



*The Fifth Season*

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BANQUET CENTER  
& CATERING CO.

# Catering Menu

[www.thefifthseasonrestaurant.com](http://www.thefifthseasonrestaurant.com)



# The Fifth Season

## Catering Menu

### Suggested Buffet Choices

Please note that all menu selections are suggestions and can be substituted with other menu items or added to accordingly. Applicable taxes and a 20% service fee apply to each listed price per person. Plated and served salads are available at an additional \$1.50 per person. Minimum charges may apply on certain dates and or times. Contact The Fifth Season for details.

#### **Buffet I**

Marinated and grilled boneless, skinless chicken breast  
Slow-roasted beef sirloin with au jus - thin-sliced  
Penne pasta with marinara sauce  
Sauteed green beans  
Garlic-smashed redskin potatoes  
Regular tossed salad with choice of three dressings  
Soft dinner rolls with butter  
Coffee and tea  
\$15.99 per person

#### **Buffet II**

Parmesan-romano crusted chicken breast with spinach alfredo  
Slow-roasted beef sirloin with au jus - thin-sliced  
Penne pasta with marinara sauce  
Sauteed green beans  
Garlic-smashed redskin potatoes  
Regular tossed salad with choice of three dressings  
Soft dinner rolls with butter  
Coffee and tea  
\$16.99 per person

#### **Buffet III**

Parmesan-romano crusted chicken breast with spinach alfredo  
Slow-roasted beef sirloin with au jus - thin-sliced  
Meatballs and sauce  
Penne pasta with marinara sauce  
Sauteed green beans  
Garlic-smashed redskin potatoes  
Regular tossed salad with choice of three dressings  
Soft dinner rolls with butter  
Coffee and tea  
\$18.50 per person



# The Fifth Season

## Catering Menu

### **Buffet IV**

Parmesan-romano crusted chicken breast with spinach alfredo  
Slow-roasted beef sirloin with au jus - thin-sliced  
Broiled cod with a lemon sherry wine sauce  
Penne pasta with marinara sauce  
Sautéed green beans  
Garlic-smashed redskin potatoes  
Regular tossed salad with choice of three dressings  
Soft dinner rolls with butter  
Coffee and tea  
\$21.99 per person

### **Buffet V - Brunch or lunch menu**

Parmesan-romano crusted chicken breast with spinach alfredo  
Meatballs and sauce  
Pasta marinara  
Sautéed green beans  
Tossed salad with choice of three different dressings  
Bread or rolls and butter  
\$11.25 per person

### **Theme Buffets**

Please note that all menu selections are suggestions and can be substituted as needed, price adjustments may apply.

### **Winter Feast**

Steamship round of beef with horseradish and au jus - hand-carved  
Spiral-sliced baked ham with pan gravy  
Stuffed shells with red sauce  
Sautéed italian greens  
Baked cheese potato casserole  
Green and yellow beans with baby carrots  
Regular tossed salad with choice of three dressings  
Soft dinner rolls with butter  
Coffee and tea  
\$21.99 per person

The steamship round of beef will be substituted for groups of less than 120 people



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### Spring Feast

Chicken francaise in a lemon sherry wine sauce  
BBQ beef brisket grilled and served with horseradish and au jus  
Shrimp scampi with choice of pasta  
Green beans almondine  
Garlic-smashed redskin potatoes  
Tomato bruschetta - appetizer  
Traditional caesar salad  
Soft rolls with butter  
Coffee and tea  
\$22.50 per person

### Summer Feast

Slow-roasted prime rib of beef with horseradish and au jus - hand-carved  
Grilled chicken caprese  
Cod francaise in a lemon-sherry wine sauce  
Scallion rice pilaf  
Pasta primavera with seasonal vegetables in a garlic oil sauce  
Green beans with pineapple and teriyaki  
Bacon-wrapped sea scallop appetizer  
Tomato bruschetta appetizer  
Regular tossed salad with choice of three dressings  
Soft dinner rolls with butter  
Coffee and tea  
Fruit platter with seasonal fruit and a cream cheese dip  
\$34.99 per person

### Fall Feast

Portabella chicken with a marsala-boursin cheese sauce  
Broiled cod florentine in a lemon cream sauce  
Pork shoulder roasted with pan gravy  
Mashed sweet potato casserole with cinnamon-brown sugar butter and walnuts  
Roasted redskins in a garlic herb butter  
Glazed baby carrots  
Regular tossed salad with choice of three dressings  
Soft dinner rolls with butter  
Coffee and tea  
\$20.99 per person



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### The Fifth Season Feast

Parmesan-romano crusted chicken breast with spinach alfredo  
Hand-carved beef tenderloin with a red wine demi-glaze  
Linguine with white clam sauce (please specify if you don't want it spicy)  
Penne pasta with vodka cream sauce  
Bleu cheese-smashed redskin potatoes  
Grilled asparagus spears  
Grilled portabella with roasted red peppers and balsamic glaze - appetizer  
Tomato bruschetta - appetizer  
The wedge salad with roasted shallot gorgonzola, french, balsamic and walnuts  
Fresh sliced italian bread and butter  
Coffee and tea  
\$37.00 per person

## Other information and policies

- Security deposit of \$3.00 per person is needed to hold the date of choice.
  - Security deposits are non-refundable and non-transferable.
- All menu prices are subject to change at owner's discretion due to fluctuating food prices.
  - Menu must be finalized 30 days prior to event.
- Guaranteed number of guests must be confirmed 14 days prior to event. No deductions are allowed after this time.
  - Applicable sales tax and 20% service charge will be added to total bill.
- Plated and served salads are available on buffet menus at an additional \$1.50 per person
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Please talk to your coordinator for more details.
- A charge of \$.65 per person will be charged if plastic dishes, paper napkins and plastic flatware are needed for takeout.
  - No confetti or tape on walls permitted at banquet center
- If outside desert is brought in, you must supply desert plates and napkins.
  - If punch is brought in, you must supply cups.
- The Fifth Season will tray cookies that are fully prepared. You must have all ingredients and toppings on the cookies. You must also have all cookies cut and sliced.



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## Catering Menu

### Ala Carte Menu

(Priced per person)

Design your own buffet from our extensive list of food items or choose our standard buffet for any occasion, pre-priced for your convenience.

#### Appetizers

If you choose 3 or more appetizers for your event the pricing will be less expensive than the below listed price, please inquire for more details.

- Sauteed Italian greens (2 1/2oz. per person)...\$2.35
- Tomato bruschetta (2 per person).....\$1.45
- Fresh cut potato chips...\$1.10
- The bleu season chips with tangy bleu cheese sauce...\$1.45
- Hot peppers in oil with Italian bread...\$2.60 (1/2 pint)
- Stuffed banana peppers (2 per person)...\$2.60
- Sweet and sour meatballs (3 per person)...\$1.30
- Roasted garlic with Italian bread...\$2.35
- Parmesan-romano skewers with alfredo sauce...\$3.15
- Bacon wrapped chicken with roasted reds and balsamic glaze...\$3.40
- Spanikopita (2 per person)...\$3.15
- Fried mozzarella cheese (hand breaded) with marinara sauce...\$3.15
- Filet tips with sautéed mushrooms in a red wine demi-glaze (4oz.).....\$6.00
- Beef filet satay with Thai dipping sauce...market
- Rib-eye steak martini...market
- Crab Cakes (2 per person).....\$4.45
- Fried Calamari with marinara sauce.....\$4.45
- Regular hummus with pita bread...\$1.85
- Roasted red pepper hummus with pita bread...\$2.10
- Stuffed grape leaves (meat and rice)...\$2.10 (3 per person)
- Stuffed Mushrooms – crabmeat stuffing (2 per person).....\$2.60
- Stuffed mushrooms – cheese stuffing (2 per person).....\$2.35
- Roasted vegetable bruschetta on asiago bread with boursin cheese...\$4.20
- Grilled and marinated portabella mushrooms with roasted reds...\$2.10
- Escargot in garlic scampi sauce.....\$3.15
- Shrimp scampi (4 per person).....\$4.45
- Skewered tiger shrimp with a teriyaki glaze.....\$4.70
- Crabmeat stuffed tiger shrimp (2 per person)...\$4.70
- Shrimp cocktail (4 per person).....\$4.45
- Bacon wrapped scallops with sun-dried tomato pesto (3 per person)...\$3.15
- Pork pot stickers (2 per person).....\$2.35
- Vegetable pot stickers (2 per person).....\$2.10
- Seasonal fresh vegetable platter with ranch dip.....\$2.25
- Seasonal fruit platter (add \$0.30 for fresh strawberries)...\$2.35
- Seasonal fruit platter with cream cheese dip (add \$0.30 for fresh strawberries).....\$2.60
- Cheese and crackers – (no meat).....\$2.35
- Cheese and crackers – (with meat).....\$2.60



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### Salads

Regular tossed salad.....	\$1.50
Caesar salad...	\$1.65
Mini iceberg wedges.....	\$3.15
Spinach salad.....	\$2.90
Ashley salad...	\$3.65
Strawberry salad.....	\$3.65
Pear salad...	\$4.70
Tomato, sweet pepper and onion salad...	\$2.60
Cobb salad...	\$5.20
Pasta salad.....	\$2.35
Pasta salad with meat and cheese.....	\$3.15
Macaroni salad...	\$2.35
Potato salad...	\$2.35

### Pasta

(Pasta choices include penne, linguine, fettuccine, spaghetti, bowtie, and angel hair)

Pasta with marinara.....	\$1.30
Pasta with meatballs.....	\$2.60
Pasta Bolognese (meat or sausage)...	\$2.60
Pasta with pancetta sauce...	\$3.15
Cavatelli and marinara..	\$2.35
Cavatelli and meatballs...	\$3.65
Cheese tortellini with alfredo..	\$2.90
Pasta with Alfredo.....	\$1.75
Pasta with Vodka cream sauce.....	\$1.95
Pasta with sauce Diablo.....	\$1.90
Pasta with Cajun cream sauce.....	\$2.00
Pasta with roasted red pepper sauce.....	\$2.00
Pasta primavera in red sauce...	\$2.90
Pasta primavera with alfredo sauce...	\$3.40
Pasta primavera with aglio olio sauce..	\$2.60
Pasta with mushrooms in a marsala wine sauce.....	\$1.90
Pasta Broccolini in aglio olio sauce or lemon sherry sauce.....	\$3.15
Pasta with shrimp scampi sauce....	\$5.75
Pasta with white clam sauce.....	\$3.15
Pasta with red clam sauce.....	\$3.15
Stuffed shells.....	\$3.90
Stuffed eggplant.....	\$3.65
Baked eggplant parmesan...	\$3.15
Cheese or meat ravioli.....	\$3.15
Baked penne pasta (vegetarian).....	\$3.75
Baked penne pasta (meat and sausage).....	\$4.55
Lasagna with meat, sausage and cheese.....	\$4.55
Lasagna with spinach and cheese, (no meat).....	\$3.65
Seafood lasagna with white sauce.....	\$8.60



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### Poultry and Veal

- Parmesan-Romano Crusted Chicken Breast.....\$5.00
- Marinated and grilled chicken breast.....\$3.75
- Chicken Francaise.....\$4.60
- Breaded Chicken Parmesan.....\$4.60
- Chicken Marsala.....\$4.60
- Grilled chicken caprese...\$4.70
- Bacon wrapped chicken w/ roasted red peppers and balsamic glaze...\$4.70
- Cajun blackened chicken breast with a spicy creole cream sauce...\$4.70
- Baked panko-parmesan chicken Florentine...\$4.70
- Chicken Cacciatore.....\$4.60
- Chicken picatta with mushrooms, capers and lemon sherry sauce...\$4.60
- Hungarian Chicken (spicy).....\$4.60
- Mediterranean chicken...\$4.80
- Stuffed Chicken breast with mushrooms and cheese.....\$4.85
- Portabella Chicken with boursin.....\$5.75
- Marinated and roasted Cornish game hens.....\$3.15
- Marinated and roasted chicken pieces.....\$2.35
- BBQ Chicken pieces (bone-in).....\$2.35
- Fried chicken pieces (bone-in)...\$2.45
- Turkey breast Francaise.....\$3.65
- Smoked boneless turkey breast – thin sliced.....\$3.40
- Whole bone-in turkey...\$3.40
- Boneless roasted turkey breast- thin sliced...\$3.00
- Boneless roasted turkey (light and dark meat)...\$2.80
- Spicy Veal.....\$5.00
- Veal Marsala ...\$5.00
- Veal Francaise.....\$5.00
- Veal Parmesan.... \$5.00
- Veal Portabella with boursin.....\$7.00
- Veal osso buco (mini)... Market

### Beef

- Roasted beef sirloin with beef demi-glaze– thin sliced.....\$5.00
- Prime rib with au jus – sliced ¼” inch.....\$11.00
- Whole beef tenderloin, grilled and roasted with au jus.....\$15.00
- Steamship round of beef – groups of 150 or more – hand carved.....\$5.00
- Beef filet tips grilled with mushrooms in a red wine demi-glaze (7oz.).....\$11.00
- Boneless braised beef short rib with roasted tomato demi-glaze...\$5.00
- BBQ beef brisket – sliced thin.....\$5.00
- Corned beef brisket –sliced thin.....\$5.00
- Marinated and grilled skirt steak-sliced thin...\$5.00
- Marinated and grilled flank steak-sliced thin...\$5.00





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### Lamb

- Boneless leg of lamb roasted and sliced with au jus.....\$6.80
- Stuffed leg of lamb with spinach, garlic and feta cheese.....\$8.70
- New Zealand lamb lollipop rib chops with a rosemary red wine sauce...market
- Australian rack of lamb with a rosemary red wine reduction...market
- Braised lamb shanks...market
- Grilled Lamb loin chops ...market

### Pork

- Mild Italian sausage with peppers and onions.....\$2.70
- Hot Italian sausage with pepper and onions.....\$2.70
- Pork shoulder roast with au jus – thin sliced.....\$2.80
- Smoked boneless pork shoulder...\$3.80
- Pulled pork with BBQ sauce.....\$2.80
- Stuffed pork tenderloin.....\$4.55
- Roasted pork loin chops with white wine demi-glaze.....\$3.65
- Stuffed bone-in pork chops (7oz)...\$5.75
- Spiral sliced baked ham with brown sugar glaze.....\$3.30
- Cranberry glazed spiral sliced ham...\$3.30
- Baby back ribs – Barbecue or Hawaiian sesame-teriyaki.....\$4.95
- Country style boneless pork ribs...\$5.75
- Pork osso buco (when available)...market
- Kiebasa and sauerkraut...\$2.80

### Wild Game

- Roasted whole duck.....market
- Teriyaki duck breast – boneless.....market
- Wild boar tenderloin.....market
- Grilled kangaroo tenderloin...market
- Whole Buffalo tenderloin – roasted and grilled with demi-glaze.....market
- Slow roasted Buffalo prime rib with au jus – sliced 1/4" inch.....market
- Grilled Elk rib chops with rosemary red wine reduction.....market
- Alligator tenderloin (please inquire about different preparations...market
- Venison meatloaf (please specify spicy or regular)...market
- Venison strip loin medallions with a red wine demi-glaze...market
- Wild game sausages...market (please inquire about varieties)
- Frog legs.....market



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### Seafood

- Broiled cod with a lemon sherry wine sauce.....\$5.20
- Broiled cod florentine with lemon cream sauce.....\$5.50
- Cod Francaise.....\$5.50
- Baked scrod with a lemon sherry wine sauce.....\$5.00
- Baked panko-parmesan walleye Florentine...\$6.00
- Orange roughy baked with crab stuffing.....\$7.05
- Sautéed Atlantic salmon with tomatoes, basil and feta cheese.....\$6.65
- Cajun blackened Mako shark with creole cream sauce (seasonal).....\$6.00
- Teriyaki grilled mahi-mahi.....\$6.65
- Fried beer-battered Haddock with tartar sauce.....\$5.20
- Broiled Haddock with lemon sherry wine sauce.....\$4.70
- Grilled tiger shrimp (choice of scampi sauce or teriyaki glaze).....\$5.50
- Grilled jumbo sea scallops with horseradish teriyaki glaze.....market

### Potatoes

- Roasted redskins in garlic herb butter.....\$1.50
- Garlic smashed redskins.....\$1.50
- Cheese potato casserole.....\$2.45
- Regular mashed potatoes with gravy (beef, turkey, chicken or pork)...\$1.50
- Yukon gold mashed...\$1.70
- Bleu cheese smashed redskins.....\$2.35
- Horseradish smashed redskins.....\$1.70
- Loaded mashed potatoes.....\$2.55
- Tri-color roasted herbed potatoes...\$2.10
- Parsley redskin potatoes...\$1.75
- Scalloped potatoes.....\$2.35
- Baked sweet potato with cinnamon-brown sugar butter.....\$1.75
- Mashed sweet potato casserole w/walnuts.....\$1.85
- Baked potato with butter and sour cream.....\$1.45
- Loaded baked potato with a bacon, cheese, scallions, butter and sour cream.....\$1.85
- French fries.....\$1.30
- Sweet potato French fries...\$2.10
- Baked potato or mashed potato bar...market



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### Vegetables

Sautéed green beans.....	\$1.50
Vegetable medley with seasonal vegetables.....	\$1.50
Frank's grilled and roasted vegetable medley...	\$2.10
Green beans almondine.....	\$1.70
Sauteed sugar snap peas...	\$1.70
Sauteed snow peas...	seasonal
Sugar snap pea medley with mushrooms, bell peppers and red onion...	seasonal
Glazed baby carrots.....	\$1.50
Green bean casserole with fried onion straws...	\$1.50
Green and yellow beans with baby carrots.....	\$1.50
Buttered corn...	\$1.50
Corn on the cob (seasonal)...	market
Steamed broccoli.....	\$1.50
Steamed cauliflower.....	\$1.50
Sweet pepper and pearl onion medley with green peas.....	\$1.50
Grilled eggplant with garlic romano and roasted reds...	\$1.70
Steamed or grilled asparagus.....	\$2.45
Sauteed Italian greens (4oz. per person)...	\$3.90

### Other sides

Macaroni and cheese.....	\$1.60
Applesauce.....	\$1.05
Cole Slaw.....	\$1.05
Cottage Cheese.....	\$0.80
Scallion rice pilaf...	\$1.30
Wild rice...	\$1.45
Traditional sage stuffing...	\$ 1.30

### Breads

Italian bread.....	\$0.55
Italian bread with sesame seeds.....	\$0.55
Whole wheat bread.....	\$0.55
Asiago bread...	\$0.70
Regular dinner rolls.....	\$0.50
Assorted dinner rolls.....	\$0.60
Garlic bread.....	\$0.70
Garlic bread with cheese.....	\$0.90



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### Desserts

Other desserts are available upon request, also ask about pricing for a variety dessert platter

Vanilla ice cream.....	\$2.35
Chocolate ice cream.....	\$2.35
Chocolate decadence...	\$3.15
Plain cheese cake.....	\$2.50
Strawberry Cheesecake.....	\$2.90
Chocolate mousse.....	\$2.60
Mini cannoli...	\$2.10
Mini éclair...	\$2.10

### Soups

Other soups available upon request

Traditional wedding soup.....	\$2.35
French onion.....	\$2.25
Stuffed pepper with rice.....	\$2.25
Cream of mushroom.....	\$2.25
Cream of potato with roasted red pepper.....	\$2.25
Roasted potato with chorizo sausage.....	\$2.35
Cream of chicken with dumplings.....	\$2.60
New England clam chowder.....	\$2.60
Beer cheese.....	\$2.35
Broccoli cheddar.....	\$2.35
Beef Chili.....	\$2.35
Beef stew...	\$2.50
Beef vegetable...	\$2.50
Shrimp Bisque.....	\$3.40



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## Catering Menu

### Sandwiches and miscellaneous

The Variety platter

Pick any combination of three selections from the below menu to create your own variety of specialty sandwiches.

(Minimum of 20 people)

Includes choice of fresh cut potato chips, macaroni salad, pasta salad or potato salad

\$10.40 per person

Individual sandwiches and wraps

Tuna salad on mini rolls or croissants

Tuna salad wraps

Chicken salad on mini rolls or croissants

Chicken salad wraps,

Turkey sub with cheese on mini rolls

Italian sub cut and tooth-picked

Chicken Bruschetta sandwiches with mozzarella cheese

Chicken and Greens sandwiches,

Chicken Caesar wraps

Philly beef and Swiss wraps

Reuben

Meatball sliders

Blackened chicken wrap

Blackened tuna wrap

Gyro Wrap

\$5.20 per person

### Crepes menu

All crepes can be served warm or chilled

Strawberry and crème cheese stuffed crepes...\$2.60

Pina colada stuffed crepes...\$2.35

Banana Foster stuffed crepes...\$2.60

Seasonal berry and crème cheese stuffed crepes...market

Savory spinach, onion and cheese stuffed crepes...\$2.60

Mushroom and cheddar stuffed crepes...\$2.60

### Breakfast items

French toast...\$2.25

Pancakes...\$2.25

Waffles...\$2.25

Choice of fruit topping for all of the above



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### **Eggs, breakfast meats and potatoes**

- Bacon...\$2.50
- Link sausage...\$2.35
- Sausage patties...\$2.35
- Breakfast Ham...\$2.35
- Smoked Salmon with capers and crème cheese...\$3.40
- Caramelized onion, potato and gorgonzola frittata...\$2.90
- Chorizo sausage and mozzarella cheese frittata...\$3.15
- Western frittata with American cheese...\$2.50
- Mushroom and Swiss frittata...\$3.25
- Spinach, onion and cheese frittata...\$3.25
- Eggs Benedict...\$3.65
- Scrambled eggs with cheese...\$2.50
- Poached eggs...\$2.10
- Assorted mini Quiches...\$3.65
- Home fries...\$1.45
- Shredded hash browns...\$1.45

### **Breakfast pastries and breads**

- Assorted pastries...\$3.15
- Butter croissants...\$1.60
- Assorted mini muffins...\$1.60
- Regular size assorted muffins...\$3.15
- English Muffins...\$2.10
- Bagels...\$2.10

### **Fruit and Yogurt items**

- Seasonal fruit platter (add \$0.25 for fresh strawberries)...\$2.35
- Fresh Strawberries and whipped cream...\$3.15
- Fresh seasonal mixed berries and whipped cream...market
- Choice of yogurt with granola...\$2.10

### **Beverages**

- Coffee and hot tea... \$1.50
- Juice...\$1.50
- Soda...\$2.00
- Mimosa, sangria, and bloody mary's ... call for pricing



# The Fifth Season

## Catering Menu

### Bar Menu

These prices are per person for a four-hour event and are based on the guaranteed number of guests unless your actual number of guests is greater. Packages include liquor, beer, house wine, soft drinks, mixers and bartenders.

#### **FIRST TIER- \$10.75**

Liquors- well brands of vodka, rum, spiced rum, gin, whiskey, tequila, triple sec, amaretto, scotch, peach schnapps, and all mixers

Beer- Budweiser, Bud Light, Coors Light & Miller Lite

Wine- Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Reisling & Moscato

#### **SECOND TIER- \$13.75**

Liquors- all liquors from first tier plus Absolut, Grape & Cherry vodkas, Bacardi & Captain Morgan, Jack Daniels, Jim Beam, Black Velvet, Canadian Club, Jose Cuervo, Dewars, Seagrams 7 and Seagrams VO and all mixers

Beer and Wine are same as first tier

#### **THIRD TIER- \$17.75**

Liquors- all liquors from first and second tier plus Grey Goose, Ketel One, Belvedere, Bacardi 0, Bacardi Limon, Captain Morgan Reserve, Crown Royal, Tanqueray, Beefeater, Baileys, Kahlua and all mixers. Beer and Wine are same as first tier and if you have any special requests please let us know.

**Shots for a money dance are not permitted with any bar package unless an additional charge applies. For every additional hour after the four hours there will be a \$3.00 per person charge per hour on top of the package price.**

**House beer, wine and soft drinks are available for \$8.75 per person.**

**CASH BAR**- each guest can purchase drinks on an individual basis at the current market price. A bartender fee of \$75.00 will be added per bartender for a four-hour event.

All bar prices are subject to a 7% sales tax and a 20% service charge

**STATE LIQUOR REGULATIONS DO NOT ALLOW LIQUOR TO BE BROUGHT IN FROM OUTSIDE SOURCES**



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BANQUET CENTER  
& CATERING CO.

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