



Upper Plate Dining Room

Our upstairs room seats 56 guests with seven large tables, each seating 8 guests. An upstairs space with large windows overlooking Tipp City's Main Street offers a unique venue for many occasions.

Dinner choices for your specialized menu:

(please choose three of the following)

Vegetarian Pasta Primavera

Served with Fresh Vegetables in a White or Red Brie Sauce

Lobster Crab Cakes

Served with the Rice Du Jour

Pork Loin with a Chardonnay Quince Sauce

Served with Mashed Root Vegetables

Brown Sugar Chipotle Salmon

Served with the Rice Du Jour

Beef Tenderloin Tips

Served with our Smashed Red Skinned Potatoes

Served with focaccia bread, signature house salad, vegetable du jour, and our English Tea Cake for dessert

\$28.95 per guest + tax and 20% gratuity

Filet and Seabass are available for an additional \$6.00 per guest

Three dessert selections of your choice can be offered at an additional \$4.00 per guest

(pricing subject to change)

Lunch choices for your specialized menu:

(please choose three of the following)

Quiche of the Day

Grilled Chicken Club on a Kaiser Roll

Chicken Pecan Salad on a Bed of Greens

Chicken Pecan Sandwich on Multigrain

Coldwater Entrée Salad

Seasonal fruits and vegetables atop a bed of mixed greens

Grilled Salmon Salad

Dried Cranberries, Feta Cheese, and Toasted Pecans tossed in a Champagne Vinaigrette over a bed of Mixed Greens

Served with focaccia bread and our English Tea Cake for dessert

\$18.95 per guest + tax and 20% gratuity

Three dessert selections of your choice can be offered at an additional \$4.00 per guest

(pricing subject to change)

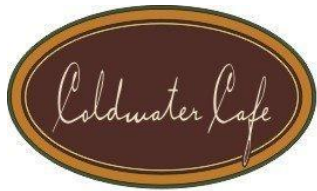
All beverage costs are charged normal menu pricing as ordered.

We also offer a large selection of hors d'oeuvres for an additional fee.

A full bar is also available.

There is a food and beverage minimum of \$1,000.00 for dinner and \$500.00 for lunch.

A signed contract and credit card number is required to complete the reservation. The card will not be charged unless a cancellation occurs in which case, a cancellation fee of \$150.00 will be processed.



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Hors D'oeuvre Selections

Artichoke dip with pita chips (serves 4)	\$7.95
Asian Meatballs with Snow Pea Picks*	\$1.45/ea
Assorted Cheese and Fresh Fruit.	\$3.75/serv.
Bacon Wrapped Scallops*	\$2.95/ea
Bruschetta with Tomato and Basil *	\$1.35/ea
Crostini's with Caramelized Onion and Gorgonzola*	\$1.75/ea
Crudités with Dill Dip	\$2.25/serv.
Filo Triangles*	\$2.95/ea
Fresh Fruit with Fluffy Fruit Dip.	\$2.50/serv.
Fried Ravioli with Arrabiota Sauce.	\$1.25/ea
Lobster Crab Cakes.	\$2.95/ea
Nut Encrusted Fried Brie (serves 4)	\$8.95
Shrimp Cocktail with Cocktail Sauce (16-20 count)	\$24.00/lb
Stuffed Mushrooms*	\$1.85/ea
Sweet and Sour Meatballs*	\$0.99/ea

**A minimum of 24 must be ordered.
Prices are subject to change.*

We have a selection of appetizers that would tempt anyone's taste buds. We ask that you place your hors d'oeuvres order in advance. Selections may be placed on tables or served buffet style prior to dinner.

For inquiries, please contact Jenny Swigart:
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