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TRIBUTE PORTFOLIO



# Catering Menu

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

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



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## 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 | o'brian 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

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



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TRIBUTE PORTFOLIO

## 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

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



TRIBUTE PORTFOLIO

## 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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—  
TRIBUTE PORTFOLIO

## 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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—  
TRIBUTE PORTFOLIO

## 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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TRIBUTE PORTFOLIO

## 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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TRIBUTE PORTFOLIO

## 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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TRIBUTE PORTFOLIO

## BLU-Tique Hotel Beer & Wine Beverage 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 00  
Great Lakes Elliot Ness

### House Wines

Uvas Chardonnay | Etichetta Blu | Comelli Pinot Grigio

All bar packages include continuous three - hour service



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## 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



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TRIBUTE PORTFOLIO

## 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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TRIBUTE PORTFOLIO

## 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.