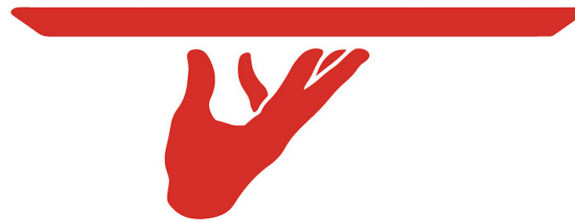


A
CATERED
AFFAIR



BREAKFAST MENU

Phone: 513.827.9022

Email: sales@acateredaffaircincinnati.com

www.acateredaffaircincinnati.com

BREAKFAST MENU



Breakfast 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

Continental Breakfast

Assorted Breakfast Pastries
(Bagels, Muffins & Donuts)
Fresh Fruit Bowl
Yogurt with Fresh Berries or
Assorted Granola Bars
\$8.95 per guest

Boxed Breakfast

Bagel with Cream Cheese or
Jumbo Muffin
Fresh Whole Fruit
Yogurt Cup
Orange Juice
\$7.95 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.

Country Breakfast

Entree Choices:

(Choose 1)
Scrambled Eggs or
Sausage Egg Casserole or
Vegetarian Egg Casserole

Meat Choices:

(Choose 2)
Bacon Strips
Sausage Links
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
\$10.95 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
Breakfast Fried Potatoes
Biscuits & Sausage Gravy
Fresh Fruit Bowl
Assorted Breakfast Pastries
\$14.95 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.

BREAKFAST 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

Omelette Bar*

(made to order)

With Toppings of:

Diced Onions

Diced Peppers

Diced Ham

Chopped Bacon Pieces

Sliced Mushrooms

Shredded Cheddar Cheese

Includes the following:

Bacon Strips or Sausage Links

Breakfast Fried Potatoes

\$10 per guest

Breakfast Add Ons

Sausage Biscuits

\$2.75 each

Breakfast Burritos

(eggs, sausage, fried potatoes and
shredded cheddar cheese)

\$5.95 each

Additional Meat Choice

(bacon, ham or sausage)

\$2.00 per person

Yogurt Parfaits

\$1.75 each

Assorted Whole Fruit

\$1.00 each

Assorted Granola Bars

\$1.50 each

Waffle or Pancake Bar*

(made to order)

With Toppings of:

Fresh Blueberries

Sliced Fresh Strawberries

Maple Syrup

Chocolate Chips

Powdered Sugar

Whipped Cream

Includes the following:

Bacon Strips or Sausage Links

Breakfast Fried Potatoes

\$10 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.

*Omelette Bar, Pancake Bar & Waffle Station Fee of
\$95 applies

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.
*Omelette Bar, Pancake Bar & Waffle Station Fee of
\$95 applies

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

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

