



FAMILY CATERING

DELIVERY Service

PROVIDED BY DUBLIN GIANT EAGLE MARKET DISTRICT

Each package serves 50 guests and is presented on black plastic trays. Tax and Delivery are included.

PACKAGE 1 - \$186

Fresh Vegetable Tray
Specialty Cheese Course
Petite Meat Sandwich Tray
Market District Roll-up Platter on Mediterranean Flatbread

PACKAGE 2 - \$278

Fresh Fruit Tray
Fresh Vegetable Tray
Specialty Cheese Course
Caprese Salad
Petite Meat Sandwich Tray
Market District Roll-up Platter on Mediterranean Flatbread

PACKAGE 3 - \$425

Sliced Charcuterie Platter
Grilled Vegetable Platter
Specialty Cheese Course
Mediterranean Orzo Salad
Penne Mozzarella Tomato Salad
Assorted Gobs



Desserts

Each package serves 50 guests

Gobs - \$25

Mini cake rounds sandwiched with a variety of buttercream & fudge fillings

Best Butter-Made Cookies - \$35

Chocolate Chip, Sugar, Oatmeal Raisin, Double Chocolate, White Chocolate Macadamia, Peanut Butter, and Trail Mix

Cannolis - \$88

Traditional Ricotta Crème Filling and Mini Chocolate Curls

Mini Cheesecakes - \$171

Traditional New York Cheesecake served with a Chocolate Spoon and Whipped Cream



A \$250 hospitality fee will be applied to each order. This includes refreshments for your guests {water, tea, soda and coffee}, tables, chairs, a Schoedinger hostess, set-up and clean-up of the area.



PREMIER EVENTS

Each package serves 50 guests and includes one server, service equipment and delivery to a Schoedinger Chapel.

PACKAGE 1 - \$775

Domestic Cheese Display - Aged Cheddar, Swiss, Smoked Gouda and Havarti Dill

Vegetable Crudit  - Asparagus, Carrots, Celery, Broccoli, Cauliflower, Grape Tomatoes, Gourmet Dressing

Hummus, Garbanzo beans, Tahini, lemon & EVOO with toasted pita chips

Crispy Kettle Chips with Onion Dip

PACKAGE 2 - \$875

Domestic Cheese Display - Aged Cheddar, Swiss, Smoked Gouda and Havarti Dill

Vegetable Crudit  - Asparagus, Carrots, Celery, Broccoli, Cauliflower, Grape Tomatoes, Gourmet Dressing

Hummus, Garbanzo beans, Tahini, lemon & EVOO with toasted pita chips

Spinach & Artichoke Dip, served warm with lavash & crudit 

Tea Sandwiches, egg, tuna and chicken salad

PACKAGE 3 - \$1,075

Domestic Cheese Display - Aged Cheddar, Swiss, Smoked Gouda and Havarti Dill

Vegetable Crudit  - Asparagus, Carrots, Celery, Broccoli, Cauliflower, Grape Tomatoes, Gourmet Dressing

Crispy Kettle Chips with Onion Dip

Assorted Deli Cocktail Sandwiches
Cure 81 Ham, Citrus Roasted Turkey

Seasonal Fresh Fruit Display

PACKAGE 4 - \$1,175

Classic Caesar, Romaine Hearts, Parmesan Reggiano, Brioche Croutons, Lemon Caesar Dressing

Arcadian Greens, Marinated Cucumbers, Tomatoes & Onions, Basil, Red Wine Vinaigrette

Garden Pasta Salad with Sherry Mustard Dressing

Blackened Chicken Breast Platter - Cajun rubbed, Micro Cilantro Salad, served ambient

Grilled Salmon Platter - Cracked Pepper, Lemon, served ambient

Herb Focaccia

A La Carte

Each item serves 50 guests.
If you are not ordering a Package, please add a \$35 an hour Server Fee.

Domestic Cheese Display - \$195
Aged Cheddar, Swiss, Smoked Gouda and Havarti Dill

Vegetable Crudit  - \$132
Asparagus, Carrots, Celery, Broccoli, Cauliflower, Grape Tomatoes and Gourmet Dressing

Seasonal Fruit Display - \$195
with Chambord Cream Sauce

Spinach and Artichoke Dip - \$250
Served Warm with Lavash Bread and Vegetable Crudit 

Hummus with Pita Chips - \$132

Crispy Kettle Chips, Onion Dip - \$95

Buffalo Chicken Dip - \$250
Served with Celery and Flat Bread Crackers

King Crab Dip - \$195
Served with Lavash Bread

Tea Sandwiches - \$130
Chicken, Tuna, or Egg Salad

Cavatappi Pasta Salad - \$195

Summer Succotash - \$130

Creamy Mac & Cheese - \$195

Assorted Cookies & Brownies - \$95

Buckeyes, House-made - \$60

Chef's Seasonal Selections - \$130

Beverage Service

Bartender service is required for \$35 an hour for every 50 guests.
A \$100 Bar Setup Fee is also required for every 50 guests.

BEER - priced per case of 24

Domestic - \$36

Bud Light, Budweiser, Michelob Ultra, Yuengling

Import - \$42

Stella Artois, Corona, Amstel Light

Craft - \$45

Great Lakes Burning River, Sam Adams Boston Lager, CBC IPA

(cans) Land Grant Greenskeeper

WINE - priced per bottle

House Cabernet Sauvignon - \$15

Santa Martina Blend - \$16

Robert Mondavi Private Selection

Cabernet - \$19

Blackstone Merlot - \$16

Glass Mountain Cabernet - \$19

Ch St Michelle Pinot Noir - \$19

House Chardonnay - \$15

Kim Crawford Sauvignon Blanc - \$25

Principato Pinot Grigio - \$16

Glass Mountain Chardonnay - \$19

Clos Du Bois Chardonnay - \$21

Cordoniu Brut Cava - \$18

LIQUOR

pricing available by request

A \$250 hospitality fee is added to every order. This includes water, tea, soda and coffee for your guests, tables, chairs, a Schoedinger hostess, set-up and clean-up of the area.

FULL Service

PROVIDED BY MADE FROM SCRATCH

Each package serves 50 guests and includes one server, service equipment, and delivery to any Schoedinger Chapel.

PACKAGE 1 - \$764

Farmers Market Vegetable Display
Swedish Meatballs in sauce
Assorted Quiche Tray
Roulades of ham, beef, turkey, veggie
Lemon Hummus & Pita
Tortilla Chips & Salsa

PACKAGE 2 - \$858

Cheese Board with Crackers & Fruit
Assorted Mini Sandwiches
French Onion Dip with Chips
Lemon Hummus & Pita

PACKAGE 3 - \$1,018

Salad with Ranch & Italian Dressing
Choice of Entrée:
Lasagna or Chicken & Noodles or Ham
Choice of Starch:
Garlic Bread or Mashed Potatoes
Glazed Green Beans

PACKAGE 4 - \$1,110

Chilled Spinach Dip
Hoisin Beef & Scallion Rolls
Crab Au Gratin with baguettes
Chicken Numaki wrapped in bacon, and drizzled with barbeque glaze
Wild Mushroom Tartlettes

A La Carte

*Each order serves 50 guests.
Add \$375 for server and equipment if you are not ordering a package.*

Lemony Hummus with Pita and Flatbread - \$110

Assorted Mini Quiche Tray - \$64
handmade bite-size quiches

Swedish Meatballs - \$28

Chicken Numaki - \$95
chicken bites wrapped in bacon and drizzled with barbeque glaze

Salami Coronets - \$48
salami cones filled with boursin cheddar cream cheese

French Onion Dip & Chips - \$105

Egg Salad Tea Sandwiches - \$47

Chicken Salad Tea Sandwiches - \$95

Mac & Cheese Bites - \$83

Mini Honey & Brie Grilled Cheese Sandwiches - \$36

A \$250 hospitality fee will be applied to each order. This includes refreshments for your guests (water, tea, soda and coffee), tables, chairs, a Schoedinger hostess, set-up and clean-up of the area.

Desserts

*Each order serves 50 guests.
Add \$375 for server and equipment if you are not ordering a package.*

Homemade Macarons - \$95
almond cookies with a seasonal filling

Dainty Delights - \$142
an assortment of freshly baked seasonal mini desserts

Assorted Brownies & Cookies - \$136

Assorted Gourmet Desserts - \$154
Butterscotch-Walnut Blondies, White Chocolate Dipped Rice Krispie Treats, Chocolate Dipped Chocolate Chip Cookies, Dark Chocolate Shortbread Cookies



BEVERAGE Service

*Bar setup fee is \$100 per 50 guests, and includes all necessary plastic drinkware and bar supplies.
A Bartender is also required for an additional \$160 for two hours.*

Beer

Priced per Case = 24 Bottles

Domestic Beers
Yuengling - \$39
Budweiser - \$33
Bud Light - \$33
Sam Adams Lager - \$39

Imported Beers
Stella Artois - \$44

Craft Beers & Ciders
Elevator Bleeding Buckeye - \$44
Goose Island 312 - \$50
Sierra Nevada - \$44
Angry Orchard - \$44

Wine

Priced per Bottle

Red Wine
House Red Wine \$14
Alamos, Cabernet Sauvignon \$16
Columbia Crest, Merlot \$18

White Wine
House White Wine \$14
Mezzacorona, Pinot Grigio \$16
William Hill, Chardonnay \$18

Bubbly Wine
Bella Sera, Moscato \$14
LaMarca, Prosecco \$20

Liquor Pricing
available by request

