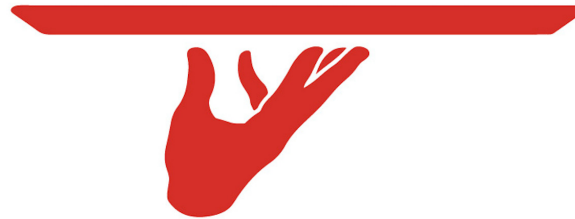


**A
CATERED
AFFAIR**



LUNCH MENU

Phone: 513.827.9022

Email: sales@acateredaffaircincinnati.com

www.acateredaffaircincinnati.com

BOXED LUNCHES



BOX INCLUDES:

Your Choice of: Deli Sandwich or Wrap

Bag of Potato Chips
Signature Pasta Salad
Fresh Fruit Cup
Brownie or Chocolate Chip Cookie
Lettuce, Tomato & Pickle
Mustard & Mayo Packets
Cutlery Packet with Salt & Pepper Packets
After Dinner Mints

Sandwich Choices:

Roasted Turkey w/Provolone Cheese on Fresh Bakery Bread
Honey Glazed Ham w/Swiss cheese on Fresh Bakery Bread
Roast Beef w/Cheddar Cheese on Fresh Bakery Bread
Tuna Salad on Fresh Bakery Bread
Signature Chicken Salad on Fresh Bakery Bread

Wrap Choices:

Chicken Caesar with Romaine Lettuce, Roasted Chicken,
Shredded Parmesan Cheese and Caesar Dressing
Chicken, Bacon, Ranch. Romaine Lettuce, Fried Chicken Strips, Shredded Cheddar Cheese, Chopped Bacon and Ranch
Dressing
Turkey BLT. Romaine Lettuce, Roasted Turkey Strips, Chopped Bacon, Chopped Tomatoes, Shredded Cheddar Cheese & Ranch
Dressing
Grilled Vegetarian Wrap. Mixed Greens with Grilled Zucchini, Squash, Red Peppers, Red Onions, Mozzarella Cheese and Sun-
Dried Tomato Vinaigrette

\$12.95 per box

*If ordering less than 10 of each type of sandwich or wrap, please add \$2 per box

INDIVIDUAL SALADS



SALAD INCLUDES:

Fresh Fruit Cup
Brownie or Chocolate Chip Cookie
Oyster Crackers
Cutlery Packet with Salt & Pepper Packets
After Dinner Mints

Salad Choices:

- Chicken Caesar Salad. Romaine Lettuce, Roasted Chicken Strips, Parmesan Cheese, Croutons and Caesar Dressing on the Side.
- Salmon Caesar Salad. Romaine Lettuce, Roasted Salmon Strips, Parmesan Cheese, Croutons and Caesar Dressing on the Side. (Add \$1.50 per salad)
- Spring Mix Salad with Roasted Chicken. Spring Mix, Roasted Chicken Strips, Sliced Strawberries, Fresh Blueberries and Goat Cheese. Served with Raspberry and Balsamic Dressings on the Side
- Spring Mix Salad with Roasted Salmon. Spring Mix, Roasted Salmon Strips, Sliced Strawberries, Fresh Blueberries and Goat Cheese. Served with Raspberry and Balsamic Dressings on the Side
- Chicken Fajita Salad. Romaine Lettuce, Roasted Chicken Strips, Sliced, Roasted Red Peppers & Onions and Tortilla Strips. Served with Avocado Ranch Dressing
- Chef Salad. Iceberg lettuce, Diced Turkey, Chopped Egg, Diced Bacon, Diced Tomato, Sliced Cucumbers, and Shredded Cheddar Cheese. Served with Ranch Dressing on the Side
- Vegetarian Salad with Mixed Greens, Grilled Vegetables of Zucchini, Squash, Red Pepper, Red Onion Portabella Mushrooms and Mozzarella Cheese. Served with Balsamic Vinaigrette on the side.

\$14.95 per salad

*If ordering less than 10 of each type of salad, please add \$2 per salad

INDIVIDUALLY PACKAGED MEALS



MEALS ON THIS PAGE INCLUDES:

Salad of your choice
Fresh Baked Roll and Butter

Hot Meal Choices:

Signature Meatloaf with Mashed Potatoes and Fresh Green Beans
Roast Turkey Breast with Mashed Potatoes and Fresh Green Beans
Roasted Salmon with Wild Rice Pilaf and Glazed Carrots (add \$1.50 per person)
Honey Glazed Ham with Mashed Potatoes and Fresh Green Beans
Cheese Ravioli with Marinara Sauce and Steamed Vegetable Medley
Meat Lasagna with Fresh Green Beans and Glazed Carrots
Vegetarian Lasagna with Fresh Green Beans and Glazed Carrots
Chicken Parmesan with Fresh Green Beans and Glazed Carrots
Marinated Grilled Chicken Breast with Steamed Broccoli and Wild Rice Pilaf
Chicken Cordon Bleu with Wild Rice Pilaf and Fresh Green Beans
Baked Chicken Breast in Alfredo Cream Sauce with Mashed Potatoes and Fresh Green Beans
Pesto Chicken Breast Topped with Bacon, Tomatoes & Mozzarella Cheese. With Mashed Potatoes and Fresh Green Beans
Sliced Roast Beef in Gravy with Mashed Potatoes and Fresh Green Beans

Salad Choices:

Tossed Salad with Tomato and Cucumber. Served with Ranch and Italian Dressings
Caesar Salad with Dressing on the side

\$16.75 per person

Each menu price is based on 30 or more guests. \$2 additional charge for guest counts under 30 guests
For dropped of catering orders, if disposable chafing dishes are needed, additional charges for each chafing dish will apply. If ordering less than 5 of any type of entree, add \$3 per meal

HOT MEAL LUNCH BUFFETS



BUFFETS ON THIS PAGE INCLUDES:

Salad of your choice
Fresh Baked Roll and Butter

Hot Meal Choices:

Signature Meatloaf with Mashed Potatoes and Fresh Green Beans
Roast Turkey Breast with Mashed Potatoes and Fresh Green Beans
roasted Salmon with Wild Rice Pilaf and Glazed Carrots (add \$1.50 per person)
Honey Glazed Ham with Mashed Potatoes and Fresh Green Beans
Cheese Ravioli with Marinara Sauce and Steamed Vegetable Medley
Meat Lasagna with Fresh Green Beans and Glazed Carrots
Vegetarian Lasagna with Fresh Green Beans and Glazed Carrots
Chicken Parmesan with Fresh Green Beans and Glazed Carrots
Marinated Grilled Chicken Breast with Steamed Broccoli and Wild Rice Pilaf
Chicken Cordon Bleu with Wild Rice Pilaf and Fresh Green Beans
Baked Chicken Breast in Alfredo Cream Sauce with Mashed Potatoes and Fresh Green Beans
Pesto Chicken Breast Topped with Bacon, Tomatoes & Mozzarella Cheese. With Mashed Potatoes and Fresh Green Beans
Sliced Roast Beef in Gravy with Mashed Potatoes and Fresh Green Beans

Salad Choices:

Tossed Salad with Tomato and Cucumber. Served with Ranch and Italian Dressings
Caesar Salad with Dressing on the side

One Entree: \$16.00 per person

Two Entrees: \$19.95 per person

Each menu price is based on 30 or more guests. \$2 additional charge for guest counts under 30 guests
For dropped of catering orders, if disposable chafing dishes are needed, additional charges for each chafing dish will apply. If ordering less than 5 of any type of entree, add \$3 per meal

SPECIALTY LUNCH BUFFETS



Deli Platter Buffet

Choose up to 4 of the following lunch meats/salads:

Platter of Sliced Ham, Roast Beef & Turkey
Chicken Salad, Tuna Salad & Pimento Cheese Spread
for pre-made sandwiches, add \$1.00 per guest

Includes all of the following:

Assorted Sliced Cheeses
Assorted Condiments
Assorted Sliced Bread
Redskin Potato Salad
Creamy Cole Slaw
Tri-Colored Pasta Salad
BBQ Baked Beans
Seasonal Fresh Vegetable Tray with Ranch Dip
\$14.95 per guest

Mac & Cheese Bar

Gourmet Macaroni & Cheese
Shredded Cheddar Cheese
Blue Cheese Crumbles
Chopped Bacon
Diced Onions
Diced Buffalo Chicken
Diced Jalapeños
Diced Tomatoes
Mixed Green Salad with Dressings
Fresh Baked Rolls & Butter
\$13.95 per guest

BBQ Station

Pulled Pork with Homemade
BBQ Sauce
Fresh Bakery Buns
Creamy Coleslaw
Country Green Beans
Mixed Green Salad with Dressings
\$14.95 per guest

Baked Potato Bar

Baked Potatoes
Shredded Cheddar Cheese
Sour Cream
Chopped Scallions
Chopped Bacon
Steamed Broccoli
Diced Jalapeños
Mixed Green Salad with Dressings
Fresh Baked Rolls & Butter
Add Seasoned Ground Beef or Shredded Chicken for \$1.50 per person
\$10.50 per guest

Each menu price is based on 30 or more guests. \$2 additional charge for guest counts under 30 guests
For dropped of catering orders, if disposable chafing dishes are needed, additional charges for each chafing dish will apply

EXECUTIVE LUNCH BUFFET

Salad:

(choose 1)

Tossed Salad with Ranch and Italian Dressings
Caesar salad

Spring Mix Salad with Strawberries, Blueberries and Goat Cheese. Served with Raspberry and Balsamic Vinaigrette dressings

Side Dish 1:

(choose 1)

Buttered Corn
Green Bean Casserole
Fresh Green Beans
Glazed Carrots
Steamed Vegetable Medley

Entree 1:

(choose 1)

Sliced Honey Glazed Ham
Sliced Oven Roasted Turkey Breast in Gravy
Chicken Marsala
Sliced Top Round of Beef in Gravy

Entree 2:

(choose 1)

Eggplant Parmesan
Meat or Vegetarian Lasagna
Chicken Stir Fry
Sliced Pork Loin
Veggie or Chicken Primavera
Chicken Wellington

Side Dish 2:

(choose 1)

Garlic Mashed Potatoes
Italian Roasted New Potatoes
Au Gratin Potatoes
Wild Rice Pilaf
Macaroni & Cheese

Dessert:

(choose 2)

Assorted Fresh Baked Cookies
Fresh Baked Brownies
Cheesecake Slices
Carrot Cake Slices
\$24.95 per guest

SOUP, SALAD & SANDWICH COMBO

Soup:

(choose 1)

Chicken Noodle
Chicken and Rice
Cheese Potato with Bacon
Tomato Florentine

Soup cont'd:

Broccoli & Cheddar
Vegetable
Chicken and Dumpling
Chili

Includes:

Oyster Crackers
Mixed Greens Salad with Dressings
Assorted Fresh Made Deli Sandwiches
\$16.95 per guest

Each menu price is based on 30 or more guests. \$2 additional charge for guest counts under 30 guests

For dropped of catering orders, if disposable chafing dishes are needed, additional charges for each chafing dish will apply

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

Individual Bottled Drinks

Bottled Water- \$1.50 each

Bottled Lemonade- \$2.50 each

Bottled Iced Tea- \$2.95

BAR MIXER PACKAGE

Coke, Diet Coke, Sprite & Bottled Water

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

Lemons, Limes, Cherries & Olives

Cups, Ice, Cocktail Napkins, & 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.

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**

