

# *Knights of Columbus*

## *Rental Fees and Menus*

*Voted # 1-2007 best location for wedding receptions!*

*810 S. Cable Rd.*

*Lima, Ohio*

*45805*

*419-223-0761*

*Fax 419-224-0736*

*Email*

[kofc@wcoil.com](mailto:kofc@wcoil.com)

*Web Site*

[www.kofclima.com](http://www.kofclima.com)

<b>Full Hall Rental</b>	seats 425	<b>\$650.00</b>
<b>½ Hall Rental</b>	seats 200	<b>\$425.00</b>
<b>Rich Room</b>	seats 55	<b>\$100.00</b>

**Saturday bookings require Full Hall Rental with a minimum 250 dinners ordered**

**Full Rental Fee is required at the time booking contract is signed.**

**Friday & Saturday, bookings are non refundable.**

**All food and beverage must be purchased from the Knights of Columbus.**

**For price quotes and availability, please call Phil Myers**

**419-223-0761**

### *Rehearsal Dinner Special*

**When you book our facility for your reception, we will waive the rental fee on the "Rich Room" for you rehearsal dinner. Just purchase your food at the club!**

**15% Gratuity & 6 ½ % Sales Tax will be added to all sales.**

**Prices are subject to change.**

**Revised 4-1-08**

# Buffet Menus

*Minimum 40*

**2-Meats      \$11.95**

**3-Meats      \$12.95**

## *Entrees*

**Baked Italian Chicken Breast**

**Roast Loin of Pork**

**Pasta Marinara**

**Roast Turkey Breast**

**Chicken Kiev**

**Chicken Cordon Bleu**

**Baked Swiss Steak**

**BBQ Breast of Chicken**

**Tender Cooked Beef Tips**

**Ham with Pineapple Sauce**

**Boneless Chicken Breast Hollandaise**

### *Side Dishes*

**Please choose 2**

**Mashed Potatoes**

**Baked Idaho Potatoes**

**Scalloped Potatoes**

**Candied Sweet Potatoes**

**Red Skin Potatoes**

**Cheesy Au gratin Potatoes**

**Green Beans seasoned with Ham & Onions**

**Green Peas with Mushrooms**

**California Blend**

**Cinnamon Glazed Carrots**

**Corn O'Brien**

### *Included:*

**Tossed Greens, Tomatoes, Cucumbers, Cru tons, Bacon Bits**

**Creamy Cole Slaw, Pasta Salad, Cottage Cheese & Dinner Rolls**

**Beverage Table**

**Coffee-Iced Tea-Water**

# *Grand Prime Rib Buffet*

*Minimum 40*

*\$14.95*

*Hand Carved Prime Rib of Beef Au Jus*

*Plus one additional entrée*

**Baked Italian Chicken Breast  
Roast Loin of Pork  
Pasta Marinara  
Roast Turkey Breast  
Chicken Kiev**

**Chicken Cordon Bleu  
Baked Swiss Steak  
BBQ Breast of Chicken  
Tender Cooked Beef Tips  
Ham with Pineapple Sauce**

**Boneless Chicken Breast Hollandaise**

**Side Dishes**

**Please choose 2**

**Mashed Potatoes  
Baked Idaho Potatoes  
Scalloped Potatoes**

**Candied Sweet Potatoes  
Red Skin Potatoes  
Cheesy Au gratin Potatoes**

**Green Beans seasoned with Ham & Onions**

**Green Peas with Mushrooms  
California Blend**

**Cinnamon Glazed Carrots  
Corn O'Brien**

**Included:**

**Tossed Greens, Tomatoes, Cucumbers, Cru tons, Bacon Bits  
Creamy Cole Slaw, Pasta Salad, Cottage Cheese & Dinner Rolls  
Beverage Table  
Coffee-Iced Tea-Water**

*Add (2) appetizers and Dessert Table*

*\$18.95*

# *Appetizers*

<b>Fresh Vegetable Tray with Ranch Dip.....</b>	<b>\$40.00</b>
<b>Cubed Cheese Tray with Assorted Crackers.....</b>	<b>\$50.00</b>
<b>Fresh Seasonal Fruit Tray.....</b>	<b>\$60.00</b>

**Each tray will serve approximately 50.**

**Ask us about our “Display Option”.**

## *Ala Carte Appetizers*

<b>Jumbo Gulf Shrimp with tangy sauce.....</b>	<b>Market Price</b>
<b>Italian Sausage Stuffed Mushrooms (100).....</b>	<b>\$75.00</b>
<b>Italian Meat Balls Marinara (100).....</b>	<b>\$45.00</b>
<b>Smoked Salmon, Mini Bagels and Cream Cheese.....</b>	<b>Market Price</b>
<b>Chicken Wings (your choice BBQ-Hot or Plain).....</b>	<b>\$ .050 each</b>
<b>Assorted Bread Tray with Spinach Dip.....</b>	<b>\$25.00</b>
<b>Ham &amp; Chicken Salad Finger Sandwiches(50).....</b>	<b>\$50.00</b>

*Create the perfect display by adding a hand carved Ice Sculpture.*

*\$250.00*

# *Sandwich Buffet*

*Minimum 40*

Please choose (2)

BBQ Beef  
Ham Rolls

Hot Chicken  
Sloppy Joes

Thin Sliced Turkey  
Pulled Pork

*Included:*

Scalloped Potatoes

Vegetable Tray

Cheese Tray

Cole Slaw

Pasta Salad

Buns, Breads and Condiments

Coffee and ice Tea

**\$9.25**

# *Theme Buffets*

## *The Italian Fun Feast*

Great for rehearsal dinners!

Baked Pasta marinara      Italian Meat Balls      Bread sticks

Italian Salad

Homemade Pizzas

**\$7.95 per person**

## *Mexican Fiesta*

Taco Salad

Mexican Rice

Nachos with Cheese Sauce

Hard and Soft Taco Shells

Chopped Lettuce

Diced Tomatoes

Black Olives

Cheese

Salsa

**\$7.25 per person**

# Served Dinners

*Minimum 30*

Prime Rib of Beef Au Jus.....	\$14.50
Slow Cooked Roast Beef with Mushroom Sauce.....	\$ 9.95
Land & Sea (6oz Sirloin Steak & 3 FF Shrimp).....	\$11.95
Oven Roasted Turkey Breast & Dressing.....	\$ 8.95
Burgundy Beef Tips.....	\$ 8.95
Tequila Mesquite Grilled Chicken Breast.....	\$ 8.95
Amish Style Beef & Noodles.....	\$ 8.25
12oz. New York Strip Steak.....	Market price
Steak and Chicken ( 6oz. Sirloin Steak and 4oz.Chicken Breast).....	\$11.95

Please choose 2

Mashed Potatoes	Candied Sweet Potatoes
Baked Idaho Potatoes	Red Skin Potatoes
Scalloped Potatoes	Cheesy Au gratin Potatoes
Green Beans Seasoned with Bacon & Onions	
Green Peas with Mushrooms	Cinnamon Glazed Carrots
California Blend	Corn O'Brien

Your Choice of:

Tossed Salad	"Our Famous Italian Salad"	Caesar Salad
--------------	----------------------------	--------------

All served family Style!

# Desserts

The Dessert Table.....	\$2.00
(Assorted Cakes-Pies and Cheese Cakes)	
Fresh Baked Pies.....	\$1.75
Cheese Cake with Assorted Toppings.....	\$2.50
Ice Cream.....	\$1.50
Italian Canoli.....	\$2.50

# Luncheon Menu

*Serving 11:00 to 2:00*

Chicken Salad on Croissant with Fruit Cup.....	\$6.95
Turkey Breast Wrap with Pasta Salad.....	\$7.25
Boneless Chicken Breast .....	\$6.95
<small>Topped with Cheddar Cheese Sauce and Fresh Broccoli</small>	
Chicken Salad Classico.....	\$7.00
<small>Fresh Fruits, served with creamy chicken salad on a carved tomato, served with a mini muffin</small>	
Amish Style Chicken and Noodles, Mashed Potatoes and Salad.....	\$6.50

## Lunch Buffet

1-Meat            \$8.50  
2-Meats           \$10.25

Baked Italian Chicken Breast  
Roast Loin of Pork  
Pasta Marinara  
Roast Turkey Breast  
Chicken Kiev

Chicken Cordon Bleu  
Baked Swiss Steak  
BBQ Breast of Chicken  
Tender Cooked Beef Tips  
Ham with Pineapple Sauce

Boneless Chicken Breast Hollandaise

### Side Dishes

Please choose 1

Mashed Potatoes  
Baked Idaho Potatoes  
Scalloped Potatoes

Candied Sweet Potatoes  
Red Skin Potatoes  
Cheesy Au gratin Potatoes

Green Beans seasoned with Ham & Onions

Green Peas with Mushrooms  
California Blend

Cinnamon Glazed Carrots  
Corn O'Brien

### Included:

Tossed Greens, Tomatoes, Cucumbers, Cru tons, Bacon Bits

Dinner Rolls

Beverage Table

Coffee-Iced Tea-Water

# Bar Pricing

When you book your banquet with us, we will customize your bar to fit your needs. There are many combinations we can create for your special event.

## Bar Suggestions

**Cash Bar:** This type of bar we charge your guests "Cash."

**Open Free Bar:** With this bar we will tally your entire bar costs to be paid by the "Host" at the conclusion of the event. This bar would include all blended drinks.

**Free Bottle Bar:** This is our most popular; you choose the liquor from the list below. We serve it to your guests and the "Host" will pay at the end of the event. This bar will not include any blended drinks.

We add 15% Gratuity and 6 1/2 % Sales Tax to all bar sales.

All bars require a \$50.00 minimum in sales per hour. If the minimum is not met, we will charge \$15.00 per hour bartender fee.

## Beer Selections

Can Beer \$2.00 Per Can Bud-Bud light-Miller Light  
Keg Beer \$150.00 (16 Gallons-200 glasses) Bud-Bud Light

## Wine Selections

White Zinfandel-Merlot-Chardonnay  
9oz.Glass \$2.00  
Ballatore Asti Spumante \$11.95  
Sparkling Grape Juice \$5.95

## Soft Drinks

We serve all Pepsi Products

Can \$1.25  
Fountain \$1.00

## Liquor Choices

### Whiskey

Seven Crown \$31.00  
Black Velvet \$35.00  
Seagram's VO \$38.00

### Rum

Captain Morgan \$36.00  
Bacardi \$35.00  
Castillo \$31.00

### Vodka

Kamchatka \$31.00  
Absolute \$51.00  
Kettle One \$54.00

### Bourbon

A&A \$31.00  
Jim Beam \$32.00  
Jack Daniels \$51.00

### Gin

Crystal Palace \$31.00  
Tanqueray \$51.00  
Bombay \$58.00

### Scotch

Lauders \$31.00  
Cutty Sark \$51.00  
Dewar's \$54.00

### Specialties

Peach Schnapps 35.000  
Amaretto \$40.00

All Liquor sold by the Fifth Aprox 20 Drinks

# *Breakfast Buffet*

*Minimum 40*

**Serving 9:00 to 11:00 AM**

**Sliced Ham   Breakfast Sausage Links   Parisian Potatoes  
Assorted Sweet Rolls   Mini Muffins  
Assorted Bagels   Fruit Bowl  
Coffee & Juice  
\$7.50 per person**

# *Continental Breakfast*

**Assorted Sweet Rolls   Mini Bagels  
Mini Muffins   Fruit Bowl  
Coffee & Juices**

**\$5.95**

# *Special Needs*

Our facility will try to accommodate all of your special needs. List below are several, if you do not see yours please ask.

Table Skirting (White or Ivory)	\$12.00 per skirt (8' foot table)
Table Overlays (Various colors)	\$ 3.25 per cloth
Cake Cutting Service	No Charge
Champagne Service	Cost of the Champagne
Potato Chips	\$3.25 per pound
Pretzels	\$3.25 per pound
Mints	\$3.50 per pound

If you book with our facility, you will be able to get "[Special Rates](#)" at three local motels:

Wingate Downtown Market St. Ask for Aryn.	419-228-7000
Fairfield Inn- St Rt 309 West (Lima Mall) Ask for Mike.	419-224-8496
Holiday Inn- St.Rt 309 & I-75 Ask for Brad.	419-222-0004

*Thank you for considering the  
Knights of Columbus Family Center for your next  
event.*