

Dessert Selections

Gourmet cookies and pastries

Included with your buffet selection

Includes:

Cookies, Lemon Bars, Brownies,
Maple Blondie's, Pecan Bars, etc.

These desserts are offered at an additional cost:

Assorted pies add \$1.00/person

Choose from:

Banana Cream, Coconut Cream, Buckeye Cream,
Southern Raisin, Apple, Cherry, Peach, etc.....

Assorted cakes add \$1.00/person

Choose from:

Carrot Cake, Black Forest Cake, Cranberry
Cobbler w/Orange Glaze, Blackberry Cobbler
w/Raspberry Caramel, German Chocolate Cake,
Pound Cake w/Fruit Sauce

Strudel add \$1.00/person

Choose from:

Apple, Cherry, Peach, Blackberry, or Cheese

Trifle add \$2.00/person

Choose from:

Chocolate Peanut Butter Brownie
Fresh Fruit Trifle

Raspberry Dream add \$2.00/person

Our show stopping favorite! Raspberry cream cheese
mousse' in puff pastry with a raspberry caramel sauce

Tiramisu add \$3.00/person

Gourmet Cheesecake add \$4.00/person

Several varieties available — just ask for your favorite.



Grand Dessert Buffet add \$3.00/person
We will prepare and serve a selection of
desserts from the choices listed above.

Our Services

Off-premise

30 guests or more (50 minimum on Sun.)

• Drop off price includes:

High grade Styrofoam plates, bowls,
heavy-weight utensils, and all serving utensils

Extra charges (optional):

Service charges: \$25.00/hour per server (min 2 hours)

Linen rental:

White or ivory table cover with 8 napkins - \$5.00 per table
Several napkin colors available

Equipment/delivery:

Delivery/Travel /Pickup charges determined by the size of event and
the distance from downtown Mansfield.

• Full service:

Includes: China, linen, glassware, beverage service,
staff and warming equipment.

• Budget full service price: Deduct \$2/person

Includes: High grade disposable dinnerware and
beverage cups, linen, staff, and warming equipment.

On-premise

30 guests or more (50 minimum on Sun.)

Ed Pickens' Café on Main

Downtown Mansfield, Ohio in the historic Reed's Building.

•Two rooms available

The Kobacker Room 30 (minimum) - 200 guests

The Reed's Room 30 (minimum) - 150 guests

•Free parking after 4 p.m. on weekdays.

•Free parking all day Saturday and Sunday.

•The full service buffet price includes:

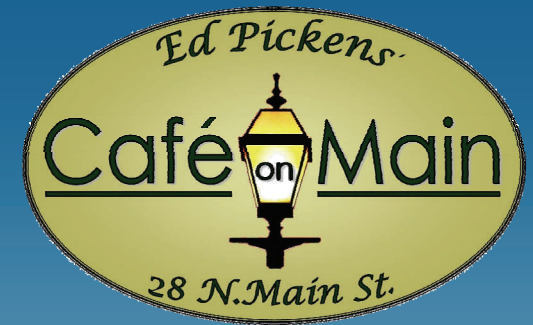
Room charge, table linen, dinnerware, glassware,
silverware, linen napkins (colors available),
beverage service, staff charges, and sales tax.

•A separate 'Served Dinner' menu is available online

•Full bar service available

Visit us for lunch at...

Ed Pickens' Café on Main in
the Historic Reed's Building
28 North Main Street
Open: Mon-Fri 10am - 3pm



Dinner Buffet Menu



With over 30 years experience in catering, Ed Pickens' Café on Main Catering ensures professional service, excellent planning, eye-catching presentation, and an overall outstanding experience which will have your clients or guests thanking you!

28 North Main Street Mansfield, OH 44902
www.cafeonmain.net
Phone: 419-522-7699

Prices accurate as of Mar'11 and subject to change.
Please refer to our website for current prices.

Dinner Buffet #1*

Choose 3 Entrees from the list below

Drop Off - 14/person

Full Service - 22/person on premise
or 24/person off premise

(add \$1/person for weddings)

Beef

Cajun Meatloaf
Stuffed Peppers
Beef Stroganoff w/ Noodles
Cabbage Rolls
Swiss Steak w/ Mushrooms and Onions
Roast Beef Bordelaise w/ Roast Vegetables

Poultry

Creamed Chicken and Biscuits
Roast Turkey Breast and Stuffing
Baked Herb Crusted Chicken
Coddled Chicken
Honey/Herb BBQ Chicken
Chicken Primavera
Roast Chicken & Noodles

Pork

Grilled Bratwurst with kraut
Honey Roast Ham w/ Pineapple Sauce
Ham Loaf w/ Rosemary mustard sauce
Tennessee Pulled Pork

Seafood

Pacific Cod Provencal

Pasta

Linguine with Meat Sauce
Sausage Rigatoni
Lasagna
Baked Turkey Tetrazzini
Cheese Stuffed Shells Florentine w/ Sausage
Cheese Stuffed Shells Marinara
Linguine with Creamy Alfredo
Linguine with Red Pepper Alfredo

Vegetarian

Eggplant parmesan
Cheese stuffed shells marinara
Vegetarian Lasagna

*Dinner buffets include 3 salad choices, 3 side choices, with cookies and pastries.

Children 4-10 years old 1/2 Price
Children under 4 years 3.00/each

Dinner Buffet #2*

Choose 3 Entrees from the list below
or any entrees from Dinner Buffet #1

Drop Off - 16/person

Full Service - 24/person on premise
or 26/person off premise

(add \$1/person for weddings)

Beef

Roast Texas style Brisket
Pepper Steak
Tenderloin Tips Balsamic Mushroom Sauce
Bistro Beef Medallions with Balsamic Mushroom Sauce

Poultry

Chicken with a Sherry/Mushroom Sauce
Chicken with Red Pepper Alfredo
Chicken Parmesan
Chicken Cordon Bleu
Cajun Chicken Breast
Chicken a l'Orange
Dilled Chicken with Lemon Glaze
Chicken Picatta
Chicken Campeche (Shrimp/bacon sauce)

Pork

Roast Pork Loin w/ Balsamic Mushroom Sauce
Roast Pork Loin w/ Honey Citrus Glaze
Stuffed Boneless Pork Chops
Roast Pork Loin w/ Sherry /Mushroom Cream
BBQ Baby Back Ribs

Seafood

Crab Stuffed Flounder Florentine
Baked Salmon with Honey-citrus Glaze
Baked Cod Mornay (Béchamel sauce)
Maryland Crab Cakes
Buffalo Shrimp
Shrimp and Scallops DeJohnege (garlic crust)

Pasta

Add grilled chicken breast to linguine
Add grilled garlic shrimp to linguine

Prime Rib Buffet*

Our roast prime rib and any 2 Entrees from
Dinner Buffet #1 or Dinner Buffet #2

Drop Off - 20/person

Full Service - 28/person on premise
30/person off premise

(add \$1/person for weddings)

Salads Choose 3

Signature Salads

Caesar Salad w/our own dressing
Italian Salad
Seven Layer Salad
Spinach Salad w/honey-bacon dressing
Barrington Salad w/bleu cheese crumbles
Sweet and Sour Salad w/oranges and almonds
Apple Nut Salad w/our own vinaigrette
Cobb Salad w/bacon, egg, two cheeses
Greek Salad w/ our balsamic vinaigrette
Garden Salad w/homemade dressings
Vegetable Tray w/ Garlic Parmesan Dip
Fresh Fruit Tray w/Raspberry or Orange Crème'

Deli Salads

Vegetable Pasta Salad	Seafood Pasta Salad
Parslied Potato Salad	Linguine Salad
Honey-Mustard Potato Salad	Dilled Potato Salad

Side Dishes Choose 3

Garlic Mashed Potatoes
Golden Mashed Potatoes
Black and Bleu Potatoes
Mashed Potatoes Florentine
Rustic Mashed Potatoes
Parslied Potatoes
Escalloped Potatoes
Herb Roasted Potatoes
Roasted Potatoes Parmesan
Sliced Baked Potatoes
German Potato Salad
Mashed Sweet Potatoes
Winter squash with Sweet Potatoes
Rice Pilaf
Green Beans w/Roasted Red Peppers
Green Beans w/Almonds
Green Beans Carolina
Calico Corn
Escalloped Calico Corn
California Blend Vegetables
Broccoli Italiano
Cauliflower w/Cheddar Cheese Sauce
Caramelized Baby Carrots
Tarragon Carrots w/Scallions
Carrots Lyonnaise
Roasted Vegetable Medley
Peas w/ Carrots
Peas w/ Mushrooms
Baby Lima Beans w/Peppers
Sugar Snap Peas w/Almonds
Sugar Snap Peas w/Red Peppers and Water Chestnuts
Shells and Cheese
Pasta Primavera