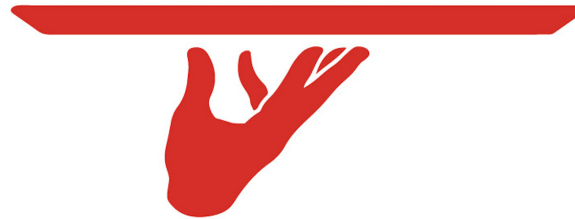


**A  
CATERED  
AFFAIR**



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**LUNCH MENU**

**Phone: 513.827.9022**

**Email: [sales@acateredaffaircincinnati.com](mailto:sales@acateredaffaircincinnati.com)**

**[www.acateredaffaircincinnati.com](http://www.acateredaffaircincinnati.com)**

# BOXED LUNCHES



## BOX INCLUDES:

### **Your Choice of: Deli Sandwich or Wrap**

Bag of Potato Chips  
Signature Pasta Salad  
Fresh Fruit Cup  
Brownie or Chocolate Chip Cookie  
Lettuce, Tomato & Pickle  
Mustard & Mayo Packets  
Cutlery Packet with Salt & Pepper Packets  
After Dinner Mints

### **Sandwich Choices:**

Roasted Turkey w/Provolone Cheese on Fresh Bakery Bread  
Honey Glazed Ham w/Swiss cheese on Fresh Bakery Bread  
Roast Beef w/Cheddar Cheese on Fresh Bakery Bread  
Tuna Salad on Fresh Bakery Bread  
Signature Chicken Salad on Fresh Bakery Bread

### **Wrap Choices:**

Chicken Caesar with Romaine Lettuce, Roasted Chicken,  
Shredded Parmesan Cheese and Caesar Dressing  
Vegetarian Wrap. Fresh Spring Mix with Sliced Strawberries,  
Blueberries, Goat Cheese and Raspberry Dressing (add grilled chicken-no charge)  
Chicken, Bacon, Ranch. Romaine Lettuce, Fried Chicken Strips, Shredded Cheddar Cheese,  
Chopped Bacon and Ranch Dressing  
Turkey BLT. Romaine Lettuce, Roasted Turkey Strips, Chopped Bacon, Chopped Tomatoes,  
Shredded Cheddar Cheese & Ranch Dressing

**\$10.50 per box**

# INDIVIDUAL SALADS



## SALAD INCLUDES:

Fresh Fruit Cup  
Brownie or Chocolate Chip Cookie  
Cutlery Packet with Salt & Pepper Packets  
After Dinner Mints

## Salad Choices:

Chicken Caesar Salad. Romaine Lettuce, Roasted Chicken Strips, Parmesan Cheese, Croutons and Caesar Dressing on the Side.

Salmon Caesar Salad. Romaine Lettuce, Roasted Salmon Strips, Parmesan Cheese, Croutons and Caesar Dressing on the Side.

Spring Mix Salad with Roasted Chicken. Spring Mix, Roasted Chicken Strips, Sliced Strawberries, Fresh Blueberries and Goat Cheese. Served with Raspberry and Balsamic Dressings on the Side

Spring Mix Salad with Roasted Salmon. Spring Mix, Roasted Salmon Strips, Sliced Strawberries, Fresh Blueberries and Goat Cheese. Served with Raspberry and Balsamic Dressings on the Side

Spring Mix Salad with Portabella Mushrooms. Spring Mix, Roasted Portabella Mushroom Strips, Sliced Strawberries, Fresh Blueberries and Goat Cheese. Served with Raspberry and Balsamic Dressings on the Side

Chicken or Beef Fajita Salad. Romaine Lettuce, Roasted Chicken Strips, Sliced, Roasted Red Peppers & Onions and Tortilla Strips. Served with Avocado Ranch Dressing

Chef Salad. Iceberg lettuce, Diced Turkey, Chopped Egg, Diced Bacon, Diced Tomato, Sliced Cucumbers, and Shredded Cheddar Cheese. Served with Ranch Dressing on the Side

**\$11.50 per salad**

# HOT MEAL BUFFETS PART 1



## BUFFETS ON THIS PAGE INCLUDES:

Salad of your choice  
Fresh Baked Roll and Butter

### Hot Meal Choices:

Signature Meatloaf with Mashed Potatoes and Fresh Green Beans  
Roast Turkey Breast with Mashed Potatoes and Fresh Green Beans  
Roasted Salmon with Wild Rice Pilaf and Glazed Carrots (add \$1.50 per person)  
Honey Glazed Ham with Mashed Potatoes and Fresh Green Beans  
Cheese Ravioli with Marinara Sauce and Steamed Vegetable Medley  
Meat Lasagna with Fresh Green Beans and Glazed Carrots  
Vegetarian Lasagna with Fresh Green Beans and Glazed Carrots  
Chicken Parmesan with Fresh Green Beans and Glazed Carrots  
Marinated Grilled Chicken Breast with Steamed Broccoli and Wild Rice Pilaf  
Fettuccine Alfredo with Chicken, Steamed Broccoli and Glazed Carrots  
Chicken Kiev with Wild Rice Pilaf and Fresh Green Beans  
Chicken Cordon Bleu with Wild Rice Pilaf and Fresh Green Beans

### Salad Choices:

Tossed Salad with Tomato and Cucumber. Served with Ranch and Italian Dressings  
Caesar Salad with Dressing on the side

**\$12.95 per person**

Each menu price is based on 30 or more guests. \$2 additional charge for guest counts under 30 guests

For dropped of catering orders, if disposable chafing dishes are needed, additional charges for each chafing dish will apply

# HOT MEAL BUFFETS PART 2

## Hearty Italian Buffet

Meat Lasagna, Veggie Lasagna  
or Pasta Primavera  
Steamed Broccoli  
Glazed Carrots  
Garlic Breadsticks  
Caesar Salad  
**\$12.95 per guest**

## Mac & Cheese Bar

Gourmet Macaroni & Cheese  
Shredded Cheddar Cheese  
Blue Cheese Crumbles  
Chopped Bacon  
Diced Onions  
Diced Buffalo Chicken  
Diced Jalapeños  
Diced Tomatoes  
Mixed Green Salad with  
Dressings  
Fresh Baked Rolls & Butter  
**\$10.95 per guest**

## Taco Bar

Hard & Soft Taco Shells  
Seasoned Ground Beef  
Shredded Lettuce  
Shredded Cheddar Cheese  
Sour Cream  
Diced Tomato  
Refried Beans  
Mexican Rice  
Chips and Salsa  
**\$10.95 per guest**

## Deli Platter Buffet

Platter of Sliced Ham, Roast  
Beef and Turkey  
-or-  
Chicken Salad and Tuna Salad  
Assorted Sliced Cheeses  
Assorted Condiments  
Assorted Sliced Bread  
Redskin Potato Salad  
Creamy Cole Slaw  
Tri-Colored Pasta Salad  
BBQ Baked Beans  
**\$12.50 per guest**

## BBQ Station

Pulled Pork with Homemade  
BBQ Sauce  
Fresh Bakery Buns  
Creamy Coleslaw  
Country Green Beans  
Mixed Green Salad with  
Dressings  
**\$10.95 per guest**

## Baked Potato Bar

Baked Potatoes  
Shredded Cheddar Cheese  
Sour Cream  
Chopped Scallions  
Chopped Bacon  
Steamed Broccoli  
Diced Jalapeños  
Mixed Green Salad with  
Dressings  
Fresh Baked Rolls & Butter  
Add Seasoned Ground Beef or  
Shredded Chicken for \$1.50  
per person  
**\$9.50 per guest**

Each menu price is based on 100 or more guests. \$2 additional charge for guest  
counts under 100 guests

For dropped of catering orders, if disposable chafing dishes are needed,  
additional charges for each chafing dish will apply

# EXECUTIVE LUNCH BUFFET

## Salad:

(choose 1)

Tossed Salad with Ranch and Italian Dressings

Caesar salad

Spring Mix Salad with Strawberries, Blueberries and Goat Cheese. Served with Raspberry and Balsamic Vinaigrette dressings

## Side Dish 1:

(choose 1)

Buttered Corn

Green Bean Casserole

Fresh Green Beans

Glazed Carrots

Steamed Vegetable Medley

## Entree 1:

(choose 1)

Sliced Honey Glazed Ham

Sliced Oven Roasted Turkey Breast in Gravy

Chicken Marsala

Beef Brisket with BBQ Sauce on the side

## Side Dish 2:

(choose 1)

Garlic Mashed Potatoes

Italian Roasted New Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Macaroni & Cheese

## Entree 2:

(choose 1)

Eggplant Parmesan

Meat or Vegetarian Lasagna

Chicken Stir Fry

Sliced Pork Loin

Veggie or Chicken Primavera

Chicken Wellington

## Dessert:

(choose 2)

Assorted Fresh Baked Cookies

Fresh Baked Brownies

Cheesecake Slices

Carrot Cake Slices

**\$21.95 per guest**

# SOUP, SALAD & SANDWICH COMBO

## Soup:

(choose 1)

Chicken Noodle

Chicken and Rice

Cheese Potato with Bacon

Tomato Florentine

## Soup cont'd:

Broccoli & Cheddar

Vegetable

Chicken and Dumpling

Chili

## Includes:

Oyster Crackers

Mixed Greens Salad with Dressings

Assorted Fresh Made Deli Sandwiches

**\$12.95 per guest**

Each menu price is based on 30 or more guests. \$2 additional charge for guest counts under 30 guests

For dropped of catering orders, if disposable chafing dishes are needed, additional charges for each chafing dish will apply

# 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.

# 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**

