



# BREAKFAST SELECTIONS (25 person minimum)

## All-Inclusive Pricing

### INCLUDES:

Museum admission	Pro Football Hall of Fame marquee signage
Menu items	
Room rental (set-up and clean-up)	Parking and all services unless otherwise specified
Standard centerpieces	All applicable taxes

All meals served on china with linen tablecloths and napkins

A \$110 catering fee plus applicable vacancy fee will be applied  
if guest count falls below the 25 person minimum

### Continental

Fresh Breakfast Pastries  
Chilled Fruit Juices, Coffee & Hot Tea  
**\$49.25 per guest**

### Wake-Up Call

Choice of **one** Entrée:  
Breakfast Quiche,  
Western Scrambled,  
French Toast Casserole,  
Farmer's Casserole, or  
Sausage Gravy & Biscuits  
Choice of **one** Meat:  
Country Ham,  
Sausage Links or  
Bacon  
Idaho Breakfast Potatoes  
Fresh Breakfast Pastries  
Chilled Fruit Juices, Coffee & Hot Tea  
**\$54.00 per guest**

### Hearty Breakfast

Choice of **two** Entrées:  
Breakfast Quiche,  
Western Scrambled,  
French Toast Casserole,  
Farmer's Casserole or  
Sausage Gravy & Biscuits  
Choice of **two** Meats:  
Country Ham,  
Sausage  
Links or  
Bacon  
Idaho Breakfast Potatoes  
Fresh Breakfast Pastries  
Chilled Fruit Juices, Coffee & Hot Tea  
**\$58.00 per guest**

### Healthy Breakfast Fare

Fresh Breakfast Breads  
Chilled Fruit Juices, Coffee & Hot Tea  
**\$49.25 per guest**

### Add-On Options

Sliced or Whole Seasonal Fruit  
\$4.25 per guest

Fresh Seasonal Fruit Bowl  
\$3.50 per guest

Yogurt Bar with Granola and  
Seasonal Berry Toppings  
\$4.50 per guest

Oatmeal Bar with Brown Sugar,  
Seasonal Berries, Cinnamon, Walnuts  
and Skim Milk  
\$5.00 per guest

### Draft Day Brunch

A combination of the Wake-Up Call plus  
an assortment of Deli Meats and Cheeses  
served with Bread and Condiments.  
Includes your Choice of Salad.

**\$59.75 per guest**

### Refreshment Breaks

AM Coffee & Hot Tea Only  
\$3.75 per guest

Coffee Refresh: Mid-Morning or  
Mid-Afternoon  
\$2.50 per guest

Fresh Baked Cookies  
\$18.00 per dozen

Iced Chocolate Brownies  
\$20.75 per dozen

Vegetable Tray & Dip  
\$4.00 per guest

Assorted Cheese & Crackers  
\$4.50 per guest

Chips & Pretzels (individual bags)  
\$2.00 per guest

Assorted Soft Drinks  
& Bottled Water  
\$2.25 per unit

(based on consumption)

1st Quarter Timeout Break  
Coffee, Hot Tea and Fresh Fruit  
\$7.25 per guest

2nd Quarter Timeout Break  
Coffee, Hot Tea, Cookies & Brownies  
\$8.25 per guest



# LIGHT LUNCH SELECTIONS (25 person minimum)

## *All-Inclusive Pricing*

### INCLUDES:

- Coffee, tea, cookies
- Standard centerpieces
- Museum admission
- Pro Football Hall of Fame marquee signage
- Menu items
- Parking and all services unless otherwise specified
- Room rental (set-up and clean-up)
- All applicable taxes

All meals served on china with linen tablecloths and napkins

A \$110 catering fee plus applicable vacancy fee will be applied if guest count falls below the 25 person minimum

### LIGHT BUFFETS

#### New York Deli

Sliced Roast Beef, Ham, Turkey, Swiss, Provolone and Cheddar Cheese, House-made chips, Vegetable Tray & Dip and your Choice of Salad.

**\$58.50 per guest**

#### Day at the Stadium

Gourmet Stadium Hot Dogs, Coney Sauce, Baked Beans, Nachos & Cheese and your Choice of Salad.

**\$55.00 per guest**

#### Sliders

Choice of **two** Sliders:

Hamburger Sliders  
Shredded Chicken Sliders  
Pulled Pork Sliders  
Includes Condiments, House-made Chips, Vegetable Tray & Dip and your Choice of Salad.

**\$56.75 per guest**

#### Wraps

Choice of **two** Wraps:

Roast Beef with Horseradish  
Turkey  
Greek  
California Chicken  
Vegetable  
Includes Condiments, House-made Chips, Vegetable Tray & Dip and your Choice of Salad.

**\$58.25 per guest**

#### Soup and Salad Bar

Choice of **one** Soup:  
Chicken Noodle  
Italian Wedding  
Garden Vegetable  
Tomato  
Served with Mixed Greens Salad and Assorted Toppings and Dressings.

**\$56.00 per guest**

### SIGNATURE SALADS

#### Grilled Chicken Caesar

Romaine Lettuce and Grilled Chicken Breast tossed with Caesar Dressing and topped with Parmesan Cheese and Croutons.

**\$53.50 per guest**

#### Super Bowl Salad

Mixed greens topped with Turkey, Ham, Fresh Vegetables, Eggs, Provolone and Cheddar Cheese and your Choice of Ranch, Italian or Balsamic Dressing

**\$53.50 per guest**

### SANDWICHES

#### Grilled Chicken Breast

Grilled marinated Chicken Breast served on a Kaiser Roll with Whole-Grain Mustard, Muenster Cheese, Lettuce, and Tomato. Served with House-made Chips and your Choice of Salad.

**\$56.00 per guest**

#### BBQ Beef

Smoked Brisket with Cheddar Cheese topped with BBQ Sauce and Swiss Cheese. Served on a Kaiser Roll with House-made Chips and your Choice of Salad.

**\$56.75 per guest**

### Add-On Options

Additional Salad

**\$3.75 per guest**

House-made Soup

**\$6.25 per guest**

### Dessert Upgrade Option

Chocolate or Vanilla Cake

**\$4.00 per guest**



# LUNCH ENTRÉES (40 person minimum)

## All-Inclusive Pricing

### INCLUDES:

Plated meals include salad, rolls & butter, coffee, tea and your choice of cookies, vanilla cake or chocolate cake

Museum admission

Menu items

Room rental (set-up and clean-up)

All meals served on china with linen tablecloths and napkins

A \$110 catering fee will be applied if the guest count falls below 40.  
The applicable vacancy fee will be applied if guest count falls below the 25 person minimum

Standard centerpieces

Pro Football Hall of Fame marquee signage

Parking and all services unless otherwise specified

All applicable taxes

### Tortellini Primavera

Four Cheese Tortellini with Seasonal Vegetables tossed in your Choice or House-made Marinara or Alfredo Sauce.

**\$56.00 per guest**

### Homemade Vegetable Lasagna

Layered with Three Cheese, Fresh Garden Vegetables and Marinara Sauce

**\$58.25 per guest**

### Homemade Traditional Lasagna

Layered with Three Cheeses, Beef and Marinara Sauce

**\$58.25 per guest**

### Beef Bourguignon

Marinated Beef Braised in Wine Sauce with Fresh Vegetables. Served with Mashed Potatoes.

**\$58.25 per guest**

### Summer Chicken

Grilled Chicken Breast Smothered in Fresh Vegetables and topped with Mozzarella Cheese. Served with your Choice of Vegetable and Potato.

**\$58.00 per guest**

### Lemon Chicken Breast

Grilled Chicken Breast Marinated in Lemon, Fresh Herbs and Garlic. Served with Choice of Vegetable and Potato.

**\$57.50 per guest**

### Baked Cod

Baked with Herbs and Lemon Butter. Served with your Choice of Vegetable and Potato.

**\$57.00 per guest**

### Caramelized Onion & Smoked Gouda Chicken

Grilled Chicken Breast with Smoked Gouda Béchamel, Roasted Red Peppers, Bacon and Caramelized Onions. Served with your Choice of Vegetable and Potato.

**\$57.50 per guest**

### Blackened Salmon

Salmon Grilled with Creole Seasonings topped with Pineapple Salsa. Served with Cajun Rice.

**\$58.25 per guest**

### Add-On Options

Second Vegetable

**\$3.75 per guest**

Second Potato

**\$3.75 per guest**

### BUFFET OPTIONS

#### Halftime Buffet

Choice of **two** Lunch Entrées served with your Choice of **two** salads, **one** Vegetable, **one** Potato and Cookies.

**Two Entrées: \$64.00 per guest**

**Three Entrées: \$66.75 per guest**

#### Sideline Buffet (25 person minimum)

**One** Lunch Entrée served with your Choice of Salad, Vegetable, Potato and Cookies.

**\$60.75 per guest**





# DINNER ENTRÉES (50 person minimum)

## All-Inclusive Pricing

### INCLUDES:

Fresh Garden Salad, rolls & butter, coffee, tea, and choice of Premium Dessert

Museum admission

Menu items

Room rental (set-up and clean-up)

Standard centerpieces

Pro Football Hall of Fame marquee signage

Parking and all services unless otherwise specified

All applicable taxes

All meals served on china with linen tablecloths and napkins

The following catering fees will be applied if the guest count falls below the minimum:  
Under 25 people: \$165  
26-49 people: \$110

Applicable vacancy fee will also be applied

#### Lemon Chicken\*

Grilled Chicken Breast Marinated in Lemon, Fresh Herbs and Garlic  
**\$76.00 per guest**

#### Parmesan Crusted Chicken\*

Grilled Chicken Breast coated with Italian Seasoning and topped with Marinara Sauce and Mozzarella Cheese.  
**\$77.00 per guest**

#### Summer Chicken\*

Grilled Chicken Breast smothered in Fresh Vegetables and topped with Mozzarella Cheese  
**\$77.25 per guest**

#### Roasted Pork Tenderloin\*

Almond and Herb-crusted with a Dijon Mustard Sauce  
**\$78.50 per guest**

#### Seared Walleye\*

Served with Root Vegetable Hash, Clam Sauce and Asparagus  
**\$80.50 per guest**

#### Prime Rib\*

10-ounce, Oven-roasted with Au Jus.  
**\$84.00 per guest**

#### Baked Cod\*

Baked with Herbs and Lemon Butter  
**\$76.00 per guest**

#### Garlic Penne Pasta

Penne Pasta with a Roasted Garlic Cream Sauce.  
**\$72.75 per guest**

#### Penne Pasta with Meatballs

Tossed with your Choice of Sauce (Spicy Red, House-made Marinara, Roasted Garlic Cream or Alfredo) and topped with Parmesan Cheese  
**\$74.75 per guest**

#### Tortellini Primavera

Four Cheese Tortellini with Seasonal Vegetables tossed in your Choice of House-made Marinara or Alfredo Sauce  
**\$72.75 per guest**

#### Caprese Chicken

Grilled Chicken Breast on a bed of Fettuccini tossed in Extra Virgin Olive Oil and topped with Fresh Mozzarella and Tomato Salad.  
**\$77.25 per guest**

#### Strip Steak\*

10-ounce, New York Strip  
**Market Price per guest**

#### Filet Mignon\*

8-ounce Filet with Veal Demi Glaze  
**Market Price per guest**

#### Braised Short Rib\*

8-ounce Stout-braised Short Rib with Natural Reduction  
**\$81.25 per guest**

\*Accompanied with your choice of Vegetable and Potato





# DINNER BUFFETS (50 person minimum)

## All-Inclusive Pricing

### INCLUDES:

Rolls & butter, coffee, tea, and choice of cookies, vanilla cake or chocolate cake

Museum admission

Menu items

Room rental (set-up and clean-up)

All meals served on china with linen tablecloths and napkins

The following catering fees will be applied if the guest count falls below the minimum:

Under 25 people: \$165

26-49 people: \$110

Applicable vacancy fee will also be applied

Standard centerpieces

Pro Football Hall of Fame marquee signage

Parking and all services unless otherwise specified

All applicable taxes

### Tailgate Special

Hamburgers  
Chicken Wings with Choice of **two** Sauces: *Hot, Mild or BBQ*  
Stadium Franks  
Potato Skins  
Nachos with Cheese & Chili  
Choice of Salad  
Condiments

**\$77.25 per guest**

### Texas BBQ

Smoked BBQ Brisket  
Grilled Chicken  
Choice of **two** Salads  
Choice of Vegetable  
Choice of Potato

**\$78.25 per guest**

### Italian Delight

Choice of **one** Pasta:  
Penne,  
Cavatappi or  
Tortellini  
Choice of **two** Types of Sauces:  
Spicy Red,  
House-made Marinara,  
Roasted Garlic Cream or  
Alfredo  
Meatballs  
Parmesan Chicken  
Antipasto Salad  
Choice of Vegetable

**\$78.25 per guest**

### The Playbook

Design your own Buffet with a Choice of **one** or **two** Entrees:

Lemon Chicken  
Summer Chicken  
Beef Bourguignon  
Italian Sausage and Peppers  
Traditional Lasagna  
Baked Cod  
Choice of **two** Salads  
Choice of **two** Vegetables  
Choice of **one** Potato

One Entrée: **\$78.50 per guest**

Two Entrées: **\$83.25 per guest**

Three Entrées: **\$88.50 per guest**

### Add-On Options

Second Potato: **\$3.75 per guest**





# FULL BEVERAGE SERVICE

## Full Beverage Service

Available and can be designed to suit your special event.

The Pro Football Hall of Fame encourages its guests to drink responsibly.

- Social hour can be designed to suit your group (full bar, beer and wine, beer only, or wine only).
- Beverages are available at the Hall of Fame in an "open-bar" setting.
- We also allow you to purchase tickets for beverages to control costs and consumption.
- The Pro Football Hall of Fame supplies all beverages, mixes, bartenders, etc.
- Outside alcohol is **NOT** permitted on any part of the Hall of Fame grounds, including anywhere in the museum, the event venues or in the parking lots.
- Beverages are served in plastic-ware (glassware is available for an additional charge).
- The cocktail bar closes thirty minutes before the end of the event.
- The Hall of Fame reserves the right to close the bar at anytime or refuse service to a guest who appears to be intoxicated.
- Beverages are not permitted anywhere in the museum other than the event venues.
- All liquor policies at the Pro Football Hall of Fame are in accordance with the Ohio Liquor Control Commission Laws and Regulations.

The Pro Football Hall of Fame does not hold a retail liquor license; therefore, no unused specialty order beverages will be permitted to leave the facility after your event.

## Brands

### LIQUOR

Tito's Handmade, Bombay Sapphire, Dewar's, Crown Royal, Jack Daniels, Bacardi, Captain Morgan, Jose Cuervo, Disaronno, M&R Dry Vermouth, M&R Sweet Vermouth, Triple Sec, Peach Schnapps

### WINE

Peter Zemmer Chardonnay  
Meeker Fossil Cabernet  
Leonard Kreuzsch Riesling

## Pricing

Prices include **ALL** applicable taxes

### Bartender

\$150.00 for up to three (3) hours

\$30.00 for each additional hour

\*We suggest one (1) bartender for every 75 people\*

### Liquor

\$26.50 per quarter bottle

### Wine

\$31.00 per bottle

### Craft Beer

\$5.75 per unit

### BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Amstel Light, Heineken, Columbus IPA

### MIXES

Pepsi Products, Club Soda, Tonic, Orange & Cranberry Juice, Sweet & Sour Mix, Rose's Grenadine and Ginger Ale

### Import Beer

\$5.25 per unit

### Domestic Beer

\$4.50 per unit

### Assorted Soft Drinks & Bottled Water

\$2.25 per unit

\*Other beverages available upon request and priced accordingly\*





# STATIONS & HORS D'OEUVRES

## Gameday Buffet (50 person minimum)

Fresh Fruits  
Vegetable Tray & Dip  
Assortment of Cheese and Crackers  
Italian Antipasto Platter  
Buffalo Dip with Nachos  
Philly Cheesesteak Phyllo  
Hummus with Pita Chips  
Mixed Greens Salad with Ranch and  
Balsamic Dressings  
**\$79.25 per guest (inclusive package price)**

## Add-On Stations (à la carte only)

### Stir Fry Station

Choice of **one**: Shrimp or Chicken  
Includes: Seasonal Stir Fry Vegetables,  
Pea Pods, Broccoli, Water Chestnuts,  
Mushrooms and Crunchy Chinese  
Noodles with Teriyaki and Sweet &  
Sour Sauces  
Served over White Rice

**Added to any buffet: \$13.00 per guest**

### Taco Station

Grilled Chicken and Ground Beef  
Includes: Peppers, Onions, Chopped  
Tomatoes, Shredded Lettuce, Guacamole,  
Sour Cream, Chopped Jalapeno, Salsa and  
Cheddar Cheese  
Served with Floured Tortillas and Crispy  
Corn Taco Shells

**Added to any buffet: \$12.25 per guest**

### Slider Bar

Choice of **two**: Hamburger, Shredded  
Chicken or Pulled Pork Sliders  
Served with Rolls and Condiments

**Added to any buffet: \$11.00 per guest**

### Mashed Potato Bar

Includes: Sour Cream, Chives, Bacon,  
Shredded Cheese and Butter

**Added to any buffet: \$7.25 per guest**

## Vegetarian/Gluten Free/Dairy Free Option

Ratatouille Quinoa Stuffed Portobello  
(can be substituted for an protein dish  
on a plated/served meal)  
*\*Any other use of this option requires  
additional charge\**

## Kids Meal

Crispy Chicken Tenders, Mac & Cheese,  
Fruit Bowl & Cookie  
Children 6-12: \$42.25 per guest (all-inclusive)  
Children 5 & Under: \$14.50 per guest

## Hors D'Oeuvres

Available à la carte only to dinner menus  
and Gameday Buffet. Prices include taxes.

### Cold Options

Jumbo Shrimp with Cocktail Sauce  
\$5.25 per guest

Cheese Display with Crackers  
\$4.25 per guest

Fresh Vegetable Display with Dip  
\$4.00 per guest

Antipasto Display  
\$5.75 per guest

Bruschetta  
\$3.50 per guest

Fresh Fruit Display  
\$4.25 per guest

Seven Layer Dip with Nachos  
\$3.75 per guest

### Bar Snacks & Dips

House-made Chips  
\$9.00 per pound

Pretzels  
\$9.25 per pound

Chex Mix  
\$12.25 per pound

Mixed Nuts  
\$15.75 per pound

Hummus with Pita  
Chips  
\$3.00 per guest

Queso Dip with  
Nachos  
\$3.75 per guest

Buffalo Chicken  
Dip with Nachos  
\$3.75 per guest

### Hot Options

Egg Rolls with Thai Chili  
\$3.75 per guest

Sausage Stuffed Mushrooms  
\$4.25 per guest

Mini Quiche  
\$4.00 per guest

Mozzarella Sticks with Marinara Sauce  
\$5.25 per guest

Chicken Wings (Hot, Mild, BBQ)  
Increments of 25 — Market Price

Meatballs in Sweet & Sour BBQ Glaze  
\$4.00 per guest

Pepperoni Rolls  
\$3.75 per guest

Chicken Tenders  
\$4.75 per guest

Spanakopita  
\$3.00 per guest

*Hors D'Oeuvres  
priced for 1 hour.  
Additional timing  
may be subject to  
additional fee.*

*Hors D'Oeuvres  
events subject to a  
linen fee.*







# ACCOMPANIMENTS AND DESSERTS

## Salads

Garden Mixed Greens Salad  
Romaine with Tomatoes and Bacon  
Greek Salad  
Apple, Pear & Toasted Pecan Salad  
Creamy Cole Slaw  
Macaroni Salad  
Pasta Salad  
Tortellini Salad  
Potato Salad  
Classic Caesar  
Spinach Salad  
Quinoa Salad  
Fresh Fruit Salad (\$3.00 more per guest)  
Berry Spring Salad (\$3.00 more per guest)

## Vegetables

Broccoli Spears  
Vegetable Blend  
Steamed Carrots  
Green Beans with Mushrooms  
Whole Kernel Corn with Green and Red Peppers  
Roasted Vegetable Medley  
Brussels Sprouts  
Asparagus (\$3.00 more per guest)

## Potatoes and More

Au Gratin Potatoes  
Mashed Potatoes  
Roasted Redskin Potatoes  
Roasted Rosemary Potatoes  
Baked Potato with Sour Cream  
Baked Sweet Potato  
Rice Pilaf  
Mexican Rice  
Wild Rice  
Orzo with Tomatoes and Basil  
Rigatoni  
Macaroni and Cheese

## Premium Desserts (\$5.50 per guest)

New York Style Cheesecake with Assorted Toppings  
Caramel Brownie Cheesecake  
White Chocolate Cheesecake  
Lemon Berry Cake  
Carrot Cake  
Reese's Pie  
Caramel Apple Pie  
Key Lime Pie

**\*Additional Salad, Vegetable or Potato to any meal: \$3.75 per guest**

***\*PRICES INCLUDE ALL APPLICABLE TAXES\****







# WEDDING SERVICES & MENU

## *All-Inclusive Pricing*

### INCLUDES:

Fresh Garden Salad, Rolls & Butter,  
Coffee, and Tea

Museum admission

Menu items

Room rental (set-up  
and clean-up)

All meals served on china with linen tablecloths and napkins

Children 12 & under are 20% off per guest pricing

Standard centerpieces

Pro Football Hall of Fame  
marquee signage

Parking and all services unless  
otherwise specified

All applicable taxes

### PACKAGE INCLUDES:

Champagne Toast for all guests,  
including a customized HOF Champagne Flute  
for each guest (which can double as your favor!)

Soft Drinks and Bottled Water

Cake Cutting Service

Cake Table, draped and skirted

### THE PLAYBOOK

Design your own buffet; choice of 1 or 2 entrées:

Lemon Chicken

Summer Chicken

Beef Bourguignon

Italian Sausage and Peppers

Traditional Lasagna

Baked Cod

Gift Table, draped and skirted

Registration Table, draped and skirted

Head Table for eight, draped and skirted

HOF Themed Centerpieces

*\*No discount is available should you choose to not use any of the  
above items provided in the package.*

Choice of **two** Salads

Choice of **two** Vegetables

Choice of **one** Potato

One Entrée: **\$92.00 per guest**

Two Entrées: **\$96.50 per guest**

### Add-On Options

Third Entrée: **\$5.25 per guest**

Second Potato: **\$3.75 per guest**

### RECOMMENDED ENTRÉES

#### Lemon Chicken

Grilled Chicken Breast Marinated in  
Lemon, Fresh Herbs and Garlic

**\$89.25 per guest**

#### Summer Chicken

Grilled Chicken Breast smothered in  
Fresh Vegetables and topped with  
Mozzarella Cheese

**\$90.50 per guest**

#### Roasted Pork Tenderloin

Almond and Herb-crusted with a Dijon  
Mustard Sauce

**\$91.75 per guest**

#### Baked Cod

Baked with Herbs and Lemon Butter

**\$89.25 per guest**

#### Filet Mignon

8-ounce Filet with Veal Demi Glaze

**Market Price per guest**

#### Braised Short Rib

8-ounce Stout-braised Short Rib with  
Natural Reduction

**\$94.75 per guest**