



# CURRENT CATERING EVENT SUMMARY

(use this to make your selections)

GROUP NAME		PHONE #	
EMAIL		EVENT TYPE	
EVENT DATE		# OF GUESTS	
EVENT LOCATION			

## DINING – Breakfast & Lunch

BREAKFAST	
<input type="checkbox"/>	RISE & SHINE
<input type="checkbox"/>	THE EARLY BIRD
<input type="checkbox"/>	CLASSIC CONTINENTAL BREAKFAST
<input type="checkbox"/>	DELUXE CONTINENTAL BREAKFAST
<input type="checkbox"/>	FRESHLY BREWED REGULAR & DECAF COFFEE
<input type="checkbox"/>	FRUIT JUICE

### BOX LUNCHES \*

CHICKEN	
<input type="checkbox"/>	CHICKEN MEX WRAP
<input type="checkbox"/>	CHICKEN CAESAR SALAD OR WRAP
<input type="checkbox"/>	CHIPOTLE CHICKEN WRAP
<input type="checkbox"/>	BUFFALO CHICKEN WRAP
<input type="checkbox"/>	WALBERRY WRAP, CROISSANT, OR SALAD

TURKEY & PORK	
<input type="checkbox"/>	THE FLYING PIG SANDWICH
<input type="checkbox"/>	PULLED PORK WRAP
<input type="checkbox"/>	CALIFORNIAN CROISSANT
<input type="checkbox"/>	TURKEY CLUB CROISSANT
<input type="checkbox"/>	BLT WRAP
<input type="checkbox"/>	CHEF SALAD
<input type="checkbox"/>	THE PERFECT HAM SANDWICH

BEEF & FISH	
<input type="checkbox"/>	PICAZO'S SPECIAL WRAP
<input type="checkbox"/>	THE ANGUS SANDWICH OR WRAP
<input type="checkbox"/>	THE PROPER MIDWESTERN WRAP
<input type="checkbox"/>	ROUND-UP SANDWICH OR WRAP
<input type="checkbox"/>	SHRIMP COCKTAIL SALAD
<input type="checkbox"/>	TUNA WRAP, CROISSANT, OR SALAD

VEGETARIAN	
<input type="checkbox"/>	VEGGIE WRAP
<input type="checkbox"/>	SZECHUAN WRAP (SPICY)
<input type="checkbox"/>	DEVILED EGG SALAD CROISSANT
<input type="checkbox"/>	GREEK SALAD OR WRAP
<input type="checkbox"/>	CAESAR SALAD OR WRAP
<input type="checkbox"/>	DECONSTRUCTED GUACAMOLE WRAP

SANDWICHES	
<input type="checkbox"/>	SANDWICH BUFFET *

### PLATED LUNCHES

SALADS	
<input type="checkbox"/>	THE CEO (CHINESE CHICKEN SALAD)
<input type="checkbox"/>	THE SYSTEM (GRILLED CHICKEN & PEAR SALAD)
<input type="checkbox"/>	THE MERGER (COBB SALAD)
<input type="checkbox"/>	THE CLIENT (CHICKEN CAESAR SALAD)
<input type="checkbox"/>	THE DEADLINE (CHEF SALAD)

ENTRÉES *	
<input type="checkbox"/>	CLASSIC LUNCH
<input type="checkbox"/>	CHICKEN PARMESAN
<input type="checkbox"/>	BEEF TIPS
<input type="checkbox"/>	PINEAPPLE GLAZED HAM
<input type="checkbox"/>	BREAST OF CHICKEN
<input type="checkbox"/>	CARVED ROASTED PORK LOIN
<input type="checkbox"/>	CARVED ROASTED STRIP LOIN OF BEEF

BUFFET LUNCHES	
<input type="checkbox"/>	SLOW ROASTED PULLED PORK BARBEQUE
<input type="checkbox"/>	TRADITIONAL SLOW ROASTED BEEF TIPS
<input type="checkbox"/>	CINCINNATI CHILI
<input type="checkbox"/>	MEXICAN FIESTA
<input type="checkbox"/>	SLICED TURKEY, BEEF SIRLOIN, OR GLAZED HAM
<input type="checkbox"/>	LA FESTA ITALIANA
<input type="checkbox"/>	SLICED ROAST BEEF & MARINATED CHICKEN BREAST

\* Additional selections available/required

NOTES:

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## DINING – Dinner

PLATED DINNERS *	
<input type="checkbox"/>	GRILLED MARINATED CHICKEN BREAST
<input type="checkbox"/>	HAND CARVED PORK LOIN ROAST
<input type="checkbox"/>	PINEAPPLE GLAZED HAM
<input type="checkbox"/>	ROASTED TURKEY BREAST
<input type="checkbox"/>	BAKED WHITEFISH IN A LEMON CAPER BUTTER SAUCE
<input type="checkbox"/>	BEEF STRIP LOIN
<input type="checkbox"/>	PRIME RIB OF BEEF
<input type="checkbox"/>	BEEF TENDERLOIN
<input type="checkbox"/>	BEEF STRIP LOIN AND MARINATED CHICKEN BREAST
<input type="checkbox"/>	BEEF TENDERLOIN WITH ASIAN GLAZED SALMON

BUFFET DINNERS *	
<input type="checkbox"/>	GRILLED MARINATED CHICKEN BREAST
<input type="checkbox"/>	HAND CARVED PORK LOIN ROAST
<input type="checkbox"/>	PINEAPPLE GLAZED HAM
<input type="checkbox"/>	ROASTED TURKEY BREAST
<input type="checkbox"/>	BAKED WHITEFISH IN A LEMON CAPER BUTTER SAUCE
<input type="checkbox"/>	BEEF STRIP LOIN
<input type="checkbox"/>	PRIME RIB OF BEEF
<input type="checkbox"/>	BEEF TENDERLOIN
<input type="checkbox"/>	BEEF STRIP LOIN AND MARINATED CHICKEN BREAST
<input type="checkbox"/>	BEEF TENDERLOIN WITH ASIAN GLAZED SALMON

INTERNAL USE ONLY	
CIF#	
CONFIRMATION #	



# CURRENT CATERING EVENT SUMMARY

(use this to make your selections)

GROUP NAME		PHONE #	
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EVENT DATE		# OF GUESTS	
EVENT LOCATION			

## DINING – Others

A LA CARTE**	
<input type="checkbox"/>	HOT/COLD APPETIZERS *
<input type="checkbox"/>	CHOCOLATE FOUNTAIN *

\*\*Add to a Dining or Hors d'oeuvres package only

HORS D'OEUVRES	
<input type="checkbox"/>	OPEN HOUSE
<input type="checkbox"/>	WELCOME
<input type="checkbox"/>	EXECUTIVE
<input type="checkbox"/>	COCKTAIL RECEPTION
<input type="checkbox"/>	PLATTERS *

BREAKS	
<input type="checkbox"/>	CHOCOLATE LOVERS
<input type="checkbox"/>	FIESTA
<input type="checkbox"/>	TRAIL MIX BAR
<input type="checkbox"/>	TASTE OF THE CIRCUS
<input type="checkbox"/>	MOVIE MADNESS

DESSERTS	
<input type="checkbox"/>	HOUSE-MADE ASSORTMENT OF COOKIES
<input type="checkbox"/>	HOUSE-MADE COOKIES AND BROWNIES
<input type="checkbox"/>	NEW YORK-STYLE CHEESECAKE
<input type="checkbox"/>	APPLE CRISP WITH FRESH CREAM
<input type="checkbox"/>	WHITE OR CHOCOLATE SHEET CAKE
<input type="checkbox"/>	CARROT CAKE
<input type="checkbox"/>	HOUSE-MADE BREAD PUDDING
<input type="checkbox"/>	RED VELVET BISTRO CAKE
<input type="checkbox"/>	TIRAMISU
<input type="checkbox"/>	CHOCOLATE INDULGENCE
<input type="checkbox"/>	PECAN PIE
<input type="checkbox"/>	TRIPLE LAYERED MOUSSE W/ CHOCOLATE DIPPED STRAWBERRIES
<input type="checkbox"/>	HOUSE-MADE BANANA CHIMICHANGAS

## PACKAGES

### WEDDING / REHEARSAL

WEDDING / RECEPTION	
<input type="checkbox"/>	THE PEARL PACKAGE *
<input type="checkbox"/>	THE SAPPHIRE PACKAGE *
<input type="checkbox"/>	THE EMERALD PACKAGE *
<input type="checkbox"/>	THE DIAMOND PACKAGE *

REHEARSAL	
<input type="checkbox"/>	THE SILVER PACKAGE *
<input type="checkbox"/>	THE GOLD PACKAGE *
<input type="checkbox"/>	THE PLATINUM PACKAGE *

\* Additional selections available/required

## ENHANCEMENTS

<input type="checkbox"/>	FLOWERS AND DECORATIONS
<input type="checkbox"/>	ADDITIONAL HOURS *
<input type="checkbox"/>	ADDITIONAL STAFFING *
<input type="checkbox"/>	ENTERTAINMENT *
<input type="checkbox"/>	FURNITURE

## BAR & DRINK

<input type="checkbox"/>	UNLIMITED OPEN BAR *
<input type="checkbox"/>	PUNCH *

NOTES:

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## LENGTH OF EVENT

All pricing is based on a four-hour event. Should your event require more than four hours, additional fees apply. Please ask your sales representative about additional fees.

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## MENU SELECTIONS

Please submit your menu selections to your sales representative at least three weeks in advance of the function date. We will also be happy to customize a menu for your event.

## BEVERAGES

Current Catering can provide bar service and attendants. Alcohol ONLY available in Kentucky.

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## SERVICE CHARGES & TAXES

Taxable service charges of 18% will be added to all food and beverages. Cincinnati Parks require us to charge a 15% Park Board Catering Fee on all services. Other venues have similar policies. Appropriate sales tax also applies.

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## PAYMENTS & CANCELLATIONS

### **Events Booking More Than 90 Days in Advance**

A one-third deposit is required with a signed contract within two weeks of holding the date. This deposit is 50% refundable if written notification is received at least 90 days prior to the event date. A second one-third deposit is required 90 days in advance of the event. A final count and final balance payment is due two weeks in advance of the event date. Cancellation within 90 days of the event date results in forfeiture of all payments.

### **Events Booking Less Than 90 Days in Advance**

A one-half deposit is required with a signed contract within two weeks of holding the date. A final count and final balance payment is due two weeks in advance of the event date. Cancellation results in forfeiture of all payments.

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## MISCELLANEOUS

All prices are subject to change. Food prices can only be guaranteed within three months of the event date. Client must adhere to and abide by all local, state, and federal laws.





# BREAKFAST MENU

*All breakfast items require a minimum order of 20 people.*

## Rise & Shine

**\$11.95 per person**

Includes scrambled eggs, sausage, hashbrowns, assorted pastries, and fresh fruit. Served with butter, preserves, and ketchup.

## Classic Continental Breakfast

**\$10.95 per person**

Includes bagels, croissants, assorted Danishes, muffins, and fresh fruit. Served with butter, preserves, cream cheese, and assorted jams and jellies.

## Freshly Brewed Regular & Decaffeinated Coffee

**\$35.00 per gallon**

## Fruit Juice

**\$15.00 per gallon**

## The Early Bird

**\$11.95 per person**

Includes biscuits, sausage gravy, sliced ham, scrambled eggs, and fresh fruit. Served with butter and preserves.

## Deluxe Continental Breakfast

**\$14.95 per person**

Includes smoked salmon, a variety of bagels, croissants, Danishes, muffins, seasonal fresh fruit, and a selection of yogurt and granola. Served with cream cheese, tomatoes, capers, sliced onions, butter, and preserves.



# SANDWICHES

## WHAT'S INCLUDED

All sandwich buffets include disposable service ware.

## Sandwich Buffet

**\$11.50 per person**

### ***Deluxe Gourmet Sandwiches and Wraps (choose three) \****

- Ham and Swiss with Dijon mustard on a hoagie
- Pesto chicken breast on ciabatta
- Roast beef and cheddar with creamy horseradish on a hoagie
- Vegetarian on ciabatta
- Turkey on focaccia with sundried tomato mayo
- Tuna salad on ciabatta
- Grilled veggie wrap on whole wheat tortilla
- Ranch chicken breast wrap with whole wheat tortilla
- Greek chicken and feta wrap with spinach tortilla
- Chicken Caesar salad wrap
- Chicken, bacon, and gorgonzola wrap
- Turkey club wrap

### ***Accompaniments (choose three) \****

- Loaded potato salad
- Chicken noodle soup
- Grilled marinated vegetable
- Coleslaw
- Garden salad with house-made ranch & Italian dressings
- House-made saratoga chips
- Pasta salad
- Fruit platter
- Vegetable platter
- Cookies
- Brownies



# BOX LUNCHES

## WHAT'S INCLUDED

All box lunches include cutlery, napkin, salt, pepper, and a mint. All items come with one (1) accompaniment and one (1) dessert. Minimum of 20 orders required. Delivery is subject to an additional fee.

## CHICKEN

### Chicken Mex Wrap

**\$10.50 per person**

Grilled chicken breast, avocado, pepper jack cheese, tomatoes, onions, mayo, hot peppers (optional).

### Chicken Caesar Salad or Wrap

**\$10.50 per person**

Grilled chicken breast, provolone cheese, creamy Caesar dressing, romaine lettuce, Parmesan cheese, and house-made pita chips.

### Chipotle Chicken Wrap

**\$10.50 per person**

Grilled chicken breast, pepper jack cheese, chipotle sauce, tomato, avocado, spring mix, and lettuce.

### Buffalo Chicken Wrap

**\$10.50 per person**

Grilled chicken breast, mild buffalo wing sauce, lettuce, chunky bleu cheese dressing, and onion.

### Walberry Wrap, Croissant, or Salad

**\$10.50 per person**

House-made chicken salad, dried cranberries, mayo, red grapes, walnuts, and lettuce.

## TURKEY & PORK

### The Flying Pig Sandwich

**\$10.50 per person**

Slices of pork, apple chutney, lettuce, tomato, and onion.

### Pulled Pork Wrap

**\$10.50 per person**

Homemade pulled pork and barbeque sauce, topped with coleslaw.

### Californian Croissant

**\$10.50 per person**

Turkey, mayo, avocado, tomato and spring mix.

### Turkey Club Croissant

**\$10.00 per person**

Turkey, American cheese, mayo, bacon, lettuce, and tomato.

### BLT Wrap

**\$10.00 per person**

Bacon, lettuce, tomato, and mayo.

### Chef Salad

**\$10.50 per person**

Ham, turkey, assorted cheese, mixed greens, tomatoes, and hard-boiled eggs.

### The Perfect Ham Sandwich

**\$10.50 per person**

Ham, spicy Dijon mustard, cheddar, lettuce, and tomato.



# BOX LUNCHES *(continued)*

## WHAT'S INCLUDED

All box lunches include cutlery, napkin, salt, pepper, and a mint. All items come with one (1) accompaniment and one (1) dessert. Minimum of 20 orders required. Delivery is subject to an additional fee.

## BEEF & FISH

### Picazo's Special Wrap

**\$12.00 per person**

Marinated flank steak, blue cheese crumbles, lettuce, tomato, onion, and mayo.

### The Angus Sandwich or Wrap

**\$11.00 per person**

Roast beef, cheddar cheese, lettuce, tomato, onion, and horseradish sauce.

### The Proper Midwesterner Wrap

**\$10.50 per person**

Roast beef, house-made creamy Italian dressing, tomato, avocado, and spring mix.

### Round-Up Sandwich or Wrap

**\$11.00 per person**

Roast beef, Swiss cheese, barbeque sauce, and grilled onions.

### Shrimp Cocktail Salad

**\$12.00 per person**

Mixed greens, shrimp, house-made cocktail sauce, and lemon slices.

### Tuna Wrap, Croissant, or Salad

**\$11.00 per person**

House-made tuna salad, mayo, mixed greens, and tomatoes.

## VEGETARIAN

### Veggie Wrap

**\$10.50 per person**

Swiss and American cheeses, tomato, mayo, spinach, avocado, house-made creamy Italian dressing, lettuce, onions, and hot peppers

### Szechuan Wrap (Spicy)

**\$10.00 per person**

Peppers, onions, zucchini, squash, and spring mix with sweet chili cream cheese.

### Deviled Egg Salad Croissant

**\$10.50 per person**

Egg salad, Swiss cheese, mayo, lettuce, tomato, and onion.

### Greek Salad or Wrap

**\$10.50 per person**

Greens, feta cheese, olives, pepperoncini, onion, tomatoes, Greek dressing.

### Caesar Salad or Wrap

**\$10.00 per person**

Romaine lettuce, Parmesan cheese, croutons, and creamy Caesar dressing with house-made pita chips.

### Deconstructed Guacamole Wrap

**\$10.50 per person**

House-made avocado spread, Swiss cheese, tomato, onion, spring mix, and lime juice.





## BOX LUNCHES *(continued)*

### **WHAT'S INCLUDED**

All box lunches include cutlery, napkin, salt, pepper, and a mint. All items come with one (1) accompaniment and one (1) dessert. Minimum of 20 orders required. Delivery is subject to an additional fee.

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#### ***Accompaniments (choose one) \****

- Garden salad
- Pasta salad
- Fresh fruit salad
- Macaroni salad
- Potato salad
- Coleslaw
- House-made saratoga chips
- Bagged chips

#### ***Desserts (choose one) \****

- Cookie
- Brownie
- Fresh fruit salad
- White cake
- Chocolate cake
- Triple layered chocolate mousse



## SALADS

All salads include fresh dinner rolls, butter, and pre-set water and iced tea. A cup of (choose 1) chicken noodle, tomato basil or broccoli cheddar soup may be added to any lunch salad for \$2.00 per person.

### The CEO (Chinese Chicken Salad)

**\$11.50 per person**

Sliced chicken breast with toasted almonds, crunchy Chinese noodles, and mandarin oranges on a bed of shredded cabbage and iceberg lettuce, green & red peppers, green onion, and carrots with a light sesame dressing.

### The Merger (Cobb Salad)

**\$11.50 per person**

Chopped grilled chicken, bacon crumbles, avocado, tomato, hard-boiled egg, and crumbled blue cheese on a bed of lettuce with house-made ranch dressing.

### The Deadline (Chef Salad)

**\$12.00 per person**

Strips of ham, roast beef, and turkey served with Swiss cheese, cheddar cheese, hard-boiled egg and tomato on a bed of romaine and iceberg lettuce with house-made ranch dressing.

### The System (Grilled Chicken & Pear Salad)

**\$12.75 per person**

Grilled chicken breast on a bed of romaine & wild field greens, served with pear slices, dried cranberries, candied walnuts, Stilton cheese and light vinaigrette dressing.

### The Client (Chicken Caesar Salad)

**\$11.50 per person**

Romaine lettuce, Parmesan cheese, fresh garlic croutons, and Caesar dressing topped with grilled chicken breast.



# PLATED LUNCHES *(continued)*

## ENTRÉES

All entrées include a signature house salad or Caesar salad, fresh dinner rolls, butter, and pre-set water and iced tea.

### Classic Lunch

**\$11.50 per person**

Baked ham, roasted turkey, or house-made roast beef served on gourmet bread with lettuce, tomato, and onion. Served with a side of mayonnaise, homemade saratoga chips, pickle spear, and a cup of tomato basil or chicken noodle soup.

### Beef Tips

**\$11.50 per person**

Beef tips served over egg noodles in our chef's special house-made sauce. Served with fresh green beans.

### Breast of Chicken

**\$12.50 per person**

Grilled marinated chicken breast served with roasted asparagus and rice pilaf.

### Carved Roasted Strip Loin of Beef

**\$14.95 per person**

Sliced strip loin of beef served with chef's blend of mixed vegetables and stuffed new potatoes.

### Chicken Parmesan

**\$12.75 per person**

Lightly breaded chicken breast and pasta marinara topped with grated mozzarella and Parmesan cheeses. Served with fresh baked garlic bread stick.

### Pineapple Glazed Ham

**\$11.50 per person**

Pineapple glazed ham, stuffed new potatoes, and chef's blend of mixed vegetables.

### Carved Roasted Pork Loin

**\$13.50 per person**

Pork loin medallions served with chef's blend of mixed vegetables and stuffed new potatoes.



# BUFFET LUNCHES

## Slow Roasted Pulled Pork Barbeque

**\$11.95 per person**

Pulled pork barbeque, mini sliced rolls, coleslaw, house-made macaroni and cheese, and buttered corn.

## Cincinnati Chili

**\$12.95 per person**

Cincinnati style chili, spaghetti, hot dogs, red beans, diced onions, shredded cheese, oyster crackers, hot sauce, buns, Greek salad, and cookies.

## Sliced Turkey, Beef Sirloin, or Glazed Ham

**\$13.00 per person**

Marinated turkey with a honey Dijon sauce, sliced roasted beef sirloin with horseradish sauce, or brown sugar glazed ham with a honey Dijon sauce. Served with a fresh garden salad with house-made ranch dressing and your choice of two accompaniments.

## Sliced Roast Beef & Marinated Chicken Breast

**\$18.50 per person**

Sliced strip loin and sliced marinated chicken breast. Served with a fresh garden salad with house-made ranch and Italian dressings and a choice of two accompaniments.

## Traditional Slow Roasted Beef Tips

**\$12.00 per person**

Slow roasted beef tenderloin in a mushroom Bordelaise sauce over buttered noodles. Served with a fresh garden salad with house-made ranch dressing and a choice of one accompaniment.

## Mexican Fiesta

**\$12.95 per person**

Chicken and steak fajitas with accompaniments served with refried beans, Mexican rice, house-made tortilla chips and our house-made guacamole and fresh salsa.

## La Festa Italiana

**\$13.95 per person**

Spring mix salad with house-made Italian and ranch dressings, penne and rotini pastas, marinara and alfredo sauces, grilled chicken and meatballs, garlic bread sticks, grated Parmesan cheese, and red pepper flakes.



# PLATED DINNERS

## WHAT'S INCLUDED

All plated dinners include a signature house salad or Caesar salad and choice of pasta or potato and vegetable. Served with fresh dinner rolls, butter, and pre-set water and iced tea. Please ask your sales representative for vegetarian, vegan, gluten free, nut free, and any other dietary options. Minimum of 50 guests required. For events under 50 guests, please add \$2.00 per guest.

Grilled Marinated Chicken Breast

**\$14.95 per person**

Pineapple Glazed Ham

**\$16.95 per person**

Baked Whitefish in a Lemon Caper Butter Sauce

**\$16.95 per person**

Prime Rib of Beef

**\$26.50 per person**

Beef Strip Loin and Marinated Chicken Breast

**\$26.95 per person**

Hand Carved Pork Loin Roast

**\$15.95 per person**

Roasted Turkey Breast

**\$16.95 per person**

Beef Strip Loin

**\$23.50 per person**

Beef Tenderloin

**\$26.50 per person**

Beef Tenderloin with Asian Glazed Salmon

**\$29.95 per person**

### ***Pasta / Potato (choose one) \****

- Garlic mashed potatoes
- Roasted baby potatoes
- Three cheese macaroni
- Pasta primavera
- Sautéed rice with mushrooms

### ***Vegetable (choose one) \****

- Southern style green beans
- Chef's blend of mixed vegetables
- California blend of vegetables
- Roasted brussel sprouts
- Sautéed mushroom blend



# BUFFET DINNERS

## WHAT'S INCLUDED

All buffet dinners include a signature house salad and choice of pasta or potato and vegetable. Served with fresh dinner rolls, butter, and dessert.

Grilled Marinated Chicken Breast

**\$14.95 per person**

Pineapple Glazed Ham

**\$16.95 per person**

Baked Whitefish in a Lemon Caper Butter Sauce

**\$16.95 per person**

Prime Rib of Beef

**\$26.50 per person**

Beef Strip Loin and Marinated Chicken Breast

**\$26.95 per person**

Hand Carved Pork Loin Roast

**\$15.95 per person**

Roasted Turkey Breast

**\$16.95 per person**

Beef Strip Loin

**\$23.50 per person**

Beef Tenderloin

**\$26.50 per person**

Beef Tenderloin with Asian Glazed Salmon

**\$29.95 per person**

### ***Pasta / Potato (choose one) \****

- Garlic mashed potatoes
- Roasted baby potatoes
- Three cheese macaroni
- Pasta primavera
- Sautéed rice with mushrooms

### ***Vegetable (choose one) \****

- Southern style green beans
- Chef's blend of mixed vegetables
- California blend of vegetables
- Roasted brussel sprouts
- Sautéed mushroom blend



# À LA CARTE MENU

## WHAT'S INCLUDED

Individual hors d'oeuvres are priced to be added to any hors d'oeuvres package or menu package. For pre-meal hors d'oeuvres, we recommend 6-8 pieces per person. Our sales staff will gladly assist you to ensure ample quantities and balanced selections.

## Hot Appetizers *(50 pieces per order)*

- Smoked Sausage – \$50.00**  
served in barbeque sauce
- Burgundy Meatballs – \$55.00**
- Asian Meatballs – \$55.00**  
served with sweet chili sauce
- Beef Satay Skewers – \$190.00**  
served with peanut sauce
- Pot Stickers – \$95.00**  
served with plum sauce
- Mini Grilled Cheese – \$95.00**  
served with a shot of roasted tomato soup
- Mini Maryland Crab Cakes – \$190.00**  
served with chili mayonnaise
- Bite Size Baked Brie in Phyllo – \$95.00**  
served with raspberry sauce
- Parmesan Cheese Puffs – \$85.00**
- Rissoto Cakes – \$120.00**  
served with aioli
- Flank Steak Pinwheels – \$155.00**
- Ham and Cheese Puff Pastry Pinwheel – \$150.00**
- Sausage and Boursin Crostini – \$160.00**
- Spanakopita – \$85.00**
- Stuffed Mushrooms – \$155.00**

## Cold Appetizers *(50 pieces per order)*

- Caprese Kabobs – \$100.00**  
served with balsamic glaze
- BLT in Phyllo Cup – \$110.00**
- Goat Cheese Crostini – \$120.00**  
served with sweet chili sauce
- Smoked Salmon Canapés – \$110.00**
- Shrimp Cocktail in Shot Glass – \$190.00**  
served with plum sauce
- Pork Crostini – \$125.00**  
served with a pineapple chutney
- Roasted Garlic Tomato Bruschetta – \$95.00**  
served with chili mayonnaise
- Bacon Bleu Cheese Roasted Potato Cup – \$95.00**
- Deviled Eggs – \$110.00**
- Chef's Choice of Assorted Canapés – \$110.00**
- Vegetarian Samosas – \$120.00**  
served with mango chutney
- Buffalo Chicken and Bleu Cheese Wraps – \$115.00**
- Oysters on the Half Shell – Market Price**
- King Crab Legs – Market Price**
- Prawns – Market Price**

## Chocolate Fountain – \$10.00 per person [minimum 50]

Assorted dipping package available which includes chocolate, dippers such as strawberries, pineapple, pretzels, pound cake, marshmallows, serving containers, skewers, plates, and napkins.

- Colored/White Chocolate Available – \$2.00 additional per person [minimum 50]**



# HORS D'OEUVRES MENU

## WHAT'S INCLUDED

Individual hors d'oeuvres are priced to be added to any hors d'oeuvres package or menu package. For pre-meal hors d'oeuvres, we recommend 6-8 pieces per person. Our sales staff will gladly assist you to ensure ample quantities and balanced selections.

*Hors d'oeuvres packages below are priced per guest and offered as pre-meal appetizers and are to be added to any menu.*

## Open House

**\$11.00 per guest**

Five assorted house-made dips and spreads to include guacamole, hummus, and others served with crackers, house-made tortilla chips and pita.

## Welcome

**\$12.00 per guest**

Domestic cheese display and crackers, fresh vegetable crudités with ranch dip, spinach & artichoke dip served with assorted pita chips & crostini.

## Executive

**\$20.00 per guest**

Domestic cheese display and crackers, fresh vegetable crudités with house-made ranch dip, cheddar cheese ball, salted creamer potatoes with dijonaise sauce, Szechuan veggie wraps, and meatballs.

## Cocktail Reception

**\$23.00 per guest**

Domestic cheese display with crackers, fresh vegetable crudités with house-made ranch dip, meatballs, spinach & artichoke dip served with pita chips and assorted crostinis, Szechuan vegetable wraps, passed shrimp cocktails in shot glasses, passed risotto balls, and passed bacon wrapped dates.

*Hors d'oeuvres platters below are priced as a pre-meal appetizer and are not to be substituted for a meal.*

*For pre-meal hors d'oeuvres we recommend 8-10 pieces per person.*

### Domestic Cheese

**\$120.00 per platter [serves 25]**

Domestic cheese display garnished and served with crackers

### Spinach & Artichoke Dip

**\$150.00 per platter [serves 50]**

Served with assorted pita chips and crostini

### Artisan Cheese Display

**\$225.00 per platter [serves 25]**

Gourmet cheese display garnished and served with crackers

### Cheddar Cheese Ball

**\$100.00 per platter [serves 50]**

Served with assorted crackers

### Vegetable Crudités

**\$105.00 per platter [serves 25]**

Served with house-made ranch dip

### Shrimp Cocktail

**\$220.00 per platter [serves 50/100 pieces]**

Served with house-made cocktail sauce

### Szechuan Veggie Wraps

**\$125.00 per platter [serves 50]**

### Salted Creamer Potatoes

**\$95.00 per platter [serves 25]**

Served with dijonaise





# BREAKS

## Chocolate Lovers

**\$7.95 per person**

Assorted freshly baked cookies, fudge brownies, assorted soft drinks, bottled water, and freshly brewed regular & decaffeinated coffee and tea.

## Trail Mix Bar

**\$9.95 per person**

Granola, M&M's, peanuts, almonds, raisins, banana chips, marshmallows, chocolate chips, mini cookies, assorted soft drinks, bottled water, and freshly brewed regular & decaffeinated coffee and tea.

## Movie Madness

**\$10.95 per person**

Assorted candy bars, popcorn, licorice, cotton candy, assorted soft drinks, bottled water, and freshly brewed regular & decaffeinated coffee and tea.

## Fiesta

**\$9.95 per person**

House-made guacamole and chips, salsa, queso, taquitos, assorted soft drinks, bottled water, and freshly brewed regular & decaffeinated coffee and tea.

## Taste of the Circus

**\$10.95 per person**

Soft pretzels with mustard, nacho chips with cheese and salsa, caramel corn, mixed nuts, assorted soft drinks, bottled water, and freshly brewed regular & decaffeinated coffee and tea.



## DESSERTS

- House-Made Assortment of Cookies  
**\$2.00 per person**
- New York-Style Cheesecake  
**\$3.00 per person**
- White or Chocolate Sheet Cake  
**\$2.75 per person**
- House-Made Bread Pudding  
**\$3.00 per person**
- Red Velvet Bistro Cake  
**\$3.00 per person**
- Pecan Pie  
**\$3.50 per person**
- House-Made Banana Chimichangas  
**\$3.50 per person**
- House-Made Cookies and Brownies  
**\$2.75 per person**
- Apple Crisp with Fresh Cream  
**\$2.75 per person**
- Carrot Cake  
**\$3.00 per person**
- Tiramisu  
**\$3.50 per person**
- Chocolate Indulgence  
**\$3.50 per person**
- Triple Layered Mousse with Chocolate Dipped Strawberries  
**\$3.50 per person**





# BAR & DRINK PACKAGES

## UNLIMITED OPEN BAR PACKAGES

Determine your bar cost in advance. Billed up front at a per person charge for unlimited use. Prices include disposable glassware, cocktail napkins, beverage stirrers and ice. Alcohol ONLY available in Kentucky.

- \$7.00** ..... **Mixers (basics):** Soft drinks (Pepsi products), tonic & soda water, bottled water
- \$8.00** ..... **Mixers (full setup):** Soft drinks (Pepsi products), tonic & soda water, bottled water, sweet & dry vermouths, sour mix, fruit juices, cherries, lemons, limes, and olives
- \$5.00** ..... Soft drinks (Pepsi products) only
- \$7.00** ..... Soft drinks (Pepsi products), juice and bottled water
- \$23.00** ..... Domestic/import beer, house wine, soft drinks (Pepsi products), juice and bottled water
- \$24.00** ..... House liquor, domestic/import beer, house wine, soft drinks (Pepsi products), juice and bottled water
- \$27.00** ..... Call/house liquor, domestic/import beer, house wine, soft drinks (Pepsi products), juice and bottled water
- \$28.00** ..... Top/call/house liquor, domestic/import beer, house wine, soft drinks (Pepsi products), juice and bottled water
- +\$3.00** ..... **Craft Beers:** Enhance your bar package by adding a selection of our local and craft beers.  
Must be added to an existing alcohol package

## PUNCH OPTIONS \*

Available only by special order - 1 gallon equals 20-25 glasses

- \$19.00** – Punch per gallon
- \$37.00** – Wine punch per gallon
- \$37.00** – Champagne punch per gallon