



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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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.

HORS D' OEUVRES & STARTERS

Our Hors D' Oeuvres Are Made Fresh To Order And This Layout Is Designed To Help You Plan The Perfect Cocktail Reception Or Cocktail Hour Before Dinner! We Are Making New And Exciting Creations All The Time - Just Ask Your Event Specialist If You Are Looking For Something Specific.

Traditional Fare

Assorted Deli Roulades With Turkey, Ham Or Roast Beef

Colored Phyllo Cups Filled With Creamy Boursin Chicken Salad

Warm Marinated Oriental, Bourbon BBQ, Chipotle Or Swedish Cocktail Meatballs

Warm Miniature Ryebein Sandwiches - Served With 1000 Island Dressing

Warm Petite Chicken Quesadillas - Served With Traditional Salsa

Warm Traditional Spanikopita In Flaky Phyllo Dough - Served With Cucumber Dill Sauce

Warm Pork Pot Stickers Served With A Sweet Chili Sauce

Chipotle, Teriyaki Or Traditional Buffalo Style

Chicken Wings

(Pick Your Heat Level, Minimum of 25 Per Order)

Crostinis & Breads

Herb Jarlsberg Cheese Dip Topped With A Peadu Pepper

Toasted Baguette With Brie & Fig Compote

Beef Tenderloin Crostini Topped With An Herb Boursin & Horseradish Cream

Pimento Cheese with Bacon Garnish on Rye Toast

Brie, Apple & Honey Crostini

Brussel Sprout & Balsamic Flatbread

Whipped Goat Cheese Crostini with Jalapeno Marmalade

Spiced Baja Shrimp with Pepper Relish & a Mascarpone Avocado Spread on a Grilled Flatbread

Butternut Squash Puree with Cranberry and Candied Bacon Compote on Baguette

Bruschetta

Traditional Bruschetta With Fresh Basil, Roma Tomatoes & Mozzarella

Open Faced Chicken Bruschetta With Cheese & Sun-Dried Tomatoes

Pesto, Tomato & Parmesan Bruschetta

Strawberry & Ricotta Bruschetta

On A Skewer

Fresh Fruit & Melon Skewer Served With Raspberry Yogurt Dipping Sauce

"Caprese" Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil

Warm Tandoori Beef Or Chicken Skewers Accompanied By Our Tasty Ginger Plum Sauce

Shrimp Skewer with Two Jumbo Seasoned with Lemon and Dill

Great To Pass

(Perfect For The Upscale Cocktail Reception With Passed Hors D' Oeuvres)

Tomato & Basil Ratatouille with Basil Garnish in a Phyllo Cup

Parmesan Crisp Filled With Creamy Herb Goat Cheese And Roasted Red Pepper

Warm Water Chestnut Wrapped In Bacon

Bacon Wrapped Sweet Potato Bites

Warm Puff Pastry Stuffed With Sundried Tomato And Goat Cheese Served with Béarnaise Sauce

Warm Breaded Firecracker Shrimp Served With Sweet & Spicy Pineapple Glaze

Warm Petite Maryland Crab Cakes With A Spicy Caper Remoulade

Warm Mushroom Cap With Smoked Mozzarella Polenta Or Italian Sausage

Petite vegetable Spring Rolls Drizzled With Sweet Hoisin Sauce

Steak Au Poivre Stuffed Yukon Potato Topped with Horseradish Cream & Green Onion Garnish

Buffalo Chicken Wonton with Blue Cheese Dip

Chorizo Parmesan Palmiers

Petite Chicken & Waffles With Bourbon Maple Glaze

Great To Place

(These Selections Are Great For Hors D' Oeuvre Stations)

Grilled & Chilled Asparagus Wrapped With Prosciutto And Served With Balsamic Drizzle

Strawberry Stuffed With Blueberry Mascarpone & Honey

Red Pepper Phyllo Cup With Hummus, Cucumber & Arugula Salad

Black Bean Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot

Deconstructed Pork Belly Taco With Slaw, Smoked Pork Belly, Pico de Gallo & Cilantro Crème Fresh
Served in Twisted Cup

Warm Southwest Chicken Wontons With A Chipotle Sauce

Warm Asiago Cheese & Wild Mushroom Wontons With Citrus Avocado Dip

Warm Bite Sized Assorted Quiche

Warm Twice Baked Cheddar & Bacon Topped New Potatoes With Sour Cream

Warm Southwestern Style Crab Puff With A Dollop Of Southwestern Sauce

Soft German Pretzel Sticks with Warm Beer Cheese
For a passed hors d'oeuvres serve in a Twisted Cup

****Upgrade Your Hors D' Oeuvre Presentation With Our Trendy Cups, Cones & Containers, Please Ask For Details!****

DISPLAYS & PLATTERS

(Tasty Fillers For Any Stationed Hors D' Oeuvre Party)

(Some Platters Can Be Set As A Display For Your Serviced Event, Just Ask Your Event Specialist)

Palm Roll Sandwiches

Assorted Deli Palms

An Assortment Of Private Selection Deli Meats:

Shaved Ham & Swiss Cheese

Shaved Turkey & American Cheese

Roast Beef & Cheddar Cheese

(Served With Traditional Mayo & Mustard On The Side)

Assorted Upscale Palms

An Assortment Of Our Carving Board Deli Meats:

Pork Tenderloin & Sliced Smoked White Cheddar Palm

Roasted Turkey & Sliced Brie Palm

Marinated Beef Tenderloin & Smoked Gouda Palm

(Served With Herb Mayo & Spicy Mustard On The Side)

Cheese & Crackers

Assorted Cubed Domestic Cheese Platter

A Blend Of Domestic Cheddar, Swiss & Marble Cheeses

(Served With A Variety Of Crackers & Honey Mustard)

(Serves 45 People)



Murray's Gourmet Cheese Board

Featuring A Fantastic Display Of Seasonal Gourmet Cheeses

Served with a Sour Cherry Jam

All From Murray's Of New York

(Served With A Variety Of Crackers & Breads)

Vegetable, Fruit & Antipasto Platters

Grilled & Chilled Vegetable Platter

Served With Asparagus, Zucchini, Squash, Mushrooms & Red Peppers
(Served With A Drizzle Of Balsamic Reduction)

Antipasto Platter

Served With Pepperoni, Salami, Capicola & Prosciutto, Cheddar, Pepper Jack, Olives,
Cornichons & Peppercinis
(Served 45 People, With A Variety Of Crackers)

Seasonal Fresh Crudité's Platter

An Assortment Of Garden Fresh Vegetables
(Served With Cucumber Dill Dipping Sauce)

Seasonal Fresh Fruit

A Beautiful Platter Of Sliced Fresh Fruit With A Berry Garnish
(Accompanied By Creamy Sweet Raspberry Yogurt Dip)

Chips & Dips

(These Hearty House-Made Dips Are The Perfect Complement To Any Hors D' Oeuvre Station)
(25 Person Minimum Per Selection)

Creamy Spinach Dip With Hawaiian Bread

Cajun Seafood Spread & Artisan Bread Slices

Southwest Style Black Bean & Corn Salsa With Tortilla Chips

House made Pico De Gallo With Tortilla Chips

Roasted Red Pepper & Garlic Humus Dip
Served With Herb Pita Chips

Black Olive & Onion, "Mediterranean" Humus Dip
Served With Herb Pita Chips

Classic Mexican Layer Dip With Nacho Chips

Warm Classic Spinach, Artichoke & Parmesan Dip Served With Table Crackers