



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.

## LUNCH ON THE GO!

All Lunch Boxes Includes One Accompaniment, A Bagged Snack & A Signature Fresh Baked Cookie  
All Boxed Lunches Are Limited To Three Sandwich Selections Per Order, & The Same Accompaniment  
(Minimum of 20 People)

### **Chicken Salad Or Tuna Salad On Flaky Croissant**

Our Famous Chicken & Grape Salad Or Albacore Tuna & Dill Salad  
Served With Red Leaf Lettuce & Sliced Roma Tomatoes

### **Smoked Turkey, Virginia Ham Or Classic Roast Beef Sandwich**

Build Your Own Lunch On The Go!

Your Choice Of Our Finest Deli Meats, Cheeses And Sliced Breads  
Served With Red Leaf Lettuce, Sliced Roma Tomatoes & Condiment Packets

### **Grilled Chicken Caesar Wrap**

Julienned Herb Chicken Breast Grilled To Perfection & Served With Romaine Lettuce,  
Shredded Asiago Cheese & Creamy Caesar Dressing, Rolled In Assorted Flavored Wraps

### **Veggie Wrap**

Hearty Leaf Lettuce, Sliced Roma Tomatoes, Cucumbers, Portobello Mushrooms & Red Onions,  
Blended Sliced Cheeses & Red Pepper Aioli, Rolled In Assorted Flavored Wraps

### **Classic Club Wrap**

Oven Roasted Turkey, Lean Roast Beef & Savory Bacon, Red Leaf Lettuce, Sliced Roma Tomatoes,  
Red Onions, Cheddar Cheese & Herb Mayo, Rolled In Assorted Flavored Wraps

### **Chef's Signature Italian Sandwich**

A Triple Stack Of Salami, Italian Ham & Smoked Turkey  
With Provolone Cheese, Red Leaf Lettuce & Sliced Roma Tomatoes  
Served On A Toasted French Baguette Dressed In Creamy Parmesan Aioli

### **Chef's Salad**

Julienne Oven Roasted Turkey And Ham With A Blend Of Romaine And Iceberg Lettuce,  
Bell Peppers, Eggs, Shredded Carrots, Julienne Swiss & Cheddar Cheeses & Grape Tomatoes  
Served With Your Choice Of Dressing & Roll  
(Substitute Herb Grilled Chicken Breast For An Additional \$1.50 Per Person)

## Accompaniments

Cole Slaw

House Made Saratoga Chips

Chef's Vinaigrette Pasta Salad

Red Skin Potato Salad

Mediterranean Style Orzo Salad

Fresh Garden Salad

Caesar Salad

Creamy Broccoli Salad

Seasonal Fresh Fruit Salad

Tortilla Chips with Salsa

## COLD LUNCH BUFFET

All Cold Lunch Buffets Include Your Choice Of Two Accompaniments & A Signature Fresh Baked Cookie Per Person  
(Minimum Of 20 People)

### **It's A Wrap Buffet**

Create Your Own Alternative Cold Lunch By Selecting Up To Three Big & Fresh Wraps:

(All Wraps Rolled In Assorted Whole Wheat, Flour & Spinach Tortillas And Cut In Halves)

- Chicken Caesar Wrap With Romaine Lettuce, Shredded Asiago Cheese & Creamy Caesar Sauce
- Vegetarian Wrap With Hearty Leaf Lettuce, Roma Tomatoes, Cucumbers, Portobello Mushrooms, Red Onions, Blended Sliced Cheeses & Red Pepper Aioli,
- Creamy Chicken Salad Wrap With Red Leaf Lettuce & Roma Tomatoes

### Deli Wraps:

- Classic Club Wrap With Oven Roasted Turkey, Lean Roast Beef, Bacon & Cheddar Cheese
  - Turkey, Ham Or Roast Beef Deli Wrap, Served With Appropriate Cheeses
- (All Deli Wraps Served With Red Leaf Lettuce, Roma Tomatoes & Roasted Garlic Aioli)

### **Palm Size Deli Buffet**

Create A Cold Buffet Of Petite Sandwiches, Perfect For The Light Lunch!

(Your Choice Of Any Two Sandwiches Per Person, Ordered In Increments Of 10)

- Assorted Palm Sized Sandwiches With Oven Roasted Turkey, Private Selection Ham & Lean Roast Beef Served With Assorted Sliced Cheese, Leaf Lettuce, Sliced Tomato, Mayonnaise & Mustard
- Flaky Miniature Croissants Filled With Your Choice Of Two Of The Following:  
Our Famous Chicken & Grape Salad, Albacore Tuna Salad Or Creamy Egg Salad

### **Chicken Pesto Caprese**

Roasted Bruschetta Chicken Breast with Heirloom Tomatoes, Mozzarella & Basil  
Served over a bed of Fresh Arugula & Mixed Greens & One Additional Accompaniment  
Served with Rolls & Butter

### Accompaniments

Cole Slaw	Fresh Garden Salad
House Made Saratoga Chips	Caesar Salad
Chef's Vinaigrette Pasta Salad	Creamy Broccoli Salad
Red Skin Potato Salad	Seasonal Fresh Fruit Salad
Mediterranean Style Orzo Salad	Tortilla Chips with Salsa

## HOT LUNCH BUFFETS

Hot Lunch Buffets Include Fresh Baked Rolls With Butter & One Signature Fresh Baked Cookie  
(Minimum Of 20 People)

### The Classics

(Served With Your Choice Of Two Accompaniments)

#### **Roasted Turkey Breast, Sliced Roast Beef Or Maple Glazed Ham**

Slow Roasted Rosemary Turkey Breast, Maple Glazed Ham Or Herb Crusted Top Round  
Sliced & Served With A Classic Beef Or Fresh Rosemary Sauce

#### **Southern Style Fried Chicken**

A True Southern Classic Fried To A Delicious Golden Brown  
(Two Pieces Per Person)

#### **Hickory Smoked BBQ**

Your Choice Of Pulled Pork, Beef Or Roasted Chicken,  
Shredded And Simmered In Sweet & Tangy BBQ Sauce & Served With Fresh Kaiser Buns

### Hot Accompaniments

Creamy Mac & Cheese

Cheddar Au Gratin Potatoes

Country Style Green Beans

Seasonal Vegetable Medley

Green & Yellow Beans With Carrots

Fresh Garden Or Caesar Salad (Add \$1.25)

Butter & Herb Mashed Potatoes

Sweet Corn And Red Pepper Blend

Roasted Rosemary Red Skin Potatoes

Broccoli, Squash, Carrot & Cauliflower

### Hearty Pastas

(Served With a Fresh Garden Salad & Garlic Bread)

#### **Tri-Colored Chicken Tortellini Alfredo**

Grilled Julienne Breast Of Chicken Tossed With Cheese-Filled Tortellini,  
Savory Mushrooms & Bell Peppers, Tossed In A Creamy Herb Alfredo Sauce

#### **Italian Style Baked Ziti**

Classic Hearty Ziti With A Three Cheese Blend, Squash Medley & Mushrooms

Baked With An Old World Style Pomodoro Sauce

Available With Your Choice Of Ground Beef, Italian Sausage Or Vegetarian Style

#### **Chicken Pasta Pesto Cream**

Herb Julienne Chicken Breast With Rottini Pasta And Mixed Seasonal Vegetables,  
All Tossed In A Light Pesto Sauce

## EXECUTIVE LUNCHEON BUFFET

Impress Your Clients Or Friends At Your Next Luncheon With Petite Offerings From Our Dinner Menu For Lunch!  
Executive Lunch Buffets Include Your Choice Of Two Accompaniments And Fresh Baked Yeast Rolls & Butter,  
Finished By An Assortment of Brownies & Cookies - Perfect For Plated & Served Or A Buffet

### **Panko Crusted Breast Of Chicken**

Sautéed Breast Of Chicken With An Herb Panko Breading, Topped With Artichokes & Spinach  
Served With A White Wine & Dijon Cream Sauce

### **Pan Seared Breast Of Chicken**

Lightly Breaded Breast Of Chicken Served With Your Choice Of Sauce:  
A Rich Tarragon And Mushroom Cream Sauce, A Traditional Sweet Italian Marsala Sauce  
Or A Light Citrus Beurre Blanc

### **Sautéed Petite Salmon**

Our Fresh Atlantic Salmon With Your Choice Of Sweet Teriyaki Glaze,  
Or Herb Dijon Chardonnay Cream Sauce

### **Herb Crusted Pork Loin**

Seared & Roasted To Stay Tender, Then Served With Our Green Peppercorn Demi-Glace

### **Marinated Pork Tenderloin**

Slowly Marinated In Apple Cider To Seal In The Flavor  
And Paired With Our Apple And Rosemary Demi-Glace

### **Braised Italian Beef Brisket**

Served With A Carrot, Celery, Onion & Burgundy Demi-Glace

### **Seared & Braised Beef Short Ribs**

Incredibly Tender Boneless Short Ribs Braised In A Burgundy Beef Stock,  
Then Sautéed With Balsamic Demi-Glace

### **Filet of Beef Tenderloin**

Our Finest Cut Of Meat, Perfectly Seasoned And Herb Crusted Beef Tenderloin  
Served With Our Savory Herb Port Wine Reduction

### Hot Accompaniments

Basmati Rice Blend  
Wild Rice Blend  
Creamy Lemon Orzo  
Roasted Rosemary Red Skin Potatoes  
Mashed Potatoes & Gravy  
Roasted Garlic Mashed Potatoes

Fresh House Or Caesar Salad  
Zucchini, Squash And Bell Peppers  
Butter & Herb Glazed Baby Carrots  
Green Beans with Bell Pepper  
Broccoli, Cauliflower & Carrot Medley  
Seasonal Vegetable Medley

## THEMED LUNCH BUFFETS

Make Ordering Lunch For The Office Or Friends Easy With Our Most Popular Themed Lunch Buffets That Are Sure To Please Any Crowd! All Themed Lunches Are Accompanied with a Cookie or Brownie.

### **Cincinnati Chili Bar**

A Build Your Own Chili Bar With Coney Dogs, Traditional Chili Or Build a 3-Way!

Served With Cincinnati Style Chili, Private Selection Hot Dogs And Hot Dog Buns

Toppings Include: Diced Onions, Shredded Cheese, Mustard, Spaghetti, Oyster Crackers & Hot Sauce

### **All American Sliders**

Choice Of Two Sliders:

- Bourbon Beef Patty With Caramelized Onions
- Fried Chicken Patty Tossed With Buffalo Sauce
- Classic Meatball Slider With Old World Pomodoro Sauce
- Vegetarian Slider Option Available Upon Request

Toppings Include: Crispy Onion Straws, Shredded Mozzarella & Spicy Pepper Relish

Served With Pretzel Buns & Traditional Slider Buns

Served with Your Choice of Two Accompaniments

### **Southwest Fajita Bar**

One Of Our Most Popular Lunches & A Perfect Choice For Something Unique!

Southwestern Style Chicken And Beef Sautéed With Peppers & Onions

Served With Warm Flour Tortillas, Shredded Lettuce, Mexican Cheese Blend,

Sour Cream, Salsa & Guacamole

Accompanied By Mexican Style Rice And Our Special Black & Pinto Bean Blend

(Make Your Buffet A Dual Entrée For Dinner With 3 Fajitas Per Guest For \$11.45 Per Person)

### **South Of The Border Taco Bar**

Your Choice Of Seasoned Shredded Chicken And Ground Beef

Served With Warm Flour Tortillas & Crispy Corn Taco Shells

Toppings Include: Shredded Lettuce, Jack & Cheddar Cheese Blend,

Sour Cream, Salsa, Guacamole

Accompanied By Fresh Garden Salad With Your Choice Of Dressing

& Our Special Black & Pinto Bean Blend

(Make Your Buffet A Dual Entrée For Dinner With 3 Tacos Per Guest For \$11.00 Per Person)

### **Salad and Baked Potato Bar**

Start With One Of Our Large Salads And Your Choice Of Two Dressings:

Traditional Caesar Salad With House-Made Croutons & Parmesan Cheese OR  
Romaine And Field Greens Salad With Tomatoes, Carrots, Cucumbers And Croutons

Then Add:

A Large Baked Potato With All The Toppings:

Shredded Cheese, Bacon Bits, Sour Cream, Green Onions, Butter & Salsa

Served With Rolls & Butter

\*Kick It Up A Notch By Adding Blackened Julienned Chicken Breast For An Additional \$2.25 Per Person\*