

BOXED LUNCHES

Boxed lunch includes:

Your Choice: Signature Sandwich, Sub, or Wrap
Saratoga Chips with BBQ Sauce on the side
Tri-Colored Pasta Salad
Gourmet Brownie
In Plastic Hinged Lid Container
Fork and Napkin

Signature Sandwiches

1. Slow Cooked Roast Beef Sandwich w/ Pepper Jack Cheese & Horseradish sauce on French Baguette
2. Oven Roasted Turkey Sandwich w/ Colby Jack Cheese & Signature mayo on 100% whole wheat
3. Honey Glazed Ham Sandwich w/ Swiss Cheese, leaf lettuce, & Dijon mustard on French sourdough
4. Cubano with Ham, Pork, and Swiss on French Baguette
5. Tomato, Mozzarella, and Basil with Pesto on French Baguette (Vegetarian)
6. Chicken Salad on a Artesano Style Bakery Bread
7. Tuna Salad on a Artesano Style Bakery Bread

Sub Sandwiches

8. Club (Beef, Ham, & Turkey) with Colby Jack Cheese & Signature Mayo on old world club roll
9. Italian (Pepperoni, Salami, & Ham) with Provolone Cheese & Italian dressing on old world club roll
10. Turkey Club w/ Colby Jack Cheese, Bacon, and Garlic Aioli on old world club roll
11. Slow Cooked Roast Beef w/ Cheddar Cheese and Barbecue Sauce on old world club roll

Wraps

12. Turkey & Bacon with Shredded Cheddar, chopped lettuce, tomato, and Ranch dressing wrapped in a flour tortilla
13. Tender Baked Montreal Chicken with Shredded Cheddar, chopped lettuce, tomato, and Ranch dressing wrapped in a flour tortilla
14. Vegetarian with Shredded Cheddar, chopped lettuce, tomato, onions, grated carrots, cucumbers, tomatoes, and ranch dressing wrapped in a flour tortilla
15. Fried chicken strips with Shredded Cheddar, chopped lettuce, tomato, and Ranch dressing wrapped in a flour tortilla

\$11.00

per boxed Lunch
Plus Delivery

Make your lunch hassle-free!



Cincinnati Catering
513.541.2626

Give us a call!

General Rules and Policies

1. Minimum spending requirements may apply as well as labor and delivery charges depending upon the specifics of your event. Additionally, surcharges may apply for smaller groups. Please call our catering consultant to discuss this further.
2. If a buffet attendant is required, the buffet attendant will bring white table linens and black overlays to cover the client-provided buffet tables. In addition, chafing dishes will be brought to hold all hot items. The buffet attendant will set up, attend, and break down the buffet line. Generally, a buffet line would be left open for 20 minutes after the last person goes through the line the first time. If extended serving times are required, additional charges will apply. Be sure to address these issues with your catering consultant when placing your order so appropriate arrangements can be made.
3. Drop off services are also available. With drop off service, Cincinnati Catering provides a disposable tablecover and disposable serving utensils. In this scenario, all items delivered will be in disposable pans and no chafing dishes will be set up. The client may choose to purchase disposable chafing dishes or use their own oven to continue heating the food once it has been delivered.
4. Cincinnati Catering has pre-determined serving sizes for each menu. These serving sizes take into account a mixture of men, women, and children. If you are serving a group of primarily men, you may want to consider our “Hearty” portion. Please call to discuss this option with a consultant.
5. A surcharge may be applied to the listed costs when the client is ordering catering for the Fairfield Community Arts Center, the Fairfield Golf Course Clubhouse, the Grove Event Center, Walden Ponds, Pyramid Hill properties, the Colerain Township Community Center, and the American Sign Museum as well as any other venues that we contract with accordingly. In addition, additional labor, linen, or beverage charges may be applicable depending upon the requirements of each facility.
6. Clients may keep leftovers from the buffet line at the conclusion of the feeding time. Clients may provide their own bulk pans and foil, and Cincinnati Catering will transfer the food. If the client prefers that Cincinnati Catering provide the bulk pans and foil, a flat \$15.00 fee will be assessed. The client must inform of Cincinnati Catering of their intentions to keep leftover food when the order is finalized. If leftovers are not desired, Cincinnati Catering will donate any leftover food to a local soup kitchen.
7. Cincinnati Catering does not include or require any service charges or gratuities. When given at the client’s discretion, gratuities are graciously accepted.
8. In order to reserve our services for your event date, Cincinnati Catering requires a \$200.00 deposit along with a signed proposal. The deposit is non-refundable if the event is cancelled. As long as the event is not cancelled, the \$200.00 deposit will be deducted from the final balance. Submission of a deposit indicates your acceptance of our General Rules and Policies. Orders that are placed on short notice may require payment in full upon booking.
9. For personal parties, the final guest count is due two weeks prior to the event date along with final payment. Final payment may be made with cash, check, Visa, American Express, Mastercard, or Discover.
10. For corporate parties, the final guest count is due one week prior to the event date. Final payment may be made with cash, check, Visa, American Express, Mastercard, or Discover. Invoicing options may be available with advance approval from Cincinnati Catering; payment terms are net 7 days.
11. A service charge of \$50.00 will apply for all returned checks.

Prices and menus are subject to change without notice due to changing market conditions.
Please call **513.541.2626** to ensure you are working with the current menu and to obtain a firm price quote.