

Special Event Menus



S|E SPECIALTY EVENTS —100th Bomb Group—

20920 Brookpark Road, Cleveland, OH 44135 | 216-267-2819 | specialtyevents.com
100thbgrestaurant.com | [f/ specialtyevnt](https://www.facebook.com/specialtyevnt) | [t/ specialtyevnt](https://twitter.com/specialtyevnt) | [i/ specialtyevnt](https://www.instagram.com/specialtyevnt)



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

Cheesecake with caramel drizzle

Cheesecake with fruit topping

Chocolate Cake

Carrot Cake

Lemon Square

DESSERTS

Choice of One

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

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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