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Let Us Clear Your Plate

*Robert J.*  
EVENTS & CATERING

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

### Fresh Garden Salad

GF/V

with Grape Tomatoes, Cucumbers and Homemade Balsamic Dressing

### Spinach Salad

GF/V

Strawberries, Feta and Spinach with Homemade Balsamic

### Caesar Salad

Romaine Lettuce with Homemade Caesar Dressing and Shaved Parmesan

### Greek Salad

GF/V

Sliced Cucumbers, Tomatoes, Red Onions, Olives, and Feta Cheese with Homemade Greek Vinaigrette



## SIDES

Pick Two:

Green Beans GF

Green Beans Almondine GF

California Vegetable Medley GF

Baby Carrots and Snap Peas V/VG

Zucchini Provencal GF/V/VG/DF

Roasted Brussel Sprouts DF/GF

Honey Glazed Tricolored Carrot GF/V

\$2 premium per guest

Mashed Butternut Squash GF/V

Herb Roasted Potatoes GF/VG/V/DF

Smashed Redskins GF/V

Rice Pilaf GF

Stuffing V

Mushroom Risotto GF

Sit Down Only



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



# BUFFET DINNER

## SILVER DINNER PACKAGE

Two Entree \$39.75 Three Entree \$43.75

### Herb Crusted Chicken

Boneless Breast of Chicken, Hand Breaded  
Served with Bechamel Sauce

### Rosemary Garlic Chicken

Lightly Floured & Sautéed in a White Wine Cream Sauce

### Chicken Marsala

in a Marsala Wine Sauce

### Chicken Parmesan

Fresh Mozzarella and Basil  
Topped with a Homemade marinara sauce

### Chicken Paprikash GF

Butter-Seared Chicken, Onions, and Paprika

### Roasted Pork Loin GF/DF

Boneless Pork Loin Seasoned, Slow Roasted &  
Served with Blackberry Demi Glaze

### Top Round of Beef GF/DF

Slow Roasted Top Round of Beef with Jus Lie

### Mediterranean Cod GF/DF

Broiled Cod Fish with  
Sweet Peppers, Onions, Garlic,  
Black Olives & Tomatoes in a Tomato Ragù

### Italian Sausage Peppers & Onions GF

With Homemade Marinara

## GOLD DINNER PACKAGE

Two Entree \$47.45 Three Entree \$51.45

### Tuscan Chicken

Lightly Breaded Chicken Breast Stuffed with Fresh  
Mozzarella, Air -Dried Tomato & Basil with a Blush  
Sauce

### Chicken Cordon Bleu

Chicken Breast stuffed with Swiss Cheese & Smoked  
Ham, served with Swiss Mornay

### 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

### Sirloin of Beef GF

Aged Sirloin served Homemade Demi Glaze

### Faroe Island Salmon

Fresh Fillet of Salmon Broiled with a  
Dill Peppercorn Sauce

## MAKE YOUR BUFFET INTERACTIVE

### Carving Station

(GF OPTIONS)

SILVER:

Oven Roasted Turkey Breast

Whole Roasted Pork Loin

Top Round of Beef

Gold:

Sirloin of Beef

Beef Short Rib

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

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Pricing effective 2025. Subject to Change

# PLATTED DINNER

## SILVER DINNER PACKAGE

\$39.75/person

### Herb Crusted Chicken

Boneless Breast of Chicken, Hand Breaded  
Served with Bechamel Sauce

### Rosemary Garlic Chicken

Lightly Floured & Sautéed in a White Wine Cream Sauce

### Chicken Marsala

in a Marsala Wine Sauce

### Chicken Parmesan

Fresh Mozzarella and Basil  
Topped with a Homemade marinara sauce

### Chicken Paprikash GF

Butter-Seared Chicken, Onions, and Paprika

### Roasted Pork Loin GF/DF

Boneless Pork Loin Seasoned, Slow Roasted &  
Served with Blackberry Demi Glaze

### Flank Steak Roast

on Pinsa Jewel Tomato Salad

### Top Round of Beef GF/DF

Slow Roasted Top Round of Beef with Jus Lie

### Barramundi GF/DF

with Roasted Tomato Chimichurri

### Italian Sausage Peppers & Onions GF

With Homemade Marinara

## GOLD DINNER PACKAGE

\$47.45/person

### Tuscan Chicken

Lightly Breaded Chicken Breast Stuffed with Fresh  
Mozzarella, Air -Dried Tomato & Basil with a Blush  
Sauce

### Chicken Cordon Bleu

Chicken Breast stuffed with Swiss Cheese & Smoked  
Ham, served with Swiss Mornay

### 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

### Sirloin of Beef GF

Aged Sirloin served Homemade Demi Glaze

### Faroe Island Salmon

Fresh Fillet of Salmon Broiled with a  
Dill Peppercorn Sauce

## PLATINUM DINNER PACKAGE

MARKET PRICE PER PERSON

### Filet Mignon GF

with a Cabernet Reduction

### New York Strip Steak GF

Sautéed Mushrooms & Onions

### Herb Crusted Lamb Chop GF

With a Homemade Sauce

### Duck Breast

With a Plum Sauce

### Swordfish GF

With a Homemade Sauce

### Roasted Sea Bass

Fresh, Firm White Fish Broiled & Served with Chunks  
of Fresh Lobster in a Saffron Sauce

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# DIETARY RESTRICTIVE OPTIONS

one option for all special request guests

## Acorn Squash

(GF/VEGAN/DF/V)

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

## Eggplant Parmesan

(VEGETARIAN)

Sliced eggplant breaded, topped with marinara sauce & provolone cheeses

## Ravioli

(VEGETARIAN)

Cheese Filled Pasta with Marinara Sauce

## Penne Pasta

(VEGETARIAN)

with Blush or Marinara Sauce

## Tortellini

(VEGETARIAN)

Cheese-Filled Pasta with Fresh Basil and Tomato Marinara

## Spaghetti Nouvelle

(GF/VEGAN)

Roasted Spaghetti Squash Tossed with Crush Tomatoes, Garlic, Basil, and Salt

## Ratatouille

(GF/V/VG/DF)

Layered Eggplant, Tomatoes, Zucchini, and Squash with a Homemade Marinara Sauce

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