

Dinner Buffet

Choice of Three Entrees
\$14.95 per person
(does not include tax and gratuity)

Buffets include salad, bread, vegetable du jour, coffee, tea and a choice of one side:

Garlic Red Bliss Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Parsley Red Bliss Potatoes
Country Blended Rice

Top Round of Beef: Slow roasted top round of beef sliced and topped with mushroom demi-glace

Chicken Piccata : Oven roasted chicken breast topped with a rich piccata sauce

Chicken Cordon Bleu: Breaded chicken breast stuffed with ham & Swiss cheese served with a lemon cream sauce

Pork Loin with a Cranberry & Rosemary Burgundy Reduction: Slow roasted pork loin, sliced and served with a cranberry & rosemary burgundy reduction sauce

Italian Roasted Pork Loin: Slow roasted, sliced and topped with sautéed peppers, onions and mushrooms seasoned in an Italian spirit

Ricotta Cheese Stuffed Pasta Shells: Pasta shells stuffed with ricotta cheese and served with our house marinara

Salmon with Lemon Dill Butter Sauce: Atlantic salmon oven roasted and topped with a rich lemon dill butter sauce

Oven Roasted Haddock in a Portofino: Mild white fish oven roasted and topped with a white wine, crushed tomatoes, mushrooms and spring onions

Pasta Primavera: Penne pasta tossed with roasted vegetables in an oil and garlic sauce

Chicken Alfredo: Penne pasta tossed with grilled sliced chicken breast in a traditional Alfredo sauce

Hor D'Oeuvres Menu and Facility Policies and Procedures
available upon request



The Pump House Banquet Facilities

Whether it's a business lunch or time with your family, our atmosphere, affordable prices and delicious, healthy food makes us the perfect choice

Main Banquet Room

Our main banquet room located on the second floor can accommodate groups of up to 180 people. We offer lunch and dinner buffets or served meals for a more formal event. This is the perfect setting for a Business Meeting, Holiday Celebration, Rehearsal Dinner, Wedding Reception, Class Reunion or Retirement Dinner.

Conference Rooms

Our conference rooms are ideal for a Business Meeting & Dining, Off Premises Training Classes, and Family or Social Gatherings of up to 50 people.

Pump House Grille Private Rooms

Enjoy fine dining in one of our private rooms for a luncheon or an evening out with your group of up to 12 people.

For your future Dining and/or Meeting needs, think of The Pump House Grille at 400 Orange Street, Ashland, Ohio

For reservations or information call 419-207-3900 or email to: marylou@pumphouseministries.com

Marylou Wilkinson
Restaurant & Banquet Manager

Soup, Salad & Sandwich Buffet

\$9.00 per person

Deli Tray & Fresh Assorted Breads

Honey Ham, Roast Turkey, Roast Beef, Assorted Cheeses, Dill Pickles, Lettuce and Tomatoes

Sandwich buffet includes potato chips, coffee, tea and a choice of one salad & soup

Salads:

Tossed Garden Salad

Caesar Salad

Italian Pasta

Fresh fruit salad, add \$1.00 per person

Soups:

Broccoli & Cheese

Tomato Bisque

Loaded Baked Potato

Luncheon Buffet

Choice of two Entrees

\$11.50 per person

Luncheon buffets include salad, bread, vegetable du jour, coffee, tea and a choice of the following sides:

Parsley Red Bliss Potatoes

Oven Roasted Red Bliss Potatoes

Garlic Red Bliss Mashed Potatoes

Country Blended Rice

Roast Sirloin: Slow roasted Top round of beef sliced and topped with mushroom demi-glace

Chicken Piccata : Oven roasted chicken breast topped with a rich piccata sauce

Pork Loin with a Cranberry & Rosemary Burgundy Reduction: Slow roasted pork loin, sliced and served with a cranberry & rosemary burgundy reduction sauce

Ricotta Cheese Stuffed Pasta Shells: Pasta shells stuffed with ricotta cheese and served with our house marinara

Pasta Primavera: Penne pasta tossed with roasted vegetables in an Olive Oil and garlic sauce

Chicken Alfredo: Penne pasta tossed with grilled sliced chicken breast in a traditional Alfredo Sauce

Note: All lunch and dinner buffet prices are based on 20 or more guests and do not include tax and gratuity. Lunch menu served 11:00 a.m.-4:00 p.m.

Served Soup, Salad & Sandwich

\$9.00 per person

Deli Wrap & Fresh Assorted Breads

Honey Ham, Roast Turkey, Roast Beef, Chicken Salad, Vegetarian, Assorted Cheeses, Dill Pickles, Lettuce and Tomatoes

Hot Sandwiches

Traditional Reuben, Monte Cristo, Fried Fish, Meat Loaf, Chicken Mango Quesadilla

Salads:

Tossed Garden Salad

Cole Slaw

Italian Pasta

Soups:

Broccoli & Cheese

Tomato Bisque

Loaded Baked Potato

Sandwich includes potato chips, coffee, tea and a choice of one salad & soup

Served Luncheon

Choice of one Entree

\$9.75 per person

Served luncheon includes salad, bread, vegetable du jour, coffee, tea and a choice of the following sides:

Parsley Red Bliss Potatoes

Oven Roasted Red Bliss Potatoes

Garlic Red Bliss Mashed Potatoes

Country Blended Rice

Chicken Fine Herbs: boneless breast of chicken sautéed with fine herbs and white wine

Chicken Cordon Bleu : Boneless Breast of chicken breast pan sautéed and topped with ham and Swiss cheese served with a lemon cream sauce

Ricotta Cheese Stuffed Pasta Shells: Pasta shells stuffed with ricotta cheese and served with our house marinara

Baked Lasagna: Always a favorite served piping hot topped with our own tomato sauce

Roast Sirloin: Slow roasted Top round of beef sliced and topped with mushroom demi-glace

Home Made Meat Loaf: Our own blend of herbs and spices baked and served with a rich tomato and cream sauce

Grilled Pork Chop: Hand cut and grilled with sautéed peppers, onions and mushrooms and a rich brown sauce