

# Special Event Menus



## S|E SPECIALTY EVENTS —100th Bomb Group—

20920 Brookpark Road, Cleveland, OH 44135 | 216-267-2819 | [specialtyevents.com](http://specialtyevents.com)  
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# SEATED BREAKFAST

All Breakfast Includes: Orange Juice, Butter and Jellies, Coffee and Hot Tea

## THE BLUE BELL

**Fluffy Scrambled Eggs**  
**Bacon or Sausage Links**  
**Breakfast Potatoes**  
**Freshly Baked Biscuits**

15.95

## THE CO-PILOT

**Fluffy Scrambled Eggs** with cheddar cheese  
**Sliced Ham**  
**Breakfast Potatoes**  
**Grits**

16.95

## THE PILOT

**Fluffy Scrambled Eggs** with chorizo  
**Breakfast Potatoes**  
**Freshly Baked Biscuits**

17.95

# BREAKFAST BUFFET

All Breakfast Includes: Orange Juice, Butter and Jellies, Coffee and Hot Tea

## BROOKPARK

**Sliced Seasonal Fruit**  
**Danish, Muffins, Croissants**  
**Granola with Yogurt**

15.95

## ROCKY RIVER

**Sliced Seasonal Fruit**  
**Freshly Baked Biscuits**  
**Scrambled Eggs**  
**Bacon and Sausage Links**  
**Breakfast Potatoes**

18.95

## THE HOPKINS

**Sliced Seasonal Fruit**  
**Scrambled Eggs with Cheddar Cheese, Diced Tomatoes and Ham**  
**Breakfast Potatoes**  
**Fresh Baked Biscuits and Sausage Gravy**

19.95

# BRUNCH BUFFET

Includes: 1 Hour of Mimosas, Assorted Juice Station, Coffee and Tea. Imported and Domestic Cheese Display, Garden Salad with 2 Dressings, Pasta Salad, Breakfast Meats, Breakfast Potatoes, Chef's Fresh Vegetables, Baked Goods Display.

## ENTRÉES

Choice of two

Eggs Benedict  
Scrambled Eggs  
French Toast  
Waffles  
Sliced Sirloin with Corn and Pepper Sauce  
Chicken Marsala  
Chicken Piccata  
Broiled Salmon with Lemon Caper Sauce  
Shrimp Scampi Pasta.

*39.95 per person*

## ADD ONS

### OMELET STATION

Made-to-order includes: Assorted Meats, Veggies and Cheeses *5.95 per person*

### CARVING STATIONS

Served with Silver Dollar Rolls and Condiments

**Prime Casino Round of Beef** *Serves Approximately 50 people 195.50*

**Traditional Roasted Turkey** *Serves Approximately 50 people 145.50*

**Glazed Ham** *Serves Approximately 50 people 225*

**Roast Loin of Pork** *Serves Approximately 50 people 170*

# LUNCH BUFFET

Includes: Chefs Assorted Desserts. Coffee and Iced Tea Station

## ITALIAN

Caesar Salad  
Vegetable Lasagna or Stuffed Shells  
Chicken Parmesan  
Fresh Seasonal Vegetables  
Garlic Bread

22.95

## DELI

Choice of two sides

**Make Your Own Sandwich** sliced ham, breast of turkey, roast beef, salami fresh baked breads, assorted cheeses, lettuce, tomatoes.

**Sides:** Potato Salad, Cole Slaw, Pasta Salad  
Mixed Green Salad with 2 dressings, fresh fruit

22.95

## MEXICAN

**Build You Own Taco Bar** with soft and hard taco shells  
Spanish Rice  
Chicken Enchiladas  
Garden Salad with 2 dressings

22.95

# 100TH BOMB GROUP LUNCH BUFFET

Includes Fresh Seasonal Vegetables, Chefs Assorted Desserts, Warm Rolls and Butter

## SALAD

Choice of one

Pasta Salad  
Garden Salad served with two dressings  
Fruit Salad

## ENTRÉES

Choice of two

Sliced Sirloin mushroom  
forester sauce  
Chicken Marsala  
Chicken Piccata  
Roasted Pork Loin demi-glace

Shrimp Scampi Pasta  
Broiled Salmon lemon caper sauce  
Penne Primavera  
Beef or Chicken Stir Fry

## SIDES

Choice of one

Rice Pilaf  
Roasted Red Potatoes  
Garlic Mashed Potatoes  
Marinara Pasta

27.95 per person

# PLATED ENTRÉE SALADS

*Includes: Warm Rolls and Butter, Coffee and Tea Service, Choice of Dessert*

## SALADS

Choice of one

**Grilled Chicken or Salmon Caesar Salad** romaine lettuce with traditional caesar dressing and homemade croutons

**Asian Chicken Salad** grilled chicken, mandarin oranges, red peppers, water chestnuts, red onion, toasted almonds with a roasted shallot vinaigrette

**Mediterranean Salad** mixed greens, kalamata olives, artichoke hearts, feta cheese, roasted red peppers, tomatoes and grilled chicken with red wine vinaigrette dressing

**Ohio Salad** butter bibb lettuce, ohio green beans, roasted corn, grilled squash, cucumbers, red onion, shaved carrots with champagne vinaigrette dressing

17.95 Per Person

# PLATED LUNCH

*Includes: House Salad with Two Dressings, Chef's Seasonal Vegetables, Warm Rolls and Butter, Coffee and Tea Service*

## ENTRÉES

Choice of One  
\*when choosing two  
entrée options the  
higher price is applied

**Carved Sirloin of Beef** 22.95

**Tender Pot Roast** 22.95

**Breast of Chicken** choice of one: marsala, piccata, parmesan, bourbon cream sauce 19.95

**Grilled Salmon** choice of one lemon caper or béarnaise 20.95

**Vegetarian Wellington** 19.95

**Vegetable Pasta** 19.95

## SIDES

Choice of One

**Rice Pilaf**

**Roasted Red Potatoes**

**Garlic Mashed Potatoes**

**Marinara Pasta**

## DESSERTS

Choice of One

**Cheesecake** with caramel drizzle

**Cheesecake** with fruit topping

**Chocolate Cake**

**Carrot Cake**

**Lemon Square**

# PRIVATE PARTY LUNCH

Menus Include: Assorted Chef's Desserts, Coffee and Iced Tea Station  
Available only Monday - Friday until 2:30pm. Under 25 guests

## MENU #1

**100th Bomb Cheeseburger** provolone, applewood smoke bacon, crisp lettuce and tomato. served with fries

**Turkey Club** sliced tomato, lettuce, crisp bacon with cranberry mayonnaise on a croissant. served with fries

**Apple Kale Salad** kale and ohio spinach tossed with fresh apples, grapes, sliced almonds, red onions, blue cheese, cranberries and italian dressing

**Classic Caesar Salad** with your choice of grilled chicken or grilled salmon

**½ Sandwich and Soup** ½ grilled cheese and tomato soup

*20.95 per person*

## MENU #2

**100th Cheeseburger** provolone, applewood smoke bacon, crisp lettuce and tomato. served with fries

**Lobster Grilled Cheese** dill havarti cheese, lobster pieces, dill lime mayo on texas toast. served with fries

**Chicken Parmesan** topped with mozzarella cheese on top of fettuccine

**Classic Caesar Salad** with your choice of grilled chicken or grilled salmon

**Pan Seared Salmon** with artichokes and tomatoes. topped with lemon and herb butter. served with parmesan risotto

*22.95 per person*



# BUFFET DINNER

*Chefs Fresh Vegetables, Warm Rolls and Butter, Chef's Selection of Assorted Desserts, Coffee and Tea Service*

## SALADS

Choice of two

**House Salad** two dressings – assorted greens with tomatoes, cucumbers and fresh carrots

**Apple Kale Salad** kale and ohio spinach tossed with fresh apples, grapes, sliced almonds, red onions, bleu cheese, cranberries and Italian dressing

**Classic Caesar Salad** crisp romaine with house made croutons

**Greek Salad** crisp romaine, tomatoes, olives, red onions, cucumber, feta and greek dressing

**Fruit Compote Salad** seasonal fruit salad

**Marinated Cucumbers and Tomatoes** zesty Italian seasoning

**Shrimp Orzo Mediterranean Pasta**

## ENTRÉES

Choice of three

**Sliced Sirloin** mushroom forester sauce

**Carved Flat Iron Steak** forester sauce

**Tender Pot Roast** carrots, celery and rich flavorful gravy

**Chicken Piccata** white wine lemon caper sauce

**Chicken Marsala** marsala wine sauce

**Grilled Chicken** bourbon cream sauce

**Broiled Salmon** lemon caper sauce

**Shrimp Scampi Pasta** white wine butter sauce

**Vegetable Penne Pasta** with marinara

## SIDES

Choice of two

**Rice Pilaf**

**Roasted Red Potatoes**

**Garlic Mashed Potatoes**

**Marinara Pasta**

*39.95 per person*

# PLATED DINNER

*House Salad with 2 Dressings, Chefs Fresh Vegetables, Warm Rolls and Butter, Coffee and Tea Service*

## ENTRÉES

Choice of One  
\*when choosing two  
entrée options the  
higher price is applied

**Grilled Filet Mignon** 43.95

**New York Strip** 39.95

**Roast Prime Rib of Beef** (Minimum order of 15) 39.95

**Tender Pot Roast** 28.95

**Breast of Chicken** \*choice of one marsala, piccata, parmesan,  
bourbon cream sauce 28.95

**Crab Stuffed Flounder** 33.95

**Grilled Salmon** 30.95

**Vegetarian Wellington** 28.95

**Vegetable Pasta** 28.95

## SIDES

Choice of one

**Garlic Mashed Potatoes**

**Red Roasted Potatoes**

**Rice Pilaf**

**Marinara Pasta**

## DESSERTS

Choice of one

**Cheesecake** with caramel drizzle

**Cheesecake** with fruit topping

**Chocolate Cake**

**Carrot Cake**

**Lemon Square**



# PRIVATE PARTY DINNER

Menus Include: House Salad with 2 Dressings, Chef's Fresh Vegetables, Warm Rolls and Butter, Coffee and Tea Service

## MENU #1

**Pan Seared Salmon** artichokes and tomatoes, topped with lemon and herb butter

**Tender Pot Roast** fork tender with carrots, celery and rich gravy

**Breast of Chicken Parmesan** marinara sauce and mozzarella cheese

*33.95 per person*

## MENU #2

**Pan Seared Salmon** artichokes and tomatoes, topped with lemon and herb butter

**Grilled Filet Mignon** red wine demi-glace

**Breast of Chicken Parmesan** marinara sauce and mozzarella cheese

*43.95 per person*

## SIDE

Choice of one

**Garlic Mashed Potatoes**

**Red Roasted Potatoes**

## DESSERT

Choice of one

**Cheesecake** with caramel drizzle

**Cheesecake** with fruit topping

**Chocolate Cake**

**Carrot Cake**

**Lemon Square**

# HORS D'OEUVRES

## HORS D'OEUVRES

100 pieces. Available  
in ½ quantities only

**Fresh Seasonal Fruit Display** 225

**Imported and Domestic Cheese Display** 235

**Antipasto Display** provolone cheese, pepperoni, salami, marinated vegetables, artichoke hearts, peppers and olives 215

**Fresh Vegetable Display** 160

**Smoked Salmon Display** with assorted crackers, chopped eggs, capers, onions and cream cheese 280

**Buffalo Mozzarella Display** sliced mozzarella, sliced tomatoes, seasoned with italian herbs and olive oil 220

## COLD HORS D'OEUVRES

100 pieces. Available  
in ½ quantities only

**Bruchetta on Crostini** 150

**Sushi** (minimum of 100) 240

**Jumbo Gulf Shrimp** 290

**Crab Claws** 300

**Stuffed Eggs a la Russe** 135

**Assorted Tea Sandwiches** 175

**Chocolate Covered Strawberries** 240

## HOT HORS D'OEUVRES

**Spanakopita** with yogurt dip 190

**Fried Ravioli** with marinara 180

**Crab, Spinach or Sausage Stuffed Mushroom Caps** 225

**BBQ or Italian Meatballs** 175

**Spring Rolls** 170

**Mini Quiche** 180

**Bacon Wrapped Scallops** 240

**Coconut Shrimp** 200

**Fried Shrimp** 200

**Mini Beef Wellingtons** 240

**Mini Chicken Cordon Blue** 180

**Teriyaki Beef or Chicken Skewers** 195

**Rosemary Crusted Lamb Chops** with fig glaze 390

**Pot Stickers** 175

**Franks en Croute** 170