

A
CATERED
AFFAIR



BRUNCH MENU

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BRUNCH 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
Disposable Plates, Forks, Knives, Napkins and Cups

Southern Brunch Buffet*

Omelette Bar

(made to order)

With Toppings of:

Diced Onions, Diced Peppers, Diced Ham,
Sausage Crumbles, Chopped Bacon, Sliced
Mushrooms, Shredded Cheddar Cheese,
Spinach, Feta Cheese, & Salsa

Choose 2 Meats:

Bacon Strips

Sliced Ham

Sausage Links or Patties

Includes:

Fried Breakfast Potatoes

Biscuits & Gravy

Tuna Salad, Chicken Salad & Pimento Cheese
Spread with Cocktail Rolls & Crackers

Fresh Green Beans

Assorted Breakfast Pastries

Fresh Baked Brownies & Lemon Squares

\$27.95 per guest

Quiche Brunch Buffet

Quiche Choices:

(Choose 2)

Ham & Swiss Cheese

Spinach & Asiago Cheese

Apple & Smoke Bacon

Caramelized Pear & Blue Cheese

Smoked Salmon & Red Onion

Includes:

Fried Breakfast Potatoes

Fresh Fruit Bowl

Assorted Breakfast Pastries

\$15.95 per guest

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

*There will be a service personnel
Charge for omelette and waffle/
pancake bar attendants

Cincinnati Brunch Buffet

Entree Choices:

(Choose 1)

Oven Baked Cheese Omelettes

Baked Garden Frittata

Scrambled Eggs

Includes:

Bacon Strips

Sausage Links or Patties

Assorted Mini Sandwiches of Turkey,
Roast Beef and Pimento Cheese
Spread

Breakfast Fried Potatoes

Biscuits & Sausage Gravy

Macaroni & Cheese

Broccoli Casserole

Fresh Fruit Bowl

Assorted Breakfast Pastries

\$17.95 per guest

BRUNCH 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

French Crepe Brunch Bar

Pre-Made Crepes*

With Fillings of:

Chocolate Mousse

Lemon Mousse

Ricotta & Honey

Sliced Strawberries

Blueberries

Sliced Almonds

Whipped Cream

Chicken & Mushroom in Cream Sauce

(add \$2.00 per guest)

Includes the following:

Fresh Fruit Bowl

Assorted Fresh Baked Muffins

\$16 per guest

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

*There will be a service personnel Charge for omelette and waffle/pancake bar attendants

*Inquire about making the Crepe Bar an action station

Brunch Add Ons

Assorted Fresh Baked Muffins

\$2.75 each

Assorted Donuts

\$22.00 dozen

Assorted Bagels & Cream Cheese

\$22.00 dozen

Biscuits & Gravy

\$3.00 per person

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

\$7.95 per guest

Goetta Slices

\$5.50 per person

Eggs Florentine

Poached Eggs topped with Creamed Spinach, Chopped Bacon and Diced Tomatoes

Breakfast Fried Potatoes

Fresh Fruit Bowl

Assorted Breakfast Pastries

\$13.50 per guest

Breakfast Burrito Bar

Scrambled Eggs

Flour Tortillas

Shredded Cheddar Cheese & Feta Cheese

Chopped Bacon

Sausage Crumbles

Spinach

Sour Cream

Salsa, Diced Onions & Peppers

Breakfast Fried Potatoes

Fresh Fruit Bowl

\$13.50 per guest

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 and Bottled Water

Sweet & Dry Vermouth, Bitters, Regular & Diet Tonic Water, Club Soda, Orange Juice, Cranberry Juice & Ginger Ale

Lemons, Limes, Cherries & Olives

Cocktail Napkins, Cups, Ice & 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, 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

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**

