



CATERING PACKAGES
BREAKFAST AND LUNCH
2025-2026

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Breakfast & Brunch

Offered 7:00am-11:00am

A Minimum of 25 guests 20% Service and Tax added to price
All Breakfast includes assorted fruit juices, freshly brewed coffee, decaf, and hot teas

Continental Breakfast

Choice of Three \$14 per Person

Choice of Four \$16 per Person

Danishes

Assortment of cheese and fruit filled pastries

Bagels

Assortment of Bagels with cream cheese

Fruit Bowl

Seasonal fresh fruit

Cereal

Assortment of cereal with chilled milk

Muffins

Assortment of Muffins

Yogurt Parfait

Vanilla yogurt with granola and berries

Oatmeal

Oatmeal served with dried fruit, nuts, chilled milk, honey & brown sugar

Traditional Breakfast

Choice of Four Items \$16 per Person

Choice of Five Items \$18 per Person

Choice of Six Items \$20 per Person

Can also choose any option from Continental Breakfast

Scrambled Eggs

Fresh-cracked scrambled eggs with choice of plain or with cheddar cheese

Western Scrambled Eggs (\$1)

Fresh-cracked scrambled eggs with diced smoked ham, onions & bell peppers

Eggs Benedict

English Muffins topped with poached eggs, Canadian bacon & hollandaise sauce

Red Skin Breakfast Potatoes

Classic red skin breakfast potatoes fried & seasoned

Heavenly Potatoes

Shredded potato breakfast casserole

Sliced Ham

Bacon

Apple wood smoked bacon

Sausage

Choice of pork sausage or turkey sausage links

Biscuits & Gravy

Creamy sausage gravy served over fresh-baked biscuits

Belgian Waffles (\$1)

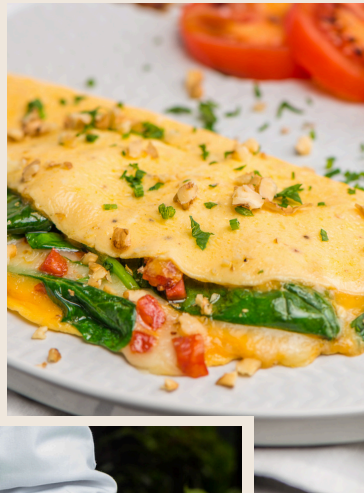
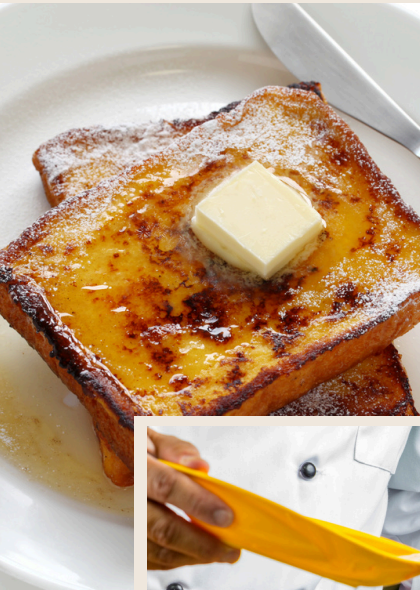
Served with butter, warm maple syrup & assorted toppings

Action Station Upgrades

Omelet Station

\$8 per person

Fresh-cracked eggs cooked to order with cheddar cheese, sautéed mushrooms, diced bell peppers, diced onions, ham, turkey sausage, bacon & diced tomatoes



French Toast Station

\$6 per person

French toast cooked to order topped with choice of flambéed peaches, bananas or berries with warm maple syrup and whipped cream

Lunch Themed Buffet

Offered from 11:00am to 3:00pm

Minimum of 25 guests Coffee and Iced Tea Service
Included

Microphone, Podium and Screen if needed

Plus 20% Service and tax

Soup and Salad Bar

\$18 per guest

Add Sandwich Upgrade \$4 per person

Your Choice of 2 Soups:

Tomato Basil, Italian Wedding Soup, Chicken Noodle, Broccoli Cheddar, Lobster Bisque, New England Clam Chowder, or Vegetable Soup

Fresh Garden Greens, Fresh Fruit, Hard Cooked Eggs, Bell Peppers, Carrots, Cucumbers, Onions, Tomatoes, Bacon, Ham, Turkey, Mixed Salads, Cottage Cheese, Dressings, and Assorted Rolls

Edwards Deli Buffet

\$18 per guest

Shaved Ham, Turkey, Salami, Swiss, American and Provolone Cheese; Served with fresh rolls and breads. Potato Chips, Leaf Lettuce, Tomatoes, Onion, Mustards, and Mayonnaise.

Your choice of a House Salad Bowl, Potato Salad or Coleslaw

Italian Feast Buffet

\$19 per guest without chicken

\$23 per guest with chicken

House Salad Bowl with Dressings, Assorted rolls and butter

Old World Style Chicken Parmesan, Penne Pasta in marinara sauce, Bow-tie Pasta in creamy alfredo sauce, Sweet Italian Sausage with peppers and onions, Meatballs Marinara, Steamed Italian Vegetables, Herbed Olive Oil Potatoes, and Chefs Choice Dessert Display

Mediterranean Lunch Buffet

\$23 per guest

Fattoush Salad Bowl, Hummus and Pita Points, Lebanese Green Beans, Mediterranean Rice Pilaf, Homemade Roasted Kibbee, Chicken Shawarma Kabobs (Add Beef Kabobs \$3 per person), and Chefs Choice Dessert

Lunch Buffet Selections

Choice of Four Items: two entrees & two sides \$21 per guest

Choice of Five Items: two entrees , one pasta & two sides \$23 per guest

Choice of Six Items: three entrees, one pasta, & two sides \$26 per guest

Poultry

Chicken Parmesan
Chicken Marsala
Chef Carved Roasted Chicken
Chicken Piccata

Seafood

Crab Stuffed Sole
Atlantic Salmon
Potato Crusted Cod

Beef

Chef Carved Herbed Sliced Top Round
Mongolian Style Beef
Filet Tips

Pork

Chef Carved Ham
Oven Roasted Pork Loin
Smoked Suffed Pork Loin

Vegetarain

Vegan Stuffed Peppers
Vegetable Lasagna

Pasta

Bowtie Alfredo Pasta
Penne Marinara Pasta
Tomato and Basil Pesto Carbonara

Accompaniments

Mediterranean Rice Pilaf
Roasted Red Skin Potatoes
Roasted Sweet Potatoes
Garlic Mashed Potatoes
Corn Succotash
Snow Peas and Mushrooms
California Fresh Vegetable
Medley Whole Green Almandine



Plated Lunch Selections

Pre-set Salad and Sandwich

\$19 per person

Includes Angel Food Cake with Fresh Seasonal Berries for Dessert

Can substitute for house chips

Fresh Garden Salad with a Turkey Club

Tangiers Famous Caesar Salad with a Chicken Pesto Sandwich

Arugula and Tomato Salad with Vegetarian Mediterranean Wrap

Wedge Salad with a Prime Rib Dip Sub +\$2

Add Served Soup for \$4 per guest

Hot Lunch Selections

\$23 per person

Includes a Served Salad of your choice with delicious honey rolls. A choice of one plated entrée for all your guests or three entrees for each guest to choose from pre-ordered.

Salad Selections (Choose 1)

Tangier House Salad - A lettuce blend of fresh baby greens, iceberg & romaine lettuce garnished with cucumbers and grape tomatoes

Caesar Salad - Romaine tossed in our Balsamic Caesar dressing with garlic toasted croutons and parmesan cheese

California Field Greens Salad - Field greens, Arugula & baby spinach topped with cinnamon roasted walnuts & served with a raspberry vinaigrette

Plated Entrée Selections

Chicken Marsala- Boneless breast, pan seared in olive oil, in a delicate sauce of hand sliced moonlight mushrooms reduced with garlic, white wine, chicken stock and finished with sweet Marsala wine.

Chicken Piccata- Pan seared boneless breast of chicken simmered with capers, parsley, white wine, and lemon juice then finished with whole butter, a timeless classic.

Chicken Romano- Boneless breast of chicken dredged in a batter of eggs, white wine, lemon juice, Romano and Asiago cheeses then sautéed to a golden brown and served on a pool of marinara sauce.

Chicken Provencal- Boneless, skinless chicken breast seared in olive oil to assure tenderness then oven baked crumbled Feta cheese and flat leaf Italian parsley.

Twin Chicken Kabobs- Twin Kababs with a Honey Mustard and Garlic Shawrma Sauce

Salmon N'Orleans- Our Farm Raised Salmon is baked in a wine and drawn butter sauce then dusted with New Orleans style Cajun seafood seasoning and finished with a spice and herb butter.

Lobster Stuffed Sole (+\$2)- Grilled vegetables and Lobster meat stuffing in a delicate Sole fillet served with Roasted Garlic & Lobster Cream Sauce

Baked Eggplant- Lightly breaded Eggplant cutlets pan seared in olive oil and topped with our fresh marinara, Provencal vegetables and fresh Mozzarella cheese oven baked to perfection



Plated Lunch Selections

Cold Lunch Selections

Chopped Salad Monte Cristo- Mixed greens, turkey breast, smokehouse ham, Swiss and cheddar cheeses, tomato, sautéed bread bites and ranch dressing with a hint of raspberry. \$ 16 per person

Grilled Salmon Salad Grilled- Salmon served over romaine & spring greens with raspberry vinaigrette, seasonal fruit, honey roasted pecans, and crumbled feta cheese. \$18 per person

Chicken Salad Delight- House made chicken salad served over lettuce and topped with sliced almonds, accompanied by assorted fruits and Banana Bread. \$16 per person

Turkey, Bacon and Avocado Wrap-Sliced turkey, diced avocado, chopped bacon, romaine lettuce, Pepper Jack cheese, tomatoes, and diced red onions tossed in Chipotle Ranch dressing and wrapped in a tomato basil tortilla. Your choice of house salad or house chips. \$16 per person

Veggie Wrap -Fresh veggies, avocado, lettuce, Pepper Jack cheese, tomato, and Chipotle Ranch dressing wrapped in a tomato basil tortilla. Your choice of house salad or house chips. \$15

Grilled Chicken Caesar Salad- Romaine tossed in our Balsamic Caesar dressing with garlic toasted croutons, parmesan cheese topped with grilled chicken.



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