

2021 WEDDING MENU



CINCINNATI'S PREMIER OFF-SITE CATERER SINCE 1995.

Thank You for considering Chef's Choice Catering for Your Wedding!

Chef's Choice Catering has proudly served the Greater Cincinnati and Northern Kentucky area for over 25 years. We have encountered great success with our clients largely because of our wide variety of menu and dining options, our ability to create customized menus, and because of our courteous and professional sales and service staff. Chef's Choice Catering offers diversified menus that specialize in casual themed platters and grill out buffets, to upscale plated and served rehearsal dinners and wedding receptions that rival any caterer in the area.

As a division of the Kroger Company, Chef's Choice Catering has access to great buying power, allowing us to offer our clients fresh and fantastic products at extremely competitive prices! Our goal is to provide amazing food and service, whether it's for 20 guests or 1,000!

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

Chef's Choice Catering
11350 Grooms Road
Blue Ash, OH
(513)489-6006



info@chefschoicecatering.com

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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)

- 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

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

- Service Staff: \$21.00 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
- Food Safety Policy: To protect the health and safety of our clients and guests, we cannot allow any food to be removed from the event premises

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 10 Business Days Prior To Your Event - After This Time, No Changes Can Be Made To The Event Details Or Menu
- Final Counts Are Due 10 Business Days Prior To The Event Date
- For Serviced Events, A Non-Refundable Deposit Of 20% Is Due Upon Signing The Contract, Payable By Credit Card
- The Final Payment Is Due In Our Office No Later Than 10 Business 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.
- Gratuity is at the discretion of the client and is not included in proposals or contracts.

***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.**



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