



**SPECTRA**  
BY COMCAST SPECTACOR

# Wedding MENU



DAYTON CONVENTION CENTER

## Wedding Package

All receptions held at the Dayton Convention Center  
Include the Following:

**Complimentary Room Rental with the purchase of a meal**

On-site Catering & Event Manager

21' x 21' Dance Floor

A Bottle of Champagne or Sparkling Cider for the Bride & Groom

Floor Length Table Cloths in White, Black or Ivory

Linen Napkins in an Array of Colors

Custom Designed Head Table

Oak Guest Book Stand

Gift Card Box

Cake Table, Gift Table, and DJ Table

Centerpieces Available

Cake Cutting and Service

Complimentary Fruit & Cheese Display for receptions with 150 or more guests

**and so much more...**



A close-up photograph of large, vibrant pink flowers, likely dahlias, filling the top portion of the page.

\*\*\*Prices do not include Management Charge and Ohio Sales Tax:

All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.



# Plated Wedding Packages

Please Choose One Salad and Two Dressings.  
Please choose an Entrée from the Silver, Gold, or Platinum Tiers  
*Soups are available upon request for an additional \$2.00 per person*

## Salad Selections

**Please Choose One Salad and Two Dressings.**

### **Baby Spinach Salad**

*Tender Baby Spinach with Apple slices, Purple Onion, Blue Cheese, and Toasted Walnuts*

### **Caesar Salad**

*Traditional Caesar Salad with Chopped Romaine Lettuce, Croutons and Parmesan Cheese*

### **Harvest Salad**

*Artisan Lettuces, Orange Segments, Candied Pecans, Goat Cheese, and sliced Radishes*

### **Hearts of Romaine Salad**

*Hearts of Romaine with Asiago Cheese, Bacon Bits, Wedge of Tomato, Puff Pastry Twist*

### **House Salad**

*Fresh Romaine, Grape Tomatoes, Julienne Vegetables and Cucumber Slices with Herb-Crusted Croutons*

### **Dressings:**

*Buttermilk Ranch, Italian, Catalina, Caesar, Blue Cheese, Honey Mustard,  
Raspberry Vinaigrette, Apple Champagne Vinaigrette, Red Wine Vinaigrette, Aged Vinaigrette  
Low Calorie Dressings Available Upon Request*



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and Ohio Sales Tax (see page 3)*

# Plated Wedding Packages

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## Entrée Selections

### SILVER

**Please choose an Entrée from the Silver, Gold, or Platinum Tiers**

#### **Coconut Tilapia**

*Tilapia Fillet crusted in Coconut and topped with a Garlic and Sweet Chili sauce  
Wild Rice Pilaf  
Sugar Snap Peas and Shredded Carrots*

#### **Confetti Chicken**

*All-Natural Chicken Breast stuffed with Sweet Peppers, Cream Cheese, and Cheddar Cheese  
Topped with a Red Pepper Cream Sauce  
Garlic Redskin Mashed Potatoes  
Grilled Vegetable Medley*

#### **Tuscan Chicken**

*Natural, gluten free Chicken Breast topped with Greek Olives, Sundried Tomatoes, Basil, Onion, and Balsamic Glaze  
Lemon and Herb Risotto  
Fresh Seasonal Vegetables*

#### **Glazed Pork Loin**

*Slow Roasted Pork Tenderloin Glazed with Apples, Bacon, and Sherry Wine  
Roasted Potato Medley including Redskin, Peruvian, and Yukon Potatoes  
Grilled Vegetable Medley*

*All dinner selections include Dinner Rolls and Butter  
Iced Tea, Water and Coffee Service*



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## Entrée Selections

### GOLD

**Please choose an Entrée from the Silver, Gold, or Platinum Tiers**

#### **Stuffed Chicken Cordon Bleu**

*All-Natural Chicken Breast, stuffed with Honey Ham, Swiss Cheese,  
and breaded with Panko breadcrumbs and diced bacon  
Topped with a Mustard Cream Sauce  
Sundried Tomato and Parmesan Risotto  
Grilled Asparagus*

#### **Broiled Atlantic Salmon**

*Fresh Atlantic Salmon Broiled in White Wine with Cherry Tomatoes and Rosemary  
Sesame Infused Jasmine Rice  
French Beans with Lavender*

#### **Braised Pork Shanks**

*Braised Pork Shanks Topped with a Black Cherry and Port Wine Reduction  
Buttermilk Whipped Potatoes  
Roasted Root Vegetables*

#### **Sliced London Broil**

*Tender Beef, Sliced thin and stuffed with Wild Mushrooms and topped with a Beef Au Jus  
Garlic Yukon Smashed Potatoes  
Grilled Asparagus Bundles*

#### **Braised Short Ribs**

*Tender Boneless Beef Short Ribs with Red Wine Reduction and Crispy Onions  
Buttermilk Whipped Potatoes  
Snap Peas and Shredded Carrots*

*All dinner selections include Dinner Rolls and Butter  
Iced Tea and Coffee Service*



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## Entrée Selections

### PLATINUM

**Please choose an Entrée from the Silver, Gold, or Platinum Tiers**

#### **Chicken Dijonaise and Petit Filet**

*All-Natural Chicken Breast Grilled and topped with a Dijon Cream Sauce  
Petit 4 oz Filet, Grilled and topped with Herb Butter  
Redskin Mashed Potatoes  
Sugar Snap Peas and Shredded Carrots*

#### **Sesame Glazed Salmon and London Broil**

*Fresh Atlantic Salmon Grilled and Brushed with a Sweet Sesame Glaze  
Thinly sliced London Broil bundles topped with a Sweet Mushroom Sauce  
Sesame Infused Jasmine Rice  
Asparagus Bundles*

#### **Greek Stuffed Pork Loin with Garlic Prawns**

*Pork Loin stuffed with Greek Olives, Spinach, Feta Cheese, and Lemon Zest.  
Sautéed Prawns with Garlic and Herbs  
Lemon and Herb Risotto  
Asparagus Bundles*

#### **Grilled New York Strip**

*Center Cut Strip Steak, Grilled and topped with a Pink Peppercorn Cream Sauce  
Roasted Potato Medley with Red, Peruvian, and Yukon Potatoes  
Seasonal Vegetable Medley*

*All dinner selections include Dinner Rolls and Butter  
Iced Tea and Coffee Service*



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# Create Your Own Buffet For Your Special Day

## Salad Selections

### **Baby Spinach Salad**

*Tender Baby Spinach with Apple slices, Purple Onion, Blue Cheese, and Toasted Walnuts*

### **Caesar Salad**

*Traditional Caesar Salad with Chopped Romaine Lettuce, Croutons and Parmesan Cheese*

### **Harvest Salad**

*Artisan Lettuces, Orange Segments, Candied Pecans, Goat Cheese, and sliced Radishes*

### **Hearts of Romaine Salad**

*Hearts of Romaine with Asiago Cheese, Bacon Bits, Wedge of Tomato, and Puff Pastry Twist*

### **House Salad**

*Fresh Romaine, Grape Tomatoes, Julienne Vegetables and Cucumber Slices and Croutons*

### **Italian Pasta Salad**

*Bowtie Pasta, Fresh Vegetables, Black Olives, Parmesan Cheese, and Italian Vinaigrette*

### **Redskin Potato Salad**

*Redskin Potatoes, Hard Boiled Eggs, Celery, Onion, Horseradish, Mayonnaise, and Paprika*

### **Dressings:**

Buttermilk Ranch, Italian, Catalina, Caesar, Blue Cheese, Honey Mustard, Raspberry Vinaigrette, Apple Champagne Vinaigrette, Red Wine Vinaigrette, Aged Vinaigrette  
*Low Calorie Dressings Available Upon Request*

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# Create Your Own Buffet For Your Special Day

All dinner selections include Dinner Rolls and Butter. Iced Tea and Coffee Service.

## Entrée Selections

Chicken Dijonaise

Grilled Chicken with Tomato and Basil Salsa

Grilled Chicken with Mango Chutney

Grilled Chicken with Passion Fruit BBQ Sauce

Chicken Piccata

Tuscan Chicken

Panko Breaded Chicken with Rosemary Demi Glace

Creole Pork Chop

Greek Stuffed Pork Loin

Sliced London Broil with Mushroom Sauce

Boneless Short Ribs with Red Wine Sauce

Herb Crusted Tilapia

Vegetarian Lasagna

## To Complement Your Entrée

Sundried Tomato and Parmesan Risotto

Lemon and Herb Risotto

Steamed Cauliflower, Broccoli, and Red Pepper

Green Beans with Bacon and Sherry Wine

Bowtie Pasta with Olive Oil and Herbs

Grilled Corn O'Brian

Wild Rice Pilaf

Tomato, Onion, and Basil Couscous

Sesame Jasmine Rice

Snap Peas and Shredded Carrots

Buttermilk Whipped Potatoes

Garlic Redskin Mashed Potatoes

Roasted Plantains and Sweet Potatoes

Potato Au Gratin

Roasted Root Vegetables

Roasted Potato Medley; *Purple, Redskin, and Russet*

French Beans with Lavender

Sweet Potato Soufflé

Fresh Seasonal Vegetables;

*Zucchini, Yellow Squash, Cherry Tomatoes, and Sweet Onion*

Grilled Vegetable Medley

*include Charred Onion, Cherry Tomato, Eggplant, and Squash*

Grilled Asparagus \*add \$1.00 per person

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Choose (1) Salad, (2) Entrees, (2) Complements



# Specialty Displays

## **COLD DISPLAY PLATTERS** \*serves 100 guests

**Hummus Trio with House-Made Pita Chips and Marinated Vegetables**

**Fresh Tortilla Chips with Homemade Salsa and Guacamole**

**Vegetable Crudit  Served with a Herb Sour Cream Dip**

**Seasonal Fruit Display with Chocolate Fudge Dipping Sauce**

**Petite Dessert Display** \*serves approximately 75-100 guests

*To Include Mini Cheesecakes, Decadent Dessert Bars, and Gourmet Petit Fours*

**Jumbo Shrimp Cocktail with Cocktail Sauce and Sliced Lemons**

**Imported and Domestic Cheese Served with Garlic Crustini**

**Imported and Domestic Cheese and Fruit Display**

**Imported and Domestic Cheese and Vegetable Crudit **

**Pineapple Tree with Fruit Skewers and Caramel-Brandy Sauce**

**Antipasto Display**

*Olives, Sundried Tomatoes, Marinated Artichokes, Assorted Cheeses, and Italian Meats*

**Imported and Domestic Cheese, Vegetable Crudit , Fruit Display, and Pineapple Tree**

## **CARVING STATIONS**

*The above Carving Stations are carved and served in the room and include miniature rolls.*

*Spectra recommends one chef attendant per 75-100 guests.*

*There is a \$75.00 fee for each chef attendant requested.*

**Maple-Bacon Glazed Bone-in Ham**

*Served with Homemade Honey Mustard, and Jalapeno Pineapple Sauce*

**Roasted Turkey Breast**

*Served with Lemon Herb Aioli and Cranberry-Orange Relish*

**Apple-Cayenne Pork Loin**

*Served with a Passion Fruit Marmalade and Mustard Aioli*

**Top Round Of Beef**

*Served with Horseradish Cream, Whole Grain Mustard, and Garlic Aioli*

**Herb Crusted Beef Tenderloin, slow cooked to Medium Rare** \*serves 25 guests

*Served with Horseradish Cream, Whole grain Mustard, and Truffle Aioli*

**Steamship Round of Beef** \*serves 150 guests

*Served with Horseradish Cream, Mayonnaise, and Whole Grain Mustard*

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# Specialty Displays

## SPECIALTY STATIONS

### Fresh Nacho Station

*Warm Tortilla Chips, Jalapeno Cheddar, and Queso Blanco Cheese Sauces. Diced Chicken Breasts, Chorizo Sausage, Fresh Salsa and Guacamole, Black Bean and Corn Salsa, Roasted Red Peppers, and Sour Cream.*

### Mac and Cheese Bar

*Traditional Cheddar Mac and Cheese, and White Cheddar and Smoked Gouda Mac and Cheese. Pulled Pork, Diced Bacon, Collard Greens with Turkey, Sautéed Mushrooms, Caramelized Onions, and Jalapenos*

### Mashed Potato Bar

*Idaho Mashed Potatoes, Mashed Sweet Potatoes, Cheddar Cheese, Diced Bacon, Green Onions, Herb Butter, Sour Cream, Sautéed Mushrooms, and Crispy Onion Straws*

### Pasta Station

*Penne Pasta tossed in Olive Oil, Served with Pulled Roasted Chicken, Kielbasa Slices, Italian Meatballs, and Roasted Vegetables. Choice of 2 sauces; Alfredo, Marinara, Pesto, or Vodka Sauce. Served with Breadsticks and Garlic Bread*

### Asian Station

*Stir Fry Vegetables with Beef, Chicken, and Tofu, tossed in General TSO, Teriyaki, Soy Sauce, or Sweet Chili Garlic Sauce served over white rice.*



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# Hors D'ouvres

## SERVED COLD

*Hors d'oeuvres are available on a minimum 50 pieces per item selected.*

### 50 pieces

*Crostini with Goat Cheese and Caramelized Onion  
Grilled Vegetable Ratatouille with Garlic Crostini  
Petite Bruschetta with Garlic Crostini  
Petite Potato Cake Topped with Chives and Crème Fresh  
Petite Potatoes Stuffed with Sour Cream, Bacon, Green Onions, and Cheddar*

### 50 pieces

*Olive Tapenade with Truffle Oil, Sundried Tomato, and Lavender on a Bagel Chip  
Petite Finger Sandwiches on Brioche to include:  
Pimento Ham Salad, Chicken Salad, and Cream Cheese, Cucumber, & Sweet Peppers  
Tzatziki, Roasted Red Peppers, and Baba Ganoush on Toasted Nann*

### 50 pieces

*Antipasto Skewer  
California Rolls  
Caprese Salad Skewers  
Chicken Caesar Salad Skewers  
Lobster Salad on Sliced Baguettes  
Petite Bruschetta with Lobster and Capers on Garlic Crostini*

## SERVED HOT

*Hors d'oeuvres are available on a minimum 50 pieces per item selected.*

### 50 pieces

*Andouille Sausage Stuffed in Puff Pastry with Mustard Sauce  
Aranchini, Vegetarian Meatballs made with Risotto and Parmesan Cheese  
Brisket and Brie Quesadilla with Mango BBQ Sauce  
Crab and Cream Cheese Stuffed Jalapeno with Dynamite Sauce  
Crimini Mushrooms Stuffed with Boursin Cheese  
Reuben Croquettes with Thousand Island Dipping Sauce*

### 50 pieces

*Buffalo Chicken Wings or Buffalo Boneless Wings \*100 pieces per order  
Crab Stuffed Crimini Mushrooms  
Grilled or Fried Chicken Tenderloins with BBQ and Honey Mustard Sauce  
Grilled Strip Steak Skewers with Pink Peppercorn Dijonaise  
Japanese Style Beef Skewers with Ponzu Sauce  
Petite Crab Cakes with Cajun Remoulade  
Shrimp; Garlic and Herb, Cajun, or Caribbean-Jerk Spiced*

### 50 pieces

*Beef Slider with Sautéed Mushrooms and Bleu Cheese on a Mini Onion Bun  
Beef Slider with Caramelized Onion and Garlic Aioli on a Mini Brioche Bun  
Buffalo Chicken Slider with Bleu Cheese on a Mini Brioche Bun  
Grilled Chicken Slider with Honey Mustard, and Swiss Cheese on a Mini Onion Bun  
Ham and Cheese Sliders on Pretzel Buns with Guinness Mustard Sauce  
Orange Maple Pulled Pork on Pretzel Bun with Sweet Cole Slaw  
Sliced Tenderloin on Garlic Crustini with Smoked Blue Cheese and Caramelized Onion  
Sliced Vegetables Wrapped in Balsamic or Cherry Glazed Beef  
Teriyaki Chicken and Grilled Pineapple Skewers*

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