

Pioneer Mill of Tiffin

Banquets, Catering, Conferences, Receptions and Rehearsals

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Tiffin, Ohio 44883

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You are in the beginning stages of booking a banquet for your special occasion. Here at the Pioneer Mill of Tiffin, we make that process as easy and accommodating as possible. The following pages will explain in detail, the food items most frequently chosen to help you decide which banquet accommodations are of the most interest to you. Thank you for choosing the Pioneer Mill for this special event that you are beginning to plan.

Alteration may be made to the enclosed options. If you would like something that is not enclosed in the following pages, we will do our best to accommodate you and your guests. Examples of this would be a special breakfast, lunch or dinner entrée that is not included in our banquet menu. Such as items for individuals with special diets, vegetarians, religious and other special circumstances.

To insure that we provide the best service and food possible, we ask that the banquet be finalized at least one week prior to your scheduled event. We require confirmation on the number of guests one week prior to your function. To ensure that we are fair, we will charge 1/2 of the difference of the "per person" meal charge between the confirmed number and actual number attending. Menu changes are very difficult within one week of the date of your event, but not impossible.

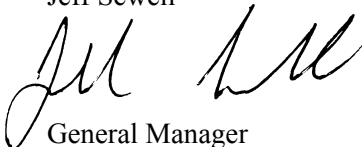
We encourage you to come in and sit down with our Banquet Specialist to book your event. This will help you to organize your event. Examples of things we can assist you with to ensure that your special occasion is successful are the choosing of table coverings and colors, centerpieces, entertainment, and customization of your menu. This will minimize errors and assure a quality banquet. We also ask that the person who is booking the banquet sign a confirmation sheet prior to the event.

As is customary for all banquets an 18% gratuity will be added to the total plus a 7% Ohio sales tax. All organizations that are tax exempt must provide "tax exempt certification" prior to date of the event. Banquets with a cash or open bar will be provided a bartender for an additional fee of \$8.00 per hour; this is to ensure the best service possible.

Once again we would like to thank you for choosing the Pioneer Mill of Tiffin for your banquet accommodations. Please feel free to make an appointment with one of our Banquet Specialists at your earliest convenience to discuss your event. Appointments are available Monday through Friday for your convenience. We look forward to planning with and serving you, your friends and family at your upcoming special event.

Thank you very much,

Jeff Sewell



General Manager

Scott Lyons

President, Pioneer Mill



Breakfast

(available until 10:00a.m.)

Continental Breakfast - \$6.99 per Person

Coffee

Choice of 2 Juices
(Orange, Grapefruit, Apple, Cranberry)

Assorted Pastries
Mini Muffins, Cinnamon Rolls, Mini Danish,
Donuts, Cheese Danish, Bagels, Banana Nut Bread

Fresh Fruit
(add \$1.00 per person)

Breakfast Buffet-\$8.99 per Person

Choice of 2
(Quiche, Scrambled Eggs, Breakfast Burrito)

Home Fries

Choice of 2 meats
(Sausage, Bacon, Ham)

Choice of 1
(Biscuits, French Toast, Pancakes w/ Syrup)

Assorted Pastries
(see above)

-coffee-

Choice of 2 Juices
(add \$1.00 per person)
(see above)



Luncheon Buffets

(available Monday-Saturday, 11:00a.m.-3:30p.m.)

Cold Deli Lunch Buffet Items

Cold meats

(Roast Beef, Smoked Turkey, Ham)

Cold Sandwiches

(Egg Salad, Chicken Salad, Tuna Salad)

Assorted Breads

(White, Rye, Wheat Bread, Kaiser Bun)

Assorted Condiments are Included

(Ketchup, Mustard, Mayonnaise, Tomatoes, Pickles, Onions)

Side Dishes

(Coleslaw, Applesauce, Cottage Cheese, Luncheon Salad,
Potato Salad, Macaroni Salad, Pasta Salad)

Additional Cheeses (.50 per person)

(Swiss, American, Mozzarella)

Cold Deli Buffet #1-\$7.99 per person

Choice of 2 meats

Choice of 2 breads

Choice of 1 cheese and 1 side dish

Cold Deli Buffet #2-\$8.99 per person

Choice of 3 meats

Choice of 3 breads

Choice of 1 cheese and 2 side dishes



Lunch Buffet Selections

Sandwiches

B-B-Q Chicken , B-B-Q Pork, Stacked Deli,
Hot Shredded Chicken, Hot Shredded Beef, Hot B-B-Q Beef

Entrees

Baked Ham, Chicken & Biscuits, Scalloped Potatoes & Ham, Baked Chicken, Lasagna
Beef & Noodles, Swiss Steak, Spaghetti & Meatballs,
Chilli w/ Toppings (cheese, onions, peppers, sour cream, nacho chips)

Cold Sides

Coleslaw, Cottage Cheese, Luncheon Salad, Potato Salad,
Macaroni Salad, Pasta Salad

Hot Sides

Mashed Potatoes & Gravy, Baked Potato, Twice Baked Potato, Rice,
Cottage Fries, Assorted Vegetables, AuGratin Potatoes

Luncheon Buffet Packages

Millers Luncheon Buffet-\$8.99 per Person

Choice of 2 entrees, choice of 1 side dish and assorted condiments & salad bar

Grinders Luncheon Buffet-\$9.99 per Person

Choice of 2 entrees, choice of 2 side dishes and assorted condiments & salad bar

Raceway Luncheon Buffet-\$11.99 per Person

Choice of 2 entrees, choice of 2 side dishes, dessert table and assorted condiments & salad bar



Appetizers

Group A

Relish Tray w/ Dip, Fresh Fruit Tray, Cheese & Crackers,
Cheese Ball & Crackers, Ballreich Chips & Pretzels Mixed Nuts

Group B

Swedish Meatballs, Sweet & Sour Meatballs, Egg Rolls,
Mexican Layer Dip, Chicken Wings, Potato Skins, Beef or Chicken Nachos

Group C

Artichoke Dip, Southwest Artichoke Dip, Con Queso Dip,
Sausage Stuffed Mushrooms,

Items Available @ Market Price

Cold Lobster Tail, Shrimp Cocktail, Peel N' Eat Shrimp, Clams Casino,
Oyster Half Shell, Oyster Rockefeller, Crab Cakes

Appetizer Package

		With Dinner	App. Only
Package #1	Choice of 3 from Group A	\$3.99	\$7.99
Package #2	Choice of 4 from Group A	\$4.99	\$8.99
Package #3	Choice of 2 from Group A and 2 from Group B	\$5.99	\$9.99
Package #4	Choice of 2 from Group A and 3 from Group B	\$6.99	\$10.99
Package #5	Choice of 4 from Group A, B, and 1 from Group C	\$7.99	\$11.99
Package #6	Choice of 5 from Group A, B, and 1 from Group C	\$8.99	\$12.99



Dinner Buffet Pricing

Buffet #1-\$12.99 per Person

Two entrees from Group A
Two side dishes

Buffet #2-\$14.99 per Person

One entree from Group A
One entree from Group A or B
Two side dishes
(Add \$1.00 for Carved Prime Rib)

Buffet #3-\$16.99 per Person

Two entrees from Group B
Two side dishes
(Add \$1.00 for Carved Prime Rib)

Buffet #4-\$19.99 per Person

One entree from Group A or B
One entree from Group C
Two side dishes
Choice of one Dessert Group A
(Add \$1.00 for Carved Prime Rib) or (Tenderloin - Market Price)

Blow Them Away Buffet-\$24.99 per Person

(a saving of \$3.00 per person)
Choice of two appetizers from Group A and two from Group B or C
Choice of two entrees from Group A or B
Two side dishes
Choice of two dessert from Group A

The Executive Buffet-\$27.99 per Person

Choice of two appetizers From Group A and one from Group B or C
Choice of two entrees from Group A or B
Choice of one entree from Group C
Two side dishes
Choice of two Desserts Group A

Extras

One side dish-\$1.50 per person
One entree-\$3.50 per person from Group A or Group B



Dinner Buffets

Dinner Entrees: Group A

Beef Tips & Noodles, Salisbury Steak,
Lasagna, Baked Chicken, Baked Ham, Marinated Pork Chops,
Spaghetti & Meatballs, Fried Pollock, Fettuccini Alfredo

Dinner Entrees: Group B

Carved Prime Rib, Carved Pork Loin, B-B-Q Chicken Breast,
B-B-Q Ribs, Chicken Cordon Bleu,
Fried Perch, Chicken or Beef Shish Kabob, Creamy Garlic Mushroom Chicken,
Chicken Parmesan, Chicken Marsala, 4oz Salmon,
Chicken Fettuccini Alfredo, Home-Made Fried Chicken

Dinner Entree: Group C - Market Price

Snow Crab Legs, Carved Beef Tenderloin, Teriaki Salmon, Fried Shrimp

Side Dishes

Baked Potato, Twice Baked Potato, Rice Pilaf, Sauteed Baby Reds,
Broccoli Rice Casserole, Mashed Potatoes & Gravy, Garlic Mashed Potatoes,
Assorted Sauteed Vegetables, Baked Sweet Potatoes, AuGratin Potatoes

All buffets include a salad served table side with your choice of three dressings
along with dinner rolls and butter.

Salad Dressings (Choice of Three)

Ranch, Red French, Sweet N' Sour,
Celery Seed, Thousand Island, Honey Mustard,
Lo-Cal Ranch, Poppy Seed, Lo-Fat Italian



Desserts

Top of your special event with some of our specialty desserts. You are permitted to choose two different desserts from our selections.

\$2.50 Selection

Carrot Cake, Chocolate Cake, Cheesecake w/Toppings,
Cobbler (apple, cherry, peach, and blueberry), Caramel Apple Cheesecake,
Peanut Butter Pie, Vanilla Ice Cream, Ice Cream

\$3.50 Selection

Snicker's Pie, Peanut Butter Pie, Chocolate Layer Cake, Strawberry Layer Cake
Caramel Granny Apple, Tiramisu

House Specialty \$3.50

Strawberry, Banana, or Pineapple Fosters.
Flamed Table side



Banquet Conveniences

Room Set-Up & Unlimited Soft Drinks-\$1.99 per Person

Fountain Drinks, Iced Tea, Lemonade, Coffee, Hot Tea,
centerpieces and a banquet specialist are provided with your event.

Linen Charge - \$1.00 per person

Tablecloths, cloth napkins

Served Banquets

For formally served banquets a \$1.00 per person surcharge is necessary to
cover additional labor necessary.

