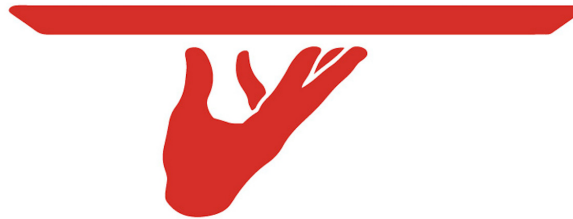


A
CATERED
AFFAIR



PLATED DINNER MENU

Phone: 513.827.9022

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www.acateredaffaircincinnati.com

PLATED DINNER SELECTIONS

CHOOSE 1 ENTREES, 2 SIDES & 1 SALAD

Beef Choices

Sliced Beef Tenderloin \$31.95

Braised Short Ribs \$27.95

Grilled 6oz Filet Mignon \$35.95

Prime Rib \$29.50

All of the above served with Au Jus and Creamy Horseradish or Demi-Glace (Red Wine, Cabernet Peppercorn, Italian, Blueberry, Caramelized Onion, or Mushroom)

Poultry Choices

Champagne Chicken (seared Chicken Breast in a Champagne Cream Sauce) \$22.95

Chicken Piccata (lightly breaded Chicken Breast in a White Wine, Lemon Cream Sauce, topped with Capers) \$22.95

Chicken Parmesan (lightly breaded Chicken Breast topped with Marinara and Mozzarella Cheese) \$22.95

Pesto Chicken (Chicken Breasted topped with Pesto, Diced Tomatoes, Bacon and Mozzarella Cheese) \$22.95

Chicken Marsala (lightly breaded Chicken Breast in a Marsala Cream Sauce with Sliced Mushrooms) \$22.95

Apricot Chicken (roasted Chicken Breast with an Apricot Sauce) \$22.95

Mango Glazed Chicken topped with Mango Salsa \$23.95

Chicken Breast Stuffed with Basil, Tomato & Mozzarella in Balsamic Glaze \$23.95

Chicken Breast Medallions stuffed with Spinach, Artichokes and Sun Dried Tomatoes \$23.95

Roasted Chicken Breast Topped with Crispy Pancetta and Three Cheese Sauce \$24.95

Chicken Breast Stuffed with Poblano Cheese, Corn and Topped with Poblano Cream Sauce \$24.95

Buffet, and Family Styles Meals are also available. Pricing is listed at a per person price. All plated meals include 1 entree, 2 side dishes, 1 salad and fresh baked rolls and butter. Add an additional entree for \$5.50 per guest
Each menu price is for a minimum of 100 guests. \$2 additional charge for 50-99 guests.
\$3 additional charge for 49 guests and under.

PLATED DINNER SELECTIONS

CHOOSE 1 ENTREES, 2 SIDES & 1 SALAD

Vegetarian Choices

- Vegan Butternut Squash "short ribs" \$19.95**
- Vegan Puttanesca (roasted veggies over spaghetti squash) \$19.95**
- Butternut Squash Ravioli with Sage Brown Cream Sauce \$21.95**
- Vegan Mushroom & Sweet Potato Moussaka \$19.95**
- Vegan Eggplant Moussaka \$21.95**
- Eggplant Parmesan \$19.95**
- Vegan Marinated Portabella stuffed with Spinach, Artichoke and Sun Dried Tomatoes \$19.95**
- Vegan Marinated Portabella stuffed with a mix of Vegetables, Rice and Diablo Sauce \$19.95**
- Stuffed Zucchini Boat with a mix of Vegetables, Rice and Diablo Sauce \$19.95**
- Vegetarian Penne or Cavatappi Pasta tossed in Olive Oil with a mix of Vegetables and Herbs \$19.95**

Seafood Choices

- Seared Chilean Sea Bass (Market Price)**
- Baked or Grilled Garlic Lemon Buttered Salmon \$22.95**
- Baked or Grilled Citrus Salmon with Tropical Cilantro Salsa \$22.95**
- Baked or Grilled Blacked Mahi-Mahi. Served with Mango Salsa \$22.95**
- Crab & Shrimp Stuffed Salmon \$29.95**
- Mediterranean Style Grouper with Tomatoes & Kalamata Olives \$24.95**
- Oven Baked Parmesan Grouper \$24.95**

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Each menu price is for a minimum of 100 guests. \$2 additional charge for 50-99 guests.
\$3 additional charge for 49 guests and under.

SIDE DISH AND SALAD CHOICES

Choose 2 Side Dishes:

Citrus Glazed Carrots
Grilled Seasonal Fresh Vegetables
Fresh Garlic Green Beans
Fresh Country Green Beans
Fresh Green Beans Almandine
Green Bean Casserole
Steamed Broccoli
Broccoli Casserole
Steamed Vegetable Medley
Baked Beans

Bow Tie Pasta with Pesto
Bow Tie Pasta with Marinara
Garlic Mashed Potatoes
Italian Roasted New Potatoes
Au Gratin Potatoes
Baked Potatoes
Baked Sweet Potatoes
Sweet Potato Casserole
Wild Rice Pilaf
Cold Wild Rice Salad

Macaroni & Cheese
Buttered Corn
Corn Souffle
Corn on the Cob
Brussel Sprouts
(add \$1.00 per guest)
Roasted Asparagus
(add \$1.00 per guest)
Twice Baked Potatoes
(add \$1.00 per guest)

Choose 1 Salad:

Caesar Salad with Parmesan Cheese, Croutons and Caesar Dressing
Spring Mix Salad with Strawberries, Blueberries and Goat Cheese- Raspberry and Balsamic Dressings on the Side
Tossed Salad with Tomatoes and Cucumbers- Ranch, Italian and French Dressings
Greek Salad with Grape Tomatoes, Sliced Black Olives, Chopped Artichoke Hearts, Banana Peppers, Feta Cheese and Greek Salad Dressing

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Each menu price is for a minimum of 100 guests. \$2 additional charge for 50-99 guests.

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

Coke, Diet Coke, Sprite & Bottled Water

Sweet & Dry Vermouth, Bitters, Diet & Regular Tonic Water & Club Soda

Orange Juice, Cranberry Juice & Ginger Ale

Lemons, Limes, Cherries & Olives

Cups, Ice, Cocktail Napkins, and Stirrers

\$5.95 per guest

BARTENDING SERVICE

Bartending service is available for \$40 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

\$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

\$3.00 per chair

*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**

