

OUR VENUES

Thank you for considering Saint Xavier University as the host site for your special occasion.

Butler Reception Room

Lovely hardwood parquet flooring, chandeliers, various comfortably furnished conversation areas and fireplace. Several setups available to suit your particular needs. *Maximum seating is 160*.

Wedding Receptions

Retirement Parties

Cotillions

Baby & Bridal Showers

Birthday Celebrations

Baptisms

Business Luncheons

Fourth Floor Board Room

Lovely fourth floor view through its all-around windows. Several setups available to suit your particular needs. *Maximum seating is 80 banquet style or 150 lecture style*.

Business Meeting/Luncheons

Bridal & Baby Showers

Cocktail Receptions

Wedding Ceremonies

Banquet Dinners

O'Malley Outdoor Patio Quad

Beautiful outdoor setting with tables and chairs to seat 50 with additional seating directly inside the atrium. Perfect area for your casual summer celebrations and BBO's

Graduation Parties

Family Reunions

Informal Receptions

Birthday Parties





OUR MENUS

For your convenience, we have listed the most frequently requested and popular items. These menu selections are just a small sampling of our full menu offerings. Country House is delighted to collaborate with you to customize a catering menu specifically designed to meet your distinct requests and tastes.

Themed Buffets

\$18.50 per Person

\$28.50 per Person with Two Hour Bar Option

Price includes table setup with white linens, China and flatware, coffee, iced tea, and fruit infused water. Salad choice: Caesar or Roma with fresh Vinaigrette. Dessert choice: homemade cookies or fresh fruit tray. Room reserved for three hours. Two hour bar package option available serving bottled domestic beer and house wines. Minimum 30 quests.

TASTE OF ITALY BUFFET

Served with fresh baked garlic bread sticks

ENTREES - CHOOSE TWO Chicken Parmesan Chicken Limón Chicken Marsala Sundried Chicken

SIDE DISHES - CHOOSE TWO Penne Noodles with Alfredo Sauce Penne Noodles with Marinara or Meat Sauce Italian Sausage Medallions Green Bean Almandine with Peppers & Onions Broccoli Parmesan Vesuvio Potatoes

GRECIAN DELIGHT BUFFET

Served with hummus and pita wedges

ENTREES - CHOOSE TWO Pylian Roast Pork with lemon & oregano Athenian Chicken Breast Greek Rotisserie Chicken Athenian White Fish

SIDE DISHES - CHOOSE TWO Spartan Potatoes with Feta Red Roasted Greek Potatoes Spinach Feta Rice Pilaf Green Bean Almandine

SOUTHWESTERN BUFFET

Can substitute Cinnamon Churros with Carmel for dessert.

ENTREES INCLUDED Beef Fajitas Grilled Chicken Fajitas

SIDES INCLUDED Sautéed Peppers, Onions, Authentic Mexican Rice, Refried Beans, Flour Tortillas, Shredded Cheddar Cheese, Homemade Salsa, Sour Cream and Tortilla Chips

SOUTHERN COMFORT BUFFET

Corn Bread included. Can substitute cake slices for dessert. BBQ Beef Brisket can be substituted as an entrée selection for an additional \$2 per person.

ENTREES - CHOOSE TWO Southern Fried Chicken BBQ Rotisserie Chicken BBO Pulled Pork

SIDE DISHES - CHOOSE TWO Penne Marinara Au gratin Potatoes Mac N' Cheese Au Gratin Potatoes

O'Malley Patio Outdoor Picnic Buffet

\$13.99 per Person

\$23.99 per Person with Two Hour Bar Option

Disposables used in place of china. China option not available. Linens not required for outdoor O'Malley Patio events.

Includes lettuce, tomato, onion, condiments and buns.

ENTREES - CHOOSE TWO BBQ Chicken Breast Hand Packed Hamburgers or Veggie Burgers Chicago Style Hot Dogs

SIDE DISHES - CHOOSE TWO Chilled Pasta Salad or Cole Slaw Macaroni N' Cheese Potato Salad Corn on the Cob (in season)

Plated Dinners Served to the Table

\$26 per Person

\$36 per Person with Two Hour Bar Option

Price includes table setup with white linens, China and flatware, coffee, iced tea, and fruit infused water. Room reserved for three hours. Two hour bar package option available serving bottled domestic beer and house wines. Minimum 30 guests.

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Spinach and Herbed Cheese Yukon Gold Whipped Potatoes and Green Beans Almandine Spinach Salad with Mushrooms and Red Onions with Poppyseed Dressing

Dinner Rolls with Butter Carrot Cake

BROILED SALMON WITH HERB MUSTARD GLAZE

Glazed with Rosemary Dijon Chardonnay Sauce Rice Pilaf and Sautéed Broccoli Roma Salad with fresh Vinaigrette Dinner Rolls with Butter Dessert-What Dessert?

TUSCAN STUFFED PORK CHOPS

Double Cut Pork Chops Stuffed with Sun Dried Tomatoes, Provolone Cheese, Herbs, and Pine Nuts with a Lemon Oregano Demi-Glaze. Diion Roasted Yukon Gold Potatoes Grilled Vegetables Garden Salad with Italian and Ranch Dressings Dinner Rolls with Butter Cheesecake

CHICKEN PARMESAN

Chicken Parmesan with Herb Risotto Fresh Green Beans with Garlic, Tomato and Basil. Caesar Salad Dinner Rolls with Butter Strawberry Shortcake

CHICKEN FRANÇOIS

Chicken Breast in a Rich Egg Batter and Sautéed with Lemon **Butter Sauce** Fettuccini and Broccoli Caprese Salad with Heirloom Tomatoes, Mozzarella and Fresh Basil with Balsamic Glaze Dinner Rolls with Butter Chef's Choice Dessert

Bar Pricing

Please contact our Catering Department for package details and additional information. Bartenders are required for all functions where alcohol is served. One bartender will be present for every 75-100 quests. There is a 2 hour minimum on all bartending services. If the guest count exceeds 100, an additional bartender will be added

HOSTED (TAB) BAR

Bartender(s) \$ 35.00 per hour

House Wine Bottles	\$22.95
Glass Wine	\$5.00
Domestic Beer	\$4.95
mported Beer	\$5.95
Soda Can	\$150

BAR PACKAGES

Package includes bar setup, 2 hours of Bar Service and Bartender.

Domestic Bottled Beer and House Wine Bar Package.... \$10.00 per person Soft Drink Soda Package... ..\$ 2.50 per person