

Dinner Menu

Pasta/Vegetarian Entrees

Spaghetti & Meatballs	\$9.95
Spaghetti w/o Meatballs	\$8.95
Meat or Vegetable Lasagna	\$11.95
Vegetarian Stuffed Mushrooms	\$12.95
Vegetarian Pasta Primavera	\$10.95
Meat Mostaccioli	\$10.95
Eggplant Parmesan	\$12.95

Beef Entrees

Homemade Meat Loaf	\$10.95
Homestyle Pot Roast	\$12.95
Roast Top Round of Beef	\$12.95
Beef Tips Burgundy	\$17.95
Prime Rib	\$23.95
Beef Tenderloin	\$23.95

Pork/Seafood Entrees

BBQ Pulled Pork	\$10.95
Rosemary Stuffed Pork Chop	\$13.95
Center Cut Pork Loin	\$13.95
Tilapia with Lemon Herb Butter	\$11.95
Baked Salmon with Herb Butter	\$17.50

Poultry Entrees

Sliced Turkey Breast in Gravy	\$11.95
Chicken Parmesan	\$11.50
Sweet & Sour Chicken	\$11.50
General Tso's Chicken	\$11.50
Baked Chicken in Cream Sauce	\$11.50
Chicken Alfredo w/ Penne Pasta	\$11.50
Chicken Cordon Bleu	\$13.95
Coriander Chicken Thighs w/ Miso Glazed Root Vegetables	\$14.95
Moroccan Chicken Brochettes	\$13.95
Tomato Braised Chicken Thighs	\$13.95
Grilled Chicken Thighs w/ Arugula & Warm Chick Peas	\$13.95
Baked Sesame Chicken Thighs	\$12.95
Pesto Chicken w/ Fresh Tomato, Bacon & Mozzarella Cheese	\$13.95
Asian BBQ Chicken	\$12.95

Add white china dinnerware, stainless steel flatware \$5, & white linen napkins for \$1.75 per guest

additional service personnel must be hired when renting China. 1 server per 20 guests is recommended

Side Dishes (choose up to 3)

Garlic Mashed Potatoes	Sweet Potatoes
Herb Roasted Potatoes	Baked Potatoes
Au Gratin Potatoes	Wild Rice Pilaf
Scalloped Potatoes	Cheese Tortellini
Sweet Potato Casserole	Bow Tie Pasta
Country Green Beans	Buttered Corn
Green Bean Almandine	Steamed Broccoli
Broccoli Casserole	Glazed Carrots
Brussel Sprouts	Vegetable Medley
Baked Beans	Corn Souffle
Macaroni & Cheese	Add \$1.00 PP
Twice Baked Potatoes	Add \$1.00 PP

Salads

Spring Mix Salad with Strawberries, Blueberries & Goat cheese. Served with Raspberry & Balsamic Vinaigrette Dressings

Traditional Caesar Salad with Croutons & Parmesan Cheese

Greek Salad with Feta Cheese, Olives, Roma Tomatoes and Greek Dressing

Garden Salad with Cucumber & Tomato. Served with Ranch, French & Italian Dressings

All menu selections are served with your choice of 3 side dishes, choose of salad and fresh baked rolls with butter

Grand Dinner Buffet \$23.95 per person

Hors D'oeuvres 1: (choose 4)

Seasonal Fresh Vegetable Display with Ranch & Spinach Dips

Domestic Cubed Cheese Display garnished with Grape Clusters and Strawberries. Served with Gourmet Crackers

Swedish Meatballs Spanakopita

Grilled Chicken Wings Mini Crab Cakes

Spinach & Artichoke Dip with Tortilla Chips

Entrees: (choose two)

Honey Glazed Ham Roast Turkey Breast

Roast Pork Loin Sliced Roast Beef

Carved Beef Tenderloin (add \$6 per person)

Meat Lasagna Beef Stroganoff

Chicken Marsala Glazed Salmon

Vegetable: (choose 2)

Vegetable Medley Glazed Carrots

Green Bean Almandine Buttered Corn

Country Green Beans Broccoli Casserole

Potatoes, Rice & Pasta: (choose 2)

Roasted Potatoes Au Gratin Potatoes

Wild Rice Pilaf Bow Tie Pasta w/ Pesto

Salad: (choose 1)

Garden Salad with your choice of Dressings

Traditional Caesar Salad

Dinner Menu Packages

Classic Dinner Buffet \$18.95 per person

Entree 1: (choose one)

Honey Glazed Ham Roast Turkey Breast

Sliced Roast Beef Meat Lasagna

Entree 2: (choose one)

Beef Tips Burgundy (add \$2 per person) Baked Tilapia

Chicken Breast in Cream Sauce

Vegetable Side Dish: (choose one)

Vegetable Medley Glazed Carrots

Green Bean Almandine Buttered Corn

Country Green Beans Broccoli Casserole

Potatoes, Rice & Pasta: (choose one)

Italian Roasted New Potatoes

Au Gratin Potatoes Potato Casserole

Mashed Potatoes Wild Rice Pilaf

Salad: (choose one)

Garden Salad with your choice of Dressings

Traditional Caser Salad

Dessert: (choose 1)

Chocolate Cake Slices Carrot Cake Slices

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Deluxe Dinner Buffet \$20.95 per person

Hors D'oeuvres:

Seasonal Fresh Vegetable Display with Ranch & Spinach Dips

Domestic Cubed Cheese Display garnished with Grape Clusters and Strawberries. Served with Gourmet Crackers

Entree 1: (choose one)

Honey Glazed Ham Roast Turkey Breast

Roast Beef Brisket Roast Pork Loin

Entree 2: (choose one)

Meat Lasagna Glazed Salmon

Chicken Breast in Cream Sauce

Baked White Fish with Lemon Butter

Vegetable Side Dish: (choose one)

Vegetable Medley Glazed Carrots

Green Bean Almandine Buttered Corn

Country Green Beans Broccoli Casserole

Potatoes, Rice & Pasta: (choose one)

Au Gratin Potatoes Scalloped Potatoes

Mashed Potatoes Wild Rice Pilaf

Salad: (choose one)

Garden Salad with your choice of Dressings

Traditional Caser Salad

Dessert:

New York Style Cheesecake Slices

Plated Dinner Menus

Plated Dinner with Single Entree (suggestions)

Grilled Chicken Breast \$14.95 per guest

Grilled Italian Herb Chicken Breast, Green Beans Almandine, Wild Rice Pilaf, Choice of Dinner Salad, and Choice of Dessert

Pesto Grilled Salmon \$19.95 per guest

Pesto Grilled Salmon Filets, Wild Rice with Pecans and Golden Raisins, Whole Baby Carrots with Tops on, Choice of Dinner Salad, and Choice of Dessert

Prime Rib \$27.95 per guest

Prime Rib, Cooked Medium Rare with Au Jus and Creamy Horseradish, Twice Baked Potato, Glazed Baby Carrots, Choice of Dinner Salad and Choice of Dessert

Sliced Beef Tenderloin \$31.50 per guest

Roasted Beef Tenderloin with Au Jus and Creamy Horseradish, Baked, Vegetable Stuffed Zucchini, Scalloped Potatoes, Choice of Dinner Salad and Choice of Dessert

Plated Dinner with Dual Entrees (suggestions)

Beef Tenderloin and Chicken Valdastano \$31.50 per guest

Roasted Beef Tenderloin with Au Jus and Creamy Horseradish, Chicken Breast Stuffed with Spinach, Sun-Dried Tomatoes and Mozzarella Cheese, Sautéed Green Beans with Fresh Garlic, Wild Rice Pilaf, Choice of Dinner Salad and Choice of Dessert

Beef Tenderloin and Oven Roasted Salmon \$34.50 per guest

Roasted Beef Tenderloin with Au Jus and Creamy Horseradish, Oven Roasted Salmon Filet, Stuffed New Potatoes, Roasted Asparagus with Garlic and Parmesan, Choice of Dinner Salad and Choice of Dessert

Lamb Chops and Stuffed Chicken Breast \$39.00 per guest

Italian Seasoned, Oven Roasted Lamb Chops, Chicken Breast Stuffed with Spinach and Boursin cheese, Drizzled with Madeira Wine Sauce, Stuffed New Potatoes, Sautéed Green Beans and Baby Carrots in Pesto Butter, Choice of Dinner Salad and Choice of Dessert

Salad Choices

Spring Mix Salad with Strawberries, Blueberries & Goat cheese. Served with Raspberry & Balsamic Vinaigrette Dressings

Traditional Caesar Salad with Croutons & Parmesan Cheese

Greek Salad with Feta Cheese, Olives, Roma Tomatoes and Greek Dressing

Garden Salad with Cucumber & Tomato. Served with Ranch, French & Italian Dressings

Dessert Choices

New York Style Cheesecake Slices with Assorted Toppings

Fresh Baked Carrot Cake Slices

Triple Chocolate Cake Slices

Apple Pie Slices

All menus include clear disposable dinnerware, flatware & white napkins. Add white china dinnerware, stainless steel flatware & white linen napkins for \$5 per guest.

Guest table linens are also available in most sizes and colors. Ask your sales professional about linens and other rental items

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