



Days Inn Hotel & Conference Center CATERING and BANQUET MENUS

Meadville Days Inn

18360 Conneaut Lake Rd
Meadville, PA 16335
(814) 337-4264

THANK YOU for inquiring about the Days Inn Meadville Conference Center for your meeting and banquet needs.

In addition to the many choices and selections on our banquet menu, our professional staff can also tailor a menu for your specific event needs. We can accommodate most requests and want you to feel at home with the services we provide.

CATERING and BANQUET POLICIES

- *Menu selections must be received at least two weeks before the planned event.
- *We require the guaranteed number of guests to be served 5 business days before the event. The banquet department will charge for the total number of persons served or the guarantee number, whichever is the larger number.
- *PAYMENT IN FULL MUST be made the day of the event by either cash, credit card or check. The management requires a deposit on most functions.

****ALL MEALS SUBJECT TO 17% GRATUITY and 6% SALES TAX**

*prices subject to change with 30 days notice



MEETING BREAKS

*A Gratuity of 17% and state tax of 6% will be added to all prices

*Prices listed are a per person cost

BREAK PACKAGE.....\$8.95

Includes: Morning break - Assorted donuts, muffins and English Muffins, coffee, decaf, tea, juice
Mid- morning break - refresh beverages
Afternoon break - assort cookies and coffee, decaf, tea and Assorted sodas

EXPRESS BREAK.....\$5.00

assorted donuts, muffins, English muffins, coffee, decaf, tea

FRESH SLICED FRUIT BREAK.....\$5.50

Sliced cantelope, honey dew, watermelon, grapes, coffee, decaf and tea



FRUIT BOWL.....\$3.00

Bowl of Apples, Oranges, bananas

CHEESE & CRACKER BREAK.....\$5.50

Assorted cheese cubes served with crackers and assorted sodas

COOKIE BREAK.....\$4.50

Assorted cookies served with coffee, tea, decaf and assorted sodas

SNACK BREAK.....\$6.00

Chips, pretzels, candy bars, granola bars served with coffee, tea, Decaf and assorted sodas

DESSERT BREAK.....\$4.25

Assorted cakes OR fruit pies, coffee, decaf, tea

BEVERAGES

COFFEE...\$9.95/pot - small urn (3 pots)... \$29 - large urn (8 pots)....\$60

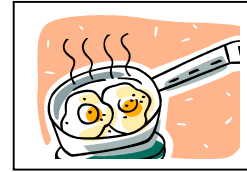
SODA...\$1.25/can OR \$7.00/pitcher

FRUIT JUICE...\$9.00/pitcher

HOT CHOCOLATE....\$1.25/packet



BREAKFAST MENUS



* All breakfasts include coffee, decaffeinated coffee and tea

SERVED MEALS

SUNRISE SPECIAL - Scrambled eggs, choice of bacon or Sausage links, toast, butter, jelly.....\$6.50

COUNTRY BREAKFAST - Scrambled eggs, ham, home fries, Buttermilk biscuit, butter, jelly, chilled juice.....\$6.50

PANCAKE BREAKFAST - Three pancakes served with warm Syrup, bacon or sausage links, chilled juice.....\$7.00



BREAKFAST BUFFETS

(minimum of 25 people)

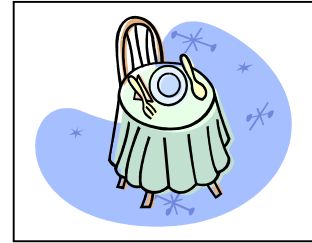
SUNRISE BUFFET - Scrambled eggs, choice of one: bacon, sausage links or ham, French toast, home fries, toast, butter, jelly, chilled juice, coffee, decaf, tea.....\$8.25

COUNTRY BUFFET - Scrambled eggs, choice of two: bacon, ham or Sausage, French toast, home fries, assorted muffins, fruit salad, toast, butter, jelly, chilled juice, coffee, decaf, tea.....\$9.30

LIGHT BREAKFAST - Fruit salad, English muffins, bagels, assorted Danish and muffins, cold cereal, chilled juice, coffee, decaf, Tea.....\$6.00



BRUNCH BUFFET
(minimum of 30 people)
available until 2 P.M.



COLD (choice of 2)

- Fruit salad
- Tossed garden salad
- Macaroni salad
- Potato salad
- Cottage cheese

ENTREES #1 (choice of 2)

- Crisp bacon or sausage
- Sausage gravy and biscuits
- Beef tips and noodles
- Chicken ala king and biscuits
- Sweet Italian sausage
- Rigatoni w/ meat sauce

POTATOES/STARCH (choice of 1)

- Whipped potatoes
- Au Gratin potatoes
- Oven browned potatoes
- Rice pilaf
- Scalloped potatoes
- Buttered noodles
- Parslied buttered potatoes

SIDES (choice of 2)

- French toast or pancakes
- Home fries
- Scrambled eggs

ENTREES #2 (Choice of 1)

- Baked ham
- Baked chicken
- White fish w/lemon + \$.50
- Glazed pork loin
- Meatloaf
- Fried chicken + \$.75

VEGETABLES (choice of 1)

- Peas and carrots
- Peas and mushrooms
- Peas and pearl onions
- Buttered corn
- Mixed vegetables
- Green beans
- Corn O'Brien
- Glazed carrots
- Green beans and bacon
- Steamed broccoli
- Green bean almondine + \$.25

BRUNCH PER PERSON PRICE.....\$15.00

INCLUDES: chilled fruit juices, coffee, decaf, tea, danish, muffins, rolls and dessert table **other beverages extra

LUNCH SELECTIONS

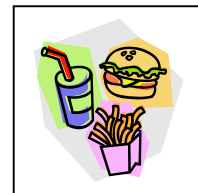
SALADS: all salads include rolls and beverage

- STEAK SALAD** - Tender beef sautéed with spices, tossed with Fries and topped with shredded cheddar cheese...\$11.50
- CHEF SALAD** - Julienne strips of turkey breast, aromatic Swiss cheese, Sugar cured ham and creamy American cheese.....\$10.50
- SALAD MEDLEY PLATE** - Fresh garden vegetables served with a scoop of Chicken and tuna salad, served with choice of potato or Macaroni salad or coleslaw.....\$11.00
- CHICKEN SALAD CROISSANT** - homemade chicken salad with lettuce and Tomato, served on a fresh croissant.....\$9.50

SANDWICH BOARD: all sandwich board items include pickle, chips or French fries **

- TURKEY BACON CHEESE CLUB WRAP**...\$8.50
- MEATBALL SUB**.....\$8.95
- GRILLED CHICKEN SANDWICH**.....\$8.50
- DEEP FRIED FISH SANDWICH**.....\$8.50
- CHEESEBURGER or HAMBURGER**.....\$8.50
- HOT ROAST BEEF SANDWICH**.....\$8.95
- HAM and CHEESE CROISSANT**.....\$8.95

**beverage is an additional \$1.50



LUNCH ENTREES: all entrees are served with salad, vegetable, starch Rolls, butter dessert and beverage

- HOT MEATLOAF**.....\$10.50
- CHICKEN ALFREDO**.....\$11.00
- BAKED HAM with PINEAPPLE**.....\$12.50
- CHICKEN PARMESAN**.....\$13.50
- STUFFED CHICKEN BREAST**.....\$13.50
- BAKED SCROD (4 oz)**.....\$12.50

- please limit your choice to 2 or 3 entrees

SOUP, SALAD, SANDWICH BAR

(minimum of 25 people)

SOUP DU JOUR

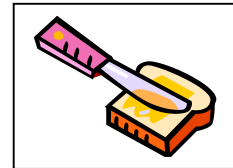
* can request specific soup at additional fee of \$.50 per person

HOT ENTRÉE (choice of 1)

Baked Chicken	Hot Sausage w/ Peppers and Onions
Pasta w/ Meat Sauce	Turkey w/ Gravy
Swedish Meatballs	Kolbassi and Sauerkraut
Creamed Chicken and Biscuits	Meatloaf
Beef Tips and Noodles	Barbecued Ham

SALADS (choice of 2 for lunch / 3 for dinner)

Pasta Salad	Applesauce
Macaroni Salad	Coleslaw
Fruit Salad (+ \$.25)	Jell-O Salad
Tossed Salad	Ambrosia Salad
Potato Salad	Cottage Cheese



ALSO:

Trays of assorted sliced meats, assorted cheeses, lettuce, Tomato, onion, breads, buns.

Condiments and beverages included

LUNCH (served before 2:00pm).....	\$12.75
With dessert included.....	\$13.50
DINNER (served after 2:00pm).....	\$15.00
With dessert included.....	\$15.75

- Menu selections are needed at least 14 days before the event.
- An attendance guarantee is required 5 business days before the event
- All food is subject to a 17% gratuity and 6% sales tax

FULL BUFFET SERVICE

SALADS (choice of 2 for lunch or dinner / **3 FOR DELUXE DINNER**)

Potato Salad	Tossed Salad	Coleslaw	Applesauce
Macaroni Salad	Fruit Salad	Jell-O Mold	Ambrosia Salad
Pasta Salad	Cottage Cheese		

VEGETABLES (choice of 1 for lunch or dinner / **2 FOR DELUXE DINNER**)

Buttered Corn	Peas and Pearl Onions	Green Beans and Bacon
Glazed Carrots	Peas and Carrots	Green Bean Almondine (+ \$.25)
Carrots	Peas	California Blend (+ \$.25)
Steamed Broccoli	Peas and Mushrooms	Mixed Vegetables

POTATOES (choice of 1 for lunch or dinner / **2 FOR DELUXE DINNER**)

Whipped Potatoes	Rice Pilaf	Garlic Rice
Parslied Buttered Potatoes	Buttered Noodles	Potatoes Colcannon
Oven Brownd Potatoes	Au Gratin Potatoes	Scalloped Potatoes
Potatoes O'Brien		

ENTREES (choice of 2 for lunch or dinner / **3 for DELUXE DINNER**)

Beef Tips	Sliced Turkey	Baked Ham
Baked Chicken	Swiss Steak	Lasagna
Italian Sausage	Braised Steak	Roast Pork Loin
Rigatoni w/ Meat Sauce	Baked Scrod	Scrod Au Gratin
Stuffed Cabbage	Beef Rouladens	Carved Ham (+ \$.75)
Vegetable Lasagna		Carved Top Round (+ \$.75)
Sliced Stuffed Chicken Breast		Carved Turkey (+ \$.75)
Fried Chicken (+ \$.75)	Seasoned Chicken Breast (+ \$.30)	
Carved Prime Rib (+ \$1.50)	Lemon Chicken Breast (+ \$.30)	

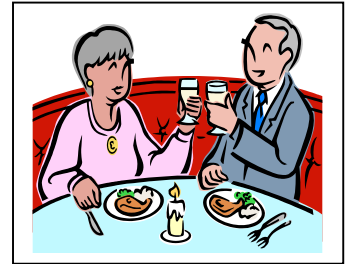
Include rolls, beverage and dessert table

LUNCH PRICE (served before 1:00 P.M.).....	\$14.00
DINNER PRICE (served 1:00 to 5:00 P.M.).....	\$16.25
DELUXE DINNER BUFFET (OFFERS THE MOST VARIETY AND CHOICES).....	\$17.95

*Must add 17% Gratuity and 6% sales tax to all meals

DINNER ENTREES

NEW YORK STRIP STEAK (10oz).....	\$19.95
ROAST PRIME RIB OF BEEF Au Jus (80z)...	\$22.95
SWISS STEAK.....	\$16.95
BAKED HAM with PINEAPPLE.....	\$14.00
BAKED STUFFED CHICKEN BREAST.....	\$14.50
CHICKEN MARSALA.....	\$14.50
SEASONED CHICKEN BREAST.....	\$14.50
ROAST TURKEY with STUFFING.....	\$14.00
BOSTON BAKED SCROD.....	\$16.50
SCROD ALMONDINE.....	\$16.50
CHICKEN PARMESAN.....	\$14.95
CHICKEN CORDON BLEU.....	\$14.95



*All dinners include appetizer, salad, potato, vegetable, rolls, butter, dessert and beverage

APPETIZERS

Soup Du Jour
Chilled Juice
Fruit Cup
Shrimp Cocktail
(market price)

SALADS

Fresh Tossed Salad
Cole Slaw
Cottage Cheese
Potato Salad
Applesauce
Fruit Salad
Pasta Salad

POTATOES

Baked Potato
Whipped Potatoes
Oven Browned Potatoes
Parslied Buttered Potatoes
Rice Pilaf
Au Gratin Potatoes
Scalloped Potatoes
Buttered Noodles
French Fries
Garlic Rice
Potatoes O'Brien

VEGETABLES

Peas
Peas and Pearl Onions
Peas and Carrots
Buttered Corn
Green Beans
Green Bean Almondine(+ \$.25)
Glazed Carrots
Corn O'Brien
Steamed Broccoli
(w/ Cheese sauce + \$.50)
Chef's Blend (+ \$.25)

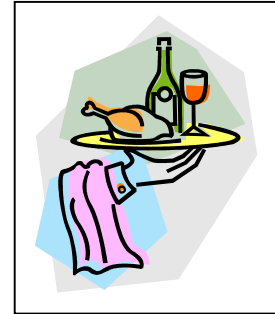
DESSERT - Assorted cakes, Apple or Cherry Crisp w/ whipped cream, Jell-O and Pudding parfaits, Sherbet, cookies, fruit pies, Specialty cream pies (+ \$.50), ice cream (+ \$.60)

*Please limit your dinner entrees to 2 selections or 3 choices maximum

HORS D'OEUVRES

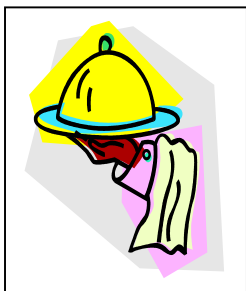
SOLD IN ORDERS OF 100 PIECES EACH:

Mini Quiche.....	\$150.00
Stuffed Mushroom Caps with Crabmeat.....	\$190.00
Scallops Wrapped in Bacon.....	\$150.00
Egg Rolls.....	\$95.00
Beef WonTons.....	\$150.00
Pizza Bites.....	\$140.00
Cocktail Franks.....	\$120.00



SOLD IN ORDERS OF 50 PIECES EACH:

Swedish Meatballs.....	\$48.00
Deep Fried Cauliflower.....	\$40.00
Deep Fried Mushrooms.....	\$45.00
Broccoli and Cheese Bites.....	\$45.00
Ham and Cheese Kabobs.....	\$80.00
Shrimp Cocktail.....	Market Price
Fresh Fruit Tray (25ppl).....	\$80.00
Fresh Fruit tray (50ppl).....	\$125.00
Cheese Board (75 - 100 ppl).....	\$180.00
Wings.....	\$60.00
Finger Sandwiches.....	\$65.00
Club Wraps (bite size).....	\$65.00
Sheet Pizza.....24 square cut w/ one topping.....	\$23.00
(additional toppings \$1.50 each)	
Deviled Eggs.....	\$40.00
Relish Tray (25ppl).....	\$75.00
Relish Tray (50ppl).....	\$135.00
Meat and Cheese Tray (25ppl).....	\$75.00
Meat and Cheese Tray (50ppl).....	\$125.00
Vegetable Tray (25ppl).....	\$60.00
Vegetable Tray (50ppl).....	\$85.00
Cheese Tray (25ppl).....	\$65.00
Cheese tray (50ppl).....	\$95.00



BAR PRICING

OPEN BAR

- A gratuity of 17% is added to the total liquor bill on Open Bars

MIXED DRINKS: PRICES DEPEND ON TYPE OF LIQUOR USED:

BAR BRANDS
CALL BRANDS

PREMIUM BRANDS
TOP SHELF

BEER:

DOMESTIC BEERS - \$2.75 IMPORTED BEERS - \$3.75 - \$4.00

$\frac{1}{2}$ KEG - \$150 $\frac{1}{4}$ KEG - \$95

CASH BAR

Mixed drinks - from \$3.25

Domestic beers - \$2.75

Imported beers - \$3.75 - \$4.00

Soda - \$1.25

WINES: Red, White and Blush available

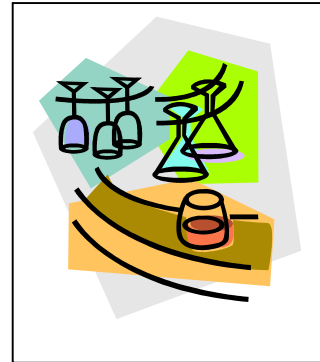
Per glass - \$3.50 to \$4.50

Bottle - \$26 to \$32

CHAMPAGNE : Andre - \$19.95 750 ml

Great Western - \$29.95 750 ml

SPARKLING WINE - Asti Spumante - \$34.95 750 ml



OTHER BEVERAGES

COFFEE - \$9.95 per pot

COFFEE URN (3 pots) - \$29.00

LARGE COFFEE URN (8 pots) - \$60.00

FRUIT JUICE (per pitcher) - \$9.00

FRUIT PUNCH (gal) - \$17.00

SPIKED PUNCH (gal) - \$45.00

CANS OF SODA - \$1.25

SODA (per pitcher) - \$7.00

- *there is a bartender fee of \$15 per hour for bars that do not exceed \$150 in sales. (two hour minimum)*

