

## DESSERT MENU

### Assorted Signature Fresh Baked Cookies An Assortment Of Fresh Baked Traditional Cookies

#### Miniature Gourmet Dessert Bites

##### Classics

Black & White Blondie  
Chocolate Chunk Brownie  
Raspberry Layer Bar  
Cranberry Nut Bar  
Apple Spice Cake  
Lemon Streusel  
Caramel Granny Apple Bar  
Tasty Mini Cupcakes With A Variety Of Flavors

##### Cheesecakes

New York Style  
Raspberry White Chocolate  
Creamy Banana  
Chocolate Marble Swirl  
Raspberry Dark Chocolate

##### Tartlets

Fresh Fruit With Vanilla Custard  
Lemon Curd With Meringue  
Key Lime With Meringue  
Rich Chocolate Peanut Butter  
Chocolate & Pecan  
Pumpkin Pie (Seasonal)

#### Upscale Dessert Bites

Dark Chocolate Mousse Cake Bite  
Edible Chocolate Cup With Assorted Mousse Fillings  
Peppermint Brownie Bite  
Dense & Velvety Chocolate & Raspberry Ganache  
Bourbon Bacon Apple Tart  
Pumpkin Cheesecake

#### Decorated Sheet Cakes

Marble Cake with Buttercream Icing  
Quarter Cake (Serves 12 To 15)  
Half Cake (Serves 25 To 30)  
Full Cake (Serves 50 To 60)

#### Traditional Cakes & Pies

German Chocolate Cake (Serves 10)  
Chocolate Fudge Cake (Serves 16)  
Cream Cheese Carrot Cake (Serves 10)  
Red Velvet Cake Serves 10 guests)  
New York Style Cheesecake (Serves 16)  
Assorted Flavored Pudding Cakes (Serves 16)  
(Lemon, Vanilla, & Chocolate)

Traditional Fruit and Berry Pies (Serves 8)  
(Cherry, Apple & Seasonal Flavor)  
Pumpkin Pie with Whipped Cream (Serves 8)  
Chocolate Silk Cream Pie (Serves 8)  
Lemon Meringue Pie (Serves 8)  
Strawberry White Chocolate Cheesecake (Serves 8)

#### Plated & Served Desserts

Individual Chocolate Bombe With Fruit Mousse Filling  
Large Chocolate Cup With Assorted Mousse Fillings  
Flourless Chocolate Torte With Vanilla Cream Sauce  
Fresh Fruit Tartlet With Vanilla Custard



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  
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## 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.