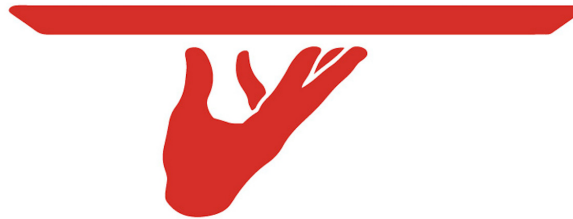


**A
CATERED
AFFAIR**



OUTDOOR GRILLING MENU

Phone: 513.827.9022

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www.acateredaffaircincinnati.com

AMERICAN COOKOUT MENU



Includes the following*:

Hot Dogs, Brats, Mets & 1/4 LB Hamburgers
3 Side Dish Choices
Fresh Bakery Buns (when necessary)
Condiments and Burger/Hot Dog Toppings of:
Mustard, Mayo, Ketchup, Lettuce, Tomato, Pickles
Onions, Cheese Slices, Horseradish, Sauerkraut and Pickle Relish
\$11.95 per guest

Grilling Personnel Charge Not Included

Grill & Propane Rental Charge of \$75 applies

Entree Add Ons*

NY Strip Steak
Add \$7.50 per guest
Baby Back Ribs (1/2 Rack)
Add \$7.50 per guest
Chicken, Beef or Shrimp Kabobs
Add \$5.25 per guest
Southern Fried Chicken
Add \$3.25 per guest
Veggie Burgers
Add \$2.75 per guest
Grilled Chicken Quarters
Add \$3.00 per guest
Grilled Chicken Breast
Add \$2.25 per guest
Upgrade to 1/3 lb Hamburgers
Add \$1.25 per guest
Upgrade to Beer Brats
Add \$1.25 per guest

Additional Entree Choices*

Baby Back Ribs (1/2 Rack)
\$19.95 per guest
Baby Back Ribs & BBQ Chicken Breast
\$21.95 per guest
10oz NY Strip
\$16.95 per guest
Chicken, Beef or Shrimp Kabobs
\$16.95 per guest
Grilled Chicken Quarters
\$10.95 per guest
Grilled Chicken Breast
\$10.95 per guest
Grilled Portabella Mushrooms
\$9.95 per guest

Side Dish Choices

Red Skin Potato Salad
Creamy Coleslaw
Cheese Tortellini Salad
Pasta Salad
Baked Beans
Glazed Baby Carrots
Macaroni Salad
Country Green Beans
Buttered Corn
Tossed Salad
Macaroni & Cheese
Add \$1.00 per guest
Meatless Mostaccioli
Add \$1.00 per guest
Corn on the Cob
Add \$1.00 per guest
Baked Potatoes
Add \$1.00 per guest

*these entrees can be substituted for the hot dogs, brats, mets & 1/4 hamburgers for the prices listed above

*these entrees can be added to any existing cookout menu

BEVERAGE PACKAGES

SOFT DRINK & BOTTLED WATER

Canned soft drinks of Coke, Diet Coke, Sprite, Bottled water, Disposable Cups & Ice

\$4.00 per guest

ICED TEA, LEMONADE & WATER

Clear Plastic Urns of Water, Unsweet Iced Tea, and Lemonade. Includes Sugar Packets, Artificial Sweetener, Lemon Wedges, Stirrers, Cups & Ice

\$2.50 per guest

BAR MIXER PACKAGE

Sweet & Dry Vermouth, Tonic Water, Club Soda, Orange Juice, Cranberry Juice, Lemons, Limes, Cherries, Cocktail Napkins, and Stirrers

\$3.50 per guest

BARTENDING SERVICE

Bartending service is available for \$25 per hour per bartender with a minimum of 6 hours. Bartenders will arrive 1 hour before the event to setup the bar, serve guests for 4 hours, then stay 1 hour to cleanup the bar. 1 bartender per 50 guests is recommended. A Catered Affair carries all liability insurance required for bartending.

All beverage packages are based on a 4 hour serving time.
Each beverage package is for a minimum of 100 guests. \$2 additional charge for 50-99 guests.

RENTAL ITEMS & ADD-ONS

White China Plates, and Stainless Silverware

\$3.00 per guest

**Water Glasses, Soft Drink Glasses, Wine Glass, Beer Pilsners, Martini Glasses,
Cocktail Glasses and Champagne Flutes**

\$.60 per piece

Silverware

\$.25 per piece

Pre-Set Water Glasses

\$1.50 per guest

Pre-Set Salads

\$1.50 per guest

Propane Grill Rental

Grilling Personnel Charge Not Included

\$75.00

TABLES, CHAIRS AND LINENS

6ft Rectangle Banquet Tables

8ft Rectangle Banquet Tables

5ft Round Guest Tables (seats 6-8)

6ft Round Guest Tables (seats 8-10)

30" Low or High Cocktail Tables

\$10.00 per table

White Garden Style Padded Folding Chairs

*Additional service personnel required with china and glassware rentals.

Furniture rental does not include delivery fees or setup and takedown

Additional rental items can be found at our rental partner's website, www.aorents.com

CATERING POLICIES PART 1

DELIVERY AND SETUP CHARGES

Additional charges may apply for deliveries outside the local delivery area
A Catered Affair will assess each event and determine the number of deliveries and service personnel needed.

Monday- Friday 8AM to 5PM

\$45.00

Saturday- Sunday 8AM to 5PM

\$65.00

Monday-Sunday Before 8AM and after 5PM

Starting at \$75.00

Deliveries over 75 guests

\$20 additional

SERVICE PERSONNEL

For Events that require service personnel, service personnel is charged on the following:

Buffet attendants and service personnel: \$20 per hour with a minimum of 6 hours

Bartenders: \$25 per hour per bartender. We recommend one bartender per 50 guests. Bartenders arrive 1 hour before the event to setup the bar, serve for up to 4 hours and stay 1 hour after the bar closes to break down the bar. Bartending service does not include cups, ice, bar equipment or bar mixers/ garnishes. Those items can be purchased separately

DEPOSITS, PAYMENTS AND FINAL GUEST COUNTS

To book any event, a deposit must be made. Deposit amounts will depend on the type of event, guest count and estimated cost. If the event is canceled by the client, the deposit is non-refundable. Deposits can be transferred to a new event or rescheduled date.

For weddings , final guest counts and payments must be made 14 days before the wedding

For other events, final guest count and final payment is due 3 days before the event. After this time, no changes can be made to the event details or menu

A Catered Affair will keep a credit card on file at the time of contract signing. All scheduled payments will be billed to this credit card unless other payment arrangements have been made at the time of signing.

CATERING POLICIES PART 2

GENERAL POLICIES

- **When buffet attendants are hired, chafing dishes for hot food will be provided as well as buffet setup, attendance and breakdown.**
- **If disposable chafing dishes are needed, they will be billed per hot food item**
- **As a general rule, buffet lines are left open up to 30 minutes after the last guest has gone through for the first time**
- **All food leftover from the buffet will be packaged in bulk aluminum foil pans and left at the venue. A Catered Affair assumes no responsibility for leftovers once they have been packaged.**
- **A surcharge may be applied to the contracted cost for service at certain venues. That cost will be determined at the time of contract signing. Certain venues also require additional staffing, linen rentals, beverage charges and facility charges that will be determined at the time of contract signing.**
- **Gratuity/Service Charge- A Catered Affair does not require any service charges or gratuity. However, gratuity is greatly appreciated at the client's discretion.**
- **Delivery fees apply to all deliveries. Please see the delivery schedule for times and costs.**
- **For weddings, cake cutting and coffee service are included at no additional charge. Cake plates, forks and napkins are not provided but can be purchased for \$.50 per guest**

For your safety: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness

