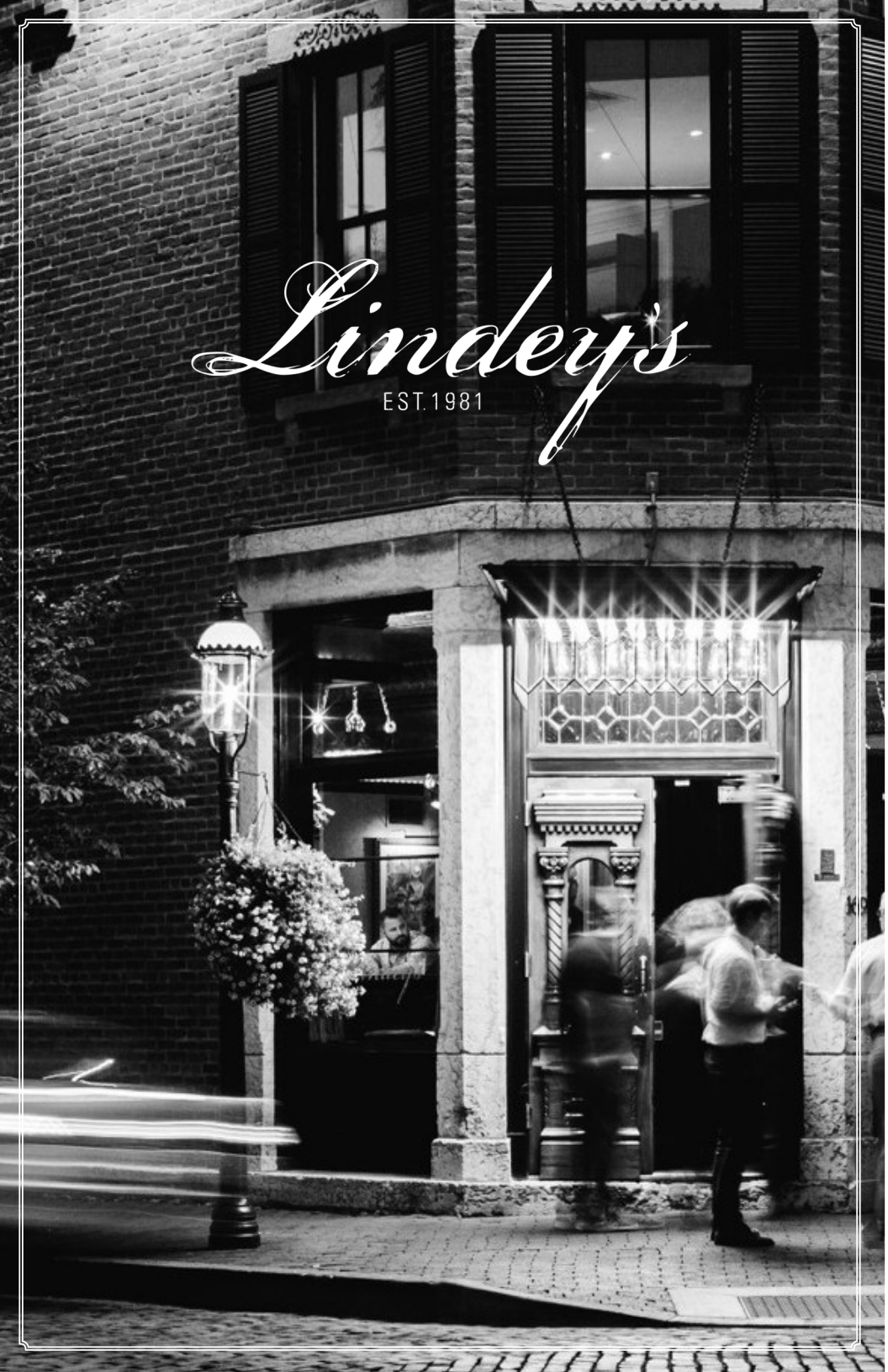


# *Lindey's*

EST. 1981



## Lindey's Events & Catering

Since 1981, we've been creating unforgettable moments through our expertly crafted menus and impeccable service. Whether you're hosting a special event in one of our private dining rooms or choosing our renowned catering service for an offsite occasion, we are committed to delivering a seamless and extraordinary experience. Our team of culinary professionals takes pride in offering customized menus that reflect your vision, while our attention to detail ensures every aspect of your event is executed flawlessly.

Let us bring your event to life with exceptional food, outstanding service, and memories that will last a lifetime.

Carly Slattery

Events & Catering Manager

[events@lindeys.com](mailto:events@lindeys.com)

614-228-4343

## HORS D'OEUVRES PRICED PER DOZEN

*minimum 2 dozen per item*

### SMALL BITES

- Prosciutto Wrapped Asparagus with Herbed Goat Cheese 35
- Tuna Tartare on English Cucumber with Soy-Ginger Vinaigrette\* 55
- Jumbo Shrimp with Traditional Cocktail Sauce 55
- Mini Crab Cakes with Roasted Garlic Aioli 70
- Deviled Eggs with Crab, Old Bay and Lemon Zest\* 30
- Gorgonzola Crusted Lamb Lollipops\* 65

### CROSTINIS & CUPS

- Seared Beef, Caramelized Onion & Gorgonzola Crostini\* 45
- Tomato Basil & Mozzarella Crostini with EVOO & Balsamic 30
- House Smoked Salmon Crostini 40
- Beet & Goat Cheese Phyllo Cup 30
- Shrimp & Avocado Phyllo Cup 45

### SKEWERS

- Grilled Chicken Skewer with Hunan Glaze 35
- Nut Crusted Chicken Skewer with Honey Mustard 35
- Caprese Salad Skewer 30
- Grilled Mojo Shrimp Skewer 55

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

## MINI SANDWICHES PRICED PER DOZEN

*minimum 2 dozen per item*

Smoked Turkey Croissant with Gouda & Honey Mustard 45

Chicken Salad Croissant 40

Prime Rib with Provolone & Creamy Horseradish\* 50

Spicy Hot Chicken with Coleslaw, Pickle & Creamy Parmesan 45

Mini Burgers with Widmer Cheddar, Pickle & Chipotle Aioli\* 50

New England Style Lobster Roll 70

## CRAFTED CHARCUTERIE PRICED PER PERSON

*minimum of 12 guests per item*

Mediterranean Hummus with Flax Seed Crisp 5

Crudit  with Creamy Parmesan 5

Seasonal Fruit 5

Antipasto of Grilled Vegetables, Fresh Mozzarella & Olives 5

Artisanal Cheeses with Crackers & Fruit Mostarda 8

Cured Meat & P t  with Cornichons & Whole Grain Mustard\* 10

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

## PLATED BRUNCH

*kindly select the number of courses you wish to offer your guests for each course, please provide two options for your guests to choose from the final price per guest will include each course presented*

### SOUP

- Vegetable Soup 8
- Tomato Basil Bisque 8
- Lobster Bisque 10

### SALAD

- House Salad 13
- Beck Salad 13
- Caesar Salad 14

Freshly Baked Banana Bread 6

### ENTRÉES

- Eggs Benedict with Grilled Asparagus\* 17
- Brioche French Toast with Applewood Smoked Bacon 19
- Chef's Quiche with a House Salad 18
- Crispy Spicy Chicken Sandwich with Fresh Fruit 18
- Smoked Turkey Croissant with Fresh Fruit 17
- Pan Seared Salmon Salad 25
- Nut Crusted Chicken Salad 18

### DESSERTS

- Vanilla Bean Crème Brûlée 12
- Pecan Crusted Key Lime Pie 12
- Double Layer Chocolate Cake 12
- New York Style Cheesecake 12
- Fresh Cut Berries & Cream 12

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

## PLATED LUNCH

*kindly select the number of courses you wish to offer your guests  
for each course, please provide two options for your guests to choose from  
the final price per guest will include each course presented*

### SOUP

- Vegetable Soup 8
- Tomato Basil Bisque 8
- Lobster Bisque 10

### SALAD

- House Salad 13
- Beck Salad 13
- Caesar Salad 14

## ENTRÉES

*tournedo, crab cake & salmon are accompanied with buttermilk chive  
whipped potatoes and grilled asparagus*

- Nut Crusted Chicken Salad 18
- Pan Seared Salmon Salad 25
- Crispy Spicy Chicken Sandwich with Fresh Fruit 18
- Smoked Turkey Croissant with Fresh Fruit 17
- Tournedo of Beef with Béarnaise\* 24
- Jumbo Lump Crab Cake with Roasted Garlic Aioli 24
- Pan Seared Salmon with Citrus Vinaigrette 25
- Asparagus & Mushroom Risotto 30

## DESSERTS

- Vanilla Bean Crème Brûlée 12
- Pecan Crusted Key Lime Pie 12
- Double Layer Chocolate Cake 12
- New York Style Cheesecake 12
- Fresh Cut Berries & Cream 12

*\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
eggs or unpasteurized milk may increase your risk of food borne illness.*

## PLATED DINNER

*kindly select the number of courses you wish to offer your guests for each course, please provide two options for your guests to choose from the final price per guest will include each course presented*

### SOUP

- Vegetable Soup 8
- Tomato Basil Bisque 8
- Lobster Bisque 10

### SALAD

- House Salad 13
- Beck Salad 13
- Caesar Salad 14

## ENTRÉES

*each protein is accompanied by buttermilk chive whipped potatoes and grilled asparagus*

- Roasted Statler Chicken with Truffle Sauce 29
- Pan Seared Salmon with Citrus Vinaigrette 37
- Tournedos of Beef with Béarnaise\* 47
- Jumbo Lump Crab Cakes with Roasted Garlic Aioli 46
- Tournedo & Garlic Shrimp with Béarnaise\* 47
- Pan Seared Seabass with Citrus Vinaigrette 55
- Filet Mignon with Demi-Glace\* 56
- Asparagus & Mushroom Risotto 30

## DESSERTS

- Vanilla Bean Crème Brûlée 12
- Pecan Crusted Key Lime Pie 12
- Double Layer Chocolate Cake 12
- New York Style Cheesecake 12
- Fresh Cut Berries & Cream 12

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## BUFFET BRUNCH

*twenty guest minimum, \$34 per guest  
available saturday & sunday 11am-3pm*

### ENTRÉES

*select three*

Brioche French Toast with Macerated Berries  
Soft Scrambled Eggs\*  
Cherrywood Smoked Bacon  
Chicken & Apple Sausage Links  
Crispy Yukon Potatoes with Herb Butter

### INCLUDED ITEMS

Freshly Baked Banana Bread  
Melon, Pineapple & Berry Fruit Salad

### DESSERTS

*priced per dozen*

Chocolate Chip Cookies 24  
Chocolate Covered Strawberries 32  
Brownies 36  
Macaroons 42  
Mini Cheesecake Delights 42

beverages not included. desired selections beyond the initial three choices will be an additional \$6 per guest per item. \*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.



## BUFFET LUNCH

*twenty guest minimum, \$50 per guest*

### ENTRÉES

*select two*

Roasted Statler Chicken with Truffle Sauce  
Seared Salmon with Citrus Vinaigrette  
Chicken or Shrimp Rigatoni with Spicy Cajun Cream Sauce  
Rigatoni Primavera Marinara  
Tournedo of Beef with Béarnaise\*

### SIDES

*select two*

Buttermilk Chive Whipped Potatoes  
Grilled Asparagus  
Charred Broccolini  
Roasted Rosemary & Garlic Yukon Potatoes  
Grilled Haricot Verts

### INCLUDED ITEMS

House Salad with Champagne Vinaigrette  
Tomato Basil Bisque  
Bread Service

### DESSERTS

*priced per dozen*

Chocolate Chip Cookies 24  
Chocolate Covered Strawberries 32  
Brownies 36  
Macaroons 42  
Mini Cheesecake Delights 42

beverages not included. desired selections beyond the initial two choices  
will be an additional \$15 (entrée) \$6 (side) per guest per item.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or  
unpasteurized milk may increase your risk of food borne illness.

## BUFFET DINNER

*twenty guest minimum, \$65 per guest*

### ENTRÉES

*select two*

Roasted Statler Chicken with Truffle Sauce  
Seared Salmon with Citrus Vinaigrette  
Chicken or Shrimp Rigatoni with Spicy Cajun Cream Sauce  
Rigatoni Primavera Marinara  
Tournedo of Beef with Béarnaise\*  
Jumbo Lump Crab Cake with Roasted Garlic Aioli

### SIDES

*select two*

Buttermilk Chive Whipped Potatoes  
Grilled Asparagus  
Charred Broccolini  
Roasted Rosemary & Garlic Yukon Potatoes  
Grilled Haricot Verts

### INCLUDED ITEMS

House Salad with Champagne Vinaigrette  
Tomato Basil Bisque  
Bread Service

### DESSERTS

*priced per dozen*

Chocolate Chip Cookies 24  
Chocolate Covered Strawberries 32  
Brownies 36  
Macaroons 42  
Mini Cheesecake Delights 42

beverages not included. desired selections beyond the initial two choices will be an additional \$20 (entrée) \$6 (side) per guest per item.  
additional vegetarian entrée \$15 per guest.

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## BEVERAGE SERVICE

### Wine

*silvergate vineyards, california*  
10 glass/40 bottle

Cabernet Sauvignon

Merlot

Pinot Noir

Chardonnay

Pinot Grigio

Sauvignon Blanc

Rosé

Moscato

### Beer

Seasonal Selections

### Alcohol-Free

Soft Drinks \$3.50

Freshly Brewed Iced Tea \$3.50

Hubbard & Craven Coffee \$3.50

San Pellegrino (liter) \$6

Evian (liter) \$6

beverages will be billed based on consumption  
elevated wine selection available upon request

at lindey's, we practice the responsible service of alcohol and strictly adhere to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons. in accordance with ohio law, all alcoholic beverage sales will begin at 11am and conclude at 12am. availability and pricing varies.

## LIQUOR

### BOURBON

Makers Mark 10  
Elijah Craig 11  
Michter's 12  
Woodford Reserve 13  
Basil Hayden 13  
Angels Envy 16

### RYE

Michter's 10  
Woodford Reserve 11  
Whistle Pig 10year 18  
Angels Envy 20

### SCOTCH

Johnny Walker Black 12  
Talisker 14  
Macallan 12yr 24

### VODKA

Tito's 9  
Ketel One 9  
Grey Goose 12  
Belvedere 12

### GIN

Tanqueray 8  
Bombay Sapphire 9  
Vim & Petal 9  
Hendricks 11

### RUM

Appleton Estate 8  
Bacardi Silver 9  
Captain Morgan 9

### TEQUILA

Casamigos Reposado 13  
Lalo 14  
Don Julio Blanco 14  
Patron Silver 14

beverages will be billed based on consumption  
price reflects 1.5oz pour

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