

# Our Specialty Cakes & Pies

• Birthdays • Showers • Graduations • Small Wedding Cakes • Any Special Occasion •

All baking done on premises at:

**The Mocha House Cafe & Eatery**

467 High Street • Warren, Ohio 44481

[www.mochahouse.com](http://www.mochahouse.com)

Open 7 Days

Please place orders 48 hours prior to pick up.

Many cakes available daily without orders.

To place an order call: **330.392.3020**

## Cakes

	10" Round (12 - 24 pcs)	1/2 Sheet (12 - 24 pcs)	Full Sheet (Up to 100 pcs)		10" Round (12 - 24 pcs)	1/2 Sheet (12 - 24 pcs)	Full Sheet (Up to 100 pcs)
1. Authentic Tiramisu	\$30.00	\$50.00	NA	12. Double Fudge	\$28.00	\$40.00	\$75.00
2. Banana Split	\$28.00	\$40.00	\$75.00	13. German Chocolate	\$30.00	\$40.00	\$75.00
3. Black Forest	\$28.00	\$40.00	\$75.00	14. Lemon Coconut	\$28.00	\$40.00	\$75.00
4. California Fruitcake	\$28.00	\$48.00	NA	15. Mocha Derby	\$28.00	\$40.00	\$75.00
5. Cappuccino	\$28.00	\$40.00	\$75.00	16. Pear Mousse	\$28.00	\$40.00	\$75.00
6. Carrot Cake	\$30.00	\$40.00	\$75.00	17. Pecan Delight	\$30.00	\$40.00	\$75.00
7. Chocolate Black Forest	\$28.00	\$40.00	\$75.00	18. Seven Layer	\$28.00	NA	NA
8. Chocolate Blueberry Mousse	\$28.00	\$40.00	\$75.00	19. Strawberry Shortcake	\$28.00	\$40.00	\$75.00
9. Chocolate Chip Mousse	\$28.00	\$40.00	\$75.00	20. Strawberry Coconut	\$28.00	\$40.00	\$75.00
10. Chocolate Raspberry Mousse	\$28.00	\$40.00	\$75.00	21. Triple Chocolate Tornado	\$28.00	\$40.00	\$75.00
11. Chocolate Strawberry Mousse	\$28.00	\$40.00	\$75.00				

## Cheesecakes

	10" Round (12 - 24 pcs)		10" Round (12 - 24 pcs)	
1. Baklava	\$30.00		12. Double Chocolate	\$30.00
2. Berry Yummy	\$35.00		13. German Chocolate	\$30.00
3. Blueberry	\$30.00		14. Key Lime	\$30.00
4. California	\$35.00		15. Lemon	\$30.00
5. Cherry	\$30.00		16. Oreo	\$30.00
6. Chocolate Chip	\$30.00		17. Plain	\$28.00
7. Chocolate Mousse	\$30.00		18. Pumpkin (Seasonal)	\$35.00
8. Chocolate Marble	\$30.00		19. Peanut Butter	\$30.00
9. Chocolate Turtle	\$35.00		20. Raspberry	\$30.00
10. Chocolate Raspberry Mousse	\$30.00		21. Snickers	\$30.00
11. Chocolate Monster	\$30.00		22. Strawberry	\$35.00

## Pies

	12" Round (8 - 10 pcs)	w/ \$5.00 deposit on tin		12" Round (8 - 10 pcs)	w/ \$5.00 deposit on tin
1. Apple	\$13.00	\$18.00	13. Coconut Cream	\$18.00	\$23.00
2. Apple Cheese Crumb	\$18.00	\$23.00	14. Coconut Custard	\$18.00	\$23.00
3. Banana Cream	\$18.00	\$23.00	15. French Silk	\$18.00	\$23.00
4. Blueberry	\$13.00	\$18.00	16. Key Lime	\$18.00	\$23.00
5. Blueberry Cheese Crumb	\$18.00	\$23.00	17. Lemon Cheese Crumb	\$18.00	\$23.00
6. Boston Cream Pie	\$18.00	NA	18. Lemon Meringue	\$18.00	\$23.00
7. Cherry	\$13.00	\$18.00	19. Oreo Cream	\$18.00	\$23.00
8. Cherry Cheese Crumb	\$18.00	\$23.00	20. Peach	\$13.00	\$18.00
9. Chocolate Chip Peanut Butter	\$18.00	\$23.00	21. Peach Cheese Crumb	\$18.00	\$23.00
10. Chocolate Mint	\$18.00	\$23.00	22. Pumpkin (Seasonal)	\$13.00	\$18.00
11. Chocolate Mousse	\$18.00	\$23.00	23. Strawberry Cream	\$18.00	\$23.00
12. Chocolate Pecan	\$18.00	\$23.00			

If you do not see it on the list, ask. We will try to meet your needs. Due to market prices of fruit and other ingredients, PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. Also, if fruit is unavailable fillings may be substituted for fresh fruit.

Delivery available for orders of \$30 or more (certain restrictions apply).



Banquet Menu

150 HIGH STREET • WARREN, OHIO 44481 • (330) 392-3020 • Fax: (330) 394-8809

### Continental Breakfast \$4.95 per person

Monday - Friday only

(Minimum of 50 people)

Freshly baked breakfast pastries (muffins, croissants, bagels, etc.)

Chilled Juice, Coffee & Hot Tea

### Breakfast Buffet \$8.95 per person

(Minimum of 40 people)

Coffee, Hot Tea & Chilled Juice

Scrambled eggs

Homefries

Choice of bacon, sausage, Canadian bacon or ham

Freshly baked assorted breakfast pastries

(Add \$1.00 for additional breakfast meat)

### Brunch Buffet \$10.95 per person

(Minimum of 30 people)

Coffee, Hot Tea & Chilled Juice

Homemade quiche or scrambled eggs

Homefries or Oven Browns

Fresh Fruit or Caesar Salad

Tomato Basil Cheese Tortellini or Pasta Salad

Choice of bacon, sausage, Canadian bacon or ham

Freshly baked assorted breakfast pastries

(Add \$1.00 for additional breakfast meat)

### Additional Breakfast Suggestion

Quiche of your choice ~~~~~ market price  
(Ham & Cheese, Western, Alpine, Lorraine, Cheese, Vegetable Cheese, Sausage & Cheese, Mocha)

Seasonal Fresh Fruit ~~~~~ market price

Pancakes ~~~~~ \$1.50

French Toast ~~~~~ \$1.50

Crepes ~~~~~ \$1.50

Yogurt and Granola ~~~~~ \$2.95

Oatmeal ~~~~~ \$1.25

Breakfast Cereal ~~~~~ \$1.25

### Appetizers / Hors D'oeuvres

Tomato Basil Cheese Tortellini ~~~~~ \$1.95

Stuffed Mushrooms ~~~~~ \$1.50

Spanakopita ~~~~~ \$1.50

Tiropita ~~~~~ \$1.50

Shrimp Cocktail ~~~~~ market price

Swedish Meatballs ~~~~~ \$1.50

Barbecued Meatballs ~~~~~ \$1.50

Bow-Tie Alfredo ~~~~~ \$1.95

Assorted Garden Vegetables and Dip ~~~~~ \$1.50

Pizza ~~~~~ \$1.25

Chicken Wings Seasoned the way you like ~~~~~ \$1.50

Fruit Salad ~~~~~ \$1.95

Mozzarella Sticks and Dip ~~~~~ \$1.95

Chicken Tenders and Dip ~~~~~ \$1.95

Texas Potatoes ~~~~~ \$1.50

Crab Cakes with Dill Sauce ~~~~~ \$1.95

Bruschetta ~~~~~ \$1.50

Cheese Table ~~~~~ \$1.75

(Cheddar, Pepperjack, Swiss and Mozzarella - Served with assorted crackers)

Deli Meat Table ~~~~~ \$2.25

(Ham, Roast Beef, Hard Salami, Turkey, Corned Beef and Pepperoni)

Fruit Display Table with Dip ~~~~~ market price

### Other Items

Punch ~~~~~ \$1.25

Soft Drinks ~~~~~ \$1.25

Iced Tea ~~~~~ \$1.50

Ice Cream ~~~~~ \$1.00

Linens ~~~~~ \$1.00

Additional Plates ~~~~~ 25¢

Wine Glasses ~~~~~ 50¢

Chair Covers ~~~~~ \$5.00

### Meeting Room Rental

3 Hour maximum \$200 for coffee and water for up to 50 people.

(Does not include the Grand Ballroom.)

\* Some restrictions apply.

## Sit Down Luncheon \$12.50

*(minimum of 40 people)*

**Main Entree Includes:**

One Tossed Salad, One Vegetable, One Potato, Coffee, Tea, Bread & Butter

**Chicken Entrees**

- Oven Roasted Chicken
- Fried Chicken
- Chicken Francaise
- Chicken Divan
- Chicken Marco Polo

*(Sauted Peppers, Onions, Mushrooms and Mozzarella)*

- Stuffed Breast of Chicken
- Swiss Chicken
- \*Chicken Parmigiana with Spaghetti
- Chicken Cordon Bleu
- Chicken Caprese

*(Fresh Basil, Tomatoes and Mozzarella)*

**Beef Entrees**

- Roast Beef Au Jus
- N.Y. Strip ~~~~~ market price
- Prime Rib ~~~~~ market price
- \*Beef Tips over Noodles
- \*Beef Stroganoff over Noodles

- Swiss Steak

**Seafood Entrees**

- White Fish Almondine ~~~~~ \$13.95
- Baked Orange Roughy ~~~~~ \$14.95
- Lemon Peppered Fish
- Greek Fish Plaki (Creole)

**Potato**

- Baked with Sour Cream
- Twice Baked ~~~~~ *(\$1.00 extra)*
- Mashed with Gravy
- Rice Pilaf
- Oven Browns
- Parsleyed Redskins

**Vegetable**

- Green Beans Almondine
- California Vegetable Mix
- Mixed Vegetable
- Baby Carrots
- Sweet Peas
- Corn

**Other Entrees**

- Oven Roasted Turkey
- Italian Sausage & Peppers
- \*Baked Lasagna
- \*Stuffed Cabbage
- \*Mostaccioli & Meatballs
- \*Souflaki over Rice

- Stuffed Pork Chops ~~~~~ \$12.95
- Grilled Pork Chops ~~~~~ \$12.95
- Baked Ham

- Veal Francaise ~~~~~ \$12.95
- Pork Tenderloins ~~~~~ \$12.95
- \*Veal Parmigiana with Spaghetti ~~~~~ \$12.95
- \*Eggplant Parmigiana with Spaghetti
- \*Linguini with Clam Sauce (red or white)
- Stuffed Peppers
- Veal Scallopini ~~~~~ \$12.95

*\* Does not come with potato.*

## Brunch Sit Down \$9.50

*(minimum of 40 people)*

**Includes Choice of one Croissant Sandwich:**

- Chicken Walnut Salad
- Tuna Salad
- Turkey & Cheddar

- Ham & Swiss

**Served with choice of one:**

- Potato Salad

- Pasta Salad

- Seasonal Fresh Fruit ~~~~~ market price

- Coffee and Hot tea included

## Luncheon Buffet \$10.95

*(minimum of 40 people)*

**Includes:**

Two Entrees, One Tossed Salad, One Vegetable, One Potato,

Bread & Butter, Coffee & Hot Tea

- Oven Roasted Chicken • Baked Lasagna • Chicken Francaise

- Roast Beef Au Jus • Mostaccioli & Meatballs • White Fish

- Almondine • Stuffed Cabbage • Italian Sausage & Peppers

Swiss Steak • Chicken Marco Polo

**Potato Choices:** • Rice Pilaf • Oven Brown Potatoes • Parsleyed Redskins

**Vegetables:** • Green Beans Almondine • California Vegetables • Corn

Mixed Vegetables • Baby Carrots • Sweet Peas

*\* Each additional entree only \$1.00 per person.*

## Dinner Buffet Menu \$13.95

*(minimum of 40 people)*

**Includes:** Two Entrees, One Tossed Salad, One Vegetable, One

Potato, Bread & Butter, Coffee & Hot Tea, Vanilla Ice Cream

- Oven Roasted Chicken • Mostaccioli and Meatballs • Baked

Lasagna • Italian Sausage and Peppers • Fried Chicken • White

Fish Almondine • Chicken Francaise • Stuffed Cabbage • Roast

Beef Au Jus • Oven Roasted Turkey

**Potato Choices:** • Rice Pilaf • Oven Brown Potatoes • Parsleyed Redskins

**Vegetables:** • Green Beans Almondine • California Vegetables • Corn

• Mixed Vegetables • Baby Carrots • Sweet Peas

*\*Each additional entree add \$1.00 per person*

## Sit Down Dinner Menu \$15.95

*(minimum of 40 people)*

**Includes:** One Appetizer, One Tossed Salad, One Vegetable, One Potato, Vanilla Ice Cream, Coffee, Tea, Bread & Butter

**Chicken Entrees**

- Oven Roasted Chicken
- Fried Chicken
- Chicken Caprese
- Chicken Francaise
- Chicken Divan
- Chicken Marco Polo
- Stuffed Breast of Chicken
- Swiss Chicken

- \*Chicken Parmigiana with Spaghetti

• Chicken Cordon Bleu

**Beef & Veal Entrees**

- Roast Beef Au Jus Prime Rib ~~~~~ market price
- N.Y. Strip ~~~~~ market price

- \*Beef Stroganoff over Noodles

- Swiss Steak

- Veal Francaise ~~~~~ \$17.95

- \*Veal Parmigiana with Spaghetti ~~~~~ \$17.95

- Veal Scallopini ~~~~~ \$17.95

**Seafood Entrees**

- Lemon Peppered Fish
- White Fish Almondine
- Baked Orange Roughy ~~~~~ \$17.95
- Shrimp Scampi Over Rice ~~~~~ \$17.95
- Greek Fish Plaki (Creole)

**Other Entrees**

- Italian Sausage & Peppers

- \* Baked Lasagna

- Stuffed Cabbage

- \*Mostaccioli & Meatballs

- \*Souflaki over Rice

- Stuffed Pork Chops

- Grilled Pork Chops ~~~~~ \$16.95

- Baked Ham

- Pork Tenderloins ~~~~~ \$16.95

- Oven Roasted Turkey

- Stuffed Peppers

**Vegetables**

*(choice of one)*

Green Beans Almondine

- California Vegetable Mix

- Mixed Vegetables

- Baby Carrots

- Sweet Peas

- Corn

**Potato**

*(choice of one)*

- Baked with Sour Cream

- Mashed with Gravy

- Twice Baked Potato ~~~~~ (\$1.00 extra)

- Rice Pilaf

- Oven Browns

- Parsleyed Redskins

**Appetizers**

*(choice of one)*

- Fresh Fruit Cup

- Soup Du Jour

*\* Does not come with potato.*

## Policies & Procedures

**Banquet & Meeting Rooms:** Room assignments are based on an anticipated number of guests. If there are fluctuations in the number of attendees, The Hippodrome reserves the right to re-assign the rooms accordingly. The Hippodrome also reserves the right to assess a labor fee for the set-up of meeting rooms with extraordinary requirements and/or last minute changes.

**Minimums:** All rooms have minimum expenditures. If the count does not meet the minimums, The Hippodrome reserves the right to assess the necessary fees. This minimum expenditure does not include the 20% set-up fee, applicable sales tax and gratuity.

**Retainer Fee:** A non-refundable retainer fee of \$200.00 is necessary to confirm all reservations. For weddings and large functions a \$750.00 retainer fee is required at the time of booking.

**Set-up Fees:** A set-up fee and sales tax are not included in the prices. A 20% set-up fee and 6.5% sales tax (subject to change) will be added to the final bill. The set-up fee is taxable by the State of Ohio Department of Taxation.

**Additional Fees:** Additional fees will apply to the following:

- Labor fees on special requests *(example; Cookie Display Tables).*
- Any party exceeding **4 hours** will be charged **\$100.00 per hour** there after.

**Payment:** Final payments for events **less than \$1,500** are due the day of the event. ALL credit card payments will include 3% transaction fee.

- Any function over **\$1,500.00** will require **50% (half of the total amount)** paid **7 days** before the event date and balance paid in full **48 hours (2 days)** prior to the event. Any **add-ons** to the bill will be charged the day of the event.
- Accepted forms of payment **7 days** before the event date are **cash, check (local) or credit card with a 3% fee.**
- Accepted forms of payment **48 hours (2 days)** before the event date are **cash or credit card with a 3% fee.**
- **If the total bill is not paid in full prior to the event date The Hippodrome reserves the right to cancel the event and all deposits will be forfeited.**

**Food & Beverages:** All food and beverages must be purchased from The Hippodrome unless we are unable to provide the requested menu selections. Please advise The Hippodrome of any requirements for Kosher, Vegan, Vegetarian or any other special menu requests so that additional vendor requests can be arranged, if necessary.

**Gratuity:** Gratuity is not included but greatly appreciated by the staff as confirmation that they have done an exceptional job. If you have any questions or concerns, please contact a manager.

**Damages & Lost materials:** The Hippodrome will not be held responsible for damage or loss of items. Please do not leave valuables unattended at any time.

**Security:** All parties require mandatory security. The Hippodrome will make arrangements at your expense. One officer is required for up to 200 people. Two officers are required for events hosting over 200 people.

**Alcoholic Beverages:** Alcoholic beverages are not permitted to be sold on our premises. If alcohol is to be served, the bartenders will be hired at your expense with only open bar status. Cash bars will not be allowed.

- All events (without alcohol) require a security officer at \$10.00 per hour.
- All events where alcohol will be served must have a police officer/sheriff that will serve all alcohol.

*\*40-200 guests require 1 officer / over 200 guests require 2 officers, at an approximate cost of \$20.00 per hours - per officer.*

**Decorations:** All decorations or displays must be approved prior to the event. The following items are not allowed on the premises as decorations: Rice, confetti, birdseed, flower petals, etc. An automatic clean-up fee will be charged. Also if rooms are left extremely dirty or damaged, a recovery charge will be assessed.

**Final Counts & Menu:** All counts and menu selections should be given to The Hippodrome 10 days prior to the event in order to allow for necessary preparation. Count deductions are not allowed after the final count is given.

**Linens:** All Banquets are automatically charged \$1.00 per person for linens.

**Lessee Liability & Responsibility:**

1. The Lessee agrees that they assume any/all legal and financial responsibility/liability for the actions, safety, and well-being of any/all attendees (guests, registrants, press, etc.) and other participants (caterers, entertainers, service providers, vendors, etc.) involved in the contracted event and agrees to hold The Hippodrome, its owners, and agents blameless and harmless for same. This responsibility/liability includes, but is not limited to, property damage, personal injury, and criminal liability.
2. Although we only require proof of liability insurance for corporate events, it is highly recommended that you seek advice from your insurance provider(s) regarding products or coverage they may offer to limit your personal liability in the event of an unexpected incident or problematic situation.
3. In the event that the Lessee's absence from the event proceedings (including setup and clean-up) becomes necessary, they may assign a responsible adult(s) (age 18+) to act as their representative(s) or agent(s). Please note that this provision does not remove or limit the Lessee's liability/responsibility in any way. Any such individual(s) is acting on your behalf and you will still be held fully responsible/liable for their actions.
4. Lessee should inspect facility when they arrive and report any problematic situations immediately to The Hippodrome.. If you see a problem or situation that you feel you could be charged for later and do not report it immediately, we will have no choice but to assume it occurred during your rental period. It is not necessary to report any pre- existing stains or damage to walls since we inspect the facility after each rental period and note this type of information at that time.
5. Misuse of the facility, unruly or illegal behavior, failure to observe posted signage, and/or the failure to obey any portion of the provisions contained in this document or your rental contract constitute a breach of contract and may result in actions against the Lessee including, but not limited to, cancellation of rental period, immediate dismissal/removal from the facility, forfeiture of a portion or all of the Security and/or Cleaning Deposits or other funds already paid, additional fees or charges, and legal action.
6. Use of equipment, supplies, facility furniture/fixtures and decorative items, and/or any other items supplied to Lessee by The Hippodrome for use during contracted rental is expected to consist of the "normal" intended use of such items or any other uses specifically described in this document, posted signage, or any other addendum to Lessee's rental contract and is permitted only during the duration of the contracted rental period. Put simply, only use these items for what they're supposed to be used for and only use them during your rental period. For example, a chair is NOT a ladder so don't use it as one. The kitchen sink does NOT have a disposal so don't put anything other than liquids down the drain. The trash can liners are for use in our cans so don't take them home or use them to carry gifts or other items to your house. Any improper use or removal of Hippodrome supplied items will result in the forfeiture of your cleaning deposit and/or result in you being billed for additional charges.

**No Smoking:** Chapter 3794. of the Ohio Revised Code (ORC) prohibits all forms of tobacco smoke in all public places and places of employment and in areas immediately adjacent to the ingress or egress of the public place or place of employment. While immediately adjacent is not yet defined, proprietors must assure that smoke does not enter the area where smoking is prohibited through entrances, windows, ventilation systems, or other means.

No individual shall refuse to immediately discontinue smoking in a public place, place of employment, or establishment, facility or outdoor area declared nonsmoking when requested to do so by the proprietor or any employee of the business.