



# AURORA INN

HOTEL & EVENT CENTER

est. 1927



(330) 562-0767

[aurorainnohio.com](http://aurorainnohio.com)

# LEAVE THE DETAILS TO US

Thank you for your interest in the Aurora Inn Hotel & Event Center!

Our caring and attentive staff are ready to make your day run seamlessly and ensure participants have a meaningful experience with a local touch. Whether it's a personalized menu for your event or a casual gathering in the Six Horses Tavern, our outstanding culinary team is ready to serve you. After an exceptional day, your out-of-town guests can relax in the comfort of one of our cozy boutique style hotel rooms.

Company meetings, staff retreats, retirement parties, workshops and training, awards dinners, cocktail receptions, and celebrations – leave the details in our hands so you can focus on your guests.



## BALLROOM

Our beautiful 1,200 sq ft ballroom offers a warm setting with antique chandeliers, natural light, crystallized wallpaper, and hardwood floors. The ballroom accommodates 50 – 110 people based on layout.

## VERANDA ROOM

Our Veranda adjoins the Ballroom, which is visible through French doors. The window wall overlooking the outdoor courtyard floods the space with beautiful natural light. The 960 sq ft Veranda accommodates 25 - 99 people based on layout.

## PAVILION

Our massive 4,000 sq ft outdoor pavilion is a popular spot for weddings, school banquet events, corporate retreats, and reunions. The pavilion can accommodate electricity, internet, performance stage, and full service catering.

## PRIVATE CONFERENCE ROOMS

The Hudson (560 sq ft) and Shawnee (400 sq ft) Conference rooms are the perfect space for business meetings and private parties. The Hudson Room offers natural light and both rooms have a mirrored wall – perfect for a bridal party to prepare for their special day!

\*ALL OPTIONS ARE SUBJECT TO 22% SERVICE CHARGE AND 7% SALES TAX.  
PRICES SUBJECT TO CHANGE.

# BREAKFAST OPTIONS

*Includes*

COFFEE • HOT TEA • ORANGE JUICE • APPLE JUICE

## THE CONTINENTAL 15

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Bagels, Croissants, Fresh Whole Fruit, Assorted, Danish, Assorted Muffins, Cream Cheese, Jams, Butter

## THE SUNRISE BUFFET 21

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Assorted Danish/Muffins/Bagel, Fresh Whole Fruit, Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Cream Cheese, Jams, Butter

## THE RISE AND SHINE BUFFET 24

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Scrambled Eggs, Home-made French Toast, Bacon, Sausage, Breakfast Potatoes, Fresh Cut Fruit Display, Assorted Danish/Muffins/Bagels, Cream Cheese, Jams, Butter

## BREAKFAST ENHANCEMENTS

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### CHEF'S OMELETTE STATION 16 *per guest*

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Assorted Fresh Cut Vegetables, Cheddar Cheese, Ham, Bacon

### CURED SALMON DISPLAY 13 *per guest*

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Capers, Red Onion, Fresh Dill Sprigs, House Pickled Vegetables

### BLOODY MARY BAR 13 *per guest*

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Choice of Vodka, Tomato Juice, House-made spicy mix, Celery, Gherkins, Banana Peppers, Stuffed Olives, Pitted Olives, Limes, House Cured Bacon

### MIMOSA BAR 13 *per guest*

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Pineapple Juice, Orange Juice, Cranberry Juice, Sliced Oranges



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# BREAKS AND SNACKS

## POWER BREAK

11

Assorted Whole Fruit, Trail Mix, Granola Bars, Power Bars, Bottled Water

## MEDITERRANEAN BREAK

15

*Choice of 2:* Hummus, Tabouli, Seasonal Vegetables, Fresh Pita, Bottled Water

## SWEET TOOTH

9

*Choice of 3:* Flourless Chocolate Cake, Assorted Cheesecake, Assorted Cupcakes, Assorted Cake Bars, Gourmet Cookies

## COOKIES BY THE DOZEN

16

Chocolate Chunk, Peanut Butter, Reeses Cup Chunk, Oatmeal Raisin, White Chocolate Macadamia

## DISPLAYS

### ARTISAN DISPLAY

18

Assorted Cured Meats, Domestic and Imported Cheeses, House Marinated Vegetables, House Made Crackers

### FRESH VEGETABLE CRUDITES

8

### FRESH SLICED FRUIT DISPLAY

10

### DOMESTIC AND IMPORTED CHEESES

12

### CHARCUTERIE CURED MEATS

15



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# PLATED LUNCHES

*Includes*

COFFEE • HOT TEA • ICED TEA • LEMONADE

## SOUP AND SALAD 21

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Choice of Soup, Power Greens Salad, chef's wedge Caesar Salad, House Spring Mix Salad,

Add Chicken or Salmon 8

## SANDWICH BOARD 24

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Choice of spring mix or ceasar salad

### Six Horses Burger

8oz fresh patty, cheddar cheese, lettuce, tomato and onion served with fresh cut fries

### Chicken Sandwich

6oz charbroiled marinated chicken breast, lettuce and tomato served with fresh cut fries

## PLATED ENTREES 29

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Served with choice of Spring Mix or Caesar Salad, roasted redskin potato and green beans

### Chicken Picatta

Sauteed Chicken breast with capers and a lemon Burre blanc

### Seared Salmon

6oz Wild Caught Salmon filet with a lemon Terragon sauce

### Chicken Marsala

Sauteed chicken breast with a sweet wild mushroom demi-glace

### Verdure e Pollo

Al dente pasta sauteed with herb infused olive oil, fresh cut vegetables and marinated sliced chicken breast

## DESSERT 9

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*Choose one selection for all guests*

Flourless Chocolate Cake with raspberry glaze, Cheesecake with strawberry compote, Scoop of House Ice Cream



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# BUFFET LUNCH

*Includes*

PLATED SPRING MIX SALAD • COFFEE  
HOT TEA • ICED TEA • LEMONADE

**ONE ENTRÉE WITH TWO SIDES** 32

**TWO ENTREES WITH TWO SIDES** 37

## ENTRÉE CHOICES

### Chicken Marsala

Sweet wild mushroom demi-glace

### Chicken Chasseur

Braised in tomato and mushroom sauce

### Verdure e Pollo

Al dente pasta sauteed with fresh vegetables, sliced chicken breast and herb infused olive oil

### Sliced Flank Steak

Beef demi-glace

### Chicken Picatta

Lemon Picatta and Capers

### Seared Salmon

Lemon Tarragon Sauce

## STARCH CHOICES

Herb roasted redskin potato, Whipped Potatoes, Rice Pilaf, Roasted Sweet Potato

## VEGETABLE CHOICES

French Cut Green Beans, Steamed Broccoli, Seasonal Mixed Vegetables, Glazed Carrots

## DESSERT

9

*Choose one selection for all guests*

Flourless Chocolate Cake with black cherry glaze, Cheesecake with strawberry compot, Scoop of House Ice Cream



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# SPREADS

Available for Parties of 20 or more.  
Includes COFFEE • ICED TEA • LEMONADE

## THE LITE SPREAD 23

Your choice of soup from the Chef's selection, assorted croissants and wraps filled with Turkey, Ham or Roast beef with cheese, lettuce and tomato. Includes single serving chips and gourmet cookies.

## THE DELI SPREAD 25

Assorted deli sandwiches which include: House brined Roast Beef, Deli Ham, House brined Turkey or Corned Beef with Assorted cheeses. Accompanied with Pasta Salad, Cole Slaw, Single Serve Chips and Gourmet Cookies.

## THE FIESTA SPREAD 24

Seasoned Ground Beef and Shredded Chicken, Soft Tortillas, Refried Beans, Spanish Rice, Lettuce, Tomatoes, Cheddar Cheese, Sour Cream, Roasted Corn and Black Bean Salsa and Churros filled with Whipped Cream and topped with Chocolate Sauce

## THE SMASH SPREAD 27

Jumbo Fresh Wings with your choice of 2 Sauce Flavors, Breaded Mushrooms, Chicken or Vegetable Quesadilla, House Made Salsa, Tortilla Chips, Soft Pretzels and Gourmet Cookies

## THE BACKYARD GRILLE SPREADS

### TRADITIONAL BACKYARD GRILLE SPREAD 31

Burgers, Brats and Chicken on the bone accompanied with Pasta Salad, Potato Salad, Mini Corn on the Cobb, Baked Beans and Gourmet Cookies

### BBQ BACKYARD GRILLE SPREAD 36

Burgers, Brats, Chicken on the Bone and your choice of either Ribs or Brisket accompanied with Pasta Salad, Potato Salad, Mini Corn on the Cobb, Baked Beans and Gourmet Cookies.



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# HORS D'OEUVRES

## DISPLAYS

### ARTISAN DISPLAY 18

Assorted Cured Meats, Domestic and Imported Cheeses, House Marinated Vegetables, House Made Crackers

### FRESH VEGETABLE CRUDITES 8

### FRESH SLICED FRUIT DISPLAY 10

### DOMESTIC AND IMPORTED CHEESES 12

### CHARCUTERIE CURED MEATS 15

## PER PIECE OPTIONS

### Beef Slider 5

House Sauce

### Chicken Slider 4

Napa Slaw & Poblano Crème Freche

### Crab Stuffed Mushroom 5

Cajun Creme Freche

### Mini Crab Cake 4

Cajun Remoulade

### Goat Cheese Crostini 3

Sundried Tomato & Balsamic Glaze

### Quesadilla 3

Pulled Chicken, poblano Crema

### Wild Mushroom Tart 3

Goat Cheese & Bourbon Glaze

### Canapes 3

Fresh Apple & Brie Compote

### Spanikopita 3

Feta and Spinach

### Quiche 4

Assorted Bite Size

### Vegetable Egg Roll 3

Spicy Plum Sauce

### Coconut Shrimp 4

General Tso

### Florentine Stuffed Mushroom 3

Raspberry Glaze

### Italian Sausage Stuffed Mushroom 3

Shaved Parmesan

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# PLATED DINNER

*Includes*

PLATED SPRING MIX SALAD, ROLLS &  
BUTTER AND PLATED DESSERT CHOICE  
CHOOSE 2 PLATES, 1 VEGETABLE, 1 STARCH

## OPTION 1

**39**  
*per person*

*Choose from*

### Chicken Marsala

Wild Mushroom Demi Glace

### Chicken Picatta

Lemon Picatta & Capers

### Seared Salmon

Lemon Tarragon Sauce

### Beef Short Rib

Mushroom Au Jus

## OPTION 2

**47**  
*per person*

*Choose from 1 and 2*

### 10oz NY Strip

Roasted Garlic Demi Glace

## OPTION 3

**51**  
*per person*

*Choose from 1,2 and 3*

### 8oz Filet Mignon

Roasted Garlic Demi Glace

### STARCH CHOICES

Herb roasted redskin potato,  
Whipped Potatoes, Rice Pilaf,  
Roasted Sweet Potato

### VEGETABLE CHOICES

French Cut Green Beans,  
Steamed Broccoli, Seasonal Mixed  
Vegetables, Glazed Carrots

### DESSERT

Flourless Chocolate Cake with  
raspberry glaze, Cheesecake  
with strawberry compote,  
Scoop of House Ice Cream

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# BUFFET DINNER

*Includes*

PLATED HOUSE SPRING MIX  
SALAD AND PLATED DESSERT

**TWO ENTREES AND TWO SIDES** 45

**THREE ENTREES AND TWO SIDES** 53

## ENTRÉE CHOICES

### Chicken Marsala

Sweet wild mushroom demi-glace

### Chicken Picatta

Lemon Picatta and Caper

### Chicken Chasseur

Braised in tomato and Mushroom sauce

### Beef Short Rib

Mushroom Jus

### Roasted Flank Steak

Wild Mushroom Demi Glace

### Seared Salmon

Lemon Tarragon Sauce

### Broiled Cod

Tarragon Cream Sauce

### Verdure e Pollo

Al dente pasta sauteed with fresh vegetables, sliced chicken breast and herb infused olive oil

### Rigatoni Marinara

Wild Mushroom Marinara

### House-Brined Pork Tenderloin

Roasted Pork Gravy

### Roasted Turkey Breast

Traditional Turkey Gravy

### Prime Rib Carving Station

Au Jus and Horseradish Cream sauce

17

### Roasted Strip Loin

Au Jus and Horseradish Cream sauce

+13

## STARCH CHOICES

Herb roasted redskin potato, Whipped Potatoes, Rice Pilaf, Roasted Sweet Potato

## VEGETABLE CHOICES

French Cut Green Beans, Steamed Broccoli, Seasonal Mixed Vegetables, Glazed Carrots

## DESSERT

Flourless Chocolate Cake with raspberry glaze, Cheesecake with strawberry compote, Seasonal Cake or Pie



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# BAR SERVICE

## HOUSE BAR PACKAGE

32

### House Spirits

Vodka, Gin, Rum, Tequila, Whiskey, Scotch,  
Carolyn's Irish Cream

### House Wines (4)

Chardonnay, Pinot Grigio, Sauvignon Blanc,  
Riesling, Pinot Noir, Cabernet, Merlot

### Beer (2)

Bud, Miller Lite, Bud Light, Coors Light,  
Yeungling, Heineken, Sam Adams,  
GL Dortmund

## PREMIUM BAR PACKAGE

42

### Premium Spirits

Grey Goose and Ketel One Vodka,  
Tanqueray Gin, Bombay Sapphire Gin,  
Bacardi Rum, Captain Morgan Rum, Patron  
Silver Tequila, Bulleit Bourbon, Crown  
Royal Whiskey, Jack Daniels, Dewars Scotch,  
Amaretto DiSaronno, Bailey's Irish Cream

### House Wines (4)

Mulheimer Reisling, Shannon Ridge  
Chardonnay, Lagaria Pinot Grigio, Giesen  
Sauvignon Blanc, Castlerock Pinot Noir,  
Liberty School Cabernet, Forest Glen Merlot

### Beer (2)

Bud, Miller Lite, Bud Light, Coors Light,  
Yeungling, Heineken, Sam Adams,  
GL Dortmund



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