



breakfast and meeting breaks

All Breakfast & Break Menus Priced Per Guest

CONTINENTAL BREAKFAST

Available before 11:30am

Assorted Breakfast Pastries, Yogurt Juices, Coffee and Seasonal Fresh Fruit \$10

BUFFET BREAKFAST \$16

Available Before 11:30 | Minimum 25 guests

Ages 3 - 10 half-price | ages under 3 — free

Fresh Brewed 100% Columbian Coffee & Hot Tea, Iced Tea, Breakfast Potatoes,
Assorted Pastries, Fresh Seasonal Fruit

Choose Two Of The Listed Juices:

Cranberry Juice

Fresh Orange Juice

Apple Juice

Choose One From Each Line:

Scrambled Eggs or Vegetarian Quiche

French Toast or Pancakes

Applewood Smoked Bacon

Sausage Links

Bacon and Sausage + \$1.5

BREAK MENU

All Priced for Half Day

100% Columbian Coffee, Hot Tea & Iced Tea

Canned Soda & Bottled Water \$6.5

*All Day Service \$11

Assorted Cookies & Dessert Bars \$5

Fresh Fruit \$5

*Prices Guaranteed 30 Days Prior To Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100



hors d'oeuvres

Minimum 20 guests

WARM

2 dozen minimum

WARM CRABMEAT AND ARTICHOKE DIP

Fontinella crumbs & tortilla chips
(Serves up to 20 guests) \$55

CHICKEN QUESADILLAS

Pico de gallo, tortilla chips
\$15 per dozen

MINI CRAB CAKES

Remoulade sauce
\$40 per dozen

BAKED BRIE on TOASTED BAGUETTE

Fruit compote
\$22 per dozen

MINI TURKEY REUBEN SANDWICHES

Tomato kraut
\$22 per dozen

BACON WRAPPED WATER CHESTNUTS

Asian sauce
\$22 per dozen

GRILLED CHICKEN SKEWERS

Sesame teriyaki sauce
\$22 per dozen

COLD

2 dozen minimum

GARDEN VEGETABLE BRUSCHETTA

On toasted baguette
\$15 per dozen

SHRIMP COCKTAIL

Traditional sauce
\$30 per dozen

CHARCUTERIE PLATTER

Assorted cured meats, three cheeses, dried fruit,
preserves, crackers
(Serves approximately 20 guests) \$85

ASSORTED CHEESE TRAY

With fresh seasonal fruit
(Serves approximately 20 guests) \$60

CRUDITÉ TRAY WITH RANCH DIP & HUMMUS

Garden fresh raw vegetables
(Serves approximately 20 guests) \$45

CAPRESE SKEWERS

Basil vinaigrette, balsamic glaze,
Fresh mozzarella, grape tomato, red onion
\$28 per dozen

Prices Guaranteed 30 Days Prior to Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100



hors d'oeuvres

Minimum 20 guests

MINI SANDWICHES

SLIDER BUFFET
2 dozen minimum

HOT SLIDERS

HOUSE SMOKED PULLED PORK
Spicy coleslaw
\$30 per dozen

ANGUS BURGER
Swiss cheese & bacon jam
\$30 per dozen

BEEF TENDERLOIN
Horseradish sauce
\$48 per dozen

FRIED CHICKEN WAFFLE
Maple glaze
\$30 per dozen

COLD SLIDERS

2 Dozen Minimum – \$35 Per Dozen - on Artisan Rolls

TURKEY, BRIE & FRUIT COMPOTE

HAM & SWISS with HONEY MUSTARD

CHICKEN WALDORF

MAPLE GLAZED BACON, LETTUCE, TOMATO

DESSERTS

\$3.95

Choose one:

LITTLE PLATE FRESH FRUIT CRISP

LITTLE PLATE LEMON TART

LITTLE PLATE CHOCOLATE MOUSSE

ASSORTED DESSERT BARS AND COOKIE

Ice cream a la mode + \$2.5

Prices Guaranteed 30 Days Prior to Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100



BASS LAKE TAVERNE'S

trio buffet

\$18 per guest

Minimum 20 guests

Includes non-alcoholic beverage

SALAD *Choose two options from this category*

ARCADIAN HOUSE SALAD

apple cider maple dressing

CAESAR SALAD

FRUIT SALAD

SOUP *Choose two options from this category*

TOMATO BASIL BISQUE

CREAM OF PORTABELLA SOUP

ITALIAN WEDDING SOUP

[**NEW ENGLAND CLAM CHOWDER + \$1 | LOBSTER BISQUE + \$1**]

SANDWICH *Choose two options from this category*

—Served with artisan rolls with lettuce and tomato—

TURKEY And BRIE with FRUIT COMPOTE

HAM & SWISS with HONEY MUSTARD SAUCE

CHICKEN WALDORF SALAD

APPLEWOOD BACON, LETTUCE, TOMATO

Prices Guaranteed 30 Days Prior to Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100



hot luncheon buffet

\$18 per guest

Minimum 20 guests

Includes ciabatta bread, sides and non-alcoholic beverage

CHOOSE ONE STARTER

ARCADIAN HOUSE SALAD WITH APPLE CIDER MAPLE VINAIGRETTE DRESSING

CAESAR SALAD

CUP OF SOUP

CHOOSE TWO ENTRÉE SELECTIONS

CHICKEN MARSALA

Marsala cream sauce, roasted mushrooms, spinach, caramelized onions, carrots

CHICKEN PICCATA

Lemon caper sauce, caramelized onions, scented brown rice

PAN SEARED ATLANTIC COD

lemon herb beurre blanc

C.A.B. POT ROAST

Homemade demi

PENNE PASTA

Fire grilled chicken with tomatoes, garlic, scallions, romano cheese

GRILLED PORK TENDERLOIN

Homemade maple chipotle glaze

SEARED FRESH SALMON

Lemon herb beurre blanc + \$2

CHOOSE TWO SIDE DISHES

SEASONAL MIXED VEGETABLES

CARROTS with MAPLE GLAZE

FRESH GREEN BEANS

SCENTED BROWN RICE

YUKON GOLD MASHED POTATOES

ROSEMARY ROASTED FINGERLING POTATOES

WHIPPED SWEET POTATOES with MAPLE BUTTER

GRILLED ASPARAGUS with BUTTER.... +.50

Additional side dish + \$1.5

Allergy Alert: If you have food allergies please consult your server.

Prices Guaranteed 30 Days Prior to Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100



luncheon plated menu

Minimum 20 guests
Includes ciabatta bread and non alcoholic beverage
Limited menu and pre-order required

OPTIONAL STARTER -SELECT 1 +\$3

ARCADIAN HOUSE SALAD with **APPLE CIDER MAPLE VINAIGRETTE DRESSING**,
CAESAR SALAD
CUP of SOUP

SELECTION #1

\$16 per guest

C.A.B. POT ROAST [GF]

Yukon gold mashers, fresh green beans,
house demi

CHICKEN MARSALA

Roasted mushrooms, onions, spinach,
Marsala cream sauce, scented brown rice

CHICKEN PICCATA

Lemon caper sauce, caramelized onions,
scented brown rice

PENNE PASTA

Chicken breast, roasted red peppers, tomatoes,
scallions, garlic, basil and romano cheese

PAN SEARED ATLANTIC COD [GF]

Herb crusted, grilled asparagus,
scented brown rice, charred lemon

SEARED FRESH SALMON

Lemon herb beurre blanc, seasonal mixed
vegetables, scented brown rice + \$2

[GF] = gluten-free

Prices Guaranteed 30 Days Prior to Your Function.

SELECTION #2

\$14 per guest

ANGUS CHEDDAR BURGER

Lettuce, tomato, pickle, french fries

SIGNATURE BLT

Toasted ciabatta, vine ripened tomatoes, lettuce,
applewood bacon, roasted tomato & garlic aioli

CAESAR CHICKEN WRAP

Grilled chicken, tomatoes, red onions, asparagus,
french fries & pickle

CHICKEN WALDORF SALAD

Seasonal fresh fruit garnish, toasted walnuts and
crackle bread

CAESAR SALAD with

CAJUN GRILLED CHICKEN BREAST

Tomatoes, red onions, asparagus
...Cajun grilled salmon + \$2

SOUTHWEST CHICKEN SALAD

Creamy cilantro-lime dressing, grilled Cajun chicken,
avocado, sweet corn salsa, tomatoes, red onion, pepper
jack cheese

VEGETARIAN QUICHE

Caesar Salad or Aracadian House Salad

private functions at

BASSLAKETAVERNE • (440) 285-3100



dinner buffet

\$27 per guest

Minimum 20 guests

Includes ciabatta bread, sides and non-alcoholic beverage

STARTER select 1

ARCADIAN HOUSE SALAD

Apple cider maple vinaigrette dressing

CAESAR SALAD

CUP OF SOUP

ENTRÉE select 2

CHICKEN MARSALA

Marsala cream sauce, roasted mushrooms, caramelized onions, spinach

CHICKEN PICCATA

Lemon caper sauce, caramelized onions, scented brown rice

PAN SEARED ATLANTIC COD

Lemon herb beurre blanc

PENNE PASTA

Chargrilled chicken breast, roasted peppers, scallions, tomato sauce, basil, garlic, and romano cheese

GRILLED PORK TENDERLOIN

Maple chipotle glaze

C.A.B. POT ROAST

House demi

OVEN ROASTED TURKEY

Chipotle cider glaze

SEARED FRESH SALMON

Lemon herb beurre blanc...+ \$2

SLICED ROASTED BEEF TENDERLOIN

Hunter sauce...+ \$4

SIDES select 2

SEASONAL MIXED VEGETABLES

FRESH GREEN BEANS

FRESH BABY CARROTS

with **MAPLE GLAZE**

SCENTED BROWN RICE

YUKON GOLD MASHED POTATOES

ROSEMARY ROASTED FINGERLING

POTATOES

GRILLED FRESH ASPARAGUS

with **BUTTER** + \$.50

Additional side + \$1.5

[GF] = gluten-free

*Allergy Alert – If you have allergies
please consult your server*

Prices Guaranteed 30 Days Prior to Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100



plated dinner

20-100 Guests

Includes ciabatta bread, sides and non-alcoholic beverage | Limited menu and pre-order required

STARTER Select 1

ARCADIAN HOUSE SALAD with APPLE CIDER MAPLE VINAIGRETTE DRESSING

CAESAR SALAD

CUP of SOUP

ENTRÉES Select 3

CHICKEN PICCATA

Lemon caper sauce, caramelized onions,
scented brown rice \$22

CHICKEN MARSALA

Marsala cream sauce, roasted mushrooms,
spinach, caramelized onions,
scented brown rice \$22

PENNE PASTA

Chargrilled chicken breast, roasted peppers,
scallions, tomatoes, basil, garlic and romano
cheese \$22

SEARED TENDERLOIN MEDALLIONS

Hunter sauce, mixed vegetables, hand mashed
potatoes \$31

FIRE GRILLED C.A.B. 12 OZ STRIP STEAK

Roasted garlic butter, hand mashed potatoes and
seasonal mixed vegetables \$32

CENTER CUT 8 OZ FILET MIGNON

House demi sauce, hand mashed potatoes and
seasonal mixed vegetables \$35

GRILLED PORK TENDERLOIN

Maple chipolte glaze, mashed potatoes and
seasonal mixed vegetables \$25

PAN SEARED ATLANTIC COD [GF]

Lemon herb beurre blanc sauce, seasonal
vegetables, scented brown rice \$24

SEARED FRESH SALMON [GF]

Lemon herb beurre blanc, scented brown rice
and seasonal mixed vegetables \$26

OVEN ROASTED TURKEY

Chipotle cider glaze, mashed potatoes & mixed
vegetables \$23

CAJUN CHICKEN ALFREDO

Roasted garlic cream sauce over penne pasta, bell
peppers, scallions, romano cheese \$22

VEGETARIAN OPTIONS

Available upon request \$22

[GF] = gluten-free

Prices Guaranteed 30 Days Prior to Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100



our signature combo dinners

\$33 per guest

20-100 guests | Available 11:30am — close | Pre-order required

Included are Fresh Baked Ciabatta Bread & A Non-Alcoholic Beverage

STARTER Select 1

ARCADIAN HOUSE SALAD with APPLE CIDER MAPLE VINAIGRETTE DRESSING

CAESAR SALAD

CUP of SOUP

CHOOSE ONE SELECTION

SEARED TENDERLOIN MEDALLION

Hunter sauce

GRILLED CHICKEN BREAST

Topped with fresh local goat cheese, sundried tomatoes, fresh basil,
hand mashed potatoes, mixed vegetables



SEARED TENDERLOIN MEDALLION

Hunter sauce

SEARED FRESH SALMON

Lemon herb beurre blanc,
hand mashed potatoes, mixed vegetables



SEARED TENDERLOIN MEDALLION

Hunter sauce

SAUTÉED SHRIMP

Tomatoes, garlic, fresh cilantro, caramelized onions,
lemon cream, jalapeño,
hand mashed potatoes, mixed vegetables

Prices Guaranteed 30 Days Prior to Your Function.

private functions at

BASSLAKETAVERNE • (440) 285-3100