



DINNER PACKAGES

Robert J.
EVENTS & CATERING

815 E Tallmadge Ave. Akron, Ohio 44310

info@robertjevents.com 330.724.2211

www.robertjevents.com



Let Us Clear Your Plate

Dinner China, Flatware, Water Goblets
Guest Table and Service Table Linens

2 Hours of Set Up

5 Hours of Service

30 Minutes of Clean Up

Assistance with Cake Cutting/Dessert Displays

Dietary Restrictive Options

Fresh Garden Salad

Rolls and Butter Packets

Excellent Staff

Dinner Packages Include



SALADS & SIDES

SALADS

One salad selection per dinner package

Included with Dinner Package:

Fresh Garden Salad

with Grape Tomatoes, Cucumbers and House Made Balsamic Dressing

Upgrade Your Salad: (\$1.50/guest)

+ Spinach Salad

Strawberries, Feta and Spinach with Homemade White French Dressing

Caesar Salad

Greek Salad

With Sliced Cucumbers, Tomatoes, Red Onion, Olives, and Feta cheese

+Wedge Salad

Served with Crumbled Bleu Cheese, Dried Tomato, Bacon and White French Dressing

SIDES

One Vegetable and One Starch

+ GF

+ Green Beans

+Green Beans Almondine

California Vegetable Medley

Baby Carrots and Snap Peas

+ Zucchini Provencal

+ Roasted Brussel Sprouts

*Honey Glazed Carrot Sticks

\$2 upcharge per guest

Herb Roasted Potatoes

+ Smash Redskins

+ Rice Pilaf

+Mashed Butternut Squash

+ Baked Potatoes

+ Vegetable Cous Cous

Stuffing

+ Roasted Cauliflower

*Mushroom Rissotto

Sit Down Only

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of a food borne illness

Pricing effective 2024. Subject to Change

BUFFET DINNER

SILVER DINNER PACKAGE

Two Entrees: \$39.75 Three Entrees \$43.45

Herb Crusted Chicken

Boneless breast of chicken, hand breaded
Served with Bechamel Sauce

Chicken Marsala

chicken in a Marsala wine sauce

Chicken Paprikash

butter-seared chicken, onions, and
paprika

Roasted Pork Loin

(GF)

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

Top Round of Beef

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

Chicken Parmesan

chicken breast stuffed with
fresh mozzarella balls and basil
topped with a house made marinara sauce

Mediterranean Cod

(GF)

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

Italian Sausage

Peppers & Onions

With House Made Marinara

GOLD DINNER PACKAGE

Two Entrees: \$47.45 Three Entrees: \$49.95

Spaghetti Nouvelle

(GF/VEGAN)

Roasted Spaghetti Squash tossed with crush tomatoes, garlic, basil, and salt

Tuscan Chicken

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

Chicken Chasseur

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

Chicken Florentine

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

Beef Short Rib

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

Chicken Cordon Bleu

Chicken breast stuffed with Swiss cheese &
smoked ham, served with Swiss Mornay

Faroe Island Salmon

Fresh fillet of salmon broiled
with a dill peppercorn sauce

Sirloin of Beef

Aged sirloin served homemade demi glaze

Staffing Fee will be applied. All pricing is subject to change. Custom Pricing for under 100 guests or minimums.

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SIT DOWN DINNER

Silver Dinner Package

\$39.75 Per Person

Rosemary Garlic Chicken

Tender chicken breast lightly floured & sautéed
in a white wine cream sauce

Mediterranean Cod

(GF)

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

Chicken Marsala

chicken in a Marsala wine sauce

Top Round of Beef

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

Roasted Pork Loin

(GF)

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

GOLD DINNER PACKAGE

\$47.45 Per Person

Tuscan Chicken

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

Pork T-Bone

(GF)

With Apple Chutney

Chicken Cordon Bleu

Chicken breast stuffed with
Swiss cheese & smoked ham,
served with Swiss Mornay

Sirloin of Beef

Aged sirloin served homemade demi glaze

Chicken Chasseur

Boneless breast of chicken seared
served with an earthy blush sauce

Faroe Island Salmon

Fresh fillet of salmon broiled
with a dill peppercorn sauce

Beef Short Rib

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

PLATINUM DINNER PACKAGE

Market Price Per Person

Duck breast

With a Plum Sauce

Herb Crusted Lamb Chop

Filet Mignon

(GF)

Center cut filet grilled to perfection
with a Cabernet reduction

New York Strip Steak

Black Angus strip loin grilled & served
with sautéed mushrooms & onions

Swordfish

With a Caponata Sauce

Roasted Sea Bass

Fresh, firm white fish broiled &
served with chunks of fresh lobster
in a saffron sauce

Dual Plate Pricing Available Upon Request. Staffing Fee will be applied. All pricing is subject to change. Custom Pricing for under 100 guests or minimums.
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DIETARY RESTRICTIVE OPTIONS

one option for all special request guests

Dahl

(VEGETARIAN/GF)

Lentils with warming spices and often coconut milk, tomatoes and broth

Stuffed Tomato

(GF/VEGETARIAN)

Tomato stuffed with fresh mozzarella balls and basil

Acorn Squash

(GF/VEGAN)

Tart Cherry & Baby Spinach
Quinoa Pilaf served in half of a
roasted and seasoned Acorn
Squash

Tortellini

(VEGETARIAN)

Cheese-filled pasta with fresh
basil and tomato marinara

Eggplant Parmesan

(VEGETARIAN)

Sliced eggplant breaded, topped with marinara
sauce & provolone cheeses

Falafel Bibi

(GF/VEGAN)

Fried chickpeas with lemon herb and
tahini

Ratatouille

(GF/VEGAN)

Layered eggplant, tomatoes,
zucchini, and squash with a house
made marinara sauce

Penne Pasta

(VEGETARIAN)

with blush or marinara sauce

Ravioli

(VEGETARIAN)

Choose Between:

Cheese

Tomato/Mozzarella/Basil

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