

# CORPORATE BREAK MENU



**Yogurt and Muffins**  
Your choice of Fresh Muffins or  
Fresh Whole Fruit  
Includes the following:  
Yogurt Parfaits with Blueberries  
and Strawberries  
Granola Bars  
Bottled Water  
**\$5.95 per guest**

**Sweet and Salty**  
Assorted Candy Bars  
Petit Fours  
Mixed Nuts  
Saratoga Chips  
Bottled Water  
Assorted Soft Drinks  
Coffee Service  
**\$9.95 per guest**

**Heart Healthy**  
Cubed Cheese Tray with  
Gourmet Crackers  
Your choice of:  
Seasonal Fresh Fruit Tray or  
Assorted Fresh Whole Fruit  
Includes the following:  
Seasonal Fresh Vegetable Tray  
with choice of dip  
Granola Bars  
Bottled Water  
Assorted Soft Drinks  
Coffee Service  
**\$9.95 per guest**

**Sweet Tooth**  
Assorted Fresh Baked Cookies  
Fudge Brownies  
Bottled Water  
Assorted Soft Drinks  
Coffee Service  
**\$7.95 per guest**

**Take Me Out to the Ballgame**  
Jumbo Soft Pretzels with Mustard  
Nacho Chips with Cheese and Salsa  
Caramel Corn  
Mixed Nuts  
Bottled Water  
Assorted Soft Drinks  
Coffee Service  
**\$10.95 per guest**

All menus Corporate Break Menu prices  
are based on 30 or more guests. There  
may be a small price increase for groups  
of 25 or less. Please ask your catering  
specialist for more details. Order today at  
513.827.9022 or email  
[sales@acateredaffaircincinnati.com](mailto:sales@acateredaffaircincinnati.com)

# 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.

For your safety: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness

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.