

Making it great

Common questions and answers

Hors d’oeuvres vs entrees? – Some party planners think hors d’oeuvres is enough for a seated-event, but seated-guests often wonder when dinner will come. Be aware of your guest’s expectations. Also, an hors d’oeuvres-only party usually costs the same as a sit-down dinner.

How to handle beer, wine, and cocktails: host bar, open bar, vs cash bar – Be a host that thought of everything! It is much easier for the flow of the event, for you the host, and the staff, to have pre-selected wine, beer, and/or cocktails that the guests may choose from. This is called a “Host Bar”. You get a “host” price which is discounted, and it keeps your guests from ordering different cocktails from the servers and each opening their own “cash bar” tab. If you don’t want to set a bar menu yourself, you can have an “Open Bar”, in which you will get the final bill at the end of the event. There is no discount for an Open Bar, just the convenience to your guests that you’ll be paying.

Food on the table: family style vs individually-plated – At Selah, we firmly believe in fellowship...breaking bread together, passing the bowl, and serving one another. You will feel a sense of fellowship and bonding amongst your guests when this happens. It is not necessarily less-formal, rather it will feel like a bountiful amount of food that your guests will smile towards.

Keeping your costs low: pay the final bill in cash or check – We try to keep our prices reasonable and using a credit card adds a high bank surcharge. We require check or cash for your final payment, credit card fees are not factored into your bill. If you forget to bring a check, we will add 3.5% to cover the fees if you pay by credit card.

How long can we stay after our event? – Make sure you plan your guest arrival time and out-the-door time. The maximum time is 4 hours. We hold other reservations accordingly, and the cleaning/reset after your event.

Decorating for your party – We have a very Selah vibe here, and we prohibit confetti, glitter, tacks, glue dots, removable sticky picture hangers, any tape, and/or zip ties. If you use string please remove it at the end of your event.

Bringing your own cake – We are known for our cakes. If you insist on bringing in an outside cake, we’ll have to put an outside cake charge on your bill.

Changing table configuration – We will try to accommodate as few separated tables as possible, but we have spacing requirements and the flow of the restaurant that we need to maintain. Know this up front while you plan with us. We will always tell you about how the tables will be arranged ahead of time. This is not something we want to move around on the day of your event.

Bringing in your own wine, beer, or liquor – This is prohibited by the State of Ohio Liquor Control. Any establishment with a liquor license is prohibited to allow the consumption of outside wine, liquor, or spirits.

Second Floor Rooms – Our upstairs accessible by stairs only, consider this for your guests.

EVENTS

GROUPS OF 20 OR MORE

Selah

Luncheon

Salad and sandwich buffet

(Pick Four)

Red Skin Potato Salad

Greek Salad

Cranberry Feta and Almond Salad

Turkey Wrap

Turkey Bacon Wrap

Roasted Red Pepper Melt

Tomato-Basil Pasta Salad

Apple Walnut Feta Salad

Chicken Salad on Croissant

Hummus Wrap

Chicken Melt

Cheesy Potato Bar *in addition to sandwich buffet*

Served a martini glass filled with cheesy mashed potatoes to ordain with toppings or their choice:

Bacon, cheddar cheese, fresh scallion, sour cream, mushroom gravy

Dinner Hors d'oeuvres

Bacon wrapped shrimp	\$3.75 / person
Mini Quiche	\$2.50 / person
Zucchini and Mozzarella fritters	\$3.75 / person
Chicken with peanut sauce	\$2.25 / person
Mozzarella, basil, and red pepper	\$2.75 / person
Hummus	\$2.25 / person
Spinach dip	\$2.25 / person
Baba Ganoush	\$2.25 / person
Buffalo Chicken dip	\$2.50 / person
Swedish meatballs	\$2.50 / person
Shrimp with avocado	\$3.75 / person
Cheese plate	\$3.00 / person

(If having a party with hors d'oeuvres only, must have a minimum of six selections)

Dinner Entrees

Choice of one entrée \$17.75 / person

Choice of two entrees \$19.75 / person

includes freshly baked homemade bread with butter, salad, hot coffee and tea.

Olive tapenade is available additional .50 per person

Salad (pick one)

Field greens with feta, tomato, olives and balsamic dressing

Iceberg, romaine, tomato, olives, shredded mozzarella, and roasted garlic Italian dressing.

Entrée (pick one or two)

the following can be served as buffet or family style

Plated sit down service available at additional \$2.50 per person

Selah Chicken

Baked haddock

Tuscan Chicken

Chicken Parmesan

Chicken Saltimbocca

Provincial Roasted Pork

Steak de Boucherie (additional \$5 / person)

Coq au Vin

Pecan pork chops

Oven Fried Chicken

Chicken Francaise

Haddock with Italian Greens

Bella Chicken Parmesan

Meatballs

Sides (pick 2)

Kettle Green Beans	Stock Pot Wild Rice	Peas and Pearl Onions
Pasta (Traditional, Alfredo or a la Vodka)	Sweet Kettle Corn	Baby Glazed Carrots
Double Red Potatoes	Garlic Mashed Potatoes	

Kick it up a notch

Tweak your pasta side

Gnocchi instead of pasta 2.50	Bacon and Artichoke Alfredo 2.00
Sun Dried Tomato Alfredo 2.00	Portobello Pinot Grigio sauce 2.00
Homemade Sausage Red Pepper Alfredo 2.25	

Additional pricing for events:

- House wine is offered by the bottle at \$19.00 per opened bottle (host or open bar)
- Domestic beer is offered at \$3.50 per bottle (host or open bar)
- Cash bar requires \$75 bartender fee
- Sunday events \$100 fee and minimum of 35 people
- Retro room fee \$50.00

Note: all dishes may be prepared with, or have come in contact with milk, eggs, peanuts, tree nuts, fish, shellfish, soy, and wheat. We have a very small kitchen and we just can't keep things separated.

All orders will have 20% service charge added, plus tax
Payment must be made by CHECK or CASH, a 3.5% credit card fee will otherwise be added