



[off premise catering]





[breakfast/brunch buffets]

## [breakfast option with add ons]

American Classic Continental Base Package      \$8.00 per guest

A selection of seasonal fresh fruits and berries, a variety of freshly baked bagels, croissants, danish and muffins, accompanied by butter, cream cheese and assorted jams and jellies.

### [Add ons]

New Yorker      \$5.95 per guest

Smoked Salmon, cream cheese, tomato, capers, onions

Southern      \$4.95 per guest

Biscuits and Gravy, scramble eggs, sausage or bacon,

Home fried potatoes

Midwest      \$3.95 per guest

Corned beef hash, scrambled eggs, oatmeal with dried fruit

Southwest      \$4.95 per guest

Black bean and bell pepper frittata, roasted tomato salsa, sour cream, grilled chorizo, breakfast potatoes, and corn muffins

Granola and Yogurt      \$2.00 per guest

Chef's choice selection of yogurt flavors and granola

Sausage biscuit      \$2.75 per guest

Sausage biscuit individually wrapped per person

Bacon, sausage, or ham      \$2.00 per guest

Choose one, two pieces per person

Breakfast Breads      \$2.25 per guest

Fresh assorted breakfast breads made in house

Scrambled eggs      \$1.25 per guest

## [breakfast/brunch buffets]

### City Sunrise Breakfast

\$10.95 per guest

Garden frittata and three cheese frittata, home fried potatoes with sautéed green peppers and onions, country sausage gravy with biscuits, sausage patties and sausage links, display of whole seasonal fruit, assortment of bagels and breakfast breads, butter/preserves/cream cheese, coffee, and tea.

### “Begin With” Brunch Buffet

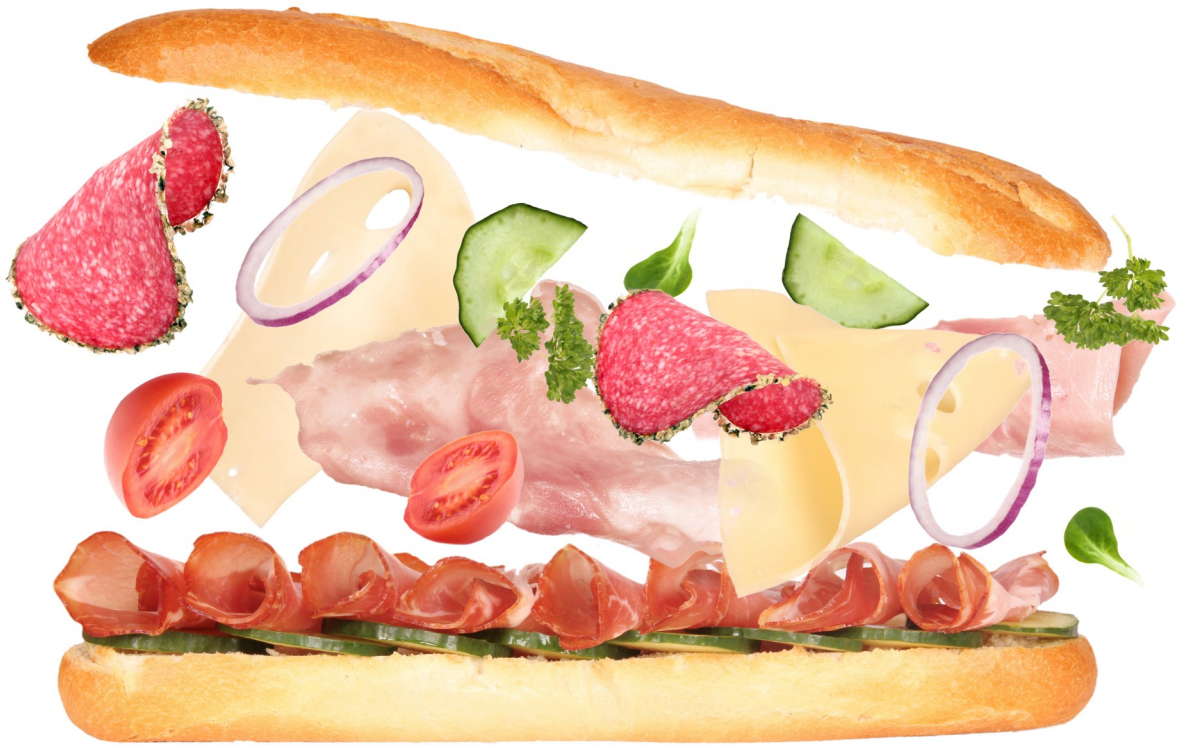
\$15.95 per guest

Vegetable OR spinach, cheddar and bacon frittata, fresh baked biscuits with country sausage gravy, bacon, sausage, home fried potatoes with sautéed green peppers and onions, seasonal fresh fruit, sliced roast beef with a mushroom gravy, southern style green beans, macaroni and cheese, fresh baked sweet breads, seasonal fruit cobbler, coffee, selection of juices, and ice tea.

### Southern Style Brunch Buffet

\$19.95 per guest

Chef prepared “made to order omelets (to include: shredded cheddar cheese, ham, sausage, tomatoes, peppers, mushrooms, and onions), sausage, bacon, biscuits and gravy, home fried potatoes with onions, southern style green beans, baked ham, spring mix salad tossed with fresh blueberries, strawberries, and mandarin oranges, seasonal fresh fruit display, assorted breakfast muffins and sweet breads, chef’s assorted desserts, butter, preserves, cream cheese, cranberry, orange, grapefruit juice, coffee, and ice tea.



[sandwiches]

## [sandwich buffet]

\$11.50 per guest

Includes disposable service ware ~ choose 3 gourmet sandwiches or wraps ~ choose 3 accompaniments

### Deluxe gourmet sandwiches and wraps

[choose 3]

- 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
- Turkey and cranberry cream cheese on croissant
- 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 3]

- |  |                   |
|--|-------------------|
| Loaded potato salad                        | Pasta salad       |
| Chicken noodle soup                        | Fruit platter     |
| Grilled marinated vegetable                | Vegetable platter |
| Coleslaw                                   | Cookies           |
| Garden salad with ranch & italian dressing | Brownies          |
| Homemade saratoga chips                    |                   |



[box lunches]

## [box lunches]

### [chicken]

Chicken Mex Wrap \$10.50

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

Chicken Caesar Salad or Wrap \$10.50

Grilled chicken breast, provolone, creamy Caesar dressing, romaine lettuce, parmesan cheese, and homemade pita croutons.

Chipotle Chicken Wrap \$10.50

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

Buffalo Chicken Wrap \$10.50

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

Walberry Wrap, Croissant or Salad \$10.50

Our homemade chicken salad, dried cranberries, mayo, red grapes, walnuts and lettuce.



### [turkey and pork]

The Flying Pig Sandwich \$10.50

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

Pulled Pork Wrap \$10.50

Homemade pulled pork and barbeque sauce, topped with coleslaw.

Californian Croissant \$10.50

Turkey, mayo, avocado, tomato and spring mix.

Turkey Club Croissant \$10.00

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

BLT Wrap \$10.00

Bacon, lettuce, tomato, mayo.

Chef Salad \$10.50

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

The Perfect Ham Sandwich \$10.50

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



## [box lunches]

### [Beef/Fish]

**Picazo's Special Wrap**                      \$12.00  
Marinated flank steak, blue cheese crumbles, lettuce, tomato, onion, and mayo.

**The Angus Sandwich or Wrap**    \$11.00  
Roast beef, cheddar cheese, lettuce, tomato, onion, and horseradish sauce.

**The Proper Midwesterner Wrap** \$11.00  
Roast beef, creamy italian dressing, tomato, avocado and spring mix.

**Round-up Sandwich or Wrap**    \$11.00  
Roast beef, swiss cheese, barbeque sauce and grilled onions.

**Shrimp Cocktail Salad**                      \$12.00  
Mixed greens, shrimp, cocktail sauce, and lemon slices.

**Tuna Wrap, Croissant, or Salad** \$11.00  
Homemade tuna salad, mayo, mixed greens, and tomatoes.



### [Vegetarian]

**Veggie Wrap**                                      \$10.50  
Swiss, american, tomato, mayo, spinach, avocado, creamy italian dressing, lettuce, onions, and hot peppers (optional).

**Szechuan Wrap (Spicy)**                      \$10.00  
Peppers, onions, zucchini, squash, spring mix with sweet chili cream cheese.

**Deviled Egg Salad Croissant**    \$10.50  
Egg salad, swiss, mayo, lettuce, tomato and onion.

**Greek Salad or Wrap**                      \$10.50  
Greens, feta cheese, olives, peperoncini, onion, tomatoes, greek dressing.

**Caesar Salad or Wrap**                      \$10.00  
Romaine lettuce, parmesan cheese, croutons, and creamy caesar dressing with a homemade pita chip.

**Deconstructed Guacamole Wrap** \$10.50  
Avocado spread, swiss, tomato, onion, spring mix, lime juice.

## [box lunches]

### [other information]

- \*All items come with (1) accompaniment and (1) dessert
- \*Minimum of 20 orders required
- \*Delivery fee will be additional
- \*All boxed lunches include cutlery, napkin, salt and pepper and a mint

### [accompaniments]

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



### [desserts]

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



[plated lunch]

## [lunch salad]

The CEO \$11.50 per guest

[chinese chicken salad]

Sliced chicken breast with toasted almonds, Chinese crunchy 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 System \$12.75 per guest

[grilled chicken and pear salad]

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

The Merger \$11.50 per guest

[cobb salad]

Chopped grilled chicken, bacon crumbles, avocado, tomato, hard boiled egg & crumbled blue cheese on a bed of lettuce with homemade ranch dressing.

The Client \$11.50 per guest

[chicken Caesar salad]

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

The Deadline \$12.00 per guest

[chef salad]

Strips of ham, roast beef, and turkey served with swiss cheese, cheddar cheese, egg and tomato, on a bed of romaine and iceberg lettuce with ranch dressing.

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 of the above lunches for \$2.00 per guest.

## [plated lunch]

- Classic Lunch** **\$11.50 per guest**  
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.
- Chicken Parmesan** **\$12.75 per guest**  
Lightly breaded chicken breast and pasta marinara topped with grated mozzarella and parmesan cheeses. Served with fresh baked garlic bread stick, ice tea and water.
- Beef Tips** **\$11.50 per guest**  
Beef tips served over egg noodles in our chef's special homemade sauce. Served with fresh green beans.
- Pineapple Glazed Ham** **\$11.50 per guest**  
Pineapple glazed ham, with a stuffed new potato, and chef's blend of mixed vegetable.
- Breast of Chicken** **\$12.50 per guest**  
Grilled marinated chicken breast, served with roasted asparagus, and rice pilaf.
- Carved Roast Pork Loin** **\$13.50 per guest**  
Pork loin medallions served with chef's blend of mixed vegetables, and stuffed new potatoes.
- Carved Roasted Strip Loin of Beef** **\$14.95 per guest**  
Sliced strip loin of beef, chef's blend of mixed vegetables, and stuffed new potatoes.

All meals include a signature house salad or Caesar salad, dinner rolls with butter and pre-set ice tea and water.



[lunch buffets]

## [lunch entrees]

**Sliced Turkey, Sirloin, or Glazed Ham** \$ 13.00 per guest

Marinated turkey with a honey dijon sauce, sliced roasted sirloin with horseradish sauce, or brown sugar glazed ham with a honey dijon sauce. Served with a fresh garden salad and homemade ranch dressing and with a choice of two accompaniments .

**Slow Roasted Pulled Pork Barbeque** \$11.95 per guest

Pulled pork barbeque, mini sliced rolls, coleslaw, homemade macaroni and cheese, buttered corn.

**Traditional Slow Roasted Beef Tips** \$12.00 per guest

Beef tenderloin slow roasted and served in a mushroom bordelaise and buttered noodles. Served with a fresh garden salad and homemade ranch dressing and with a choice of one accompaniment.

**Sliced Roast Beef & Marinated Chicken Breast** \$18.50 per guest

Sliced strip loin and sliced marinated chicken breast. Served with a fresh garden salad and homemade ranch and italian dressing with a choice of two accompaniments.

**Cincinnati Chili** \$12.95 per guest

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

**La Festa Italiana** \$13.95 per guest

Spring mix salad with 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.

**Mexican Fiesta** \$12.95 per guest

Chicken and steak fajitas with accompaniments, refried beans, Mexican rice, homemade tortilla chips with our house specialty guacamole and fresh salsa.



[buffet dinner]



## [buffet dinners]

Minimum of 50 guests required. Under 50 guests please add \$2.00 per guest.

Hand Carved Beef Tenderloin	\$26.50
Hand Carved Beef Strip loin	\$23.50
Hand Carved Pineapple Glazed Ham	\$16.95
Hand Carved Roasted Turkey Breast	\$16.95
Baked Whitefish in a Lemon Caper Butter	\$16.95
Hand Carved Pork Loin Roast	\$15.95
Grilled Marinated Chicken Breast	\$14.95
Beef Strip Loin and Marinated Chicken Breast	\$26.95
Beef Tenderloin with Asian Glazed Salmon	\$29.95

Each buffet includes a choice of a pasta or potato, a vegetable, our signature house salad, dinner rolls with butter, and dessert.

### Pasta/Potato

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

### Vegetable

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





[plated dinners]

## [plated menus]

Minimum of 50 guests. Under 50 guests please add \$2.00 per guest

Prime Rib of Beef	\$26.50
Beef Tenderloin	\$26.50
Beef Strip Loin	\$23.50
Pineapple Glazed Ham	\$16.95
Roasted Turkey Breast	\$16.95
Baked Whitefish in a Lemon Caper Butter	\$16.95
Hand Carved Pork Loin Roast	\$15.95
Grilled Marinated Chicken Breast	\$14.95
Beef Strip Loin and Marinated Chicken Breast	\$26.95
Beef Tenderloin with Asian Glazed Salmon	\$29.95

All meals include a signature house salad or Caesar salad, choice of pasta or potato, a vegetable, dinner rolls with butter and pre-set ice tea and water.

### Pasta/Potato

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

### Vegetable

Southern style green beans  
Chefs blend of mixed vegetable  
California blend of vegetables  
Roasted brussel sprouts  
Sautéed mushroom blend

Please ask your sales representative for vegetarian, vegan, gluten free, nut free, and any other dietary options.



[hors d'oeuvres]

## [hors d'oeuvres-passed]

~50 pieces per order

Sliders with beer shooters	\$150.00
Feta & artichoke puff pastry with pepper jam	\$120.00
Ham and cheese puff pastry pinwheels	\$120.00
Buffalo chicken and bleu cheese wraps	\$90.00
Sausage and boursin crostini	\$125.00
Risotto cake with crème fraiche	\$95.00
BLT in phyllo cups drizzled with balsamic	\$85.00
Szechuan veggie wraps	\$100.00
Flank steak pinwheels	\$125.00
Bacon wrapped dates	\$95.00
Individual shrimp cocktail in shot glass	\$150.00
Mini grilled cheese with a shot of tomato soup	\$75.00
Potato Pancake topped with sliced beef tenderloin and garnished with fried shallots	\$130.00
Beef satay skewers with peanut sauce	\$150.00





[platters]

## [platters]

<b>Domestic Cheese Display and Meats</b>	<b>\$125.00</b>
Garnished with berries, grapes and crackers (Serves 25)	
<b>Artisan Cheese Display</b>	<b>\$175.00</b>
Chefs assortment of blocked cheese with berries, grapes, figs, jam and gourmet crackers (Serves 25)	
<b>Vegetable Crudités</b>	<b>\$85.00</b>
Served with homemade ranch dip (Serves 25)	
<b>Chefs Assortment of Dips and Spreads</b>	<b>\$125.00</b>
To include a variety of 4 dips and spreads with artesian crackers and chips (Serves 50)	
<b>Naomi's Cheese Ball</b>	<b>\$80.00</b>
Cream cheese, green onions, chipped beef and special seasoning served with crackers (Serves 50)	
<b>Chef Jesus Picazo's Famous Salsa and Guacamole</b>	<b>\$95.00</b>
Homemade salsa, guacamole and chips (Serves 50)	
<b>Assorted Kebobs</b>	<b>\$95.00</b>
(Serves 50)	
<b>Mini Tacos</b>	<b>\$125.00</b>
(Serves 50)	





[breaks]



## [breaks]

### Chocolate Lovers

\$7.95 per guest

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

### Heart Healthy

\$9.95 per guest

Assorted cheese, fresh fruit, vegetable display, granola bars, assorted soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee and tea.

### Taste of The Circus

\$10.95 per guest

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

### Movie Madness

\$10.95 per guest

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

### Fiesta

\$9.95 per guest

Homemade chips, guacamole, salsa, queso, taquitos, assorted soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee and tea.

### Trail Mix Bar

\$9.95 per guest

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



[desserts]

## [dessert]

Homemade assortment of cookies	\$2.00 per person
Homemade cookies and brownies	\$2.75 per person
New York-Style cheesecake	\$3.00 per person
Apple crisp with fresh cream	\$2.75 per person
White or chocolate sheet cake	\$2.75 per person
Carrot cake	\$3.00 per person
Homemade bread pudding	\$3.00 per person
Tiramisu	\$3.50 per person
Red velvet bistro cake	\$3.00 per person
Chocolate indulgence	\$3.50 per person
Pecan pie	\$3.50 per person
Triple layered mousse with chocolate dipped strawberries	\$3.50 per person
Homemade Banana Chimichangas	\$3.50 per person





[bar]

[Beverage & Bar Arrangements]

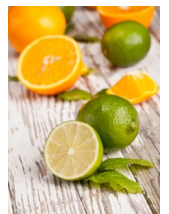
All bar arrangements are priced per person & include disposable glassware, cocktail napkins, beverage stirrers & ice.

Canned Coke Products	\$2.00 each
Bottled Water	\$2.00 each
Lemonade/Ice Tea	\$25.00/gallon
Fruit Punch	\$25.00/gallon
Coffee – 1 Gallon	\$35.00/gallon

[Bar Packages]-only available in Kentucky

All package pricing is based on a 4 hour event. Additional charges may apply. If you are looking for a particular product that you do not see, please ask your sales representative for pricing.

Canned Coke Products (add \$.50 per additional hour)	\$5.00
Soft Drinks, Juice & Bottled Water (add \$.50 per additional hour)	\$5.75
Mixers: Basics Coke Products, Tonic & Soda Water, Bottled Water (add \$.50 per additional hour)	\$4.00
Mixers: Full Setup Coke Products, Tonic & Soda Water, Bottled Water, Sweet & Dry Vermouths, Sour Mix, Fruit Juices, Cherries, Lemons & Limes, Olives (add \$.50 per additional hour)	\$4.75
Beer & Wine Bar Domestic & Import Beers, House Wine, Soft Drinks, Juice, Bottled Water (add \$2.00 per additional hour)	\$17.95
Beer, Wine & House Cocktails House Liquor, Domestic & Import Beers, House Wine, Soft Drinks, Juice, Bottled Water (add \$2.50 per additional hour)	\$18.50
Full Bar Top/ House Liquor, Domestic & Import Beers, House Wine, Soft Drinks, Juice, Bottled Water (add \$3.00 per additional hour)	\$20.95
Craft Beers Enhance your bar package by adding a selection of our local & craft beers. *Must be added to an existing alcohol bar package	\$2.00





# [policies] & procedures

# [Policies]

## [Menu selections]

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

## [Beverages]

Current Catering can provide bar service and attendants

## [Service charges and taxes]

Taxable service charges of 18% will be added to all food and 18% to all beverage and specialty rentals provided by us. Cincinnati Parks require us to charge a 15% Park Board Catering Fee on all services. Other venues have similar policies. If additional time or servers are required for your special needs, the server rate is \$20.00 per hour.

Appropriate state sales tax will also be charged.

## [Payments and 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.
- Final count and final balance payment 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.
- Final count and final balance payment two weeks in advance of the event date.
- Cancellation results in forfeiture of all payments.

## [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.