



# Catering MENU

CHEF DISPLAYS  
PLATED ENTRÉES  
BUFFET STYLE  
THEMED BUFFET  
BREAKFAST







*Peter Allen Inn will be happy  
to customize your menu for your special event!*

You simply need to schedule a time to meet with the chef and event coordinator to discuss your budget and ideas and our team of chefs will come up with a special menu just for you. For more information about menu customization please email [events@peteralleninn.com](mailto:events@peteralleninn.com)

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*Peter Allen Inn does permit outside catering from our preferred list of vendors.*

*Cakes and cookies can be purchased from the Peter Allen Inn, please call for pricing. You may also bring outside cakes and cookies for all events.*







## COLD APPETIZERS

MIN 25 PC | PRICED PER PC

<b>Bruschetta</b> With tomato, basil, and diced onion	<b>\$1.95 ea</b>	<b>Ahi Tuna and Melon Tower</b> Assorted cubed melon, sesame crusted Ahi Tuna, pickled ginger, and wasabi	<b>\$3.25 ea</b>
<b>Mushroom Bruschetta</b> With pesto cream cheese, sautéed wild mushrooms, garlic butter, and shaved Parmesan	<b>\$2.25 ea</b>	<b>Shrimp Cocktail Shooters</b> Jumbo shrimp in a shot glass, with house made cocktail sauce	<b>\$3.25 ea</b>
<b>Beef Tenderloin Bruschetta</b> With horseradish cream, chives, and sautéed mushrooms	<b>\$3.75 ea</b>	<b>Caprese Skewers</b> Grape tomatoes, fresh mozzarella, fresh basil, balsamic glaze	<b>\$1.95 ea</b>
<b>Smoked Chicken Bruschetta</b> With basil pesto and goat cheese	<b>\$3.00 ea</b>	<b>Rum Glazed Pineapple Skewers</b>	<b>\$1.95 ea</b>
<b>Smoked Duck Canapés</b> With brie and cherry compote on a bellini	<b>\$2.50 ea</b>	<b>Cucumber Canapés</b> With sliced cucumbers, cream cheese, smoked salmon, and dill	<b>\$1.95 ea</b>
<b>Creole Crab Canapés</b> Creole crab, pimento cheese on a bellini	<b>\$2.25 ea</b>		
<b>Prosciutto Wrapped Melon</b> Assorted melon cubes wrapped in prosciutto, balsamic glazed	<b>\$2.50 ea</b>		

# HOT APPETIZERS

MIN 30 PCS

**Jumbo Lump Crab Cakes** \$3.75 ea  
With mango salsa and a spicy remoulade

**Sausage Stuffed Mushrooms** \$2.25 ea  
House made fresh sage sausage, mushrooms and mozzarella

**Crab Stuffed Mushrooms** \$3.25 ea  
Jumbo lump crab, cheddar cheese, and panko

**Mediterranean Stuffed Mushrooms** \$2.50 ea  
Spinach, olives, red peppers and feta cheese

**Assorted Mini Quiche** \$2.50 ea

**Bacon Wrapped Water Chestnuts** \$2.50 ea

**Bacon Wrapped Scallops** \$3.50 ea  
Bourbon glazed

**Bacon Wrapped Horseradish Stuffed Shrimp** \$3.50 ea

**Coconut Breaded Shrimp** \$2.75 ea  
With sweet Thai chili sauce

**Sweet Thai Chili Chicken and Pineapple Skewers** \$2.50 ea

**Chicken Teriyaki Potstickers** \$1.95 ea  
Sautéed in coconut oil

**Assorted Flatbread Pizzas** \$8.95 ea

**Stuffed Hot Peppers** \$3.50 ea  
Stuffed Hungarian Hot peppers

## SLIDERS MIN 25 PCS / NO MIXING

**Heritage Hill Beef** \$3.75 ea  
With bacon jam, cheddar cheese, and garlic aioli

**Smoked Chicken** \$3.50 ea  
With cheddar cheese, pickles, and barbeque sauce

**Pulled Pork** \$3.50 ea  
With barbeque pulled pork, pickles and cole slaw

**Portabello Mushrooms** \$3.50 ea  
With roasted red peppers and swiss cheese

**Mini BLT's** \$3.50 ea  
With roasted tomato aioli

## SHAREABLE AND DISPLAY APPETIZERS

PRICED PER PERSON

**Hot Peppers in Oil** \$2.00 pp  
With crackers and crostinis

**Hummus and Pita** \$2.00 pp

**Peter Allen Inn's Famous Tavern Cheese Spread** \$2.00 pp  
Served with Ritz and Gourmet Crackers

**Spinach and Artichoke Dip** \$2.50 pp  
With tortilla chips and crostinis

**Spicy Creole Crab Dip** \$3.50 pp  
With Ritz and Gourmet Crackers

**Buffalo Chicken Dip** \$3.50 pp  
With Naan dippers and pita chips

**Nacho Bar** \$3.50 pp  
Ground beef, cheese sauce, salsa, sour cream, diced tomatoes, olives, onions, peppers, and tortilla chips







# DISPLAYS

## PRICED PER PERSON

### Fruit and Yogurt Display

\$4.00

Artfully displayed melons, berries, grapes, kiwi, pineapple and assorted dips

### Vegetable Display with Dip

\$4.00

Locally sourced carrots, celery, radishes, cucumbers, peppers, cauliflower, broccoli and other seasonal offerings with Ranch, Hummus and house made onion dip

### Domestic Cheese Display

\$4.50

Four domestic cheeses, artfully displayed with crackers

### Domestic and Imported Cheese Display

\$5.95

Two domestic and two imported cheeses

### Antipasto Display

\$9.95

Locally sourced cured meats, domestic and imported cheese with dried fruits and nuts with assorted dips, crackers and crustinis

### Charcuterie Display

\$12.00

Chef's selection of imported meats and cheeses served with marinated peppers, olives, assorted dipping sauces, nuts and dried fruits served with crackers and breadsticks

### House Display

\$9.95

Our most popular display combo. Fresh fruit, crudité's and hummus with domestic cheeses and crackers

### The Ultimate Display

\$15.95

A combination of our fresh fruit, local vegetables, and dips and our charcuterie display, artfully crafted to wow your guests at any celebration.

### Chilled Seafood Display

Market Price

Build your perfect seafood tower. Our Chef only offers the freshest seafood selection. House made cocktail sauce, spicy horseradish, mustard and fresh cilantro dressing will accompany your three choices.

#### Pick Three

Lobster Claws

Jonah Crab Claws

Fresh Shucked Oysters

Shrimp

California Rolls

Spicy Tuna Rolls

Smoked Salmon

# PLATED ENTRÉES

*Plated dinners include artisan lettuce salad with choice of dressing, oven baked rolls, coffee & tea service, & iced tea. Pick two accompaniments to be served with entrées.*

## BEEF

**Grilled 8oz. Filet Mignon** \$42.00  
Topped with roasted tomatoes and red wine jus. **per person**

**Grilled 14oz. New York Strip** \$37.00  
Topped with a red wine jus and roasted tomatoes **per person**

**Grilled 14oz. Ribeye** \$37.00  
Topped with a red wine jus and roasted tomatoes **per person**

**Slow Roasted Prime Rib** \$40.00  
Topped with a red wine jus and horseradish cream **per person**

## PORK

**Grilled Porkchop** \$26.00  
With garlic au jus and vincotto **per person**

**Cedar Roasted Pork Tenderloin** \$24.00  
**per person**

## CHICKEN

**Roasted Free Range Chicken Breast** \$23.00  
With garlic jus and vincotto **per person**

**Chicken Marsala** \$25.00  
**per person**

**Chicken Francaise** \$26.00  
Egg battered and pan sautéed with lemon and white wine blanc sauce **per person**

**Chicken Saltimbocca** \$26.00  
Boneless chicken breast with prosciutto, sage, and mozzarella in a white wine garlic sauce **per person**

**Slow Roasted BBQ 1/2 Chicken** \$26.00  
With Hickory BBQ sauce **per person**

**Chicken Cordon Bleu** \$26.00  
Boneless chicken breast stuffed with gruyere and black forest ham, topped with dijon beurre blanc sauce **per person**







## SEAFOOD

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**Roasted Salmon** \$27.00  
With lemon, thyme, beurre blanc,  
and roasted tomatoes

**Herb Crusted Cod** \$26.00  
per person

**Blackened Lake  
Erie Walleye** \$28.00  
With garlic jus and  
roasted tomatoes

**Seared Ahi Tuna** \$29.00  
wasabi, pickled ginger

**Roasted Crab Cakes (2)** \$27.00  
With remoulade, tartar sauce,  
and lemon

## VEGETARIAN

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**Piccola Farroto** \$22.00  
Braised farro grains, seasonal  
vegetables, wild mushrooms,  
fresh herbs and parmesan

**Vegetable Lasagna** \$25.00

## PASTA

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**Penne with Marinara,  
Alfredo, and Fresh Basil** \$20.00

**Penne ala Vodka** \$21.00

**Penne with Fresh Basil,  
and Pesto Cream Sauce** \$22.00

## ADD ONS

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**Sautéed Mushrooms  
and Onions** \$4.00

**Smoked Bleu Cheese** \$4.00

**Crab Hollandaise** \$7.00

**Butter Poached 4oz  
Lobster Tail** \$ 20.00

**Roasted Crab Cake** \$12.00

**Grilled Garlic  
Shrimp Skewer** \$14.00

# BUFFET STYLE DINNERS

All buffets include house salad, freshly baked rolls and a beverage station to include coffee and hot tea service, iced tea and lemonade.

## BUFFET 1

**\$26.00 Per Person**

Choose one entrée,  
one pasta, and two  
accompaniments

## LUNCH

**\$19.50 Per Person**

## BUFFET 2

**\$30.00 Per Person**

Choose two entrées,  
one pasta, and two  
accompaniments

## LUNCH

**\$23.50 Per Person**

## BUFFET 3

**\$34.00 Per Person**

Choose three entrées,  
one pasta, and three  
accompaniments

## LUNCH

**\$27.50 Per Person**

## ENTRÉE OPTIONS

### CHICKEN, POULTRY, & PORK

Herb Roasted Chicken Breast

Romano Crusted Chicken Breast

Chicken Marsala

Chicken Francaise

Chicken Saltimbocca

BBQ Chicken Breast

Roast Turkey Breast and Gravy

Cider Roasted Pork Loin

Chicken Picatta

Pulled BBQ Chicken

Pulled BBQ Pork

Chicken Cordon Bleu

### BEEF

Roast Beef

with red wine au jus

BBQ Brisket

Italian Meatballs

with red sauce

Slow Cooked Pot Roast

with red wine au jus

### SEAFOOD

Herb Crusted Cod

Lemon Butter Cod

Five Spice and Maple Glazed Salmon

**Blackened Lake Erie Walleye** +\$2.00  
with garlic au jus and roasted tomatoes

**Roasted Crab Cakes** +\$3.00  
with remoulade and tartar sauces

**Shrimp Scampi** +\$4.00  
with white wine, tomatoes, capers,  
garlic, and herbs.

### VEGETARIAN

Vegetable Lasagna

Pasta Primavera

Quinoa

### PASTA

Penne Marinara

with parmesan and basil

Penne Ala Vodka

Penne with Basil Pesto Cream

Penne with Alfredo Sauce







# ACCOMPANIMENTS

## STARCH

- Mashed Potatoes
- Loaded Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Parmesan Red Skin Potatoes
- Shagbark Mill Cheddar Grits
- Whipped Sweet Potatoes with five spice and maple
- Wild Rice

## VEGETABLES

- Artisan Asparagus
- Roasted Corn and Wild Mushrooms
- Roasted Heirloom Carrots
- Sautéed Green Beans
- California Blend Roasted Vegetables
- Brussel Sprouts and Bacon
- Beans and Greens
- Roasted Broccolini

# ACTION STATIONS

*Our chef will go over station options personally to ensure signature stations for your event.*

<b>CHOOSE TWO STATIONS</b> <b>\$26.00</b>	<b>CHOOSE THREE STATIONS</b> <b>\$34.00</b>
<b>CHOOSE FOUR STATIONS</b> <b>\$42.00</b>	<b>ADD A STATION TO BUFFET</b> <b>\$10.00</b>

- |                             |                                |
|-----------------------------|--------------------------------|
| Carving Station             | Sweet and Savory Crepe Station |
| Pasta Station               | Sundae Station                 |
| Macaroni and Cheese Station | Omelette Station               |
| Baby Baked Potato Bar       |                                |
| Slider Station              |                                |

*Action station menus include coffee and tea service and iced tea. Beverage infusion station or deluxe coffee bar available for additional charge of \$3.00 per guest.*

# THEMED BUFFETS

## THE ALL AMERICAN

**\$29.95 Per Person**

*Includes House Salad, Freshly Baked Rolls, and Beverage Station to include Coffee and Hot Tea Service, Iced Tea and Lemonade.*

### ENTRÉES

**Slow Cooked Pot Roast**  
with red wine jus

**Fried Chicken**

**Crab Cakes -** **+\$6.00**  
with remoulade, tartar, and lemon

### SIDES | CHOOSE TWO

Macaroni and Cheese  
Loaded Mashed Potatoes with Gravy  
Corn on the Cob  
Creamy Coleslaw  
Baked Beans

### DESSERT | CHOOSE ONE

Apple Pie  
Chocolate Chip Cookies

## ITALIAN

**\$32.95 Per Person**

*Includes House Salad, Freshly Baked Rolls, and Beverage Station to include Coffee and Hot Tea Service, Iced Tea and Lemonade.*

### ENTRÉES

Chicken Piccata  
Meatballs with Marinara  
Italian Sausage with Peppers and Onions  
Penne with Marinara, Alfredo, or Basil Pesto

### SIDES | CHOOSE TWO

Mashed Potatoes or Greens and Beans w/ Almonds  
Parmesan Red Skin Potatoes

### DESSERT | CHOOSE ONE

Tiramisu  
Spumoni

## PRIME RIB BUFFET

**\$38.95 Per Person**

### ENTRÉES

Roasted Herb Crusted Prime Rib  
*Carving Station*

*Choice of red wine au jus, horseradish cream,  
or bernaise sauce.*

### SIDES | CHOOSE TWO

Roasted Asparagus	Loaded Mashed Potatoes
Roasted Heirloom Carrots	California Vegetable Medley
Lobster Mac and Cheese	Shagbark Mill Cheddar Grits

### DESSERT | CHOOSE ONE

NY Style Cheesecake  
Bourbon Pecan Tarts





## SOUTHERN BBQ

**\$32.95 Per Person**

*Includes House Salad, Freshly Baked Rolls, and Beverage Station to include Coffee and Hot Tea Service, Iced Tea and Lemonade.*

### ENTRÉES

- BBQ Chicken
- Slow Smoked BBQ Pulled Pork
- BBQ Ribs

*Includes a selection of BBQ sauces and buns*

### SIDES | CHOOSE TWO

- Baked Beans
- Potato Salad
- Corn on the Cob
- Macaroni Salad
- Shagbark Mill Cheddar Grits
- Mashed Potato
- Green Beans

### DESSERT | CHOOSE ONE

- Apple Pie
- Pecan Pie
- Brownies and Chocolate Chip Cookies

## STEAKHOUSE BUFFET

*Includes House salad, choice of accompaniments and dressing, as well as Freshly baked rolls.*

### ENTRÉES

- Grilled Sirloin \$33.95
- OR
- Bavette Steaks

### OR

- Roasted Angus Ribeye \$38.95
- OR
- Beef Tenderloin



### SIDES | CHOOSE TWO

- Lobster Mac and Cheese
- Loaded Mashed Potatoes
- Green Beans w/ Almonds
- Shagbark Mill Cheddar Grits
- Roasted Asparagus
- Roasted Heirloom Carrots

*Choice of bernaise sauce, red wine au jus, or bleu cheese fondue for \$3*

### DESSERT | CHOOSE ONE

- NY Cheesecake with Raspberry Sauce
- Bourbon Pecan Tarts

# BREAKFAST MENU

## THE INN GOOD MORNING

**\$14.95 Per Person**

*Choice of french toast or pancakes with assorted syrups, whipped cream and butter. Served with scrambled eggs and herbed redskin home fries and choice of sausage, ham or bacon, fresh fruit display. All of the above includes regular and decaffeinated coffee, hot tea and orange juice.*

## BRUNCH AT THE INN

**\$19.95 Per Person**

*Tossed salad, fruit salad, dinner rolls and assorted mini muffins, scrambled eggs, herbed redskin home fries, sausage patties and bacon, chef-carved ham served with rum raisin sauce, green beans amandine*

## BUILD YOUR OWN

**\$17.95 Per Person**

### ENTREE | CHOOSE TWO

Quiche  
Sausage, Biscuits and Gravy  
Pancakes (Buttermilk or Blueberry)  
Crepes

### SIDES | CHOOSE TWO

Side salad with choice of ranch or balsamic  
Fresh fruit  
Herbed redskin home fries  
Green beans amandine

# LUNCH AT THE INN

## TRIO LUNCHEON

**\$17.95 Per Person**

### CHOICE OF SOUP

*served with crackers*

Roasted Tomato  
Clam Chowder  
Broccoli Cheddar  
Country Vegetable  
Minestrone  
Italian Wedding  
Chicken Noodle  
Loaded Baked Potato  
Poblano White Cheddar

### CHOICE OF SALAD

House salad with Ranch or Balsamic  
Caesar salad  
Golden Raisin salad

### 1/2 SANDWICH | CHOOSE ONE

½ Roast Beef and Swiss  
*with herb aioli on a pretzel bun*  
½ Turkey and Swiss  
*with cranberry on a ciabatta bun*  
½ Cranberry Walnut Chicken Salad  
*on a Croissant*  
½ Ham and Cheddar  
*on a Pretzel Bun*



# LUNCH MENU

## \$13.95 Per Person

### **SOUP & SALAD COMBO** | CHOOSE TWO

#### SOUPS

Roasted Tomato  
Clam Chowder  
Broccoli Cheddar  
Country Vegetable  
Minestrone  
Italian Wedding  
Chicken Noodle  
Loaded Baked Potato  
Poblano White Cheddar

#### SALADS

House salad with Ranch or Balsamic  
Caesar salad  
Golden Raisin salad

## \$15.95 Per Person

### **FLATBREADS BUFFET** UNLIMITED

House Salad to start then an assortment of flatbreads

Pepperoni and Hot Pepper  
Fig Jam and Goat Cheese  
Caprese (Fresh Mozz, Basil, Tomatoes)  
Buffalo or BBQ Chicken

## \$17.95 Per Person | CHOOSE TWO

### **HOT**

California Turkey Club - Turkey, Bacon, Lettuce, Tomato, Avocado, Cheddar Cheese and Garlic Aioli on Ciabatta  
BLT - with Garlic Aioli on Sour Dough  
Vegan Grilled Vegetables and Hummus Wrap

### **COLD**

Roast Beef and Swiss with herb aoli on pretzel bun  
Turkey and Swiss with cranberry on ciabatta bun  
Cranberry Walnut Chicken Salad OR Tuna Salad on Croissant  
Ham and Cheddar on Pretzel Bun

### **SIDES** | CHOOSE TWO

Pasta Salad, Coleslaw, Fresh Fruit,  
House Made Chips with house made dip

# PLATED LUNCH

Grilled Chicken Salad	\$18
Waldorf Salad	\$18
Cranberry, Pecan, Grilled Chicken Salad	\$20
Linguine and Clams	\$22
Orange Glazed Salmon w/rice and vegetable au jour	\$24
Lemon Herb Cod w/rice and vegetable du jour	\$22
Airline Chicken w/roasted potatoes and vegetable du jour	\$22

Chicken Marsala Over Linguine	\$22
Chicken Alfredo Over Linguine	\$22
Stuffed Pork Chop w/mashed and vegetable du jour	\$22
Grilled Sirloin w/ roasted potatoes and vegetable du jour	\$24
Vegetable Stir Fry	\$18
Add Shrimp, Chicken or Steak \$5	

Beverages included: coffee and hot tea service, iced tea and lemonade.

*"One cannot think well,  
love well, sleep well,  
if one has not dined well."*

- VIRGINIA WOOLF -

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[PeterAllenInn.com](http://PeterAllenInn.com)

