



Catering Menu

Provided to you by
**BLU-Tique Hotel Akron, a Tribute
Portfolio Hotel**

1 S. Main Street, Akron, OH 44308
(844) 943-1335



TRIBUTE PORTFOLIO

BLU-Tique Hotel Catering Menu

Morning Continental Pastries & Bakery

Assorted Muffins or Bagels with Cream Cheese | \$36 per dozen
Cinnamon Rolls | Croissants with Strawberry Jam or Assorted Danish | \$45 per dozen
Assorted Scones | \$32 per dozen
Fresh Fruit Display | \$14 per person

The Tex Mex Buffet | \$29

Scrambled eggs with chorizo sausage | manchego cheese | roasted poblano pepper hash
pico de gallo | guacamole | tortillas | assorted breakfast pastries | fresh fruit
assorted juices | coffee service

The 1 Breakfast Buffet | \$21

Scrambled eggs | bacon | sausage patties | obrian potatoes | assorted breakfast pastries
fresh fruit | assorted juices | coffee service

Beverages

Assorted Sodas & Juices | \$5
Bottled Water | \$5
Red Bull Energy Drink | \$6
Akron Coffee Roasters Coffee (regular & decaf) \$36 g
Iced Tea & Lemonade | \$32 g
Lemon Mint Infused Water | \$25 g

Breakfast Buffets Minimum of 25 guests

*Consuming raw or under cooked meats | poultry | seafood | shellfish | or eggs may increase

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AM & PM Breaks

Mediterranean | \$15 per person

Roasted red pepper hummus | naan bread | seasonal vegetables

Wellness | \$14 per person

Assorted whole fruits | peanut butter | granola bars | vanilla yogurt | seasonal berries

Fresh Fruit Display | \$14 per person

Assorted fresh fruit and berries

Artisan Deli Buffet | \$28 per person

Soup Selections

Tomato Fennel Basil Bisque | Vegetable Soup | Smoked Corn Chowder
Chicken Noodle Soup

Salads

Caesar Salad | Tavern Potato Salad | Arcadian Salad
Mediterranean Pasta Salad | Greek Salad

(Select one soup & two salads)

Delicatessen Board

shaved turkey | genoa salami | shaved roast beef | black forest ham | cheddar cheese
provolone cheese | lettuce | tomato | pickles | dijon mustard | mayonnaise | Jewish rye
sourdough | whole wheat

Sweet Finish

Assortment of chocolate chip cookies | oatmeal cookies | brownies

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a food-born illness.



Sandwiches & Wraps

Smoked Turkey Avocado Wrap | \$15

shaved turkey breast | avocado | pico de gallo | street corn | jack cheese | red pepper wrap

Vegetarian Wrap | \$14

roasted seasonal vegetables | tomatoes | cucumber | hummus | red pepper wrap

The Muffaletta | \$16

capicola | genoa salami | mortadella | olive tapenade | mayonnaise | LTO | ciabatta roll

Chicken Caesar Wrap | \$15

grilled chicken breast | trio of italian cheeses | bacon | romaine lettuce | caesar dressing
flour tortilla

Chicken Salad Sandwich | \$15

homemade chicken salad | lettuce | tomato | ciabatta roll

Southwestern Chicken Wrap | \$16

cajun grilled chicken | roasted peppers | guacamole | street corn | jack cheese | lettuce
flour tortilla

Choose three sandwiches and all sandwiches have a choice of house salad or fresh fruit

Sweet Finish

Assorted Cookies and Brownies

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Fresh Entree Greens

Classic Caesar Salad \$15

romaine lettuce | caesar dressing | bacon | garlic croutons | trio of italian cheese

House Salad \$14

assorted baby greens | cherry tomatoes | julienne carrots | english cucumbers

Berry Salad | \$16

assorted baby greens | blueberries | raspberries | strawberries | almonds | raspberry vinaigrette

Cobb Salad | \$15

assorted baby greens | egg | tomato | cheddar cheese | bacon | bleu cheese
grilled chicken

Southwestern Chopped Salad | \$16

chopped romaine | roasted corn salad | tomatoes | black beans | avocado | chipotle ranch
fried tortillas

Dressings

balsamic vinaigrette | white french | roasted shallot vinaigrette | raspberry vinaigrette
chipotle cilantro ranch | bleu cheese | caesar dressing

Add Protein to Entrée Salads

Grilled Chicken \$8 | Grilled Salmon \$14 | Grilled Shrimp \$11

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Flat Bread Buffet | \$30 Per Person

Margherita

Pomodoro sauce | tomatoes | fresh mozzarella | fresh basil | romano | black pepper

Leaning Tower

pomodoro sauce | mozzarella cheese | diced pepperoni | romano

Vegetarian

pomodoro sauce | roasted red peppers | eggplant | zucchini | roma tomatoes | mushrooms
| mozzarella

Buffalo Chicken

grilled chicken | evoo | bleu cheese | mozzarella cheese | ranch & franks hot sauce

Little Italy

pomodoro sauce | sausage | pepperoni | green peppers | olives | mushrooms | mozzarella
cheese | evoo

The 1

evoo | manchego cheese | chorizo | green peppers | street corn | chipotle aioli

The Flat Bread Buffet includes Antipasto Salad | House Salad
Assorted Cookies & Brownies

Available for lunch or dinner. Choice of three flat breads. Minimum of 25 guests.

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Dinner Selections

Osso-Bucco

braised pork shank | espanole sauce
gremolata

Beef Sirloin Medallions

grilled angus medallions | roasted portobello
demi-glace

Chicken Marsala

sauteed chicken breast | pan roasted
mushrooms | marsala sauce

Chicken Piccata

sauteed chicken breast | lemon caper sauce

Chicken Romano

romano en-crusted chicken | marinara sauce
fresh mozzarella

Faroe Island Salmon

pan roasted salmon | fresh herbs
lemon chive beurre blanc

Dijon Herb Pork Tenderloin

roasted pork tenderloin | fresh herbs | dijon
red wine demi-glace

Penne Puttanesca

penne pasta | marinara | crushed red pepper
tomatoes | olives | green & red peppers
garlic oregano evoo

Starch & Vegetable Selections

roasted fingerlings | parmesan roasted red
bliss potatoes | rice pilaf | mélange of broccoli,
carrots & cauliflower | sauteed french green
beans & roasted red peppers

Choose two entrees, one starch and one
vegetable | \$65 per person

Choose three entrees, one starch and one
vegetable | \$75 per person

Dessert

assorted mini pastries & coffee service

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Artistic Appetizers

Crab Cakes | \$225

petite crab cakes | tomato ginger aioli

Yucatan Chicken

Styx's | \$250

grilled chicken | harissa sauce

Smoked Bacon

Scallops | \$275

scallops | bacon | ponzu sauce

Caprese Skewers | \$175

grape tomatoes | ciliegine mozzarella
basil pesto oil | balsamic reduction

Sweet Italian Sausage

Mushrooms | \$175

sweet italian sausage | mushroom caps
spinach | mozzarella cheese

Cabos Tequila

Shrimp | \$175

grilled tequila lime shrimp | jalapeno
cilantro aioli | crème fraiche

Asian Spring Rolls | \$180

asian inspired vegetables | thai chili & peanut
sauce

Bruschetta | \$150

Tomatoes | red onion | fresh basil | garlic
balsamic | evoo | crostini

Korean Beef Styx | \$250

tenderloin | korean bbq sauce

Cheese Platter | \$16 per person

assorted cheeses domestic and imported | crackers
and crostini

Crudité Platter | \$13 per person

display of fresh seasonal vegetables | hummus
ranch chipotle dip

Antipasto Display | \$16 per person

assorted italian meats | assorted marinated olives
fresh mozzarella | garlic mozzarella flat bread
crostini

50 pieces per order

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BLU-Tique Hotel Beer & Wine Bverage Packages

Domestic Beer

Budweiser | Budweiser Light | Michelob Ultra | Heineken | Yuengling Miller Light

Premium Imports & IPAs

Thirsty Dog Blood Orange | White Rajah | Major Lager | Modelo Especial | Stella | Blue Moon | Goose Island IPA | Labatt Blue | Corona | Corona Light | Heineken | Heineken OO
Great Lakes Elliot Ness

House Wines

Uvas Chardonnay | Etichetta Blu | Comelli Pinot Grigio

All bar packages include continuous three - hour service



BLU-Tique Hotel Spirits Packages

Premium Package - \$40 per person

Beer - Domestic & Imported Bottles | Non Alcoholic | Spirits - Grey Goose | Bombay Sapphire Gin | Empress Indigo Gin | Bacardi Silver | Captain Morgan | Makers Mark Woodford Reserve | Four Roses Small Batch Bourbon | Crown Royal | Crown Royal Apple Angels Envy Bourbon | Jhonny Walker Black Scotch | Glenlivet 12 year Scotch | Casamigos Anejo Tequila | Mezcal Patron Silver | Hennessy VS Cognac | Disaronno Amaretto Sweet & Dry Vermouth | House Wines | Assorted Pepsi Beverages | Water | Mixers Condiments | Ice

Call Brand Service - \$30 per person

Beer - Domestic & Imported Bottles | Non-Alcoholic
Spirits - Absolute Vodka | Kettle One Vodka | Tanqueray Gin | Beefeaters Gin | Bacardi Rum | Captain Morgan | Jack Daniels | Wild Turkey | Jim Beam | Seagram 7 | Elijah Craig Bourbon | Johnny Walker Red | Chivas Regal Scotch | Casamigos Reposado Tequila Casamigos Blanco Tequila | Remy VSOP | Amaretto Di Amore | Sweet & Dry | House Wines
Pepsi Beverages | Bottled Water | Mixers | Condiments | Ice

Beer & Wine Service - \$25 per person

Beer - Domestic & Imported Bottles | Non-Alcoholic
House Wines | Assorted Pepsi Beverages Bottled Water | Ice
Non-Alcoholic Service - \$ 10 per person
Assorted Pepsi Products | Cranberry & Orange Juice | Ice



Deposit

To confirm the event on a Definite basis, we require a non-refundable deposit with a signed contract. We will apply your deposit towards your final bill at the total value.

Payment & Guarantees

Blu-Tique Hotel requires that the group provides a guaranteed guest count ten days before event and payment in FULL three business days before the scheduled event date by noon. We will use the first guest count provided as the guarantee, which we will use for billing purposes if no guarantee is given three business days before the function.

Should more guest attend than the original guarantee, the additional guests served will be charged upon the conclusion of the event. Changes after the guaranteed date are subject to availability. Accepted forms of payments include VISA, Master Card, American Express, Discover Card, Cash or Check. If paying with personal check, we must receive it 14 days before the function date. A service charge of 21% applies to all food and beverage. The service charge is not a gratuity. In addition, the service charge is property of Blu-Tique Hotel for discretionary costs of the event. Applicable sales tax will apply to all banquet functions. Any functions with tax exemptions status must provide a certificate of exemption from the State of Ohio before the date of the scheduled event. The organization must pay all payments with exemption status by check, purchase order, or credit card. Either form of payment must have the exempt organization's name on it.

Cancellation Policy - Based on minimum revenue guarantee.

Date of signing or 90 days 40% | 60-89 days 60% | 30-59 days 80% | 29 or fewer days 100%*Based on before the function



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Banquet Function

Our sales department will handle all arrangements for events. Finalization with our sales & catering department of all menu selections, banquet/ meeting room set-up requirements, and all other details must occur 30 days before event. Should additional changes be made, additional charges may apply. Guest are not permitted to bring food or beverage (alcoholic or otherwise) into the banquet/ meeting rooms. Per policy, guests cannot take food or drink off the property following the event. Experience suggests this policy is the best way to accomplish a successful event. All prices and food are subject to change due to the following costs and availability.

Merchandise or Article

The contact holder will be responsible for any items belonging to the Blu-Tique Hotel damaged during the event. All merchandise, articles, or personal property of an event or function must be removed from the property immediately following the event. BLU - Tique Hotel is not responsible for any personal property left, lost, stolen, or damaged on the premises.

Decorating or Signage

Any decorations or displays may not be attached to any wall, floor, window, or ceiling with staples, tape, nails, thumbtacks, or any other substance that may cause damage to the fixtures. Glitter and confetti are NOT permitted. Due to the limited storage and liability, we cannot store items left from events.

Smoking

Blu-Tique Hotel property is a non-smoking environment. If guest wish to smoke they must only do so in the designated out door area.

Parking

The Blu-Tique Hotel is located at 1 S. Main Street, Akron, OH 44308. Parking Monday - Friday is \$2.00/hr up to \$ 7.00 a day max. The parking deck is complimentary for all guest on Saturday and Sunday.