

Cincinnati Catering

At Walden Ponds



Buffet Style Wedding Menu
Call us at 513.541.2626



BRONZE



This is our basic disposable dinnerware package. It includes foam plates, clear plastic utensils, and paper dinner napkins.

SILVER



This is our upgraded disposable dinnerware package. It includes white square plastic plates, silver plastic utensils, and paper dinner napkin.
Services



Call us at 513.541.2626

GOLD



This package includes white square plastic plates, metal flatware, and linen napkins with a color option, and wedding cake cutting service.

PLATINUM



This package includes china dinner plate, metal flatware, linen napkins with a color option, and wedding cake cutting.



*Multiple dinnerware options are available to fit your needs.
Looking for seated dinner service? Please call our consultant to receive a custom quote.*

The Best Man

Includes all of the following:

3 Onion Green Beans

Rice Pilaf

Tender Baked Chicken Breast w/ white pepper sauce on the side

Mixed Greens Salad w/ Red Onions, Grape Tomatoes,

Croutons, & Dressings

Pan Rolls (wheat and white) with butter

Bronze	\$14.00
Silver	\$15.50
Gold	\$17.50
Platinum	\$20.50

Add Garlic Mashed Potatoes \$1.25 per person

Add corn muffins and garlic biscuits to our delicious pan rolls \$0.50 per person



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Here Comes The Bride



Includes:

Corn Muffins, Garlic Biscuits, and Pan Rolls with Butter

Your Choice of Salad:

Mixed Greens Salad w/Red Onions, Grape Tomatoes, Croutons, & Dressings
Caesar Salad w/Toasted Croutons, Grated Parmesan, & Caesar Dressing
Spring Mix Salad w/Craisins, Almonds, Croutons, & Raspberry Vinaigrette
Asian Salad w/Crunchy Noodles, Mandarin Oranges, & Sesame Dressing
Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Pepperoncini,
Black & Green Olives served with Italian Dressing

Choose Three sides:

Mashed Potatoes

Parmesan Smashed Potatoes

(add \$0.75pp)

Garlic Mashed Redskin Potatoes

Roasted Ranch Redskin Potatoes

(add \$0.50pp)

Baked Potato w/butter & sour cream

(add \$0.50pp)

Green Beans Almondine

Green Beans w/tomato & onions

(add \$0.50pp)

Corn O'Brien

Honey Glazed Baby Carrots

(add \$0.50pp)

Garlic & Herb Broccoli Florets

(add \$0.50pp)

Rice Pilaf

Meatless Marzetti w/Mozzarella Cheese

Alfredo Pasta w/ Peppers & Onions

(add \$0.50pp)

Garlic Mashed Potatoes

Cheddar & Garlic Mashed Potatoes

(add \$0.75pp)

Red Jacket Parsley Potatoes

Spicy Roasted Redskin Potatoes

(add \$0.50pp)

Cheddar and Garlic Roasted Redskin Potatoes

(add \$1.00pp)

Green Beans Country

Green Beans w/French onions & walnuts

(add \$0.50pp)

Buttered Corn

Garden Blended Vegetable Medley

(add \$0.50pp)

Confetti Rice

Red Beans and Rice

Meatless Mostacholli w/Parmesan Cheese

Penne Noodles w/ Veggies & Marinara sauce

(add \$0.50pp)

Creamy Ranch Mashed Potatoes

Loaded Mashed Potatoes

(add \$1.00pp)

Garlic and Herb Roasted Redskin Potatoes

Roasted Ranch Redskin Potatoes

(add \$0.50pp)

Parmesan Roasted Redskin Potatoes

(add \$0.75pp)

Heart Stoppin Green Beans

(add \$0.75pp)

Green Beans w/bacon, mushrooms, & onions

(add \$0.75pp)

Honey Glazed Carrots

Broccoli Spears w/ Cheese Sauce

(add \$0.75pp)

Garden Long Grain and Wild Rice

Jambalaya

(add \$0.75pp)

Macaroni and cheese

(add \$0.75pp)

Entrée Selections and Pricing on page 5

Choose two entrees:

Chef Carved Roast Beef w/ gravy and horseradish

Chef Carved Oven Roasted Turkey Breast w/ gravy

Chef Carved Brown Sugar and Honey Glazed Ham

Chef Carved Seasoned Pork Loin w/ cherry sauce

Chef Carved Apple Glazed Pork Loin

Chef Carved Prime Rib w/ horseradish creme

(add \$5.00pp)

Chef Carved Dry Rubbed Flank Steak w/ A-1 Sauce

(add \$6.00pp)

Chef Carved Strip Loin w/ Worcestershire

(add \$9.00pp)

Chef Carved Tenderloin w/ horseradish creme

(add \$12.00pp)

Tender Baked Chicken Breast w/ white pepper sauce on the side

Caribbean Seasoned Chicken breast w/ pineapple salsa

Sweet Glazed Roasted Chicken Breast

Baked Chicken Breast Cordon Bleu Style

South of the Border Chicken w/ queso sauce

Chicken Parmesan

(add \$1.00pp)

Monterey Chicken Breast

(add \$1.50pp)

Southern Style Fried Chicken (breast, wing, leg, & thigh)

(add \$2.50pp)

Baked Chicken Marsala

(add \$1.00pp)

Focaccia Garlic Crusted Chicken Breast

(add \$3.00pp)

Citrus Pepper Salmon

(add \$2.50pp)

Traditional Layered Lasagna (meat or vegetable)

(add \$2.50pp)

Bronze \$19.75

Silver \$21.25

Gold \$23.25

Platinum \$26.25



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The Italian Wedding

Includes your choice of salad:

Mixed Greens Salad w/Red Onions, Grape Tomatoes, Croutons, & Dressings
Caesar Salad w/Toasted Croutons, Grated Parmesan, & Caesar Dressing
Spring Mix Salad w/Craisins, Almonds, Croutons, & Raspberry Vinaigrette
Asian Salad w/Crunchy Noodles, Mandarin Oranges, & Sesame Dressing
Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Pepperoncini,
Black & Green Olives served with Italian Dressing

Served with all of the following:

Marinara, Alfredo, and Pesto with Pine Nuts
Cavatappi Pasta
Penne Pasta
Grated Parmesan Cheese
Italian Green Beans
Red & Green Peppers, Onions, & Mushrooms
Garlic Breadsticks

Choose Two Meats:

Meatballs
Italian Sausage
Seasoned Chicken Strips
Roasted Sirloin Strips
Shrimp (add \$1.50 pp)

Bronze	\$17.50
Silver	\$19.00
Gold	\$21.00
Platinum	\$24.00



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South of the Border (Taco Bar)

Includes your choice of salad:

Mixed Greens Salad w/Red Onions, Grape Tomatoes, Croutons, & Dressings
Caesar Salad w/Toasted Croutons, Grated Parmesan, & Caesar Dressing
Spring Mix Salad w/Craisins, Almonds, Croutons, & Raspberry Vinaigrette
Asian Salad w/Crunchy Noodles, Mandarin Oranges, & Sesame Dressing
Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Pepperoncini,
Black & Green Olives served with Italian Dressing

Served with all of the following:

Tri-Colored tortilla Chips with Salsa
South of the Border Rice
Corn and Black Bean Fusion

Choose Two Meats:

Seasoned Ground Beef
Seasoned Shredded Chicken
Seasoned Shredded Pork
Shrimp (add \$1.50 pp)

Toppings:

Sour Cream, Diced Tomatoes, Shredded Lettuce, and Shredded Cheese

Bronze	\$17.50
Silver	\$19.00
Gold	\$21.00
Platinum	\$24.00

Additional Items:

Add Queso Sause \$1.00 per person
Add Guacamole \$0.75 per person

Upgrade to Fajita Beef and Chicken Strips Add\$1.25 per person



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Honeymoon

INCLUDES ALL OF THE FOLLOWING ENTREES:

Pulled Pork w/ BBQ sauce on the side,
Grilled Chicken,
1/3 lb. Hamburgers,
with Brioche Buns

GARNISHMENTS INCLUDE:

American, Cheddar, and Swiss Cheeses, Sliced Tomatoes, Sliced Onions,

CONDIMENTS INCLUDE

BBQ Sauce, French Onions, Sliced Jalapenos, Sliced Dill Pickles, Mustard, Ketchup,
Mayonnaise,

Choose 4 sides from list below:

American Potato Salad	Tri-colored Pasta Salad	Creamy Cole Slaw
Broccoli Slaw	Redskin Potato Salad	Garden Slaw
Country Ranch Baked Beans	Saratoga Chips with BBQ Sauce	Marzetti (pasta)
Cucumber Salad	Mustard Potato Salad	Buttered Corn
Vegetarian Baked Beans	Macaroni Salad	
Tri-colored Nacho Chips with salsa		
Meatless Mosacholli with parmesan cheese on the side		
Hawaiian Delight (\$0.50pp)		
Fresh Cut Fruit Salad (\$1.50pp)		
Macaroni and Cheese (\$0.75pp)		

Choose salad as a side (add \$1.50)

Mixed Greens Salad w/Red Onions, Grape Tomatoes, Croutons, & Dressings
Caesar Salad w/Toasted Croutons, Grated Parmesan, & Caesar Dressing
Spring Mix Salad w/Craisins, Almonds, Croutons, & Raspberry Vinaigrette
Asian Salad w/Crunchy Noodles, Mandarin Oranges, & Sesame Dressing
Italian Salad w/Croutons, Red Onions, Grape Tomatoes, Pepperoncini,
Black & Green Olives served with Italian Dressing

Bronze	\$19.00
Silver	\$20.50
Gold	\$22.50
Platinum	\$25.50



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Sunrise Anytime

For Starters Stationed:

Fresh Cut Fruit Tray
Assorted Scones
Assorted Donuts

Buffet includes all of the Following:

Goetta
Crispy Bacon
Country Style Home Fried Potatoes with ketchup
Homemade Biscuits w/ sausage gravy
Ranch Style Scrambled Eggs (peppers and onions)

Choose 1 Hot from the Griddle: (Chef prepared onsite)

Texas Style French Toast
Homestyle Pancakes
Belgian waffles

Topping for griddle item:

Blueberry and Strawberry Topping, Powdered Sugar,
Chocolate Chips, Maple Syrup, and Butter

Bronze	\$18.00
Silver	\$19.50
Gold	\$21.50
Platinum	\$24.50



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Cocktail Hour Appetizers

The Basics (stationed) \$6.50 per person

7 Layer Taco Dip w/ Tri-Colored Tortilla Chips,
Spinach Dip w/ Bavarian Pretzel Bites
Raw Vegetable Tray w/ Creamy Ranch Dip
Includes 6 inch Disposable Plate, Cocktail napkin and Fork

The Next Step (stationed) \$8.00 per person

Raw vegetable crudité with creamy ranch dip,
4 variety cubed cheese tray with crackers,
and fresh cut fruit tray with French crème
Includes 6 inch Disposable Plate, Cocktail napkin and Fork

The Big Day (Passed) \$10.00 per person

Pesto & Tomato w/Feta on Crostini ,
Spinach Spread w/Tomato Garnish on Crostini
Shrimp Shooter w/Tangy Cocktail Sauce,
Brie Cheese w/Raspberry Preserve on Crostini

Late Night Snack

Mini Burger Station: \$4.00 per person

Two mini hamburgers and buns with a topping bar consisting of
American cheese, Swiss cheese, bacon, ketchup, mustard, mayo, lettuce, and onions
All Disposable Dinnerware included

Waffle Station: \$4.00 per person

Special recipe Belgian waffle prepared onsite

Includes:

blueberry topping, strawberry topping,
powdered Sugar, maple syrup, and butter
All Disposable Dinnerware included

Gold Star Cheese Coney Station: \$4.00 per person

1 cheese coney per person: coney dog, Gold Star chili, mustard,
diced onions, shredded cheese, and hot sauce
All Disposable Dinnerware included

**appetizer and late night snack options listed on this page are only sold in
conjunction with a catered meal.**



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ADDITIONAL SERVICES

Cincinnati Catering understands that your life can be pretty hectic while planning a wedding and being able to “one-stop” shop simplifies your life. As such, we offer the following additional items for your convenience:

Table linens

Wedding Cakes—visit <https://www.cincinnati catering.com/page/wedding-cakes>

Dessert Bars

Ask how these items can be incorporated into your package.

Like the idea of a seated dinner, but don't love the cost? Consider a buffet style meal with china dinner plates, metal flatware, and linen napkins (platinum level service). Then, add on the pre-set accessories to meet your needs (i.e. water goblets, pre-set tossed salads or family-style salads, coffee cups, etc).

It is all about you and your personal preferences. We supply a menu with our popular offerings as a guideline. Many of these menus are selected as outlined, but they are certainly able to be changed to accommodate your needs. Don't be afraid to ask. Consultation and tasting appointments are available as well, so give us a call!

Want a little help or a lot? As a cost saving measure, rental items such as table linens can be picked up in advance by the client for set up. If you prefer that our staff handle the set up, we'll be glad to accommodate you, too.

We love children ... and generally they love our food. But, if you feel a menu with more kid-friendly items would suit you better, ask about creating a children's menu. We offer a discounted rate for the children off of our regular listed price.

Be sure to check our website at www.cincinnati catering.com for current promotions, additional information, and testimonials.



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General Rules and Policies

1. Staffing levels will be determined based upon the level of service selected and the total guest count. Feel free to call our catering consultant to discuss this further and obtain a firm price quote.
2. When attended service is contracted, the buffet attendant will bring table linens to cover the client provided or venue 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.
3. 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, Rhinegeist, The Center, Longworth Hall, Timeless Charm, Hughes Center, Newport Carnegie, The Turn Vintage Warehouse, Prickel Barn, Wunderland, 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.
4. Cincinnati Catering does not mandate any service charges or gratuities. When given at the client's discretion, gratuities are graciously accepted.
5. A delivery fee of \$45.00 will apply. Deliveries into outlying areas may incur an increased delivery fee.
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 Cincinnati Catering of their intentions to keep leftover food at the two week deadline. If leftovers are not desired, the food will be donated to a local soup kitchen. Cincinnati Catering will not be held responsible for leftovers once they have been transferred into the leftover pans.
7. In the Gold and Platinum level packages, Cincinnati Catering provides cake cutting service. Disposable plates, plastic forks, and white paper cocktail napkins will be automatically included. Additional upgrade options are available, or the client may provide their own. Cincinnati Catering assumes no liability for missing cake parts.
8. **DEPOSIT:** In order to reserve our services for your event date, Cincinnati Catering requires (1) a deposit of \$400.00 and (2) a signed proposal. The deposit is non-refundable if the event is cancelled. As long as the event is not cancelled, the deposit will be deducted from the final balance.
2ND PAYMENT: A second payment of \$1000.00 will be required 6 months prior to the event date. This payment will also be non-refundable.
FINAL PAYMENT: Final payment (including applicable sales tax) will be due 15 days prior to the event date along with final menu selections, setup requirements, and a guaranteed number of guests. Additional partial payments may be made at the client's discretion between the time of booking and up until 2 weeks prior to the event date.
9. Cincinnati Catering accepts cash, checks, MasterCard, Visa, American Express, and Discover card. A service charge of \$50.00 will apply for all returned checks.



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Prices and menus are subject to change without notice due to changing market conditions. Please call for an updated menu.