



COYNE CATERING

AT GRAND PACIFIC JUNCTION

7994 Columbia Road | Olmsted Falls, Ohio 44138



2026

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.

Experience the elegance of the 1800s at The Grand Pacific Hotel, a restored reception venue and banquet hall built between 1830 and 1840. Thomas Brown, the first proprietor of the building, christened it with the grandiose name “The Grand Pacific Hotel.” It is believed to be the oldest commercial structure still standing in Olmsted Falls and Olmsted Township. Placed on the National Registry of Historic Places in the mid-1970s, it was eventually purchased and restored by founder, Clint Williams, in 1989 to be the centerpiece of Grand Pacific Junction and is the main banquet facility. It is the perfect wedding reception venue, which also offers several on-site ceremony options.

For more information email Jessica Franklin, Event Coordinator at info@gpjevents.com



Coyne Catering • 22909 Center Ridge Rd., Rocky River, Oh 44116 • 216.695.1160
www.coynecatering.com • coynecateringcleveland@gmail.com



MENU OPTIONS



—MAIN—

CHOICE OF THREE

- HAND CARVED BEEF W / GRAVY*
- SLOW ROASTED BOURBON GLAZED BRISKET*^
- PRIME RIB*^
- TERIYAKI SHORT RIB*^
- 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 PICCATA*
- CHICKEN FRANCAIS*

—INCLUDED—

- COLD APPETIZERS: fresh vegetable tray w/dip, seasonal fruit, cheese & crackers, pita & hummus
- SALAD: caesar salad or garden salad w/ choice of two dressings
- POTATO: (choice of one) au gratin, scalloped, garlic whipped, oven roasted garlic redskins, rice pilaf
- VEGETABLE: (choice of one) green beans w/almonds, bacon bits or french fried 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: \$65 per person + 8% sales tax & 15% gratuity. Includes set up, serve, clean up, linens, china, silverware & water goblets for the tables.