

## Customized Banquet Menu Terms & Conditions

### Reservation Policy

- To reserve a date, a non-refundable deposit of \$500.00 is required.
- A food tasting may be requested at no additional charge once the deposit has been received.
- Fifty percent of estimated price is required two weeks prior to your event.
- Final count attending is required seven days before the event to ensure linens, food and staff.
- Final payment is due at completion of the event, unless other arrangements have been made.
- All pictures taken at the event for Trax Diner are the property of the business.

### Cancellation Policy

- All deposits are non-refundable.
- If cancellation occurs within 48 hours of the scheduled event, all prepared food or specially-ordered food may be taken by the client. Money pre-paid will be refunded minus all costs incurred by Trax Diner.

### Room Charges

- \$50.00 room charge for Trax Diner dining room.
- Call the Dennison Railroad Depot at (740) 922-6776 for Red Room charges.
- Call Tom Flood at the Performing Arts Center at Kent State Tuscarawas at (330) 308-6406.

### Pricing

- Menu prices are subject to change.
- No take home or doggie bags for buffet food.

### Fuel Charges

- For all off premise catering an automatic fuel charge will be added.
- Up to 15 miles from Trax Diner-\$10.00
- Over 15 miles an additional charge of \$1.50 per mile will be added.

### Additional Policies

- Dietary restrictions may be arranged prior to your event.
- Pictures taken at an event for the purposes of the restaurant are hereby property of the owners of this establishment. The owners also retain the rights to photographs taken of the food prepared and served at the event.



## Hors D'Oeuvres

### **Packages**



#### **Country Display, Relish Display & Meatballs**

Fresh seasonal fruits, cubed cheeses and crackers, served with yogurt sauces for dipping.

Broccoli and cauliflower florets, green peppers, carrots, celery, black and green olives, and sweet Gherkins, served with ranch dressing.

Meatballs with a wild mushroom demi glaze.

\$7.50/person

#### **Anti-pasta Display, Provolone Sticks & Homemade Italian Meatballs**

Hard salami, ham and pepperoni; provolone and fresh mozzarella cheeses; hard-boiled eggs, roasted tomato, celery, marinated artichokes and mushrooms; kalamata, black and green olives, served with crackers.

Provolone sticks served with marinara sauce.

Homemade meatballs in fresh tomato basil rague.

\$8.00/person

#### **Duo Roulades, Bacon-Wrapped Water Chestnuts, Fried Beef Ravioli & House Recipe Shrimp Cocktail**

Roulades made with roast beef, horseradish and scallions & honey-baked ham and cream cheese.

Bacon-wrapped water chestnuts in a Korean chili sauce.

Fried beef ravioli served with marinara sauce.

House recipe shrimp cocktail offered with tangy cocktail sauce, lemons and crackers.

\$10.75/person

#### **Country Display, Relish Display, Sauerkraut Balls, Boneless Wings & House Recipe Shrimp Cocktail**

Fresh seasonal fruits, cubed cheeses and crackers, served with yogurt sauces for dipping.

Broccoli and cauliflower florets, green peppers, carrots, celery, black and green olives, and sweet Gherkins, served with ranch dressing.

Sauerkraut balls offered with mustard.

Buffalo and BBQ all-white chicken breast served with ranch and bleu cheese dressings.

House recipe shrimp cocktail offered with tangy cocktail sauce, lemons and crackers.

\$12.75/person



## A La Carte

### Wheel of Brie

Served with apple wedges and grape clusters.  
Serves 35 people.

\$95.00

### Mini Quiche

Flaky pastry filled with egg batter and filling.  
Flavors include: Florentine (spinach and cheese),  
mushroom, Lorraine (onion, bacon and swiss  
cheese), & Three Cheese (Gruyere, monterey jack,  
cheddar).

\$279.00/200 pieces

### Duo Roulades

Roulades made with roast beef, horseradish and  
scallions & honey-baked ham and cream cheese.  
Serves 30 people.

\$85.00

### Coconut Chicken

Served with a peanut dipping sauce. Serves 30  
people.

\$95.00

### Hummus & Pita

Homemade hummus with lemon and garlic offered  
with grilled pita triangles. Serves 30 people.

\$65.00

### Country Display

Fresh seasonal fruits, cubed cheeses and crackers,  
served with yogurt sauces for dipping.

\$3.99/person

### Provolone Sticks

Served with marinara sauce. Serves 30 people.

\$55.00

### Cheese Ball

Offered with crackers. Serves 30 people.

\$19.95

### Crab Stuffed Mushrooms

Jumbo button mushrooms hand stuffed with fresh  
crab meat and a three-cheese blend, baked with  
Chardonnay wine until golden-brown. Serves 35  
people.

\$105.00

### Potato Skins

Loaded with cheddar cheese, smoked bacon and  
scallions. Served with sour cream. Serves 30  
people.

\$59.00

### Fresh Poached Salmon

Whole and decorated salmon served with  
horseradish sauce.

\$14.95/pound

### Roasted Red Skin Potatoes

Chilled and stuffed with sour cream, garnished with  
fresh chives.

\$95.00/100 pieces

### Grilled Skewers

Choice of chicken, beef, and/or pork. Marinated  
and grilled, served with mushrooms and pickles.  
Serves 30 people (60 skewers).

\$125.00

### Sauerkraut Balls

Offered with mustard. Serves 35 people.

\$85.00



### **Goat Cheese Skewers**

Fresh Vermont goat cheese rolled in crushed pistachios, skewered with roasted tomato and fresh basil.

\$45.00/30 skewers

### **Fried Beef Ravioli**

Served with marinara sauce. Serves 50 people.

\$135.00

### **House Recipe Shrimp Cocktail**

House recipe shrimp cocktail with tangy cocktail sauce, lemons and crackers.

\$139.00/10 pounds

### **Spinach Dip**

Served with pumpernickel and rye breads. Serves 35 people.

\$49.00

### **Fried Pickles**

Dill pickles lightly battered and fried, served with egg dressing. Serves 30 people.

\$45.00

### **Relish Display**

Broccoli and cauliflower florets, green peppers, carrots, celery, black and green olives, and sweet Gherkins, served with ranch dressing.

\$2.49/person

### **Bacon-Wrapped Water Chestnuts**

Served in a Korean chili sauce. Serves 35 people.

\$85.00

### **Tenderloin Canapes**

Melba toast topped with Filet Mignon, horseradish sauce and garnished with parsley. Serves 30 people.

\$95.00

### **Artichoke Fritters**

Served with horseradish sauce. Serves 30 people.

\$95.00



## **Standard Buffet**

\$18.80/person includes tax and gratuity

### ***Salads***

(Choose one per 40 guests, limit of four)

#### **Caesar Salad**

Romaine lettuce, multi-grain croutons and parmesan cheese tossed in a creamy Caesar dressing.

#### **Spinach Salad**

Baby spinach, candied pecans, dried Cran Raisins and goat cheese served with a red raspberry vinaigrette.

#### **Loaded Baked Potato Salad**

Red skin potatoes, cheddar cheese, smoked bacon and scallions with homemade ranch dressing.

#### **Fruit Salad**

Fresh seasonal fruits, berries and grapes mixed in a sweet nectar.

#### **Garden Salad**

Mixed greens, cheddar cheese, tomato, cucumber, red onion and multi-grain croutons with a choice of three dressings.

#### **Seven Layer Salad**

Mixed greens, romaine lettuce, smoked bacon, peas, egg and Swiss cheese with homemade ranch dressing.

#### **Pasta Salad**

Petite penne pasta, vegetables and feta cheese mixed in a tangy Italian dressing.

#### **Pea Salad**

Spring peas, onion and smoked bacon mixed in a smooth cream sauce.

### ***Entrees***

(Choose two)

#### **Stuffed Pork Chop**

#### **Roast Pork Loin**

#### **Prime Rib Au Jus**

#### **Roast Beef-Au Jus or Amish Style**

#### **Chicken Marsala**

#### **Pan Roasted Chicken**

#### **Stuffed Chicken Breast**

#### **Chicken Picatta**

#### **Country Ham**

#### **Broiled Cod**

#### **Salmon with Herb Butter**

#### **Scallop and Crab Stuffed Sole**

#### **Lasagna**

#### **Vegetable Lasagna**

#### **Penne Pasta with Marinara and Alfredo**

#### **Sun Dried Tomato Pasta**

#### **Florentine Ravioli**

## **Compliments**

(Choose two)

**Glazed Carrots**  
**Sauteed Primavera Vegetables**  
**Spring Peas and Mushrooms**  
**Green Beans Almondine**  
**Baked Dressing**

**Mashed Potatoes**  
**Au Gratin Potatoes**  
**Hash Browns**  
**Risotto**  
**Rice Pilaf**

## **Desserts**

### **Your Wedding Cake**

Cut and served to your guests.

### **Tiramisu**

Layers of lady fingers, mascarpone cheese, espresso and dark rum.

### **Crème Brulee**

Rich egg custard topper with caramelized sugar.

### **Chef Michael's Famous Brownies**

Served with warm vanilla bean ice cream.

### **Willy Wonka Sundae Bar**

Your choices on this delicious dessert are endless!

### **Cheesecake**

Choices of plain, cherry, turtle or raspberry.

### **Apple Dumpling**

Served with cinnamon sauce and vanilla bean ice cream.

### **Raspberry Sorbet**

Served with a sugar cookie.

### **Chocolate Tort**

Decadent chocolate tort served with warm ganache and raspberry sauce.

### **Chocolate Fountain**

Strawberries, pineapple, toasted coconut, Angel food cake, graham crackers, pretzels and marshmallows.



## ***Beverages***

### **Beverage Service**

Coke products include Coke, Diet Coke, Cherry Coke, and Sprite

Fresh brewed iced tea, coffee and bottled spring water

\$2.50/person

### **Beer and Wine**

#### **Open Bar**

Budweiser, Bud Light, Labatt Blue, Corona

Copper Ridge Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Stem ware provided to guests

\$8.00/person

### **Beer, Wine and Spirits**

#### **Open Bar**

Smirnoff Vodka, Castillo White Rum, Hailers Gin, Scotch Whiskey, LaPrima Tequila, Canadian Club Whiskey,

Tennessee Whiskey, Bourbon

Budweiser, Bud Light, Labatt Blue, Corona

Copper Ridge Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

Stem ware provided to guests

\$12.00/person

### **Bar Service**

#### **Cash Bar**

\$250.00 set up fee

### **Champagne Toast**

Stemware provided to guests

\$3.25/person



## ***Lunch Menu***

Coke Products and Bottled Water provided

Roast Beef with mashed potatoes, gravy and mixed vegetables

\$12.00/person

Chicken Picatta with rice pilaf and green beans

\$12.00/person

Lasagna with garden salad and garlic toast

\$12.00/person

Meat and Cheese plate, BBQ wings, potato salad and pickles

\$12.00/person

Soup and Sandwich with a cookie

\$10.00/person

Boxed Lunches with a choice of sandwich, provided with cheese, lettuce, tomato, mayonnaise and mustard; potato chips, pasta salad, fresh fruit and cookie

\$10.50/person

Roast Pork Loin with sautéed green beans, parsleyed red skins and brownie

\$12.00/person

Penne Pasta with marinara sauce, meatballs, sausage and peppers, garden salad and garlic toast

\$12.00/person

Rigatoni with garden salad and garlic toast

\$9.00/person

Boneless Wings (buffalo and BBQ), pasta salad, seven layer salad, Trax Diner potato chips and brownie

\$12.00/person

Assorted Croissants and Wraps, spinach salad, Trax Diner potato chips, loaded baked potato salad and cookies

\$10.00/person

Muffins, Danishes, fresh fruit, fruit yogurt

Coffee, milk and orange juice provided

\$8.00/person

## **Graduation Party Menu**

### **Italian Celebration**

Rigatoni, meatballs, sausage and peppers  
Garden salad, pasta salad and garlic bread  
Coke products, fruit punch and bottled spring water  
\$9.85/person

### **Senior Campout**

BBQ pork and cream of chicken sandwiches  
Buffalo wings with ranch, blue cheese, carrots and celery  
Sugar vinegar slaw  
Loaded baked potato salad, macaroni salad  
Pretzels and Trax Diner potato chips  
Coke products, fruit punch and bottled spring water  
\$9.99/person

### **Summer Cookout**

Grilled beef burgers, BBQ chicken sandwiches and hot dogs  
American and swiss cheese, lettuce, tomato, onion, pickles  
Ketchup, mustard, mayonnaise and BBQ sauce  
Coney sauce  
Potato chip and nacho station  
(Trax Diner potato and nacho chips, cheddar cheese sauce, taco meat, sour cream, tomatoes,  
black olives, jalepenos, guacamole, salsa, scallions and ranch dressing)  
Loaded baked potato salad  
Fresh fruit salad  
Coke products, fruit punch and bottled spring water  
\$12.89/person

Price includes tax and gratuity  
Table cloths and skirting for the buffet table, plastic plates, plastic silverware,  
paper napkins and plastic beverage cups provided.