

**H.J.'s PRIME CUT
BANQUET HALL
206 New Towne Sq. Drive
Toledo, Ohio 43612
(419) 476-1738
www.hjsprimecut.com**

Our Banquet Hall consists of five full service Banquet Rooms that will seat 20 to 250 people. H.J.'s rooms are available for Breakfast, Brunch, Lunch or Dinner. We have a full service bar and also have portable banquet bars available.

Our rooms are perfect for Business Meetings, Wedding Receptions, Bowling Banquets, Golf Banquets, Bridal or Baby Showers, Rehearsal Dinners, Bachelor or Bachelorette Parties, etc.

We do Off Property Catering at your place of business or in your home. Anything from a casual barbeque to an extravagant dinner party to grazing cocktail parties.

Food Services

We are designed to assure you the foremost satisfaction for your banquet. Our Chefs and their staff are very versatile. Our versatility accommodates anything from the simplest banquet request to the most extravagant. Our professional service staff will attend to every detail to make your function a memorable occasion.

We suggest only 2 entrees for sit down dinners for 100 people or more. This allows for the more elegant and expedient approach of service.

Vegetarian entrees will be made available to those who request them.

No outside food or beverage are permitted in any banquet area without previous permission.

Your menu choices are due 2 weeks before your banquet. The guaranteed guest count is due no later than one week prior to your banquet.

With a buffet your guaranteed count is the count you are charged for. With a sit down you will be charged a minimum 80% of your final count.

All food & beverage pricing are subject to change. Price can be guaranteed 60 days prior to your function. Beverages, tax & gratuity are not included in any menu pricing.

Use of glitter, confetti or sprinkles, etc. is strictly forbidden in our Banquet Rooms. If this rule is broken there is a \$50 clean up charge.

Once you have decided to book with us

Upon receipt of your deposit we will mail out a Contract to be signed. Your deposit is put toward your bill the evening of your party.

Cancellation Policy: Our policy is we require a 30 day written notice.

WEDDING RECEPTIONS

HALL RENTAL CHARGES INCLUDE:

5 Hours use of the Banquet Hall
Round Guest Tables with Linen Tablecloths
Linen Napkins - Skirted Accent Tables
China Dinnerware
Glassware Service for Beverages
Flatware Complimentary Cake Cutting & Plating
Experienced and Professional Staff

We ask for a Deposit of \$100 - \$450 depending upon the size of the room booked.

We ask for your menu, beverage and bar choices 30 days prior to your wedding.

The guaranteed guest count is due no later than 2 weeks prior to your Wedding.

Two weeks prior to the wedding the Food totals must be paid. The beverage & bar cost are due the evening of the function.

H.J.'S PRIME CUT BANQUET HALL

Hot Appetizers - Per Dozen

Buffalo Wings
Swedish Meatballs
Crab Stuffed Mushrooms
Stuffed Mushrooms Langostinos
Lobster Stuffed Mushrooms
Ham & Pineapple Kabobs
Ramaki
Breaded Mushrooms
Cocktail Franks
Egg Rolls
Cajun Mushrooms
Breaded Cauliflower
Breaded Zucchini

Cold Appetizers

Antipasto Tray	25-50 People 50-100 People
Fresh Fruit Tray	25-50 People 50-100 People
Cheese Tray & Crackers	25-50 People 50-100 People
Vegetable Tray with Dip	25-50 People 50-100 People
Cheeseball With Crackers	
Spinach Dip	20-25 People
In a HOLLOWED-OUT Pumpnickel with Asst. Bread cubes.	
Peel & Eat Shrimp	
Shrimp Bowl	

Dry snacks

Fancy Mixed Nuts	Per Pound
Large Bowl of Potato Chips	Each
Large Bowl of Pretzels	Each
Chips & Dip	Per Order
Mints	Per Pound

APPETIZERS - INDIVIDUAL SERVINGS

Stuffed Mushroom Langostinos

Mushroom caps stuffed with cheese & baby Lobster Meat.

French Onion Soup

Homemade, topped with provolone & parmesan Cheese.

New England Clam Chowder

Homemade, & loaded with clams.

Soup of the Day

Homemade.

H.J.'s Jumbo Shrimp Cocktail

Five Shrimp.

Escargot

Served atop mushrooms, with cheese & garlic.

BBQ Ribs Sampler Plate

1/2 Slab in our famous BBQ sauce.

Louisiana Beef Tips

Cajun Tenderloin Tips covered with provolone cheese.

Potato Skins

Cheddar, muenster, bacon & sour cream.

Homemade Onion Rings

Batter dipped & fried to a golden brown.

Fresh Fried Mushrooms

Our own special breading.

H.J.'s Buffalo Wings

Plain, mild or hot.

Deep Fried Cheese

Provolone Cheese, batter dipped, deep fried.

Lightly Breaded Cajun Grouper Fingers

In our Cajun Breading.

Chicken Strips

Served with choice of BBQ or marinara sauce.

H.J.'s Platter

Wings, cheese, shrimp cocktail, skins.

H.J.'s Cajun Mushrooms

Owner's famous recipe.

OUR FAMOUS HAND CARVED BUFFETS

Minimum of 30 People

Hand Carved Prime Rib Buffet

Carved Prime Rib

Carved Prime Rib + 1 meat choice

Carved Prime Rib + 2 meat choices

Hand Carved Buffet - Choice of Turkey, Ham or Roast Beef

1 Meat Choice

*2 Meat Choices

*3 Meat Choices

Additional Meat Choices:

Sliced Roast Beef

Swiss Steak

Tenderloin Tips Teriyaki

Beef Stroganoff

Louisiana Beef Tips

Pepper Steak

Roast Pork/Dressing

Baked Ham

Kielbasa

Roast Turkey/Dressing (must have 50 people or more)

Baked Chicken

Chicken Breast Supreme

Chicken Parmesan

Lasagna

Vegetarian Lasagna

Baked Orange Roughy

**SIDES LISTED ON FOLLOWING PAGE

H.J.'S PRIME CUT BANQUET HALL

HOT BUFFET

Minimum of 30 People

All Hot Buffets include: Choice of 2 salads, 1 potato, 1 vegetable & Rolls & Butter

One Meat - per person charge

Two Meat - per person charge

Three Meat - per person charge

MEAT CHOICES

Sliced Roast Beef
Swiss Steak
Tenderloin Tips Teriyaki
Beef Stroganoff
Louisiana Beef Tips
Pepper Steak
Roast Pork/Dressing
Baked Ham
Kielbasa
Lasagna
Vegetarian Lasagna
Baked Chicken
Chicken Breast Supreme
Chicken Parmesan
Baked Orange Roughy

*Turkey/Dressing - (must have 50 people or more)

SALAD CHOICES

Tossed Salad Pasta
Salad
Spinach Salad
Macaroni Salad
Potato Salad Cole
Slaw

STARCHES

Mashed/Gravy
Baked
Fresh Redskins
Au Gratin
Wild Rice

VEGETABLES

California Medley
Green Beans
Corn
Broccoli
Cauliflower Baby
Carrots
Zucchini

Beverages – Coffee, tea & soda are not included in the above pricing. All Food & Beverage are subject to 6.75% tax & 18% gratuity

H.J.'S PRIME CUT BANQUET HALL

SIT DOWN MENU PACKAGES

You may build your specialty menu by choosing 4 out of the following Categories.

STANDARD MENU

10oz. Prime Rib
10oz. Ribeye Steak
Pork Chops
Chicken Shrimp Supreme
Chicken Parmesan Chicken
Breast & Stuffing Orange
Roughy
Salmon

PREMIUM MENU

12oz. Prime Rib
12oz. Ribeye Steak
12oz. New York Strip Steak
Center Cut Pork Chops
Chicken Shrimp Supreme
Chicken Breast & Stuffing
Lake Erie Perch
Salmon
Orange Roughy
Deep Fried Shrimp

DELUXE MENU

14oz. Prime Rib
14oz. Ribeye Steak
14oz. New York Strip Steak
Center Cut Pork Chops
Chicken Shrimp Supreme
Chicken Breast & stuffing
Lake Erie Perch
Salmon
Orange Roughy
Deep Fried Shrimp

SIT DOWN DINNER SUGGESTIONS
YOU MAY CHOOSE UP TO 4 CHOICES

8oz PRIME RIB
12oz PRIME RIB
FILET MIGNON
FILET ala H.J.'S
10oz NEW YORK STRIP
12oz NEW YORK STRIP
16oz NEW YORK STRIP
14oz HOUSE STEAK CENTER
CUT PORK CHOPS
BAKED HAM
CHICKEN SHRIMP SUPREME
CHICKEN PARMESAN
CHICKEN FLORENTINE
STUFFED CHICKEN BREAST
MARINATED CHICKEN BREAST
1/2 BAKED CHICKEN
SWORDFISH
LAKE ERIE PERCH
ORANGE ROUGHY
SALMON
JUMBO SHRIMP
SHRIMP STUFFED SALMON
LOBSTER TAIL
SURF & TURF

You may choose 1 side from each categories. Our dinners are served with 2 sides - a salad with a choice of potato or vegetable, rolls & butter. If you would like to offer salad, potato & vegetable it is an additional per person charge.

Salads

Tossed
Spinach

Premium Salads \$.95
(Additional a person)
Caesar Salad
"55" Salad

Potatoes

Baked
Fresh Redskins
Mashed/gravy
Steak Fries
Wild Rice

Vegetables

Broccoli
Baby Carrots
Green Beans
Cauliflower
Zucchini
California Medley
(broccoli,
carrots & cauliflower)

Beverages are not included in the above pricing. All food & beverage are subject to 6.75% tax & 18% gratuity.

CHILDREN'S MENU
(12 and under)

CHICKEN STRIPS

SIIRIMP DINNER

ORANGE ROUGHY

H.J.'S HOUSE STEAK

HOT DOG

WINGS

All Children's Meals served with applesauce and steak fries.

H.J.'S DESSERT.SELECTIONS

Ice Cream
Ice Cream with topping
Chocolate, Raspberry, Strawberry, Caramel

Sherbert

Peppermint Ice Cream

Carrot Cake
Chocolate Cake
Cheesecake
Derby Pie

Chocolate Mousse
Specialty Cakes

Special Order Desserts available upon request.

CORKAGE BAR - A Private Room set up where payment is made by an individual or Company who sponsors the bar on a per bottle basis.

CASH BAR - A Private Room set up where guests pay for their own cocktails.

MARK DOWN - A Private room set up where payment is made by an individual or Company on a per drink basis.

WELL	LITRE
Whiskey	\$***
Bourbon	\$***
Vodka	\$***
Gin	\$***
Scotch	\$***
Rum	\$***
Tequila	\$***
Peach Schnapps	\$***
Amaretto	\$***

PUNCH	GALLON
Fruit Punch -	\$***
Spiked -	\$***
Champagne -	\$***

PREMIUM	LITRE
Canadian Club	\$***
Jack Daniels	\$***
Seagrams 7	\$***
Tanquary	\$***
Dewars	\$***
Bacardi	\$***
Captain Morgan	\$***
Quervo Gold	\$***
Absolut	\$***
Kahlua	\$***
Baileys	\$***
Brandy	\$***

Other premiums available upon request

CHAMPAGNE	
Zonin Spumante	\$***
Cooks Spumante	\$***
Korbel Brut	\$***
Moet White Star	\$***

HOUSE WINE	LITRE
Chablis	\$***
White Zinfandel	\$***
Burgundy	\$***
Cabernet Sauvignon	\$***
Chardonnay	\$***
Piesporter	\$***

BEER- Bottle	
Domestic	\$***
Import	\$***

BEER - KEG	
Domestic	\$***
Import	\$***
Pony Keg	\$***

BARTENDER CHARGE - FOR PRIVATE BARTENDERS ONLY -
\$50.00 based on 5 hours. If additional time is needed there is a \$10 per
hour charge. All beverages are subject to 6.75% tax & 18% gratuity