



Welcome

Willow Brook Christian Village is a very special place, its elegance and warmth are demonstrated in the restaurant and banquet facilities we share with the public.

Willow Brook's delightful cuisine, attentive service and lovely atmosphere will help turn your event from ordinary to memorable. We start with good food, expertly prepared by our executive chef from the freshest ingredients, thoughtfully presented, and served by a staff that obviously takes pride and pleasure in the happiness of our residents and guests.

Please view this menu as the starting point in your quest for an excellent dining experience. Our talented and creative behind-the-scenes staff love to be challenged and will work with you to design an event that will make you proud.

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Breakfast

Available as a plated meal or buffet-style for groups of 25 more.

The American Breakfast

\$7.50

Scrambled eggs
Choice of sausage links, patties or bacon
Home fries
Biscuits or assorted bread basket
Selection of two juices
Coffee, hot tea service, iced water

Midwest Breakfast

\$8.00

Scrambled eggs with green peppers, mushrooms, onions & cheese
Breakfast ham steak
Biscuits or assorted bread basket
Selection of two juices
Coffee, hot tea service, iced water

A Country Breakfast

\$8.50

Scrambled eggs
French toast or pancakes with syrup & butter
Choice of sausage links, patties or bacon
Home fries
Assorted bread basket
Selection of two juices
Coffee, hot tea service, iced water

Fresh Fruit

\$2.25 per person

Breaks

Coffee Station

\$2.25

Coffee, decaffeinated and regular,
Hot tea selection, lemon, condiments, iced water

Coffee and Danish

\$2.95

Coffee, decaffeinated and regular,
Assorted pastries, iced water

Afternoon Break

\$3.25

Assorted fresh cookies, choice of coffee station or assorted sodas, iced water

Continental Breakfast

\$5.25

Assorted breakfast breads and pastries
Fresh fruit, orange juice, coffee, hot tea selection, iced water

Health Food Break

\$5.95

Fresh fruit, yogurt, trail mix, granola bars, fruit juices, coffee station, iced water

Afternoon Tea

\$6.00

Assorted hot teas, coffee, iced water, scones with fruit preserves,
Short bread cookies & other fresh bakery items

Chocoholic Break

\$6.75

Chocolate chip cookies, brownies, chocolate-covered strawberries
milk & chocolate milk, coffee station, iced water

Coffee Only ***\$1.00***

Punch Only ***\$1.95***

Coffee & Punch Only ***\$2.95***

Plated Luncheons

Salads

All luncheons include water, coffee and tea service.

Turkey Pecan Salad

\$8.00

Our signature salad includes grapes, toasted pecans and roasted turkey on crisp leaf lettuce with fresh fruit and banana nut bread

Tri-Salad Plate

\$8.50

Our fresh homemade chicken and tuna salad, on crisp leaf lettuce, accompanied by fresh fruit and mini croissants

Grilled Chicken Cobb Salad

\$8.50

Grilled chicken breast, sliced & layered upon fresh greens with tomato, egg, avocado, crumbled bleu cheese, black olives, croutons & cucumber, served with choice of dressing and rolls with butter

Harvest Chicken

\$9.50

Maple-glazed smoky breast of chicken, grilled & sliced with sweet grape tomatoes, cubes of cheddar cheese, glazed walnuts and apple chips on a bed of fresh spinach, served with our house-made balsamic vinaigrette and fresh rolls with butter

Peppercorn-Seared Beef Tenderloin Salad

\$10.50

Peppercorn-seared beef tenderloin, sliced and layered with strawberries, bacon and bleu cheese on a bed of fresh spinach, served with mango chardonnay dressing and an artisan roll selection with butter

Sandwiches

All luncheons include water, coffee and tea service.

Chicken Waldorf Wrap

\$8.00

Courtyard creation of marinated grilled chicken, grapes, celery and toasted almonds with a light yogurt dressing wrapped in a whole wheat tortilla served with fresh fruit

Roasted Turkey Sandwich

\$8.00

Fresh roasted turkey breast with a cranberry mustard spread on deli-style rye with sliced cheddar cheese, lettuce and tomato, served with fresh fruit

Open-Faced Roast Beef Sandwich

\$9.00

Thinly-sliced, slow-roasted beef, piled high on Texas toast with natural gravy and sour cream mashers, served with a Jello salad

Herb-Encrusted Tenderloin of Beef on Focaccia Bread

\$10.00

Slow-roasted, medium-rare beef tenderloin sliced and piled high on grilled focaccia bread, with braised leeks and olive paste, served with roasted redskin potato salad

Box Lunches

All boxed lunches include appropriate condiments and disposable tableware.

Deli Sandwich

\$9.00

Slices of ham, turkey, salami and swiss cheese, with lettuce, tomato and onion, served on an Italian sub bun accompanied by pasta salad, fresh fruit, chips and a cookie

International

\$9.00

Twin croissant sandwiches with sliced tenderloin and a whole grain mustard, served with wedges of cheese, fresh fruit, roasted redskin potato salad and a fruit-filled cookie

Luncheon Entrees

All luncheon entrees include water, coffee and tea service.

Quiche Lorraine

\$7.50

A traditional classic of bacon, onion and cheeses, slowly baked in a pie crust and served with fresh fruit, sliced tomato garnish and a fresh muffin

Champagne Chicken

\$9.50

Boneless, skinless chicken breast, sautéed & topped with a light champagne-scented cream sauce, accompanied by rice, chef's vegetable, fresh garden salad and rolls with butter

Balsamic Chicken

\$9.50

Marinated boneless, skinless chicken breast, sautéed and topped with roasted peppers and a balsamic reduction, served with Yukon gold mashers, broiled tomato, fresh garden salad and rolls with butter

Roast Turkey

\$9.50

Sliced roast turkey breast with dried cranberry herb sauce, wild rice, chef's vegetable, fresh garden salad and rolls with butter

Hunter Style Grilled Chicken

\$9.50

Grilled marinated boneless, skinless chicken breast, smothered with robust burgundy sauce infused with peppers, onions, tomatoes and mushrooms, served with wild rice, green beans almandine, fresh garden salad and rolls with butter

Smoked Loin of Pork

\$9.50

Smoked and sliced roast pork loin, finished with a dried apricot chutney, accompanied by oven-roasted redskins, chef's vegetables, fresh garden salad and rolls with butter

Lasagna

\$9.50

House-made lasagna with fresh Italian blend vegetables, garlic bread, served with Greek-style salad

Plated Dinners

Dinner Entrees

All dinner entrees include fresh garden salad with dressings, choice of one vegetable and one starch, rolls & butter, water, coffee and tea service.

Roast Turkey Breast

\$12.00

Oven-roasted breast of turkey with dried cranberry & sage dressing, with natural gravy

Sliced Roast Beef Jardinière

\$12.00

Oven-roasted beef, sliced & topped with bordelaise sauce & garnished with julienne vegetables

Chicken Cordon Bleu

\$13.00

Boneless, skinless chicken breast filled with shaved ham and Swiss cheese

Smoked Loin of Pork

\$13.00

Apple wood smoked center cut pork loin, sliced and finished with apricot chutney

Harvest Stuffed Chicken Breast with Boursin Cheese Sauce

\$13.50

6-ounce boneless, skinless chicken breast stuffed with prosciutto, toasted pine nuts, dried cranberries, shallots, fresh herbs & whole wheat bread crumbs, finished with a light boursin cheese sauce

Prosciutto-Wrapped Norwegian Salmon with Citrus Butter

\$15.00

Grilled boneless salmon fillet wrapped with prosciutto & finished with citrus butter

Roast Prime Rib of Beef

\$16.00

Served with au jus & creamy horseradish sauce

Sliced Tenderloin of Beef with Mushroom Bordelaise

\$17.00

Roast beef tenderloin, cooked medium rare, sliced & served with a savory mushroom bordelaise sauce

Select your vegetable and starch from the choices below:

Vegetables

California vegetable medley
Country-style green beans
Green beans almandine
Fresh-mixed Italian vegetables
Stir-fried oriental blend
Glazed julienne carrots
Parsley-buttered carrots

Starches

Roasted redskin potatoes
Oven-browned potatoes
Baked potatoes
Au Gratin potatoes
Rice Pilaf
Scalloped potatoes
Boiled new potatoes
Wild mushroom risotto
Buttered egg noodles

Luncheon and Dinner Entrée

Desserts

Assorted fruit pies	\$2.50
Warm fruit cobbler with whipped cream	\$2.75
Mississippi mud cake	\$2.75
Carrot cake	\$3.00
German chocolate torte	\$3.00
Strawberry shortcake	\$3.00
Dried cherry bread pudding with anglaise sauce	\$3.00
Cheesecake with strawberries	\$3.50
Xango with fruited drizzle	\$3.50
Chef's choice assorted dessert table	\$3.95
Berry mousse cupped in decadent chocolate	\$4.50
Assorted cookie & brownie tray for 25 people	\$37.50

Courtyard Special Events

Luncheon Entrees

For gatherings of 11-40 people eating in the Courtyard Dining Room.

Please limit your selection to one selection per group.

All meals include water, coffee and tea service.

Quiche Lorraine

\$10.00

A traditional classic of bacon, onion and cheeses, slowly baked in a pie crust, served with fresh fruit and sliced tomato garnish, finished with caramel apple pie

Turkey Pecan Salad

\$10.00

Our signature salad includes grapes, toasted pecans and roasted turkey on crisp leaf lettuce with fresh fruit and banana nut bread, finished with a chocolate parfait

Strawberry Spinach Salad

\$10.00

Balsamic grilled chicken breast, sliced strawberries, red onions, candied walnuts & crumbled feta cheese on a bed of fresh spinach, served with house made balsamic vinaigrette and fresh baked rolls, finished with chocolate banana bread pudding

Garden Vegetable Frittata

\$10.00

Open faced omelet topped with roasted tomatoes, caramelized onions, garlic sautéed zucchini, fresh spinach and mozzarella cheese, served with oven brown potatoes, finished with lemon crème brûlée

Smoked Brisket Pot Roast Melt

\$10.00

Tender pieces of house-smoked beef brisket topped with carrots, celery, leeks and Monterey Jack cheese on grilled sourdough and a side of horsey sauce, accompanied with steak fries, finished with a pecan ball

Courtyard Special Events

Dinner Entrees

For gatherings of 11-40 people eating in the Courtyard Dining Room.

Please limit your selection to one selection per group.

All meals include water, coffee and tea service.

Homemade Lasagna

\$15.00

Home-made lasagna served with fresh Italian blend vegetables, garlic bread and accompanied with a Greek style salad & spumoni ice cream

Pan Seared Pecan Encrusted Rainbow Trout

\$15.00

Pan seared pecan encrusted fresh rainbow trout topped with a cinnamon brown sugar sauce, served with sweet potato risotto, green beans almandine, house salad with assorted dressings, rolls with butter and finished with a rich bread pudding with golden sauce

Oven Roasted Bacon Wrapped Pork Tenderloin

\$15.00

Oven roasted bacon wrapped pork tenderloin topped with a savory cider reduction, served with mashed rosemary redskins, glazed carrots, house salad with assorted dressings, rolls with butter and finished with pecan pie

Baked Stuffed Breast of Chicken Florentine

\$15.00

House-made Florentine stuffed chicken, baked and finished with a boursin cheese cream sauce, served with fruited wild rice pilaf, roasted assorted vegetables, house salad with assorted dressings, rolls with butter, finished with a lemon crème brulee

Char-Grilled Hand Cut Black Angus 8 oz. Strip Steak

\$15.00

Hand cut char-grilled Black Angus 8oz. strip steak finished with garlic butter, served with a baked potato, broccoli spear, house salad with assorted dressings, rolls with butter, finished with banana cream pie

Buffets

Hors D' Oeuvres

Priced per 50 pieces

Hot

House-made mini crab cakes	\$90
Spring rolls with dipping sauce	\$75
Crab & artichoke fondue	\$75
Coconut fried shrimp	\$75
Sesame chicken strips	\$60
Italian sausage stuffed mushroom caps	\$50
Potato skins with cheese, bacon, green onion	\$50
BBQ-style hot wings	\$60
Swedish-style meatballs	\$45
Mini quiche Lorraine	\$45

Cold

Antipasto tray	\$100
Jumbo shrimp cocktail	\$75
Fruit tray	\$50
Cheese & cracker tray	\$45
Vegetable & dip tray	\$40
Finger sandwiches	\$40

Ice Carvings

\$300

Our executive chef will be pleased to create a replica of your company logo or a specialty design in ice for your event

Luncheon Buffets

*Available for parties of 25 or more.
All buffets include water, coffee and tea service.*

Lighter Side Buffet

\$9.00

Includes

Fresh fruit salad
Chicken salad
Ham salad
Tuna salad
Assorted breads, rolls, bagels and croissants
Fresh raw vegetable tray
Domestic cheese tray
Angel food cake with strawberries

Deli Bar

\$9.00

Includes

Cup of soup du jour, assortment of salads,
Sliced ham, turkey, roast beef,
Swiss & American cheese,
Selection of breads,
Condiments and garnishes
Potato chips, cookies and brownies

The Courtyard Buffet

\$12.00

Crisp vegetable tray
Salad of crisp garden greens
Assorted dressings
Select two of the following entrees
Roast pork loin
Champagne chicken
Sliced roast beef jardinière
Sliced roast turkey breast with cranberry herb glaze

Includes

Chefs choice potato in season
Chefs choice vegetable in season
Rolls with butter
Assorted dessert table

Dinner Buffets

*Available for parties of 25 or more.
All buffets include water, coffee and tea service.*

Western Cookout

\$18.00

Potato salad
Fresh garden salad with ranch dressing
Corn & black bean salad
Creamy Cole slaw
Select two entrees
Slow-cooked BBQ ribs
Country-fried steak & gravy
Roasted bone-in chicken
BBQ slow-cooked beef brisket

Includes

Campfire-style baked beans
Yukon gold garlic mashers
Skillet-fried green beans with bacon & onion
Buttermilk biscuits with honey butter
Peach cobbler
Plantation pecan pie

Steak & Potato Buffet

\$19.00

Includes

Redskin potato salad
Creamy cole slaw
Marinated tomato & cucumber salad
7-layer tossed salad
(bacon, onion, cheese, peas, eggs, ranch dressing and fresh greens)
Grilled strip steak with sautéed mushrooms & onions
Signature marinated grilled chicken breast
Baked potato bar
Pan-fried corn
Cornbread with butter
Apple pie with caramel drizzle
Blondie brownie

Dinner Buffets Continued...

*Available for parties of 25 or more.
All buffets include water, coffee and tea service.*

Hawaiian Buffet

\$20.00

Tropical fruit salad

Coconut ambrosia salad

Fresh garden salad with assorted dressings

Select two entrees

Marinated & grilled mahi mahi with ginger, lime, garlic & teriyaki sauce

Chicken with island stuffing

Chicken & pineapple skewers

Roast pork loin with a fruited glaze

Includes

Fresh island vegetables

Oven roasted redskin potatoes

Fresh rolls with butter

Pineapple upside down cake

Key lime pie

Italian Buffet

\$20.00

Grilled antipasto display

Rotini pasta salad

Tossed salad with assorted vinaigrettes

Select two entrees

Lasagna (*meat or vegetable with Alfredo sauce*)

Chicken parmesan

Penne pasta with grilled chicken & roasted tomato concasse

Shrimp scampi (*five shrimp per person*)

Includes

Fresh Italian blend vegetables

Parsley-buttered new potatoes

Focaccia bread with olive oil and balsamic vinegar

Chocolate pistachio dessert

Tiramisu

Dinner Buffets Continued...

*Available for parties of 25 or more.
All buffets include water, coffee and tea service.*

Prime Rib Buffet

\$22.00

Fresh vegetable tray

Fresh fruit

Tomato & cucumber salad

Fresh garden salad with assorted dressings

Carved prime rib of beef topped with au jus and
served with horseradish sauce

Select one additional entrée

Chicken cordon bleu

Grilled salmon with citrus butter

Pork cutlet with Dijon bordelaise

Includes

Fresh seasonal vegetables

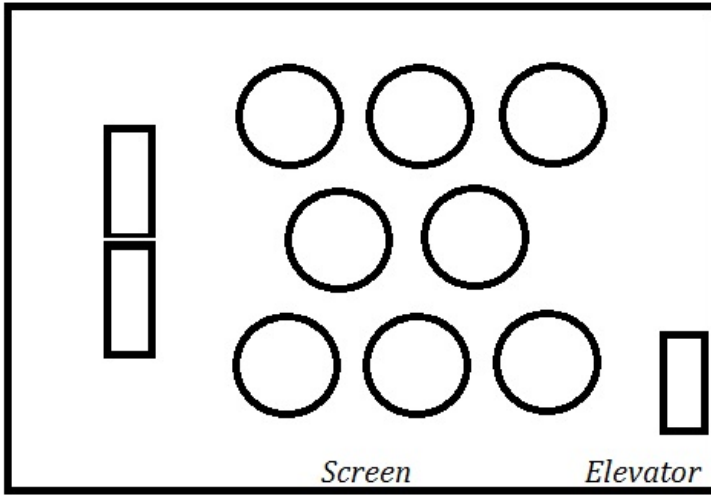
Twice-baked potatoes

Fresh rolls and butter

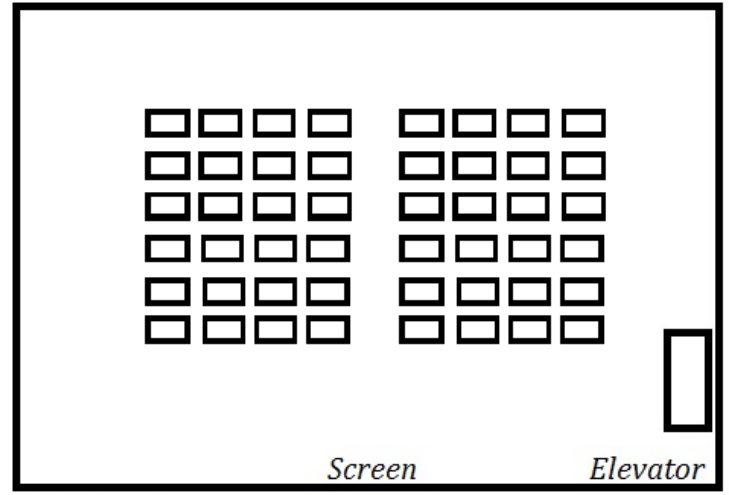
Assorted cheesecakes

Chocolate torte

Banquet Seating Styles



**Buffet Set-Up
with Tables and Chairs**



Theater Style Seating

Banquet Rooms

Terrace Room

Room charge: \$250

Banquet seating for up to 160, theatre seating for up to 200. Contains sound system, powerpoint, wifi connection and a large movie screen with projector. Available on the 3rd floor. Minimum 25 guests.

Delaware Room

Room charge: \$75

Meeting and meal seating for up to 20. Available on the 1st floor.
Projector screen and dry-erase board available.

Conference Room

Room charge: \$35

Private meeting space, seats 8-10. Available in the front lobby area.

Courtyard Special Events Dining Room

No Room Charge

This is a semi-private space leading into The Courtyard Restaurant. Seats 11-40.

(Linens and napkins are an additional fee-see policies)

Policies

- To book an event, contact Julie Bardelang-Wolf, Events Coordinator at (740)368-4593 at least 30 days prior.
- A banquet agreement and contract will need to be signed before any event.
- All special event charges will be based on guaranteed numbers, which are required five business days before the event.
- Payment in full is expected at the time of the event, unless prior arrangements have been made. We accept cash, checks and credit cards, including Visa, MasterCard and Discover.
- A 20% gratuity charge will be added.
- All sales are subject to Ohio sales tax. Tax Exempt forms must be on file for those not taxed.
- Linens are \$2.50 each and napkins \$0.25 each.
- A server will be provided for a flat rate of \$50 dollars, for all groups providing their own food and beverage **and** for groups of 25 or more.
- The use of confetti is prohibited. The use of tape, nails or push-pins on walls/wallpaper is prohibited. Decorations may not be placed over sprinklers or fire extinguishers.
- Willow Brook reserves the right to make additional charges to guests or groups who damage the facility or necessitate excessive clean-up.
- Willow Brook is not responsible for lost or damaged property. Please do not leave valuables unattended.
- **Residents and employees** may bring their own food and beverages. However, caterers other than Willow Brook may not be used.
- There is no tipping.
- If an Event is over \$1,000.00 the Room Charge will be waived.
- Smoking and the use of alcoholic beverages are not permitted.
- Please remember that you are meeting in the home of Willow Brook residents. Please contain all activities and guests to the designated meeting room. Exceptionally loud music, unruly children and other disturbances are not acceptable.
- All events must be concluded no later than 9:00 p.m.
- Please review the Fire Safety information posted at the room's entrance doors.



*Executive Chef
John Lindeboom
&
Events Coordinator
Julie Bardelang-Wolf*