



ST. NICHOLAS

Events

With

Robert J.

EVENTS & CATERING

ST. NICHOLAS
BANQUET CENTER



755 S CLEVELAND AVE,
MOGADORE, OH 44260

CONTACT US:

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BOOKING INFORMATION

ALL INCLUSIVE

EXCLUDING BAR

ROBERT J PACKAGE INCLUDES:

ROOM RENTAL

5 HOUR RECEPTION

SEATING FOR UP TO 400 PEOPLE

UNDERLIT TABLE SKIRTING

BAR SERVICE WITH BARTENDERS & MIXER PACKAGE

HIGH TOP COCKTAIL TABLES IN LOUNGE

CAKE CUTTING SERVICES

LOVELY LIGHTED CAKE TABLE BACKDROP

COMPLETE CHINA AND LINENS

-CHINA DINNER PLATES

-SILVER FLATWARE

-WATER GOBLETS

-WHITE, IVORY, OR BLACK GUEST TABLE LINENS

-WHITE, IVORY, OR BLACK FLOOR LENGTH SERVICE TABLE LINENS

-AN EXTENSIVE VARIETY OF NAPKIN COLORS

DINNER

-GARDEN SALAD

-ROLLS AND BUTTER

-ENTREE SELECTION

-STARCH SIDE

-VEGETABLE SIDE

AMAZING BARTENDERS

EVENT SUPERVISOR AND EVENT COORDINATOR

WELL TRAINED STAFF

SET- UP AND TEAR- DOWN

150 GUEST MINIMUM

PURCHASE YOUR OWN ALCOHOL



SILVER 75.00+ **GOLD** 82.00+
BUFFET

SILVER 79.00+ **GOLD** 86.50+
SIT DOWN



WEDDINGS

DINNER GUIDE

SILVER

Chicken:

Herb Crusted Chicken

Boneless breast of chicken, hand breaded
Served with Bechamel Sauce

Chicken Kiev

chicken fillet pounded and rolled around cold butter,
then coated with egg and bread crumbs

Chicken Marsala

chicken in a Marsala wine sauce

Beef/ Pork:

Top Round

Slow roasted top round of beef with
select seasonings, thinly sliced &
served with Jus Lie

Roasted Pork Loin

Boneless pork loin seasoned, slow roasted
& served with blackberry demi glaze

Fish:

Mediterranean Cod

Broiled cod fish with sweet peppers, onions, garlic,
black olives & tomatoes in a tomato ragu

CHOICE OF 1 STARCH AND 1 VEGETABLE

Roasted Brussel Sprouts

Roasted and finished with Bacon

Green Beans

Seasoned and cooked with butter, rosemary, and thyme

California Vegetable Medley

A blend of carrots, broccoli, and cauliflower.

Zucchini Provencal

Blistered fresh squash, zucchini, and onions seasoned and
tossed with fresh tomatoes.

Baby Carrots & Snap Peas

Seasoned with soy sauce, butter, and crushed red pepper

GOLD

Chicken:

Tuscan Chicken

Lightly breaded chicken breast stuffed with fresh
mozzarella, air -dried tomato & basil with a blush sauce

Chicken Florentine

Breaded chicken breast stuffed with cheese &
spinach, topped with Sauce Supreme

Chicken Chasseur

Chicken stewed with mushrooms in a rich wine
broth, served with stewed vegetables

Beef/ Pork:

Sirloin of Beef

Aged sirloin served homemade demi glaze

Beef Short Rib

Boneless short rib braised in an au jus and
topped with a demi glaze

Fish:

Faroe Island Salmon

Fresh fillet of salmon broiled
with a dill peppercorn sauce

Herb Roasted Potatoes

Whole redskin potatoes tossed in our signature blend of
herbs and roasted with garlic infused oil

Smashed Redskin Potatoes

Garlic mashed Redskin Potatoes

Rice Pilaf

White Long Grain Rice with Fresh Vegetables

Mashed Butternut Squash

Butternut squash mashed with herbs

Vegetable Cous Cous

cous cous with mixed vegetables



