



Thank You For Considering Chef's Choice Catering For Your Event!

Chef's Choice Catering, one of Cincinnati's premier caterers, has proudly served the Greater Cincinnati and Northern Kentucky area for over 20 years. We have encountered great success with our clients, largely because of our wide variety of menu choices, ability to create customized menus and our courteous and professional sales and service staff. Chef's Choice Catering offers diversified menus that specialize in everything from the casual themed events to upscale plated and served wedding receptions that rivals any caterer in the Greater Cincinnati area. As a division of the Kroger Company, Chef's Choice Catering has access to great buying power, allowing us to offer our clients a fantastic product at a competitive price!

Our facility is located in the heart of Blue Ash, allowing us to service Northern Kentucky, all of Greater Cincinnati, parts of Indiana and a portion of the Centerville/Dayton area. We service a vast range of events, from intimate dinners for 25 guests, to large plated and served dinners for up to 800 guests. In addition to our dinners, we serve an abundance of companies all over the Tri-State with delivery and set up lunches or dinners for training seminars, corporate meetings, holiday parties and retirement parties. We also cater large scale public events like The Vectren Dayton Air Show. Our goal is to provide amazing food and service, whether it is for 20 people or 6,000!

The sales team at Chef's Choice Catering is available to discuss menu pricing or to create a custom menu tailored to your specific needs. Call a member of our Sales Team today and let us begin working together to make your event perfect!

Chef's Choice Catering
11350 Grooms Road
Blue Ash, OH 45242
info@chefschoicecatering.com



GENERAL POLICIES & INFORMATION

In Order To Serve You Better, The Following Policies Have Been Established

Event Minimums:

Menu Prices Are Based On A 20-Person Minimum - Any Order Under 20 People Is Subject To A Food And Beverage Minimum Based On Meal Period (Does Not Include Service Or Delivery Charges)

- Breakfast: \$100.00
- Lunch: \$200.00
- Dinner: \$330.00

For Delivery And Set Ups, Local Delivery Prices Are Quoted On The Following:

- Additional Charges Apply Based On Travel Zones Outside Of The Local Delivery Area
- Chef's Choice Catering Reserves The Right To Determine The Number Of Delivery Or Service Personnel Required For Your Event

Monday-Sunday, 8:00AM - 5:00PM: \$35.00

Before 7:00AM & After 5:00PM: \$55.00

Additional Charge Of \$20 For Any Hot Delivery And Set Ups Over 75 People

For Serviced Events, Service Staff Is Quoted On The Following (6 Hour Minimum):

- Service Staff: \$17.00 Per Hour, Per Server; Number Of Servers Depends On Event Type And Final Count
- Bartending Staff: \$25.00 Per Hour, Per Bartender; One Bartender Per 50 Guests

Disposables, China and Linen Rentals:

- Chef's Choice Offers Standard, Heavy Duty Styrofoam Plates Or Biodegradable Plates With Plastic Silverware, Upscale Prestige Brand Plastic Plates And Plastic Silverware Or China, Glassware And Flatware For An Additional Per Person Charge. Please Ask Details And Pricing
- Disposable Plastic Tablecloths Are Available; Buffet Linens Or Plastic Covers Are Not Provided With Buffets, Please Ask For Details And Pricing
- Chef's Choice Catering Offers White, Black Or Ivory Linen At An Additional Cost, Please Ask For Details

Final Counts And Payments:

- Final Meal Count Is Due No Later Than 3 Business Days Prior To Your Event - After This Time, No Changes Can Be Made To The Event Details Or Menu
- For Weddings & Larger Events, Final Counts Are Due 14 Days Prior To The Event Date
- For Weddings & Larger Events, A Deposit Of \$10 per guest Is Due Upon Signing The Contract, Payable By Credit Card
- The Final Payment Is Due In Our Office No Later Than 10 Days Prior To The Event Date Payable By Check Or Major Credit Card
- A Credit Card Is Required At The Time Of Contract Signing - The Event Will Be Billed To The Credit Card Unless Other Payment Arrangements Have Been Made With Your Catering Sales Specialist Prior To The Event Date. If Payment Is Not Made 20 Days Past The Event, The Credit Card On File Will Be Automatically Billed And A Receipt Mailed To The Client.

***All Serviced Events Are Subject To An Event Charge.** The event charge covers all the behind the scenes cost that go into making your event a success! Examples of these costs include vehicle maintenance, equipment usage, administrative staffing and kitchen labor. This event charge fee helps off set these additional charges in order to best keep food costs low and provide our highest standard of exceptional quality of food and service for your event.

BREAKFAST MENU

(Breakfasts Are Served For A Minimum Of 20 People, For Smaller Parties Please Order From Our Ala Carte Menu)

Classic Continental

A Light Breakfast Alternative With An Assortment Of Fresh Danish, Flavored Breakfast Breads, Overstuffed Muffins & Fresh Fruit Salad, Served With Butter

Executive Continental

An Upscale Assortment Of Our Flaky Croissants, House-Made Scones & Flavored Breakfast Breads Sliced Or Cubed Fresh Fruit & Individual Yogurts With Granola Topping Served With Butter & Assorted Fruit Preserves

Great Start

A Hearty Breakfast With Fluffy Scrambled Eggs & Cheese, Three Pieces Of Crispy Bacon & Two Savory Sausage Links, Roasted Breakfast Potatoes & Assorted Fresh Breakfast Pastries, Served With Butter

Healthy Choice

Perfect For The Health Conscious Crowd! Heart Smart Scrambled Eggs, Three Pieces Of Crispy Turkey Bacon & Two Turkey Sausage Links, Low Fat Fruit Yogurt With Granola Topping & Whole Grain Bagels Served With Fresh Seasonal Fruit Salad, Cream Cheese & Butter

Southern Brunch

A Feast Of Southern Favorites, Sure To Please Any Hungry Crowd!
Served With Your Choice Of Fluffy Scrambled Eggs With Cheese Or Hearty Egg Casserole, Three Pieces Of Bacon, Two Savory Sausage Links &, Roasted Breakfast Potatoes, Belgian Style Thick Waffles With Maple Syrup & Powdered Sugar
Accompanied By Assorted Fresh Breakfast Pastries & Seasonal Fresh Fruit Salad

Ala Carte Breakfast & Additions

- 10 Oz. Assorted Bottled Juices (orange & cranberry, each)
- Coffee/Hot Tea Service (Per Person) Or In Bulk (Per Container)
- Seasonal Fresh Fruit Salad (per person)
- Individual Fruit Yogurt (each)
- Flaky Biscuits And Butter Or Sausage Gravy (each)
- Assorted Breakfast Breads, Muffins & Danish (per piece)
- Bagels With Cream Cheese (per piece)
- Three Crispy Bacon Or Three Savory Sausage Links (per person)
- Croissant Breakfast Sandwiches - Bacon, Sausage Or Vegetarian (each)
- Parfait Bar, Including Yogurt, Granola And Berries (per person)
- Whole Fresh Fruit Bowl (per bowl, feeds 25)
- Fluffy Quiche Lorraine Or Vegetarian Quiche (feeds 8)
- Egg Casserole With Bacon Or Sausage, Mushroom & Peppers (feeds 15/30)
- Warm French Toast Casserole With Glazed Apples (feeds 25)
- Action Omelet Station (Per Person, Serviced Events Only)
- *Omelet Toppings: Onions, Cheese, Mushrooms, Peppers & Tomatoes*
- Scrambled Eggs with Cheese (per person)