



Lunch Buffet

Choose from some of our most popular lunch menus listed below, or create your own menu, with our Build-A-Buffer option. All lunches include 3-hour room rental, china, silverware, glassware, set up and clean up, lap-length linen tablecloths, linen napkins, coffee, decaffeinated coffee and iced tea. Add soft drinks and bottles waters package for only 2.75 a person.

HEARTY SANDWICH & WRAP BAR

Artesian Breads, Flatbreads & Pita Pockets
Sliced Ham, Turkey & Roast Beef
Homemade Vegetarian Hummus,
Grilled Marinated Portabella Mushrooms, Assorted Cheeses,
Lettuce, Tomatoes, Onions, Cucumbers,
Banana Peppers & Olives
Tossed Salad with Assorted Dressings
Soup du Jour with Crackers
Cookies & Brownies
18.50 per person

ITALIAN BUFFET

Caesar Salad with Fresh Parmesan
Roasted Vegetable Medley with Fresh Basil
Penne Pasta with Sundried Tomatoes, Artichoke Hearts,
Mushrooms, Garlic, Fresh Basil & Balsamic Vinegar
Chicken Parmesan & Homemade Meat Lasagna
Garlic Bread Sticks
Cannolis
19.50 per person

MEXICAN FEAST

Soft Flour Tortillas & Crunchy Taco Shells
Spicy Beef & Chicken Fajita Style
Onions, Peppers, Sour Cream, Cheese
Cheesy Refried Beans & Mexican Rice
Garden Salad with Dressings
Chips & Salsa
Kahlua Brownies & Churros
19.50 per person

QUEEN CITY CLASSIC

Cincinnati-style Chili with Pasta
Diced Onions, Shredded Cheese & Oyster Crackers
Pulled Pork BBQ with Slider Buns & Creamy Cole Slaw
Macaroni & Cheese or Mini Corn on the Cob
Saratoga Chips with BBQ Sauce
Two Cobblers of Your Choice (Apple, Peach, Cherry)
19.50 per person

LIGHT FARE

RSVP Signature Salad with Cabernet Vinaigrette
Fresh Minted Pineapple & Watermelon
Orzo & Grilled Vegetable Salad with Fresh Basil
Chilled Sliced Chicken Pinwheels with Herb Peppercorn Sauce
Whole Grain Rolls & Whipped Herb Butter
Strawberry Shortcake
18.50 per person

PAN-ASIAN FUSION

Oriental Salad: Mixed Greens, Cucumbers, Green Onions,
Edamame, Red Peppers & Shredded Carrots
with Ginger Sesame Vinaigrette
Sautéed Sugar Snap Peas w/ Toasted Sesame Seeds
Teriyaki Chicken & Steamed Rice
Pad Thai
Spring Rolls
Rum Cake & Fortune Cookies
20.75 per person

BOXED LUNCHES (MEET WHILE YOU EAT)

Choose one Sandwich: Grilled Marinated Chicken on
Sourdough Bread, Submarine Sandwich, Chicken Chutney
Salad Croissant, California Club Croissant, Tuna Salad on
Croissant or Turkey on Sun Dried Focaccia
Served with Fresh Fruit Salad & Potato Chips
Homemade Cookie & Bottled Water
16.95 per person

COOK OUT SPECIAL

Grilled Burgers, Brats & Hot Dogs
Buns, Sliced Cheddar & Swiss
Relish Tray, Sauerkraut, Condiments
Potato Salad & Broccoli Salad with Bacon
Baked Beans & Potato Chips
Assorted Cookies & Brownies
17.50 per person

*Prices do not include 20% Service Charge & 6.75% Ohio Sales Tax.
All prices subject to change due to current market pricing.*



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BUILD-A-BUFFET

CHOICE OF ONE SALAD:

RSVP Salad with Cabernet Vinaigrette
Garden Green Salad with Assorted Dressings
Caesar Salad
Fresh Fruit Salad
Rotini Pasta Salad

BUILD-A-BUFFET LUNCHEONS ALSO INCLUDE:

Assorted Rolls & Whipped Herb Butter
Chef's Selection of Seasonal Vegetables
Chef's Selection Starch

CHOICE OF ENTRÉES:

(19.50 for one entrée or 22.50 for two entrées)

POULTRY

Grilled Creole Chicken
Chicken Breast Marsala
Grilled Marinated Chicken
Grilled Teriyaki Chicken
Sliced Fresh Turkey Breast (Minimum 30 guests)
Turkey Divan with Mornay Sauce
Deep Dish Turkey Pot Pie

SEAFOOD

Baked Cod with Lemon Butter
Grilled Salmon with Fresh Pineapple Salsa

VEGETARIAN

Lentil & Root Vegetable Pot Pie
Vegetable Lasagna
Penne Pasta
with Cajun Cream Sauce, Black Beans & Confetti Peppers

BEEF & PORK

London Broil with Mushroom Sauce
Sautéed Pork Chops with Apple Raisin Sauce
Beef Tips Diane
Meat Lasagna
Salisbury Steak

ABOVE BUFFETS INCLUDE ONE OF THE FOLLOWING DESSERT OPTIONS:

Assorted Finger Desserts
Apple Crisp with Crème Anglaise
Homemade Cookies & Brownies
Cannolis
Homemade Rum Cake with Crème Anglaise & Fresh Berries

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Seated Lunch

*The following are served with RSVP signature salad, a vegetable and starch of your choice, assorted rolls and whipped herb butter, coffee, decaffeinated coffee, hot tea and iced tea.
Add soft drinks and bottled waters package for only \$2.75 a person.*

BEEF

- Beef Tenderloin Tips Diane 24.95
(Suggested Starch: Wild & Brown Rice or Mashed Potatoes)
- Boneless Braised Short Rib with Merlot Sauce 24.95
- Petit Filet Mignon with Mushroom Demi Glace 28.25
- Salisbury Steak with Mushroom Gravy 19.50

PORK

- Rosemary Roasted Pork Tenderloin
with Rosemary Sauce 21.50
- Apple Bourbon Pork Chops 19.50
- Sundried Tomato Pork Tenderloin 21.50
- Pork Marsala 19.50

POULTRY

- Chicken Piccata with Capers 19.50
- Chicken Marsala 19.50
- Grilled Chicken
with Tomato Mediterranean Compote 19.50
- Grilled Chicken Montreal
with Tomato Chutney Cream Sauce 19.50
- Chicken Alouette 19.50
- Apple Almond Raisin Stuffed Chicken 21.50
- Broccoli Stuffed Chicken with Cream Sauce 21.50
- Chilled Sliced Spinach Stuffed Chicken Pinwheels with
Herbed Peppercorn Sauce 21.50
- Turkey Divan with Mornay Sauce 19.50
- Goat Cheese & Roasted Red Pepper
Stuffed Turkey Tenderloin 21.50

Please see our dessert page if you would like to add on dessert.

SEAFOOD

- Shrimp Scampi over Lemon-Pesto Penne Pasta 21.50
- Parmesan & Panko Crusted Tilapia
with Lemon Buerre Blanc 21.50
- Grilled Salmon with Pineapple Salsa 21.50
- Herb Roasted Salmon with Dill Buerr Blanc 21.50
- Blackened Whitefish with Ole Sauce 21.50

VEGETARIAN

- Greek Pasta Vegetarian Style 18.50
- Balsamic Glazed Vegetable and Portabella Mushrooms
Served over Linguine 18.50
- Butternut Squash Ravioli with Pesto Cream Sauce 18.50
- Pasta Marinara with Roasted Vegetables 18.50
- Stuffed Peppers with Quinoa, Sweet Potatoes,
Black Beans & Kale 19

Choice Of One Vegetable

- Nantucket Vegetable Medley
- Fresh Vegetable Medley
- Seasonal Grilled Vegetables
- Green Beans (Almandine, Caramelized Onion, Toasted
Sesame Seeds or Diced Red Peppers)
- Steamed Broccoli with Lemon Butter
- Capri Vegetable Blend

Choice of One Starch

- Lemon Scented Basmati Rice
- Wild & Brown Rice
- Rice Pilaf
- Rosemary Roasted New Potatoes
- Garlic Mashed Potatoes
- Butter & Parsley Potatoes
- Greek Pasta with Feta
- Pasta Primavera

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