

j. liu

restaurant & bar

Reception Packages

The Ballroom at J. Liu



Elegant

Relaxed

Eclectic



J. Liu of Worthington
6880 North High Street
Worthington, Ohio 43085

Contact Information
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All Inclusive Reception Enhancement Package

J.Liu offers an all inclusive Reception Enhancement Package for \$9.00 per guest that includes Facility Charge and everything shown on this page. You are not required to purchase this all inclusive package. You may optionally pick and choose the items that are right for you at the prices shown next to each item below.

Facility Charge
Starting at \$500

If you purchase the inclusive reception enhancement package or meet certain food and beverage minimums, there is no facility charge. Facility charge includes our Grand Ballroom, Custom Designed Side Room and Outdoor Bridal Terrace. Facility charge also includes 72" tables that seat 10 guests, chairs, food display and buffet tables, floor length linens, black napkins, and all plates, glassware and stemware. J.Liu also includes up to four additional tables for your DJ, Place Cards, Guest Book and Gifts. We will also set your favors (one per setting), place cards (must be alphabetized), and family mementos/décor.

J.Liu includes votives for each of your tables.

Champagne Toast \$3.00 per guest

Linens

Color choice of floor length linen tablecloths with coordinated napkins in basic solids. Upgraded fabrics and overlays available. Please see a sales associate for pricing.

Centerpieces

Choice of two centerpieces for your use. Mirrors and up to 3 votives per table to compliment your centerpieces. Ask a sales associate for rental information if you are not purchasing the inclusive reception enhancement package.

Cake Service \$1.00 per guest

Cake Table, Cake Display and Professional Cake Cutting Service. Cake service is mandatory if you bring in a wedding cake or any outside dessert in lieu of a wedding cake and is based on your total guest attendance.

Professional Coordinator and Referral Guide

J.Liu offers both an on-site coordinator to help you plan your most important day and an independent consultant who can help you with the selection of other vendors. There is never a charge.

Chef Consultation

A private consultation that includes a menu tasting. If you do not purchase the Reception Enhancement Package or if your reception sales agreement is below various food and beverage minimums there may be tasting/consultation fee.

Master Sommelier Consultation

J.Liu has on staff a Master Sommelier for receptions that may need a food and wine pairing consultation. There is never a charge to speak with our Sommelier.

Deluxe Coffee Station \$2.00 per guest

Includes Regular and Decaffeinated Coffees, Assorted Gourmet Teas, Assorted Flavored Syrups, Fresh Whipped Cream, Assorted Sugars and Fresh Cut Lemons

Cold Hors d'Oeuvres \$24.00 per dozen

- Bruschetta Display
- Chicken and Artichoke Crostini
- Tomato and Fresh Mozzarella Crostini

Cold Hors d'Oeuvres \$36.00 per dozen

- Jumbo Shrimp Cocktail with Lemon Basil Aioli, Orange Horseradish Sauce, and Classic Cocktail Sauce.

Cold Hors d'Oeuvres \$42.00 per dozen

- Assorted California Rolls and Premium Sushi
- Bloody Mary Shrimp Shooter
- Seared Tuna Sashimi on Wonton Chip with Wakame Salad, Wasabi Mayo and Pickled Ginger
- Miniature Chicken Salad Sandwiches on Silver Dollar Rolls
- Miniature Sliced Beef Tenderloin Sandwiches on Silver Dollar Rolls with Caramelized Onions and a Creamy Horseradish Sauce.

Hot Hors d'Oeuvres \$15.00 per dozen

- Jason's Spicy Chicken Skewer

Hot Hors d'Oeuvres \$18.00 per dozen

- Vegetable Spring Rolls
- Boneless Chicken "Wings"
- Chicken and Vegetable Potstickers
- Crab Rangoon

Hot Hors d'Oeuvres \$24.00 per dozen

- Raspberry and Brie in Phyllo Cups
- Chicken and Cheddar Quesadillas
- Baby Quiche Lorraine
- Asiago Potato Cakes
- Bacon Wrapped Water Chestnuts
- Buffalo Chicken Bites
- Boursin Stuffed Mushrooms

Hot Hors d'Oeuvres \$28.00 per dozen

- Curried Chicken Satay
- Teriyaki Beef and Pineapple Brochettes
- Coconut Fried Shrimp with Mango Dipping Sauce
- Asiago Risotto Balls
- Crab Stuffed Mushrooms

Hot Hors d'Oeuvres \$30.00 per dozen

- Mini Beef Wellington's

Hot Hors d'Oeuvres \$36.00 per dozen

- Bacon Wrapped Scallops
- Creole Chesapeake Bay Blue Mini Crab Cake

Asian Combo Display \$4.00 per order
(24 person minimum order)

- Each order includes one of each Crab Rangoon, Chicken Potsticker and Vegetable Spring Roll with sweet chili and soy dipping sauces.

Display Platters

| | 12ppl | 25ppl | 50ppl |
|-------------------------------|-------|-------|-------|
| Garden Fresh Crudites | \$60 | \$110 | \$200 |
| Fresh Fruit and Berry Display | \$65 | \$125 | \$225 |
| Array of Cheeses | \$75 | \$130 | \$240 |
| Duo of Hummus Display | \$40 | \$75 | \$140 |
| Italian Antipasto Display | \$90 | \$160 | \$300 |
| Smoked Salmon Display | \$75 | \$130 | \$250 |
| Spinach and Artichoke Dip | \$48 | \$100 | \$200 |

All served dinners include a choice of one starter selection, two side dishes, warm rosemary rolls with butter, Coffee and Tea.

Starter Selections (Choose One)

Strawberry Pecan Salad

Mixed greens, strawberries, smoked bacon, candied pecans and a sprinkling of gorgonzola served with our house sweet and sour vinaigrette.

Miso Salad

Spinach, mesclun and romaine greens tossed in a miso vinaigrette and topped with diced cantaloupe, tomatoes, avocado and spicy candied cashews.

Garden Salad

An assortment of mixed greens and iceberg lettuce, carrots, Roma tomatoes, red onions, and red cabbage topped with house-made croutons and Balsamic Vinaigrette.

Caesar Salad

Romaine lettuce draped with Caesar dressing and finished with focaccia croutons and freshly grated Parmesan cheese.

Entrée Selections (Choose Up to Three)

8 oz All Natural Beef Filet Mignon \$38

Our tender 8 oz filet mignon grilled medium and finished with a veal demi-glaze.

Sirloin Steak \$25

A sirloin medallion of beef, pan-seared medium and finished with a blue cheese sauce.

8oz All Natural Beef Filet Mignon Oscar \$43

Our tender 8oz. filet mignon crowned with crabmeat and béarnaise Sauce.

Bridge Street Surf and Turf \$43

Our 8 oz. filet mignon topped with béarnaise sauce and served with caramelized sea scallops.

Roasted Pork Loin \$25

Honey thyme glazed pork loin.

Veal Tosca \$24

Egg and herb battered veal cutlets, sautéed and garnished with tomato garlic relish.

North Atlantic Salmon \$26

Pan seared North Atlantic salmon accented by tomato concasse and finished in a lemon beurre blanc.

Chilean Sea Bass \$36

Seared Chilean sea bass with warm tomato fennel salad and basil infused oil.

Potato and Herb Crusted Tilapia \$24

Mild, flaky whitefish is topped with crispy potato crumbs, fresh herbs and Parmesan cheese and finished with a light horseradish cream sauce.

Chicken Marsala \$23

Marinated breast of chicken finished with a wild mushroom Marsala wine sauce.

Grilled Chicken Alla Bruschetta \$21

Marinated breast of chicken finished with Roma tomatoes and basil in a fruity extra virgin olive oil and accented by aged balsamic reduction.

Napa Valley Chicken \$24

with Julienne Vegetables and a Boursin Cream Sauce

Pasta Primavera \$18

Penne pasta and fresh seasonal vegetables tossed in light garlic cream sauce.

Duet Entrée Selections

Grilled Shrimp Skewer and Beef Tenderloin Medallion \$38

Our Tender 4oz filet mignon finished with a veal demi-glaze and paired with 3 large shrimp served with lime cilantro butter.

Chicken Marsala and Beef Tenderloin Medallion \$34

Our Tender 4oz filet mignon finished with a veal demi-glaze and paired with a chicken breast Marsala cutlet.

Seared Crabcake and Beef Tenderloin Medallion \$38

Our Tender 4oz filet mignon finished with a veal demi-glaze and paired with a lumb crabcake served with garlic herb butter.

Grilled Salmon and Beef Tenderloin Medallion \$38

Our Tender 4oz filet mignon finished with a veal demi-glaze and paired with a grilled salmon filet finished with a lemon beurre blanc..

Side Dishes (Choose Up to Two)

Garlic Whipped Potatoes

Herb Roasted Redskin Potatoes

Smashed Redskin Potatoes with Sour Cream and Chives

Seasonal Vegetable Medley

Fresh Green Beans

Grilled Asparagus (\$2.00)

Honey Glazed Baby Carrots

Herbed Linguini with Garlic Butter Sauce

Special Meals

- \$2.00 per guest handling fee to add a 4th entrée choice
- \$10.00 handling fee for each meal that exceeds your guest count that we are asked to make on the day of your reception.

The Silver Buffet includes a choice of one hors d'oeuvre display, a served Garden Salad with Balsamic Dressing, two entrees, two side dishes, warm rosemary rolls with butter, Coffee and Tea. \$28.00

Hors D'Oeuvres Displays (Choose One)

Array of Cheeses

An assortment of domestic Cheeses and fresh fruit garnished with seasonal berries. Served with gourmet crackers.

Duo of Hummus Display

Traditional garlic hummus and roasted red pepper hummus served alongside grilled pita bread.

Garden Fresh Crudités

A variety of fresh seasonal vegetables with a creamy peppercorn ranch dip.

Entrée Selections (Choose Up to Two)

Grilled Chicken Alla Bruschetta

Marinated breast of chicken finished with Roma tomatoes and basil in a fruity extra virgin olive oil and accented by aged balsamic reduction.

Jason's Spicy Chicken

Lightly dusted chicken breast fried to perfection and stir-fried in Jason's general Tso's sauce..

Sesame Chicken

Golden brown chicken breast stir-fried in our sweet brown sesame sauce.

Pasta Primavera

Garganelli pasta and fresh seasonal vegetables tossed in light garlic cream sauce. Topped with fresh grated Parmesan cheese.

Potato and Herb Crusted Tilapia

Mild, flaky whitefish is topped with crispy potato crumbs, fresh herbs and Parmesan cheese and finished with a light horseradish cream sauce.

Side Dishes (Choose Up to Two)

Steamed White Rice

Fried Rice

Garlic Whipped Potatoes

Smashed Redskin Potatoes with Sour Cream and Chives

Seasonal Vegetable Medley

Fresh Green Beans

**The Gold Buffet includes a choice of one hors d'oeuvre display, a choice of one served salad, two entrees, two side dishes, warm rosemary rolls with butter, Coffee and Tea.
\$34.00**

Hors D'Oeuvres Displays (Choose One)

Array of Cheeses

An assortment of domestic Cheeses and fresh fruit garnished with seasonal berries. Served with gourmet crackers.

Fresh Fruit and Berry Display

An artful display of seasonal fresh fruit with strawberry cinnamon yogurt dip.

Garden Fresh Crudités

A variety of fresh seasonal vegetables with a creamy peppercorn ranch dip.

Spinach Artichoke Dip

Sautéed artichoke hearts, onions and chopped spinach are folded into a creamy cheese sauce. Served with rustic toast points.

Served Salads (Choose One)

Strawberry Pecan Salad

Mixed greens, strawberries, smoked bacon, candied pecans and a sprinkling of gorgonzola served with our house sweet and sour vinaigrette.

Miso Salad

Spinach, mesclun and romaine greens tossed in a miso vinaigrette and topped with diced cantaloupe, tomatoes, avocado and spicy candied cashews.

Garden Salad

An assortment of mixed greens and iceberg lettuce, carrots, Roma tomatoes, red onions, and red cabbage topped with house-made croutons and Balsamic Vinaigrette.

Entrée Selections (Choose Up to Two)

Chicken Marsala

Marinated breast of chicken finished with a wild mushroom Marsala wine sauce.

Beef Round

Sliced roasted eye of beef round with red wine gravy.

Beef Tenderloin Tips

Red wine and mushroom braised beef tenderloin tips.

Roasted Pork Loin

Honey thyme glazed pork loin.

North Atlantic Salmon

Pan seared North Atlantic salmon with a white wine butter sauce and topped with fresh tomatoes and basil.

Pasta Diavolo

Garganelli pasta tossed in a zesty tomato cream with shrimp, spicy Italian sausage, sautéed red peppers and fresh scallions. Topped with Parmesan cheese.

Side Dishes (Choose Up to Two)

Garlic Whipped Potatoes

Smashed Redskin Potatoes with Sour Cream and Chives

Herb Roasted Redskin Potatoes

Seasonal Vegetable Medley

Steamed Broccoli and Carrots

Fresh Green Beans

**The Platinum Buffet includes a choice of one hors d'oeuvre display, two butler passed hors d'oeuvres, a choice of one served salad, two entrees, two side dishes, warm rosemary rolls with butter, Coffee and Tea.
\$47.00**

Hors D'Oeuvres Displays (Choose One)

Domestic and Imported Cheeses

An assortment of domestic and imported Cheeses garnished with seasonal berries. Served with gourmet crackers.

Italian Antipasto Display

An array of Italian meats and cheeses combined with grilled marinated vegetables

Smoked Salmon Display

Thinly sliced house smoked Atlantic salmon elegantly displayed with cream cheeses, lemons, red onions, capers and mini bagels.

Choice of Two Butlered Hors d'Oeuvres

Served Salads (Choose One)

Strawberry Pecan Salad

Mixed greens, strawberries, smoked bacon, candied pecans and a sprinkling of gorgonzola served with our house sweet and sour vinaigrette.

Miso Salad

Spinach, mesclun and romaine greens tossed in a miso vinaigrette and topped with diced cantaloupe, tomatoes, avocado and spicy candied cashews.

Garden Salad

An assortment of mixed greens and iceberg lettuce, carrots, Roma tomatoes, red onions, and red cabbage topped with house-made croutons and Balsamic Vinaigrette.

Entrée Selections (Choose Up to Two)

Chicken Florentine

Breast of chicken stuffed with spinach and Mozzarella cheese and finished with a light tomato cream sauce.

Napa Valley Chicken

with Julienne Vegetables and a Boursin Cream Sauce

Braised Beef Short Ribs

Succulent and flavorful, braised slowly in red wine and beef stock and finished with a red wine reduction.

Prime Rib Carving Station

Rosemary garlic smoked prime rib of beef with horseradish cream and au jus.

Sliced Medallions of Pork Loin

with Apple Mustard Seed Chutney

Maryland Crab Cakes

Pan seared mini Chesapeake Bay blue crab cake with a tomato caper relish.

Side Dishes (Choose Up to Two)

Garlic Whipped Potatoes

Smashed Redskin Potatoes with Sour Cream and Chives

Herb Roasted Redskin Potatoes

Seasonal Vegetable Medley

Steamed Broccoli and Carrots

Grilled Asparagus

Fresh Green Beans

Specialty Stations

Minimum of 50 persons per Station

Stir Fry Station: Chef Attendant Required \$12 per guest*
Choice of beef, shrimp and chicken, specialty house stir fry sauce, and fresh Asian vegetables.

Pasta Station: Chef Attendant Required \$11 per guest*
Penne and Campanelle pastas, alfredo, marinara, and pesto cream, grilled chicken, sautéed shrimp, aged parmesan cheese, and crisp garden vegetables.

Slider Grill Station: \$8 per guest
Mini hamburgers and grilled chicken breast with rolls, sliced cheeses, caramelized onions, pickle chips, lettuce, tomato and assorted condiments. Per guest price contemplates 1 hamburger and 1 chicken sandwich.

Carved Beef Tenderloin: Chef Attendant Required \$275 each
with horseradish cream and silver dollar rolls (serves 15 to 20 guests)

Prime Rib: Chef Attendant Required \$295 each
Rosemary garlic smoked prime rib of beef with horseradish cream and au jus. (serves 25 guests)

Beef Round: Chef Attendant Required \$325 each
Herb roasted top round of beef with silver dollar rolls and whole grain mustard mayonnaise. (serves 40-45 guests)

Crab Cake Station: Chef Attendant Required \$7.25 per guest
Mini lump crab cakes pan-seared to order and accompanied by roasted corn relish, spicy remoulade, and herbed lemon aioli. Price contemplates 2 mini lump crab cakes per guest.

Mashed Potato Martini Bar: \$7.00 per guest
Garlic whipped potatoes served in martini glasses with assorted toppings that include sour cream, whipped butter, shredded cheddar cheese, smoked bacon bits, chives, and red pepper flakes.

Banana's Foster Station: \$7.50 per guest
Chef Attendant Required
Truly a Favorite! Halved bananas sautéed with butter and brown sugar, then flamed with brandy and served over vanilla ice cream.

Uniformed Chef Attendant at \$95 per hour. One Chef Attendant per 50 Guests.

*The price for the stir-fry and pasta stations contemplate that these stations are an add-on to one of our reception buffets.

Kids Meals \$11.00

- Macaroni and Cheese
- Grilled Cheese Sandwich
- Chicken Tenders
- Kids Sliders (2) (\$1 add cheese)
- Mini Corn Dogs

Kids meals include a cup of fresh seasonal fruit, plus a choice of French Fries, House Made Chips, Green Beans, Broccoli or Applesauce and a soft drink, iced tea, lemonade or milk. Kids 11 and under only, please.

Dessert Options

- Dark Chocolate Mousse \$5
- Gourmet Assortment of Miniature and Bite Sized Desserts \$7
- Molten Chocolate Lava Cake \$6
- New York Style Cheesecake \$6
- Triple Layer Fudge Cake \$6
- Vanilla Crème Brûlée \$6
- White Chocolate Key Lime Pie \$6

Reception Snacks

- Assorted Chips, Pretzels and Dips (per lb) \$12
- Tortilla Chips and Salsa (per lb) \$14
- Assorted Premium Nuts (per lb) \$22
- Mints (per lb) \$15
- Hand Dipped Chocolate Covered Strawberries (each) \$1.50

Bar Packages

*Non Alcohol Package **

Includes Soft Drinks and Fruit Juices
\$9.00 per person, 4 hours/\$2.00 each additional hour

*Beer and Wine Package **

Includes Non-Alcohol Package + Domestic and House Banquet Wines
\$24.00 per person, 4 hours/\$5.00 each additional hour

*Full Call Bar Package **

Non Alcohol Package + Beer and Wine Package + Full Call Liquor
\$30.00 per person, 4 hours/\$7.00 each additional hour

*Full Premium Bar Package **

Non Alcohol Package + Domestic and Premium Beers + Upgraded Wines + Full Premium Liquor
\$34.00 per person, 4 hours/\$8.00 each additional hour

*if you purchase any bar package, it must include all adults over 21. No exceptions for non-drinkers or pregnant guests. Please provide a count of all guests under 21 and they will automatically be placed on the non alcohol package.

Host or Cash Bar

| | |
|---------------------------------|--------------------------------------|
| Domestic Beer | \$4.00 |
| Premium Beer | \$5.00 |
| House Wine (glass) | \$7.00 |
| House Liquor | \$6.00 |
| Call Liquor | \$7.00 |
| Premium Liquor | \$8.00 |
| Soft Drinks | \$2.00 |
| Bottled Water | \$2.00 |
| House Champagne (Per Bottle) | \$30.00 |
| House Banquet Wine (Per Bottle) | \$30.00 |
| Restaurant Wine List Bottles | \$10.00 + Restaurant Wine List Price |

Bar Staffing

J Liu will staff your bar based on your final guest attendance. There is a \$120.00 staffing fee per bartender for each 4 hours (\$30/hr each additional hour). For all cash bars, there is an additional \$50.00 per bar stocking fee.

Ballroom Facility Charge

There is no facility charge if you purchase our Reception Enhancement Package or if you meet certain food and beverage minimums. J Liu does establish food and beverage minimums for our ballroom. The minimum varies based upon day of the week, time of the year and how close to the event date that the space is still available. You are required to order a meal for all guests who attend your reception. Optionally, all hors d'oeuvres receptions are also available.

J Liu applies a 21% service charge to the food and beverage portion of the final bill. The service charge includes the cost of setting and cleaning up the room and the service staff for your reception. Additional charges may apply for additional equipment or extra-ordinary set up needs. Please contact your professional coordinator for details.

Hours of Use

The Ballroom is available up to 2 hours prior to the reception start time, based on availability. Your reception may last up to 6 hours, from the time the guests are expected to arrive, to the time you your guests and all your vendors vacate the facility. Functions must end by 11pm. Extended hours are available at an additional charge.

Deposit and Payment

Once you select J Liu of Worthington, a signed catering sales agreement and a non-refundable deposit of \$1,000.00 will be required. The deposit will be applied toward your final bill. The final bill will be based on the guaranteed number of guests, or the actual guests served, whichever is greater.

Six months prior to your reception, half of the remaining final estimate, before tax and service charge is due to J Liu Worthington. The final estimated payment will be required 2 business days prior to the reception.

Guarantees

J Liu requires a guest count guarantee at the time of booking. No reductions in your guest count guarantee will be accepted after 11am, seven (7) days prior to your reception. J Liu will set and prepare up to 10% higher than your guarantee. There is a \$100 fee to change your room layout less than 48 hours before your reception.

Master Sommelier Consultation

Available for receptions that seek custom wine choices.

Dance Floor

Up to 24' x 15' with custom location in Ballroom.

Food and Alcohol

J Liu of Worthington also features a full service restaurant and bar. For this reason, J Liu is the only authorized caterer to sell and serve food and beverages for consumption on premises. No food or beverages, with the exception of Wedding cakes, may be brought into J Liu of Worthington from any other source.

J Liu has a license to sell and serve alcohol for consumption on premises. By law, liquor is not to be brought into the facility from any unauthorized source. No alcohol will be served to anyone under the age of 21, anyone who appears to be under the age of 21 without proper identification, and anyone who appears intoxicated.

Linen

J Liu offers you your choice of color in floor length linen tablecloths with coordinating napkins. These linens are already included in our all inclusive reception enhancement package and are based upon 10 guests per table. Additional charges apply for less than 10 guests per table. Should you have additional special linen needs, they must be coordinated through your J Liu Wedding Consultant.

Chair Covers

Chair covers with coordinating sash are available starting at \$4.50 per chair including installation and set-up.

Your Vendors and Set-Up

Before you hire your vendor, we suggest you check to see if they are on our approved vendor list. If your vendor is not our approved list, they may make an appointment with us and seek to be added, or we may ask you for a \$300.00 security deposit. Any equipment or supplies that you intend to bring on premises must be approved in advance. We cannot store supplies or equipment for your vendors. Please consult with your J Liu Wedding Consultant.

Audio Visual Equipment

J Liu offers a variety of Audio Visual Equipment that is available at an additional fee. This includes combination projector/screen systems, CD/DVD Players, Flat Screen TV's and microphones.

Waterford Crystal Collection

- Options—All white or colors of event
- Decorations—White Waterford tablecloth, crystal containers, decorative Diamonds, candles in crystal holders at various heights, sheer fabric overlay to Coordinate with wedding colors, ribbons labeling candy, clear acrylic scoops, (white or coordinating with event colors)

Tiffany & Co. Collection

- Options—All White or white and silver
- Decorations—Tiffany boxes, silver containers, glass Tiffany boxes, decorative Diamonds, silver candlesticks, white billowy silk tablecloth, white satin Ribbons, silver beads, silver scoops, white silk roses in tight bouquet

Cocktail Collection

- Options—Color to match event
- Decorations—Large martini glasses, cocktail shakers, martini pitcher, ice buckets, large wine glasses, fruit slices used for garnishes, frosted almonds or pecans (like bowl of nuts on a bar), black tablecloth with white overlay

Kid in a Candy Store Collection

- Options—Colorful candy, penny candy, gumballs, pixy stix
- Decorations—White tablecloth with printed sheer overlay, retro decorations

Pricing: All collections are \$4.75 per guest

- Small Collection—50 to 100 guests (4-5 candies, 5-8 containers)
- Medium Collection—100+ guests (6-7 candies, 9-12 containers)

Reception Favors:

- Silver Favors: \$2.50 (Silk Organza bag or Clear Pillow Box)
- Gold Favors: \$3.50 (Clear Round Container with Silver Lid, Clear Heart Box, 2-piece Buckeye Box)
- Platinum Favors: \$4.50 (3 piece Frosted Triangle Buckeye box, Take Out Box, Clear Acrylic Cube, Mini Candy Bin)
- Add a custom label or favor tag to any favor for an additional \$0.75 (available in a variety of colors and styles)

With your choice of the following candy (Silver Gold or Platinum Packages):

- M&M's—choice of one or any combination of 21 colors
- Jelly Belly jelly beans—choose one or any combination of 36 flavors
- Sunny Seed Drops—choose one or any combination of 6 colors
- Rock Candy—choose one or any combination of 7 colors
- Smooth and Melty Mints, Jordan Almonds, Butter Mints, Red Hots, Lemon Drops

Additional Option with Gold Favors:

- Gourmet, handmade Buckeyes—paired with 2 piece Buckeye Box
- Chocolate Covered Oreos—two chocolate covered Oreos wrapped in foil in the color of choice

Platinum Favor Option includes Gourmet, handmade Buckeyes—paired with by-piece box