

Served Tableside

\$21.95 per person + labor charges

Choice of One Served Salad:

Ensalada verde with Chateau Classique dressing
Oriental spring mix salad with mandarin oranges and sesame dressing
Greek salad with olives and feta cheese
Classic Caesar salad with toasted croutons and Caesar dressing

Choice of Two Served Entrees:

Baked chicken Montreal with white pepper sauce
Tender seasoned chicken breast with pineapple salsa
Chicken marsala
Chef carved roasted beef top round with horseradish sauce
Chef carved apricot glazed pork loin
Chef carved herbes de provence roasted turkey
Citrus pepper glazed salmon
Grilled swordfish with herb pesto sauce
Chesapeake crab cakes with chipotle mayonnaise (add \$2.00 per person)
Chef carved prime rib with horseradish crème (add \$5.95 per person)
Chef carved beef tenderloin with horseradish crème (add \$5.95 per person)

Vegetarian Entrée Options:

Vegetable napoleon with portobello mushroom & tomato basil bisque
Mediterranean angel hair pasta with sundried tomatoes

Choice of Two Served Accompaniments:

Almondine green beans	Normandy vegetable blend
Cinnamon honey glazed baby carrots	Roasted petite corn on the cob
Red jacket rosemary & parsley potatoes	Baked potato w/butter & sour cream
Seasoned baby baked potatoes	Baked sweet potato
Garden long grain and wild rice	Steamed haricot verts (add \$.50 pp)
Broccoli spears hollandaise (add \$.50 per person)	Roasted asparagus w/scallions (add \$.75pp)
Flame roasted maple sweet potatoes (add \$.50 per person)	

Served with:

Gourmet dinner rolls with butter (4 varieties)

Dinnerware Includes:

China dinner plate, glass etched salad plate, pre-set china bread & butter plate, pre-set china coffee cup and saucer, pre-set water goblet with lemon, pre-set fan-folded linen napkin, pre-set dinner knife, 2 forks pre-set, pre-set spoon, pre-set butter knife, pre-set salt and pepper shakers, pre-set dressing boats, pre-set dinner roll basket, pre-set creamers, and pre-set sugars.

Linens for the guests' tables may be rented at a reduced rate with the purchase of this package.



513-541-2626
www.cincinnati catering.com

