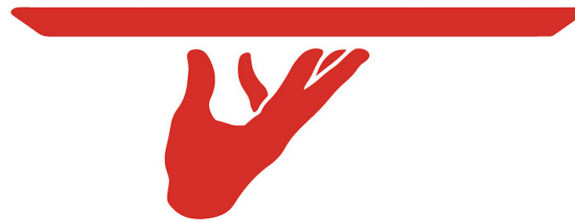


**A  
CATERED  
AFFAIR**



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**BRUNCH MENU**

**Phone: 513.827.9022**

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

# BRUNCH MENU



## Brunch Menu Packages on this page include:

Regular and Decaf Coffee Service

Pitchers of Orange Juice

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

Disposable Dinner, Forks, Knives, Napkins and Cups

### Southern Brunch Buffet\*

#### Omelette Bar

(made to order)

With Toppings of:

Diced Onions

Diced Peppers

Diced Ham

Chopped Bacon Pieces

Sliced Mushrooms

Shredded Cheddar Cheese

#### Includes:

Fried Breakfast Potatoes

Biscuits & Sausage Gravy

Bacon Strips

Sliced Ham

Sausage Links or Patties

Fresh Green Beans

Assorted Breakfast Pastries

Fresh Baked Brownies

**\$19.95 per guest**

### Quiche Brunch Buffet

#### Quiche Choices:

(Choose 1)

Ham & Swiss Cheese

Spinach & Asiago Cheese

Apple & Smoke Bacon

Caramelized Pear & Blue Cheese

Smoked Salmon & Red Onion

#### Includes:

Fresh Fruit Bowl

Assorted Breakfast Pastries

**\$11.95 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.

\*\$95 Omelette, Waffle, or Pancake  
Station Charge

### 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

Breakfast Fried Potatoes

Biscuits & Sausage Gravy

Macaroni & Cheese

Broccoli Casserole

Fresh Fruit Bowl

Assorted Breakfast Pastries

**\$14.95 per guest**

# BRUNCH MENU



## Breakfast Menu Packages on this page include:

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

Disposable Dinner, 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

**\$12 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.

\*To make this a Crepe Action Station, add \$2  
per guest

\*\$95 Omelette, Waffle, or Pancake Station  
Charge

### Brunch Add Ons

Assorted Fresh Baked Muffins

\$2.75 each

Assorted Donuts

\$13.00 dozen

Assorted Bagels & Cream Cheese

\$13.00 dozen

Biscuits & Gravy

\$3.00 per person

Waffle or Pancake Bar\* with Toppings

\$4.00 per guest

Omelette Bar\* With Toppings

\$4.00 per guest

Goetta Slices

\$3.50 per person

### Eggs Florentine

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

Breakfast Fried Potatoes

Fresh Fruit Bowl

Assorted Breakfast Pastries

**\$10 per guest**

### Breakfast Burrito Bar

Scrambled Eggs

Flour Tortillas

Shredded Cheddar Cheese

Chopped Bacon

Sausage Crumbles

Sour Cream

Salsa

Breakfast Fried Potatoes

Fresh Fruit Bowl

**\$10 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**

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](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

\$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

