

A  
**CATERED**  
AFFAIR



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# BREAKFAST MENU

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# BREAKFAST MENU



## Brunch Menu Packages on this page include:

Regular and Decaf Coffee Service

Pitchers of Orange Juice

Condiments of Butter, Jelly, Ketchup Hot Sauce and Cream Cheese  
(when needed)

Disposable Plates, Forks, Knives, Napkins and Cups

### Continental Breakfast

Assorted Breakfast Pastries

(Danish, Bagels, Muffins, Donuts &  
Coffee Cake)

Fresh Fruit Bowl

Yogurt with Fresh Berries or Assorted

Granola Bars

**\$11.95 per guest**

### Boxed Breakfast

Bagel with Cream Cheese or Jumbo Muffin

Fresh Whole Fruit

Yogurt Cup

Individual Orange Juice

**\$9.95 per guest**

### Country Breakfast

#### Entree Choices:

(Choose 1)

Scrambled Eggs or Sausage Egg

Casserole or Vegetarian Egg Casserole

#### Meat Choices:

(Choose 2)

Breakfast Ham

Bacon Strips

Sausage Links T

Turkey Sausage Links

(add \$1.50 per guest)

Includes:

Fried Breakfast Potatoes

Biscuits & Sausage Gravy

Fresh Fruit Bowl

Add 2 selections of Bagels, Donuts or  
Muffins for \$1.95 per guest

**\$13.50 per guest**

### Quiche/Frittata Breakfast

#### Entree Choices:

(Choose 1)

Garden Vegetable Frittata Three

Cheese Frittata Quiche Lorraine

Garden Vegetable Quiche

#### Includes:

Bacon Strips

Sausage Links

Fried Breakfast Potatoes

Biscuits & Gravy

Fresh Fruit Bowl

Assorted Breakfasts Pastries

**\$15.95 per guest**

Menu prices are based on a minimum of 30  
guests. \$3 additional charge for 29 guests  
and under

# BREAKFAST MENU



**Breakfast Menu Packages on this page include:**  
Condiments of Butter, Jelly, Ketchup Hot Sauce and Cream Cheese  
(when needed)  
Disposable Plates, Forks, Knives, Napkins and Cups

## Omelette Bar\*

(made to order)

**With Toppings of:**

Diced Onions

Diced Peppers

Diced Ham

Sausage Crumbles

Chopped Bacon Pieces

Sliced Mushrooms

Shredded Cheddar Cheese

Spinach

Feta Cheese

Salsa

**Includes the following:**

Bacon Strips or Sausage Links

Breakfast Fried Potatoes

Fresh Fruit Tray

**\$14.95 per guest**

Each menu price is for a minimum of 30 guests. \$3 additional charge per guest for under 29 guests.

\*Omelette, Waffle, or Pancake Station will require attendants

## Breakfast Add Ons

Sausage Biscuits

**\$2.75 each**

Breakfast Burritos

(Eggs, sausage, fried potatoes & cheddar cheese)

**\$5.95 each**

Additional Meat Choice

(Bacon, ham or sausage)

**\$2.95 per person**

Yogurt Parfaits

**\$2.50 each**

Assorted Whole Fruit

**\$1.00 each**

Assorted Granola Bars

**\$1.50 each**

Add a Waffle or Pancake Bar with Toppings or Omelette Bar with fillings to any existing breakfast menu

**\$7.95 per guest**

## Waffle or Pancake Bar\*

(made to order)

**With Toppings of:**

Fresh Blueberries

Sliced Strawberries

Maple Syrup

Chocolate Chips

Peanut Butter Chips

Powdered Sugar

Whipped Cream

Whipped butter

**Includes the following:**

Bacon Strips or Sausage Links

Breakfast Fried Potatoes

Fresh Fruit Tray

**\$13.50 per guest**

Each menu price is for a minimum of 30 guests. \$3 additional charge per guest for under 29 guests.

\*Omelette, Waffle, or Pancake Station will require attendants

# RENTAL ITEMS & ADD-ONS

**White China Plates, Stainless Silverware and Cloth Napkins**

**\$3.50 per guest**

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

**\$.60 per piece**

**Silverware**

**\$.60 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](http://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

Starting at \$75.00

Monday-Sunday Before 8AM and after 5PM

Starting at \$75.00

## SERVICE PERSONNEL

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

Buffet attendants and service personnel: \$30 per hour with a minimum of 6 hours

Bartenders: \$40 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. A Catered Affair does not require 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**
- **Prices and menu are subject to change without notice due to changing market conditions. Please contact one of our sales associates to ensure that you are working with the current menu and to obtain a firm price quote**

