

CHERRY VALLEY HOTEL & OHIO EVENT CENTER

CATERING & EVENTS MENU



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CATERING MENU

CHERRY VALLEY HOTEL & OHIO EVENT CENTER

We're so excited that you're considering—or have already chosen—Cherry Valley Hotel & Ohio Event Center for your upcoming event. Our inviting spaces and caring team are here to make sure every detail comes together beautifully. Below, you'll find a few helpful details to ensure everything goes smoothly from start to finish.

Deposits

To secure your event date, a deposit is required. This deposit will be applied in full toward your final bill. If your event needs to be canceled, the deposit will be applied toward any applicable cancellation fees.

Guarantees

Please let us know your final guaranteed guest count at least three (3) business days prior to your event. This number will be considered your minimum and cannot be reduced after that point. If we don't receive your guarantee by that deadline, your expected number of guests will become your guaranteed count, and you'll be billed accordingly.

Menus & Pricing

Our Catering Team and Executive Chef are happy to help you design custom menus, themed events, or special packages that fit your vision. Final menu selections are due three weeks before your event. Please note, a menu change fee may apply if menu changes are made after ingredients have been ordered or preparation has begun.

Gratuity, Administrative Fee & Sales Tax

A 10% gratuity and 14% administrative fee will be added to all food, beverage, and meeting room rental charges. The gratuity is distributed among the banquet team, including servers, bartenders, and captains working your event. The administrative fee helps cover event coordination and operational costs and is not a gratuity or tip. For audio/visual charges, a 24% administrative fee applies.

Banquet, Meeting, and Event Rooms

To best accommodate all our guests, we reserve the right to adjust room assignments if needed. Please follow your confirmed event schedule, as other groups may be using the same rooms before or after your event. If your plans change, let your Catering Sales Manager know — we'll do our best to accommodate you! Please note: decorations, signage, or materials may not be affixed to walls, floors, or ceilings without prior approval.

Audio-Visual Services

We partner with Audio-Visual Connections to offer the latest in equipment technology, seasoned show technicians, skilled salespeople and unparalleled customer service. Whether you require an extensive production or a simple breakout meeting, AVC will not rest until your event is perfect!

Payment Policy

The remaining event balance (including room, food & beverage minimums, and other applicable charges) is due 7 days prior to arrival. Accepted forms of payment include ACH, credit card, company check, cashier's check, or cash (no personal checks, please). Failure to make payment by the due date may result in cancellation and the application of standard cancellation fees.





CHERRY VALLEY HOTEL

CATERING MENU

BREAKFAST BUFFET

90-Minute Display

Signature Continental Breakfast \$22

Sliced Fruit, Baked Breakfast Pastries, Muffins, Assorted Individual Yogurts, Coffee, Hot Tea, Orange Juice, Apple Juice, Ice Water

Fresh Start Breakfast Buffet \$26

Sliced Fruit, Breakfast Pastries, Muffins, Scrambled Eggs, Breakfast Potatoes, Applewood-Smoked Bacon, Coffee, Hot Tea, Orange Juice, Apple Juice, Ice Water

Sunrise Breakfast Buffet \$29

Sliced Fruit, Breakfast Pastries, Muffins, Scrambled Eggs, French Toast Bake with Seasonal Berries, Breakfast Potatoes, Applewood-Smoked Bacon, and Pork Sausage. Includes Coffee, Hot Tea, Orange Juice, Apple Juice, Ice Water

A minimum of 20 guests is required for hot buffets.
+\$2 per person if under 20-person minimum.

BREAKFAST HANDHELDS

Offered in one-dozen minimum per selection

Croissant Sandwich \$8 each

Bacon, Fried Egg, Cheese

Breakfast Burrito \$8 each

Flour Tortilla, Scrambled Eggs, Cheddar Cheese, Sausage, Home Fries, Salsa

Veggie Breakfast Burrito \$8 each

Scrambled Eggs, Cheddar Cheese, Home Fries, Sautéed Peppers & Onions, Salsa

Breakfast Roll-Up \$4 each

Sausage Link Rolled in Pancake Batter, Maple Syrup

ENHANCEMENTS

Individual Greek Yogurt \$3 each

Yogurt Parfait 🥣 \$6 each

Vanilla Yogurt, Fresh Fruit Compote, Granola, Sliced Almonds

Yogurt Bar Station 🥣 \$8 per person

Vanilla and Fruit Yogurts, Granola, Berries, Honey, Chia Seeds, Sliced Almonds

Hard-Boiled Eggs 🥚 \$32 per dozen

Served with Salt, Pepper, and Everything-Bagel Seasoning

Assorted Scones 🥖 \$28 per dozen

Fruit Preserves, Butter, Cream Cheese

Biscuits & Gravy \$5 per person

Homestyle Sausage Gravy

Oatmeal 🥛 🥣 \$5 per person

Milk, Brown Sugar, Cinnamon, Candied Nuts, Chocolate Chips, Seasonal Dried Fruit

Quiche 🥚 \$6 each

Individual Florentine or Lorraine Quiche

Omelet Station 🥚 \$12 per person

*Eggs, Cheeses, Mushrooms, Spinach, Bell Peppers, Green Onions, Tomatoes, Ham, and Bacon
Max 50 people | \$150 Chef Fee*

Avocado Toast Bar \$9 per person

Assorted Bread, Avocado Spread, Tomato, Diced Egg, and Seasoning (50 guest maximum)



Gluten Free



Vegetarian



Vegan





CATERING MENU

BREAKS & REFRESHMENTS

90-Minute Display

Hydration Station

Half-Day \$14 per person

Whole Day \$18 per person

Iced Water, Infused Water, Coffee, Hot Tea, Iced Tea, Soda, Bottled Water

Chips & Dips



\$10 per person

Kettle chips with French Onion Dip

Tortilla Chips with Guacamole and Salsa

At the Movies



\$12 per person

Popcorn, Flavored Toppings, Mini Candies

Ballpark

\$14 per person

Pretzel Bites with Cheese Sauce, Mini Corn Dogs, Mustards, Nachos, and Cracker Jacks

Mediterranean Break



\$17 per person

Hummus, Vegetable Crudité, Assorted Olives, Warm Spinach Artichoke Dip, Baked Pita

Make Your Own Trail Mix



\$17 per person

Granola, Raisins, Chocolate Candies, Nuts, Dried Fruit

Farmer's Market



\$18 per person

Domestic Cheeses, Dried Fruits, Nuts, Fresh Berries & Grapes, Honey, Crostini & Crackers, Vegetable Crudité, Ranch and Bleu Cheese

SWEET TOOTH

Brownies & Blondies



\$26 per dozen

Dessert Bars



\$26 per dozen

Fresh-Baked Cookies



\$36 per dozen

Assortment of Chocolate Chip, Oatmeal Raisin, Peanut Butter

A LA CARTE ITEMS & REFRESHMENTS

Coffee

Starbucks Pike Place

\$55 per gallon

Decaf Coffee

\$55 per gallon

Hot Tea

\$55 per gallon

Iced Tea

\$30 per gallon

Lemonade

\$30 per gallon

Bottled Water

\$4 each*

Assorted Sodas

\$4 each*

Bottled Juices & Teas

\$5 each*

Energy Drinks

Red Bull & Celsius

\$7 each*

Candy Bars

\$4 each*

Trail Mix

\$4 each*

Bagged Chips

\$4 each*

Bagged Pretzels

\$4 each*

Granola Bars

\$4 each*

KIND Bars

\$6 each*

**Charged based on consumption*



CATERING MENU

LUNCH BUFFETS

All buffets Include Iced Tea and Water

Southwestern Buffet

\$38

Salad: Mixed Greens with Roasted Corn, Black Beans, Bell Peppers, Cilantro-Lime Vinaigrette, Buttermilk Ranch Dressing

Entrée: Tequila Lime Chicken, Marinated Flank Steak, and Grilled Vegetables

Sides: Spanish Rice, Refried Beans, Tortilla Chips & Salsa

Dessert: Churros with Chocolate and Caramel Sauce

American Classic Buffet

\$37

Salad: Mixed Greens & Romaine, Carrots, Cucumbers, Tomatoes, Red Onions, Ranch and Cherry Valley Vinaigrette Dressings

Entrée: Lemon-Rosemary Grilled Chicken, Oven Roasted Salmon

Sides: Green Beans, Mushroom Risotto, and Roasted Redskin Potatoes

Dessert: Assorted Cakes and Pies

Taste Of Italy Buffet

\$35

Salad: Romaine, Croutons, Caesar Dressing, Parmesan Cheese

Entrées: Baked Cheese Ziti and Chicken Parmesan

Side: Roasted Squash & Zucchini Medley, Warm Bread Sticks

Dessert: Tiramisu

New York Deli Buffet

\$34

Salads: Cherry Valley Salad Mixed Greens, Red Onions, Cucumbers, Sundried Cherries, Candied Pecans, Goat Cheese, Cherry Vinaigrette Dressing

Sides: Kettle Chips, Red Bliss Potato Salad with Mustard Dressing, Fresh Dill, and Scallions

Greek Pasta Salad with Orecchiette Pasta, Cucumber, Tomato, Olives, Peppers, Onions, Pepperoncini, Feta, Oregano Vinaigrette Dressing

Deli Meats: Thinly Sliced Roast Beef, Turkey, Baked Ham & Genoa Salami

Toppings: Provolone, Cheddar & Swiss Cheeses, Dill Pickle Spears, Leaf Lettuce, Sliced Tomatoes, Banana Peppers

Assorted Breads: Pretzel Roll, Whole Wheat Bread, White Bread, and Sourdough

Condiments: Mustard, Mayonnaise, Horseradish Mayonnaise, Italian Dressing

Dessert: Assorted Freshly Baked Cookies, Brownies, Assorted Pies





CATERING MENU

LUNCH BUFFETS

All buffets Include Iced Tea and Water

Backyard BBQ Buffet

\$38

Salads: Creamy Coleslaw and Garden Greens with Cucumbers, Cherry Tomatoes, Carrots, Red Onions, Ranch and Balsamic Vinaigrette Dressings

Entrées: Smoked Pulled Pork, BBQ Chicken Breasts

Sides: Macaroni & Cheese, Baked Beans, Street Corn Ribs, and Warm Cornbread

Dessert: Cookies & Brownies

Mediterranean Feast Buffet

\$38

Salad: Greek Salad with Romaine, Olives, Cucumber, Tomato, Red Onion, Feta, and Lemon-Oregano Vinaigrette Dressing

Entrées: Herb Roasted Chicken with Lemon and Garlic, Steak Kabobs, and Roasted Vegetable Penne with Feta

Sides: Lemon Herb Rice Pilaf, Roasted Seasonal Vegetables, and Warm Pita with Hummus & Tzatziki

Dessert: Baklava

Soup & Salad Buffet*

\$30

*Maximum 100 guests

Soup (choose one)

Tomato Basil, Chicken Noodle, or Minestrone

Salad Bar: Mixed Greens & Romaine, Cheddar, Feta, Candied Nuts, Eggs, Carrots, Cucumbers, Tomatoes, Red Onions, Ranch & Balsamic Dressings, Bacon Bits, Craisins, Diced Grilled Chicken

Served with Rolls and Butter

Dessert: Freshly Baked Cookies & Brownies

Picnic Lunch To Go

\$29

Choice of Wrap or Sandwich with Chips, Whole Fruit, Cookie, and Bottled Water.

Limit three selections.

Black Forest Ham Sandwich - Swiss, Lettuce, Tomato, Brioche Bun

Smoked Turkey Breast Sandwich - Cheddar, Lettuce & Tomato, Ciabatta Bun

Chicken Salad Wrap - Chicken Salad, Grapes and Celery, on a Whole Wheat Wrap

Mediterranean Wrap - Hummus, Spinach, Tomato, Cucumber, Olives, Feta, Spinach Wrap

Portobello Sandwich - Red Peppers, Greens, Balsamic Dressing, Brioche Bun

Chicken Caesar Wrap - Parmesan, Romaine, Caesar Dressing, Grilled Chicken, Flour Wrap

Includes Condiments and Napkins

A minimum of 20 guests is required for all lunch buffets. +\$5 per person if under 20-person minimum





CATERING MENU

DINNER BUFFET

Served with Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaf, Iced Tea, and Ice Water

\$60 Two Entrées

\$67 Three Entrées

Entrées

Lemon Thyme Grilled Chicken Breast



Citrus Velouté

Chicken Rigatoni

with Roasted Red Pepper Marinara

Stuffed Chicken

Spinach, Bacon, and Sharp Cheddar Cheese With Riesling Sauce

Apricot Rosemary Pork Loin



Dijon Sauce

Roast Turkey Breast

Cornbread Dressing & Gravy

Beef Brisket Braised



Braised in Bourbon and Stout Jus

Sliced Sirloin



Red Wine Sauce and Braised Shallots

Braised Short Ribs



Horseradish-Scallion Cream

Mushroom Ravioli



Tomato Cream Sauce

Blackened Salmon



with Pineapple Cilantro Salsa

For a more elegant touch, please ask about our selection of floor length tablecloths and napkin selections.

Chiavari Chairs - \$5 per chair

Uplighting - \$75 per light

Salads

(select one)

Mixed Greens

Romaine, Spinach, Spring Mix, Carrots, Cucumbers, Cherry Tomatoes, and Croutons. Ranch or Balsamic Vinaigrette Dressing

Caesar Salad

Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Cherry Valley Salad

Spring Mix, Red Onions, Cucumbers, Sun-Dried Cherries, Candied Pecans, Goat Cheese, and Cherry Vinaigrette Dressing

Sides

(select one starch and one vegetable)

Starch Selections

Parmesan-Boursin Whipped Potatoes

Roasted Potato Medley

Maple-Mashed Sweet Potatoes with Goat Cheese

Wild Mushroom Risotto

Five-Cheese Macaroni & Cheese

Vegetable Selections

Glazed Carrots & Parsnips

Sautéed Brussels Sprouts with Bacon and Onions

Green Beans With Almonds & Sun-Dried Tomatoes

Seasonal Vegetable Sauté

Squash Medley

Desserts

Chef's Selection of Assorted Cakes And Pies





CATERING MENU

CHEF'S SIGNATURE EXPERIENCE

A crafted dining experience inspired by the rich, warm notes of Kentucky bourbon — blending comfort, indulgence, and southern sophistication.

THE BOURBON TABLE

Minimum 25 guests

\$62

Baby Greens Salad

Mixed Field Greens with Candied Pecans, Dried Cranberries, Roasted Sweet Potatoes, and Bourbon-Honey Vinaigrette Dressing

Bourbon-Braised Short Ribs

Slow-Cooked for Eight Hours in Small-Batch Bourbon and Dark Veal Reduction, Finished with Caramelized Shallots

Bourbon Maple Glazed Chicken

Pan-Seared Chicken Breast with a Maple-Bourbon Glaze, Garnished with Fresh Herbs and Charred Orange

White Cheddar Mac & Cheese Bar

Creamy Boursin and Sharp White Cheddar Sauce, Topped with Smoked Bacon, Toasted Breadcrumbs, Crispy Onions, and Scallions

Charred Seasonal Vegetables

Fire-Roasted Medley of Squash, Peppers, and Asparagus Tossed with Herb Oil and Sea Salt

Bourbon Pecan Bread Pudding

Served warm with Vanilla Anglaise and Candied Pecans

Served with Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaf, Iced Tea, and Ice Water

Add Ons

\$12

Two Batched Bourbon Cocktails

Old Fashioned
Manhattan

Make it an Educational Experience

\$200

Add a Bourbon Master providing expertise in production, tasting, and history, crafting, understanding, and appreciating American bourbon whiskey.





CATERING MENU

DISPLAYS

Serve 25 guests each

Artisan Trio Display



\$250 per display

Import & Domestic Cheeses, Fresh Fruit & Berries, Dried Fruit, Grapes, Seasonal Vegetables, Ranch, Hummus, Jams, Spicy Mustard, Toasted Breads & Crackers

Cheese Display



\$200 per display

Import & Domestic Cheeses, Grapes, Jams, Toasted Breads & Crackers

Vegetable Display



\$175 per display

Seasonal Garden Vegetables with Ranch and Hummus

Fruit Display



\$175 per display

Seasonal Sliced Fresh Fruit with Dipping Sauce

Mediterranean Display



\$225 per display

Olives, Feta, Hummus, Pita, Fig Jam, Artichokes, Roasted Peppers, Tzatziki

CARVING STATIONS*

Added to any buffet meal

Chef Attendant, \$150 per chef per station

Herb Tenderloin of Beef

\$27 per person

Béarnaise and House Steak Sauce and Rolls

Bourbon Maple-Glazed Ham

\$14 per person

Grain Mustard, Apple Chutney, and Rolls.

Citrus Side of Salmon

\$20 per person

Horseradish Cream and Rolls

Roasted Turkey Breast

\$14 per person

Cranberry Relish, Turkey Gravy, and Rolls

Herb Roasted Prime Rib

\$30 per person

Au Jus, Horseradish Cream, and Rolls

RECEPTION STATIONS*

Added to any buffet meal

All reception stations are sold per 25 guests

Sliders Station

\$375

An Assortment of Beef, Vegetarian, and Pulled Pork Sliders served with Kettle Chips, Fried Onions, Cole Slaw, and Pickles

Pasta Station

\$400

Cavatappi Pasta with Alfredo, Pesto, and Marinara Sauces, accompanied by Grilled Chicken, Italian Meatballs, Broccoli, and Parmesan Cheese

Asian Station

\$375

Chicken Stir-Fry with White and Fried Rice, Seasonal Vegetables, Soy Ginger Sauce, Teriyaki Sauce and Sweet Thai Chili
Shrimp +\$100, Steak +\$100

Taco Bar

\$450

Shredded Chicken and Seasoned Beef with Spanish Rice, Pico de Gallo, Guacamole, Sour Cream, Lettuce, Tomato, Jalapeños, and Warm Tortillas

Mac & Cheese Station

\$350

Creamy Macaroni with Shredded Cheddar, Bacon, Toasted Breadcrumbs, Blue Cheese Crumbles, Crispy Onions, Mushrooms, and Scallions

Potato Station

\$400

Smashed Potatoes and Baked Potatoes with Sour Cream, Bacon, Butter, Chili, Shredded Cheese, and Broccoli

Salad Station

\$125

Romaine, Spinach, Spring Mix, Carrots, Cucumbers, Cherry Tomatoes, and Croutons with Ranch and Balsamic Vinaigrette Dressing

*Carving & Reception Stations

For a full meal, a minimum of three stations must be selected from these two categories



**CHERRY
VALLEY
HOTEL**

CATERING MENU

HORS D'OEUVRES

Pricing shown per 50 pieces

Hot Selections

Craftsman Kitchen Meatballs 
BBQ or Marinara

Arancini with Pesto Remoulade 

Spanakopita 
Feta Cream Cheese

Chicken Potstickers
Soy Sauce

Sesame Chicken Bites
Sweet Thai Chili Sauce

Vegetarian / Vegan Spring Rolls  

Crispy Guacamole Bites 
Salsa

Kimchi Potstickers 
Sweet Thai Chili

Thai Basil Grilled Shrimp 

Fried Cheese Ravioli 
Marinara

Coconut Shrimp

Stuffed Cheese Mushroom Caps 

Mini Beef Wellington

Chicken Skewers 
Garlic-herb aioli

Cold Selections

Grilled Asparagus   
Balsamic Glaze

Deviled Eggs

Asparagus Wrapped in Prosciutto 


Traditional Bruschetta  

Watermelon & Feta Crostini 

Beef Tenderloin Crostini
Horseradish Crema

Shrimp Cocktail

Tuna Tartare Crispy Wonton

\$150

\$150

\$150

\$150

\$200

\$250

\$250

\$225

Add White Glove Butler Service

This polished service adds a touch of sophistication creating an unforgettable first impression and an elevated culinary experience for any event.

\$50 per attendant, per hour





CATERING MENU

HOST BAR PACKAGES

A \$150 bartender fee applies per bartender
4 hour maximum on all bars priced per person, per hour

THE CRAFTSMAN BAR

\$28 per person - 2 hours
\$8 per person, each additional hour

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, Captain Morgan Rum, Johnnie Walker Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Cazadores Blanco Tequila
Bud Light, Miller Lite, Budweiser
Heineken, Corona, Stella Artois
Featured Wine - Proverb
White Claw and High Noon Seltzers
Mixers, Garnishes, and Soft Drinks

THE SIGNATURE BAR

\$34 per person - 2 hours
\$9 per person, each additional hour

Tito's Handmade Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Scotch, Crown Royal Canadian Whiskey, Watershed Bourbon, Patron Silver Tequila
Bud Light, Miller Lite, Budweiser
Heineken, Corona, Stella Artois
Featured Wine - Proverb
White Claw and High Noon Seltzers
Mixers, Garnishes, and Soft Drinks

THE RESERVE BAR

\$38 per person - 2 hours
\$10 per person, each additional hour

Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Diplomático Reserve Rum, Bacardi Superior Rum, Johnnie Walker Gold Label Scotch, Crown Royal Whiskey, Premium Ohio Bourbon, Makers Mark Bourbon, Casamigos Blanco Tequila and Patrón Reposado Tequila
Bud Light, Miller Lite, Budweiser
Heineken, Corona, Stella Artois
Featured Wine - Proverb
White Claw and High Noon Seltzers
Mixers, Garnishes, and Soft Drinks

BEER AND WINE BAR

\$24 per person - 2 hours
\$7 per person, each additional hour
Bud Light, Miller Lite, Budweiser
Heineken, Corona, Stella Artois, Costal Vines House Wine, and Soft Drinks





CATERING MENU

HOST & CASH BAR

A \$150 bartender fee applies per bartender
4 hour maximum on all bars
Charged per drink based on actual consumption

Domestic Beer \$6

Bud Light, Miller Lite, Budweiser, Michelob Ultra, Yuengling

Premium Beer \$7

Heineken, Corona, Stella Artois, Estrella, Rhinegeist, Sam Adams

Seltzers \$9

*White Claw
High Noon*

Featured Wine \$9

Proverb

Mixed Drinks \$9

*Wheatley – Vodka
Corazon Blanco – Tequila
Jim Beam – Whiskey
New Amsterdam – Gin
Captain Morgan – Rum*

Premium Cocktails \$13

*Titos – Vodka
Espolon Anejo – Tequila
Woodford Reserve – Whiskey
Hendricks – Gin
Bacardi – Rum*

Non-Alcoholic Beverages \$4

All prices include mixers and garnishes.

BAR ENHANCEMENTS

\$150 bartender fee

Bloody Mary Bar \$10 per person

Customize your Cocktail with an Assortment of Premium Mixers, Spices, Garnishes, and Hot Sauces

Mimosa Bar \$10 per person

Orange, Pineapple, and Cranberry Juices with Seasonal Fruit Garnishes and Sparkling Wine

Champagne Toast \$30 per bottle

Classic Sparkling Wine toast poured and served for guests.