### Skewers – 6.75

Thai Chicken with Peanut Sauce  
Prosciutto Basil Melon  
Mediterranean Salad  
Beef Teriyaki  
Scallop and Bacon

### Farm Table – 5.25

International Cheeses  
Garden Fresh Vegetables  
Hummus Display  
Seasonal Fruit  
Crusty French Bread

### Anti Pasta – 5.75

Sliced Italian Meats  
Grilled Vegetable Display  
Gazpacho Shooters  
Sliced Italian Cheeses  
Toasted Baguettes

### Warm Dip Medley – 4.75

Mediterranean Chicken  
Crab Artichoke  
Spinach and Cheese  
Toasted Pita Chips  
Sliced Crostini

## COLD HORS D'OEUVRES (Per 50 Pieces)

• Roasted Tenderloin with Red Pepper Coulis	125.95	• Champagne Poached Shrimp with Spicy Tomato Sauce	125.75
• House Smoked Salmon Canape	85.00	• B.Y.O.B. - Italian Sauces, Meats and Cheeses with Crusty French Bread	68.95
• Deviled Egg Tray: BLT, Bloody Mary and Salmon Rosette	59.95	• Garden Crudités, Seasonal Crisp Vegetables with Vegetable Dip	51.95
• Brie Tart: Burnt Pear, Mango and Raspberry	67.95	• Fresh Mozzarella Roma Tomato Crostini	53.95
• Smoked Trout Mouse with Cucumber Kim Chee Tarts	72.95	• Toasted Goat Cheese Mushroom Tapenade Crostini	54.95
• Asparagus Wrapped in Smoked Salmon with Dilled Crème Fraiche	55.95	• Stuffed Cherry Tomatoes with Goat Cheese and Almonds	53.95
• Fresh Seasonal Fruit with Strawberry Smoothie Dip	65.95	• Gazpacho Shrimp Shooters	109.95
• Grilled Pita with Hummus Display	53.95		
• Around the World Cheese Display	74.95		

## HOT HORS D'OEUVRES (Per 50 Pieces)

• Petite Beef Wellingtons	115.95	• Coconut Shrimp Sweet and Sour	120.95
• Vegetable Encroute with Gorgonzola Cream	79.95	• Bourbon Street Meatballs	52.95
• Trio Stuffed Mushrooms: Spinach, Feta and Crab with Jalapeño Bacon	105.95	• Chicken Wings (Asian, Southwest or Buffalo)	104.95
• Vegetable Risotto Cakes	69.95	• Stuffed Risotto Balls with Pancetta and Havarti Cheese	79.95
		• Oysters Rockefeller	102.95

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## (HOT HORS D'OEUVRES, CONT'D)

• Mediterranean Salmon Skewers	89.95	• Tempura Bacon Wrapped Scallop	98.95
• Sesame Chicken with Peanut Sauce	89.95	• Chicken And Cheese Quesadilla	63.95
• Pork Vegetable Egg Rolls	99.95	• Thai Spring Rolls	99.95
• Dijon Chicken in Puff Pastry	91.95	• Beef Tenderloin, Borsin Cheese, Caramelized Onion Tartlets	121.95
• Roasted Vegetable Quiche	69.95		
• Mini Crab Cakes	87.95		

## SPECIALTY STATIONS (minimum 25 guests)

### Build Your Own Salad Display – 7.95

- Crisp Romaine, Spring Greens
- Blackened Chicken
- Jerked Shrimp
- Roasted Red Peppers
- Parmesan Cheese Flakes
- Shredded Cheddar Cheese
- Assorted Toppings
- Assorted Dressings

### Cheese and More – 8.75

- Imported and Domestic Cheeses
- Fresh and Dried Fruit
- French Bread Crostini
- Assorted Crackers

## ACTION STATIONS (minimum 25 guests)

### Wild Mushroom Risotto – 16.95

- Shitake, Cremini, Oyster and Portobello Mushrooms
- Roasted Garlic and Herb
- Italian Arborio Rice

### Fiesta Station – 14.95

- Soft Flour Tortilla
- Hard Round Nacho Shells
- Grilled Chicken Strips
- Seasoned Beef
- Guacamole, Pico De Gallo, Lettuce, Cheddar  
Cheese, Green Chillies,

### Italian Snack bar – 8.95

- Olives, Pepperocini
- Pepperoni, Capicola
- Provolone, Mozzarella
- Pesto Sauces
- Roasted Garlic
- Assorted Breads

### Dry Snacks – 7.95

- Snack Mix
- Pretzels
- Chips
- Mixed Nut Selection
- Selection of Dips

### Pasta Station – 13.95

- Farfalle with Creamy Garlic Pesto
- Penne Pasta with Puttanesca
- Tri Flavored Tortellini with Champagne Truffle Alfredo
- 5 Cheese Ravioli with Brandied Lobster Sauce

### Maryland Crab Cake - 17.95

- Oglebay's own Unique Recipe
- Individually Seared to Order
- Served with Chipotle Aioli

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## ACTION STATIONS, CONT'D)

### Chilled Seafood Station – 21.95

- Iced Crab Legs Drawn Butter
- Citrus Infused Oysters on Half Shell
- Steamed Chardonnay Mussels
- Champagne Poached Shrimp
- Smoked Salmon Display
- Roasted Horseradish Tomato Sauce

### Potato Martini Bar – 16.95

- Baby Baked Potatoes
- Truffle Whipped Potatoes
- Mashed Sweet Potato
- Honey Nutmeg Butter
- Crumbled Bleu Cheese
- Bacon Bits
- Cilantro Sour Cream

## Sweet Enhancements

### Sweet Shooter Bar - 16.95

(minimum 20 guests - based on 4 pieces per person)

- Graham Cracker Key Lime Pie
- White Chocolate Strawberry Shortcake
- Death by Chocolate
- Banana Oreo Cheesecake
- Coconut Tapioca with Fruit Baba
- Chocolate Shots with Chocolate Pop Rocks
- Mango Panna Cotta with Berry Compote

### Chocolate Fondue – 14.95

(minimum 25 guests)

- Fresh Seasonal Berries and Fruits
- Served with Dark Chocolate Fondue
- Mango, Honeydew, Pineapple
- Marshmallows and Strawberries
- Coconut Macaroons
- Shortbread Cookies
- Miniature Peanut Butter Cookies
- Home Baked Cookies and Brownies

### Build your Own Bruchetta – 8.95

- Tomato and Basil Salsa, Mozzarella, Caponata
- White Bean and Roasted Garlic Puree
- Prosciutto, Balsamic Marinated Artichokes
- Olive Tapenade, Caramelized Onion and Bacon Jam
- Grilled Pita Points, Herb Crostini and Focaccia Points

### Pastry Amuse Bouche – 18.95

(minimum 25 guests)

- Mini Assorted Cheesecakes
- Mini Assorted Fruit Tartlets
- Mini Assorted Éclairs
- Mini Assorted Petite Fours

### Chocolate, Chocolate, Chocolate – 14.95

(minimum 25 guests)

- Chocolate Waterfall
- Fresh Dipping Fruits, Brownies, Marshmallows, Graham Crackers and Rice Crispy Treats
- Mini Flourless Cakes
- Chocolate Chip Cookies

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## From the Carvery

### Honey Pecan Roasted Turkey – 165.95

(serves 20 guests)

- Honey Jalapeño au Jus
- Herb Mayonnaise
- Whole Wheat Rolls

### Herb Crusted Prime Rib of Beef – 295.95

(serves 25 guests)

- Garlic Scented au Jus
- Horseradish Cream
- Silver Dollar Rolls

### Spiced Bone-In Pork Rib – 189.95

(serves 15 guests)

- Lemon Blueberry Compote
- Whole Grain Rolls

### Carved Maple Glazed Salmon – 110.95

(serves 10 guests)

- Maple Balsamic Glazed Salmon
- Cucumber Relish

### Pepper Crusted Tenderloin of Beef – 295.95

(serves 20 guests)

- Red Pepper Demi Glace
- Whole grain Mustard
- Horse Radish Cream
- Assorted Rolls

### Baked Honey Ham – 175.95

(serves 25 guests)

- Shredded Vegetable Slaw
- Spicy Brown Mustard
- Silver Dollar Rolls

### Smoked Top Round – 189.95

(serves 45 guests)

- Au Jus
- Horseradish Mayo
- Petite Rolls

## Themed Buffets

All Themed Buffet dinners are served with lemonade, iced tea, freshly brewed coffee (regular & decaf) & water

### It's a Cookout – 24.95 (minimum 25 guests)

- Iceberg Wedge Salad
- Jicama Coleslaw
- Southern Mustard Potato Salad
- Char Grilled Ground Chuck Burgers
- Beer Basted Brats
- Dry Rubbed Rib Racks, Sweet BBQ, Spicy BBQ
- American, Swiss, Bleu Cheese Crumbles
- Lettuce, Tomato, Onion, Sweet Pickles
- Barbequed Maple Baked Beans
- Fire-Roasted Corn on the Cob
- Sliced Watermelon
- Dutch Crumb Apple Pie and Texas Sheet Cake
- Oglebay Bread Basket

### Italiano – 28.95 (minimum 30 guests)

- Build your own Bruschetta
- Traditional Caesar Salad Display
- Mozzarella Panzenella Salad
- Chef's Seasonal Vegetable
- Honey Jalapeño Glazed Carrots
- Shrimp and Pasta Primavera
- Traditional Meat Lasagna
- Roasted Chicken Picatta
- Sirloin au Poive
- Tiramisu and Amaretto Cheesecakes
- Oglebay Bread Basket

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## THEMED BUFFETS CONT'D

### **Country Buffet – 27.95** (minimum 30 guests)

- Mixed Field Greens with your Choice of Dressing
- Lemon Poppy Seed Coleslaw
- Baked Potato Salad
- Mint-Infused Watermelon Salad
- Smoked Flank Steak with Spicy Tomato Barbeque
- Honey Pecan Roasted Chicken
- Grilled Salmon with Scallion Orzo
- Oven Roasted Red Potato with Sour Cream Bar
- Green beans with Smoked Bacon and Caramelized Onions
- Confetti of Rice Grilled Tomato, Saffron Broth
- Chef's Select Vegetable
- Apple, Peach and Cherry Pies
- Oglebay Bread Basket

### **International Harvest – 31.95**

(minimum 35 guests)

- Roasted Pear Frisee, Roasted Sunflower Seeds  
Candied Apple Vinaigrette
- Green Bean Salad, Shaved Red Onion, Prosciutto Ham,  
Roasted Red Peppers, Black Pepper and Salt Oil
- Soba Noodle, Grilled Asparagus, Shitake Mushroom,  
Sesame Infused Oil
- Perogie Lasagna, Five Cheese Blend, House  
Made Marinara
- Baked Halibut, Seasoned Halibut, Rarebit Sauce
- Steak au Poivre, Tri Pepper Crusted, Black and Tan  
Gravy
- Oven Roasted Tilapia, Lemon Herb Buerre Blanc
- Moroccan Chicken, Olive Tapenade, Lemon Veloute
- Gingered Honey Carrots
- Mushroom Risotto
- Chefs in Season Vegetable
- Asparagus with Red Pepper Béarnaise
- Chocolate Flan, Irish Cheesecake, Carrot Cake
- Oglebay Bread Basket

### **Polynesian Luau – 34.95** (minimum 35 guests)

- Boston Bibb, Mixed Berries, Mandarin Orange  
Segments, Red Pepper Strips, Red Currants and  
Orange Balsamic
- Grilled Fruit Almondine, Seasonal Fruits Grilled, Flavored  
with Cherry Brandy and Coconut Almond Brittle
- Grilled Pineapple Arugula and Jicama
- Sautéed Jalapeno Vegetables, Summer Squash,  
Sweet Peppers, Mushrooms and Onions Sautéed with  
Jalapeño Infused Oil
- Coconut and Apricot Risotto
- Tri Color Fingerlings with Caramelized Leeks
- Kahlua Pork Loin with Escalloped Pineapple and  
Apples
- Huli Huli Chicken Soy Ginger BBQ
- Lomi Lomi Salmon Teriyaki Glaze
- Roasted Tenderloin of Beef Sweet Pepper Demi
- Bananas Foster Cheesecake, Pineapple Upside  
Down Pie
- Oglebay Bread Basket

*All prices subject to change. Prices subject to applicable service charge, historical preservation assessment and taxes.*



## Younger Guest Banquet Selections

All meals include beverage, cookie and vanilla ice cream. Limit one meal choice per event. High chairs and booster seats available upon request.

### Cheeseburger – 9.25

- Served with French Fries
- Onion and Pickle on the Side

### Grilled Ham and Cheese – 6.95

- Fresh Fruit
- Served with Pickles

### Kiddo Classic – 6.95

- Peanut Butter and Jelly Sandwich
- Potato Chips

### Spaghetti & Meatballs – 9.95

- Served with Hot Dinner Roll

### Country Chicken Dinner – 10.25

- Gluten Free Fried Chicken Fingers
- French Fries
- Pickles on the Side

### Turkey and Gravy – 8.95

- Roasted Turkey and Gravy
- Mashed Potatoes
- Hot Dinner Roll

### Hot Dog & Macaroni Cheese – 7.95

- Hot Dog on Bun Served with Ketchup
- Macaroni & Cheese

## Plated Dinner Menu

All plated dinners are served with seasonal simple salad with your choice of 2 dressings, Oglebay bread basket, lemonade, iced tea, freshly brewed coffee (regular & decaf) and hot teas.

### Wood Fired New York Steak- 32.95

- Cabernet Onions
- Sweet Merlot Reduction
- Steamed Green Beans
- Whipped Truffle Potatoes
- Chocolate Flourless Round with Melba Glaze

### Herb Rubbed Loin of Pork – 27.95

- Spiced Apple au Jus
- Pistachio and Cherry Bread Pudding
- Roasted Root Vegetables
- Coconut Cream Gateau

### Artichoke Rosemary Seared Chicken – 28.95

- Roma Tomato and Artichoke Veloute
- Caramelized Onion Risotto
- Lemon Broccolini
- Marbled Cheesecake

### Filet of Sole – 27.95

- Remesco Sauce
- Citrus Salsa
- Roasted Asparagus
- Mushroom Risotto Cake
- Cranberry, White Chocolate Cream Puffs

### Pan Seared Snapper – 31.95

- Lemon Thyme Tomato Hotel Butter
- Seared Polenta Cake
- Steamed Broccoli
- Crème Caramel with Raspberries

### Wild Mushroom Stuffed Chicken – 27.95

- Marsala Wine Sauce
- Twice Baked Potato
- Roasted Zucchini and Squash
- Chocolate Mousse

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## PLATED DINNER MENU CONT'D

### Dijon Herb Crusted Tenderloin – 31.95

- Port Wine Bordelaise
- Roasted Baby Potatoes
- Garlic Haricot Verts
- Lemon Meringue Tart

### Oak Grilled Fillet – 33.95

- Tarragon Hollandaise
- Oven Roasted Red Skinned Potatoes
- Chefs Seasonal Vegetable
- Fruit Tart Anglaise

### Grilled Frenched Pork Chops – 29.95

- Pear Brandied Jus
- Golden Potato Terrine
- Baby Carrots
- Apple Strudel, Crème Anglaise

## Combination Plated Dinners

### Cajun Shrimp and Chicken – 32.95

- Cajun Spiced Shrimp and Chicken
- Cajun Cream
- Andouille Hash
- Chefs Select Seasonal Vegetable

### Jumbo Lump Crab Thyme Marinated Sirloin – 34.95

- Thyme Scented Demi glace
- Zesty Pesto Remoulade
- Whipped Yukon Gold Potatoes
- Chefs Garden Vegetables

### Inside out Wellington with Seared Scallops – 36.95

- Grilled Filet Mignon
- Mushroom Duxelle
- Sauce Perigourdine
- Seared Scallops
- Thyme Sherry Sauce
- Potato au gratin
- Chef Vegetable

### Grilled Filet and Chicken and Lobster Roulade – 39.95

- Cognac Spiked Lobster Jus
- Merlot Reduction
- Red Pepper Parmesan Risotto
- Grilled Asparagus

## PLATED MEAL UPGRADES

### Salad Selections

- Classic Caesar Salad with Parmesan Chips, Herbed Caesar Dressing – 3.95
- Roma Tomato, Fresh Mozzarella, Artisan lettuce Balsamic Reduction – 3.75
- Baby Spinach, Brie, Wild Mushrooms, Pine Nuts and Pomegranate Curry Vinaigrette – 4.25
- Arugula, Spiced Pear, Toasted Walnuts, Crumbled Bleu, Smokey Bleu Cheese Dressing – 3.75
- Mixed Artesian Blend Lettuce, Raspberries, Mandarin Oranges, Goat Cheese Crumbles – 3.25
- Ice Berg Wedge, Crumbled bacon, Bleu Cheese Vinaigrette, Diced Tomato, Red Onion – 3.25

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## Soup Selections

- Cream of Wild Mushroom – 3.25
- Cream of Asparagus – 3.75
- Hearty Vegetable Vegetarian – 2.95
- Minestrone – 3.75
- Roasted Onion Bisque – 3.25
- Roasted Tomato Lobster Bisque – 3.25
- White Bean and Country Ham – 3.25

## Dessert Selections

- Amaretto Cheesecake – 3.95
- Chocolate Covered Strawberry Flan – 3.75
- Chocolate Éclair Cake – 3.95
- Chocolate Decadence – 4.25
- Cappuccino Custard with Caramel Whip Topping – 3.25
- Chocolate Caramel Crème Brulee – 3.75
- Lemon curd Layered Torte – 3.95
- Mixed Berry cobbler with Fresh Cream – 3.75
- Pear and Caramel Tart – 3.25
- White Chocolate Mousse with Fresh Berries – 3.95

## Buffet Dinners

All buffet dinners are served with lemonade, Iced Tea, freshly brewed coffee (regular & decaf) & Water

### The Hill Top – 29.95 (Minimum 50 Guests)

- Market Fresh Salad Bar with Garden Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots, Red Onion and Roasted Corn
- Selection of Dressings
- New Potato Salad with Mustard and Smoked Bacon
- Caprese Pasta Salad with Tomato, Mozzarella and Pesto
- Corn and Black Bean Salad
- Antipasto Display
- Prosciutto Ham, Genoa Salami and Provolone Cheese
- Marinated Artichoke Hearts, Sun Dried Tomatoes, Marinated Peppers
- Olive Tapenade with Goat Cheese, Black and Green Olives and Herbed Olive Oil
- Artisan Bread Display
- Beef Medallions in a Peppercorn Sauce
- Salmon with Lemon, Capers and Olive Oil
- Chicken with Mushrooms in a Chipotle Cream Sauce
- Roasted Potatoes with Rosemary Garlic Oil
- Chef's Selection of Vegetables
- Fresh Seasonal Fruit Tarts
- Key Lime Pie
- Tropical Cheese Cake
- Oglebay Bread Basket

### The View Buffet – 32.95 (Minimum 50 Guests)

- Chopped Salad Bar with Iceberg Lettuce, Tomatoes, Cucumbers, Peppers, Corn, Chick Peas and Scallions
- Bleu Cheese Crumbles and Fried Tortilla Strips
- Balsamic Black Peppercorn Vinaigrette
- Grilled Vegetable Platter with Hummus and Pita Points
- Salami and Provolone Platter with Pickles
- Macaroni Salad with Cheese, Garden Peas and Peppers
- Roasted Prime Rib of Beef
- Chicken Marinated with Garlic, Jalapeños and Lime
- Crab Crusted Talipia with Corn Succotash
- Saffron Rice
- Roasted Asparagus and Shallot Dressing
- Market Fresh Vegetables
- Oglebay Bread Pudding
- Twice Iced Chocolate Éclairs
- Carrot Cake
- Oglebay Bread Basket

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# Hospitality Events

## Rail Bar Package

\$18.00 per person for 3 hours includes rail drinks, sodas, domestic bottled beer and a selection of wines from Oglebay's Hilltop Vineyards collection (Note: 6.00 per person per additional hour, \$1.00 per guest up charge for import or specialty beer.)

- Vodka—Popov
- Gin—Fleischman's
- Rum—Castillo
- Whiskey—Windsor
- Bourbon—Ancient Age
- Brandy—VSQ
- Scotch—Lauders
- Sweet and Dry Vermouth

## Call Bar Package

\$30.00 per person for 3 hours includes call drinks, sodas, domestic bottled beer and a selection of wines from Oglebay's Waddington Estates collection (Note: 8.00 per person per additional hour, \$1.00 per person up charge for import or specialty beer.)

- Vodka—Absolut, Stoli
- Gin—Beefeater
- Rum—Bacardi
- Whiskey—Canadian Club, Jack Daniel's
- Bourbon—Jim Beam
- Brandy—Christian Brothers
- Scotch—Dewar's
- Sweet and Dry Vermouth

## Premium Bar Package

\$40.00 per person for 3 hours includes premium and call drinks, sodas, domestic and imported bottled beer, a selection of wines from Oglebay's Waddington Estates collection, as well as "The Colonel" from the Oglebay Wine Collection. (Note: 10.00 per person per additional hour)

- Vodka—Belvedere, Grey Goose, Ketel One,
- Gin—Bombay Sapphire
- Rum—10 Cane
- Whiskey—Crown Royal
- Bourbon—Maker's Mark
- Cognac—Courvoisier, Remy Martin
- Scotch—Chivas Regal Glenlivet, Johnnie Walker Black
- Sweet and Dry Vermouth

## Cash Bars

### Liquor

- Well Brand Drinks – 4.75
- Call Drinks – 5.50
- Premium – 6.95

### Beer

- Domestic – 4.00
- Imported – 4.95
- Micro Brews – 5.25 (as available)
- Non-Alcoholic – 3.25 (O'Doul's)

### Keg Beer

- Domestic Keg – 295.00  
Budweiser, Bud Lite, Miller Lite, Coors Lite, Yuengling
- Imported Kegs – 395.00  
Heineken, Sam Adams, Guinness, Stella Artois, Blue Moon
- Micro Brews Available on Request

### Beer, Wine and Soda Bar

- Domestic Bottled Beer, Cartledge and Brown Wines and Pepsi Products – 10.00 per person (1 hour)
- Additional hour: 5.00 per person

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## CASH BARS CONT'D

### Soft Bar

6.00 per person (1 hour) Additional hour – 3.00 per person

### Wine by the Glass

Selections from the Wine List – as priced

### Tropical Drinks and Punch Suggestions

- Fruit Punch – 25.00 per gallon
- Champagne Punch – 35.00 per gallon
- Chardonnay Wine Punch – 17.00 per gallon
- Bahama Mama (Rum, Pineapple juice, Orange Juice, Grenadine) – 19.95 per gallon
- Goombay Smash (Coconut Rum, Rum, Pineapple Juice, Simple Syrup, Lemon Juice) – 17.95 per gallon
- Yellow Bird (Banana Liquor, Rum, Pineapple Juice, Orange Juice, Galliano) – 21.95 per gallon

### Champagne Toasts Suggestions: (Per bottle)

- Don Conde – 28.95
- Gruet, Blanc de Noir – 33.00
- Degiorgis, Moscato D'Asti – 49.95
- Henriot, Brut Blanc Souverain – 75.00
- Dom Perignon – 240.00

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# General Banquet Information

## Food

We provide various event menu options and will also be happy to create a customized menu for you. Children's and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Also any unconsumed items may not be removed from hotel property.

## Alcohol

Wilson Lodge, in Oglebay Resort, is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into Wilson lodge by outside vendors or individuals. Wilson Lodge reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

## Function Space

We will provide you with the most suitable room for your event. Accommodations will be made depending on the number of your expected guests. Oglebay Resort reserves the right to reassign the room if your numbers fall below the function minimum.

## Guarantees

All details pertinent to your event will need to be finalized 14 days prior to the event date. Your final guaranteed number of expected guests must be given 3 business days prior to your event date. After this time, the guarantee number may not be reduced. If the actual attendance exceeds the guarantee number, additional charges per person will be added to your bill.

## Set Up and Decorating

Oglebay Resort must be made aware of any outside vendors (i.e. entertainment, florists, etc.) that require access to any banquet space prior to the start of your event.

## Weather

For all events being held outdoors a backup decision will be made by 9:30. Should the forecast of rain exceed 30%, the backup space will be utilized. The Coordinator and or the Banquet Manager will have the final decision.

## Signage/Displays/Damages

Pre-approved signage is permitted in registration areas and immediately outside function rooms. All signs must be of professional style. The Resort will not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any substance. In the event this is done without authorization and any damage is suffered, the cost of repair and/or replacement will be charged to the patron. The Resort is not responsible for the retention or removal of any signs, banners, and decorations audio visual or other equipment used in the Resort.