

COYNE CATERING

LAKE AFFECT STUDIOS

1615 East 25th Street • Cleveland, Ohio 44114







EXQUISITE WEDDINGS AND EVENTS

Your wedding is supposed to be one of the most important days of your life, and choosing Coyne Catering for your wedding reception can help make that a reality. Exquisite cuisine, professional and courteous staff, affordable rates and outstanding, personal, one-on-one service has helped make us the wedding caterer of choice for couples in the Cleveland area for over 30 years.

Whether you choose one of our exclusive venues or one of our many off-premise locations, your wedding reception will be of the highest priority so you can enjoy every moment.

The event space at Lake Affect Studios offers around 5,000 square feet of multi-purpose space, making it the perfect place for everything from wedding receptions to corporate occasions. Encompassed by newly built artist studios and attached to a mixed used auxiliary space, the event space at Lake Affect Studios is a unique environment unlike any other in Cleveland.

Features include: Natural, wall-to-wall wood floors; Free on-site parking; Outdoor courtyard space Full bar with alcoholic and non-alcoholic options suited to your needs; Espresso bar with a variety of coffee options from local roasters; Fully integrated stage and sound system; ADA accessibility; In-House Tables & Chairs; Close proximity to Downtown Cleveland (I-90, I-77, I-71, I-480, and the Shoreway) and within 10 minutes from Tremont, Ohio City, Hingetown, and University Circle.

Please contact: events@lakeaffectstudios.com for more information.

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MENU OPTIONS







—— M A I N —

CHOICE OF THREE

- HAND CARVED BEEF W/ GRAVY*
- SLOW ROASTED BOURBON GLAZED BRISKET*^
- PRIME RIB*^
- BAKED HAM W/PINEAPPLE SAUCE
- STUFFED CABBAGE*
- VEGETABLE LASAGNA
- MEAT LASAGNA
- PASTA ALFREDO
- PASTA PRIMAVERA
- RIGATONI W/ MEATBALLS *

- POTATO & CHEDDAR PEROGIES W/ONIONS
- STUFFED SHELLS
- PORK MEDALLIONS*
- ITALIAN SAUSAGE W/PEPPERS & ONIONS*
- KIELBASI W/SAUERKRAUT*
- CHICKEN BRUSCHETTA*^
- CHICKEN CORDON BLEU*
- CHICKEN MARSALA*
- CHICKEN PICATTA*
- CHICKEN FRANCAIS*

—INCLUDED—

- COLD APPETIZERS: fresh vegetable tray w/dip, seasonal fruit, cheese & crackers
- SALAD: caesar salad or garden salad w/ choice of two dressings
- POTATO: au gratin, scalloped, garlic whipped, oven roasted garlic redskins, rice pilaf
- VEGETABLE: green beans w/almonds, bacon bits or french onions, corn, california blend, mixed medley, glazed baby carrots
- · assorted rolls & butter, assorted pastries, coffee and tea
 - ^ Upcharge applies
 - * Items on this menu may contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions.

Buffet: \$57 +tax per person. Includes set up, serve, clean up, gratuity, china, silverware, linen napkins & tablecloths.