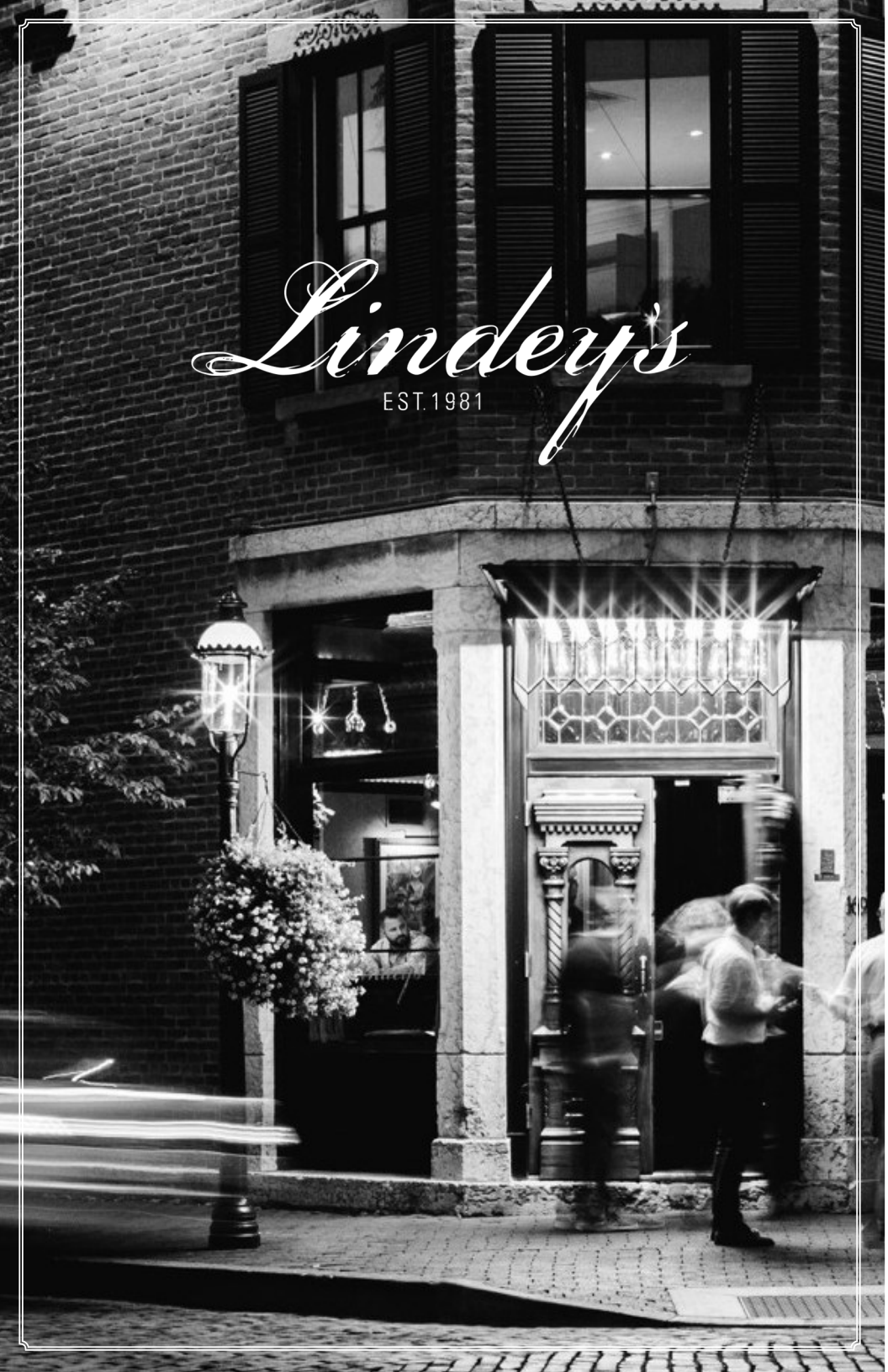


Lindey's

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

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 15
- Caesar Salad 16

Freshly Baked Banana Bread 6

ENTRÉES

- Eggs Benedict with Grilled Asparagus* 20
- Brioche French Toast with Applewood Smoked Bacon 20
- Chef's Quiche with a House Salad 19
- Crispy Spicy Chicken Sandwich with Fresh Fruit 21
- Smoked Turkey Croissant with Fresh Fruit 21
- Pan Seared Salmon Salad 27
- Nut Crusted Chicken Salad 21

DESSERTS

- Vanilla Bean Crème Brûlée 13
- Pecan Crusted Key Lime Pie 13
- Double Layer Chocolate Cake 13
- New York Style Cheesecake 13
- Fresh Cut Berries & Cream 13

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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 15
- Caesar Salad 16

ENTRÉES

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

- Nut Crusted Chicken Salad 21
- Pan Seared Salmon Salad 27
- Crispy Spicy Chicken Sandwich with Fresh Fruit 21
- Smoked Turkey Croissant with Fresh Fruit 21
- Tournedo of Beef with Béarnaise* 26
- Jumbo Lump Crab Cake with Roasted Garlic Aioli 29
- Pan Seared Salmon with Citrus Vinaigrette 27
- Asparagus & Mushroom Risotto 30

DESSERTS

- Vanilla Bean Crème Brûlée 13
- Pecan Crusted Key Lime Pie 13
- Double Layer Chocolate Cake 13
- New York Style Cheesecake 13
- Fresh Cut Berries & Cream 13

**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 15
- Caesar Salad 16

ENTRÉES

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

- Roasted Statler Chicken with Truffle Sauce 33
- Pan Seared Salmon with Citrus Vinaigrette 40
- Tournedos of Beef with Béarnaise* 52
- Tournedo & Crab Cake with Béarnaise and Garlic Aioli* 55
- Pan Seared Seabass with Citrus Vinaigrette 55
- Filet Mignon with Demi-Glace* 61
- Asparagus & Mushroom Risotto 30

DESSERTS

- Vanilla Bean Crème Brûlée 13
- Pecan Crusted Key Lime Pie 13
- Double Layer Chocolate Cake 13
- New York Style Cheesecake 13
- Fresh Cut Berries & Cream 13

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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.

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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
Michter's 12
Woodford Reserve 13
Angels Envoy 16

RYE

Middle West 11
Woodford Reserve 11
Angels Envoy 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
Watershed Four Peel 9
Hendricks 11

RUM

Bacardi Silver 9
Captain Morgan 9

TEQUILA

Casamigos Reposado 13
Lalo 14

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

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